



## BREAKFAST OF THE DAY

A part of Hyatt's menu of the day program, our breakfast of the day is designed to make planning your event easy - and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating menu items. Breakfast of the day offerings include Freshly Brewed Royal Cup Regular Coffee, Decaffeinated Coffee, Tazo Tea Selection, with Apple and Orange Juices.

### MONDAY CONTINENTAL

Whole Fruit to include Tangerines and Bananas (DF, GF, V, VG)

Cubed Fresh Watermelon and Cantaloupe (DF, GF, V, VG)

Assorted Breakfast Bakeries (N, V)

\*may contain nuts

Fresh Baked Gluten Free Cranberry Orange Muffins (GF, V)

\*may contain nuts

Overnight Oats made with Steel Oats, Vanilla Almond Milk, Shaved Almonds (DF, N, V, VG)

Assorted Cereals - Skim Milk on Side

**\$45** Per Guest

**\$52** Other Days

### TUESDAY CONTINENTAL

Whole Fruit to include Apple and Bananas (DF, GF, V, VG)

Cubed Golden Pineapple and Honeydew (DF, GF, V, VG)

Sliced Lemon Poppy Seed Bread (N, V)

\*may contain nuts

Fresh Baked Gluten Free Banana Nut Muffins (GF, N, V)

Seasonal Berry Yogurt Parfait (GF, V)

Assorted Cereals - Skim Milk on Side

**\$45** Per Guest

**\$52** Other Days

### WEDNESDAY CONTINENTAL

Whole Fruit to include Bananas and Pears (DF, GF, V, VG)

Cubed Cantaloupe and Golden Pineapple (DF, GF, V, VG)

Assorted Mini Danishes and Mini Cinnamon Rolls (N, V)

\*may contain nuts

Fresh Baked Gluten Free Blueberry Muffins (GF, N, V)

\*may contain nuts

### THURSDAY CONTINENTAL

Whole Fruit to include Red Delicious Apples and Tangerines (DF, GF, V, VG)

Sliced Honeydew, Watermelon and Cantaloupe (DF, GF, V, VG)

Assorted Mini Danishes (N, V)

\*may contain nuts

Fresh Baked Gluten Free Chocolate Muffins (GF, V)

Chia Seed Pudding made with Coconut Milk, Shaved Coconut and Blueberries (DF, GF, V, VG)

Assorted Cereals – Skim Milk on Side

**\$45** *Per Guest*

**\$52** *Other Days*

FRIDAY CONTINENTAL

Whole Fruit to Include Bananas and Granny Smith Apple (DF, GF V, VG)

Cubed Cantaloupe, Pineapple and Berry Fruit Salad (DF, GF, V, VG)

Assorted Plain and Chocolate Dipped Biscotti (N, V)

Fresh Baked Gluten Free Cranberry Orange Muffins (GF, N, V)  
\*may contain nuts

Overnight Oats made with Steel Oats, Soy Milk, Cinnamon, Pistachio, Dried Cranberries (DF, N, V, VG)

Assorted Cereals – Skim Milk on Side

**\$45** *Per Guest*

**\$52** *Other Days*

SUNDAY CONTINENTAL

Whole Fruit to include Honey Crisp Apples and Oranges (DF, GF, V, VG)

Cubed Fresh Fruit Salad (DF, GF, V, VG)

Assorted Breakfast Bakeries (N, V)  
\*may contain nuts

Fresh Baked Gluten Free Banana Nut Muffins (GF, N, V)

Carrot and Banana Smoothie (GF, V)

Assorted Cereals – Skim Milk on Side

**\$45** *Per Guest*

**\$52** *Other Days*

All menu prices are subject to prevailing service charge and applicable tax. Currently a taxable 25% service charge and 7.75% state tax. Menu prices valid April 2024 through September 2024.

BREAKFAST ENHANCEMENTS

Additional specialty items are available to elevate existing breakfast buffets. Enhancements are only sold as an addition to a Breakfast of the Day

\*may contain nuts

Vegan Detox Green Monster Smoothie with Kale, Strawberry, Cucumber, Banana (DF, GF, V, VG)

Assorted Cereals – Skim Milk on Side

**\$45** *Per Guest*

**\$52** *Other Days*

SATURDAY CONTINENTAL

Whole Fruit to include Bananas and Whole Strawberry (DF, GF, V, VG)

Watermelon and Blueberry Salad with Agave (DF, GF, V, VG)

Assorted Mini Danishes and Chocolate Croissants (N, V)  
\*may contain nuts

Fresh Baked Gluten Free Blueberry Muffins (GF, V)  
\*may contain nuts

Greek Yogurt Parfaits with Peach Compote Granola Nut and California Honey (N, V)

Assorted Cereals – Skim Milk on Side

**\$45** *Per Guest*

**\$52** *Other Days*

or Breakfast Buffet and the minimum order is equal to the guarantee for the meal.

ENHANCEMENTS

Hot Off the Griddle | \$19 Per Guest  
Buttermilk Pancakes (V)Chocolate Chip French Toast  
(V)Powdered Sugar, Mixed Berries (V)Maple Syrup (DF, GF, V, VG)

Steel Cut Oats Display | \$17 Per Guest  
Steel Cut Oats (DF, V, VG)Toppings: Blueberries, Raisins, Raspberries, Dried Apricots, ToastedCoconut Flakes, Almonds, Brown Sugar, Honey, Almond and Skim Milks

Bagels and Lox | \$32 Per Guest  
Assorted New York Style Bagels (DF, V)Harbor Island Smoked Salmon (DF, GF)Cream Cheese (GF, V)Capers, Red Onions, Tomatoes, Lemon Wedges (DF, GF, V, VG)

Farm to Table | \$24 Per Guest  
Cage Free Scrambled Egg and Cheddar Cheese with Chives (GF, V)Black Pepper Bacon (DF, GF) \*Sub Chicken Sausage for \$2+ per personSkillet Potatoes with Peppers and Onions (DF, GF, V, VG)

MORE OPTIONS!

Build Your Own Breakfast Bowl | \$25 Per Guest  
Scrambled Egg and Scrambled Egg Whites served with "Mix-In" additions of: Smoked Harris Ranch Ham, Roasted Peppers, Asparagus, Cherry Tomato Sauté, Caramelized Mushroom and Onion, Cheddar Cheese, Crumbled Feta, Pico de Gallo, Fresh Salsa, and Tabasco Sauce

Frittata | \$17 Per Guest  
Bell Pepper, Onion, Potato, and Pepper Jack Cheese Frittata (GF, V)Spinach, Goat Cheese, Tomato Egg White Frittata (GF, V)

Breakfast Sammys | \$162 Per Dozen  
One Dozen Minimum per type Cracked Egg, Whole Grain Mustard Aioli, Country Ham, Gruyere Cheese, English Muffin Cracked Egg, Turkey Sausage, Cranberry Spread, American Cheese, Buttermilk Biscuit Egg White, Peppers, Onions, Fontina Cheese, Croissant (V)

Breakfast Burritos | \$162 Per Dozen  
One Dozen Minimum per typeAll Options Include House-Made Roasted Tomato Salsa (DF, GF, V, VG) Cage Free Eggs, Ham, Hash Browns, Onions, Jack CheeseCage Free Eggs, Smoked Bacon, Potato Hash, Cheddar CheeseCage Free Eggs, Braised Short Ribs, Skillet Onions, Bell Peppers, Jack CheeseCage Free Eggs, Sun Dried Tomato, Spinach, Feta Cheese, in a Tomato Tortilla (V)

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BREAKFAST BUFFET

Heartier breakfast options will nourish your attendees as they begin their day. Breakfast Buffet offerings include Freshly Brewed Royal Cup Regular Coffee, Decaffeinated Coffee, Tazo Tea Selection, with Apple and Orange Juices. All prices noted are for the designated day only, if chosen on an alternative day of the week, price will be \$65 per guest. A Labor Fee of \$150.00 will be added to buffet service for less than 25 guests.

MISSION BAY - MONDAY AND THURSDAY

Local and Seasonally Inspired Sliced Fruit (DF, GF, V, VG)

Assorted Specialty Pastries (V)  
\*may contain nuts

Fresh Baked Gluten Free Cranberry Orange Muffins (GF, V)  
\*may contain nuts

Greek Yogurt Bar with Plain Greek Yogurt (GF, V)  
Granola (DF, N, V, VG) Mixed Berries (DF, GF, V, VG) Roasted Almonds (DF, GF, N, V, VG)

Cage-Free Scrambled Eggs (DF, GF, V)

Cage-Free Egg White Bites with Spinach Tomato (DF, GF, V)

Natural Pork Sausage (DF, GF)  
(sub Chicken Sausage +\$2 per guest)

OLD TOWN - TUESDAY AND FRIDAY

Locally and Seasonally Inspired Sliced Fruit (DF, GF, V, VG)

Assorted Breakfast Bakeries (N, V)  
\*may contain nuts

Fresh Baked Gluten Free Chocolate Muffins (GF, V)  
\*may contain nuts

Green Chili Chilaquiles, Cage Free Scrambled Eggs, Lime Crema, Pico, Cilantro, Crispy Corn Tortilla (GF)

Chorizo and Pepper Jack Strata (GF)

Fiesta Jalapeno Sausage (DF, GF)

Refried Pinto Beans (DF, GF, V, VG)

Queso Fresco (GF, V) and Fresh Salsa (DF, GF, V, VG)

Smoked Bacon (DF, GF)

Herb Roasted Breakfast Potatoes, Caramelized Onions (DF, GF, V, VG)

\$58 Per Guest

\$65 Other Days

POINT LOMA - WEDNESDAY AND SATURDAY

Fresh Cut Pineapple, Strawberries, Grapes (DF, GF, V, VG)

Assorted Breakfast Bakeries (N, V)  
\*may contain nuts

Gluten Free Blueberry Muffins (GF, V)  
\*may contain nuts

French Toast with Butter and Maple Syrup (V)

Farm Fresh Scrambled Cage Free Eggs with Chives (DF, GF, V)

Chicken Apple Sausage (DF, GF)

Crispy Smoked Bacon (DF, GF)

Oven Roasted Fingerling Potatoes with Caramelized Onion (DF, GF, V, VG)

Steel Cut Oatmeal with Berry Compote, Brown Sugar, Golden Raisins, Roasted Pecans (DF, N, V, VG)

\$58 Per Guest

\$65 Other Days

Pablano Roasted Breakfast Potatoes (DF, GF, V, VG)

\$58 Per Guest

\$65 Other Days

BAYSIDE - AVAILABLE EVERYDAY

Seasonal Selection of Whole Fruit (DF, GF, V, VG)

Cinnamon Roll, Fruit Danish, Mini Chocolate Croissants (V)  
\*may contain nuts

Fresh Baked Gluten Free Banana Nut Muffins (GF, N, V)

Cage-Free Scrambled Eggs with Cheddar Cheese and Chives (GF, V)

Egg White and Mozzarella Bites with Spinach and Tomato (GF, V)

All-Natural Applewood Smoked Bacon (DF, GF)

Pork Sausage (DF, GF)  
(sub Chicken Sausage \$2+ per guest)

Hash Brown Potatoes (DF, GF, V, VG)

Chia Pudding with Berry Compote Coconut Milk (DF, GF, V, VG)

\$58 Per Guest

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# MORNING BREAK PACKAGES

Pick 3 for \$28 // Pick 4 for \$34 // Pick 5 for \$40 Includes Chef's Choice of Infused Water. Break packages served for up to 1 hour. Packages for groups of 20 Guests or more. An additional \$4 per Guest for parties under 20.

## CRAFT YOUR OWN BREAK

- Assorted Whole Seasonal Fruit (DF, GF, V, VG)
- Mini Peach Cobbler Parfait, Greek Yogurt, Cinnamon Granola (N, V)
- Petite Trail Mix Cups (DF, GF, N, V, VG)
- Mini Toasted Bagels, Whipped Cream Cheese, Avocado Spread, Everything Spice and Chives (V)  
\*may contain nuts
- Smoked Salmon, Cream Cheese, Red Onion, Sliced Tomato, and Everything Spice on Toast
- Assorted Granola Bars (DF, N, V, VG)
- Summer Sunrise Smoothie – Orange, Banana, Strawberries, Plant Based Protein Powder (DF, GF, V, VG)
- Bacon & Cheese Deviled Eggs, Cheddar Cheese, Crispy Smoked Bacon, Green Onion (GF)
- Chia Seed Coconut Pudding- Mixed Berries, Chia Seeds, Coconut Milk (DF, GF, V, VG)
- Fruit Skewers, Blueberry Agave Yogurt (GF, V)

## REFRESHMENTS

- Freshly Brewed Iced Tea (DF, GF, V, VG)
- Rosemary Pink Lemonade (DF, GF, V, VG)
- House Iced Coffee (DF, GF, V, VG)

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# AFTERNOON BREAK PACKAGES

Pick 3 for \$28 // Pick 4 for \$34 // Pick 5 for \$40 Includes Chef's Choice of Infused Water. Break packages served for up to 1 hour. Packages for groups of 20 Guests or more. An additional \$4 per Guest for parties under 20.

## CRAFT YOUR OWN BREAK

- Vegetable Crudite (DF, GF, V, VG)

## REFRESHMENTS

Classic Hummus (DF, GF, V, VG) and Grilled Pita (V)

Tzatziki Dip (GF, V)

Cucumber Chips and Carrot Sticks (DF, GF, V, VG) Corn Tortilla (DF, GF, V, VG) Grilled Pita (DF, V, VG)

Mini Trail Mix, Nuts & Dried Fruit (DF, GF, N, V, VG)

Mini Pretzels (DF, V, VG)

Beer Cheese (GF, V)Whole Grain Mustard (DF, GF, V, VG)

Tortilla Chips & Dips (DF, V, VG)

Spicy Queso (GF, V)Roasted Red Salsa (DF, GF, V, VG)Black Bean Dip (DF, GF, V, VG)

Assorted Mini Cookie Jars with Oatmeal Raisin and Chocolate Chip (V)

\*may contain nuts

Dessert Bars with Pecan Bars, Lemon Bars, Brownies with Nuts (N, V)

Grilled Cheese Bites with Jalapeno Cheddar Bread, Havarti, Tomato, and Bacon

Fried Avocado (DF, V, VG) with Avocado Aioli (V)

Flavored Cheddar Popcorn & Kettle Corn (DF, V, VG)

Beef Tenderloin, Boursin Cheese, Sherry Onion Jam on Toasted Crostini

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## A LA CARTE BAKERIES AND SNACKS

Variety of goods available during morning and afternoon breaks.

### BAKERY

Assorted Bagels | \$120 Per Dozen

Everything, Plain, and Cinnamon Raisin (V, VG)Plain & Chive Cream Cheeses (V)Seasonal Jam (DF, GF, V, VG)

Today's Fresh Bakeries | \$90 Per Dozen

Muffins, Croissants & Danishes (V) \*may contain nuts

Assorted Granola & Natural Energy Bars (N, V) | \$60 Per Dozen

Homestyle Jumbo Cookies | \$90 Per Dozen

Chocolate Chunk, Peanut Butter, Oatmeal Raisin, Biscotti, Coconut Macaroon (N, V)

Chocolate Brownies, Pecan and Lemon Bars (N, V) | \$90 Per Dozen

Freshly Brewed Iced Tea

Assorted Pepsi Products

Sparkling Limeade

### SNACKS

Whole Market Fruit | \$59 Per Dozen

Seasonal Selection, Fully Ripened (DF, GF, V, VG)

Sliced Fresh Fruit Display | \$16 Per Person

Chef's Seasonal Selection (DF, GF, V, VG)

Seasonal Fruit Skewers | \$97 Per Dozen

Vanilla Greek Yogurt Dipping Sauce (GF, V)

Greek Yogurt Parfaits | \$15 Each

Yogurt, Seasonal Fruit Compote, Homemade Granola (N, V)

Traditional Bags of Dry Snacks | \$60 Per Dozen

ChipsPretzels Crackers

Chips and Salsa | \$16 Per Person

Corn Tortilla Chips (DF, GF, V, VG)Roasted Tomato Salsa (DF, GF, V, VG) Salsa Verde (DF, GF, V, VG) \*ADD Chili Queso and Guacamole for \$12 Per Person

Mini Warm Pretzels Bites (V) | \$15 Per Person  
Dijon & Spicy Mustards (DF, GF, V, VG)Soyrizo Cheese Sauce  
(GF, V)

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## A LA CARTE BEVERAGES

A variety of non-alcoholic libations are available throughout the day.

### COFFEE AND TEA

Hot Tazo Tea | \$132 Per Gallon

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Freshly Brewed Royal Cup Coffee or Decaffeinated Coffee |  
\$132 Per Gallon  
Served with Skim, Half and Half, and Oatmilk

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Freshly Brewed Iced Tea or Lemonade | \$97 Per Gallon

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### AND MORE

Bottled Juices | \$9 Each  
Orange, Apple & Cranberry

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Seasonal Fruit Smoothie Shooters | \$10 Each

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Fresh Juices | \$70 Per Gallon  
Orange, Apple & Cranberry

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### HYDRATION STATION

Chef's Choice Fruit Infused Water Station | \$50 Per Display

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### STILL WATER & SPARKLING WATER

Still and Sparkling Waters, and Assorted Flavored Bubly  
Sparkling Water | \$7 Each

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### SOFT DRINKS

Pepsi, Diet Pepsi, Decaffeinated Pepsi & Starry Soft Drinks | \$7  
Each

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Energy Drinks | \$10 Each

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### SPECIALTY BEVERAGE PACKAGES

Continuous Coffee Service | \$35 Per Person  
\*Minimum of 20 people Freshly Brewed Royal Cup Regular and  
Decaffeinated Coffee, Tazo Tea Selections Served with Skim,  
Half and Half, and Oatmilk

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Continuous Beverage Service | \$45 Per Person  
\*Minimum of 20 people Freshly Brewed Royal Cup Regular and  
Decaffeinated Coffee, Tazo Tea Selections Served with Skim,  
Half and Half, and Oatmilk Pepsi® Regular, Diet, Decaffeinated  
and Starry Soft Drinks Still, Sparkling Waters & Assorted  
Flavored Bubly™ Sparkling Waters

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## LUNCH OF THE DAY

A part of Hyatt's menu of the day program, our lunch of the day is designed to make planning your event easy – and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. All Buffet Lunches include Iced Tea. All



prices noted are for the designated day only, if chosen on an alternate day, price will be \$85 per guest. A Labor Fee of \$150 will be added to buffet service for less than 25 guests.

MARKET FRESH – MONDAY

- Potato Leek Soup (GF, V) with Herb Croutons on Side
- Field Green Salad with Roasted Beets, Tear Drop Tomatoes, Pea Sprouts (DF, GF, V, VG) Herb Red Wine Vinaigrette (DF, GF, V, VG)
- Arugula Salad, Goat Cheese, Pine Nuts, Dates (GF, N, V) Pomegranate Molasses Dijon Vinaigrette (DF, GF, V, VG)
- Pan Seared All-Natural Chicken Breast with Roasted Cipollini Onions, Toy Box Tomatoes and Herb Chicken Jus (DF, GF)
- Seasonal Catch of the Day, Shaved Fennel, Mandarin Oranges, Dill, Lemon Cream Sauce (GF)
- Pearled Barley Risotto with Asparagus, Goat Cheese (V)
- Roasted Marble Potatoes with Fresh Herbs (DF, GF, V, VG)
- Apple and Sweet Potato Cobbler (V)
- Strawberry Pot De Creme (V)

**\$77** Per Guest

LA CANTINA - WEDNESDAY

- Chicken Tortilla Soup with Tortilla Strips (DF, GF)
- Fiesta Salad; Chopped Romaine, Corn, Black Beans, Queso Cotija, Diced Tomato (GF, V) Chipotle Caesar Dressing (GF, V)
- Cantina Salad; Diced Jicama, Pineapple, Sliced Radish, and Peppers with a Cilantro Lime Vinaigrette (DF, GF, V, VG)
- Chicken Fajitas, Chopped Onions, Cilantro Mixed Peppers (DF, GF)
- Beef Fajitas, Chopped Onions, Cilantro Mixed Peppers (DF, GF)
- Chile Relleno Cheesy Enchilada Casserole (GF, V)
- Spanish Rice (DF, GF, V, VG)
- Pinto Beans (DF, GF, V, VG)
- Flour Tortillas (DF, V, VG) and Corn Tortilla (DF, GF, V, VG)
- Roasted Salsa, Sour Cream, Shredded Cheese, Shredded Lettuce, Pico de Gallo, and Guacamole
- Churros (V) with Caramel Chocolate Sauce (DF, GF, NF, V, VG)
- Assorted Mexican Cookies (V)

**\$77** Per Guest

MEDITERRANEAN - TUESDAY

- Lebanese Red Lentil Soup (DF, GF, V, VG)
- Tabbouleh Salad (DF, GF, V, VG)
- Tomato, Cucumber, Feta Cheese Salad with Mint Vinaigrette (GF, V)
- Vegan Falafel (DF, GF, V, VG) Garlic Dill Sauce (GF, V)
- Chicken Tikka Kebab (DF, GF)
- Beef and Lamb Kofta Kebab (DF, GF) side of Tahini Sauce (DF, GF, V, VG)
- Curried Crispy Cauliflower (DF, GF, V, VG)
- Saffron Basmati Rice with Toasted Almonds (DF, GF, N, V, VG)
- Hummus (DF, GF, V, VG) Crispy Pita Chips (DF, V, VG)
- Lemon Curd, Greek Yogurt Parfait (GF, V)
- Almond Cookies (N, V)

**\$77** Per Guest

COASTAL – THURSDAY

- Tuscan White Bean & Garlic Soup (DF, GF, V, VG)
- Spinach Frisee and Radicchio Salad with Heirloom Cherry Tomatoes, Garbanzo Beans, Pepperoncini, Green Olives, with White Balsamic Dressing (DF, GF, V, VG)
- Fresh Tomato and Mozzarella Salad with Basil and Aged Balsamic Reduction (GF, V)
- Seared Seasonal Pacific Fish with Lemon Caper Butter Sauce (GF)
- Seared Chicken with Pancetta, Onions, Mushrooms and Marsala Sauce (DF, GF)
- Cavatappi Pasta with Wild Arugula, Sundried Tomatoes, Pesto and Parmesan Cheese (N, V)
- Assorted Seasonal Grilled Vegetables with Aged Balsamic Reduction (DF, GF, V, VG)
- Roasted Italian Potatoes with Italian Seasoning & Parmesan Cheese (GF, V)
- Vanilla Coco Bread Pudding (V)
- Tiramisu Cake (V)

**\$77** Per Guest



EAST MEETS WEST – FRIDAY

- Seasonal Vegetable Medley Soup (DF, GF, V, VG)
- Long Bean and Cucumber Salad, Carrots, Green Onion, Crispy Chow Main Noodles, Teriyaki Vinaigrette (DF, V, VG)
- Romaine, Tangerine, Parmesan, Sliced Almonds, Sesame Ranch Dressing (V, N)
- Char Siu Chicken, Snap Peas, Onion, with Garlic Chili Paste (DF)
- Mongolian Beef, Scallions, Carrots, Sesame Seeds (DF, N)
- Thai Fried Rice, Onion, Bell Pepper, Pineapple Chili Sauce (DF, GF, V)
- Chinese Broccoli and Baby Bock Choy Stir Fry with Garlic and Oyster Sauce (DF)
- Mango Rice Pudding Cups (GF, V)
- Red Velvet Vanilla Cream Pudding (V)

**\$77** Per Guest

SEASONAL DELI - SUNDAY

- Tomato Basil Soup (DF, GF, V, VG) Garlic Sourdough Croutons (V)
- New Potato Salad, Celery, Dill, Buttermilk Dressing (GF, V)
- Traditional Caesar Salad, Garlic Croutons, Shaved Parmesan (V)
- Make Your Own Sandwiches Using the Following Offerings:  
Roasted Beef, Smoked Turkey Breast, All-Natural Ham (GF, DF) Sliced Swiss Cheese, Sliced Cheddar, Provolone (GF, V) Grilled Vegetables, Tomato, Lettuce, Onion, Deli Pickles (DF, GF, V, VG) Classic Mayo, Dijon Mustard (GF, V) Assorted Sliced Breads (DF, V, VG)
- Individual Bags of Assorted Chips (DF, V, VG)
- Lemon Pudding (GF, V)
- Chocolate Chip Cookies (V)

**\$77** Per Guest

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PLATED LUNCH

Planner Choose ONE Starter, Entree, and Dessert for entire group to enjoy. All Plated Lunches Include Bread Service & Iced Tea

STARTERS

- Potato Leek Soup, Truffle Oil and Chives (V)
- Tomato Basil Soup (DF, GF, V, VG) Garlic Sourdough Croutons

ISLAND WEEKEND - SATURDAY

- Veggie Potato Soup (DF, GF, V, VG)
- Nicoise Salad, Sesame Seared Tuna, Assorted Olives, Boiled Egg, Purple Potato, Tomato, French Green Beans, Red Wine Shallot Vinaigrette (DF, GF)
- Spinach, Arugula and Cucumber Salad, Tomato, Hearts of Palm (DF, GF, V, VG) Avocado Cilantro Vinaigrette (DF, GF, V, VG)
- Pan Seared Swordfish, Roasted Asparagus, Lemon Butter Sauce (GF)
- Spicy Caribbean Lamb Stewed, Potatoes, Peas (DF, GF)
- Rigatoni, Charred Vegetable, Roasted Tomato Cream Sauce (V)
- Caramelized Brussels Sprouts (DF, GF, V, VG)
- Pineapple Upside-Down Cake (V)
- Coconut Pudding (V)

**\$77** Per Guest

HOT ENTREES

- Pan Seared Chicken Breast with Brown Butter Carrot Puree, Sauteed Asparagus, Melted Confit Leaks Mashed Potatoes and Truffle Demi-Glaze (GF) | \$59

(V)

Moroccan Spiced Lentil Soup (DF, GF, V, VG)

Spinach Salad, Seasonal Stone Fruit, Almonds, Pickled Red Onions, California Blue Cheese, Champagne Vinaigrette (GF, V, N)

Baby Kale, Arugula, Mixed Greens, Cucumbers, Radish, Scallions, Sweet Tomatoes, Cilantro, Lemon Vinaigrette (DF, GF, V, VG)

Classic Wedge Salad, Tomato, Green Onion, Diced Bacon, Blue Cheese, Buttermilk Ranch Dressing (GF)

Lemon Caesar, Baby Hearts of Romaine, Chives, Shaved Parmesan, Lemon Zest, Anchovies Dressing (GF)

COLD ENTREES

Poached Salmon Salad Green Beans, Grilled Asparagus, Heirloom Tomatoes, Hard Boiled Egg, Potatoes, Olives, Artichokes, Avocado, Greens, Mustard Dressing (GF) | \$54

House Chicken Salad, Hearts of Romaine, Heirloom Tomatoes, Pickled Red Onions, English Cucumbers, Watermelon Radish, Lemon-Chive Vinaigrette (GF) | \$50

Citrus Shrimp Salad, Butter Lettuce, Chicory, Mandarin Segments, Red Onion, Avocado Puree (GF) | \$54

DESSERTS

Tiramisu (V)

Strawberry Shortcake (V)

Chocolate Mousse Cake (V)

Vanilla Cheesecake (V)

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HORS D’OEUVRES

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 25 pieces per selection.

COLD SELECTIONS

Blue Cheese Truffle Pear with Strawberry Jam and Walnut in a Tartlet (V)

Flat Iron Steak, Farro Cream Spinach Risotto, Slow Roasted Herb Summer Vegetables, Red Wine Demi Sauce | \$64

Grilled Beef Tenderloin, Caramelized Onion, Truffle Potato, Roasted Baby Carrots and Cabernet Sauvignon Demi Glaze | \$68

Miso Glazed Salmon, Soy Sesame Udon Noodles, with Ginger and Chile Summer Stir Fry Vegetables (DF) | \$62

VEGETARIAN OPTIONS

Seasonal Vegetable Coconut Curry with Jasmine Rice, Cilantro, Basil, Mint, Toasted Pistachio (DF, GF, N, V, VG)

Fried Rice with Edamame, Scallions, Charred Corn, Stir-Fry Vegetables, Sesame Oil (DF, GF, N, V, VG)

Vegetable Pasta Primavera, Summer Squash, Asparagus, Nut-free Pesto Cream (DF, GF, V, VG) | \$54

Smoked Tofu with Grilled Vegetables, Jasmine Rice, Caramelized Shallot, Stewed Cherry Tomato Sauce (DF, GF, V, VG) | \$50

WARM SELECTIONS

Vegetarian Spring Roll, Cilantro Chutney (DF, V, VG)

Tomato and Basil Bruschetta on Baguette (DF, V, VG)
Boursin Mousse with Toasted Pecan on Artichoke Heart (N, V)
Mushroom and Goat Cheese with Chives on Herbed Potato Cake (GF, V)
Prosciutto, Fig, Goat Cheese on a Crostini
Smoked Salmon, Dill Aioli, Chive and Pickled Red Onion in a Cucumber Cup (GF)
Crab and Mango Salad in Tartlet
Blackened Shrimp with Garlic Cream Cheese on Asiago Flat Bread
Smoked Duck with Cranberry Mousse and Mandarin Orange on Mini Multi-Grain Baguette
Charred Lamb with Oven Dried Tomato and Truffle Vinaigrette on Flat Bread
Seared Beef Tenderloin with Red Wine Glaze and Gorgonzola on Mini Baguette
Seared Tuna on Cucumber with Mango Chutney (DF, GF)
Deviled Egg with Chive and Crispy Prosciutto (GF)
Vegan Portobello with Tofu Mousse and Chive on Polenta (DF, GF, V, VG)
Watermelon and Feta Cheese with Balsamic Reduction (GF, V)
<b>\$10</b> Per Piece

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## PRESENTATION STATIONS

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. All stations require a minimum of 25 guests or more. For options for groups less than 25, please contact your Event Planning Manager for menu selections.

### SUSHI

California Rolls
Spicy Tuna Roll (DF, GF)
Nigiri with Salmon, Shrimp & Tuna (DF, GF)
Soy Sauce (DF, V, VG) Pickled Ginger & Wasabi (DF, GF, V, VG)
<b>\$850</b> Per 100 Pieces

Philly Cheese Steak Spring Roll
Vegetable Samosa (DF, V, VG)
Vegetarian Pot Sticker, Ponzu Dipping Sauce (DF, V)
San Diego Hot Chicken and Waffle Skewer with Maple Syrup
Mini Cheese Calzone, Marinara (V)
Chicken Quesadilla with Chipotle Ranch
Chipotle Beef Flautas, Roasted Salsa (DF)
Tempura Shrimp, Sweet Soy Sesame Sauce (DF)
Italian Beef Meatballs, Basil-Tomato Jam (DF, GF)
Smoked Brisket Empanada, Chipotle Aioli
Southwestern Chicken Black Bean and Corn Empanada
Chicken Empanada, Chipotle Aioli
Potato and Cheese Croquette (V)
Thai Beef Skewer, Peanut Sauce (DF, GF, N)

**\$11** Per Piece

### SHELLFISH BAR

Jumbo Cocktail Shrimp, Oysters on the Half Shell, and Crab Claws on Ice (DF, GF)
Lemon Wedges, Cocktail Sauce, Remoulade, and Tabasco Sauce (DF, GF, V, VG)
<b>\$850</b> Per 100 Pieces

ANTIPASTO

Herb Roasted Seasonal Vegetables (DF, GF, V, VG)

Assorted Olives (DF, GF, V, VG)

Marinated Mozzarella Cheese (GF, V)

Sliced Prosciutto, Copa, Salami, Mortadella (DF, GF)

Red Pepper Hummus Dip (DF, GF, V, VG) and Focaccia Bread (V)

**\$40** Per Guest

CALIFORNIA GARDEN CRUDITES

Cucumber, Cauliflower Florets, Red Radish, Asparagus, Celery, Heirloom Carrots, Broccoli, Cherry Tomatoes, Jicama (DF, GF, V, VG)

Dill Cucumber Dip (GF, V)

Garlic, Spinach and Goat Cheese Dip (GF, V)

Roasted Tomato and Olive Tapenade (DF, GF, V, VG)

**\$27** Per Guest

CHIPS AND DIPS

House Fried Potato Chips (DF, GF, V, VG) and Fresh Tortilla Chips (DF, V, VG)

Fire Roasted Salsa (DF, GF, V, VG) Guacamole (DF, GF, V, VG) Spinach and Artichoke Dip (GF, V)

**\$28** Per Guest

STREET TACO STATION

Chipotle Orange Marinated Carne Asada (DF, GF)

Jalapeno and Cilantro Shrimp (DF, GF)

Garlic and Ancho Chili Portobello Mushrooms (DF, GF, V, VG)

Warm Corn Tortillas (DF, GF, V, VG) and Flour Tortillas (DF, V, VG)

Cilantro Sour Cream (GF, V), House-Made Guacamole (DF, GF, V, VG), and Queso Fresco (GF, V)

ARTISANAL CHEESE BUFFET

Chef's Hand-Picked Cheese Selection (GF, V)

Dried Fruits, Nuts, Seasonal Berry Compote, Local Honey, Artisan Breads and Crackers (N, V)

**\$36** Per Guest

CEVICHE TRIO

Poke Tuna, Spicy Soy Sauce, Scallion, Toasted Sesame Seeds (DF)

Ceviche Peruano Style White Fish, Citrus Juice, Cilantro, Red Onion (DF, GF)

Mexican Shrimp Ceviche, Guacamole, Pico De Gallo, Spicy Clamato (DF, GF)

Blue and Yellow Corn Chips, Wonton Chips (DF, V, VG)

**\$48** Per Guest

NACHO STATION

Warm Tortilla Chips (DF, V, VG)

Queso (GF, V)

Seasoned Ground Beef (GF, DF)

Refried Beans (GF, DF, V, VG)

Guacamole, Jalapenos, Pico de Gallo, Scallions, Black Olives (DF, GF, V, VG) and Sour Cream (GF, V)

**\$32** Per Guest

RUSTIC PASTA STATION

Tri Color Tortellini Pasta, Sun Dried Tomatoes, Artichokes, Tomato Pesto Sauce (DF, N, V)

Cavatappi Pasta, Tiger Shrimp, Capers, Red Onion, Roasted Tomato, Garlic, Spinach with Garlic Alfredo Sauce

Farfalle Pasta, Herb Roasted Chicken, Tuscan Kale, Creamy Tomato Sauce

Shaved Parmesan Cheese (GF, V)

Bread Sticks (V)

Fresh Pico de Gallo, Roasted Tomato Salsa, Pickled Jalapenos, Shredded Lettuce (DF, GF, V, VG)

**\$50** *Per Guest*

SLIDER STATION

Fried Chicken and Country Coleslaw, Spice Honey

Beef and Cheddar Cheese, Dill Pickle, Special Sauce

Barbeque Pulled Pork with Coleslaw

**\$32**

FLATBREADS

Smoked Bacon, Wild Mushroom, Gruyere and Parmesan Cheese

Grilled BBQ Chicken, Olive Oil

Mozzarella, Tomato, Ricotta Cheese, Basil, Kalamata Olives (V)

**\$28**

GF Pasta available for an additional upcharge

**\$43** *Per Guest*

BUILD YOUR OWN SLIDER STATION

Beef Patties (DF, GF)

Turkey Patties (DF, GF)

Vegetarian options available for an additional \$3 per person

Sides:  
Slider Buns  
American Cheese and Swiss Cheese  
Ketchup, Mustard, Mayonnaise  
Bib Lettuce, Tomato, Pickle, Onion

**\$26**

MUNCHIES

Chicken Fingers (DF)

Cheese Sticks (V)

French Fries (DF, V, VG)

Assorted Dipping Sauces

**\$27**

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CARVING STATIONS

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally selected sides. Station Attendant Required - \$200 per attendant for up to three hours. All carving stations include an assortment of fresh rolls and butter.

DRY RUBBED NATURAL BEEF TENDERLOIN

Buttermilk Whipped Potatoes (GF, V)

Green Peppercorn Demi (DF, GF, V, VG)

Chipotle Aioli (GF, V)

Creamy Horseradish (GF, V)

Country Rolls (V)

**\$44** *Per Guest*

KALUA PIG

Soy-Tamarind Glaze (DF, V, VG), Bao Buns (V) Scallions (DF, GF, V, VG) Char Siu Barbeque Sauce (DF, GF, V, VG)

**\$900** *Per Station (75 guests)*

THYME AND GARLIC ROASTED TURKEY

PRIME RIB OF BEEF

Sage Infused Gravy

Roasted Brussel Sprouts with Crispy Leeks and Shallots (DF, GF, V, VG)

Honey Roasted Yukon Gold Potato (GF, V, VG)

Whole Grain Mini Rolls (V)

**\$38** Per Guest

CRUSTED SALMON WITH LEMON PISTACHIO PESTO

Grilled Pepper and Pineapple Salsa (DF, GF, V, VG)

Lemon Dijon Aioli (GF, V)

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

Creamy Cilantro-Lime Slaw (GF, V)

**\$40** Per Guest

Smoked Sea Salt and Black Pepper Crusted

Brussels Sprouts with Hickory Smoked Bacon (DF, GF)

Caramelized Onion Mashed Potatoes (GF, V)

Creamy Horseradish (GF, V) and Herb Au Jus (DF, GF)

**\$50** Per Guest

SMOKED BEEF BRISKET (DF, GF)

Baked Beans with Molasses and Brown Sugar (DF, GF, V, VG)

Sweet and Sour Cabbage Slaw (DF, GF, V, VG)

Buttermilk Cornbread (V)

**\$40** Per Guest

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RECEPTION PACKAGES

Take your guests on a tour with a taste of San Diego's world-famous breweries and enjoy delicious pairings a plenty. Minimum of 40 Guests.

SAN DIEGO GASTRO PUB

KARL STRAUSS IPA STATION

Angus Beef Slider, Pepper Bacon, White Cheddar Cheese, BBQ AioliCrab Cake Slider, Frisee and Lemon Cilantro PestoCrispy Chicken Slider, Pickled Onions, Sweet Pickle Aioli and Wing SauceBeyond Meat Slider with Gouda, Caramelized Onion and Rosemary Spread (V)Beer Battered Onion Rings (V) Karl Strauss IPA Beer Bucket (Additional \$10/Per Beer/Based on Consumption)

STONE ARROGANT BASTARD ALE STATION

Crispy Chicken Wings (3 per person)Classic Pete’s Red Hot Sauce (DF, GF)Sesame Garlic Sauce (DF, GF)Blue Cheese, Ranch (V)Carrots, Celery (DF, GF, V, VG)Beer Braised Bratwurst (DF, GF) BunsPickle Relish, Dijon Mustard, Sauerkraut (DF, GF, V, VG)Stone Arrogant Bastard Ale Beer Bucket (Additional \$10/Per Beer/Based on Consumption)

CORONADO ORANGE AVE WIT STATION

Ceviche TrioBaja White Fish Ceviche, Citrus Juice, Mango Relish (DF, GF)Mexican Cocktail Shrimp, Clamato Tomato Juice, Pico de Gallo, Cilantro, Lime (DF, GF)Hearts Of Palm, Tomatoes, Peppers, Cucumber, Red Onion, Tigers Milk (DF, GF, V, VG)House Fried Tortilla Chips (DF, GF, V, VG) Coronado Orange Ave Wit Beer Bucket(Additional \$10/Per Beer/Based on Consumption)

BELCHING BEAVER PEANUT BUTTER MILK STOUT STATION

Assorted Mini Desserts (V)Peanut Butter Chocolate Pudding (V)Vegan Gluten Free Chocolate Cake (DF, GF, V, VG)Belching Beaver Peanut Butter Milk Stout Beer Bucket (Additional \$10/Per Beer/Based on Consumption)

**\$125** Per Guest

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# SWEET STATIONS

End your night with something sweet and satisfying. Based on 3 Pieces per Guest All items will be displayed unless requested to be passed. Butler passed Desserts require 1 additional server per 100 guests at \$200 per attendant for up to 3 hours.

## PETITE PASTRY TABLE

Assorted Petite Pastries (V)

Mini Assorted Cupcakes (V)

Mini Assorted Cookies (V)

Mini Dulce Leche (V)

**\$32** Per Guest

## CHOCOLATE COLLABORATION

Mixed Fruit Chocolate Bark (V)

Chocolate Truffles (V)

Chocolate Dipped Coconut Macarons (V)

Mini Chocolate Cupcakes (V)

**\$36** Per Guest

## SUMMER REFRESH

Assorted Mini Cupcakes (V)

Seasonal Fruit Salad with Fresh Lime (GF, V)

Brownies (V)

Lemon Bars (V)

**\$36** Per Guest

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# LATE NIGHT SNACKS

For those late night owls that want to keep the party going. Available for parties 25 and over.

## BUILD YOUR OWN S'MORES STATION

Hershey's Chocolate Bars

Hershey's Chocolate Bars

Reese's Peanut Butter Cups

York Peppermint Patties

Graham Crackers

Jumbo Marshmallows

**\$23** Per Guest

## CHICKEN N' FRIES

Chicken Fingers (DF)

Cheese Sticks (GF, V)

Fries (DF, GF, V, VG)

Assorted Dipping Sauces

**\$25** Per Guest

## BACKYARD SNACKS

Tater Tots (DF, GF, V, VG)

Mini Corn Dogs, (DF, GF)

## FLATBREADS

Smoked Bacon, Wild Mushrooms, Mozzarella Cheese

Grilled BBQ Chicken, Sharp Cheddar Cheese



Pretzel Bites (DF, V)

Sides:  
Cheddar Cheese Sauce (GF, V) Yellow Mustard (DF, GF, V, VG)  
Ranch (GF, V) Ketchup (DF, GF, V, VG)

**\$25** Per Guest

Fresh Mozzarella Cheese, Tomato, Basil Olive Tapenade (V)

**\$28** Per Guest

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PLATED DINNER

Chef has hand selected a four-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from appetizer, soup/salad, entrée, and dessert, melds together to wow your attendee’ taste buds. Planner to Choose One Selection for Each CourseAll Plated Dinners Include Bread Service, Coffee & Tea

STARTER

San Diego Clam Chowder, Serrano Chili and Smoked Bacon

Corn Bisque, Cilantro Pesto, Cherry Tomato (GF, V, VG)

Seared Ahi Tuna Cucumbers, Sweet Soy, Wasabi Aioli, Daikon

Jumbo Lump Crab Cake Avocado Puree, Apple, Fennel, Red Onion Slaw, Siracha Aioli

SALAD

Baby Arugula and Kale, Poached Honey Crisp Apple, Shaved Fennel, Sundried Cranberry, Warm Brie Crouton (V) Honey Dijon (DF, GF, V, VG)

Wild Arugula, Roasted Rosemary Beets, Lemon Goat Cheese Puree, Crushed Pistachios, Watermelon Radish (GF, N, V) Balsamic Dressing (DF, GF, V, VG)

Heirloom Tomato, Mozzarella Cheese, Basil, Smoked Salt, Aged Balsamic Vinegar (GF, V, VG)

Hearts of Romaine, Herb Marinated Heirloom Tomatoes, with Shaved Grana Cheese (GF, V) and Classic Caesar Dressing (GF)

Artisan Greens, Cucumber, Peppers, Pickled Red Onion, Feta, Crisp Chickpeas, Oregano Vinaigrette (GF, V)

Spinach Butter Lettuce Salad, Black Berries, Strawberries, Herb Goat Cheese, Crispy Quinoa (GF, V) with Smoked Bacon Vinaigrette (DF, GF)

ENTREE

Pan Seared Chicken Breast, Cipollini Onion Puree, Grilled Broccolini, Creamy Mushroom Faro Risotto | \$85

Miso Glazed Salmon, Stir-fried Carrots, Celery, Snap Peas, Red Peppers, Ginger Forbidden Rice (GF) | \$90

Pan Seared Halibut, Sauteed Mixed Mushrooms and Spinach, Goat Cheese Polenta, Heirloom Tomato Relish (GF) | \$95

Blackened Mahi-Mahi, Cajun Cream Sauce, Carrot Puree, Asparagus, Fingerling Potatoes | \$95

Red Wine Braised Short Ribs, Crispy Shallot Demi Glaze, Baby Carrots, Garlic Mashed Potato (GF) | \$100

DESSERT

Flourless Chocolate Cake (V)

Strawberry Shortcake (V)

Cappuccino Cake (V)

Lemon Curd Tart, Toasted Meringue, Blueberry Compote (V)

New York Strip, Grilled Wild Mushroom, Buttered Asparagus  
California IPA Soubise, Fingerling Potatoes | \$105

Herb Crusted Petite 7oz. Filet with Mushroom Demi (DF) with  
Roasted Spring Vegetables (DF, GF, V, VG) with Garlic Mashed  
Potatoes (GF, V) | \$120

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## PERSONAL PREFERENCE

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from four  
different main course options. The planner selects the starter and salad courses from appetizing options which will be accompanied by a hand-  
crafted dessert from our Pastry Kitchen. This is an option designed to satisfy individual tastes and preferences. All Personal Preference Dinners  
include Bread Service, Coffee & Tea.

### TO CREATE YOUR PERSONAL PREFERENCE MENU

1. The planner chooses the appetizer, salad, and dessert in  
advance.
2. A custom printed menu featuring up to three entree  
selections is provided for your guest
3. Specially trained servers take your guests' orders as they  
are seated.

### PLANNER'S CHOICE APPETIZER

San Marzano Smoked Tomato (DF, GF V, VG) with Cheddar  
Crotons (V)

Spring Minestrone, Basil Pesto (V, VG) with Parmesan Crostini  
(V)

Shrimp & Roasted Garlic Grits, Fried Prosciutto, Green Onion  
Relish (DF, GF)

Mushroom Ravioli Lemon Ricotta Cheese Sauce, Sautéed Wild  
Rocket (V)

Heirloom Cherry Tomato Salad with Burrata Cheese, Micro  
Basil, Olive Oil, Balsamic Reduction and Sea Salt (GF, V)

Salmon Belly Croquettes, Saffron Fennel Butter, Grilled  
Asparagus (DF, GF)

Chilled English Pea Soup, Pan Roasted Scallop, Pea Tendrils,  
Crushed Sweet Chili Oil (DF, GF, V, VG)

### PLANNER'S CHOICE SALAD

Artisan Greens, Brie Croutons, Summer Radish, Shaved  
Carrots, Cherry Tomato, Roasted Cipollini Vinaigrette (V)

Heirloom Tomato and Mozzarella Salad, Aged Balsamic and  
Pesto Olive Oil (GF, V)

Bloomsdale Spinach, Carlsbad Strawberries, Pistachios, Red  
Wood Hill Farm Goat Cheese, Strawberry White Balsamic  
Dressing (GF, V)

Baby Spring Greens, Sweet and Tart Cherries, Shaved Idiazabal  
Cheese, Candied Walnut, Shallot Dijon Vinaigrette (GF, V)

Wild Arugula, Roasted Stone Fruits, Point Reyes Blue Cheese,  
Tosted Almonds, Citronette Dressing (GF, V)

### INDIVIDUAL GUESTS' CHOICE ENTREE

FISH  
Yuzu Glazed Salmon, Green Cilantro Rice, Charred Table  
Carrots, Garlic Miso Sauce (DF, GF)

CHICKEN\*  
Wild Mushroom Stuffed Chicken Breast, Parmesan Polenta,  
Buttered Summer Squash Roasted Onion & Sherry Jus (DF, GF)

BEEF\*  
Grilled Filet, Yukon Gold Potato Gratin, Roasted Olive Oil  
Asparagus, Thyme Bordelaise Sauce (GF) Pan Roasted NY  
Strip, Buttermilk Whipped Potatoes, French Green Beans,  
House Steak Sauce (GF)

PORK  
Pineapple Glazed Pork Chop, Broccolini, Corn & Green Chili

## PLANNER'S CHOICE DESSERT

Lemon Meringue Tart (V)

Red Berry Opera (V)

Chocolate Trilogy (V)

Turtle Cheesecake (V)

NOTE:

Minimum of 40 Guests Required.

**\$155** Per Guest

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## BUFFET DINNER

Treat your attendees to a variety of options with our Chef's inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All dinners include Bread Service, Coffee & Tea Service A Labor Fee of \$150.00 will be added to buffet service for less than 25 guests.

### COASTAL

Red Marlin Clam Chowder

Spring Greens, Sundried Tomatoes, Persian Cucumbers, Kalamata Olives, Feta Cheese (GF, V) Basil Vinaigrette (DF, GF, V, VG)

Couscous Salad with Mint, Mixed Bell Peppers, Artichokes and Saffron Vinaigrette (DF, V, VG)

Red Quinoa Salad with Avocado, Tomato and Cucumber, Parsley and Lemon Vinaigrette (DF, GF, V, VG)

Roasted Seasonal Catch with Capers, Grapefruit, Onion Salsa (DF, GF)

Slow Cooked Chicken with Onions, Olives, Tomatoes and Rosemary Jus (DF, GF)

Farfalle Pasta with Peas, Edamame, Asparagus, Spinach, Lemon Oil and Parmesan Pesto (N, V)

Coconut Rum Cake (V)

Citrus Cheesecake (V)

**\$115** Per Guest

### OLD TOWN

Green Chili Pozole with Chicken (DF, GF) Lime Wedges, Shaved Cabbage (DF, GF, V, VG)

Caesar with Romaine, Parmesan, Croutons, Chili Lime Spiced Caesar Dressing

Mixed Greens Salad with Corn, Black Beans, Queso Fresco, Tomatoes, Tortilla Strips (V) Cilantro Ranch (V)

Modelo, Garlic and Onion Marinated Chicken Thighs, Grilled Spring Onions, Salsa Verde (GF)

Poblano and Cheese Tamales, Chili Tomato Ranchero Sauce (V) Cilantro Crema (V)

Pork Carnitas, Charred Peppers and Onions Tomatillo Sauce (DF, GF)

Arroz Rojo (DF, GF, V, VG)

Mexican Oregano Roasted Squash with Corn and Mini Sweet Peppers (DF, GF, V, VG)

Flour (DF, V, VG) and Corn Tortillas (DF, GF, V, VG)

Limes, Pico, Roasted Salsa, Pickled Jalapenos, (DF, GF, V, VG) and Sour Cream (GF, V)

Churros with Chocolate Sauce (V)

Tres Leches Cake (V)

**\$120** *Per Guest*

## LITTLE ITALY

Italian Wedding Soup (DF)

Baby Kale, Toasted Pine Nuts, Shaved Manchego Cheese, Oven Cured Tomatoes (GF, N, V) Basil Balsamic Vinaigrette (DF, GF, V, VG)

Caprese with Cherry Tomato, Bocconcini Mozzarella, Basil, Balsamic Vinegar and Olive Oil (GF, V)

Salmon Piccata, Capers and White Bean Orzo, Lemon White Wine Sauce

Tuscan Garlic Chicken, Creamy Spinach, Sun Dried Tomato Sauce (GF)

Spinach Gnocchi with Sweet Peas, Dill Cream Sauce and Lemon Oil (V)

Roasted Mix Vegetables, Yellow Squash Zucchini (DF, GF, V, VG)

Pee Wee Potato, Mixed Peppers, Garlic Rosemary Oil (DF, GF, V, VG)

Rosemary Focaccia Bread (V)

Classic Tiramisu (V)

Cream Puffs (V)

**\$125** *Per Guest*

## MALIHINI LUAU

Tropical Fruit Salad (DF, GF, V, VG)

Greens Salad, Toasted Macadamia Nuts, Diced Mango, Goat Cheese (GF, V) Passion Fruit Vinaigrette (DF, GF, V, VG)

Hawaiian Potato Salad (GF, V)

Corn and Papaya Cabbage Slaw (DF, GF, V, VG)

Huli-Huli Pork Shoulder (DF, GF)  
Sweet Sambal Glaze (DF, GF, V, VG)

Teriyaki Roasted Sirloin Steak with Mini Sweet Peppers (DF, GF)

Stir-Fried Vegetables (DF, GF, V, VG)

Steamed Rice (DF, GF, V, VG)

Pineapple Upside Down Cake (V)

Mango Pudding (GF, V)

**\$130** *Per Guest*

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## SPECIALTY OFFERINGS

Chef Kevin and his team have created mouthwatering vegan, vegetarian and gluten free options to meet your attendees dietary preferences.

### ENTREES

Cauliflower Steak with 3 Grain Salad, Roasted Heirloom Carrots, Scorched Cherry Tomatoes, Harissa Vinaigrette, Romesco Sauce (DF, GF, V, VG)

Stuffed Poblano Pepper with Rice, Carrots, Squash, Onions, Ranchero Sauce (DF, GF, V, VG)

Black Bean Quinoa Cake, Roasted Baby Carrots, Red Pepper and Eggplant Puree, Chive Oil (DF, GF, V, VG)

Sweet & Spicy Grilled Tofu, Pineapple Coconut Relish Cauliflower Rice (DF, GF, V, VG)

Vegetable Napoleon, Smoked Mozzarella, San Marzano Sauce (GF, V)

Summer Squash Pasta, Basil Pesto, Blistered Tomatoes and Cashew Cheese (GF, V)

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## SIGNATURE WINE SERIES

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series are highlighted wines that your attendees will appreciate.

### SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

Our exclusive Canvas wines made in partnership with Michael Mondavi recently won several medals at the prestigious 2020 San Francisco International Wine Competition (SFIWC). Now in its 39th year, the SFIWC is one of the world’s longest-running international wine competitions and sets the standard for professional wine judging. SFIWC medals have become reliable indicators of wine excellence across the globe. Gold Medal: ChardonnaySilver Medal: Blanc de Blancs, Pinot Noir and Cabernet SauvignonBronze Medal: Pinot Grigio

Canvas Pinot Grigio, Veneto, Italy | \$54 Bottle  
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

Canvas Chardonnay, California | \$54 Bottle  
Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

Canvas Pinot Noir, California | \$54 Bottle  
Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Canvas Cabernet Sauvignon, California | \$54 Bottle  
Subtle hints of oak and spice married with lively tannins.

Canvas Brut, Blanc Da Blancs, Italy | \$58 Bottle  
Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

### SEASONAL WINE FEATURE: ANGELINE VINEYARDS

Launched in 2004, the Angeline message is clear: offer ready to drink, expressive, high quality, 100% true-to-varietal wines that can be enjoyed every day. The name Angeline is a French diminutive of the name Angela, which comes from the Medieval Latin word Angelus which means ‘messenger’. Angeline Vineyards winemaking team is 100% women. They keep it simple. With little variation, vintage dependent, they keep things consistent - partial whole cluster fermentation, indigenous yeast fermentation whenever possible, blending the lots for balance, consistency, and clarity, always 100% single varietal, always easy. They are committed to sustainability and are a Certified California Sustainable Vineyard & Winery.

Angeline Chardonnay, California, 2022 | \$66 Bottle  
TASTING NOTES: Lean with fresh notes of lemon custard, tart pineapple, marshmallow, dried apricot, and hints of Canary melon and vanilla, with bright acidity throughout. PAIRING SUGGESTION: Fresh and zesty. Pairs effortlessly with seafood, fresh pasta and potato chips.

Angeline Cabernet Sauvignon, California, 2021 | \$66 Bottle  
TASTING NOTES: Rich notes of cassis, wild blueberry and blackberry with toasted oak, subtle anise and touches of cacao and vanilla on the finish. PAIRING SUGGESTION: Striking and rich. Pairs well with flank steak and caramelized onions.

Angeline Rose of Pinot Noir, California, 2022 | \$66 Bottle  
TASTING NOTES: Notes of tart cherry, citron, tangerine zest, and peach blossoms, with melon and strawberries and cream on the finish. PAIRING SUGGESTION: Vibrant and bright with racy acidity. Pairs well with shrimp po'boys and spicy remoulade.

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## BUBBLES, WHITE AND RED WINES

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

### WHITES

The Seeker, Riesling | \$62

### REDS

MacMurray Ranch, Pinot Noir | \$64

GermanyWhiffs of crushed mineral, earth and pollen lend savory nuances to fresh whitegrapefruit, peach and tangerine in this off-dry Riesling.

Murphy Goode, The Fume Sauvignon Blanc | \$60  
North Coast, CaliforniaThis Sauvignon Blanc is all about the fruit spectrum from citrus flavors through thetropical. Look for notes of tangerine, peach, pear, melon, and pineapple all broughttogether in a focused manner

Rodney Strong, Chardonnay | \$62  
Sonoma, CaliforniaRounded and creamy with a touch of citrus, this flavorful aromatic wine is simple inits approachable layering of lemon zest and tropical pineapple. The oak issupportive and spicy in vanilla bean and nutmeg.

Hess, Chardonnay | \$60  
Monterey, Central Coast, CaliforniaA classic Central Coast Chardonnay, this wine offers aromas of nectarine with grilledpineapple and a hint of smoke. It is medium-bodied and presents layers of slicedpeaches and golden delicious apples, finishing crisp and clean with well-balancedacid.

All menu prices are subject to prevailing service charge and applicable tax. Currently a taxable 25% service charge and 7.75% state sales tax. Menu prices valid October 2023 through March 2024.

## BAR PACKAGES

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

### SIGNATURE BAR PACKAGE

First Hour | \$26 Per person

Second Hour | \$20 Per person

Third Hour | \$13 Per person

Inclusions:  
Conciere Signature Spirits to Include: Vodka, Gin, Rum, Tequila, Whiskey, Bourbon, Scotch Wines to Include: Canvas Chardonnay, Cabernet Sauvignon, and Brut Champagne Beers to Include: Michelob Ultra, Miller Lite, Corona Extra, White Claw, and One Local Micro Brew (based on availability)

### DELUXE BAR PACKAGE

First Hour | \$36 Per person

Second Hour | \$29 Per person

Third Hour | \$18 Per person

Inclusions:  
Spirits to Include: Ketel One Vodka, Hendricks Gin, Diplomatic Run, Don Julio Blanco Tequila, Jameson Whiskey, Makers Mark

CaliforniaRipe, fruit forward flavors with a crisp acidity are characteristics of this vintage inthe glass.

Drumheller, Cabernet Sauvignon | \$60  
Columbia Valley, WashingtonThe timeless allure of Cabernet Sauvignon is captured in this wine; with ripe, darkfruit and hints of baking spice curling back on blackberry, black currant and licorice.

Pascual Toso, Malbec | \$58  
Mendoza, ArgentinaAromas of plum and quince with a slight touch of elegant oak. Enjoy with pasta,poultry in light cream sauce and red meats.

### PREMIUM BAR PACKAGE

First Hour | \$31 Per person

Second Hour | \$24 Per person

Third Hour | \$15 Per person

Inclusions:  
Spirits to Include: Titos Vodka, Beefeater Gin, Bacardi Run, Patron Silver Tequila, Teeling Whiskey, Jim Beam Bourbon, and Chivas Scotch Wines to Include: Angeline Chardonnay, Cabernet, Rose, and Gloria Ferrer Blanc de Blanc Sparkling Wine Beers to Include: Michelob Ultra, Miller Lite, Corona Extra, White Claw, High Noon, Two Local Micros Brews (based on availability)

### PREMIUM BEER, SELTZER, AND WINE BAR

Domestic, Imported/Specialty/Craft Beers, Hard Seltzers, Premium Seasonal WinesSoft Drinks and Still/Sparkling Waters

First Hour | \$22 Per person

Two Hour | \$16 Per person

Three Hour | \$11 Per person

Inclusions:

Bourbon, and Johnny Walker Black Scotch Wines to Include:  
Kendall Jackson Chardonnay, DAOU Cabernet, and Mionetto  
Prosecco Brut Beers to Include: Michelob Ultra, Miller Lite,  
Corona Extra, White Claw, High Noon, Two Local Micros Brews  
(based on availability)

HOST SPONSORED BAR PER DRINK

Charges are based on the actual number of drinks consumed.  
Prices shown are Per Drink.

Signature Cocktails | \$13

Premium Cocktails | \$15

Premium and Imported Beer | \$10

Deluxe Cocktails | \$18

Hand Crafted Cocktails | \$16

Domestic Beer | \$9

Canvas Wines by Michael Mondavi | \$13

Local and Craft Beers | \$13

Featured Seasonal, Select & Premium Wines | \$16

Bottled Water | \$7

Soft Drinks | \$7

LABOR CHARGES

Bartender | \$200  
Up to three hours

Cocktail Servers/Tray Passers, each | \$200  
Up to three hours

Additional Hours for Bartenders or Servers, each, per hour | \$50

Wines to Include: Angeline Chardonnay, Cabernet, Rose, and  
Gloria Ferrer Blanc de Blanc Sparkling Wine Beers to Include:  
Michelob Ultra, Miller Lite, Corona Extra, White Claw, High  
Noon, Three Local Micros Brews (based on availability)

GUEST PAY PER DRINK

A \$1,000 minimum is required. Includes full bar set ups. Credit  
card only

Signature Cocktails | \$13

Premium Cocktails | \$16

Super-Premium Cocktails | \$19

Hand Crafted Cocktails | \$15

Domestic Beer | \$9

Premium and Imported Beer | \$11

Local and Craft Beers | \$13

Canvas Wines by Michael Mondavi | \$14

Featured Seasonal, Select & Premium Wines | \$16

Bottled Water | \$7

Soft Drinks | \$7

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