

BREAKFAST

LA JOLLA
SHORES HOTEL



BREAKFAST BUFFETS



MINIMUM OF 12 GUESTS

SHORES CONTINENTAL

\$42 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

\$48 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

\$50 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

\$54 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 *\$15 per person*
BUTTERMILK PANCAKES *\$12 per person*
SMOKED SALMON *\$17 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

\$72 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

\$32 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

\$22 per person

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

REFRESH

\$28 per person

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

SIESTA

\$28 per person

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

SWEET & SALTY

\$30 per person

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

FARMERS MARKET

\$32 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

\$58 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

\$65 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

MINIMUM OF 12 GUESTS

OLD TOWN FIESTA

\$70 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

\$70 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 \$70

Roasted Gem Potatoes, Broccoli, Lobster Cream

LEMON PEPPER SALMON \$72

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

LOCAL SWORDFISH \$75

Roasted Tomato Fennel Couscous, Lemon Butter

HERB SEARED SEA BASS \$72

Fingerlings, Wilted Greens, Saffron Corn Sauce

BLUE CRAB JADE \$78

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

JIDORI CHICKEN BREAST \$68

Brown Rice, Plum Chutney, Broccoli Rabe, Black Muscat

BRAISED BEEF SHORT RIBS \$72

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

PRIME TOP SIRLOIN \$78

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 \$92

Polenta, Rainbow Chard, Tomato, Coriander Avocado Butter

LOCAL SWORDFISH \$95

Roasted Tomato Risotto, Chimichurri, Lemon Butter

HERB SEARED SEA BASS \$100

Fingerlings, Wilted Greens, Pinot Gris Saffron Sauce

MAINE LOBSTER TAIL \$120

Corn Succotash, Rainbow Chard, Lemon Wedge, Drawn Butter

JIDORI CHICKEN BREAST \$84

Brown Rice, Plum Chutney, Broccoli, Black Muscat

BRAISED BEEF SHORT RIBS \$88

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

DOUBLE PORK CHOP \$92

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 \$112

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

SURF & TURF \$145

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

VEGETARIAN

BUTTERNUT SQUASH RISOTTO \$70

Mascarpone, Field Peas, Citrus Gremolata

CREMINI MUSHROOM RAVIOLI \$70

Kale, Parmesan, Truffle Oil, Basil

ROASTED CAULIFLOWER BOWL (VEGAN) \$70

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

VEGETABLE TAGLIATELLE (VEGAN) \$70

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

\$84 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

\$100 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

\$100 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

HORS D'OEUVRES



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 *\$22 per person*
Guacamole, Queso Fundido, Pico de Gallo, Salsa Brava, Yellow Corn Tortilla Chips
VEGETABLE CRUDITE *\$24 per person*
Asparagus, Carrots, Peppers, Zucchini, Cherry Tomatoes, Cucumber,
Marinated Mushrooms & Olives, Spinach Artichoke Dip, Cucumber Yogurt Dip
ARTISAN CHEESE AND CHARCUTERIE *\$34 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

\$40 per person

SASHIMI SALMON, YELLOWTAIL, DIVER SCALLOPS

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

POKE & CEVICHE DISPLAY

\$34 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

\$36 per person

CHEESE RAVIOLI Basil Pomodoro Sauce

ORECCHIETTE Italian Sausage Ragout

TRUFFLE GNOCCHI Asparagus, Mushrooms, Aged Parmesan, Olive Oil

TACO STATION

\$45 per person

BAJA STYLE MAHI, CARNE ASADA, POLLO ASADA

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

SLIDER STATION

\$40 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 *\$30 per person*

Ginger Peach Marmalade, Thyme Mustard Sauce

HARD SPICE RUB NATURAL TURKEY BREAST *\$32 per person*

Cranberry Sauce, Black Muscat, Giblet Gravy, Brioche Rolls

CUBAN ROAST PORK LOIN *\$38 per person*

Papaya Habanero Chutney, Spiced Rum Sauce, Brioche Rolls

BLACK ANGUS PRIME RIB *\$44 per person*

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

ANGUS BEEF TENDERLOIN *\$48 per person*

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

PAELLA

PAELLA A LA VALENCIA *\$62 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

\$40 first hour per person / \$22 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

\$35 first hour per person / \$20 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

\$30 first hour per person / \$18 each additional hour per person

WINE CELLAR



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

SPARKLING WINE

CAPOSALDO PROSECCO, Italy \$58
MUMM'S, Napa, California \$62
DOMAINE CARNEROS, BRUT, Napa, California \$73
ROEDERER ESTATE, BRUT, Anderson Valley, California \$75

CHAMPAGNE

NICOLAS FEUILLATTE, BRUT, Epernay, France \$147
TIATTINGER, LA FRANCAISE, BRUT, Epernay, France \$110
VEUVE CLICQUOT PONSARDIN, BRUT, Reims, France \$150
DOM PERIGNON, MOET & CHANDON, BRUT, Epernay, France \$375

SAUVIGNON BLANC

FERRARI-CARANO, Sonoma County, California \$58
MATANZAS CREEK, Sonoma, California \$52
DAOU, Paso Robles, California \$52

PINOT GRIS/ PINOT GRIGIO

PINOT GRIS, "J", California \$52
PINOT GRIGIO, SCARPETTA, Friuli--Venezia Giulia, Italy \$50

CHARDONNAY

ESTANCIA, Central Coast, California \$50
LA CREMA, Monterey, California \$58
CAMBRIA, "Katherine's Vineyard," Santa Maria Valley, California \$60
SONOMA CUTRER, Russian River, Sonoma, California \$64
GRGICH HILLS, Napa, California \$115

PINOT NOIR

SEAN MINOR, CARNEROS, Sonoma, California \$58
ANNE AMIE, Willamette, Oregon \$70
EN ROUTE, Russian River, California \$80
MERRY EDWARDS, Sonoma Coast, California \$150

CABERNET SAUVIGNON

ESTANCIA, Paso Robles, California \$50
ARROWOOD, Sonoma, California \$60
DAOU, Paso Robles, California \$64
FRANCISCAN, OAKVILLE ESTATE, Napa, California \$70
DECOY, Sonoma, California \$64
POST & BEAM, Napa, California \$85
SILVER OAK, Alexander Valley, California \$210

OTHER REDS

ANKO MALBEC Salta, Argentina \$50
MATANZAS CREEK MERLOT, Bennet Valley, Sonoma, California \$70
HILL FAMILY ESTATE MERLOT, Napa, California \$115
MUGA, RESERVA, TEMPRANILLO SPAIN, Rioga, Spain \$84

CORKAGE FEE

\$35 per bottle