



HYATT REGENCY MISSION BAY
MEETING & EVENT MENUS



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 offering 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)

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

Orange Chia Protein Smoothie Shot (GF, DF, VG, V)

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 Chocolate Muffins (GF, V)

Seasonal Berry & Greek 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*

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

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)

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

Coconut Banana Superfood Smoothie Shot (GF, DF, VG, V)

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

SATURDAY CONTINENTAL

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

V, VG)

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

Assorted Scones (N, V)

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

Overnight Oats made with Steel Oats, Oat Milk, Cinnamon, Dried Cranberries (GF, DF, VG, V)

Assorted Cereals – Skim Milk on Side

\$45 Per Guest

\$52 Other Days

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, Honey (GF, V)

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 Cranberry Orange Muffins (GF, N, V)

Dragonfruit Power Up Smoothie Shot (GF, DF, VG, 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 or Breakfast Buffet and the minimum order is equal to the guarantee for the meal.

ENHANCEMENTS

MORE OPTIONS!

Hot Off the Griddle | \$19 Per Guest

Select One: Buttermilk Pancakes (V)Chocolate Chip French Toast (V) Served with: Powdered Sugar, Mixed Berries (V) and Maple Syrup (DF, GF, V, VG)

Oatmeal Station (DF, V, VG) | \$15 Per Guest

Steel Cut Oats (DF, V, VG)Toppings: Blueberries, Golden Raisins, Toasted Almonds, Brown Sugar, Honey, Skim, Oat Milk

Bagels and Lox | \$32 Per Guest

Assorted New York Style Bagels (DF, V, VG)Harbor Island Smoked Salmon (DF, GF)Whipped 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)

Breakfast Toast on Locally Made Seeded Bread | \$24 Per Guest

Choice of two selections Crushed Avocado, Sea Salt, Arugula, Virgin Lemon Oil (DF, VG, V) Cottage Cheese, Mixed Berries, Mint, Honey (V) Goat Cheese and Heirloom Tomato with Balsamic Glaze (V)

While Hard-Boiled Eggs by the Dozen | \$42 Per Dozen

Kosher Salt, Tabasco, Cholula, Siracha

Egg Bites | \$80 Per Dozen

One Dozen Minimum Minimum of Two Dozen each for multiple options Bell Pepper and Onion, Pepper Jack Cheese (GF, V)

Spinach, Goat Cheese, Tomato Egg White Frittata (GF, V) Classic Egg with Chives (GF, DF, V)

Breakfast Sammys | \$162 Per Dozen

One Dozen Minimum per type Minimum of Two Dozen each for multiple options. Cracked Egg, Whole Grain Mustard Aioli, Country Ham, Gruyere Cheese, English Muffin Omelet Egg, Turkey Sausage, Cranberry Spread, Cheddar Cheese, Buttermilk Biscuit Vegan Breakfast Wrap, Soyrizo, Vegan Eggs, Crispy Hash Browns with Peppers (GF, DF, VG, V)

Breakfast Burritos | \$162 Per Dozen

One Dozen Minimum per type Minimum of Two Dozen each for multiple optionsAll Options Include House-Made Roasted Tomato Salsa (DF, GF, V, VG) Cracked Egg, Whole Grain Mustard Aioli, Country Ham, Gruyere Cheese, English Muffin Omelet Egg, Turkey Sausage, Cranberry Spread, Cheddar Cheese, Buttermilk Biscuit Vegan Breakfast Wrap, Soyrizo, Vegan Eggs, Crispy Hash Browns with Peppers (GF, DF, VG, 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 (N, V)

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

Greek Yogurt Bar with Plain Greek Yogurt (GF, V)

Granola (DF, GF, N, V, VG) Mixed Berries (DF, GF, V, VG) Roasted Almonds (DF, GF, N, V, VG)

OLD TOWN - TUESDAY AND FRIDAY

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

Assorted Breakfast Bakeries (N, V)

Gluten Free Chocolate Muffins (GF, N, V)

Build Your Own Chilaquiles

Cage Free Scrambled Eggs (GF, V) Green Salsa(GF, DF, VG, V) Pico(GF, DF, VG, V) Cilantro(GF, DF, VG, V) Crispy Corn Tortilla (GF, DF, VG, V)

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

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

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

Smoked Bacon (DF, GF)

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

\$59 *Per Guest*

\$66 *Other Days*

POINT LOMA - WEDNESDAY AND SATURDAY

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

Assorted Breakfast Bakeries (N, V)

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

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

Challah Bread French Toast (V) with Butter (GF, V) and Maple Syrup (DF, GF, V, VG)

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

Crispy Smoked Bacon (DF, GF)

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

\$59 *Per Guest*

\$66 *Other Days*

Chorizo and Pepper Jack Strata (GF)

Crispy Applewood Smoked Bacon (DF, GF)

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

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

\$59 *Per Guest*

\$66 *Other Days*

BAYSIDE - AVAILABLE EVERYDAY

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

Cinnamon Roll, Fruit Danish, Mini Chocolate Croissants (N, V)

Fresh Baked Gluten Free Cranberry Orange 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)

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

Buttermilk Pancakes (V), Butter (GF, V), Maple Syrup (DF, GF, V, VG)

\$59 *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 and Nuts Cups (DF, GF, N, V, VG)

Assorted Granola Bars (DF, N, V, VG)

Summer Sunrise Smoothie - Orange, Banana, and Dragonfruit (DF, GF, V, VG)

Add \$1

Deviled Egg with Crème Fraiche & Caviar (GF)

Peanut Butter Overnight Oats with Seasonal Jam (DF, GF, N, V, VG)

Watermelon and Feta Cheese with Balsamic Reduction (GF, V)

Fruit Skewers, Blueberry Agave Yogurt (GF, V)

Prosciutto wrapped Fig with Gorgonzola Mousse (GF)

Fruit Skewers, Blueberry Agave Yogurt (GF, V)

Blue Cheese, Truffled Pear & Walnut Tartlette (V)

Deviled Egg with Crispy Shallot and Prosciutto (DF, GF)

Avocado Toast with Arugula, Lemon Oil, Local Seeded Whole Grain Bread (DF, V, VG)

Add \$1

Raspberry Streusel Bars (V)

Whole Hard Cooked eggs, Kosher Salt, Tabasco, Cholula, Siracha (DF, GF, V)

Chia Seed Coconut Pudding- Mixed Berries, Chia Seeds, Coconut Milk (DF, GF, V, VG)

Chia Seed Coconut Pudding- Mixed Berries, Chia Seeds, Coconut Milk (DF, GF, V, VG)

REFRESHMENTS

Freshly Brewed Iced Tea (DF, GF, V, VG)

Hibiscus Iced Tea (DF, GF, V, VG)

Flavored Bubly™ Sparkling Waters (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

- Classic Vegetable Crudité (DF, GF, V, VG)
- Dill Ranch (GF, V) House Made Hummus Dip (DF, GF, V, VG)
-
- Mixed Assorted Nuts and Dried Fruit (GF, DF, VG, V)
-
- Tortilla Chips & Dips (DF, V, VG)
- Warm Spicy Queso Dip (GF, V)Roasted Red Salsa (DF, GF, V, VG)Black Bean Dip (DF, GF, V, VG)
-
- Mini Chocolate Chip Cookies (V)
-
- Assorted Dessert Bars
- Raspberry Streusel Bars (V) Meltaway Bars (V) S'mores Bars (V)
-
- Cheesy Empanadas (V)
-
- Fried Avocado (DF, V, VG) with Avocado Aioli (V)
-
- Flavored Cheddar Popcorn & Kettle Corn (DF, V, VG)
-
- Roasted Eggplant & Olive Tapenade on Flatbread (GF, VG, V)
-
- Bresaola, Blue Cheese & Horseradish on Baguette
-
- Chicken Buffalo Rangoon
-
- Chorizo and Potato Empanada (V)
-
- Spinach Goat Cheese Mini Pizza (V)
-

REFRESHMENTS

- Freshly Brewed Iced Tea (DF, GF, V, VG)
-
- Horchata (GF, V)
-
- Lemonade (DF, GF, V, VG)
-
- Assorted Pepsi Products
-
- Assorted Flavored Bubly Sparkling Waters
-

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY

SNACKS

Assorted Bagels | \$98 Per Dozen
Everything, Plain, and Cinnamon Raisin (DF, V, VG) Plain & Chive
Cream Cheeses (V) Seasonal Jam (DF, GF, V, VG)

Today's Fresh Bakeries | \$90 Per Dozen
Muffins, Croissants & Danishes (N, V)

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

Homestyle Jumbo Cookies and Sweets | \$90 Per Dozen
White Chocolate Cranberry (V), Oatmeal Cinnamon Raisin (V),
Chocolate Chip (V) Red Velvet Whoopie Pie (V), Sea Salt &
Caramel French Macarons (GF, V)

Raspberry Streusel Bars (V), Meltaway Bars (V), Smores Bars (V) |
\$90 Per Dozen

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
Chips Pretzels 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*

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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 | \$140 Per Gallon

Freshly Brewed Royal Cup Coffee or Decaffeinated Coffee | \$140
Per Gallon
Served with Skim, Half and Half, and Oatmilk

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

AND MORE

Bottled Juices | \$10 Each
Orange, Apple & Cranberry

Seasonal Fruit Smoothie Shooters (6oz each) | \$10 Each

Fresh Juices | \$70 Per Gallon

STILL WATER & SPARKLING WATER

Still and Sparkling Waters, and Assorted Flavored Bubly Sparkling
Water | \$8 Each

SOFT DRINKS

Pepsi, Diet Pepsi, Decaffeinated Pepsi & Starry Soft Drinks | \$8
Each

Energy Drinks | \$11 Each

Orange, Apple & Cranberry

HYDRATION STATION

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

SPECIALTY BEVERAGE PACKAGES

Continuous Coffee Service | \$37 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

Continuous Beverage Service | \$49 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 \$88 per guest. A Labor Fee of \$150 will be added to buffet service for less than 25 guests.

MARKET FRESH – MONDAY

Potato Leek Soup (DF, GF, V, VG) with Herb Croutons on Side (DF, V, VG)

Field Green Salad with Roasted Beets, Heirloom 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)

Oven Charred Brussel Sprouts (DF, GF, V, VG)

COASTAL – TUESDAY

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)

Pan Roasted 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)

Roasted Heirloom Potatoes with Fresh Herbs (DF, GF, V, VG)

Cinnamon Peach Cobbler (V)

Carrot Cake (V)

\$79 Per Guest

EAST MEETS WEST – WEDNESDAY

Seasonal Vegetable Medley Soup (DF, GF, V, VG)

Edamame and Cucumber Salad, Carrots, Green Onion, Teriyaki Vinaigrette (DF, GF, V, VG)

Romaine, Mandarin Orange, Sliced Almonds, Black Sesame Ranch Dressing (GF, N, V)

Char Siu Chicken, Snap Peas, Onion, with Garlic Chili Paste (DF, GF)

Mongolian Beef, Scallions, Carrots, Sesame Seeds (GF, DF, N)

Thai Fried Rice, Onion, Egg, Bell Pepper, Roasted Pineapple (GF, DF, V)

Stir Fry Vegetables with Baby Bock Choy in Garlic and Chili Sauce (DF, GF, V, VG)

Ube Rice Pudding Cups (GF, V)

Lemon Coconut Cake (V)

\$79 Per Guest

MEDITERRANEAN - FRIDAY

Lebanese Red Lentil Soup (DF, GF, V, VG)

Tabbouleh Salad (DF, GF, V, VG)

Baby Lettuces, Tomato, Cucumber, Feta Cheese Salad with Mint

Assorted Seasonal Grilled Vegetables with Aged Balsamic Reduction (DF, GF, V, VG)

Roasted Potatoes with Italian Seasoning & Parmesan Cheese (GF, V)

White Chocolate Cranberry Bread Pudding (V)

Lemon Raspberry Cake (V)

\$79 Per Guest

LA CANTINA - THURSDAY

Tortilla Soup with Tortilla Strips (DF, GF, V, VG)

Baja Salad with Chopped Romaine, Corn, Black Beans, Queso Cotija, Diced Tomato (GF, V) Chipotle Caesar Dressing (GF)

Street Corn Salad with Sweet Corn, Jicama, Green Onions, Lime Chile Aioli, Red & Poblano Peppers & Lime Zest (DF, V)

Chicken Fajitas, Chopped Onions, Cilantro Mixed Peppers (DF, GF)

Beef Fajitas, Charred Onions & Peppers, Cilantro (GF, DF)

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

Warm Cinnamon Churros (DF, V, VG)

Assorted Mexican Cookies (N, V)

\$79 Per Guest

ISLAND WEEKEND - SATURDAY

Curried Cauliflower Soup (DF, GF, V, VG)

Local Baby Lettuces, Assorted Olives, Hard Cooked Egg, Purple Potato, French Green Beans (DF, GF, V) Red Wine Shallot Vinaigrette (DF, GF, V, VG)

Vinaigrette (GF, V)

Vegan Falafel (DF, GF, V, VG) Garlic Dill Sauce (GF, V)

Chicken Tikka Kebab (DF, GF)

Beef and Lamb Meatballs with Curried Crispy Cauliflower (DF)

Saffron Basmati Rice (DF, GF, V, VG)

Lemon Curd, Greek Yogurt Parfait (GF, V)

Tiramisu Cake (V)

\$79 Per Guest

Cucumber and Tomato Salad, Hearts of Palm, Spinach, Arugula with Avocado Cilantro Vinaigrette (DF, GF, V, VG)

Pan Seared Swordfish, Roasted Asparagus, Lemon Butter Sauce (GF)

Spicy Caribbean Chicken (DF, GF)

Charred New Potatoes (DF, GF, V, VG)

Caramelized Brussels Sprouts (DF, GF, V, VG)

Pineapple Upside-Down Cake (V)

Toasted Coconut Vanilla Pudding (GF, V)

\$79 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, Cheddar, Provolone (GF, V) Grilled Vegetables
Tomato, Lettuce, Pickled Onion, Deli Pickles (DF, GF, V, VG) Classic Mayo, Yellow Mustard (GF, V) Assorted Sliced Breads (DF, V, VG)

Individual Bags of Assorted Chips (DF, V, VG)

Assorted Cookies (V)

\$79 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)

HOT ENTREES

Pan Seared Chicken Breast with Smoked Paprika Carrot Puree, Broccolini, Buttermilk Mashed Potatoes and Herb Demi-Glace

Tomato Basil Soup (DF, GF, V, VG) Garlic Sourdough Croutons (V)

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

Watermelon & Arugula Salad, Local Radish, Feta Cheese Citrus Zest Vinaigrette (GF, V)

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)

Roasted Beet and Citrus Salad, Toasted Pistachio, Petite Greens, Pickled Kumquat, Roasted Shallot Vinaigrette (DF, GF, V, VG)

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 (DF, GF) | \$50

Salmon Nicoise Salad, Haricot Verts, Asparagus, Heirloom Tomatoes, Hard Cooked Egg, Fingerling Potatoes, Olives, Dijon Honey Dressing (DF, GF) | \$54

DESSERTS

Gluten Free Flourless Chocolate Noir Cake (GF, V)

Gluten Free Flourless Lemon Cheesecake (GF, V)

Apple Caramel Cheesecake (V)

Dark Chocolate Fantasy (V)

Tres Leches Strawberry (V)

(GF) | \$59

Flat Iron Steak, Creamy Spinach Farrotto, Roasted Summer Vegetables, Red Wine Demi Sauce | \$64

Grilled Beef Tenderloin, Balsamic Cippolinis, Potato au gratin, Roasted Baby Carrots and Green Peppercorn Demi-Glace (GF) | \$68

Mushroom & Garden Vegetable Ravioli, Lemon Broccolini, Basil Chimichurri (DF, GF, V, VG) | \$54

Pan Roasted Salmon, Ancient Grains (Quinoa, Sorghum, Wild Rice) Summer Veg, Preserved lemon Pesto (GF) | \$60

Harissa Cauliflower Steak, Roasted Onions, Quinoa, Herbed Tomato Fennel Sauce (DF, GF, V, VG) | \$60

VEGETARIAN OPTIONS

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

Fried Rice with Edamame, Scallions, Charred Corn, Stir-Fry Vegetables, Sesame Oil (DF, GF, N, V, VG) | \$50

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

through September 2024.

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 50 pieces per selection.

COLD SELECTIONS

- Roasted Eggplant & Olive Tapenade on Flatbread (DF, V)
.....
- Fig, Ricotta, Honey, Fig Jam on Baguette (V)
.....
- Blue Cheese, Truffled Pear & Walnut Tartlette (V)
.....
- Bresaola, Blue Cheese & Horseradish on Baguette
.....
- Chicken Salad with Red Onion Jam & Bacon on Baguette
.....
- Vegan Portobello with Tofu Mousse and Chive on Polenta (DF, GF, V, VG)
.....
- Spicy Seared Ahi with Sriracha Aioli on Cucumber (DF, GF)
.....
- Deviled Egg with Crispy Shallot & Prosciutto (DF, GF)
.....
- Shrimp and Wasabi Crème in Tartlette
.....
- Piquillo Peppers Stuffed with Hummus and Kalamata Olive (DF, GF, V, VG)
.....
- Seared Beef Tenderloin with Red Wine Glaze & Gorgonzola on Baguette
.....
- Grilled Vegetable Napoleon on Flatbread (DF, V, VG)
.....
- Pork Tenderloin with Spicy Honey on Flatbread (DF)
.....
- Purple Potato, Smoked Garnet Yam, Coconut & Lavender Honey
.....
- Prosciutto wrapped Fig with Gorgonzola Mousse (GF)
.....
- Vietnamese Summer Roll with Julienne Vegetables (DF, GF, V, VG)
.....
- Watermelon and Feta Cheese with Balsamic Reduction (GF, V)
.....

\$10 *Per Piece*

WARM SELECTIONS

- Coconut Chicken Skewer (DF)
.....
- Shrimp Tempura (DF)
.....
- Spinach and Cheese Calzone (V)
.....
- Chicken Potsticker (DF)
.....
- Kabocha Squash Potsticker (DF, VG VG)
.....
- Chicken Buffalo Rangoon
.....
- Crab Rangoon
.....
- Potato and Poblano Empanada (DF, V, VG)
.....
- Kahlua Pork Empanada (DF)
.....
- Beef Flauta (DF)
.....
- Poblano and Cheese Flauta (DF)
.....
- Thai Vegetable Lumpia (DF, V, VG)
.....
- Island Style Jackfruit Cake (DF, GF, V, VG)
.....
- Beef Meatball (DF)
.....
- Chicken Meatball (DF)
.....
- Spinach Goat Cheese Mini Pizza (V)
.....
- Mini Beef Wellington Pillow (DF)
.....
- Vegetable Curry Samosa (DF, V, VG)
.....
- Duck and Wild Mushroom Springroll
.....
- Potato & Green Chile Taquito (DF, GF, V, VG)
.....

Beef Barbacoa Taquito (DF, GF)

\$11 *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 (GF)

Spicy Tuna Roll (DF, GF)

Nigiri with Salmon, Shrimp & Tuna (DF, GF)

Soy Sauce (DF, V, VG) Pickled Ginger & Wasabi (DF, GF, V, VG)

\$850 *Per 100 Pieces*

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)

\$850 *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, Coppa, Salami, Mortadella (DF, GF)

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

\$36 *Per Guest*

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*

CALIFORNIA GARDEN CRUDITES

Chef's Selection of Local Vegetables (DF, GF, V, VG)

Dill Cucumber Dip (GF, V)

Beet Hummus (DF, GF, V, VG)

CEVICHE TRIO

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

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

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

Ranch (GF, V)

\$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), Creamy Lemon Harissa Dip (GF, V), Spinach and Artichoke Dip (GF, V)

\$28 *Per Guest*

STREET TACO STATION

Chipotle Orange Marinated Carne Asada (DF, GF)

Lime and Ancho Tequila Chicken (GF, DF)

Soyrizo, Poblano & Potato (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)

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

Fried Green Tomato Slider with Vegan Harissa Aioli (DF, V, VG)

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

Corn Chips (DF, GF, V, VG)

\$48 *Per Guest*

NACHO STATION

Warm Tortilla Chips (DF, V, VG)

Spicy Queso Dip (GF, V)

Seasoned Ground Beef (DF, GF)

Refried Beans (GF, DF, V, VG)

Guacamole, Jalapeños, 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, Arugula Pesto (V)

Cavatappi Pasta, Tiger Shrimp, Garlic Alfredo Sauce

Gluten Free Fusilli, Tuscan Kale, San Marzano Tomato Sauce (DF, GF, V, VG)

Shaved Parmesan Cheese (GF, V) and Chili Flakes (DF, GF, V, VG)

Bread Sticks (V)

\$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

House Made Chips (DF, GF, V, VG) & Chipotle Ranch (GF, V)

\$32 Per Guest

FLATBREADS

Smoked Bacon, Wild Mushroom, Gruyere and Parmesan Cheese

Grilled BBQ Chicken, Olive Oil

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

Caesar Salad with Shaved Parmesan & Croutons

\$28 Per Guest

MUNCHIES

Chicken Fingers (DF)

Cheese Sticks (V)

French Fries (DF, GF, V, VG)

Ranch (GF, V), Ketchup (DF, GF, V, VG) & Honey Mustard Sauce (DF, GF, V, VG)

\$27 Per Guest

Sides:

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

\$26 Per Guest

BACK YARD SNACKS

BBQ Wings

Pepperoni Pizza Bites

Spicy Buffalo Cauliflower Bites (DF, V, VG)

Mustard (DF, GF, V, VG) and Cheese Sauce (GF, V)

\$27 Per Guest

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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)

Creamy Horseradish (GF, V)

KALUA PIG

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

\$1150 Per Station

Country Rolls (DF, V, VG)

\$2000 Per Station

THYME AND GARLIC ROASTED TURKEY

Sage Infused Gravy

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

Assorted Mini Rolls (V)

\$625 Per Station

CRUSTED SALMON

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

Preserved Lemon Pesto (GF, V)

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

\$750 Per Station

PRIME RIB OF BEEF

Smoked Sea Salt and Black Pepper Crusted

Caramelized Onion Mashed Potatoes (GF, V)

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

\$1050 Per Station

SMOKED BEEF BRISKET (DF, GF)

Smoked Beef Brisket (DF, GF)

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

Texas BBQ Sauce, Carolina Mustard BBQ Sauce (DF, GF, V, VG)

Buttermilk Cornbread (V)

\$1000 Per Station

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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 Aioli Crab Cake Slider, Frisee and Lemon Cilantro Pesto Crispy Chicken Slider, Pickled Onions, Sweet Pickle Aioli and Wing Sauce Beyond 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) Buns Pickle 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 Trio Baja 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 Fruit Tarts (V)

\$36 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

Champagne Jell-O shots (DF, GF)

Dark Chocolate Bark with Roasted Nuts & Dried Fruits (DF, GF, N, V, VG)

Chamoy Petite Fruit Salad Cups (DF, GF, V, VG)

\$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

Reese's Peanut Butter Cups

York Peppermint Patties

Graham Crackers

Jumbo Marshmallows

\$23 *Per Guest*

BACKYARD SNACKS

Tater Tots (DF, GF, V, VG)

Mini Corn Dogs, (DF, GF)

Sides:

Cheddar Cheese Sauce (GF, V) Yellow Mustard (DF, GF, V, VG)

Ranch (GF, V) Ketchup (DF, GF, V, VG)

\$25 *Per Guest*

CHICKEN N' FRIES

Chicken Fingers (DF)

Cheese Sticks (V)

Fries (DF, GF, V, VG)

Assorted Dipping Sauces

\$25 *Per Guest*

FLATBREADS

Smoked Bacon, Wild Mushrooms, Mozzarella Cheese

Grilled BBQ Chicken, Sharp Cheddar Cheese

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's taste buds. *Planner to Choose One Selection for Each Course All Plated Dinners Include Bread Service, Coffee & Tea Speak to your Event Specialist if you would like to upgrade to Personal Preference, allowing your guests to make their Entree selections table side.*

STARTER

San Marzano Smoked Tomato Soup (DF, GF, V, VG) with Garlic Croutons (DF, V, VG)

Spring Minestrone Soup, Basil Pesto (GF, V)

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

SALAD

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

Lemon Caesar, Baby Hearts of Romaine, Chives, Shaved Parmesan (GF, V) Anchovy Dressing (GF)

Seared Ahi Tuna, Cucumber, Sweet Soy, Wasabi Aioli, Sprouts (DF)

Shrimp Cocktail with Yuzu Horseradish Cocktail Sauce (DF, GF)

Heirloom Cherry Tomato with Burrata Cheese, Herb Olive Oil, Balsamic (GF, V)

Beet & Local Citrus with Pistachio Gremolata and Petite Herbs (DF, GF, N, V, VG)

Jumbo Lump Crab Cake, Apple, Fennel Slaw, Siracha Aioli (DF, GF)

Blackened Seared Scallop with Parsnip Puree, Lemon Cream (GF)

ENTREE

Grilled Filet of Beef, Yukon Gold Potato Gratin, Viche Carrots, Thyme Red Wine Demi-Glace (GF) | \$120

New York Strip, Olive Oil Asparagus, Fingerling Potatoes, Wild Mushroom Demi (DF) | \$100

Red Wine Braised Short Ribs, Baby Carrots, Garlic Mashed Potato Crispy Shallots (GF) | \$95

Honey Mustard Glazed Salmon, Whipped Potato, Rainbow Cauliflower (GF) | \$90

Pan Seared Seasonal Seabass with Cilantro Summer Squash, Beet Risotto, Lemon Caper Cream Sauce (GF) | \$90

Pan Seared Chicken Breast, Grilled Broccolini, Creamy Mushroom Farotto, Roasted Onion Jus (GF) | \$85

Gluten Free Mushroom Ravioli, Preserved Lemon Chimichurri, Sautéed Wild Rocket, Grilled Broccolini (DF, GF, V, VG) | \$80

Harissa Cauliflower Steak, Roasted Onions, Quinoa, Herbed Tomato Fennel Sauce (DF, GF, V, VG) | \$80

Watermelon & Arugula Salad, Local Radish, Feta Cheese (GF, V) Citrus Zest Vinaigrette (DF, GF, V, VG)

Farmer's Market Salad, Seasonal Vegetables (DF, GF, V, VG), Citrus Champagne Vinaigrette (DF, GF, V, VG)

Local Lettuces Salad, Candied Walnuts, Blue Cheese, Sundried Cherries (GF, N, V) Honey Yogurt Dressing (GF, V)

Baby Kale and Quinoa Salad, Market Berries, Goat Cheese Crumbles (GF, V) Apple Cider Vinaigrette (DF, GF, V, VG)

DESSERT

Flourless Chocolate Cake (V)

Strawberry Shortcake (V)

Cappuccino Cake (V)

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

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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

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

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

Roasted Seasonal Catch with Capers, Citrus Salsa (GF, DF)

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

Gluten Free Pasta with Peas, Sundried Tomato, Asparagus, Spinach, Preserved Lemon Pesto (GF, V)

Coconut Rum Cake (V)

Citrus Cheesecake (V)

Assorted Locally Made Dinner Rolls (DF, V)

\$120 *Per Guest*

LITTLE ITALY

Vegan Italian Wedding Soup (DF, GF, V, VG)

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, Nut Free

OLD TOWN

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

Caesar with Romaine, Parmesan, Croutons (V) Chili Lime Spiced Caesar Dressing (GF)

Salad with Corn, Black Beans, Queso Fresco, Cabbage, Tomatoes, Cilantro Ranch (GF, V) & Tortilla Strips (DF, GF, V, VG)

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

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

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

Arroz Rojo (DF, GF, V, VG)

Baja 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 (DF, V, VG)

Tres Leches Cake (V)

\$130 *Per Guest*

MALIHINI LUAU

Tropical Fruit Salad with Toasted Coconut (DF, GF, V, VG)

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

Hawaiian Mac Salad (V)

Basil Pesto Vinaigrette (GF, V)

Salmon Piccata, White Bean Ragout & Caper Lemon White Wine Sauce (DF, GF)

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

Pasta with Sweet Peas, Dill Cream Sauce (V)

Roasted Mix Vegetables (DF, GF, V, VG)

Fingerling Potato, Garlic Rosemary Oil (DF, GF, V, VG)

Rosemary Focaccia Bread (V)

Classic Tiramisu (V)

Cream Puffs (V)

\$125 *Per Guest*

Huli-Huli Marinated Chicken with Sweet Sambal Glaze (DF, GF)

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

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)

\$125 *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.

ALL ENTREES WILL BE CHARGED AT THE SAME PRICE AS GROUP ENTREE.

ENTREES

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

Zucchini Fritters, Spicy Dill Baba Ghanoush, Chive Sour Cream (V)

VEGAN FRIENDLY DESSERTS

Vegan Gluten Free Chocolate Cake (DF, GF, V, VG)

Vegan Cheesecake (DF, V, VG)

Vegan Apple Tart (DF, V, VG)

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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:** Chardonnay **Silver Medal:** Blanc de Blancs, Pinot Noir and Cabernet Sauvignon **Bronze Medal:** Pinot Grigio

Canvas Pinot Grigio, Veneto, Italy | \$58 Bottle

Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

Canvas Chardonnay, California | \$58 Bottle

Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

Canvas Pinot Noir, California | \$58 Bottle

Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Canvas Cabernet Sauvignon, California | \$58 Bottle

Subtle hints of oak and spice married with lively tannins.

Canvas Brut, Blanc Da Blancs, Italy | \$60 Bottle

Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

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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

Germany Whiffs of crushed mineral, earth and pollen lend savory nuances to fresh white grapefruit, peach and tangerine in this off-dry Riesling.

Murphy Goode, The Fume Sauvignon Blanc | \$60

North Coast, California This Sauvignon Blanc is all about the fruit spectrum from citrus flavors through the tropical. Look for notes of tangerine, peach, pear, melon, and pineapple all brought together in a focused manner

Rodney Strong, Chardonnay | \$62

Sonoma, California Rounded and creamy with a touch of citrus, this flavorful aromatic wine is simple in its approachable layering of lemon zest and tropical pineapple. The oak is supportive and spicy in vanilla bean and nutmeg.

Hess, Chardonnay | \$60

Monterey, Central Coast, California A classic Central Coast Chardonnay, this wine offers aromas of nectarine with grilled pineapple and a hint of smoke. It is medium-bodied and presents layers of sliced peaches and golden delicious apples, finishing crisp and clean with well-balanced acid.

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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

REDS

MacMurray Ranch, Pinot Noir | \$64

California Ripe, fruit forward flavors with a crisp acidity are characteristics of this vintage in the glass.

Drumheller, Cabernet Sauvignon | \$60

Columbia Valley, Washington The timeless allure of Cabernet Sauvignon is captured in this wine; with ripe, dark fruit and hints of baking spice curling back on blackberry, black currant and licorice.

Pascual Toso, Malbec | \$58

Mendoza, Argentina Aromas 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 | \$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 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

Deluxe Cocktails | \$18

Hand Crafted Cocktails | \$16

Domestic Beer | \$9

Imported Beer | \$11

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 Wines Soft Drinks and Still/Sparkling Waters

First Hour | \$22 Per person

Two Hour | \$16 Per person

Three Hour | \$11 Per person

Inclusions:

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 | \$15

Deluxe Cocktails | \$18

Hand Crafted Cocktails | \$16

Domestic Beer | \$9

Premium and Imported Beer | \$11

Local and Craft Beers | \$13

Hard Seltzers | \$11

Canvas Wines by Michael Mondavi | \$13

Featured Seasonal, Select & Premium Wines | \$16

Soft Drinks | \$7

Bottled Water | \$7

Energy Drinks- Available Upon Request | \$10

Local and Craft Beers | \$13

Hard Seltzers | \$11

Canvas Wines by Michael Mondavi | \$13

Featured Seasonal, Select & Premium Wines | \$16

Soft Drinks | \$7

Bottled Water | \$7

Energy Drinks- Available Upon Request | \$10

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

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.



DF Dairy Free **CN** Contains Nuts **GF** Gluten Free **SF** Contains Shellfish **VGN** Vegan **V** Vegetarian