



MARRIOTT **MARQUIS**  
SAN DIEGO MARINA



# EVENT MENUS

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*September 2017 – 7/823*

# General Information

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Our goal at the Marriott Marquis San Diego Marina is to provide an elegant and brilliant event for our guests. These printed menus are for general reference and used as a guide of what we offer. Our Event staff will be happy to propose customized menus to meet your specific needs. All prices listed are subject to change. Menu prices will be confirmed by your Event Manager.

## **Guarantee**

Guarantees are required for all catered food and beverage events. Final attendance must be confirmed three (3) business days in advance or the expected number will be used. This number will be your guarantee and is not subject to reduction. However, increases in guarantees may be accepted up to twenty-four (24) hours prior to the function, subject to product availability. We will set for 3% over the guarantee.

## **Decorations**

Arrangements for floral centerpieces, special décor, and entertainment may be made through the Event Management department. All decorations must meet with the approval of the San Diego Fire Department, ie., smoke machine, candles, etc. The hotel will not permit the affixing of any items to the walls or ceiling of rooms unless written approval is given by the Event department.

## **Security**

The hotel may require Security Officers for certain events. Only Hotel approved Security firms may be used. Lists of these firms are available upon request.

## **Labor Charges**

Carvers, station attendants, additional food, and cocktail servers are available at a minimum fee of \$175 per attendant for each three hour time period.

## **Food & Beverage**

It is our policy not to permit food and beverages to be brought into or removed from our function rooms or hospitality suites. In function areas, alcoholic beverages are sold by the drink only. If alcoholic beverages are to be served on the Hotel premises (or elsewhere under the Hotel's alcoholic beverage license), the hotel will require that beverages be dispensed only by Hotel servers and bartenders. The Hotel's alcoholic beverage license requires the Hotel (A), request proper identification (photo ID) of any person or questionable age and refuses alcoholic beverage service if the person is either under age or proper identification cannot be produced and (B), refuse alcoholic beverage service to any person who, in the Hotel's judgment, appears intoxicated.

Our menus are labeled accordingly for those with dietary restrictions:  
GF = Gluten Free, VG= Vegan, V=Vegetarian, DF=Dairy Free, N=Contains Nuts

## **Service Charge, Sales Tax and Audio Visual**

A 25% Taxable Service Charge (14.55% F&B Staff Charge, a 10.45% F&B House Charge) and applicable Sales Tax will be added to all food and beverage charges as well as any Audio Visual equipment charges and function room set-up/rental fees. California law states that the service charge is subject to sales tax. (California State Regulation 1603 Subsection F)

## **Cancellations**

The following cancellation schedule for food, beverage and room rental will apply for all groups: 45 days, 25% of the total; 30 days, 50% of the total; 14 days, 75% of the total; 72 hours cancellation, 100% of the total.

## **Audio Visual**

Complete lists of audio visual aids are available through our in-house audio visual company, PSAV. Your Event contact can arrange equipment suited to your needs or PSAV may be contacted directly at (619) 230-8924.

## **The UPS Store**

The Hotel will not accept packages more than five (5) days prior to your function date and notification of deliveries must be in writing. Shipments must include: Company/Group Name, your Representative's name, Return Address, and Date of Function. The Hotel will not assume any responsibility for the damage or loss of merchandise sent to the Hotel for storage. Handling charges will be assessed based on volume.

# Continental Breakfast

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## **Marina Continental**

Fresh Orange Juice

Grapefruit, Apple and Cranberry Juice

Seasonal Fruit and Berries (VG, DF, GF)

Assorted Seasonal Breakfast Pastries (V)

Flaky Mini Croissants (V)

Selection of Kellogg's® and Kashi® Breakfast Cereals served with Whole, 2%, and Non-Fat Milk (V)

Individual Dannon® Low Fat Fruit Yogurts and Non-Fat Plain Yogurts (V)  
with Honey Baked House Made Granola and Gluten Free Granola

Starbucks® Coffee and Tea Service

**\$38 per Person**

## **Euro Continental**

Fresh Orange Juice

Grapefruit, Apple and Cranberry Juice

Seasonal Fruit and Berries (VG, DF, GF)

Assorted Seasonal Breakfast Pastries (V)

Flaky Mini Croissants (V)

Assorted Local Bagels with Toaster Station (V)  
Strawberry and Plain Whipped Cream Cheese  
Preserves, Peanut Butter, Honey, and Butter

Selection of Kellogg's® and Kashi® Breakfast Cereals served with Whole, 2%, and Non-Fat Milk (V)

Individual Dannon® Low Fat Fruit Yogurts and Non-Fat Plain Yogurts with (V)  
Honey Baked House Made Granola and Gluten Free Granola

Assorted Artisan Cheeses and Charcuterie Meats

Starbucks® Coffee and Tea Service

**\$44 per Person**

# Continental Breakfast

\* Attendant required at \$175

## Healthy Marquis Continental

Assorted Naked Juices

Local Seasonal Fruit and Berries (VG, DF, GF)

Low Fat Cottage Cheese (V, GF)

Cage Free Hard Boiled Eggs (V, GF)

Oat Bran and Blueberry Muffins (V)

Gluten Free Muffins

Plain Greek Yogurt (V)

Organic Blue Agave, Acai Powder, Flax and Chia Seeds, and Gluten Free Granola

Steel Cut Oatmeal

with Brown Sugar, Organic Agave Nectar, Honey, Sliced Roasted Almonds and Dried Fruit (VG, DF)

Starbucks® Coffee and Tea Service

**\$40 per Person**

## Continental Breakfast Enhancements

### Breakfast Bites

**\$14 per Person**

**(Choice of 1)**

Brioche Bun, Turkey Sausage, Egg Patty, with Truffle Gouda and Garlic Aioli

English Muffin, Cage Free Scrambled Eggs, Burrata Cheese, Prosciutto, and Tomato Jam

Flaky Croissant, Cage Free Scrambled Eggs, Black Forest Ham, Gruyere Cheese, and Dijonnaise

Baja Burrito, Short Rib Machaca, Oaxaca Cheese, and Scrambled Eggs, served with House Made Salsa

### \*Have It Your Egg

Freshly Prepared Omelets

Seasonal Vegetables, Ham, Chicken Sausage, Bacon, Onion, Tomato, Peppers, Mushrooms, Spinach,  
Jalapeños, Cheddar, Pepper Jack, and Goat Cheese

Cage Free Eggs, Egg Beaters, and Egg Whites Available

**\$13 per Person**

### Sunrise Quiche

**(Choice of 1)**

Bacon, Onion, and Gruyere

Sun Dried Tomato and Spinach (V)

Truffle and Leek (V)

Broccoli Cheddar Piquillo (V)

**\$10 per Person**

# Breakfast Buffets

Breakfast Buffets require a minimum of 50 guests.  
Groups under 50 guests are subject to an additional charge of \$6 per guest

## Cross the Border Breakfast Buffet

Fresh Orange Juice  
Grapefruit, Apple and Cranberry Juice

Seasonal House Made Aguas Fresca (VG, DF, GF)

Seasonal Fruit and Berries (V, GF)  
Blue Organic Agave and Low Fat Cottage Cheese

Seasonal Assorted Sweet Breads (V)

Cage Free Scrambled Eggs (V, GF)

Chilaquiles (GF)  
Corn Tortillas, Salsa Roja, Mexican Cheese Blend, Pico de Gallo, and Crema  
Served with Carne Asada

Soy Chorizo Con Papas (VG, DF)  
Roasted Red Potatoes, Tossed with Soy Chorizo

Chicken Jalapeño Sausage (DF, GF)

Pinto Beans with Bacon (DF, GF)

Gabriel's Local Corn Tortillas (VG, DF, GF)

Selection of Tropical Dried Nuts and Fruits (GF, VG)  
Pineapple, Mango, Papaya, Coconut Flakes, and Macadamia Nuts

Starbucks® Coffee and Tea Service

**\$52 per Person**

# Breakfast Buffets

Breakfast Buffets require a minimum of 50 guests.

Groups under 50 guests are subject to an additional charge of \$6 per guest

## Harbor Breakfast Buffet

Fresh Orange Juice

Grapefruit, Apple and Cranberry Juice

Seasonal Fruit and Berries (VG, DF, GF)

Assorted Seasonal Breakfast Pastries (V)

Flaky Mini Croissants (V)

Selection of Kellogg's® and Kashi® Breakfast Cereals served with Whole, 2%, and Non-Fat Milk (V)

Individual Dannon® Low Fat Fruit Yogurt and Non-Fat Plain Yogurt (V)  
served with Honey House Made Granola and Gluten Free Granola

Cage Free Scrambled Eggs (V, GF)

Chocolate Brioche French Toast, Strawberry Mascarpone, topped with Bourbon Sauce and Chopped Almonds (V)

Maple Black Pepper Thick Cut Bacon (GF, DF)

Turkey Maple Sausage Links (GF, DF)

Tater Tot Casserole topped with Cheddar Cheese (V)

Starbucks® Coffee and Tea Service

**\$53 per Person**

# Breakfast Buffets

Breakfast Buffets require a minimum of 50 guests.

Groups under 50 guests are subject to an additional charge of \$6 per guest

## The Classic Marina

Fresh Orange Juice

Grapefruit, Apple and Cranberry Juice

Seasonal Fruit and Berries (VG, DF, GF)

Breakfast Breads to Include: (V)

Freshly Baked Danish Pastries, Chocolate Croissants, and Freshly Baked Nut Breads

Bagel Station with Toaster, Cream Cheese, Preserves, Peanut Butter, Honey, and Butter (V)

Selection of Kellogg's® and Kashi® Breakfast Cereals served with Whole, 2%, and Non-Fat Milk (V)

Individual Dannon® Low Fat Fruit Yogurts and Non-Fat Plain Yogurts (V)

with Honey Baked House Made Granola and Gluten Free Granola

Steel Cut Oatmeal

with Brown Sugar, Organic Agave Nectar, Honey, Sliced Roasted Almonds and Dried Fruit (VG, DF)

Cage Free Scrambled Eggs (V, GF)

Apple Wood Smoked Bacon (GF, DF)

Turkey Maple Sausage (GF, DF)

Roasted Garlic Potatoes with Rosemary and Sea Salt (VG, GF, DF)

Starbucks® Coffee and Tea Service

**\$52 per Person**

# Plated Breakfast

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## **Plated Breakfast**

Breakfast Entrees served with Fresh Squeezed Orange Juice, Basket of Freshly Baked Pastries and Muffins with Whipped Butter and Preserves, Starbucks® Coffee and Tea Service

### **Cage Free Scrambled Eggs**

Choice of Pork Sausage Links, Pepper Bacon or Canadian Bacon, served with Hash Brown Casserole (GF)  
**\$36 per Person**

### **El Baja Chilaquiles**

Corn Tortilla, Green Salsa, Mexican Cheese Blend, Cage Free Scrambled Eggs, Pico de Gallo, La Crema, and Choice of Carne Asada or Chicken Ranchero (GF)  
**\$38 per Person**

### **Brioche French Toast**

Bourbon Caramel Sauce, Strawberry Mascarpone and Chopped Marcona Almonds (V)  
**\$36 per Person**

### **Country Fried Chicken**

Breaded Chicken Breast, Buttermilk Biscuit, Cage Free Scrambled Eggs and Country Sausage Gravy  
**\$36 per Person**

### **Pastrami Eggs Benedict**

House Smoked Pastrami Hash, English Muffins, Tomatoes, Cage Free Scrambled Eggs, Whole Grain Mustard Hollandaise, and Roasted Potatoes with Rosemary and Sea Salt  
**\$36 per Person**

### **Egg White Frittata**

Baked Egg White Custard with Asiago, Pecorino Romano, Burrata Cheese, Crispy Kale Sprouts, Confit Tomatoes Pee Wee Potato Hash  
**\$37 per Person**



# Break Options

All breaks are designed for 30 minutes of service

\* Attendant required for 30 minutes at \$175

## **\*Glass Half Full**

Feel Good Smoothie Shots (VG, DF, GF)

Organic Berries (VG, DF, GF)

Seasonal Whole Fruit (VG, DF, GF)

Fruit Infused Water

Starbucks® Coffee and Tea Service

**\$20 per Person**

## **Power Up**

House Made Granola Bars (VG)

Protein Bars (V)

House Made Carne Asada Beef Jerky (GF, DF)

Naked Juice and Red Bull

Starbucks® Coffee and Tea Service

**\$22 per Person**

## **Sweet & Salty**

Chocolate Chip Cookies & Brownie Bites (V)

White Cheddar Cheese and Sea Salt Popcorn (V, GF)

Mini Pretzels served with Nutella (V)

Roasted Marcona Almonds (VG, DF, GF)

"Stubborn" Craft Sodas to include Cream Sodas

Starbucks® Coffee and Tea Service

**\$24.50 per Person**

## **\*Sweet & Sweet**

A&W® Root Beer Floats (V, GF)

Mini Assorted Cookies (V)

Chocolate Truffles (V, GF)

Chocolate Covered Strawberries (V, GF)

Starbucks® Coffee and Tea Service

**\$26 per Person**

## **Forever Young**

Pomegranate Juice, Power C and Blue Machine Naked Juice

JSH© Ginger Lemonade

Super Food Granola Bar (VG)

Bottled Water

**\$23 per Person**

# Break Options

All breaks are designed for 30 minutes of service

\* Attendant required for 30 minutes at \$175

## Tea Time

Mini Open Face Tea Sandwich Trio:

Smoked Salmon, Pickled Fennel, Chive Crème Fraîche Mousse, and Smoked Trout Caviar on a Sesame Seed Roll

Smoked Turkey Salad with Bacon and Crushed Avocado on a Pretzel Roll (DF)

Cucumber Dill, Cream Cheese, and Marinated Mushrooms on Pumpnickel bread

Red Velvet Mini Cupcakes (V)

Assorted Scones (V)

Chocolate Covered Madeleines (V)

Starbucks® Coffee and Tea Service

**\$26.50 per Person**

## Take Me Out to the Ball Game

Cracker Jacks (V, GF, N)

Nacho Station to Include:

Hot Cheese Dip, Lettuce, Diced Tomato, Sliced Jalapeño Peppers, Black Olives (V, GF)

Guacamole, Salsa, and Sour Cream

Giant Pretzels with Assorted Mustards (V)

Mini Pigs in the Blanket

Häagen-Dazs Ice Cream Bars (V)

Assorted Pepsi Soft Drinks and Bottled Water

**\$30 per Person**

## \*Happy Avocados

Fresh Guacamole made to order with California Avocados (VG, DF, GF)

Warm Local Tortilla Chips (GF, VG, DF)

Assorted Salsa and Pickled Vegetables (GF, VG, DF)

**\$26 per Person**

## \*Grilled Cheese Bites

Grilled Cheese made to order, Local Bread, California Cheese, and House Made Spreads

Focaccia Bread with California Cheese, Grilled and cut to order, with choice of Cheese Only or with Prosciutto

*Spread:* Tomato Jam, Local Fig Jam, Avocado Mayo, Honey Comb (V, GF)

Sea Salt Truffle Potato Chip (GF, VG, DF)

Assorted Pepsi Soft Drinks and Bottled Water

Starbucks® Coffee and Tea Service

**\$30 per Person**

## From The Market

Organic Berries and Seasonal Whole Fruit (VG, GF, DF)

Seasonal Vegetables (VG, GF, DF)

California Goat Cheese and San Marzano Tomato Jam Spread (V, GF, DF)

Citrus Marinated Olives (VG, GF, DF)

Avocado and Jalapeño Cilantro Hummus served with Fresh Artisan Breads and Crackers (VG, DF)

Assorted Pepsi Soft Drinks and Bottled Water

Starbucks® Coffee and Tea Service

**\$26.50 per Person**

# A La Carte Enhancements

Assorted Bagels and Cream Cheese

**\$95 per Dozen**

Freshly Baked Scones

Currant, Raspberry, Apple and Blueberry Scones with Devonshire cream and Fruit Preserves

**\$95 per Dozen**

Assorted Breakfast Breads

Freshly Baked Danish Pastries, Muffins and Freshly Baked Nut Breads

**\$95 per Dozen**

Freshly Baked Cookies

**\$95 per Dozen**

Chocolate Brownies, Blondies, Magic Bars and Rice Krispy Treats

**\$95 per Dozen**

Assorted Biscotti

Almond, Pistachio, Chocolate and Maple Pecan

**\$95 per Dozen**

House Made Energy Bars

**\$72 per Dozen**

Cage Free Hard Boiled Eggs

**\$48 per Dozen**

Make Your Own Trail Mix

**Individual bowls of Almonds, Dried Fruit, M&Ms, Sunflower Seeds and Cranberries**

**\$10 per Person**

House Made Carne Asada Beef Jerky

**\$10 per Person**

(Based on 3 Pieces per Person)

Individual Dannon® Low Fat Fruit Yogurts or Non-Fat Plain Yogurts

**\$8.75 each**

Selection of Kellogg's® and Kashi® Breakfast Cereals served with Whole, 2%, and Non-Fat Milk

**\$6.50 each**

**Beverage Enhancements | \$6.50 each**

VASA Water and Vitamin Water

Bottled Juices

Sparkling Water

**Beverage Enhancements | \$7.25 each**

Naked Juices

**Pepsi Soft Drinks | \$6.50 each**

**Beverage Enhancements | \$7.50 each**

Gatorade®

Red Bull®

Propel® Water

Starbucks® Chilled Frappuccino

**Starbucks® Coffee and Tea Service | \$115 per gallon**

**Orange or Grapefruit Juice | \$88 per gallon**

**Lemonade or Iced Tea | \$88 per gallon**

# Lunch Buffets

Lunch Buffets require a minimum of 50 guests.

Groups under 50 guests are subject to an additional charge of \$6 per guest.

## Hot and Cheezy Sandwich Buffet

Tomato Basil Soup  
served with Cheesy Bread Sticks (V)

Spinach Salad  
Bacon, Shaved Shallots, Cage Free Hard Boiled Eggs, Herb Croutons, served with Balsamic Blue Cheese

Pickled Vegetable Salad (V)  
Pickled Mushrooms, Cucumbers, Carrots, Peppers, Roasted Tomatoes, Grilled Radicchio, Pepitas  
served with a Chili Vinaigrette

Herb Roasted Chicken Breast  
Mozzarella, Sun-Dried Tomato Tapenade, and Arugula on Ciabatta Bread

Smoked Brandt Beef New York Sandwich  
Caramelized Onion, BBQ Mayo, and Tillamook Cheddar on Ciabatta Bread

House Made Pastrami  
Comte Gruyere Cheese and Spicy Brown Mustard on Pretzel Roll

Truffle Potato Chips (V)

Sweet Cookie Trio (V)  
Red Velvet, Assorted Macaroons, House Made "Oreo"

Iced Tea  
Starbucks® Coffee and Tea Service

**\$63 per Person**

# Lunch Buffets

Lunch Buffets require a minimum of 50 guests.

Groups under 50 guests are subject to an additional charge of \$6 per guest.

## The Deli Buffet

Chicken, Quinoa, Barley, and Kale Soup (DF)

Local Field Greens (V)

Cucumber, Carrots, Tomatoes, served with Herb Vinaigrette and House Ranch

Roasted Beet Salad (V, GF)

Baby Kale, Humboldt Fog Goat Cheese, Spicy Marcona Almonds, Dried Apricots, Sherry Vinaigrette

Local Ahi Tuna (GF)

Crispy Capers, Lemon Zest, Shaved Celery, Pickled Red Jalapeño, Pea Tendrils  
Whole Grain Mustard Vinaigrette

Slow Roasted Turkey Breast, Black Forest Ham, Genoa Salami (GF, DF)

Mesquite Smoked Slowed Roasted New York Steak (GF, DF)

Assorted Cheese: Tillamook Cheddar, Cheddar Goat Cheese, (V)  
Los Altos Manchego, Mozzarella Fresca, Truffle Gouda

Artisan Bread Display: Sourdough, French White, New York Corn Rye, Seedy Multigrain (V, DF)

Arugula, Baby Spinach, Tomatoes, Red Onion, Avocado Mayo, Dijon Mustard, Roasted Garlic Aioli, Light Mayo (V, DF)

Dill Pickle Chips

House Made BBQ Potato Chips (GF, VG, DF)

Strawberry Shortcake

Mini Apple Pie

Chocolate Oatmeal Moon Pie (V)

Iced Tea

Starbucks® Coffee and Tea Service

**\$65 per Person**

# Lunch Buffets

Lunch Buffets require a minimum of 50 guests.

Groups under 50 guests are subject to an additional charge of \$6 per guest.

## Baja Buffet

Tortilla Chips and Salsa (GF, VG)

Tortilla Soup (GF, V)

Queso Fresco, Green Onion, Crema, Cilantro, Corn Tortilla Strips, Avocado

TJ Caesar Salad (V)

Crispy Romaine, Shaved Asiago, Croutons, Caesar Dressing

Mexican Shrimp Cocktail (GF, DF)

Citrus Marinated Scallops (GF, DF)

Mexican Spanish rice (GF, DF)

Serrano Chili Black Bean Purée (V, GF)

topped with Mexican Cheese Blend

Shredded Chicken Breast (GF, DF)

Slow Cooked in a Chipotle Tomato Sauce

Ancho Marinated Brandt Beef New York (GF, DF)

Red Chimichurri, Tiny Onions and Radish

Roasted Seasonal Vegetables and Cactus

Gabriel's Local Fresh Corn Tortillas

Traditional Flan

Tres Leches Cake

Iced Tea

Starbucks® Coffee and Tea Service

**\$65 per Person**

# Lunch Buffets

Lunch Buffets require a minimum of 50 guests.  
Groups under 50 guests are subject to an additional charge of \$6 per guest.

## San Diego Downtown Lunch Buffet

Cornbread with Jalapeño Honey Butter (V)

Citrus Coleslaw (VG, GF, DF)

Trio of Cabbage, Shaved Broccoli, Carrots, Champagne Vinaigrette, Organic Blue Agave Nectar, Basil, and Cilantro

Smoked Potato Salad (V, GF, DF)

Yukon Potatoes, Smoked Paprika, Chipotle Mayo, Cilantro, Shallots, and Cage Free Hard Boiled Eggs

Mesquite Smoked Brisket (GF)

Mexican Chocolate Coffee Rub Brisket Served with a Sweet and Spicy Chocolate Orange Sauce, Roasted Pumpkin Seed Queso Fresco

Tangy Herb Marinated Smoked Free Range Chicken Breast (GF, DF)  
topped with a Cilantro Jalapeño BBQ Sauce and Mini Radishes

Maple Glazed Smoked Swordfish (GF, DF)

Braised Frisée and Beech Mushrooms

Soyrizo, Poblano Queso Fundido Mac (V)

Shaved Brussels Sprouts Confetti (GF, DF)  
with Brandt Beef Bacon and Apple Cider Reduction

Cheesecake Bites (V)

Seasonal Mini Pies (V)

Iced Tea

Starbucks® Coffee and Tea Service

**\$70 per Person**

# Lunch Buffets

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Lunch Buffets require a minimum of 50 guests.

Groups under 50 guests are subject to an additional charge of \$6 per guest.

## The Good Ole' Buffet

Assorted Luncheon Rolls with Whipped Butter

Artisan Baby Mix Green (V, GF)

Cucumber, Tomatoes, Carrots, House Made Ranch Dressing

Beets, Wild Arugula, Baby Kale, Chia Seeds, Aged Goat Cheese, Sherry Vinaigrette (V, GF)

Brandt Beef Flat Iron Steak (GF, DF)

with Red Wine Sauce

Sea Bass, Clams, Mussels, Shrimp, Crab Meat, San Marzano Tomato, Fennel, Saffron Broth (GF, DF)

Marinated Citrus Chicken Breast

Wild Mushroom and Cranberry Gravy

Chive Crème Fraîche Whipped Potatoes (V, GF)

Roasted Seasonal Vegetables (VG, GF, DF)

Mini Seasonal Desserts (V)

Chocolate Cookies & Milk (V)

Iced Tea

Starbucks® Coffee and Tea Service

**\$70 per Person**



# Lunch Buffets

Lunch Buffets require a minimum of 50 guests.

Groups under 50 guests are subject to an additional charge of \$6 per guest.

## **Eat Good to Feel Good**

Assorted Luncheon Rolls with Whipped Butter

Vegetable and Whole Grain Broth Soup (VG, DF, GF)

Fruit Salad (VG, DF, GF)

with Flax Seeds and Coconut Flakes, Organic Blue Agave Nectar

Roasted Root Vegetable and Quinoa Salad (GF, VG, DF)

Pear, Apple, Pomegranate Vinaigrette

Kale Caesar Salad (V, GF)

Butternut Squash Croutons, Shaved Parmesan, Caesar Vinaigrette

Pan Roasted Sea Bass (GF, DF)

Sea Salt, Charred Lemon

Baked All Natural Skinless Chicken Breast (GF, DF)

Roasted Mushrooms with Whole Grain Mustard Chicken Au Jus

Wheat Berry and Lentil Pilaf (VG, DF)

Seasonal Roasted Vegetables (VG, GF, DF)

Mini Angel Food Cake topped with Berry Compote (V)

Mini Gluten Free Granola Bars (V, DF)

Selection of Flavored Coconut Water and Teas

Starbucks® Coffee and Tea Service

**\$68 per Person**

# Lunch Buffets

Lunch Buffets require a minimum of 50 guests.

Groups under 50 guests are subject to an additional charge of \$6 per guest.

## Chophouse Buffet

Assorted Luncheon Rolls with Whipped Butter

Mushroom Soup with Croutons (V)

Chopped Wedge Salad

Croutons, Blue Cheese Crumble, Bacon, Tomato, Thousand Island Dressing

Vegetarian Niçoise Salad (GF, DF)

Potatoes, Cage Free Hard Boiled Eggs, Olives, Artichoke Heart, Edamame, Roasted Tomatoes, Arugula, Spinach  
French Beans and Red Wine Vinaigrette

Braised Short Rib (GF, DF)

Red Wine Reduction, Fine Herb Lemon Cipollini Onion

All Natural Turkey Casserole

with Root Vegetables, Creamy Chicken Veloute, and Puff Pastry Bites

Black Cod Crusted (GF)

with Dungeness Crab Meat, Lobster Sauce

Herb Roasted Fingerling Potatoes, Pearl Onions (GF, VG, DF)

Honey Glazed Carrots (GF, V, DF)

Double Chocolate Fudge Cake (V)

Lemon Meringue Tarts (V)

Iced Tea

Starbucks® Coffee and Tea Service

**\$70 per Person**

# Lunch Buffets

Lunch Buffets require a minimum of 50 guests.  
Groups under 50 guests are subject to an additional charge of \$6 per guest.

## Asian Fusion Buffet

Mushroom Broth with Toppings: (GF, DF)  
Green Onions, Cilantro, Noodles, Tofu Hot Chili Sauce, Sriracha

Napa Slaw Shaved Broccoli Root (DF, V)  
Shiitake Mushrooms, Chow Mein Noodles and Chili Soy Vinaigrette

Dim Sum Station:  
Bamboo Steamer with Shrimp Har Gow, Chicken Shu Mai, BBQ Pork Bun, Vegetable Wonton (DF)

Steamed Red Snapper (DF)  
with Shaved Vegetables, Miso Broth

Salt & Pepper Chicken  
Shishito Pepper, Black Pepper Caramel Sauce

Short Rib Fried Rice (DF)

Stir Fried Vegetables (DF, VG)

Mini Rice Pudding (V)  
Kaffir Lime Coconut Crème Brulee (V)

Iced Tea  
Starbucks® Coffee and Tea Service

**\$68 per Person**

# Box Lunches

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**Box Lunches Include: Natural Chips, Whole Apple and a Cookie**

Our Earth Friendly Lunch Containers are Biodegradable

**Caprese Tomato Mozzarella Sandwich (V) | \$42**

Fresh Mozzarella, Tomatoes, Spinach, and Red Onion, with Pesto and Tapenade on Focaccia

**Grilled Chicken & Smoked Mozzarella | \$42**

Roasted Peppers, Onions, and Green Leaf Lettuce on Artisan Bread

**Roasted Beef & Jack Cheese | \$42**

Green Leaf Lettuce on Artisan Bread

**Roasted Turkey with Dill Havarti | \$42**

Green Leaf Lettuce, Tomato on Artisan Bread

**Thai Veggie Wrap (VG) | \$42**

Crisp Red Cabbage, Cucumbers, Carrots, and Spring Mix, with Thai Peanut Sauce in a Spinach Tortilla

**Thai Chicken Salad | \$42**

Mixed Greens with Thai Peanut Marinated Chicken, Red Cabbage, Shredded Carrots, Cucumbers, and Peanut Dressing

**Bottled Waters are additional at \$6.50 each**

**Soft Drinks (Pepsi Products) are an additional \$6.50 each**

# Plated Lunch

## Plated Lunch Selections

All Entrees Include Choice of One Soup or Salad and One Dessert

Luncheon Rolls with Whipped Butter

Starbucks® Coffee and Tea Service and Iced Tea

## Starters (Choose One Soup or Salad)

### *Soups (Starter)*

Tomato Bisque, Parmesan Crisp (GF, V)

Chipotle Pepper Jack Potato Soup, Chopped Cilantro, Corn Crisp (GF, V)

### *Salads (Starter)*

Local Garden Lettuce with Roasted Tomatoes, Cucumber, Carrot, Fennel and Herb Vinaigrette (GF, VG, DF)

Kale Caesar Salad, Butternut Squash Croutons, Shaved Parmesan, Caesar Vinaigrette (GF, V, DF)

Beet Carpaccio, Thin Sliced House Pickled Beets, Aged Goat Cheese, Spicy Marcona Almonds, Arugula, Frisée Citrus Vinaigrette (GF, V)

Wedge Salad, Baby Iceberg, Chopped Pepper Bacon, Croutons, Heirloom Cherry Tomatoes, Thousand Island Dressing

### *Dessert Selection (Choose One)*

Peanut Butter Crunch Bar with Peanut Butter Caramel Sauce and Milk Chocolate Mousse (V, N)

Lemon Curd, Local Organic Berries, Toasted Meringue, Whipped Cream, Home Made Buttery Tart Crisp, Lemon Thyme (V)

Banana White Chocolate Croissant Pudding with Homemade Vanilla Wafers, Bananas Foster Sauce (V)

## Entrees

### **Roasted Jidori Chicken Breast (GF, DF)**

Truffle and Wild Mushroom Risotto Cake, Honey Glazed Carrots, served with Mushroom Marsala Sauce  
**\$63 per Person**

### **Blackened Jidori Chicken (GF, DF)**

Dirty Rice Pilaf, French Green Beans  
**\$63 per Person**

### **Shrimp Diablo Sopes (GF)**

Asadero Cheese, Marinated Shrimp, Cilantro Lime Braised Cabbage and Carrots Charred Onion and Shishito Peppers  
**\$64 per Person**

### **Pan Roasted Sea Bass (GF, DF)**

Garbanzo Beans and Potato Stew, Artichoke, Charred Artichoke Heart, and Pickled Cilantro Pistou  
**\$63 per Person**

### **Braised Beef Short Rib (GF)**

Glazed Pork Belly, Loaded Mashed Potato, Truffle Gouda, and Chive Crème Fraiche, Roasted Romanesco, and Citrus BBQ Sauce  
**\$64 per Person**

### **Herb Marinated Brandt Beef Flat Iron Steak (GF)**

Jalapeno Green Onion Corn Cake, Seasonal Squash with Smoked Tomato Gravy  
**\$64 per Person**

### **Grilled Atlantic Salmon (GF)**

Sweet Soy Glaze, Jasmine Rice with Bok Choy and Mushrooms Medley, Ginger sautéed Broccoli, Coconut Lemongrass and Curry reduction  
**\$65 per Person**

### **Marisco Salad (GF)**

Rock Shrimp, Crab Meat, Lobster, Cucumber, Cilantro, Pepitas, Queso Fresco, Serrano Chili Vinaigrette  
**\$60 per Person**

# Dinner Buffet

Dinner Buffets require minimum of 50 guests.

Groups under 50 guests are subject to an additional charge of \$8 per guest.

## **Puerto Nuevo Steak and Lobster Dinner**

Warm Flour Tortillas

Corn Poblano Lobster Bisque (GF)

Crab Meat, Baby Red and Green Gem Lettuces, Purple Cabbage, Queso Fresco, Pumpkin Seeds, Green Onions  
Serrano Vinaigrette

Jicama, Cucumber, Tomato Salad, Verdolaga, Orange Apple Vinaigrette (GF, DF, VG)

Poblano and Potato Cheese Empanada (V)

Arroz Verde Cilantro Rice (GF, V)

Slow Poached Lobster Tail (GF)  
with Guajillo Herb Butter

Carne Asada Marinated Flat Iron Steak (GF)  
Topped with Ranchero Sauce, Chard Onion, and Cilantro

Braised Chicken Birria (GF)  
Citrus Pickled Shallot, Queso Fresco, Micro Cilantro

Calabacitas Medley (GF, DF, VG)

Warm Buñuelos, Mayan Chocolate Sauce, and Agave Caramel Sauce (V)  
Caramelized Spiced Mini Pineapple Cake (GF, V)

Starbucks® Coffee and Tea Service

**\$140 per Person**

# Dinner Buffet

Dinner Buffets require minimum of 50 guests.

Groups under 50 guests are subject to an additional charge of \$8 per guest.

## Shoreline Buffet

Assorted Dinner Rolls with Whipped Butter

New England Clam Chowder

Local Field Greens (VG)

Golden Beets, Candied Walnuts, Dried Cranberry, Citrus Vinaigrette

Crab Cakes, Charred Onion Jalapeño and Tomato Relish  
served with Cilantro Remoulade Sauce (DF)

Paella (GF, DF)

Jidori Chicken Breast, Shrimp, Mussels, Clams, Spanish Chorizo, Espelette Saffron Rice, Piquillo Pepper Salad  
with Lemon Oil

Braised Short Rib Stroganoff  
with Wild Mushrooms and Rustichella Cavatelli Pasta, Red Wine Reduction, Truffle Shaving, and San Joaquin Cheese

Chive Whipped Potatoes (GF)

Kale & Spinach Au Gratin (V)

Roasted Seasonal Vegetables (GF, VG, DF)

Seasonal Assorted Pies and Vanilla Ice Cream (V)

Starbucks® Coffee and Tea Service

**\$118 per Person**

# Dinner Buffet

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Dinner Buffets require minimum of 50 guests.

Groups under 50 guests are subject to an additional charge of \$8 per guest.

## Rock N' Ramen Buffet

Mushroom Broth with Assorted Toppings to Include:

Green Onion, Diced Jalapeño, Cilantro, Noodles, Tofu, Cage Free Boiled Egg, Hot Chili Sauce, Sriracha

Ahi Poke, Seaweed Salad, Avocado Wasabi Cream Sauce, Pickled Ginger

Avocado Spring Roll, Sriracha Mayo (V, DF)

Assorted California Rolls and Nigiri Sushi

with Traditional Accompaniments of Pickled Ginger, Wasabi, Soy Sauce

Chicken Teriyaki (DF)

Hoisin BBQ Baby Back Ribs (DF)

Steamed White Rice (VG)

Garlic Edamame Beans (VG, DF)

Five Spice Chocolate Cake with Sake Crème Sauce (V)

Green Tea Cheesecake and Lychee Coulis (V)

Starbucks® Coffee and Tea Service

**\$120 per Person**



# Three Course Dinner

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## All Entrees Include:

Bread Service  
Starbucks® Coffee and Tea Service

## First Course | Choose One

Traditional Caesar Salad, Romaine Heart, Rustic Croutons, Shaved Asiago Cheese, Creamy Caesar Dressing (V)

House Salad, Field Green Lettuce, Cucumber, Tomato, Carrots, Candied Walnuts Almond, Balsamic Vinaigrette

Arugula, Beets, Goat Cheese, Roasted Marcona Almond, Jerez Sherry Vinaigrette

## Dessert | Choose One

Tiramisu

Red Velvet Torte

Brandy Cherries Chocolate Bombe

## Main Course | Choose One

### Pan Seared Jidori Chicken Breast (GF)

Mushrooms and Root Vegetables, Quinoa Pilaf, Broccolini, Pinot Noir Peppercorn Sauce

**\$87 per Person**

### Roasted Stuffed Chicken (GF)

Spanish Chorizo, Manchego Cheese, served with Braised Yucca Caramelized Onion, Piquillo Pepper Coulis

**\$79 per Person**

### Herb Roasted New York Steak Barrel Cut (GF)

Chive Crème Fraiche Whipped Potatoes, Seasonal Vegetables, Peppercorn Cream Sauce

**\$89 per Person**

### Pan Roasted Atlantic Salmon (GF, DF)

Steamed Basmati Rice, Baby Bock Choy, Lemongrass Coconut Broth

**\$88 per Person**

### Grilled Shrimp

Squid Ink Linguini Pasta, Nduja Salami, Confit Tomato, Pearl Onions, Crispy Capers, San Marzano Tomato Sauce

**\$90 per Person**

### Mahi-Mahi (GF, DF)

Black Bean Rice, Bock Choy, Carrots, Pineapple Mango Salsa

**\$88 per Person**

# Four Course Dinner

## All Entrees Include:

Bread Service  
Starbucks® Coffee and Tea Service

## First Course | Choose One

Brioche Toast, Bellwether Pepato, Applewood Smoked Bacon Lardons, Frisée Salad with Poached Egg Mustard Vinaigrette

Searred Albacore Tuna, Edamame Beans, Pea Tendrils, Crispy Garlic, Lemon Zest, Shaved Red Jalapenos, Caviar, White Ponzu Sauce

Endive, Pastrami Smoked Salmon, Crispy Capers, Shaved Shallots, Chive Crème Fraiche, Dill, Pumpernickel Dust and Lemon Vinaigrette

Mix Kale Caesar Salad, Butternut Squash Croutons, Shaved Parmesan, Honey Ancho Caesar Vinaigrette

Burrata Cheese, Prosciutto Strip, Confit Tomatoes, Basil Pesto, Crisp Crackers and Figs

## Second Course | Choose One

Truffle Turkey Pot Pie Soup, Puff Pastry

Lobster Bisque, Spicy Crawfish, En Croute

## Dessert | Choose One

Chocolate Lovers Seasonal Creation

California Cheese Course

Trilogy Mousse Torte

## Third Course | Choose One

### Roasted Jidori Chicken (GF)

Pearl Onion Bloomsdale Spinach Pancetta Hash, Polenta Cake, Patty Pan Squash Tart Cherry Chicken Au Jus Reduction  
**\$93 per Person**

### Lemon Oil Poached Swordfish (GF)

Roasted Espelette Cauliflower Purée, Tri-Color Cauliflower Dust, Agave Glazed Romanesco, Crispy Fondant Potato, Capers Almond Gremolata  
**\$92 per Person**

### Braised Short Rib (GF)

Crispy Lobster Cake, Red Wine Sauce, Tiny Leeks, Lobster Duo, Butter Poached Lobster, Caramelized Fennel  
**\$98 per Person**

### Lamb Two Ways (GF)

California Chile Rubbed Lamb Chop, Lamb Birria Enchilada, Chile Negro Enchilada Sauce, Roasted Calabacitas  
**\$99 per Person**

### Porcini Mushroom Crusted Filet of Beef (GF)

Warm Potato Salad, Roasted Lemon Asparagus, Red Wine Sauce  
**\$100 per Person**

# Plated Combination Dinners

## All Entrees Include:

Bread Service  
Starbucks® Coffee and Tea Service

## First Course | Choose One

Traditional Caesar Salad, Romaine Heart, Rustic Croutons, Shaved Asiago Cheese, Creamy Caesar Dressing (V)

House Salad, Field Green Lettuce, Cucumber, Tomato, Carrots, Candied Walnuts Almond, Balsamic Vinaigrette

Arugula, Beets, Goat Cheese, Roasted Marcona Almond, Jerez Sherry Vinaigrette

Spinach and Baby Lettuce Salad, Sliced Mushrooms, Bacon Bits, Spanish Onions, Dijon Vinaigrette

## Dessert | Choose One

Strawberry Cheesecake

Dark Chocolate Mousse Cake

Red Velvet Torte

## Entrée Duo | Choose One

### Crispy Jidori Chicken Breast and Maple Glazed Shrimp

Savory Corn Nut French Toast, Buttermilk Chicken Reduction Gravy  
**\$100 per Person**

### BBQ Citrus Marinated Chicken Breast

### Chocolate Coffee Rubbed Beef Brisket

Butternut Squash Purée, Garlic Butter Haricot Vert, with Orange Chocolate BBQ Sauce  
**\$100 per Person**

### Plancha Seared Sea Bass and WAGYU Beef Ravioli

Creamy Crab Bloomsdale Spinach, Truffle Wine Reduction  
**\$110 per Person**

### Herb Crusted Grilled Filet and Dungeness Crab Risotto Cake

Asparagus, Citrus Caviar Béarnaise Sauce, and Crispy Kale  
**\$108 per Person**

### Guajillo Braised Short Rib Ragout and Shrimp Chile Relleno

Roasted Zucchini and Squash, Creamy Chili Tomato Sauce  
**\$105 per Person**

### Tarragon Marinated Salmon and Beef Wellington

Morel Mushrooms Roasted Root Vegetables Fricassee, Madeira Sauce  
**\$105 per Person**

### Braised Short Rib and Chicken Fricassee Tart

Lemon Oil Frisée and Exotic Mushrooms, Roasted Fingerling Potatoes, Tri-Color Carrots, Porcini Mushroom Cream Sauce  
**\$100 per Person**

### Surf and Turf (GF)

Grilled Filet, Black Chanterelle Mushrooms Demi-Glace, Herb Poached Lobster Tail, Au Gratin Potatoes, Seasonal Vegetables  
**\$120 per Person**

## Upgraded Trio Desserts | Add \$4 per Person to any Dinner Course

### Trio #1

Grand Marnier Panna Cotta: A creamy buttermilk dessert with an orange flavor decorated with fresh orange segments

Banana Cream Pie: Chocolate tart shell filled with Cream of Banana liquor filling

Topped with a Finest Belgium dark chocolate ganache and caramelized bananas

Mango Mousse Torte: Two layers of mango mousse filling and vanilla sponge cake, topped with fresh cubed mangoes

### Trio #2

*Vanilla Crème Brulee:* Vanilla flavor custard topped with Chantilly cream and fresh berries

*Tiramisu:* Pistachio sponge cake moistened with Kahlua liquor coffee, layered with mascarpone filling, topped with cocoa dust

*Cherry Charlotte Cake:* Dark chocolate mousse filled with Brandy cherries

**\*\*Custom logos and desserts available upon request\*\***

# Display Stations

Stations require a minimum of 50 Guests

\* Attendant required at \$175

## **Cheese and Charcuterie Display | \$25 per Person**

Assorted Cured Meats, accompanied with Lavash, Artisan Bread, Flat Bread, Gluten Free Raisin Crisp Crackers, Pickled Vegetables, Fresh Berries, Grain Mustards, Marcona Almonds, Hummus

## **Fresh Fruit Display | \$19 per Person**

Fresh Cut Fruit, Whole Fruit, Berries with Warm Chocolate Fondue

## **Farm to Table Vegetables | \$20 per Person**

Local Seasonal Vegetable Display, served with Avocado Ranch, Black Bean Hummus, Kalamata Tapenade, San Marzano Tomato Jam, Chili Marinated Olives, Boursin Cheese Spread

## **Chilled Seafood Platter | \$40 per Person**

Crab Claws, Fresh Oysters, Shrimp, Saffron Tomato Broth Poached Clams and Mussels, Lobster Tail, Bay Scallops, Served with Chipotle Cocktail Sauce, Yuzu Mignonette, Tabasco, Lemons, Jalapeño Tomatillo Remoulade Sauce

## **\*Pizza Station | \$25 per Person**

Classic: Tomato Sauce, Mozzarella, Basil Pesto

Meat Lover: Sausage, Pepperoni, Bacon

White: Ricotta, Mozzarella, Goat, Mushrooms, Spinach, Garlic, Shallots, Chili Flakes

## **Salad Lovers Individual Mini Side Salads | \$19 per Person**

*Organic Whole Grain Salad:* Lentil, Barley, Quinoa, Arugula, Pickled Fennel, Roasted Pistachio, Citrus Dressing

*Chopped Chef Parfait Salad:* Crispy Romaine, Applewood Bacon, Cheddar Cheese, Cage Free Hardboiled Egg, Turkey, Avocado Ranch Dressing

*Tomato Caprese Salad:* Bocconcini Mozzarella, Grape Tomatoes, Pesto

## **Antojito Stations | \$30 per Person**

Fresh Guacamole, Warm Tortilla Chips, Scallops Agua Chile, Shrimp Campechana (Mexican Shrimp Cocktail), Pork Carnitas Empanadas, Served with Salsa Verde, Queso Fundido with Soyrito, and Roasted Poblano Pepper

## **The Grand Slam | \$28 per Person**

Cracker Jacks, Nacho Station, Warm Pretzels, Pigs in a Blanket

All Beef Slider with Bacon, Cheese and Crazy Sauce, Black Bean Sliders, Pickled Red Onion, Cabbage, Chipotle Mayo

Assorted Ice Cream Bars and Root Beer Float Station

## **\*Taco Shop Station | \$30 per Person**

Fresh Local Corn Tortillas

Citrus and Beer Marinated Carne Asada, Chicken Ranchero, Cilantro Lime Marinated Whole Red Snapper Filet

Crispy Carnitas Rolled Taquitos, Potato Poblano Empanadas and Yucca Fries

Served Citrus Slaw, Cilantro Sour Cream, Avocado Salsa, Pico De Gallo, Queso Fresco, Pickled Red Onion, Fresh Lime

## **Sushi Display | \$1,050 each**

150 Total Pieces

Assorted California Rolls, Nigiri Sushi with Traditional Accompaniments of Pickled Ginger, Wasabi, Soy Sauce, and Chop Sticks

## **Pasta Station served with Garlic Bread | \$30 per Person**

Bucatini Pasta, Nduja Salami, Rock Shrimp, Confit Tomato, Pearl Onions, Crispy Capers, San Marzano Tomato Sauce

Braised Short Rib Stroganoff with Wild Mushrooms and Rustichella Cavatelli Pasta with Red Wine Reduction,

Truffle Shaving and San Joaquin Cheese

Penne Pasta, Basil Pesto Cream Sauce, Sundried Tomatoes, Portobello Mushrooms, Lemon Ricotta, Sweet Peas

## **Mac and Cheese Station | \$29.50 per Person**

Classic Mac & Cheese

Southwest Mac & Cheese with Andouille Sausage and Cajun Cheese sauce

Lobster Mac & Cheese

Lobster Cream Sauce, with Pieces of Lobster Meat

# Hors d'Oeuvres

## Cold Bites

Please select individual items from each category.  
Fifty piece minimum required for all selections

### \$8.00 Each

Smoked Chicken Watermelon Skewer, Maple Chili Lime  
Sauce, Bacon Dust (GF, DF)

Smoked Albacore, Sonoma Pepper Jack Cheese, Fig Jam,  
Cilantro (GF)

Burrata Cheese, Cherry Heirloom Tomatoes, Prosciutto  
Shooter with Basil Pesto (GF)

### \$8.50 Each

Smoked Salmon Tartar, Crème Fraiche, Fingerling  
Potato, Trout Caviar (GF)

Mexican Shrimp Cocktail Shooter, Tortilla Crisp (GF, DF)

Scallops Agua Chili Shooter, Tortilla Crisp (Ceviche)

## Vegetarian/ Vegan Option

### \$8.00 Each

Roasted Root Vegetables, Purple Haze Cheese  
Tri- Color Quinoa Macadamia Dust (V, GF)

Burrata Cheese, Marcona Almonds, Pomegranate,  
Honeycomb (V, GF)

Tiny Vegetables with Black Bean Hummus (VG)

Tofu Lollipop, Vegan Kim Chee, Sweet Soy Sauce (VG)

Herb Polenta Cake with Portobello Mushrooms  
Vegan Chive Cream Cheese (VG, GF)

Thai Vegetable Roll with Sweet Chili Sauce (VG)

## Hot Bites

Please select individual items from each category.  
Fifty piece minimum required for all selections

### \$8.50 Each

Maple Glazed Pork Belly Mac & Cheese

Moroccan Chicken Skewers over Saffron Cous Cous  
Apricot Coulis (DF)

Truffle and Leek Quiche Topped  
with Short Rib Ragout

Mini Turkey Pot Pie with Truffle Veloute

Chorizo and Cheese Stuffed Mushrooms

Mini Potato and Cheese Empanadas  
with Chipotle Ranch (V)

Bacon Wrapped Jalapeno with Cheese (GF)

### \$9.00 Each

Lamb Lollipop with Harissa Mayo, Pickled Shallot (GF)

Sugar Cane Speared Scallop Coconut Macadamia

Baked Oyster Casino, Pepper Bacon, Bell Peppers, with  
Dungeness Crab Hollandaise Sauce (GF)

Shrimp and Cheese Grits

Shrimp Sopes Diablo with Braised Cabbage

Brandt Beef Skewer with Béarnaise Sauce (GF)

Dungeness Crab Cakes with Chipotle Tomatillo  
Remoulade Sauce

Peking Duck Spring Rolls with Sweet Chili Sauce

Mini Beef Wellington with Madeira Sauce

# Chef Stations

\*Carving Stations require Chef Attendants

One Attendant per 75 Guests, per Station at \$175 Each

## Carving Stations

### \*Roasted New York Steak Barrel Cut

Red Wine Reduction and Foie Gras Butter  
Truffle Mac & Cheese

**\$850 serves 30 people**

### \*Citrus & Herb Marinated All Natural Roasted Turkey Breast (GF)

Rosemary Gravy, Pomme Purée

**\$700 serves 25 people**

### \*Slow Roasted Top Round of Beef

Served with Bordelaise Sauce, Wild Mushrooms Potato Cake,  
Rocket Arugula, California Extra Virgin Olive Oil and Fresh Chard Lemon

**\$900 serves 75 people**

### \*Herb and Sea Salt Crusted Beef Tenderloin

Wild Mushroom Ragout, Creamed Horseradish  
Rosemary Sage Rolls

**\$800 serves 30 people**

### \*Cilantro Lime Marinated Whole Red Snapper Filet

Citrus Slaw, Cilantro Sour Cream, Pico De Gallo, Queso Fresco, Fresh Lime  
Fresh Corn Tortillas

**\$800 serves 30 people**

### \*Pork Two Ways (GF, DF)

Berkshire Pork Loin with Braised Pork Shank Hash  
Shishito Pepper and Orange Cumin Sauce, Yucca Fries

**\$800 serves 30 people**

### \*Sausage Station

Knackwurst, Bratwurst, Chicken Andouille, Pheasant  
Sauerkraut, Truffle Honey Mustard, Whole Grain Mustard, and Spicy Brown Mustard  
House Made Truffle Potato Chips

**\$20 per Person**

# Outdoor Chef Stations

\* Stations Require *Three Chefs* to attend per 75 Guests at \$175 each

\* Stations for Outdoor Events Only

## **\*Smokey Town**

Cornbread with Jalapeño Honey Butter (V)

Citrus Coleslaw, Trio of Cabbage, Shaved Broccoli, Carrot, Champagne Vinegar, Blue Agave, Basil, and Cilantro (VG, DF, GF)

Deviled Eggs with Bacon (GF)

Mesquite Smoked Mexican Chocolate Coffee Rubbed Brisket  
served with a Sweet and Orange Sauce, Butternut Squash Purée (GF)

Tangy Herb Marinated Smoked Free Range Chicken Breast (GF, DF)  
Topped with a Cilantro Jalapeño BBQ Sauce, Smoked Potato Salad Garnish  
Shaved Radish and Micro Cilantro

Maple Glazed Smoked Swordfish (GF, DF)  
Braised Frisée and Beech Mushrooms

Soyrizo, Poblano Queso Fundido Mac (V)

Shaved Brussels Sprouts Confetti with Brandt Beef Bacon, Apple Cider and Piquillo Pepper Reduction (GF, DF)

**\$85 per Person**

## **\*Baja Station**

TJ Caesar Salad, Crispy Romaine, Shaved Asiago, Croutons, and Caesar Dressing (V)

Mexican Shrimp Cocktail (GF, DF)

Scallops Agua Chili

Chips and Salsa

TAQUERO Station

*Made to Order Tacos, Quesadillas or Tostadas*

Carne Asada, Chicken, and Shrimp

Toppings: Iceberg Lettuce, Cabbage, Cilantro Cream, Salsa Roja, Pico de Gallo, Limes, Avocado Sauce,  
Pickled Red Onion, Queso Fresco

Potato Poblano Empanadas

**\$85 per Person**

# Dessert Stations

## **Cookie Station | \$20 per Person (Based on 3-Cookies per Person)**

Assortment of Freshly Baked Chocolate Chip, Fudge Nut Brownie, Lemon Poppy Seed, Cappuccino Chocolate Chunk, and Vanilla Sugar Cookies  
**\*\*20 Person Minimum Required\*\***

## **Dessert Shooters | \$21 per Person (Based on 3-Shooters per Person)**

Assorted Trifle "Shooters" Filled with Grand Marnier Custard, Chocolate Kahlua Mousse, and Raspberry Champagne Cream  
**\*\*25 Person Minimum Required\*\***

## **International Chocolate "Bark" Station | \$21.50 per Person**

Selection of Belgium Valhrona with Almonds, Ecuador Dark Chocolate with Dried Cranberries, Madagascar Milk Chocolate with Toffee Chunks and Dominican Republic White Chocolate with Toasted Walnuts  
**\*\*25 Person Minimum Required\*\***

## **Candy Store Station | \$24 per Person**

Featuring Jars of Candied Nuts, M&M's, Jelly Beans, White Chocolate and Yogurt Covered Pretzels, and Dark Chocolate Covered Raisins  
**\*\*40 Person Minimum Required\*\***

## **Mini Cupcake Station | \$20 per Person (Based on 3 Cupcakes per Person)**

House Made Cupcakes with Red Velvet, Vanilla Bean, Chocolate, Oreo Cookie and Peanut Butter Frosting  
**\*\*25 Person Minimum Required\*\***

## **Flavored Popcorn Station | \$18.50 per Person**

Bowls of Flavored Popcorn to Include Plain Salted, Black & White, Caramel, Buttered Rum, and Cheddar Cheese  
**\*\*25 Person Minimum Required\*\***

## **Sweet Dessert Cones | \$20 per Person**

Assorted Berries, Tiramisu, Custard and Espresso Foam Mousse  
**\*\*30 Person Minimum Required\*\***

## **Warm Assorted Strudel Station | \$22 per Person**

Apple, Cherry, Marzipan and Cheese Filled Strudels served with Crème Anglaise and Chocolate Ganache Sauces  
**\*\*40 Person Minimum Required\*\***

## **Gelato Station | \$22 per Person**

Assorted Gelato Flavors  
Toppings to Include: Oreo Cookies, Toasted Almonds, M&M's, Homemade Chocolate Chip Cookies, Dried Fruit, Hot Fudge, Strawberry, and Dulce de Leche  
Served on Waffle Cones or Tulip Cups  
**\*\*40 Person Minimum Required\*\***

## **Chocolate Temptations | \$17 per Person**

Norman Love Chocolate Truffles, Dark Chocolate Almond Clusters, Chocolate Dipped Strawberries, and Bite-Sized Chocolate Ganache Cakes

### ***Desserts by the Dozen***

Fresh Seasonal Fruit Tart with Grand Marnier | \$80 per Dozen  
Mocha Seven Layer Cake Squares | \$80 per Dozen  
Lemon Meringue Tart | \$80 per Dozen  
Dulce de Leche Cheesecake Squares | \$80 per Dozen  
Mini Bourbon Pecan Pies | \$80 per Dozen  
Mini Fruit Cobblers | \$80 per Dozen



# Sommelier Selections Wine List

Below is a selection of handpicked wines from our Wine Spectator award winning wine list.

## Sparkling Wine

Freixenet, Blanc de Blancs, Brut Cava, Catalonia, Spain	\$52
JCB, “#21”, Crémant de Bourgogne, France	\$65
Scarpetta, Brut Prosecco, Veneto, Italy	\$72
Argyle, Brut, Willamette Valley, Oregon	\$78
Moët & Chandon, Brut Champagne, France	\$85
Duval-Leroy, Brut, Imperial, Champagne, France, NV	\$72

## White Wine

### Riesling

Chateau Ste. Michelle, Columbia Valley, Washington, 2014	\$46
Trefethen, Dry, Oak Knoll District of Napa Valley, California	\$62

### Pinot Grigio

Lagaria, Veneto, Italy	\$48
Bocelli, Veneto, Italy	\$52
Stone Cellars, California, 2014	\$62

## Sauvignon Blanc

Brancott, Marlborough, New Zealand, 2015	\$52
Napa Cellars, Napa Valley, California	\$55
Pali’s Tower 15, Central Coast	\$72
Provenance Vineyards, Rutherford, California, 2015	\$62
Century Cellars by Beaulieu Vineyards, California	\$64
Brander Vineyard, Santa Ynez Valley, California	\$68

# Sommelier Selections Wine List

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## Chardonnay

Estancia, Monterey, California, 2014	\$52
Hahn Winery, Monterey, California	\$54
Stone Cellars, Chardonnay, California	\$62
Black Stallion, "Estate", Napa Valley, California	\$63
Century Cellars by Beaulieu Vineyards, California, 2014	\$64
Sonoma Cutrer, Russian River Valley, California, 2014	\$66
J. Wilkes, Central Coast, California	\$72

## Rose

Champs de Provence, France	\$52
Mouton Noir, Love Drunk Rose, Willamette Valley, Oregon	\$62

## Red Wine

### Pinot Noir

Brindlewood, California	\$52
Talbott, "Kali Hart", Monterey, California	\$66
Acaia, Napa Valley, California, 2013	\$68
Mouton Noir, "OPP", Willamette Valley, Oregon	\$72
Banshee, Sonoma County, California	\$75
La Crema, Sonoma Coast, California, 2014	\$52
Siduri, Russian River Valley, California	\$85
David Bruce, Sonoma Coast, California	\$88

### Merlot

Santa Margherita, Venezia, Italy	\$48
Rutherford Hill, Napa Valley, California, 2013	\$55
Boomtown by Dusted Valley, Columbia Valley, Washington	\$58
Stone Cellars, California, 2014	\$62
Century Cellars by Beaulieu Vineyards, California, 2013	\$64
Joseph Carr, Napa Valley, California	\$68
Stag's Leap, Stag's Leap District, California	\$78

# Sommelier Selections Wine List

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## Syrah/Shiraz

Consilince, Santa Barbara County, California	\$58
Yangarra, McLaren Valle, Australia	\$65

## Malbec

Primus, Mendoz, Argentina	\$65
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## Cabernet Sauvignon

Seven Falls, Wahluke Slope, Washington, 2013	\$52
Raymond Vineyards, "R Collection", California	\$56
Stone Cellars, California, 2014	\$62
Century Cellars by Beaulieu Vineyards, California, 2013	\$64
Murphy-Goode, Alexander Valley, California	\$68
True Myth, Paso Robles, California	\$70
Rickshaw, Central Coast, California	\$72
Fortress, Sonoma County, California	\$78
Daou, Napa Valley, California	\$80
Stonestreet, Napa Valley, California	\$88
Ferrari-Carano, Alexander Valley, California, 2013	\$92

## Zinfandel & Blends

Tower 15, 'The Jetty', Red Blend, Paso Robles, California	\$55
Beringer, White Zinfandel, California, 2014	\$46
Brazin, Zinfandel, Lodi, California	\$62
BR Cohn, Zinfandel, Sonoma County, California	\$75

## Dessert Wine

Quinta do Noval, Ruby Port, Black, Douro, Portugal	\$95
Broadbent, 5 year, Madeira, Portugal	\$68

# Host & Cash Bar Selections

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## Call Brands

Vodka | Absolut

Gin | Tanqueray

Rum | Captain Morgan Original Spiced and Bacardi Superior

Bourbon | Makers Mark

Scotch | Johnny Walker Red

Blended Whiskey | Jack Daniels Tennessee and Seagram's VO Whiskey

Tequila | 1800 Silver

Cognac | Courvoisier

### *Deluxe Wine*

Estancia, Monterey, California, Chardonnay

William Hill, Cabernet Sauvignon, Central Coast, California

## Premium Marquis Brands

Vodka | Grey Goose

Gin | Bombay Sapphire

Rum | Mt. Gay Eclipse Gold and Bacardi Superior

Bourbon | Knob Creek

Scotch | Chivas and Johnny Walker Black Label

Blended Whiskey | Jack Daniels Tennessee and Crown Royal

Tequila | Patron Silver

Cognac | Hennessy Privilege VSOP

### *Premium Wine*

Wonderland Project, "The White Queen" Chardonnay, Sonoma County

Rickshaw Cabernet, Central Coast, California

## Beer

**Domestic:** Budweiser, Bud Light, Miller Lite, Miller Genuine Draft, Coors Original, Michelob Ultra, and O'Douls (Non-Alcoholic)

**Premium:** Becks, Amstel Light, Heineken, Corona, Corona Light, Dos Equis, Negro Modelo, Samuel Adams Boston Lager, Blue Moon Belgian White, Guinness Draught and Stella Artois Lager

**Local Craft:** Ballast Point, Karl Strauss Red Trolley, Stone Pale Ale

# Host & Cash Bar Selections

Charge of \$175 plus tax will apply for each Bartender

Allow *One* Bartender per 100 Guests

## Hosted Bar Drink Prices

Call Brands	\$11.00 per Drink
Premium Brands	\$12.00 per Drink
Deluxe Wines	\$11.00 per Drink
Premium Wines	\$15.00 per Drink
Domestic Beer	\$7.50 per Drink
Premium Beer	\$8.25 per Drink
Local Beer	\$8.50 per Drink
Non-Alcoholic Beer	\$7.25 per Drink
Pepsi Brand	\$6.50 per Drink
VASA Pure Water	\$6.50 per Drink
Cognacs & Cordials	\$12.00 per Drink
Margaritas & Martinis	\$12.00 per Drink

## Cash Bar Drink Prices

Call Brands	\$11.50 per Drink
Premium Brands	\$12.50 per Drink
Deluxe Wines	\$11.50 per Drink
Premium Wines	\$15.50 per Drink
Domestic Beer	\$8.00 per Drink
Premium Beer	\$8.75 per Drink
Local Beer	\$9.00 per Drink
Non-Alcoholic Beer	\$7.75 per Drink
Pepsi Brand	\$7.00 per Drink
VASA Pure Water	\$7.00 per Drink
Cognacs & Cordials	\$12.50 per Drink
Margaritas & Martinis	\$12.50 per Drink

# Open Bar Packages

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Charge of \$175 plus tax will apply for each Bartender

Allow *One* Bartender per 100 Guests

## One-Hour Open Bar

Beer, Wine, Sodas, and Waters | \$24 per Person

Call Brands, Beer, Wine, Sodas, and Waters | \$26 per Person

Premium Brands, Beer, Wine, Sodas, and Waters | \$28 per Person

## Two-Hour Open Bar

Beer, Wine, Sodas, and Waters | \$37 per Person

Call Brands, Beer, Wine, Sodas, and Waters | \$39 per Person

Premium Brands, Beer, Wine, Sodas, and Waters | \$41 per Person

## Three-Hour Open Bar

Beer, Wine, Sodas, and Waters | \$48 per Person

Call Brands, Beer, Wine, Pepsi, and Waters | \$50 per Person

Premium Brands, Beer, Wine, Sodas, and Waters | \$52 per Person

# Hospitality Bar

## \*\*Additional Liquors Available on Request\*\*

### **Vodka**

Smirnoff	\$97 per Bottle
Absolut	\$130 per Bottle
Stolichnaya	\$140 per Bottle
Ketel One	\$145 per Bottle
Grey Goose	\$160 per Bottle

### **Blended Whiskey**

Seagram's VO	\$80 per Bottle
Canadian Club	\$80 per Bottle
Crown Royal	\$125 per Bottle

### **Gin**

Beefeaters	\$85 per Bottle
Tanqueray	\$100 per Bottle
Bombay Sapphire	\$120 per Bottle

### **Rum**

Bacardi Silver	\$68 per Bottle
Myers Original Dark	\$80 per Bottle

### **Bourbon**

Maker's Mark	\$130 per Bottle
Jack Daniel's	\$110 per Bottle
Knob Creek	\$150 per Bottle

### **Scotch**

J & B	\$120 per Bottle
Dewars White Label	\$120 per Bottle
JW Black	\$150 per Bottle
Chivas Regal	\$140 per Bottle

### **Tequila**

Jose Cuervo Gold	\$75 per Bottle
Jose Cuervo 1800 Silver	\$95 per Bottle
Patron	\$150 per Bottle

# Hospitality Bar

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## **\*\*Additional Liquors Available on Request\*\***

### **Brandy & Cognac**

Korbel \$85 per Bottle

Courvoisier VS \$135 per Bottle

Remy Martin VSOP \$175 per Bottle

Hennessy VSOP \$185 per Bottle

### **Liqueurs**

Bailey's Irish Cream \$95 per Bottle

Amaretto \$120 per Bottle

Grand Marnier \$140 per Bottle

### **Beer**

Domestic Beer \$7.50 per Bottle

Premium Beer \$8.25 per Bottle

### **Mixers**

Tonic or Club Soda (Liter) \$14 per Bottle

Orange or Grapefruit Juice \$14 per Bottle

Bloody Mary Mix (Liter) \$9.50 per Bottle

Pepsi Brand \$6.50 per Bottle

VASA Bottled Water \$6.50 per Bottle

### **Labor Charges:**

If a Bartender is requested, a Bartender fee of \$175 will apply for all Hospitality Bars for service up to 3 hours and \$35 per hour for each additional hour thereafter.

### **Hospitality Bar Refreshes Include: Garnish, Ice, Beverage Napkins, Glassware, and Stir Sticks for up to 50 People:**

First Daily Refresh \$55 **and** Additional Daily Refresh \$35

### **Rebate Policy:**

Full bottles of liquor, beer, wine and soft drinks with unbroken seals will be rebated at 75% of the retail prices, plus applicable tax.



# Performance Foods

## **Performance Breakfast Buffet \$40 per Person**

Orange Juice and Bottled Fruit Juices

Sliced Seasonal Fruits and Whole Fruit

Assorted Granola Bars

"Heart Healthy" Cereals with Toppings to Include Fresh Berries, Raisins, Dried Fruit and Nuts, 2% Milk, Soy Milk

Egg White Frittata

Turkey Sausage

Assorted Breakfast Bakeries

### **Keep your Attendees Energized with these Performance Foods:**

Antioxidant Rich Blueberries, Sun-Dried Raisins and Orchard Apples Whole Nuts, Especially Raw Almonds, Omega-3 Rich Walnuts and Flax Seed, Low Fat Proteins and Whole Grain Carbohydrates, Organic Natural Vegetables and Leafy Greens for Sustained Focus All Day

## **Energy Break \$22 per Person**

House Made Blueberry Granola Bar

Blueberry Almond Clusters

Mango Panna Cotta with Pistachio Brittle

Valrhona Chocolate Bar with Bananas and Oats

Naked Juice Smoothies and Red Bull

Starbucks® Coffee and Tea Service

## **Performance Break \$22 per Person**

Low Fat Cranberry and Blueberry Muffins

Granola Bars

Flavored Yogurt

Sun-Dried Fruits and Trail Mix

V-8 Juice and assorted Bottled Juices

## **LUNCH**

### **Bibb Salad with Chilled Thyme Chicken**

**\$38 per Person**

Roasted Asparagus, Campari Tomatoes, House

Made Crostini and Artichoke Paired with Fresh

Basil Vinaigrette

### **Spring Greens Salad with Smoked Sea Salt**

**Salmon or Chicken**

**\$38 per Person**

Baby Spinach, Radicchio and Frisée with Brie,

Dried Cranberries and Candied Pecans Paired with

a Green Peppercorn Champagne Vinaigrette

### **All Cold Entrees Served with:**

Chef's Soup of the Day

Artisan Rolls with Butter

Assorted Fresh Berries

Iced Tea and Coffee Service

# Technology Prices

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## Telephone Lines

Voice Line | \$210/Event

Modem Line | \$210/Event

Fax Line | \$210/Event

## Telephone Equipment

Standard Phone | \$25/Event (Must Also Order Voice Line)

8 Button Digital Phone | \$300/Event (Must Also Order Voice Line)

Large Speakerphone | \$125/Event (Must Also Order Voice Line)

## Internet Access

Single Access Hardwire | \$100 each connection, per day

Wireless | \$25 each connection, per day, discounts available for 10 or more devices

Specific bandwidth requirements, call for more information.

For more information please contact: Hotel Technology

Telephone: (619) 230-8970 Fax: (619) 230-8905

**Prices for Technology are subject to a 25% Administrative Fee**