



CONTINENTAL BREAKFAST

Served with Freshly Brewed Regular and Decaffeinated Coffee and an Assortment of Hot Teas.

A Poppy Start

40 per guest

Freshly Squeezed Orange, Grapefruit and Apple Juice

Selection of Sliced Seasonal Fruit, Melon and Berries

Chef's Selection of Pastries and Miniature Muffins with Whipped Butter and Assorted Preserves

San Diego Sunflower

46 per guest

House-Pressed Green Juice, Freshly Squeezed Orange and Grapefruit Juice

Selection of Sliced Seasonal Fruit, Melons and Berries

Unsweetened Greek Yogurt with Housemade Granola

Low-Fat Cottage Cheese

Local Farm Fresh Shell-On Hard Boiled Eggs

Steel Cut Oatmeal with Brown Sugar, Almonds, Golden Raisins and Skim Milk

Whole Grain Toast, Banana-Pecan Bread, Zucchini-Orange Muffins and Morning Glory Muffins with Almond Butter, Sweet Butter and Assorted Preserves

Assortment of Diet and Regular Soft Drinks

7 each

Assortment of Still and Sparkling Mineral Waters

7 each

BUFFET BREAKFAST

A \$12.00 per person surcharge will be added to the menu price when the guarantee is less than 20 guests.

Served with Freshly Brewed Regular and Decaffeinated Coffee and an Assortment of Hot Teas.

Wake Up and Smell the Sage 54 per guest

Freshly Squeezed Orange, Grapefruit and Apple Juice

Selection of Sliced Seasonal Fruit, Melons and Berries

Chef's Selection of Pastries and Miniature Muffins with Whipped Butter and Assorted Preserves

Steel Cut Oatmeal with Brown Sugar, Almonds, Golden Raisins and Skim Milk

Farm Fresh Scrambled Eggs with Smoked Cheddar Cheese

Applewood-Smoked Bacon and Pork Sausage

Herbed Potatoes with Scallions

Grand Morning Amidst the Manzanitas

Selection of 1 Entrée – 62 per guest

Selection of 2 Entrées – 68 per guest

Choice of Three Meats – additional 8 per guest

Freshly Squeezed Orange, Grapefruit and Apple Juice

Selection of Sliced Seasonal Fruit, Melons and Berries

Selection of Individual Kashi Cereals with 2% and Almond Milk

Individual Greek Yogurts with Housemade Granola

Chef's Selection of Miniature Muffins, Croissants and Pain au Chocolate

Toaster Station

Whole Grain and Sourdough Bread, English Muffins and Assorted New York-Style Bagels with Whipped Butter, Peanut Butter, Assorted Preserves, Whipped Cream Cheese and Chives

Entrée Selections

Scrambled Eggs with Cheddar Cheese and Green Onion

Buttermilk Pancakes with Vermont Maple Syrup and Whipped Butter

Brioche French Toast with Vermont Maple Syrup and Vanilla Bean Chantilly

Eggs Benedict with Artisan Ham, Rosemary Focaccia and Hollandaise Sauce

Breakfast Burrito with Scrambled Eggs, Bacon, French Fries, Pepper Jack Cheese and Flour Tortilla

Choice of Three

Applewood-Smoked Bacon

Honey-Baked Ham

Chicken-Apple Sausage

Pork Sausage

Turkey Sausage

Hash Browns

Herb-Roasted Marble Potatoes with Sea Salt
Fingerling Potatoes with Roasted Garlic, Shallots
and Basil
Potatoes with Onions and Sweet Peppers

**Assortment of Diet and
Regular Soft Drinks**

7 each

**Assortment of Still and
Sparkling Mineral Waters**

7 each

BREAKFAST ENHANCEMENTS

Individual Greek Yogurts	5 each	Individual Vanilla Yogurt Parfaits with Seasonal Berries and Housemade Granola	6.5 each
Selection of Individual Kashi Cereals with 2% and Almond Milk	7 each	Turkey Sausage, Applewood-Smoked Bacon, Pork Sausage, Chicken-Apple Sausage or Artisan Ham	8 per guest, per selection
Corned Beef Hash with Whole Grain Mustard	8 per guest, per selection	Local Farm Fresh Shell-On Hard Boiled Eggs	48 per dozen
Scrambled Eggs with Chives	9 per guest	Scrambled Eggs with Gouda and Caramelized Onions	9 per guest
Frittata with Arugula, Artichoke and Roasted Peppers	10 per guest	Breakfast Sandwich with Egg Whites, Roasted Red Peppers, Arugula and Whole Wheat English Muffin	12 per guest
Breakfast Burrito with Scrambled Eggs, Pico de Gallo, Avocado, Cotija Cheese and Flour Tortilla	12 per guest	Breakfast Burrito with Scrambled Eggs, Potatoes, Ham, Cheddar Cheese, Scallions and Flour Tortilla	12 per guest
Traditional Eggs Benedict with Tarragon Hollandaise	12 per guest	Belgian-Style Waffles with Powdered Sugar, Caramelized Apples and Vermont Maple Syrup	12 per guest
Challah French Toast with Blueberry Compote, Vanilla Bean Chantilly and Vermont Maple Syrup	12 per guest	Buttermilk Pancakes with Vermont Maple Syrup and Whipped Butter	12 per guest

Oatmeal Station

10 per guest

Steel Cut Oatmeal with Brown Sugar, Vermont Maple Syrup, Golden Raisins, Almonds, Cinnamon-Whipped Cream and Skim Milk

Salmon Station

20 per guest

Scottish Smoked Salmon with Assorted New York-Style Bagels, Citrus Gravlax, Shaved Red Onion, Sliced Tomatoes, Capers, Whipped Cream Cheese, Chives and Whole Grain Mustard

European Start

25 per guest

Assorted Cured Meats and International and Domestic Cheeses with Dried Fruit, Toasted Nuts, Honeycomb, Cornichons, Olives, Dijon and Whole Grain Mustards, Sweet Butter, Artisan Breads and Water Crackers

BREAKFAST ACTION STATIONS

A culinary attendant is required for all stations – one for every 25 to 50 guests at a rate of \$200 per attendant.

Pancake Griddle 17 per guest

Buttermilk, Whole Wheat, Blueberry or Chocolate Chip Pancakes (select two) with Seasonal Fruit Compote, Candied Nuts, Cinnamon Butter, Vanilla Bean Chantilly and Vermont Maple Syrup

Waffle Station 16 per guest

Belgian-Style Waffles with Mixed Berries, Cinnamon-Apple Compote, Vanilla Bean Chantilly, Vermont Maple Syrup, Whipped Butter and Powdered Sugar

French Toast Station 16 per guest

Brioche Bread with Seasonal Fruit Compote, Vermont Maple Syrup, Raspberry Coulis and Vanilla Bean Chantilly

Made-To-Order Eggs 22 per guest

Benedict Station
Softly-Poached Farm Fresh Eggs with Toasted English Muffins, Crab, Canadian Bacon, Smoked Salmon, Grilled Tomatillo, Traditional Hollandaise and Chipotle Hollandaise

Deluxe Omelet and Eggs 22 per guest

"Your Way" Station

Farm Fresh Eggs and Egg Whites with Artisan Ham, Chorizo, Applewood-Smoked Bacon, Smoked Salmon, Spinach, Tomato, Sweet Peppers, Red Onion, Mushrooms, Avocado, Mozzarella Cheese, Crumbled Goat Cheese and Cheddar Cheese

PLATED BREAKFAST

Select one entrée to be served to all guests.

Served with Freshly Squeezed Orange, Grapefruit and Apple Juice; a Basket of Freshly Baked Muffins, Breads and Danishes with Whipped Butter and Assorted Preserves; Freshly Brewed Regular and Decaffeinated Coffee; and an Assortment of Hot Teas.

Buttermilk, Blueberry or Whole Wheat Pancakes (select one) 40 per guest
Vermont Maple Syrup, Whipped Butter and Chicken-Apple Sausage

Farm Fresh Scrambled Eggs with Garlic Chives 44 per guest
Applewood-Smoked Bacon, Pork Sausage, Herb-Roasted Fingerling Potatoes and Blistered Tomatoes

Huevos Rancheros 44 per guest
Harissa-Poached Sweet Shrimp, Fried Eggs, Black Beans, Shaved Manchego Cheese, Spicy Corn Salsa, Crème Fraîche and Corn Tortillas

Quiche 44 per guest
Free-Range Eggs, Smoked Salmon, Onions and Steamed Asparagus

Sides 6 per guest, per selection
Roasted Roma Tomatoes, Sautéed Wild Mushrooms or Grilled Asparagus



REFRESHMENT AND BREAK PACKAGES

Break prices are based on a minimum of 25 guests for a maximum of 30 minutes.

Get Up and Go 24 per guest

Berry Skewers, Vegetable Crudit , Energy and Granola Bars, Trail Mix and Dried Fruit

Smoothie Bar (select two) 18 per guest

Culinary attendant required – one for every 50 guests at a rate of \$200 per attendant

Strawberry and Banana
Pomegranate with A a  and Blueberry
Mango and Raspberry
Kale with Green Apple and Cucumber
Coconut with Pineapple and Lychee
Orange and Blackberry

Tart and Tasty 20 per guest

Lemon Bars, Citrus Pound Cake with Macerated Strawberries, Lemon Curd Cheesecakes, Mandarin Panna Cotta and Key Lime Tarts

Sweet and Fruity 22 per guest

Berry Tartlets, Raspberry Linzer Cookies, Strawberry Fraisiers, Chocolate-Dipped Strawberries, Raspberry Smoothies and Mixed Berry Cobblers

Snack Time 20 per guest

Individual Bags of Pretzels, Trail Mix, Kettle Potato Chips, White Cheddar Cheese Popcorn, Marcona Almonds and Terra Vegetable Chips

Coffee Treats and Beignets 22 per guest

Coffee Cupcakes, Chocolate-Covered Espresso Beans, Almond Biscotti and New Orleans-Style Beignets

Sweet and Savory (served in mini mason jars) 22 per guest

Batons of Cucumber, Celery, Carrots and Jicama with Traditional Hummus

Light Restoration 22 per guest

Chef's Selection of Gourmet Dips with Terra Chips, Pita Chips, Crudit , Toasted Nuts and Dried Fruit

Batons of Local Seasonal Fruit with Greek Yogurt

Tea at Three 22 per guest

Ice Cream Stand 20 per guest

Smoked Salmon, Egg Salad and Cucumber
Finger Sandwiches

House-Baked Scones with Devonshire Cream,
Lemon Curd and Strawberry Preserves

Parisian Macarons 18 per guest

Assortment of French Macarons, Salted
Caramel, Pistachio, Coconut and Raspberry

Baked Goods 22 per guest

Vanilla and Chocolate Cupcakes, Chef's
Selection of Housemade Cookies, Peanut Butter
Blondies, Valrhona Brownies, Caramel Popcorn
and Rice Krispies Treats

Chocolate 24 per guest

Double-Fudge Brownies, Chocolate-Dipped
Strawberries, Mocha-Pecan Cookies, Chocolate
and Orange Biscotti, Cocoa Powder Truffles and
Chocolate-Dipped Coconut Macaroons

Espresso (self-serve) 6 each

Lemonade 88 per gallon

**Freshly Squeezed Orange,
Grapefruit and Apple Juice** 50 per half
gallon

**Bottled Diet and Regular Soft
Drinks** 7 each

Coconut Waters 10 each

Evolution Fruit Juices 8 each

Assortment of Häagen-Dazs Ice Cream Bars and
Frozen Fruit Bars

Tijuana Day Trip 20 per guest

Corn Tortilla Chips with Guacamole and Fire-
Roasted Salsa

Cinnamon-Sugar Churros

Dulce de Leche Gelato with Salted Caramel
Sauce

Candy Shop 20 per guest

Malt Balls, Jelly Beans, Gummy Bears, Peanut
M&M's, Miniature Candy Bars, Swedish Fish,
Yogurt-Covered Raisins and Salt Water Taffy

**Freshly Brewed Regular and
Decaffeinated Coffee** 100 per gallon

Assortment of Hot Teas 88 per gallon

Mint Iced Tea 88 per gallon

**Bottled Still and Sparkling
Mineral Waters** 7 each

**Infused Spa Waters: Orange,
Cucumber and Mint Seasonal
Berries** 25 per gallon

Vitamin Water and Gatorade 7 each

Bottled Frappuccinos 9 each

Red Bull	9 each	Sliced Seasonal Fruit	12 per guest
Whole Fresh Fruit	6 each	Premium Mixed Nuts	45 per bowl
Assorted Berry Skewers and Honey-Yogurt Dip	72 per dozen	New York Style Bagels with Assorted Cream Cheese	72 per dozen
Coffee Cakes: Blueberry and Cinnamon-Apple	72 per dozen	Croissants and Pain au Chocolate	72 per dozen
Tea Sandwiches: Cucumber with Cream Cheese, Smoked Salmon and Egg Salad	84 per dozen	English Tea Scones with Lemon Curd, Devonshire Cream and Strawberry Preserves	84 per dozen
Chef's Selection of Miniature Muffins	72 per dozen	Banana Nut, Zucchini, Cranberry-Orange and Carrot Bread	72 per dozen
Sticky Pecan Buns with Honey Smear	72 per dozen	Italian Biscotti: Lemon-Almond and Chocolate-Orange	72 per dozen
Assorted Shortbread Tea Cookies	72 per dozen	Housemade Cookies: Oatmeal-Raisin, Chocolate Chip, Crystal Sugar, Mocha-Pecan and Peanut Butter	72 per dozen
French Macarons	72 per two dozen	Rice Krispies Treats	72 per dozen
Chocolate-Dipped Strawberries	72 per dozen	Individual Bags of Pretzels, Kettle Chips and Trail Mix	6 each

Granola, Power and Energy Bars 7 each

Cupcakes: Red Velvet, Carrot, Vanilla and Chocolate 72 per dozen

Candy Bars and Snacks (select three): Snickers, Twix, Kit Kat, Reese's Peanut Butter Cups, Peanut M&M'S and Plain M&M's 60 per dozen

Häagen-Dazs Ice Cream Bars 48 per half dozen

Frozen Fruit Bars 42 per half dozen



PLATED LUNCH

A \$15.00 per person surcharge will be added to the menu price when the Guarantee is less than 20 guests.
Select one item from each course to be served to all guests.

Served with Freshly Baked Breads and Butter; Freshly Brewed Regular and Decaffeinated Coffee; and an Assortment of Hot Teas and Iced Tea.

SOUPS

Chilled Green Pea and Basil

with Garlic Cream and Pickled Ramp

Vichyssoise Yukon Gold and Leek

with Citrus Olive Oil

Coriander and Fennel

with Hearts of Palm and Thyme Relish

Roasted Corn and Vegetable Chowder

with Smoked Paprika Chickpeas and Avocado Cream

Tomato Basil Bisque

with Focaccia Croutons and Goat Cheese

SALAD ENTRÉES

SALADS

Hawaiian Mango and Quinoa Salad

with Mint, Basil and Citrus Vinaigrette

Berry and Almond Chopped Salad

with Baby Spinach, Feta Cheese and Lemon-Poppy Seed Vinaigrette

Baby Arugula

with Candied Walnuts, Blueberries, Red Onions and Champagne-Honey Vinaigrette

Baby Heirloom Tomatoes

with Capers, Parsley, Almonds, Herbs, Maple Syrup and Lemon Oil

Mixed Greens

with Garden Vegetables and Balsamic Vinaigrette

CHICKEN ENTRÉES

California Cobb Salad 57 per guest
with Mixed Greens, Grilled Chicken Breast,
Cherry Tomatoes, Egg, Avocado, Blue Cheese
Crumbles, Bacon and Creamy Balsamic
Dressing

**Marinated Skirt Steak
Salad** 66 per guest
with Arugula, Grape Tomatoes, Green Olives,
Sliced Red Onion, Grilled Corn, Parmesan
Cheese and Creamy Lime-Avocado Dressing

Seafood Caesar Salad 66 per guest
with Romaine, Poached Shrimp and Scallops,
Caesar Dressing with Anchovies and Croutons

BEEF ENTRÉES

**Garlic and Herb-Rubbed
Skirt Steak** 72 per guest
with Whipped Buttermilk Potatoes, Green Herb
Chimichurri and Pickled Hot House Cucumber

Grilled Flat Iron Steak 72 per guest
with Vegetable Succotash, Jumbo Prawn and
Mashed Avocado

Herb-Rubbed Petit Filet 72 per guest
with Basil Pesto Butter, Panko Mac and Cheese,
Baby Heirloom Carrots (supplement \$5 per
guest)

VEGETARIAN ENTRÉES

**Three-Cheese Vegetable
Lasagna** 62 per guest
with San Marzano Tomatoes, Zucchini, Spinach
and Squash

Avocado Enchiladas 62 per guest
with Mexican Cheese, Tomatillo Sauce and Pico
de Gallo

Jidori Chicken 62 per guest
with Roasted Summer Vegetable Polenta Cake
and Three-Way Tomato Chimichurri

Roasted Breast of Chicken 62 per guest
with Warm Smashed Yukon Potato Salad,
Asparagus, Applewood-Smoked Bacon and
Chicken Gravy

**Roasted Free-Range
Chicken** 62 per guest
with Parmesan Cheese-Baked Vegetable Tian
and Putanesca Sauce

**Peach-Horseradish Glazed
Breast of Chicken** 62 per guest
with Shallot French Beans, Dried Roma
Tomatoes and Roasted Peewee Potatoes

SEAFOOD ENTRÉES

**Lemon Verbena-Steamd
Wild Salmon** 65 per guest
with Spinach and Leeks, Warm Tomato and Herb
Vinaigrette

Pan-Seared Branzino 65 per guest
with Artichokes, Tomato, Red Onion and Sweet
Bell Pepper Peperonata

Lemon-Garlic Shrimp 65 per guest
with Angel Hair Pasta, Basil, Garlic and Teardrop
Tomatoes

SWEET ENDINGS

**Flourless Chocolate Cake
with Milk Chocolate
Mousse and Raspberry
Coulis**
Flourless Chocolate Cake with Milk Chocolate
Mousse and Raspberry Coulis

Vanilla Bean Cheesecake
with Seasonal Fruit and Champagne Syrup

Baked Acorn Squash

62 per guest

with Honey-Barbecue Baked Beans and Brioche
Bread Crumbs

Tiramisu

with Amaretto Mascarpone Mousse and 70%
Dark Chocolate

Lemon Tart

with Pistachio Crèmeux and Mascarpone
Chantilly

Raspberry and Lime Tart

with Crème Fraîche Bavarois and Raspberry
Coulis

Vanilla Bean Crème Brûlée

with Seasonal Fruit

Sorbet Trio

Mango Passion Fruit, Raspberry and Coconut

BUFFET LUNCH

A \$15.00 per person surcharge will be added to the menu price when the guarantee is less than 25 guests.

Served with Freshly Brewed Regular and Decaffeinated Coffee and an Assortment of Hot Teas and Iced Tea.

Taste of Old Town San Diego 72 per guest

Sweet Cornbread Muffins with Jalapeño Honey and Butter

Tortilla Soup with Sour Cream, Cheddar Cheese and Tortilla Strips

Salads

Fiesta Grilled Corn and Black Bean Salad with Quinoa and Chili-Lime Vinaigrette

Cucumber Salad with Julienne Onions, Cilantro, Dried Oregano, Lime, Queso Fresco and Avocado

Melon with Chili Powder

Tijuana Caesar with Romaine Lettuce, Jicama, Bell Peppers, Tortilla Strips and Caesar Dressing with Cumin and Lemon Juice

Build-Your-Own Taco Bar (select three)
Chicken Fajita with Sweet Peppers and Onions

Beef Fajita with Sweet Peppers and Onions

Al Pastor Achiote-Marinaded Pork with Grilled Pineapple

Sautéed Calabaza with Caramelized Onions and Poblano Peppers

Lime-Marinaded Baja Shrimp with Cotija Cheese and Pico de Gallo

Corn Tortillas, Flour Tortillas, Tortilla Chips, Pico de Gallo, Green Salsa, Tomatillo Salsa, Roasted Salsa, Guacamole, Sliced Radish, Chopped Onion, Chopped Cilantro and Mexican Rice

Desserts

Cinnamon-Spiced Churros

Caramel Flan with Seasonal Berries

Tres Leches Cake with Mascarpone Chantilly

The Del Mar

74 per guest

Freshly Baked Rolls with Butter

Chef's Selection of Soup

Salads

Baby Kale with Mandarin Segments, Dried Cranberries and Raspberry Vinaigrette

Green Lettuce with Carlsbad Strawberries, Crumbled Goat Cheese, and Maple Vinaigrette

Organic Quinoa with Carrots, Edamame, Golden Raisins, Sherry and Olive Oil

Entrées (select three)

Roasted Honey-Glazed Salmon with Apple Mustard Vinaigrette

Herb-Marinaded Chicken with Fire-Roasted Bell Pepper Relish

Local IPA-Brined Pork Loin with Green Chimichurri

Penne Pasta with Baby Spinach, Ricotta and Pine Nuts

Accompaniments

Seasonal Vegetable Medley, Rosemary Fingerling Potatoes and Herb Butter

Desserts

Pastry Chef's Selection of Sweet Treats

Caramelized Pineapple Empanadas

Pacific Beach Grill

68 per guest

Chef's Selection of Soup

Salads

Baby Scarborough Spinach with Feta Cheese, Roasted Carrots and Dijon Vinaigrette

Fusilli Pasta with Prosciutto, Cherry Tomatoes, Broccoli and Lemon Vinaigrette

Wild Arugula with Candied Pecans, Roasted Pears and Champagne Dressing

Grilled Sandwiches (select three)

Melted Brie with Balsamic Red Onion and Arugula Mayonnaise on Ciabatta Bun

Forrest Mushrooms with Baba Ganoush and Provolone Cheese on Whole Wheat Bun

Smoked Chicken with Fresh Mozzarella Cheese, Tomato and Basil Pesto on French Baguette

Chorizo with Manchego Cheese, Avocado, Cilantro and Chipotle Aioli on Sliced Sourdough

Corned Beef with Sauerkraut and Russian Dressing on Sliced Marbled Rye

Desserts

Pastry Chef's Selection of Sweet Treats

Mission Bay BBQ

72 per guest

Culinary attendant optional – one for every 50 guests at a rate of \$200 per attendant

Salads

Spoon Spinach, Strawberry and Yellow Beet Salad

Baked Potato Salad with Bacon, Sour Cream and Chives

Tomato and Cucumber Salad with Dijon Vinaigrette

Entrée

Beef Sirloin Burger, Bratwurst, Marinated Chicken Breast and Vegetarian Burgers

Lettuce, Tomato, Onion, Caramelized Onion,

The Mediterranean Estate

74 per guest

Chef's Daily Selection of Soup

Salads

Medium-Grain Couscous Salad with Peppers, Caramelized Onions, Kalamata Olives and Red Wine Vinaigrette

Bulgur Wheat with Cucumber, Tomatoes, Parsley and Lime-Basil Dressing

Bloomsdale Spinach, Arugula and Kale with Roasted Hazelnuts and Lemon Olive Oil

Entrées

Beef Kofta with Curry Tomato and Parsley

Chicken Shawarma with Olive Oil, Mint, Lemon and Spicy Tahini Sauce

Rosemary-Marinaded Leg of Lamb with Garlic, Black Peppercorns and Cilantro Yogurt Sauce

Accompaniments

Ratatouille Vegetables, Saffron Rice, Dried Cranberries, Raisins, Pine Nuts and Warm Pita Bread

Desserts

Pastry Chef's Selection of Sweet Treats

Coastal Lunch Buffet

78 per guest

Freshly Baked Rolls with Butter

Soup

Chef's Selection of Soup

Build-Your-Own Salad

Array of Market Greens, including Spoon Spinach, Romaine Lettuce and Mixed Baby Greens

Baby Heirloom Tomatoes, Cucumber, Artichokes, Grilled Asparagus, Kalamata Olives, Carrots, Jicama, Sliced Red Onion, Red and Yellow Peppers, Corn, Dried Cranberries, Maytag Blue Cheese Crumbles, Shaved Parmesan Cheese and Feta Cheese

Candied Pecans, Sunflower Seeds, Garlic

Maytag Blue Cheese and Assorted Cheese Slices

Ketchup, Mustard and Mayonnaise

Gourmet Brioche Buns

Accompaniments

Grilled Corn, Old-Fashioned Baked Beans and Housemade Potato Chips

Desserts

Pastry Chef's Selection of Sweet Treats

Roasted Pine Nuts and Brioche Croutons

Housemade Dressings, including Balsamic Vinaigrette, Buttermilk Ranch, Champagne Vinaigrette, Olive Oil, Red Wine Vinegar and Lemon Wedges

From The Grill (select three)

Lemon-Peppered Wild California Salmon

Garlic-Rosemary Chicken Breast

Chimichurri-Marinated Beef Tenderloin Medallions

Spiced Shrimp

Seasonal Vegetable Skewers with Herb-Infused Olive Oil

Portobello Mushroom Steak

Desserts

Pastry Chef's Selection of Sweet Treats

Additional From The Grill Items – 10 per guest, per selection

Build-Your-Own Salad culinary attendant optional to mix and toss selections to order – one for every 50 guests at a rate of \$200 per attendant
From The Grill culinary attendant required – one for every 50 guests at a rate of \$200 per attendant

Corner Deli

68 per guest

Soup
Chef's Selection of Soup

Create-Your-Own Sandwich
Rosemary Ham

Roast Turkey Breast

Roast Beef

Albacore Tuna Salad

Provolone, Vermont Cheddar and Swiss Cheese

Sliced Tomato, Lettuce, Onion and Relish

Dijon Mustard, Mayonnaise and Red Pepper Spread

Express Lunch

65 per guest

Freshly Baked Rolls with Butter

Salad

Baby Arugula with Wild Mushrooms, Shaved Parmesan Cheese and Lemon Vinaigrette

Ripe Tomato, Burrata Cheese, Basil, Balsamic Syrup

Entrées

Margherita Pizza with Cherry Tomatoes, Mozzarella Cheese and Basil

Traditional Chicken Piccata with Lemon Caper Vinaigrette

Penne Pasta, Artisanal Ham and English Pea Velouté

Desserts

Sliced Marbled Rye, Ciabatta Buns, Sliced Whole
Wheat and French Rolls

Assorted Housemade Cookies, Brownies and
Bars

Sides

Seasonal Fruit Salad

Fusilli Pasta Salad with Grilled Vegetables

Roasted Red Potato Salad with Smoked Bacon
and Scallions

Chopped Romaine Salad with Tomato, Red
Onion, Cilantro, Avocado, Black Beans and Lime-
Agave Vinaigrette

Thick-Cut Potato Chips

Desserts

Pastry Chef's Selection of Sweet Treats

**Assortment of Diet and
Regular Soft Drinks**

7 each

**Assortment of Still and
Sparkling Mineral Waters**

7 each

BOXED LUNCH

Assortment of Diet and Regular Soft Drinks

7 each

Selection of 2 Sandwiches – 50 per guest

Selection of 3 Sandwiches – 56 per guest

Salads (select one)

Quinoa and Seasonal Vegetable Salad

Lemon-Pesto Pasta Salad with Roasted Broccoli
and Sun Dried Tomato

White Bean Salad with Zucchini, Parsley,
Parmesan Cheese, Lemon and Basil

Cucumber and Tomato Salad with Red Onion
and Dijon Vinaigrette

Sandwich Selections (minimum order of five
items per selection)

Applewood-Smoked “BLT” with Avocado Spread
on Brioche Bun

Prosciutto with Fresh Mozzarella Cheese,
Arugula, Basil and Tomato on Sliced Rye

Albacore Tuna with Lettuce, Tomato and
Avocado Spread on Sliced Eight Grain

Piquillo Roasted Peppers with Pickled
Cucumber, Baba Ganoush and Feta Cheese in
Split Whole Wheat Pita

Sliced Roast Turkey with Lettuce, Tomato, Diced
Mango and Chipotle Mayonnaise in Spinach
Tortilla Wrap

Sliced Roast Beef with Caramelized Onion and
Horseradish Mayonnaise on French Roll

Grilled Chicken Salad with Pesto, Provolone
Cheese, Butter Lettuce and Blistered Cherry
Tomatoes on Ciabatta Bun

Sides (select one)

Seasonal Whole Fruit

Housemade Granola Bar

Housemade Trail Mix

Kettle Chips

Terra Chips

Desserts (select one)

Choice of Cookie: Chocolate Chip, Oatmeal-Raisin or Lemon Crystal Sugar

Choice of Bar: Pecan, Walnut Blondie, Oatmeal-Apple or Chocolate Chip Brownie

Assortment of Still and Sparkling Mineral Waters

7 each



RECEPTION COLD HORS D'OEUVRE

Items require a minimum order of 25 pieces per selection.

**Deviled Egg on Toasted
Brioche with Paprika**

9 each

**Beef Tartar on Little Gem
Lettuce with Parmesan
Cheese Crisp and Anchovy
Oil**

9 each

**Watermelon and Feta Cheese
Cubes with Balsamic-
Crushed Pecans**

9 each

**Smoked Salmon on Potato
Crisp with Sour Cream and
Chives**

9 each

**Edamame Guacamole with
Corn Chips**

9 each

**Avocado on Crostini with
Capers, Tomatoes and
Toasted Almonds**

9 each

**Stuffed Cremini Mushrooms
with Smoked Chicken Salad**

9 each

**Vine-Ripened Tomato and
Olive Bruschetta on Baguette
Chip with Fresh Basil**

9 each

**Peruvian White Fish Ceviche
Shots with Jalapeño and
Lime**

9 each

**Red Beet Tartare on Yellow
Beet Cracker with Lemon
Zest and Mandarin Orange
Segment**

9 each

Shaft Bleu Cheese Mousse with Port Gelée on Toasted Baguette	9 each	Ahi Tartar and Wasabi Tobiko Caviar in Mini Sesame Cone	10 each
Smoked Scottish Salmon Blini with Caviar	10 each	Green Melon Gazpacho Shots with Lobster Salad	10 each
House-Cured King Salmon with Meyer Lemon, Crème Fraîche, Caviar and Dill on Toasted Brioche	10 each	California Citrus-Poached Shrimp with Classic Cocktail Sauce	10 each
Beef Tenderloin, Candied Shallot and Horseradish Cream on Toast	10 each		

RECEPTION HOT HORS D'OEUVRES

Items require a minimum order of 25 pieces per selection.

Pork Belly “BLT” with Lemon Aioli	9 each	Roasted Elephant Garlic on Crostini with Eggplant Caviar	9 each
Baked Bacon-Wrapped and Blue Cheese-Stuffed Dates	9 each	Margherita Focaccia with Mozzarella Cheese, Basil and Tomato	9 each
Baked Andouille Sausage in Puff Pastry with Whole Grain Mustard	9 each	Pear and Brie Grilled Cheese on Toasted Brioche	9 each
Wild Mushroom Risotto Bite with Tomato Chutney	9 each	Carne Asada Beef Satay with Fire Roasted Salsa	10 each
Chicken and Waffle with Whiskey Maple Syrup	10 each	Open Faced Beef Sliders with Cheddar Cheese, Caramelized Onions and Russian Dressing	10 each
Coconut Shrimp with Wasabi-Mango Chutney	10 each	Avocado Fries with Tamarind Ketchup	10 each
Short Rib Croquette with Truffle Aioli	10 each	Crispy Chicken Slider with Rutabaga Slaw and Chili-Honey Glaze	10 each
Duck Confit on Pan-Fried Brioche with Blackberry Preserves	12 each	Maine Lobster Quiche Tartlet with Lobster Roe and Micro Chive	12 each
Mini Beef Wellington with Mushroom Duxelle	12 each	Rosemary- and Brioche-Crusted Lamb Chop with	12 each

Port Wine Jus

**Traditional Crab Cakes with
Mango Salsa** 12 each

**Roasted Beef Tenderloin on
Polenta Cake with Candied
Shallot and Port Wine
(served on spoon)** 12 each

**Lobster and Scallop Pop with
Spiced Tangerine Yogurt** 12 each

RECEPTION BUFFET STATIONS

Pre-Dinner Reception Station

Pricing is based on a minimum of three stations and served for a maximum of one hour. Single selections are subject to additional charges.

Heavy Welcome and Dinner Reception

Pricing is based on a minimum of five stations and served for a maximum of two hours. Fewer stations selected are subject to additional charges. Number of guests for each station must reflect Final Guarantee.

For stations that require a culinary attendant, one for every 50 guests at a rate of \$200 per attendant is needed, unless otherwise noted.

San Diego Healthy Lifestyle 26 per guest

Infused Spa Waters
Strawberry, Cucumber and Mint
Blueberries, Ginger and Orange

Made-To-Order Lettuce Wraps
Creamy Avocado, Piquillo Peppers Pesto,
Julienne Carrots and Tomatoes, Sprouts, Pulled
Basil and Mint, Wild Arugula, Baby Spinach,
Celery, Grilled Corn, Pineapple, Olive Oil and
Lemon Wedges

Accompaniments
Baked Kale Chips
Chilled Melon Gazpacho
Cranberry-Pecan Rice Pilaf
Organic Red Quinoa with Cucumber, Tomato
and Mint

Culinary attendant required

California Farmers Market 32 per guest

Salad Table
Build-Your-Own Salads
Grilled Lobster, Roasted Chicken and Sautéed
Shrimp
Baby Gem, Kale and Baby Rocket Greens
Carrot, Cucumber, Teardrop Tomatoes,
Garbanzo Beans, Green Olives, Mango and
Roasted Pear
Mandarin Oranges, Blueberries and Sundried
Cherries
Candied Almonds, Toasted Pinenuts and
Croutons
Parmesan Cheese, Beemster Cheese, Goat
Cheese Crumbles and Maytag Blue Cheese
Garlic-Anchovy Dressing, Champagne
Vinaigrette and Citrus Dressing
Culinary attendant optional to mix and toss

The Local Fishing Trip 38 per guest

Made-To-Order Bowls
Diced Fresh-Caught Ahi Tuna, Octopus and
Californian King Salmon

Steamed Jasmine Rice, Watermelon, Mango,
Cucumber, Avocado, Jalapeño, Wakame, Green
Onion, Pickled Radish, Crispy Wontons and
Toasted Sesame Seeds

Ginger Soy Sauce, Sesame Sauce and Sriracha
Mayonnaise

Culinary attendant required

Steakhouse Station 85 per guest

Off-The-Grill
Clear Water Lobster Tail with Clarified Butter
New York Strip Steak with Dried Cherry and Port
Wine Sauce
Rosemary New Zealand Lamb Chop with Mango-
Mint Chutney
House-Smoked Chicken with Walnut and Parsley
Pesto
Maple-Brined Pork Loin with Roasted Garlic and
Dijon Aioli

Accompaniments
Grilled Jumbo Asparagus with Freshly Squeezed
Lemon

Culinary attendant required – two for every
station

selections to order

Potato Station 24 per guest

Mashed Yukon Potatoes, Puréed Sweet Potatoes and Roasted Fingerling Potatoes

Boursin, Cheddar and Mozzarella Cheese

Roasted Pancetta, Forest Mushrooms, Caramelized Onions, Roasted Garlic and Chives

Maître'D Butter, Onion Sour Cream and Horseradish Cream

Baja California Ceviche Bar 30 per guest

Made-To-Order Ceviche
Bay Scallops, White Fish and Shrimp Marinated in Fresh Lime Juice

Pickled Red Onion, Cilantro, Lime Wedges, Jalapeños, Tomato, Mango, Papaya, Avocado, Tapatio Sauce, California Orange, Grilled Corn, Jicama, Scallions and Fresh Tomato Juice

Crisp Tostadas

Culinary attendant required

Taste of the Pacific (served on ice) 11 each

Seafood Selections (minimum order of four pieces per guest)

Oysters on the Half Shell*
Marinated Poached Prawns*
Ceviche Shots*
Marinated Steamed Mussels*
Cocktail Crab Claws
Alaskan King Crab Legs (5 inch sections)
Lobster Medallions

*locally sourced as the season permits

Accompaniments

Classic Cocktail Sauce, Lime and Lemon Wedges, Champagne Mignonette, Mary Rose Sauce and Mini Tabasco Bottles

Tijuana Tasters 34 per guest

Tacos Al Pastor
Carved-To-Order Roasted Pork
Corn Tortillas, Grilled Pineapple, Cilantro, Charred Green Onions and Lime Wedges

Accompaniments

Poblano Pepper and Corn Quesadillas
Whole Mexican Grilled Corn with Mayonnaise, Cilantro, Lime, Chile Powder and Crumbled Cojita Cheese
Pico de Gallo, Sour Cream and Avocado Salsa
Horchata and Imported Mexican Coca Cola

Culinary attendant required

On The Border Taquería 32 per guest

Build-Your-Own Tacos
Chili-Marinated Pulled Chicken, Carne Asada
Beef, Pork Carnitas and Beer-Battered Fish

Cilantro, Shredded Cabbage, Pico de Gallo, Jalapeños and Lime Wedges

Corn and Flour Tortillas

Salsa, Guacamole, Crema and Cotija Cheese

Charcuterie Board 38 per guest

Selection of Cured Meats, Imported Cheeses, Grilled Vegetables, Roasted Peppers, Artichoke Tapenade, Marinated Olives, Assorted Mustards, Honeycomb, Dried Fruits, Roasted Nuts, Assorted Crackers and Sliced Baguettes

Alaskan King Crab Legs and Lobster Medallions
– 15 each
Culinary attendant optional for freshly shucked
oysters – one for every 35 guests at a rate of
\$300 per attendant

The Cheese Board 28 per guest
Selection of International and American
Cheeses, Fruit Compote, Honeycomb, Toasted
Nuts, Dried Fruits, Assorted Water Crackers and
Raincoast Crisps

Tortilla Station 16 per guest
Housemade Salsas, Guacamole, Pico De Gallo
and Tortilla Chips

The Mediterranean Collection
France
Fromage and Charcuterie
Brie, Petit Basque and Chevre

Crudité and Dips 24 per guest
Assorted Local Vegetables, Pita Crisps, Thick-
Cut Kettle Chips, Spinach and Artichoke Dip,
Poquillo Pepper Hummus, Sweet Onion Dip and
Buttermilk Ranch

SoCal Sushi
Items require a minimum order of 150 pieces; at
least four pieces per guest is recommended.
Select up to six different items.

Sushi Rolls
Hamachi
Salmon
Tuna Avocado
Seasonal Vegetable
Spicy Tuna
California

Specialty Rolls
Rainbow
Hawaiian
Local Yellowtail

Sashimi
Ahi Tuna
Salmon
Hamachi

Accompaniments
Pickled Ginger, Soy Sauce, Wasabi and Sriracha

Sushi Rolls – 9.50 each
Specialty Rolls – 12.50 each
Sashimi – 12.50 each
Chef's Selection of Assorted Sushi and Sashimi
– 11.50 each
Sushi chef optional – one for every 100 guests at
a rate of \$350 per chef for up to two hours, \$150
per additional hour

Carved Selections
Items require a minimum of 20 guests.
Rosemary-Roasted Leg of Lamb with Mint
Bordelaise

Foie Gras Mousse, Country Pâté and Saucisson
Cornichons and Pickled Vegetables
Quince Compote and Dijon Mustard
Sliced and Toasted Baguettes

Spain

Paella (select two)
Valencian – Chicken and Pork
Marisco – Prawns, Mussels, Clams and Squid
Vegetariana – Red and Green Peppers,
Artichokes, Lima Beans and Onions
Negra – Squid Ink and Seafood

Italy

Made-To-Order Risotto
Grilled Shrimp, Smoked Chicken, Chorizo and
Braised Short Ribs
Caramelized Cipollini Onions, Wild Mushrooms,
Asparagus, Wild Arugula and Roasted Artichokes
Roasted Garlic, Goat Cheese, Parmesan
Cheese, Chives and Flat-Leaf Parsley

Greece

Carved Garlic and Oregano Leg of Lamb
Rosemary-Marinaded Chicken
Roasted Eggplant, Zucchini, Squash, Onions and
Sweet Peppers
Feta Cheese, Sliced Cucumbers and Onions,
Tzatziki Sauce, Kalamata Olives, Shredded
Lettuce, Chopped Parsley, Lemon Wedges and
Basil Pesto
Split Whole Wheat Pita Bread

Turkey

Griddled-To-Order Housemade Flatbread Dough

Traditional Garlic Hummus, Baba Ganoush, Basil
Pesto, Crumbled Feta and Burrata Cheese,
Olives, Sun-Dried Tomatoes, Caramelized
Onions, Grilled Artichokes, Fire-Roasted Peppers
and Tzatziki Sauce

France – 34 per guest

Spain – 34 per guest

Italy – 34 per guest, culinary attendant required –
one for every 35 guests at a rate of \$200 per
attendant

Greece – 32 per guest, culinary attendant
optional

Turkey – 30 per guest, culinary attendant
required – one for every 35 guests at a rate of
\$200 per attendant

Stone-Ground Mustard- and Honey-Glazed
Artisanal Ham with Hawaiian Rolls

Herb-Roasted Turkey Breast with Orange-
Cranberry Chutney and Turkey Gravy*

Seared Ahi Tuna with Wakame Seaweed, Ginger-
Soy Dressing and Crispy Wontons

Herb- and Garlic-Roasted Beef Tenderloin with
Forest Mushroom Port-Wine Sauce*

Peking Duck Breast with Hoisin Sauce, Asian
Slaw and Steamed Buns

New York Strip Steak with Peppercorn-Brandy
Sauce*

Thyme-Roasted Pork Loin with Dried Cherry-
Mango Chutney*

Salmon En Croûte with Lemon-Dill Hollandaise

Roasted Vegetable Wellington with San Marzano
Tomatoes and Basil

*Freshly Baked Rolls with Butter

Accompaniments

Cauliflower Gratin
Roasted Brussel Sprouts with Pancetta
Grilled Asparagus
Creamed Corn
Garlic Butter Cremini Mushrooms
Creamed Spinach
Seasonal Roasted Vegetable Medley
Truffle Mac 'N' Cheese
Smashed Red Potatoes
Creamy Parmesan Cheese Polenta

Rosemary-Roasted Leg of Lamb – 28 per guest

Stone-Ground Mustard- and Honey-Glazed

Artisanal Ham – 21 per guest

Herb-Roasted Turkey Breast – 24 per guest

Seared Ahi Tuna – 34 per guest

Herb- and Garlic-Roasted Beef Tenderloin – 34
per guest

Peking Duck Breast – 32 per guest

New York Strip Steak – 30 per guest

Thyme-Roasted Pork Loin – 25 per guest

Salmon En Croûte – 28 per guest

Roasted Vegetable Wellington – 20 per guest

Culinary attendant required – one for every 75
guests at a rate of \$200 per attendant

RECEPTION AFTER-DINNER STATIONS

The following menus were created and priced to be served after dinner for late-light appetites. À la carte pricing can be requested for alternative meal and event times.

Duo of Sliders 24 per guest

Select two items.

Beef with Caramelized Onions and Cheddar Cheese

Beef with Blue Cheese, Sautéed Mushrooms and Horseradish

Country-Style Fried Chicken with Dill Pickles and House Sauce

BBQ Pork with Coleslaw and Onion Rings

Turkey with Cranberry Mayonnaise and Avocado

Garden Black Bean Burger with Chipotle Aioli and Corn Salsa

Quesadilla Station 22 per guest

Select two items.

Chicken Tinga and Oaxaca Cheese

Pulled Pork, Cilantro, Onions and Manchego Cheese

Grilled Corn, Poblano Peppers and Pepper Jack Cheese

Oaxaca Cheese and Manchego Cheese

Shrimp, Cilantro and Cojita Cheese

Fried Potatoes 18 per guest

Select two items.

Smoked Paprika Potato Wedges with Honey Ketchup

Sweet Potato Fries with Sea Salt

Truffle-Parmesan Cheese French Fries with Garlic Aioli

Housemade Thick-Cut Potato Chips

Street Food Skewers 28 per guest

Spicy Cumin Lamb with Lime Wedges

Lemongrass- Cilantro- Garlic-Marinated Beef with Sweet and Sour Sauce

Kalbi-Style Chicken with Sriracha Mayonnaise

RECEPTION DESSERT STATIONS

A culinary attendant is required for all stations unless otherwise noted – one for every 50 guests at a rate of \$200 per attendant.

Crêpes Your Way Bar 24 per guest

Sliced Strawberries, Orange Supremes, Candied Nuts, Bananas Foster, Caramel and Chocolate Sauce, Nutella, Raspberry Coulis and Vanilla Bean Chantilly

Banana Split and Sundae Bar 22 per guest

Housemade Chocolate, Vanilla and Strawberry Ice Cream

Warm Chocolate and Caramel Sauce

European Gelato and Sorbet 26 per guest

Select six items.

Gelato

Vanilla Bean, Dark Chocolate, Rum Raisin, Pistachio, Coconut, Banana, Praline and White Chocolate

Sorbet

Mango-Passion Fruit, Raspberry, Black Currant, Coconut, Lemon, Cherry, Grapefruit and Lychee

Accompaniments

Nutella, Crispy Chocolate Pearls, Caramelized Hazelnuts, Vanilla Bean Chantilly, Raspberry Coulis, Seasonal Berries, Caramel Sauce and Chocolate Sauce

All About Cupcakes 22 per guest

Items require a minimum of 25 guests. Select eight items.

Miniature Cupcakes

Red Velvet with Cream Cheese
Vanilla with Salted Caramel Cream
Chocolate with Dark Chocolate Ganache
Carrot with Orange Cream Cheese
Birthday Cake with Vanilla Buttercream
Chocolate with Chocolate Buttercream
Cannoli
Tres Leches with Caramel
Piña Colada
Pumpkin with Chocolate Ganache
Oreo
Peanut Butter Cup
S'mores with Toasted Marshmallow
Mint Chocolate Chip
Banana Cream with Nilla Wafer
Caramel Apple
Lemon Curd with Italian Meringue

No culinary attendant required

Toast-Your-Own S'mores 20 per guest

Station

Jumbo Marshmallows, Hershey's Milk Chocolate Bars and Graham Crackers

150 setup fee includes fire pit and culinary attendant for up to one hour

Dessert & Coffee Station

Select up to eight different items.

Banana Bread Pudding
Espresso Cheesecakes
Milk Chocolate and Passion Fruit Entremet
Raspberry Macarons
Pecan Tarts
Lemon Meringue Tarts
Chocolate Mousse Cups with Seasonal Berries
Profiteroles with Vanilla Crème
Coconut Panna Cotta
Raspberry and Praline Entremet
Key Lime Tarts with Blueberries
Valrhona Brownies with Dark Chocolate Ganache
Housemade Cookies: Oatmeal-Raisin, Chocolate Chip, Crystal Sugar, Mocha-Pecan and Peanut Butter

Accompaniments

Freshly Brewed Regular and Decaffeinated Coffee
Assortment of Hot Teas

Selection of 3 Desserts per Guest – 28 per guest
Selection of 4 Desserts per Guest – 33 per guest
Selection of 5 Desserts per Guest – 38 per guest
No culinary attendant required



PLATED DINNER

Pricing is based on three- and four-course menu options. Select one item from each course to be served to all guests. If four-course menu option is chosen, two courses are served prior to the entrée course. Amuse Bouche, Intermezzo, Cheese Course and Mignardise Plate may be added at an additional charge.

If a choice of entrée is offered and a pre-count is provided in advance, the higher price of the two entrées will be charged. This option is limited to two selections, plus a vegetarian selection. A choice of entrée may be offered table side at the event when a four-course menu option is selected. This option is limited to three selections, plus a vegetarian selection. The highest price of the entrées, plus \$25 per entrée, will be charged.

A \$15.00 per person surcharge will be added to the menu price when the guarantee is less than 25 guests.

Served with Freshly Baked Breads and Butter; Freshly Brewed Regular and Decaffeinated Coffee; and an Assortment of Hot Teas.

Prices for Entrées below are for Three Course Dinner. For Four Course Dinner, add additional \$20.00 to Entrée.

SOUPS

**Lobster and Butternut
Squash Bisque**
Basil Oil

**Roasted Baked Garlic
Potato Soup**
Crème Fraîche, Chives and Pancetta

Trio of Onion Soup
Leeks, Sweet Onions, Scallion, Mozzarella Toast

Creamy Wild Mushroom
Truffle Butter Croutons

SALADS

Baby Gem Lettuce
Brioche Croutons, Grated Eggs, Red Radish,
Green Goddess Dressing

Bouquet of Lettuces
Cucumber, Candied Pecans, Lemon Vinaigrette,
Red Beet Purée

**Layered Golden and Red
Beets**
with Candied Walnut and Purple Haze Goat
Cheese, Micro Arugula, Sherry Vinaigrette

Vanilla Poached Petite

Hearty Taco Soup

Kidney Beans, Ground Beef, Tomatoes and Sweet Corn

Butternut Squash

Toasted Pepitas

Parsnip and Apple Bisque

Tomato Carpaccio Caprese

Burrata, Basil, Balsamic Glaze, Micro Arugula

Pear Salad

Sliced Heirloom Tomato, Fine Herbs, Red Wine Vinaigrette

Iceberg Lettuce

Pickled Red Onions, Shaft Bleu Cheese, Red Radish, Pancetta Chip, Avocado Ranch Dressing

Asparagus Salad

Aged Gouda, Hazelnuts, Wild Arugula, Honey Vinaigrette

COLD APPETIZERS

Yellow Beet Tartar

Fried Goat Cheese, Frisée and Mache, Dill Crème Fraiche

Roasted Eggplant and Burrata Cheese

Sundried Tomatoes, Basil, Balsamic

Crab and Avocado Timbale

Heirloom Tomatoes, Chipotle Lime Vinaigrette

HOT APPETIZERS

Pan Roasted Jumbo Scallop, Basil Potato, Caviar, Chardonnay Butter Sauce

Pan Roasted Jumbo Scallop, Basil Potato, Caviar, Chardonnay Butter Sauce

Kobe Beef Meatball

Bucatini Pasta, Tomato Basil

Roasted Jumbo Prawns

Roasted Vermicelli Pasta, Cinnamon Lobster Glaze

Butternut Squash Flan

Apple Butter, Candied Pecans, Micro Greens

Charred Octopus

Lemon and Olive Oil, Tomato Salsa Verde, Green Chimichurri

Truffle Infused Pork Belly

with Chive Potato Puree, Maple Jus

Wild Mushroom Ravioli

with Truffle Cream

Angel Hair Pasta

with Fresh Tomato and Basil

ENHANCED APPETIZERS

INTERMEZZO SORBETS

Amuse Bouche 9 per guest
Chef's Creative Selection

Crispy Sweetbreads and Foie Gras 18 per guest
with Aged Rum Sauce and Poached Pear

Roasted Quail 9 per guest
with Herb Farro Risotto and Pomegranate Reduction

CHICKEN ENTRÉES

Roasted Jidori Chicken 110 per guest
Crème Fraiche Potato Purée, Braised Red Cabbage, Port Wine Sauce

Herb-Marinated Chicken Breast 110 per guest
Yukon Warm Potato Salad, Braised Cipollini Onions, Chicken Jus

Chicken Piccata Scampi 110 per guest
on Linguini Pasta

Hoisin Glazed Chicken 110 per guest
Baby Bok Choy, Water Chestnuts, Shitake Mushrooms, Garlic Butter Sauce, Lotus Root Chips

Horseradish Apricot-Crusted Chicken 110 per guest
Purple Potatoes, Kink Oyster Mushrooms, Young Arugula, Apple Vinaigrette

Pan-Seared Chicken 110 per guest
Cauliflower Potato Purée, Vegetable Medley, San Marzano Tomato Chutney, Madeira Beurre Blanc

GRAND MEAT ENTRÉES

Roasted Aged Rib Eye 135 per guest
Potato Au Gratin, Glazed Honey Carrots, Au Poivre Sauce

Green Apple 9 per guest
with Toasted Hazelnut

Lemon Verbena 9 per guest

Hibiscus Raspberry 9 per guest

Basil Strawberry 9 per guest

MEAT ENTRÉES

Grilled Angus Flat Iron 125 per guest
Fingerling Potatoes, Toy Box Carrots, Chef's Mixed Mushrooms and Edamame, Horseradish Jus

Chimichurri Flank Steak 125 per guest
Tomato Cucumber Relish, Green Herb Chimichurri, Avocado Fries, Roasted Asparagus

SEAFOOD ENTRÉES

Honey Smoked Salmon 125 per guest
Layered Roasted Squash and Tomatoes, Risotto Cake, Apple Vinaigrette

Grilled New York Steak 135 per guest
Wild Mushroom Fricasée, Yukon Buttermilk
Mashed Potato, Port Wine Sauce

Roasted Beef Tenderloin 135 per guest
Herb-Crusted Oven Roasted Tomato, Large
Asparagus, Potato Wedge, Green Peppercorn
Sauce

**Center Cut Braised Veal
Short Rib** 135 per guest
Soft Polenta, Crispy Sweetbreads, Morel Cream
Sauce, Poached Pear

Roasted Veal Loin 135 per guest
Eggplant Caviar, French Beans, Diced Potatoes,
Red Wine Sauce

**Herb-Crusted Australian
Lamb Chops** 135 per guest
Pecorino and Pea Risotto, Lemon Scented Goat
Cheese Crumbles, Oven Dried Tomato Trio

California White Sea Bass 125 per guest
Organic Red Quinoa, Marinated Artichokes, Pea
Tendrils, Fire Roasted Sweet Bell Pepper Salsa

**Fennel and Coriander Seed-
Crusted Salmon** 125 per guest
Broccoli Purée, Saffron Potatoes, Mandarin
Orange Pine Nut Relish

Pan Roasted Branzino 125 per guest
Artichoke, Olive and Tomato Stew, Garlic Butter,
Grilled Baguette

Seared Striped Bass 125 per guest
Orange Braised Endives, Crispy Potato, Yellow
Pepper Coulis

Black Cod 125 per guest
Yellow and Green Squash, Baby Carrots, Crispy
Potato, Vermouth Butter

Roasted Sablefish 125 per guest
Lemon and Saffron Coulis, Black Olive
Vinaigrette, Buttered Asparagus, Spinach Potato
Dumpling

Seared Scottish Salmon 125 per guest
Horseradish, French Beans, Shitake Mushrooms,
Romesco Sauce

GRAND SEAFOOD ENTRÉES

**Pan-Seared Chilean Sea
Bass** 138 per guest
Fennel, Leeks, Polenta Croutons, Carrot Jus

**Plancha-Seared Jumbo
Scallops** 138 per guest
Lemon Fennel Mascarpone Risotto, Green
Chickpeas, Lemon Butter

**Lobster and Shrimp
Pappardelle** 138 per guest
Fennel, Savory Spinach, Lobster Cream Sauce

DUO ENTRÉES

**Braised Short Rib,
Reduced Jus and Herb-
Crusted Sea Bass, Lemon
Buerre Blanc** 135 per guest
Braised Short Rib, Reduced Jus and Herb-
Crusted Sea Bass, Lemon Buerre Blanc

**Creamy Polenta, Ragout of
Mushrooms** 135 per guest
Creamy Polenta, Ragout of Mushrooms

**Grilled Jumbo Prawns,
Lemon Vinaigrette and
Roast Chicken** 135 per guest
Herb Jus, Fingerling Potatoes, Artichokes,
Roasted Tomatoes

GRAND DUO ENTRÉES

Slow Roasted Beef 150 per guest
**Tenderloin, Red Wine Demi
and Butter Poached
Lobster Tail, Tarragon
Buerre Blanc**
Porcini Potato Puree, Baby Seasonal Vegetables

Petite Filet Mignon, Truffle 150 per guest
**Sauce and Seared Chilean
Sea Bass**
Chardonnay Butter Sauce, Horseradish
Potatoes, Grilled Asparagus

INDIVIDUAL DESSERTS

Exotic Mousse
**Assemblage with Coconut
Mousse, Poached
Pineapple Gelée and
Coconut Gelato**
Exotic Mousse Assemblage with Coconut
Mousse, Poached Pineapple Gelée and Coconut
Gelato

Vanilla Mousse Legere
**with Raspberry Confit,
Almond Crumble and
Mascarpone Chantilly**
Vanilla Mousse Legere with Raspberry Confit,
Almond Crumble and Mascarpone Chantilly

Praline Mousse with

VEGETARIAN ENTRÉES

Baked Vegetarian Lasagna 100 per guest
Ricotta Cheese, Pine Nuts and Pomodoro Sauce

Curried Chickpeas with 100 per guest
Lentils
Mushrooms and Pickled Red Onions

Wild Mushroom Ravioli 100 per guest
Walnut Parsley Pesto, Micro Arugula, Sauternes
Sauce

Roasted Seasonal 100 per guest
Vegetable Strudel
Wilted Wild Arugula, Pomodoro Sauce

Meatless Chili 100 per guest
Kidney Beans, Corn, Tomatoes, Bell Peppers,
Avocado and Sour Cream

Truffle Wild Mushroom 100 per guest
Risotto
Port Reduction, Micro Baby Greens

DESSERT TRIO

**Almond-Apricot Gateaux,
Dark Chocolate Mousse
Cake or Banana-Coconut
Entremet**

**Almond-Apricot Gateaux,
Dark Chocolate Mousse
Cake or Banana-Coconut
Entremet**

**Chocolate Tart with Coffee
Bavarois, Coconut-
Pineapple Tart or Milk
Chocolate-Raspberry
Verrine**

Caramelized White

**Passion Fruit, Caramel
Milk Chocolate Chantilly
and Banana Ice Cream**

Praline Mousse with Passion Fruit, Caramel Milk
Chocolate Chantilly and Banana Ice Cream

**Chocolate Panna Cotta,
Raspberry-Lemon Macaron
or Passion Fruit
Chouquette**

**Roasted Apple and Walnut
Tart with Oatmeal Streusel
and Caramelized Walnut
Ice Cream**

Roasted Apple and Walnut Tart with Oatmeal
Streusel and Caramelized Walnut Ice Cream

Salted Caramel Tart

with Crispy Praline, Manjari Chocolate Mousse
and Vanilla Ice Cream

**Raspberry and Praline
Gateaux**

Fresh Raspberries, Raspberry Coulis and
Almond Ice Cream

Dark Chocolate Entremet

with Caramelized Hazelnut, Soft Chocolate Cake
and Mango and Passion Fruit Sorbet

CHEESE COURSE

Trio of Soft, Hard and Blue 20 per guest

Domestic Cheeses

Fruit Compote, Honeycomb, Toasted Nuts, Dried
Fruits and Walnut

Assorted Water Crackers and Raincoast Crisps

**Mignardises (served family
style)** 12 per guest

Handcrafted Confections, Truffles, Bonbons and
Pâté de Fruit

BUFFET DINNER

All buffet dinners are served for a maximum of two hours. A \$15.00 per person surcharge will be added to the menu price when the guarantee is less than 40 guests.

Served with Freshly Baked Breads and Butter; Freshly Brewed Regular and Decaffeinated Coffee; and an Assortment of Hot Teas.

The California Tide

Soups

Select one item.

Farmer's Roasted Vegetable, Arugula Pesto
Chickpea and Puy Lentils, Vegetable Medley and Tomatoes
Cream of Cauliflower and Toasted Fennel Seeds
Tomato, Carrot and Ginger, Creamy Yogurt
Purée of Local Asparagus and Hint of Horseradish

Salads

Select three items.

Mixed Lettuce and Rocket Greens Salad, Red Wine Vinaigrette
Young Yukon Potato Salad, Pickles, Dijon Mayonnaise and Feta Cheese
Grilled Belgian Endive, Marinated Beet, Romanesco Cauliflower
Crispy Radish Salad, Watermelon and Red Lemon Chives, Citrus Vinaigrette
Goat Cheese and Lentil Salad, Soft Herbs, Baby Tomatoes and Basil
Fennel and Red Onion Salad, Upland Watercress, Coriander and Thyme Vinaigrette
Caesar Salad, Roasted Garlic Sourdough Croutons, Shaved Parmesan
Baby Arugula and Spinach Salad, Toasted Hazelnuts, Sundried Cranberries, Purple Haze Goat Cheese, Balsamic Vinaigrette
Vine-Ripe Tomato and Burrata Salad, Fresh Basil, Aged Balsamic Reduction

Premium Entrées

Select three items.

Poached Wild Salmon, Leeks, Spinach and Tomato Vinaigrette
Mussels and Clams Sauté, Garlic Shallots and White Wine, Toast
Roasted Seasonal Fish, Artichokes, French Beans, Kalamata Olives
Roasted Crispy Chicken, Sauternes Sauce, Wild

BBQ At The Beach

160 per guest

Soup

Lobster and Shrimp Bisque

Salads

Jalapeño Coleslaw, Cumin, Cilantro and Lime
BLT Chopped Salad, Creamy Ranch Dressing
Potato Salad, Celery, Hearts of Palm
Mesclun Saladini Lettuce Blend, Honey Mustard Dressing

From The Grill

Select three items.

Marinated Chicken

Marinated Petite Filet of Beef, Red Wine Sauce
BBQ Pork Ribs
Carved House-Smoked Brisket, Chipotle Ketchup
Grilled Swordfish, Tropical Fruit Salsa
Grilled Jumbo Shrimp, Lemon Butter Sauce
Portobello Mushroom Steak, Balsamic Jus

Accompaniments

Idaho Baked Potatoes, Sour Cream, Butter, Scallions, Cheddar Cheese, Bacon Bits
Baked Truffle Macaroni and Cheese
Roasted Vegetable Medley Platter

Desserts

Devil's Food Cupcakes
Banana Cream Pie
Vanilla Cream Puffs with Chocolate Sauce

Additional From The Grill Items – 10 per guest, per selection

From The Grill culinary attendant required – one for every 75 guests at a rate of \$200 per attendant

Mixed Berry Cobbler with Sweet Crème Fraîche
Strawberry Shortcake

Mushrooms
Marinated Chicken Thighs, Chorizo Sausage,
Grilled Sweet Onions
Apricot Glazed Chicken Breast, Herb Garlic
Fingerling Potatoes, Brandy Cream
Roasted Penne Pasta, Anchovies, Garlic and
Capers
Coca Cola Brined Pork Loin, Roasted Green
Apples, Roasting Jus
Grilled Skirt Steak with Pickled Corn Relish

Grand Entrées

Slow Roasted Herb Rubbed Tenderloin of Beef,
Asparagus, Port Wine Sauce
Lobster and Shrimp Pappardelle, Fennel, Savory
Spinach, Lobster Cream Sauce
Roast Leg of New Zealand Lamb, Mint Pea
Puree
Seared Chilean Sea Bass, Baby Bok Choy, Miso
Butter

Desserts

Chef's Selection of Miniature Desserts, Large
Cakes and Tarts

Premium Entrée Selection – 145 per guest

Grand Entrée Selection – 160 per guest

Catching A Wave South 150 per guest

Soups
Select one item.

Brazilian Black Bean Soup, Grilled Red Onion
Relish
Quinoa Chowder, Oregano, Sundried Tomatoes
and Vegetables
Portuguese Potato and Kale Soup

Salads
Select three items.

Jicama and Citrus Segment Salad, Chile Powder
and Squeezed Lime Juice
Ensalada Chilena, Onions, Tomatoes and
Parsley
Vegetable Ceviche Salad, Sweet Peppers, Red
Onions and Teardrop Tomatoes
Chimichurri Orzo Pasta Salad, Wild Arugula

Entrées
Select three items.

Bacon with Creamy Swiss Chard
Peruvian-Spiced Chicken, Yellow Roasted

Stroll Through San Diego's 165 per guest

Little Italy
Soup
Select one item.

White Bean, Vegetable and Kale
Italian Sausage and Shrimp, Tomatoes, Onions
and Potatoes

Salads
Select three items.

Panzanella Caprese Salad, Basil, Olive Oil,
Brioche
Fennel and Asparagus, Citrus Vinaigrette
Kale Caesar, Croutons, Shaved Parmesan, Dried
Cranberries and Toasted Pinenuts
Shredded Brussel Sprouts, Pecorino Cheese and
Candied Walnuts~

Pasta
Select one item.

Potato Gnocchi with Pesto
Bucatini with Pancetta, Onions and Tomatoes
Rigatoni with Pomodoro Sauce

Potatoes

Additional Entrées – 10 per guest, per selection
South American Bouillabaisse Seafood Stew with Fried Plantains
Grilled Skirt Steak with Adobo Butter and Green Chimichurri
Roasted Salmon, Tomatillo Mole and Julienne Sweet Bell Peppers
Roasted Pork Loin, Chilean Cilantro Sauce
Traditional Paella and Garnishes

Desserts

Arroz Con Leche with Strawberries
Tequila Lime Tart
Florida Entremet: Grapefruit Mousse, Mango Caramel and Citrus Madeline
Pistachio and Cherry Tart
Chocolate Mousse Cups with Fresh Berries

Tomato Risotto, Melted Burrata and Chives

Entrées
Select three items.

Roasted Beef Tenderloin, Soft Polenta and Mushrooms
Pan-Seared Chilean Seabass, Artichoke Caponata
Ahi Tuna Putanesca with Penne Pasta
Veal Piccata, Lemon Caper Butter Sauce
Creamy

Desserts

Tiramisu
Ricotta Cannoli with Chocolate Chips and Pistachios
Baba au Rhum with Mascarpone Chantilly and Rum Raisins
Citrus Cheesecakes
Chocolate Passion Fruit Torte

Additional Entrées – 10 per guest, per selection

Pacific Rim

155 per guest

Soups

Select one item.

Coconut and Carrot Soup, Toasted Coconut Flakes
Miso Soup with Tofu, Spinach and Shitake Mushrooms
Ginger Butternut Soup, Sesame Seeds

Salads

Select three items.

Pickled Cucumber, Radish and Onion Salad, Rice Wine Vinaigrette
Chilled Udon Noodle Salad, Shredded Cabbage, Carrots, Enoki Mushrooms, Soy Sesame Dressing
Edamame Beans, Mandarin Oranges, Napa Cabbage, Sweet Bell Peppers, Red Quinoa
Mango Cabbage Slaw, Jicama, Snap Peas, Carrots, Cashews, Creamy Pineapple Dressing

Entrées

Shrimp Fried Jasmine Rice, Carrots, Peas, Eggs, Sesame Oil and Soy
Marinated Beef and Broccoli Rabe, Chestnuts and Scallions
Orange-Glazed Chicken Thighs, Garlic Baby Bok Choy

Lemon Grass and Pineapple Glazed Pork,
Braised Green Cabbage
Glass Noodle Stir Fry, Spinach, Onions,
Mushrooms and Carrots

Desserts

Coconut Panna Cotta
Pistachio Yuzu Cake
Chocolate Cherry Tarts
Pineapple Praline Verrine
Banana Exotic Entremet



BEVERAGE PACKAGES

One Bar with One Bartender per 75 guests, is standard
 Bartender Fee - \$200 each for up to four (4) hour duration
 Each additional hour @ \$100.00 per hour, or part thereof

Our standard pour on Liquor is 1.5 fluid ounces
 After Dinner Drinks - 2.0 fluid ounces
 Port - 3.0 fluid ounces

Packages are based on consecutive hours and will be charged on the final guarantee.
 Dinner wine service is not included in package and will be priced by the bottle, on consumption.

Premium Package

Liquor
 Finlandia Vodka – Koskenkorva, Finland
 Plymouth Gin – Devon, England
 The Famous Grouse Scotch Whisky – Hosh, Scotland
 Jim Beam Bourbon – Kentucky, USA
 Seagram's 7 Whiskey – Indiana, USA
 Bacardi Silver Rum – San Juan, Puerto Rico
 Sauza, Tequila Blanco – Jalisco, Mexico
 Hardy VS – Cognac, France

Wines by the Glass
 Sommelier's Selection: Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon and Sparkling Wine

Beer
 Sampling of Domestics, Imports and Classic West Coast IPAs – representative of the local San Diego craft brew scene

One-Hour Package – 38 per guest
 Two-Hour Package – 45 per guest

Grand Package

Liquor
 Purity Vodka – Eslov, Sweden
 Grey Goose Vodka – Picardy, France
 Tito's Vodka – Texas, USA
 Hendrick's Gin – Girvan, Scotland
 Botanist Gin – Islay, Scotland
 Johnnie Walker Black Scotch Whisky – Kilmarnock
 Macallan 12 Single Malt Scotch Whisky – Moray
 Highland Park 12 Single Malt Scotch Whisky – Orkney
 Woodford Reserve Bourbon – Kentucky, USA
 Jack Daniel's Tennessee Whiskey – Tennessee, USA
 Crown Royal Canadian Whiskey – Gimli, Canada
 Appleton Reserve Spiced Rum – Nassau Valley, Jamaica
 Selvarey White Rum – Pese, Panama
 Patrón Silver Tequila – Jalisco, Mexico
 Casamigos Reposado – Jalisco, Mexico
 Remy Martin VSOP – Cognac, France
 Hardy VSOP – Cognac, France

Each Additional Hour – 15 per guest

Mixers

Fever Tree Club Soda, Tonic Water, Ginger Ale and Ginger Beer

Wines by the Glass

Sommelier's Selection: Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon and Sparkling Wine

Beer

Sampling of Domestics, Imports and Classic West Coast IPAs – representative of the local San Diego craft brew scene

One-Hour Package – 44 per guest

Two-Hour Package – 54 per guest

Each Additional Hour – 16 per guest

The True Local Experience

A special variety of locally-inspired spirits, craft beers and cocktails showcasing the flavors of San Diego. May be substituted into our Premium or Grand beverage offerings. Charged on consumption.

Specialty Tequilas

Select two items.

Select two items.

Mexicali Mimosa – 20 per drink
Carlsbad 75 – 20 per drink
Race Track Royale – 20 per drink

HOSTED BAR

Charged on Consumption

Premium Liquor	14 per drink	Grand Liquor	16 per drink
Domestic Beer	8 per drink	Imported and Local Craft Beer	9 per drink
Bottled Still and Sparkling Mineral Waters	7 per drink	Bottled Soft Drinks	7 per drink
Premium Wines	15 per drink	Grand Wines	18 per drink
After Dinner Drinks Amaretto – Disaronno – Italy Baileys Irish Cream – Ireland Frangelico – Italy Kahlua – Mexico Grand Marnier – France	16 per drink	Cognac Hardy VSOP Cognac, France Remy Martin VSOP, Cognac, France	25 per drink
Armagnac St. Vivant, Armagnac, France	18 per drink	Grappa Lorenzo Inga, Grappa, Italy	18 per drink
Port Taylor Fladgate Late Bottle Vintage Port	16 per drink		

CASH BAR

Charged on Consumption. Pricing includes service charge and tax.

Premium Liquor	16 per drink	Grand Liquor	18 per drink
Domestic Beer	9 per drink	Imported and Local Craft Beer	10 per drink
Bottled Still and Sparkling Mineral Waters	8 per drink	Bottled Soft Drinks	8 per drink
Premium Wines	18 per drink	Grand Wines	20 per drink
After Dinner Drinks Amaretto – Disaronno – Italy Baileys Irish Cream – Ireland Frangelico – Italy Kahlua – Mexico Grand Marnier – France	18 per drink	Cognac Hardy VSOP Cognac, France Remy Martin VSOP, Cognac, France	33 per drink

SIGNATURE COCKTAILS

The Grand Margarita 20 per drink

Featuring Fairmont Grand Del Mar's very own hand selected Grand Reserva Patron Añejo Tequila
Fresh Squeezed Lime Juice, Agave Nectar, Grand Marnier Float and Lime Wedge

Foggy Canyon Fashioned 20 per drink

Woodford Reserve Bourbon, Smoked Cinnamon infused Simple Syrup, Angostura and Orange Bitters
served on the rocks with a Smoked Luxardo Cherry and Orange Peel

The Del Mar Dame 20 per drink

Tito's Vodka, Fresh Pressed Cucumber Juice, Lemon Juice, and Coconut Water and Mint Simple Syrup
served in a tall glass with Mint Sprig

The Tijuana Mule 20 per drink

Casamigos Reposado Tequila, Fresh Lime Juice, Fruitlab Hibiscus Liqueur and Fever Tree Ginger Beer

CHAMPAGNE COCKTAILS

Mexicali Mimosa

20 per drink

Tequila, Fresh Squeezed Orange and Lime Juice, Mango Puree, Segura Viudas Cava

Carlsbad 75

20 per drink

Hendricks Gin, Fresh Lemon Juice, Strawberry Puree, Chandon Brut Sparkling Wine

Race Track Royale

20 per drink

Pomegranate Juice, Basil Infused Simple Syrup and Schramsberg Sparkling Wine

BANQUET WINE LIST

Wines are allocated and may have limited availability.

Sparkling Wine 55 per bottle
Segura Viudas, Brut, Cava, Spain – crisp with an interesting floral note and mouth-pleasing creaminess

Sparkling Wine 65 per bottle
Domaine Chandon, Brut, California – nutty flavors with hints of brioche and a refreshing dry finish

Sparkling Wine 95 per bottle
Schramsberg, Blanc de Blancs, Napa Valley, California – bright core fruits, floral notes and an elegant creaminess

Champagne 125 per bottle
Laurent-Perrier “La Cuvée” Brut, France – delicate creamed apples and fragrant acidity with a light and fruity finish

Champagne 135 per bottle
Charles Heidsieck Rosé, Reserve, France – delicate vivacious bubbles, a powerful mouth feel with bursts of berries

Champagne 420 per bottle
Krug, “Grande Cuvée,” France – fine bubbles, aromas of blooming flowers and nutty citrus flavors

Chardonnay 55 per bottle
Foxglove, Paso Robles, California – mineral driven and well balanced

Chardonnay 65 per bottle
Maison Roche de Bellene, Burgundy, France – old vine Burgundian Chardonnay with bright minerality

Chardonnay 80 per bottle
Keenan, Spring Mountain, Napa, California –

Sparkling Wine 60 per bottle
Bortolin Angelo, Prosecco, Italy – fruity and delicate taste with sweet notes falling gently on the palate

Sparkling Wine 85 per bottle
Mumm, Brut, Rosé, Napa Valley, California – soft fruity berries with firm and powerful structure

Champagne 115 per bottle
Louis Roederer, Brut, France – fresh citrus fruit and apple flavors, elegant texture and a live crisp finish

Champagne 130 per bottle
Veuve Clicquot, Brut, “Yellow Label,” France – strength meets silkiness with notes of crisp fruit and baked bread

Champagne 385 per bottle
Moët et Chandon, “Dom Pérignon,” France – a pure airy bouquet finishing with a pristine silky finish on the palate

Chardonnay 55 per bottle
Chalone, Monterey County, California – fruit expressive with a toasty oak finish

Chardonnay 55 per bottle
Landmark, Sonoma County, California – bright acidity and minerality with notes of apricot and honey

Chardonnay 70 per bottle
Paul Hobbs “Crossbarn” Chardonnay, Sonoma Coast, California – juicy palate with round texture and minerality

Chardonnay 90 per bottle
Christian Moreau, Chablis, France – ripe and

food worthy with crisp acidity and medium body

Chardonnay 95 per bottle
Walter Hansel, North Slope, Russian River,
Sonoma, California – honeyed, rich, full-bodied
and nutty

Chardonnay 120 per bottle
Paul Hobbs, Russian River, Sonoma, California –
richly textured with fresh white fruits and sweet
brioche notes

Chardonnay 130 per bottle
Kistler, “Les Noisetiers,” Sonoma Coast,
California – a perfect pair with food, light Meyer
lemon and hazelnut

Chardonnay 140 per bottle
Far Niente, Napa Valley, California – rounded
and silky with flavors of ripe fruits and subtle
toasty oak

Chardonnay 175 per bottle
*Peter Michael, Belle Cote, Sonoma Coast –
creamy and weighty with ripe and powerful fruit

Riesling 65 per bottle
Blees-Ferber, Spatlese, Mosel, Germany – notes
of bright stone fruits and crisp acidity

Sauvignon Blanc 60 per bottle
Silverado, Napa Valley, California – vibrant and
exotic with spice and floral notes

Sauvignon Blanc 65 per bottle
Lucien Crochet, Sancerre, France – pungent and
distinctive with mineral and grapefruit flavors

Sauvignon Blanc 105 per bottle
Rochioli, Russian River, Sonoma, California – a
balanced blend of citrus, sweet hay and a hint of
thyme

bone dry with a refreshing minerality that defines
traditional Chablis

Chardonnay 115 per bottle
Peay, Sonoma Coast, California – golden, chalky
profile with excellent acidity and a medium to
long finish

Chardonnay 120 per bottle
Chateau Montelena, Napa Valley, California –
bright fruits with a touch of vanilla and a rich
finish

Chardonnay 132 per bottle
Frank Family, Lewis Vineyards, Carneros, Napa
Valley, California – big, buttery and bold Napa-
style Chardonnay

Chardonnay 150 per bottle
*Bitouzet-Prieur, Meursault, “Les Corbins,”
Burgundy, France – classic with soft minerality
and a very long palate

Riesling 60 per bottle
Dr. Loosen, Kabinett, Mosel, Germany –
refreshing with a fine mineral edge expressing
floral and flinty notes

Sauvignon Blanc 55 per bottle
Justin, Paso Robles, California – Dry and crisp
with refreshing notes of tropical fruit

Sauvignon Blanc 60 per bottle
Ojai Vineyards, Santa Ynez Valley, California –
strong citrus on the palate with a creamy texture
and racy finish

Sauvignon Blanc 85 per bottle
Cloudy Bay, Marlborough, New Zealand – a
vibrant mix of ripe citrus and stone fruit with
structured acidity

Imported White Varietals 50 per bottle
Domäne Wachau, Gruner Veltliner, Austria –
golden delicious apple meets white pepper and
herbal notes

Imported White Varietals 55 per bottle

La Cana, Albarino, Rias Baixas, Spain – gentle and peachy with lingering minerality and tropical fruits

Pinot Noir 55 per bottle

Talbot, “Kali Hart,” Monterey County, California – bright red fruit flavors with soft smooth tannins

Pinot Noir 65 per bottle

Sextant, Santa Lucia Highlands, California – prominent raspberry notes with sage and truffle nuances

Pinot Noir 70 per bottle

Caraciolli, Santa Lucia Highlands, California – concentrated red fruit with undertones of pepper and tobacco

Pinot Noir 85 per bottle

Domaine Faiveley, Burgundy, France – rich and very ripe substance with fine round tannins

Pinot Noir 95 per bottle

Frank Family, Carneros, Napa Valley, California – orange and cranberry with baking spices, intense and full bodied

Pinot Noir 145 per bottle

*Bitouzet-Priuer “Les Aussy” Volnay 1er Cru, Burgundy, France – earthy, light on the palate with a medium finish

Syrah and Other Rhône Varietals 65 per bottle

Zaca Mesa, Syrah, Santa Ynez Valley, California – bright blackberry with a silky finish and a touch of smoky oak

Syrah and Other Rhône Varietals 115 per bottle

Domine Bois de Boursan, Rhone Blend, Chateauf-du-Pape, France – incense and dark cherries, fresh and juicy

Imported White Varietals 60 per bottle

K Martini & Sohn, Pinot Grigio, Alto Adige, Italy – full bodied, rich and flowery with pear and apple notes

Pinot Noir 60 per bottle

Brooks, Willamette Valley, Oregon – elegant earthiness, bright acidity and a complex lively finish

Pinot Noir 65 per bottle

Maison Roche de Bellene, Burgundy, France – sustainably farmed, puristic style with bright fruit and fine texture

Pinot Noir 70 per bottle

Tyler, Santa Barbara County, California – strong minerality, crushed rock, bright cherry, wet earth and game

Pinot Noir 95 per bottle

*Prudhon, Chassagne Montrachet Rouge, “Les Chambres,” Burgundy, France – open red fruit and woody earth

Pinot Noir 105 per bottle

Cloudy Bay, Marlborough, New Zealand – floral notes dance along finely grained tannins and harmonious acidity

Syrah and Other Rhône Varietals 60 per bottle

Kermit Lynch, Rhône Blend, Côtes-du-Rhône, France – deep dark earth meets spice notes for a long, dry finish

Syrah and Other Rhône Varietals 85 per bottle

E. Guigal, Syrah, Crozes-Hermitage, France – dark and deeply well-structured with refined tannins and a hint of oak

Zinfandel 75 per bottle

Ridge, “Three Valleys,” Sonoma, California – rich with bramble fruit, chewy tannins and a moderately long finish

Zinfandel 95 per bottle
Frank Family, Napa Valley, California – medium-bodied with a silky mouthfeel and hints of pepper and leather

Merlot 120 per bottle
Newton, “Unfiltered,” Napa Valley, California – ripe plums, currants supported by gravelly, ripe tannins

Malbec 55 per bottle
Terrazas de los Andes, Mendoza, Argentina – intense floral notes with a spicy character of black pepper and cocoa

Malbec 80 per bottle
Loscano, Grand Reserve, Uco Valley, Argentina – sweet and spicy plum, finishing with light nuances of oak

Cabernet Sauvignon and Blends 65 per bottle
Newton, “Red Label,” Napa County, California – bursting with red and purple fruits, hints of oak and spice

Cabernet Sauvignon and Blends 75 per bottle
Justin, Paso Robles, California – dry, moderate plus-bodied wine with cinnamon and caramelized barrel sweetness

Cabernet Sauvignon and Blends 100 per bottle
Chateau Haut-Segottes, St. Emilion, Bordeaux, France – stewed fruit with dry, astringent tannins in the finish

Cabernet Sauvignon and Blends 110 per bottle
Faust, Napa Valley, California – classic napa-style cabernet, bold and powerful with inky density and a full mouthfeel

Cabernet Sauvignon and Blends 120 per bottle
Justin, “Isoceles,” Paso Robles, California – robust red that exhibits bold black fruit, earth and

Merlot 65 per bottle
Flora Springs, Napa Valley, California – deep, smooth and ripe with toasty black fruit and spice

Cabernet Franc 115 per bottle
Keenan, Spring Mountain, Napa Valley, California – bold, ripe fruit with savory herbs and floral freshness

Malbec 70 per bottle
Paul Hobbs, “Felino”, Mendoza, Argentina – tangy and fresh, medium body with fine tannins and a bright finish

Cabernet Sauvignon and Blends 55 per bottle
Foxglove, Paso Robles, California – intense blackberry, pepper and full-bodied

Cabernet Sauvignon and Blends 70 per bottle
Hunt & Harvest, Napa Valley, California – fruit forward, long soft tannins with a sweet vanilla finish

Cabernet Sauvignon and Blends 85 per bottle
Chappellet, “Mountain Cuvée,” Napa Valley, California – bright red fruits finish with a spiced chocolate complexity

Cabernet Sauvignon and Blends 105 per bottle
Monticello, Jefferson Cuvee, Napa Valley, California – dark luscious black fruits with tones of anise and rich texture

Cabernet Sauvignon and Blends 115 per bottle
Saddleback Cellars, Oakville, Napa Valley, California – deep intense cherries with rich velvety tannins and leather

Cabernet Sauvignon and Blends 125 per bottle
Groth, Napa Valley, California – big and lush with a soft and supple texture ending on a sweet

tar, rich textures

vanilla note

Cabernet Sauvignon and Blends 130 per bottle

Frank Family Vineyard, Carneros, Napa Valley, California – balanced with fine tannins and a medium ripe finish

Cabernet Sauvignon and Blends 145 per bottle

Stags Leap Wine Cellars, “Artemis,” Napa Valley, California – ripe blackberry, chocolate cherry and cedar

Cabernet Sauvignon and Blends 145 per bottle

Chateau Montelena, Napa Valley, California – a subtle red with red pepper, berry and sweet tobacco character

Cabernet Sauvignon and Blends 160 per bottle

Joseph Phelps, Napa Valley, California – deeply layered with notes of black currant jam, roasted coffee and tobacco

Cabernet Sauvignon and Blends 165 per bottle

Chateau Pibran, Pauillac, Bordeaux, France – medium body, juicy, open and soft on the finish

Cabernet Sauvignon and Blends 170 per bottle

Dominus Estate, “Napanook,” Napa Valley, California – ultra fine tannins, bright acidity with savory smoky notes

Cabernet Sauvignon and Blends 185 per bottle

Frank Family, Rutherford Reserve, Napa Valley, California – full bodied with briar berries and a long strong finish

Spanish Varietals 65 per bottle

Emilio Moro, Tempranillo, Ribera del Duero, Spain – a richness of flavors with toasted wood, black fruit and vanilla

Spanish Varietals 75 per bottle

Numantheria, Tempranillo, “Termes,” Toro, Spain – fresh and vibrant with fruit and aromatic herb notes, long finish

Italian Varietals 55 per bottle

Parusso, Dolcetto Dolcetto D’Alba, Piemonte, Italy – fresh and elegant ruby fruit with violet and floral undertones

Italian Varietals 65 per bottle

Isole e Olena, Sangiovese, Chianti, Italy – core of juicy cherry layered with pipe tobacco mint and spiced oak

Italian Varietals 120 per bottle

Ettore Germano, Nebbiolo, Barolo, Italy – powerful and precise with big red fruits, pomegranate and licorice

Local Varietals 100 per bottle

Monte Xanic Cabernet, Valle de Guadalupe, Mexico – gentle and semi-sweet with fresh acidity and soft tannins



HANDCRAFTED CIGARS BY PAYNE-MASON

Exclusively for Fairmont Grand Del Mar.

Robusto Golden

15 per cigar

5½ x 50, Mild Bodied – Handcrafted by Cuban Masters, the Robusto Golden is intended to deliver a rich and smooth smoke. Its creamy overtones are directly associated with the characteristics of its shade-grown, five-year-old Connecticut Shade Wrapper. The aged, hand-selected long leaf fillers used in this delicate cigar are rare, high-quality fillers from the Dominican Republic and Honduras.

Churchill Maduro

18 per cigar

7 x 48, Medium Bodied, Renowned at prestigious golf properties across the country, the Churchill Maduro is known for its uncommonly clean characteristics. Dark and oily, the natural eight-year-old Dominican Maduro Wrapper encases this well-balanced cigar. Its natural sweet overtones are complemented by a rare, aged Ecuadorian binder, plus three long-leaf aged filler tobaccos from the Dominican Republic, Honduras and Nicaragua. This unique combination of aged tobaccos delivers a sweet-smelling aroma with rich, complex flavors and a smooth finish.

Churchill Golden

18 per cigar

7 x 48, Mild Bodied – The exceptionally mild-bodied Churchill Golden is hand-rolled with carefully selected, aged long-leaf tobaccos, including the ultra-smooth five-year-old Connecticut Shade Wrapper. This well-balanced cigar presents mild nutty overtones, a pleasant aroma and clean finish for an enhanced smoking experience.

Reserva Selecta Torpedo Barber

20 per cigar

6 x 50, Medium Bodied- Elegant in its presentation, the Torpedo Barber is a two-toned, double-wrapped cigar that offers both the aged Connecticut Shade Wrapper and a mildly spiced Dominican Corojo – both are rolled simultaneously to create a remarkable flavor combination. The aged Ecuadorian Binder and complex blend of fillers delivers a sweet, delicate and well-balanced smoking experience.