



2024 CATERING MENU



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All main meal event pricing is based on a 2 hour service time.

A close-up photograph of several golden-brown, flaky pastries, likely croissants or buns, topped with sliced almonds and a dusting of powdered sugar. They are arranged on a white rectangular platter. In the background, a wooden sign with the letters 'EL W' is partially visible.

CONTINENTAL BREAKFAST

- | | | |
|----|---|----|
| B1 | CONTINENTAL BREAKFAST | 28 |
| | Freshly Baked Breakfast Pastries and Muffins | |
| | Fresh Whole Fruit | |
| | Bottled Orange Juice | |
| | Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea | |
| B2 | DELUXE CONTINENTAL BREAKFAST | 30 |
| | Freshly Baked Breakfast Pastries and Muffins | |
| | Sliced Seasonal Fruit and Berries | |
| | Bottled Orange Juice | |
| | Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea | |
| B3 | PREMIUM CONTINENTAL BREAKFAST | 32 |
| | Freshly Baked Healthy Pastries and Muffins | |
| | Sliced Seasonal Fruit and Berries | |
| | Steel-Cut Oatmeal with Golden Raisins, Brown Sugar, Mexican Cinnamon and Clover Honey | |
| | Bottled Orange Juice | |
| | Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea | |

Minimum of (50) guests.



BREAKFAST BUFFETS

- | | | |
|------|--|----|
| B4 | SAN DIEGO SUNRISE BUFFET WITH SAUSAGE
Scrambled Cage-Free Eggs with Fresh Herbs
Pork Sausage Links
Roasted Red Potatoes with Sea Salt and Rosemary
Freshly Baked Breakfast Pastries and Muffins
Sliced Fresh Seasonal Fruit
Bottled Orange Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea | 34 |
|
 | | |
| B5 | SAN DIEGO SUNRISE BUFFET WITH BACON
Scrambled Cage-Free Eggs with Sautéed Wild Mushrooms and Chives
Applewood Smoked Bacon
Roasted Red Potatoes with Paprika and Black Pepper
Freshly Baked Breakfast Pastries and Muffins
Sliced Fresh Seasonal Fruit
Bottled Orange Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea | 36 |
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 | | |
| B6 | SOUTHERN CALIFORNIA BREAKFAST BUFFET
Scrambled Cage-Free Eggs with Charred Poblano and Onions
Home-Fried Breakfast Potatoes with Sweet Peppers
Pork Sage Sausage Links
Applewood Smoked Bacon
Freshly Baked Breakfast Pastries and Muffins
Sliced Fresh Seasonal Fruit
Miniature Dutch Pancakes with Dragon Fruit Coulis, Maple Syrup and
Tangerine-Scented Powdered Sugar
Bottled Orange Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea | 38 |

Minimum of (75) guests.

**** UPGRADE TO STARBUCKS COFFEE @ \$2.00 PER PERSON**



ENHANCE YOUR BREAKFAST BUFFET

BREAKFAST ENHANCEMENTS

B7	BUTTERMILK BISCUIT SANDWICH Cage-Free Eggs, Pork Sausage and Cheddar Cheese	8
B8	FRITTATA Taleggio, Sautéed Wild Mushrooms and Chives with Meyer Lemon and Sea Truffle Hollandaise	8
B9	FRUIT AND YOGURT PARFAIT High Protein Granola with Organic Millet and Flax, Fresh Fruit and Low-Fat Yogurt	9
B10	INDIVIDUAL OVERNIGHT OATS Oats, Almond Milk, Spirulina, Shaved Coconut and Candied Pineapple	9
B11	ENGLISH MUFFIN BREAKFAST SANDWICH Cage-Free Eggs, Ham and Jack Cheese	10
B12	BREAKFAST BURRITO Locally Made Flour Tortilla filled with Scrambled Cage-Free Eggs, Chorizo, Cheddar Cheese and Potatoes	11
B13	FLAKY CROISSANT SANDWICH Cage-Free Eggs, Applewood Smoked Bacon and Havarti	12
B14	SWEET POTATO HASH ACTION STATION Roasted Sweet Potatoes, Quinoa, Black Kale, Pepitas, Cage-Free Eggs, Sweet Peppers and Caramelized Onions <i>(Garnished with Locally Grown Micro Greens and Served by a Uniformed Chef)</i> <i>*Requires a 275++ fee per Chef</i>	16

Enhancements must be ordered with B1-B6



PLATED BREAKFAST

All plated breakfasts are served with Fresh Cut Fruit and Muffins.

Freshly Squeezed Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea.

B15	TRADITIONAL BREAKFAST WITH SAUSAGE	38
	Scrambled Cage-Free Eggs Pork Sausage Links Home Fried Potatoes with Charred Poblanos and Onions	
B16	SWEET POTATO HASH WITH BACON	40
	Roasted Sweet Potatoes, Quinoa, Black Kale, Pepitas, Sweet Peppers and Caramelized Onions Cage-Free Scrambled Eggs Applewood Smoked Bacon	
B17	DOUBLE DOWN	42
	Scrambled Cage-Free Eggs Pork Sausage Links Applewood Smoked Bacon Home Fried Potatoes with Charred Poblanos and Onions	
B18	TALEGGIO, CHIVE AND WILD MUSHROOM FRITTATA	42
	Meyer Lemon Hollandaise with Sea Truffle Roasted Red Potatoes with Fresh Herbs California Grown Asparagus	

**** UPGRADE TO STARBUCKS COFFEE @ \$2.00 PER PERSON**

*Customized Plated Breakfast available starting at 40++ per guest.
Minimum of (75) guests.*

A LA CARTE


C1	COFFEE (gallon) Freshly Brewed Coffee, Decaffeinated Coffee or Selection of Hot Teas Served with Non-Dairy Creamer and Assorted Sweeteners	80
C2	FRESHLY BREWED STARBUCKS COFFEE (gallon) Freshly Brewed Coffee, Decaffeinated Coffee or Selection of Tazo Teas Served with Non-Dairy Creamer, Half & Half, Skim Milk, and Assorted Sweeteners	85
C3	ASSORTED BOTTLED FRUIT JUICES	7
C4	CQ INFUSED SPA WATERS (3 gallon) Strawberry Watermelon, Lemon Ginger, Peach Pineapple	210
C5	CANNED SPRING WATER	6
C6	PURE LEAF BOTTLED ICED TEA	10
C7	BUBLY CANNED SPARKLING WATER	5
C8	ASSORTED CANNED PEPSI SODA	5
C9	ASSORTED BOTTLED GATORADE (20 oz.)	8
C10	MILK (1/2 pint)	4
C11	WHOLE FRESH FRUIT	4
C12	SLICED SEASONAL FRUIT AND BERRIES	12
C13	ASSORTED YOPLAIT YOGURT	5
C14	ASSORTED CEREALS AND MILK	9
C15	MUFFINS (dozen)	60
C16	BAGELS (dozen)	70
C17	DANISH (dozen)	80
C18	BREAKFAST BREADS (Loaf - 12 slices)	55

A LA CARTE CONTINUED...

C19	SCONES (dozen)	60
C20	CINNAMON BUNS (dozen)	60
C21	FRESHLY BAKED COOKIES (dozen) Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut, Peanut Butter	50
C22	BROWNIES (dozen) Fudge, Chocolate Chip, Walnut, Salted Caramel Dulce de Leche	60
C23	ASSORTED GOURMET CUPCAKES (dozen)	90
C24	CHEF'S SIGNATURE EXCESS CHOCOLATE CHIP SEA SALT COOKIES (dozen)	72
C25	ASSORTED MEXICAN TREATS** (per person) Buñuelos, Churros, Mexican Wedding Cookies	5
C26	CHOCOLATE DIPPED BISCOTTI (dozen) Pistachio and White Chocolate, Hazelnut and Dark Chocolate, Almond and Milk Chocolate	60
C27	POTATO CHIPS AND DIP** (per person) <i>Please select <u>one</u> from the following options:</i> Creamy Lemon Harissa Toasted Onion and Scallion	9
C28	LOCAL TORTILLA CHIPS AND HOUSE MADE SALSA** (per person)	8
C29	LOCAL TORTILLA CHIPS** (per person) Served with House Made Salsa and Guacamole	13

****Minimum of (50) guests.**

A LA CARTE CONTINUED...



C30	INDIVIDUAL BAGS OF CHIPS AND SNACKS	4
C31	PRETZEL TWISTS (pound)	30
C32	MIXED NUTS (pound)	55
C33	SNACK MIX (pound)	40
C34	BAVARIAN SOFT PRETZEL NUGGETS (3 per person) Traditionally Salted and Everything Seasoned Pretzel Bites Served with Dijon Mustard (50 person minimum)	10
C35	KIND BARS	8
C36	NATURE VALLEY SWEET AND SALTY NUT GRANOLA BARS	4
C37	FULL SIZE ASSORTED CANDY BARS	5
C38	ICE CREAM NOVELTIES	6
C39	PREMIUM ICE CREAM BARS	11
C40	FRESHLY POPPED POPCORN (per bag) 200 bag minimum - includes Popcorn Machine Rental. Additional 275++ fee per Attendant, per machine, based on 3hr. of service	4
C41	INDIVIDUAL PRE-PACKAGED BAGS OF FLAVORED POPCORN (per bag)	4

BREAK SERVICE

C42	MORNING SWEETS Freshly Made Donuts, Danish and Muffins Individual Local and Exotic Fruit with Passion Fruit Syrup Calamansi and Honey Yogurt Parfaits House Made Granola and Blueberries	23
C43	MORNING SNACKS Savory Danish with Lattice Top Pastry House Cured Gravlax Bar Traditional, Fine Herbs and Beet Horseradish Cured Gravlax Whipped Crème Fraiche, Pickled Onions, Fried Capers and Whole Wheat Crostini	23
C44	HEALTHY START Overnight Oats with Butterfly Pea, Candied Pineapple, Pepitas and Shaved Toasted Coconut Miniature Avocado Hummus Toast with Spinach, Heirloom Radish and Micro Herbs Ricotta and Peach Breakfast Parfait with Cocoa Nibs, Pistachios, Cardamom and Honey	23
C45	HEALTHY SNACKS Superfruit Dark Chocolate Bark with Mulberries and Goji Fuji Apple and Arugula Hummus with Fresh Pomegranate on Whole Wheat Crostini Raw Trail Mix with California Almonds, Black Currants, Shaved Coconut, Dark Chocolate Pieces and Pepitas	24
C46	CHOCOLATE LOVERS White Chocolate and Miso Covered Strawberries Dark Chocolate Covered Strawberries Almond Butter, Cocoa, and Banana Protein Shake with Chia and Flax Seeds California Fig and Almond Dark Chocolate Bark	25
C47	AFTERNOON SNACKS Charcuterie Brochette Cheese Board with Fresh Fruit, Seasonal Garnish and Crostini Vegan Zucchini and Meyer Lemon Bruschetta Burrata with Petite Rocket, Preserved Lemon Vinaigrette and Crispy Pancetta	26

Minimum of (50) guests.



BOX LUNCHES

L1 TRADITIONAL BOXED LUNCH 38

CHOICE OF SANDWICH ON A LOCALLY MADE WHEAT ROLL WITH GREENS AND CONDIMENTS:

- Turkey and Havarti
 - Ham and Havarti
 - Fresh Mozzarella, Sliced Tomatoes and Nut-Free Basil Pesto
- Potato Chips
Chocolate Chip Cookie
Assorted Canned Pepsi

L2 PREMIUM BOXED LUNCH 40

CHOICE OF SANDWICH

- Smoked Turkey and Provolone on Ciabatta with Habanero Bacon Jam
Baby Greens and Tomatoes
 - Roast Beef and Jack Cheese with Caramelized Onions, Sweet Peppers
Arugula and Piquillo Pepper Aioli on a Bolillo Roll
 - Herb Falafel and Spinach Hummus with Fresh Spinach, Sliced Heirloom
Tomato and Pickled Red Onion on 9-Grain Roll
- Gourmet Kettle Chips
Farro Salad with Kale, Cotton Candy Grapes and Roasted Cauliflower
Salted Dulce De Leche Brownie
Assorted Canned Pepsi

L3 SALAD BOXED LUNCHES 42

CHOICE OF GOURMET SALAD:

- Pear Gorgonzola Salad with Dried Cranberries and Candied Pecans
 - Superfood Salad with Kale, Quinoa, Pepitas, Dried Blueberries and Edamame
- Balsamic Vinaigrette
Kettle Chips
Locally Grown Clementine
Assorted Canned Pepsi

ENHANCE YOUR SALAD WITH GRILLED CHICKEN 6.00



CHILLED PLATED LUNCHES

Chilled Plated Lunch Entrees include:

Dessert, Locally Made Roll, Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea.

ENTRÉES

- | | | |
|----|---|----|
| L4 | CITRUS BRINED CHICKEN BREAST
Green Papaya, Heirloom Radish and Shredded Carrot Salad with Thai Basil
Lemongrass and Bearss Lime Vinaigrette | 46 |
| L5 | TURMERIC HONEY CHICKEN BREAST
Golden Beet, Heirloom Carrot and Beluga Lentil Salad
Lebni and Honey Dressing with Local Baby Kale Mix | 48 |
| L6 | MODERN SALMON NICOISE
Purple French Fingerlings, Castelvetro Olive Vinaigrette
Black Garlic Haricots Verts and Local Heirloom Tomatoes
Free-Range Egg with Sea Salt and Local Micro Flowers | 50 |

DESSERTS

Please select one from the following

NEW YORK CHEESECAKE

Fig and Rosemary Compote

MOCHA GATEAU

Salted Caramel Sauce and Roasted Banana Chantilly Cream

MANGO COCONUT CAKE

Key Lime Cream and Exotic Fruit

PISTACHIO RASPBERRY TORTE

Lemon Diplomat, Port Gastrique with California Grown Pomegranate

*Customized Chilled Plated Lunches available starting at 48++ per guest.
Minimum of (75) guests.*

PLATED LUNCHES

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

SALADS

Please select one from the following

WATERMELON

Fresh Watermelon, Local Heirloom Tomatoes, Mixed Radish, California Goat Cheese
Pistachio Gremolata, Locally Grown Microgreens, Maldon Sea Salt

BABY WEDGE

Baby Iceberg, Brown Sugar Candied Pancetta, House Pickled Onion
Diced Tomatoes, Micro Flowers and Watercress-Avocado Ranch

CITRUS

San Diego Grown Citrus, Shaved Fennel, Roasted Hazelnuts, Pickled Shallots
Petite Sorrel and Blood Orange-Chervil Vinaigrette

ARUGULA & BABY GREENS

Marinated Peaches, Fresh Blueberries, Pine Nuts and Whipped Chevre
White Balsamic and Mint Vinaigrette with Crushed Black Pepper

CHOP CHOP

Chopped Romaine, Radicchio, Heirloom Carrots, Local Radish
Golden Raisins, Rainbow Cauliflower with Vadouvan - Tangerine Vinaigrette

ENTRÉES

Please select one from the following

L7 GARLIC AND CALAMANSI MARINATED CHICKEN BREAST

56

Green Basmati Rice
Roasted Beets
Saffron and Sumac Cream

L8 BURGUNDY PEPPER TRI TIP STEAK

56

Cajun Spiced Turnip and Potato Mash
French Beans
Blackberry and Burgundy Reduction



PLATED LUNCHES CONTINUED...

ENTRÉES (continued)

L9	KOMBUCHA BRINED CHICKEN BREAST Buttery White Corn Grits Sweet Corn and Pasilla Chile Sauté Watermelon Beurre Blanc	58
L10	SPICED BONE IN CHICKEN BREAST Cola Black Rice Local Baby Carrots Luxardo Cherry Gastrique	58
L11	HERB SEARED BONE IN CHICKEN BREAST Locally Grown Root Vegetable Purée Yukon Gold Mash Roasted Romanesco with Calabrian Chile	60
L12	SALMON FILET WITH CHIPOTLE AND RASPBERRY DUST Kabocha Squash Farrotto Elephant Garlic Broccolini Puréed Chimichurri with Charred Scallions	60

DESSERTS

Please select one from the following

NEW YORK CHEESECAKE

Fig and Rosemary Compote

MOCHA GATEAU

Salted Caramel Sauce and Roasted Banana Chantilly Cream

MANGO COCONUT CAKE

Key Lime Cream and Exotic Fruit

PISTACHIO RASPBERRY TORTE

Lemon Diplomat, Port Gastrique with California Grown Pomegranate

*Customized Plated Lunches available starting at 58++ per guest.
Minimum of (75) guests*

LUNCH BUFFETS

*Lunch Buffets Include Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Assorted Canned Pepsi Sodas
Minimum of (75) guests.*

L13	DELI LUNCH BUFFET	44
	Baby Greens with Shaved Vegetables and House Made Red Wine Vinaigrette	
	Farro Salad with Kale, Cotton Candy Grapes and Roasted Cauliflower	
	Sliced Turkey, Ham, Roast Beef and Madras Curry Egg Salad	
	Havarti, Jack and Cheddar Cheeses	
	Wheat, Ciabatta and Bolillo Rolls	
	Served with Sliced Pepperoncinis, House Made Pickles, Lettuce, Sliced Tomatoes, House Pickled Onions, Dijon Mustard and Mayonnaise	
	Salted Dulce De Leche Brownies	
	Chocolate Chip Cookies	

HOT LUNCH BUFFETS

L14	CLEAN EATS	52
	Shredded Kale, Spinach, Brussels Sprouts, Dried Blueberries, White Mulberries Edamame and Agave-Pitaya Vinaigrette	
	Quinoa and Treviso with Feta Cheese, Black Currants and Black Tea Vinaigrette	
	Locally Made Rolls and Butter	
	Grilled Chicken with Grapefruit Chimichurri	
	Cauliflower Rice with Shiitake Mushrooms, Leeks, Parsley and Meyer Lemon	
	Cavatelli Pasta with Nut-Free Arugula and Baby Kale Pesto Cream	
	Elephant Garlic Haricot Verts	
	Ricotta and Pistachio Cake	
	Assorted Decadent Brownies	



LUNCH BUFFETS CONTINUED...

L15 NOSTALGIA

52

Fresh Romaine, Radicchio, Heirloom Carrots, Local Radish
Rainbow Cauliflower and Pink Lady Apple Vinaigrette

Broccoli Slaw with Golden Raisins and Toasted Cashews

Locally Made Rolls and Butter

Seared Chicken Breast with Creamy Wild Mushrooms, Lemon Thyme and Black Pepper

Carved Pork Loin with Sweet Peach and Cider Vinegar Glaze

White Corn Grits with Local Honey and Micro Greens

San Diego's Best Available Baby Vegetables with Sea Salt and Temecula Olive Oil

Chocolate and Hazelnut Cake with Dark Chocolate Ganache

Freshly Made Cookies

L16 CONVOY STREET

54

Spicy Greens, Cilantro, Mango, Green Papaya, Black Radish, Red Cabbage
Yuzu and Asian Pear Vinaigrette

Udon Noodle Salad with Lychee and Sweet Chili Vinaigrette

Gochujang Orange Chicken with Scallions and White Sesame

Bulgogi Style Beef with Broccoli and Gai Lan

Kimchee Fried Rice

Stir Fry Vegetables with Red Mirin

Matcha Cheesecake with Tropical Fruit

Mango Coconut Cake

L17 CALIFORNIA COASTAL

54

Arugula and Field Greens with Figs, Crushed Pistachio Brittle, California Blue Cheese
Cherry Verjus Vinaigrette

Roasted Pink and Golden Beet Salad with Wheat Berries, Pumpkin Seeds,
Red Onion, Rainbow Chard and Sweet Burnt Shallot Vinaigrette

Locally Made Rolls and Butter

Honey Habanero Seasoned Chicken Breast with Guava Butter Sauce

Roasted Cod with Key Lime Cream Sauce, Sautéed Barberries and Petite Sorrel

Roasted Baby Potatoes with Sea Salt and Herbs

Green Beans and Roasted Baby Yellow Pear Tomatoes

Limoncello Cake

Caramel Chocolate Ganache Cake



LUNCH BUFFETS CONTINUED...

L18 SAN DIEGO

56

Baby Greens with Carlsbad Strawberries, California Goat Cheese, Toasted Almonds
Temecula Honey and Local Avocado Dressing

Sorghum Salad with Local Apple, Kohlrabi, Brussels Sprouts and Apricot Vinaigrette

Locally Made Rolls and Butter

Sea Salt Grilled Chicken with Cactus Fruit Beurre Blanc

Burgundy Pepper Tri Tip with Blackberry and Burgundy Reduction

Rosemary Dijon Mashed Yukon Gold Potatoes

Fresh Broccolini with Sweet Peppadew Relish

Strawberry and Vanilla Bean Shortcake

Passion Fruit Chocolate Tart

L19 SOCAL BAJA

56

Romaine, Radicchio, Fire Roasted Corn, Pepitas
Cotija Cheese and Guajillo Caesar

Pineapple, Cucumber and Jicama Salad with Lime Zest and Chamoy Vinaigrette

Citrus Palapa Marinated Chicken Thigh

Cheese Chile Relleno with Vegetable Ash Ranchero and Queso Fresco

Arroz Verde with Pickled Onions and Petite Cilantro

Chili Roasted Mexican Squash

House Made Tres Leche Cake

Warm Churros

PLATED DINNERS



Plated Dinner Entrees include choice of Salad, Dessert, Locally Made Rolls and Butter Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea.

SALADS

Please select one from the following

FAVA BEAN AND PECORINO

Marinated Fava Beans, English Peas, Roasted Yellow Bolzano Tomato
Pea Flowers, Salt Cured Egg Yolk, Pecorino and Petite Greens
Pink Lemon Vinaigrette

ROASTED ROMANESCO

Roasted Local Romanesco, Red Vein Sorrel, Currants, Golden Raisins
Marcona Almonds, Hinona Kabu Turnip
Sweet Burnt Shallot Vinaigrette

BURRATA NECTARINE

California Burrata Marinated in Smoked Arbequina, Grilled Nectarines, Sea Salt
Local Heirloom Tomato, Spicy Greens, Micro Peppermint and Crushed Walnuts
Mint and Black Pepper Vinaigrette

ENTRÉES

Please select one from the following

D1	PORK TENDERLOIN Chayote Squash Polenta, Sweet Corn Velouté Watercress Puree, Chile-Margarita Dust	70
D2	JIDORI CHICKEN BREAST Green Bamboo Rice, White and Green Asparagus Pink Guava Butter Sauce	75
D3	LOCAL ROCKFISH Lime Zest and Cilantro Basmati Rice, Butter Poached Turnips Preserved Kumquat Charmoula	75
D4	PRIME FLAT IRON STEAK House Made Dry Rub, Duck Fat Purple Fingerlings Haricots Verts with Sea Salt, Black Garlic Demi Glace	80
D5	CREAM SODA BRAISED SHORT RIB Vichy Carrots with Thyme, Mashed Rutabaga and Yukon Golds Cream Soda Braising Jus	80



DESSERTS

Please select one from the following

SALTED CARAMEL CRACKER JACK AND CHOCOLATE

Honeycomb Candy Crumble, Valrhona Sauce

DARK CHOCOLATE AND CARAMEL TRIFLE

Caramelito Bavarian, Dark Chocolate Ganache

WHITE CHOCOLATE COCONUT PANNA COTTA

Roasted Pineapple, Yuzu Coulis

UBE CHEESECAKE

Vanilla Bean Cream, Toasted Coconut

LIMONCELLO DOME

White Chocolate Mousse, Candied Blueberries

*Customized Plated Dinners available starting at \$75++ per guest.
Please speak to your Catering Sales Manager.*

Minimum of (75) guests.



DINNER BUFFETS

Dinner Buffets Include Locally Baked Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea and Assorted Bubbly.

D6 MARKET STREET

61

Spoon Spinach Salad with Grilled and Marinated Hearts of Palm, Pine Nuts
Roasted Thomcord Grapes, Pickled Shallots and Paprika-Honey Vinaigrette

Green Apple and Parsnip Bisque with Goat Cheese

Seared Bone In Chicken Breast with Meyer Lemon Cream and Caramelized Fennel

Salt Crusted Sirloin with Golden Thread Mushrooms and Coffee-Mushroom Glace

Mashed Rutabaga and Yukon Golds

San Diego's Best Available Baby Vegetables with Sea Salt and Temecula Olive Oil

Chocolate Excess Cake

Salted Caramel Cheesecake

D7 HARBOR DRIVE

64

Local Heirloom Tomatoes, Sliced Fresh Mozzarella, Basil, Blackberry Balsamic Glaze
and Cracked Pepper

Roasted Green Tomato Soup with Basil and Brioche Croutons

Seared Chicken Provençal with Castelvetrano Olives and Rainbow Chard

Pomelo and Honey Glazed Salmon Filet

Taleggio and Lemon Zest Risotto with Dandelion Pesto and Marigold

Sauteed Zucchini with Artichokes and Baby Peppadew Peppers

Ricotta Cream Tart with Pear

Mocha Cake

D8 FIFTH AVENUE

67

Baby Head Lettuces with Shaft's Blue Cheese, Roasted Pear, Caramelized Pecans
Pickled Red Onions and Pink Peppercorn-Thyme Vinaigrette

Asparagus and Watercress Soup with Pancetta

Hibiscus and Zinfandel Braised Short Rib with Petite Rocket

Roast Cod with Champagne Cream Sauce, Rose Hips and Micro Lemon Balm

Parmesan Garlic Baby Potatoes with Parsley

Citrus and Ginger Infused Brussels Sprouts

Dulce de Leche Caramel Cake

House Made Miniature Pastries

Minimum of (75) guests.

D9 PLANT-BASED BOXED DINNER

52

Gluten Free Grains and Roasted Root Vegetables

Served with Shredded Kale, Spinach, Brussels Sprouts, Dried Blueberries, White Mulberries and Agave-Pitaya Vinaigrette

Sliced Exotic Fruit

Rotating Seasonal Antipasti

Vegan Coconut Chia Cake

Assorted Canned Bubly

D10 JIDORI CHICKEN BOXED DINNER

54

Chilled Jidori Chicken Breast

Served with Spoon Spinach, Grilled and Marinated Hearts of Palm, Pine Nuts Roasted Thomcord Grapes, Pickled Shallots and Paprika-Honey Vinaigrette

Quinoa and Treviso with Feta Cheese, Black Currants and Black Tea Vinaigrette

Seasonal Rotating Antipasti

Ricotta Pear Tart

Assorted Canned Bubly

D11 RASPBERRY CHIPOTLE SALMON BOXED DINNER

56

Chilled Raspberry Chipotle Salmon Filet

Served with Fresh Romaine, Radicchio, Heirloom Carrots, Local Radish Rainbow Cauliflower and Pink Lady Apple Vinaigrette

Sorghum Salad with Local Apple, Kohlrabi, Brussels Sprouts and Apricot Vinaigrette

Seasonal Rotating Antipasti

Passion Fruit Chocolate Tart

Assorted Canned Bubly



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 WITH BABY PEPPADEW PEPPER	800
R2	MELON AND CUCUMBER GAZPACHO WITH FIRECRACKER SHRIMP	800
R3	HAMACHI CRUDO Cactus Fruit Aguachile, Fresno Chile and Basil Oil	900
R4	ANTIPASTO SKEWER Artichoke, Tomato, Kalamata Olive and Mozzarella	1000
R5	VEGAN ZUCCHINI AND MEYER LEMON BRUSCHETTA	1100
R6	CAPRESE CROUSTADE	1100
R7	YUZU MARMALADE, BRIE AND PROSCIUTTO TOAST	1100
R8	DUCK CONFIT RILLETTE Toasted Brioche with Crab Apple Mostarda	1100
R9	DEVILED RAMEN EGG Furikake, Crispy Ramen Noodles, Kimchee Powder and Scallions	1200
R10	ASSORTED NIGIRI SUSHI Kizami Wasabi and Barrell Aged Shoyu	1300



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	MEDITERRANEAN CHICKEN KABOB Figs and Roasted Tomatoes with Pomegranate Molasses and Crushed Pistachios	800
R12	COCONUT CRUSTED SHRIMP Pitaya Sweet Chile	800
R13	BASIL AND PARMESAN ARANCINI Creamy Tomato Sauce	900
R14	BABY BLACK BEAN BURRITO Blended Avocado Cilantro Salsa	900
R15	VEGETABLE LUMPIA Crushed Pineapple and Lime Dipping Sauce	1000
R16	PINK GUAVA CHICKEN SKEWER Puffed Millet and Black Pepper	1000
R17	BEEF NEGIMAKI SKEWER with Scallions and Japanese BBQ Sauce	1100
R18	CHICKEN CHAO ON SUGARCANE SKEWER Asian Pear Shoyu	1100
R19	BEYOND STUFFED MUSHROOM CAPS	1200
R20	BEYOND KAFTA KABOB Grapefruit Chimichurri	1200
R21	SHRIMP CHAO ON SUGARCANE SKEWER Asian Pear Shoyu	1200

RECEPTION STATIONS

Prices below are per person

R22	SLICED FRUIT AND BERRIES	12
R23	HOUSE-MADE HUMMUS AND MARINATED OLIVE STATION Traditional Hummus with Meyer Lemon Zest and Fried Chickpeas Beet Hummus with Feta Cheese, Flax Seeds, Temecula Olive Oil and Herbs Spicy Tunisian Olive Blend and Castelvetrano Olives Flatbreads and Crackers	12
R24	THE CHEESE BOARD Imported and Domestic Varieties, Dried California Fruit Flatbreads and Crackers	14
R25	RAINBOW CRUDITÉ Harrissa Ranch, Lentil and Mint Hummus	16
R26	QUICK GRAB SALADS Watermelon, Baby Tomatoes, Local Radish, Goat Cheese and Pistachio Gremolata Superfood Salad with Kale, Dried Blueberries, Quinoa, Edamame, Almonds and Balsamic Vinaigrette	16
R27	GRAZING BOARD Roasted Local Vegetables, Sliced Charcuterie, House Made Pickles Seasonal Antipasti Crostitini and Flatbreads	18
R28	PASTA STATION Tortellini and Cavatelli Pastas Nut-Free Arugula and Kale Pesto Cream Pomodoro with Basil Garlic Parmesan Breadsticks Crushed Red Pepper and Grated Cheese	20
R29	NACHOS STATION Locally Made Corn Chips, Carne Asada, Borracho Beans, Jalapeño Cheddar Cheese, Diced Tomatoes, Jalapeño Peppers, Black Olives, Scallions, House Made Salsa, Sour Cream Local Avocado Guacamole	20

Minimum of (50) guests



RECEPTION STATIONS CONTINUED...

Prices below are per person

R30	BURRITO BOWLS	20
	Tangerine-Achiote Chicken Griddled Potatoes and Soyrito Served with Cilantro Rice, Black Beans, Shredded Lettuce Shredded Cheddar-Jack, Onions and Cilantro House Made Salsa Roja	
R31	MEZZE	22
	Vegan Stuffed Grape Leaves Spinach and Green Pea Hummus with Pickled Red Onions Classic Baba Ganouj with Za'atar and Smoked Arbequina Charred Onion and Local Citrus Tabbouleh Salad Citrus Marinated Olives Flatbreads, Pita and Lavosh	
R32	SD ROLLED TACOS	30
	Chicken Taquitos Potato and Cheese Taquitos Shredded Lettuce, Pico de Gallo, Grated Cotija Cheese Local Avocado Guacamole, Mexican Crema House Made Salsa Rojas	
R33	BAJA STREET FOOD	32
	Baja Shrimp Cocktail Pasilla Chile and Cheese Empanadas Elote Corn with Crema, Mexican Lime, Cilantro and Margarita-Chile Powder Fish Tacos with Locally Made Flour Tortillas, Cabbage and Jalapeno Cream Corn Chips White Queso Dip	
R34	SLIDER STATION	34
	Kobe Beef with Habanero Bacon Jam on Black and White Sesame Brioche Bun Ginger Chicken with Plum Sauce and Green Papaya Slaw on Sweet Roll Fried Green Tomato, Dill Pickle Juice Aioli and Apple Mostarda on Buttermilk Bun Truffle Parmesan Kettle Chips	

Minimum of (50) guests

DESSERT STATIONS



Prices below are per person

R35	CHEESECAKE BITES New York, Matcha and Ube Cheesecake Bites Grand Marnier and Thyme Macerated Berries Dulce de Leche, Valrhona Chocolate Ganache House Whipped Cream, Mango Mousse Toasted Almonds and Shaved Coconut	18
R36	LOCAL STRAWBERRY SHORTCAKES Carlsbad Strawberries, Peppermint Crème Anglaise, Strawberry Rosé Coulis Madagascar Vanilla Bean Sponge Cake Crushed Pistachio and Passion Fruit Crisps House Made Whipped Cream	20
R37	COFFEE AND DONUTS Coffee Bavarian Shooters Cinnamon Dusted Miniature French Creuffers Powdered Sugar Donut Holes, House Made Biscotti, Cocoa Nib Shortbread Espresso Anglaise and White Chocolate Chantilly Cream Gourmet Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea	22
R38	BITES & MINIS Miniature French Pastries, Petit Fours, Dessert Shooters Chocolate Truffles, Dark Chocolate Covered Strawberries White Chocolate and Miso Covered Strawberries	24

Minimum of (50) guests

CARVED TO ORDER STATIONS

R39	ROSEMARY AND SEA SALT TURKEY BREAST <i>(Serves 25 guests)</i> Meyer Lemon Zest and Cranberry Chutney Stout Pickled Mustard Seeds	400
R40	CIDER BRINED PORK LOIN <i>(Serves 45 guests)</i> Charred Peach Marmalade Green Mojo	600
R41	CEDAR PLANK SALMON <i>(Serves 25 guests)</i> Mango Habanero Relish Togarashi Garlic Sauce	700
R42	THE BARON <i>(Serves 75 guests)</i> Baron of Beef Roasted with House Made Dry Rub Ancho Chile Honey Glaze Tobasco Horsey Sauce Cowboy Butter Sauce	800
R43	BLACK GARLIC BEEF TENDERLOIN <i>(Serves 30 guests)</i> Fresh Argentine Chimichurri Tobasco Horsey Sauce	900
R44	PISTACHIO CRUSTED WHOLE FILET OF SEA BASS <i>(Serves 30 guests)</i> Yuzu Cream Green Mojo	900
R45	CRISPY SKIN PORCHETTA <i>(Serves 75 guests)</i> Fresh Argentine Chimichurri Preserved Lemon and Kumquat Aioli	1200

*Above items served with Miniature Rolls and Appropriate Condiments.
 \$275++ fee per Uniformed Chef required.*

BEVERAGES



WINE BY THE BOTTLE

CHARDONNAY

Canyon Road, <i>California</i>	38
Bonterra, <i>Mendocino, California</i>	43
1000 Stories, <i>Mendocino, California</i>	48
Talbot Kali Hart, <i>Monterey, California</i>	53

PINOT GRIGIO

Cavit, <i>Trentino, Italy</i>	43
Ecco Domani, <i>Delle Venezie, Italy</i>	48

SAUVIGNON BLANC

Bonterra, <i>Mendocino, California</i>	43
Liquid Light, <i>Washington, St.</i>	48

SPARKLING WINE

William Wycliff, <i>California</i>	43
LaMarca Prosecco, <i>Veneto, Italy</i>	48
Nicolas Feuillatte Brut, <i>Champagne, France</i>	73

ROSÉ WINE

Rosé, Proverb, <i>California</i>	43
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CABERNET

Frontera, <i>Chile</i>	38
Los Vascos Domaines Baron Rothschild (Lafite), <i>Chile</i>	43
Luis M. Martini, <i>California</i>	48

MERLOT

Two Vines, <i>Washington, St.</i>	43
14 Hands, <i>Columbia Valley, Washington</i>	48
Bonterra, <i>Mendocino, California</i>	53

PINOT NOIR

Cono Sur Bicicleta, <i>Chile</i>	43
Mon Frere, <i>California</i>	48
Columbia Valley, <i>Washington, St.</i>	58

MALBEC

Callia, <i>Mendoza, Argentina</i>	43
1000 Stories, Gold Rush, <i>Mendocino, California</i>	53
Trivento Reserve <i>Mendoza, Argentina</i>	63

RED ZINFANDEL

1000 Stories, <i>Bourbon Barrel</i>	48
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Wines are subject to change based upon availability.

PREMIUM LIQUORS

HOSTED

10 DRINK

CASH

11 DRINK

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

DELUXE WINE

HOSTED

9 GLASS

CASH

10 GLASS

Canyon Road - Chardonnay
Frontera - Cabernet Sauvignon

PREMIUM WINE

HOSTED

10 GLASS

CASH

12 GLASS

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



BEVERAGES CONTINUED...

DOMESTIC BEER

HOSTED	7 EACH
CASH	8 EACH
Bud Lite, Michelob Ultra, O'Doul's Amber (non-alcoholic)	

IMPORTED BEER

HOSTED	9 EACH
CASH	10 EACH
Heineken, Corona Extra	

HARD SPARKLING WATER

HOSTED	9 EACH
CASH	10 EACH
Truly Wild Berry 12oz	
White Claw Black Cherry 12oz	

LOCAL CRAFT BEER

HOSTED	9 EACH
CASH	10 EACH
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 275++ 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, Sodexo Live! 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, *Sodexo Live!*'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, *Sodexo Live!* 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

Sodexo Live! 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 *Sodexo Live!*.

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 *Sodexo Live!* 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. *Sodexo Live!* 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.

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) *Sodexo Live!* 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.

MINIMUMS

A labor fee of \$275++ will be applied to each service that does not meet the indicated minimum requirement of guests.



Food & Beverage Department

111 W. Harbor Drive

San Diego, CA 92101

619.525.5800

visitsandiego.com