# TABLE OF CONTENTS

<table>
<thead>
<tr>
<th>Section</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>General Information</td>
<td>3</td>
</tr>
<tr>
<td>Breakfast</td>
<td>6</td>
</tr>
<tr>
<td>A La Carte</td>
<td>10</td>
</tr>
<tr>
<td>Break Service</td>
<td>13</td>
</tr>
<tr>
<td>Box Lunch</td>
<td>14</td>
</tr>
<tr>
<td>Chilled Plated Lunch</td>
<td>15</td>
</tr>
<tr>
<td>Plated Lunches</td>
<td>16</td>
</tr>
<tr>
<td>Lunch Buffets</td>
<td>18</td>
</tr>
<tr>
<td>Plated Dinners</td>
<td>22</td>
</tr>
<tr>
<td>Dinner Buffets</td>
<td>24</td>
</tr>
<tr>
<td>Boxed Dinners</td>
<td>26</td>
</tr>
<tr>
<td>Reception</td>
<td>27</td>
</tr>
<tr>
<td>Beverages</td>
<td>33</td>
</tr>
</tbody>
</table>
As the San Diego Convention Center’s exclusive caterer, Centerplate is renowned for its impeccable, world-class service, truly delectable cuisine and superb selection of menus that can be customized to any event or special occasion. Whether it’s a casual brunch, an elegant sit-down dinner or a reception featuring vibrant international cuisine, Centerplate’s culinarians will use only the finest and freshest ingredients to create a extraordinary dining experience for you and your guests. From first course to last, Centerplate is committed to providing Craveable Experiences with Raveable Results.

In keeping with attention to every detail, we offer the following information to facilitate your planning. Count on your dedicated Catering Sales Professional to assist you in your pre-planning activities and communicate your goals to our operations team. Together, we will execute all services to your delight and satisfaction.

EXCLUSIVITY
Centerplate maintains the exclusive right to provide all food and beverage in the San Diego Convention Center. All food and beverages, including water, must be purchased from Centerplate.

FOOD AND BEVERAGE PRICING
A good faith estimate of Food and Beverage prices will be provided six (6) months in advance of the Event’s start date and will be confirmed at the signing of the contract. Prices are based on current market availability and cost, which fluctuate and are subject to change. Your Catering Manager will work with you to make product substitutions due to any of the above listed scenarios, or any other scenario which dramatically affects the price of the Food and Beverage for the Event.

SERVICE CHARGES AND TAX
A 22% service charge will apply to all food, beverage and labor charges. Current state and local sales taxes apply to all food, beverage, labor charges, equipment rentals and service charges, and are subject to applicable tax laws and regulations.

A Service Charge of 22% is added to your bill for this catered event/function (or comparable service). 20% of the total amount of this Service Charge is a "House" or "Administrative Charge" which is used to defray the cost of set up, break down, service and other house expenses. 80% of the total amount of this Service Charge is distributed to the Employees providing the service as a gratuity. You are free, but not obligated, to add or give an additional gratuity directly to your servers.

If the Customer is an entity claiming exemption from taxation in the State where the Facility is located, the Customer must deliver to Centerplate satisfactory evidence of such exemption thirty (30) days prior to the Event in order to be relieved of its obligation to pay state and local sales taxes.

PAYMENT POLICY
A 90% deposit and signed Food and Beverage contract is due 30 days prior to your Event or upon receipt of the preliminary invoice. The remaining balance will be due five (5) business days prior to the start of your event. The balance and any additional charges incurred during the Event, is required within 15 days following receipt of the Final Invoice. Centerplate will begin to accrue 1.5% interests from the date of the invoice if not paid within 15 days. Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the Customer.

Thank you for taking the time to familiarize yourself with our policies.
For Social Events (non-convention related), a 25% deposit is required upon signing the contract. An additional deposit of 50% of the total estimated food and beverage is required 45 days in advance of the Event. The remaining balance of payment is required 72 business hours prior to the Event by either Cashier’s Check or Credit Card. Any additional charges incurred during the function will be due upon completion of the Event.

**CHINA SERVICE**
In all carpeted Meeting Rooms and Ballrooms, china service will automatically be used for all plated meal services. If china is preferred for food and beverage events located in the Exhibit Halls, Sails Pavilion or Outdoor Terraces, the following fees will apply:
- Breakfast, Lunch, Receptions and Dinners: $2.50++ per person, per meal period.
- Refreshment or Coffee Breaks: $1.50++ per person, per break.

In our continued determination to further our green efforts, we use a compostable, biodegradable and sustainable set of disposable ware. Please speak to your Catering Sales Manager for additional disposable options.

**LINEN SERVICE**
Centerplate provides in-house linen for most meal functions with our compliments. Additional linen fees will apply when linens are requested for meeting functions. Your Catering Sales Manager will be happy to offer suggestions for your consideration and quote corresponding linen fees.

**HOLIDAY SERVICE**
There will be an automatic additional labor fee for food and beverage service or preparatory days on the following Federal holidays: New Year’s Eve and Day, Martin Luther King Jr. Day, President’s Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day.

At the time of booking the Event(s), Centerplate will notify the Customer of estimated labor fees based on the information supplied by the Customer.

**DELAYED OR EXTENDED SERVICE**
On the day of your Event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge of $1.50++ per attendee will apply, per each ½ hr.

Should your Event require extended service time, often necessitated by high-security functions, an additional labor charge of $1.50++ per attendee will apply, per each ½ hour of additional service.

All meal pricing includes a maximum of two hours of service time per function. Should your Event require extended service time, an additional labor charge of $1.50++ per attendee will apply, per each ½ hour.

**CONCESSION SERVICE**
Appropriate operation of Concession Outlets will occur during all show hours, starting ½ hour before doors open to the Event. Centerplate reserves the right to determine which Carts/Outlets are open for business and hours of operation pending the flow of business.

For additional Concession Carts/Fixed Outlets, a minimum guarantee in sales is required per Cart/Outlet or Customer will be responsible for the difference in sales per Cart/Outlet.
GUARANTEES
The Customer shall notify Centerplate, no less than five (5) business days (excluding holidays and weekends) prior to the Event, the minimum number of persons the Customer guarantees will attend the Event (the “Guaranteed Attendance”). There may be applicable charges for events with minimal attendance.

If Customer fails to notify Centerplate of the Guaranteed Attendance within the time required, (a) Centerplate shall prepare for and provide services to persons attending the Event on the basis of the estimated attendance specified in the BEO’s, and (b) such estimated attendance shall be deemed to be the Guaranteed Attendance.

Centerplate will be prepared to serve five percent (5%) above the Guaranteed Attendance, for main meal functions: Breakfast, Lunch, and Dinner, up to a maximum of 30 meals (the Overage).

- If this Overage is used, the Customer will pay for each additional person at the same price per person/per item, plus applicable service charges and sales tax.
- Should additional persons attend the event in excess of the total of the Guaranteed Attendance plus the Overage, Centerplate will make every attempt to accommodate such additional persons subject to product and staff availability. Customer will pay for such additional persons and/or a la carte items at the same price per person or per item plus the service charge and local taxes.
- Should the guaranteed attendance increase or decrease by 33% or more from the original contracted number of guests, 30 days prior to event date, an additional charge of 21% per guaranteed guest may apply.

Meal functions of 2,500 and above are considered “Specialty Events” and may require customized menus. Your Catering Sales Manager and our Executive Chef will design menus that are logistically and creatively appropriate for large numbers. In certain cases, additional labor and equipment fees may be applied to successfully orchestrate these events.

The Guaranteed Attendance shall not exceed the maximum capacity of the areas within the Facility in which the Event will be held.

SECURITY
At the discretion of the San Diego Convention Center, in order to maintain adequate security measures, the Customer may be required to provide security for certain functions. Security personnel will be at the Customer’s sole expense. Please consult your Event Manager for details.

ALLERGIES
We cannot guarantee that cross contact with allergens will not occur and cannot assume any responsibility or liability for a person’s sensitivity or allergy to any food item provided in our facility.
## CONTINENTAL BREAKFAST

<table>
<thead>
<tr>
<th>B1</th>
<th>CONTINENTAL BREAKFAST</th>
<th>$23.00</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Freshly Baked Breakfast Pastries and Muffins</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Assorted Bottled Fruit Juices</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>B2</th>
<th>DELUXE CONTINENTAL BREAKFAST</th>
<th>$25.75</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Sliced Seasonal Fruit and Berries</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Freshly Baked Breakfast Pastries and Muffins</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Assorted Bottled Fruit Juices</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>B3</th>
<th>PREMIUM CONTINENTAL BREAKFAST</th>
<th>$28.50</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Steel-Cut Oatmeal with Golden Raisins, Brown Sugar, Cinnamon &amp; Honey</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Sliced Seasonal Fruit and Berries</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Freshly Baked Healthy Pastries and Muffins</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Assorted Bottled Fruit Juices</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea</td>
<td></td>
</tr>
</tbody>
</table>

*Minimum of (50) guests.

## ENHANCE YOUR CONTINENTAL BREAKFAST

<table>
<thead>
<tr>
<th>B4</th>
<th>BUTTERMILK BISCUIT SANDWICH</th>
<th>$7.25</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Eggs, Pork Sausage and Cheddar Cheese</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>B5</th>
<th>ENGLISH MUFFIN BREAKFAST SANDWICH</th>
<th>$7.75</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Eggs, Ham, and Jack Cheese</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>B6</th>
<th>FRUIT AND YOGURT PARFAIT</th>
<th>$7.50</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Fresh Seasonal Fruit and Low Fat Yogurt with Granola</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>B7</th>
<th>BREAKFAST BURRITO</th>
<th>$8.00</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Warm Flour Tortilla filled with Scrambled Eggs, Chorizo, Cheddar Cheese and Potatoes</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>B8</th>
<th>WHOLE WHEAT ENGLISH MUFFIN BREAKFAST SANDWICH</th>
<th>$8.25</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Eggs, Chicken Sausage Patty and Jack Cheese</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>B9</th>
<th>FLAKY CROISSANT SANDWICH</th>
<th>$8.75</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Eggs, Bacon, and Swiss Cheese</td>
<td></td>
</tr>
</tbody>
</table>
### B10  SAN DIEGO SUNRISE BUFFET WITH SAUSAGE

- Fluffy Scrambled Eggs with Fresh Herbs and Roasted Tomatoes
- Pork Sage Sausage Links
- Hash Brown Potatoes
- Freshly Baked Breakfast Pastries and Muffins
- Sliced Fresh Seasonal Fruit
- Assorted Bottled Fruit Juices
- Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

*Minimum of 50 guests.*

**$29.25**

### B11  SAN DIEGO SUNRISE BUFFET WITH BACON

- Fluffy Scrambled Eggs with Fresh Herbs and Roasted Tomatoes
- Applewood Bacon
- Hash Brown Potatoes
- Freshly Baked Breakfast Pastries and Muffins
- Sliced Fresh Seasonal Fruit
- Assorted Bottled Fruit Juices
- Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

*Minimum of 50 guests.*

**$32.00**

### B12  SOUTHERN CALIFORNIA BREAKFAST BUFFET

- Fluffy Scrambled Eggs with Sautéed Mushrooms and Chives
- Home Fried Breakfast Potatoes with Peppers and Onions
- Pork Sage Sausage Links
- Bacon
- Freshly Baked Breakfast Pastries and Muffins
- Sliced Fresh Seasonal Fruit
- Cheese Blintz with Strawberry Rhubarb Compote
- Assorted Bottled Fruit Juices
- Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

*Minimum of 50 guests.*

**$34.75**
<table>
<thead>
<tr>
<th></th>
<th>Description</th>
<th>Price ($)</th>
</tr>
</thead>
<tbody>
<tr>
<td>B13</td>
<td><strong>STEEL-CUT OATMEAL</strong>&lt;br&gt;Served with Golden Raisins, Brown Sugar, Cinnamon and Honey</td>
<td>7.50</td>
</tr>
<tr>
<td>B14</td>
<td><strong>THICK SLICED FRENCH TOAST</strong>&lt;br&gt;Served with Maple Syrup, Whipped Cream, Honey Butter and Warm Seasonal Berry Compote</td>
<td>8.50</td>
</tr>
<tr>
<td>B15</td>
<td><strong>FRITTATA</strong>&lt;br&gt;Spinach, Mushroom and Artichokes</td>
<td>9.00</td>
</tr>
<tr>
<td>B16</td>
<td><strong>EGG AND OMELET STATION</strong>&lt;br&gt;Prepared to order with Mushrooms, Peppers, Onions, Diced Ham, Bacon, Chopped Spinach, Artichokes, Green Chiles, Diced Tomatoes, Cheddar, Swiss, Feta Cheese and Mexican Salsa <em>(Egg Whites &amp; Egg Substitute Available Upon Request)</em></td>
<td>14.00</td>
</tr>
</tbody>
</table>

*Requires a $200.00++ fee per Uniformed Chef*
**PLATED BREAKFAST**

All plated breakfasts are served with Fresh Fruit Cup, assorted Muffins, Cinnamon Twists, Freshly Squeezed Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Herbal Teas.

<table>
<thead>
<tr>
<th></th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
</table>
| B17 | **TRADITIONAL BREAKFAST WITH SAUSAGE**  
Fluffy Scrambled Eggs  
Sage Pork Sausage Links  
Home Fried Potatoes                                                                                                                   | $30.50 |
| B18 | **TRADITIONAL BREAKFAST WITH BACON**  
Fluffy Scrambled Eggs  
Applewood Bacon  
Home Fried Potatoes                                                                                                                  | $33.25 |
| B19 | **BAKED EGG TORTA**  
Breakfast Egg Torta with Roasted Tomatoes, Fresh Herbs, Sautéed Mushrooms, Chopped Spinach and Fontina Cheese  
Applewood Bacon  
Lyonnaise Potatoes                                                                                                               | $32.25 |
| B20 | **CRUSTLESS QUICHE**  
Kale, Roasted Tomato, Basil Ricotta Cheese and Goat Cheese  
Chicken Apple Sausage  
Potato Cakes                                                                                                                       | $35.00 |
| B21 | **MACHACA CON HUEVOS**  
Machaca  
Scrambled Eggs  
Pinto Beans  
Baskets of Corn Tostadas  
Served with House Made Salsa                                                                 | $35.00 |

*Customized Plated Breakfast available starting at $30.50++ per guest.*  
*For events under 50 guests a $125.00++ labor fee will apply for plated service.*
<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
</table>
| C1         | COFFEE (gallon)  
Freshly Brewed Coffee, Decaffeinated Coffee or Selection of Hot Teas  
Served with Non Dairy Creamer, and Assorted Sweeteners | $75.00 |
| C2         | FRESHLY BREWED STARBUCKS COFFEE (gallon)  
Freshly Brewed Coffee, Decaffeinated Coffee or Selection of Tazo Teas  
Served with Non Dairy Creamer, ½ and ½ & Skim Milk, and Assorted Sweeteners | $80.00 |
| C3         | ASSORTED BOTTLED FRUIT JUICES                                                                       | $5.75  |
| C4         | ASSORTED JUICES (gallon)  
Orange, Cranberry, or Grapefruit                                                                        | $68.00 |
| C5         | FRESH LEMONADE (gallon)                                                                                | $60.00 |
| C6         | FRESHLY BREWED ICED TEA (gallon)  
Orange, Cranberry, or Grapefruit                                                                        | $55.00 |
| C7         | BOTTLED SPRING WATER                                                                                  | $4.50  |
| C8         | PURE LEAF BOTTLED ICED TEA  
Orange, Cranberry, or Grapefruit                                                                        | $8.50  |
| C9         | SPARKLING WATER                                                                                        | $5.00  |
| C10        | ASSORTED CANNED PEPSI SODAS                                                                           | $4.50  |
| C11        | ASSORTED BOTTLED GATORADE (20 oz.)  
Orange, Cranberry, or Grapefruit                                                                        | $7.75  |
| C12        | INDIVIDUAL ASSORTED CARTONS OF MILK (1/2 pint)                                                        | $3.25  |
| C13        | WHOLE FRESH FRUIT                                                                                      | $3.25  |
| C14        | SLICED SEASONAL FRUIT AND BERRIES                                                                      | $8.25  |
| C15        | ASSORTED YOPLAIT YOGURT                                                                               | $4.75  |
| C16        | ASSORTED CEREALS AND MILK                                                                              | $8.00  |
| C17        | MUFFINS (dozen)                                                                                        | $53.50 |
| C18        | BAGELS (dozen)                                                                                         | $65.00 |
| C19        | DANISH (dozen)                                                                                        | $57.00 |
| C20        | BREAKFAST BREADS (loaf - 12 slices)                                                                   | $51.00 |
C21  SCONES (dozen)  $56.00
C22  DONUTS (dozen)  $53.75
C23  CINNAMON BUNS (dozen)  $60.00
C24  FRESHLY BAKED COOKIES (dozen)
    Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut,
    Peanut Butter  $45.50
C25  BROWNIES (dozen)
    Fudge, Chocolate Chip, Walnut  $49.00
C26  ASSORTED GOURMET CUPCAKES (dozen)  $78.00
C27  HALF SHEET CAKE* (40 slices)
    Choice of Fruit or Cream Filling  $285.00
C28  FULL SHEET CAKE* (80 slices)
    Choice of Fruit or Cream Filling  $550.00
C29  CHOCOLATE DIPPED CRANBERRY MACAROONS (dozen)  $50.00
C30  ASSORTED MEXICAN TREATS** (per person)
    Buñuelos, Churros, Mexican Wedding Cookies  $4.00
C31  CHOCOLATE DIPPED BISCOTTI (dozen)
    Pistachio and White Chocolate, Hazelnut and Dark Chocolate,
    Almond and Milk Chocolate  $50.00
C32  POTATO CHIPS AND DIP** (per person)
    Please select one from the following options:
    · Roasted Fennel and Shallot
    · Sun-Dried Tomato, Herb and Sour Cream
    · Toasted Onion and Scallion  $8.25
C33  TORTILLA CHIPS AND HOUSE MADE SALSA** (per person)  $6.75
C34  TORTILLA CHIPS** (per person)
    Served with House Made Salsa and Guacamole  $11.75

**50 person minimum
<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>C35</td>
<td>INDIVIDUAL BAGS OF CHIPS AND SNACKS</td>
<td>$3.50</td>
</tr>
<tr>
<td>C36</td>
<td>PRETZEL TWISTS (pound)</td>
<td>$24.25</td>
</tr>
<tr>
<td>C37</td>
<td>MIXED NUTS (pound)</td>
<td>$51.00</td>
</tr>
<tr>
<td>C38</td>
<td>SNACK MIX (pound)</td>
<td>$28.25</td>
</tr>
<tr>
<td></td>
<td>Traditional or Spicy</td>
<td></td>
</tr>
<tr>
<td>C39</td>
<td>BAVARIAN SOFT PRETZEL NUGGETS (3 per person)</td>
<td>$9.75</td>
</tr>
<tr>
<td></td>
<td>Sesame Seed, Traditional &amp; Everything Pretzel Bites</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Served with Honey Mustard and Spicy Mustard</td>
<td></td>
</tr>
<tr>
<td></td>
<td>(50 person minimum)</td>
<td></td>
</tr>
<tr>
<td>C40</td>
<td>QUAKER CHEWY GRANOLA BARS</td>
<td>$4.00</td>
</tr>
<tr>
<td>C41</td>
<td>NATURE VALLEY SWEET &amp; SALTY NUT GRANOLA BARS</td>
<td>$4.00</td>
</tr>
<tr>
<td>C42</td>
<td>FULL SIZE ASSORTED CANDY BARS</td>
<td>$5.00</td>
</tr>
<tr>
<td>C43</td>
<td>ICE CREAM NOVELTIES</td>
<td>$5.50</td>
</tr>
<tr>
<td>C44</td>
<td>PREMIUM HAAGEN DAZS ICE CREAM NOVELTIES</td>
<td>$8.50</td>
</tr>
<tr>
<td>C45</td>
<td>FRESHLY POPPED POPCORN (per bag)</td>
<td>$3.50</td>
</tr>
<tr>
<td></td>
<td>200 bag minimum - includes Popcorn Machine Rental.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Additional $160.00++ fee per Attendant, per machine, based on 3hr. of service</td>
<td></td>
</tr>
<tr>
<td>C46</td>
<td>INDIVIDUAL PRE-PACKAGED BAGS OF FLAVORED POPCORN (per bag)</td>
<td>$3.50</td>
</tr>
</tbody>
</table>
**BREAK SERVICE**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>C47</td>
<td><strong>DEATH BY CHOCOLATE BREAK</strong>*&lt;br&gt;Milk Chocolate S’mores Bark&lt;br&gt;Chocolate Dipped Strawberries and Peanuts&lt;br&gt;Fudge Brownies and Chocolate Chip Cookies&lt;br&gt;Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas</td>
<td>$19.00</td>
</tr>
<tr>
<td>C48</td>
<td><strong>SOUTH OF THE BORDER BREAK</strong>*&lt;br&gt;Tortilla Chips, Homemade Salsa and Pico de Gallo&lt;br&gt;Warm Churros, Mexican Wedding Cookies&lt;br&gt;Sliced Cucumber with Tajin&lt;br&gt;Served with Lemonade and Jamaica (Hibiscus Flower Tea)</td>
<td>$20.00</td>
</tr>
<tr>
<td>C49</td>
<td><strong>BALL PARK BREAK</strong>*&lt;br&gt;Mini Hot Dogs and Gourmet Soft Pretzels with Mustard&lt;br&gt;Cracker Jacks&lt;br&gt;Served with Freshly Brewed Iced Tea and Lemonade</td>
<td>$20.75</td>
</tr>
<tr>
<td>C50</td>
<td><strong>CALIFORNIA STRAWBERRY BREAK</strong>*&lt;br&gt;Strawberries and Brie&lt;br&gt;Chocolate Dipped Strawberries&lt;br&gt;Strawberry Basil Salsa with Pink Himalayan Salted Tortilla Chip&lt;br&gt;Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas</td>
<td>$24.00</td>
</tr>
<tr>
<td>C51</td>
<td><strong>BRAIN FOOD BREAK</strong>*&lt;br&gt;Cinnamon Almond Dark Chocolate Bark&lt;br&gt;Curcuma Curry Salmon in Plantain Cup&lt;br&gt;Guacamole with Whole Grain Chips&lt;br&gt;Walnut Cocoa Nib Shortbread&lt;br&gt;Pomegranate CQ Spa Water</td>
<td>$24.00</td>
</tr>
<tr>
<td>C52</td>
<td><strong>HEALTHY BREAK</strong>*&lt;br&gt;Fresh Crudité with Hummus and Spicy Tomato Dip&lt;br&gt;House Made Trail Mix, Home Made Granola Bars, Blueberry Dark Chocolate Bark&lt;br&gt;Lemon Ginger CQ Spa Water</td>
<td>$24.50</td>
</tr>
<tr>
<td>C53</td>
<td><strong>SAN DIEGO HARVEST BREAK</strong>*&lt;br&gt;Grilled Local Vegetable Antipasto Display&lt;br&gt;Herb Marinated Olives and Roasted Peppers&lt;br&gt;Gourmet Cheese Board with Regional Favorites&lt;br&gt;Sliced Baguettes and Lavosh Crackers&lt;br&gt;Warm Spinach and Kale Dip&lt;br&gt;Served with Jalapeño Acai CQ Infused Spa Water</td>
<td>$28.50</td>
</tr>
</tbody>
</table>

*Minimum of 50 guests.*
L1 TRADITIONAL BOX LUNCH
SELECTION OF SANDWICH ON A FRENCH BAGUETTE:
· Turkey and Swiss Cheese
· Roast Beef and Cheddar Cheese
· Ham and Cheddar Cheese
· Roasted Tomato Hummus, Cucumber, Shredded Carrot and Green Leaf
Individual Bag of Potato Chips
Gourmet Chocolate Chip Cookie
Soda

$31.25

L2 GOURMET WRAP BOX LUNCH
SELECTION OF GOURMET WRAP:
· Southwest Roast Beef Wrap with Romaine, Roasted Corn and Red Peppers, Pepper Jack, and Jalapeño Ranch in Sundried Tomato Tortilla
· Turkey Pesto Wrap with Crisp Romaine, Pesto Aioli and Parmesan in Natural Tortilla
· Greek Wrap with Romaine, Feta, Kalamata Olives, Pepperoncini, and Diced Red Pepper with Greek Dressing in Spinach Tortilla
Gourmet Kettle Chips, Pasta Salad
Gourmet Chocolate Chip Cookie
Soda

$33.00

L3 GOURMET SALAD BOX LUNCH
SELECTION OF GOURMET SALAD:
· Pear Gorgonzola Salad with Craisins, Candied Pecans & Balsamic Vinaigrette
· Grilled Chicken Caesar Salad with Parmesan, Caesar Dressing & Croutons
Gourmet Kettle Chips
Gourmet Brownie
Soda

$29.75

L4 DELICATESSEN BOX LUNCH
SELECTION OF DELICATESSEN SANDWICH:
· Smoked Turkey and Swiss with Lettuce on Ciabatta Bread with Mayo and Mustard PCs
· Roast Beef and Cheddar with Lettuce on Pretzel Bun
· Italian Torpedo with Salami, Ham, Capicola and Provolone with Italian Dressing on Italian Roll
· Caprese Sandwich with Fresh Mozzarella & Tomatoes on Focaccia Bun with a side of Pesto Aioli
Gourmet Kettle Chips, Roasted Cauliflower, Kale and Farro Salad
Gourmet Brownie
Soda

$36.00
**CHILLED PLATED LUNCHES**

*Chilled Plated Lunch Entrees include: Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea.*

### ENTRÉES

<table>
<thead>
<tr>
<th></th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>L5</td>
<td><strong>ROASTED TURKEY AND PESTO SANDWICH ON FOCACCIA</strong>&lt;br&gt;Roasted Red Peppers, Tomatoes and Romaine Lettuce&lt;br&gt;Bocconcini and Tomato Salad with Olives and Capers&lt;br&gt;Balsamic Vinaigrette</td>
<td>$42.00</td>
</tr>
<tr>
<td>L6</td>
<td><strong>JULIAN APPLE CIDER BRINED CHICKEN</strong>&lt;br&gt;Spiced Quinoa, Kale, Pickled Blackberries with Blackberry Glaze and Baby Lettuce&lt;br&gt;<em>Hearth Baked Rolls and Butter</em></td>
<td>$42.00</td>
</tr>
<tr>
<td>L7</td>
<td><strong>GRILLED SHRIMP SALAD</strong>&lt;br&gt;Bibb Lettuce, Chimichurri Grilled Shrimp, Haricot Vert, Sweet Peppers, Grapes and Cucumbers served with Garlic Croutons and Creamy Cilantro Vinaigrette&lt;br&gt;<em>Hearth Baked Rolls and Butter</em></td>
<td>$44.75</td>
</tr>
</tbody>
</table>

### DESSERTS

*Please select one from the following*

- **NEW YORK CHEESECAKE**<br>Chocolate Sauce, Cocoa Nib Brittle and Whipped Cream
- **CHOCOLATE MOUSSE CAKE**<br>Chantilly Cream and Seasonal Berries
- **FOUR LAYER CARROT CAKE**<br>Rum Raisin Compote with Cinnamon Cream
- **NUTELLA MOUSSE**<br>With Toasted Hazelnuts, Fresh Raspberries and Raspberry Ganache

*Customized Chilled Plated Lunches available starting at $42.00++ per guest. For events under 50 guests a $125.00+ labor fee will apply for plated service.*
Plated Lunch Entrees include choice of Salad, Dessert, Hearth Baked Rolls and Butter. Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea.

**SALADS**

Please select one from the following

- **SPOON SPINACH AND BABY GREENS SALAD**
  Shaved Parsnips, Candied Pecans and Dried Cranberries
  Champagne Vinaigrette

- **CLASSIC CAESAR SALAD**
  Chopped Romaine Lettuce topped with Homemade Garlic Croutons
  Shredded Parmesan Cheese
  Classic Caesar Dressing

- **SPRING MIX SALAD**
  Pear Tomatoes, Sweet Peppers, Radishes, Shredded Carrots and Croutons
  Balsamic Vinaigrette

- **ARUGULA AND FRISEE SALAD**
  Shaved Parmesan, Shaved Fennel and Strawberries
  Lemon Pepper Vinaigrette

- **GARDEN CHOP SALAD**
  Chopped Hearts of Romaine and Head Lettuce, Diced Tomatoes, Kalamata Olives, Marinated Chickpeas, Purple Cabbage, Diced Cucumbers, Artichoke Hearts and Feta Cheese
  Italian Vinaigrette

**ENTRÉES**

Please select one from the following

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>L8</td>
<td><strong>CITRUS SOY MARINATED CHICKEN</strong></td>
<td>$47.75</td>
</tr>
<tr>
<td></td>
<td>Soy Ginger Glaze</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Roasted Red Potatoes</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Sautéed Haricot Vert</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Spiced Edamame Puree</td>
<td></td>
</tr>
</tbody>
</table>

| L9 | **HERB CRUSTED CHICKEN** | $47.75 |
|   | Roasted Brussel Sprouts |   |
|   | Roasted Corn Parmesan Polenta |   |
|   | Tomato Ragu |   |
## ENTRÉES (continued)

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
</table>
| L10   | TUSCAN LEMON CHICKEN  
Smoked Tomato Jam with Basil  
Butter Poached Fingerlings  
Seasonal Vegetables          | $50.75 |
| L11   | HARRISSA FLAT IRON STEAK  
Smoked Butter Potato Mash  
Haricot Vert and Charred Cauliflower | $53.50 |

## DESSERTS

*Please select one from the following*

- **NEW YORK CHEESECAKE**  
  Chocolate Sauce, Cocoa Nib Brittle and Whipped Cream

- **CHOCOLATE MOUSSE CAKE**  
  Chantilly Cream and Seasonal Berries

- **FOUR LAYER CARROT CAKE**  
  Rum Raisin Compote with Cinnamon Cream

- **NUTELLA MOUSSE**  
  With Toasted Hazelnuts, Fresh Raspberries and Raspberry Ganache

*Customized Plated Lunches available starting at $47.75++ per guest.  
For events under 50 guests a $125.00+ labor fee will apply for plated service.*
**DELI LUNCH BUFFET**

L12 - Mixed Field Greens with Tomatoes, Cucumbers, Shredded Carrots, Peppercorn Ranch and Honey Mustard Vinaigrette

Orecchiette Pasta Salad with Pesto, Kalamata Olives, Fire Roasted Tomatoes and Zucchini

Broccoli Salad with Cashews, Raisins and Carrots

Sliced Meats and Cheeses to include:
Smoked Turkey Breast, Roast Beef, Smoked Ham and Genoa Salami
Cheddar, Swiss and Jack Cheeses

Served with Potato, Focaccia, Onion and Wheat Rolls
Lettuce, Tomato, Onion and Dill Pickle Spears
Mayonnaise, Whole Grain and Yellow Mustards
Cookies and Brownies
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea
Assorted Canned Pepsi Sodas

**GASLAMP**

L13 - Included with your Luncheon Buffets are Hearth Baked Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Assorted Canned Pepsi Sodas

 Spinach Salad
Candied Pecans, Crumbled Blue Cheese, and Raspberries
Balsamic Vinaigrette, and Roasted Fennel and Shallot Ranch

Quinoa, Kale, Goat Cheese and Craisins Salad

Lemon Pistou Chicken with Chicken Jus

Manicotti with Marinara and Pesto Cream Sauce

Penne Pasta with Herbs and Extra Virgin Olive Oil

Haricot Vert, Yellow Wax Beans, Oven Roasted Tomato

New York Cheesecake

Gourmet Brownies
L14  LA JOLLA  $46.50
Mediterranean Salad  
Cucumbers, Kalamata Olives, Tomatoes, Feta Cheese  
Red Wine Oregano Vinaigrette  
Pearl Pasta Salad with Herbs, Apricots, Craisins and Fig Citrus Dressing  
Pesto Grilled Chicken Breast with Roasted Shallots and Chicken Jus  
Carved Pork Loin  
with Tomato, Olive, and Garlic Ragout  
Parmesan Corn Polenta  
Roasted Carrots, Parsnips, and Steamed Broccoli  
Chocolate Mousse Cake  
Assorted Gourmet Cookies

L15  FAR EAST  $46.50
Oriental Salad with Romaine Lettuce, Napa Cabbage, Snow Peas, Mandarin Oranges and Wonton Strips with Oriental Dressing  
Udon Noodle Salad with Asian Slaw  
Orange Chicken  
Broccoli Beef  
Steamed Jasmine Rice  
Stir Fry Vegetables  
Fortune Cookies and Matcha Cheesecake with Tropical Fruit

L16  BAJA BUFFET  $49.25
Mexican Garden Salad with Cucumbers, Radishes, Watermelon, Sweet Peppers, and Cotija Cheese with Chili Lime Vinaigrette  
Fusilli Pasta Salad with Corn, Black Beans, Tomatoes and Cilantro Vinaigrette  
Grilled Agave Lime Chicken with Pipian Sauce  
Cheese Chile Relleno with Ranchero Sauce  
Arroz Verde  
Chili Roasted Trio of Squash  
Tres Leche  
Warm Churros
L17  EMBARCADERO  $52.00

Endive Mixed Greens
Pea Tendrils, Pickled Melons, and Dried Cherries
Creamy Cucumber Dill Vinaigrette and Mint Verjus Vinaigrette

Broccoli Salad with Cashews and Raisins
Herb Grilled Chicken Breast with Mushroom Demi
Smoked BBQ Beef Brisket with Tamarind BBQ Sauce
Confit Garlic Mashed Potatoes
Roasted Brussel Sprouts with Balsamic Glaze and Fried Thyme
Peach Cobbler Tart
Amaretto Raspberry Ganache Cake

L18  CORONADO  $49.25

California Garden Salad
Shredded Carrots, Shredded Red Cabbage, Grape Tomatoes and Cucumbers
Lemon Basil Vinaigrette and Herb Buttermilk Dressing

Roasted Farro and Cauliflower Salad
Roasted Tomato, Lemon Pesto, and Red Grapes
Honey Thyme Brined Chicken
Artichokes with Tarragon White Wine Reduction
Baked Cod Buerre Blanc
Citrus Fennel Salsa with Red Onions and Sweet Peppers
Kaffir Lime Scented Rice
Green Beans with Beurre Noisette
White Chocolate Raspberry Cheesecake
Carrot Cake
L19  LITTLE ITALY  $52.00

Classic Caesar Salad
with Shaved Parmesan and Home Made Croutons
Traditional Caesar Dressing

Penne Salad
Pesto Peas and Bacon Crumbles

Flame Grilled Chicken with Jus
Red Pepper Caponata

Sliced Sirloin
Red Wine Demi and Braised Leeks

Fingerling Potatoes with Sea Salt & Extra Virgin Olive Oil

Steamed Broccoli

Cannoli's

Sicilian Cassata with Frosted Pistachios

Minimum of 75 guests. For events under 75 guests a $125.00+ labor fee will apply.
Customized options available starting at $46.50++ per guest. Please speak to Catering Sales Manager.
Plated Dinner Entrees include choice of Salad, Dessert, Chef’s Choice of Seasonal Vegetables, Hearth Baked Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea.

**SALADS**

*Please select one from the following*

- **BIBB LETTUCE SALAD**
  - Roasted Tomatoes, Pancetta Bacon, Shaved Asiago Cheese
  - Pickled Red Onions and Basil Croutons
  - Red Pepper Vinaigrette

- **SPOON SPINACH AND BABY GREENS**
  - Dried Figs, Blue Cheese and Candied Walnuts
  - Fig Balsamic Vinaigrette

- **WILD ARUGULA & FRISÉE**
  - Roasted Pear, Goat Cheese, Shaved Fennel and Toasted Hazelnuts
  - Lemon Vinaigrette

**ENTRÉES**

*Please select one from the following*

- **D1 PESTO CRUSTED BONE-IN CHICKEN**
  - $59.50
  - Artichoke Tapenade
  - Multi-Grain Rice Pilaf with Wheat Berries and Barley

- **D2 FLAT IRON STEAK WITH BLUE CHEESE CHIVE BUTTER**
  - $65.00
  - Cognac Demi
  - Rosemary Thyme Roasted Fingerling Potatoes

- **D3 BRAISED SHORT RIB WITH JUS**
  - $71.00
  - Mashed Yukon Potatoes

- **D4 PACIFIC MARKET CATCH**
  - MARKET PRICE
  - Balsamic Glaze and Tomato Basil Bruschetta
  - Herb-Seasoned Cheese Polenta
Please select one from the following

**CRÊME BRULÉE CHEESECAKE**
Chocolate Sauce and Seasonal Berries

**BROWN BUTTER APPLE TART**
Diplomat Cream and Salted Caramel Sauce

**BELGIAN CHOCOLATE TRUFFLE TART**
Chantilly Cream and Pomegranate Port Reduction

**MOCHA GATEAU**
Espresso Anglaise and Almond Anise Biscotti

**RICOTTA BERRY TORTE**
Candied Orange and Raspberry Coulis

**MANGO PANNA COTTA**
Toasted Coconut and Hibiscus Reduction

**FRESH FRUIT TART**
Fresh Seasonal Fruit and Custard

Customized Plated Dinners available starting at $56.00++ per guest. Please speak to your Catering Sales Manager.

For events under 75 guests a $125.00+ labor fee will apply for plated service.
Included with your Dinner Buffets are Hearth Baked Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea and Assorted Bubly.

**D5  MARKET STREET**

- Spinach with Bacon, Poached Pear, Candied Pecans, and Blue Cheese with Minus 8 Vinaigrette
- Potato Leek Soup
- Oven Roasted Turkey with Pan Gravy
- Braised Beef Tips
- Parmesan Mashed Potatoes
- Seasonal Vegetables
- Chocolate Bundt Cake
- Salted Caramel Cheesecake

**D6  HARBOR DRIVE**

- Buffalo Mozzarella with Heirloom Tomatoes, Arugula, Basil, Extra Virgin Olive Oil and Balsamic Glaze
- Tomato Basil Bisque
- Chicken Parmigiana with Marinara Sauce
- Balsamic Glazed Salmon
- Wild Mushroom Risotto
- Sautéed Zucchini and Oven Roasted Tomatoes
- Chocolate Truffle Tart
- Crème Brulee Tart

**D7  FIFTH AVENUE**

- Bibb Lettuce and Radicchio Salad with Strawberries, Watermelon Radish and Roasted Pepitas with Persimmon Vinaigrette
- New England Clam Chowder
- Espresso Rubbed Flat Iron
- Tea Smoked Airline Chicken
- Roasted Fingerling Potatoes
- Broccolini with Lemon EVOO
- Carrot Cake
- Assorted Mini Pastries

*For events under 75 guests a $125.00+ labor fee will apply for plated service.*
D8  DELI DINNER BUFFET  $50.50

Garden Salad
Shredded Carrots, Shredded Red Cabbage, Grape Tomatoes, Cucumbers and Red Radishes
Lemon Basil Vinaigrette and Herb Buttermilk Dressing

Potato Salad with Bacon, Blue Cheese, Chives and Mustard

Sliced Chicken, Pastrami, Sopressata, Ham and Pepperoni

Pretzel Bun, Brioche Bun, Sourdough Bread

Brie, Swiss, Cheddar and Provolone Cheeses

Spicy Giardiniara, House Made Pickles, Sport Peppers, Lettuce and Tomato

Ale Mustard, Pesto Aioli, Dijon Mustard and Mayonnaise

Cheesecake

Chocolate Mousse Cake

For events under 75 guests a $125.00+ labor fee will apply for plated service.
D9  BOX DINNER 1  $45.00
Chilled Apple Brined Chicken
Spicy Mustard Greens Champagne Vinaigrette
Fingerling Potato Salad with Whole Grain Mustard and Vinegar
Brie Cheese with Candied Pecans and Crackers
Mediterranean Olives
Chocolate Dipped Cranberry Macaroon
Assorted Canned Bubly

D10  BOX DINNER 2  $47.75
Classic Cobb Salad
Romaine Lettuce, Grilled Chicken, Applewood Bacon, Crumbled Blue Cheese, Hard Boiled Egg
Creamy Red Wine Vinaigrette
Seasonal Fruit & Berry Salad
Served with a Hearth Baked Dinner Roll and Butter
Berry Ricotta Tart
Assorted Canned Bubly

D11  BOX DINNER 3  $50.00
Applewood Smoked Salmon Salad
Spinach, Asparagus, Roasted Beets and Pickled Blackberries
Creamy Cilantro Avocado Dressing
Cous Cous with Roasted Tomatoes and Capers
Served with a Hearth Baked Dinner Roll and Butter
Lemon Bar
Assorted Canned Bubly
# COLD HORS D’OEUVRES

*Minimum order of 100 pieces per item. Must be ordered in quantities of 100. Prices below are per 100 pieces.*

<table>
<thead>
<tr>
<th>#</th>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>R1</td>
<td>CHIMICHURRI SHRIMP SKEWER</td>
<td>$695.00</td>
</tr>
<tr>
<td>R2</td>
<td>WILD MUSHROOM BAGUETTE</td>
<td>$595.00</td>
</tr>
<tr>
<td>R3</td>
<td>BRUSCHETTA CROUSTADE</td>
<td>$595.00</td>
</tr>
<tr>
<td>R4</td>
<td>AHI POKE, Wakami Salad, Tobiko on a Wonton Chip</td>
<td>$675.00</td>
</tr>
<tr>
<td>R5</td>
<td>CURRY CHICKEN IN PLANTAIN CUPS</td>
<td>$625.00</td>
</tr>
<tr>
<td>R6</td>
<td>ANTIPASTO SKEWER, Artichoke, Tomato, Kalamata Olive and Mozzarella</td>
<td>$695.00</td>
</tr>
<tr>
<td>R7</td>
<td>BAJA ROLL, Blue Crab Mix, Cucumber, Cilantro and Rice / Torched Filet, Topped with Spicy Jalapeño Mayo and Crumbled Chicharrones</td>
<td>$750.00</td>
</tr>
<tr>
<td>R8</td>
<td>PISTACHIO CRUSTED GOAT CHEESE TRUFFLE</td>
<td>$775.00</td>
</tr>
<tr>
<td>R9</td>
<td>BRIE &amp; PEAR ON CROSTINI</td>
<td>$750.00</td>
</tr>
<tr>
<td>R10</td>
<td>PESTO RICOTTA WITH OLIVE AND TOMATO TAPENADES, Diced Pancetta and Focaccia Croustade</td>
<td>$725.00</td>
</tr>
</tbody>
</table>
## HOT HORS D’OEUVRES

Minimum order of 100 pieces per item. Must be ordered in quantities of 100. Prices below are per 100 pieces.

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>R11</td>
<td>Date stuffed with blue cheese wrapped in bacon</td>
<td>$675.00</td>
</tr>
<tr>
<td>R12</td>
<td>Punjabi vegetable samosa</td>
<td>$600.00</td>
</tr>
<tr>
<td>R13</td>
<td>Mediterranean chicken kabob</td>
<td>$750.00</td>
</tr>
<tr>
<td>R14</td>
<td>Honey goat cheese in phyllo</td>
<td>$725.00</td>
</tr>
<tr>
<td>R15</td>
<td>Coconut crusted shrimp</td>
<td>$625.00</td>
</tr>
<tr>
<td>R16</td>
<td>Goat cheese and exotic mushroom egg roll</td>
<td>$675.00</td>
</tr>
<tr>
<td>R17</td>
<td>Wild mushroom truffle arancini</td>
<td>$575.00</td>
</tr>
<tr>
<td>R18</td>
<td>Orange chicken spring roll</td>
<td>$675.00</td>
</tr>
<tr>
<td>R19</td>
<td>Chicken lemongrass potstickers</td>
<td>$650.00</td>
</tr>
<tr>
<td>R20</td>
<td>Tandoori chicken brochette</td>
<td>$650.00</td>
</tr>
<tr>
<td>R21</td>
<td>Sesame chicken tenders</td>
<td>$650.00</td>
</tr>
<tr>
<td>R22</td>
<td>Barbacoa beef mini flour taco</td>
<td>$675.00</td>
</tr>
<tr>
<td>R23</td>
<td>Guava cayenne empanada</td>
<td>$625.00</td>
</tr>
<tr>
<td>R24</td>
<td>Quattro fromaggio mac &amp; cheese fritter</td>
<td>$650.00</td>
</tr>
<tr>
<td>R25</td>
<td>Artichoke and parmesan fritter</td>
<td>$675.00</td>
</tr>
</tbody>
</table>
**RECEPTION STATIONS**

*Prices below are per person*

<table>
<thead>
<tr>
<th>#</th>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>R26</td>
<td>IMPORTED AND DOMESTIC CHEESE DISPLAY</td>
<td>$10.00</td>
</tr>
<tr>
<td></td>
<td>Garnished with Seasonal Fruit, Sliced Baguettes and Assorted Crackers</td>
<td></td>
</tr>
<tr>
<td>R27</td>
<td>SLICED SEASONAL FRUIT AND BERRIES</td>
<td>$8.25</td>
</tr>
<tr>
<td>R28</td>
<td>FRESH VEGETABLE CRUDITÉ</td>
<td>$9.50</td>
</tr>
<tr>
<td></td>
<td>Creamy Avocado Dip and Spicy Tomato Ranch Dip</td>
<td></td>
</tr>
<tr>
<td>R29</td>
<td>HOUSE-MADE HUMMUS AND IMPORTED OLIVE STATION</td>
<td>$9.95</td>
</tr>
<tr>
<td></td>
<td>Toasted Pita Bread Chips</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Spicy Tunisian Olive Blend and Castlevetrano Olives</td>
<td></td>
</tr>
<tr>
<td>R30</td>
<td>GRILLED MARINATED VEGETABLE AND CHARCUTERIE BOARD</td>
<td>$16.00</td>
</tr>
<tr>
<td></td>
<td>A selection of Roasted Zucchini, Squash, Eggplant, Peppers, Salami, Prosciutto and Sopprasetta drizzled with Extra Virgin Olive Oil</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Served with Toasted Flat Breads and Gourmet Crackers</td>
<td></td>
</tr>
<tr>
<td>R31</td>
<td>PASTA STATION</td>
<td>$17.25</td>
</tr>
<tr>
<td></td>
<td>Tri-Colored Cheese Tortellini and Penne Rigate</td>
<td></td>
</tr>
<tr>
<td></td>
<td><em>Selection of two sauces:</em> Vodka Cream Sauce · Marinara Sauce · Pesto Sauce · Bolognese Sauce</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Served with Soft Bread Sticks, Crushed Red Pepper and Parmesan Cheese</td>
<td></td>
</tr>
<tr>
<td></td>
<td><em>Can add Chicken for additional $5.00 per person</em></td>
<td></td>
</tr>
<tr>
<td>R32</td>
<td>NACHO STATION</td>
<td>$18.50</td>
</tr>
<tr>
<td></td>
<td>Crisp Corn Tortilla Chips, Seasoned Carne Asada, Refried Pinto Beans, Jalapeño Cheddar Cheese, Diced Tomatoes, Jalapeño Peppers, Black Olives, Scallions, Cilantro, House Made Salsa, Sour Cream Fresh Guacamole</td>
<td></td>
</tr>
<tr>
<td>R33</td>
<td>BRUSCHETTA AND FLAT BREAD STATION</td>
<td>$14.50</td>
</tr>
<tr>
<td></td>
<td>Served with Extra Virgin Olive Oil and a Variety of Toasted Flat Breads</td>
<td></td>
</tr>
<tr>
<td></td>
<td><em>Specialty Toppings to include:</em> Cauliflower, Artichoke and Kale Tapenade</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Kalamata Olive Tapenade</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Pesto Hummus</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Fresh Tomato, Basil and Garlic</td>
<td></td>
</tr>
</tbody>
</table>

*For events under 50 guests a $125.00+ labor fee will apply*
RECEPTION STATIONS CONTINUED...

Prices below are per person

**R34**  **MEDITERRANEAN NACHO BAR**  
- Pita Chips
- Traditional and Roasted Red Pepper Hummus
- Crumbled Feta Cheese
- Diced Tomatoes, Red Bell Peppers and Green Onions
- Cucumber with Fresh Mint
- Sliced Kalamata Olives and Sliced Pepperoncini's

**R35**  **FLAUTAS STATION**  
*Please select two from the following selections:*
- Chicken Adobada
- Southwest Black Bean with Mexican Cheeses and Roasted Chiles
- Barbacoa Beef with Manchego Cheese
Served with Guacamole & House Made Salsas Roja & Verde

**R36**  **REGIONAL BAJA STATION**
- Baja Shrimp Cocktail
- Chicken Flautas
- Black Bean Empanadas
- Carne Asada Street Tacos with Cilantro and Onion
- Fish Tacos with Cabbage and Jalapeno Crème Fraiche
- Corn Tortilla Chips
Served with Guacamole & House Made Salsas Roja & Verde

**R37**  **CALIFORNIA DREAMIN’**
- Artichoke and Parmesan Fritters with Smoked Tomato Aioli
- Roast Tomato and Goat Cheese Flatbread
- Artichoke and Spinach Dip with Sourdough Crostinis
- Grilled Vegetable Crudité with Herbed Ranch
- California Strawberries and Aged Balsamic Vinegar

$14.50  
$18.50  
$35.00  
$31.75
**DESSERT STATIONS**

*Prices below are per person*

<table>
<thead>
<tr>
<th>Code</th>
<th>Station Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>R38</td>
<td>PETIT PÂTISSERIE STATION</td>
<td>$18.50</td>
</tr>
<tr>
<td></td>
<td>A gourmet selection of Miniature French Pastries, Petit Fours, Mini Tartlets, Chocolate Truffles and Chocolate Dipped Strawberries</td>
<td></td>
</tr>
<tr>
<td>R49</td>
<td>BUILD YOUR OWN SHORTCAKE STATION</td>
<td>$16.00</td>
</tr>
<tr>
<td></td>
<td><em>Shortcake Station to include:</em></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Fresh Strawberries and Mixed Berry Compote with Crème Anglaise and Shortcake Biscuits, Pound Cake, Chocolate Shavings and Whipped Cream</td>
<td></td>
</tr>
<tr>
<td>R40</td>
<td>CHEESECAKE BITES STATION</td>
<td>$17.00</td>
</tr>
<tr>
<td></td>
<td>New York Cheesecake Squares</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Vanilla Bean and Scented Strawberry Compotes</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Chocolate Fondue, Hazelnut Caramel Sauces</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Toasted Almonds and Whipped Cream</td>
<td></td>
</tr>
<tr>
<td>R41</td>
<td>COFFEE AND DONUT STATION</td>
<td>$19.00</td>
</tr>
<tr>
<td></td>
<td>Coffee and Donut Infused Chocolate Bark</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Mini Donuts and Old Fashioned Biscotti</td>
<td></td>
</tr>
<tr>
<td></td>
<td>with Espresso Anglaise, Cappuccino Caramel and Lavender Latte Sauces</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Gourmet Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea</td>
<td></td>
</tr>
</tbody>
</table>

*For events under 50 guests a $125.00+ labor fee will apply*
CARVED TO ORDER STATIONS

R42  SAGE AND ROSEMARY SEASONED BONE-IN TURKEY BREAST*  $350.00
(Serves 25 guests)
Served with Orange Cranberry Sauce,
Whole Grain Mustard and Mayonnaise

R43  SIRLOIN OF BEEF*  $650.00
(Serves 35 guests)
Served with Chimichurri,
and Horseradish Crème Fraiche

R44  HERB-CRUSTED TENDERLOIN OF BEEF*  $800.00
(Serves 35 guests)
Served with Horseradish Crème Fraiche, Whole Grain Mustard, Ale Mustard,
Saffron Aioli and Mayonnaise

R45  PEPPER-ROASTED PORK LOIN*  $400.00
(Serves 45 guests)
Served with Charred Peach Marmalade, Rum Pineapple Chutney
and Tarragon Mustard Reduction

R46  SLOW-ROASTED SPICED BARON OF BEEF*  $650.00
(Serves 75 guests)
Served with Horseradish Crème Fraiche, Whole Grain Mustard and
Mayonnaise
Above items served with Miniature Rolls and Appropriate Condiments.
*A $200.00++ fee per Uniformed Chef required.

R47  APPLEWOOD SMOKED SIDE SALMON*  $500.00
(Serves 30 guests)
Served with Lemon Dill Crème Fraiche and Chimichurri
Served with a Large Ciabatta Croustade

R48  PISTACHIO CRUSTED WHOLE FILET OF SEA BASS*  $650.00
(Serves 30 guests)
Served with Mango Salsa and Classic Rémoulade
Served with a Large Ciabatta Croustade

*A $200.00++ fee per Uniformed Chef required.
WINE

CHARDONNAY
Canyon Road California $35.50
Bonterra, Mendocino, California $39.00
A by Acacia California $44.50
Talbott Kali Hart Monterey, California $53.00

PINOT GRIGIO
Canyon Road, California $35.50
Ecco Domani Delle Venezie, Italy $37.75

SAUVIGNON BLANC
Fetzer Echo Ridge, California $36.00
Starborough Marlborough, New Zealand $40.00

SPARKLING WINE · CHAMPAGNE
William Wycliff, California $36.00
LaMarca Prosecco Veneto, Italy $44.50
Chandon Brut Classic California $63.00

CABERNET
Canyon Road California $35.50
Chateau Souverain California $40.00
William Hills California $44.50
Columbia Winery Columbia Valley, Washington $49.00

MERLOT
Canyon Road California $35.50
BV Coastal Estates California $40.00
Columbia Winery Columbia Valley, Washington $45.00

PINOT NOIR
Fetzer California $36.00
BV Coastal Estates California $40.00
Edna Valley Central Coast, California $44.00

MALBEC
Trivento Reserve Mendoza, Argentina $40.00
Don Miguel Gascon Mendoza, Argentina $45.00

RED ZINFANDEL
Fetzer Valley Oaks California $35.50
Bonterra Organic Mendocino, California $44.00

Wines are subject to change based upon availability.

PREMIUM LIQUORS

HOSTED
CASH $9.25 PER DRINK
$11.00 PER DRINK

Ketel One, Tanqueray, Bacardi Rum, Jose Cuervo Gold Tequila,
Dewar’s White Label, Jack Daniel’s

DELUXE WINE

HOSTED
CASH $8.25 PER GLASS
$9.75 PER GLASS

Canyon Road - Chardonnay
Canyon Road - Cabernet Sauvignon

PREMIUM WINE

HOSTED
CASH $9.75 PER GLASS
$11.50 PER GLASS

Bonterra - Chardonnay
Chateau Souverain - Cabernet Sauvignon
### DOMESTIC BEER

**HOSTED**
- Budweiser, Miller Lite, O’Doul’s Amber (non-alcoholic)

**CASH**
- $6.50 PER BOTTLE
- $7.50 PER BOTTLE

### IMPORTED BEER

**HOSTED**
- Sam Adams Boston Lager, Corona Extra

**CASH**
- $8.25 PER BOTTLE
- $9.50 PER BOTTLE

### LOCAL CRAFT BEER

**HOSTED**
- Karl Strauss - Red Trolley
- Stone - Delicious IPA (Gluten Reduced)
- Abnormal Boss Pour

**CASH**
- $8.25 PER BOTTLE
- $9.50 PER BOTTLE

### DRAFT BEER – KEG

**DOMESTIC**
- Miller Lite
- Budweiser

- $690.00 PER KEG
- $875.00 PER KEG

**IMPORTED**
- Heineken
- Sam Adams

- $875.00 PER KEG

**CRAFT BREW**
- Karl Strauss Red Trolley,
- Stone Delicious IPA

*Imported/Craft Brews available upon request. Prices vary. Customization of all liquor, beer and wine available upon request. Please consult with your Catering Sales Manager for pricing.*

*A Bartender Fee of $200.00++ will apply if a minimum guarantee of $750.00 in sales per bar is not met. Double Bars are counted as two bars with two guarantees.*