

PLEASE TAKE THE TIME TO FAMILIARIZE YOURSELF WITH OUR POLICIES.

As the San Diego Convention Center's exclusive in-house caterer for more than a decade, Centerplate is renowned for its impeccable, world-class service, truly delectable cuisine and a superb selection of menus that can be customized to any event or special occasion. Whether it's a casual California-style brunch for 100, an elegant, sit-down dinner for 1,200 or a banquet for 12,000 featuring vibrant international cuisine, Centerplate's team of culinary wizards will use only the finest and freshest ingredients to create a truly extraordinary dining experience for you and your guests. From first course to last, Centerplate and the San Diego Convention Center are totally committed to providing the very finest food and beverage experience of any convention center in the world.

PAYMENT POLICY**FOR MEETINGS, CONVENTIONS AND TRADE SHOW EVENTS**

A 75% deposit and signed Food and Beverage contract is due 30 days prior to your event. The remaining balance is due 72 hours prior to the opening of the show. All money due to Centerplate will begin to accrue 1.5% interest from the date of the invoice for all sums over 30 days. Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the client.

FOR SOCIAL EVENTS (NON-CONVENTION RELATED)

A 25% deposit is required upon signing of the contract. An additional deposit of 50% of the total estimated food and beverage is required 30 days prior. The balance of payment is required 72 hours prior to the event by Cashier's Check or Credit Card. Any additional charges incurred during the function will be due on completion of the event.

GUARANTEES**FOR FUNCTIONS OF 2,500 AND BELOW**

Three (3) business days prior to your function (Monday through Friday), please advise the Catering Office of the exact number of guests attending. This number will constitute the guarantee, not subject to reduction, and charges will be made accordingly. The Food and Beverage Department will provide meals for 5% over the guarantee, up to a maximum of 30 meals. If no guarantee is received at the appropriate time, the expected attendance will be used as the guarantee. If the final guarantee is less than 66% of the originally proposed guarantee, a 5% price increase will apply to the final guarantees. The Food and Beverage Department reserves the right to move groups to a more suitable room if the guarantee differs from the expected attendance. In such cases, the client will be notified in advance.

FOR FUNCTIONS OF 2,501 AND ABOVE

A preliminary guarantee is due five (5) business days (Monday through Friday) prior to your function; this number is to be within 500 people of your final guarantee. Three (3) business days prior to your function, the final guarantee will be due. This number will constitute the guarantee, not subject to reduction, and charges will be made accordingly. If no guarantee is received at the appropriate time, the preliminary guarantee will be used as the guarantee. If the final guarantee is less than 66% of the originally proposed guarantee, a 5% price increase will apply to the final guarantees. The Food and Beverage Department will provide a maximum of 50 meals over the guarantee. The Food and Beverage Department reserves the right to move groups to a more suitable room if the guarantee differs from the expected or preliminary attendance. In such cases, the client will be notified in advance.

PRICES

Prices will be guaranteed three (3) months prior to the event.

SPECIALTY EVENTS

Meal functions of 2,500 and above are considered "Specialty Events" and may require customized menus not in our guide. Your Catering Sales Manager will work with you to design menus that are creatively and logistically appropriate for large numbers. In certain cases, additional labor and equipment fees may be applied to orchestrate such events.



CHINA SERVICE

All food and beverage events in the Exhibit Halls, Sails Pavilion or Outdoor Terraces, with the exception of plated meals, are accompanied by high-grade disposable ware. However, if china is a necessity, the following fees will be applied:

- Breakfast, Lunch, Receptions and Dinners: \$2.00++ per person per meal period.
- Refreshment or Coffee Breaks: \$1.00++ per person per break.

CANCELLATION POLICY

In the event the function is cancelled within 30 days of the event, the deposit will not be returned. Within 30 days to six months, a refund of the deposit will be based on the viability of re-selling the space. Outside of six months, the deposit will be fully refunded. Full charges will be applied to cancellation of meals received within 72 hours prior to the function.

TAXES AND SERVICE CHARGES

The applicable California sales tax will apply to all food, beverage, labor, equipment rentals and service charges. A 19% service charge will apply to all food, beverage and labor charges.

THEME DECOR

A variety of décor items and theme packages are available to enhance the atmosphere of your banquet room. Our professional catering personnel will be pleased to assist with planning and arranging for these additions to your event.

SECURITY

At the discretion of the San Diego Convention Center, in order to maintain adequate security measures, you may be required to provide security for certain functions including but not limited to proms, homecomings, dances, etc. Security personnel will be at the sole expense and choice of the client. Please consult your Event Manager for details.

HOLIDAYS

There will be an automatic additional labor fee for food and beverage service or preparatory days on the following holidays: New Year's Eve and Day, Martin Luther King Day, President's Day, Cesar Chavez Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day.

DELAYED SERVICE

On the day of your event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge will apply.

CAFE EXPRESS — Retail Concessions

Appropriate operation of Concession Outlets will occur during all show hours, starting 1/2 hour before doors open. Concessions may be operated without any dollar guarantees during the final exhibitor's move-in period (last day before show begins). *NOTE: Hours are subject to change based on flow of business.*

For additional move-in concession hours, a minimum guarantee of \$500.00 in sales is required per 4 hour period or a \$150.00 labor fee will apply.

MOBILE EXHIBITOR CONCESSIONS CART

Our Mobile Exhibitor Concessions Cart is available on move-in and move-out days in lieu of the concessions outlets being open. Please contact your Catering Sales Manager for details.

BOOTH CATERING

Please contact our Exhibitor Booth Catering Manager at 619-525-5800 to receive our Exhibitor Booth Catering Menu, designed specifically to draw attendees to your booth, or visit us on-line at www.visitsandiego.com.



CONTINENTAL BREAKFAST

CONTINENTAL BREAKFAST B1 · \$11.75 per person
Assorted Fruit Juices, Fresh Baked Breakfast Pastries, Muffins and Bagels
Served with Butter, Preserves and Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

PREMIUM CONTINENTAL BREAKFAST B2 · \$13.75 per person
Assorted Fruit Juices, Fresh Baked Breakfast Pastries, Muffins and Bagels
Served with Butter, Preserves and Cream Cheese, Sliced Seasonal Fruit and Berries
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

CALIFORNIA LOW CARB CONTINENTAL BREAKFAST B3 · \$13.25 per person
Hard Boiled Eggs, Cottage Cheese, Sliced Cheeses, Sliced Tomatoes and Grilled Asparagus
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

STARBUCKS CONTINENTAL BREAKFAST B4 · \$15.00 per person
Cappuccino Muffins, Cinnamon Twists, Assorted Gourmet Scones and Croissants
Served with Butter and Preserves, Pistachio Biscotti and White Chocolate Almond Biscotti
Freshly Brewed Starbucks Coffee, Starbucks Decaffeinated Coffee and Tazo Teas

ENHANCE YOUR CONTINENTAL BREAKFAST

B5 · \$4.25 per person – Sliced Seasonal Fruit and Berries

B6 · \$2.00 per piece – Whole Fresh Fruit

B7 · \$3.25 each – Assorted Yogurts

B8 · \$8.50 per person

SMOKED SALMON DISPLAY

Served with Flavored Cream Cheese, Mini Bagels, Chopped Hard Boiled Eggs,
Thin Sliced Red Onion, Capers, Chopped Parsley and Sliced Tomatoes

B9 · \$3.95 each

BUTTERMILK BISCUIT SANDWICH

Scrambled Eggs, Pork Sausage and Cheddar Cheese

B10 · \$4.50 each

ENGLISH MUFFIN BREAKFAST SANDWICH

Scrambled Eggs, Canadian Bacon and Cheddar Cheese

B11 · \$5.75 each

FLAKY CROISSANT SANDWICH

Scrambled Eggs, Smoked Ham and Cheddar Cheese

B12 · \$4.50 each

BREAKFAST WRAP

Warm Flour Tortilla filled with Scrambled Eggs, Bacon, Cheese and Potatoes

B13 · \$4.75 per person

HOT OATMEAL

Served with Milk, Honey, Cinnamon, Brown Sugar and Golden Raisins

(Vegetarian options available upon request)



BREAKFAST BUFFET

B14 · \$23.00 per person

SAN DIEGO SUNRISE BUFFET

Assorted Fruit Juices, Sliced Fresh Seasonal Fruit, Individual Low Fat and Non Fat Yogurts, Fresh Baked Breakfast Pastries, Muffins and Bagels with Butter, Preserves and Cream Cheese

Fluffy Scrambled Eggs with Fresh Herbs and Diced Tomatoes
Hash Brown Potatoes, Applewood Bacon and Pork Sausage Links

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

B15 · \$26.00 per person

PACIFIC COAST BREAKFAST BUFFET

Assorted Fruit Juices, Sliced Fresh Seasonal Fruit, Individual Low Fat and Non Fat Yogurts, Whole Grain Granola with Skim Milk, Fresh Baked Breakfast Pastries, Whole Grain Muffins and Breakfast Breads with Butter and Preserves

Fluffy Scrambled Eggs with Sautéed Mushrooms and Chives
Thick Sliced French Toast with Warm Maple Syrup, Berry Compote and Whipped Butter
Sautéed Breakfast Potatoes with Sweet Onion and Basil
Grilled Turkey Sausage with Sun Dried Tomato

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

Breakfast Buffets have a minimum order of 25 guests.

ENHANCE YOUR BREAKFAST BUFFET

B16 · \$5.75 per person/each station accommodates 50 guests

OMELET AND EGG STATION*

Prepared to order with Mushrooms, Peppers, Onions, Diced Ham, Chopped Spinach, Diced Tomatoes, Grated Cheese and Mexican Salsa (*Egg substitute available upon request*)

B17 · \$6.25 per person/each station accommodates 50 guests

BELGIAN WAFFLE STATION*

Thick Belgian Waffles prepared to order with Warm Maple Syrup, Whipped Cream, Honey Butter and Fresh Seasonal Berries

B18 · \$4.75 per person

HOT OATMEAL STATION

Served with Milk, Honey, Cinnamon, Brown Sugar and Golden Raisins

B19 · \$3.25 per person

EXPRESS TOASTER STATION

Whole Wheat and White Toast, English Muffins and Bagels
Served with Butter, Whipped Honey Butter, Preserves, Peanut Butter and Cream Cheese

** A \$125.00++ fee per uniformed chef will apply for on-site services.*



PLATED BREAKFAST

B20 · \$18.00 per person

PECAN STREUSEL FRENCH TOAST

served with Whipped Cinnamon Spice Butter,
Warm Maple Syrup and Applewood Bacon

B21 · \$19.00 per person

SOUTHERN COMFORT BREAKFAST

Fluffy Scrambled Eggs and Grilled Marinated Pork Loin Medallions
Creamy Grits and Warm Buttermilk Biscuits

B22 · \$19.00 per person

BORDER BREAKFAST BURRITO

Large Flour Tortilla stuffed with Scrambled Eggs,
Shredded Beef, Refried Beans,
Monterey Jack Cheese and Mexican Seasonings
Served with Chile Roasted Breakfast Potatoes
Salsa Fresca and Sour Cream

B23 · \$21.00 per person

BAKED EGG TORTA

Breakfast Egg Torta with thin layers of Roasted Tomatoes,
Fresh Herbs, Sautéed Mushrooms, Chopped Spinach with Fontina Cheese
Served with Lyonnaise Potatoes and Chicken Apple Sausage Links

B24 · \$25.00 per person

CALIFORNIA LOW CARB BREAKFAST

Fluffy Scrambled Eggs and Grilled Marinated Top Sirloin Steak
Roasted Roma Tomato with Pesto and Parmesan Cheese
Grilled Asparagus Spears

B25 · \$18.00 per person

SAN DIEGO TRADITIONAL BREAKFAST

Fluffy Scrambled Eggs
Applewood Bacon or Sage Pork Sausage Links
Home Fried Potatoes

*All Plated Breakfasts are served with Fresh Fruit, Fresh Squeezed Orange Juice,
Freshly Baked Breakfast Pastries, Butter, Preserves,
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Herbal Tea*

“Whether it was feeding the masses in the exhibit hall, uncovering a behind-the-scenes place to feed student performers lunch, or making sure our Convention staff “home team” was WELL fed each day—you and your staff did it with hurry-up, professionalism, and flavored it all with service!”

National Association of Secondary School Principals
Nancy Riviere, Director of Conventions





A LA CARTE BEVERAGES

C1 · \$41.00/gallon
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, SELECTION OF HOT TEAS

C2 · \$52.00/gallon
PREMIUM FLAVORED GOURMET COFFEE
Hazelnut, Vanilla Nut and French Roast
Served with Whipped Cream, Raw Sugar, Cinnamon Sticks and Chocolate Shavings



C3 · \$65.00/gallon
FRESHLY BREWED STARBUCKS COFFEE

C4 · \$3.25 each
ASSORTED BOTTLED FRUIT JUICES

C5 · \$33.50/gallon
FRESH SQUEEZED ORANGE JUICE

C6 · \$31.50/gallon
CRANBERRY, GRAPEFRUIT, TOMATO OR APPLE JUICE

C7 · \$31.00/gallon
FRESH SQUEEZED LEMONADE

C8 · \$32.00/gallon
TROPICAL FRUIT PUNCH

C9 · \$34.50/gallon
FRESH BREWED ICED TEA

C10 · \$4.25 each
ASSORTED BOTTLED SNAPPLE

C11 · \$4.00 each
ASSORTED BOTTLED GATORADE

C12 · \$2.75 each
ASSORTED CANNED SODA

C13 · \$3.25 each
CALISTOGA MINERAL WATER

C14 · \$3.00 each
CRYSTAL GEYSER SPRING WATER

FROM THE BAKE SHOP**C15** · \$30.00/dozen**MUFFINS** · Blueberry, Banana, Honey Oat Bran, Lemon Poppy Seed, Chocolate Chip**C16** · \$33.00/dozen**HEALTHY START LOW FAT MUFFINS** · Apricot with Granola, Berry Berry with Sliced Almonds, Cranberry Orange, Maple Pecan**C17** · \$31.00/dozen**DANISH** · Cheese, Apple, Blueberry, Cherry**C18** · \$30.00/loaf**BREAKFAST BREADS** · Banana, Apple Cinnamon, Chocolate Pecan**C19** · \$30.00/dozen**SCONES** · Cream Cheese, Chocolate Chip, Raisin, Cherry Almond, Blueberry**C20** · \$33.00/dozen**CROISSANTS** · Traditional, Chocolate, Almond, Raspberry**C21** · \$34.00/dozen**MEXICAN BREADS** · Apple, Pineapple or Cheese Empañada, Cinnamon Twist, Pan Dulce, Coconut, Cheese or Sweet Milk Buns**C22** · \$30.00/dozen**BAGELS** · Plain, Poppy Seed, Sesame, Cinnamon Raisin, Blueberry**C23** · \$30.00/dozen**HEALTHY LOW FAT SCONES** · Cinnamon, Blueberry, Chocolate Chip**C24** · \$36.00/dozen**PREMIUM PASTRIES** · Cinnamon Buns, Bear Claws, Pecan Sticky Buns**C25** · \$32.00 each**COFFEE CAKE** · Cream Cheese, Blueberry, Raspberry, Cinnamon Apple Walnut**C26** · \$36.00/dozen**STRUDELS** · Apple, Cherry, Blueberry, Apricot, Raspberry**C27** · \$36.00/dozen**TURNOVERS** · Apple, Cherry**C28** · \$30.00/dozen**MEXICAN TREATS** · Buñuelos, Churros, Cinnamon Sugar Cookies

C29 · \$32.00/dozen

Centerplate Catering's Dessert Bar

CHOCOLATE CARAMEL COCONUT MUDSLIDE BARS

Chocolate Brownie Crust drenched with Creamy Caramel,
Chocolate Ganache, Caramelized Pecans, Toffee Pieces,
and Lightly Roasted Coconut

C30 · \$27.00/dozen

FRESH BAKED COOKIES

Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut
Fudge Nut Brownie, Peanut Butter

C31 · \$27.50/dozen

RICE KRISPY TREATS

Traditional, Chocolate, M&M

C32 · \$29.50/dozen

BROWNIES

Fudge, Chocolate Chip, Walnut, Blondie, Peanut Butter

C33 · \$31.50/dozen

FRUIT BARS

Apple, Raspberry, Lemon, Apricot, Pecan

C34 · \$225.00 each

FULL SHEET CAKE (80 slices)

with Choice of Fruit or Cream Filling

C35 · \$112.50 each

HALF SHEET CAKE (40 slices)

with Choice of Fruit or Cream Filling

Custom artwork available at an additional charge.

Contact your Catering Sales Manager for information.

“We’ve gotten a lot of great comments back on the food - especially the Exhibit Hall reception and the Mushroom Station. People just cannot stop talking about that!”

BioCom San Diego

Jennifer Landress, CMP - Associate Director of Events



FROM THE PANTRY

C36 · \$4.25 per person
SLICED SEASONAL FRUIT
 Served with Honey Raspberry Yogurt Dipping Sauce

C37 · \$2.00 each
WHOLE FRESH FRUIT

C38 · \$3.25 each
ASSORTED YOPLAIT™ YOGURT

C39 · \$1.50 each
INDIVIDUAL CARTONS OF MILK

C40 · \$4.50 each
ASSORTED CEREALS AND MILK

C41 · \$5.50 each
**INDIVIDUAL HEALTHY START CEREALS AND
 WHOLE GRAIN INSTANT OATMEAL**
 Served with Milk, Honey and Brown Sugar

C42 · \$2.00 each
INDIVIDUAL BAGS OF CHIPS
 Kettle Classic™ Kettle Chips, Lay's™ Potato Chips,
 Barbeque Chips, Ruffles, Fritos,
 Rold Gold™ Pretzel Twists

C43 · \$2.75 per person
TORTILLA CHIPS AND SALSA

C44 · \$19.00 per quart
FRESH GUACAMOLE

C45 · \$3.00 per person
POTATO CHIPS AND DIP
Please select from the following options:
 Creamy Cucumber with Fresh Dill
 Sun Dried Tomato, Herb and Sour Cream
 Roasted Garlic, Mushroom and Blue Cheese
 Toasted Onion and Scallion
 Southwest Bean Dip with Jalapeños and Cilantro

C46 · \$13.50 per pound
PRETZEL TWISTS

C47 · \$19.50 per pound
MIXED NUTS

C48 · \$13.50 per pound
SNACK MIX
 Traditional, Asian, Spicy

C49 · \$2.75 each
GIANT SOFT PRETZELS
with a choice of one topping:
 Mustard, Cream Cheese, Nacho Cheese Sauce,
 Marinara Sauce

C50 · \$2.75 each
QUAKER CHEWY GRANOLA BARS

C51 · \$2.50 each
KELLOGG'S™ NUTRI-GRAIN BAR

C52 · \$2.50 each
**KELLOGG'S™ CEREAL AND MILK
 BREAKFAST BARS**

C53 · \$24.00 per pound
MINI CANDY BARS

C54 · \$2.50 each
FULL SIZE CANDY BARS

C55 · \$3.25 each
ICE CREAM NOVELTIES

C56 · \$5.50 each
PREMIUM ICE CREAM NOVELTIES

C57 · \$1.75 per bag
FRESHLY POPPED POPCORN
*An Attendant is required to prepare
 and distribute to your guests.*
*A \$25.00 per hour (four hour minimum) labor fee
 will apply, plus a \$95.00 Machine Rental.*

ISN'T IT NUTS BREAK · C58 · \$9.75 per person

Individual Bags of Dry Roasted Peanuts
Pecan Caramel Bars and Walnut Brownies
Freshly Brewed Coffee and Nut Flavored Coffee

LOCO FOR COCOA BREAK · C59 · \$11.50 per person

Chocolate Dipped Oreo Cookies, Pretzel Rods and California Strawberries
Double Fudge Brownies
Chocolate Covered Peanut Clusters
Freshly Brewed Coffee and Decaffeinated Coffee

COUNTRY DAY BREAK · C60 · \$10.00 per person

Sliced Seasonal Fresh Fruit and Berries
Whole Seasonal Fresh Fruit Basket
Strawberry Custard Tartlets, Lemon Squares, Raspberry Streusel Bars and Apple Cinnamon Bars
Lemon Poppy Seed Cookies and Walnut Fig Cookies
Freshly Brewed Coffee and Fresh Squeezed Lemonade

JULIAN APPLE BREAK · C61 · \$10.00 per person

Crates of Seasonal Fresh Apples
Cinnamon Apple Strudel and Apple Scones
served with Butter and Preserves
Apple Walnut Coffee Cake and Apple Nutri Grain Bars
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
Hot Apple Cider available upon request

SAN DIEGO HARVEST BREAK · C62 · \$12.50 per person

Grilled Local Vegetable Antipasto Display, Herb Marinated Olives and Roasted Peppers
Warm Artichoke and Spinach Dip, Gourmet Cheese Board with Regional Favorites
Toasted Specialty Flat Breads and Lavosh Crackers
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

TAKE ME OUT TO THE BALL PARK BREAK · C63 · \$10.00 per person

Individual Bags of Dry Roasted Peanuts, Cracker Jack
Jumbo Pretzels with Mustard
Individual Bags of Popcorn
Lemonade, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea



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BOX LUNCH · L1 · \$16.50 per person

CHOICE OF SANDWICH ON A MINI BAGUETTE:

Turkey and Swiss Cheese, Roast Beef and Cheddar Cheese,
Ham and Cheddar Cheese or Grilled Vegetables

Individual Bag of Potato Chips
Whole Fresh Fruit
Gourmet Chocolate Chip Cookie
Soda

DELICATESSEN BOX LUNCH · L2 · \$17.75 per person

CHOICE OF SANDWICH:

Smoked Turkey and Swiss Cheese on Ciabatta Bread
Roast Beef and Cheddar on Herbed Focaccia Bread
Italian Panini Sandwich with Salami, Ham, Capicola, Mortadella and Provolone Cheese
Vegetarian Panini with Grilled Vegetables

Gourmet Potato Chips
Pasta Salad
Whole Fresh Fruit
Gourmet Chocolate Chip Cookie
Soda

GOURMET BOX LUNCH · L3 · \$20.50 per person

GOURMET WRAP SANDWICH

CHOICE OF WRAPS:

Southwest Roast Beef Wrap with Grilled Peppers
Grilled Turkey with Pesto Wrap
Grilled Vegetable Wrap

Pasta Salad
Gourmet Potato Chips
Whole Fresh Fruit
Gourmet Brownie
Soda

GOURMET BOX LUNCH · L4 · \$20.50 per person

GOURMET SALAD

CHOICE OF SALADS:

Chinese Chicken Salad
Grilled Chicken Caesar Salad

Gourmet Potato Chips
Whole Fresh Fruit
Gourmet Brownie
Soda



CHILLED PLATED SALAD ENTREES

*Plated Salad Entrees include Hearth Baked Rolls and Butter, Dessert,
Freshly Brewed Coffee, Decaffeinated Coffee and Hot or Iced Tea*

L5 · \$23.50 per person

MEDITERRANEAN MARINATED BREAST OF CHICKEN

Served on a bed of Baby Lettuces with Toasted Walnut Tabbouleh,
Grilled Fresh Vegetables, Kalamata Olives, Feta Cheese and Roasted Tomatoes
Red Wine Herb Vinaigrette

L6 · \$28.50 per person

PAN SEARED SALMON

Marinated in Meyer Lemon and Chives
Served on a bed of Red Oak Leaf Lettuce and Citrus Couscous
Cucumber and Red Onion Salad
Heirloom Tomatoes and Grilled Asparagus Spears
Yogurt Dill Dressing

L7 · \$23.00 per person

GRILLED MARINATED BREAST OF CHICKEN

Served on a bed of Spring Salad Greens, Pearl Pasta and Dried Apricot Salad
Fresh Seasonal Berries, Maytag Blue Cheese and Toasted Almonds
White Balsamic Vinegar and Honey Dressing

CHILLED PLATED SANDWICH ENTREES

Plated Sandwich Entrees include Dessert, Freshly Brewed Coffee, Decaffeinated Coffee and Hot or Iced Tea

L8 · \$22.25 per person

GRILLED EGGPLANT AND WILD MUSHROOM PANINI

Served with Havarti Cheese on Herbed Focaccia Bread
Marinated Bean Salad
Root Vegetable Chips

L9 · \$20.00 per person

GRILLED CHICKEN AND PESTO CIABATTA BREAD SANDWICH

Roasted Red Peppers, Tomatoes, Romaine Lettuce and Sunflower Sprouts
Marinated Bocconcini with Olives, Capers and Balsamic Vinaigrette
Garnished with Vine Ripened Tomatoes

“The compliments received for the excellent lunch abound,
and the service provided by your staff was stellar.”

Patricia Bolek Bovee, Marketing/Creative Consultant



LUNCH SALADS

Included with all Luncheon Entrees

SAN DIEGO FIELD LETTUCES

Mesclun Salad with Vine Ripened Red and Yellow Tomatoes,
Sliced Cucumber, Carrot Curls with Red Wine Vinaigrette

ASIAN PACIFIC SALAD

Crisp Romaine Lettuce and Napa Cabbage
Sweet Red Pepper, Mandarin Oranges, Bean Sprouts, Slivered Almonds,
Enoki Mushrooms, Fried Rice Noodles with Orange Soy Vinaigrette

BABY SPINACH SALAD

Young Tender Spinach Leaves with French Green Beans, Toasted Walnuts,
Diced Red Pepper, Flat Leaf Italian Parsley with Walnut Herb Vinaigrette

GARDEN CHOP SALAD

Chopped Hearts of Romaine and Head Lettuce
Diced Tomatoes, Sliced Olives, Red Radish, Julienne Carrots, Diced Cucumber,
Daikon Sprouts, Sunflower Seeds, Feta Cheese with Lemon Oregano Vinaigrette

CALIFORNIA CITRUS SALAD

Tender Baby Greens with California Citrus Segments, Currant Tomatoes,
Pea Shoots, Garden Sprouts, Toasted Sliced Almonds with Ginger Citrus Vinaigrette

TRADITIONAL CAESAR SALAD

Chopped Romaine Lettuce with Classic Caesar Dressing,
Garlic Herb Croutons and Parmesan Cheese

LUNCH ENTREES

*All Luncheon Entrees to include a choice of Salad, Seasonal Vegetables, Hearth Baked Rolls and Butter,
Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot or Iced Tea.*

L10 · \$29.00 per person

BRAISED BREAST OF CHICKEN

Cabernet Wine Sauce with Confit of Leeks and Forest Mushrooms
Wild Rice and Toasted Pine Nut Pilaf
Sautéed Fresh Seasonal Vegetables

L11 · \$28.50 per person

ASIAGO CRUSTED BREAST OF CHICKEN

Roasted Tomato and Herb Ragout,
Spinach and Sweet Onion Orzo Pasta
Sautéed Fresh Seasonal Vegetables

L12 · \$24.00 per person

ITALIAN HERB EGGPLANT MANICOTTI

Stuffed with Spinach, Asparagus, Mascarpone and Asiago Cheese
Spicy Tomato and Red Pepper Sauce
Sautéed Fresh Seasonal Vegetables

(Vegetarian Entrée)



L13 · \$35.50 per person

**SWEET ONION AND STAR ANISE
MARINATED TOP SIRLOIN OF BEEF BROCHETTES**Served over Long Rice Noodles with Spicy Peanut Sauce
Spring Onion and Sweet Pepper Stir Fry

L14 · \$30.00 per person

GRILLED BREAST OF CHICKENCaramelized Onion, Bacon and Fresh Thyme
Rosemary Roasted New Potatoes
Sautéed Fresh Seasonal Vegetables

L15 · \$36.00 per person

HOT AND SOUR CHICKEN AND PRAWNSServed over Udon Noodles with Baby Corn,
Straw Mushrooms, Red Pepper and Sesame Seeds
Sautéed Fresh Seasonal Vegetables

L16 · \$37.00 per person

**GRILLED MEDALLION OF TOP SIRLOIN
AND PAN ROASTED MAHI MAHI**Caramelized Shallot and Chive Mashed Potatoes
Braised Red Cabbage, Tart Apple Demi Glace and Pumpkin Seed Butter Sauce
Sautéed Fresh Seasonal Vegetables

L17 · \$35.00 per person

GRILLED MARINATED TRITIP STEAKCracked Black Pepper and Grain Mustard Sauce
Golden Parmesan Potato Wedges
Balsamic Vinegar Reduction
Sautéed Fresh Seasonal Vegetables

L18 · \$33.50 per person

CHILE SEARED SALMON FILETLime Butter and Toasted Pumpkin Seeds
Roasted Corn and Red Pepper Mashed Potatoes
Sautéed Fresh Seasonal Vegetables

LUNCH DESSERTS

Included with all Luncheon Entrees

SOUTHERN CALIFORNIA FRESH FRUIT TART

Vanilla Bean Sauce and Toasted Almonds

GINGER SPICE CHEESECAKE

Cinnamon Crème Anglaise and Candied Orange Peel

GRANNY SMITH APPLE CRISP

Caramel Sauce and Armagnac Cream

CARAMEL FLAN

Fresh Mango Coulis and Cactus Pear Syrup

CHOCOLATE WALNUT TORTE

Fresh Raspberries and Chocolate Sauce

BLUEBERRY CREAM CHEESE TURNOVER

Lemon Fondant and Crystallized Sugar

“Keeping our staff happy and fed is critical to a meeting. Your attention to detail and a great staff pulled it off. Please tell your chef that everyone commented on how good the food is at your facility.”

American Optometric Association
Marlene Burle, CMP, Sr. Meetings and Event Manager, Conferon



L19 · \$32.00 per person

SAVORING SAN DIEGO LUNCH BUFFET (STATIONS)

This Luncheon Buffet offers many combinations of foods to best suit your attendees, and allows you to determine the buffet inclusions. *Minimum requirement of 50 guests.*

*Additional courses and meal accompaniments can be added.
Contact your Catering Sales Manager for additional information.*

SALADS

(Please choose two selections)

CALIFORNIA GARDEN SALAD

Shredded Carrot, Shredded Red Cabbage, Grape Tomatoes, Cucumbers,
Sunflower Sprouts and Red Radishes
Lemon Basil Vinaigrette
Herb Buttermilk Dressing

MARINATED BEAN SALAD WITH GREEN ONION

Sweet Red Pepper and Fresh Herbs
Grain Mustard Vinaigrette

GRILLED VEGETABLE AND ORZO PASTA SALAD

Toasted Pine Nuts
Balsamic Vinaigrette Dressing

CHILE AND LIME MARINATED JICAMA SALAD

Sweet Peppers and Cilantro

SHIITAKE MUSHROOM, ROASTED CORN AND WILD RICE SALAD

Walnut Oil and Rosemary Vinaigrette

FUSILLI PASTA SALAD

Greek Olives, Red Onion and Capers
Herbed Feta Cheese Vinaigrette

THICK SLICED RED AND YELLOW VINE RIPENED TOMATOES

Red Onion, Basil, Cracked Black Pepper and Extra Virgin Olive Oil

GARDEN FRESH VEGETABLE CRUDITES

Lemon Herb Dipping Sauce

GRILLED VEGETABLE ANTIPASTO

Extra Virgin Olive Oil and Balsamic Vinegar



SAVORING SAN DIEGO BUFFET LUNCH *(continued)***CHOICE OF HOT ENTRÉE***(Please choose two selections)***GRILLED BREAST OF CHICKEN**

Orange Fennel Glaze, Capers and Flat Leaf Parsley

PAN ROASTED MAHI MAHI

Grilled Corn, Green Chile and Lime Sauce

PAN SEARED SALMON

Red Miso Sauce, Toasted Sesame Seeds and Spring Onions

MARINATED BREAST OF CHICKEN

Sherry, Grain Mustard and Tarragon Sauce

OVEN ROASTED PORK LOIN

Caribbean Spices and Dried Apricot Chutney

GRILLED SIRLOIN OF BEEF

Bacon, Mushroom and Thyme Demi Glaze

GRILLED BEEF TRI TIP

Red Wine Demi Glace and Sautéed Mushrooms

CHEESE AND SPINACH STUFFED PASTA SHELLS

Asiago Cream and Tomato Basil Chutney Sauce

DESSERTS*(Please choose three selections)*

Gourmet Assortment of Fresh Baked Cookies,
 Wild Berry Mousse Cake, Tiramisu, Coconut Custard Cake,
 Pure Passions Fruit Mousse Cake,
 Assorted Fruit and Nut Dessert Bars

*To accompany your selections:***ROASTED BABY POTATOES**

with Garlic and Chives

- OR -

MULTI GRAIN PILAF

with Wheat Berries and Barley

SAUTÉED SEASONAL FRESH VEGETABLES**HEARTH BAKED ROLLS AND BUTTER****FRESHLY BREWED COFFEE · DECAFFEINATED COFFEE****SELECTION OF HOT HERBAL TEAS****ICED TEA**

L20 · \$24.00 per person
DELI LUNCH BUFFET

MIXED FIELD GREENS with Tomato, Cucumber, Carrot Curls, Creamy and Vinaigrette Dressings

BOW TIE PASTA with Sun Dried Tomato, Basil and Balsamic Vinaigrette

RED SKIN POTATO SALAD with Sour Cream and Dill

SHREDDED COLE SLAW with Toasted Caraway Seeds

SLICED MEATS AND CHEESES to include: Smoked Turkey Breast, Roast Beef, Cured Ham, Genoa Salami, Cheddar, Swiss and Jack Cheeses

Served with:

Kaiser Rolls, French Baguettes, Toasted Onion Rolls and Dark Rye
Lettuce, Tomato, Onion, Dill Pickle Spears,
Mayonnaise, Whole Grain and Yellow Mustards

WHOLE FRESH FRUIT BASKET, COOKIES, BROWNIES AND FRUIT BARS

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND HOT OR ICED TEA



DINNER SALADS

Choice of Dinner Salad included with all Dinner Entrees

SOUTHWEST CHOPPED SALAD

Baby Field Greens and Romaine Lettuce
Topped with Roasted Corn, Diced Red Pepper, Diced Tomato, Black Olives,
Ranchero Cheese, Cilantro, Fried Tortilla Strips
Chile Lime Vinaigrette

BABY ROMAINE AND OAK LEAF LETTUCE SALAD

Red and Yellow Vine Ripened Tomatoes, Toasted Pumpkin Seeds,
Ficelle Croutons with Asiago Cheese
Avocado Vinaigrette

ORGANIC BABY GREENS SALAD

Dried Mission Figs, Toasted Walnuts, Maytag Blue Cheese and Grape Tomatoes
Balsamic Fig Vinaigrette

TRADITIONAL CAESAR SALAD

Chopped Romaine Lettuce with Classic Caesar Dressing
Garlic Herb Croutons and Parmesan Cheese

SPINACH, ENDIVE AND LOLA ROSA SALAD

Fresh Raspberries, Candied Pecans, Dried Cranberries, Stilton Cheese Crumbles
Raspberry Champagne Vinaigrette

MESCLUN AND BOSTON BIBB LETTUCE SALAD

Red and Yellow Tear Drop Tomatoes, Pea Shoots, Cucumbers and Sourdough Croutons
Buttermilk Roasted Tomato Dressing

“I could not have asked for better service, food, presentation and timeliness.
You know you are doing something right when our staff raves about the food.”

American Society for Training and Development
Cheryll Canuel Hairston, Manager, Conferences and Meetings



DINNER ENTREES

All Dinner Entrees include a choice of Salad, Chef's Selection of Seasonal Vegetables, Hearth Baked Rolls and Butter, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee and Hot or Iced Tea.

D1 · \$39.95 per person

MAPLE AND BROWN SUGAR MARINATED SALMON

Orange Fennel Relish
Trio of Roasted Heirloom Potatoes
Grilled Asparagus drizzled with a Balsamic Glaze

D2 · \$34.50 per person

GRILLED CHICKEN, ASPARAGUS AND ROASTED TOMATO LASAGNA

Spicy Tomato Herb Sauce and Parmesan Mushroom Cream
Bouquet of Fresh Seasonal Vegetables
Garnished with Italian Flat Leaf Parsley and Shaved Asiago Cheese

D3 · \$35.50 per person

GRILLED BREAST OF CHICKEN

Opal Basil, Artichoke and Caper Relish
Roasted Red Skin Mashed Potatoes
Bouquet of Fresh Seasonal Vegetables

D4 · \$39.75 per person

DUO OF PORTOBELLO MUSHROOM STUFFED CHICKEN BREAST AND PETITE MEDALLION OF BEEF

Roasted Tomato and Onion Ragout, Cabernet Wine Sauce,
Toasted Almond, Herb and Wild Rice Pilaf
Bouquet of Fresh Seasonal Vegetables

D5 · \$36.00 per person

EXOTIC MUSHROOM AND WILD RICE TURNOVER

Caramelized Leeks, Sherry and Cream
Lemon Walnut Pesto Sauce
Bouquet of Fresh Seasonal Vegetables
(Vegetarian Entrée)

D6 · \$42.00 per person

MESQUITE WOOD GRILLED SALMON

Roasted Pear Salsa
Steamed Chinese Black Rice
Roast Vegetable Stack

D7 · \$37.50 per person

HERB STUFFED BREAST OF RANGE CHICKEN

Tomato, Basil and Caper Sauce
Parmesan Potato Puree
Bouquet of Fresh Seasonal Vegetables



D8 · \$51.50 per person

**DUO OF GRILLED TENDERLOIN OF BEEF AND
MARYLAND CRAB CAKES**

Sherry Peppercorn Sauce, Citrus Relish and Spicy Remoulade
Sour Cream and Toasted Onion Mashed Potatoes
Bouquet of Fresh Seasonal Vegetables

D9 · \$56.95 per person

PEPPER AND HERB ENCRUSTED FILET OF BEEF

Porcini Mushroom and Tarragon Sauce
Creamy Gorgonzola Potato Dauphinoise
Bouquet of Fresh Seasonal Vegetables

D10 · \$59.00 per person

GRILLED 10 OZ. BEEF RIB CHOP

Red Wine Demi Glace
Twice Baked Potato with Cheddar Cheese and Chives
Crisp Onion Confetti
Bouquet of Fresh Seasonal Vegetables

D11 · \$46.75 per person

**BOURBON GLAZED MEDALLION OF PORK TENDERLOIN
AND OVEN-SEARED JUMBO PRAWNS**

Charred Apricot Chutney and Pineapple Relish
Panko Crusted Risotto Cake
Medley of Roasted Winter Root Vegetables

“The food was great and plentiful and the staff warm and hospitable.”

Joint Mathematics Meetings
Diane Saxe, Director, Meetings and Conferences



DINNER DESSERTS

Choice of Dessert included with all Dinner Entrees

CARAMELIZED PEAR AND ALMOND TART

Amaretto Cream and Caramel

RASPBERRY BLACKOUT TORTE

Fresh Raspberries and Chocolate Port Sauce

CENTERPLATE'S WHITE CHOCOLATE PANNA COTTA

Fresh Seasonal and Fruit Coulis

LEMON CURD TART

Black Currant Syrup and Wild Blackberries

DOUBLE CREAM NEW YORK CHEESECAKE

Hazelnut Toffee Sauce

CREMÉ BRULÉE CHEESECAKE

Vanilla Bean Cremé Anglaise

CHOCOLATE DECADENCE TORTE

Espresso Mousse and Pomegranate Port Reduction

STRAWBERRY MASCARPONE ROULADE

Fresh Strawberries and Chantilly Cream

“You are true professionals and very dedicated to providing the best food and beverage product and service.”

Mandie Aadland, Convention Manager, Smith, Bucklin and Associates, Inc.

COLD HORS D'OEUVRES

R1 · \$36.50 per dozen
SERRANO HAM AND SPANISH OLIVE CANAPE

R2 · \$33.25 per dozen
PARMESAN CROSTINI WITH CHARRED BABY TOMATO, FRESH MOZZARELLA AND OPAL BASIL

R3 · \$33.25 per dozen
GRILLED ARTICHOKE, OLIVE AND RED PEPPER FOCACINI

R4 · \$33.25 per dozen
BOURSIN CHEESE MOUSSE WITH CARAMELIZED ONION IN PHYLLO

R5 · \$33.25 per dozen
BRIE CANAPÉ WITH MANDARIN ORANGE AND HONEY GLAZED PECANS

R6 · \$36.50 per dozen
ARTICHOKE BOTTOM WITH OLIVE, PINE NUT AND FETA CHEESE RELISH

R7 · \$36.50 per dozen
SEARED BEEF TENDERLOIN WITH ANCHO CHILE AND HEARTS OF PALM

R8 · \$33.25 per dozen
SUN DRIED TOMATO AND BASIL CROSTINI

R9 · \$36.50 per dozen
BELGIAN ENDIVE WITH GORGONZOLA CHEESE MOUSSE AND CARAMELIZED PECANS

R10 · \$43.00 per dozen
CHILE ROASTED PRAWN WITH CITRUS AND CILANTRO

R11 · \$33.25 per dozen
PROSCIUTTO WRAPPED MELON

R12 · \$33.25 per dozen
CURRIED CHICKEN TART WITH PINE NUTS AND ITALIAN PARSLEY

R13 · \$39.75 per dozen
STUFFED GRAPE LEAVES STUFFED WITH ROASTED VEGETABLES AND BROWN RICE

R14 · \$33.25 per dozen
HERBED GOAT CHEESE IN BRIOCHE

R15 · \$36.50 per dozen
SMOKED SALMON WITH RED ONION AND CAPERS ON PUMPERNICKEL

R16 · \$43.25 per dozen
TOASTED PITA WITH CURRIED LAMB AND CHICKPEA PUREE

Minimum order of two dozen per item.

HOT HORS D'OEUVRES

R17 · \$33.25 per dozen
HIBACHI BEEF SKEWER WITH GREEN ONION AND TERIYAKI GLAZE

R18 · \$29.75 per dozen
MINI DEEP DISH PIZZA

R19 · \$43.25 per dozen
SPICED LAMB WITH DATES AND WALNUTS IN FRIED RICE PAPER

R20 · \$29.75 per dozen
SWEET ONION AND TOFU POTSTICKER

R21 · \$36.00 per dozen
ASPARAGUS AND ASIAGO CHEESE TART

R22 · \$36.50 per dozen
BANANA NUT CRUSTED CHICKEN STRIP WITH HOISIN BARBEQUE SAUCE

R23 · \$33.25 per dozen
SOUTHWEST SPRING ROLL WITH CHORIZO AND BLACK BEANS

R24 · \$39.75 per dozen
COCONUT CRUSTED SHRIMP WITH PINEAPPLE CHILE CHUTNEY

R25 · \$33.25 per dozen
GOAT CHEESE AND EXOTIC MUSHROOM EGG ROLL

R26 · \$33.25 per dozen
HERB BREADED CALAMARI STRIPS WITH SPICY TOMATO SAUCE

R27 · \$29.75 per dozen
MINI CHEESE AND ROASTED VEGETABLE QUESADILLAS

R28 · \$29.75 per dozen
SPANAKOPITA

R29 · \$36.00 per dozen
CARAMELIZED ONION AND BLUE CHEESE STRUDEL

R30 · \$36.50 per dozen
ORANGE CHICKEN SPRING ROLL WITH GINGER AND SWEET CHILE

R31 · \$36.50 per dozen
ROSEMARY CHICKEN BROCHETTE WITH GRAIN MUSTARD

R32 · \$36.50 per dozen
SOUTHWEST SHRIMP AND CHORIZO EMPANADA

Minimum order of two dozen per item.

HOT HORS D'OEUVRES

R33 · \$29.75 per dozen
COCONUT CURRY BEIGNET WITH SWEET PAPAYA REMOULADE

R34 · \$26.50 per dozen
SHARP CHEDDAR AND ASIAGO CHEESE PASTRY STRAWS

R35 · \$39.75 per dozen
MAPLE GLAZED DUCK AND SHIITAKE MUSHROOM BROCHETTE

R36 · \$36.50 per dozen
**GORGONZOLA CHEESE WELLINGTON
WITH CRISP PANCETTA BACON AND WALNUTS**

R37 · \$33.25 per dozen
BRAISED PORK SKEWERS WITH ANCHO CHILE SAUCE

R38 · \$43.00 per dozen
SESAME PRAWN SATAY

R39 · \$43.00 per dozen
COCONUT CRAB CAKE WITH SWEET CHILE REMOULADE

R40 · \$30.00 per dozen
ASIAN SPICED CHICKEN WING DRUMMETTE

Minimum order of two dozen per item.

“It will be hard to beat the Welcoming Reception venue in any of our other cities.
The view, the weather, the food and beverage. Wow!”

Golf Course Superintendents Association of America
Bonnie J. Stephenson, CMP, Director, Conference Events and Meeting Planning

STATIONS**R41** · \$5.50 per person**IMPORTED AND DOMESTIC CHEESE DISPLAY**Garnished with Seasonal Fruit
Sliced Baguettes and Assorted Crackers**R42** · \$4.25 per person**DISPLAY OF SLICED SEASONAL FRUIT AND BERRIES**

Served with Honey Raspberry Yogurt Dipping Sauce

R43 · \$3.75 per person**FRESH VEGETABLE CRUDITÉ BASKET**

Creamy Avocado Dip and Spicy Tomato Ranch Dip

R44 · \$4.50 per person**GRILLED AND MARINATED VEGETABLE DISPLAY**

Extra Virgin Olive Oil, Hummus Dip and Toasted Pita Bread Chips

R45 · \$10.95 per person**CALIFORNIA COASTAL MARKET PLACE**Imported Meats and Cheeses, Grilled Vegetables, Roasted Peppers,
Marinated Olives, Herbs and Extra Virgin Olive Oil
Served with Focaccia and Toasted Flat Breads**R46** · \$11.25 per person**GOURMET OLIVE AND ARTICHOKE BAR**Warm Asiago Cheese and Artichoke Dip, Wine Marinated Olives,
Herb Marinated Artichokes, Tapenades, Purees and Spreads
Served with Hearth Baked Artisan Breads, Lavosh and Gourmet Crackers**R47** · \$8.25 per person**PASTA STATION**

· Tri Colored Cheese Tortellini · Penne Rigate

Choice of two sauces:· Vodka Cream Sauce · Marinara Sauce · Pesto Sauce · Bolognese Sauce
Served with Crushed Red Pepper and Parmesan Cheese**R48** · \$9.75 per person**NACHO STATION**Crisp Corn Tortilla Chips, Southwest Seasoned Carne Asada, Refried Pinto Beans,
Jalapeño Cheddar Cheese, Sliced Jalapeño Peppers, Diced Tomatoes, Sliced Black Olives,
Fresh Chopped Scallions, Cilantro, Spicy Mexican Salsa, Sour Cream and Fresh Guacamole

R49 · \$132.50 each

BAKED BRIE *(Each wheel serves 30 guests)*

Imported Brie topped with a choice of sweet or savory fillings,
 Wrapped in Puff Pastry and baked until golden brown, served warm

Selection of one topping:

- Raspberry and Pecan dusted with Powdered Sugar
- Dried Apricot and Walnut with Brown Sugar
- Roasted Tomato and Fresh Basil
- Exotic Mushroom, Roasted Garlic and Caramelized Onions
- Lemon, Pistachio and Fresh Herbs

Served with Sliced Baguettes and Gourmet Crackers

R50 · \$12.50 per person

ASIAN NOODLE BAR AND STIR FRY STATION

Chow Mein Noodles, Udon Noodles and Steamed Jasmine Rice
 Stir Fried Vegetables and Teriyaki Chicken

R51 · \$6.75 per person

BRUSCHETTA AND FLAT BREAD STATION

Served with Extra Virgin Olive Oil and Specialty Toppings to include:

- Lemon and Artichoke Relish
- Herb Roasted Eggplant and Tomato Caponata
- Green Olive Tapenade
- Fresh Tomato, Basil and Garlic Bruschetta

Served with a variety of Toasted Flat Breads

R52 · \$7.25 per person

SOUTHWEST QUESADILLA STATION

Please choose three (3) from the following selections:

- Black Bean, Cotija Cheese and Roasted Chiles
- Shredded Chicken, Poblano Chile and Smoked Gouda Cheese
- Grilled Southwest Vegetables and Jalapeño Pepper Jack Cheese
- Braised Pork in Ancho Chile Sauce, Toasted Pumpkin Seeds and White Cheddar Cheese
- Bay Shrimp, Roasted Garlic, Cilantro and Monterey Jack Cheese

Served with Roasted Tomatillo Salsa, Salsa Fresca and Guacamole

R53 · \$600.00/serves 50

SUSHI STATION

Assorted California Rolls, Shrimp, Yellowtail and Salmon
 Served with Wasabi, Ginger and Soy Sauce

R54 · Market Price

RAW BAR

Oysters on the Half Shell, Jumbo Shrimp and Crab Claws
 Served with Cracked Pepper, Cocktail Sauce and Lemon Wedges

R55 · \$10.50 per person

PETIT PATISSERIE STATION

A Gourmet Selection of Miniature French Pastries, Petit Fours, Mini Tartlets, Chocolate Truffles and Chocolate Dipped Strawberries

R56 · \$9.25 per person

WILD MUSHROOM STATION*

A bounty of Regional Mushrooms prepared with Garlic, Cream, Demi Glace and Balsamic Vinegar
Served with Hearth Baked Crostini

R57 · Market Price

CALIFORNIA WINE AND CHEESE STATION*

Chef's selection of Regional and Seasonal California Artisan Cheeses
Paired with a premium selection of California Wines
Served with Sliced Baguettes and Gourmet Crackers

R58 · \$9.00 per person

CARVED SANDWICH STATION*

Please select one of the following:

Roast Beef, Smoked Turkey, Spicy Italian or Vegetarian Sandwiches
Served on a 3-foot Ciabatta Loaf, carved to order
Served with Condiments of Tomatoes, Lettuce and Red Onion
Mayonnaise, Mustard, Horseradish Sauce and Cranberry Sauce

R59 · \$8.50 per person

PIZZA STATION*

Fresh Baked Gourmet Pizza

Choice of 3 of the following:

- BBQ Chicken and Red Onion
- Pepperoni
- Spicy Italian Sausage
- Three Cheese

·Roasted Vegetable, Grilled Chicken and Mushroom with Garlic Cream Sauce
Served with Crushed Red Pepper and Parmesan Cheese

**A \$125.00 fee per uniformed Chef for on-site service at these stations.*

CARVED TO ORDER
*(*requires Chef Attendant)*

R60 · \$275.00

BROWN SUGAR AND GRAIN MUSTARD GLAZED BONE IN HAM* *(serves 50)*
 Served with Dijon Mustard, Yellow Mustard and Mayonnaise

R61 · \$295.00

SAGE AND ROSEMARY RUBBED TOM TURKEY* *(serves 50)*
 Served with Orange Cranberry Sauce, Yellow Mustard and Mayonnaise

R62 · \$650.00

STEAMSHIP ROUND OF BEEF
WITH CRACKED BLACK PEPPER AND SEA SALT* *(serves 150)*
 Served with Horseradish Sauce, Whole Grain Mustard and Mayonnaise

R63 · \$450.00

HERB CRUSTED TENDERLOIN OF BEEF* *(serves 30)*
 Served with Horseradish Sauce, Grain Mustard and Mayonnaise

R64 · \$240.00

GARLIC AND ROSEMARY CRUSTED LEG OF LAMB* *(serves 30)*
 Served with Jalapeño Mint Jelly, Whole Grain Mustard and Mayonnaise

R65 · \$325.00

CITRUS AND SPICE MARINATED WHOLE PACIFIC SEA BASS* *(serves 50)*
(Subject to availability)
 Served with Tropical Fruit Salsa, Roasted Tomato Salsa and Spicy Fruit Chutney

R66 · \$250.00

SOUTHWEST SEASONED CENTER CUT BONELESS PORK LOIN* *(serves 30)*
 Served with Roasted Tomato Salsa, Whole Grain Mustard and Jalapeño Mayonnaise
 Served with Miniature Rolls and Appropriate Condiments

**A \$125.00++ fee per uniformed Chef for on-site service at these stations*

“The food prepared and served by your chef and staff was amazingly good!
 My compliments to the Chef!”

American Public Works Association,
Dana W. Priddy, Director of Meetings





THEME STATIONS

R67 • \$18.00 per person

COAST OF BAJA*

Grilled Mahi Mahi with Mini Corn Tortillas
Shredded Green Cabbage, Cilantro, Lime Wedges, Queso Cotija and Jalapeño Cream
Mexican Black Beans
Puerto Nuevo Rolled Lobster Taquitos
Ceviche of Baja Crab and Sea Scallops
Roasted Tomatillo Salsa and Salsa Fresca
Crisp Fried Corn Tortilla Chips
Jicama Melon Salad

R68 • \$16.00 per person

THAILAND*

Beef and Chicken Satay
Swaddee Shrimp in Rice Paper
Steamed Jasmine Rice with Spring Onion
Sweet Chile Sauce and Spicy Peanut Sauce
Thai Pork Purse with Cucumber Chile Relish and Mint
Green Papaya Salad with Peanuts and Lime

R69 • \$17.75 per person

THE YUCATAN PENINSULA*

Grilled Caribbean Fish wrapped in Banana Leaves
Shredded Pork Papisitas with Manchego Cheese and Poblano Chile
Grilled Sweet Potato with Palm Sugar and Molasses
Green Mango Salad with Jicama, Cucumber, Cilantro, Chile and Lime
Tropical Fruit Skewers with Honey Papaya Dipping Sauce

R70 • \$16.95 per person

WINE COUNTRY*

Champagne Pastry Twists with Asiago Cheese
Beef in Brioche with Cabernet and Caramelized Shallots
Stuffed Grape Leaves with Brown Basmati Rice, Toasted Pine Nuts and Roasted Tomatoes
Served with Riesling Yogurt Dip and Herbs
Crisp Potato Cake with Port, Pistachios and Stilton Cheese
Wine Marinated Olives
Green Apple and Grape Salad with Spicy Cress, Radicchio and Walnut Oil Vinaigrette

R71 • \$16.75 per person

MEDITERRANEAN*

Risotto prepared to order with Fresh Herbs, Cream and Pecorino Cheese
Herb and Tomato Tarts with Goat Cheese
Fennel Salad with Olives, Capers and Citrus
Baked Eggplant with Feta Cheese
Chicken with Olives and Rosemary
Skewered Shrimp Provençal

**A \$125.00++ fee per uniformed Chef for on-site service at these stations*

INTERNATIONAL RECEPTION

R72 · \$16.75 per person

***SOUTH AMERICA**

Beef and Chicken Churasco marinated in Citrus and Spices, carved to order
Served with Fresh Citrus, Fresh Fruit Salsa, Hot Pepper Sauce and Chimichurri Sauce
Hearts of Palm Salad
Shrimp Empanada, Ceviche and Clams Moqueca

R73 · \$18.75 per person

***NORTH AFRICA**

Grilled Baby Lamb Chops with Preserved Lemon and Ground Cumin
Green Lentil Salad with Cucumber, Tomato and Yogurt Dressing
Chicken with Olives and Toasted Pine Nuts in Tunisian Brick
Skewered Chicken with Dried Apricots served with a Spicy Peanut Sauce
Couscous with Dried Currants and Dates

R74 · \$16.50 per person

***PACIFIC RIM**

Grilled Tri Tip of Beef with Five Spice Barbeque Glaze
Broccoli and Water Chestnut Salad with Bean Sprouts, Roasted Cashews and Ginger
Ahi Poke with Won Ton Crisps
Pork Pot Stickers with Chile Black Bean Sauce
Grilled Brochettes of Swordfish with Lemon Grass and Cilantro

R75 · \$17.25 per person

***BEACH BASH**

Grilled Chicken Caesar Salad with Traditional Caesar Dressing, Shaved Asiago Cheese and Garlic Croutons
Chilled Shrimp with a Chipotle Cocktail Sauce
Portuguese Sausage and Sweet Pepper Brochettes
Steamed Clams with White Wine and Herbs
Pan Seared Crab Cakes with Red Onion and Dill Remoulade
Barbequed Pineapple Skewers with Brown Sugar, Salt Water Taffy and Homemade Fudge

R76 · \$19.50 per person

***CARIBBEAN**

Medallions of Caribbean Snapper with Lemon Curry Sauce
Tropical Fruit Salad
Conch Fritters with Red Pepper Remoulade
Jerk Chicken Skewers with Black Beans and Scotch Bonnet Peppers
Brochettes of Tamarind Pork with Creole Mustard
Fried Plantains with Island Rum and Brown Sugar

R77 · \$19.00 per person

***CALIFORNIA**

California Vegetable Pâté with Avocado Aioli and Sweet Red Pepper Vinaigrette
Carrot Ginger Slaw with Creamy Dill Dressing
Warm Spinach Dip with Sourdough Toast Points and Olive Crostini
Grilled Baby Artichokes with Goat Cheese
Endive Spears with Blue Cheese and Pistachios
Stuffed Mushrooms with Sausage and California Sharp Cheddar Cheese

**A \$125.00++ fee per uniformed Chef for on-site service at these stations*



PREMIUM LIQUORS

HOSTED - \$5.50 per drink

CASH - \$5.75 per drink

Smirnoff Vodka, Beefeaters Gin, Bacardi Rum, Jose Cuervo Gold Tequila, J&B Rare Scotch,
Jim Beam Bourbon, Seagram's 7 Blended Whiskey, Hennessy VS Cognac

PREMIUM WINE

HOSTED - \$6.25 per glass/\$28.00 per bottle

CASH - \$6.50 per glass

Stone Cellars – Cabernet Sauvignon, Chardonnay, White Zinfandel

DELUXE WINE

HOSTED - \$5.25 per glass/\$24.00 per bottle

CASH - \$5.50 per glass

Copperidge – Chardonnay, Cabernet Sauvignon, White Zinfandel

BEER

DOMESTIC BEER

HOSTED - \$4.00 per bottle

CASH - \$4.25 per bottle

Budweiser/Bud Light
Miller Genuine Draft/Miller Lite
Coors/Coors Light
O'Doul's (non-alcoholic)

IMPORTED BEER

HOSTED - \$4.75 per bottle

CASH - \$5.00 per bottle

Heineken
Amstel Light
Corona

DRAFT BEER

DOMESTIC KEG - \$375.00

*Imported/Micro Brews available upon request.
Prices vary. Please consult with your Catering Sales Manager for pricing.*

*A Bartender Fee of \$125.00 will apply if a minimum guarantee of \$500.00 in sales per bar is not met.
Double Bars are counted as two bars with two guarantees.*

Customization of all liquor, beer and wine available upon request.



CHARDONNAY

Copperidge	\$24.00
Stone Cellars	\$28.00
Edna Valley	\$30.00
Two Tone Farm	\$32.00
J. Garcia, Sonoma	\$34.00
Niebaum Coppola	\$36.00
Clos Du Bois "Reserve"	\$38.00
Franciscan, Napa	\$40.00
Robert Mondavi, Napa	\$42.00
Frei Brothers	\$44.00
Sonoma-Cutrer	\$46.00
Jordan, Sonoma	\$49.00

CABERNET

Copperidge	\$24.00
Stone Cellars	\$28.00
Estancia, Paso Robles	\$32.00
Alexander Valley	\$35.00
Geysler Peak	\$36.00
Hess Select	\$36.00
Villa Mt. Eden "Tall Trees"	\$38.00
Beaulieu Vineyards, Napa	\$40.00
Frei Brothers	\$40.00
William Hill	\$42.00
Beringer, Knights Valley	\$49.00

MERLOT

Copperidge	\$24.00
Stone Cellars	\$28.00
Sterling Vintners Collection	\$34.00
Two Tone Farms	\$36.00
Benziger	\$38.00
Rodney Strong	\$38.00
Frei Brothers	\$40.00
Clos du Bois "Reserve"	\$44.00

PINOT NOIR

Meridian	\$30.00
Summerland	\$40.00
Wild Horse, Santa Barbara	\$44.00
Frei Brothers	\$48.00

ZINFANDEL

Ironstone, Sierra Foothills	\$26.00
Ravenswood, "Old Vines" Sonoma	\$36.00

VARIETAL WINES

Ivan Tamas, Pinot Grigio	\$30.00
Geysler Peak, Sauvignon Blanc	\$32.00
Robert Mondavi, Fume Blanc	\$34.00
Penfolds Thomas Hyland, Shiraz	\$36.00

WHITE ZINFANDEL

Copperidge	\$24.00
Stone Cellars	\$28.00
Beringer	\$32.00

SPARKLING WINE · CHAMPAGNE

Stanford Governor's Cuvée	\$24.00
Domaine St Michelle Brut	\$28.00
Domaine Chandon, Blanc de Noir	\$42.00
Moët & Chandon, White Star	\$84.00
Martinelli's Sparkling Cider	\$18.00

Wines are subject to change based on availability.



