



SAN DIEGO
convention center



2022 CATERING MENU

3/16/22



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A wide-angle photograph of the San Diego Convention Center, showcasing its modern architecture with large glass windows and a prominent white, tent-like roof structure. Palm trees and a clear blue sky are visible in the background.

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

Centerplate provides 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), Centerplate will notify the Customer of estimated labor fees based on the information supplied by the Customer.

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. Centerplate reserves 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.

GENERAL INFORMATION CONTINUED...

GUARANTEES

The Customer shall notify Centerplate, 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 Centerplate 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.

Centerplate 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, Centerplate 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.



CONTINENTAL BREAKFAST

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

**Minimum of (50) guests.*

ENHANCE YOUR CONTINENTAL BREAKFAST

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



BREAKFAST BUFFETS

- | | | |
|------|---|---------|
| B10 | SAN DIEGO SUNRISE BUFFET WITH SAUSAGE
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 | \$29.25 |
|
 | | |
| B11 | SAN DIEGO SUNRISE BUFFET WITH BACON
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 | \$32.00 |
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 | | |
| B12 | SOUTHERN CALIFORNIA BREAKFAST BUFFET
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 | \$34.75 |

**Minimum of (50) guests.*



ENHANCE YOUR BREAKFAST BUFFET

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

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

*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	COFFEE (gallon) Freshly Brewed Coffee, Decaffeinated Coffee or Selection of Hot Teas Served with Non Dairy Creamer, and Assorted Sweeteners	\$75.00
C2	FRESHLY BREWED STARBUCKS COFFEE (gallon) 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	ASSORTED BOTTLED FRUIT JUICES	\$5.75
C4	ASSORTED JUICES (gallon) Orange, Cranberry, or Grapefruit	\$68.00
C5	FRESH LEMONADE (gallon)	\$60.00
C6	FRESHLY BREWED ICED TEA (gallon)	\$55.00
C7	BOTTLED SPRING WATER	\$4.50
C8	PURE LEAF BOTTLED ICED TEA	\$8.50
C9	SPARKLING WATER	\$5.00
C10	ASSORTED CANNED PEPSI SODAS	\$4.50
C11	ASSORTED BOTTLED GATORADE (20 oz.)	\$7.75
C12	INDIVIDUAL ASSORTED CARTONS OF MILK (1/2 pint)	\$3.25
C13	WHOLE FRESH FRUIT	\$3.25
C14	SLICED SEASONAL FRUIT AND BERRIES	\$8.25
C15	ASSORTED YOPLAIT YOGURT	\$4.75
C16	ASSORTED CEREALS AND MILK	\$8.00
C17	MUFFINS (dozen)	\$53.50
C18	BAGELS (dozen)	\$65.00
C19	DANISH (dozen)	\$57.00
C20	BREAKFAST BREADS (loaf - 12 slices)	\$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 (50 person minimum)	\$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) 200 bag minimum - includes Popcorn Machine Rental. Additional \$160.00++ fee per Attendant, per machine, based on 3hr. of service	\$3.50
C46	INDIVIDUAL PRE-PACKAGED BAGS OF FLAVORED POPCORN (per bag)	\$3.50



BREAK SERVICE

- | | | |
|-----|--|---------|
| C47 | DEATH BY CHOCOLATE BREAK*
Milk Chocolate S'mores Bark
Chocolate Dipped Strawberries and Peanuts
Fudge Brownies and Chocolate Chip Cookies
Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas | \$19.00 |
| C48 | SOUTH OF THE BORDER BREAK*
Tortilla Chips, Homemade Salsa and Pico de Gallo
Warm Churros, Mexican Wedding Cookies
Sliced Cucumber with Tajin
Served with Lemonade and Jamaica (Hibiscus Flower Tea) | \$20.00 |
| C49 | BALL PARK BREAK*
Mini Hot Dogs and Gourmet Soft Pretzels with Mustard
Cracker Jacks
Served with Freshly Brewed Iced Tea and Lemonade | \$20.75 |
| C50 | CALIFORNIA STRAWBERRY BREAK*
Strawberries and Brie
Chocolate Dipped Strawberries
Strawberry Basil Salsa with Pink Himalayan Salted Tortilla Chip
Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas | \$24.00 |
| C51 | BRAIN FOOD BREAK*
Cinnamon Almond Dark Chocolate Bark
Turmeric Curry Salmon in Plantain Cup
Guacamole with Whole Grain Chips
Walnut Cocoa Nib Shortbread
Pomegranate CQ Spa Water | \$24.00 |
| C52 | HEALTHY BREAK*
Fresh Crudit  with Hummus and Spicy Tomato Dip
House Made Trail Mix, Home Made Granola Bars,
Blueberry Dark Chocolate Bark
Lemon Ginger CQ Spa Water | \$24.50 |
| C53 | SAN DIEGO HARVEST BREAK*
Grilled Local Vegetable Antipasto Display
Herb Marinated Olives and Roasted Peppers
Gourmet Cheese Board with Regional Favorites
Sliced Baguettes and Lavosh Crackers
Warm Spinach and Kale Dip
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 | ROASTED TURKEY AND PESTO SANDWICH ON FOCACCIA
Roasted Red Peppers, Tomatoes and Romaine Lettuce
Bocconcini and Tomato Salad with Olives and Capers
Balsamic Vinaigrette | \$42.00 |
| L6 | JULIAN APPLE CIDER BRINED CHICKEN
Spiced Quinoa, Kale, Pickled Blackberries
with Blackberry Glaze and Baby Lettuce
<i>Hearth Baked Rolls and Butter</i> | \$42.00 |
| L7 | GRILLED SHRIMP SALAD
Bibb Lettuce, Chimichurri Grilled Shrimp, Haricot Vert, Sweet Peppers, Grapes
and Cucumbers served with Garlic Croutons and Creamy Cilantro Vinaigrette
<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 CITRUS SOY MARINATED CHICKEN

\$47.75

Soy Ginger Glaze
Roasted Red Potatoes
Sautéed Haricot Vert
Spiced Edamame Puree

L9 HERB CRUSTED CHICKEN

\$47.75

Roasted Brussel Sprouts
Roasted Corn Parmesan Polenta
Tomato Ragù



PLATED LUNCHES CONTINUED...

ENTRÉES (continued)

- | | | |
|-----|--|---------|
| L10 | TUSCAN LEMON CHICKEN
Smoked Tomato Jam with Basil
Butter Poached Fingerlings
Seasonal Vegetables | \$50.75 |
| L11 | HARRISSA FLAT IRON STEAK
Smoked Butter Potato Mash
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 with Chicken Jus

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



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	PESTO CRUSTED BONE-IN CHICKEN	\$59.50
	Artichoke Tapenade Multi-Grain Rice Pilaf with Wheat Berries and Barley	
D2	FLAT IRON STEAK WITH BLUE CHEESE CHIVE BUTTER	\$65.00
	Cognac Demi Rosemary Thyme Roasted Fingerling Potatoes	
D3	BRAISED SHORT RIB WITH JUS	\$71.00
	Mashed Yukon Potatoes	
D4	PACIFIC MARKET CATCH	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 Brûlée 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 Giardiniara, 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 Bubly

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 Bubly

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 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	\$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	IMPORTED AND DOMESTIC CHEESE DISPLAY Garnished with Seasonal Fruit, Sliced Baguettes and Assorted Crackers	\$10.00
R27	SLICED SEASONAL FRUIT AND BERRIES	\$8.25
R28	FRESH VEGETABLE CRUDITÉ Creamy Avocado Dip and Spicy Tomato Ranch Dip	\$9.50
R29	HOUSE-MADE HUMMUS AND IMPORTED OLIVE STATION Toasted Pita Bread Chips Spicy Tunisian Olive Blend and Castlevetrano Olives	\$9.95
R30	GRILLED MARINATED VEGETABLE AND CHARCUTERIE BOARD A selection of Roasted Zucchini, Squash, Eggplant, Peppers, Salami, Prosciutto and Soprapsetta drizzled with Extra Virgin Olive Oil Served with Toasted Flat Breads and Gourmet Crackers	\$16.00
R31	PASTA STATION 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	NACHO STATION 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	BRUSCHETTA AND FLAT BREAD STATION 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 <ul style="list-style-type: none">· 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 | \$14.50 |
| | | |
| R35 | FLAUTAS STATION <p><i>Please select <u>two</u> from the following selections:</i></p> <ul style="list-style-type: none">· Chicken Adobada· Southwest Black Bean with Mexican Cheeses and Roasted Chiles· Barbacoa Beef with Manchego Cheese <p>Served with Guacamole & House Made Salsas Roja & Verde</p> | \$18.50 |
| | | |
| R36 | REGIONAL BAJA STATION <ul style="list-style-type: none">· 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 <p>Served with Guacamole & House Made Salsas Roja & Verde</p> | \$35.00 |
| | | |
| R37 | CALIFORNIA DREAMIN' <ul style="list-style-type: none">· 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 | \$31.75 |



DESSERT STATIONS

Prices below are per person

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

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>	\$35.50
Bonterra, <i>Mendocino, California</i>	\$39.00
1000 Stories, <i>Mendocino, California</i>	\$40.00
Talbott Kali Hart <i>Monterey, California</i>	\$53.00

PINOT GRIGIO

Cavit, <i>Trentino, Italy</i>	\$35.50
Ecco Domani, <i>Delle Venezie, Italy</i>	\$37.75

SAUVIGNON BLANC

Bonterra, <i>Mendocino, California</i>	\$36.00
Liquid Light, <i>Washington, St.</i>	\$40.00

SPARKLING WINE

William Wycliff, <i>California</i>	\$36.00
LaMarca Prosecco, <i>Veneto, Italy</i>	\$44.50
Nicolas Feuillatte Brut, <i>Champagne, France</i>	\$72.00

CABERNET

Frontera, <i>Chile</i>	\$35.50
Los Vascos Domaines Baron Rothschild (Lafite), <i>Chile</i>	\$40.00
Luis M. Martini, <i>California</i>	\$44.50

MERLOT

Two Vines, <i>Washington, St.</i>	\$35.50
14 Hands, <i>Columbia Valley, Washington</i>	\$40.00
Bonterra, <i>Mendocino, California</i>	\$45.00

PINOT NOIR

Cono Sur Bicicleta, <i>Chile</i>	\$36.00
Mon Frere, <i>California</i>	\$40.00
Columbia Valley, <i>Washington, St.</i>	\$58.00

MALBEC

Callia, <i>Mendoza, Argentina</i>	\$40.00
1000 Stories, Gold Rush, <i>Mendocino, California</i>	\$53.00
Trivento Reserve <i>Mendoza, Argentina</i>	\$60.00

RED ZINFANDEL

1000 Stories, <i>Bourbon Barrel</i>	\$44.00
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Wines are subject to change based upon availability.

PREMIUM LIQUORS

HOSTED

\$9.25 PER DRINK

CASH

\$11.00 PER DRINK

Smirnoff, New Amsterdam, Tanqueray, Bacardi Rum, Camarena Reposado Tequila, Dewar's White Label, Jack Daniel's, Seagram's 7, Bushmills

DELUXE WINE

HOSTED

\$8.25 PER GLASS

CASH

\$9.75 PER GLASS

Canyon Road - Chardonnay
Frontera- Cabernet Sauvignon
Cavit – Pinot Grigio
Two Vines - Merlot

PREMIUM WINE

HOSTED

\$9.75 PER GLASS

CASH

\$11.50 PER GLASS

Bonterra - Chardonnay
Los Vascos - Cabernet Sauvignon



BEVERAGES CONTINUED...

DOMESTIC BEER

HOSTED
CASH

\$6.50 PER BOTTLE
\$7.50 PER BOTTLE

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

IMPORTED BEER

HOSTED
CASH

\$8.25 PER BOTTLE
\$9.50 PER BOTTLE

Heineken, Corona Extra

LOCAL CRAFT BEER

HOSTED
CASH

\$8.25 PER BOTTLE
\$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.



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