

~2007~ BANQUET MENUS

SAN DIEGO MARRIOTT HOTEL AND MARINA
333 West Harbor Drive
San Diego, California 92101-7709

Telephone: (619) 234-1500
Event Management Office: Extension 6400
Fax: (619) 230-8907



All Prices Do Not Include 22% Taxable Service Charge and Current Sales Tax. All Prices Including Service Charge and Labor Fees are Subject to Change without Notice.

San Diego Marriott Hotel & Marina
333 West Harbor Drive, San Diego, CA 92101
(619) 234-1500
June 2007



Coffee and Hot Tea

Starbucks Frappuccino Drinks
-Coffee, Mocha and Vanilla-
\$4.50 Per Bottle

Starbucks Coffee and Tea Service
\$7.50 Per Person, One Hour Bottomless Cup
\$70.00 Per Gallon

Gourmet Bean Coffee and Tea Service
\$6.00 Per Person, One Hour Bottomless Cup
\$62.00 Per Gallon

Gevalia Coffee and Tea Service
\$68.00 Per Gallon

Starbucks Coffee and Tea Service
Whipped Cream, Sugared Stir Sticks, Chocolate Straws
Cinnamon Sticks, Orange and Lemon Twists
Flavored Creams and Chocolate Shavings
\$73.00 Per Gallon

Pastries

Fruit and Cheese Filled Danish, Sweet Breads
Assorted Fresh Baked Muffins and Low-Fat Selections
\$48.00 Per Dozen

Large Gourmet Bagels, Cream Cheese
Toaster Station
\$5.75 Per Person

Flaky Croissants, Fresh Cinnamon Rolls
Chocolate Hazelnut Coffeecake
\$48.00 Per Dozen

Biscotti
Traditional, Pistachio, Chocolate and Maple Pecan
\$48.00 Per Dozen

Freshly Baked Currant or Dried Cranberry Scones
With Crème Fraîche and Fruit Preserves
\$50.00 Per Dozen

Chocolate Fudge Brownies, Melt Away Bars
Rice Krispie Treats and Blondies
\$48.00 Per Dozen

Churros and Sopapillas with Cinnamon Honey
\$46.00 Per Dozen

Giant Chocolate Chip, Peanut Butter
White Chocolate Chip
Oatmeal Raisin and Sugar Cookies
\$48.00 Per Dozen

Fresh Fruits and Yogurts

Seasonal Whole Fresh Fruit Bowl
Apples, Bananas, Oranges
(10 Pieces)
\$30.00 Per Bowl

Strawberries with Vanilla Bean Flavored Whipped Cream
and Brown Sugar
\$8.50 Per Person

Natural or Fruit Flavored Individual Yogurts
\$4.25 Each

Sliced Seasonal Fruit Display
With Berries and Honey Yogurt
\$7.50 Per Person

Ice Cream and Treats

Assorted Candy Bars
Snickers, Milky Way, Kit Kat, M&M's and Hershey Bars
\$3.50 Each

Individual Bags of Trail Mix
\$4.00 Each

Assorted Ice Cream Treats
Ice Cream Sandwiches and Bars
Frozen Yogurt Bars
\$4.00 Each

Dove Bars and Häagen-Dazs Ice Cream Bars
\$5.00 Each

Chocolate Dipped Strawberries
\$45.00 Per Dozen

Salty Snacks

Spiced Mixed Nuts, Salty Almonds
Dry Roasted Peanuts and Trail Mix
\$5.00 Per Person

Warm Soft Pretzels
With Stone Ground Yellow Mustard
\$48.00 Per Dozen

Wheat and Gourmet Crackers, Sesame Sticks
Party Mix and Carr's Table Wafers
\$22.00 Per Pound

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Grains and Cereals

Assorted Multi-Grain and Granola Bars
\$3.50 Each

Energy and Protein Bars
\$4.25 Each

Individually Boxed Cereals with Banana, Berries, 2% Milk
\$4.00 Per Box

Swiss Bircher Muesli or Hot Oatmeal with Raisins and Nuts
\$4.50 Per Person



Juices and Assorted Beverages

Skim, 2% and Chocolate Milk (By the Half Pint)
\$2.50 Per Half Pint

Freshly Squeezed Orange and Grapefruit Juice
\$48.00 Per Gallon; \$16.00 Per Liter

Apple, Tomato, Cranberry, Pineapple and V-8 Juice
\$40.00 Per Gallon; \$12.00 Per Liter; \$4.50 Individual Bottle

Freshly Squeezed Lemonade
\$40.00 Per Gallon; \$12.00 Per Liter

Arizona Iced Teas
\$4.25 Each

Tropical Iced Teas
\$4.75 Each

Arnold Palmer
Refreshing Combination of Lemonade and Iced Tea
\$40.00 Per Gallon

Assorted Chilled Soft Drinks
Regular, Diet and Caffeine Free
\$4.00 Each

Snapple, PowerAde, SoBe, Red Bull and Propel
\$5.00 Per Bottle

12 Ounce Flavored Gatorade
\$4.75 Each

Chilled Mineral and Spring Waters
\$4.00 Each

Assorted Natural Antioxidant Fruit Juices
16 oz. Pomegranate, Mighty Mango, Blue Machine
Green Machine
\$5.00 Each

Smoothie Station *

Fresh Strawberry, Banana, Mango, and Pineapple
Blended with Yogurt, Honey, Soy Protein and Wheat Germ
\$7.50 Per Person; * Station attendant at \$150.00; Minimum of 25 Guests



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Dunkers and Donuts

Assorted Combinations of Donuts
 Cinnamon and Sugar, Glazed
 Old Fashioned Cake Donuts
 Ice Cold Milk
 Gourmet Bean Coffee and Tea Service
 \$10.25 Per Person

The Fruit Break

A Bountiful Array of Whole and Sliced
 Domestic and Tropical Fruit
 Assorted Flavored Yogurts with Seasonal Berry Toppings
 Granola and Muesli
 Fruit Napoleons
 Assorted Mini Fruit Tarts
 Gourmet Bean Coffee and Tea Service
 \$16.00 Per Person

AM Fitness Break

High Energy Naked Juices®
 Pomegranate, Mighty Mango, Blue Machine
 Green Machine
 Multi-Grain Muffins and Nut Breads
 Whipped Butter and Assorted Jams
 Whole and Cubed Fruit with Honey Dip
 Assorted Yogurts with Fresh Berries
 Assortment of Dried Fruits, Nuts and Banana Chips
 Gourmet Bean Coffee and Tea Service
 \$19.00 Per Person

PM Fitness Break

High Energy Naked Juices®
 Pomegranate, Mighty Mango, Blue Machine
 Green Machine
 Fresh Squeezed Orange and Grapefruit Juice
 Garden Fresh Vegetables
 With Asiago Cheese, Herb and Lemon Dip
 Assorted Power, Energy and Granola Bars, Trail Mix
 Fruit Brochette with Honey Dip
 Propel Energy Water, Red Bull The Energizer Drink
 Gatorade and Bottled Waters
 \$19.00 Per Person

Junk Food Break

Soft Pretzels with Yellow Mustard
 Corn Dogs
 Roasted Peanuts
 Individual Bags of Popcorn
 Mini Oreos, Twinkies, Ho Ho's, Snickers and Mars Bars
 Root Beer, Cream and Orange Soda
 Gourmet Bean Coffee and Tea Service
 \$17.50 Per Person

A Little Taste of Italy

(Minimum of 100 Guests Please)

Tiramisu Squares
 Miniature Cannolis
 Miniature Neapolitans
 Mini Espresso Crème Brûlée
 Plain, Chocolate and Almond Dipped Biscotti
 Frappe Cappuccinos
 Gourmet Bean Coffee and Tea Service
 Bottled Frapuccinos
 Italian Crème Soda
 \$18.95 Per Person

The Ice Cold Break

Frozen Snickers, Milky Ways
 Fudgesicles and Creamsicles
 Frozen Fruit Juice Popsicles
 Häagen-Dazs Ice Cream Bars
 Chilled Soft Drinks, Mineral Water
 Bottled Iced Teas and Iced Coffees
 Starbucks Frappuccinos
 \$16.75 Per Person

Chocolate, Chocolate, Chocolate

Double Fudge Brownies
 Jumbo Chocolate Chip Cookies
 Strawberries Dipped in Chocolate
 White Chocolate Cookies with Macadamia Nuts
 Hot Chocolate with Marshmallows
 Gourmet Bean Coffee and Tea Service
 Chilled Chocolate, Whole Milk, 2% and Skim Milk
 \$16.50 Per Person

Minimum of 25 Guests Please

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Beverage Service

Soft Drinks (Regular and Diet) at \$4.00 Each
Assorted Mineral Waters at \$4.00 Each

Break Prices are Based on a Maximum of 30 Minutes

California Berry Good Break

Individual Cups of Fresh Seasonal Berries Layered with Whipped Cream

Fresh Berry Tarts

Assorted Scones to Include:

California Golden Raisin Scones, Cranberry Scones and Blueberry Scones

Offered from Hot Griddles:

Strawberry Crepes with Toasted Almonds, Whipped Lemon Cream and Chocolate Sauce

YOGURT SMOOTHIES MADE TO ORDER *

Blueberry, Strawberry and Raspberry Smoothies Blended to Order

Gourmet Bean Coffee and Tea Service

Assorted Soft Drinks and Bottled Waters

\$30.00 per person

AFTERNOON COFFEE BREAKS

COOKIE PARADE

Dobosh Wafer Cookies, Florentine Squares
Amaretti Almond Cookies, Linzer Butter Cookies, Assorted French Macaroons
Gourmet Bean Coffee and Tea Service
\$12.50 Per Person

ENGLISH TEA

Scones with Crème Fraîche, Selection of Fresh Fruit Tartlets
English Tea Bread, Shortbread Cookies, Assorted Finger Sandwiches
Gourmet Bean Coffee and Tea Service
\$13.50 Per Person

HEALTH CONSCIOUS

Oatmeal Cookies, Granola Bars
Flaxseed Muffins and Pumpkin Walnut Muffins
Cinnamon Toast, Assorted Fruit Yogurts, Sliced Fresh Fruit
Gourmet Bean Coffee and Tea Service
\$13.50 Per Person

CHOCOLATE LANE

Flourless Chocolate Torte, Chocolate Covered Almonds
Chocolate Crème de Pot, Raspberry Ganache Tart, Chocolate-Tiramisu Cake
Gourmet Bean Coffee and Tea Service
\$14.50 Per Person

MOM'S COOKIES

Assorted Homemade Cookie Selection:
Chocolate Chip, Fudge Nut Brownie, Lemon Poppy Seed
Cappuccino Chocolate Chunk and Vanilla Sugar
Sugar-Free Cookie Selections: Vanilla Butter, Peanut Butter and Chocolate Chip
Gourmet Bean Coffee and Tea Service
\$12.50 Per Person

* Station attendant at \$150.00; Minimum of 25 Guests Please

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CONTINENTAL BREAKFAST SELECTIONS

The San Diego Continental

Freshly Squeezed Orange and Grapefruit Juices
Cranberry and Apple Juices
Fresh Melons and Seasonal Berries
Chilled Fresh Yogurts
Chef's Selection of Muffins
Banana Nut, Blueberry, Carrot and Cranberry
Bear Claws and Cinnamon Rolls
Sweet Butter, Marmalade and Assorted Jams
Gourmet Bean Coffee and Tea Service

\$20.00 Per Person

La Jolla Continental

Chilled Fresh Juices
Tropical Sliced Fruit and Berry Display
Selection of Cereals
Assortment of Chilled Fruit Yogurts
Chef's Breakfast Bakeries
Fruit Filled and Cheese Danish, Flaky Croissants
Homestyle Muffins and Breakfast Breads
Fresh Bagels and Cream Cheese
Toaster Station
Sweet Butter, Marmalade and Assorted Jams
Gourmet Bean Coffee and Tea Service

\$22.00 Per Person

The Bagel Continental

Freshly Squeezed Orange and Grapefruit Juices
Cranberry and Apple Juices
Cubed Fresh Fruit
Bagels and Toaster Station
Plain, Cinnamon Raisin,
Blueberry and Onion Bagels
Cream Cheese, Light Cream Cheese
Smoked Salmon Spread
Herb Chive Spread and Sweet Butter
Gourmet Bean Coffee and Tea Service

\$18.25 Per Person

The Healthy Continental

Chilled Freshly Squeezed Juices
Orange, Grapefruit, and Papaya
Health Shakes
Blueberry, Orange and Wheat Germ
Heart Healthy Muffins and Fruit Breads
Honey and Fresh Fruit Preserves
Assorted Dry Cereals, Granola, Muesli
and Toasted Grains
With Low-Fat, Whole and Soy Milk
Healthy Breakfast Burritos with Egg Whites
and Fresh Garden Salsa
Gourmet Bean Coffee and Tea Service

\$24.00 Per Person

The Marina Continental Breakfast

Freshly Squeezed Orange and Grapefruit Juice
Array of Sliced Seasonal Fruit and Berries
With Individual Flavored Yogurts
Selection of Cold Cereals, Granola and Muesli
With Whole, 2%, Skim Milk, Honey and Dried Fruit
Hot Oatmeal with Brown Sugar and Cream
Assorted Pastries
Buttery Croissants, Pecan Rolls
Assorted Muffins and Fruit Filled Danish
Smoked Salmon and Bagels
With Traditional Accompaniments
Regular and Sweet Butter
Gourmet Bean Coffee and Tea Service

\$24.50 Per Person

The Sweet Continental

Freshly Squeezed Orange
Cranberry Juice
Assorted Bottled Smoothies
Cinnamon Rolls and Danish Pastries
Crumb Cakes, Bear Claws
Lemon Pound Cake
Chocolate Filled Croissants
Gourmet Bean Coffee and Tea Service

\$18.75 Per Person



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CONTINENTAL BREAKFAST ENHANCEMENTS & SANDWICHES

Individual Orange Oatmeal Brûlée Cups
With Citrus Segments
\$5.00 Per Person

Assorted Berries Macerated in Grand Marnier
Vanilla Bean Flavored Whipped Cream, Sugar Cookies
\$5.00 Per Person

Breakfast Tamale
Corn Husk Filled with Scrambled Eggs, Monterey Jack Cheese
Chorizo Sausage and Green Chili Peppers
\$6.25 Per Person

Breakfast Wrap
Scrambled Eggs, Diced Potatoes, Chorizo and Green Chilies
Wrapped in a Flour Tortilla
\$6.75 Per Person

Sliced Smoked Salmon Display with Assorted Mini Bagels and Cream Cheese
Sliced Tomatoes, Red Onions and Capers
\$9.50 Per Person

Breakfast Club Sandwich
Griddled Omelette with Cheddar Cheese and Maple Smoked Pepper Bacon
On English Muffin
\$6.75 Per Person

Assorted Cold Cereals with Bananas, Berries and 2% Milk and Skim Milk
\$4.00 Per Person

Waffle Quarters with Maple Flavored Syrup
\$5.00 Per Person

Scrambled Eggs, Ham and Cheddar Cheese Croissant
\$6.50 Per Person

Petite Spinach and Cheese Quiche
\$5.00 Per Person

Assorted Large Gourmet Bagels and Cream Cheese
Toaster Station
\$5.75 Per Person

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BREAKFAST

Starters:

Granola Bar to Include Mueslix
Granola with Dried Fruits and Nuts, Yogurt and Fresh Berries
\$7.50

Seasonal Sliced Fruit Medley
With Fresh Fruit Coulis
\$4.75

Homemade Almond
Granola Parfait
\$4.75

Banana Oatmeal Brûlée
\$4.75

Entrees:

BAJA BREAKFAST TAMALE & EGGS

Blue Corn Tortillas Filled with Green Chile, Monterey
Jack Cheese and Fluffy Scrambled Eggs
Served with Sour Cream and Ranchero Salsa
\$25.50

FRENCH TOAST BAGUETTES
Three Grilled French Toast Baguettes
Dusted with Cinnamon and Powdered Sugar
Topped with Roasted Pecans
and Maple Flavored Syrup
Served with Maple Smoked Pepper Bacon
\$24.00

BREAKFAST CREPES

French Crepe Triangles
Macerated Strawberries
Lemon Flavored Ricotta Cream Cheese Sauce
\$25.50

FARM FRESH SCRAMBLED EGGS

Served with Breakfast Sausage
Breakfast Potatoes
\$24.00

CALIFORNIA BENEDICT

Grilled Turkey Sausage Patty, Grilled Tomato
Sautéed Spinach Served over a
Toasted English Muffin
Topped with Scrambled Eggs and Hollandaise
Breakfast Potatoes
\$26.00

SMOKED SALMON EGGS BENEDICT

{Maximum of 250 People}
Smoked Salmon and Two Poached Eggs
Over Sourdough English Muffin
Topped with Herb Hollandaise and Garnished with
Onion and Capers and Breakfast Potatoes
\$29.00

All Breakfast Entrées are Served with Fresh Squeezed Orange Juice
A Variety of Freshly Baked Breakfast Breads and Pastries
Honey, Butter and Preserves
Gourmet Bean Coffee and Tea Service

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Breakfast Buffet I

Fresh Squeezed Orange Juice
Cranberry and Tomato Juice

Sliced Seasonal Fruit Display with Honey Yogurt

Assorted Individual Fruit Yogurts

Assorted Individual Dry Cereals and Granola with Bananas and Raisins
Whole, 2% and Skim Milk

Fluffy Scrambled Eggs
Healthy Egg Substitute

Crisp Hickory Bacon and Andouille Sausage

Breakfast Potatoes

Assorted Cinnamon Rolls and Bear Claws
Sticky Buns, Croissants

Gourmet Bagels and Specialty Bread Toaster Station
Assorted Bagels and Spreads
Fruit Preserves and Butter

Gourmet Bean Coffee and Tea Service

\$35.00 Per Person

Beverage Service

Assorted Soft Drinks
(Regular and Diet)
\$4.00 Each

Assorted Mineral Waters
\$4.00 Each

Buffets Open Over Two (2) Hours Subject to Surcharge

Minimum of 25 Guests Please



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Breakfast Buffet II

A Selection of Fresh Juices
Fresh Squeezed Orange and Grapefruit Juices, Tomato, V-8, and Apple Juices

Seasonal Fresh Fruit and Berries

Buttermilk Biscuits, Savory Breads, Crumb Cake, Buttery Croissants
Jam, Marmalade and Sweet Butter

Assorted Individual Dry Cereals and Granola with Bananas and Raisins
Whole, 2% and Skim Milk

Scrambled Eggs
Healthy Egg Substitute

California Eggs Bénédict
Grilled Turkey Sausage Patty, Grilled Tomato
Sautéed Spinach Served over a Toasted English Muffin
Topped with Scrambled Eggs and Hollandaise

Maple Pepper Bacon

Hash Brown Potatoes

Large Gourmet Bagels, Cream Cheese

Gourmet Bean Coffee and Tea Service

\$36.00 Per Person

Beverage Service

Assorted Soft Drinks
(Regular and Diet)
\$4.00 Each

Assorted Mineral Waters
\$4.00 Each

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Breakfast Buffet III

Selection of Chilled Fruit Juices
Freshly Squeezed Orange and Grapefruit Juice, V-8 and Apple Juice

Sliced Seasonal Fresh Fruit and Berry Display

Assorted Individual Dry Cereals and Granola with Bananas and Raisins
Whole, 2% and Skim Milk

Individual Fruit Yogurts

Old Fashioned Hot Oatmeal
With Honey and Brown Sugar

Fluffy Scrambled Eggs
Healthy Egg Substitute
Garnished with Sautéed Mushrooms, Cheddar Cheese and Diced Ham

French Toast Baguettes
With Warm Maple Syrup

Breakfast Quiche

Hickory Smoked Bacon and Turkey Sausage

Lyonnais Potatoes with Caramelized Onions and Peppers

Fresh Breakfast Breads
Blueberry and Bran Muffins, Lemon Poppy Seed and Banana Nut Bread
Buttery Croissants
Sweet Butter, Preserves, Honey and Marmalade

Toaster for Your Plain, Cinnamon Raisin and Onion Bagels
Cream Cheese

Gourmet Bean Coffee and Tea Service

\$38.00 Per Person

Beverage Service

Assorted Soft Drinks
(Regular and Diet)
\$4.00 Each

Assorted Mineral Waters
\$4.00 Each

Buffets Open Over Two (2) Hours Subject to Surcharge

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BREAKFAST BUFFET

THE FOLLOWING SELECTIONS MAY ENHANCE YOUR BREAKFAST BUFFET



European Cheese and Charcuterie Display with Rustic Rolls and Country Breads
Cornichon and Whole Grain Mustard
\$12.50 Per Person

Cheese Blintzes with Blueberry Sauce
\$5.75 Per Person

French Toast Baguettes with Maple Flavored Syrup
\$5.25 Per Person

Scrambled Eggs Bénédict
\$6.50 Per Person

Sausage with Buttermilk Biscuits and Country Gravy
\$5.50 Per Person

Whole Oven Roasted Honey Ham, Carved to Order
Served with Petite Rolls
\$7.95 Per Person
(To Serve 50 People); \$150.00 Carver Fee

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**FLAVOR OF SOUTHERN CALIFORNIA
LUNCHEON BUFFET**

Assortment of Southern California Grown Field Greens
With Caramelized Walnuts,
Point Reyes Blue Cheese
Sun Dried Cherries and Cranberry Vinaigrette

Pacific Seafood Ceviche Citrus Salad
Shrimp, Scallops, and Black Mussels
Marinated in Lime Juice
With Extra Virgin Olive Oil and Lemon Zest

Grilled Chicken Strip Lettuce Wrap Salad

California Halibut with Tomato Caper Relish

Sliced Sirloin with Roasted Portobello Mushrooms

Grilled California Vegetables
With Black Pepper
Balsamic Syrup Drizzle

Fingerling Potatoes Roasted in Duck Confit

A Variety of Artisan Breads and Rolls with Butter

California Fruit Tartlets
Lemon Poppy Seed Cookies
Ganache Chocolate Tartlet

Gourmet Bean Coffee and Tea Service and Iced Tea

\$43.00 Per Person

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**FLAVOR OF BAJA CALIFORNIA
LUNCHEON BUFFET**

Basket of Tri-Colored Tortilla Chips
Pico De Gallo

Mexican Cole Slaw
With Cilantro Lime Dressing

Spinach Salad with Crunchy Jicama, Roasted Corn
Queso Fresco, Citrus Vinaigrette

Nopale Salad of Grilled Cactus, Tomato, Red Onion
Cilantro Lime Dressing

Grilled Chicken Fajitas with Bell Pepper and Sweet Red Onions
Flour Tortillas, Jack Cheese, Creamy Guacamole and Fresh Salsa

Roasted Pork Loin Carne Asada
Marinated in Citrus Juices, Chili and Cilantro
Chipotle Sauce

Ancho Chili Beef Empanadas with Roasted Green Tomato Salsa

Four Cheese Quesadillas

Refried Beans

Margarita Pie
Très Leche with Kahlua Mousse
Assorted Watermelon with Mexican Spice and Lime Quarters

Gourmet Bean Coffee and Tea Service and Iced Tea

\$42.00 Per Person

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**FLAVOR OF THE MEDITERRANEAN
LUNCHEON BUFFET**

Fresh Boccocini with Vine Ripe Heirloom Tomatoes, Arugula
Aged Balsamic Vinegar and Pesto with Extra Virgin Olive Oil

Hearts of Romaine, Creamy Caesar Dressing
Shaved Parmesan with Focaccia Croutons

Asparagus, Fennel and Pecorino Salad

Rosemary, Garlic and Olive Oil Roasted Breast of Chicken
Brown Butter Vinaigrette

Charmoula Grilled Swordfish Skewers with Avocado Papaya Salsa

Tortellini with Gorgonzola Cream and Porcini Mushrooms

Vegetable Medley Caponata

A Variety of Artisan Breads and Rolls with Butter

Chocolate Dipped Cannolis
Assorted Biscotti
Tiramisu Cake

Gourmet Bean Coffee and Tea Service and Iced Tea

\$42.00 Per Person

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**EXECUTIVE DELI STYLE
LUNCHEON BUFFET**

Freshly Prepared Soup of the Day Selection

Yukon Gold Potato Salad with Maple Bacon
Chives, Radishes and Red Wine Shallot Vinaigrette

Iceberg Salad with Roasted Corn, Spicy Walnuts
Bleu Cheese Crumble and Buttermilk Dressing

Tomato and Cucumber Salad with Feta Cheese
Oregano Olive Oil Dressing

Assorted Sandwich Charcuterie:
Mortadella with Pistachios, Sopressata
Oven Roasted Turkey, Honey Smoked Ham,
Roast Beef and Pastrami

Assorted Sandwich Cheeses
Sliced Havarti, Aged Cheddar, Swiss, Provolone and Smoked Mozzarella

Homemade Pickles, Cipollini Onions, Mustards
Sun-Dried Tomato Mayonnaise
Selection of Artisan Breads and Buns to Include:
Sourdough, Rye, White and Rustic Country Breads

Strawberry Shortcake, Chocolate Peanut Butter Cheesecake

Gourmet Bean Coffee and Tea Service and Iced Tea

\$36.00 Per Person

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**FLAVOR OF PACIFIC RIM
LUNCHEON BUFFET**

Sweet and Sour Soup

Crispy Cucumber and Carrot Salad
Fire Cracker Vinaigrette

Assorted Greens with Daikon Radish Sprouts
Water Chestnuts, Bamboo Shoots and Ginger Soy Dressing

Marinated Chicken Breast Salad
Shredded Napa Cabbage, Crunchy Noodles
Lemongrass Vinaigrette

Grilled Salmon with Thai Curry Sauce
Jasmine Rice

Grilled Korean Beef Short Ribs
Broccolini Sautéed in Oyster Sauce

Steamed Pork Dumplings
Chili Dipping Sauce

Mango Rice Pudding, Coconut Charlotte
Sliced Pineapple with Sweet Balsamic Syrup

Gourmet Bean Coffee and Tea Service and Iced Tea

\$39.00 Per Person

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**ASSORTED WRAPS LUNCH BUFFET
LUNCHEON BUFFET**

Romaine Lettuce, Proscuitto, Provolone
Pepperoni and Sun-Dried Tomato
Lavosh Wrapper

Sliced Portobello, Roasted Red Pepper, Basil Pesto
Spinach Tortilla Wrapper

Sliced Turkey with Micro Greens, Honey Mustard, Cheddar
Whole Wheat Tortilla Wrapper

Yukon Gold Potato Salad with Maple Bacon, Chives, Radish
Red Wine Shallot Vinaigrette

Chilled Tortellini Salad, Tomato, Arugula, Fava Beans
Balsamic Dressing

Orange Mint Tabbouleh Salad with Carrots Chick Peas
Extra Virgin Olive Oil Citrus Dressing

Individual Bags of Assorted Potato Chips

Freshly Baked Cookie Selection

Gourmet Bean Coffee and Tea Service and Iced Tea

\$31.00 Per Person

Minimum of 25 Guests Please

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San Diego Marriott Hotel & Marina
333 West Harbor Drive, San Diego, CA 92101
(619) 234-1500
June 2007

**PANINI SANDWICHES
LUNCHEON BUFFET**



Grilled to Order, Select Three Panini Sandwiches:

Monterey Jack Cheese, Gruyere and Pepper Jack
On Rustic Sourdough Bread

Proscuitto Ham, Sun-Dried Tomato, Pepperoncini, Provolone and Pesto Basil
On Ciabatta Bread

Portobello, Mozzarella, Caramelized Red Onion and Balsamic Vinaigrette
On Focaccia

Roasted Turkey Breast, Maple Pepper Bacon, Sharp Cheddar and Sweet Mustard
On Multi Whole Grain Bread

Cuban Pork and Ham Sandwich, Homemade Pickles and Black Bean Relish
On Corn Rye Bread

Philly Steak, Grilled Onion, Peppers, Provolone
On Soft Bolillo Bun

(1) Panini Attendant at \$150.00; Allow (1) Attendant per 50 Guests

Panini Sandwich Buffet Includes:

Freshly Made Soup Selection of the Day

California Cobb Salad with Avocado and Shrimp

Cubed Seasonal Fruits and Berries

Gourmet Bean Coffee and Tea Service and Iced Tea

\$36.00 Per Person

Minimum of 25 Guests Please

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INTERNATIONAL FOOD & BEVERAGE EXPERIENCE

This is a trendy set-up to efficiently serve your guests a variety of food and beverage. Freshly prepared hot and cold food choices served in individual to go containers. Carrying bag provided ~ a great concept to replace the traditional box lunch. Great for exhibits and walk around lunches.

Panini Sandwich and Soup Station
Monterey Jack Cheese on Crusty Sourdough Bread
Freshly Prepared Soup of the Day

Oriental Station
Pad Thai Noodle with Shiitake and Julienne Vegetables

Salad Station
Chopped Salad with Flat Iron Steak, Blue Cheese Dressing
Chicken Caesar Salad in Tortilla Wrap

Baja Station
Crispy Baked Pork Empanadas, Roasted Green Tomato Salsa
Chorizo, Jack Cheese and Ortega Pepper Quesadillas

Dessert Station
Freshly Baked Seasonal Fruit Strips
Chocolate Chip Cookies

Beverage Station
Assorted Mineral Water, Sodas, Diet Drinks

Gourmet Bean Coffee and Tea Service and Iced Tea

\$38.00 Per Person

Minimum of 75 Guests Please

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LUNCH ON THE GO!

#1

Sliced Oven Roasted Turkey
Sun-Dried Tomato Mayonnaise
Provolone and Spinach
On Ciabatta Bread
Potato Chips
Yukon Gold Potato Salad
With Red Wine Vinegar
Whole Apple
Rice Krispie Treat
Chilled Soda

#2

Roasted Vegetables
And
Caramelized Onion
In a Tortilla Wrapper
Tortilla Chips
Chilled Tortellini Salad
Whole Orange
Healthy Energy Bar
Chilled Soda

#3

Grilled Chicken Sandwich with Pesto
Fresh Mozzarella and Tomato
Potato Chips
Mediterranean Couscous Salad
Whole Banana
Blondie Brownie Bar
Chilled Soda



#4

Roast Beef and Brie
Pepperoncinis and Bibb Lettuce
Potato Chips
Tuscan White Bean Salad
Whole Apple
Giant Chocolate Chip Cookie
Chilled Soda

#5

Honey Roasted Ham, Gouda
Relish and Mustard on a Kaiser Roll
Tortilla Chips
Orange Mint Tabbouleh Salad
Whole Pear
Blondie Bar
Chilled Soda

\$28.00 Per Person

Customized Cooler Lunch Bags Available.
Please see your Event Manager for a quote.
Four weeks advance notice required.

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CHILLED PLATED LUNCHES

Caesar Salad
Traditional Caesar Salad with Grilled Chicken or Shrimp
With Grilled Chicken \$30.00
With Grilled Jumbo Shrimp \$32.00

Charred Ahi Tuna Salad
Stir Fried Salad with Crispy Won Tons
Wasabi Soy Dressing
\$34.00

California Cobb
Apple Wood Smoked Bacon, Grilled Chicken
Avocado, Blue Cheese and Tear-Drop Tomatoes
Ranch Dressing
\$32.00

Salmon Fattoush Salad
Salmon, Romaine Lettuce, Tomato
Olives, Cucumbers and Pita Chips
Lemon Vinaigrette
\$34.00

Asian Beef Noodle Salad
Soy Ginger Grilled Flank Steak
Glass Noodles and Crisp Vegetables
Soy Ginger Vinaigrette
\$34.00

Beef Tenderloin Platter
With Grilled Asparagus and Arugula
Romesco Sauce
\$36.00

Grilled Vegetable and Couscous Platter
Pita Chips and Eggplant Dip
\$28.00

These Chilled Light Luncheon Selections are Two Course Plated Meals and Include:
Assorted Rolls and Butter, Pastry Chef's Selection of Dessert
Gourmet Bean Coffee and Tea Service and Iced Tea

Minimum of 25 Guests Please

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PLATED LUNCHES

Pan Seared Sea Bass
Ginger and Sesame Pea Pods, Shiitake Mushrooms
Sushi Rice
\$40.00

Seared Salmon, Asparagus Risotto
\$40.00

Spring Herb Roasted Chicken, Rustic Pan Jus
Garlic Confit Fingerling Potatoes
Spinach, Julienne Carrots
\$35.00

Miso Grilled Flat Iron Steak
Yukon Gold Hash, Pan Roasted Mushrooms
\$38.00

Grilled Chicken Breast, Yucatan Spices
Potato Tamale, Roasted Corn Salsa
\$36.00

Petite Beef Tenderloin Steak
Soft Polenta, Caramelized Cipollini Onions, Broccolini, Chianti Wine Sauce
\$40.00

Macadamia Crusted Black Cod
Steamed Mint Rice, Mango, Coconut Basil Sauce
\$40.00

Grilled Vegetable Napoleon
Grilled Eggplant, Beets, Zucchini, Portobello Mushrooms
Roasted Potatoes, Vegan Red Pepper Coulis
\$35.00

All Luncheon Entrees Include Mixed Garden Green Salad or Caesar Style Salad
Chef's Choice of Accompaniments, Assorted Rolls and Butter
Pastry Chef's Selection of Dessert
Gourmet Bean Coffee and Tea Service and Iced Tea

Minimum of 25 Guests Please

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RECEPTION HORS d'OEUVRES
(Minimum Order 50 Pieces Each)

* Indicates Vegetarian Selections

Gourmet Cold Selections

- Grilled Sea Scallop Asiago Cream Spinach Crostini
Lobster on Sushi Rice
- Black Caviar, Cream Cheese on a Blini Round
- Air Dried Beef, Horseradish Mousse, Bleu Cheese Crostini
- Seared Ahi Tuna with Nori, Wasabi Caviar
- Tall Shrimp, Mango Cream Cheese on Toast Round
- * Pistachio and Walnut Truffle, Port Wine Cheese
- Crêpe Purse with Salmon Lomi-Lomi
- \$5.00 Per Piece

Gourmet Hot Selections

- Dungeness Crab Cake with Remoulade Sauce
- Butterflied Sesame Shrimp with Honey Mustard
- Mini Beef Wellington with Madeira Sauce
- Shrimp Nokekula
- Crab Stuffed Shrimp
- Five Spice Salmon Egg Roll, Pepper Sauce
- Peking Chicken Cigar
- Coconut Pecan Scallop
- \$5.00 Per Piece

Premium Cold Selections

- Surimi and Avocado Mousse Bouchée
- *Cucumber Cup with Roasted Corn Black Bean Salsa
- *Hummus with Kalamata Olive Mini Bouchée
- Curry Shrimp Tartlet
- *Mushroom Salad on Blini
- Smoked Chicken Papaya Salsa
- *Tapenade and Tomato Crostini
- Peppered Beef, Boursin Cheese, Polenta Round
- \$4.75 Per Piece

Premium Hot Selections

- *Crispy Asparagus with Asiago, Phyllo Dough
- Beef Nega Maki Brochette
- *Wild Mushroom Beggar's Purse
- Hibachi Chicken Skewer
- Beef Sirloin Saté with Spicy Peanut Sauce
- Shrimp Quesadilla
- *Spinach and Goat Cheese Meze
- \$4.75 Per Piece

Deluxe Cold Selections

- Mini Shrimp Cocktail in Tomato Tortilla
- Smoked Duck, Cranberry Mousse, Multi-Grain Baguette
- *Brie Cheese Mousse, Walnut, Lingonberry Garnish
- Antipasto Canapé, Prosciutto, Diced Tomato Basil, Polenta Round
- Smoked Salmon Rose Cream Cheese, Multi-Grain Round
- Roast Beef and Goat Cheese Crostini
- *Fresh Mozzarella, Sun-Dried Tomato Crostini
- *Curried Vegetable Bouchée
- \$4.50 Per Piece

Deluxe Hot Selections

- *Vegetable Samosa
- *Brie and Raspberry in Phyllo
- Kahlua Pork Empanada
- Italian Sausage Calzone
- *Mushroom Vol-Au-Vent
- Mini Chicken Cordon Bleu
- Sesame Chicken Ginger
- \$4.50 Per Piece

Fee to Tray Pass Individual Cold Hors d'Oeuvres is \$150.00 per Attendant.
We do not recommend Tray Passing Hot Hors d'Oeuvres.



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RECEPTION ~ "FROM THE CARVING BOARD"

Roast Baron of Beef – Top Round of Beef
Horseradish, Dijon Mustard and Mayonnaise
Assorted Miniature Rolls
\$600.00 (Serves 100 People)

Pepper Crusted New York Strip Loin
Horseradish Cream, Whole Grain Mustard
Assorted Miniature Rolls
\$450.00 (Serves 30 People)

Grilled Tenderloin of Beef
Béarnaise Sauce, Whole Grain Mustard
Horseradish
Assorted Miniature Rolls
\$475.00 (Serves 40 People)

Orange Tamarind Glazed Karabuta Pork Loin
Chipotle Mayonnaise
Assorted Miniature Rolls
\$400.00 (Serves 40 People)

Boneless Honey Baked Ham
Offered with Assorted Miniature Rolls
Stone-Ground Mustard and Herbed
Mayonnaise
\$400.00 (Serves 60 People)

Whole Oven Roasted Turkey Breast
Basted with Fresh Herbs in Natural Juices
Traditional Orange-Cranberry Chutney
Dijon Mustard and Herbed Mayonnaise
Assorted Miniature Rolls
\$425.00 (Serves 40 People)

Whole Pacific Red Snapper
Fresh Herbs, Extra Virgin Olive Oil
Chimichurri Sauce
Small Flour Tortillas
\$450.00 (Serves 50 People)

Hot Smoked Cedar Planked Pacific Salmon
Smoked Sea Salt, Fresh Herbs
Romesco Sauce
Assorted Miniature Rolls
\$450.00 (Serves 50 People)

\$150.00 Per Carver Fee



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RECEPTION ~ SPECIALTY SELECTIONS



DOMESTIC & IMPORTED CHEESE DISPLAY

Garnished with Fresh Fruit, Flat Bread
Artisan Bread and Sliced Baguette
\$650.00 (Serves 100 People)
\$475.00 (Serves 50 People)

FRESH FRUIT DISPLAY

Decoratively Displayed Seasonal and Tropical Fruit Display
Whole and Sliced Fruits, Assorted Berries
Minted Berry Coulis
\$575.00 (Serves 100 People)
\$450.00 (Serves 50 People)

MACADAMIA NUT CRUSTED BRIE

Raspberry Chipotle Marmalade and Sliced Baguette
\$275.00 (Serves 50 People)

MARKET VEGETABLE CRUDITÉ

Assortment of Premium Seasonal Vegetables
To Include Baby Carrots, Asparagus
Radishes, Green Onion
Julienne of Fresh Peppers
Served with Salsa Dip
Low-Fat Onion Dip
\$500.00 (Serves 100 People)
\$350.00 (Serves 50 People)

PETITE ROASTED VEGETABLE DISPLAY

Seasonal Grilled Vegetables Marinated in Balsamic
Vinaigrette and Fresh Herbs
To Include: Shiitake Mushrooms, Pattypan, Sunburst and
Baby Zucchini Squash
Red Peppers, Baby Carrots, Sugar Snap Pea Pods
Fingerling Asparagus, and Roasted Tomatoes
Romesco Sauce and Boursin Cheese Dip
\$575.00 (Serves 100 People)
\$375.00 (Serves 50 People)

BREADS AND SPREADS

Lump Crab Meat and Tomato Salsa Dip
Three-Color Tortilla Chips
Roasted Eggplant Caviar
Hot Spinach Dip
Bread Selection to Include:
Cumin Lemon Seasoned Pita Chips
Ciabatta, Baguette and Olive Breads
\$525.00 (Serves 100 People)
\$350.00 (Serves 50 People)

CHILLED TAPAS SELECTION

Dried Ham Serano, Cabrales Cheese,
Marinated Mushrooms
Jumbo Green Asparagus in Romesco Sauce,
Spice-Marinaded Olives, Salted Almonds
Roasted Red Pequillo Peppers
In Garlic and Extra Virgin Olive Oil
Chorizo Sausages, Seafood Salad
Grilled Portobello Slices with Balsamic Vinegar
Fresh Olive Bread
\$675.00 (Serves 100 People)
\$425.00 (Serves 50 People)

ANTIPASTO DISPLAY

Antipasto Platter of Boccocini with Pesto and Smoked Mozzarella
Roasted Roma Tomatoes with Fresh Basil Chiffonade
Sliced Prosciutto, Genoa Salami, Capicola, Mortadella
Assorted Olives
Imported Red Peppers alla Brace
Marinated Artichokes
\$650.00 (Serves 100 People)
\$450.00 (Serves 50 People)

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ACTION STATIONS

WILD MUSHROOM STATION*

Chef to Prepare to Order
Fresh Shiitake, Oyster, Crimini and Button Mushrooms Sautéed
to Order with Fresh Herbs
Shallots, White Wine, Heavy Cream and Cognac
Served with Country Breads
\$9.75 Per Person

MASHED POTATO MARTINI BAR

Fluffy Mashed Potatoes, Sour Cream
Cheddar Cheese, Raw Broccoli Florets
Chives, Gorgonzola, Roasted Garlic
Sautéed Green Peas
Crisp Apple Wood Smoked Bacon and Cabernet Sauvignon
Infused Demi-Glace
\$10.00 Per Person

PASTA STATION

Penne with Spicy Sausage, Pomodoro Sauce, Chili Oil
Spinach Tortellini, Sautéed Garlic Shrimp, Sweet Basil Pesto
Fusilli with Roasted Vegetables, Portobello Mushrooms and Sun-Dried Tomatoes
Four Cheese Ravioli, Tomato Fondue
\$12.00 Per Person

SPICY MARGARITA SHRIMP*

Three Jumbo Shrimp Marinated in Olive Oil, Chipotle Pepper
Tequila, Cointreau, Lime, Orange Juice and Honey
Sautéed to Order and Served in a Martini Glass
Cilantro Lime Salsa
Tortilla Chips
\$18.50 Per Person; Based on 1 Serving Per Person

FAJITA STATION

Sliced Chicken and Beef
Sautéed with Red and Green Peppers and Onions
With Shredded Cheese, Refried Beans
Guacamole, Sour Cream and Salsa
Warm Flour Tortillas
\$13.00 Per Person
With Sautéed Shrimp \$15.00 Per Person

CALIFORNIA PIZZA STATION*

~Select Three ~
Italian Sausage, Black Olives, Onion and Green Pepper
Grilled Chicken, Peanut Sauce, Scallions, Red Onion, Pineapple and Thai Basil
Vegetarian Pizza: Roasted Eggplant, Zucchini, Mushrooms and Tomatoes
Baby Shrimp, Cilantro Pesto, Poblano Chili, Manchego Cheese
\$13.00 Per Person

SOUTH OF THE BORDER FISH TACOS

Grilled Pacific Snapper Filet Served with Traditional Mexican
Condiments
Shredded Cabbage, Cojita Cheese
Guacamole, Salsa Fresco and Corn Tortillas
\$13.00 Per Person

SALAD TASTING STATION*

Served in Martini Glasses
Romaine Salad, Tossed Pita Bread, Feta, Cilantro, Red Onion
With Cucumber, Olive, Tomato and Lemon Vinaigrette
Mesclun Greens, Spicy Pecans, Golden Raisins
With Crumbled Bleu Cheese, Balsamic Vinaigrette
Baby Spinach Leaves, Chopped Eggs, Apple Wood Bacon
Buttermilk Dressing
\$10.00 Per Person

AVOCADO HIGHWAY STATION*

Traditional Guacamole Prepared at the Table
Multicolor Tortilla Chips, Mexican Salt and Lime Wedges
Avocado Egg Rolls, Avocado Poke
\$16.00 Per Person

Above Stations: Minimum of 25 Guests Please.

(*) One Attendant at \$150.00 per 75-Guests

CALIFORNIA ARTISAN BREADS & CHEESES

Classically hand-crafted cheeses from world class chevre makers of California and naturally leavened breads.
Mt. Tam and Red Hawk by Cowgirl Creamery, San Andreas by Bellwether Farms
Humboldt Fog by Cypress Grove, Dry Jack Reserve by Vella Cheese, Serena by Three Sisters Farmstead
Pt. Reyes Blue by Pt. Reyes Blue Cheese Company, Fiscalini Cheddar by Fiscalini Cheese Company
Rustic Artisan Bread Selection: Black Olive, Levain, Fig and Anise, Seedy Sourdough Baguette
Accompaniments to Include: Strawberry Balsamic Compote
Honeycomb, Fig-Almond Cake
Minimum of 50 People; \$16.00 Per Person

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SEAFOOD DELICACIES



POINT LOMA FISH MARKET

Chilled Jumbo Shrimp	\$5.00 Each
Seasonal Pacific Oysters on the Half Shell	\$5.00 Each
Marinated New Zealand Mussels on the Half Shell	\$5.00 Each
Snow Crab Claws	\$5.00 Each
Alaskan Split King Crab Leg	\$6.00 Each

All of the Above Served with Cocktail Sauce, Tabasco, Horseradish
Mignonette Sauce and Lemon Wedges.

INDIVIDUAL SERVINGS / SPOONS

Ahi Poke, Won Ton Crisp	\$5.00 Each
Smoked Salmon 'Lollipop'	\$5.00 Each
Crab Salad with Smoked Tomato and Corn	\$5.00 Each
Shrimp and Scallop Ceviche	\$5.00 Each
Lobster Salad, Meyer Lemon Aioli, Fried Sweet Potato	\$6.00 Each

NATURAL HARDWOOD SMOKED SALMON

Served with Capers, Sweet Red Onions, Chopped Egg and Cream Cheese Pumpnickel and Rye Cocktail Rounds (Serves 50 People)	\$450.00 Each
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AHI TUNA PLATTER

Blackened, Seared with Five Spice and Orange Soy Glace (Serves 50-People) With Cucumber and Seaweed Salad, Ahi Poke Served with Crisp Won Ton	\$525.00 Each
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SUSHI DISPLAY

Assorted California Rolls and Nigiri Sushi, 3-Pieces Per Person; (Serves 50-People) With Traditional Accompaniments of Pickled Ginger, Wasabi, Soy Sauce and Chop Sticks	\$625.00 Each
Sushi Chef Available Upon Request \$250.00 Per Station	

ICE CARVINGS

Allow our skilled ice carvers to sculpt reproduction logos and intricate displays.
All work is done on a per quote basis. Please consult your catering professional.
Ice Carvings start at \$500.00 Each

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DINNER STARTERS



HOT SELECTIONS

WILD MUSHROOM RISOTTO
Shiitake, Portobello, Champignon
Shaved Parmesan
Extra Virgin Basil Oil
\$9.00

SAUTÉED SHRIMP TIAN
Green Asparagus Spears, Saffron Sauce
\$10.50

KABOCHA AND SWEET POTATO RAVIOLI
Sage and Brown Butter Sauce
\$9.00

LOBSTER AGNOLOTTI, STRIPED PASTA
Sauce American
\$10.50

BAY AREA CRAB CAKE
Leek Fondue, Grilled Tomato Ragout
\$8.50

SEARED DIVER SCALLOPS
Soft Mascarpone Polenta, Tomato Fondue
\$10.00

BAJA LOBSTER AND CHARRED CORN BISQUE
Flaky Pastry Crust
\$8.00

ORGANIC CARROT AND GINGER SOUP
With Won Ton Crisps
\$7.50



COLD SELECTIONS

STACKED SHRIMP TOWER
Five Jumbo Shrimp
Over Field Greens with a Lemon Cocktail Sauce
Highlights of Horseradish Cream
\$9.00

CHILLED CHAMPAGNE MELON SOUP
\$7.50

CHILLED JUMBO SHRIMP
Oriental Cole Slaw
Wasabi Chili Cocktail Sauce
\$10.50

PROSCIUTTO WITH FENNEL
Radicchio Salad
Cipollini Onions
\$8.50

CHIMICHURRI SEARED SALMON
Avocado Papaya Salsa
\$8.50

SPICY AHI
With Sesame Noodle
Micro Shiso Salad
\$9.50

ROASTED BEETS AND PORTOBELLO
Curry Vinaigrette
Goat Cheese Bruschetta
\$8.00

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DINNER SALADS

{One Salad Selection Maximum}

Mixed California Greens, Citrus Fruits
Candied Pecans and Strawberries
Balsamic Vinaigrette

Wedge of Iceberg Lettuce
Apple Wood Smoked Bacon, Fried Onions, Chopped Eggs
Crumbled Blue Cheese, Pear Tomatoes and Chipotle Ranch Dressing

Bibb Lettuce, Julienne of Carrots and Cucumber
Micro Greens and Creamy Blue Cheese Dressing

Crisp Romaine Lettuce, Shaved Parmesan
Roasted Garlic Focaccia Croutons
Smoked Red Pepper Garnish
Caesar Dressing



Mediterranean Salad with Cucumber, Red Onion
Tomato, Kalamata Olives, Feta Cheese and Oregano Olive Oil Dressing

Spinach Panzanella Salad
Baby Spinach, Capers, Sun-Dried Tomato, Cucumber
Crumbled Feta and Tomato Focaccia
Extra Virgin Olive Oil Dressing

These salad selections are included in Entrée price.

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DINNER ENTREES

{Two Entrées Maximum}

Grilled Karabuta Pork Chop
Mashed Sweet Potatoes, Shell Bean Ragout, Pickled Carrots
\$56.00

Pan Seared Shelton Farm Chicken Breast
Soft Polenta, Portobello Ragout, Tomato Fondue
\$56.00

Lemon Scented Grilled Shelton Farm Chicken Breast
Saffron Risotto, Grilled Plum Tomatoes, Basil Oil
\$57.00

Five Spice Seared Tuna
Crispy Rice Cake, Spicy Chinese Long Beans, Miso Vinaigrette
\$58.00

Roasted Sea Bass Fillet
Yukon Gold Potato and Artichoke Hash, Lemon and Herbed Olive Oil
\$59.00

Shrimp Spiedini
Grilled Vegetables, Romesco Sauce
\$64.00

Fennel Crusted Rack of Lamb
Roasted Red Potatoes, Haricot Vert, Yellow Beans, Zinfandel Sauce
\$65.00

Filet Mignon
Lemon Thyme Reduction, Roasted Corn Succotash, Crispy Carrots
Mashed Yukon Gold Potatoes
\$70.00

Dry Aged New York Steak
Tobacco Onions, Gratin Potatoes, Mushroom Ragout
\$60.00

Pan Seared Halibut
Paella Risotto, Black Mussel Mariniere
\$58.00

All Dinner Entrees Include Salad, Chef's Choice of Accompaniments
Assorted Rolls and Butter
Pastry Chef's Selection of Dessert
Gourmet Bean Coffee and Tea Service and Iced Tea

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DINNER COMBINATION ENTREES

{One Duo Entrée Maximum}

Petite Filet Mignon
and
Garlic Sautéed Shrimp
Mushroom Medley, Gratin Potato
Pinot Noir Sauce
\$75.00

Free Range Chicken Breast
and
Grilled Salmon
Fingerling Potatoes, Braised Artichoke-Vegetable Fondue
Chive Butter
\$65.00



Pan Seared Sea Bass
and
Jumbo Lump Crab Cake
and
Diver Scallops
Asparagus and Green Pea Risotto
Basil, Red Bell Pepper Oil
\$65.00

Sliced Dry Aged New York Steak
and
Ancho Chili Marinated Chicken Breast
Mashed Potatoes with Chives
Caramelized Onions, Sautéed Green Snap Peas and Carrots
\$68.00

Petit Filet Mignon, Porcini Crust
and
Dungeness Crab Stuffed Shrimp
Chervil Butter Sauce, Merlot Reduction
\$75.00

All Dinner Entrees Include Salad, Chef's Choice of Accompaniments
Assorted Rolls and Butter
Pastry Chef's Selection of Dessert
Gourmet Bean Coffee and Tea Service and Iced Tea

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For a special evening,
the Chef has created two five-course signature menus.

CHEF'S SIGNATURE DINNER SUGGESTIONS – Menu #1

California Dairy Farm Butter
Rustic Artisan Bread Selection
Seeded Baguette, Levain Bread, Olive Rolls, Lavosh

Rock Shrimp and Green Chili Bisque
With Charred Corn in Pastry Crust

Chino Farm Arugula
Strawberries, Fresh Goat Cheese
25 Year Old Balsamic Vinaigrette
Topped with Cracked Peppercorns

Bartlett Pear and Thyme Scented Sorbet

Grilled Prime Filet Mignon, Foie Gras
Smoked Tomato, Chorizo, Portobello
Yukon Gold Potato Hash
Port Wine Sauce

Trio of Crème Brûlée Spoons
Raspberry, Bourbon Vanilla
And Vahlrona Chocolate

Gourmet Bean Coffee and Tea Service
\$135.00

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CHEF'S SIGNATURE DINNER SUGGESTIONS – Menu #2

California Dairy Farm Butter
Rustic Artisan Bread Selection
Seeded Baguette, Levain Bread, Olive Rolls, Lavosh

Mushroom Cappuccino of Crimini
Oyster, Chanterelle and Shiitake Mushrooms
Fresh Herbs and Cream Froth

Sliced Smoked Duck Breast
Bouquet of California Field Greens
In Parmesan Tuile
Charred Tomato Vinaigrette

Champagne Splash

Whole Maine Lobster
Angel Hair Pasta
Ginger Scented Mini Carrots and Green Asparagus
Saffron Butter Sauce

A Chocolate Palate
With Semi-Sweet Chocolate Mousse
Flourless Chocolate Timbale
Raspberry Chocolate Skewers

Gourmet Bean Coffee and Tea Service
\$125.00

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DESSERT RECEPTIONS

CHURROS ACTION STATION *

Homemade Churros – Served Hot with Spicy Maya Chocolate and Tequila Foam
Spicy (Peppered) Chocolate Macadamia Nuts
\$10.50 Per Person

CREPES ACTION STATION *

Passion Fruit Cheese Cake Crepes with Vanilla Ice Cream and Raspberry Coulis
\$12.75 Per Person

TORTILLA ROLL ACTION STATION *

Banana Caramel Tortilla Rolls Served with Whipped Cream and Roasted Walnuts
\$12.50 Per Person

ASSORTED DESSERT CONES

Plastic and Edible Cones Offering: Chocolate Cognac Mousse with Espresso Foam,
Berry Trifle with Almond Macaroons, Tiramisu with Lady Finger, Pistachio Brûlée and
Triple Chocolate (White, Dark and Milk) Mousse with Vanilla Foam
\$14.00 Per Person

HOMEMADE FRUIT SORBETS *

Mango, Lemon-Rosemary-Pernod and Chocolate Espresso Sorbet
Served in a Waffle Cone
\$14.00 Per Person

CHOCOLATE FOUNTAIN

Warm Vahlrona Chocolate with Fresh Seasonal Fruit
Brownies, Rice Krispies, Marshmallows, Pound Cake and Madeleines
-Not Available for Outside Events-
\$14.50 Per Person

CHOCOLATE TEMPTATIONS

Chocolate Truffles and Bon Bons
Almond Clusters, Dipped Strawberries, Chocolate Cream Puffs
Chocolate Cups Filled with Chocolate Mousse
\$13.00 Per Person

CRÈME BRULÉE & BANANAS FOSTER STATION *

A Variety of Crème Brûlée Spoons and Cups
Bourbon Vanilla, Chocolate Hazelnut, Mango, Raspberry, Lemon and Espresso
Sliced Fresh Bananas with Liqueur, Triple Sec and Orange Juice Flambéed with Rum
Served over Vanilla Ice Cream
\$14.00 Per Person

SUNDAE BAR

Chocolate, Vanilla and Strawberry Häagen-Dazs Ice Cream
Choice of Toppings: Hot Fudge, Butterscotch, Strawberry Sauce
Chopped Nuts, Oreo Cookie Pieces, Chocolate Chips, M&M's
Maraschino Cherries and Fresh Whipped Cream
\$12.50 Per Person

SWEET SINS

A Variety of Mini Deluxe Pastries
Assorted Homemade Chocolate and Fruit Jellies, Assorted Clusters
\$12.00 Per Person

Minimum 75-Guests for Each Selection; (*) Allow 1-Attendant per 75-Guests for Action Stations

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HOSPITALITY BAR

VODKA		BLENDED WHISKEY	
Smirnoff	\$45.00	Seagram's VO	\$53.00
Skyv	\$50.00	Canadian Club	\$60.00
Absolut	\$69.00	Crown Royal	\$81.00
Absolut Citron	\$71.00		
Ciroc	\$95.00	TEQUILA	
Grey Goose	\$110.00	Jose Cuervo Gold	\$54.00
		Jose Cuervo 1800	\$65.00
		Patron	\$120.00
GIN		BRANDY & COGNAC	
Beefeaters	\$63.00	Korbel	\$45.00
Tanqueray	\$70.00	Courvoisier VS	\$112.00
Bombay Sapphire	\$86.00	Remy Martin VSOP	\$145.00
		Hennessy VSOP	\$148.00
RUM		LIQUEURS	
Bacardi Silver	\$48.00	Sambuca	\$53.00
Myers Dark	\$61.00	Bailey's Irish Cream	\$70.00
Bacardi Limon	\$64.00	Amaretto	\$70.00
		Kahlua	\$72.00
		Drambuie	\$115.00
		Grand Marnier	\$118.00
		B & B	\$120.00
BOURBON		APERITIFS	
Maker's Mark	\$74.00	Vermouth ½ Bottle Dry or Sweet	\$8.50
Knob Creek	\$80.00	Triple Sec	\$36.00
Jack Daniel's	\$82.00	Harvey's Bristol Cream	\$44.00
		Frangelica	\$95.00
SCOTCH		MIXERS	
J & B	\$77.00	Tonic or Club Soda (liter)	\$7.50
Dewars White Label	\$86.00	Orange or Grapefruit Juice (liter)	\$12.00
Johnny Walker Black	\$95.00		
Chevas Regal	\$110.00	Other Juices (liter)	\$12.00
Macallan (12-Year)	\$125.00	Bloody Mary Mix (liter)	\$8.50
		Sweet & Sour Mix (liter)	\$12.00
		Soda	\$4.00
		Bottled Water	\$4.00
		Natural Fruit Juices	\$4.50
PORT			
Sandeman Founders Reserve	\$45.00		
DOMESTIC BEER			
Budweiser, Bud Light	\$5.00		
Miller Light, Miller Genuine Draft			
Original Coors, Coors Light			
O'Douls (Non-Alcoholic)			
IMPORTED BEER			
Becks, Amstel Light, Heinken	\$5.25		
Corona, Peroni, Samuel Adams			

LABOR CHARGES

If a Bartender is requested, a Bartender fee of \$150.00 will apply for all Hospitality Bars for service up to 4 hours and \$35.00 per hour for each additional hour thereafter

HOSPITALITY BAR REFRESHES

Includes: Garnish, Ice, Beverage Napkins, Glassware, Stir Sticks for up to 50 People
First Daily Refresh \$55.00, Additional Daily Refreshes \$35.00 Each

REBATE POLICY

Full bottles of liquor, beer, wine and soft drinks with unbroken seals will be rebated at 75% of retail price plus applicable tax.

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~WINES~

ALL SELECTIONS ARE SUBJECT TO AVAILABILITY

WHITE SPECIALTIES	Bottle	RED SPECIALTIES	Bottle
Campanile Pinot Grigio	\$30.00	Jakes Fault Shiraz	\$30.00
BV Coastal Estates Private Cellars Sauvignon Blanc	\$30.00	Ravenswood Vintners Blend Zinfandel	\$32.00
Brancott Marlborough Reserve Sauvignon Blanc	\$42.00	BV Coastal Estates Private Cellars Shiraz	\$32.00
Ferrari-Carano Fume Blanc	\$58.00	Rosemount Estate Shiraz	\$36.00
Santa Margherita Pinot Grigio	\$64.00	Chateau Ste. Michelle Columbia Valley Syrah	\$44.00
		Sena Select	\$140.00
 CHARDONNAY	 Bottle	 MERLOT	 Bottle
BV Coastal Estates Private Cellars Chardonnay	\$30.00	BV Coastal Estates Private Cellars Merlot	\$32.00
Meridian	\$32.00	Meridian	\$35.00
Rosemount Estate	\$34.00	Columbia Crest Grand Estates	\$38.00
Clos du Bois Chardonnay	\$38.00	Clos du Bois Merlot	\$42.00
Beringer Private Reserve	\$72.00	Chateau St. Michelle "Canoe Ridge"	\$64.00
Ferrari-Carano	\$72.00	St. Francis	\$55.00
Cakebread	\$85.00	Ferrari-Carano	\$75.00
 CHAMPAGNE & SPARKLING	 Bottle	 CABERNET SAUVIGNON	 Bottle
Aria Estate Brut	\$32.00	BV Coastal Estates Private Cellars Cabernet Sauvignon	\$32.00
Mumm Cuvee Napa	\$40.00	Meridian	\$35.00
Iron Horse Russian Cuvee	\$72.00	Rosemount Estate	\$38.00
Taittinger Brut "La Francaise"	\$80.00	Clos du Bois Cabernet Sauvignon	\$42.00
Perrier-Jouet Fleur de Champagne	\$190.00	Chimney Rock Stags Leap	\$125.00
Cuvee Dom Perignon	\$225.00	Chappallet "Signature"	\$120.00
		 PINOT NOIR	 Bottle
 CHIANTI	 Bottle	BV Coastal Estates Private Cellars Pinot Noir	\$32.00
Ruffino Fonte Al Sole	\$35.00	Clos du Bois Pinot Noir	\$42.00
Ruffino Riserva Ducale Chianti Classico	\$64.00	Byron Santa Maria	\$64.00
		 NON-ALCOHOLIC BEVERAGES	 Bottle
 BLUSH/FRUITY	 Bottle	Ariel Chardonnay	\$24.00
Beringer White Zinfandel	\$24.00	Ariel Cabernet Sauvignon	\$22.00
Chateau Ste. Michelle Johannisberg Riesling	\$28.00	Ariel White Zinfandel	\$24.00

Wine selections are listed from light ~ fruity to full-bodied ~ more complex.

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**SAN DIEGO MARRIOTT HOTEL AND MARINA
TERMS & CONDITIONS**

GENERAL INFORMATION

Our printed menus are for general reference. Our Catering staff will be happy to propose customized menus to meet your specific needs. All prices listed are subject to change. Menu prices will be confirmed by your Catering Manager.

GUARANTEE

Guarantees are required for all catered food and beverage events. Final attendance must be confirmed three (3) business days in advance, or the expected number will be used. This number will be your guarantee and is not subject to reduction. However, increases in guarantees may be accepted up to twenty-four (24) hours prior to the function, subject to product availability. We will set and prepare food for 3% over the guarantee.

DECORATIONS

Arrangements for floral centerpieces, special props and entertainment may be made through the Catering department. All decorations must meet with the approval of the San Diego Fire Department, i.e. smoke machine, candles, etc.. The hotel will not permit the affixing of any items to the walls or ceiling of rooms unless written approval is given by the Catering department.

SECURITY

The hotel may require Security Officers for certain events. Only hotel approved Security firms may be used. List available upon request.

LABOR CHARGES

Carvers, station attendants, additional food and cocktail servers are available at a minimum fee of \$150.00 per attendant for each four hour time period. A \$150.00 labor charge will be applied to any food function of less than 25 guests. A \$150.00 bartender charge will apply per bar; allow (1) bartender per 100-guests. \$150.00 bartender fee for all Hospitality Suites up to 4 hours, additional hours at \$35.00 per hour.

FOOD & BEVERAGE

It is our policy not to permit food and beverages to be brought into or removed from our function rooms or hospitality suites. In function areas, alcoholic beverages are sold by the drink only. If alcoholic beverages are to be served on the hotel premises (or elsewhere under the hotel's alcoholic beverage license) the hotel will require that beverages be dispensed only by hotel servers and bartenders. The hotel's alcoholic beverage license requires the hotel to (1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who, in the hotel's judgement, appears intoxicated.

ELECTRICAL CHARGES

Electrical needs exceeding existing 120 volt/20 amp wall plug service must be arranged in advance and will be charged at \$2.00 per AMP per phase. Additionally, installing/labor charges and rental of necessary equipment will be accessed. All equipment must have UL listing. Information outlining power capabilities as well as appropriate engineering charges is available through your Catering contact.

SIGNAGE

In order to maintain the ambiance of the hotel, all signs must be professionally printed; no handwritten signs are allowed. Our hotel prohibits signs of any kind in the main lobby. However, signage is permitted in the North and South lobbies. Signage can be ordered to the hotel's specification through the San Diego Marriott Hotel & Marina Business Center at (619) 234-1500 extension 6026.

AUDIO VISUAL

A complete line of audio visual aids are available through our in-house audio visual company, MSI. Your Catering Manager can arrange equipment suited to your needs or MSI may be contacted directly at (619) 234-1500 extension 8929.

GUEST PACKAGES

The Hotel will not accept packages more than five (5) days prior to your function date and notification of deliveries must be in writing. Shipments must include: **Company/Group Name, your Representatives name, Return Address and Date of Function.** The Hotel will not assume any responsibility for the damage or loss of merchandise sent to the Hotel for storage. Handling charges will be accessed based on volume.

MEAL TASTING

Complimentary taste panels may be arranged for definite business on special menus for up to 4 persons. Additional attendees can be accommodated at 50% of the menu price.

PAYMENT

All deposits for retaining banquet facilities are non-refundable. Terms of payment will be established in your confirmation agreement. Advance deposits and total prepayment may be required. Credit may be established with the hotel for corporate and convention business only if the total estimated charges exceed \$2,500.00. All private functions (weddings, anniversaries, mitzvahs, class reunions, etc...) require a payment of estimated charges payable by cashier check three business days prior to the event. Any remaining charges are payable by credit card on the day of the event.

CANCELLATIONS

The following cancellation schedule for food, beverage and room rental will apply for all groups:
45 days, 25% of the total; 30 days, 50% of the total; 14 days, 75% of the total; 72 hours cancellation, 100% of the total.

SERVICE CHARGE, SALES TAX AND AUDIO VISUAL

A 22% Taxable Service Charge and applicable State Sales Tax will be added to all food and beverage charges as well as any Audio Visual equipment charges and function room set-up/rental fees. California law states that the service charge is subject to sales tax. (California State Regulation 1603 Subsection F)

CALIFORNIA'S "NO SMOKING" LAW - ASSEMBLY BILL 13 SECTION C

In reference to the lodging industry, California Labor Code Section 6404.5: Smoking is prohibited except in designated areas.

Client Signature _____ Date _____

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HOSPITALITY GENERAL INFORMATION

General Information

These menus are only a guideline to assist you in selecting a menu for your event. Our Catering staff will be happy to prepare customized proposals to meet your specific needs. All prices are subject to change.

Menu Prices will be confirmed by your Catering Manager

Guarantee

In arranging for private functions, guarantees are required for all catered food and beverage events. Final attendance must be confirmed (3) Business Days in advance, or the expected number will be used. However, increases in guarantees may be accepted up to twenty-four (24) hours prior to the function, subject to product availability. We will set and prepare food for 3% over the guarantee.

Labor Charges

Bartenders, carvers, station attendants, food and cocktail servers are available at a fee of \$150.00 per attendant for a minimum of four hour period. Additional hours will be \$35.00 per hour, per attendant.

A \$25.00 per bottle corkage fee will apply for all wine, liquor, champagne and a \$40.00 per case corkage fee will apply for all beer and soda not purchased through the San Diego Marriott Hotel and Marina.

Rebate Policy

Full bottles of liquor, beer, wine and soft drinks with unbroken seals will be rebated at 75% of retail price plus applicable tax.

Special Note Regarding Bar Arrangements

The San Diego Marriott Hotel and Marina is the sole alcoholic beverage license holder on the hotel premises. Any variation of the regulations may jeopardize the Hotel's license.

We, therefore, request your cooperation in honoring the Hotel's policy of prohibiting the bringing of alcoholic beverages from outside sources without authorization and appropriate corkage.

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages during pregnancy can cause birth defects.

Hospitality Delivery ("Trip Charge")

A Delivery fee ("Trip Charge") of \$25.00 will apply for each food and beverage (Coffee Break, Continental Breakfast, Lunch, Dinner, Hors d'Oeuvres) delivery to your suite.

Suite Furniture Policy

It is our policy not to remove any furniture from our guest rooms.

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