

Hotel
REPUBLIC
SAN DIEGO

AUTOGRAPH COLLECTION®
HOTELS





Breakfast
Continental

Prices are Per Guest, Based on 90 Minutes of Service, and Requires No Minimum. Includes Freshly-Brewed Regular and Decaffeinated LaVazza Coffee, Hot Cocoa and a Selection of Specialty Teas From Harney and Sons

CONTINENTAL BREAKFAST | 32

Orange and Grapefruit Juice (VE, DF, GF)

Seasonal Hand Fruit (VE, DF, GF)

Seasonal Sliced Fresh Fruit (VE, DF, GF)

Freshly Baked Morning Pastries and Sweet Breads (V)

THE EXECUTIVE CONTINENTAL BREAKFAST | 36

Orange and Grapefruit Juice (VE, DF, GF)

Seasonal Hand Fruit (VE, DF, GF)

Seasonal Sliced Fresh Fruit (VE, DF, GF)

Freshly Baked Morning Pastries and Sweet Breads (V)

Choice of Two

+ Assorted Breakfast Cereals | Bananas, Whole, 2% and Skim Milk
(Almond, Soy or Oat Milk on Request)

+ New York Style Bagels | Fat Free and Regular Cream Cheese

+ Individual Low Fat Fruit, Plain and Greek Yogurts

+ Yogurts Parfaits | Granola and Seasonal Berries

CONTINENTAL BREAKFAST ENHANCEMENTS

Breakfast Sandwiches | 9 per guest

Can be Purchased by the Dozen (\$120/dozen)

Buttermilk Biscuit | Breakfast Sausage and Scrambled Egg

French Butter Croissant | Soft Scrambled Eggs, Smokehouse Ham, Swiss Cheese

English Muffin | Fennel Sausage, Scrambled Egg, American Cheese

Southwestern Breakfast Burrito (V) | Potato, Bell Pepper, Scrambled Egg, Cheddar, Fire Roasted Salsa

Breakfast Bagel | Hardwood Smoked Bacon, Folded Egg, Cheddar Cheese

Fruit Yogurt Parfait (V) | 9

Vanilla Almond Granola and Berries

Steel-Cut Oatmeal (V) | 8

Brown Sugar, Dried Fruits, Raisins, Walnuts, and Milk

Fluffy Scrambled Eggs and Choice of Hardwood Smoked Bacon or Country Sausage Links (GF) | 12

Eggwhite Only Available

Local Bakeshop Doughnuts | 45/Dozen

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Breakfast
Continental

Fruit Smoothie Shooters (V) | 9

(Guest selects Two)

+ Banana Strawberry

+ Mixed Berry

+ Kale, Spinach, Pineapple, Green Apple, Agave Nectar

Chilled Hard Boiled Eggs | 24/Dozen

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Breakfast

Breakfast Table

Prices are Per Guest, Based on 90 Minutes of Service, and Requires a Minimum of 20 Guests. Includes Freshly-Brewed Regular and Decaffeinated LaVazza Coffee, Hot Cocoa and a Selection of Specialty Teas From Harney and Sons

COMPLETE BREAKFAST TABLE | 45

Orange and Grapefruit Juice (VE, DF, GF)

Season's Fresh Sliced Fruit (VE, DF, GF)

Freshly Baked Pastries and Croissants (V) | Fruit Preserves and Butter

Assorted Breakfast Cereals | Bananas, Whole, 2% and Skim Milk
(Almond, Soy or Oat Milk on Request)

Low-Fat Fruit and Greek Yogurts | Granola

Choice of One

- + Scrambled Egg Whites | Fresh Herbs (V, DF, GF)
- + Scrambled Whole Eggs (GF)
- + Scrambled Whole Eggs | Jack Cheese, Caramelized Onions, Sautéed Spinach (GF)
- + Scrambled Whole Eggs | Chorizo, Shredded Cheddar (GF)

Choice of Two (All GF)

- + Hardwood Smoked Bacon
- + Pork Sausage
- + Chicken Apple Sausage
- + Grilled Smokehouse Ham

Choice of One

- + Skillet Potatoes | Caramelized Onions, Peppers (VE, DF, GF)
- + Tater Tots | Herbs (V)

ENHANCEMENTS

Farm Fresh Egg Omelet Station (V) | 15**

Cheddar and Swiss Cheeses, Diced Honey Ham, Sliced Mushrooms, Diced Bell Peppers, Chopped Sweet Onions, Spinach Leaves, Bacon, Salsa with Egg Whites Available

Smoked Salmon | 12

Assorted Bagels, Low-Fat and Regular Cream Cheese, Capers, Red Onion, Sliced Tomatoes/ Chopped Egg

Steel-Cut Oatmeal (V) | 8

Brown Sugar, Dried Fruits, Raisins, Walnuts, and Milk

Acai (VE) | 10**

Honey, Granola, Seasonal Berries, Mint

**Attendant Fee | \$150.00

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Breakfast
Breakfast Table

Choice of One

+ Buttermilk Pancakes (V)

+ Brioche French Toast (V)

Warm Maple Syrup, Whipped Creamery Butter, Berry Compote

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Breaks

Am Breather

HOT BEVERAGES: Freshly-Brewed LaVazza Regular and Decaffeinated Coffee, Hot Cocoa and a Selection of Specialty Teas from Harney and Sons

CARBONATED BEVERAGES: Pepsi's Collection of Soft Drinks, Bubly Sparkling Water, and Bottled Water

BEVERAGE SERVICE

90 Minute Beverage Service

- Hot Beverages | 10
- Carbonated Beverages | 5
- Enhanced Beverages | 7
- Hot and Carbonated Beverages | 15
- Hot and Enhanced Beverages | 17

1/2 Day Beverage Service

- Hot Beverages | 15
- Carbonated Beverages | 8
- Enhanced Beverages | 11
- Hot and Carbonated Beverages | 23
- Hot and Enhanced Beverages | 26

All Day Beverage Service

Refreshed Throughout the Day

- Hot Beverages | 28
- Carbonated Beverages | 14
- Enhanced Beverages | 20
- Hot and Carbonated Beverages | 42
- Hot and Enhanced Beverages | 48

Enhanced Beverage Selection

Please Select Four

- + Pepsi's Collection of Soft Drinks, Bubly, and Bottled Water
- + Gatorade | G2
- + Tropicana Fruit Juices
- + Pure Leaf Iced Teas

AM BREATHER ENHANCEMENTS

Prices are per guest, based on a 90 minute service and require a 10 guest minimum.

Price for up to 3 | 18

Price for up to 5 | 22

Designer Trail Mix Station (VE) | Raisins, Granola, Sunflower Seeds, Mixed Dried Fruits, Almonds, Yogurt Covered Pretzels (V)

Assorted Granola and Energy Bars (V)

Fruit Yogurt Parfait (V) | Granola and Berries

Buttery Crumbly Coffee Cake

Selection of Bagels | Plain and Flavored Cream Cheeses

Display of Fresh Baked Breakfast Breads and Muffins (V)

Season's Picked Fresh Whole Fruit (VE, DF, GF)

Smoothie Shooters (V)

(Guest selects One)

+ Banana Strawberry

+ Mixed Berry

+ Kale, Spinach, Pineapple, Green Apple, Agave Nectar

Sliced Melons, Seasonal Fruits and Berries (VE, DF, GF)

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Breaks
Am Breather

- + Sugar Free Red Bull Energy Drink
 - + Starbuck's Frappuccino and Double Shots
 - + Assorted Naked Brand Smoothies
 - + Pellegrino Flavored Sparking Water
 - + Icelandic Still and Sparkling Water
- Seasonal Fruit and Brie Skewers (V, GF)
 - Warm Cinnamon Rolls | Cream Cheese Frosting
 - Hard Boiled Eggs (V)

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Breaks

Pm Pause

HOT BEVERAGES: Freshly-Brewed LaVazza Regular and Decaffeinated Coffee, Hot Cocoa and a Selection of Specialty Teas from Harney and Sons

CARBONATED BEVERAGES: Pepsi's Collection of Soft Drinks, Bubly Sparkling Water, and Bottled Water

BEVERAGE SERVICE

90 Minute Beverage Service

- Hot Beverages | 10
- Carbonated Beverages | 5
- Enhanced Beverages | 7
- Hot and Carbonated Beverages | 15
- Hot and Enhanced Beverages | 17

1/2 Day Beverage Service

- Hot Beverages | 15
- Carbonated Beverages | 8
- Enhanced Beverages | 11
- Hot and Carbonated Beverages | 23
- Hot and Enhanced Beverages | 26

All Day Beverage Service

Refreshed Throughout the Day

- Hot Beverages | 28
- Carbonated Beverages | 14
- Enhanced Beverages | 20
- Hot and Carbonated Beverages | 42
- Hot and Enhanced Beverages | 48

Enhanced Beverage Selection

Please Select Four

- + Pepsi's Collection of Soft Drinks, Bubly, and Bottled Water
- + Gatorade | G2
- + Tropicana Fruit Juices

PM PAUSE ENHANCEMENTS

Prices are per guest, based on a 90 minute service and require a 10 guest minimum.

- Price for up to 3 | 22
- Price for up to 5 | 29

Individual Bags of Cracker Jacks and White Cheddar Popcorn (V)

Season's Picked Fresh Whole Fruit (VE, DF, GF)

Sliced Melons, Seasonal Fruits and Berries (VE, DF, GF)

Crispy Pita Triangles (V, DF) | Hummus Trio

Tri-Color Chips (VE, DF) | Salsa, Guacamole
+ Warm Queso | Add 2

Assorted Candy Bars and M&M's

Designer Trail Mix (V) | Premium Mixed Nuts, Dried Fruits, Wasabi
Chick Peas and Cocktail Pretzels, Chocolate Chips

Lemon Tart Bars (V)

Decadent Fudge Brownies and Chocolate Chunk Blondies (V)

Crudité Display (VE) | Buttermilk Ranch and Blue Cheese Dips (V, GF)

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Breaks
Pm Pause

- + Pure Leaf Iced Teas
- + Sugar Free Red Bull Energy Drink
- + Starbuck's Frappuccino and Double Shots
- + Assorted Naked Brand Smoothies
- + Pellegrino Flavored Sparking Water
- + Icelandic Still and Sparkling Water

Assorted Bags of Potato Chip, Pretzels, Vegetable Chips

Bavarian Pretzel Sticks (V) | Whole Grain and Yellow Mustard
+ Warm Beer Cheese Dip | Add 2

Assorted House Baked Cookies (V)

Assorted Granola and Energy Bars (V)

Warm Churros (V) | Mexican Chocolate, Cinnamon

Taste of the Baja | 26

Empanadas

Street Corn

Quesadillas

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Lunch
Plated

Plated Luncheons Require a Minimum of 10 Guests. All Plated Luncheons Include Three Courses, Artisanal Bread and Sweet Butter, Freshly-Brewed Regular and Decaffeinated LaVazza Coffee, and a Selection of Specialty Teas from Harney and Sons

FIRST COURSE

Please Select One

Baby Field Greens Salad (VE, DF, GF) | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette

Crisp Caesar Salad (V) | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

Baby Spinach Salad (V, GF) | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

Wedge of Iceberg (V) | Diced Tomato, Crumbled Blue Cheese, Smoked Bacon, Creamy Walnut Dressing

Tuscan Vegetable Soup (VE, DF, GF) | White Beans, Herbs, Plum Tomatoes and Black Pepper

Cauliflower Bisque (V, GF) | Tinker Bell Pepper Marmalade

Creamy Corn Chowder (V, GF)

Tomato Fennel Soup (V) | Mini Croutons, Parmesan

ENTREES (Cont)

Hot Entrées

Chef's Choice of Seasonal Vegetable (V)

Pan Seared Mary's Chicken (DF) | 47
Vegetable Farro, Lemon-Thyme Demi

Stuffed Airline Breast of Chicken | 49
Prosciutto, Gruyere, Soft Polenta

Herb Marinated Crusted Salmon (DF) | 50
Local Citrus Beurre Blanc, Quinoa Pilaf

Tuscan Grilled Flat Iron Steak | 52
Tomato-Rosemary Confit, Red Bliss Whipped Garlic Potatoes

Vegetarian Entrée

Please Select One

Portobello and Vegetable Gratin (VE, DF, GF) | Roasted and Grilled Zucchini, Squash, Eggplant, Red Onion, Peppers, Wilted Spinach, Pesto Oil

Roasted Cauliflower Steak (VE, DF, GF) | Golden Raisin Quinoa Salad, Pistachio Gremolata

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Lunch
Plated

MAIN COURSE

Please Select One Chilled or Hot Entrée

Groups of 30+ May Select up to Two Entrées

Chilled Entrées

Seared Tuna Nicoise Salad (GF) | 46

Charred Rare Yellowfin Tuna, Local Greens, Fingerling Potatoes, Haricot Vert, Kalamata Olives, Egg, Tomato, Shallot Mustard Vinaigrette

Traditional Chopped Cobb (GF) | 42

Chopped Chicken, Smoked Bacon, Tomatoes, Chopped Egg, Blue Cheese, Italian Dressing

Grilled Chicken Caesar Salad | 40

Sliced Chicken, Romaine Hearts, Shaved Parmesan-Reggiano, Roasted Garlic Herb Croutons Croutons, Creamy Avocado Dressing
+ Substitute Poached Shrimp or Grilled Salmon or Grilled Flank Steak
| Add 6

FINAL COURSE

Please Select One

Flourless Chocolate Cake (GF) | Berry Coulis

Vanilla Custard Napoleon | Puff Pastry and Whipped Sweet Cream

Fruit Tart of The Season | Fruit Coulis

Carrot Cake | Cream Cheese Frosting

Cheesecake | Fresh Fruit Compote

Bourbon Chocolate Bread Pudding | Vanilla Bean Sauce

Homemade Shortcake | Fresh Berries and Whipped Sweet Cream

In our continuing effort to strive for excellence in both service and food quality, we have found it necessary to limit the number of pre-selected entrées for plated meals to two (not including a vegetarian option). The higher of the two selections will be the prevailing cost for all entrées.

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Lunch

Cold Lunch Tables

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 Enjoy Preferred Pricing if Menu is Selected on the Corresponding Day

SIMPLY SANDWICHES | 57

Preferred Days: Monday and Thursday | 52

Chef's Seasonally Inspired Soup

Crisp Caesar Salad (V) | Romaine Hearts, Shaved Parmesan-Reggiano, Roasted Garlic Herb Croutons, Caesar Dressing

Baby Spinach Salad (V, GF) | Candied Walnuts, Poached Pears, Gorgonzola, Herb Vinaigrette

Oven Roasted Turkey Breast and Swiss on Ciabatta | Cranberry Aioli, Greens, Tomatoes, Red Onion

Roast Beef on Baguette | Brie, Horseradish Cream, Greens

Grilled Vegetable Wrap (VE, DF) | Spinach Tortilla, Smooth Hummus

Muffaletta | Cured Italian Meats and Provolone Cheese

Potato Chips, Pickles, Pepperoncini, Olives, Cherry Peppers

Dessert (V)

Classic Tiramisu

Sweet Ricotta Filled Cannoli

FROM THE FARMERS PRODUCE STAND | 55

Preferred Days: Tuesday and Friday | 50

Chef's Seasonally Inspired Soup

Caprese Salad (V, GF) | Bocconcini, Cherry Tomato and Basil Leaves, Balsamic Reduction

Mediterranean Quinoa Salad (V, GF) | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta Cheese, Herb Vinaigrette

Greens (VE, DF, GF) | Romaine Hearts, Iceberg, Mixed Baby Greens

Toppings | Carrots, Grape Tomatoes, Red Onion, English Cucumber, Peppers, Pecans, Parmesan Cheese, Gorgonzola,

Proteins | Roasted Chicken Breast, Grilled Flank Steak, Atlantic Salmon, and Portobello Mushrooms

Dressings | Buttermilk Ranch, Creamy Caesar, Sesame-Ginger and Citrus Olive Oil Vinaigrettes

Dessert (V)

Carrot Cake | Cream Cheese Frosting

Seasonal Fresh Berries | Chantilly Cream

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Lunch
Cold Lunch Tables

NEIGHBORHOOD DELI | 57

Preferred Day: Wednesday | 52

Chef's Seasonally Inspired Soup

Traditional Chopped Cobb (GF) | Chopped Chicken, Smoked Bacon, Tomatoes, Chopped Egg, Blue Cheese, Creamy Avocado Dressing

Grilled Chicken on Ciabatta | Roasted Red Peppers, Crisp Romaine Leaves, Grilled Red Onion, Pesto Aioli

Sliced Roast Beef on Marble Rye | Aged Cheddar, Tomato, Horseradish Mayonnaise

Vegetarian Wrap (VE, DF) | Grilled Portobello Mushroom, Baby Spinach, Roasted Peppers, and Tapenade

Yellowfin Tuna Salad on Whole Grain | Red Peppers, Mayo, Plum Tomatoes, Boston Lettuce

Homemade Cole Slaw (V, GF)

Whole Grain Mustard Potato Salad (V, DF, GF)

House Made Terra Chips (V, DF)

Dessert (V)

Bourbon Chocolate Bread Pudding | Vanilla Bean Sauce

Homemade Shortcake | Fresh Berries and Whipped Sweet Cream

SMALL GROUP COLD BUFFET | 62

Available Every Day

Requires a Minimum of 10 Guests

Today's Soup

Flatbread Crackers

Choice of One Leaf Salad (V)

Crisp Caesar Salad

Baby Spinach Salad

Mixed Greens Salad

Choice of One Composed Salad (V)

Whole Grain Mustard Potato Salad

Homemade Cole Slaw

Caprese Salad

Choice of Two Sandwiches

Oven Roasted Turkey Breast and Swiss on Ciabatta | Cranberry Aioli, Greens, Tomatoes, Red Onion

Rare Roast Beef on Baguette

Grilled Vegetable Wrap (VE, DF)

Classic Italian Muffaletta

Grilled Chicken on Ciabatta

Sliced Roast Beef on Marble Rye

Vegetarian Wrap (VE, DF)

Yellowfin Tuna Salad on Whole Grain

Choice of Two Desserts (V)

Decadent Chocolate Mousse

Fruit Tart Of The Season

Carrot Cake

Cheesecake Bourbon Chocolate Bread Pudding

Homemade Shortcake

Brownies and Blondies

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Lunch
Hot Lunch Tables

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 Enjoy Preferred Pricing if Menu is Selected on the Corresponding Day*

TASTE OF ITALY | 62

Preferred Days: Monday and Thursday | 57

Chef's Seasonally Inspired Soup

Crisp Caesar Salad (V) | Romaine Hearts, Shaved Parmesan-Reggiano, Roasted Garlic Herb Croutons, Caesar Dressing

Baby Spinach Salad (V, GF) | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

Caprese (V, GF) | Fresh Mozzarella, Cherry Tomatoes, Basil Leaves, Balsamic Reduction

Baked Rigatoni | Roasted Garlic Tomato Sauce, Smoked Mozzarella, Hot Italian Sausage, Parmesan-Reggiano

Cheese Ravioli (V) | Grilled Vegetables, Roasted Garlic Vodka Sauce

Grilled Chicken Chardonnay (DF, GF) | Grilled Chicken, Roasted Tomatoes, Artichokes, Garlic Confit

Garlic Cheese Focaccia (V)
 Seasonal Fresh Vegetables (V)

Dessert (V)
 Classic Tiramisu

FLAVORS OF THE MEDITERRANEAN | 62

Preferred Days: Tuesday and Friday | 57

Chef's Seasonally Inspired Soup

Greek Salad (V, GF) | Romaine Hearts, Feta Cheese, Tomato, Shaved Red Onions, Kalamata Olives, Greek Dressing

Saffron Cous Cous Salad (VE) | Bell Peppers, Onion, Basil

Antipasto | Grilled Vegetables, Aged Imported and Domestic Meats and Cheeses

Pan Seared Chicken Breast (DF, GF) | Sundried Tomato and Artichoke Sauce

Grilled Salmon | Lemon Caper Buerre Blanc, Braised Rainbow Chard

Grilled Flank Steak (DF, GF) | Peppers, Green Onion, Balsamic Jus

Bouquet of Marinated and Grilled Vegetables (VE, DF, GF)

Dessert (V)
 Carrot Cake | Cream Cheese Frosting
 Seasonal Fresh Berries | Chantilly Cream

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Lunch
Hot Lunch Tables

Sweet Ricotta Filled Cannoli

AMERICAN COMFORT | 62

Preferred Day: Wednesday | 57

Chef's Seasonally Inspired Soup

Traditional Chopped Cobb (GF) | Chopped Chicken, Smoked Bacon, Tomatoes, Chopped Egg, Blue Cheese, Creamy Avocado Dressing

BBQ Chicken Breast (DF, GF) | Citrus Agave Sauce

Slow Cooked Beef Brisket (DF, GF) | Spicy Texas BBQ

Spiral Macaroni (V) | Asiago, Cheddar, Gruyere and Goat Cheese

Seasonal White Fish (DF, GF) | Fresh Herbs, Extra Virgin Olive Oil, Lemon

Homemade Cole Slaw

Whole Grain Mustard Potato Salad

Garden Fresh Green Beans and Caramelized Onions

Jalapeno Corn Bread

Dessert (V)

Bourbon Chocolate Bread Pudding | Vanilla Bean Sauce

Homemade Shortcake | Fresh Berries and Whipped Sweet Cream

SMALL GROUP HOT BUFFET | 67

Available Every Day

Requires a Minimum of 10 Guests

Assorted Artisanal Rolls and Sweet Creamery Butter
Chef's Selection of Seasonal Vegetables and Starches

Choice of One Salad

Crisp Caesar Salad (V)

Baby Spinach Salad (VE, DF, GF)

Choice of Two Entrees

Cheese Ravioli

BBQ Chicken Breast (DF, GF)

Grilled Chicken Chardonnay (DF, GF)

Slow Cooked Beef Brisket (DF, GF)

Spiral Macaroni and Cheese (V)

Pan Seared Chicken Breast (DF, GF)

Grilled Salmon (DF, GF)

Marinated Flank Steak (DF, GF)

Choice of Two Desserts (V)

Decadent Chocolate Mousse

Fruit Tart Of The Season

Carrot Cake

Cheesecake Bourbon Chocolate Bread Pudding

Homemade Shortcake

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Lunch

Boxed Lunch

Groups Up To 25 Guests, Select Two Sandwiches
Groups Over 25 Guests, Select Three Sandwiches

BOXED LUNCH TO GO | 45

Dine In or Deconstructed Fee | 5

All Boxes Include:

Choice of One:

- + Homemade Coleslaw (V, GF)
- + Whole Grain Mustard Potato Salad (V)
- + Greek Pasta Salad (V)

Potato Chips (VE, DF)

Kosher Dill Pickle (VE, DF, GF)

Season's Picked Fresh Whole Fruit (VE, DF, GF)

Freshly Baked Chocolate Chip Cookies (V)

Pepsi's Collection of Soft Drinks and Bottled Water

SANDWICH SELECTION

Oven Roasted Turkey Breast and Swiss on Ciabatta | Cranberry Aioli, Greens, Tomatoes, Red Onion

Roast Beef on Baguette | Brie, Horseradish Cream, Greens

Grilled Chicken on Ciabatta | Roasted Red Peppers, Crisp Romaine Leaves, Grilled Red Onion, Pesto Aioli

Sliced Roast Beef on Marble Rye | Aged Cheddar, Tomato, Horseradish Mayonnaise

Yellowfin Tuna Salad on Whole Grain | Red Peppers, Mayo, Plum Tomatoes, Boston Lettuce

Vegetarian Wrap (VE, DF) | Grilled Portobello Mushroom, Baby Spinach, Roasted Peppers, and Tapenade

Grilled Vegetable Wrapped in a Spinach Tortilla (VE, DF) | Smooth Hummus

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Reception

Reception Tables

*Prices are Per Guest and Based on 60/120 Minutes of Service
 All Displays Require a Minimum of 15 Guests*

ARTISANAL CHEESE DISPLAY (V) | 24/36

Chef's Selection of American and European Cheeses. Served with Fig Jam, Marcona Almonds, Fruit Nut Bread, Crackers

CRUDITÉS | 18/27

Display of Crisp Garden Vegetables (VE, DF, GF)
 Buttermilk Ranch and Caramelized Onion Dip (V)

SEASONAL FRUIT TABLE | 18/27

Seven Hand Cut Fruits and Berries (VE, DF, GF)
 Honey Yogurt Dip and Warm Artisanal Chocolate Sauce

SIGNATURE SWEETS | 30/45

Collection of Bakery Cakes, Fruit Filled Pies and European Style Petit Fours
 Chocolate Dipped Strawberries
 Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Black, Green and Herbal Teas

CARNE ASADA TOTS | 26/39

Crispy Potato Tots
 Carne Asada
 Avocado Cream, Pico De Gallo, Jalapeno, Green Onions, Spicy Queso

SUSHI (V) | 38/57

Assorted Sushi Rolls | California, Spicy Tuna, Salmon
 Soy, Wasabi, Pickled Ginger

CHARCUTERIE | 32/48

Capicola, Genoa Salami, Mortadella, Prosciutto
 Fresh Mozzarella, Aged Provolone and Gorgonzola
 Marinated and Grilled Vegetables and Mushrooms, Olives, Roasted Tomatoes and Artichoke Hearts
 Grilled Crostini and Pita Breads

DOWNTOWN BRITTLE BAR (V, GF) | 20/30

Break Your Own Piece off of the Slab
 Pecan Brittle
 Bacon Hazelnut Brittle
 Spicy Macadamia Brittle

THE GASTRO PUB | 34/51

All Natural Beef Slider | Smoked Gouda, Pub Sauce
 BBQ Chicken Slider | Crispy Onions, Pickles
 Local Spicy Pork Sausage | Beer Braised Onions, Bacon, Honey Mustard
 Roasted Vegetable Torta

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Reception

Reception Tables

THE TACO STAND | 36/54

Flame Grilled Carne Asada | Grilled Marinated Beef Steak Roasted
Chiles, Charred Tomatoes, Grilled Scallions

Pollo Asado (DF) | Marinated Chicken Breast, Achiote, Onions,
Tomatoes, Baja Seasoning, Cilantro, Roasted Chiles, Charred
Tomatoes, Grilled Scallions

San Diego Fish Tacos | Cilantro Crema, Fresh Pico de Gallo, Lime
Wedges, Shredded Cabbage

+ Charro Beans and Cilantro Rice | Add 10

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Reception
Action Station

Prices are Per Guest, Based on 60 Minutes of Service, and Require a Minimum of 20 Guests
Requires a Station Attendant | \$150 | One Station Per 50 Guests

CUSTOM PASTA CREATIONS | 32/48

Penne, Farfalle and Four Cheese Tortellini Pastas
 Roasted Peppers, Caramelized Onions, Kalamata Olives, Baby Spinach, Roasted Mushroom, Pesto, and Garlic Confit
 Sweet Italian Sausage, Sliced Grilled Chicken, Shrimp
 Gorgonzola and Parmesan-Reggiano Cheese
 Basil Marinara, Alfredo, and Vodka Sauces
 Extra Virgin Olive Oil. Rustic Bread Display

MAC N CHEESE | 32/48

Penne, Tortellini, Rotini
 Aged Gouda Cheese Sauce
 Smoked Goat Cheese
 Traditional Cheese Sauce
 Toppings | Asparagus, Mushrooms, Cipollini Onions, Peas, Spanish Chorizo, Blue Crab, Bacon
 Basil Oil, Garlic Oil, and Truffle Oil

FARM STAND CHOP CHOP SALAD | 24/36

Romaine Hearts and Crisp Iceberg Blend
 Soft Baby Field Greens
 Baby Spinach Leaves
 Julienne Carrots, Grape Tomatoes, Shaved Red Onion, Sliced Cucumbers, Julienne Peppers,
 Toasted and Spiced Nuts, Parmesan-Reggiano Cheese, Blue Cheese, Smoked Bacon, Eggs, Roasted Garlic Herb Croutons
 Fresh Rolls and Sweet Butter
 Buttermilk Ranch and Creamy Caesar Dressings, Sesame-Ginger and Citrus Olive Oil Vinaigrettes

RAMEN BAR (DF) | 30/45

Ramen Noodles, Miso Broth, Shitake Mushrooms, Snow Peas, Bean Sprouts, Thai Chilies, Coriander, Thai Basil
 Pork Belly, Sesame Chicken, Teriyaki Beef

POKE BOWL (DF) | 40/60

Tuna, Salmon and Bay Shrimp Poke
 Cooked and Seasoned Sushi Style Rice
 Shredded Romaine Lettuce, Cucumber, Avocado, Red Radishes, Tobiko, Jalapeno, Scallions, Fried Shallots, Edamame, Wakame
 Seaweed, Sesame Seeds and Furikake Rice Seasoning

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Reception

Carvery

Prices are Per Item and Include Silver Dollar Rolls and Whipped Butter

All Stations Require an Attendant | 150

FROM THE BUTCHER SHOP

Sage & Honey Glazed Breast of Turkey (DF, GF) | 425

Apple-Cranberry Chutney, Herb Mayonnaise

~ Serves 20 Guests

Root Beer Glazed Smokehouse Ham (GF) | 410

Grilled Pineapple Relish, Spicy Honey Mustard Sauce

~ Serves 25 Guests

Slow Roasted Prime Rib of Beef (DF, GF) | 550

Horseradish Sauce, Au Jus

~ Serves 25 Guests

Roasted Beef Tenderloin (GF) | 525

Port-Cherry Reduction, Horseradish Sauce, Dijon Mustard

~ Serves 18 Guests

Dijon Bourbon Marinated Pork Loin (DF, GF) | 425

Apple Bourbon Chutney, Whole Grain Mustard

~ Serves 20 Guests

Cedar Plank Roasted Salmon (DF, GF) | 375

Chili and Maple Glaze

~Serves 18 Guests

SIDE DISHES | 8 each

Priced per Guest

Herb Roasted Fingerling Potatoes, Shallots and Fennel (VE, DF, GF)

Smashed Potatoes, Olive Oil, Sea Salt, Chives (V, GF)

Creamed Spinach and Artichoke (V)

Roasted Yams, Garlic, Lime and Cilantro (VE, DF, GF)

Coconut/Turmeric Basmati Rice (VE, DF, GF)

Grilled Mixed Vegetable (VE, DF, GF)

Steamed Seasonal Vegetables (VE, DF, GF)

Braised Cinnamon Apples (VE, DF, GF)

Truffled Mac and Cheese (V)

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Reception
Specialties

Prices are Per Item and Requires a Minimum Order of 25

CHILLED SPECIALTIES

For 7.50

Deviled Eggs | Avocado, Bacon
 Belgian Endive | Blue Cheese and Strawberry
 Lemon and Thyme Hummus | Crispy Pita Chip, Red Onion Marmalade
 Antipasto Skewers (V, GF) | Marinated Artichoke Hearts, Fresh
 Mozzarella, Kalamata Olives,
 Diced Roma Tomatoes and Fresh Mozzarella (V) | Basil Pesto, Garlic
 Toasted French Bread

For 8.50

Asparagus Wrapped Prosciutto (DF, GF)
 Smoked Salmon Rolls | Cream Cheese on Cucumber (GF)

For 9.50

Marinated Shrimp and Gazpacho Shooter (DF, GF)
 Herb Roasted Beef and Bleu Cheese Canapé | Tomato Jam
 Caribbean Crab Salad | Mini Puff Pastry Bowl

PASSED HORS D'OEUVRES RECEPTION PACKAGES

Priced Per Guest | Minimum 25 Guests

Based on 60 Minutes of Service

4 Pieces Per Guest (Select 2 Hot and 2 Cold) | 34
 6 Pieces Per Guest (Select 3 Hot and 3 Cold) | 49
 8 Pieces Per Guest (Select 4 Hot and 4 Cold) | 54

Add a Display Table with Your Hors d'oeuvres Package:

Based on 60 Minutes of Service

Artisanal Cheese Display | 22

HOT SPECIALTIES

For 7.50

Thai Cashew Chicken Spring Rolls (GF) | Spicy Peanut Dipping
 Sauce
 Toasted Spinach and Feta Phyllo Pockets (V)
 Baked Brie in Puff Pastry (V) | Raspberry
 Vegetarian Spring Rolls (VE, DF, GF) | Sweet Chili & Soy Sauce
 Stuffed Mushrooms Florentine (GF)
 Bean and Cheese Quesadilla (V) | Salsa
 Mini Reubens

For 8.50

Goat Cheese, Asparagus and Mushroom Tart (V) | Porcini Cream
 Sauce
 Spicy Beef Empanada (DF)
 Buffalo Chicken Bites | Blue Cheese
 Chicken Quesadilla | Chipotle Sour Cream
 Jerk Chicken on a Stick (GF) | Lime Butter Sauce

For 9.50

Beef Sate (DF, GF) | Bangkok Peanut Sauce
 Coconut Shrimp (DF, GF) | Mango Chutney
 Seared Pepper Tuna (DF, GF) | Wakame Salad
 Herb and Garlic Shrimp Skewer (DF, GF) | Sweet and Hot Mustard
 Sauce
 Scallops Wrapped In Bacon (DF, GF)
 Lump Crab Cake | Avocado Mousse, Chipotle Aioli
 Baby Lamb Chop Lollipop (DF, GF) | Whole Grain Dijon

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Reception
Specialties

Crudités | 16

Seasonal Fruit | 16

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Dinner
Plated

Plated Dinners Require a Minimum of 10 Guests. All Dinners Include Three Courses, Artisanal Rolls and Sweet Butter, Freshly-Brewed Regular and Decaffeinated LaVazza Coffee, and a Selection of Specialty Teas from Harney and Sons

FIRST COURSE

Please Select One

Baby Field Greens Salad (VE, DF, GF) | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette

Crisp Caesar Salad (V) | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

Baby Spinach Salad (V, GF) | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

Wedge of Iceberg (GF) | Diced Tomato, Blue Cheese Crumble, Smoked Bacon, Creamy Walnut Dressing

Caprese (V, GF) | Buffalo Mozzarella, Vine Ripened Tomatoes, Basil Chiffonade, Balsamic Reduction Drizzle

Italian Wedding Soup

Wild Mushroom Bisque (GF) | Pancetta, Creme Fraiche

Tomato Fennel Soup (V) | Mini Croutons, Parmesan

DUET ENHANCEMENTS

Add to Any Entrée

Grilled Jumbo Shrimp (3) (GF) | 8

Lump Crab Cake | Remoulade | 8

Broiled Maine Lobster Tail (GF) | Mkt Price
Clarified Butter

Seared Salmon (GF) | Tomato Vinaigrette | 6

Petite Filet (GF) | 9

Short Rib (GF) | 8

VEGETARIAN SELECTION

Please Select One

Grilled Zucchini Wrapped Asparagus | Roasted Tomato Sauce, Olive Oil And Herb Tossed Pasta

Asparagus Risotto | Forest Mushrooms, Truffle Oil

Roasted Cauliflower Steak (VE) | Golden Raisin Quinoa Salad, Pistachio Gremolata

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Dinner
Plated

MAIN COURSE

Please Select One

Groups of 30+ May Select up to Two

Includes Chef's Choice of Seasonal Vegetables (V)

Pan Seared Chicken Breast (DF, GF) | 72

Citrus-Thyme Sauce, Roasted Garlic Mashed Potatoes

Lemon Thyme Crusted Airline Chicken Breast (GF) | 75

Sweet Potato Mash, Rainbow Swiss Chard, Black Muscat Sauce

Braised Short Rib (GF) | 78

Soft Polenta, Natural Jus

Peppercorn Crusted Filet Mignon (GF) | 88

Roasted Shallot Red Wine Sauce, Sour Cream and Chive Whipped Potatoes

Almond Crusted Sea Bass | 87

Green Pea Risotto, Tomato Confit, Champagne Saffron Butter

Herb Roasted Salmon (DF) | 76

Vegetable Cous Cous, Mediterranean Relish

FINAL COURSE

Please Select One

Flourless Chocolate Cake (GF) | Berry Coulis

Vanilla Custard Napoleon | Puff Pastry and Whipped Sweet Cream

Fruit Tart | Whipped Sweet Cream

Chocolate Decadence Cake | Berry Coulis

Cheesecake | Fresh Fruit Compote

BEYOND BANQUETS™

A Restaurant Experience in a Banquet Setting

Choose Three Entrees without Counts

Servers Will Take Orders Tableside at the Time of The Event.

Includes:

Chef Inspired Amuse Bouche

Customized Printed Menus

Add \$21 Surcharge per Person to highest priced Entree

Please Ask One of Our Planning Managers for Details

Topside Terrace | Maximum 75 Guests

Veranda Lounge & Deck | Maximum 40 Guests

In our continuing effort to strive for excellence in both service and food quality, we have found it necessary to limit the number of pre-selected entrées for plated meals to two (not including a vegetarian option). The higher of the two selections will be the prevailing cost for all entrées.

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Dinner
Dinner Tables

Prices are Per Guest and Requires a Minimum of 20 Guests
All Dinners Include Artisanal Rolls and Sweet Butter, Freshly-Brewed Regular and Decaffeinated LaVazza Coffee, Iced Tea, and a Selection of Specialty Teas from Harney and Sons

Nuevo Latino | 86

Southwestern Chicken Tortilla Soup | Sour Cream, Green Onion

Citrus Romaine Salad (V) | Shaved Red Onion, Crispy 3 Color Tortilla Strips, Chipotle Caesar Dressing

Jicama Jalapeno Slaw (V, GF) | Julienne Carrots, Bell Peppers, Pineapple Agave Dressing

Char-Grilled Marinated Skirt Steak Chimichurri (DF) | Garlic, Onions and Fresh Herbs

Roasted Fresh Catch (DF) | Pineapple Mango Relish, Grilled Lemon

Chile-Rubbed Slow Roasted Pork Loin (DF, GF) | Pablano and Sweet Corn Relish, Pan Jus

Frijoles Borrachos (VE, DF, GF) | Field Tomatoes, Minced Jalapeno, Red Onion, Cilantro

Arroz Espanola (VE, DF, GF)
 Roasted Squash, Tomatoes
 Corn Bread and Whipped Butter

Dessert (V)
 Churros | Mexican Chocolate and Honey
 Chilled Rice Pudding

Chop House | 94

Chef's Seasonally Inspired Soup

Wedge of Iceberg (GF) | Diced Tomato, Smoked Bacon, Danish Blue, Champagne Vinaigrette Or Blue Cheese Dressing

Crisp Caesar Salad, Romaine Hearts (V) | Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

Marinated Vegetable Salad (VE, DF, GF) | Zucchini, Broccoli, Carrots, Peppers, Red Onions, Herb Vinaigrette

Fire-Grilled Sliced Sirloin | Horseradish Cream

Pan-Roasted Atlantic Salmon Filets | Lemon Aioli

Grilled Marinated Bone-In Pork Chop (DF, GF) | Whole Grain Mustard

Baked Potato Bar (GF) | Separate Toppings: Sour Cream, Smoked Bacon, Chives, Aged Cheddar Cheese, Sweet Butter

Oven Roasted Steakhouse Asparagus (VE, DF, GF)

Dessert (V)
 Cheesecake | Fresh Fruit Compote
 Warm Fruit Cobbler | Whipped Sweet Cream Chocolate Decadence Cake | Raspberry Coulis

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Dinner
Dinner Tables

Vivo Italiano | 89

Today's Soup

Crisp Caesar Salad, Romaine Hearts (V) | Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

Caprese (V, GF) | Sliced Tomato, Fresh Mozzarella, Basil Chiffonade, Herb Vinaigrette

Fresh Spinach Leaf Salad (V, GF) | Roasted Pecans, Pears, Gorgonzola, Champagne Vinaigrette

Parmesan Crusted Boneless Breast of Chicken | Herb Lemon Cream Sauce

Grilled Salmon Puttanesca (DF, GF) | Chopped Tomatoes, Olives, Capers

Baked Rigatoni | Roasted Garlic Tomato Sauce, Mozzarella and Shaved Parmesan-Reggiano

Grilled Flank Steak (DF, GF) | Balsamic Glaze, Fresh Herbs

Herb Roasted Potatoes (VE, DF, GF)

Bouquet of Marinated and Grilled Vegetables (VE, DF, GF)

Focaccia and Extra Virgin Olive Oil (V)

Dessert (V)

Tiramisu | Espresso Soaked Lady Fingers, Cocoa, Mascarpone Filling
Assorted Italian Pastries

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Beverages

Traditional Bars

One Bar is Required for Every 75 Guests. A Bartender Fee of \$150 per Bar Applies.

Traditional Brands

SPIRITS

Svedka Vodka, New Amsterdam Gin, Bacardi Superior, El Jimador Tequila, Jim Beam, Dewar's Scotch, DeKuyper Brand Cordials, Martini & Rossi Vermouth

WINE

Proverb Chardonnay and Cabernet Sauvignon
La Marca Prosecco

BEER

Bud Light, Blue Moon Belgian White, Modelo Especial, Lagunitas, St. Pauli Girl N.A.

Traditional Bars

Package Bar

Priced Per Person

1 Hour | 26

Additional Hours | 12

Hosted Bar

Priced Per Drink

Mixed Drinks | 12

Imported Beer | 8

Domestic Beer | 7

Wine by the Glass | 12

Cordials | 12

Water | 6

Soft Drinks | 6

TRADE UP

Substitute up to Three of the Traditional Brands with the Spirits Listed Below. Add \$3.00 to the Cocktail Price | Add \$3.00 to Each Hour

Vodka | Tito's Handmade, ABSOLUT, Wheatley, Belvedere, Grey Goose, Ketel One

Gin | Tanqueray, The Botanist, Hendricks, Bombay Sapphire, Plymouth, Monkey 47, St. George Terroir

Rum | Bacardi 8, Appleton Estate Rare Blend

Bourbon and Rye | Bulleit, Buffalo Trace, Woodford Reserve, Basil Hayden, Knob Creek, Bookers, Makers Mark, Angel's Envy, Blanton's, Bulleit Rye, Templeton Rye

Scotch | Chivas Regal, Johnnie Walker Black, Monkey Shoulder

Tequila | Patron Silver, Patron Añejo, Milagro Blanco, Herradura, Casa Nobles Reposado, Casamigos, Don Julio

SPECIALTY COCKTAIL ENHANCEMENT

Enhance Your Traditional Package or Hosted Bar by Adding Any Specialty Cocktail From Our Specialty Bar Page

WINE UPGRADE

Add \$4.00 to Package Prices and by the Glass Price

+ Storypoint Chardonnay or Cabernet Sauvignon

+ William Hill Central Coast Chardonnay

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Beverages
Traditional Bars

Cash Bar

Priced per Drink

Taxes and Fees are included in price

Mixed Drinks | 15

Imported Beer | 10

Domestic Beer | 9

Wine by the Glass | 15

Cordials | 16

Water | 7

Soft Drinks | 7

Beer and Wine Bar

Priced Per Person

1 Hour | 20

Additional Hours | 8

- + Whitehaven Sauvignon Blanc
- + William Hill Central Coast Cabernet
- + MacMurray Estate Central Coast Pinot Noir

Add \$8.00 to Package Prices and by the Glass Price

- + Talbott Kali Hart Chardonnay
- + Saint Claire Sauvignon Blanc
- + Louis Martini Cabernet
- + J Vineyards "Black" Pinot Noir
- + Fleur Du Mer Rose



Beverages
Specialty Bars

One bar is required for every 75 to 100 guests. A Bartender Fee of \$150 per bar applies.

BOURBON COCKTAILS

Priced Per Cocktail | 16
Priced Per Batch (25 Cocktails) | 375
Upgrade Your Traditional Package Bar | Add 4 Per Hour

BOURBON TWIST

Jack Daniels, Brandy, White Cranberry Juice, Orange Juice, Fresh Lemon Juice, Mint Simple Syrup, Water, Dried “Cutie” Slice, Cranberries, Mint Sprig

SPIKED FRUIT

Woodford Reserve Bourbon, Peach Schnapps, Mint Simple Syrup, Fresh Lemon Juice, Angostura Bitters, Water, Q Drinks Ginger Beer, Peach Slice, Mint Sprig

APPLE OF MY EYE

Bulleit Bourbon, Apple Juice, Unsweetened Freshly Brewed Iced Tea, Fresh Lemon Juice, Simple Syrup, Grapefruit Bitters, Water, Sugar Rim, Apple Slice, Rosemary Stem

MARGARITA COCKTAILS

Priced Per Cocktail | 15
Priced Per Batch (25 Cocktails) | 350
Upgrade Your Traditional Package Bar | Add 3 Per Hour

BERRY BERRY MARGARITA

Don Julio Silver, Solerno Blood Orange, Strawberry Puree, Blood Orange Juice, Fresh Lime Juice, Water, Q Drinks Ginger Beer,

SPARKLING COCKTAILS

Priced Per Cocktail | 15
Priced Per Batch (25 Cocktails) | 350
Upgrade Your Traditional Package Bar | Add 3 Per Hour

SWEET AND BERRILICIOUS

La Marca Prosecco, Hendricks, POM Pomegranate Juice, Simple Syrup, Fresh Lemon Juice, Water, Fresh Blueberries, Thyme Sprig

BUBBLE JITO

La Marca Prosecco, Tito’s, Mint Simple Syrup, Fresh Lime Juice, Water, Mint

SPARKLING PEAR

Veuve Cliquot Brut, Elderflower Liqueur, Simple Syrup, Fresh Lemon Juice, Water, Sage Leaf

ULTIMATE BLOODY BAR

Priced Per Person Per Hour
First Hour | 16
Additional Hours | 12
Minimum Sales | 300

Poison | ABSOLUT, Tito’s Handmade, Ketel One, New Amsterdam Select Two Vodkas

Garden | Lemons, Limes, Celery, Cucumber Slices, Kosher Pickle Spears, Green Olives, Blue Cheese Stuffed Olives, Pickled Jalapeños, Pepperoncinis, Marinated Artichoke Hearts, Marinated

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Beverages
Specialty Bars

Strawberry, Blood Orange Wedge

Pearl Onions

RASPBERRY MARGARITA

El Jimador Blanco, Chambord, Triple Sec, Raspberry Simple Syrup,
Fresh Lime Juice, Water, Lime Wheel, Mint Sprig

Protein | Candied Bacon, Cheese Cubes, Cooked Shrimp, Beef
Jerky

PEACH MARGARITA

Herradura Silver, Peach Schnapps, Citrus Sour, Peach Nectar, Fresh
Lime Juice, Water, Sugar Rim, 2 Dropped Raspberries, Peach Slices

Season | Old Bay Seasoning, Garlic Salt, Celery Salt, Smoked
Paprika, Lemon Pepper, Freshly Ground Black Pepper, Pickle Juice,
Olive Brine

Savor | Tabasco Sauce, Louisiana Hot Sauce, Sriracha,
Worcestershire Sauce, Steak Sauce, BBQ Sauce

Upgrade Vodka | Add \$2 | Grey Goose, Belvedere



Beverages

Wines

SPARKLING

Caposaldo **Prosecco** Brut, Pieve Di Soligo, NV | 50

Veuve Clicquot **Brut Champagne**, France | 140

Moet & Chandon **Rose** | 78

Mumm, **Brut Prestige**, Napa | 72

WHITES & ROSE

Fleurs de Praine, Cotes de Provence, France | 48

Provenance **Sauvignon Blanc**, CA | 52

Girard, **Sauvignon Blanc**, Napa Valley, CA | 60

Ca'bolani, **Pinot Grigio**, Friuli Aquiel, Italy | 52

Sonoma Cutrer, **Chardonnay**, "Russian River Ranches", Sonoma, CA | 64

Louis Jadot Steel, **Chardonnay**, Burgundy France | 66

August Kessler "R" **Riesling**, Germany | 40

Quilt, **Chardonnay**, Napa Valley, CA | 65

Pascale Jolivet, **Sancerre**, Loire France | 70

REDS

Rodney Strong, **Cabernet**, Alexander Valley, Napa, CA | 72

Joel Gott 815, **Cabernet**, Napa, CA | 60

Erath, **Pinot Noir**, OR | 60

Chalk Hill **Pinot Noir**, Sonoma | 52

Clos de Los Siete, **Red Blend**, AR | 60

Benzinger, **Merlot**, Sonoma, CA | 52

Ravenswood, **Zinfandel**, Sonoma County, CA | 52

Campo Viejo Reserva, **Tempranillo**, Spain | 52

Alamos Selection, **Malbec**, AR | 52

All pricing is per bottle, unless noted otherwise. Prices are exclusive of 24% taxable service charge, a taxable 10% event fee on F&B only and all applicable state sales taxes. Prices subject to change without notice.



Beverages
Wines

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Meetings

Day Meeting Package

The Day Meeting Package Provides All the Critical Elements of a Total Meeting Experience. These Elements Include: All-Day Food and Beverage, Meeting Space, Technology, and Meeting Support Services. The Items Below are an Example of the Variety and Quantity That Can Be Expected. Your Conference Planning Manager Can Provide Menu Details for the Day of Your Meeting. Minimum 15 Guests Required.

ALL-DAY FOOD & BEVERAGE

Continuous Service

- Freshly Brewed Coffee and Decaffeinated Coffee, and a Selection of Specialty Teas
- Assorted Pepsi Soft Drinks and Bottled Water
- Seasonal Hand Fruit (VE, DF, GF)

Executive Continental Breakfast

- Orange and Grapefruit Juice (VE, DF, GF)
- Sliced Melons, Seasonal Fruits and Berries (VE, DF, GF)
- Breakfast Cereals | Bananas, Whole, 2%, and Skim Milk
- Individual Fruit and Plain Yogurts
- New York Style Bagels | Low Fat and Regular Cream Cheese
- Freshly Baked Morning Pastries (V) | Fruit Preserves and Butter

AM Breather

- Designer Trail Mix Station (V)
- Assorted Granola and Energy Bars (V)

Lunch

- Cold Buffet of the Day or À la Carte Based On Group Size

PM Pause

- Assorted House Baked Cookies (V)
- Fresh Crudité (VE, DF, GF)
- Chips and Salsa (VE, DF)

TECHNOLOGY SUPPORT SERVICES

- (1) LCD Projector with Appropriately Sized Screen
- (1) Flip Chart Package | Post-It Pad, Easel, Assorted Markers
- (1) Simple Wireless High Speed Internet Access Connection
- Up to (3) Power Strips with Extension Cords

MEETING SUPPORT SERVICES

- Dedicated Conference Service or Catering Manager
- Meeting Room
- Up To 300 Complimentary B/W Copies
- Storage of up to 5 Standard Boxes of Materials
- Meeting Planner Tool Kit

NO EVENT FEE

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Meetings
DMP Lunch

Monday and Thursday Lunch

Chef's Seasonally Inspired Soup

Crisp Caesar Salad (V) | Romaine Hearts, Shaved Parmesan-Reggiano, Roasted Garlic Herb Croutons, Caesar Dressing

Baby Spinach Salad (V, GF) | Candied Walnuts, Poached Pears, Gorgonzola, Herb Vinaigrette

Oven Roasted Turkey Breast and Swiss on Ciabatta | Cranberry Aioli, Greens, Tomatoes, Red Onion

Roast Beef on Baguette | Brie, Horseradish Cream, Greens

Grilled Vegetable Wrap (VE, DF) | Spinach Tortilla, Smooth Hummus

Muffaletta | Cured Italian Meats and Provolone Cheese

Potato Chips, Pickles, Pepperoncini, Olives, Cherry Peppers

Dessert (V)

Classic Tiramisu
 Sweet Ricotta Filled Cannoli

Tuesday and Friday Lunch

Chef's Seasonally Inspired Soup

Caprese Salad (V, GF) | Bocconcini, Cherry Tomato and Basil Leaves, Balsamic Reduction

Mediterranean Quinoa Salad (V, GF) | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta Cheese, Herb Vinaigrette

Greens (VE, DF, GF) | Romaine Hearts, Iceberg, Mixed Baby Greens

Toppings | Carrots, Grape Tomatoes, Red Onion, English Cucumber, Peppers, Pecans, Parmesan Cheese, Gorgonzola,

Proteins | Roasted Chicken Breast, Grilled Flank Steak, Atlantic Salmon, and Portobello Mushrooms

Dressings | Buttermilk Ranch, Creamy Caesar, Sesame-Ginger and Citrus Olive Oil Vinaigrettes

Dessert (V)

Carrot Cake | Cream Cheese Frosting
 Seasonal Fresh Berries | Chantilly Cream

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Meetings
DMP Lunch

Wednesday Lunch

Chef's Seasonally Inspired Soup

Traditional Chopped Cobb (GF) | Chopped Chicken, Smoked Bacon, Tomatoes, Chopped Egg, Blue Cheese, Creamy Avocado Dressing

Grilled Chicken on Ciabatta | Roasted Red Peppers, Crisp Romaine Leaves, Grilled Red Onion, Pesto Aioli

Sliced Roast Beef on Marble Rye | Aged Cheddar, Tomato, Horseradish Mayonnaise

Vegetarian Wrap (VE, DF) | Grilled Portobello Mushroom, Baby Spinach, Roasted Peppers, and Tapenade

Yellowfin Tuna Salad on Whole Grain | Red Peppers, Mayo, Plum Tomatoes, Boston Lettuce

Homemade Cole Slaw (V, GF)

Whole Grain Mustard Potato Salad (V, DF)

House Made Terra Chips (V, DF)

Dessert (V)

Bourbon Chocolate Bread Pudding | Vanilla Bean Sauce

Homemade Shortcake | Fresh Berries and Whipped Sweet Cream



Elevate
Receptions

*Unless Otherwise Noted, Prices are Per Guest and Based on 60/120 Minutes of Service.
Requires a Minimum of 20 Guests*

DISPLAY

Artisanal Cheese and Charcuterie | 26/39

Raclette Machine and Whole Ham on a Slicer along with a Selection of American and European Charcuterie, Fig Jam, Valencia Almonds, Crackers, and Garlic Crostini

Hummus Garden | 20/30

Hummus Trio | Garlic, Red Pepper, Spinach
Baby Carrots, Heirloom Cherry Tomatoes, Cauliflower, Asparagus, Radishes, Broccoli
Blue Cheese, Ranch, Balsamic Vinaigrette

Poke Bar | 30/45

Your Own Poke Creation with Tuna, Shrimp, and Salmon over Sushi Rice
Edamame, Avocado, Seaweed, Sesame Seeds, Scallions

attended

Requires an Attendant | 150

Oyster and Baja Ceviche | 30/45

Kumamoto, Kumiai, Del Sol, Bay Scallop Ceviche, Rock Shrimp Cocktail
Lemon, Horseradish, Tabasco, Taro Root Chips, Mezcal Cocktail Sauce

Hand Made Sushi Station | 32

Six Pieces per Guest

PASSED HORS D'OEUVRES

Minimum 25 pieces per Item

Chilled Specialties | 8 each

Strawberry Gazpacho Shooters | Brown Bread Croutons (V)
Deviled Eggs Toast | Salmon Caviar (V)
Foie Gras Mousse on Brioche | Rosehip Jam
Prime Beef Carpaccio | Tamarind Pate de Fruit and Toasted Brioche
Smoked Salmon Tartare in Crispy Cup | Paddlefish Caviar
Beet-Pickled Oysters on The Half Shell (GF)
Shrimp and Aguachile Shooters (GF)
Smoked Trout Profiteroles
Pork Rillettes | Two Mustards
Mozzarella, Mushroom and Mint Pesto Bruschetta (V)

Hot Specialties | 9 each

Tofu and Vegetable Lumpia with Spiced Vinegar (V)
Beef Kebab with Tzatziki (GF)
Shrimp and Andouille Lollipop | Artichoke Saffron Aioli
Maine Lobster Bisque Cappuccino | Yuzu Foam and Fennel Pollen
Mini Grilled Cheese and Kimchee Sandwiches
Grilled Hoisin Chicken Skewers
Vegetable Samosa with Ras al Hanout Yogurt (V)
Chorizo y Queso Empanada | Salsa Verde
Italian Sausage en Croute

RECEPTION PACKAGES

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Elevate
Receptions

Assorted Maki and Nigiri to include:

Tuna, Yellowtail, Salmon, California Roll, Spicy Tuna Roll

Wasabi, Ginger, Soy Sauce

Based on 60 minutes of Passed Hors d'oeuvre service

Minimum 25 Guests

Priced per Guest

Pan Fried Crab Cakes | 36/54

Curry Cauliflower | Green Coriander Chutney

Lemon Chive and Caper | Cajun Remoulade

Roasted Corn and Black Bean | Roasted Salsa and Micro Greens

Arugula, Cucumber, and Baby Spinach Salad, Lemon Olive Oil

4 Pieces per guest: | 34 (Select 2 Hot and 2 Cold)

6 Pieces per guest: | 49 (Select 3 Hot and 3 Cold)

8 Pieces per guest: | 64 (Select 4 Hot and 4 Cold)

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Elevate

Plated Events

Plated Dinners Require a Minimum of 10 Guests. All Dinners Include Four Courses, Artisanal Rolls and Sweet Butter, Freshly-Brewed Regular and Decaffeinated LaVazza Coffee, and a Selection of Specialty Teas from Harney and Sons

Amuse Bouche

Please Select One

Hudson Valley Foie Gras | Caramelized Apple Jam, Molten Sea Salt, Brioche

Honey Garlic Baja Prawn | Lambchopper Polenta Cake, Confit Heirloom Tomato

Smoked Salmon Tartare | Micro Chive, Caviar, Buckwheat Blini

Quail Deviled Egg | Smoked Bacon Foam, Sourdough Toast

FIRST COURSE

Please Select One

Groups of 30+ May Select up to Two

Cypress Grove Fromage Blanc Porcini Brûlée | Organic Greens, Pecan Brittle, Poached Pear, Champagne Dressing

Fallbrook Macadamia Crusted Blue Crab Cake | Sweet Potato Hash, Apple Watercress Salad, Bourbon Cream

Black Pepper Crusted Prime Beef Carpaccio | Frisee Salad, Aged Dry Jack, Banyuls Balsamic

Forest Wild Mushroom Bisque | Pancetta, Truffle Oil, Whipped Boursin

Vegetarian Entrée Selection

Please Select One

Leek and Butternut Squash Tart (V) | Watercress, Kumquat Chutney, Goat Cheese Foam

Portobello Mushroom Wellington(V) | Roasted Cauliflower Vermouth Sauce, Arugula Pesto

main course

Please Select One

Five Spice Pepitas Coated Jidori Chicken | 79

Angelino Plum Polenta, Haricots Vert, Candied Celeriac
Cipollini Amaro Jus

Certified Angus Grilled Filet Mignon | 92

Sweet Potato Gratin, Brussels Sprouts, Fig Chutney, Point Reyes Blue, Malbec Glaze

Peri Peri Spiced Maine Diver Scallops | 86

Sticky Black Rice, Vanilla Braised Leek, Kohlrabi Sprouts, Maltese Orange Saffron Emulsion

Pistachio Whole Grain Mustard Crusted

Rack of Lamb | 98

Goat Cheese Spoon Bread, Asparagus, Port Wine Reduction

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Elevate
Plated Events

Madras Curry Rubbed Santa Barbara Prawns | Eggplant Jam,
Tabouleh, Harissa, Saffron Aioli

Herb Roasted Maine Lobster Tail (2lb) | Mkt Price
Fromage Blanc Leek Risotto, Red Endive, Passion Fruit Ginger
Butter

FINAL COURSE
Please Select One

Smoked Almond Amarula Crème Brulee | Pineapple Confit, Sugar
Crunch

Half Baked Chocolate Molten Cake | Carlsbad Strawberry
Consume,

Hibiscus Lemon Tart | Vanilla Anglaise, Micro Chocolate Mint

In our continuing effort to strive for excellence in both service and food quality, we have found it necessary to limit the number of pre-selected entrées for plated meals to two (not including a vegetarian option). The higher of the two selections will be the prevailing cost for all entrées.

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Elevate
Buffet Events

STARRY Night | 105

Includes Chef Attendant

Boston Bibb Lettuce and Grilled Asparagus Salad | Gold Beets, Bucheron Goat Cheese, Candied Walnuts, Tawny Port Vinaigrette

Blue Crab and Hearts of Palm Salad | Minted Farro, Sunflower Seeds, Pickled Fennel, Pea Shoots, Lemoncello Dressing

Pan Roasted Brussels Sprouts | Pancetta, Granna Padano, Sherry Glaze

Thyme Roasted Tri Color Fingerling Potatoes

Potato Crusted White Seabass | Braised Belgium Endive, Vya Vermouth Cream

Carved to Order Prime Beef Tenderloin | Horseradish, Whole Grain Mustard, Cabernet Demi

Dessert

Miniature Vanilla Bean Panna Cotta

Mini Chocolate Pot de Creme

Coronado bay | 102

Heirloom Tomato Salad | Candied Beets, Buffalo Mozzarella, Grilled Artichokes, Lemon Basil, Extra Virgin Olive Oil

Baja Rock Shrimp Salad | Fingerling Potatoes, Green Beans, Arugula, Pink Grapefruit, Tupelo Honey Vinaigrette

Roasted Tri Color Cauliflower | Pearl Onions, Truffle Oil, Savory Herbs

Saffron Butternut Squash Risotto

Pan Seared Loch Duarte Salmon | Castelvetrano Olives, Campari Tomatoes, Legumes

Black Peppercorn Crusted Prime Tri Tip | Salsa Verde

Dessert

Amaretto Crème Brûlée | Brown Sugar Crunch,

Coconut Macaroon | Pineapple Confit

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