



HYATT  
REGENCY®



## 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 Oranges and Bananas (DF, GF, V, VG)

Watermelon Honeydew Fruit Salad with Mix Berry (DF, GF, V, VG)

Assorted Breakfast Bakeries (N, V)

Chef’s Choice Gluten Free Muffins (GF, N, V)

Greek Yogurt Parfait (GF, N, 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)

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

Sliced Pumpkin Seed Bread (N, V)

Chef’s Choice Gluten Free Muffins (GF, N, V)

Pumpkin Spiced Greek Yogurt Cookie Crumble with Fresh Berries (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 Pineapple, Honeydew, Cantaloupe (DF, GF, V, VG)

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

### THURSDAY CONTINENTAL

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

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

Assorted Mini Danishes (N, V)

Chef's Choice Gluten Free Muffins (GF, N, V)

Coconut Chia Seed Pudding with Seasonal Berry (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)

Fruit Salad (DF, GF, V, VG)

Assorted Plain and Chocolate Dipped Biscotti (N, V)

Chef's Choice Gluten Free Muffins (GF, N, V)

Grilled Peach and Blueberry Yogurt Parfaits (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)

Honeydew, Berries, and Pineapple Fruit Salad (DF, GF, V, VG)

Cinnamon Rolls and Multigrain Croissants (N, V)

Chef's Choice Gluten Free Muffins (GF, N, V)

Poached Pear Compote Vanilla Yogurt Parfait (GF, N, V)

Assorted Cereals – Skim Milk on Side

**\$45** *Per Guest*

**\$52** *Other Days*

Chef's Choice Gluten Free Muffins (GF, N, V)

Winter Fruit Protein Yogurt Parfaits with Granola Nut and California Honey (GF, N, V)

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)

Coconut Greek Yogurt Fruit Salad (DF, GF, V, VG)

Assorted Mini Danishes and Chocolate Croissants (N, V)

Chef's Choice Gluten Free Muffins (GF, N, V)

Chocolate Raspberry Greek Yogurt Parfait with Granola (N, 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 October 2024 through March 2025.

## 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

Hot Off the Griddle | \$20 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, GF, V, VG) with Granola (DF, N, V, VG)Toppings:  
Blueberries, Raisins, Raspberries, Dried Apricots, ToastedCoconut  
Flakes, Almonds, Brown Sugar, Honey, with Assorted Milks

Bagels and Lox | \$32 Per Guest

Assorted New York Style Bagels (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) Skillet Potatoes with Peppers and Onions (DF, GF, V, VG) Black  
Pepper Bacon (DF, GF) *\*Sub Chicken Sausage for \$2+ per person*

## MORE OPTIONS!

Build Your Own Breakfast Bowl | \$25 Per Guest

Scrambled Egg and Scrambled Egg Whites Served with "Mix-In"  
additions of: Smoked Ranch Ham, Roasted Peppers, Sauté Cherry  
Tomato, Caramelized Mushroom and Onion, Cheddar Cheese,  
Pico de Gallo, Fresh Salsa

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***

- Egg, White Cheddar, Smoked Bacon, Pretzel Croissant
- Egg, Sausage, White Cheddar, English Muffin
- Egg, Cheddar Cheese Spinach, Tomato, English Muffin

Breakfast Burritos | \$162 Per Dozen

***One Dozen Minimum per type***All Options Include House-Made  
Roasted Tomato Salsa (DF, GF, V, VG)

- Cage-Free Eggs, Sausage, Potato, Roasted Peppers, and Cheese
- Cage-Free Eggs, Ham, and Cheese
- Cage-Free Eggs, Black Bean and Avocado (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)

*\*may contain nuts*

Chef's Choice Gluten Free Muffins (GF, N, V)

*\*may contain nuts*

Chia Seed Greek Yogurt Parfait, Fresh Berries, Toasted Coconut  
(GF, N, V)

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

### OLD TOWN - TUESDAY AND FRIDAY

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

Cinnamon Roll (V)

Chef's Choice Gluten Free Muffins (GF, N, V)

*\*may contain nuts*

Steel Cut Oatmeal Bar

Toppings: Raisins, Raw Sugar, Cinnamon, Sun-dried Fruits,  
Toasted Almonds, and Flax Seed (DF, GF, N, V, VG)

Shredded Beef (DF, GF)

Cage-Free Scrambled Egg Whites (DF, GF, V)

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

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

Chocolate Croissant (V)

Chef's Choice Gluten Free Muffins (GF, N, 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)

**\$58** Per Guest

**\$65** Other Days

Scrambled Eggs (DF, GF, V)

Spiced Breakfast Potatoes with Sauteed Onions and Peppers (DF, GF, V, VG)

Shredded Cheese (GF, V) and House-Made Salsa (DF, GF, V, VG)

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

**\$58** Per Guest

**\$65** Other Days

BAYSIDE - AVAILABLE EVERYDAY

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

Fruit Danish (N, V)

*\*may contain nuts*

Chef's Choice Gluten Free Muffins (GF, N, V)

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

Egg White and Mozzarella Bites with Diced Potato, Spinach, Soft Herbs (GF, V)

All-Natural Applewood Smoked Bacon (DF, GF)

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

Coconut Chia Pudding with Berry Compote (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 Apple Cobbler Parfait, Greek Yogurt, Cinnamon Granola (N, V)

Petite Trail Mix Cups (DF, GF, N, V, VG)

Mini Bagel Avocado Toast, Cream Cheese, Everything Spice (V)  
*\*may contain nuts*

Mini Avocado Toast, Smoked Salmon, Blistered Dill Cherry Tomatoes (DF)

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

Vanilla and Banana Protein Smoothie Shooters (GF, V)

Bacon & Cheddar Cheese Deviled Eggs, Green Onion (GF)

Coconut Chia Bowl with Fresh Berries (DF, GF, V, VG)

Fruit Skewers, Blueberry Agave Yogurt (GF, V)

### REFRESHMENTS

Freshly Brewed 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

Vegetable Crudit  (DF, GF, V, VG)

Lemon Zest Hummus (DF, GF, V, VG) and Grilled Pita (V)

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 (V)

*\*may contain nuts*

Dessert Bars with Pecan Bars, Lemon Bars, Brownies with Nuts

(N, V)

Classic Mini Pimento Grilled Cheese on Sourdough Bread (V)

Classic Havarti Grilled Cheese on Sourdough Bread (V)

Beef Tenderloin, Boursin Cheese, Sherry Onion Jam on Toasted

Crostini

Individually Bagged Flavored Cheddar Popcorn (GF, V) and Kettle

Corn (DF, GF, V, VG)

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## A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

### BAKERY

Assorted Bagels | \$98 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) | \$70 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

## REFRESHMENTS

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

Dozen

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ChipsPretzels Crackers

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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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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 | \$134 Per Gallon

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Freshly Brewed Royal Cup Coffee or Decaffeinated Coffee | \$134 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 | \$10 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 | \$8 Each

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### SOFT DRINKS

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



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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

San Marzano Tomato Soup (DF, GF, V, VG)

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Mesclun Lettuce with Roasted Beets, Locally Grown Strawberries, Toasted Almonds, Cypress Grove Goat Cheese, and Sweet Basil Vinaigrette (N, V)

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Wild Rocket Arugula with Orange Segments, Shaved Fennel, Candied Pecans, Citrus Agave Vinaigrette (GF, N, V)

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Pan Seared Organic Chicken Breast, Green Beans and Thyme Jus (DF, GF)

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Oven Roasted Beef Flat Iron Steak, Blistered Tomatoes and Red Wine Demi-Glace (DF, GF)

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

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House-made Garlic Mashed Potatoes (GF, V)

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Apple and Sweet Potato Cobbler (V)

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New York Cheese Cake (V)

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### MEDITERRANEAN - TUESDAY

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

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Mediterranean Orzo Salad, Artichokes, Radish, Green Onion, Oregano Lemon Dressing (DF, GF, V, VG)

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Greek Salad with Romaine Hearts, Tomatoes, Cucumber, Carrots, Mixed Peppers, Sliced Red Onion, and Oregano Vinaigrette (DF, GF, V, VG)

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Roasted Lemon Herb Chicken (DF)

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Seasonal Fish, Tabbouleh Tapenade (DF)

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Herb Roasted Vegetable Mélange (DF, GF, V, VG)

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Turmeric Yellow Rice (DF, GF, V, VG)

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Chocolate Fantasy Cake (V)

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Vanilla Pudding (V)

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**\$77** Per Guest



**\$77** *Per Guest*

### EAST MEETS WEST – WEDNESDAY

Mushroom Egg Drop Soup, Crispy Wontons (V)

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Baby Bok Choy Salad with Pomegranate, Carrots, Green Onion, Crispy Chow Main Noodles, Teriyaki Vinaigrette (DF, V)

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Romaine, Arugula, Purple Cabbage, Crispy Noodles, Sliced Almonds with Ginger Sesame Dressing (DF, N, V)

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Battered Orange Chicken, Onion Garlic Chili Paste

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Sesame Fried Crispy Beef, Celery and Green Onion

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Thai Fried Rice, Onion, Bell Pepper, Pineapple Chili Sauce (DF, GF, V)

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Chinese Broccoli and Baby Bock Choy Stir Fry with Garlic and Oyster Sauce (DF)

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Sweet Potato Rice Pudding (GF, V)

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Cappuccino Cake (V)

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**\$77** *Per Guest*

### LA CANTINA - FRIDAY

Chicken Pozole Soup (DF, GF) with Tortilla Strips (DF, V)

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Cucumber Tomato Salad, Red Onion, Queso Fresco, Jalapeno Cilantro Vinaigrette (GF, V)

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Leaf Lettuce Salad with Sundried Tomato, Garbanzo Beans, Pickled Red Onion, Pepitas, Chipotle Vinaigrette (DF, GF, V, VG)

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Marinated Achiote Grilled Chicken, Roasted Poblanos, Queso Fresco (GF)

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

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Borracho Beans (DF, GF)

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Cilantro Rice (DF, GF, V, VG)

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

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Lime Wedges, Roasted Tomato Salsa, Queso Fresco, Pico de Gallo, Jalapenos (GF, V)

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### COASTAL – THURSDAY

San Diego Clam Chowder with Bacon and Jalapenos

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California Crunchy Salad, Romaine & Radicchio Lettuces, Carrot Ribbons, Cherry Tomatoes, Shaved Fennel, Quinoa, Avocado Green Goddess Dressing (GF, DF, V)

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Toasted Farro Salad with Spinach, Cranberries, Fresh Mozzarella, Celery, Almonds, Orange Balsamic Vinaigrette (N,V)

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Herb Crusted Chicken with Roasted Brussel Sprouts and Basil Pesto Vinaigrette (GF)

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Pan Seared Salmon with Tomato-Fennel Broth (DF, GF)

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Lemon Thyme Roasted Baby Marbled Potato (GF, DF, V)

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Brie Broccoli Casserole (V)

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White Chocolate Cake (V)

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Carrot Cake (V)

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**\$77** *Per Guest*

### ISLAND WEEKEND - SATURDAY

Hot and Sour Soup (DF, V, VG)

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Island Macaroni Salad with Elbow Macaroni, Grilled Pineapple, Smoked Ham, Green Onion, Red Peppers, Coconut Aioli

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Big Island Coleslaw with Green & Red Cabbage, Carrots, Scallions, Shoyu-Honey Dressing (GF, V)

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Charred Pineapple Chicken, Green Onions (DF, GF)

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Teriyaki Mahi Mahi, Spicy Mango Relish (DF)

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Classic Fried Rice, Sesame Seeds (DF, V)

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Stir Fried Vegetables (DF, V, VG)

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Pineapple Upside-Down Cake (V)

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Chocolate Hawaiian Cake (V)

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**\$77** *Per Guest*

Churros (V) with Caramel Chocolate Sauce (DF, GF, NF, V, VG)

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Strawberry Short Cake (V)

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**\$77** Per Guest

## SEASONAL DELI - SUNDAY

Chicken Noodle Soup

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Pasta Salad with Fusilli, Salami, Tomatoes, Olives, Parmesan Cheese, Italian Dressing

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Traditional Caesar Salad with Garlic Croutons, Shaved Parmesan (V)

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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) Garlic Aioli, Dijon Mustard (GF, V) Assorted Sliced Breads (DF, V, VG)

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

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Assorted Seasonal Pudding (GF, V)

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Chocolate Chip Cookies (V)

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**\$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

San Marzano Tomato Soup, Chives and Cheddar Cheese (GF, V)

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Creamy Butternut Squash Soup and Maple Cinnamon Croutons (V, VG)

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Black Bean Soup with Cilantro and Sour Cream (GF, V)

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Root Vegetable Chowder with Smoked Bacon and Sage (GF)

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Traditional Caesar Salad, Hearts of Romaine (DF, GF, V, VG) Herb Croutons (DF, V, VG) Grated Parmesan (GF, V) Caesar Dressing

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Wild Rocket Arugula Salad, Roasted Apples, Candied Pecans, Point Reyes Bleu Cheese, Raspberry Vinaigrette (GF, N, V)

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Baby Spinach Salad, Pickled Fennel, Raspberries, Toasted

### ENTREES

Mushroom Ravioli with Grilled Asparagus and Bell Pepper, Creamy Sage Sauce, Toasted Pine Nuts, Parmigiano Reggiano (N, V) | \$58

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Seared Farm Raised Salmon with Herb Goat Cheese Polenta, Broccolini and Warm Tomato Relish | \$64

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Grilled Chicken with Pesto Risotto and Port Wine Reduction (GF) | \$59

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Dijon And Rosemary Rubbed Pork Tenderloin, Caraway Braised Red Cabbage, Port Wine Sauce (GF, DF) | \$58

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Rosemary Marinated Flat Iron Steak with Bacon Mushroom Ragout and Smashed Potatoes | \$64

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Almonds, Cypress Grove Goat Cheese, White Balsamic Vinaigrette (GF, N)

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Local Baby Lettuce Leaves, Cucumber, Feta, Olives, Cherry Tomatoes, Pickled Onions, Barrel Aged Red Wine Vinaigrette (GF, V)

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## VEGETARIAN OPTIONS

Seasonal Vegetable Coconut Curry with Jasmine Rice, Cilantro, Basil, Mint, Toasted Pistachio (DF, GF, N, V, VG) | \$54

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

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

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

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## DESSERTS

Tiramisu (V)

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Strawberry Shortcake (V)

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Chocolate Mousse Cake (V)

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Carrot Cake (V)

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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

Beef Tenderloin, Toasted Brioche, Marinated Red Onions with Horseradish Cream

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Brochette, Red and Golden Beets with Caved Aged Bleu Cheese (V)

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### WARM SELECTIONS

Tempura Shrimp, Sweet Soy Sesame Sauce (DF)

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Southwestern Chicken Black Bean and Corn Empanada

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Quiche, Caramelized Onions, Bleu Cheese and Sage (V)

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Smoked Salmon Pinwheels with Dill Cream Cheese on a Spinach Tortilla

Fresh Mozzarella, Asparagus, Piquillo Pepper Wrapped in Prosciutto (GF)

Mini Phyllo Basket with Yams, Frisee, Roasted Chilis, and Provolone Cheese (V)

Tostada with Grilled Chicken, Crema, Topped with Cilantro

Deviled Egg with Chive and Crispy Prosciutto (GF)

Vegan Portobello with Tofu Mousse and Chive on Polenta (DF, GF, V, VG)

**\$10** *Per Piece*

Philly Cheese Steak Spring Roll

Flatbread with Wild Boar Sausage, Ricotta, and Kale

Italian Beef Meatballs, Basil-Tomato Jam (DF, GF)

Vegetable Samosa (DF, V, VG)

Vegetarian Pot Sticker, Ponzu Dipping Sauce (DF, V)

Butternut Arancini, Risotto Rice, Ricotta Cheese, and Parmesan (V)

Mini Cheese Calzone, Marinara (V)

Crispy Sweet Potato Cake, Blackened Chicken and BBQ Sauce (DF)

Potato Tot, Cheddar, Scallions, and Bacon (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

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)

Remoulade (GF, V), Lemon Wedges, Cocktail Sauce, and Tabasco Sauce (DF, GF, V, VG)

**\$850** *Per 100 Pieces*

### ANTIPASTO

Pesto 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)

### ARTISANAL CHEESE BUFFET

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

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

**\$36** *Per Guest*

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

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**\$36** *Per Guest*

### CALIFORNIA GARDEN CRUDITES

Chef's Fresh Vegetable Selection (DF, GF, V, VG)

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Pimento Cheese (GF, V) and Hummus Dips (DF, GF, V, VG)

---

Olive Tapenade (DF, GF, V, VG)

---

Ranch Dressing (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) Guacamole (DF, GF, V, VG)

Spinach and Artichoke Dip (GF, V)

---

**\$28** *Per Guest*

### STREET TACO STATION

Braised Beef Birria (DF, GF)

---

Chicken Asada (GF, DF)

---

Blackened Mahi Mahi (DF, GF)

---

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)

---

**\$48** *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, Jalapeños, Pico de Gallo, Scallions, Black Olives (DF, GF, V, VG) and Sour Cream (GF, V)

---

**\$32** *Per Guest*

### RUSTIC PASTA STATION

Wild Mushroom Ravioli Tossed with Roasted Garlic Cream, Herbs and Shaved Parmesan Cheese (V)

---

Tortellini with Roasted Red Pepper Coulis and Topped with Petite Ratatouille (V)

---

Cavatappi with Roasted Chicken, Artichokes and Creamy Spinach Pesto Sauce

---

Ricotta and Spinach Ravioli, Tomato Oil, Pine Nuts and Rosemary (V)

---

Farfalle Tossed with Lemon Cream and Sweet Peas Topped with Fresh Lemon Zest Gremolata (V)

---

GF Pasta available for an additional upcharge

**\$43** *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**

### 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**

### FLATBREADS

Smoked Bacon, Wild Mushroom, Gruyere and Parmesan Cheese

Grilled BBQ Chicken, Olive Oil

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

**\$28**

### BACKYARD SNACKS

Pigs in a Blanket

Buffalo Chicken Meatballs (DF, GF)

Creamy Crab Dip with Cream Cheese, Chips (GF)

Buffalo Chicken Dip, Sourdough Baguettes

**\$26**

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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.

### HERB ENCRUSTED BEEF STRIP LOIN (GF, DF)

Forest Mushroom Demi (DF)

Dijon Mustard (DF, GF, V, VG)

Roasted Cauliflower with Parsley Gremolata (DF, GF, V, VG)

Garlic Mash Potatoes (DF, GF, V, VG)

Served with Brioche Rolls (V)

### KALUA PIG

Soy-Tamarind Glaze (DF, V, VG), Bao Buns (V) Scallions (DF, GF, V, VG) Char Siu Barbeque Sauce (DF, GF, V, VG), and side of Cole Slaw (GF, V)

**\$950** *Per Station*

**\$950** *Per Station*

ORANGE AND THYME BRINED TURKEY

Natural Pan Jus, (DF, GF)

---

Mustard Aioli (DF, GF, V) and Traditional Cranberry Orange Chutney (DF, GF, V)

---

Seasonal Greens, Charred Sweet Peppers, Cucumbers, Parmesan and Herb Vinaigrette (GF, V)

---

Petite Carving Rolls (V)

---

**\$38** *Per Guest*

SUSTAINABLE SALMON FILET ROASTED ON A CEDAR PLANK

Cucumber-Dill Yogurt Sauce (GF, V)

---

Spinach Risotto (V, VG)

---

Beet Root and Butternut Squash Panzanella Salad (DF, GF, V, VG)

---

Creamy Cilantro-Lime Slaw (GF, V)

---

**\$42** *Per Guest*

PRIME RIB OF BEEF

Creamed Horseradish (GF, V) Port Reduction Sauce (DF, GF)

---

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

---

Garlic Whipped Potatoes (GF, V)

---

Spinach Salad with Crisp Bacon, Diced Egg, Sweet Red Onion and Sherry Vinaigrette (DF, GF)

---

**\$48** *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)

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**\$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

Beef Sliders, Cheddar Cheese, Dill Pickles, Special Sauce Crispy Chicken Slider, Pickled Onions, Sweet Pickle Aioli and Wing Sauce Grilled Mushroom Sliders with Oven Roasted Tomato Aioli (V) House Fried Potato Chips (GF, DF, V, VG) Karl Strauss IPA Beer Bucket (Additional \$10/Per Beer/Based on Consumption)

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#### 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) Hot Dog Buns (V) Pickle Relish, Dijon Mustard, Sauerkraut (DF, GF, V, VG) Stone Arrogant Bastard Ale Beer Bucket (Additional \$10/Per Beer/Based on Consumption) (Additional \$10/Per Beer/Based on Consumption)

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## 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)*

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## BELCHING BEAVER PEANUT BUTTER MILK STOUT STATION

Mini Desserts (V) Peanut Butter Rice Krispy with Brown Butter (V) Coconut Milk Custard with Cranberry Compote (V) Chocolate - Brownies (V) Butter Milk Stout Beer Bucket *(Additional \$10/Per Beer/Based on Consumption)*

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**\$115** *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

Mini Assorted Cookies (V)

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Mini Assorted Cupcakes (V)

---

Assorted Petite Pastries (V)

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**\$32** *Per Guest*

### CHOCOLATE COLLABORATION

Milk Chocolate Cremeux Shots (V)

---

Dried Fruit and Nut Chocolate Bark (N, V)

---

Chocolate Pound Cake (V)

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**\$32** *Per Guest*

### WINTER REFRESH

White Chocolate Dipped Strawberries (GF, V)

---

Seasonal Fruit Salad with Fresh Lime (GF, DF, V, VG)

---

Champagne Jell-O Shots (DF, V)

---

**\$32** *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

### MIDNIGHT MUNCHIES

Hershey's Chocolate Bars

---

Reese's Peanut Butter Cups

---

York Peppermint Patties

---

Graham Crackers

---

Jumbo Marshmallows

---

**\$22** Per Guest

Mini Corn Dogs, (DF, GF)

---

Chicken Tenders (DF)

---

Pretzel Bites (DF, V)

---

Tater Tots (DF, GF, V, VG)

---

Sides:

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

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

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**\$27** Per Guest

## FLATBREADS

Smoked Bacon, Wild Mushrooms, Mozzarella Cheese

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Grilled BBQ Chicken, Sharp Cheddar Cheese

---

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

---

**\$28** Per Guest

## SLIDERS

Beef and Cheddar Cheese, Dill Pickle, Special Sauce

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Fried Chicken and Country Coleslaw, Spicy Honey

---

**\$25** Per Guest

## CHICKEN N' FRIES

Chicken Fingers (DF)

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Cheese Sticks (GF, V)

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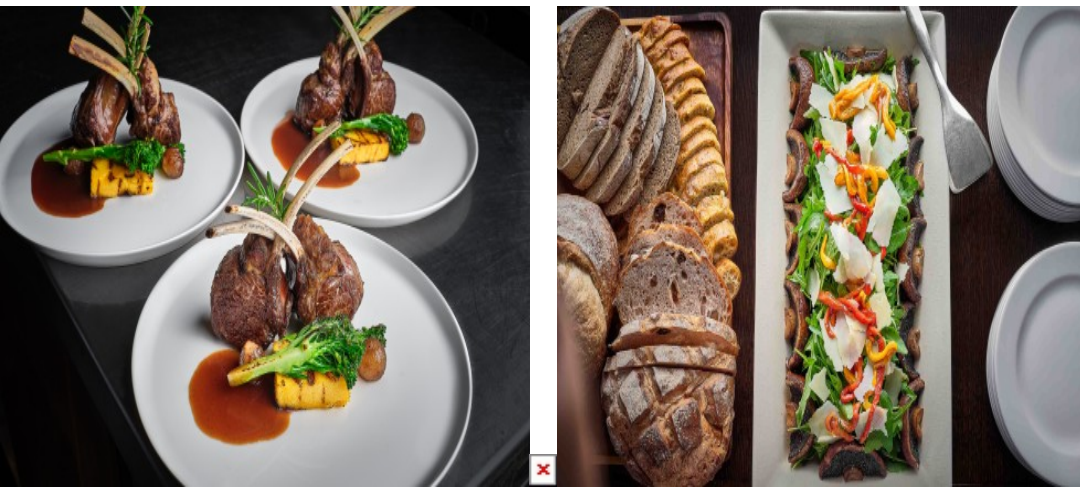
Fries (DF, GF, V, VG)

*Assorted Dipping Sauces*

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**\$27** 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*

### STARTER

San Diego Clam Chowder, Serrano Chili and Smoked Bacon

Butternut Squash Soup with Cinnamon Cream (V, VG)

Corn Bisque, Cilantro Pesto (DF, GF, V, VG)

Crispy Pork -Belly Smokey Red Chimichurri Frisée, Pickled Red Onion (GF, DF)

Shrimp Cocktail Citrus Poached Prawns with Cocktail Sauce and Lemon (GF, DF)

Seared Jumbo Sea Scallop, Parsnip Pure Creamed Spinach Sauce (GF)

### ENTREE

Pan Seared Chicken Breast, White Wine Braised Cipollini Sauce, Creamy Mushroom Risotto and Broccoli (GF) | \$85

Seared Local Salmon Veracruz, Orange Olive and Caper Tapenade, Cumin Rice (GF) | \$90

Red Wine Braised Short Ribs, Broccolini Demi Glaze, Garlic Mash Potato (GF) | \$95

Grilled New York Strip, Beer Onion Soubise, Herb Roasted Yukon Potatoes (GF) | \$100

Grilled Petite 7oz. Filet with Mushroom Demi, Shallots Mashed

### SALAD

Hearts of Romaine, Herb Marinated Heirloom Tomatoes with Shaved Parmesan Cheese, Croutons (V) Cesar Dressing (GF, V)

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

Wild Arugula, Roasted Rosemary Beets, Crushed Pistachios, Watermelon Radish, Balsamic Dressing (DF, GF, V, VG)

Caprese Salad with Heirloom Tomato, Mozzarella Cheese, Aged Balsamic Vinegar, Basil (GF, V)

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

### DESSERT

Flourless Chocolate Cake (V)

Strawberry Shortcake (V)

Cappuccino Cake (V)

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

Potatoes, Roasted Spring Vegetables (DF, GF) | \$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.

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2. A custom printed menu featuring up to three entree selections is provided for your guest

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3. Specially trained servers take your guests' orders as they are seated.

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### PLANNER'S CHOICE APPETIZER

Braised Short Rib, Demi Glaze, Mashed Potatoes, Carrot Puree, Roasted Broccoli (DF, GF)

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

---

Jumbo Lump Crab Cake with Roasted Red Pepper, Corn Relish, Balsamic Reduction, Micro Greens

---

Grilled Gulf Shrimp with Romesco Sauce, Micro Greens and Parsley Oil (DF)

---

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

---

### PLANNER'S CHOICE SALAD OR SOUP

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

---

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

---

Bibb Lettuce with Red Oak Tomato, Burrata Cheese, Extra Virgin Olive Oil, and Balsamic Reduction (GF, V)

---

Roasted Squash Salad with Wild Rocket Arugula, Point Reyes Blue Cheese Crumbles, Cayenne Dusted Pistachios, and Cranberry Vinaigrette (V)

---

Baby Spinach Salad with Crispy Prosciutto, Spiced Walnuts, Local Honey Figs Jam and Artisan Blue Cheese Chunks, and Citrus Vinaigrette

---

Farmers Mixed Salad with Red Quinoa, Roasted Apple, Shaved Fennel, Ricotta, Dried Cherries, and Honey Champagne Dressing

### INDIVIDUAL GUESTS' CHOICE ENTREE

FISH  
Pan Seared Seasonal White Fish with Parsley, Lemon and Caper, Sweet Potato Mash (GF) Crab Gremolata Crusted Salmon with Brown Butter Tarragon Sauce, Butternut Risotto (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)

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PORK  
Pineapple Glazed Pork Chop, Broccolini, Corn & Green Chili Chow Chow (DF, GF)

---

(V)

California Beet Salad with Tender Greens, Aged Goat Cheese,  
Hazelnuts, Golden Pea Shoots and Maple Balsamic Vinaigrette (V)

## PLANNER'S CHOICE DESSERT

Lemon Meringue Tart (V)

Red Berry Opera (V)

Chocolate Trilogy (V)

Turtle Cheesecake (V)

### NOTE:

*Minimum of 40 Guests Required. Max of 100 Guests. Price difference for alternative attendances.*

**\$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

Heirloom Tomato Panzanella Salad (DF, GF, V, VG)

Shrimp Louie, Chopped Romaine, Cherry Tomatoes, Boiled Eggs,  
Capers, Watermelon Radish, Cucumber Louie Dressing (DF, GF)

Marinated & Roasted Flank Steak, Old Bay Charred peppers &  
Onion (DF, GF)

Seasonal Sea Bass, with Citrus-Olive-Caper Sauce (GF)

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

Chef's Vegetable Mélange (DF, GF, V, VG)

Dill & Rosemary Roasted Potatoes (DF, GF, V, VG)

Lemon Coconut Pudding (V)

### OLD TOWN

Green Chili Pozole, Cabbage and Radish Slaw (DF, GF, V, VG)

Roasted Corn Elote Salad, Peppers, Red Onion, Queso Fresco,  
Cilantro, Lime Aioli (GF, V)

Cabbage & Jicama Salad, Carrots, Red Onion, Oregano Honey  
Vinaigrette (DF, GF, V)

Mahi Mahi Veracruz, Peppers, Onions, Olives, Capers, Garlic in a  
Rich Tomato Stew (DF, GF)

Mole Braised Chicken Thighs, Toasted Sesame Seed, Grilled  
Jalapenos & Tomatoes (DF, GF)

Marinated & Charred Carne Asada, Grilled Limes & Fresno Chilies  
(DF, GF)

Chipotle Charro Frijoles, Pico de Gallo (DF, GF, V, VG)

Arroz Mexicano, Peas & Carrots (DF, GF, V, VG)

Blondies Bars (V)

**\$115** Per Guest

### LITTLE ITALY

Fall Vegetable Minestrone Soup, Acini de Pepe, Pesto Garnish (DF, GF, V, VG)

Big Italian Salad, Romaine, Peppers, Kalamata Olives, Fetta, Carrots, Cucumber, Peppers, Tomato, Parsley, Red Onion, Basil Vinaigrette (GF, V)

Lemon Caesar Salad, Herb Croutons, Shaved Parmesan Cheese (GF, V) with Lemon Caesar Dressing and White Anchovies

Slow Cooked Beef Bolognese, Rigatoni Pasta (DF)

Salmon Puttanesca, Rich Tomato Sauce Mixed Olives, Soft Herbs (DF, GF)

Pesto Baked Vegetable Cheesy Pasta (V)

Fried Egg Plant, Red Pepper and Roasted Garlic Sauce (DF, GF, V, VG)

Red Pepper and Garlic Roasted Broccolini (GF, V)

Rosemary Focaccia Bread (V)

Classic Tiramisu (V)

Italian Wedding Cookies (V)

**\$125** Per Guest

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

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

Vanilla & Cinnamon Rice Pudding (GF, V)

Caramel Flan Casserole (V)

**\$120** Per Guest

### MALIHINI LUAU

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

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

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, 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.

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 | \$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

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.

### 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.

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 October 2024 through March 2025.

## 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:

### PREMIUM BAR PACKAGE

First Hour | \$31 Per person

Second Hour | \$24 Per person

Third Hour | \$15 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)

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## DELUXE BAR PACKAGE

First Hour | \$36 Per person

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Second Hour | \$29 Per person

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Third Hour | \$18 Per person

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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)

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## HOST SPONSORED BAR PER DRINK

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

Signature Cocktails | \$13

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Premium Cocktails | \$15

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Deluxe Cocktails | \$18

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Hand Crafted Cocktails | \$16

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Domestic Beer | \$9

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Imported Beer | \$11

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Local and Craft Beers | \$13

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Hard Seltzers | \$11

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Canvas Wines by Michael Mondavi | \$13

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Featured Seasonal, Select & Premium Wines | \$16

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Soft Drinks | \$7

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Bottled Water | \$7

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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)

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## 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

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Two Hour | \$16 Per person

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Three Hour | \$11 Per person

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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)

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## GUEST PAY PER DRINK

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

Signature Cocktails | \$13

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Premium Cocktails | \$15

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Deluxe Cocktails | \$18

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Hand Crafted Cocktails | \$16

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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

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Bottled Water | \$7

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Energy Drinks- Available Upon Request | \$10

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Energy Drinks- Available Upon Request | \$10

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## LABOR CHARGES

Bartender | \$200  
Up to three hours

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

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

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