



HYATT REGENCY LA JOLLA
MEETING & EVENT MENUS



Breakfast of the Day

Our culinary team is excited to create a special menu each day for your guests. All Breakfasts include Coffee, Decaffeinated Coffee & Herbal Tazo Tea.

MONDAY CONTINENTAL BREAKFAST

- Selection of Chilled Juices
- Infused Strawberry Basil Water
- Whole Seasonal Fruit and Whole Bananas **VGN GF**
- Cantaloupe, Honeydew and Mixed Berries Garnish **VGN GF**
- Steel Cut Oats (VG), Maple Syrup (GF, VG), Roasted Apples (GF, VG), Pecans (GF, N, VG) and Cinnamon
- Butter Croissants (V), Mini Savory Pastries, Strawberry Cheese Danish (V), Blueberry Muffins (GF, V)
- Bacon, Cheese, and Kale Strata
- Cheese and Kale Strata (V)

\$61 Per Guest

WEDNESDAY CONTINENTAL BREAKFAST

- Selection of Chilled Juices
- Orange and Rosemary Infused Water
- Whole Seasonal Fruit and Bananas (GF, VG)
- Sliced Melon, Grape Bunches and Strawberries (GF, VG)
- Butter Croissant (V), Mini Savory Pastries, Orange-Cranberry Muffin (GF, V)
- Cherry- Vanilla Overnight Oats with Agave and Flax Seeds **DF VGN**
- Sausage and Egg Enchilada with Green Tomatillo Sauce **GF**
- Sausage and Egg Enchilada with Red Chili Sauce (GF)

\$61 Per Guest

FRIDAY CONTINENTAL BREAKFAST

TUESDAY CONTINENTAL BREAKFAST

- Selection of Chilled Juices
- Cucumber Lime Infused Water
- Whole Seasonal Fruit and Bananas **VGN GF**
- Sliced Honeydew, Orange Segments and Mixed Berries Garnish **VGN GF**
- Apple Cinnamon Muffins (GF V), Mini Savory Pastries, Chocolate Croissant (V)
- Creamy Grits (GF, V), Cheddar and Chives (GF, VG)
- Short Rib Breakfast Hash – Potatoes, Vegetables **GF**
- Vegetable Hash - Potatoes, Vegetables **VGN GF**

\$61 Per Guest

THURSDAY CONTINENTAL BREAKFAST

- Selection of Chilled Juices
- Grapefruit and Mint Infused Water
- Whole Seasonal Fruit, Bananas (GF, VG)
- Pineapple, Strawberries and Watermelon (GF, VG)
- Raspberry Cheese Danish (V) Banana Nut Pound Bread (N, V), Chocolate Muffins (GF, V)
- Tater-Tots – Cheese, Sausage, Onion and Peppers **GF**
- Tater-Tots – Black Beans, Cheese, Onion, Peppers (GF, V)
- Yogurt Parfait – House made Granola, Yogurt, Honey and Berries (N, V)

\$61 Per Guest

SATURDAY CONTINENTAL BREAKFAST

- Selection of Chilled Juices
- Strawberry and Mint Infused Water
- Whole Seasonal Fruit and Bananas (GF, VG)
- Papaya, Honeydew Melon and Mixed Berries Garnish (GF, VG)
- Blueberry Muffins (GF, V), Bear Claw (N, V), and Lemon Poppy Pound Cake
- Steel Cut Oats (VG), Maple Syrup (GF, VG), Roasted Apples (GF, VG), Pecans (GF, N, VG) and Cinnamon
- Ham, Egg and Cheese Croissants
- Kale and Cheese Croissants

\$61 Per Guest

- Selection of Chilled Juices
- Pineapple Infused Water
- Whole Seasonal Fruit and Bananas (GF, VG)
- Honeydew and Watermelon (GF, VG)
- Cinnamon Rolls (V), Mini Savory Pastries, Chocolate Croissant (V), GF Orange Cranberry Muffin (GF, V)
- House Made Granola (N, VG), Honey Greek Yogurt (V), Dried Fruit (GF, V) and Berries (GF, V)
- Breakfast Hash – Potatoes, Cheese, Bacon, Salsa **GF**
- Vegetarian Breakfast Hash with Plant Based Sausage and Vegetables **VGN GF**

\$61 Per Guest

SUNDAY CONTINENTAL BREAKFAST

- Selection of Chilled Juices
- Orange and Rosemary Infused Water
- Whole Seasonal Fruit and Bananas (GF, VG)
- Sliced Melon, Grape Bunches and Strawberries (GF, VG)
- Sliced Marble Tea Bread (V) Butter Croissant (V) Spiced Harvest Muffin (GF, N, V)
- Cherry- Vanilla Overnight Oats with Agave and Chia Seeds (VG)
- Sausage and Egg Enchilada with Green Tomatillo Sauce **GF**
- Sausage and Egg Enchilada with Red Chili Sauce **GF**

\$61 Per Guest

Prices are subject to 26% taxable service charge and current California sales tax of 7.75%.Menu pricing may change based on availability and market conditions.

Breakfast Enhancements

Additional specialty items are available to elevate existing breakfast buffets. Enhancements are only sold as an addition to a Breakfast of the Day or Breakfast Buffet and the minimum order is equal to the guarantee for the meal.

SANDWICHES, WRAPS & SCRAMBLES

- Fried Egg Sandwich | \$14.50 Per Guest
Fried Egg, Turkey Sausage, and Cheddar Cheese on an English Muffin
.....
- Croissant Sandwich | \$14.50 Per Guest
Fried Egg, Rosemary Ham, and Swiss Cheese on a Buttery Croissant
.....
- Farmer Market Wrap | \$14.50 Per Guest
Egg White Scramble & Seasonal Vegetable, Sun-Dried Tomato Wrap served with Tomatillo Salsa.
.....
- Vegan California Burrito **VGN** | \$14.50 Per Guest
Soyrizo, Potatoes, Scrambled Tofu, Onion, Peppers, Gluten-Free Tortilla, Served with Roasted Tomato Salsa
.....
- California Breakfast Burrito | \$14.50 Per Guest
.....
- Green Eggs & Ham Wrap | \$14.50 Per Guest
Scrambled Eggs with Spinach, Ham & White Cheddar Cheese Wrapped in Spinach Tortilla with Chimichurri
.....
- Veggie Breakfast Casserole | \$14.50 Per Guest
Roasted Asparagus, Leeks, Mushrooms, Sweet Potatoes, Dried Tomato, Feta Cheese & Pesto Sauce
.....
- Vegan California Burrito **VGN** | \$14.50 Per Guest
Soyrizo, Potatoes, Scrambled Tofu, Onion, Peppers, Gluten-Free Tortilla, Served with Roasted Tomato Salsa
.....
- Vegan Tofu Scramble | \$16.00 Per Guest
.....

MORE OPTIONS!

- Buttermilk Pancakes | \$14 Per Guest
with Maple Syrup & Whipped Butter
.....
- Chocolate Chip French Toast or Cinnamon Swirl French Toast | \$14 Per Guest
With Pure Maple Syrup & Whipped Butter
.....
- Petite Quiche | \$84 Per Dozen
Choose (1):~Spinach Tomato (Contains Dairy, Egg, and Gluten)~Lorraine- Onion, Bacon, Swiss (Contains Dairy, Egg, and Gluten)~Mushroom and Leek (Contains Dairy, Egg, and Gluten)(1 Dozen Minimum)
.....
- Bagels & Lox | \$20 Per Guest
Assorted Bagels, Cream Cheese, Sliced Tomatoes, Onions, Capers & Cucumber Slices
.....

HOT CEREALS, BAKES & PARFAITS

- Steel Cut Oatmeal | \$12.00 Per Guest
With Raisins, Brown Sugar, 2% & Skim Milk
.....
- Bread Pudding | \$12.00 Per Guest
With Maple Syrup & Caramel Sauce
.....
- Fruit and Greek Yogurt Parfait | \$12.00 Per Guest
House Made Granola, Greek Yogurt, First of the Season Berries and Honey
.....
- Coconut Chia Seed Pudding | \$12.00 Per Guest
Fresh Berries and Coconut Flakes
.....

Assorted Gluten-Free Bakery Items **GF** | \$84 Per Dozen

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Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day. All Breakfasts include Coffee, Decaffeinated Coffee & Herbal Tazo Tea. 25 *person minimum*

HEALTH AND WELLNESS BUFFET

- Selection of Chilled Juices
- Citrus and Basil Infused Water
- Coconut Chia Pudding, Mango Puree, Toasted Coconut, Fresh Berry (GF, VG)
- Seasonal Whole and Sliced Fruit (GF, VG)
- Butter Croissants (V) Sweet Butter, Jam and Preserves
- Blueberry Muffins (GF, V), Mini Savory Pastries
- Steel Cut Oatmeal (VG) Bar with Toppings: Raw Almonds, Blueberries, Flax Seed, Cinnamon, Dry Apricots and Raw Sugar (GF, VG)
- Chicken Sausage (GF)
- Egg White Scramble w/ Spinach, Mushroom & Goat Cheese (GF, V) Roasted Tomato Salsa (GF, VG)
- Herb Sweet Potato and Vegetable Hash (GF, VG)

\$66 *Per Guest*

FRESH START BUFFET

- Selection of Chilled Juices
- Seasonal Whole and Sliced Fruit (GF, VG)
- Strawberry Mint Infused Water
- Selection of Freshly Baked Scones and Butter Croissants (V) Sweet Butter, Jam and Preserves
- Apple Cinnamon Muffin (GF)
- Yogurt Parfaits - House Made Granola, Honey Greek Yogurt, Dried Fruit, Berries (N, GF, V)
- Cage Free Fluffy Scrambled Eggs (GF, DF, V)
- Crisp All Natural Bacon (GF, DF)
- Savory Herb Potatoes with Sea Salt (GF, VG)
- Tres Leches French Toast with Cinnamon and Syrup (V)

\$66 *Per Guest*

LA JOLLA SUNRISE BUFFET

- Selection of Chilled Juices
- Orange Rosemary Infused Water
- Seasonal Whole and Sliced Fruit (GF, VG)
- Chocolate Croissants (V), Cheese and Guava Danish (V), Banana Nut Muffins (GF, N, V)

- Bagels with Cream Cheese (V)
- Cherry- Vanilla Overnight Oats with Agave and Flax Seeds (VG)
- Cage Free Fluffy Scrambled Eggs (GF, DF, V)
- Pork Sausage
- Buttermilk Pancakes with Syrup and Berry Compote (V)
- Yukon Potato Hash with Herbs & Olive Oil (GF, VG)
- \$66Per Guest

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Morning Break of the Day

A part of Hyatt’s menu of the day program, our morning break of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. All Themed Breaks Are Based Upon 30 Minutes

CRUNCH BREAK

- CREATE YOUR OWN TRAIL MIX (N, V)
- Walnuts, Pecans, Almonds, Pistachios, CashewsWhite Chocolate Bits (Contains Dairy), M&M's (Contains Gluten, DF)Raisins, Dried Cherries, Apricots, Banana Chips, Pineapple (VG, GF)Strawberry Infused Water
- \$28Per Guest

REFRESH BREAK

- Cucumber Mint Flavored Water
- Citrus Infused Water
- Fruit Skewers (VG, GF) with Honey Yogurt Dip (V, GF, Contains Dairy)
- Selection of Seasonal Vegetables with Ranch and Hummus (VG, GF)
- Orange Cranberry Scones and Honey Butter **V**
- \$28Per Guest

REVITALIZE BREAK

- Healthy Grains – Quinoa, Cranberry, Chickpeas, Butternut Squash with Lemon Dijon
- Green Smoothies: Spinach, Mango, Pineapple, Banana, OJ, Ginger (VG, GF)

ENERGY BREAK

- Choose Two Power Balls:
- Blueberry (GF, V) Matcha Pistachio (GF, N, V) Lemon-Coconut (GF, V) Chocolate Cherry (GF, V)
- Spiced Almonds **VGN GF CN**

Avocado Toast, Tomatoes, Everything Bagel Spice (VG)
.....
\$30 *Per Guest*

.....
\$32 *Per Guest*

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Afternoon Break of the Day

A part of Hyatt’s menu of the day program, our afternoon break of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. All Themed Breaks Are Based Upon 30 Minutes

TAKE A DIP BREAK

Potato Chips (GF, VG), Tortilla Chips (GF, VG), Pita Chips (VG)
.....
Garlic Hummus (GF, VG)
.....
Vegetable Crudités (GF, VG)
.....
Roasted Red Pepper Labneh
.....
Caramelized Onion Dip
.....
House made Salsa (GF, VG)
.....
\$28 *Per Guest*

INDULGE BREAK

Chocolate Pecan Tarts (N, V)
.....
Seasonal Fruit Tarts (V)
.....
Curried Cauliflower and Potato Pinwheels (GF, V)
.....
Leek Parmesan Puff Bisto (V)
.....
\$30 *Per Guest*

Vegetable and Cheese Muffins (V)
.....
Cottage Cheese and Spinach Pizza
.....
Naked Juice Green Machine
.....
\$32 *Per Guest*

ENGLISH TEA BREAK

Choose Tea Two Sandwiches:
~ Smoked Salmon Cream Cheese (Contains Gluten and Dairy)~
Cucumber (V, Contains Gluten and Dairy)~ Egg Salad (V, DF, Contains Gluten)~ Turkey Pinwheel (Contains Gluten and Dairy)~
Ricotta and Tomatoes (V, Contains Dairy and Gluten)
.....
Berry Scones (V) with Seasonal Jams (GF, VG) Whipped Cream
.....
Assorted Tea Cookies (V)
.....
Cheddar and Chive Biscuits
.....
Hibiscus Iced Tea
.....
\$31 *Per Guest*

SPICE BREAK

Garlic Herb Spiced Almonds (GF, VG)
.....
Cajun Spiced Popcorn (GF, VG)
.....
Gingersnap Cookies (VG)
.....
Cream Cheese Stuffed Pumpkin Muffins (V)
.....
\$28 *Per Guests*

FAIR BREAK

Beef Sausage Rolls with Everything Bagel Spice

Cajun Popcorn (GF, VG)

Nachos – Cheese, Sauce, Salsa, Pico De Gallo, Jalapenos and Sour Cream (GF, V)

Soft Pretzels with Whole Grain Mustard (V)

Dulce de Leche Stuffed Churros (V)

\$30 *Per Guest*

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY

Assortment of Bagels (V) | \$80 Per Dozen
With Assorted Cream Cheeses

Assorted Bakeries (V) | \$76 Per Dozen
Your Choice of House Made Scones, Coffee Cakes, or Cinnamon
Rolls

Freshly Baked Muffins, Croissants, and Danishes (V) | \$80 Per
Dozen

Hyatt's Signature Croustade - Frangipane and Fresh Berries (V) |
\$80 Per Dozen

Locally Inspired Donuts | \$85 Per Dozen
Churro, Dulce De Leche, Arroz con Leche, Chocolate and Jamaica

Jumbo Home Style Cookies (V) | \$76 Per Dozen
Chocolate Chunk, Peanut Butter, Vanilla Sugar, and White
Chocolate Macadamia Nut

La Jolla Signature Cookies | \$80 Per Dozen
Chewy Chocolate Cherry Cookies

Chocolate Brownies, Pecan Bars, and Lemon Bars (V) | \$76 Per
Dozen

SNACKS

Soft Pretzel Sticks | \$75 Per Dozen
With Yellow Mustard & Spicy Dijon

Whole Seasonal Fruit (GF, VG) | \$65 Per Dozen

Seasonally Inspired Sliced Fruit (GF, VG) | \$15 Per Guest

Individual Yogurt Parfaits (N, V) | \$10 Each
Seasonal Fruit Topping, Granola and Honey

Assorted Fruit Yogurts (GF, V) | \$7 Each

Assorted Chips | \$7.50 Each

Assorted Candy (V) | \$7.50 Each
Skittles, Snickers, Kit Kats, M&M's & Reese's Peanut Butter Cups

Baked Pita and Hummus (VG) | \$18 Per Guest
Served with Carrot Sticks and Celery

Freshly Made Tortilla Chips, Guacamole, and Salsa (GF, VG) | \$20
Per Guest

Specialty Ice Cream and Frozen Fruit Bars (V) | \$96 Per Dozen

Assorted Energy Bars (N, V) | \$9 Each

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A La Carte Beverages

A variety of non-alcoholic libations are available throughout the day.

COFFEE AND TEA

- Freshly Brewed Coffee | \$146 Per Gallon
- Royal Cup Regular and Decaffeinated Coffee Assorted Flavored and Sugar-Free Syrups
- Hot Tazo Tea | \$146 Per Gallon
- Iced Tazo Tea | \$146 Per Gallon
- Starbucks Cold Brew Coffee | \$146 Per Gallon

STILL WATER & SPARKLING WATER

- Still Bottled Waters | \$8 Each
- Pellegrino Sparkling Water | \$8 Each

SOFT DRINKS

- Pepsi, Diet Pepsi, Decaffeinated Pepsi & Starry Soft Drinks | \$8 Each

SPECIALTY BOTTLED BEVERAGES

- Iced Teas | \$8.50 Each
- Lemonade | \$8.50 Each
- Starbucks Frappuccino | \$10 Each

AND MORE

- Chilled Juices | \$55 Per Pitcher
- Orange, Apple & Cranberry
- Energy Drinks | \$9.50 Each
- Red Bull and Sugar-Free Red Bull
- Bottled Smoothies | \$9.50 Each
- Assorted Bottled Naked Juice

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Lunch of the Day

A part of Hyatt’s menu of the day program, our lunch of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. *Lunch buffets are served on designated days unless*

noted. For selections outside of rotation there is a \$5.00 Per Person Fee 25 person minimum

MONDAY SOCAL MEDITERRANEAN

- Chopped Romaine Hearts, Olives, Feta Cheese, Tear Drop Tomatoes, Cucumbers (GF) with a Red Wine Vinaigrette
- Fattoush Salad (VG)
- Toasted Bread, Cucumbers, Tomatoes, Radish, Onion, Herbs and Lemon Vinaigrette and Sumac
- Dukkah Spiced Salmon with Red Bell Pepper Chimichurri (GF, DF)
- Soulvaki Chicken with Stewed Eggplant (GF, DF)
- Saffron Basmati Rice with Paprika Roasted Garbanzo Beans (GF, VG)
- Moroccan Vegetable Stew (GF, VG)
- Baklava (N, V)
- Lemon Cream Cake (V)

\$80 *Per Guest*

WEDNESDAY PROTEIN POWER BOWLS

- Spring Mix with Edamame, Spiced Garbanzo Beans, Cherry Tomatoes, Cucumbers, Shredded Carrots, Dried Cherries with Green Goddess Dressing
- Broccoli, Kale, Sweet Potato, Puffed Quinoa, Red Cabbage, Blueberries, Pepitas, Hemp Seeds with a Citrus Honey Vinaigrette
- Grilled Chicken with Chimichurri (GF, DF)
- Seared Salmon with Tropical Fruit Salsa (GF, DF)
- Tofu and Vegetable Stir Fry (GF, VG)
- Jasmine Rice (GF, Vegan)
- Goji Berry, Pistachio, Pecan and Chocolate Bark (GF, N, V)

TUESDAY BAJA

- Romaine Lettuce, Tomatoes, Cucumber, Tortilla Strips, Mango & Queso Fresco (V, GF) with Cilantro Lime Vinaigrette
- Mexican Pasta Salad - Corn, Black Bean, Bell Peppers, Zucchini
- Marinated Steak Carne Asada with Grilled Onions (DF, GF)
- Salsa Fresca (GF, VG), Crema Tomatillo Salsa, and Monterrey Jack Cheese
- Chicken Fajita (DF, GF)
- Corn (GF) & Flour Tortillas
- Cilantro Lime Rice (GF, VG)
- Roasted Zucchini and Yellow Squash with Tomatoes and Sweet Peppers (GF, Vegan)
- Coconut Flan (GF, V)
- Dulce de Leche Churros (V)

\$80 *Per Guest*

THURSDAY LITTLE ITALY

- Panzanella Salad
- Crisp Greens, Toasted Focaccia, Tomatoes, Red Onion, Cucumbers, Fresh Herbs and Red Wine Citrus Vinaigrette
- Roasted Cauliflower and Chickpea Salad with Raisins, Onion, Sundried Tomato, Parsley and Chipotle Vinaigrette (V)
- Fennel and Orange Roasted Chicken
- Seasonal Whitefish with Puttanesca Sauce (DF, GF)
- Roasted Carrots with Lemon, Herbs and Almonds (DF, N, VG)
- Orzo Piedmontese with Spinach and Parmesan (V)
- Tiramisu (V)
- Raspberry Panna Cotta (GF, V)

Green Tea Cheese Cake (V)

\$80 *Per Guest*

FRIDAY HARVEST

Baby Greens, Cranberry, Feta Cheese, Shaved Raddish, Baby
Tomatoes, Balsamic Vinaigrette (GF)

Baby Potato Salad with Egg, Herbs and Whole Grain Mustard (GF,
V)

Baked Salmon on Romesco Sauce (GF, DF, Contains Nuts)

Seared Flank Steak, Sweet Corn Poblano, Onion White Bean
Succotash (DF, GF)

Steamed White Rice with Peas and Carrots (GF, VG)

Roasted Green Beans & Heirloom Carrots (GF, VG)

Apple Pie with Caramel (V)

Carrot Cup Cakes (GF, VG)

\$80 *Per Guest*

\$80 *Per Guest*

SATURDAY COMFORT

Classic Wedge Iceberg Salad
Blue Cheese, Tomatoes, Bacon, Ranch Dressing (GF, V)

Roasted Vegetable Salad
Spinach, Sweet Potato, Carrots, Mini Baby Peppers, Farro, Herb
Vinaigrette (GF, VG)

Onion and Mushroom Smothered Beef Top Round

BBQ Chicken

Gourmet Mac N 'Cheese (V)

Vegetable Succotash (GF, VG)

Berry Crumble Bars (GF, N, V)

Cajeta Cheesecake (V)

\$80 *Per Guest*

DAILY SUNDAY NEIGHBORHOOD DELI - AVAILABLE ALL DAYS

Roasted Tomato Soup (GF, V)

Romaine Lettuce, Carrots, Cucumbers, Tomatoes, Red Onions, Radishes, Feta Cheese, Blueberries, Croutons, Lemon Vinaigrette

Fusilli Pasta Salad Tossed with Basil Pesto, Baby Tomatoes, Sweet Peppers, Olives and Fresh Herbs

Natural Chicken, Grilled Vegetables

Sliced Cheddar and Pepper Jack

Roast Beef with Caramelized Onions (Served Warm)

Dijon Mustard, Herb Mayo, Hummus

Sliced Tomatoes, Lettuce, Pickles, Pepperoncini

Sliced Artisan Breads

Assorted Kettle Chips (GF, VG)

Lemon Squares (GF, N, V)

Triple Chocolate Chip Cookies (V)

\$80 *Per Guest*

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Boxed Lunches

Our Grab ‘n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room. Additional \$4 Charge for Gluten-Free Bread Sandwiches. Additional \$4.00 Charge for Gluten Free Cookie or Vegan Brownie.

SANDWICHES

Planner to select (1) Side Salad and up to (3) Sandwiches – All Meals \$65.00 Per Guest. Final Guarantees, and specified counts for each entrée to be provided (7) Business Days in advance. All Boxed Lunches include Individual Bag of Kettle Chips, Whole Fruit, and a Chocolate Chip Cookie

Turkey, Cranberry, Lettuce, Tomato, Onion, Smoked Gouda on Artisan Bread

Roasted Turkey, Havarti, Lettuce and Tomatoes on Whole Wheat Bun

Grilled Chicken, Roasted Red Peppers, Spinach, Mozzarella, Tomato, Pesto Aioli on Artisan Bread

Greek Chicken Wrap, Tomato, Red Onion, Cucumber, Feta, Garlic Hummus in Spinach Wrap

Roast Beef, Provolone, Caramelized Onions, Creamy Horseradish Aioli, Arugula on Focaccia

Black Forest Ham, Pepper Jack Cheese, Tomato, Lettuce, Spicy Brown Mustard on Ciabatta

Vegetarian Grilled Zucchini Sandwich with Tomato, Roasted Portobello, Arugula, Brie, Garlic Aioli on Focaccia

Vegan Grilled Tofu Wrap with Spring Mix, Hummus, Grilled Vegetables in Spinach Wrap **VGN**

\$65 *Per Guest*

SIDE SALADS

Potato Salad, Sweet pickles, Celery, Onion, Mayo

Ancient Grain Salad with Butternut Squash, Cranberries, Honey Dijon Vinaigrette

Greek Cous Cous Salad, Cucumber, Tomatoes, Red Onion, Olives and Greek Vinaigrette

Additional \$4 Charge for Gluten-Free Bread Sandwiches. Additional \$4.00 Charge for Gluten Free Cookie or Vegan Brownie.

Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef's seasonal specialties including (1) Starter (salad or soup), up to (3) Entrée (one being vegetarian) and Choice of (1) Dessert. Salad Entree consists of only two Courses (Salad Entree and Dessert) Pre-determined quantities of each entrée are required.

STARTERS

- Minestrone Soup (GF, DF, VG)
- Roasted Tomato Soup, Crème Fraiche and Basil Oil (GF, V)
- Arugula and Radicchio Salad, Apples, Tart Cherries, Roasted Pepitas (GF, VG) with Poppy Seed Vinaigrette
- Arugula and Frizee, Orange Segments, Radishes, Toasted Almonds, Orange Basil Vinaigrette (GF, VG) with Orange Basil Vinaigrette
- Wedge Salad, Crumbled Blue Cheese, Bacon Bits, Cherry Tomatoes (GF) with Herb Buttermilk Dressing

ENTREES

- New York Steak with Chimichurri Vegetable Hash | \$68 Per Guest
- Pan Seared Salmon with Farro Risotto Sauteed Greens and Parmesan Cream | \$65 Per Guest
- Seared Chicken Breast, Celeriac Puree and Charred Broccolini | \$63 Per Guest
- SALAD ENTREE - SoCal Cobb Salad Romaine Lettuce, Tomatoes, Cotija Cheese, Egg, Bacon Bits, Roasted Corn, Grilled All Natural Chicken, Avocado-Ranch Dressing | \$55 Per Guest
- SALAD ENTREE - Everything Bagel Crusted Salmon Salad with Mixed Greens, Blueberries, Toasted Almonds, Citrus Segments and Baby Tomatoes. Greek Yogurt Basil Dressing | \$55 Per Guest

DESSERTS

- Rustic Apple Galette with Rosemary Mascarpone Cream
- Raspberry Cheesecake, White Chocolate Accent and Dark Chocolate Drizzle
- Strawberry Shortcake, Strawberry Coulee, Chantilly Cream
- Blueberry Lemon Cake, Blueberry Compote, Lemon Chip

Plated Lunches Do Not include a Bread Presentation All Lunches Include Freshly Brewed Royal Cup® Regular and Decaffeinated Coffee, and Tazo Teas

Hors D’oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 25 pieces per selection.

COLD SELECTIONS

WARM SELECTIONS

Fig Bruschetta \$10 Per Piece
<i>Herbed Goat Cheese & Fig Chutney with Fresh Thyme</i>
Vegan Portobello \$10 Per Piece
With Tofu Mousse, Chives on Polenta (GF, VG)
Pistachio Crusted Red Grape and Goat Cheese Truffle (GF, V) \$10 Per Piece
Stilton Mousse with Honey Roasted Pecan on Dried Apricot (V) \$10 Per Piece
Burrata Crostini \$10 Per Piece
With Garlic, Basil and Tomato Concasse
Piquillo Peppers Stuffed with Hummus and Kalamata Olives (GF, VG) \$10 Per Piece
Shrimp Ceviche Shooter \$10 Per Piece
Grilled Chicken Salad, Corn Chipotle Aioli, Queso Fresco in Mini Corn Tostada (GF) \$10 Per Piece
Seared Beef with Gorgonzola, Red Onion Marmalade on Rye \$10 Per Piece

Chicken Quesadilla, Peper Jack in Flour Tortilla Triangles \$10 Per Piece
<i>With Fresh Salsa</i>
Vegan Risotto and Asparagus Cake (VG) \$10 Per Piece
<i>with Romesco</i>
Ham and Cheese Croquette \$10 Per Piece
Coconut Shrimp \$10 Per Piece
<i>With Sweet Chili Dipping Sauce</i>
Chicken Chipotle Flauta with Lime Crema Dip \$10 Per Piece
Cumin Beef Skewers (GF) \$10 Per Piece
<i>With Tzatziki Sauce</i>
Thai Chicken Skewers (N) \$10 Per Piece
<i>With Peanut Sauce</i>
Vegan Samosa \$10 Per Piece
With Potato, Peas, Carrots, and Mango Chutney
Chipotle Beef Empanada \$10 Per Piece
Beef Pigs in a Blanket with Everything Bagel Spice \$10 Per Piece
<i>With Mustard Sauce</i>
Chorizo and Shrimp Skewers (GF, DF) \$10 Per Piece
Crab Cake with Habanero Aioli \$10 Per Piece
Vegan Mushroom Stuffed with Ratatouille Tofu and Pesto (VG) \$10 Per Piece

Prices are subject to 26% taxable service charge and current California sales tax of 7.75%.Menu pricing may change based on availability and market conditions.

Presentation Stations

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. *All stations require a minimum of 25 guests or more. All stations that require a Chef Attendant have a charge of \$185 per attendant for a maximum of 2 hours.*

ARTISANAL CHEESE DISPLAY

California and International Artisan Cheese Selection
With Lavosh and Crusty Breads, Seasonal Condiments, Grapes,

CRUDITE DISPLAY

Broccoli, Cucumber, Cherry Tomatoes, Baby Rainbow Carrots, Red & Yellow Sweet Peppers
With Roasted Tomato and Olive Tapenade, Garlic Hummus,

Local Honey and Nuts

\$36 *Per Guest*

KABOB DISPLAY

Choose (3) Kabobs: Beef, Chicken, Ground Lamb, Salmon, Vegetable Kabobs
Cilantro Garlic Sauce, Hummus, Tzatziki, and Naan Bread
Turmeric Rice with Cumin and Smoked Paprika

\$38 *Per Guest*

BALL PARK

Beef Sliders, Bacon Onion Jam, Cheddar, Herb Aioli
Breaded Chicken Sliders, Summer Slaw
Mini Corn Dogs
Mustard
Build your Nachos - Corn Tortilla Chips, Wedge Fries
Choice of Toppings: Pico de Gallo, Sour Cream, Jalapenos, Olives, Cheese Sauce, Chipotle Mayo

\$40 *Per Guest*

TJ TACO STATION

Choice of 3 Proteins:
Grilled Blackened Seasonal Fish (DF, GF) Shrimp Diablo (DF, GF)
Carne Asada (DF, GF) Chicken Tinga (DF, GF) Pork Adobada (DF, GF)
Includes:
Rajas – Roasted Corn, Onion and Poblano Peppers Corn Tortilla (GF, VG) Tomatillo Salsa, Red Salsa Taqueria Style, Guacamole, Crema Cotija, Shredded Red Cabbage, Pickled Onion, Lime Wedges

\$42 *Per Guest*

Green Goddess and Pita Chips

\$30 *Per Guest*

CHARCUTERIE DISPLAY

Cured Meats including: Prosciutto, Calabrese, Finocchiona, Mortadella
Cornichons, Marinated Olives, Spiced Almonds, Balsamic Cipollini Crackers and Grilled Bread

\$36 *Per Guest*

SALAD STATION

Romaine, Spinach, Tomatoes, Cucumber, Kalamata Olives, Carrots, Garbanzo Beans, Artichoke
Feta Cheese & Croutons, Red Wine Vinaigrette, Lemon Dijon and Green Goddess
Wedge Salad
Ice Berg, Candied Bacon, Crumbled Blue Cheese, Cherry Tomatoes Herb Buttermilk Dressing
Panzanella
Toasted Focaccia, Red Onions, Cucumbers, Heirloom Tomatoes, Fresh Herbs Red Wine Citrus Vinaigrette

\$30 *Per Guest*

SEAFOOD DISPLAY

Poached Shrimp, Rock Fish Ceviche in Black Aguachile, Shrimp Ceviche, Spicy Tuna Poke
Served with Cocktail Sauce, Lemon Wedges, Chipotle Crema
Tostadas and Wonton Chips

\$45 *Per Guest*

PASTA STATION (REQUIRES CHEF ATTENDANT)

- Choice of Two Pastas:
Fusilli, Penne, Cheese Tortellini, Rigatoni, Orechiette
- Choice of Two Sauces:
Marinara, Cacio e Pepe Mornay Sauce, Red Pesto, Basil Pesto
- Toppings:
Chicken, Spicy Sausage, Pancetta, Shrimp, Artichokes, Olives, Peppers, Cherry Tomatoes, Spinach, Asparagus, Mushrooms
- Arugula Salad with Lemon Vinaigrette
- Herb Focaccia
Extra Virgin Olive Oil, Crushed Red Pepper, Parmesan Cheese

\$42 Per Guest

DESSERT STATIONS

- ASSORTED PETIT FOURS | \$30 Per Guest
Mini Cheesecakes (V) Panna Cotta with Red Berry Coulee (GF, V)
Lemon Meringue Bites (V) Fruit Tartlets (V) Double Chocolate Cake (GF, V) Coffee and Tea Service
- CHOCOLATE MADNESS | \$33 Per Guest
Mexican Chocolate Pot de Crème (GF, V) Chocolate Nutella Eclairs (V) Chocolate Brownie Trifle (V) Peanut Butter and Chocolate Tarts (N, V) Chocolate Macarons (N, V) Coffee and Tea Service

DIM SUM

- Planner's Choice of Options - Choose up to (5)
- Cashew Chicken Spring Roll
- Chicken Thai Peanut Satay (DF, Contains Peanuts)
- Chicken Lemongrass Potsticker
- Sesame Chicken
- Shrimp Har Gow
- Shrimp Shumai
- Shrimp Tempura (DF)
- Mini BBQ Pork Bao Bun (DF)
- Szechuan Beef Satay
- Short Rib Shumai
- Edamame Potstickers (VN)
- Vegetable Spring Roll (V, DF)
- Sauces Selections For Your Guests
Ponzu Sauce (DF), Sweet Chili Sauce (DF, GF), Peanut Sauce (DF, GF)

\$42 Per Guest

SUSHI DISPLAY

- 75 Pieces Per Display
- Edamame, Soy Sauce, Wasabi, Pickled Ginger
- Salmon Nigiri, Tuna Nigiri, Shrimp Nigiri
- Spicy Tuna, California Roll, Crunchy Roll, Philadelphia Roll

\$750 Per Display

Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally selected sides. Station Attendant Required - \$185 per attendant for up to three hours.

TURKEY

Apple Cider Brined Turkey Breast

Jalapeno Corn Bread Cheese Muffins

Sage Turkey Gravy, Apricot Relish

\$510 Each (serves 20)

BEEF

Peppercorn Crusted NY Strip (GF, DF)

Au Jus (GF, DF), Chimichurri (GF, VG)

Creamy Horseradish Sauce (GF, V)

Herb Roasted Potatoes (GF, V)

Rosemary Rolls (DF, V) and Butter

Roasted Brassicas (GF, VG)

\$900 Each (serves 35)

PORK

PORK LECHON (Roasted Herb Stuffed Pork Belly)

Spicy Asian Mignonette (VG)

Steamed Buns (DF, VG) and Hoisin Sauce

Asian Cucumber Salad (GF, VG)

Pancit – Rice Noodles with Stir-fried Vegetables (GF, VG)

\$750 Each (serves 30)

SALMON

SALMON EN CROUTE

Atlantic Salmon with Boursin, Spinach and Shallots in Puff Pastry

Creamy Red Pesto (N, VG)

Orange and Fennel Slaw (DF, V)

Summer Vegetable Succotash (GF, VG)

\$650.00 Each (serves 35)

Prices are subject to 26% taxable service charge and current California sales tax of 7.75%.Menu pricing may change based on availability and market conditions.

Reception Packages

All Reception Stations are a minimum of 25 Guests and a Maximum of 2 Hours All stations that require a Chef Attendant require a minimum of 185 Guests and a Maximum of 2 Hours.

LA JOLLA SUNSET (REQUIRES CHEF ATTENDANT)

Cold Tapas Display

Assorted Crudités: Broccoli, Cucumber Spears, Cherry Tomatoes, Baby Rainbow Carrots, Stuffed Peppers with Goat Cheese and Zaatar, Snap Peas, Radish, Asparagus with Hummus (GF, VG),

SD GASTRO PUB

Wagyu Beef Sliders

Monterey Jack Cheese, Bacon Jam, Herb Aioli on a Soft Bun

SD Spicy Chicken Sliders, Dill Pickle Ranch Dip

Baba Ghanoush (GF, VG), Mhammara (GF, VG), Herb Yogurt Dip (V)
Naan Bread (VG) Marinated Olives

Hot Tapas
Sautéed Mushroom Papas Bravas – Crispy Potatoes with Garlic
Aioli (DF, GF, V) Arancini – Cheese Stuffed Risotto Balls with Spicy
Tomato Coulis (V) Potato and Spinach Empanadas – Peruvian Aji
Aioli Paella – Assorted Seafood, Chorizo, Chicken, Spring Peas
(Live Station) (GF) Kabobs – Chicken, Ground Beef (Kofta),
Roasted Vegetable with Tzatziki (GF)

\$102 *Per Guest*

Turkey Meatball Stroganoff

Mac and Cheese (V)
Smoked Gouda, Cheddar Cheese, Crispy Panko Crust

Shrimp Ceviche Shooters

Wedge Salad
Baby Iceberg Lettuce, Tomatoes, Blue Cheese Crumbles, Smoked
Bacon, Buttermilk Dressing

Roasted Brussels Sprouts
Bacon, Parmesan and Balsamic Glaze

House Made Potato Chips with Roasted Red Pepper Hummus
and Spinach Artichoke Dip

\$95 *Per Guest*

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Late Night Snacks

CHICKEN FINGERS, CHEESE STICKS AND FRIES

\$25 *Per Guest*

BEEF SLIDERS AND FRIES

\$22 *Per Guest*

STREET TACO STATION

Chicken or Beef Fajitas, Guacamole, Sour Cream, Salsa Roja,
Onions, Cilantro, Fresh Limes and Corn Tortillas

\$25 *Per Guest*

BUILD YOUR OWN S’MORES STATION

Hershey’s Chocolate Bars, Reese’s Peanut Butter Cups, York
Peppermint Patties, Kit Kat Bars, Graham Crackers

\$25 *Per Guest*

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Plated Dinner

Chef has hand selected a four-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from appetizer, soup/salad, entrée, and dessert, melds together to wow your attendee’ taste buds.

STARTERS

- Seabass Crudo with Lemon Oil, Capers, Radish, Cucumber, Fresno Chili (GF)
- Truffle Mushroom Soup, Sautéed Oyster Mushroom (GF, Contains Dairy)
- Gochujang Sliced Beef Filet with Kimchi Yogurt, Pickled Cucumbers and Daikon Radish
- Tomato Galette, Everything Bagel Spice, Pesto and Burrata Puree (V)
- Salmon and Potato Chowder

ENTREE

- Sesame Crusted Salmon (GF, DF) | \$96 Per Guest
Ginger Spiced Carrot Puree, Forbidden Rice, Sautéed Greens
- Potato Wrapped Seabass with Lemon Mint Pea Puree and Faro Parmesan Risotto | \$100 Per Guest
- Grilled Petite Filet | \$120 Per Guest
Cherry Demi, Smoked Gouda Mashed Potatoes, Roasted Honey and Thyme Heirloom Baby Carrots (GF)
- Roasted Airline Chicken Breast, Oyster Mushroom, Fennel Pollen Reduction, Wild Rice Pilaf, Roasted Broccolini (GF, DF) | \$94 Per Guest
- Braised Short Ribs, Garlic Whipped Potatoes and Heirloom Carrots (GF) | \$100 Per Guest
- Grilled New York Steak , Roasted Herb Baby Potatoes, Asparagus and Au Poivre | \$112 Per Guest

SALAD

- Seasonal Greens (GF, N, V)
with Roasted Beets, Pistachio Dukkah, Orange Segments, Drakes Farm Goat Cheese and Blood Orange Dressing (GF, N, V)
- Arugula and Radicchio, Snap Peas, Cherry Tomatoes, Feta Cheese, Pepitas and Lemon Vinaigrette (GF, V)
- Shaved Brussel Sprouts, Carrots, Watermelon Radishes with Pecorino and Lemon (GF, V)
- Butter Lettuce Salad (GF, V)
with Bocconcini Mozzarella and Roasted Peppers, Micro Basil and Sherry Vinaigrette
- Field Greens and Red Cabbage with Toasted Walnuts, Shaved Apples, Cranberries and Dijon Maple Vinaigrette (GF, V)
- Roasted Carrot Salad, Garlic Hummus, Carrot Citrus Vinaigrette, Crispy Quinoa (GF, N, VG)

DESSERT

- NY Cheesecake with Stone Fruit Salad (V)
- Red Berry Mascarpone (GF, V)
Gluten Free Vanilla Cake, Raspberry and Mascarpone Mousse, Vanilla Chantilly
- Chocolate Marquise (N, GF, V)
Dark Chocolate Mousse, Chocolate Crumble, Blackberry Puree
- Banana Butterscotch (N, GF, V)
Flourless Cocoa Cake, Butterscotch Mousse, Banana Compote, Caramel Glaze
- Pineapple Coconut Cheesecake (V)
Mango and Passion and Strawberry Compote, Graham Cracker Crust

Prices are subject to 26% taxable service charge and current California sales tax of 7.75%.Menu pricing may change based on availability and market conditions.

Personal Preference

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from four different main course options. The planner selects the starter and salad courses from appetizing options which will be accompanied by a hand-crafted dessert from our Pastry Kitchen. This is an option designed to satisfy individual tastes and preferences.

TO CREATE YOUR PERSONAL PREFERENCE MENU

- 1. The planner chooses the appetizer, salad, entree accompaniment, and dessert in advance.
- 2. A custom printed menu featuring up to three entree selections is provided for your guest (one being vegetarian)
- 3. Specially trained servers take your guests' orders as they are seated.

PLANNER'S CHOICE SALAD

- Seasonal Greens with Roasted Beets, Pistachio Dukkah, Drakes Farm Goat Cheese (GF, N, V) with Blood Orange Dressing
- Arugula and Radicchio, Snap Peas, Cherry Tomatoes, Feta Cheese, Pepitas and Lemon Vinaigrette (GF, V) Shaved Brussel Sprouts, Carrots, Watermelon Radishes with Pecorino and Lemon (GF, V)
- Shaved Brussel Sprouts, Carrots, Watermelon Radishes with Pecorino and Lemon (GF, V)
- Field Greens with Grapefruit and Orange Segments, Turmeric Yogurt, Crispy Onions (GF, V) with Citrus Vinaigrette
- Roasted Carrot Salad, Garlic Hummus, Carrot Citrus Vinaigrette, Crispy Quinoa (GF, N, VG)

PLANNER'S CHOICE OF ENTREE ACCOMPANIMENT

- Wild Rice Pilaf and Roasted Broccolini (GF, DF)
- Heirloom Carrots and Creamy Polenta (GF)
- Smoked Gouda Mashed Potatoes, Roasted Honey and Thyme

PLANNER'S CHOICE APPETIZER

- Seabass Crudo with Lemon Oil, Capers, Radish, Cucumber, Fresno Chili (GF)
- Truffle Mushroom Soup, Sautéed Oyster Mushroom (GF)
- Gochujang Sliced Beef Filet with Kimchi Yogurt, Pickled Cucumbers and Daikon Radish
- Tomato Galette, Everything Bagel Spice, Pesto and Burrata Puree (V)
- Salmon and Potato Chowder

INDIVIDUAL GUESTS' CHOICE ENTREE (SELECT 3)

- Sesame Crusted Salmon, Ginger Spiced Carrot Puree (GF, DF)
- Seared Seabass, Lemon-Mint Pea Puree (GF)
- Grilled Petite Filet, Cherry Demi (DF, GF)
- Roasted Airline Chicken Breast, Fennel Pollen Reduction (DF, GF)
- Braised Short Ribs Au Poivre

PLANNER'S CHOICE DESSERT

- NY Cheesecake with Stone Fruit Salad (V)
- Red Berry Mascarpone (GF, V)
- Gluten Free Vanilla Cake, Raspberry and Mascarpone Mousse,

Heirloom Baby Carrots (GF)
.....
Forbidden Rice and Sautéed Greens (GF, DF)
.....
Faro Parmesan Risotto with Leeks (V)
.....

Vanilla Chantilly
.....
Chocolate Marquise (N, GF, V)
Dark Chocolate Mousse, Chocolate Crumble, Blackberry Puree
.....
Banana Butterscotch (N, GF, V)
Flourless Cocoa Cake, Butterscotch Mousse, Banana Compote,
Caramel Glaze
.....
Pineapple Coconut Cheesecake (V)
Mango and Passion and Strawberry Compote, Graham Cracker
Crust
.....

NOTE:
Minimum 25 guests - Maximum 100 guests
.....
\$130 *Per Guest*

Maximum of 75 Guests

Buffet Dinner

Treat your attendees to a variety of options with our Chef’s inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All dinners include an Assortment of Bread, Coffee & Tea Service *25 person minimum*

LA JOLLA SUNSET DINNER BUFFET

Heirloom Tomato Salad with Roasted Peaches, Sweet Onions
and Agave-Herb Vinaigrette (GF, VG)
.....
Truffle Mushroom Soup, Sautéed Oyster Mushroom (GF, Contains
Dairy)
.....
Quinoa Salad, Cucumber, Radish, Feta, Dill and Mint (GF, V)
.....
Pan Seared Salmon Cherry Tomato and Caper Vinaigrette (GF,
DF)
.....
Roasted Beef Striploin Marinated with Lemon, Oregano and
Garlic (GF, DF)
.....
Baked Ratatouille – Summer Squash, Eggplant, Tomato, Onion
and Fresh Herbs (GF, VG)
.....
Green Beans, Caramelized Onions and Almonds (GF, N, VG)
.....
Rice Pilaf (GF, VG)
.....

MEDITERRANEAN DINNER BUFFET

Minestrone Soup – Summer Vegetables, Parmesan and Pesto
Drizzle
.....
Arugula with Radicchio, Snap Peas, Cherry Tomato, Feta, Pepitas
with Citrus Vinaigrette (GF, V)
.....
Panzanella – Toasted Focaccia, Heirloom Tomatoes, Stone Fruit,
Red Onion (VG)
with Red Wine Vinaigrette
.....
Roasted Moroccan Chicken (N)
Green Olives, Preserved Lemon, Slivered Almonds, Raisins and
Apricots, Fresh Herbs
.....
Baked Cod in Butter, Lemon, Blistered Cherry Tomatoes, Capers
and Fresh Herbs
.....
Herb Couscous with Bean and Vegetable Tangine Stew (VG)
.....
Turmeric Rice Pilaf with Cumin and Paprika (GF, VG)
.....

Chocolate Pot de Crème (GF, VG)
.....
Pavlova with Summer Fruit (GF, V)
.....

\$120*Per Guest*

Roasted Carrots with Mint and Tahini Sauce (GF, VG)
.....
Italian Rum Cake (V)
.....

Pistachio Panna Cotta with Raspberry Sauce (GF, N, V)
.....
\$120*Per Guest*

SAN DIEGO DINNER BUFFET

Mixed Greens with Shaved Radish, Cucumber, Cherry Tomato, Pepitas and Green Goddess
.....
Tropical Slaw – Red Cabbage, Kale, Shredded Carrots, Mango with Citrus Vinaigrette (GF, V)
.....
Corn, Quinoa and Black Bean Salad with Queso Fresco Herb Vinaigrette (GF, V)
.....
Roasted Chicken Mole – Pickled Red Onion, Cilantro and Lime (DF, GF, N)
.....
Grilled Flank Steak with Cilantro Chimichurri (DF, GF)
.....
Frijoles de La Olla (GF, VG)
.....
Spanish Rice with Poblano, Onion and Corn (GF, VG)
.....
Cheese Tamales (GF, V) with Pico De Gallo (GF, VG) Tomatillo Salsa (GF, VG)
.....
Flan de Coco (GF, V)
.....
Churros with Abuelita Chocolate Sauce (V)
.....

\$120*Per Guest*

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Signature Wine Series

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series are highlighted wines that your attendees will appreciate.

SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

Our exclusive Canvas wines made in partnership with Michael Mondavi recently won several medals at the prestigious 2020 San Francisco International Wine Competition (SFIWC). Now in its 39th year, the SFIWC is one of the world’s longest-running international wine competitions and sets the standard for

SEASONAL WINE FEATURE: FINCA EL ORIGEN, UCO VALLEY, ARGENTINA AND SANTA CAROLINA, MAULE VALLEY, CHILE

Finca El Origen, Uco Valley, Argentina: The grapes for this Chardonnay were sourced from Finca La Esperanza, located in Los Chacayes, Uco Valley, at the foot of the Andes Mountains.

professional wine judging. SFIWC medals have become reliable indicators of wine excellence across the globe. **Gold Medal:** Chardonnay**Silver Medal:** Blanc de Blancs, Pinot Noir and Cabernet Sauvignon**Bronze Medal:** Pinot Grigio

Canvas Pinot Grigio, Veneto, Italy | \$60 Bottle
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

Canvas Chardonnay, California | \$60 Bottle
Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

Canvas Pinot Noir, California | \$60 Bottle
Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Canvas Cabernet Sauvignon, California | \$60 Bottle
Subtle hints of oak and spice married with lively tannins.

Canvas Brut, Blanc Da Blancs, Italy | \$60 Bottle
Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

Well-drained soil and high altitude, with intense sun during the day and cold nights, translates into a wine that is rich in flavor. The water used to irrigate the vineyards comes from a natural glacier-fed spring, the purity of this fresh water is then transferred to the grapes. Santa Carolina, Chile: The Maule valley is Chile’s largest winegrowing region, with over 50,000 planted hectares making it one of the most geographically and climatically diverse valleys in the country. This allows for growing a wide range of grape varieties, from fresh mountainous whites, to interior and coastal drylands reds with a lot of character. Maule is home to some of the country's oldest vineyards, some even exceeding the 100-year mark.

Finca El Origen Reserva Chardonnay, Uco Valley Argentina | \$65 Bottle
Winemaker Comments: Greenish yellow color. A fresh, expressive and aromatic wine which is smooth, creamy and well-balanced.Taste & Flavor: Fragrant notes of green apple, pear, citrus and light mineral-like aromas.Food Pairings: Versatile wine that pairs well with shellfish, ceviche, salad, light fresh fish, pork and chicken.

Carolina Reserva, Cabernet Sauvignon, Maule Valley, Chile | \$65 Bottle
Winemaker Comments: This Cabernet Sauvignon exhibits a deep, bright violet color and delicious aromas of red fruits that mix with notes of black pepper on the palate. Taste & Flavor: Cherry, Blackberry, Fig, Green Peppercorn and Baking Spices. Food Pairings: The rich flavor makes it a perfect partner for grilled meats, peppery sauces, charcuterie, aged cheeses, and pasta.

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Bubbles, White And Red Wines

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

SPARKLING

Mionetto Avantagrde Prosecco, Premium Sparkling Wine, Valdobbiadene | \$70 Per Bottle

Veuve Cliquot Champagne, France | \$130 Per Bottle

WHITES

Chardonnay, Kendall Jackson, Sonoma, CA | \$70 Per Bottle

Chardonnay, Mer Soleil 'Reserve', Monterey, CA | \$78 Per Bottle

Sauvignon Blanc, Whitehaven, Marlborough, New Zealand | \$78 Per Bottle

Chardonnay, Rombauer Carneros, CA | \$140 Per Bottle

\$18 *Per Drink*

LA JOLLA ESPRESSO MARTINI

vanilla vodka, bailey's, kahlua, espresso

\$18*Per Drink*

SUNSET MARGARITA

Tequila, lime, lemon, triple sec, agave, black salt rim, aperol float

\$18*Per Drink*

SPARKLING WAVE

Sparkling wine, tropical fruit syrup, celery bitters

\$18*Per Drink*

APEROL SPRITZ

Aperol, Prosecco, soda water

\$18*Per Drink*

AVENTINE MARTINI

Vodka, lillet wash

\$18*Per Drink*

HOUSE BLOODY MARY

celery, olives, lemon, lime, tajin rim

\$18*Per Drink*

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Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

SIGNATURE BAR PER PERSON

Conciere Brand Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey & Scotch

First Hour | \$26 Per person

Second Hour | \$20 Per person

Each Additional Hour | \$16 Per person

SIGNATURE HOST SPONSORED BAR PER DRINK

Conciere Brand Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey & Scotch

Signature Cocktails | \$15

Conciere Vodka, Conciere Gin, Conciere Silver Tequila, Conciere White Rum, Conciere Whiskey, Conciere Bourbon Whiskey, Conciere Scotch

Domestic Beer | \$9

Premium, Local and Imported Beer | \$10

Canvas Wines by Michael Mondavi | \$13

Cordials | \$12

Featured Seasonal, Select & Premium Wines | \$16

Hard Seltzers | \$10

PREMIUM BAR PER PERSON

Titos Vodka, Beefeater Gin, Bacardi Superior Rum, Patron Silver Tequila, Jim Beam White Label Bourbon, Teeling Small Batch Irish Whiskey, Chivas Regal Scotch

First Hour | \$30 Per person

Second Hour | \$23 Per person

Each Additional Hour | \$18 Per person

SUPER-PREMIUM BAR PER PERSON

Ketel One Vodka, Hendrick's Gin, Diplomatic Reserva Exclusiva Rum, Don Julio Silver Tequila, Maker's Mark Bourbon, Crown Royal Canadian Whiskey, Jameson Irish Whiskey, Jack Daniel's American Whiskey, Johnnie Walker Black Scotch, Del Maguey Vida Mezcal

First Hour | \$35 Per person

Second Hour | \$25 Per person

Each Additional Hour | \$20 Per person

Energy Drinks | \$9

Red Bull Regular and Sugar Free

Soft Drinks / Sparkling & Spring Waters / Juice | \$8

PREMIUM HOST SPONSORED BAR PER DRINK

Titos Vodka, Beefeater Gin, Bacardi Superior Rum, Patron Silver Tequila, Jim Beam White Label Bourbon, Teeling Small Batch Irish Whiskey, Chivas Regal Scotch

Premium Cocktails | \$17

Domestic Beer | \$9

Premium, Local and Imported Beer | \$10

Canvas Wines by Michael Mondavi | \$13

Featured Seasonal, Select & Premium Wines | \$16

Cordials | \$12

Hard Seltzers | \$10

Energy Drinks | \$9

Red Bull Regular and Sugar Free

Soft Drinks / Sparkling & Spring Waters / Juice | \$8

SUPER- PREMIUM HOST SPONSORED BAR PER
DRINK

Ketel One Vodka, Hendrick's Gin, Diplomatic Reserva Exclusiva Rum, Don Julio Silver Tequila, Maker's Mark Bourbon, Crown Royal Canadian Whiskey, Jameson Irish Whiskey, Jack Daniel's American Whiskey, Johnnie Walker Black Scotch, Del Maguey Vida Mezcal

Super Premium Cocktails | \$20

Domestic Beer | \$9

Premium, Local and Imported Beer | \$10

Canvas Wines by Michael Mondavi | \$13

Featured Seasonal, Select & Premium Wines | \$16

Cordials | \$12

Hard Seltzers | \$10

Energy Drinks | \$9

Red Bull Regular and Sugar Free

Soft Drinks / Sparkling & Spring Waters / Juice | \$8

LABOR CHARGES

Bartender | \$185

Up to (3) hours - \$40 Each Additional Hour

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DF Dairy Free **CN** Contains Nuts **GF** Gluten Free **SF** Contains Shellfish **VGN** Vegan **V** Vegetarian