

Catering and Events Menus



2015

All prices subject to a 23 % Service Charge, Plus Local and State Taxes
***Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of Food Borne Illness especially if you have certain medical conditions

Breaks – Ala Carte Refreshments

Fresh Brewed Coffee or Decaffeinated Coffee
\$69 per gallon (avg 15 cups per gallon)

Hot Tea
\$69 per gallon

Fresh Brewed Iced Tea
\$69 per gallon

Milk 2% or Non-fat
\$60 per gallon

Fresh Orange, Grapefruit, or Cranberry Juice
\$60 per gallon

Assorted Soda, Bottled Water, or Sparkling Water
\$4.75 each

Vitamin Water
\$5 each

Red Bull
\$6 each

Assorted Bagels, Cream Cheese
\$49 per dozen

Assorted Muffins, Croissants or Danish
\$49 per dozen

Sliced Seasonal Fresh Fruit
\$6 per guest

Whole Fresh Fruit
\$3 per piece

Individual Yogurt & Granola Parfait
\$5 each

Granola Bars
\$3 each

Assorted Freshly Baked Chocolate Chip or Oatmeal Cookies
\$42 per dozen

Kind Bars
\$4.75 each

Assorted Candy Bars
\$3 each

Assorted Savory Snacks (Individual Bags)
Pretzels, Chex Mix, Popcorn, Trail Mix, Pop Chips®
\$3 each

Warm Soft Pretzels, Mustard
\$44 per dozen

Tortilla Chips, Guacamole, Salsa
\$10 per guest

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The Gold Level All Day Break Packages

Packages include Continental, AM Refresh, PM Break

The Associate Break

Continental

Fresh Fruit Display
Assortment of Muffins, Breakfast Pastries, Bagels, Cream Cheese
Butter, Preserves
Assorted Fruit Flavored Yogurts
Selection of Dry Cereal, 2% or Nonfat Milk
Fresh Orange and Cranberry Juices
Fresh Brewed Coffee, Decaffeinated Coffee, and Selection of Hot Teas

AM Refresh

Assorted Granola Bars
Fresh Brewed Coffee, Decaffeinated Coffee, and Selection of Hot Teas

PM Break (Choice of 2 break options)

- Brownies
- Tortilla Chips, Salsa
- Bags of Popcorn
- Dessert Bars

Afternoon Break includes Assorted Sodas and Bottled Waters

Coffee is only refreshed in the morning and can be purchased at \$69 per gallon for the afternoon break

\$42 per guest

The Apprentice Break

Continental

Fresh Fruit Display
Assortment of Muffins, Bagels, Cream Cheese
Butter, Preserves
Fresh Orange and Cranberry Juices
Fresh Brewed Coffee, Decaffeinated Coffee, and Selection of Hot Teas

AM Refresh

Fresh Brewed Coffee, Decaffeinated Coffee, and Selection of Hot Teas

PM Break (Choice of 2 break options)

- Brownies
- Dessert Bars
- Chocolate Chip & Oatmeal Cookies
- Bags of Popcorn

Afternoon Break includes Assorted Sodas and Bottled Waters

Coffee is only refreshed in the morning and can be purchased at \$69 per gallon for the afternoon break

\$34 per guest

Add an enhancement to your Continental:

Breakfast Sandwich/Burrito

- Egg, Bacon, Jack Cheese on Telera Roll
- Scrambled Egg, Turkey Sausage, Cheese on Biscuit
- Warm Ham and Swiss Cheese on Croissant
- Scrambled Egg, Chorizo, Cilantro, Jack and Cheddar Cheese Burrito, Salsa on the Side

Additional \$8 per guest

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The Platinum Level All Day Break Packages

Packages include Continental, AM Refresh, Lunch, PM Break

This package requires a 25 person minimum

The Board

Continental

Fresh Fruit Display
Assortment of Muffins, Breakfast Pastries, Bagels, Cream Cheese
Butter, Preserves
Fresh Orange and Cranberry Juices
Fresh Brewed Coffee, Decaffeinated Coffee, and Selection of Hot Teas

AM Refresh

Fresh Brewed Coffee, Decaffeinated Coffee, and Selection of Hot Teas

Lunch Buffet (Choice of 1 buffet option)

All lunches served with Chef's Choice of Dessert
Fresh Brewed Coffee, Decaffeinated Coffee, Selection of Hot Teas or Iced Tea (Iced Tea based upon guest request)

Deli Buffet

Mixed Greens Salad, Balsamic Vinaigrette,
Roasted Red Potato Salad
Oven Roasted Turkey Breast, Baked Ham, Lean Roast Beef
Cheddar, Swiss and Jack Cheese
Hummus, Pita Bread, Pop Chips®
Fresh Breads, Assorted Condiments

Italian Buffet

Classic Caesar Salad, Croutons, Shaved Parmesan Cheese
Antipasto Platter: Meats, Cheeses, Olives
Grilled Chicken Breast, White Wine, Rustic Mushrooms
Italian Breadsticks

Garden Fresh Buffet

Chef's Soup of the Day, Rolls and Butter
Classic Caesar Salad, Penne Pasta Salad
Strips of Chicken Breast and Turkey
Chopped Eggs, Pear Tomatoes, Sliced Cucumbers
Shaved Carrots, Feta, Pepper Jack Cheeses, Croutons
House Balsamic Vinaigrette, Ranch Dressing

PM Break (Choice of 2 break options)

- Bags of Pretzels
- Whole Fruit
- Bags of Potato Chips
- Bags of Popcorn
- Dessert Bars
- Mini Cheesecake Bites

Afternoon Break includes Assorted Sodas and Bottled Waters

Coffee is only refreshed in the morning and can be purchased at \$69 per gallon for the afternoon break

Sandwich Buffet

Choice of 2 salads, 2 sandwiches (plus vegetarian option), and Pop Chips®

Salads

- Caesar
- Pasta Kalamata Olives
- Mixed Greens
- Tomato Mozzarella

Sandwiches

- Grilled Chicken: Dried Cranberry Compote, Baby Lettuce, Lemon Aioli, Rustic Roll
- Roast Beef: Horseradish Aioli, Cheddar Cheese, Lettuce, Tomato, Whole Wheat Bread
- Grilled Vegetables: Balsamic Glaze, Baguette
- Lemon Dill Tuna Salad: Tomato, Cucumbers, Rustic Roll
- Spicy Turkey Wrap: Spinach, Tomato, Sriracha Mayonnaise, Flour Tortilla

\$66 per guest

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The Platinum Level All Day Break Packages

Packages include Continental, AM Refresh, Lunch, PM Break

This package requires a 25 person minimum

The CEO

Continental

Fresh Fruit Display
Assortment of Baked Pastries, Muffins, Croissants
Bagels, Cream Cheese, Butter, Preserves
Fresh Brewed Coffee, Decaffeinated Coffee, and Selection of Hot Teas
Fresh Orange and Cranberry Juice

AM Refresh

Granola Bars
Fresh Brewed Coffee, Decaffeinated Coffee, and Selection of Hot Teas

Lunch Buffet (Choice of 1 buffet option)

All lunches served with Chef's Choice of Dessert
Fresh Brewed Coffee, Decaffeinated Coffee, and Selection of Hot Teas and Iced Tea (Iced Tea based upon guest request)

Fajita Buffet

Chicken Fajitas
Flour and Corn Tortillas, Spanish Rice, Refried Beans
Grilled Peppers and Onions
Jack Cheese, Tomatoes, Cabbage, Sour Cream,
Guacamole, Salsa

Mediterranean Buffet

Classic Caesar Salad, Croutons, Shaved Parmesan
Cheese
Cous Cous Salad, Almonds and Raisins
Tomato and Mozzarella Salad, Fresh Spinach Leaves
Grilled Chicken, White Wine, Mushrooms,
Roasted Carrot, Bread Sticks

PM Break (Choice of 2 break options)

- Chocolate Dipped Strawberries
- Chocolate Candy Bars
- Cheese and Dried Fruit
- Soft Pretzels, Mustard
- Tortilla Chips, Salsa
- Dried Fruits and Nuts
- Dessert Bars
- Bags of Trail Mix
- Mini Cheesecake Bites

Afternoon Break includes Assorted Sodas and Bottled Waters

Coffee is only refreshed in the morning and can be purchased at \$69 per gallon for the afternoon break

\$ 76 per guest

Pacific Rim Buffet

Mixed Baby Greens, Toasted Cashews
Sesame Seed Vinaigrette
Vegetarian Lo Mein Salad
Grilled Salmon, Lemon Ginger Sauce
Teriyaki Chicken
Stir Fried Rice, Seasonal Vegetables
Fried Won Ton Chips, Thai Sweet Chile Sauce

Great Wraps

Chef's Soup of the Day
Green Tossed Salad
House Made Wraps:

- Flat-Iron Steak, Onions, Peppers, Jack Cheese
- Barbecue Chicken, Corn, Onion, Cheddar Cheese
- Grilled Vegetables, Feta Cheese

Bags of Pop Chips®

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Breakfast – Continental

Executive Continental

Fresh Fruit Display
Assortment of Breakfast Pastries, Muffins, Croissants
Bagels, Cream Cheese, Butter, Preserves
Assorted Fruit Flavored Yogurts, Selection of Dry Cereals, 2% or Nonfat Milk
Fresh Orange and Cranberry Juices
Fresh Brewed Coffee, Decaffeinated Coffee, and Selection of Hot Teas

\$29 per guest

Classic Continental

Fresh Fruit Display
Assortment of Breakfast Pastries, Muffins, Croissants
Bagels, Cream Cheese, Butter, Preserves
Fresh Orange and Cranberry Juices
Fresh Brewed Coffee, Decaffeinated Coffee, and Selection of Hot Teas

\$24 per guest

Breakfast – Plated

All Breakfasts Served with an Assortment of Breakfast Pastries, Muffins or Croissants, Butter, and Preserves
Fresh Orange Juice, Fresh Brewed Coffee and Decaffeinated Coffee, and Selection of Hot Teas offered upon guest request

All American

Farm Fresh Scrambled Eggs
Choice of Smoked Applewood Bacon or Savory Sausage
Tri-Color Red Potatoes, Sliced Fresh Fruit

\$24 per guest

South-of-the-Border Chorizo Scramble

Farm Fresh Scrambled Eggs, Mexican Sausage, Onions,
Peppers, Flour Tortillas, Refried Beans

\$27 per guest

Vegetable Frittata

Mushrooms, Asparagus, Spinach, Tomatoes, Green Onion, Jack Cheese
Fresh Fruit, Simple Green Salad, Lemon-Oil

\$28 per guest

Enhancements

Vegetable Frittata

Mushrooms, Asparagus, Spinach, Tomatoes, Green Onion,
Jack Cheese

Additional \$4 per guest

Made to order Omelet Station

Additional \$12 per guest

Omelet Chef Fee \$150 per Chef

Champagne Mimosas or Bellini's

\$10 per glass

Breakfast Sandwich/Burrito

- Egg, Bacon, Jack Cheese on Telera Roll
- Scrambled Egg, Turkey Sausage, Cheese on Biscuit
- Warm Ham and Swiss Cheese on Croissant
- Scrambled Egg, Chorizo, Cilantro, Jack and Cheddar Cheese Burrito, Salsa on the Side

Additional \$8 per guest

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Breakfast – Buffets

All buffets require a 25 person minimum

Classic American Buffet

Fresh Fruit Display
Assortment of Fresh Pastries, Muffins, Croissants
Bagels, Cream Cheese, Butter, Preserves
Farm Fresh Scrambled Eggs
Smoked Applewood Bacon, Savory Sausage
Tri-Color Red Potato
Fresh Orange and Cranberry Juice
Fresh Brewed Coffee, Decaffeinated Coffee,
Selection of Hot Teas

\$36 per guest

Marina Buffet

Fresh Fruits and Berries, Assorted Fruit Yogurt
Assortment of Fresh Pastries, Muffins, Croissants
Bagels, Cream Cheese, Butter, Preserves
Farm Fresh Scrambled Eggs
Smoked Applewood Bacon, Savory Sausage
Cinnamon French Toast, Maple Syrup
Tri-Color Red Potatoes, Fresh Orange, Cranberry Juice
Fresh Brewed Coffee, Decaffeinated Coffee,
Selection of Hot Teas

\$42 per guest

Healthy Start Buffet

Fresh Fruits and Berries
Yogurt with Granola and Dried Fruits
Whole Wheat Bread and Bagels
Farm Fresh Scrambled Eggs
Turkey Sausage
Selection of Dry Cereals
Non-Fat or 2 % Milk
Fresh Orange and Cranberry Juice
Fresh Brewed Coffee, Decaffeinated Coffee,
Selection of Hot Teas

\$38 per guest

Enhancements

Steel-Cut Oatmeal, Brown Sugar, Raisins

Additional \$5 per guest

Made to Order Omelet Station

Additional \$12 per guest

Omelet Chef Fee \$150 per Chef

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Brunch – Buffet

Bayside Brunch Buffet

This package requires a 45 person minimum

Fresh Fruit Display, Granola and Yogurt Parfaits
Assorted Fresh Pastries, Muffins, Croissants
Bagels, Cream Cheese, Butter, Preserves
Fresh Orange Juice and Cranberry Juice

Smoked Salmon, Chopped Egg, Thin Sweet Onion, Sliced Tomato, and Capers
Farm Fresh Scrambled Eggs
Smoked Applewood Bacon
Savory Sausage
Rosemary Garlic Home Fries

Grilled Chicken, Lemon Butter, Tomato Basil
Baby Greens and Spinach, Dried Fruits, Candied Walnuts, Pomegranate Vinaigrette
Fresh Seasonal Vegetables
Fresh Brewed Coffee, Decaffeinated Coffee, and Selection of Hot Teas

\$52 per guest

Enhancements

Vegetable Frittata

Mushrooms, Asparagus, Spinach, Tomatoes, Green Onion, Jack Cheese
Additional \$4 per guest

Champagne Mimosas or Bellini's

\$10 per glass

Made to order Omelet Station

Additional \$12 per guest
Omelet Chef Fee \$150 per Chef

Breakfast Sandwich/Burrito

- Egg, Bacon, Jack Cheese on Telera Roll
 - Scrambled Egg, Turkey Sausage, Cheese on Biscuit
 - Warm Ham and Swiss Cheese on Croissant
 - Scrambled Egg, Chorizo, Cilantro, Jack and Cheddar Cheese Burrito, Salsa on the Side
- Additional \$8 per guest

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Breaks – Afternoon Enhancements

All breaks are based on a 30 minute service time frame

“So Cal” Break

Fresh Strawberry-Banana Smoothies
Whole Seasonal Fruit
Granola Bars
Assorted Sodas and Bottled Waters
\$16 per guest

Healthy Touch

Granola Bars
Sliced Seasonal Fresh Fruit
Vitamin and Still Waters
\$14 per guest

After School Snack

Boxes of Cracker Jacks, Oreos
Rice Krispy Treats
Whole Seasonal Fruit
Whole, 2% and Non-Fat Milk
Assorted Sodas and Bottled Waters
\$17 per guest

No Sugar Added Break

Assorted Whole Fruit
Sugar-Free Cookies
Celery and Carrot Sticks
Red Pepper Hummus, Pita
Sparkling and Still Waters
\$18 per guest

Healthy and Crunchy

Celery, Carrot, Cucumbers
Spicy Yogurt Dip, Whole Almonds
Vitamin Water Zero
\$15 per guest

Sweet and Savory

Dark Chocolate Brownies
Whole Almonds, Banana Chips
Assorted Sodas and Bottled Water
\$ 16 per guest

Sweet Tooth

Assorted Cookies, Brownies
Whole Fruit
Assorted Sodas and Bottled Waters
\$16 per guest

Petco Park Break

Warm Soft Pretzels, Mustard
Mini Candy Bars, Bags of Peanuts
Assorted Sodas and Bottled Waters
\$18 per guest

Taste of Athens

Red Pepper Hummus, Pita Chips
Kalamata Olives
Assorted Sodas and Bottled Waters
\$17 per guest

Baja Break

Taquitos
Tortilla Chips, Salsa, and Guacamole
Warm Churros
Assorted Sodas and Bottled Waters
\$19 per guest

Cheese Please

Selection of Imported and Domestic Cheese
Dried Fruits and Nuts
Sliced French Baguette and Assorted Crackers
Assorted Sodas and Bottled Waters
\$ 20 per guest

Design Your Own Trail Mix Bar

Granola, Sunflower Seeds, Almonds
Chocolate Chips, Raisins, Banana Chips
Assorted Sodas and Bottled Waters
\$ 15 per guest

3 Hour Beverage Package

Fresh Brewed Coffee, Decaffeinated Coffee,
Selection of Hot Teas and Iced Tea
\$14 per guest for up to 3 hours

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Lunch – Plated

All Lunches Served with Mixed Field Greens Garden or Caesar Salad, Rolls and Butter, and Chef's choice of Dessert
Fresh Brewed Coffee, Decaffeinated Coffee, Selection of Hot Teas, and Iced Tea upon guest request
Choice of 1 Entrée plus a Vegetarian option

Seared Salmon

Orange Tarragon Butter, Fresh Orange Fennel Salad
\$36 per guest

Garlic Roasted Chicken Penne Pasta

Local Baby Vegetables, Olive Oil, Herbs
\$34 per guest

Seared Mahi Mahi & Shrimp

Roasted Pepper Compote, Jasmine Rice and Brocolinis
\$38 per guest

Grilled Chicken Breast

Fresh Tomato-Grain Mustard Vinaigrette, Yukon Mashed Potatoes, Asparagus
\$35 per guest

Grilled Flat Iron Steak

Black Pepper Crispy Onions. Pesto Mashed Potatoes
\$42 per guest

Seafood Penne Pasta

Shrimp, Scallops, Spinach, Tomato-Basil Cream
\$38 per guest

Lemon Basil Chicken

Israeli Cous Cous, Garlic Roasted Brocolinis
\$35 per guest

Herb Roasted Turkey Breast

Cranberry Onion Relish, Yukon Mashed Potato
\$35 per guest

Grilled Vegetable Stack

Roasted Vegetables, Red Pepper Coulis
\$32 per guest

Seared Miso Tofu Stir Fry

Asian Vegetables, Soy-Ginger Sauce
\$32 per guest

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Light Lunch – Sandwiches, Wraps, and Salads

All Lunches served with Chef's Choice of Dessert Bars

Fresh Brewed Coffee, Decaffeinated Coffee, Selection of Hot Teas, and Iced Tea upon guest request

Choice of 2 items

\$29 per guest

California Club Sandwich

Smoked Turkey, Jack Cheese, Smoked Bacon, Lettuce, Tomato, Avocado, Sourdough Bread
Green Salad, Tomatoes, Cucumbers, Balsamic Vinaigrette

Vegetarian Club Sandwich

Grilled Portobello Mushroom, Cucumbers, Lettuce, Tomato
Red Pepper Hummus, Kaiser Roll
Green Salad, Tomatoes, Cucumbers, Balsamic Vinaigrette

Deli Roast Beef Sandwich

Oven Roasted Beef, Smoked Cheddar, Lettuce, Tomato
Horseradish Sauce, Whole Wheat Bread
Green Salad, Tomatoes, Cucumbers, Balsamic Vinaigrette

Chipotle Grilled Shrimp Wrap

Romaine, Roasted Red Peppers, Corn
Garbanzo Beans, Cilantro Lime Vinaigrette

Italian Vegetarian Roll

Sandwich of baby spinach, pesto, fresh mozzarella, and tomatoes on rustic roll

Flat Iron Steak Salad

Romaine, Arugula, Tomatoes
Shaved Parmesan, Crispy Onions, Spicy Ranch Dressing

Chicken Caesar Salad

Romaine Lettuce, Strips of Chicken Breast, Croutons,
Shaved Parmesan Cheese, Classic Caesar Dressing

Sesame Chicken Salad

Marinated Grilled Chicken, Romaine, Napa Cabbage
Edamame, Mandarin Oranges, Wonton Chips
Ginger Sesame Dressing

Cobb Salad

Fresh Romaine Hearts, Hardboiled Egg, Grape
Tomatoes, Bacon, Sliced Turkey, Avocado, Blue
Cheese Crumbles, Balsamic Dressing

Enhancements for Sandwiches

Box Lunch

To any of the above lunches add a piece of whole fruit, individual bag of assorted chips, appropriate condiment packages, assorted Soda or Bottled Water.

Additional \$5 per guest (limit 3 lite lunch options)

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Lunch – Buffets

All Buffets served with Chef's Selection of Dessert
Fresh Brewed Coffee, Decaffeinated Coffee, Selection of Hot Teas, and Iced Tea upon guest request
These menus require a 25 person minimum

Deli Buffet

25 people minimum not required for Deli Buffet

Roasted Red Potato Salad
Mixed Field Greens Salad, Balsamic Vinaigrette
Oven Roasted Turkey Breast, Baked Ham
Lean Roast Beef, Fresh Tuna Salad
Fresh Assorted Breads, Kaiser Rolls
Cheddar, Swiss Jack Cheese, Lettuce, Onions, Pickles
Tomato Mayonnaise, Mustard, Red Pepper Hummus
Pop Chips®

\$36 per guest

South of the Border Buffet

Mixed Field Greens Salad, Tortilla Strips
Cotija Cheese, Cilantro Vinaigrette
Chicken Fajitas, Grilled Onions, Roasted Peppers
Beef Empanadas, Spanish Rice, Refried Beans
Flour and Corn Tortillas, Grated Jack Cheese, Tomatoes
Cabbage, Sour Cream, Salsa Verde, Pico de Gallo

\$41 per guest

Mediterranean Buffet

Classic Caesar Salad, Croutons, Shaved
Parmesan Cheese
Cous Cous Salad, Almonds and Raisins
Tomato and Mozzarella Salad, Fresh Spinach
Leaves
Grilled Chicken, White Wine, Mushrooms, Roasted
Carrots, Bread Sticks

\$40 per guest

Pacific Rim Buffet

Mixed Baby Greens, Toasted Cashews
Sesame Seed Vinaigrette, Vegetarian Lo Mein Salad
Grilled Salmon, Lemon Ginger Sauce
Teriyaki Chicken, Stir Fried Rice, Seasonal Vegetables
Fried Won Ton Chips, Thai Sweet Chile Sauce

\$42 per guest

Little Italy Buffet

Minestrone Soup
Classic Caesar Salad, Croutons Shaved Parmesan Cheese
Flatbreads:

- Pesto and Three Cheese
- Tomato, Italian Salami, Basil

Penne Pasta, Chicken, Mushrooms, Asiago Cream Sauce
Fresh Rolls and Butter

\$38 per guest

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Lunch – Buffets

All Buffets served with Chef's Selection of Dessert
Fresh Brewed Coffee, Decaffeinated Coffee, Selection of Hot Teas, and Iced Tea upon guest request
These menus require a 25 person minimum

Backyard Barbecue Lunch

Mixed Greens, Cucumber, Tomato, Feta
Balsamic Vinaigrette, Ranch Dressing
Red Skin Potato Salad
Fresh Fruit Salad, Lime, Coconut
Baby Back Ribs, Spicy Barbecue Sauce
Lemon and Garlic Chicken
Country Baked Beans
Soft Rolls and Cornbread
Watermelon Wedges

\$46 per guest

Sandwich Buffet

Choice of 2 salads and 2 sandwiches

Salads

- Caesar
- Mixed Greens
- Pasta Kalamata Olives
- Tomato Mozzarella

Sandwiches

- **Grilled Chicken:** Dried Cranberry Compote, Baby Lettuce, Lemon Aioli, Rustic Roll
- **Roast Beef:** Horseradish Aioli, Cheddar Cheese, Lettuce, Tomato, Whole Wheat Bread
- **Spicy Turkey Wrap:** Spinach, Tomato, Sriracha Mayonnaise, Flour Tortilla
- **Lemon Dill Tuna Salad:** Tomato, Cucumbers, Rustic Roll
- **Grilled Vegetables:** Balsamic Glaze, Baguette

Bags of Pop Chips®

\$38 per guest

Cobb Salad Your Way

Lettuces

Romaine, Mixed Greens

Toppings

Diced Grilled Chicken, Oven Roasted Turkey
Tomatoes, Cucumbers, Red Onion
Bacon, Blue Cheese Crumbles
Croutons, Chopped Eggs
Blue Cheese, Ranch, White Balsamic Dressings

\$32 per guest

Chilled Lunch Buffet

Roasted Potato Salad

Bacon, Onions

Spinach Salad

Red Onions, Chopped Eggs, Mushrooms, Herb Vinaigrette

Greens and Romaine

Croutons, Feta, Roasted Red Peppers, Kalamata, Balsamic Vinaigrette

Chilled Grilled Salmon

Red and Yellow Tomato Vinaigrette

Chilled Grilled Chicken Breast

Fruit Salsa

\$42 per guest

Waterfront Buffet

Baby Spinach and Greens Salad

Toasted Almonds, Dried Cranberries, Balsamic Vinaigrette

Pasta Salad

Roasted Vegetables

Seared Salmon

Shiitake Mushroom Butter

Grilled Chicken

White Bean, Roast Tomato Ragout
Seasonal Vegetables,
Balsamic Roasted Fingerling Potatoes

\$44 per guest

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Reception – Hors d’oeuvres

Cold Hors d’oeuvres

Minimum of 25 pieces per item

Grilled Beef, Salsa Verde, Piquillo Peppers
Tomato, Mozzarella, Kalamata Salad
Shrimp Salad, Lemon Mustard Aioli
Portobello Mushrooms, Truffle Oil, Blue Cheese
Grilled Chicken, Black Bean Salsa, Tortilla Chip
Chilled Shrimp Wasabi Cocktail Sauce
Ahi Tuna, Cucumber

\$5 per piece

Hot Hors d’oeuvres

Minimum of 25 pieces per item

Mini Crab Cake Slider, Achiote Aioli
Coconut Shrimp, Plum Sauce
Mini Beef Slider, Cheese, Onions
Pork Carnitas Quesadilla
Brie, Bacon, Sweet Onion, Phyllo
Vegetable Pot stickers, Sweet Soy
Chicken Black Bean Mini Burrito
Vegetable Spring Roll, Plum Sauce
Chicken Satay, Peanut Sauce
Black Bean & Chili Pepper Quesadilla

\$4 per piece

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Reception – Displays

Minimum of 10 guests

Fresh Vegetable Crudité

Seasonal Raw Vegetables, Spinach Herb Dip
\$8 per guest

California Cheese Display

Selection of Imported and California Cheeses
Dried Fruits and Nuts
Sliced Baguette, Assorted Crackers
\$12 per guest

Fresh Fruit Display

Seasonal Tropical Fruit Display, Fresh Berries
\$10 per guest

Antipasto Platter 'Italian Style'

Prosciutto and Italian Dried Salami, Assorted Cheese
Grilled Vegetables, Olives,
Pepperoncini
Baguette
\$12 per guest

Chef's Sweets Display

Assorted Mini Desserts and Sweets
Fresh Brewed Coffee, Decaffeinated Coffee,
Selection of Hot Teas
Chocolate Shavings
Whipped Cream
\$14 per guest

Chocolate Fountain with Dipping Items

Minimum of 20 guests
Belgian Milk Chocolate, Assorted Cookies, Strawberries,
Marshmallows, Pretzel Sticks, Pound Cake
\$15 per guest

Gourmet Coffee Station

Fresh Brewed Coffee, Decaffeinated Coffee,
Selection of Hot Teas
Chocolate Shavings, Whipped Cream,
Caramel and Vanilla Syrups
\$12 per guest
Add Assorted Sodas
\$5 additional per guest

Reception – Carving Stations

All selections served with Petite Rolls and Condiments
All Carving Stations Require a Fee \$150 per Attendant

Herb Roasted Turkey Breast

Serves Approximately 40 guests
Cranberry Citrus Relish
\$350 each

New York Sirloin

Serves Approximately 30 guests
Port Wine Glazed Red Onions
\$425 each

Apple Cider Roast Pork Loin

Serves Approximately 40 guests
Walnut Apple Chutney
\$300 each

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Reception – Pre-designed Packages

Package consists of 1 appetizer or canapé per person of each item

The Gaslamp District Reception

Leeks & Mushroom Tartlet, Goat Cheese
Smoked Chicken, White Cheddar Dijonnaise Puff Pastry
Vegetable Spring Rolls, Pineapple Sauce
Crab Cakes, Achiote Aioli
Herb Crusted Lamb Chops, Spicy Mustard Sauce
Small Vegetable Crudité, Green Herb Dip
Small California Fruit Tray, Vanilla Yogurt Dip
\$32 per guest

The Old Town Mexican Reception

Smoked Chicken Quesadillas
Beef & Cilantro Empanadas
Green Chili Tamale
Black Bean & Vegetable Mini Burrito
Tortilla Chips, Salsa, House-Made Guacamole
\$29 per guest

The Asian Reception

Beef Satays
Chicken Satays
Vegetable Spring Rolls
Assorted Dim Sum
Lo Mein Salad, Spicy Peanut Dressing
Chicken Stir Fry
Dipping Sauces: Spicy Thai Chili, Plum, Sweet Soy
\$32 per guest

Little Italy Reception

Caesar Salad in Rock Glasses
Antipasto: Prosciutto, Salami, Cheeses, Grilled
Vegetables, Assorted Flat Bread Pizzas
Penne Pesto Pasta with Parmesan Cheese
Asiago Bread
\$30 per guest

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Reception – Specialty/Action Stations

Specialty stations not sold independently

All Cookery Action Stations require a Chef Fee \$150 per chef

Minimum of 2 selections and a minimum of 25 guests required

Stir Fry Station

Marinated Sliced Beef, Chicken Breast

Lo Mein Noodles, Steamed Rice

Assorted Vegetables, Stir Fry Sauces

Fortune Cookies

\$21 per guest

Italian Pasta Bar

Cheese Tortellini, Asiago Cream

Penne Pasta, Roasted Vegetable Marinara

Grated Parmesan Cheese, Breadsticks

Shrimp, Chicken, Vegetables

\$22 per guest

Taco and Fajita Station

Seasoned Ground Beef, Chicken Strips

Grilled Vegetables

Sour Cream, Guacamole, Salsa, Cheddar Cheese,

Shredded Lettuce, Diced Tomato

Flour Tortillas, Taco Shells

\$20 per guest

Creamy Mac & Cheese Station

Macaroni, Cheese Sauce

Spicy Chicken, Crispy Bacon,

Asparagus, Garlic Roasted Vegetables

Balsamic Onions

\$18 per guest

Salad Station – Salads Served in Rocks Glasses

Spinach and Arugula

Dried Cherries, Goat Cheese, Candied Walnuts

Romaine and Greens

Grape Tomatoes, Cucumber

Selection of Dressings

\$15 per guest

Tostada Station

Crispy Tortillas

Pork Carnitas, Grilled Chicken

Corn Salad, Pickled Onions

Cilantro, Green Onions

Salsa Verde, Lime Cream, Red Pepper Aioli

\$22 per guest

International Coffee Bar (Bartender Included)

Sampling of Cordials: Grand Marnier, Frangelico, Chambord, Kahlua, Godiva White Chocolate,

Godiva Dark Chocolate, Sambuca Romana, Amaretto

Disaronno, Tuaca, Bailey's infused with gourmet coffee, topped with flavored whipped creams, plus extra toppings

\$675 per bar (Maximum 2 Hours)

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Dinners – Plated

All Dinners served with a choice of Salad, Dessert, Fresh Seasonal Vegetables, Rolls and Butter
Fresh Brewed Coffee, Decaffeinated Coffee, Selection of Hot Teas, and Iced Tea upon guest request
Choice of 2 Entrées plus a Vegetarian option

Salad Options

Hilton Harbor Island Signature Salad

Mixed Field Greens, Candied Walnuts, Cherry Tomatoes,
Gorgonzola Cheese, Grilled Fruit of the Season
Raspberry Balsamic Vinaigrette Dressing

Caesar Salad

Garlic Croutons, Shaved Parmesan Cheese
Caesar Dressing

Baby Spinach Salad

Almond Encrusted Goat Cheese, Red Onions
Chili Pepper Vinaigrette

Entrée Options

Grilled Salmon

Edamame, Wasabi, Scallions, Citrus Butter
Jasmine Rice
\$48 per guest

Stuffed Chicken Breast

Feta Cheese, Roasted Red Peppers, Asparagus
Pine Nuts, Red Pepper Coulis, Saffron Rice
\$48 per guest

Herb Mustard Crusted Alaskan Halibut

White Balsamic Butter, Grilled Asparagus
Basil Mashed Potatoes
\$51 per guest

Seared Beef Tenderloin

Ginger Soy Glaze, Wasabi Mashed Potatoes
\$60 per guest

Achiote Rubbed Chicken

Citrus Cilantro Sauce
Potato Corn Cake, Chayote
\$46 per guest

Grilled Angus Flat Iron Steak

Caramelized Balsamic Onions
Jalapeno Mashed Potatoes, Roasted Squash
\$50 per guest

Wild Mushroom Ravioli

Vegetarian Option
Roasted Garlic Sauce, Ratatouille
\$45 per guest

Portobello Mushroom Roasted Vegetable Stack

Vegetarian Option
Red Pepper Coulis
\$45 per guest

Duo – Grilled Beef Tenderloin – Garlic Roasted Shrimp

Merlot Infused Portobello Mushrooms
White Cheddar Mashed Potatoes, Seasonal Vegetables
\$62 per guest

Dessert Options

Tiramisu
Double Chocolate Mousse Cake
New York Cheesecake
Walnut Brownie Cake, Carmel Chocolate Mousse
Pineapple Coconut Cake
Hazelnut Chocolate
Fresh Fruit Tartlet, Sweet Vanilla Cream

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Dinner – Buffet

All Buffets served with Chef's Selection of Dessert

Fresh Brewed Coffee, Decaffeinated Coffee, Selection of Hot Teas, and Iced Tea upon guest request

These menus require a 25 person minimum

The Harbor Island Dinner Buffet

Salads

Choice of 3 Salads

- Caesar Salad, Garlic Croutons, Shaved Parmesan Cheese
- Tropical Fruit Salad
- Shrimp Lo Mein Salad
- Marinated Grilled Vegetable Salad, Fresh Rosemary
- Cucumber Salad, Pear Tomatoes
- Bok Choy and Shiitake, Sesame Vinaigrette
- Black Bean Salad with Roasted Corn
- Garbanzo Bean Salad, Red Onion, Cilantro, Chipotle Vinaigrette

Entrées

- Grilled Chicken Breast, Grain Mustard, Tomato Vinaigrette
- Grilled Salmon, Tarragon Butter, Pepitas, Chives
- Chicken Breast, Citrus, Scallions
- Flat Iron Steak, Peppercorn Sauce
- Glazed Pork Loin, Apple Walnut Compote
- Roasted Mahi Mahi, Grilled Pineapple Relish
- Sliced Sirloin, Mushroom Demi-Glace
- Grilled Japanese Eggplant, Green Curry
- Gemelli, Grilled Chicken, Asparagus, Portobello, Herbs

Sides

Choice of 2 Sides

- Pilaf of Rice, Grains, Almonds
- Jasmine Rice
- Penne Pasta, Pesto Sauce
- Garlic Mashed Potatoes
- Truffle Roasted Potatoes
- Sea Salted Fingerling Potatoes
- Mixed Seasonal Vegetables

Two entrees

\$64 per guest

Three entrees

\$69 per guest

Four entrees

\$74 per guest

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Dinner – Buffets

All Buffets served with Chef's Selection of Dessert

Fresh Brewed Coffee, Decaffeinated Coffee, Selection of Hot Teas, and Iced Tea upon guest request

These menus require a 25 person minimum

Southwest Buffet

Mixed Field Greens Salad, Cotija Cheese
Pepitas, Cilantro Vinaigrette
Roasted Corn, Sweet Chili Salad
Tortilla Chips, Fresh Salsa
Make Your Own Tacos- Grilled Chicken
Carne Asada, Garlic Grilled Shrimp
Shredded Beef and Pork Tamales
Flour and Corn Tortillas
Grated Jack Cheese, Tomatoes, Lettuce, Sour Cream
Guacamole, Spanish Rice, and Black Beans

\$62 per guest

Tuscany Buffet

Focaccia Bread
Caesar Salad, Croutons, Shaved Parmesan Cheese
Tortellini Salad, Artichokes
Grilled Rosemary Crusted Skirt Steak
Grilled Chicken Breast, Pesto, Garlic
Spinach
Antipasto Platter - Assorted Meats, Cheeses
Grilled Vegetables,
Vegetarian Pasta, Tomatoes Olive Oil, Garlic, Fresh
Basil

\$59 per guest

Land and Sea Buffet

Seafood Station

Shrimp, Crab Claws, Steamed NE Green Lip Mussels
Traditional Condiments, Wasabi Sauce, Cocktail Sauce

Salads

Mixed Field Greens, Assorted Dressings
Tortellini Salad, Artichokes

Entrees

Roasted Chicken, Wild Mushroom Demi-Glace
Steamed Clams, Chardonnay, Garlic, Shallots
Crab Stuffed Prawns, Brandied Cream Sauce
Grilled Petite Filet Mignon, Peppercorn Demi-Glace

Side Dishes

Herb Roasted Rosemary Red Potatoes
Fresh Seasonal Baby Vegetables

Desserts

Chef's Selection of Specialty Desserts

\$98 per guest

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Beverage List – Bar

	Silver Package	Gold Package	Platinum Package
Vodka	Svedka	Absolut	Grey Goose
Gin	Seagram	Tanqueray	Bombay Sapphire
Rum	Hana Bay	Bacardi	Myers
Tequila	Blanco Zarco	Blanco Don Julio	Avion Reposado
Bourbon	Evan Williams	Jack Daniels	Makers Mark
Whiskey	Seagram 7	Jameson	Crown Royal
Scotch	Cluny	Dewar's	Johnnie Walker Black

Beer

Domestic Bud Light, Coors Light

Imported Heineken, Corona

Local San Diego Craft Brew and Sonoma County- Stone IPA, Stone PA, Hess IPA

Racer 5, Red Rocket (available on request only and flavors may change)

Bar Prices

	Hosted	Cash
Silver Package	\$8	\$9
Gold Package	\$9	\$10
Platinum Package	\$10	\$11
Soda/Juice/Bottled Water	\$4	\$5
Domestic Beer	\$6	\$7
Imported Beer, Micro Brew	\$7	\$8

Featured Wines

	Hosted Glass	Cash Glass
Raymond, R-Collection, Napa Valley Chardonnay, Merlot, Cabernet Sauvignon	\$8	\$9
Jean Phillipe, Sparkling Wine, France	\$8	\$9

Full Seasonal Wine List available upon guest request

Hosted Beverage Packages

Hosted Silver Package - \$19 per guest per hour, \$12 per guest for each additional hour
Silver package brands, domestic and imported beer, featured wine, bottled water, juice, soda

Hosted Gold Package - \$ 22 per guest per hour, \$14 per guest for each additional hour
Gold package brands, domestic and imported beer, featured wine, bottled water, juice, soda

Hosted Platinum Package -\$ 25 per guest per hour, \$16 per guest for each additional hour
Platinum package brands, domestic and imported beer, featured wine, bottled water, juice, soda

International Coffee Bar (Bartender Included)

Sampling of Cordials: Grand Marnier, Frangelico, Chambord, Kahlua, Godiva White Chocolate, Godiva Dark Chocolate, Sambuca Romana, Amaretto Disaronno, Tuaca, Bailey's

Infused with gourmet coffee, topped with flavored whipped creams, plus extra toppings

\$675 per bar (Maximum 2 Hours)

Corkage Fee \$15 per bottle of 750ml wine or champagne, \$40 per bottle of larger format wine or champagne

Bartender Fee Bar guarantee is \$450 of sales per bar or additional fee of \$150 will be charged per bartender
Prices and items subject to change

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