

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

Cantaloupe, Honeydew, and Mixed Berries Garnish (GF, VG)

Whole Seasonal Fruit and Whole Bananas (GF, VG)

Steel Cut Oats (VG), Maple Syrup (VG, GF), Roasted Peaches (GF, VG), Pecans and Cinnamon (GF, VG)

Butter Croissants(V), Strawberry Cheese Danish (V), Blueberry Muffins (GF, V)

Bacon, Cheese, and Kale Strata

Cheese and Kale Strata (V)

\$58 Per Guest

TUESDAY CONTINENTAL BREAKFAST

Selection of Chilled Juices

Cucumber Lime Infused Water

Whole Seasonal Fruit and Bananas (GF, VG)

Sliced Honeydew, Orange Segments and Mixed Berries Garnish (GF, VG)

Raspberry White Chocolate Chip Muffin (V), Lemon Blueberry Pound Cake (V, GF), Chocolate Croissant (V)

Creamy Grits (GF, V), Bacon Bits (DF, GF), Chives (GF, VG)

Short Rib Breakfast Hash – Potatoes, Vegetables, Avocado Crema (GF)

Vegetable Hash - Potatoes, Vegetables (GF, VG)

\$58 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)

THURSDAY CONTINENTAL BREAKFAST

Selection of Chilled Juices

Grapefruit and Mint Infused Water

Whole Seasonal Fruit, Bananas (GF, VG)

Pineapple, Strawberries and Watermelon (GF, VG)

Sliced Marble Tea Bread (V) Butter Croissant (V) GF Orange-Cranberry Muffin (V, GF)

Cherry- Vanilla Overnight Oats with Agave and Chia Seeds (VG, DF)

Egg and Cheese Enchiladas (GF, V)

Sausage and Egg Enchilada with Red Chili Sauce (GF)

\$58 Per Guest

FRIDAY 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)

Steel Cut Oats (VG), Maple Syrup (VG, GF), Roasted Peaches (GF, VG), Pecans and Cinnamon (GF, VG)

Kale and Cheese Croissants

Ham, Egg and Cheese Croissants

Blueberry Pound Cake (GF, V), Bear Claw (N), and Lemon Poppy Seed Muffins (V)

\$58 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) Orange-Cranberry Muffin (V, GF)

Cherry- Vanilla Overnight Oats with Agave and Chia Seeds (VG)

Egg and Cheese Enchiladas (GF, V)

Sausage and Egg Enchilada with Red Chili Sauce (GF)

\$58 Per Guest

Raspberry Cheese Danish (V) Banana Nut Pound Bread (GF, N, V), Chocolate Chip Muffins (V)

Tater-Tots Breakfast Bake – 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)

\$58 Per Guest

SATURDAY CONTINENTAL BREAKFAST

Selection of Chilled Juices

Pineapple Infused Water

Whole Seasonal Fruit and Bananas (GF, VG)

Honeydew and Watermelon (GF, VG)

Cinnamon Rolls Cream Cheese Frosting (V), Chocolate Croissant (V), Gluten Free 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

Vegetarian Breakfast Hash with Plant Based Sausage, Cheese and Vegetables (V)

\$58 Per Guest

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
Fried Egg, Turkey Sausage, and Cheddar Cheese on an English Muffin

Croissant Sandwich
Fried Egg, Rosemary Ham, and Swiss Cheese on a Buttery Croissant

Farmer Market Wrap
Egg White Scramble & Seasonal Vegetable, Sun-Dried Tomato
Wrap served with Cucumber Tomatillo Salsa.

Vegan California Burrito
Soyrizo, Potatoes, Scrambled Tofu, Onion, Peppers, Gluten-Free Tortilla, Served with Roasted Tomato Salsa

California Breakfast Burrito
Chorizo, Roasted Peppers, Aged Monterey Jack, Egg, Potato, Flour Tortilla Served with Roasted Tomato Salsa

Green Eggs & Ham Wrap
Scrambled Eggs with Spinach, Ham & White Cheddar Cheese
Wrapped in Spinach Tortilla with Chimichurri

Veggie Breakfast Casserole
Roasted Asparagus, Leeks, Mushrooms, Sweet Potatoes, Dried Tomato, Feta Cheese & Pesto Sauce

Vegan Tofu Scramble

\$14 *Per Guest*

HOT CEREALS, BAKES & PARFAITS

Steel Cut Oatmeal
With Raisins, Brown Sugar, 2% & Skim Milk

Bread Pudding
With Maple Syrup & Caramel Sauce

Fruit and Greek Yogurt Parfait
House Made Granola, Greek Yogurt, First of the Season Berries and Honey

Coconut Chia Seed Pudding
Fresh Berries and Coconut Flakes

\$12 *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

Assorted Gluten-Free Bakery Items | \$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
 - Matcha Pound Cake (GF, V), Raisin Bran Muffin (N, V)
 - 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)
- \$65** 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
 - Orange Cranberry 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)
- \$65** 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 Chia 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)
- \$65** Per 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, Cashews
White Chocolate Bits (Contains Dairy), M&M's (Contains Gluten, DF)
Raisins, Dried Cherries, Apricots, Banana Chips, Pineapple (VG, GF)
Strawberry Infused Water

\$25 Per 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, Citrus Jam and Honey Butter (V)

\$27 Per Guest

REVITALIZE BREAK

Acai Bowls with Toasted Coconut, Chia Seeds, Toasted Granola (DF, N, V)

Green Smoothies: Spinach, Mango, Pineapple, Banana, OJ, Ginger (VG, GF)

Avocado Toast, Tomatoes, Everything Bagel Spice (VG)

\$28 Per Guest

ENERGY BREAK

Choose Two Power Bars:
Blueberry Granola Bar (GF) Peanut Butter and Jelly (GF) Dark-Chocolate Coconut (GF) Peanut Butter-Pretzel (Vegan)

Choose Two Power Balls:
Coffee Bliss (GF) Matcha Pistachio (GF, Contains Nuts) Lemon-Coconut (GF) Chocolate Cherry (GF, Contains Dairy)

Naked Juice Green Machine

Vegetable and Cheese Muffins (V)

\$27 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, Tortilla Chips (GF, Vegan), Pita Chips (Vegan)
- Garlic Hummus (GF, VG)
- Vegetable Crudites (GF, VG)
- Guacamole (GF, VG)
- Homemade Pico De Gallo (GF, VG)
- House made Salsa (GF, VG)

\$27 Per Guest

INDULGE BREAK

- Gruyere Cheese Bacon and Tomato Tart
- Chocolate Pecan Tarts (N, V)
- Seasonal Fruit Tarts (V)
- Vegetable Frittata (GF, V)

\$27 Per Guest

FAIR BREAK

- Beef Sausage Rolls with Everything Bagel Spice
- Nachos – Cheese, Sauce, Salsa, Pico De Gallo, Salsa, Jalapenos and Sour Cream (GF, V)
- Cajun Popcorn (GF, VG)
- 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) | \$75 Per Dozen

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 Scones
- Hibiscus Iced Tea, Peach Iced Tea

\$27 Per Guest

SPICE BREAK

- Gingersnap Cookies (VG)
- Cajun Spiced Popcorn (GF, VG)
- Chai Blondies (V)
- Garlic Herb Spiced Almonds (GF, VG)

\$27 Per Guests

SNACKS

Soft Pretzel Sticks | \$70 Per Dozen

With Assorted Cream Cheeses
Freshly Baked Muffins, Croissants, and Danishes (V) \$75 Per Dozen
Assorted Bakeries (V) \$75 Per Dozen Your Choice of House Made Scones, Coffee Cakes, or Cinnamon Rolls
Hyatt's Signature Croustade - Frangipane and Fresh Berries (V) \$80 Per Dozen
Locally Inspired Donuts \$80 Per Dozen Churro, Dulce De Leche, Arroz con Leche, Chocolate and Jamaica
Jumbo Home Style Cookies (V) \$75 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) \$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 \$7.25 Each
Assorted Candy (V) \$7.25 Each Skittles, Snickers, Kit Kats, M&M's & Reese's Peanut Butter Cups
Assorted Energy Bars (N, V) \$9 Each Assorted Kind Bars and Cliff Bars
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) \$8 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 \$145 Per Gallon Royal Cup Regular and Decaffeinated Coffee Assorted Flavored and Sugar-Free Syrups
Hot Tazo Tea \$145 Per Gallon
Iced Tazo Tea \$145 Per Gallon
Starbucks Cold Brew Coffee \$145 Per Gallon

SOFT DRINKS

Pepsi, Diet Pepsi, Decaffeinated Pepsi & Starry Soft Drinks \$7.50 Each

STILL WATER & SPARKLING WATER

Still Bottled Waters \$7.50 Each
Pellegrino Sparkling Water \$7.50 Each

SPECIALTY BOTTLED BEVERAGES

Iced Teas \$8.50 Each
Lemonade \$8.50 Each
Starbucks Frappuccino \$9.50 Each

AND MORE

Chilled Juices \$120 Per Gallon

Orange, Apple & Cranberry

Energy Drinks | \$8.50 Each
Red Bull and Sugar-Free Red Bull

Bottled Smoothies | \$8.50 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 Charred Lemons (GF, DF)

Souvlaki 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)

\$79 Per Guest

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 Al Pastor (GF, DF)

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)

\$79 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)
- Matcha Cheesecake (V)
- \$79** Per Guest

FRIDAY HARVEST

- Baby Greens, Strawberry, Feta Cheese, Snap Pea, Baby
Tomatoes, Balsamic Vinaigrette (GF, DF)
- Baby Potato Salad with Egg, Herbs and Whole Grain Mustard
(GF, V)
- Baked Salmon on Romesco Sauce (GF, DF, Contains Nuts)
- Herb Roasted Tri-Tip, Sweet Corn White Bean Succotash (DF,
GF)
- Yellow Spanish Rice with Peas and Carrots (GF, VG)
- Roasted Green Beans & Heirloom Carrots (GF, VG)
- Apple Pie with Caramel (V)
- Carrot Cup Cakes (GF, VG)
- \$79** 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

THURSDAY LITTLE ITALY

- Panzanella Salad
Crisp Greens, Toasted Focaccia, Tomatoes, Red Onion,
Cucumbers, Fresh Herbs and Red Wine Citrus Vinaigrette
- Red Pesto Pasta Salad
Mozzarella, Zucchini, Spinach, Black Olives and Fresh Herbs (N,
V)
- Chicken Piccata (Contains Gluten and Dairy)
- Seared Seabass with Puttanesca Sauce (DF, GF)
- Roasted Carrots with Lemon, Herbs and Almonds (DF, N, VG)
- Fregola with Spinach, Corn, Zucchini and Parmesan (V)
- Amaretto Cake (N, V)
- Raspberry Panna Cotta (GF, V)
- \$79** Per Guest

SATURDAY COMFORT

- Classic Wedge Iceberg Salad
Blue Cheese, Tomatoes, Bacon, Ranch Dressing (GF, V)
- Roasted Vegetable Salad
Spinach, Sweet Potato, Carrots, Beets, Farro, Herb Vinaigrette
(GF, VG)
- Birria Pot Roast (GF)
- Fried Chicken with Gravy
- Gourmet Mac N 'Cheese (V)
- Vegetable Succotash (GF, VG)
- Berry Crumble Bars (GF, N, V)
- Cajeta Cheesecake (V)
- \$79** Per Guest

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)

\$79 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 and Cookie

SANDWICHES

Planner to select (1) Side Salad and up to (3) Sandwiches – All Meals \$55.00 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 and Brie, Roasted Tomatoes, Onion Chutney, and Mix Greens on Artisan Bread

Roasted Turkey, Dill Havarti, Lettuce, and Tomatoes on Whole Wheat Bread

Fontina Chicken, Roasted Red Peppers, Spinach, and Tarragon Aioli on Artisan Bread

Cajun Chicken, Pepper Jack Cheese, Chipotle Aioli, Avocado, Lettuce, and Tomato on Artisan Bread

Roast Beef, Blue Cheese Aioli, Onion Chutney, Tomato, and Lettuce on Ciabatta

Ham and Herb Boursin Cheese, Lettuce, and Tomato on Artisan Bread

Vegan Whole Wheat Tortilla with Avocado Hummus, Grilled Vegetables and Mixed Greens

\$55 Per Guest

GLUTEN-FREE OPTIONS

Roasted Turkey Sandwich, Jack Cheese, Artichokes, Roasted Peppers, Lettuce, Herb Aioli on Gluten-Free Bread

Cobb Salad, Romaine Lettuce, Grilled Chicken, Cherry Tomatoes, Blue Cheese, Hardboiled Eggs, Bacon, Ranch Dressing

Caprese Sandwich with Fresh Mozzarella, Roasted Tomatoes, Arugula, Olive Tapenade, and Balsamic on Gluten-Free Bread

\$55 Per Guest

SIDE SALADS

Potato Salad, Red Potato, Mayo, Whole Grain Mustard, Celery, Onion

Citrus-Quinoa Salad, Oranges, Garbanzo, Red Onion, Cranberry, Mint, Parsley, Apple Cider Vinegar and Olive Oil

Pearled Cous Cous, Cucumber, Tomatoes, Red Onion, Basil Pesto, Kalamata Olives

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PLATED LUNCH

Ideal for a lunch meeting, our composed plated lunches feature Chef’s seasonal specialties including a salad or soup, entrée, and dessert. Please pre-select one salad, one entrée, and one dessert.

STARTERS

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

ENTREES

- Everything Bagel Crusted Salmon Salad with Mixed Greens, Blueberries, Toasted Almonds, Citrus Segments and Baby Tomatoes. Greek Yogurt Basil Dressing | \$56 Per Guest
- SoCal Cobb Salad Romaine Lettuce, Tomatoes, Cotija Cheese, Egg, Bacon Bits, Roasted Corn, Grilled All Natural Chicken, Avocado-Ranch Dressing | \$55 Per Guest
- Hanger Steak Salsa Verde, Vegetable Hash | \$68 Per Guest
- Seared Chicken Breast, Roasted Peruvian Purple Potatoes, and Artichoke Fricassee | \$63 Per Guest
- Seared Seabass with Herb Blistered Tomatoes and Arugula, Wild Rice Pilaf, Charred Broccoli | \$65 Per Guest

DESSERTS

- Rustic Peach 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

- Fig Bruschetta | \$10 Per Piece
Herbed Goat Cheese & Fig Chutney with Fresh Thyme
- 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
- Baby Potato, Horseradish Cream, Caviar, Chive (GF, V) | \$10 Per Piece
- Burrata Crostini | \$10 Per Piece
With Garlic, Basil and Tomato Concasse
- Shrimp Ceviche Shooter | \$10 Per Piece
- Anti Pasta Skewer | \$10 Per Piece
Bocconcini Mozzarella, Salumi, Petite Tomato, EVOO

WARM SELECTIONS

- Chicken Quesadilla, Peper Jack in Flour Tortilla Triangles | \$10 Per Piece
With Fresh Salsa
- Vegan Risotto and Asparagus Cake (VG) | \$10 Per Piece
with Romesco
- Cuban Cigar | \$10 Per Piece
Swiss Cheese, Ham, Pickle, Grainy Mustard Aioli
- Coconut Shrimp | \$10 Per Piece
With Sweet Chili Dipping Sauce
- Buffalo Chicken Spring Roll | \$10 Per Piece
With Bleu Cheese Dipping Sauce
- Cumin Beef Skewers (GF) | \$10 Per Piece
With Tzatziki Sauce
- Thai Chicken Skewers (N) | \$10 Per Piece
With Peanut Sauce
- Vegan Samosa | \$10 Per Piece
With Potato, Peas, Carrots, and Mango Chutney
- Chipotle Beef Empanada (GF) | \$10 Per Piece
- Beef Pigs in a Blanket with Everything Bagel Spice | \$10 Per Piece
With Mustard Sauce
- Blue Cheese Stuffed Dates Wrapped in Bacon | \$10 Per Piece
- Chorizo and Shrimp Skewers (GF, DF) | \$10 Per Piece
- Crab Cake with Habanero Aioli | \$10 Per Piece

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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, Local Honey and Nuts
- \$35** Per Guest

KABOB DISPLAY

CRUDITE DISPLAY

- Broccoli, Cucumber, Cherry Tomatoes, Baby Rainbow Carrots, Red & Yellow Sweet Peppers
With Roasted Tomato and Olive Tapenade, Garlic Hummus, Green Goddess and Pita Chips
- \$30** Per Guest

CHARCUTERIE DISPLAY

Choose (3) Kabobs: Beef, Chicken, Ground Lamb, Salmon, Vegetable Kabobs
Cilantro Garlic Sauce, Hummus, Tzatziki, and Naan Bread Jewel
Rice – Turmeric, Almonds and Candied Orange

\$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, Cilantro, Shredded Red Cabbage, Pickled Onion, Lime Wedges

\$42 Per Guest

PASTA STATION (REQUIRES CHEF ATTENDANT)

Choice of Two Pastas:
Fusilli, Penne, Cheese Tortellini, Rigatoni, Orchiette

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, Balsamic, Garlic, Crushed Red Pepper, Parmesan Cheese

\$40 Per Guest

Cured Meats including: Prosciutto, Calabrese, Finocchiona, Speck and Pate
Cornichons, Marinated Olives, Marcona Almonds, Balsamic Cipollini Crackers and Grilled Bread

\$35 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

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*

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

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*

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.

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)

Roasted Brassicas (GF, VG)

Rosemary Rolls (DF, V) and Butter

\$900 *Each (serves 35)*

PORK

PORK LECHON (Roasted Stuffed Pork Belly)

Spicy Asian Mignonette (VG)

SALMON

SALMON EN CROUTE

Atlantic Salmon with Boursin, Spinach and Shallots in Puff Pastry

Steamed Buns (DF, VG) and Hoisin Sauce

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

Asian Cucumber Salad (GF, VG)

\$750 Each (serves 30)

Requires a minimum of 25 guests per station

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), 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) Chorizo and Potato 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

Creamy Red Pesto (N, VG)

Summer Vegetable Succotash (GF, VG)

Orange and Fennel Slaw (DF, V)

\$37 Per Guest

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

Chicken Quesadilla

Spicy Pico De Gallo, Avocado Crema

Mac and Cheese (V)

Smoked Gouda, Cheddar Cheese, Crispy Panko Crust

Ahi Poke Verrine

Rice, Cucumber, Edamame, Carrots, (GF) Ponzu Sauce, Crispy Tortilla Strips

Wedge Salad

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

Roasted Brussels Sprouts

Bacon, Parmesan and Balsamic Glaze

Bruschetta Station

Toasted Italian Bread, Tomato Basil, Olive Tapenade, Mushroom and Kale

\$95 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.

LATE NIGHT SNACKS

CHICKEN FINGERS, CHEESE STICKS & FRIES

Assorted Dipping Sauces

\$20 Per Guest

BEEF SLIDERS & FRIES

Beef Patties, Sliced Cheddar Cheese, Mustard Aioli on a Soft Bun

\$20 Per Guest

STREET TACO STATION

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

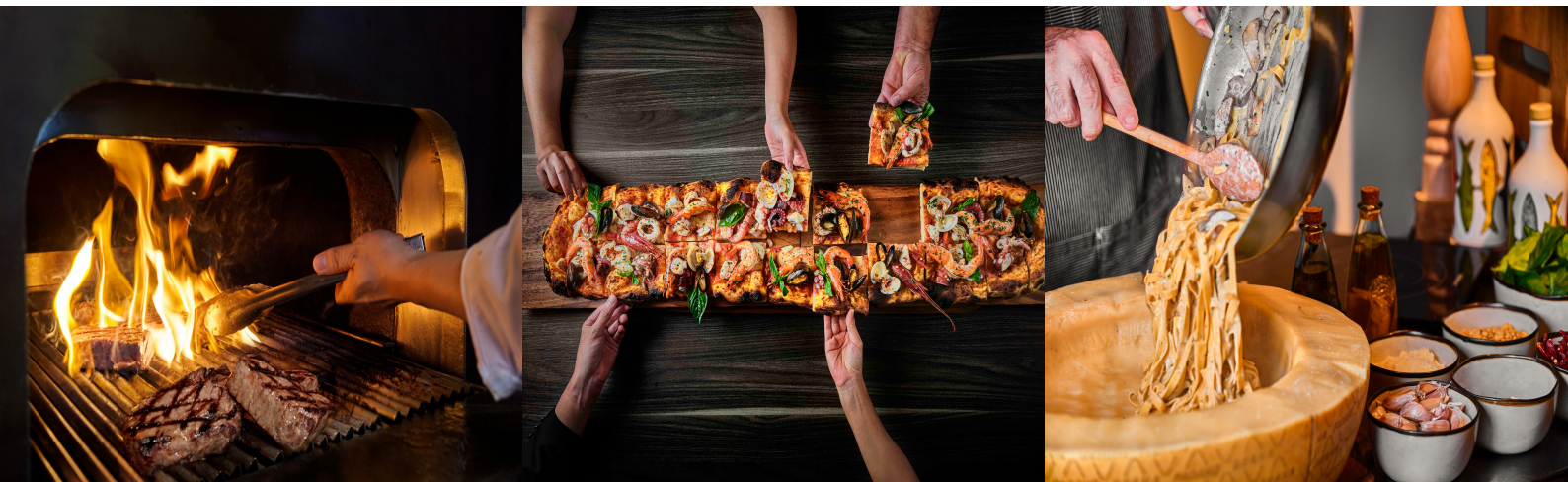
\$25 Per Guest

BUILD YOUR OWN S'MORES STATION

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

\$25 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.



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, Sauteed Oyster Mushroom (GF, Contains Dairy)
- Braised Pork Belly, Sweet Potato Puree, Kimchi, Candied Pecans (GF)
- Tomato Galette, Everything Bagel Spice, Pesto and Burrata Puree (V)
- Tortilla Soup with Corn and Chili Relish, Toasted Pepitas (DF, GF, VG)

SALAD

- Seasonal Greens (GF, N, V) with Roasted Beets, Pistachio Dukkha, Drakes Farm Goat Cheese and Blood Orange Dressing
- Spinach Salad (GF, N, VG) with Curly Endive, Heirloom Tomatoes, Radishes, Sweet Pea, Carrot Ribbons, Burrata, Lemon Dijon Vinaigrette
- 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 with Grapefruit & Orange Segments, Turmeric Yogurt, Crispy Onions (GF, V) with Citrus Vinaigrette
- Roasted Carrot Salad (GF, N, V) Avocado Hummus, Carrot Citrus Vinaigrette, Hazelnut Dukkha

ENTREE

Sesame Crusted Salmon (GF, DF) | \$96 Per Guest

DESSERT

NY Cheesecake with Stone Fruit Salad (V)

Ginger Spiced Carrot Puree, Forbidden Rice, Sautéed Greens
Seared Seabass (GF) \$100 Per Guest Lemon-Mint Pea Puree, Sweet Summer Corn Risotto, and Asparagus
Grilled Petite Filet \$118 Per Guest Cherry Demi, Smoked Gouda Mashed Potatoes, Roasted Honey and Thyme Heirloom Baby Carrots (GF)
Roasted Airline Chicken Breast (GF, DF) \$94 Per Guest Oyster Mushroom, Citrus Blueberry Reduction, Wild Rice Pilaf, Roasted Broccolini
Braised Short Ribs (GF) \$98 Per Guest Creamy Polenta, Gremolata, Thumbelina Carrots
Grilled New York Steak (GF) \$112 Per Guest with Creamy Cajun Shrimp Sauce, Dirty Rice and Green Beans

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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
Spinach Salad (GF, N, VG) with Curly Endive, Heirloom Tomatoes, Radishes, Sweet Pea, Carrot Ribbons, Burrata, Lemon Dijon Vinaigrette
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)

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

PLANNER'S CHOICE APPETIZER

Seabass Crudo with Lemon Oil, Capers, Radish, Cucumber, Fresno Chili (GF)
Truffle Mushroom Soup, Sauteed Oyster Mushroom (GF)
Braised Pork Belly, Sweet Potato Puree, Kimchi, Candied Pecans (DF, GF)
Tomato Galette, Everything Bagel Spice, Pesto and Burrata Puree (V)
Tortilla Soup with, Corn and Chili Relish, Toasted Pepitas (DF, GF, VG)

INDIVIDUAL GUESTS' CHOICE ENTREE (SELECT 3)

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

with Citrus Vinaigrette

.....

Roasted Carrot Salad, Avocado Hummus, Carrot Citrus Vinaigrette, Hazelnut Dukkah (GF, N V)

.....

PLANNER'S CHOICE OF ENTREE ACCOMPANIMENT

.....

Wild Rice Pilaf and Roasted Broccoli (GF, DF)

.....

Thumbelina Carrots and Creamy Polenta (GF)

.....

Smoked Gouda Mashed Potatoes, Roasted Honey and Thyme Heirloom Baby Carrots (GF)

.....

Forbidden Rice and Sautéed Greens (GF, DF)

.....

Sweet Summer Corn Risotto and Asparagus (GF)

.....

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

SUMMER 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)

.....

Citrus Blueberry Reduction

.....

PLANNER'S CHOICE 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

.....

NOTE:
Minimum 25 guests - Maximum 100 guests

.....

\$130 *Per Guest*

MEDITERRANEAN DINNER BUFFET

.....

Minestrone Soup – Summer Vegetables, Parmesan and Pesto Drizzle

.....

Arugula with Radicchio, Orange, Dried Cherry, Avocado, Citrus Vinaigrette (GF, VG)

.....

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)

.....

Harissa Spiced Rice with Dates and Orange (GF, VG)

.....

Chocolate Pot de Creme (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 Avocado, Cucumber, Cherry Tomato, Pepitas and Green Goddess

Mango, Peppers, Red Onion, Cilantro and Lime Vinaigrette (GF, VG)

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 Skirt 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

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.



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 professional wine judging. SFIWC medals have become reliable indicators of wine excellence across the globe. Gold Medal: ChardonnaySilver Medal: Blanc de Blancs, Pinot Noir and Cabernet SauvignonBronze 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.

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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

Prosecco, La Marca Treviso, Italy | \$70 Per Bottle

Veuve Cliquot Champagne, France | \$130 Per Bottle

WHITES

Pinot Gris, Willa Kenzie Estate Willamette Valley, OR | \$65 Per Bottle

Sauvignon Blanc, Stoneburn Marlborough, New Zealand | \$68 Per Bottle

Chardonnay, Kendall Jackson Santa Rosa, CA | \$70 Per Bottle

Riesling. Chateau Ste Michelle Columbia Valley, WA | \$70 Per Bottle

Sauvignon Blanc, The Crossings Marlborough, NZ | \$68 Per Bottle

Chardonnay, Hess Collection Napa, CA | \$70 Per Bottle

Sauvignon Blanc Twomey by Silver Oak, Napa, CA | \$125 Per Bottle

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

ROSE

Chardonnay, Rombaue Carneros, CA | \$70 Per Bottle

Rose, Belleruche Provence, France | \$85 Per Bottle

REDS

Merlot, Decoy by Duckhorn Sonoma County, CA | \$70 Per Bottle

Pinot Noir, Willowbrook Russian River Valley, CA | \$70 Per Bottle

Malbec, Kaiken Mendoza, Argentina | \$77 Per Bottle

Cabernet Sauvignon, Caymus Bonanaza, CA | \$75 Per Bottle

Red Blend, Joel Gott Palisades, California | \$70 Per Bottle

Pinot Noir, Boen by Josph Wagner Russian River Valley, Sonoma, CA | \$85 Per Bottle

Merlot, Oak Knoll Napa, Trefethen, CA | \$125 Per Bottle

Red Blend, 8 years in the Desert Orin Swift, CA | \$130 Per Bottle

Cabernet Sauvignon, Daou Paso Robles, CA | \$130 Per Bottle

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.

HAND CRAFTED COCKTAILS

Transform an ordinary bar experience! Mixology is the art of combing ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers!

SEASONAL SPIKED LEMONADE

seasonal fruit infused vodka, st germain, orange flower water, lemonade

\$18 Per Drink

COCONUT GINGER DAIQUIRI

coconut rum, ginger syrup, lime

\$18 Per Drink

COASTAL WHISKEY SOUR

whiskey, pineapple, lemon juice, orgeat

\$18 Per Drink

WEST COAST OLD FASHIONED

whiskey, IPA syrup, amarena cherry, peychaud's bitters

\$18 Per Drink

LA JOLLA ESPRESSO MARTINI

vanilla vodka, bailey's, kahlua, espresso

\$18 Per Drink

APEROL SPRITZ

Aperol, Prosecco, soda water

\$18 Per Drink

SUNSET MARGARITA

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

\$18 Per Drink

AVENTINE MARTINI

Vodka, lillet wash

\$18 Per Drink

SPARKLING WAVE

Sparkling wine, tropical fruit syrup, celery bitters

\$18 Per Drink

HOUSE BLOODY MARY

celery, olives, lemon, lime, tajin rim

\$18 Per Drink

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.

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 | \$12

Cordials | \$12

Featured Seasonal, Select & Premium Wines | \$15

Hard Seltzers | \$10

Energy Drinks | \$9
Red Bull Regular and Sugar Free

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

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

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 | \$12

Featured Seasonal, Select & Premium Wines | \$15

Cordials | \$12

Hard Seltzers | \$10

Energy Drinks | \$9
Red Bull Regular and Sugar Free

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

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

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

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

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 | \$12

Featured Seasonal, Select & Premium Wines | \$15

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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