



# BANQUET SELECTIONS 2021



# TABLE OF CONTENTS

---



Breakfast	3	Reception	18
Refreshments & Breaks	8	Dinner	25
Lunch	11	Plated Dinner	26
Plated Lunch	12	Buffet Dinner	29
Buffet Lunch	14	Host Bar	32
Boxed Lunch	17	Wine List	37
		General Guidelines	39



## BREAKFAST SELECTIONS

---



# BREAKFAST

---

## CONTINENTAL BREAKFAST

*Served with Freshly Brewed Regular and Decaffeinated Coffee and an Assortment of Hot Teas*

### **A Poppy Start**

Freshly Squeezed Orange, Grapefruit, Apple Juices

Selection of Sliced Seasonal Fruit, Melon, Berries

Chef's Selection of Breakfast Pastries

Miniature Muffins

Fresh Creamery Butter, Assorted Jams

**\$44.00 per guest**

### **San Diego Sunflower**

House-Pressed Green Juice

Freshly Squeezed Orange, Grapefruit Juice

Selection of Sliced Seasonal Fruit, Melons, Berries

Unsweetened Greek Yogurt with Housemade Granola

Low Fat Cottage Cheese

Local Farm Fresh Shell On Hard Boiled Eggs

Steel Cut Oatmeal, Brown Sugar, Almonds

Golden Raisins, Skim Milk

Whole Grain Toast, Assorted Muffins

Almond Butter, Sweet Butter, Assorted Jams

**\$51.00 per guest**

---

*For your convenience, we also offer the service  
of the following beverages:*

Assortment of Diet and Regular Soft Drinks **\$8.00 each**

Assortment of Still and Sparking Mineral Waters **\$8.00 each**

## BUFFET BREAKFAST

*Served with Freshly Brewed Regular and Decaffeinated Coffee and an Assortment of Hot Teas*

*A \$12.00 per person surcharge will be added to the menu price for groups smaller than 25 guests.*

### Wake up and Smell the Sage

Freshly Squeezed Orange, Grapefruit, Apple Juices  
Selection of Sliced Seasonal Fruit, Melons, Berries  
Chef's Selection of Breakfast Pastries  
Miniature Muffins  
Steel Cut Oatmeal, Brown Sugar, Almonds  
Golden Raisins, Skim Milk  
Farm Fresh Scrambled Eggs  
with Smoked Cheddar Cheese  
Applewood Smoked Bacon  
Pork Breakfast Sausages  
Herbed Potatoes with Scallions  
**\$60.00 per guest**

---

*For your convenience, we also offer the service  
of the following beverages:*

Assortment of Diet and Regular Soft Drinks  
**\$8.00 each**

Assortment of Still and Sparking Mineral Waters  
**\$8.00 each**

### Grand Morning Amidst the Manzanitas

Freshly Squeezed Orange, Grapefruit, Apple Juices  
Selection of Seasonal Fresh Fruits, Melons, Berries  
Selection of Individual Kashi Cereals with Two Percent  
and Almond Milks  
Individual Greek Yogurts with Housemade Granola  
Chef's Selection of Miniature Muffins from the Bakery  
Croissants and Pain au Chocolate

### Toaster Station

Whole Grain, Sourdough Breads, English Muffins  
Creamery Butter, Peanut Butter, Assorted Preserves  
Assorted New York Style Bagels  
with Whipped Cream Cheese, Chives

### Entrées

Scrambled Eggs with Cheddar Cheese, Green Onion  
Buttermilk Pancakes with Vermont Maple Syrup  
Creamery Butter  
Brioche French Toast with Vermont Maple Syrup  
Vanilla Bean Chantilly  
Eggs Benedict with Artisan Ham on  
Rosemary Focaccia with Hollandaise Sauce  
Breakfast Burrito of Scrambled Eggs, Bacon  
French Fries, Pepper Jack Cheese in a Flour Tortilla

### Sides *(Choice of Three)*

Applewood Smoked Bacon / Honey Baked Ham  
Chicken Apple Sausage / Pork Breakfast Sausage  
Turkey Sausage / Traditional Hash Browns  
Herb Roasted Marble Potatoes with Sea Salt  
Fingerling Potatoes with Roasted Garlic  
Shallots and Basil / Breakfast Potatoes with  
Onions and Sweet Peppers

Selection of 1 Entrée – **\$68.00 per guest**

Selection of 2 Entrées – **\$75.00 per guest**

Choice of Three Meats – **Additional \$9.00 per guest**

## BREAKFAST ENHANCEMENTS / BREAKFAST ACTION STATIONS

*A culinary attendant is required for all breakfast action stations – one for every 25 to 50 guests. Culinary attendant fee: \$250.00 each*

Individual Greek Yogurts  
**\$6.00 each**

Individual Vanilla Yogurt Parfait with Fresh Berries  
Housemade Granola  
**\$7.00 each**

Selection of Individual Heart Healthy Kashi Cereals  
**\$8.00 each**

Applewood Smoked Bacon, Pork Breakfast Sausage  
Chicken Apple Sausage, Artisan Ham  
**\$9.00 per guest, per selection**

Local Farm Fresh Shell On Hard Boiled Eggs  
**\$53.00 per dozen**

Scrambled Eggs with Chives  
**\$10.00 per guest**

Frittata with Arugula, Artichoke, Roasted Pepper  
**\$11.00 per guest**

Breakfast Burrito with Scrambled Eggs, Pico de Gallo  
Avocado, Cotija in Flour Tortilla  
**\$12.00 per guest**

Traditional Eggs Benedict with Tarragon Hollandaise  
**\$13.00 per guest**

Belgian Style Waffles, Powdered Sugar  
Caramelized Apples, Vermont Maple Syrup  
**\$13.00 per guest**

Challah French Toast, Blueberry Compote  
Vanilla Bean Chantilly, Vermont Maple Syrup  
**\$13.00 per guest**

Buttermilk Pancakes, Vermont Maple Syrup  
Creamery Butter  
**\$13.00 per guest**

### **Oatmeal Station**

Steel Cut Oatmeal Brown Sugar, Vermont Maple Syrup  
Golden Raisins, Almonds Cinnamon Whipped Cream  
Skim Milk  
**\$11.00 per guest**

### **Salmon Station**

Assorted New York Style Bagels  
Scottish Smoked Salmon, Citrus Gravlax  
Shaved Red Onion, Sliced Tomatoes, Capers  
Whipped Cream Cheese, Chives, Whole Grain Mustard  
**\$31.00 per guest**

### **European Start**

Assorted Dried Cured Meats  
International and Domestic Cheeses, Dried Fruits  
Toasted Nuts, Honeycomb, Cornichons, Olives  
Dijon and Whole Grain Mustards  
Sweet Creamery Butter, Artisan Breads  
Water Crackers  
**\$27.00 per guest**

### **Breakfast Action Stations**

#### **Pancake Griddle** *(Select Two)*

Buttermilk, Whole Wheat, Blueberry or  
Chocolate Chip Pancakes, Seasonal Fruit Compote  
Candied Nuts, Cinnamon Butter, Vanilla Bean Chantilly  
Vermont Maple Syrup  
**\$19.00 per guest**

#### **Waffle Station**

Belgian Style Waffles, Mixed Berries  
Cinnamon Apple Compote Vanilla Bean Chantilly  
Vermont Maple Syrup Creamery Butter  
Powdered Sugar  
**\$18.00 per guest**

#### **French Toast Station**

Brioche Loaves Seasonal Fruit Compote  
Vermont Maple Syrup, Raspberry Coulis  
Vanilla Bean Chantilly  
**\$18.00 per guest**

#### **Made To Order Eggs Benedict Station**

Softly Poached Farm Fresh Egg on  
Toasted English Muffin, Crab, Canadian Bacon  
Smoked Salmon, Grilled Tomatillo  
Traditional Hollandaise, Chipotle Hollandaise  
**\$24.00 per guest**

#### **Deluxe Omelet and Eggs “Your Way” Station**

Farm Fresh Eggs, Egg Whites, Artisan Gamon Ham  
Chorizo, Applewood Smoked Bacon  
Smoked Salmon Spinach, Tomato, Sweet Peppers  
Red Onion Mushrooms, Avocado Mozzarella Cheese  
Crumbled Goat Cheese, Cheddar Cheese  
**\$24.00 per guest**



## PLATED BREAKFAST

*Served with Freshly Squeezed Orange, Grapefruit and Apple Juices*

*Basket of Freshly Baked Breakfast Muffins, Breakfast Breads and Danishes, Whipped Butter, Assorted Preserves*

*Freshly Brewed Regular and Decaffeinated Coffee, Assortment of Hot Teas*

### Select One Entrée

#### ***Buttermilk, Blueberry or Whole Wheat Pancakes***

*(Select One), Vermont Maple Syrup, Creamery Butter*

*Chicken Apple Sausage*

***\$44.00 per guest***

#### ***Farm Fresh Scrambled Eggs with Garlic Chives***

*Applewood Smoked Bacon, Pork Breakfast Sausage*

*Herb-Roasted Fingerling Potatoes, Blistered Tomato*

***\$48.00 per guest***

#### ***Huevos Rancheros***

*Harissa-Poached Sweet Shrimp, Fried Eggs*

*Black Beans, Shaved Manchego Spicy Corn Salsa*

*Crème Fraîche, Corn Tortillas*

***\$46.00 per guest***

#### ***Breakfast Quiche***

*Free Range Eggs, Smoked Salmon, Onions*

*Steamed Asparagus*

***\$48.00 per guest***

### ***Additional Sides***

*Roasted Roma Tomatoes*

*Sautéed Wild Mushrooms*

*Grilled Asparagus*

***\$7.00 per selection***

# REFRESHMENT AND BREAK SELECTIONS

---





# REFRESHMENT AND BREAK SELECTIONS

---

## REFRESHMENT & BREAK PACKAGES

*Break prices are based on a minimum of 25 guests for a maximum of 30 minutes.*

### Get Up and Go

Berry Skewers, Vegetable Crudit   
Energy and Granola Bars, Trail Mix, Dried Fruit  
**\$31.00 per guest**

### Smoothie Bar (Select Two)

*Culinary attendant is required – one per 50 guests.  
Culinary attendant fee: \$250.00 each*

Strawberry and Banana  
Pomegranate with A   and Blueberry  
Mango and Raspberry  
Kale, Green Apple, Cucumber  
Coconut with Pineapple and Lychee  
Orange and Blackberry  
**\$20.00 per guest**

### Sweet and Fruity

Berry Tartlets, Raspberry Linzer Cookie  
Strawberry Fraisier, Chocolate-Dipped Strawberries  
Raspberry Smoothies, Mixed Berry Cobbler  
**\$25.00 per guest**

### Snack Time

Individual Bags of Pretzels, Trail Mix  
Kettle Potato Chips, White Cheddar Popcorn  
Marcona Almonds, Terra Vegetable Chips  
**\$23.00 per guest**

### Coffee Treats & Beignets

Coffee Cupcakes, Chocolate Covered Espresso Beans  
Almond Biscotti, “New Orleans Style” Beignets  
**\$25.00 per guest**

### Sweet & Savory

Batons of Cucumber, Celery, Carrots and Jicama  
Traditional Hummus, Batons of Local Seasonal Fruit  
Greek Yogurt, served in Mini Mason Jars  
**\$25.00 per guest**

### Light Restoration

Chef’s Selection of Gourmet Dips, Terra Chips  
Pita Chips, Crudit , Toasted Nuts, Dried Fruits  
**\$25.00 per guest**

### Tea at Three

Assortment of Finger Tea Sandwiches:  
Smoked Salmon, Egg Salad, Cucumber  
House-Baked Scones served with Devonshire Cream  
Lemon Curd, Strawberry Preserves  
**\$25.00 per guest**

### Ice Cream Stand

Assortment of H  gen-Dazs Ice Cream Bars  
Frozen Fruit Bars  
**\$22.00 per guest**

### Parisian Macaron

Assortment of French Macarons, Salted Caramel  
Pistachio, Coconut, Raspberry  
**\$21.00 per guest**

### Baked Goods

Vanilla and Chocolate Cupcakes  
Chef’s Selection of Housemade Cookies  
Peanut Butter Blondies, Valrhona Brownies  
Caramel Popcorn, Rice Krispy Treats  
**\$25.00 per guest**

### Candy Shop

Malt Balls, Jelly Beans, Gummy Bears, Peanut M&Ms  
Miniature Candy Bars, Swedish Fish  
Yogurt Covered Raisins, Salt Water Taffy  
**\$22.00 per guest**

## REFRESHMENT & BREAK PACKAGE ENHANCEMENTS

Freshly Brewed Regular and Decaffeinated Coffee	\$118.00 / gallon
Espresso (self-serve)	\$8.00 each
Assortment of Hot Teas	\$100.00 / gallon
Iced Tea	\$100.00 / gallon
Lemonade	\$100.00 / gallon
Freshly Squeezed Orange, Grapefruit and Apple Juice	\$56.00 / half gallon
Imported Bottled Still and Sparkling Mineral Waters	\$8.00 / each
Bottled Diet and Regular Soft Drinks	\$8.00 / each
House-Infused Spa Waters:	\$28.00 / gallon
<i>Fresh Orange, Cucumber, Mint</i>	
<i>Fresh Berries</i>	
Coconut Waters	\$12.00 / each
Vitamin Water and Gatorade	\$10.00 / each
Evolution Fruit Juices	\$9.00 / each
Bottled Frappuccinos	\$12.00 / each
Red Bull	\$11.00 / each
Sliced Seasonal Fruit	\$13.00 / per guest
Whole Fresh Fruit	\$7.00 / each
Premium Mixed Nuts <i>(serves up to 10 guests)</i>	\$52.00 / per bowl
Assorted Berry Skewers, Honey Yogurt Dip	\$80.00 / dozen
New York Style Bagels with Assorted Cream Cheese	\$80.00 / dozen
Assorted Coffee Cakes: Blueberry and Cinnamon Apple	\$80.00 / dozen
Croissants and Pain au Chocolate	\$80.00 / dozen
Assorted Finger Tea Sandwiches: <i>(Two dozen minimum order per selection)</i>	\$90.00 / dozen
<i>Smoked Salmon, Cucumber and Cream Cheese or Egg Salad</i>	
English Tea Scones, Lemon Curd, Devonshire Cream, Strawberry Preserves	\$80.00 / dozen
Chef's Selection of Miniature Muffins	\$80.00 / dozen
Banana Nut, Zucchini, Cranberry Orange and Carrot Breads	\$80.00 / dozen
Sticky Pecan Buns with Honey Smear	\$80.00 / dozen
Italian Biscotti: Lemon Almond and Chocolate Orange	\$80.00 / dozen
Selection of Tea Shortbread	\$80.00 / dozen
Assortment of Housemade Cookie Selection:	\$80.00 / dozen
<i>Oatmeal Raisin, Chocolate Chip, Crystal Sugar, Mocha Pecan, Peanut Butter</i>	
Housemade French Macarons <i>(two dozen minimum)</i>	\$80.00 / dozen
Rice Krispy Treats	\$80.00 / dozen
Chocolate-Dipped Strawberries	\$80.00 / dozen
Individual Bags of Pretzels, Kettle Chips, Trail Mix	\$8.00 / each
Granola, Power and Energy Bars	\$9.00 / each
Cupcakes:	\$80.00 / dozen
<i>Red Velvet, Carrot, Vanilla and Chocolate Cupcakes</i>	
Candy Bars and Snacks - <i>(Choose Three)</i>	\$84.00 / dozen
<i>Snickers, Twix, Kit Kat, Reese's Cups Peanut M&amp;Ms, Plain M&amp;M's</i>	
Häagen Dazs Ice Cream Bars	\$60.00 / half dozen
Fruit Juice Bars	\$52.00 / half dozen

## LUNCH SELECTIONS

---





# LUNCH SELECTIONS

---

## PLATED LUNCH

*Served with Freshly Baked Breads and Butter, Freshly Brewed Regular and Decaffeinated Coffee, Assortment of Hot Teas and Iced Tea.*

*Please select only one item from each course for all of your guests.*

*A \$15.00 per person surcharge will be added to the menu price for groups smaller than 18 guests.*

### First Course:

#### **Soups**

Chilled Green Pea and Basil, Garlic Cream  
Pickled Ramp  
Vichyssoise Yukon Gold and Leek, Citrus Olive Oil  
Roasted Corn with Vegetable Chowder  
Smoked Paprika Chickpeas, Avocado Cream  
Tomato Basil Bisque, Focaccia Croutons, Goat Cheese

#### **Salads**

Berry Almond Chopped Salad, Baby Spinach  
Feta Cheese, Lemon Poppy Seed Vinaigrette  
Baby Arugula, Candied Walnuts, Blueberries  
Red Onions, Champagne Honey Vinaigrette  
Baby Heirloom Tomato, Capers, Parsley  
Almond and Herbs, Maple Syrup, Lemon Oil  
Mixed Greens, Garden Vegetables  
Balsamic Vinaigrette

### Second Course:

#### **Entrée Salads**

California Cobb Salad – Mixed Greens  
Grilled Chicken Breast, Cherry Tomatoes, Egg  
Avocado, Blue Cheese Crumbles, Bacon  
Creamy Balsamic Dressing  
**\$62.00 per guest**

Marinated Skirt Steak Salad – Romaine, Arugula  
Grape Tomatoes, Green Olives, Sliced Red Onion  
Grilled Corn, Parmesan, Crispy Tobacco Onions  
Creamy Lime Avocado Dressing  
**\$72.00 per guest**

Seafood Caesar Salad – Romaine, Poached Shrimp  
Scallops, Anchovy Caesar Dressing, Croutons  
**\$72.00 per guest**

#### **Chicken Entrées**

**\$68.00 per guest**

Jidori Chicken  
Roasted Seasonal Vegetable Polenta Cake  
Tomato Chimichurri

Roasted Breast of Chicken  
Warm Smashed Yukon Potato Salad, Asparagus  
Applewood Smoked Bacon Chicken Gravy

Peach and Horseradish-Glazed Breast of Chicken  
Shallot French Beans, Sweet Dried Roma Tomatoes  
Roasted Peewee Potatoes

*...continued on the following page*

**Beef Entrées**

*\$86.00 per guest*

Garlic Herb-Rubbed Skirt Steak  
Buttermilk Whipped Potatoes, Green Herb Chimichurri  
Pickled Hot House Cucumber

Grilled Flat Iron Steak Vegetable Succotash  
Jumbo Prawn, Mashed Avocado

Herb-Rubbed Petit Filet, Basil Pesto Butter  
Panko Mac and Cheese, Baby Heirloom Carrots  
(Supplement \$9.00 per guest)

**Seafood Entrées**

*\$76.00 per guest*

Lemon Verbena-Steamed Wild Salmon  
Spinach, Leeks, Warm Tomato, Herb Vinaigrette

Pan-Seared Branzino, Artichokes, Tomato, Red Onion  
Sweet Bell Pepper Pepperonata

Lemon Garlic Shrimp, Angel Hair Pasta, Basil  
Garlic, Teardrop Tomatoes

**Vegetarian Entrées**

*\$65.00 per guest*

Three-Cheese Vegetable Lasagna  
San Marzano Tomatoes, Zucchini, Spinach, Squash

Avocado Enchiladas, Mexican Cheese  
Tomatillo Sauce, Pico de Gallo

Baked Acorn Squash, Honey Barbecue Baked Beans  
Brioche Bread Crumbs

**Vegan Option**

Stuffed Portobello Mushroom, Roasted Broccolini  
Warm Quinoa, Black Lentils Salad  
Coconut Curry Emulsion

**Third Course:****Sweet Endings**

Milk Chocolate Mousse, Flourless Chocolate Cake  
Raspberry Coulis

Vanilla Bean Cheesecake, Seasonal Fresh Fruit

Tiramisu with Amaretto Mascarpone Mousse  
70% Dark Chocolate

Lemon Tart, Mascarpone Chantilly, Fresh Raspberries

Sorbet Trio – Seasonal Flavors

## BUFFET LUNCH

Served with Freshly Brewed Regular and Decaffeinated Coffee, Assortment of Hot Teas and Iced Tea.

A \$15.00 per person surcharge will be added to the menu price for groups smaller than 25 guests.

### **Taste of Old Town, San Diego**

Served with Sweet Corn Bread Muffins  
Jalapeño Honey, Butter

#### **Soup**

Tortilla Soup Sour Cream, Cheddar Cheese  
Tortilla Strips

#### **Salads**

Fiesta Grilled Corn and Black Bean Salad  
Quinoa Chili Lime Vinaigrette  
  
Cucumber Salad, Julienne Onions, Cilantro  
Dried Oregano, Lime, Queso Fresco, Avocado  
Melon, Chili Powder  
  
Tijuana Caesar, Romaine Lettuce, Jicama  
Bell Peppers, Tortilla Strips, Caesar Dressing  
Cumin, Lemon Juice

#### **Build-Your-Own Taco Bar** (Select Three)

Chicken Fajita, Sweet Peppers, Onions  
Beef Fajita, Sweet Peppers, Onions  
Tacos al Pastor: Achiote-Marinated Pork  
Grilled Pineapple  
  
Sautéed Calabaza, Caramelized Onions  
Poblano Peppers  
  
Lime-Marinated Baja Shrimp, Cotija Cheese  
Pico de Gallo  
  
Corn Tortilla, Flour Tortilla  
Guacamole, Sliced Radish, Chopped Onions  
Chopped Cilantro, Mexican Rice

#### **Salsas**

Tomatillo Salsa, Pico de Gallo, Roasted Salsa  
Tortilla Chips

#### **Desserts**

Cinnamon-Spiced Churros  
Caramel Flan, Seasonal Fresh Berries  
Tres Leches Cake, Mascarpone Chantilly  
Caramelized Pineapple Empanadas

**\$79.00 per guest**

### **The Del Mar**

Served with Freshly Baked Rolls with Butter

#### **Soup**

Chef's Daily Soup Selection

#### **Salads**

Baby Kale, Mandarin Segments, Dried Cranberries  
Raspberry Vinaigrette  
  
Green Lettuce, Carlsbad Strawberries  
Crumbled Goat Cheese, Maple Vinaigrette  
  
Organic Quinoa, Carrots, Edamame, Golden Raisins  
Sherry, Olive Oil

#### **Entrées** (Select Three)

Roasted Honey-Glazed Salmon  
Apple Mustard Vinaigrette  
  
Herb-Marinated Chicken  
Fire Roasted Bell Pepper Relish  
  
Local IPA-Brined Pork Loin, Green Chimichurri  
Penne Pasta, Baby Spinach, Ricotta, Pinenuts

#### **Accompaniments**

Seasonal Vegetable Medley  
Rosemary Fingerling Potatoes, Herb Butter

#### **Desserts**

Pastry Chef's Selection of Sweet Treats

**\$81.00 per guest**

For your convenience, we also offer the service  
of the following beverages:

Assortment of Diet and Regular Soft Drinks  
**\$8.00 each**

Assortment of Still and Sparking Mineral Waters  
**\$8.00 each**



## BUFFET LUNCH

*Served with Freshly Brewed Regular and Decaffeinated Coffee, Assortment of Hot Teas and Iced Tea.*

*A \$15.00 per person surcharge will be added to the menu price for groups smaller than 25 guests.*

### Pacific Beach Grill

#### Soup

Chef's Daily Soup Selection

#### Salads

Baby Scarborough Spinach, Feta Cheese

Roasted Carrots, Dijon Vinaigrette

Fusilli Pasta, Prosciutto, Cherry Tomatoes, Broccoli

Lemon Vinaigrette

Wild Arugula, Candied Pecans, Roasted Pears

Champagne Dressing

#### Grilled Sandwiches *(Select Three)*

Melted Brie, Balsamic Red Onion, Arugula Mayonnaise

Ciabatta

Forrest Mushrooms, Baba Ganoush, Provolone

Whole Wheat Bun

Smoked Chicken, Fresh Mozzarella, Tomato

Basil Pesto, Baguette

Chorizo, Manchego, Avocado, Cilantro, Chipotle Aioli

Sourdough

Corned Beef, Sauerkraut, Russian Dressing

Marbled Rye

#### Side

House-made Potato Chips

#### Desserts

Pastry Chef's Selection of Sweet Treats

**\$75.00 per guest**

### Mission Bay BBQ

*Culinary attendant is optional – one per 50 guests.*

*Culinary Attendant fee: \$250.00 each*

#### Salads

Spoon Spinach, Strawberry, Yellow Beet Salad

Baked Potato Salad, Bacon, Sour Cream, Chives

Tomato and Cucumber Salad, Dijon Vinaigrette

#### Entrées

Beef Sirloin Burger, Bratwurst,

Marinated Chicken Breast, Vegetarian Burgers

Lettuce, Tomato, Onion, Caramelized Onion

Blue Cheese, Assorted Cheese Slices

Ketchup, Mustard, Mayonnaise

Gourmet Brioche Buns

#### Accompaniments

Grilled Corn

Old-Fashioned Baked Beans

Housemade Potato Chips

#### Desserts

Pastry Chef's Selection of Sweet Treats

**\$79.00 per guest**

---

*For your convenience, we also offer the service of the following beverages:*

Assortment of Diet and Regular Soft Drinks

**\$8.00 each**

Assortment of Still and Sparking Mineral Waters

**\$8.00 each**

## BUFFET LUNCH

*Served with Freshly Brewed Regular and Decaffeinated Coffee, Assortment of Hot Teas and Iced Tea.*

*A \$15.00 per person surcharge will be added to the menu price for groups smaller than 25 guests.*

### Corner Deli

#### Soup

Chef's Daily Soup Selection

#### Create-Your-Own Sandwich

Rosemary Ham Roast

Turkey Breast

Roast Beef

Albacore Tuna Salad

Provolone, Vermont Cheddar, Swiss Cheese

Sliced Tomatoes, Lettuce, Onions, Relish

Dijon Mustard, Mayonnaise, Red Pepper Spread

Sliced Marble Rye Bread, Ciabatta Buns

Whole Wheat, French Rolls

#### Sides

Fresh Fruit Salad

Fusilli Pasta Salad

Grilled Vegetables

Roasted Red Potato Salad

Smoked Bacon, Scallions

Chopped Romaine, Tomatoes, Red Onion, Cilantro

Avocado, Black Beans, Lime Agave Vinaigrette

Thick-Cut Potato Chips

#### Desserts

Pastry Chef's Selection of Sweet Treats

**\$75.00 per guest**

### Express Lunch

*Served with Freshly Baked Rolls with Butter*

#### Salad

Baby Arugula, Wild Mushrooms, Shaved Parmesan  
Lemon Vinaigrette

Ripe Tomato, Burrata, Basil, Balsamic Syrup

#### Entrées

Margherita Pizza, Cherry Tomatoes, Mozzarella, Basil

Traditional Chicken Piccata, Lemon Caper Vinaigrette

Penne Pasta, Artisanal Ham, English Pea Velouté

#### Desserts

Assorted Cookies, Brownies and Bars

**\$71.00 per guest**

---

*For your convenience, we also offer the service  
of the following beverages:*

Assortment of Diet and Regular Soft Drinks  
**\$8.00 each**

Assortment of Still and Sparking Mineral Waters  
**\$8.00 each**

## BOXED LUNCH

### **Salads** (Select One)

Lemon Pesto Pasta Salad, Roasted Broccoli  
Sun-Dried Tomato

Zucchini Salad, Parsley, Parmesan, Lemon, Basil

Cucumber and Tomato Salad, Red Onion  
Dijon Vinaigrette

### **Choice of Sandwich**

*Minimum Order of 5 Per Selection*

Applewood Smoked "BLT", Avocado Spread  
Brioche Bun

Prosciutto, Fresh Mozzarella, Arugula, Basil  
Tomato, Rye

Albacore Tuna, Lettuce, Tomato, Avocado Spread  
Eight Grain Bread

Piquillo Roasted Peppers, Pickled Cucumbers  
Baba Ganoush, Feta Cheese  
Split Whole Wheat Pita

Sliced Roast Beef, Caramelized Onion  
Horseradish Mayonnaise, French Roll

Sliced Turkey Sandwich, Provolone, Butter Lettuce,  
Blistered Cherry Tomatoes, Ciabatta

### **Sides** (Select One)

Seasonal Whole Fruit

Housemade Trail Mix

Kettle Chips

Terra Chips

### **Desserts** (Select One)

Choice of Cookie:

*Chocolate Chip, Oatmeal Raisin, Lemon Crystal Sugar*

Choice of Bar:

*Pecan Bars, Walnut Blondie, Oatmeal Apple Bar*

*Chocolate Chip Brownie*

**2 Sandwich Selections \$58.00 per guest**

**3 Sandwich Selections \$62.00 per guest**

---

*For your convenience, we also offer the service  
of the following beverages:*

Assortment of Diet and Regular Soft Drinks  
**\$8.00 each**

Assortment of Still and Sparking Mineral Waters  
**\$8.00 each**



## RECEPTION SELECTIONS



# RECEPTION

---

## COLD HORS D'OEUVRE

*Minimum order of 25 pieces per selection.*

Watermelon Cube, Feta  
Balsamic, Crushed Pecans

Avocado Crostini, Capers, Tomatoes  
Toasted Almonds

Vine-Ripened Tomato and Olive Bruschetta  
Baguette Chip, Fresh Basil

Red and Yellow Beet Tartare, Lemon Zest

Vegetable Spring Rolls  
Sesame Sweet and Sour Sauce

**\$10.00++ per piece**

Ahi Tartar, Wasabi Tobiko Caviar  
Mini Sesame Cone

Smoked Scottish Salmon Blini, Caviar

House-Cured King Salmon, Meyer Lemon  
Crème Fraîche, Caviar, Dill, Toasted Brioche

California Citrus-Poached Shrimp  
Classic Cocktail Sauce

Baja White Fish Ceviche, Jalapeño, Limes  
Served on Spoon

**\$12.00++ per piece**

## HOT HORS D'OEUVRE

*Minimum order of 25 pieces per selection.*

Pork Belly "BLT", Lemon Aioli

Baked Bacon Wrapped Stuffed Bleu Cheese Dates

Margherita Focaccia, Mozzarella, Basil, Tomatoes

Baked Chorizo Sausage in Puff Pastry  
Whole Grain Mustard

Carlsbad Strawberry and Brie Grilled Cheese  
Toasted Brioche

Herbed Risotto Bite, Tomato Chutney

Short Rib Croquette, Truffle Aioli

Wild Mushroom Vol-au-Vent

Truffle Grilled Cheese, Toasted Brioche

Stuffed Cremini Mushroom  
Pernod Creamed Spinach, Nutmeg

Black Bean, Tomato, Jicama, Cotija Cheese Sopes

**\$11.00++ per piece**

Carne Asada Beef Satay, Fire Roasted Salsa

Chicken and Waffle, Whiskey Maple Syrup

Beef Sliders, Cheddar, Caramelized Onions  
Russian Dressing

Coconut Shrimp, Wasabi Mango Chutney

Seasoned Avocado Fries, Tamarind Ketchup

Crispy Chicken Slider, Honey Mustard Slaw  
Chili Honey Glaze

**\$13.00 ++ per piece**

Mini Beef Wellington, Mushroom Duxelle

Garden Rosemary and Brioche Encrusted Lamb Chop  
Port Wine Jus

Traditional Crab Cakes, Mango Salsa

**\$15.00++ per piece**

## RECEPTION BUFFET STATION

### Pre-Dinner Reception Station

*Pricing is based on a minimum of three stations and served for a maximum of one hour.*

*Single selections will be subject to additional charge.*

### Heavy Welcome and Dinner Reception

*Pricing is based on a minimum of five stations and served for a maximum of two hours. Fewer stations*

*selected will be subject to additional charge. Number of guests for each station must reflect final guarantee.*

*For stations that require a Culinary Attendant, one for every 50 guests is needed, unless stated otherwise. Culinary Attendant fee: \$250.00 each*

## Local Inspirations

### San Diego Healthy Lifestyle

#### Selection of Infused Spa Waters

Strawberry, Cucumber, Mint

Blueberries, Ginger and Orange

#### Lettuce Wraps

Creamy Avocado, Piquillo Peppers Pesto

Julienne Carrots, Sprouts, Julienne Tomatoes

Pulled Basil and Mint, Wild Arugula, Baby Spinach

Celery, Grilled Corn, Pineapple, Olive Oil, Lemon

Baked Kale Chips

Chilled Melon Gazpacho

Red Organic Quinoa, Cucumber

Tomatoes, Mint

**\$28.00 per guest**

*Culinary Attendant Required*

### The Local Fishing Trip

#### Made To Order Bowls

Diced Fresh Caught Local Ahi Tuna

Octopus, Californian King Salmon

Steamed Jasmine Rice, Watermelon, Mango

Cucumber, Avocado, Jalapeño, Wakame, Green Onion

Pickled Radish, Crispy Wontons

Toasted Sesame Seeds, Ginger Soy Sauce

Sesame Sauce, Sriracha Mayonnaise

**\$44.00 per guest**

*Culinary Attendant Required.*

### California Farmers Market Salad Table

#### Build Your Own Salad

Roasted Chicken, Sautéed Shrimp

Baby Gem, Kale, Baby Rocket Greens

Carrots, Cucumber, Teardrop Tomatoes

Garbanzo Beans, Green Olives, Mango, Roasted Pears

Mandarin Oranges, Blueberries, Sundried Cherries

Candied Almonds, Toasted Pinenuts, Croutons

Parmesan, Beemster, Goat Cheese Crumbles

Maytag Blue Cheese

Champagne Vinaigrette, Citrus Dressing

Garlic and Anchovy Dressings

**\$40.00 per guest**

*Optional Culinary Attendant at \$250 to toss with choice of dressing*

### Steakhouse Station

*Minimum of 15 Guests*

#### Off the Grill (Choose up to three)

New York Strip Steaks, Port Wine Sauce

Rosemary New Zealand Lamb Chops

Mango, Mint Chutney

House-Smoked Chicken, Walnut Parsley Pesto

Maple Brined Pork Loin, Roasted Garlic Dijon Aioli

“Cardiff Crack” Burgundy Peppered Tri-Tip

#### Served With:

Grilled Jumbo Asparagus

Freshly Squeezed Lemon

**\$105.00 per guest**

**Additional Selections at \$20.00 per selection, per person**

*Culinary Attendant Required – (2) per station*

## Potato Station

### Assortment of Potatoes

Yukon Mashed Potatoes, Sweet Potato Purée  
Roasted Fingerling Potatoes

### Toppings

Boursin Cheese, Cheddar Cheese, Mozzarella Cheese  
Roasted Pancetta, Forest Mushrooms  
Caramelized Onions, Roasted Garlic, Chives  
Maître'D Butter, Onion Sour Cream  
Horseradish Cream

**\$27.00 per guest**

*No Culinary Attendant Required.*

## Tijuana Tasters

### Tacos Al Pastor

Carved To Order Roasted Pork  
Corn Tortillas, Grilled Pineapple, Cilantro  
Charred Green Onions, Lime Wedges  
Poblano Pepper, Corn Quesadillas

Elote: Whole Grilled Corn, Mayonnaise, Cilantro, Lime  
Chile Powder, Crumbled Cojita Cheese  
Pico de Gallo, Sour Cream, Avocado Salsa  
Horchata, Imported Mexican Coca-Cola

**\$37.00 per guest**

*Culinary Attendant Required.*

## Baja California Ceviche Bar

### Made-To-Order

White Fish and Shrimp Marinated in Fresh Lime Juice  
Pickled Red Onion, Cilantro, Lime Wedges, Jalapeños  
Tomatoes, Mango, Papaya, Avocado  
California Oranges, Grilled Corn, Jicama, Scallions  
Fresh Tomato Juice, Tapatío Sauce  
Served on a Crisp Tostada

**\$35.00 per guest**

*Culinary Attendant Required.*

## On The Border Taquería

### Build-Your-Own Taco Bar

Chili-Marinated Pulled Chicken  
Steak Carne Asada, Pork Carnitas  
Cilantro, Shredded Cabbage, Pico de Gallo  
Jalapeños, Lime Wedges  
Corn and Flour Tortillas  
Salsa, Guacamole, Crema, Cotija Cheese

**\$35.00 per guest**

*No Culinary Attendant Required.*

## Taste of the Pacific

*\*Locally Sourced as the Season Permits,  
Served on Ice, Minimum Order of 100 Pieces*

Oysters on the Half Shell\*

Marinated Poached Prawns\*

Marinated Steamed Mussels\*

Cocktail Crab Claws

**\$16.00 per piece**

Alaskan King Crab Legs (5" Sections)

**\$28.00 per piece**

Served with Classic Cocktail Sauce  
Champagne Mignonette, Mary Rose Sauce  
Tabasco Minis, Lime, Lemon Wedges

*Culinary Attendant for Freshly Shucked Oysters (Optional) - (1)*

*Per 35 Guests. Culinary Attendant Fee: \$350.00*

## Charcuterie Board

Selection of Cured Meats, Imported Cheeses

Grilled Vegetables, Roasted Peppers

Artichoke Tapenade, Marinated Olives

Assorted Mustards, Honeycomb, Dried Fruits

Roasted Nuts

Assorted Crackers, Sliced Baguettes

**\$42.00 per guest**

## The Cheese Board

Selection of International and American Cheeses

Fruit Compote, Honeycomb, Toasted Nuts, Dried Fruits

Assorted Water Crackers, 'Raincoast' Crisps

**\$34.00 per guest**

## Crudité and Dips

Assorted Local Seasonal Vegetables, Pita Crisps

Thick Cut Kettle Chips

Piquillo Pepper Hummus, Sweet Onion Dip

Spinach and Artichoke Dip, Buttermilk Ranch

**\$26.00 per guest**

## Tortilla Station

Housemade Salsas, Guacamole, Pico De Gallo

Tortilla Chips

**\$18.00 per guest**

## THE MEDITERRANEAN COLLECTION

The following buffet stations have been created to reflect the heritage that inspired the Fairmont Grand Del Mar's Mediterranean Estate ambiance.

### France

#### **Fromage and Charcuterie**

Brie, Petit Basque, Chevre

Country Pâté, Saucisson

Cornichons, Pickled Vegetables

Quince Compote, Dijon Mustards

Sliced and Toasted Baguettes

**\$37.00 per guest**

*No Culinary Attendant Required.*

### Spain

#### **Paella** (Select Two)

Valencian Paella – Traditional Spanish Paella  
Chicken & Pork

Paella de Marisco – Seafood Paella  
Prawns Mussels, Clams, Squid

Paella Vegetariana – Vegetarian Paella  
Artichokes, Lima Beans, Red and Green Peppers  
Onions

Paella Negra – Paella with Squid Ink, Seafood

**\$38.00 per guest**

*No Culinary Attendant Required.*

### Italy

#### **Prepared-to-Order Risotto**

Grilled Shrimp, Smoked Chicken, Chorizo

Braised Short Ribs

Caramelized Cipollini Onions, Wild Mushrooms  
Asparagus, Wild Arugula, Roasted Artichokes

Roasted Garlic, Goat Cheese, Parmesan  
Chives, Flat Leaf Parsley

**\$38.00 per guest**

*One Culinary Attendant per 35 guests.*

### Turkey

#### **Freshly Made Flat Bread Dough**

*Griddled-to-Order and Served with:*

Traditional Garlic Hummus, Baba Ganoush, Basil  
Pesto Olives, Sun Dried Tomato, Caramelized Onions  
Grilled Artichokes, Fire Roasted Peppers, Tzatziki  
Crumbled Feta Cheese, Burrata

**\$32.00 per guest**

*One Culinary Attendant per 35 guests*



## CARVED SELECTIONS

*Served with Freshly Baked Rolls and Butter*

*Requires a minimum of 25 guests. A Culinary Attendant is required for all stations – one for every 75 guests. Culinary Attendant fee: \$250.00 each*

Honey Stone Grain Mustard Glazed Artisanal Ham

Served with Sweet Hawaiian Rolls

**\$23.00 per guest**

Seared Ahi Tuna, Wakame Seaweed

Ginger Soy Dressing, Crisp Wontons

**\$37.00 per guest**

New York Strip\*

Peppercorn Brandy Sauce

**\$39.00 per guest**

Thyme Roasted Pork Loin

Dried Cherry and Mango Chutney\*

**\$29.00 per guest**

Salmon En Croûte

Lemon Dill Hollandaise

**\$32.00 per guest**

Roasted Vegetable Wellington

San Marzano, Basil

**\$22.00 per guest**

### Complements

Cauliflower Gratin

Roasted Brussel Sprouts, Pancetta

Grilled Asparagus

Creamed Corn

Garlic Butter Cremini Mushrooms

Creamed Spinach

Seasonal Roast Vegetable Medley

Creamy Parmesan Polenta

**\$12.00 per Selection per Person**

## LATE NIGHT MENU

*The following stations were created and priced for after dinner late evening appetites.*

*A la carte pricing can be requested for alternative meal and event times.*

### Duo of Sliders (Select Two)

Beef, Caramelized Onions, Cheddar Cheese

Beef, Blue Cheese, Sautéed Mushrooms, Horseradish

Country Style Fried Chicken, Dill Pickles, House Sauce

BBQ Pork, Coleslaw, Onion Rings

Turkey, Cranberry Mayonnaise, Avocado

Garden Black Bean Burger, Chipotle Aioli, Corn Salsa

**\$27.00 per guest**

*No Culinary Attendant Required.*

### Quesadilla Station (Select Two)

Chicken Tinga, Oaxaca Cheese

Pulled Pork, Cilantro, Onions, Manchego

Grilled Corn, Poblano Peppers, Pepperjack

Oaxaca & Manchego Cheese

Shrimp, Cilantro, Cojita

**\$25.00 per guest**

*No Culinary Attendant Required.*

### Fry Potatoes (Select Two)

Smoked Paprika Potato Wedges with Honey Ketchup

Sweet Potato Fries with Sea Salt

House-made Thick Cut Potato Chips

**\$22.00 per guest**

*No Culinary Attendant Required.*

## RECEPTION DESSERT STATIONS

*A Culinary Attendant is required for all stations – one for every 50 guests. Culinary Attendant fee: \$250.00 each*

### Crêpes Your Way Bar

#### *Fresh Crêpes Made-to-Order*

Sliced Strawberries, Orange Supremes  
Candied Nuts, Bananas Foster, Nutella  
Vanilla Bean Chantilly, Caramel and Chocolate Sauce  
Raspberry Coulis

**\$26.00 per guest**

### Banana Split and Sundae Bar

Homemade Chocolate  
Vanilla and Strawberry Ice Cream  
Warm Chocolate and Caramel Sauces  
Oreos, M&Ms, Heath Toffee, Candied Nuts  
Baby Bananas, Sliced Strawberries  
Rainbow Sprinkles, Crispy Chocolate Pearls  
Maraschino Cherries, Vanilla Bean Chantilly

**\$24.00 per guest**

### Churro Stand

Warm Cinnamon Sugar Churros  
Salted Caramel Sauce, Chocolate Sauce  
Vanilla Bean Gelato

**\$22.00 per guest**

### Build-Your-Own S'mores Station

Graham Crackers, Hershey's Milk Chocolate Bars  
Jumbo Marshmallows

Skewers, Fire Pit

**\$25.00 per guest**

*Set Up Fee Required - \$200.00 for up to (1) Hour*

*(Includes Fire Pit and Attendant)*

### All About Cupcakes –

#### **Lavishly Displayed for Your Guests**

*Select up to three varieties, mix and match as you please. Minimum of 25 Guests*

#### **Miniature Cupcakes**

Red Velvet with Cream Cheese  
Vanilla with Salted Caramel Cream  
Chocolate with Dark Chocolate Ganache  
Carrot with Orange Cream Cheese  
Birthday Cake with Vanilla Buttercream  
Chocolate with Chocolate Buttercream

**\$24.00 per guest**

### Dessert & Coffee Station

*Select up to three options, or leave it to our chef*

Banana Pudding  
Espresso Cheesecakes  
Milk Chocolate and Passion Fruit Entremet  
Assorted Macarons  
Pecan Tarts  
Lemon Meringue Tarts  
Chocolate Mousse Cups with Fresh Berries  
Profiteroles with Vanilla Crème  
Coconut Panna Cotta  
Raspberry and Praline Entremet  
Key Lime Tarts with Blueberries  
Valrhona Brownies with Dark Chocolate Ganache  
Assorted Housemade Cookies:  
Chocolate Chip, Oatmeal Raisin  
Crystal Sugar or Mocha Pecan

Served with Freshly Brewed Regular  
and Decaffeinated Coffee, Assortment of Hot Teas

**3 pieces – \$30.00 per guest**

**4 pieces – \$36.00 per guest**

**5 pieces – \$42.00 per guest**

*No Culinary Attendant Required*

## DINNER SELECTIONS



# DINNER SELECTIONS

---

## PLATED DINNER

*Served with Freshly Baked Breads and Butter, Freshly Brewed Regular and Decaffeinated Coffee, Assortment of Hot Teas.*

*Please select only one item from each course for all of your guests.*

*A \$15.00 per person surcharge will be added to the menu price for groups smaller than 18 guests.*

---

*Pricing is based on a Three or Four Course Menu. Amuse Bouche, Intermezzo, Cheese Course and Mignardise Plate may be added at an additional price. If a choice of entrée is offered and a pre-count is provided in advance, the higher price of the two entrées will be charged. This option is limited to two selections plus a Vegetarian option. A choice of entrée may be offered table side, on the night of the event when the four course option is selected. Two courses are to be served prior to the entrée. This option is limited up to three selections including a Vegetarian option. Pricing will be equivalent to the higher priced entrée plus \$35.00 per entrée.*

---

### Amuse Bouche

Start your meal with our Chef's creative selection

**Additional \$10.00 per guest**

### Soups

Lobster Bisque, Basil Oil

Roasted Baked Garlic Potato Soup

Crème Fraîche, Chives, Pancetta

Trio of Onion Soup, Leeks, Sweet Onions

Scallion, Mozzarella Toast

Creamy Wild Mushroom, Truffle Butter Croutons

Butternut Squash, Toasted Pepitas

Parsnip and Apple Bisque

### Salads

Tomato, Burrata, Basil, Balsamic, Micro Arugula

Baby Gem Lettuce, Brioche Croutons, Grated Eggs

Red Radish, Green Goddess Dressing

Golden and Red Beets with Candied Walnuts

Purple Haze Goat Cheese, Micro Arugula

Sherry Vinaigrette

Iceberg Lettuce, Pickled Red Onions

Shaft Bleu Cheese, Red Radish, Pancetta Chip

Avocado Ranch Dressing

Asparagus Salad, Aged Gouda, Hazelnuts

Wild Arugula, Honey Vinaigrette

### Cold Appetizers

Baby Beets, Goat Cheese, Citrus, Watercress

Heirloom Tomato, Basil, Balsamic

Cured Salmon, Apple, Horseradish Crème Fraîche  
Frisée

### Hot Appetizers

Pan-Roasted Jumbo Scallop, Basil Potato, Caviar  
Chardonnay Butter Sauce

Charred Octopus, Lemon, Olive Oil  
Green Chimichurri

Truffle Infused Pork Belly, Chive Potato Purée  
Maple Jus

Wild Mushroom Ravioli, Truffle Cream

### Enhanced Appetizers

Roasted Quail with Herb Farro Risotto  
Pomegranate Reduction

**Additional \$22.00 per guest**

### Intermezzo Sorbets

Green Apple  
Lemon Verbena  
Basil Strawberry

**Additional \$10.00 per guest**

## ENTRÉES

### Chicken

Roasted Jidori Chicken, Savoy Cabbage  
Bacon, Chicken Jus

Herb-Marinated Chicken Breast  
Yukon Warm Potato Salad, Braised Cipollini Onions  
Chicken Jus

Hoisin Glazed Chicken, Baby Bok Choy  
Water Chestnuts, Shitake Mushrooms  
Garlic Butter Sauce, Lotus Root Chips

Pan-Seared Chicken, Cauliflower Purée  
Vegetable Medley, Madeira Beurre Blanc

*Three Course – \$118.00 per guest*

*Four Course – \$138.00 per guest*

### Meat

Grilled Angus Flat Iron, Fingerling Potatoes  
Toy Box Carrots, Chef's Mixed Mushrooms  
Horseradish Jus

*Three Course – \$139.00 per guest*

*Four Course – \$158.00 per guest*

Roasted Aged Rib Eye, Potato au Gratin  
Glazed Honey Carrots, Au Poivre Sauce

Striploin, Shortrib, Carrots, Wild Mushroom Fricasée  
Yukon Buttermilk Mashed Potato, Port Wine Sauce

Roasted Beef Tenderloin, Oven Roasted Tomato  
Large Asparagus, Potato Wedge, Peppercorn Sauce

Lamb Loin, Aubergine Purée, Pomegranite, Labneh

*Three Course – \$158.00 per guest*

*Four Course – \$178.00 per guest*

### Seafood

King Salmon, Wilted Greens, Chorizo  
Saffron Clam Nage

Baja California Sea Bass Chowder  
Fingerling Potatoes, Carrots, Leeks

Pan-Roasted Branzino, Artichoke  
Olive and Tomato Stew, Garlic Butter, Grilled Baguette

Seared Striped Bass, Orange Braised Endives  
Crispy Potato, Yellow Pepper Coulis

Black Cod, Yellow and Green Squash, Baby Carrots  
Crispy Potato, Vermouth Butter

Roasted Sablefish, Green Beans, Corn Succotash  
Rice Fritter

*Three Course – \$148.00 per guest*

*Four Course – \$168.00 per guest*

### Vegetarian

Baked Vegetarian Lasagna, Ricotta Cheese  
Pine Nuts, Pomodoro Sauce

Curried Chickpeas with Lentils, Mushrooms  
Pickled Red Onions

Wild Mushroom Ravioli, Walnut Parsley Pesto  
Micro Arugula, Sauternes Sauce

Roasted Seasonal Vegetable Strudel  
Wilted Wild Arugula, Pomodoro Sauce

Meatless Chili, Kidney Beans, Corn, Tomatoes  
Bell Peppers, Avocado, Sour Cream

Truffle Wild Mushroom Risotto, Port Reduction  
Micro Baby Greens

Stuffed Portobello Mushroom, Roasted Broccolini  
Warm Quinoa and Black Lentils Salad, Coconut Curry  
Emulsion

*Three Course – \$110.00 per guest*

*Four Course – \$130.00 per guest*



## DESSERTS

Vanilla Mousse Legere, Raspberry Confit  
Almond Crumble, Mascarpone Chantilly  
Roasted Apple Tart, Oatmeal Streusel  
Mascarpone Chantilly  
Salted Caramel Tart with Crispy Praline  
Manjari Chocolate Mousse, Vanilla Ice Cream  
Dark Chocolate Entremet, Caramelized Hazelnut  
Soft Chocolate Cake, Mango, Passion Fruit Sorbet

### ***Trio Dessert*** *(Select one from each tier)*

Raspberry Almond Gateaux  
Dark Chocolate Mousse Cake  
Banana and Coconut Entremet

Chocolate Tart with Coffee Bavaois  
Coconut and Pineapple Tart  
Lemon Meringue Tart

Caramelized White Chocolate Panna Cotta  
Coconut Panna Cotta  
Milk Chocolate Raspberry Verrine

### **Cheese Course**

Trio of Soft, Hard and Blue Domestic Cheeses  
Fruit Compote, Honeycomb  
Toasted Nuts, Dried Fruits, Walnuts  
Assorted Water Crackers, 'Raincoast' Crisps

***Additional \$24.00 per guest***

### **Mignardises** *(Served Family Style)*

Handcrafted Confections, Truffles  
Bonbons and Pâté de Fruit Caramels

***Additional \$18.00 per guest***

## BUFFET DINNER

*Served for a Maximum of Two Hours.*

*Served with Freshly Baked Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, Assortment of Hot Teas.*

*A \$15.00 per person surcharge will be added to the menu price for groups smaller than 40 guests.*

## THE CALIFORNIA TIDE

### **Soups** *(Select One)*

Cream of Cauliflower, Toasted Fennel Seeds

Tomato, Carrot and Ginger, Creamy Yogurt

Purée of Asparagus, Hint of Horseradish

### **Salads** *(Select Three)*

Mixed Lettuce and Rocket Greens Salad

Red Wine Vinaigrette

Young Yukon Potato Salad, Pickles

Dijon Mayonnaise, Feta Cheese

Grilled Belgian Endive, Marinated Beet

Romanesco Cauliflower

Watermelon & Red Radish

Chives, Citrus Vinaigrette

Fennel and Red Onion Salad, Upland Watercress

Coriander, Thyme Vinaigrette

Caesar Salad, Roasted Garlic Sourdough Croutons

Shaved Parmesan

Baby Arugula and Spinach Salad, Toasted Hazelnuts

Sun-Dried Cranberries, Purple Haze Goat Cheese

Balsamic Vinaigrette

Vine-Ripened Tomato and Burrata Salad, Fresh Basil

Aged Balsamic Reduction

### **Entrées** *(Select Three)*

Poached Wild Salmon, Leeks, Spinach

Tomato Vinaigrette

Roasted Seasonal Fish, Artichokes, French Beans

Kalamata Olives

Roasted Crispy Chicken, Sauternes Sauce

Wild Mushrooms

Marinated Chicken Thighs, Chorizo Sausage

Grilled Sweet Onions

Apricot Glazed Chicken Breast

Herb Garlic Fingerling Potatoes, Brandy Cream

Roasted Penne Pasta, Anchovies, Garlic, Capers

Pork Loin, Roasted Green Apples, Roasting Jus

Grilled Skirt Steak, Pickled Corn Relish

**\$159.00 per guest**

Slow-Roasted Herb Rubbed Tenderloin of Beef

Asparagus, Port Wine Sauce

Seared Chilean Sea Bass, Baby Bok Choy, Miso Butter

**\$174.00 per guest**

### **Desserts**

Chef's Selection of Sweet Treats

## BBQ AT THE BEACH

### Soup

Lobster and Shrimp Bisque

### Salads

Jalapeño Coleslaw, Cumin, Cilantro, Lime

BLT Chopped Salad, Creamy Ranch Dressing

Potato Salad, Celery, Hearts of Palm

Mesclun Saladini Lettuce Blend

Honey Mustard Dressing

### From the Grill *(Select Three)*

Marinated Chicken

Marinated Petite Filet of Beef, Red Wine Sauce

BBQ Pork Ribs

Carved House-Smoked Brisket, Chipotle Ketchup

Grilled Swordfish, Tropical Fruit Salsa

Grilled Jumbo Shrimp, Lemon Butter Sauce

Portobello Mushroom Steak, Balsamic Jus

### Accompaniments

Idaho Baked Potatoes, Sour Cream, Butter, Scallions

Cheddar Cheese, Bacon Bits

Baked Truffle Macaroni and Cheese

Roasted Vegetable Medley Platter

### Desserts

Devil's Food Cupcakes

Banana Cream Pie

Vanilla Cream Puffs, Chocolate Sauce

Mixed Berry Cobbler, Sweet Crème Fraîche

Strawberry Shortcake

**\$178.00 per guest**

**Add additional Entrée for \$10.00 Per Selection Per Guest**

*Culinary Attendant required – one for every 75 guests.*

*Culinary Attendant fee: \$250.00*

## STROLL THROUGH SAN DIEGO'S LITTLE ITALY

### Soup *(Select One)*

White Bean, Vegetable, Kale

Italian Sausage and Shrimp, Tomatoes

Onions, Potatoes

### Salads *(Select Three)*

Panzanella Caprese Salad, Basil, Olive Oil, Brioche

Fennel and Asparagus, Citrus Vinaigrette

Kale Caesar, Croutons, Shaved Parmesan

Dried Cranberries, Toasted Pinenuts

Shredded Brussel Sprouts, Pecorino Cheese

Candied Walnuts

### Pasta *(Select One)*

Potato Gnocchi, Pesto

Bucatini, Pancetta, Onions, Tomatoes

Rigatoni, Pomodoro Sauce

Tomato Risotto, Melted Burrata, Chives

### Entrées *(Select Three)*

Roasted Beef Tenderloin, Soft Polenta, Mushrooms

Pan-Seared Chilean Seabass, Artichoke Caponata

Veal Piccata, Lemon Caper Butter Sauce Creamy

### Desserts

Tiramisu

Ricotta Cannoli, Chocolate Chips, Pistachios

Vanilla Bean Panna Cotta

Berry Cheesecakes

Pistachio Lemon Torte

**\$180.00 per guest**

## O.B. OCEAN BAKE

### Passed Appetizers

Traditional Crab Cake  
Bloody Mary Shrimp Shooter

### Soup

California Seafood Stew  
Grilled Crusty Sourdough Bread

### Oyster Bar

Chef's Display of  
Pacific Coast Oysters on the Half Shell  
Mignonette, Horseradish, Assorted Hot Sauce  
Lemon Wedges

### Raw Bar

Lemon Poached Shrimp  
Crab Claws  
Garlic Butter Clams  
Mignonette, Cocktail Sauce, Lemon Wedges

### Salads

Classic Caesar with Anchovy Dressing  
Shaved Parmesan, Brioche Croutons  
  
Mixed Greens, Pickled Onions, Tomato, Cucumber  
Sherry Wine Vinaigrette  
  
Watermelon and Tomato Salad, Feta  
Mint, Citrus Dressing

### Fresh Off the Grill

California Spiny Lobster Tail, Chimichurri Butter  
Petit New York Steak, Herb Butter

*Pricing is based on one split lobster tail per guest*

### Steamed

Jumbo Shrimp  
Little Neck Clams  
Mussels  
Andouille Sausage  
Corn On The Cobb  
Marble Potatoes Steamed Under Seaweed

### On The Side

Roasted Asparagus, Tomato Medley  
Cheddar Drop Biscuits, Honey Butter

### Dessert

Apple Cinnamon Cobbler  
Lemon Meringue Tart  
Peanut Butter Blondie  
Chocolate Mousse Cup

### **\$250.00 per guest**

*Culinary Attendant required – one for every 75 guests.*

*Culinary Attendant fee: \$250.00 each*

# HOST BAR SELECTIONS





# BEVERAGE SELECTIONS

---

*One Bar with One Bartender per 75 guests, is standard. Bartender Fee - \$250 each for up to four (4) hours duration. Each additional hour \$150.00 per hour, or part thereof.*

*Our standard pour on Liquor is 1.5 fluid ounces, After Dinner Drinks 2.0 fluid ounces and Portwine 3.0 fluid ounces*

## **Premium Selections**

Finlandia Vodka – Koskenkorva, Finland  
Plymouth Gin – Devon, England  
The Famous Grouse Scotch Whisky – Hosh, Scotland  
Jim Beam Bourbon – Kentucky, USA  
Seagram's 7 Whiskey – Indiana, USA  
Bacardi Silver Rum - San Juan, Puerto Rico  
Sauza, Tequila Blanco – Jalisco, Mexico  
Hardy VS – Cognac, France

## **Grand Selections**

Grey Goose Vodka – Picardy, France  
Tito's Vodka – Texas, USA  
  
Hendrick's Gin – Girvan, Scotland  
Botanist Gin – Islay, Scotland  
  
Johnnie Walker Black Scotch Whisky – Kilmarnock  
Highland Park 12 Single Malt Scotch Whisky - Orkney  
  
Woodford Reserve Bourbon – Kentucky, USA  
Jack Daniel's Tennessee Whiskey – Tennessee, USA  
Crown Royal Canadian Whiskey – Gimli, Canada  
  
Appleton Reserve Spiced Rum - Nassau Valley  
Jamaica  
Selvarey White Rum – Pese, Panama  
  
Patrón Silver Tequila – Jalisco, Mexico  
Casamigos Reposado – Jalisco, Mexico  
  
Hardy VSOP – Cognac, France

---

*\*Fever Tree Club Soda, Tonic Water, Ginger Ale  
and Ginger Beer are offered with the Grand Tier  
for mixed drinks*

### **Wines by the Glass**

Carefully selected by our Sommelier; Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon and Sparkling Wine, on both the Premium and Grand Tiers.

### **Beer Selections**

To celebrate San Diego's explosion of Local Craft Breweries we have selected a small sampling that we feel represent the classic West Coast IPAs in addition to Domestic and Imported selections.

### **Hourly Beverage Packages**

Packages are based on consecutive hours. Pricing is per person and will be charged on the final guarantee.

Dinner wine service is not included in package and will be priced by the bottle, on consumption.

#### ***Single Hour Package***

Premium – \$42.00

Grand – \$50.00

#### ***Two Hour Package***

Premium – \$50.00

Grand – \$60.00

#### ***Each Additional Hour***

Premium – \$20.00

Grand – \$25.00

### **Charged on Consumption**

*Pricing per drink*

#### ***Hosted Bar***

Premium Liquor \$16.00

Grand Liquor \$18.00

Domestic Beer \$10.00

Imported & Local Craft Beer \$12.00

Bottled Still and Sparkling Water \$8.00

Bottled Soft Drinks \$8.00

Premium Wines \$17.00

Grand Wines \$20.00

#### ***Non-Hosted Bar (cash)***

*\*Non-hosted (cash) prices include service charge and tax.*

Premium Liquor \$18.00

Grand Liquor \$20.00

Domestic Beer \$12.00

Imported & Local Craft Beer \$14.00

Bottled Still and Sparkling Water \$10.00

Bottled Soft Drinks \$10.00

Premium Wines \$20.00

Grand Wines \$24.00

## AN ENHANCED DRINKING EXPERIENCE

### Signature Cocktails

#### THE GRAND MARGARITA

Patron Añejo Tequila, Fresh Squeezed Lime Juice  
Agave Nectar, Grand Marnier Float and Lime Wedge

#### FOGGY CANYON FASHIONED

Woodford Reserve Bourbon  
Smoked Cinnamon infused Simple Syrup  
Angostura and Orange Bitters served on the rocks  
with a Smoked Luxardo Cherry, Orange Peel

#### THE DEL MAR DAME

Tito's Vodka, Fresh Pressed Cucumber Juice  
Lemon Juice, Coconut Water and Mint Simple Syrup  
served in a tall glass with Mint Sprig

#### THE TIJUANA MULE

Casamigos Reposado Tequila, Fresh Lime Juice  
Fruitlab Hibiscus Liqueur and Fever Tree Ginger Beer

**\$22.00 each**

### Champagne Cocktails

#### MEXICALI MIMOSA

Don Julio Tequila,  
Fresh Squeezed Orange & Lime Juices  
Mango Purée, Segura Viudas Cava

#### CARLSBAD 75

Hendricks Gin, Fresh Lemon Juice, Strawberry Purée  
Chandon Brut Sparkling Wine

#### RACE TRACK ROYALE

Schramsberg Sparkling Wine, Pomegranate Juice  
Basil Infused Simple Syrup

**\$22.00 each**

## THE TRUE LOCAL EXPERIENCE

---

*A specially chosen variety of local craft beers and crafted cocktails showcasing the flavors and highlights of San Diego may be substituted onto our Premium and Grand Tier bar offerings. These will be charged upon consumption.*

---

### Specialty Tequilas (Select Two)

Patron Silver	<b>\$18.00</b>
Grand Reserva Patron Añejo	<b>\$22.00</b>
Casamigos Reposado	<b>\$18.00</b>
Casamigos Añejo	<b>\$20.00</b>
Don Julio Reposado	<b>\$18.00</b>
Montelobos Mezcal	<b>\$18.00</b>

### Local Craft Beers (Select Three)

Saint Archer Blonde Ale  
Karl Strauss Pintale Pale Ale  
Karl Strauss Red Trolley Ale  
Ballast Point "Scuplin" IPA  
Belching Beaver "Mexican"  
Chocolate "Peanut Butter" Stout  
Ballast Point Watermelon Dorado Double IPA

**\$12.00 each**

## CORDIALS AND AFTER DINNER SELECTIONS

Pricing is by the drink. (2.0 fluid ounces)

### Hosted Bar

#### After Dinner Drinks

Amaretto – Disaronno - Italy	\$18.00
Baileys Irish Cream – Ireland	\$18.00
Frangelico - Italy	\$18.00
Kahlua - Mexico	\$18.00
Grand Marnier – France	\$18.00

#### Cognac, Armagnac & Grappa

Hardy VSOP Cognac, France	\$24.00
Remy Martin VSOP Cognac, France	\$27.00
St. Vivant, Armagnac, France	\$20.00
Lorenzo Inga, Grappa, Italy	\$20.00

#### Port

Taylor Fladgate Late Bottle Vintage Port	\$18.00
--	---------

### Non-Hosted Bar

\*Non-hosted (cash) prices include service charge and tax.

#### After Dinner Drinks

Amaretto – Disaronno - Italy	\$20.00
Baileys Irish Cream – Ireland	\$20.00
Frangelico - Italy	\$20.00
Kahlua - Mexico	\$20.00
Grand Marnier – France	\$20.00

#### Cognac, Armagnac & Grappa

Hardy VSOP Cognac, France	\$32.00
Remy Martin VSOP Cognac, France	\$35.00

## HANDCRAFTED CIGARS BY PAYNE-MASON

Exclusively for Fairmont Grand Del Mar

### Black Lion Torpedo Presidente

6 x 50, Full Bodied – The Torpedo Presidente was crafted specifically for Robert Payne, president of PAYNE-MASON. Payne requested a cigar be created with the quality and characteristics of Cuba's finest cigars of the 20s and 30s. Nearly a year in development, this cigar features a combination of six undisclosed tobaccos from four different countries. The exceptional Corojo Wrapper was the natural choice for this classic, helping deliver an authentic, balanced, and full-bodied experience.

\$25.00

### Reserva Selecta Torpedo Barber

6 x 50, Medium Bodied- Elegant in its presentation, the Torpedo Barber is a two-toned, double-wrapped cigar that offers both the aged Connecticut Shade Wrapper and a mildly spiced Dominican Corojo – both are rolled simultaneously to create a remarkable flavor combination. The aged Ecuadorian Binder and complex blend of fillers delivers a sweet, delicate and well-balanced smoking experience.

\$20.00

### Habana Unos Reserve Banker Light

6 x 52, Mild Bodied – Hand-rolled by Cuban Masters, the Banker Light features a silky smooth, five-year-old Connecticut Shade Wrapper and an aged Ecuadorian Binder. PAYNE-MASON'S strict quality standards mandate the exclusive use well-aged, long-leaf fillers from the Dominican Republic and Honduras. This uncommon blend of exotic tobaccos provides flavor characteristics seldom experienced and long remembered.

\$22.00

## BANQUET WINE LIST

*Some of these wines are allocated and require a minimum of 2 weeks order lead time.*

### SPARKLING WINES

Cava, Segura Viudas, Spain	\$60
Prosecco, Mionetto, Valdobienne, Veneto, Italy	\$69
Champagne Brut, Nicolas Feuillatte, Reims, France	\$99
Champagne Brut, Veuve Clicquot, Yellow Label, Reims, France	\$155
Champagne Brut Vintage 2009, Dom Perignon, Epernay, France	\$295

### WHITE WINES

#### CHARDONNAY

Talbot, 'Kali Hart', Santa Lucia Highlands, Monterey, CA	\$60
Presqu'île, Santa Maria Valley, Santa Barbara County, CA	\$76
Trefethen, Napa Valley, CA	\$82
Thomas Labille, Premier Cru, Mont Millieu, Chablis, France	\$105
Frank Family, Napa Valley, CA	\$115
Chateau Montelena, Napa Valley, CA	\$145
Far Niente, Napa Valley, CA	\$150

#### SAUVIGNON BLANC

Massey Dacta, Marlborough, New Zealand	\$60
Curvature by Kerr Cellars, Napa Valley, CA	\$99
Lucien Crochet, Sancerre, France	\$125

### ROSÉ WINES

Ultimate, Cote de Provence, France	\$68
------------------------------------	------



## RED WINES

### PINOT NOIR

Talbot, 'Kali Hart', Santa Lucia Highlands, Monterey, CA	\$60
Maison Champy, Bourgogne Rouge, France	\$70
Argyle, 'Reserve', Willamette Valley, OR	\$89
Shea Wine Cellars, Willamette Valley, OR	\$104
Flowers, Sonoma Coast, California	\$125
Rochioli, Russian River Valley, CA	\$175

### CABERNET SAUVIGNON

Foxglove, Paso Robles, CA	\$60
Justin, Paso Robles, CA	\$80
Curvature, Napa Valley, CA	\$114
Frank Family, Cabernet Sauvignon, Napa Valley, CA	\$130
Groth, Oakville, Napa Valley, CA	\$135
Saddleback Cellars, Oakville, Napa Valley, CA	\$145

### BORDEAUX BLEND

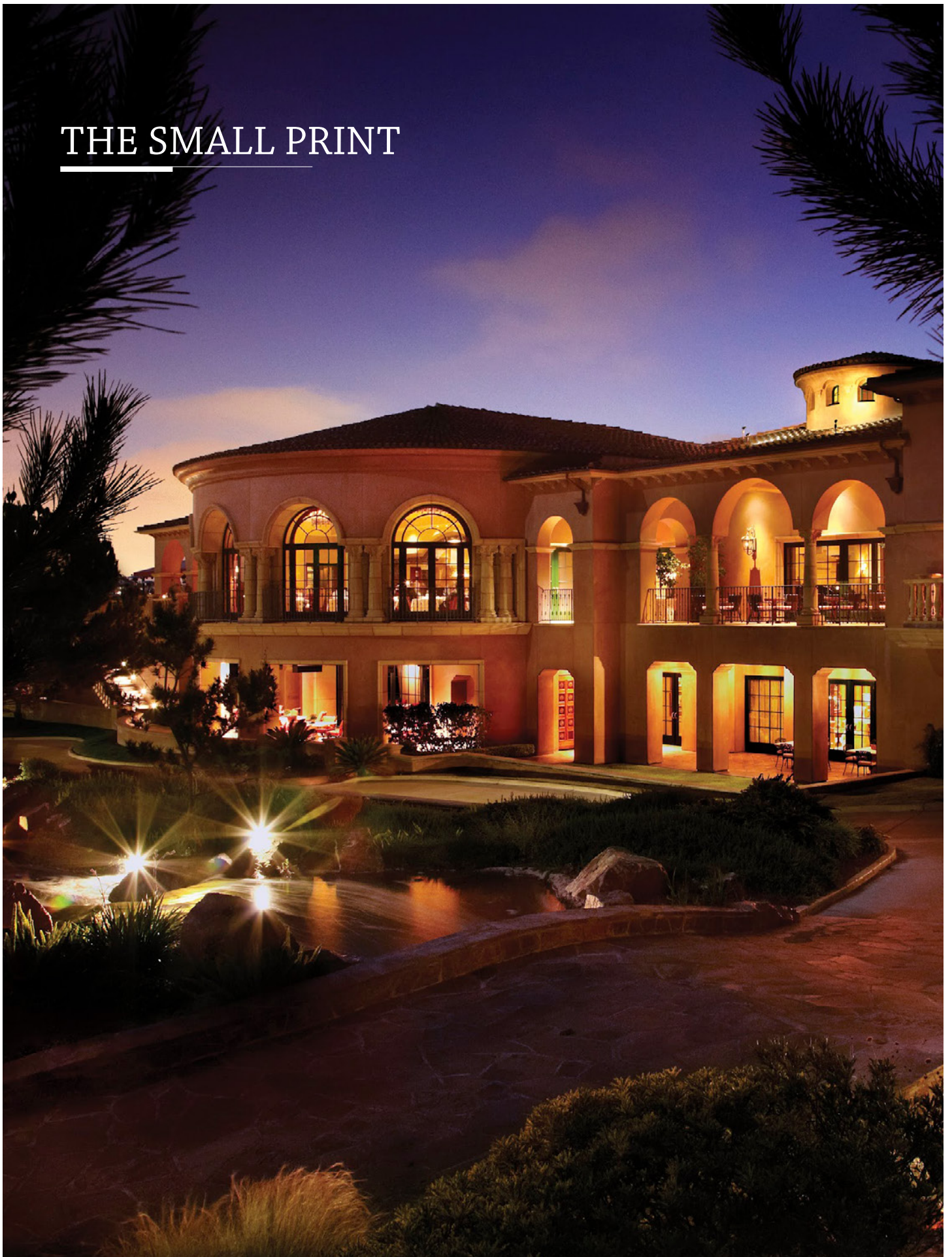
Château Franc Patarabet, Saint-Émilion Grand Cru, Bordeaux, France	\$104
Justin, 'Isocelles', Paso Robles, CA	\$140

### OTHER REDS

Pèppoli, Sangiovese, Chianti Classico DOCG, Tuscany, Italy	\$69
Maison Audebert et Fils, Cabernet Franc, Bourgeuil, Loire Valley, France	\$80
Keenan, Merlot, Napa Valley, CA	\$120
Gaja, Super Tuscan, 'Ca'Marcanda', Tuscany, Italy	\$165

*\*Additional wines may be available upon request*

# THE SMALL PRINT



# EVENT GUIDELINES

---

## GUARANTEE

A final confirmation or “guarantee” of your anticipated number of guests is required by 12:00pm three (3) working days prior to your banquet function and this guarantee may not be reduced. We will make an allowance to set 3% above your guarantee to allow for unknown special meals and dietary requests.

## SERVICE CHARGE AND TAXES

A twenty-five (25%) percent service charge and applicable state tax (7.75%) will be added to all food and beverage charges. Please keep in mind that the service charge is taxable by California State Law. Service charge and sales tax are subject to change without notice.

## ADDITIONAL LABOR FEES

There will be a bartender fee of \$250.00 per bartender for up to four (4) consecutive hours per 75 guests. Each hour after the four hour duration will be charged at an additional \$100.00 per hour, or part thereof. There will be a culinary attendant fee of \$250.00 per Chef for applicable action stations. Action stations are noted within the menu. The hotel reserves the right to charge a service fee for set-up of function spaces with extraordinary requirements.

## BUFFET MINIMUMS

A minimum of persons is required for lunch, reception and dinner buffets and is stated on the menu. A supplemental charge is applied to guarantees less than these minimums.

## PARKING

Valet parking is available for your day guests at \$25.00 per car. You may host the parking for your guests and have these charges applied to your account.

## SPECIAL SERVICES

Your Catering or Conference Services Manager can assist you in designing your event and will be more than happy to secure special services such as entertainment, ice sculptures, florals, linens, calligraphy and décor.

## OUTSIDE VENDORS

Please ask your Catering Manager for recommendations for outside vendor services. Outside vendors must comply with the outside vendor agreement. A copy of which may be obtained from your Catering Manager.

## ALCOHOL AND OUTSIDE FOOD AND BEVERAGE

The sale and service of all alcoholic beverages is regulated by the State Division of Alcoholic Beverages and Tobacco. The Fairmont Grand Del Mar is responsible for the administration of such regulations. Therefore, it is our policy that no alcoholic beverages may be brought into the Fairmont Grand Del Mar for any events.

The Fairmont Grand Del Mar's liquor license requires that beverages only be dispensed by The Fairmont Grand Del Mar employees or bartenders.

Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under age.

California law requires that all alcohol sales will conclude at 2:00am (last call at 1:30am) in accordance with licensing.

It is our policy that outside food and/or beverage of any kind may not be brought into the Fairmont Grand Del Mar by client or attendees.

## NOISE ORDINANCE

In accordance with local city ordinances and the respect for our other hotel and surrounding guests, noise at the hotel property line shall be limited to 70db:

Sunday – Thursday, 10:00am – 9:00pm and

Friday, Saturday, 10:00am – 10:00pm

## TIMING, WEATHER AND OUTDOOR SPACE

Weather calls will be made by the client upon the recommendation of the Meetings and Special Events Manager and Banquet Captain. If the client is unavailable, the decision will be made on the client's behalf. Should the chance of precipitation be higher than 40 percent, the weather call will be made in favor of the indoor location by default.

Breakfast functions: the evening prior

Lunch functions: 9:00am

Dinner functions: 2:00pm

All outdoor functions must conclude by no later than 10:00pm. All amplified music at outdoor functions must stop at 10:00pm. Use of outdoor space and pools will incur a one-time fee that includes removal and reset of existing furniture, if necessary, and set up and tear down of banquet furniture.

# Fairmont

GRAND DEL MAR

---

5300 Grand Del Mar Court | San Diego, California | United States 92130  
T +1 858 314 2000 | F +1 858 314 2001  
rfp-gdm@fairmont.com  
fairmont.com/san-diego

---

