



MARRIOTT
SAN DIEGO
DEL MAR

BANQUET AND CATERING MENUS



BREAKFAST BUFFETS

All breakfast buffets include freshly brewed coffee, decaf and hot teas

The Continental | \$28 per person

Assorted Breakfast Pastries *Butter and Preserves*
Seasonal Fresh Fruit
Assorted Yogurts with Granola
Fresh Fruit Juices

The All-American | \$35 per person

Assorted Breakfast Pastries *Butter and Preserves*
Classic Scrambled Eggs *Crème Fraîche, Chives*
Seasonal Fresh Fruit
Assorted Yogurts with Granola
Healthy Cold Cereal Selection
Skillet Roasted Potatoes *Onions, Peppers, Thyme*
Hickory Smoked Bacon & Chicken Apple Sausage
Fresh Fruit Juices

The Baja | \$37 per person

Baja Scramble: *Carnitas, Scrambled Eggs, Avocado, Tomatillo, Queso Fresco, Tomato, Cilantro*
or
Short Rib Machaca: *Scrambled Eggs, Pico de Gallo, Guacamole, Sour Cream, Cheddar*
Cheese
Chorizo (turkey also available), Eggs, & Potatoes
Corn & Flour Tortillas, Refried Beans, Spanish Rice
Seasonal Fresh Fruit
Churros & Arroz con Leche
Fresh Fruit Juices

The Harvest Breakfast | \$43 per person

Chef's Granola Blend *Assorted Yogurt, Granola, Cranberries, Coconut Shavings, Honey & Mixed Berries*
Banana Nut Bread, Croissant, Danish *Butter & Preserves*
Seasonal Fresh Fruit
Roasted Vegetable & Mushroom Quiche
Scrambled Egg Whites with Spinach
Grand Marnier Flavored Brioche French Toast
Savory Turkey Sausage & Midwestern Smoked Bacon
Country Breakfast Potatoes
Fresh Fruit Juices

\$100 charge will apply for buffets with less than 20 guests.

À LA CARTE BREAKFAST / ADDITIONS TO BUFFETS

Choice of one plated entrée selection or an addition to your buffet

Eggs Benedict | \$28 Individual | \$9 Add-On

Canadian Bacon, Classic Hollandaise, English Muffin, Breakfast Potatoes

Salmon Benedict | \$30 Individual | \$11 Add-On

Smoked Salmon, Lemon Caper Dill Hollandaise, English Muffin, Breakfast Potatoes

Lobster Benedict | \$38 Individual | \$14 Add-On

Maine Lobster, Old Bay Hollandaise, Brioche, Avocado, Breakfast Potatoes

Denver Scrambled Eggs | \$27 Individual | \$8 Add-On

Black Forest Ham, Caramelized Onion and Bell Pepper, Grilled Tomatoes, Breakfast Potatoes

House Made Corned Beef Hash | \$34 Individual | \$10 Add-On

Poached Egg, Oven-Roasted Tomatoes, Horseradish Cream Sauce

Chilaquiles | \$29 Individual | \$9 Add-On

Scrambled Eggs, Corn Tortillas, Salsa, Avocado, choice of Refried or Black Beans

Baja Breakfast Burrito | \$26 Individual | \$7 Add-On

Scrambled Eggs, Chorizo, Black Beans, Queso Fresco, Salsa, Guacamole, Sour Cream

Bacon, Cheese, and Egg Croissant'wich | \$26 Individual | \$7 Add-On

Choice of Artisan Bacon or Black Forrest Ham, Vermont Cheddar

Grilled Vegetable Frittata | \$27 Individual | \$7 Add-On

Seasonal Grilled Vegetables, Caramelized Onions, Brie

Egg White Wrap | \$26 Individual | \$7 Add-On

Fresh Mozzarella, Marinated Tomatoes, Basil, Spinach

All à la carte items include breakfast potatoes, seasonal cut fruit & freshly brewed coffee, decaf and hot teas

AM & PM BREAKS

One hour of service; all break menus include assorted canned soda & bottled water

Refresh | \$16 per person

Seasonal Berry & Fruit Parfait *Caramelized Yogurt*
Puffed Rice Cracker *Cottage Cheese, Fruit Compote & Peanut Butter*
Raw Vegetable Crudit  Red Pepper Hummus

Seaside | \$23 per person

Artisan Cheeses *Stone Fruit Crackers & Crusty Breads*
Poached White Shrimp Cocktail *House-Made Cocktail Sauce, Louis Sauce, Lemon*
Atlantic Smoked Salmon *Cucumber, Cr me Fra che, Brioche*

Energy | \$17 per person

Whole Seasonal Fruit
Build-Your-Own Trail Mix *Assorted Roasted Nuts, Shredded Coconut, Sunflower Seeds, Dried Cranberries, Chocolate Chunks*
Seasonal Fruit Smoothies

Wood Block | \$18 per person

International Cured Meats & P t s *Dried Fruit, Mostarda, Water Crackers*
Roasted Artichokes & Assorted Olives *Oil, Fine Herbs, Garlic Cloves*
House-Made Pickled Vegetables *Quince Paste, Honey Comb*

Late Night | \$16 per person

Assorted Macaroons & Cookies
House Ice Cream Sandwiches
"PB&J" *Peanuts, Seasonal Jelly, Brioche*

Siesta | \$20 per person

Fresh Tortilla Chips *Pico de Gallo, House-Made Guacamole*
Grilled Chicken Quesadillas *Citrus Cr me*
Cinnamon-Sugar Churros

À LA CARTE BREAK ITEMS

Assorted Granola Bars | \$3 each
Assorted Candy Bars | \$4 each
Individually Bagged Trail Mix | \$4 each
Individually Bagged Pretzels | \$4 each
Individually Bagged Popcorn | \$4 each
Individually Bagged Caramel Popcorn | \$4 each
Individually Bagged Potato Chips | \$4 each
Warm Pretzel Sticks with Jalapeño Cheese & Spicy Mustard | \$40 per dozen
Fruit Cobbler Bars | \$37 per dozen
Rice Crispy Treats | \$4 each
Assorted Bagels with Cream Cheese | \$42 per dozen
Assorted Breakfast Pastries with Butter & Preserves | \$37 per dozen
White & Milk Chocolate-Dipped Strawberries | \$42 per dozen
Whole Fresh Fruit | \$3 each
Brownies | \$37 per dozen
House-Baked Cookies | \$37 per dozen
Energy Drinks | \$5 each
Assorted Sodas | \$5 each
Individually Bottled Fruit Juices | \$5 each
Individually Bottled Water | \$5 each
Individually Bottled Iced Tea | \$5 each
Seasonal Fruit Smoothies | \$6 each
Freshly Brewed Regular or Decaf Coffee | \$79 per gallon
Assorted Hot Teas | \$74 per gallon

THREE-COURSE PLATED LUNCHESES

Choice of one soup or salad and one dessert to be served to your guests

Salads

Field Greens *Cucumbers, Cherry Tomatoes, Croutons, Herb-Basil Dressing*
Wild Arugula *Shaved Manchego, Prosciutto, Toasted Almonds, Aged Sherry Vinaigrette*
Baby Iceberg Wedge *Roquefort, Candied Pecans, Tart Cherries, White Balsamic Vinaigrette*
Spears of Romaine Caesar *Shaved Parmesan, Herb Croutons, Creamy Caesar Dressing*

Soups

Wild Mushroom *St. Andre Butter, Pancetta, Truffle Oil*
Butternut Squash *Charred Kale, Lemon Crème Fraîche*
Roasted Parsnip *Duck Confit, Caramelized Onion, Fine Herbs*
Seasonal Vegetable *Minestrone Basil Pistou, Crostini*

Desserts

Crème Brûlée *Tartlet Fresh Berries, Coulis*
Triple Chocolate Mousse *White and Dark Chocolate (GF)*
New York Cheesecake *Salted Caramel, Bananas Foster Sauce*
Chocolate Marquise *Flourless Chocolate Cake, Dark Chocolate Mousse*

Three-Course Plated Lunches Continued

Entrées

Maximum of three entrée selections including one vegetarian option

Pacific Swordfish | \$45

Fingerling Potatoes, Baby Artichokes, Sundried Tomatoes, Pancetta Vinaigrette

“Macaroni and Cheese” Rigatoni | \$38

English Peas, Asparagus, Truffle Bleu Cheese Sauce (add Chicken \$4)

Almond Parsley Crusted Chicken | \$40

Herb Mushroom Polenta, Chantrelle Mushrooms, Red Onion Compote

Herb Crusted Chicken | \$40

Fingerling Potato Hash, Seasonal Vegetables, Chef's Seasonal Jus

Slow-Cooked Pork Tenderloin | \$44

Apple Parsnip Purée, Petit Arugula, Whipped Cider

Prime New York Strip Loin | \$50

Artichokes, Crispy Potatoes, Oven-Dried Tomatoes, Forest Mushrooms

Creamy Polenta | \$38

Charred Wild Mushrooms, Grilled Vegetables, Tomato Shallot Vinaigrette

Butternut Squash Ravioli | \$38

Brown Butter, Grilled Fennel, Currant Pine Nut Relish

Marinated and Grilled Tofu | \$38

Miso Grilled Eggplant, Snap Peas

Herbed Potato Gnocchi | \$38

Three-Cheese Fondue, Melted Leeks, Arugula

PLATED ENTRÉE SALADS

All entrée salads come with freshly brewed coffee, decaf, hot teas, iced tea and rustic rolls & butter

Harvest Chopped Cobb | \$33

Romaine, Smoked Turkey, Avocado, Bacon, Tomato, Chopped Egg, Bleu Cheese, Herb Vinaigrette

Asian Chicken | \$36

Grilled Chicken, Snap Peas, Mandarin Oranges, Bean Sprouts, Crispy Noodles, Cashews, Ginger Sesame Miso Dressing

Lightly Smoked New York Strip | \$40

Baby Arugula, Wild Mushrooms, Banyuls Vinaigrette

Herb Crusted Salmon | \$38

Fingerlings, Shaved Apples, Pecans, Honey Herb Dressing

BOXED LUNCHES

Maximum of three selections including one vegetarian option

Roasted Sirloin | \$37 per person

Sirloin Roast, Aged Vermont Cheddar, Dijon Horseradish

Turkey Pita | \$38 per person

Smoked Turkey Breast, Tomatoes, Red Peppers, Carrots, Shredded Lettuce, Feta Cheese, Citrus Aioli

Zen Gardener | \$34 per person

Grilled Tofu, Whole Wheat Wrap, Vegetable Sprouts, Hummus

Hoagie | \$35 per person

Mortadella, Peppered Pastrami & Salami, Provolone, Romatine, Tomato Relish, Ciabatta

Oriental Chicken Wrap | \$34 per person

Chicken Breast, Mixed Field Greens, Mandarin Oranges, Bean Sprouts, Crispy Oriental Noodles, Cashews, Ginger Sesame Dressing (**substitute tofu for vegetarian option**)

All boxed lunches include assorted individually bagged chips, whole fruit, choice of freshly baked cookies or brownies, and bottled water.

LUNCH BUFFETS

All lunch buffets include freshly brewed coffee, decaf, hot teas and iced tea

Deli | \$42 per person

Chef's Seasonal Soup of the Day

Fingerling Potato Salad *Applewood Smoked Bacon, Pickled Onion, Dill*

Hearts of Romaine Salad *Cucumber Spears, Cherry Tomatoes, Shaved Carrots, Buttermilk Chive Dressing*

California Field Greens Salad *Artichoke Hearts, Red Onions, Hearts of Palm, Sharp Cheddar, Roasted Shallot Vinaigrette*

Sandwich Bar *Smoked Turkey, Roast Beef, Black Forest Ham, Herbed Tuna, Selection of Cheeses*

Freshly Baked Breads & Gourmet Condiments

Assorted Individually Bagged Chips

Assorted Desserts

Spa Cuisine | \$50 per person

Chef's Seasonal Soup of the Day

California Green Salad *Pistachios, Feta Cheese, Carrot Curls, Raspberry Dressing*

Grilled Shrimp & Asparagus Salad *Cherry Tomatoes, Cucumbers, Roasted Peppers, Lemon Citrus Vinaigrette*

Whole Grain Tabouleh Salad *Grilled Vegetables, Sun-Dried Cherries, Extra Virgin Olive Oil*

Oriental Free Range Chicken Wrap *Mixed Field Greens, Mandarin Oranges, Bean Sprouts, Crispy Oriental Noodles, Cashews, Ginger Orange Dressing*

Cajun Spiced Salmon Wrap *Watercress, Green Apples, Saffron Aioli*

Zen Gardner Grilled Tofu Wrap *Whole Wheat Wrap with Vegetable Sprouts & Hummus*

Fresh Fruit Salad *Melon, Berries & Seasonal Fruits*

Assorted Desserts

Lunch Buffets Continued

Surf | \$48 per person

Chef's Seasonal Soup of the Day
Baby Iceberg Lettuce Wedge Salad *Fried Onions, Bacon, Maytag Blue Cheese, Walnut Dressing*
Classic Potato Salad *Farm Fresh Egg, Bacon, Sun-Dried Tomatoes, Parsley Aioli*
Dry Rubbed Lemon Grilled Free Range Chicken *Herbed Fingerling Potatoes*
Spinach Stuffed Seasonal Catch
Seasonal Grilled Vegetables
Steamed Brown Rice *Pecans, Sundried Cherries, Parsley*
Rustic Artisan Rolls with Butter
Assorted Desserts

South of the Border | \$56 per person

Chef's Seasonal Soup of the Day
Romaine Hearts Salad *Smoked Chicken, Aged Parmesan, Chipotle Caesar Dressing*
Sea Bass Ceviche Salad *Cucumber, Jicama, Cilantro, Avocado, Shaved Cabbage, Lime*
Grilled Mahi Mahi Vera Cruz *Zucchini, Roasted Red Peppers, Onion, Tomato, Olives*
Steak and Free Range Chicken Fajitas *Sautéed Sweet Peppers and Onions, Shaved Cabbage, Grated Cheese*
Sour Cream, Guacamole, Salsa Fresca, Corn & Flour Tortillas
Refried Black Beans and Spanish Rice
Shrimp & Three Cheese Quesadillas *Grilled Scallions, Pico De Gallo*
Assorted Desserts

BBQ | \$46 per person

Chef's Seasonal Soup of the Day
Jalapeño Cheese Cornbread Bites
Tomato & Cucumber Salad
Field Greens Salad *Avocado, Shaved Carrots, Corn, Cherry Tomatoes, House Ranch Dressing*
Honey-Glazed BBQ Chicken Breast
Dry-Rub Flatiron Steak
Parmesan Potato Wedges
Seasonal Grilled Vegetables
Assorted Desserts

Mediterranean | \$50 per person

Chef's Seasonal Soup of the Day
Greek Mixed Salad *Sliced Cucumbers, Red Onion, Feta Crumbles, Sliced Kalamata Olives, Cherry Tomatoes, Greek Vinaigrette*
Orzo Antipasto Salad *Black Olives, Pepperoni, Aged Cheddar*
Grilled Mediterranean-Style Lamb *Grilled Onions, Roasted Tomatoes & Artichokes, Natural Jus*
Roasted Chicken Breast *Braised Fennel, Thyme, Citrus Wine Sauce*
Poached Sea Bass *Kalamata Olives, Roasted Garlic, Sundried Tomato Sauce*
Seasonal Grilled Vegetables
Spiced Cous Cous
Assorted Desserts

\$100 charge will apply for buffets with less than 20 guests.

THREE-COURSE PLATED DINNERS

Choice of one soup or salad and one dessert to be served to your guests

Salads

Field Greens *Cucumbers, Cherry Tomatoes, Croutons, Herb-Basil Dressing*
Wild Arugula *Shaved Manchego, Prosciutto, Toasted Almonds, Aged Sherry Vinaigrette*
Baby Iceberg *Wedge Roquefort, Candied Pecans, Tart Cherries, White Balsamic Vinaigrette*
Spears of Romaine *Caesar Shaved Parmesan, Herb Croutons, Creamy Caesar Dressing*

Soups

Wild Mushroom *St. Andre Butter, Pancetta, Truffle Oil*
Butternut Squash *Charred Kale, Lemon Crème Fraîche*
Roasted Parsnip *Duck Confit, Caramelized Onion, Fine Herbs*
Seasonal Vegetable *Minestrone Basil Pistou, Crostini*

Desserts

Crème Brûlée *Tartlet Fresh Berries, Coulis*
Triple Chocolate Mousse *White and Dark Chocolate (GF)*
New York Cheesecake *Salted Caramel, Bananas Foster Sauce*
Chocolate Marquise *Flourless Chocolate Cake, Dark Chocolate Mousse*
Red Berry Mascarpone *Raspberry and Mascarpone Mousse (GF)*

Entrées

Maximum of three entrée selections including one vegetarian option

Hickory-Smoked King Salmon | \$71
Sweet Corn, Sweet Onion Flan, Fine Herbs, Pomegranate Molasses

Pan-Roasted Sea Bass | \$71
Spinach Leek Risotto, Crispy Parsnips, Saffron Reduction

Diver Scallops and Jumbo Prawns | \$74
Red Quinoa, Hearts of Palm, Mango, White Port Chervil Sauce

Free Range Chicken Breast | \$69
Cauliflower Puree, Scallion Potato Cake, Chicken Jus

Pork Tenderloin | \$70
Whipped Sweet Potatoes, Spinach, Candied Pearl Onions, Spiced Rum Sauce

Slow-Roasted Angus Prime Rib | \$75
Cheddar Twice-Baked Potato, Candied Shallots, Root Vegetables, Herb Natural Jus

Seared Filet Mignon | \$79
Fingerling Potatoes, Melted Leek & Wild Mushroom Ragout, Truffle Madeira

Creamy Polenta | \$65
Charred Wild Mushrooms, Grilled Vegetables, Tomato Shallot Vinaigrette

Butternut Squash Ravioli | \$65
Brown Butter, Grilled Fennel, Currant Pine Nut Relish

Marinated and Grilled Tofu | \$65
Miso Grilled Eggplant, Snap Peas

Three-Course Plated Dinners Continued

Herbed Potato Gnocchi | \$65

Three-Cheese Fondue, Melted Leeks, Arugula

Wild Mushroom Risotto | \$65

Parmesan, Grilled Escarole

DINNER BUFFETS

South of the Border | \$75 per person

Mexican Albondigas Soup *Roasted Squash, Coriander*

Chicken & Black Bean Chili *Sour Cream, Tortilla Crisps*

Tri-Color Tortilla Chips *Salsa Fresca, Guacamole*

Classic Baja Ceviche of White Sea Bass *Tomatoes, Cilantro, Lime, Pepitas*

Epazote Braised Chicken *Sweet Corn, Grilled Scallions, Charred Tomato Broth*

Sautéed Snapper, Vera Cruz Style *Tomatoes, Green Olives, Capers, Spanish Onions*

Chili Lime Cured Skirt Steak *House-Made Salsa Roja, Lime Crema*

Refried Black Beans & Spanish Rice

Warm Flour & Corn Tortillas

Chef's Assorted Mexican Desserts & Pastries

Italian | \$72 per person

Garden Vegetable Minestrone *Herb Croutons, Parmesan, Opal Basil*

Young Lettuce Baby Greens Salad *Endive, Fennel, Crispy Pear, Citrus Dressing*

Mediterranean Cannellini Bean Salad *Tomatoes, Olives, Scallions, Aromatic Herbs, Aged Sherry Vinaigrette*

Hot House Roma Tomatoes & Fresh Mozzarella Salad *Shaved Red Onions, Balsamic Syrup, Arugula Sprouts*

Seasonal Antipasti *Cured Meats, Provolone, Fontina, Pepperoncini, Grilled Vegetables, Olives, Array of Crusty Breads*

Sicilian-Style Roasted Salmon Filet *Tomatoes, Olives, Capers, Anchovies, Mint*

Chicken Con Cuori di Carciofi *Artichoke Hearts, Mushrooms, Prosciutto*

Mushroom Risotto & Ratatouille *Roasted Zucchini, Bell Peppers, Eggplant*

Chef's Daily Pasta *Grilled Italian Sausage, Mushrooms, Basil Pesto Cream*

Assorted Desserts and Pastries

Pacific Rim | \$74 per person

Bay Shrimp & Mango Salad *Napa Cabbage, Garlic Aioli, Pickled Ginger*

Kula Field Greens Salad *Bean Sprouts, Daikon, Crispy Wontons, Sesame Miso Dressing*

Green Papaya & Glass Noodle Salad *Green Onions, Thai Basil, Roasted Chicken, Thai Chili Vinaigrette*

Pork & Shrimp Spring Rolls *Green Leaf, Pickled Vegetables, Cilantro*

Malaysian Curry Grilled Chicken *Sweet Soy Reduction, Shaved Coconut*

Beef Short Ribs *Chow Fun Noodles, Crystalized Ginger Demi-Glace*

Miso-Lacquered Salmon *Green Onions, Sizzling Soy Vinaigrette*

Thai Vegetable Curry *Tofu Bok Choy, Eggplant*

Cantonese Fried Rice *Free-Range Egg, Seasonal Vegetables*

Assorted Desserts

Dinner Buffets Continued

Californian | \$85 per person

Saffron Butternut Squash Soup Pesto Crostini

Sun-Dried Tomato Gnocchi Duck Confit Mushrooms, Pine Nuts, Parsley

Seafood Farfalle Pasta Salad Young Green Beans, Spring Onions, Meyer Lemon Dressing

Sea Salt-Roasted Organic Beet Salad Buffalo Mozzarella, Sweet Basil, Pecans, Balsamic Pomegranate Vinaigrette

Almond-Crusted Sea Bass Braised Belgian Endives, Champagne Saffron Sauce

Honey-Spiced Chicken Breast Citrus Risotto, Root Vegetables, Guava Star Anise Jus

Beef Tenderloin Tips Marengo Tomatoes, Olives, Cremini Mushrooms

Roasted Fingerling Potatoes Lemon, Thyme, Sea Salt, Truffle Oil

Steamed Seasonal Vegetables Parsley Butter

Assorted Desserts

\$100 charge will apply for buffets with less than 20 guests.

HORS D'OEUVRES

Tray-Passed (\$150 server fee applies) or Display Station

Cold

Charred Asparagus, Hen Egg, Sliced Prosciutto | \$6 per piece

Duo of Gazpacho, Heirloom Tomatoes, Fried Basil, Chive Oil | \$6 per piece

Smoked Goat Cheese, Oven-Dried Tomatoes, Caramelized Onion Toast | \$6 per piece

Roasted Artichoke, Black Olive, Mozzarella Skewer with Basil Pesto | \$6 per piece

Bruschetta with Tomato, Basil, Garlic, Sea Salt, Balsamic | \$6 per piece

Goat Cheese, Asparagus, Saucisson Sec on Focaccia, Tomato-Olive

Tapenade | \$6 per piece

House Smoked Salmon, Hot House Cucumber, Crème Fraiche,

Salmon Roe | \$6 per piece

Bay Shrimp, Lemongrass, Coconut Curry Emulsion | \$7 per piece

Pistachio Duck Pate with Sun-Dried Apricot Mustard on Herb Crostini | \$7 per piece

Nori Smoked Hamachi, Edamame Puree, Soy Reduction | \$7 per piece

Seared Chilled Filet Tartar, Whole Grain Dijon Aioli, Rosemary Skewer | \$8 per piece

Chilled Baja Shrimp with Tomato Horseradish Jam | \$8 per piece

Maine Lobster BLT, Lobster, House Smoke Bacon, Tomato Jam | \$8 per piece

Seven Spiced Yellowfin Tuna, Dungeness Crab Citrus Salad,

Crispy Wonton | \$8 per piece

Korean Beef Short Rib, Mung Bean Pancake, Sesame Paste, Scallions | \$8 per piece

Hot

Poached Pear, Cabrales Bleu Cheese, Balsamic Glaze, Wrapped in

Puff Dough | \$6 per piece

Pork Belly Grilled Cheese, Creamy Tomato Shooters | \$6 per piece

Shellfish Pot Stickers with Japanese Citrus Ponzu Gelée | \$6 per piece

Blackened Beef Tenderloin, Caramelized Onion, Creamy Horseradish | \$7 per piece

Mini Maryland Blue Crab Cakes Whole-Grain Mustard Old Bay Aioli | \$7 per piece

Brandade Cod, Crostini, Parsley Emulsion | \$7 per piece

Muscovy Duck Confit, Wild Mushroom Ragout Puff Pastry | \$8 per piece

Crispy Pork Belly, Sun-Dried Tomato, Polenta, Onion Compote,

Basil Pistou | \$8 per piece

Crackling Duck Breast, Tamarind, Mandarin Orange Soy Glaze | \$8 per piece

RECEPTION DISPLAYS

Hummus Trio | \$10 per person

Traditional Chipotle-Lime & White Truffle-Mushroom Hummus Dips, Savory Pita Crisps

Harvest Vegetable Crudités | \$12 per person

Asparagus, Baby Corn, Eggplant, Zucchini, Marinated Mushrooms, Herb Fingerlings, Black Olives, Almond Basil Pesto, Ancho Chili Aioli

Laura Chenel Goat Cheese | \$15 per person

Encrusted in Buttered Bread Crumbs, Sun-Dried Tomatoes, Pine Nuts, Pesto Basil Pita Chips, Pear, Apple & Fig Relishes

Smoked Pacific King Salmon | \$15 per person

Cracked Pepper, Smoked & Dill Cured Gravlax, Walnut Toast Points, Pumpernickel Bread, Crème Fraîche, Tobiko Caviar, Classic Condiments

Artisan Cheese Display | \$15 per person

Imported & Domestic Cheeses, Walnuts, Sun-Dried Figs, Apricots, Grapes, Assorted Crackers and Crusty Breads

Antipasto Display | \$15 per person

Cured Italian Meats, Provolone, Fontina, Pepperoncini, Grilled Vegetables, Olives, Array of Breads

Breads and Spreads | \$16 per person

Warm Fontina & Spinach Dip, Seasonal Hummus, Olive Tapenade Bruschetta, Roasted Red Pepper & White Bean Dip, Pita Chips, Crostini, Flat Breads

Sushi by In-House Chef Andrew Ho (Arterra Restaurant)

Served with Ginger, Wasabi, and Soy Sauce. Not available on Sundays.

Rolled Sushi *Philly, Rainbow, Tuna, Vegetable or California Rolls* | \$350 Per Platter (50 Pieces Per Platter)

Nigiri Style Tuna, Yellowtail, Shrimp, Octopus, Fresh or Smoked Salmon | Market Price

RECEPTION STATIONS

Baja Shrimp Margarita (build your own) | \$29 per person

Shrimp, Mango, Jicama, Cucumber, Coconut, Avocado, Tortilla Strips, Celery Sprouts, Tobiko Caviar, Lime, Salsa Fresca, Cilantro Crème, Tequila Cocktail Sauce

Ceviche Bar (build your own) | \$28 per person

Bay Scallops, Rock Shrimp, Sea Bass, Mango, Jicama, Cucumber, Avocado, Shredded Coconut, Tobiko Caviar, Citrus Popcorn, Coriander, Sprouts, Salsa Fresca

Reception Stations Continued

Pasta Station (select 2) | \$25 per person

Portabello Ravioli Basil Pesto, Saffron Tomato Sauce, Sage Brown Butter

Farfalle Pasta Braised Chicken, Pine Nuts, Pesto, Sweet Italian Sausage, Tomato Cream Sauce

Ricotta-Filled Ravioli Wild Mushrooms, Roasted Tomatoes, Garlic Olive Oil

Chicken Penne Arugula, Roasted Red Pepper Sauce

Slider Station (select 3) | \$21 per person

Mini Philly Sweet Peppers, House-Made "Whiz" Shaved Ribeye

"BLT" Pepper Bacon, Lobster Salad, Tomato Marmalade

Baja House Sausage Wrapped with Bacon, Salsa, Pickles

Smoked Porta Bellini Queso Fresco, Thinkly Sliced Squash

Pan-Fried Chicken Golden Raisin Marmalade, Arugula, Fried Onions

Asian Street Food Station (select 3) | \$23 per person

Korean Grilled Kalbi Ribs Mung Bean Pancake, Kim Chi, Scallions

Garlic Pepper Beef Satay Papaya Salad, Nam Pla Dipping Sauce

Lemon Grass Chicken Satay Tamarind Peanut Dipping Sauce

Steamed Pork Buns House Char Sui

Assorted Dim Sum Shrimp or Pork Siu Mai, Pot Stickers, Spring Rolls

Mexican Street Food Station (select 3) | \$22 per person

Mini Carne Asada Tacos Cilantro, Salsa Fresca

Carnitas Empanadas Chorizo, Salsa Rojo

Shrimp Gorditas Avocado, Cilantro, Masa

Squash Blossom Quesadillas Queso Fresco, Poblano Pepper

Chicken Flautas Chili, Scallions

American Street Food Station (select 3) | \$23 per person

Mini Chicken & Waffle Pan-Fried Chicken, Country Waffles, Local Honey Butter

Pigs in a Blanket House Sausage, Puff Pastry, Mostarda

Rock Shrimp-Stuffed Hush Puppies

Grilled Duck Confi & Cheese

Mini Cheeseburger House Ketchup, Sun-Dried Tomato Jam

Southern BBQ Station (select 3) | \$23 per person

St. Louis Smoked Baby Back Ribs

Santa Maria-Style BBQ Tri-Tip Sliders Garlic Aioli

House Cole Slaw Pickled Mustard Seeds

Jalapeño Cheese Cornbread Bites

Hush Puppies Roasted Red Pepper Remoulade

Truffle Bacon Macaroni & Cheese Bites

CARVING STATIONS

Carving Attendant Required (\$150 each per 100 guests)

Clove Molasses Glazed Iowa Bone-In Ham (serves 30) | \$15 per person
Pearl Onions, Braised Maple Apples, Cayenne Praline Sauce

Vermont Butter Herb Basted Tom Turkey (serves 25) | \$15 per person
Orange-Cranberry Sauce, Mustard Seed Aioli, Giblet Gravy, Multigrain Rolls

Slow Roasted Porchetta "Pork Belly Wrapped around a Pork Loin" (serves 20) | \$14 per person
Garlic Herb Roasted, Sage Orange Gastrique

Herb Garlic Roasted Prime Rib (serves 30) | \$22 per person
Portobello & Cipollini Ragout, Straight & Creamed Horseradish, Cabernet Sauvignon Reduction

Pepper Crusted Beef Tenderloin (serves 25) | \$25 per person
Truffled Artichokes, Chipotle Shallots, Béarnaise Sauce, Sourdough Rolls

All carving stations come with dinner rolls

DESSERT ACTION STATIONS

Ice Cream Sundae and Sandwich Station | \$22 per person
Assortment of Ice Cream and Brownies
Chocolate, Caramel and Strawberry Sauces
Chopped Nuts, Sprinkles, Cherries, Whipped Cream
Assorted Cookies, Toppings, Chocolate Ganache

S'Mores Station | \$12 per person
Assorted Mini Chocolate Bars, Marshmallows, Graham Crackers

Drug Store Soda Fountain Station | \$12 per person
Local Sodas, Ice Cream, Shakes and Malts

Chocolate Fountain Station | \$15 per person
Oreo Cookies
Marshmallows
Bananas & Seasonal Berries
Graham Crackers

BAR OPTIONS

Hosted Bar

Bartender Required (\$150 each per 100 guests)

Signature

Cocktails	\$9
Martinis & Rocks	\$11
House Wine	\$9
Domestic Beer	\$6
Import & Craft Beer	\$8
Sodas & Waters	\$5
Cordials	\$11

Top Shelf

Cocktails	\$12
Martinis & Rocks	\$14
House Wine	\$10
Domestic Beer	\$6
Import & Craft Beer	\$8
Sodas & Waters	\$5
Cordials	\$14

Cash Bar

Bartender Required (\$150 each per 100 guests)

Signature

Cocktails	\$11
Martinis & Rocks	\$13
House Wine	\$11
Domestic Beer	\$8
Import & Craft Beer	\$9
Sodas & Waters	\$5
Cordials	\$13

Top Shelf

Cocktails	\$13
Martinis & Rocks	\$15
House Wine	\$11
Domestic Beer	\$8
Import & Craft Beer	\$9
Sodas & Waters	\$5
Cordials	\$15

Open Bar Packages

Bartender Required (\$150 each per 100 guests)

First Hour

Signature	\$21 per person
Top Shelf	\$23 per person

Each Additional Hour

Signature	\$13 per person
Top Shelf	\$20 per person

BEVERAGE OFFERINGS

Signature Brands

Spirits

Skyy Vodka	Beefeater Gin	Bacardi Superior Rum
Dewar's White Label Scotch	Jim Beam White Label Bourbon	Sauza Blue Tequila
DeKuyper Triple Sec		

Domestic Beer

Budweiser	Bud Light	Coors Light
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Import & Premium Beer

Samuel Adams Boston Lager	Amstel Light	Corona Extra
Stone IPA		

Top Shelf Brands

Spirits

Kettle One Vodka	Bombay Sapphire Gin	Maker's Mark Bourbon
Jonnie Walker Red Scotch	Espolón Tequila	Bacardi Cuatro Rum
DeKuyper Triple Sec		

Domestic Beer

Budweiser	Bud Light	Coors Light
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Import & Premium Beer

Samuel Adams Boston Lager	Amstel Light	Corona Extra
Stone IPA		

WINE SELECTIONS

Sparkling and Champagne

Domaine Carneros (Carneros, California) | \$60 per bottle
Poema (Penedes, Spain) | \$46 per bottle
Mionetto Avantgarde (Veneto, Italy) | \$47 per bottle
Chandon (Napa Valley, California) | \$12 per bottle
Chandon Rose (Napa Valley, California) | \$12 per bottle

White

CK Mondavi Chardonnay (California) | \$36 per bottle
Wente State Grown Chardonnay (California) | \$46 per bottle
Chalk Hill Chardonnay (Sonoma, California) | \$54 per bottle
Rombauer Chardonnay (Sonoma, California) | \$75 per bottle
CK Mondavi Sauvignon (California) | \$36 per bottle
Oyster Bay Sauvignon (Marlborough, New Zealand) | \$52 per bottle
Spy Valley Sauvignon (Marlborough, New Zealand) | \$60 per bottle
Danzante Pinot Grigio (Delle Venezie, IGT, Italy) | \$40 per bottle
J. Lohr Riesling (Central Coast, California) | \$40 per bottle
Cape Mentelle Rose (Margaret River, Australia) | \$36 per bottle
Belleruche Rose (Rhône Valley, France) | \$54 per bottle

Red

CK Mondavi Cabernet (California) | \$36 per bottle
Josh Cellar Craftsman Cabernet (California) | \$54 per bottle
Austin Hope Cabernet (Paso Robles, California) | \$80 per bottle
Greystone Merlot (California) | \$46 per bottle
Decoy by Duckhorn Merlot (Sonoma County, California) | \$55 per bottle
Smoke Tree Pinot Noir (Marlborough, New Zealand) | \$56 per bottle
Oyster Bay Pinot Noir (Marlborough, New Zealand) | \$52 per bottle
The Four Graces Pinot Noir (Willamette, Oregon) | \$68 per bottle
Terrazas Altos de Plata Malbec (Mendoza, Arizona) | \$40 per bottle
CK Mondavi Red Blend (California) | \$36 per bottle
Barrosa Valley Estate GSM Red Blend (Barrosa Valley, Australia) | \$52 per bottle
Dry Creek Zinfandel (Sonoma, California) | \$54 per bottle

*Wine selections must be submitted to your Event Manager at least one week prior to event.
Please ask your Event Manager to see additional special wine options.*

TECHNOLOGY

Visual Items:

LCD Projector Package | \$500

2500 Lumens Projector, 6' or 8' Tripod Screen, VGA or HDMI Cable & Tape-Down, Powerstrip & Extension Cord

Projection Support Package | \$175

6' or 8' Tripod Screen, VGA Cable & Tape-Down, Powerstrip & Extension Cord (*guest to provide projector*)

Screen Upgrade Options

10'x10' Cradle | \$100

7.5'x10' Fast Fold with Dress Kit | \$150

9'x12' Fast Fold with Dress Kit | \$200

60" HDTV | \$350

70" HDTV | \$450

32" Confidence Monitor | \$125

Audio Items:

Microphones

Wireless Lavalier | \$165

Wireless Handheld | \$165

Wired Handheld | \$75

Podium with Microphone | \$75

Mixers

4-Channel | \$65

8-Channel | \$85

12-Channel | \$175

16-Channel | \$250

JBL Speaker with Stand | \$250

iPod Connection | \$65

Patch to House Sound | \$65

Auxiliary Sound Connection (laptop sound) | \$65

Connectivity Items:

High-Speed Internet Options

25 People and Below — Wireless \$75 | Hardwired \$175

26-50 People — Wireless \$150 | Hardwired \$250

51-200 People — Wireless \$250 | Hardwired \$350

Over 200 People — Wireless \$500 | Hardwired \$600

DID Phone Line | \$125

Polycom Conference Speaker Phone | \$175

Laptop Computer | \$250

VGA Distribution Amplifier | \$65

VGA Switcher | \$65

HDMI Splitter | \$65

Technology Continued

Accessories:

Post-It Flip Chart, Easel and Markers | \$50

Flip Chart Easel (no pad) | \$25

Signage Easel | \$10

Slide Advancer with Red Laser Pointer | \$50

Power Strip & Extension Cord Combo | \$20

White Board with Markers | \$50

Standard Power Drop | \$200

Par Can Up-Lights | \$40

Stage Lighting Package | \$250

Riser | \$50 per 6'x8' panel

Banner Hanging (minimum charge) | \$25

Pipe & Drape | \$250 per 18' panel

Dedicated AV Technician

Weekdays (7am-5:30pm) | \$75 per hour

Afterhours and Weekends | \$90 per hour

Holidays | \$125 per hour