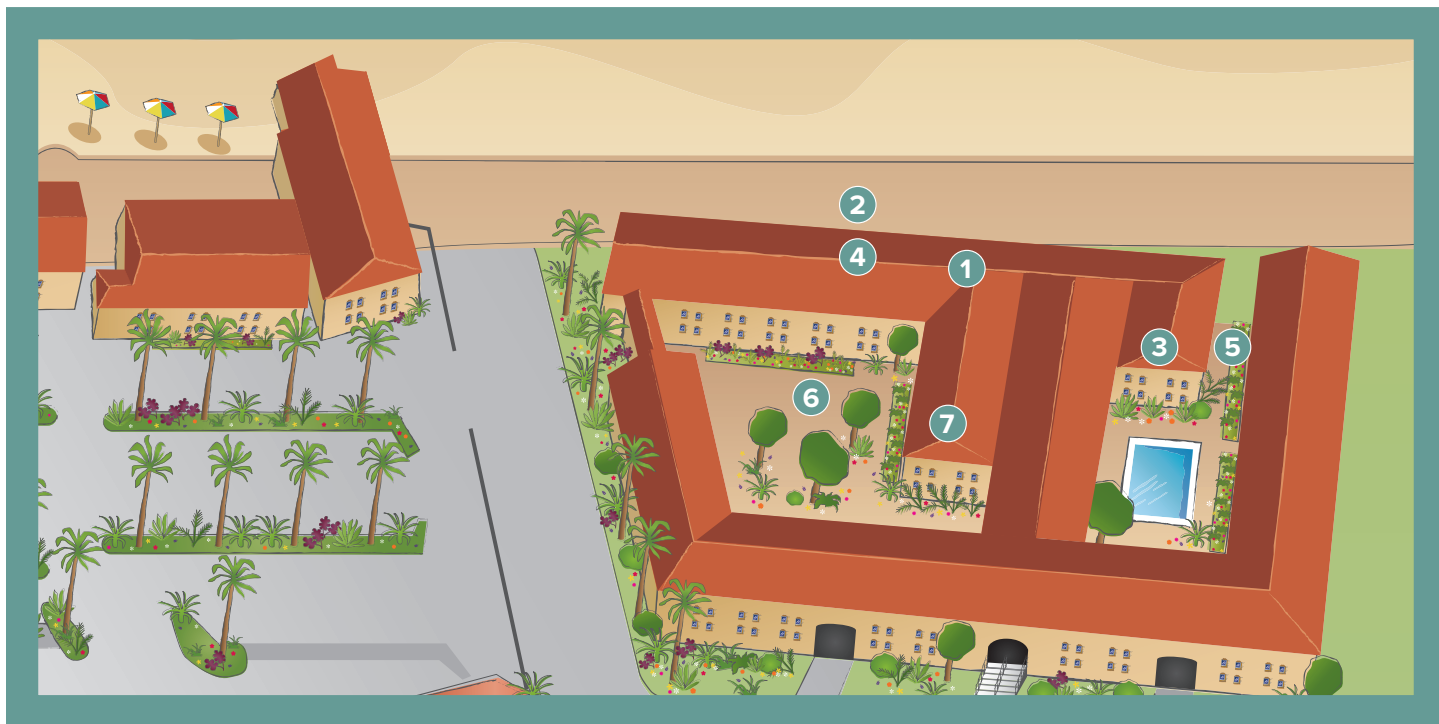


## 2024 CATERING MENU





# VENUE OPTIONS



## 1 – ACAPULCO ROOM / DECK

Enjoy indoor and outdoor convenience in this spacious 1,320 sq. foot venue offering ocean vistas from indoors and the adjacent, outdoor, tri-level terrace with stunning views of La Jolla Cove and Scripps Pier.



## 2 – SHORES LAWN

A spacious 2,000 square foot lawn that can accommodate up to 200 guests just steps from the sand. The perfect space to have a one-of-a-kind oceanfront event.

*Continued on next page...*



### 3 – LA JOLLA ROOM & PATIO

Vaulted ceilings, three walls of windows, chandeliers and an open-air patio make this our most elegant event space. A first-floor location and 2,010 sq. feet are ideal for up to 150 guests.



### 4 – SHORES RESTAURANT

Enjoy oceanfront dining. This space is ideal for larger events up to 120.



### 5 – SHORES PATIO

Step into a tropical paradise on our outdoor oceanview patio. Perfect for larger events of up to 180 guests, this versatile space also offers of an indoor/outdoor venue.



### 6 – GARDEN PATIO

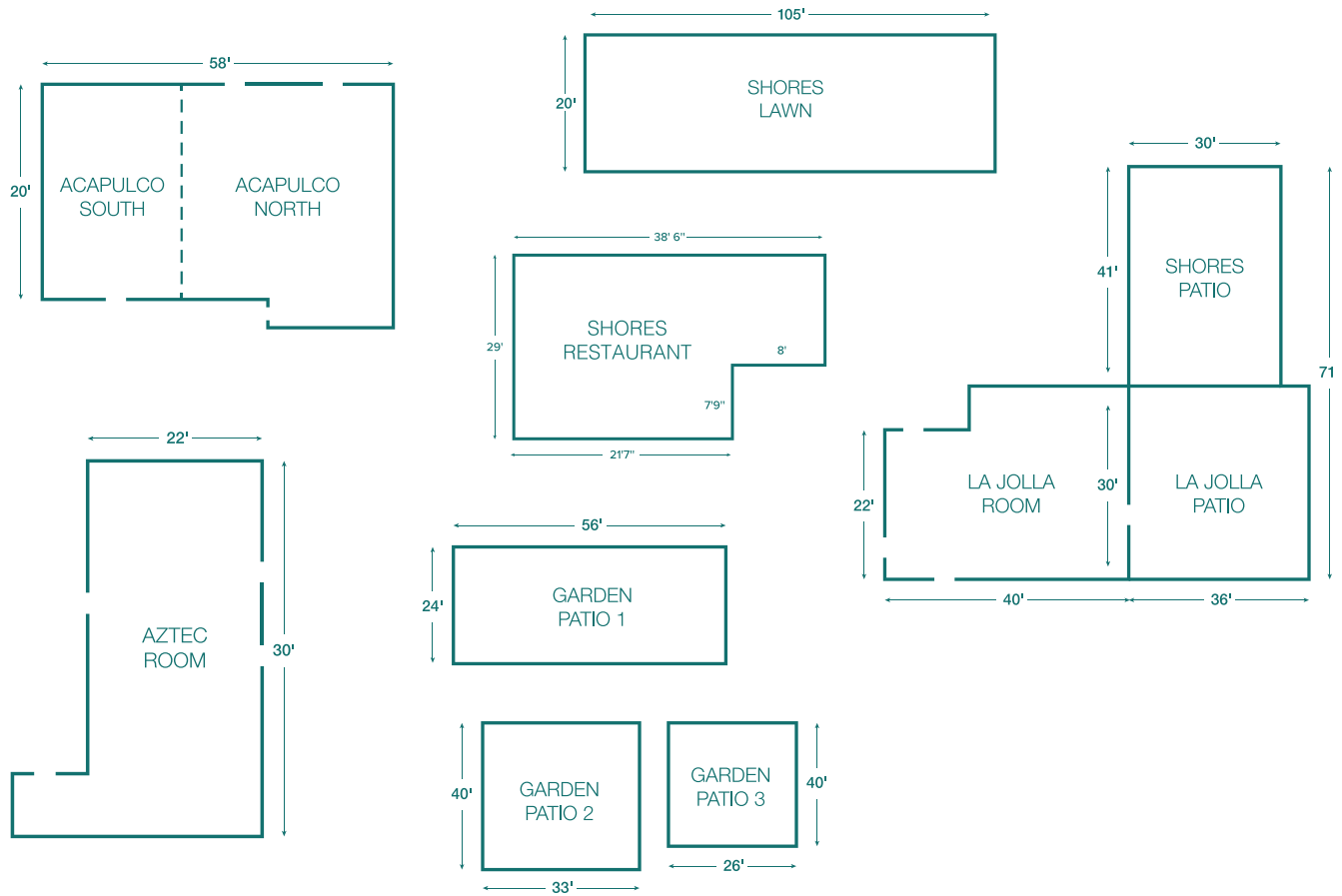
This 3,500 sq. foot space is surrounded by lush foliage, Spanish Saltillo tiling and fountains that lend a relaxing ambiance. Just steps from the beach, this secret garden delivers privacy and space for up to 200 guests.



### 7 – AZTEC ROOM

Perfect for a board meeting, this upstairs conference room has built in projector and screen with views of the Garden Patio.

# CAPACITY CHART



MEETING ROOM	DIMENSIONS	Sq. FT.	CEILING HT.	RECEPTION	THEATER	CLASSROOM	CONFERENCE	BANQUET
Acapulco N. & S.	20' x 58'	1,320	8'7"	120	100	75	60	100
Shores Lawn	20' x 105'	2,000	—	200	—	—	—	120
La Jolla Room & Patio	76' x 30'	2,010	9'5"	125	80	50	40	60
Shores Restaurant	38.5' x 29'		—	—	—	—	—	120
Shores Patio	71' x 30'	1,290	—	200	—	—	—	180
Garden Patio	30' x 20'	3,500	—	300	110	—	—	225
Aztec Room	30" x 22"	600	8'7"	40	40	30	22	40

Spaces may be creatively combined to create more area.



# BREAKFAST

LA JOLLA  
SHORES HOTEL





# BREAKFAST BUFFETS



MINIMUM OF 12 GUESTS

## SHORES CONTINENTAL

*\$38 per person*

**BREAKFAST BREADS AND PASTRIES** Butter, Preserves  
**OVERNIGHT OATS** Slivered Almonds, Berries, Coconut Milk  
**SELECTION OF HEALTHY CEREALS**  
**SEASONAL FRESH FRUIT**  
**YOGURT PARFAIT** Honey, Granola  
**ORANGE JUICE, FRESHLY BREWED COFFEE & TEA**

## ALL AMERICAN

*\$44 per person*

**BREAKFAST BREADS AND PASTRIES** Butter, Preserves  
**CLASSIC SCRAMBLED EGGS** Chives  
**COUNTRY POTATOES** Bell Peppers, Onions, Smoked Paprika  
**HICKORY SMOKED BACON & CHICKEN APPLE SAUSAGE**  
**ASSORTED BAGELS** Plain Homemade Cream Cheese  
**ORANGE JUICE, FRESHLY BREWED COFFEE & TEA**

## POWER START

*\$45 per person*

**CHEF'S BLEND GRANOLA**  
**INDIVIDUAL ASSORTED YOGURT** Mixed Berries, Honey  
**OVERNIGHT OATS** Slivered Almonds, Berries, Coconut Milk  
**QUINOA BOWL** Kale, Cauliflower, Tomatoes, Avocado, Pepita  
**MUSHROOM SPINACH SCRAMBLE** Herb Goat Cheese, Sweet Peppers  
**ACAI BOWL** Seasonal Berries, Pecans, Mint Syrup  
**BEYOND BREAKFAST SAUSAGE**  
**ORANGE JUICE, FRESHLY BREWED COFFEE & TEA**

## BAJA

*\$48 per person*

**TRES LECHE FRENCH TOAST**  
**HUEVOS RANCHEROS** Eggs, Corn Tortillas, Ranchero Sauce  
**CHILAQUILES** Avocado, Tomatillo, Queso Fresco  
**SEASONAL FRESH FRUIT PLATTER** Tajin  
**ORANGE JUICE, FRESHLY BREWED COFFEE & TEA**

## ENHANCEMENTS

**AVOCADO TOAST** *\$10 per person*  
**BUTTERMILK PANCAKES** *\$9 per person*  
**SMOKED SALMON** *\$14 per person*



# BRUNCH BUFFET



MINIMUM OF 20 GUESTS

**FRESH ORANGE AND GRAPEFRUIT JUICE**

**MARKET SELECTION OF SEASONAL FRUITS AND BERRIES**

**ASSORTED DRIED CEREAL WITH MILK** Skim, Whole, Soy, Oat

**GOURMET GREEK YOGURT** Honey

**LOCAL FIELD GREENS** Artichoke Hearts, Citrus, Jicama, Shaved Parmesan, Sunflower Seeds, Banyuls Vinaigrette, Stone Ground Mustard Vinaigrette

**APPLEWOOD SMOKED BACON**

**CHICKEN APPLE SAUSAGE**

**HEIRLOOM BREAKFAST POTATO WITH CARAMELIZED ONIONS**

**TRES LECHES FRENCH TOAST** Sea Salted Butter, Maple Syrup

**JIDORI ROASTED HALF CHICKEN** Caramel Apple & Maple Chutney, Cider Glazed Onion

**SMOKED SALMON** Fresh Bagels, Cream Cheese, Shaved Onions, Capers

**OLD FASHIONED NEW YORK CHEESECAKE**

**GLUTEN FREE LEMON MERINGUE TART**

**FRESHLY BREWED COFFEE OR TEA**

*\$65 per person*

# BRUNCH ENHANCEMENTS & BEVERAGES



## OMELET STATION

Chef attendant required  
at \$175 per every 75 guests.

**ORGANIC CAGE FREE EGGS STATION** Bay Shrimp, Crab Meat,  
Black Forest Ham, Egg White, Soyrizo, Cheese, Mushrooms,  
Bell Peppers, Onions, Spinach, Tomatoes

*\$29 per person*

## BAKERY

**CHOCOLATE OR BUTER CROISSANTS** *\$48 per dozen*

**ASSORTED LARGE MUFFINS** *\$48 per dozen*

**ASSORTED BAGELS** with Plain Homemade Cream Cheese *\$48 per dozen*

**TRADITIONAL FRUIT DANISH** *\$50 per dozen*

**ASSORTED TEA BREADS** *\$55 per dozen*

**ASSORTED COOKIES** *\$48 per dozen*

## SIDES

**WHOLE FRESH FRUIT** *\$5 each*

**ASSORTED CANDY BAR S** *\$4 each*

**ASSORTED GRANOLA BAR S** *\$4 each*

**ASSORTED INDIVIDUAL YOGURT** *\$5 each*

**YOGURT PARFAIT** *\$8 each*

**FRESH FRUIT DISPLAY** *\$14 per person*

## BEVERAGES

**BOTTLED STILL AND SPARKLING WATER** *\$7 each*

**INDIVIDUALLY BOTTLED JUICES** *\$7 each*

**ICED TEA OR LEMONADE** *\$35 per pitcher*

**FRESH SQUEEZED ORANGE OR GRAPEFRUIT JUICE** *\$42 per pitcher*

**FRESH BREWED COFFEE OR TEA** *\$110 per gallon*



# MEETING BREAKS



ALL BREAK PACKAGES ARE BASED ON 30 MINUTES OF CONTINUOUS SERVICE

## TRAIL MIX BAR

*\$20 per person*

ALMONDS, SUNFLOWER SEEDS, RAISINS,  
BANANA CHIPS, SHREDDED COCONUT, CRANBERRY,  
DARK CHOCOLATE CHIPS, FLAXSEED

## REFRESH

*\$25 per person*

SEASONAL FRESH FRUIT Honey Yogurt Dip  
VEGETABLE CRUDITE Basil Pesto  
LEMON CURD BAR Almond Crust

## SIESTA

*\$25 per person*

GOLDEN CRISP TORTILLA CHIPS Salsa, Guacamole  
ROASTED CHICKEN QUESADILLAS Citrus Crema  
CINNAMON CREAM FILLED CHURROS Sugar Dust

## SWEET & SALTY

*\$27 per person*

ASSORTED FRESHLY BAKED COOKIES & BROWNIES  
ASSORTED BAG OF CHIPS  
KIND BARS  
TRUFFLE POPCORN  
WHOLE FRUIT

## FARMERS MARKET

*\$28 per person*

FARMERS MARKET VEGETABLE DISPLAY  
WHITE BEAN HUMMUS  
CUCUMBER GREEK YOGURT  
ARTISAN CHEESE Pita, Crackers



# LUNCH

LA JOLLA  
SHORES HOTEL





# LUNCH BUFFETS



MINIMUM OF 12 GUESTS

## CALIFORNIAN

*\$52 per person*

**AVOCADO CAESAR** Hearts of Romaine, Manchego, Crostini, Classic Dressing

**GRILLED SEASONAL VEGETABLE WRAP** Spinach Tortilla

**TURKEY CLUB** Bacon, Tomato, Provolone, Multigrain Bread

**ITALIAN SUB** Salami, Prosciutto, Provolone Cheese with Italian Dressing

**ASSORTED POTATO CHIPS**

**MARKET SELECTION OF SEASONAL FRUIT**

**BROWNIE BITES**

---

## THE COVE

*\$60 per person*

**WHITE BEAN HUMMUS** Crudite, Pita, Blue Corn Chips

**LOCAL FIELD GREENS** Artichoke Hearts, Citrus, Jicama, Shaved Parmesan, Sea Salted Sunflower Seeds

**DRESSING** Stone Ground Mustard Vinaigrette, Avocado Buttermilk

**QUINOA AND BAY SHRIMP SALAD**

**HONEY ROASTED TURKEY** Lettuce, Tomato, Sprouts, Avocado, Mustard Seed Aioli, Pretzel Bun

**SUBMARINE ON BAGUETTE** Italian Meats, Provolone Cheese, Olive Tapenade

**CUCUMBER SALAD**

**MARKET SELECTION OF SEASONAL FRUIT**

## LUNCH BUFFETS *Continued*



MINIMUM OF 12 GUESTS

### OLD TOWN FIESTA

*\$65 per person*

**SOUTHWESTERN CAESAR SALAD** Romaine Hearts, Shaved Manchego, Croutons, Ancho Caesar Dressing

**CHARRED CORN SALAD** Cotija Cheese, Pickled Radish, Green Onion, Tomato Vinaigrette

**CHIPOTLE BRAISED CHICKEN SOPE** Shredded Lettuce, Queso Fresco, Avocado Purée

**BAJA FISH TACOS** Cabbage, Corn Tortillas, Salsa Fresca

**CHILI-LIME CURED SKIRT STEAK FAJITAS** Homemade Salsa Roja, Flour Tortillas, Cilantro Lime Crema

**REFRIED BLACK BEANS, SPANISH RICE, TORTILLA CHIPS**  
**CREAM FILLED CHURROS CINNAMON SUGAR DUST**

---

### THE SHORES

*\$58 per person*

**ARTISAN LETTUCE** Bacon, Apple, Pecan, Blue Cheese, Buttermilk Dressing

**WILD MUSHROOM BISQUE** Goat Cheese, Crouton, Truffle Oil

**ANGUS TOP SIRLOIN** Crème Fraîche, Whipped Potato, Kale, Shallot Red Wine Sauce

**ALMOND BUTTERFISH** Pee Wee Potatoes, Aged Balsamic, Lobster Cream

**SMOKED GOUDA MAC & CHEESE** Gratin Orecchiette, Garlic Herb Crumb

**ROASTED SEASONAL VEGETABLES** Lemon, Olive Oil

**PASSION FRUIT CHEESECAKE** Caramel Sauce

**LEMON MERINGUE TART**



# THREE COURSE PLATED LUNCH



Pre-select one starter, up to three entree selections including Vegetarian, and one dessert option.  
Meal indicators required to be provided by client. Final guarantee and entree counts due 5 business days in advance.

## STARTERS

Select One

**BABY KALE** Arugula, Tart Cherries, Feta, Pepitas, Lemon Vincotto

**ARTISAN LETTUCE** Papaya, Flora Nelles, Macadamia, Passion Fruit Dressing

**SHORES CAESAR** Romaine, Anchovy, Parmesan, Croutons

**CLAM CHOWDER** Bacon, Potato, Oyster Crackers, Paprika Oil

## ENTRÉES

Highest price entree selection  
will prevail for all guests

Meal indicators required to  
be provided by client

**ALMOND BUTTERFISH** \$64

Roasted Gem Potatoes, Broccoli, Lobster Cream

**LEMON PEPPER SALMON** \$66

Polenta, Rainbow Chard, Tomato, Coriander, Avocado, Butter

**LOCAL SWORDFISH** \$69

Roasted Tomato Fennel Couscous, Lemon Butter

**HERB SEARED SEA BASS** \$72

Fingerlings, Wilted Greens, Saffron Corn Sauce

**BLUE CRAB JADE** \$72

Pesto Risotto, Rainbow Chard, Aged Cheddar, King Tumpet, Pine Nuts, Curry Oil

**JIDORI CHICKEN BREAST** \$62

Brown Rice, Plum Chutney, Broccoli Rabe, Black Muscat

**BRAISED BEEF SHORT RIBS** \$65

Bandage Cheddar Mashed Potatoes, Glazed Carrots, Celery Root, Mushroom Jus

**PRIME TOP SIRLOIN** \$73

Herb Steak Fries, Asparagus, Smoked Onion Compote, Chimichurri

## DESSERTS

Select One

**CAPPUCCINO MUDD PIE** Roasted Almonds, Butterscotch, Chocolate

**AMARETTO TIRAMISU** Mascarpone Mousse, Espresso, Crème Brûlée Crumble

**KEY LIME CHEESECAKE** Graham Crust, Key Lime Curd, Vanilla Chantilly

**LEMON MERINGUE TART** Shortbread Cookie Dough, Vanilla Genoise, Lemon Curd, Meringue

**RED VELVET CAKE** (GF) Cheesecake Mousse, Chocolate Glaze

**CHOCOLATE MARQUISE** (GF) Chocolate Mousse, Streusels, Chocolate Glaze

# BOX LUNCH



All box lunches include bag of potato chips, whole fruit, cookie, and bottled water.

Select three options from any category for entire party.

*\$48 per person* / MINIMUM OF 12 GUESTS

## SANDWICHES

### ROAST BEEF

Aged Vermont Cheddar, Butter Lettuce, Tomato, Dijon Horseradish

### NATURAL TURKEY BREAST

Lettuce, Tomato, Orange Cranberry Compote, Basil Sprouts

### ITALIAN MORTADELLA

Capicola, Salami, Provolone, Arugula, Pepperoncini, Ciabatta Bread

### BLACK FOREST HAM

Swiss Cheese, Alfalfa Sprouts, Honey, Stone Ground Mustard, Brioche Bun

---

## WHOLE WHEAT TORILLA WRAPS

### ASIAN CHICKEN

Field Greens, Mandarin, Sprouts, Wontons, Cashews, Classic Ginger Dressing

### ZEN GARDENER

Grilled Eggplant, Feta, Sweet Peppers, Bean Sprouts, Hummus

### CLASSIC TUNA SALAD

Wild Caught Albacore, Shredded Lettuce, Tomato, Swiss Cheese



# DINNER

LA JOLLA  
SHORES HOTEL





# THREE COURSE PLATED DINNER



Pre-select one starter, up to three entree selections including Vegetarian, and one dessert option.  
Meal indicators required to be provided by client. Final guarantee and entree counts due 5 business days in advance.

## STARTERS

Select One

**BAJA TORTILLA SOUP** Roasted Corn, Crispy Tortilla, Avocado

**CLAM CHOWDER** Bacon, Potato, Oyster Crackers, Paprika

**WILD MUSHROOM BISQUE** Saint Andre, Crouton, Truffle Oil

**BUTTERNUT SQUASH** Sun Dried Cranberries, Pepitas, Nutmeg Cream

**BABY KALE** Arugula, Tart Cherries, Feta, Pecans, Carob Vincotto

**ARTISAN LETTUCE** Papaya, Flora Nelles, Macadamia, Passion Fruit Dressing

**SHORES CAESAR** Romaine, Anchovy, Parmesan, Crostini

**ICEBERG WEDGE** Maple Bacon, Cherry Tomatoes, Chives,  
Blue Cheese, Buttermilk Dressing

**BAJA SHRIMP COCKTAIL** Persian Cucumbers, Vodka Cocktail Sauce,  
Lemon Wedges

**PACIFIC BLUE CRAB CAKE** Pickled Fennel, Watercress, Safron Aioli,  
Orange Vanilla Reduction

**AHI TUNA POKE** Avocado, Seaweed, Tobiko, Taro Chips, Macadamia Soy

**BURRATA PROSCIUTTO** Cherry Tomatoes, Arugula, Vincotto, Ciabatta Toast

# THREE COURSE PLATED DINNER

*Continued*



## ENTRÉES

Highest price entree selection  
will prevail for all guests

Meal indicators required to  
be provided by client

### LEMON PEPPER SALMON \$88

Polenta, Rainbow Chard, Tomato, Coriander Avocado Butter

### LOCAL SWORDFISH \$90

Roasted Tomato Risotto, Chimichurri, Lemon Butter

### HERB SEARED SEA BASS \$95

Fingerlings, Wilted Greens, Pinot Gris Saffron Sauce

### MAINE LOBSTER TAIL \$110

Corn Succotash, Rainbow Chard, Lemon Wedge, Drawn Butter

### JIDORI CHICKEN BREAST \$78

Brown Rice, Plum Chutney, Broccoli, Black Muscat

### BRAISED BEEF SHORT RIBS \$82

Bandage Cheddar Mashed Potatoes, Glazed Carrots, Celery Root, Mushroom Jus

### DOUBLE PORK CHOP \$86

Whipped Potato, Broccoli Rabe, Apple Chutney, Rum Sauce

### HERB DE PROVENCE RACK OF LAMB \$95

Sweet Potato, Haricot Verts, Blistered Tomato, Madeira Reduction

### ANGUS FILET MIGNON \$100

Truffle Mashed Potatoes, Asparagus, Smoked Onion Compote, Port Wine Sauce

### SURF & TURF \$135

Angus Filet Mignon & Maine Lobster Tail, Truffle Mashed Potato,  
Smoked Onion Compote

---

## VEGETARIAN

### BUTTERNUT SQUASH RISOTTO \$68

Mascarpone, Field Peas, Citrus Gremolata

### CREMINI MUSHROOM RAVIOLI \$68

Kale, Parmesan, Truffle Oil, Basil

### ROASTED CAULIFLOWER BOWL (VEGAN) \$68

Broccoli, Snap Peas, Scallions, Jasmine Rice, Garlic, Ginger, Soy

### VEGETABLE TAGLIATELLE (VEGAN) \$68

Yellow Squash, Zucchini, Carrots, Goat Cheese, Basil Pistou

# THREE COURSE PLATED DINNER

*Continued*



## DESSERTS

Select One

### CAPPUCCINO MUDD PIE

Roasted Almonds, Butterscotch, Chocolate Sauce

### AMARETTO TIRAMISU

Mascarpone, Espresso, Creme Brulee Crumble

### KEY LIME CHEESECAKE

Graham Crust, Vanilla Chantilly, Key Lime Curd

### LEMON MERINGUE TART

Vanilla Genoise, Lemon Curd, Meringue

### RED VELVET CAKE (GF)

Chocolate Glaze, Walnut Brittle, Mint

### CHOCOLATE MARQUISE (GF)

Chocolate Mousse, Streusels, Berry Coulis

## SMALL BITES

### PETIT FOURS

Macarons, Opera Cake, Red Berry Opera, Lemon Bars, Dulce De Leche Squares, New York Cheesecake, Tiramisu, S'mores Bar

*\$60 per dozen, 3 dozen minimum per selection*



# DINNER BUFFETS



## FIESTA

*\$78 per person*

**TORTILLA CHIPS** Salsa Fresca, Guacamole

**BAJA TORTILLA SOUP** Smoked Chicken, Crispy Tortilla, Avocado

**SOUTHWESTERN CAESAR SALAD** Romaine Hearts, Manchego, Crouton, Ancho Cream Dressing

**CHARRED CORN SALAD** Epazote, Charred Tomato, Cotija Cheese, Agave Lime Vinaigrette

**CLASSIC CEVICHE** White Sea Bass, Tomato, Cilantro, Lime, Pepitas

**CHIPOTLE BRAISED CHICKEN SOPE** Shredded Lettuce, Queso Fresco, Avocado Puree

**BAJA FISH TACOS** Cabbage, Corn Tortillas, Salsa Fresca

**CHILI-LIME CURED SKIRT STEAK FAJITAS** Salsa Roja, Flour Tortillas, Cilantro Lime Crema

**REFRIED BLACK BEANS, SPANISH RICE**

**TRES LECHES CAKE** Slivered Almonds, Shaved Chocolate

**CINNAMON CHURROS** Chocolate Sauce

## ITALIAN

*\$90 per person*

**ANTIPASTI** Salami, Capicola, Mortadella, Blue Cheese, Provolone, Fontina, Pepperoncini, Grilled Vegetables, Olives, Crostini

**TOMATO SOUP** Garlic Croutons, Creme Fraiche, Herb Oil

**WILD ARUGULA** Shaved Fennel, Apple, Pecorino, Almonds, Citrus Vinaigrette

**CAPRESE** Hot House Tomatoes, Mozzarella, Basil, Balsamic Reduction

**SICILIAN STYLE SALMON** Eggplant, Tomatoes, Olives, Capers, Anchovies, Mint

**TUSCAN BRAISED SHORT RIBS** Pancetta, Pearl Onions, Mushrooms, Chianti Reduction

**CHICKEN CAPONATA** Artichoke Hearts, Aromatics, Raisins, Extra Virgin Olive Oil

**PENNE BOLOGNESE** Whipped Ricotta & Fresh Basil

**SHRIMP SCAMPI** Grana Pandoa, Lemon, Garlic

**SEASONAL VEGETABLES** Pine Nut Basil Pesto

**AMARETTO TIRAMISU** Lady Fingers, Lemon Mascarpone

**PISTACHIO CHEESECAKE**

### LA JOLLAN

*\$88 per person*

**ARTISAN CHEESE BOARD** Imported & Domestic Cheese, Walnuts, Sun Dried Fruits, Grapes, Honeycomb, Crackers, Crusty Bread

**ORGANIC BEET SALAD** Mozzarella, Basil, Pecans, Balsamic Pomegranate Vinaigrette

**SEAFOOD FARFALLE PASTA SALAD** Haricot Vert, Fennel, Scallion, Tomatoes, Citrus Dressing

**BABY SPOON SPINACH SALAD** Spicy-Sweet Pecans, Tiny Croutons, Banyuls Vinaigrette

**SEABASS** Braised Leeks, Endive, Champagne Saffron Sauce

**HONEY SPICED CHICKEN BREAST** Root Vegetables, Cremini, Thyme Jus

**GRILLED ANGUS TOP SIRLOIN** Chive Mashed Potatoes, Kale, Shallot Red Wine Sauce

**WILD RICE PILAF** Glazed Pecans, House Herbs

**FARMERS MARKET VEGETABLES** Parsley Butter

**FLOURLESS CHOCOLATE CAKE** Raspberry Preserves

**RED BERRY OPERA** Candied Orange

## COOL TRAY-PASSED

*\$10 per piece  
20 piece minimum*

**SHRIMP CEVICHE** Spoon Mango, Cilantro, Onion, Lime  
**HOUSE SMOKED SALMON** Cucumber, Creme Fraiche, Salmon Roe  
**FURIKAKE AHI TUNA POKE** Wasabi, Avocado, Sesame Seed  
**BLUE CRAB SALAD** Endive, Ricotta, Tobiko  
**PROSCIUTTO TOMATO & MOZZARELLA SKEWER** Basil Pesto  
**DEVEILED EGG** Candied Bacon, Mustard, Lemon Cream  
**BRUSCHETTA** Tomato, Garlic, Sea Salt, Balsamic  
**STREET CORN** Chipotle, Lime, Cotija Cheese in Crispy Cup

## HOT TRAY-PASSED

*\$10 per piece  
20 piece minimum*

**MINI MARYLAND BLUE CRAB CAKE** Old Bay Aioli  
**COCONUT SHRIMP** Plum Sauce  
**CHICKEN POTSTICKER** Firecracker Sauce  
**BACON WRAPPED SEA SCALLOP** Balsamic Drizzle  
**VEGETABLE SPRING ROLL** Sweet Hot Chili Sauce  
**BRIE RASPBERRY PURSE** Puff Pastry  
**STEAK SKEWER** Chimichurri Sauce

## STATIONED DISPLAYS

**BAJA CINCO** *\$18 per person*  
Guacamole, Queso Fundido, Pico de Gallo, Salsa Brava, Yellow Corn Tortilla Chips  
**VEGETABLE CRUDITE** *\$20 per person*  
Asparagus, Carrots, Peppers, Zucchini, Cherry Tomatoes, Cucumber,  
Marinated Mushrooms & Olives, Spinach Artichoke Dip, Cucumber Yogurt Dip  
**ARTISAN CHEESE AND CHARCUTERIE** *\$29 per person*  
Locally Sourced Cheeses, Varzi Salami, Grilled Chorizo, Blackberry Mustard,  
Seasonal Dried Fruits, Assortment of Rustic Breads and Crackers



# STATIONED DISPLAYS

MINIMUM OF 20 GUESTS

## SEA CRUDO DISPLAY

*\$32 per person*

### SASHIMI SALMON, YELLOWTAIL, DIVER SCALLOPS

Citrus Ponzu, Pickled Shallots, Cilantro Sprouts, Tobiko Caviar, Wasabi Dressing, Ginger Cucumber Relish

## POKE & CEVICHE DISPLAY

*\$30 per person*

### PACIFIC AHI TUNA POKE, CEVICHE

Seaweed Salad, Cucumber, Ginger, Tobiko, Sesame, Radish Sprouts, Macadamia Toy, Taro Chips

## RAW BAR

**PACIFIC OYSTERS ON THE HALF SHELL** *\$88 per dozen*

**BAJA JUMBO SHRIMP** served with Cocktail Sauce *\$72 per dozen*

**COCKTAIL STONE CRAB CLAWS** *Market Price (per dozen)*

## PASTA STATION

*\$32 per person*

**CHEESE RAVIOLI** Basil Pomodoro Sauce

**ORECCHIETTE** Italian Sausage Ragout

**TRUFFLE GNOCCHI** Asparagus, Mushrooms, Aged Parmesan, Olive Oil

## TACO STATION

*\$40 per person*

### BAJA STYLE MAHI, CARNE ASADA, POLLO ASADA

Pico De Gallo, Guacamole, Grated Cotija Cheese, Crema Fresca, Corn and Flour Tortillas

## SLIDER STATION

*\$28 per person*

**CHEESEBURGER** Cheddar, Bacon, Candied Onion

**BBQ PULLED PORK** Apple Coleslaw, Chipotle Mayo

**SHIITAKE MUSHROOM** Horseradish, Havarti, Tomato, Roasted Bell Pepper, Arugula

**HOUSEMADE CHIPS**

CHEF ATTENDANT REQUIRED AT \$175 EACH PER 75 GUESTS  
MINIMUM OF 20 GUESTS

## CARVING

**MAPLE ROASTED HAM** *\$25 per person*

Ginger Peach Marmalade, Thyme Mustard Sauce

**HARD SPICE RUB NATURAL TURKEY BREAST** *\$27 per person*

Cranberry Sauce, Black Muscat, Giblet Gravy, Brioche Rolls

**CUBAN ROAST PORK LOIN** *\$30 per person*

Papaya Habanero Chutney, Spiced Rum Sauce, Brioche Rolls

**BLACK ANGUS PRIME RIB** *\$35 per person*

Shallot Confit, Cremini, Straight and Creamed Horseradish,  
Cabernet Sauce, Brioche Rolls

**ANGUS BEEF TENDERLOIN** *\$42 per person*

Seasonal Mushrooms, Red Onion Compote, Demi-Glace, Brioche Rolls

---

## PAELLA

**PAELLA A LA VALENCIA** *\$54 per person*

Saffron Rice, Mussels, Clams, Shrimp, Roasted Peppers, Peas,  
Sundried Tomatoes, Spanish Chorizo



# BEVERAGE

LA JOLLA  
SHORES HOTEL



## HOSTED BAR



CHARGED ON CONSUMPTION

### HOUSE LIQUORS

TITOS VODKA, BEEFEATER'S GIN, BACARDI RUM, PUEBLO VIEJO BLANCO TEQUILA, CUTTY SARK WHISKY, OLD FORESTER BOURBON

*\$15 each*

### PREMIUM LIQUORS

KETEL ONE VODKA, TANQUERAY GIN, CAPTAIN MORGAN SPICED RUM, HERRADURA TEQUILA, MARKER'S MARK BOURBON, JOHNNIE WALKER BLACK LABEL SCOTCH WHISKY

*\$17 each*

### LIQUERS & CORDIALS

FRANGELICO, AMARETTO DISARONNO, KAHLUA, BAILEY'S IRISH CREAM, GRAND MARNIER, COURVOISIER VS, REMY MARTIN VSOP

*\$13 – \$18 each*

### DOMESTIC BOTTLED BEER

BUDWEISER, BUD LIGHT, COORS LIGHT, MILLER

*\$7 each*

### IMPORTED BOTTLED BEER

CORONA, HEINEKEN, AMSTEL LIGHT, PACIFICO, GUINNESS, STELLA ARTOIS

*\$8 each*

### CRAFT BOTTLED BEER

MISSION BREWERY BLONDE ALE, FAT TIRE, BALLAST POINT SCULPIN, GREEN FLASH BREWING WEST COAST IPA

*\$10 each*

### NON-ALCOHOLIC

INDIVIDUALLY BOTTLED JUICES *\$7 each*

SOFT DRINKS *\$5 each*

BOTTLED STILL AND SPARKLING WATER *\$7 each*

## BAR PACKAGES



ALL BEVERAGE PACKAGES INCLUDE SOFT DRINKS, JUICE, SPARKLING & STILL WATER

### PREMIUM

**KETEL ONE VODKA, TANQUERAY GIN,  
CAPTAIN MORGAN SPICED RUM, HERRADURA TEQUILA,  
MARKER'S MARK BOURBON,  
JOHNNIE WALKER BLACK LABEL SCOTCH WHISKY,  
KAHLUA BAILEY'S IRISH CREAM**

**CAMBRIA CHARDONNAY**

"Katherine's Vineyard", Santa Maria Valley, California

**CABERNET SAUVIGNON**

Franciscan, Oakville Estate, Napa, CA

**BUDWEISER, HEINEKEN, AMSTEL LIGHT, FAT TIRE**

*\$28 first hour per person / \$17 each additional hour per person*

---

### STANDARD

**TITOS VODKA, BEEFEATER'S GIN, BACARDI RUM,  
PUEBLO VIEJO BLANCO TEQUILA, CUTTY SARK WHISKY,  
OLD FORESTER BOURBON**

**CHARDONNAY AND CABERNET SAUVIGNON**

Estancia, Central Coast, CA

*\$23 first hour per person / \$15 each additional hour per person*

---

### BEER & WINE

**BUD LIGHT, CORONA, STELLA, FAT TIRE,  
GREEN FLASH BREWING COMPANY WEST COAST IPA, SAN DIEGO, CA  
MISSION BREWERY, BLONDE ALE, SAN DIEGO, CA**

**FERRARI-CARANO**

Sauvignon Blanc, Sonoma, CA

**CHARDONNAY AND CABERNET SAUVIGNON**

Estancia, Central Coast, CA

*\$20 first hour per person / \$12 each additional hour per person*



# WINE CELLAR



VINTAGES & PRICING ARE SUBJECT TO CHANGE BASED ON AVAILABILITY  
PRICING IS PER BOTTLE

## SPARKLING WINE

**AVISSI, PROSECCO**, Italy \$45  
**MUMM'S**, Napa, California \$56  
**DOMAINE CARNEROS, BRUT**, Napa, California \$60  
**ROEDERER ESTATE, BRUT**, Anderson Valley, California \$70

## CHAMPAGNE

**NICOLAS FEUILLATTE, BRUT**, Epernay, France \$78  
**TIATTINGER, LA FRANCAISE, BRUT**, Epernay, France \$95  
**VEUVE CLICQUOT PONSARDIN, BRUT**, Reims, France \$120  
**DOM PERIGNON, MOET & CHANDON, BRUT**, Epernay, France \$295

## SAUVIGNON BLANC

**FERRARI-CARANO**, Sonoma County, California \$50  
**MATANZAS CREEK**, Sonoma, California \$48  
**DAOU**, Paso Robles, California \$48  
**GRGICH HILLS**, Napa, California \$56  
**MALK, RUSSIAN RIVER**, Sonoma, California \$68

## PINOT GRIS/ PINOT GRIGIO

**PINOT GRIS, "J"**, California \$46  
**PINOT GRIGIO, SCARPETTA**, Friuli--Venezia Giulia, Italy \$48

## CHARDONNAY

**ESTANCIA**, Central Coast, California \$40  
**LA CREMA**, Monterey, California \$50  
**CAMBRIA**, "Katherine's Vineyard," Santa Maria Valley, California \$52  
**SONOMA CUTRER**, Russian River, Sonoma, California \$58  
**GRGICH HILLS**, Napa, California \$85

## PINOT NOIR

**SEAN MINOR, CARNEROS**, Sonoma, California \$50  
**CAMBRIA, JULIA'S VINEYARD**, Santa Maria Valley, California \$64  
**ANNE AMIE**, Willamette, Oregon \$62  
**EN ROUTE**, Russian River, California \$75  
**MERRY EDWARDS**, Sonoma Coast, California \$80

## CABERNET SAUVIGNON

**ESTANCIA**, Paso Robles, California \$40  
**ARROWOOD**, Sonoma, California \$54  
**DAOU**, Paso Robles, California \$58  
**FRANCISCAN, OAKVILLE ESTATE**, Napa, California \$60  
**DECOY**, Sonoma, California \$56  
**POST & BEAM**, Napa, California \$78  
**SILVER OAK**, Alexander Valley, California \$125

## OTHER REDS

**TAPIZ, MALBEC**, Mendoza, Argentina \$48  
**MATANZAS CREEK MERLOT**, Bennet Valley, Sonoma, California \$55  
**HILL FAMILY ESTATE MERLOT**, Napa, California \$62  
**MUGA, RESERVA, TEMPRANILLO SPAIN**, Rioga, Spain \$79

## CORKAGE FEE

*\$35 per bottle*

# AUDIO VISUAL EQUIPMENT



## AUDIO

- LCD PROJECTOR & SCREEN \$375
- LCD PROJECTOR \$250
- SCREEN \$75
- WIRED MICROPHONE, STAND AND SPEAKER (PA SYSTEM) \$185
- WIRED MICROPHONE AND PODIUM \$200
- WIRELESS HANDHELD MICROPHONE AND SPEAKER \$240
- WIRELESS LAVALIER MICROPHONE AND SPEAKER \$240
- SPEAKER AND IPOD CABLE/ADAPTER \$160
- STANDING PODIUM \$50
- SPEAKERPHONE/CONFERENCE PHONE \$180

## VIDEO

- FLIPCHART WITH PAD AND MARKERS \$60
- ADDITIONAL PADS \$25
- WHITEBOARD AND MARKERS \$60
- EASEL \$30
- EXTENSION CORD/POWER STRIP \$20
- WIRELESS SLIDE ADVANCER "CLICKER" \$35
- AUXILIARY CABLE \$15
- HS WIRED INTERNET (50 MBPS) \$200
- EACH ADDITIONAL LINE \$15
- NETWORK SWITCH *Ask for Pricing*