



SAN DIEGO  
convention center



# 2023 CATERING MENU

11/1/22



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## CONTINENTAL BREAKFAST

- |    |   |       |
|----|---|-------|
| B1 | <b>CONTINENTAL BREAKFAST</b><br>Freshly Baked Breakfast Pastries and Muffins<br>Assorted Bottled Fruit Juices<br>Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea  | 23.00 |
| B2 | <b>DELUXE CONTINENTAL BREAKFAST</b><br>Sliced Seasonal Fruit and Berries<br>Freshly Baked Breakfast Pastries and Muffins<br>Assorted Bottled Fruit Juices<br>Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea  | 25.75 |
| B3 | <b>PREMIUM CONTINENTAL BREAKFAST</b><br>Steel-Cut Oatmeal with Golden Raisins, Brown Sugar, Cinnamon & Honey<br>Sliced Seasonal Fruit and Berries<br>Freshly Baked Healthy Pastries and Muffins<br>Assorted Bottled Fruit Juices<br>Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea | 28.50 |

*\*Minimum of (50) guests.*

## ENHANCE YOUR CONTINENTAL BREAKFAST

- |    |  |      |
|----|--|------|
| B4 | <b>BUTTERMILK BISCUIT SANDWICH</b><br>Eggs, Pork Sausage and Cheddar Cheese                                      | 7.25 |
| B5 | <b>ENGLISH MUFFIN BREAKFAST SANDWICH</b><br>Eggs, Ham, and Jack Cheese   | 7.75 |
| B6 | <b>FRUIT AND YOGURT PARFAIT</b><br>Fresh Seasonal Fruit and Low Fat Yogurt with Granola                          | 7.50 |
| B7 | <b>BREAKFAST BURRITO</b><br>Warm Flour Tortilla filled with Scrambled Eggs, Chorizo, Cheddar Cheese and Potatoes | 8.00 |
| B8 | <b>WHOLE WHEAT ENGLISH MUFFIN BREAKFAST SANDWICH</b><br>Eggs, Chicken Sausage Patty and Jack Cheese              | 8.25 |
| B9 | <b>FLAKY CROISSANT SANDWICH</b><br>Eggs, Bacon, and Swiss Cheese   | 8.75 |

# BREAKFAST BUFFETS



- B10**    **SAN DIEGO SUNRISE BUFFET WITH SAUSAGE**    **29.25**  
Fluffy Scrambled Eggs with Fresh Herbs and Roasted Tomatoes  
Pork Sage Sausage Links  
Hash Brown Potatoes  
Freshly Baked Breakfast Pastries and Muffins  
Sliced Fresh Seasonal Fruit  
Assorted Bottled Fruit Juices  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
- B11**    **SAN DIEGO SUNRISE BUFFET WITH BACON**    **32.00**  
Fluffy Scrambled Eggs with Fresh Herbs and Roasted Tomatoes  
Applewood Bacon  
Hash Brown Potatoes  
Freshly Baked Breakfast Pastries and Muffins  
Sliced Fresh Seasonal Fruit  
Assorted Bottled Fruit Juices  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
- B12**    **SOUTHERN CALIFORNIA BREAKFAST BUFFET**    **34.75**  
Fluffy Scrambled Eggs with Sautéed Mushrooms and Chives  
Home Fried Breakfast Potatoes with Peppers and Onions  
Pork Sage Sausage Links  
Bacon  
Freshly Baked Breakfast Pastries and Muffins  
Sliced Fresh Seasonal Fruit  
Cheese Blintz with Strawberry Rhubarb Compote  
Assorted Bottled Fruit Juices  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

*\*Minimum of (50) guests.*



## ENHANCE YOUR BREAKFAST BUFFET

- |     |   |       |
|-----|---|-------|
| B13 | <b>STEEL-CUT OATMEAL</b><br>Served with Golden Raisins, Brown Sugar, Cinnamon and Honey   | 7.50  |
| B14 | <b>THICK SLICED FRENCH TOAST</b><br>Served with Maple Syrup, Whipped Cream, Honey Butter<br>and Warm Seasonal Berry Compote   | 8.50  |
| B15 | <b>FRITTATA</b><br>Spinach, Mushroom and Artichokes   | 9.00  |
| B16 | <b>EGG AND OMELET STATION</b><br>Prepared to order with Mushrooms, Peppers, Onions, Diced Ham, Bacon,<br>Chopped Spinach, Artichokes, Green Chiles, Diced Tomatoes, Cheddar,<br>Swiss, Feta Cheese and Mexican Salsa<br><i>(Egg Whites &amp; Egg Substitute Available Upon Request)</i><br><i>*Requires a 200.00++ fee per Uniformed Chef</i> | 14.00 |



## PLATED BREAKFAST

All plated breakfasts are served with Fresh Fruit Cup, assorted Muffins, Cinnamon Twists, Freshly Squeezed Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Herbal Teas.

<b>B17</b>	<b>TRADITIONAL BREAKFAST WITH SAUSAGE</b> Fluffy Scrambled Eggs Sage Pork Sausage Links Home Fried Potatoes	<b>30.50</b>
<b>B18</b>	<b>TRADITIONAL BREAKFAST WITH BACON</b> Fluffy Scrambled Eggs Applewood Bacon Home Fried Potatoes	<b>33.25</b>
<b>B19</b>	<b>BAKED EGG TORTA</b> Breakfast Egg Torta with Roasted Tomatoes, Fresh Herbs, Sautéed Mushrooms, Chopped Spinach and Fontina Cheese Applewood Bacon Lyonnais Potatoes	<b>32.25</b>
<b>B20</b>	<b>CRUSTLESS QUICHE</b> Kale, Roasted Tomato, Basil Ricotta Cheese and Goat Cheese Chicken Apple Sausage Potato Cakes	<b>35.00</b>
<b>B21</b>	<b>MACHACA CON HUEVOS</b> Machaca Scrambled Eggs Pinto Beans Baskets of Corn Tostadas Served with House Made Salsa	<b>35.00</b>

*Customized Plated Breakfast available starting at 30.50++ per guest.  
For events under 50 guests a 125.00++ labor fee will apply for plated service.*

## A LA CARTE

C1	<b>COFFEE (gallon)</b> Freshly Brewed Coffee, Decaffeinated Coffee or Selection of Hot Teas Served with Non Dairy Creamer, and Assorted Sweeteners	75.00
C2	<b>FRESHLY BREWED STARBUCKS COFFEE (gallon)</b> Freshly Brewed Coffee, Decaffeinated Coffee or Selection of Tazo Teas Served with Non Dairy Creamer, ½ and ½ & Skim Milk, and Assorted Sweeteners	80.00
C3	<b>ASSORTED BOTTLED FRUIT JUICES</b>	5.75
C4	<b>ASSORTED JUICES (gallon)</b> Orange, Cranberry, or Grapefruit	68.00
C5	<b>FRESH LEMONADE (gallon)</b>	60.00
C6	<b>FRESHLY BREWED ICED TEA (gallon)</b>	55.00
C7	<b>BOTTLED SPRING WATER</b>	4.50
C8	<b>PURE LEAF BOTTLED ICED TEA</b>	8.50
C9	<b>SPARKLING WATER</b>	5.00
C10	<b>ASSORTED CANNED PEPSI SODAS</b>	4.50
C11	<b>ASSORTED BOTTLED GATORADE (20 oz.)</b>	7.75
C12	<b>INDIVIDUAL ASSORTED CARTONS OF MILK (1/2 pint)</b>	3.25
C13	<b>WHOLE FRESH FRUIT</b>	3.25
C14	<b>SLICED SEASONAL FRUIT AND BERRIES</b>	8.25
C15	<b>ASSORTED YOPLAIT YOGURT</b>	4.75
C16	<b>ASSORTED CEREALS AND MILK</b>	8.00
C17	<b>MUFFINS (dozen)</b>	53.50
C18	<b>BAGELS (dozen)</b>	65.00
C19	<b>DANISH (dozen)</b>	57.00
C20	<b>BREAKFAST BREADS (loaf - 12 slices)</b>	51.00

## A LA CARTE CONTINUED...

C21	SCONES (dozen)	56.00
C22	DONUTS (dozen)	53.75
C23	CINNAMON BUNS (dozen)	60.00
C24	FRESHLY BAKED COOKIES (dozen) Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut, Peanut Butter	45.50
C25	BROWNIES (dozen) Fudge, Chocolate Chip, Walnut	49.00
C26	ASSORTED GOURMET CUPCAKES (dozen)	78.00
C27	HALF SHEET CAKE* (40 slices) Choice of Fruit or Cream Filling	285.00
C28	FULL SHEET CAKE* (80 slices) Choice of Fruit or Cream Filling	550.00
C29	CHOCOLATE DIPPED CRANBERRY MACAROONS (dozen)	50.00
C30	ASSORTED MEXICAN TREATS** (per person) Buñuelos, Churros, Mexican Wedding Cookies	4.00
C31	CHOCOLATE DIPPED BISCOTTI (dozen) Pistachio and White Chocolate, Hazelnut and Dark Chocolate, Almond and Milk Chocolate	50.00
C32	POTATO CHIPS AND DIP** (per person) <i>Please select <u>one</u> from the following options:</i> · Roasted Fennel and Shallot · Sun-Dried Tomato, Herb and Sour Cream · Toasted Onion and Scallion	8.25
C33	TORTILLA CHIPS AND HOUSE MADE SALSA** (per person)	6.75
C34	TORTILLA CHIPS** (per person) Served with House Made Salsa and Guacamole	11.75

\*\*50 person minimum



## A LA CARTE CONTINUED...

C35	INDIVIDUAL BAGS OF CHIPS AND SNACKS	3.50
C36	PRETZEL TWISTS (pound)	24.25
C37	MIXED NUTS (pound)	51.00
C38	SNACK MIX (pound) Traditional or Spicy	28.25
C39	BAVARIAN SOFT PRETZEL NUGGETS (3 per person) Sesame Seed, Traditional & Everything Pretzel Bites Served with Honey Mustard and Spicy Mustard <i>(50 person minimum)</i>	9.75
C40	QUAKER CHEWY GRANOLA BARS	4.00
C41	NATURE VALLEY SWEET & SALTY NUT GRANOLA BARS	4.00
C42	FULL SIZE ASSORTED CANDY BARS	5.00
C43	ICE CREAM NOVELTIES	5.50
C44	PREMIUM HAAGEN DAZS ICE CREAM NOVELTIES	8.50
C45	FRESHLY POPPED POPCORN (per bag) <i>200 bag minimum - includes Popcorn Machine Rental. Additional 160.00++ fee per Attendant, per machine, based on 3hr. of service</i>	3.50
C46	INDIVIDUAL PRE-PACKAGED BAGS OF FLAVORED POPCORN (per bag)	3.50



## BREAK SERVICE

- |     |  |       |
|-----|--|-------|
| C47 | <b>DEATH BY CHOCOLATE BREAK*</b><br>Milk Chocolate S'mores Bark<br>Chocolate Dipped Strawberries and Peanuts<br>Fudge Brownies and Chocolate Chip Cookies<br>Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas  | 19.00 |
| C48 | <b>SOUTH OF THE BORDER BREAK*</b><br>Tortilla Chips, Homemade Salsa and Pico de Gallo<br>Warm Churros, Mexican Wedding Cookies<br>Sliced Cucumber with Tajin<br>Served with Lemonade and Jamaica (Hibiscus Flower Tea)   | 20.00 |
| C49 | <b>BALL PARK BREAK*</b><br>Mini Hot Dogs and Gourmet Soft Pretzels with Mustard<br>Cracker Jacks<br>Served with Freshly Brewed Iced Tea and Lemonade   | 20.75 |
| C50 | <b>CALIFORNIA STRAWBERRY BREAK*</b><br>Strawberries and Brie<br>Chocolate Dipped Strawberries<br>Strawberry Basil Salsa with Pink Himalayan Salted Tortilla Chip<br>Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas   | 24.00 |
| C51 | <b>BRAIN FOOD BREAK*</b><br>Cinnamon Almond Dark Chocolate Bark<br>Turmeric Curry Salmon on Toasted Croustade<br>Guacamole with Local Corn Tortilla Chips<br>Walnut Cocoa Nib Shortbread<br>Pomegranate CQ Spa Water   | 24.00 |
| C52 | <b>HEALTHY BREAK*</b><br>Fresh Crudit  with Hummus and Spicy Tomato Dip<br>House Made Trail Mix, Home Made Granola Bars,<br>Blueberry Dark Chocolate Bark<br>Lemon Ginger CQ Spa Water   | 24.50 |
| C53 | <b>SAN DIEGO HARVEST BREAK*</b><br>Grilled Local Vegetable Antipasto Display<br>Herb Marinated Olives and Roasted Peppers<br>Gourmet Cheese Board with Regional Favorites<br>Sliced Baguettes and Lavosh Crackers<br>Warm Spinach and Kale Dip<br>Served with Jalape o Acai CQ Infused Spa Water | 28.50 |

*\*Minimum of 50 guests.*



## BOX LUNCHES

- L1 TRADITIONAL BOX LUNCH 31.25**  
SELECTION OF SANDWICH ON A FRENCH BAGUETTE:  
· Turkey and Swiss Cheese  
· Roast Beef and Cheddar Cheese  
· Ham and Cheddar Cheese  
· Roasted Tomato Hummus, Cucumber, Shredded Carrot and Green Leaf  
Individual Bag of Potato Chips  
Gourmet Chocolate Chip Cookie  
Soda
- L2 GOURMET WRAP BOX LUNCH 33.00**  
SELECTION OF GOURMET WRAP:  
· Southwest Roast Beef Wrap with Romaine, Roasted Corn and Red Peppers, Pepper Jack, and Jalapeño Ranch in Sundried Tomato Tortilla  
· Turkey Pesto Wrap with Crisp Romaine, Pesto Aioli and Parmesan in Natural Tortilla  
· Greek Wrap with Romaine, Feta, Kalamata Olives, Pepperoncini, and Diced Red Pepper with Greek Dressing in Spinach Tortilla  
Gourmet Kettle Chips, Pasta Salad  
Gourmet Chocolate Chip Cookie  
Soda
- L3 GOURMET SALAD BOX LUNCH 29.75**  
SELECTION OF GOURMET SALAD:  
· Pear Gorgonzola Salad with Craisins, Candied Pecans & Balsamic Vinaigrette  
· Grilled Chicken Caesar Salad with Parmesan, Caesar Dressing & Croutons  
Gourmet Kettle Chips  
Gourmet Brownie  
Soda
- L4 DELICATESSEN BOX LUNCH 36.00**  
SELECTION OF DELICATESSEN SANDWICH:  
· Smoked Turkey and Swiss with Lettuce on Ciabatta Bread with Mayo and Mustard PCs  
· Roast Beef and Cheddar with Lettuce on Pretzel Bun  
· Italian Torpedo with Salami, Ham, Capicola and Provolone with Italian Dressing on Italian Roll  
· Caprese Sandwich with Fresh Mozzarella & Tomatoes on Focaccia Bun with a side of Pesto Aioli  
Gourmet Kettle Chips, Roasted Cauliflower, Kale and Farro Salad  
Gourmet Brownie  
Soda

## CHILLED PLATED LUNCHES



*Chilled Plated Lunch Entrees include :*

*Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea.*

### ENTRÉES

- |    |   |       |
|----|---|-------|
| L5 | <b>ROASTED TURKEY AND PESTO SANDWICH ON FOCACCIA</b><br>Roasted Red Peppers, Tomatoes and Romaine Lettuce<br>Bocconcini and Tomato Salad with Olives and Capers<br>Balsamic Vinaigrette   | 42.00 |
| L6 | <b>JULIAN APPLE CIDER BRINED CHICKEN</b><br>Spiced Quinoa, Kale, Pickled Blackberries<br>with Blackberry Glaze and Baby Lettuce<br><i>Hearth Baked Rolls and Butter</i>   | 42.00 |
| L7 | <b>GRILLED SHRIMP SALAD</b><br>Bibb Lettuce, Chimichurri Grilled Shrimp, Haricot Vert, Sweet Peppers, Grapes<br>and Cucumbers served with Garlic Croutons and Creamy Cilantro Vinaigrette<br><i>Hearth Baked Rolls and Butter</i> | 44.75 |

### DESSERTS

***Please select one from the following***

#### **NEW YORK CHEESECAKE**

Chocolate Sauce, Cocoa Nib Brittle and Whipped Cream

#### **CHOCOLATE MOUSSE CAKE**

Chantilly Cream and Seasonal Berries

#### **FOUR LAYER CARROT CAKE**

Rum Raisin Compote with Cinnamon Cream

#### **NUTELLA MOUSSE**

With Toasted Hazelnuts, Fresh Raspberries and Raspberry Ganache

*Customized Chilled Plated Lunches available starting at 42.00++ per guest.  
For events under 50 guests a 125.00+ labor fee will apply for plated service.*

## PLATED LUNCHES

*Plated Lunch Entrees include choice of Salad, Dessert, Hearth Baked Rolls and Butter.  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea.*

### SALADS

*Please select one from the following*

#### SPOON SPINACH AND BABY GREENS SALAD

Shaved Parsnips, Candied Pecans and Dried Cranberries  
Champagne Vinaigrette

#### CLASSIC CAESAR SALAD

Chopped Romaine Lettuce topped with Homemade Garlic Croutons  
Shredded Parmesan Cheese  
Classic Caesar Dressing

#### SPRING MIX SALAD

Pear Tomatoes, Sweet Peppers, Radishes, Shredded Carrots and Croutons  
Balsamic Vinaigrette

#### ARUGULA AND FRISEE SALAD

Shaved Parmesan, Shaved Fennel and Strawberries  
Lemon Pepper Vinaigrette

#### GARDEN CHOP SALAD

Chopped Hearts of Romaine and Head Lettuce, Diced Tomatoes, Kalamata Olives,  
Marinated Chickpeas, Purple Cabbage, Diced Cucumbers, Artichoke Hearts  
and Feta Cheese  
Italian Vinaigrette

### ENTRÉES

*Please select one from the following*

L8	<b>CITRUS SOY MARINATED CHICKEN</b> Soy Ginger Glaze Roasted Red Potatoes Sautéed Haricot Vert Spiced Edamame Puree	47.75
L9	<b>HERB CRUSTED CHICKEN</b> Roasted Brussel Sprouts Roasted Corn Parmesan Polenta Tomato Ragu	47.75



## PLATED LUNCHES CONTINUED...

### ENTRÉES (continued)

- |     |  |       |
|-----|--|-------|
| L10 | <b>TUSCAN LEMON CHICKEN</b><br>Smoked Tomato Jam with Basil<br>Butter Poached Fingerlings<br>Seasonal Vegetables | 50.75 |
| L11 | <b>HARRISSA FLAT IRON STEAK</b><br>Smoked Butter Potato Mash<br>Haricot Vert and Charred Cauliflower             | 53.50 |

### DESSERTS

*Please select one from the following*

#### NEW YORK CHEESECAKE

Chocolate Sauce, Cocoa Nib Brittle and Whipped Cream

#### CHOCOLATE MOUSSE CAKE

Chantilly Cream and Seasonal Berries

#### FOUR LAYER CARROT CAKE

Rum Raisin Compote with Cinnamon Cream

#### NUTELLA MOUSSE

With Toasted Hazelnuts, Fresh Raspberries and Raspberry Ganache

*Customized Plated Lunches available starting at 47.75++ per guest.  
For events under 50 guests a 125.00+ labor fee will apply for plated service.*

## LUNCH BUFFETS



### L12 DELI LUNCH BUFFET

40.75

Mixed Field Greens with Tomatoes, Cucumbers, Shredded Carrots, Peppercorn Ranch and Honey Mustard Vinaigrette

Orecchiette Pasta Salad with Pesto, Kalamata Olives, Fire Roasted Tomatoes and Zucchini

Broccoli Salad with Cashews, Raisins and Carrots

Sliced Meats and Cheeses to include:

Smoked Turkey Breast, Roast Beef, Smoked Ham and Genoa Salami  
Cheddar, Swiss and Jack Cheeses

Served with Potato, Focaccia, Onion and Wheat Rolls

Lettuce, Tomato, Onion and Dill Pickle Spears

Mayonnaise, Whole Grain and Yellow Mustards

Cookies and Brownies

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

Assorted Canned Pepsi Sodas

### HOT LUNCH BUFFETS

#### L13 GASLAMP

46.50

*Included with your Luncheon Buffets are Hearth Baked Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Assorted Canned Pepsi Sodas*

Spinach Salad

Candied Pecans, Crumbled Blue Cheese, and Raspberries

Balsamic Vinaigrette, and Roasted Fennel and Shallot Ranch

Quinoa, Kale, Goat Cheese and Craisins Salad

Lemon Pistou Chicken

Manicotti with Marinara and Pesto Cream Sauce

Penne Pasta with Herbs and Extra Virgin Olive Oil

Haricot Vert, Yellow Wax Beans, Oven Roasted Tomato

New York Cheesecake

Gourmet Brownies

## LUNCH BUFFETS CONTINUED...

- L14 LA JOLLA 46.50**  
Mediterranean Salad  
Cucumbers, Kalamata Olives, Tomatoes, Feta Cheese  
Red Wine Oregano Vinaigrette  
Pearl Pasta Salad with Herbs, Apricots, Craisins and Fig Citrus Dressing  
Pesto Grilled Chicken Breast with Roasted Shallots and Chicken Jus  
Carved Pork Loin  
with Tomato, Olive, and Garlic Ragout  
Parmesan Corn Polenta  
Roasted Carrots, Parsnips, and Steamed Broccoli  
Chocolate Mousse Cake  
Assorted Gourmet Cookies
- L15 FAR EAST 46.50**  
Oriental Salad with Romaine Lettuce, Napa Cabbage, Snow Peas, Mandarin  
Oranges and Wonton Strips with Oriental Dressing  
Udon Noodle Salad with Asian Slaw  
Orange Chicken  
Broccoli Beef  
Steamed Jasmine Rice  
Stir Fry Vegetables  
Fortune Cookies and Matcha Cheesecake with Tropical Fruit
- L16 BAJA BUFFET 49.25**  
Mexican Garden Salad with Cucumbers, Radishes, Watermelon,  
Sweet Peppers, and Cotija Cheese with Chili Lime Vinaigrette  
Fusilli Pasta Salad with Corn, Black Beans, Tomatoes and Cilantro Vinaigrette  
Grilled Agave Lime Chicken with Pipian Sauce  
Cheese Chile Relleno with Ranchero Sauce  
Arroz Verde  
Chili Roasted Trio of Squash  
Tres Leche  
Warm Churros

## LUNCH BUFFETS CONTINUED...



### L17 EMBARCADERO

52.00

Endive Mixed Greens  
Pea Tendrils, Pickled Melons, and Dried Cherries  
Creamy Cucumber Dill Vinaigrette and Mint Verjus Vinaigrette  
  
Broccoli Salad with Cashews and Raisins  
  
Herb Grilled Chicken Breast  
with Mushroom Demi  
  
Smoked BBQ Beef Brisket with Tamarind BBQ Sauce  
  
Confit Garlic Mashed Potatoes  
  
Roasted Brussel Sprouts with Balsamic Glaze and Fried Thyme  
  
Peach Cobbler Tart  
  
Amaretto Raspberry Ganache Cake

### L18 CORONADO

49.25

California Garden Salad  
Shredded Carrots, Shredded Red Cabbage, Grape Tomatoes and Cucumbers  
Lemon Basil Vinaigrette and Herb Buttermilk Dressing  
  
Roasted Farro and Cauliflower Salad  
Roasted Tomato, Lemon Pesto, and Red Grapes  
  
Honey Thyme Brined Chicken  
Artichokes with Tarragon White Wine Reduction  
  
Baked Cod Buerre Blanc  
Citrus Fennel Salsa with Red Onions and Sweet Peppers  
  
Kaffir Lime Scented Rice  
  
Green Beans with Beurre Noisette  
  
White Chocolate Raspberry Cheesecake  
  
Carrot Cake

## LUNCH BUFFETS CONTINUED

LITTLE ITALY  
SAN DIEGO

### L19 LITTLE ITALY

52.00

Classic Caesar Salad  
with Shaved Parmesan and Home Made Croutons  
Traditional Caesar Dressing

Penne Salad  
Pesto Peas and Bacon Crumbles

Flame Grilled Chicken with Jus  
Red Pepper Caponata

Sliced Sirloin  
Red Wine Demi and Braised Leeks

Fingerling Potatoes with Sea Salt & Extra Virgin Olive Oil

Steamed Broccoli

Cannoli's

Sicilian Cassata with Frosted Pistachios

*Minimum of 75 guests. For events under 75 guests a 125.00+ labor fee will apply.  
Customized options available starting at 46.50++ per guest. Please speak to Catering Sales Manager.*



## PLATED DINNERS

*Plated Dinner Entrees include choice of Salad, Dessert, Chef's Choice of Seasonal Vegetables, Hearth Baked Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea.*

### SALADS

*Please select one from the following*

#### BIBB LETTUCE SALAD

Roasted Tomatoes, Pancetta Bacon, Shaved Asiago Cheese  
Pickled Red Onions and Basil Croutons  
Red Pepper Vinaigrette

#### SPOON SPINACH AND BABY GREENS

Dried Figs, Blue Cheese and Candied Walnuts  
Fig Balsamic Vinaigrette

#### WILD ARUGULA & FRISEE

Roasted Pear, Goat Cheese, Shaved Fennel and Toasted Hazelnuts  
Lemon Vinaigrette

### ENTRÉES

*Please select one from the following*

D1	<b>PESTO CRUSTED CHICKEN</b>	59.50
	Artichoke Tapenade Multi-Grain Rice Pilaf with Wheat Berries and Barley	
D2	<b>FLAT IRON STEAK WITH BLUE CHEESE CHIVE BUTTER</b>	65.00
	Cognac Demi Rosemary Thyme Roasted Fingerling Potatoes	
D3	<b>BRAISED SHORT RIB</b>	71.00
	Mashed Yukon Potatoes	
D4	<b>PACIFIC MARKET CATCH</b>	MARKET PRICE
	Balsamic Glaze and Tomato Basil Bruschetta Herb-Seasoned Cheese Polenta	

## DESSERTS



Please select one from the following

### CRÈME BRULÉE CHEESECAKE

Chocolate Sauce and Seasonal Berries

### BROWN BUTTER APPLE TART

Diplomat Cream and Salted Caramel Sauce

### BELGIAN CHOCOLATE TRUFFLE TART

Chantilly Cream and Pomegranate Port Reduction

### MOCHA GATEAU

Espresso Anglaise and Almond Anise Biscotti

### RICOTTA BERRY TORTE

Candied Orange and Raspberry Coulis

### MANGO PANNA COTTA

Toasted Coconut and Hibiscus Reduction

### FRESH FRUIT TART

Fresh Seasonal Fruit and Custard

*Customized Plated Dinners available starting at \$56.00++ per guest.*

*Please speak to your Catering Sales Manager.*

*For events under 75 guests a 125.00+ labor fee will apply for plated service.*

## DINNER BUFFETS

*Included with your Dinner Buffets are Hearth Baked Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea and Assorted Bubby.*

### D5 MARKET STREET 56.50

Spinach with Bacon, Poached Pear, Candied Pecans, and Blue Cheese with Minus 8 Vinaigrette

Potato Leek Soup

Oven Roasted Turkey with Pan Gravy

Braised Beef Tips

Parmesan Mashed Potatoes

Seasonal Vegetables

Chocolate Bundt Cake

Salted Caramel Cheesecake

### D6 HARBOR DRIVE 59.50

Buffalo Mozzarella with Heirloom Tomatoes, Arugula, Basil, Extra Virgin Olive Oil and Balsamic Glaze

Tomato Basil Bisque

Chicken Parmigiana with Marinara Sauce

Balsamic Glazed Salmon

Wild Mushroom Risotto

Sautéed Zucchini and Oven Roasted Tomatoes

Chocolate Truffle Tart

Crème Brulee Tart

### D7 FIFTH AVENUE 62.50

Bibb Lettuce and Radicchio Salad with Strawberries, Watermelon Radish and Roasted Pepitas with Persimmon Vinaigrette

New England Clam Chowder

Espresso Rubbed Flat Iron

Tea Smoked Airline Chicken

Roasted Fingerling Potatoes

Broccolini with Lemon EVOO

Carrot Cake

Assorted Mini Pastries

*For events under 75 guests a 125.00+ labor fee will apply for plated service.*



## DINNER BUFFETS CONTINUED...

### D8 DELI DINNER BUFFET

50.50

Garden Salad

Shredded Carrots, Shredded Red Cabbage, Grape Tomatoes, Cucumbers and Red Radishes

Lemon Basil Vinaigrette and Herb Buttermilk Dressing

Potato Salad with Bacon, Blue Cheese, Chives and Mustard

Sliced Chicken, Pastrami, Soprasetta, Ham and Pepperoni

Pretzel Bun, Brioche Bun, Sourdough Bread

Brie, Swiss, Cheddar and Provolone Cheeses

Spicy Giardiniera, House Made Pickles, Sport Peppers, Lettuce and Tomato

Ale Mustard, Pesto Aioli, Dijon Mustard and Mayonnaise

Cheesecake

Chocolate Mousse Cake

*For events under 75 guests a 125.00+ labor fee will apply for plated service.*



# BOX DINNER

## D9 BOX DINNER 1

45.00

Chilled Apple Brined Chicken  
Spicy Mustard Greens Champagne Vinaigrette  
Fingerling Potato Salad with Whole Grain Mustard and Vinegar  
Brie Cheese with Candied Pecans and Crackers  
Mediterranean Olives  
Chocolate Dipped Cranberry Macaroon  
Assorted Canned Bubby

## D10 BOX DINNER 2

47.75

Classic Cobb Salad  
Romaine Lettuce, Grilled Chicken, Applewood Bacon, Crumbled Blue Cheese, Hard Boiled Egg  
Creamy Red Wine Vinaigrette  
Seasonal Fruit & Berry Salad  
  
Served with a Hearth Baked Dinner Roll and Butter  
Berry Ricotta Tart  
Assorted Canned Bubby

## D11 BOX DINNER 3

50.00

Applewood Smoked Salmon Salad  
Spinach, Asparagus, Roasted Beets and Pickled Blackberries  
Creamy Cilantro Avocado Dressing  
  
Cous Cous with Roasted Tomatoes and Capers  
Served with a Hearth Baked Dinner Roll and Butter  
Lemon Bar  
Assorted Canned Bubby

## COLD HORS D'OEUVRES

*Minimum order of 100 pieces per item. Must be ordered in quantities of 100. Prices below are per 100 pieces.*

R1	CHIMICHURRI SHRIMP SKEWER	695.00
R2	WILD MUSHROOM BAGUETTE	595.00
R3	BRUSCHETTA CROUSTADE	595.00
R4	AHI POKE Wakami Salad, Tobiko on a Wonton Chip	675.00
R5	CURRY CHICKEN IN PLANTAIN CUPS	625.00
R6	ANTIPASTO SKEWER Artichoke, Tomato, Kalamata Olive and Mozzarella	695.00
R7	BAJA ROLL Blue Crab Mix, Cucumber, Cilantro and Rice / Torched Filet Topped with Spicy Jalapeño Mayo and Crumbled Chicharrones	750.00
R8	PISTACHIO CRUSTED GOAT CHEESE TRUFFLE	775.00
R9	BRIE & PEAR ON CROSTINI	750.00
R10	PESTO RICOTTA WITH OLIVE AND TOMATO TAPENADES, Diced Pancetta and Focaccia Croustade	725.00

## RECEPTION CONTINUED...

### HOT HORS D'OEUVRES

*Minimum order of 100 pieces per item. Must be ordered in quantities of 100. Prices below are per 100 pieces.*

R11	DATE STUFFED WITH BLUE CHEESE WRAPPED IN BACON	675.00
R12	PUNJABI VEGETABLE SAMOSA	600.00
R13	MEDITERRANEAN CHICKEN KABOB Figs and Roasted Tomatoes and Balsamic Glaze	750.00
R14	HONEY GOAT CHEESE IN PHYLLO	725.00
R15	COCONUT CRUSTED SHRIMP Ginger Sweet Chile	625.00
R16	GOAT CHEESE AND EXOTIC MUSHROOM EGG ROLL	675.00
R17	WILD MUSHROOM TRUFFLE ARANCINI Roasted Creamy Tomato Sauce	575.00
R18	ORANGE CHICKEN SPRING ROLL Plum Sauce	675.00
R19	CHICKEN LEMONGRASS POTSTICKERS Ponzu Sauce	650.00
R20	TANDOORI CHICKEN BROCHETTE	650.00
R21	SESAME CHICKEN TENDERS Hoisin Sauce	650.00
R22	BARBACOA BEEF MINI FLOUR TACO Cilantro Cream Fraiche	675.00
R23	GUAVA CAYENNE EMPANADA	625.00
R24	QUATTRO FROMAGGIO MAC N CHEESE FRITTER	650.00
R25	ARTICHOKE AND PARMESAN FRITTER Roasted Fennel and Caramelized Shallot Crème	675.00

## RECEPTION STATIONS

*Prices below are per person*

R26	<b>IMPORTED AND DOMESTIC CHEESE DISPLAY</b> Garnished with Seasonal Fruit, Sliced Baguettes and Assorted Crackers	10.00
R27	<b>SLICED SEASONAL FRUIT AND BERRIES</b>	8.25
R28	<b>FRESH VEGETABLE CRUDITÉ</b> Creamy Avocado Dip and Spicy Tomato Ranch Dip	9.50
R29	<b>HOUSE-MADE HUMMUS AND IMPORTED OLIVE STATION</b> Toasted Pita Bread Chips Spicy Tunisian Olive Blend and Castlevetrano Olives	9.95
R30	<b>GRILLED MARINATED VEGETABLE AND CHARCUTERIE BOARD</b> A selection of Roasted Zucchini, Squash, Eggplant, Peppers, Salami, Prosciutto and Soprasetta drizzled with Extra Virgin Olive Oil Served with Toasted Flat Breads and Gourmet Crackers	16.00
R31	<b>PASTA STATION</b> Tri-Colored Cheese Tortellini and Penne Rigate <i>Selection of <u>two</u> sauces:</i> Vodka Cream Sauce · Marinara Sauce · Pesto Sauce · Bolognese Sauce Served with Soft Bread Sticks, Crushed Red Pepper and Parmesan Cheese <i>Can add Chicken for additional \$5.00 per person</i>	17.25
R32	<b>NACHO STATION</b> Crisp Corn Tortilla Chips, Seasoned Carne Asada, Refried Pinto Beans, Jalapeño Cheddar Cheese, Diced Tomatoes, Jalapeño Peppers, Black Olives, Scallions, Cilantro, House Made Salsa, Sour Cream Fresh Guacamole	18.50
R33	<b>BRUSCHETTA AND FLAT BREAD STATION</b> Served with Extra Virgin Olive Oil and a Variety of Toasted Flat Breads <i>Specialty Toppings to include:</i> · Cauliflower, Artichoke and Kale Tapenade · Kalamata Olive Tapenade · Pesto Hummus · Fresh Tomato, Basil and Garlic	14.50

*For events under 50 guests a 125.00+ labor fee will apply*

## RECEPTION STATIONS CONTINUED...

*Prices below are per person*

- R34 MEDITERRANEAN NACHO BAR** **14.50**
- Pita Chips
  - Traditional and Roasted Red Pepper Hummus
  - Crumbled Feta Cheese
  - Diced Tomatoes, Red Bell Peppers and Green Onions
  - Cucumber with Fresh Mint
  - Sliced Kalamata Olives and Sliced Pepperoncini's
- 
- R35 FLAUTAS STATION** **18.50**
- Please select two from the following selections:*
- Chicken Adobada
  - Southwest Black Bean with Mexican Cheeses and Roasted Chiles
  - Barbacoa Beef with Manchego Cheese
- Served with Guacamole & House Made Salsas Roja & Verde
- 
- R36 REGIONAL BAJA STATION** **35.00**
- Baja Shrimp Cocktail
  - Chicken Flautas
  - Black Bean Empanadas
  - Carne Asada Street Tacos with Cilantro and Onion
  - Fish Tacos with Cabbage and Jalapeno Crème Fraiche
  - Corn Tortilla Chips
- Served with Guacamole & House Made Salsas Roja & Verde
- 
- R37 CALIFORNIA DREAMIN'** **31.75**
- Artichoke and Parmesan Fritters with Smoked Tomato Aioli
  - Roast Tomato and Goat Cheese Flatbread
  - Artichoke and Spinach Dip with Sourdough Crostinis
  - Grilled Vegetable Crudit  with Herbed Ranch
  - California Strawberries and Aged Balsamic Vinegar



## DESSERT STATIONS

*Prices below are per person*

- |            |  |              |
|------------|--|--------------|
| <b>R38</b> | <b>PETIT PÂTISSERIE STATION</b><br>A gourmet selection of Miniature French Pastries, Petit Fours, Mini Tartlets, Chocolate Truffles and Chocolate Dipped Strawberries  | <b>18.50</b> |
| <b>R39</b> | <b>BUILD YOUR OWN SHORTCAKE STATION</b><br><i>Shortcake Station to include:</i><br>Fresh Strawberries and Mixed Berry Compote with Crème Anglaise and Shortcake Biscuits, Pound Cake, Chocolate Shavings and Whipped Cream                                       | <b>16.00</b> |
| <b>R40</b> | <b>CHEESECAKE BITES STATION</b><br>New York Cheesecake Squares<br>Vanilla Bean and Scented Strawberry Compotes<br>Chocolate Fondue, Hazelnut Caramel Sauces<br>Toasted Almonds and Whipped Cream   | <b>17.00</b> |
| <b>R41</b> | <b>COFFEE AND DONUT STATION</b><br>Coffee and Donut Infused Chocolate Bark<br>Mini Donuts and Old Fashioned Biscotti<br>with Espresso Anglaise, Cappuccino Caramel and Lavender Latte Sauces<br>Gourmet Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea | <b>19.00</b> |

*For events under 50 guests a 125.00+ labor fee will apply*

## CARVED TO ORDER STATIONS

- R42 **SAGE AND ROSEMARY SEASONED BONE-IN TURKEY BREAST\*** 350.00  
*(Serves 25 guests)*  
Served with Orange Cranberry Sauce,  
Whole Grain Mustard and Mayonnaise
- R43 **SIRLOIN OF BEEF\*** 650.00  
*(Serves 35 guests)*  
Served with Chimichurri,  
and Horseradish Crème Fraiche
- R44 **HERB-CRUSTED TENDERLOIN OF BEEF\*** 800.00  
*(Serves 35 guests)*  
Served with Horseradish Crème Fraiche, Whole Grain Mustard, Ale Mustard,  
Saffron Aioli and Mayonnaise
- R45 **PEPPER-ROASTED PORK LOIN\*** 400.00  
*(Serves 45 guests)*  
Served with Charred Peach Marmalade, Rum Pineapple Chutney  
and Tarragon Mustard Reduction
- R46 **SLOW-ROASTED SPICED BARON OF BEEF\*** 650.00  
*(Serves 75 guests)*  
Served with Horseradish Crème Fraiche, Whole Grain Mustard and  
Mayonnaise
- Above items served with Miniature Rolls and Appropriate Condiments.  
\*A \$200.00++ fee per Uniformed Chef required.*
- R47 **APPLEWOOD SMOKED SIDE SALMON\*** 500.00  
*(Serves 30 guests)*  
Served with Lemon Dill Crème Fraiche and Chimichurri  
Served with a Large Ciabatta Croustade
- R48 **PISTACHIO CRUSTED WHOLE FILET OF SEA BASS\*** 650.00  
*(Serves 30 guests)*  
Served with Mango Salsa and Classic Rémoulade  
Served with a Large Ciabatta Croustade

*\*A 200.00++ fee per Uniformed Chef required.*

# BEVERAGES

## WINE

### CHARDONNAY

Canyon Road, <i>California</i>	35
Bonterra, <i>Mendocino, California</i>	40
1000 Stories, <i>Mendocino, California</i>	45
Talbott Kali Hart <i>Monterey, California</i>	50

### PINOT GRIGIO

Cavit, <i>Trentino, Italy</i>	40
Ecco Domani, <i>Delle Venezie, Italy</i>	45

### SAUVIGNON BLANC

Bonterra, <i>Mendocino, California</i>	40
Liquid Light, <i>Washington, St.</i>	45

### SPARKLING WINE

William Wycliff, <i>California</i>	40
LaMarca Prosecco, <i>Veneto, Italy</i>	45
Nicolas Feuillatte Brut, <i>Champagne, France</i>	70

### CABERNET

Frontera, <i>Chile</i>	35
Los Vascos Domaines Baron Rothschild (Lafite), <i>Chile</i>	40
Luis M. Martini, <i>California</i>	45

### MERLOT

Two Vines, <i>Washington, St.</i>	40
14 Hands, <i>Columbia Valley, Washington</i>	45
Bonterra, <i>Mendocino, California</i>	50

### PINOT NOIR

Cono Sur Bicicleta, <i>Chile</i>	40
Mon Frere, <i>California</i>	45
Columbia Valley, <i>Washington, St.</i>	55

### MALBEC

Callia, <i>Mendoza, Argentina</i>	40
1000 Stories, Gold Rush, <i>Mendocino, California</i>	50
Trivento Reserve <i>Mendoza, Argentina</i>	60

### RED ZINFANDEL

1000 Stories, <i>Bourbon Barrel</i>	45
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Wines are subject to change based upon availability.

## PREMIUM LIQUORS

### HOSTED

9.25 PER DRINK

### CASH

11.00 PER DRINK

Absolute Vodka, Tanqueray Gin, Bacardi Rum, Camarena Reposado Tequila, Dewar's White Label Scotch, Jack Daniel's

## DELUXE WINE

### HOSTED

8.25 PER GLASS

### CASH

9.75 PER GLASS

Canyon Road - Chardonnay  
Frontera- Cabernet Sauvignon

## PREMIUM WINE

### HOSTED

9.75 PER GLASS

### CASH

11.50 PER GLASS

Bonterra - Chardonnay  
Los Vascos - Cabernet Sauvignon  
Cavit - Pinot Grigio  
Two Vines - Merlot

## BEVERAGES CONTINUED...

### DOMESTIC BEER

HOSTED

6.50 PER BOTTLE

CASH

7.50 PER BOTTLE

Bud Lite, Michelob Ultra, O'Doul's Amber (non-alcoholic)

### IMPORTED BEER

HOSTED

8.25 PER BOTTLE

CASH

9.50 PER BOTTLE

Heineken, Corona Extra

### HARD SPARKLING WATER

HOSTED

8.25 PER BOTTLE

CASH

9.50 PER BOTTLE

Truly Wild Berry 12oz

### LOCAL CRAFT BEER

HOSTED

8.25 PER BOTTLE

CASH

9.50 PER BOTTLE

Karl Strauss - Red Trolley

Stone - Delicious IPA (Gluten Reduced)

Abnormal Boss Pour

*Imported/Craft Brews available upon request. Prices vary. Customization of all liquor, beer and wine available upon request. Please consult with your Catering Sales Manager for pricing.*

*A Bartender Fee of 200.00++ will apply if a minimum guarantee of 750.00 in sales per bar is not met. Double Bars are counted as two bars with two guarantees.*



## GENERAL INFORMATION

Thank you for taking the time to familiarize yourself with our policies.

**As the San Diego Convention Center's exclusive caterer, Centerplate is renowned for its impeccable, world-class service, truly delectable cuisine and superb selection of menus that can be customized to any event or special occasion.** Whether it's a casual brunch, an elegant sit-down dinner or a reception featuring vibrant international cuisine, Centerplate's culinarians will use only the finest and freshest ingredients to create an extraordinary dining experience for you and your guests. From first course to last, Centerplate is committed to providing Craveable Experiences with Raveable Results.

In keeping with attention to every detail, we offer the following information to facilitate your planning. Count on your dedicated Catering Sales Professional to assist you in your pre-planning activities and communicate your goals to our operations team. Together, we will execute all services to your delight and satisfaction.

### EXCLUSIVITY

Centerplate maintains the exclusive right to provide all food and beverage in the San Diego Convention Center. All food and beverages, including water, must be purchased from Centerplate.

### FOOD AND BEVERAGE PRICING

A good faith estimate of Food and Beverage prices will be provided six (6) months in advance of the Event's start date and will be confirmed at the signing of the contract. Prices are based on current market availability and cost, which fluctuate and are subject to change. Your Catering Manager will work with you to make product substitutions due to any of the above listed scenarios, or any other scenario which dramatically affects the price of the Food and Beverage for the Event.

### SERVICE CHARGES AND TAX

A 22% service charge will apply to all food, beverage and labor charges. Current state and local sales taxes apply to all food, beverage, labor charges, equipment rentals and service charges, and are subject to applicable tax laws and regulations.

A Service Charge of 22% is added to your bill for this catered event/function (or comparable service). 20% of the total amount of this Service Charge is a "House" or "Administrative Charge" which is used to defray the cost of set up, break down, service and other house expenses. 80% of the total amount of this Service Charge is distributed to the Employees providing the service as a gratuity. You are free, but not obligated, to add or give an additional gratuity directly to your servers.

If the Customer is an entity claiming exemption from taxation in the State where the Facility is located, the Customer must deliver to Centerplate satisfactory evidence of such exemption thirty (30) days prior to the Event in order to be relieved of its obligation to pay state and local sales taxes.

### PAYMENT POLICY

A 90% deposit and signed Food and Beverage contract is due 30 days prior to your Event or upon receipt of the preliminary invoice. The remaining balance will be due five (5) business days prior to the start of your event. The balance and any additional charges incurred during the Event, is required within 15 days following receipt of the Final Invoice. Centerplate will begin to accrue 1.5% interests from the date of the invoice if not paid within 15 days. Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the Customer.

## GENERAL INFORMATION CONTINUED...

**For Social Events (non-convention related), a 25% deposit is required upon signing the contract. An additional deposit of 50% of the total estimated food and beverage is required 45 days in advance of the Event. The remaining balance of payment is required 72 business hours prior to the Event by either Cashier's Check or Credit Card. Any additional charges incurred during the function will be due upon completion of the Event.**

### CHINA SERVICE

In all carpeted Meeting Rooms and Ballrooms, china service will automatically be used for all plated meal services. If china is preferred for food and beverage events located in the Exhibit Halls, Sails Pavilion or Outdoor Terraces, the following fees will apply:

- Breakfast, Lunch, Receptions and Dinners: \$2.50++ per person, per meal period.
- Refreshment or Coffee Breaks: \$1.50++ per person, per break.

In our continued determination to further our green efforts, we use a compostable, biodegradable and sustainable set of disposable ware. Please speak to your Catering Sales Manager for additional disposable options.

### LINEN SERVICE

You will be provided in-house linen for most meal functions with our compliments. Additional linen fees will apply when linens are requested for meeting functions. Your Catering Sales Manager will be happy to offer suggestions for your consideration and quote corresponding linen fees.

### HOLIDAY SERVICE

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

At the time of booking the Event(s), you will be notified of estimated labor fees based on the information supplied.

### DELAYED OR EXTENDED 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 of \$1.50++ per attendee will apply, per each ½ hr.

Should your Event require extended service time, often necessitated by high-security functions, an additional labor charge of \$1.50++ per attendee will apply, per each ½ hour of additional service

All meal pricing includes a maximum of two hours of service time per function. Should your Event require extended service time, an additional labor charge of \$1.50++ per attendee will apply, per each ½ hour.

### CONCESSION SERVICE

Appropriate operation of Concession Outlets will occur during all show hours, starting ½ hour before doors open to the Event. We reserve the right to determine which Carts/Outlets are open for business and hours of operation pending the flow of business.

For additional Concession Carts/Fixed Outlets, a minimum guarantee in sales is required per Cart/Outlet or Customer will be responsible for the difference in sales per Cart/Outlet.

### GUARANTEES

The Customer shall notify the Food & Beverage Department, no less than five (5) business days (excluding holidays and weekends) prior to the Event, the minimum number of persons the Customer guarantees will attend the Event (the "Guaranteed Attendance").

There may be applicable charges for events with minimal attendance.

If Customer fails to notify the Food & Beverage Department of the Guaranteed Attendance within the time required, (a) Centerplate shall prepare for and provide services to persons attending the Event on the basis of the estimated attendance specified in the BEO's, and (b) such estimated attendance shall be deemed to be the Guaranteed Attendance.

We will be prepared to serve five percent (5%) above the Guaranteed Attendance, for main meal functions: Breakfast, Lunch, and Dinner, up to a maximum of 30 meals (the Overage).

- If this Overage is used, the Customer will pay for each additional person at the same price per person/per item, plus applicable service charges and sales tax.
- Should additional persons attend the event in excess of the total of the Guaranteed Attendance plus the Overage, We will make every attempt to accommodate such additional persons subject to product and staff availability. Customer will pay for such additional persons and/or a la carte items at the same price per person or per item plus the service charge and local taxes.
- Should the guaranteed attendance increase or decrease by 33% or more from the original contracted number of guests, 30 days prior to event date, an additional charge of 21% per guaranteed guest may apply.

Meal functions of 2,500 and above are considered "Specialty Events" and may require customized menus. Your Catering Sales Manager and our Executive Chef will design menus that are logistically and creatively appropriate for large numbers. In certain cases, additional labor and equipment fees may be applied to successfully orchestrate these events.

The Guaranteed Attendance shall not exceed the maximum capacity of the areas within the Facility in which the Event will be held.

### SECURITY

At the discretion of the San Diego Convention Center, in order to maintain adequate security measures, the Customer may be required to provide security for certain functions. Security personnel will be at the Customer's sole expense. Please consult your Event Manager for details.

### ALLERGIES

We cannot guarantee that cross contact with allergens will not occur and cannot assume any responsibility or liability for a person's sensitivity or allergy to any food item provided in our facility.



Food & Beverage Department  
111 W. Harbor Drive  
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