

LA JOLLA  
SHORES HOTEL AND  
RESTAURANT

# CATERING



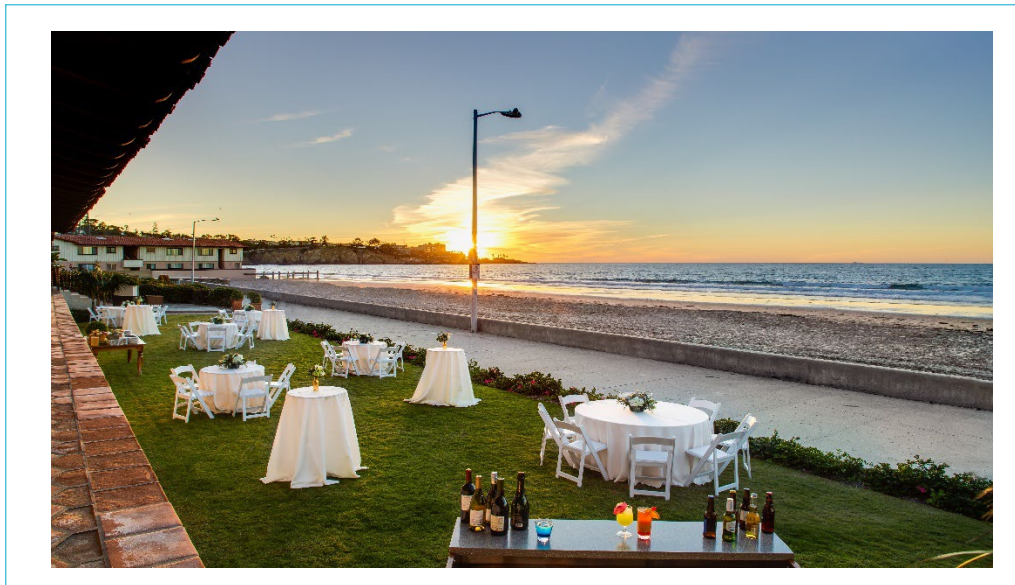
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## VENUE OPTIONS



### *ACAPULCO ROOM*

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



### *SHORES LAWN*

A spacious lawn just steps from the sand, ideal for a reception or a one-of-a-kind oceanfront event with stunning sunset views.

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## VENUE OPTIONS



### *LA JOLLA ROOM & PATIO*

With vaulted ceilings, three walls of windows, chandeliers, and an open-air patio, this is our most elegant event space.



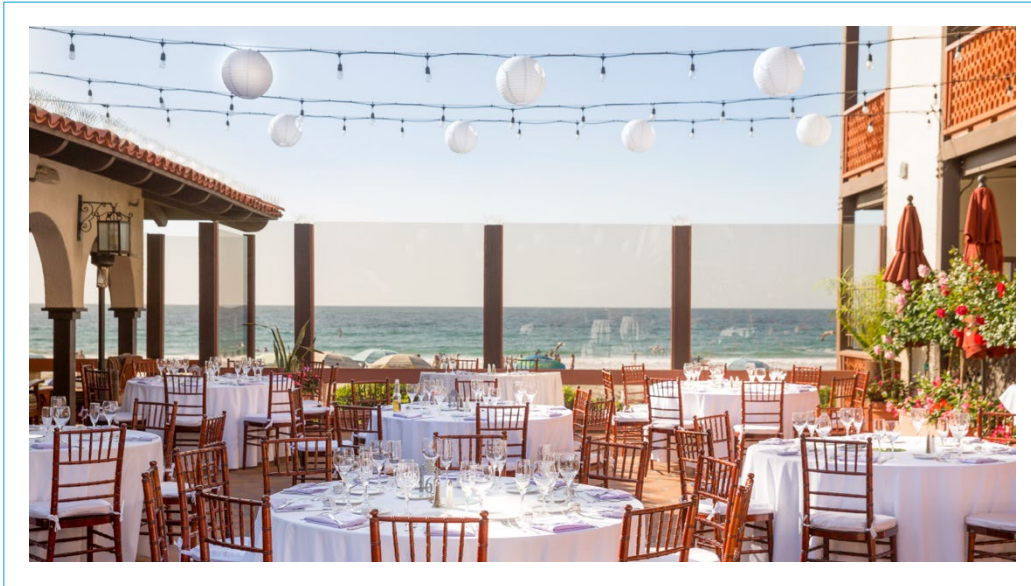
### *THE SHORES RESTAURANT*

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



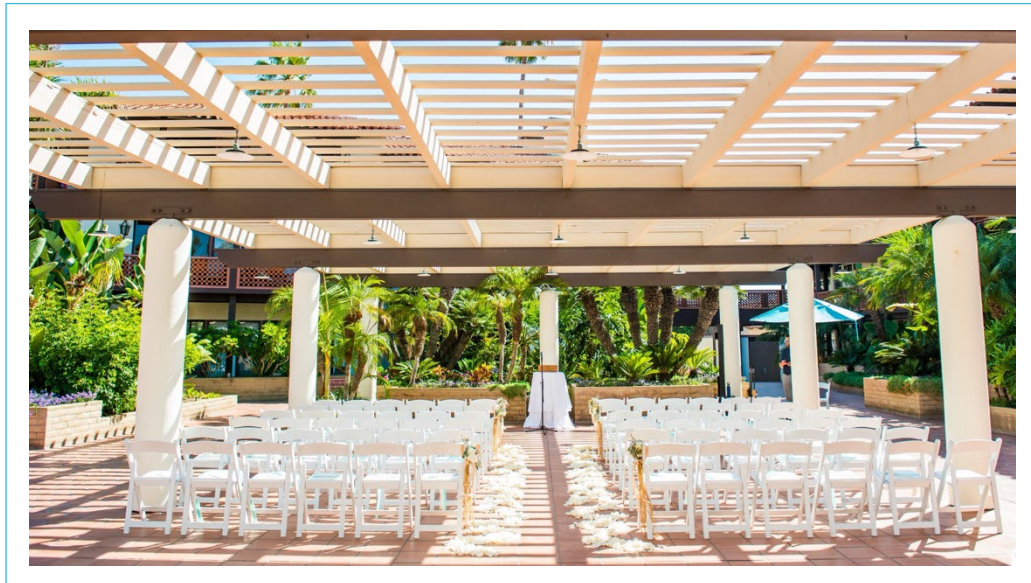
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## VENUE OPTIONS



### *SHORES PATIO*

Step into a tropical paradise on our outdoor ocean-view patio. Perfect for larger events, this versatile space showcases stunning ocean vistas.



### *GARDEN PATIO*

With three distinct sections, the patio can accommodate intimate gatherings or be reserved in its entirety for larger events.

## VENUE OPTIONS



### *AZTEC ROOM*

Perfect for board meetings, this upstairs conference room features floor-to-ceiling windows and abundant natural light.

VENUE	SQ. FT.	CEILING HT.	RECEPTION	THEATER	CLASSROOM	CONFERENCE	BANQUET
Aztec Room	660	8.7'	40	40	30	22	40
Garden Patio	3,704	-	300	-	-	-	225
Acapulco Room	1,160	8.7'	120	100	75	60	100
Shores Lawn	2,100	-	200	-	-	-	120
Shores Patio	1,230	-	200	-	-	-	180
La Jolla Room	1,200	9.5'	125	80	50	40	60
La Jolla Patio	1,080	-	75	-	-	-	50

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## BREAKFAST BUFFETS

### *SHORES CONTINENTAL*

\$42 per person, minimum of 20 guests

#### **BREAKFAST BREADS AND PASTRIES**

Butter, Preserves

#### **OVERNIGHT OATS**

Almonds, Berries, Coconut Milk

#### **SELECTION OF HEALTHY CEREALS**

#### **SEASONAL FRESH FRUIT**

#### **YOGURT PARFAIT**

Honey, Granola

#### **ORANGE JUICE, FRESHLY BREWED COFFEE & TEA**

### *POWER START*

\$50 per person, minimum of 20 guests

#### **CHEF'S BLEND GRANOLA**

#### **INDIVIDUAL ASSORTED YOGURT**

Mixed Berries

#### **OVERNIGHT OATS**

Almonds, Berries, Coconut Milk

#### **ANCIENT GRAINS BOWL**

Kale, Cauliflower, Sweet Potatoes, Avocado,  
Citrus Vinaigrette

#### **MUSHROOM SPINACH SCRAMBLE**

Herb Goat Cheese, Sweet Peppers

#### **ACAI BOWL**

Seasonal Berries, Pecans, Mint Syrup

#### **BEYOND BREAKFAST SAUSAGE**

#### **ORANGE JUICE, FRESHLY BREWED COFFEE & TEA**

### *ALL AMERICAN*

\$48 per person, minimum of 20 guests

#### **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**

### *BAJA*

\$54 per person, minimum of 20 guests

#### **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

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# BRUNCH BUFFET

\$72 per person, 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, Granola

**LOCAL FIELD GREENS**

Artichoke Hearts, Citrus, Jicama, Shaved Parmesan, Sunflower Seeds, Banyuls Vinaigrette or 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 CHICKEN**

Roasted Vegetables, Sweet Potatoes

**SMOKED SALMON**

Fresh Bagels, Cream Cheese, Shaved Onions, Capers

**OLD FASHIONED NEW YORK CHEESECAKE**

**LEMON MERINGUE TART**

**FRESHLY BREWED COFFEE OR TEA**

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## BRUNCH ENHANCEMENTS

### *OMELET STATION*

\$32 per person, 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

### *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 BARS**

\$4 each

#### **ASSORTED GRANOLA BARS**

\$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



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## 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**

### *REFRESH*

\$28 per person

**SEASONAL FRESH FRUIT**

Honey Yogurt Dip

**VEGETABLE CRUDITE**

Hummus

**LEMON CURD BAR**

Almond Crust

### *SIESTA*

\$28 per person

**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**

**POPCORN**

**WHOLE FRUIT**

### *FARMERS MARKET*

\$32 per person

**FARMERS MARKET VEGETABLE  
DISPLAY**

**HUMMUS**

**CUCUMBER GREEK YOGURT**

**ARTISAN CHEESE**

Baguette, Crackers

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## LUNCH BUFFETS

### *CALIFORNIAN*

\$58 per person, minimum of 20 guests

#### **AVOCADO CAESAR**

Hearts of Romaine, Manchego, Crostini,  
Classic Dressing

#### **GRILLED SEASONAL VEGETABLE WRAP**

Spinach Tortilla

#### **TURKEY CLUB**

Bacon, Tomato, Provolone, Sourdough  
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, minimum of 20 guests

#### **HUMMUS**

Crudite, Pita

#### **LOCAL FIELD GREENS**

Citrus, Shaved Parmesan, Sea Salted  
Sunflower Seeds

#### **DRESSING**

Stone Ground Mustard Vinaigrette or  
Avocado Buttermilk

#### **QUINOA SALAD**

#### **ROASTED TURKEY**

Lettuce, Tomato, Sprouts, Avocado, Mustard  
Seed Aioli, Pretzel Bun

#### **MUFFULETTA SANDWICH**

Italian Meats, Provolone Cheese, Olive  
Tapenade

#### **CUCUMBER SALAD**

#### **MARKET SELECTION OF SEASONAL FRUIT**

### *OLD TOWN FIESTA*

\$70 per person, minimum of 20 guests

#### **SOUTHWESTERN CAESAR SALAD**

Romaine Hearts, Shaved Manchego,  
Croutons, Ancho Caesar Dressing

#### **CHARRED CORN SALAD**

Cotija Cheese, Radish, Green Onion, Tomato  
Vinaigrette

#### **CHIPOTLE BRAISED CHICKEN SOPE**

Shredded Lettuce, Queso Fresco, Avocado  
Purée

#### **BAJA TEMPURA 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, minimum of 20 guests

#### **ARTISAN LETTUCE**

Bacon, Apple, Pecan, Blue Cheese,  
Buttermilk Dressing

#### **WILD MUSHROOM BISQUE**

Goat Cheese, Crouton, Truffle Oil

#### **ANGUS TOP SIRLOIN**

Crème Fraiche, Whipped Potato, Kale,  
Shallot Red Wine Sauce

#### **GRILLED SWORDFISH**

Pee Wee Potatoes, Aged Balsamic, Lemon

#### **SMOKED GOUDA MAC & CHEESE**

Gratin Orechiette, Garlic Herb Crumb

#### **ROASTED SEASONAL VEGETABLES**

Lemon, Olive Oil

#### **CHEESECAKE**

Caramel Sauce

#### **LEMON MERINGUE TART**

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## 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 count due 5 business days in advance.

### *STARTERS*

Select One

#### **BABY KALE**

Arugula, Tart Cherries, Feta, Pepitas, Lemon Vinagrette

#### **ARTISAN LETTUCE**

Mango, Flora Nelles, Macadamia, Passion Fruit Dressing

#### **SHORES CAESAR**

Romaine, Anchovy, Parmesan, Croutons

#### **CLAM CHOWDER**

Bacon, Potato, Oyster Crackers

#### **BLUE CRAB JADE \$72**

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

#### **JIDORI CHICKEN BREAST \$62**

Broccoli Rabe, Quinoa, Jus

#### **BRAISED BEEF SHORT RIBS \$65**

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

#### **PRIME TOP SIRLOIN \$73**

Herb Steak Peewee Potato, Asparagus, Cippolini Compote, Chimichurri

### *ENTRÉES*

Highest price entree selection prevails for all guests. Meal indicators required to be provided by client.

#### **MAHI-MAHI \$64**

Coconut Rice, Roasted Baby Vegetables, Mango Salsa

#### **LEMON PEPPER SALMON \$66**

Polenta, Rainbow Chard, Tomato, Butter Sauce

#### **LOCAL SWORDFISH \$69**

Roasted Tomato Fennel Couscous, Lemon Butter

#### **HERB SEARED SEA BASS \$72**

Fingerlings, Wilted Greens, Corn Puree, Saffron Sauce

### *DESSERTS*

Select One

#### **CAPPUCCINO MUDD PIE**

Roasted Almonds, Butterscotch, Chocolate

#### **TIRAMISU**

Mascarpone Mousse, Espresso, Crème Brûlée Crumble

#### **NEW YORK PINEAPPLE COCONUT CHEESECAKE**

#### **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



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## 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 20 guests

### *SANDWICHES*

#### **ROAST BEEF**

Aged Vermont Cheddar, Butter Lettuce, Tomato, Dijon Horseradish

#### **NATURAL TURKEY BREAST**

Lettuce, Tomato, Pesto, Brie, Alfalfa 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 TORTILLA WRAPS*

#### **ASIAN CHICKEN**

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

#### **GRILLED VEGETABLE WRAP**

Marinated Seasonal Vegetables, Feta, Sweet Peppers, Bean Sprouts, Hummus

#### **CLASSIC TUNA SALAD**

Wild Caught Albacore, Shredded Lettuce, Tomato, Swiss Cheese

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## 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 count 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**

Herb Cranberries, Pepitas, Nutmeg Cream

**BABY KALE**

Arugula, Tart Cherries, Feta, Pecans, Lemon Vincotto

**ARTISAN LETTUCE**

Flora Nelles, Macadamia, Passion Fruit Dressing

**SHORES CAESAR**

Romaine, Parmesan, Crostini

**ICEBERG WEDGE**

Maple Bacon, Cherry Tomatoes, Chives, Blue Cheese, Buttermilk Dressing

**BAJA SHRIMP COCKTAIL**

Persian Cucumbers, Bloody Mary Cocktail Sauce, Lemon Wedges

**PACIFIC BLUE CRAB CAKE**

Pickled Fennel, Watercress, Saffron Remoulade Aioli

**AHI TUNA POKE**

Avocado, Seaweed, Tobiko, Taro Chips, Soy

**BURRATA PROSCIUTTO**

Cherry Tomatoes, Arugula, Vincotto, Ciabatta Toast

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## THREE COURSE PLATED DINNER CONT.

### *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, Sundried Tomato Butter

**LOCAL SWORDFISH \$90**

Risotto, Chimichurri, Lemon Butter

**HERB SEARED SEA BASS \$95**

Fingerlings, Wilted Greens, Saffron Sauce

**MAINE LOBSTER TAIL \$110**

Corn Succotash, Rainbow Chard, Lemon Wedge, Drawn Butter

**JIDORI CHICKEN BREAST \$78**

Polenta, Baby Vegetables, Roasted Garlic Butter Sauce

**BRAISED BEEF SHORT RIBS \$82**

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

**PORK CHOP \$86**

Whipped Potato, Broccolini, 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 \$145**

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

### *VEGAN*

**ROASTED CAULIFLOWER BOWL \$68**

Broccoli, Sweet Peppers, Scallions, Jasmine Rice, Garlic, Ginger, Soy

**VEGETABLE TAGLIATELLE (VEGAN) \$68**

Yellow Squash, Zucchini, Carrots, Goat Cheese, Basil



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## THREE COURSE PLATED DINNER CONT.

### *DESSERTS*

Select One

**CAPPUCCINO MUDD PIE**

Roasted Almonds, Butterscotch, Chocolate Sauce

**TIRAMISU**

Mascarpone, Espresso, Creme Brulee Crumble

**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*

\$60 per dozen, 3 dozen minimum per selection

**PETIT FOURS**

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

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## 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, Lime Vinaigrette

#### **CLASSIC CEVICHE**

White Fish, Tomato, Cilantro, Lime

#### **CHIPOTLE BRAISED CHICKEN SOPE**

Shredded Lettuce, Queso Fresco, Avocado Puree

#### **BAJA TEMPURA 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 Padano, Lemon, Garlic

#### **SEASONAL VEGETABLES**

Pine Nut Basil Pesto

#### **TIRAMISU**

Lady Fingers, Lemon Mascarpone

#### **PISTACHIO CHEESECAKE**

Continued on the next page...

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## *LA JOLLAN*

\$110 per person

### **ARTISAN CHEESE BOARD**

Imported & Domestic Cheese, Walnuts, Sun Dried Fruits, Grapes, Honeycomb, Crackers, Crusty Bread

### **ORGANIC BEET SALAD**

Mozzarella, Basil, Balsamic Vinaigrette

### **SEAFOOD FARFALLE PASTA SALAD**

Haricot Vert, Fennel, Scallion, Tomatoes, Citrus Dressing

### **BABY 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**

House Herbs

### **FARMERS MARKET VEGETABLES**

Parsley Butter

### **FLOURLESS CHOCOLATE CAKE**

Raspberry Preserves

### **RED BERRY OPERA**

Candied Orange



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## 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

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## HORS D'OEUVRES CONT.

### *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,  
SALAMI, GRILLED CHORIZO,  
BLACKBERRY MUSTARD, SEASONAL  
DRIED FRUITS, ASSORTMENT OF  
RUSTIC BREADS AND CRACKERS**

### *SEA CRUDO DISPLAY*

\$32 per person, minimum of 20 guests

**SASHIMI SALMON, YELLOWTAIL,  
DIVER SCALLOPS**

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

### *POKE & CEVICHE DISPLAY*

\$30 per person, minimum of 20 guests

**PACIFIC AHI TUNA POKE, CEVICHE**

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

### *RAW BAR*

Minimum of 20 guests

**PACIFIC OYSTERS ON THE HALF  
SHELL**

\$88 per dozen

**BAJA JUMBO SHRIMP**

\$72 per dozen, served with Cocktail Sauce

**COCKTAIL STONE CRAB CLAWS**

Market Price (per dozen)

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## STATIONS

### *PASTA STATION*

\$36 per person, minimum of 20 guests

#### **CHEESE RAVIOLI**

Basil Pomodoro Sauce

#### **ORECCHIETTE**

Italian Sausage Ragout

#### **TRUFFLE GNOCCHI**

Asparagus, Mushrooms, Aged Parmesan,  
Olive Oil

### *TACO STATION*

\$45 per person, minimum of 20 guests

#### **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, minimum of 20 guests

#### **CHEESEBURGER**

Cheddar, Bacon, Candied Onion

#### **BBQ PULLED PORK**

Apple Coleslaw, Chipotle Mayo

#### **SHIITAKE MUSHROOM**

Havarti, Tomato, Roasted Bell Pepper,  
Arugula

#### **HOUSEMADE CHIPS**

### *CARVING ACTION STATION*

Chef attendant required at \$175 each  
per 75 guests, minimum of 20 guests

#### **GINGER PINEAPPLE GLAZED HAM**

\$25 per person, Marmalade, Thyme Mustard  
Sauce

#### **HARD SPICE RUB NATURAL TURKEY BREAST**

\$27 per person, Cranberry Sauce, 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

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## HOSTED BAR

### HOUSE LIQUORS

\$16-\$18 each: Rigby Vodka, Seagrams Gin, Cane Run Rum, Pueblo Viejo Blanco Tequila, Cutty Sark Whisky, Redwood Bourbon

### PREMIUM LIQUORS

\$19-\$21 each: Ketel One Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Herradura Tequila, Maker's Mark Bourbon, Johnnie Walker Black Label Scotch Whisky

### LIQUERS & CORDIALS

\$13-\$18 each: Frangelico, Amaretto Disaronno, Kahlua, Bailey's Irish Cream, Grand Marnier, Courvoisier VS, Rémy Martin VSOP

### DOMESTIC BOTTLED BEER

\$8 each – A selection of domestic beer.

### IMPORTED BOTTLED BEER

\$10 each – A selection of imported beer.

### CRAFT BOTTLED BEER

\$12 each – A selection of craft beer.

### NON-ALCOHOLIC

\$5-7 each – Individually Bottled Juices, Soft Drinks, Bottled Still and Sparkling Water



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## BAR PACKAGES

All beverage packages include soft drinks, juice, sparkling & still water.

### ***PREMIUM***

\$55 for the first hour per person / \$37 for each additional hour per person

#### **LIQUERS & CORDIALS**

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

#### **WINE**

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

Sauvignon Blanc, Hill Family Estate, Napa Valley California

Cabernet Sauvignon: Franciscan, Oakville Estate, Napa, California

Pinot Noir, J Lohr, Fog's Reach, Central Coast, California

### ***STANDARD***

\$50 for the first hour per person / \$35 for each additional hour per person

#### **LIQUERS & CORDIALS**

Rigby Vodka, Seagrams Gin, Cane Run Rum, Pueblo Viejo Blanco Tequila, Cutty Sark Whisky, Redwood Bourbon

#### **WINE**

Chardonnay and Cabernet Sauvignon, Estancia, Central Coast, CA

### ***BEER & WINE***

\$45 for the first hour per person / \$33 for each additional hour per person

#### **BEER**

A selection of imports, crafts and domestic

#### **WINE**

California grown Sauvignon Blanc, Chardonnay, Cabernet and Pinot Noir

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## WINE CELLAR

### *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

### *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

### *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

### *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

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## AUDIO VISUAL EQUIPMENT

### *AUDIO*

**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*

**LCD PROJECTOR & SCREEN \$375**  
**LCD PROJECTOR \$250**  
**SCREEN \$75**  
**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**