



Breakfast of the Day

A part of Hyatt’s menu of the day program, our breakfast of the day is designed to make planning your event easy - and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating menu items. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$76 per guest.

MONDAY

Fresh Cut Cantaloupe and Red Grapes (VG, GF, DF)

Bananas and Granny Smith Apples (VG, GF, DF)

La Boulangerie

Almond Croissants (V, N) Lemon Poppyseed Muffins with Crystal Sugar (V) Gluten Free Blueberry Loaf (V, GF)

Roasted Apple and Cinnamon Porridge (VG, DF)

Brown Sugar (VG, DF, GF), Golden Raisin (VG, DF, GF)

Cage Free Eggs Cups:

Jalapeno Chicken Sausages, Sweet Peppers, Corn, Fontina Cheese, Bacon Gravy Meatless Monday Scramble: Vegan “Pork” with Boursin Herb Cheese and Snipped Chives (V, GF)

Juices to include: Fresh Orange Juice and Apple Juice (VG, GF, DF)

Coffee and Tazo Tea Selection

\$71 Per Guest

\$76 On Alternate Days

WEDNESDAY

Fresh Cut Pineapple and Strawberries (VG, GF, DF)

TUESDAY

Honeydew and Orange Segments with Blackberries (VG, GF, DF)

Bananas and Plums (VG, GF, DF)

La Boulangerie

Butter Croissants (V) Blueberry Streusel Muffins (V) Gluten Free Chocolate Chip Loaf (V, GF)

House Made Granola, Caramelized Berries, Greek Yogurt Parfait (V, N)

Green Shakshuka Eggs

Cage Free Over Easy Eggs, Turmeric Aleppo Poblano Sauce, Shaved Baby Cabbage, Greek Feta (GF) Cage Free Egg Scrambled: Turmeric Summer Squash, Sauteed Shaved Kale, Roasted Tomatoes, Feta Cheese (GF)

Juices to include: Fresh Orange Juice and Pineapple Juice (VG, GF, DF)

Coffee and Tazo Tea Selection

\$71 Per Guest

\$76 On Alternate Days

THURSDAY

Freshly Cut Cantaloupe, Ruby Red Grapefruit with Blueberries

Bananas and Nectarines (VG, GF, DF)

La Boulangerie

Chocolate Croissants (V) Morning Glory Oat Muffins (V, N) Gluten Free Orange Cranberry Loaf (V, GF)

Coconut Bircher Muesli

Rolled Oats, Almond Milk, Blueberries, Agave Syrup, Flax Seed and Coconut Flakes (VG, N)

Steak and Eggs Skillet:

White Cheddar Scrambled Eggs, Smoked Paprika Crispy Potatoes, Montreal Seasoning Steak, Steak Sauce Aioli (GF) White Cheddar Scrambled Eggs, Smoked Paprika Crispy Potatoes, Montreal Seasoning Portobello Mushroom, Balsamic Aioli (GF, V)

Juices to include: Fresh Orange Juice and Cranberry Juice (VG, GF, DF)

Coffee and Tazo Tea Selection

\$71 *Per Guest*

\$76 *On Alternate Days*

FRIDAY

Fresh Cut Honeydew and Red Grapes (VG, GF, DF)

Bananas and Navel Oranges (VG, GF, DF)

La Boulangerie

Almond Croissants (V, N) White Chocolate Cranberry Muffins (V) Gluten Free Chocolate Chip Loaf (V, GF)

Roasted Apple and Cinnamon Porridge (VG, DF)

Brown Sugar (VG, DF, GF), Golden Raisin (VG, DF, GF)

Build Your Own Burrito

Flour Tortillas Southwest Scrambled Eggs, Black Beans, Chorizo, Potatoes, Chilis, Pepper Jack Cheese (GF) Vegetarian Scrambled Eggs with Cheese and Potatoes (V, GF) Salsa Roja (VG, GF), Pico De Gallo (VG, GF), Avocado Crema (V, GF)

Juices to include: Fresh Orange Juice and Apple Juice (VG, GF, DF)

Coffee and Tazo Tea Selection

\$71 *Per Guest*

\$76 *On Alternate Days*

(VG, GF, DF)

Bananas and Granny Smith Apples (VG, GF, DF)

La Boulangerie

Butter Croissants (V) Chocolate Chip Muffins (V) Gluten Free Blueberry Loaf (V, GF)

Old Fashioned Cream of Wheat (V, DF)

Blueberries (VG, DF, GF), Brown Sugar (VG, DF, GF), Bacon (GF, DF), Cheese (GF, V), Scallions (VG, GF, DF)

Eggs Benedict:

Cage Free Egg, Toasted Corn Bread, House Made Spicy Chicken Sausage, Golden Milk Cage Free Egg, Toasted Corn Bread, Vegetarian Patty, Mushroom, Spinach, Golden Milk (V)

Juices to include: Fresh Orange Juice and White Grape Juice (VG, GF, DF)

Coffee and Tazo Tea Selection

\$71 *Per Guest*

\$76 *On Alternate Days*

SATURDAY

Watermelon and Mixed Berries (VG, GF, DF)

Bananas and Honey Crisp Apples (VG, GF, DF)

La Boulangerie

Butter Croissants (V) Candied Orange Muffins (V) Gluten Free Banana Nut Loaf (V, GF)

Coconut Bircher Muesli

Rolled Oats, Almond Milk, Blueberries, Agave Syrup, Flax Seed and Coconut Flakes (VG, N)

House Made Quiche

Meat Trio: Sweet Chili Bacon, Pork Sausage, Black Forest Ham, Aged Cheddar Cheese, Cottage Cheese, Fine Herbs Vegetable Trio: Sweet Onions, Roasted Beech Mushrooms, Spinach, Gruyere Cheese

Juices to include: Fresh Orange Juice and Pineapple Juice (VG, GF, DF)

Coffee and Tazo Tea Selection

\$71 *Per Guest*

\$76 *On Alternate Days*

SUNDAY

Fresh Cut Pineapple and Strawberries (VG, GF, DF)

Bananas and Nectarines (VG, GF, DF)

La Boulangerie

Chocolate Croissants (V) Banana Nut Muffins (V, N) Gluten Free Lemon Poppy Seed Loaf (V, GF)

Steel Cut Oatmeal (VG, DF)

Dried Cranberries (VG, DF, GF), Brown Sugar (VG, DF, GF), Roasted Pecans Pieces (VG, DF, GF, N)

Skillet:

California Skillet: Cage Free Scrambled Eggs, Pepper Jack Cheese, Pollo Asado, Pork Belly, Anaheim Peppers, Pico de Gallo,

Enchilada Sauce, Avocado Crema (GF) California Vegetarian Skillet: Cage Free Scrambled Eggs, Roasted Shimeji Mushrooms, Baby Spinach, Jack Cheese, Anaheim Peppers, Pico de Gallo, Enchilada Sauce, Avocado Crema (V, GF)

Juices to include: Fresh Orange Juice and Cranberry Juice (VG, GF, DF)

Coffee and Tazo Tea Selection

\$71 *Per Guest*

\$76 *On Alternate Days*

Breakfast of the Day requires a minimum of 10 guests. If a separate event space is required for your Breakfast of the Day that requires for more than 10% attendance there will be a fee of \$5 per guest. All prices are subject to change. All Prices are subject to a mandatory service charge and state sales tax. Currently the service charge is 27% and State Sales Tax is 7.75%, subject to change.

Breakfast Enhancements

Additional specialty items are available to elevate existing breakfast buffets. Enhancements are only sold as an addition to a Breakfast of the Day or Breakfast Buffet and the minimum order is equal to the guarantee for the meal.

WELLNESS AND HEALING WATER

Fresh Lavender, Mint, and Fig Meyer Lemon, Blackberry, and Basil Grapefruit, Strawberry, and Goji Berry

\$160 *Per Gallon*

HARD COOKED EGGS

Cage Free Eggs, Maldon Sea Salt, Tabasco Sauce, Cholula, Sriracha (V, GF, DF)

\$144 *Per Dozen*

STEEL CUT OATMEAL

Blueberries (VG, GF, DF), Strawberries (VG, GF, DF), Golden Raisins (VG, GF, DF), Cranberries (VG, GF, DF)

Banana Chips (VG, GF, DF), Almonds (VG, GF, DF, N), Pecans (VG,

BREAKFAST SANDWICHES

Choose 1 Option

Cracked Egg, Shaved Black Forest Ham, Tillamook Extra Sharp Cheddar Cheese, Croissant Bun

GF, DF, N), Pumpkin Seeds (VG, GF, DF)

Brown Sugar (VG, GF, DF), Local Honey (V, GF, DF)

\$20 *Per Guest*

BREAKFAST BURRITOS

All Options Include House-Made Roasted Tomato Salsa (VG, GF, DF) and Avocado Crema (V, GF) Choose 1 Option

Cage Free Eggs, Beef Chorizo, Jalapeno Jack Cheese, Cajun Potatoes

Cage Free Eggs, Smoked Bacon, Shredded Potatoes, Aged Cheddar Cheese

Just Egg (Plant Base), Roasted Mushrooms, Caramelized Onions, Straw Sweet Potatoes, Vegan Cheese, Wheat Tortilla (VG)

Cage Free Egg Whites, Caramelized Sweet Peppers, Wilted Baby Spinach, Fresh Mozzarella Cheese (V)

\$26 *Each*

FARM TO TABLE

Cage Free Scrambled Egg with Cheddar Cheese and Chives (GF)

Black Pepper Bacon (GF, DF), Chicken Sausage (GF, DF)

Skillet Potatoes with Peppers and Onions (GF, VG)

\$28 *Per Guest*

CHILAQUILES

(Requires Attendant)

Cracked Egg, Apple Smoked Bacon, Sharp White Cheddar Cheese, Buttermilk Biscuit

Cracked Egg, Sundried Tomato Spread, Caramelized Onions, Mortadella, Hot Honey Salami, Fontina Cheese, Herb Focaccia

Cracked Egg, House Made Chicken Sausage Patty, American Cheese, Herb Mayo, Brioche Bun

Cage Free Egg White, Fig Jam, Sliced Prosciutto, Brie Cheese Spread

\$25 *Each*

OMELET STATION

(Requires Attendant)

Freshly Prepared Omelets with Cage Free Eggs, Egg Whites & JustEggs (GF)

Pepper Jack Cheese (GF, V), Sharp Cheddar Cheese (GF, V)

Smoked Bacon (GF, DF), Country Ham (GF, DF), Chicken Sausage (GF, DF)

Onions (VG, GF, DF), Mushrooms (VG, GF, DF), Bell Peppers (VG, GF, DF), Tomatoes (VG, GF, DF), Spinach (VG, GF, DF)

\$30 *Per Guest*

SPECIALTY STATION

(Requires Attendant)

Eggs and Hash

Sous Vide Eggs (V, GF, DF)

Yukon Gold Potato and Beef Cheek Hash (GF, DF)

Sweet Potato and Chicken Sausage Hash (GF, DF)

Fingerling Potato and Grilled Vegetable Hash (V, GF, DF)

\$29 *Per Guest*

TOAST STATION

Honey Hummus and Blueberries with Micro Herbs on Sweet

Corn Tortilla (VG, GF), Pulled Chicken, Red Chili Sauce (VG, GF, DF), Cojita Cheese (GF)

Mexican Crema (GF), Red Onion (VG, GF, DF), Cilantro (VG, GF, DF), Avocado (VG, GF, DF)

Eggs Made to Order

\$26 Per Guest

Walnut Bread (V, DF, N)

Avocado, Radish, Daikon Sprout on Multi Grain Bread (VG, DF)

Grape Tomato, Goat Cheese, Micro Basil on Country French Bread (V)

\$26 Per Guest

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Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day.

GRAND BREAKFAST BUFFET

Fresh Sliced Fruit (VG, GF, DF) with Agave and Lime (VG, GF, DF)

Croissants (V), Muffins (V, N), Danish (V), and Gluten-Free Loaf (V, GF)

Greek Yogurt Parfaits

Plain Greek Yogurt with Mixed Berry Compote, Maple Almond Granola (V, N)

Cage-Free Scrambled Eggs (V, GF)

Natural Pork Sausage (GF, DF)

Natural Smoked Bacon (GF, DF)

Herb Roasted Yukon Potatoes with Caramelized Onions (VG, GF, DF)

Pineapple Coconut French Toast (V)

Strawberry Sauce (VG, GF, DF) Toasted Pecans (VG, GF, DF, N) and Maple Syrup (VG, GF, DF)

Selection of Chilled Juices

Coffee and Tazo Tea Selection

\$85 Per Guest

STAY FIT

Sliced Fresh Fruit (VG, GF)

Blueberry Ginger Compote Parfait with Greek Yogurt and Honey Oat Granola (V, N)

Quinoa Porridge (VG, GF, DF)

Blueberry Compote (VG, GF, DF), Pecans (VG, GF, DF, N) and Oat Milk (VG, GF)

Cage-Free Scrambled Eggs (V, GF)

Cage Free Egg White Scramble, Baby Spinach, Toasted Quinoa (V, GF, DF)

Chicken Jalapeno Sausage (GF)

Apple Wood Smoked Bacon (GF, DF)

Red Potato Wedges with Green Olives, Lemon Oil, Feta Cheese (V, GF)

Grilled Asparagus with Strawberry Balsamic Drizzle (VG, GF)

Almond Croissants (V, N) and Gluten Free Chocolate Chip Muffins (V, GF)

Coffee and Tazo Tea Selection

\$86 Per Guest

Breakfast Buffets require a minimum of 10 guests. Groups under 35 guests are subject to a \$150.00 Fee. All prices are subject to change. All Prices are subject to a

mandatory service charge and state sales tax. Currently the service charge is 27% and State Sales Tax is 7.75%, subject to change.



Morning Break of the Day

A part of Hyatt's menu of the day program, our morning break of the day is designed to make planning your event easy – and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$37 per guest.

MONDAY & FRIDAY - SUPER FOODS

Almond, Pecan, Macadamia Nut, Pepita and Walnut Trail Mix (VG, GF, N)

Acai Bowl with Coconut Milk, Protein Powder and Fresh Berries (VG, GF, DF)

Dark Chocolate Walnut Muffins (V, GF, N)

Raspberry Bars (V)

Cucumber, Lemon and Mint Infused Water (VG, GF, DF)

\$36 Per Guest

\$37 On Alternate Days

TUESDAY & SATURDAY - REFRESH

Dried Apricots, Cherries, Pears and Pineapple (VG, GF, DF)

Greek Yogurt, Sour Cherry Compote, Pistachio Granola Parfait (V, N)

Oatmeal Pistachio Peanut Energy Bites (V, N)

Lemon and Coconut Muffins (V)

Strawberry and Kiwi Infused Water (VG, GF, DF)

\$36 Per Guest

\$37 On Alternate Days

WEDNESDAY - SUNSHINE

Lemon Cream Parfait with Almond Granola Crumble (V, N)

Whole Valencia Oranges and Yellow Watermelon Wedges (VG, GF, DF)

Cranberry Almond Streusel Muffins (V, N)

Date Almond + Coconut Bites (VG, GF, N)

Pineapple, Mint and Lavender Water (VG, GF, DF)

THURSDAY - TOAST

Fresh Fruit and Berry Cups with Mint Syrup (VG, GF, DF)

Honey Hummus and Blueberries with Micro Herbs on Sweet Walnut Bread (V, DF, N)

Avocado, Radish, Daikon Sprout on Multi Grain Bread (VG, DF)

Grape Tomato, Goat Cheese, Micro Basil on Country French Bread (V)

Strawberry Basil Infused Water (VG, GF, DF)

\$36 *Per Guest*

\$37 *On Alternate Days*

SUNDAY - AWAKE

Overnight Oats with Fresh Seasonal Berries (V, N)

Whole Apples (VG, GF, DF, N)

Blueberry Flaxseed Muffins (V)

Nutella Filled Doughnut Holes (V, N)

Peppermint and Lemon Iced Tea (VG, GF, DF)

\$36 *Per Guest*

\$37 *On Alternate Days*

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Afternoon Break of the Day

A part of Hyatt's menu of the day program, our morning break of the day is designed to make planning your event easy – and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$37 per guest.

MONDAY & FRIDAY - SWEET AND SALTY

Local Sweet Nectarines (VG, GF, DF)

Chipotle and Rosemary Spiced Nuts (VG, GF, DF, N)

White Cheddar and Kettle Corn Popcorn Bags (V, GF)

Chocolate and Peanut Butter Mousse Parfaits (V, GF, N)

S'mores Bars (V)

Lemon and Blueberry Infused Iced Tea (VG, GF, DF)

\$36 *Per Guest*

\$37 *On Alternate Days*

WEDNESDAY - DOUGHNUT SHOP

\$36 *Per Guest*

\$37 *On Alternate Days*

TUESDAY & SATURDAY - CHIPS AND DIPS

Tangerine Chili Marinated Green Olives (VG, GF, DF)

Baba Ghanoush with Paprika Oil and Parsley (VG, GF, DF)

Roasted Tomato and Bell Pepper Hummus (VG, GF, DF)

Caramelized Onion and Scallion Dip (V, GF)

Taro Root Vegetable Chips (VG, GF, DF), Multi Grain Chips (VG, DF),
Garlic Pita Chips (VG, DF)

Lemon Mint Infused Water (VG, GF, DF)

\$36 *Per Guest*

\$37 *On Alternate Days*

THURSDAY - WELLNESS

Fresh Sliced Fruit (VG, GF, DF)

Chocolate Doughnut with Nutella and Sea Salt (V, N)

Vanilla Doughnut with Cinnamon Apples and Caramel (V)

Blueberry Doughnut with Vanilla Cream and Streusel (V)

Coffee Panna Cotta (V, GF)

Cold Brew Coffee (VG, GF, DF) with Cream (V, GF) and Sugar (VG, GF)

\$36 *Per Guest*

\$37 *On Alternate Days*

Coconut, Almond and Cranberry Trail Mix (VG, GF, DF, N)

Baby Rainbow Carrots, Sunburst and Patty Pan Squash (VG, GF, DF)

Edamame Dip (VG, GF, DF), Roasted Carrot Hummus (VG, GF, DF)

Brie Cheese with Figs and Pistachios (V, GF, N)

Whole Grain Crackers (VG, DF) Rainforest Crackers (V, N)

Pomegranate, Lemon and Rosemary Iced Tea (VG, GF, DF)

\$36 *Per Guest*

\$37 *On Alternate Days*

SUNDAY - TRAILHEAD

Honeycrisp Apples and Tangerines (VG, GF, DF)

Gourmet Trail Mix with Nuts, Seeds and M&M's (V, N)

Vanilla Whoopie Pie with Strawberry Cream Cheese Filling (V)

Dark Chocolate Bark with Salted Peanut Butter Cup Crumble (V, GF, N)

Cinnamon Apple Infused Water (VG, GF, DF)

\$36 *Per Guest*

\$37 *On Alternate Days*

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Morning & Afternoon Breaks

Additional Break Options

DOUGHNUT STATION (V)

(Requires Chef Attendant) 200 Guests Maximum

Mini Doughnuts Made in Orbits Fryer

Choice of Powdered Sugar or Cinnamon Sugar

Doughnut Holes Filled with Vanilla Custard and Nutella (N)

\$36 *Per Guest*

BUILD YOUR OWN PARFAIT

Greek Yogurt (GF, V)

Blackberries (VG, GF, DF), Blueberries (VG, GF, DF), Raspberries (VG, GF, DF), Cranberries (VG, GF, DF)

Apricots (VG, GF, DF), Figs (VG, GF, DF), Grapes (VG, GF, DF), Homemade Granola (VG, DF, N) and Local Honey (V, GF, DF)

\$30 *Per Guest*

STREET CART

Fruit Crudités (VG, DF, GF)

Mango, Watermelon, Cucumber, Jicama, Chili-lime

\$32 Per Guest

SAN DIEGO CRISPIES

Pork Skins (GF), Chile De Arbol Papas Fritas (VG, GF), Blue Corn Tortilla Chips (V, GF)

Salsa De Molcajete (VG, GF, DF), Tomatillo Epazote Salsa (VG, GF, DF), Guacamole (VG, GF, DF), Black Bean Dip (VG, GF, DF)

Apple Pie Chimichanga (V) with Dulce De Leche (V, GF)

\$35 Per Guest

PETCO BALLPARK BREAK

Mixed Nuts (N), Crackerjacks (N)

Mini Corn Dogs, House Made Spicy Ketchup

Pink Salt Crusted Soft Pretzels, Cheese Fondue (V), Grain Mustard (VG, GF, DF)

Buffalo Cauliflower Bites (V)

\$35 Per Guest

VEGETARIAN

Fresh Organic Vegetable Crudité with White Bean Hummus (VG, GF, DF)

House Made Potato Chips, Sea Salt, Truffle Parmesan and Barbecue (V, GF)

Skewered Baby Caprese Bites (V, GF)

\$35 Per Guest

MINI GRILLED CHEESE BITES

Turkey, Cranberry and Swiss

Traditional American Cheese (V)

Roasted Vanilla Apple and Brie (V)

Tomato Bisque Shooters (V, GF)

\$35 Per Guest

FIESTA

Chipotle Braised Chicken Quesadilla, Cilantro Lime Crema

Tortilla Corn Chips with Guacamole and Salsa (VG, GF, DF)

Warm Cinnamon Sugar Churros served with Dark Chocolate Dipping Sauce (V)

\$35 Per Guest

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

MORNING

Greek Yogurt Parfaits (V, N) | \$24 Each

Layered Yogurt, Seasonal Fruit Compote and Homemade Granola

Whole Market Fruits (VG, GF, DF) | \$132 Per Dozen

AFTERNOON

Assorted Bags of Chips, Pretzels and Popcorn (V) | \$12.50 Per Bag

Individual Bags of Trophy Farms Nuts and Trail Mix (V, GF, N) | \$12.50 Per Bag

Seasonal Selection, Fully Ripened

Fresh Fruit and Berry Cups (VG, GF, DF) | \$24 Per Guest

Seasonal Melon, Citrus Segments, Fresh Berries

Today's Fresh Bakeries (V, N) | \$150 Per Dozen

Muffins, Croissants, Danish Pastries

Assortment of Bagels (V, DF) | \$150 Per Dozen

Lite and Regular Cream Cheese (V)

Sticky Bun (V, N) | \$150 Per Dozen

Warm Soft Cinnamon Rolls with Candied Pecans

Meaningful Snacks (V, DF, N) | \$142 Per Dozen

Oatmeal Pistachio Peanut Energy Bites (V, N) Date Almond +

Coconut Bites (VG, GF, N)

Assorted Organic Energy Bars | \$12.50 Each

Cliff, Power Bar and Balance Bars

Assorted Candy Bars | \$12.50 Each

Hershey Bars, Reese's Peanut Butter Cups, Kit Kat, Twix, Payday

Homemade Oat and Dark Chocolate Granola Bars (V, GF, N) |

\$138 Per Dozen

Peanut Butter, Almonds, Cranberries, Oats, Dark

Chocolate, Honey

Sweet Treats | \$144 Per Dozen

Chocolate Brownies (V), Pecan Bars (V, N), Lemon Bars (V)

Donut Holes (V) | \$25 Per Guest

Glazed, Powdered Sugar, Chocolate, Cinnamon Sugar

Jumbo Home-Style Cookies | \$144 Per Dozen

Chocolate Chunk (V), White Chocolate Macadamia (V, N), Oatmeal

Raisin (V, N)

Chocolate Bark | \$23 Per Guest

White Chocolate Cranberry (V, GF), Milk Chocolate Almond (V, GF,

N), Dark Chocolate Pistachio (V, GF, N)

Mini Gourmet Cupcakes | \$136 Per Dozen

Brown Butter Caramel (V), Chocolate Hazelnut Praline (V, N),

Citrus Vanilla (V)

Individual Vegetable Hummus Cups (VG, GF) | \$25 Per Guest

Roasted Tomato and Red Pepper Hummus with Celery, Carrots

and Jicama

All prices are subject to change. All Prices are subject to a mandatory service charge and state sales tax. Currently the service charge is 27% and State Sales Tax is 7.75%, subject to change.

A La Carte Beverages

A variety of non-alcoholic libations are available throughout the day.

COFFEE AND TEA

Freshly Brewed Regular Coffee | \$186 Per Gallon

Freshly Brewed Decaffeinated Coffee | \$186 Per Gallon

Hot Tazo Tea | \$186 Per Gallon

INFUSED WATER STATION (VG, GF)

INFUSED DRINKS

Strawberry Lemonade | \$180 Per Gallon

Lemon Mint Iced Tea | \$180 Per Gallon

SOFT DRINKS AND WATERS

Pomegranate, Cinnamon, Pear | \$160 Per Gallon

Cucumber, Lemon, Basil | \$160 Per Gallon

Apricot, Raspberry, Mint | \$160 Per Gallon

Pepsi Regular, Diet and Decaffeinated Soft Drinks | \$13.50 Each

Still and Sparkling Water | \$14.50 Each

Bubly Sparkling Water | \$13.50 Each

Energy Drinks | \$14.50 Each

Red Bull Regular and Sugar Free

JUICES

Chilled Juices | \$14 Each

Orange, Grapefruit and Cranberry

Naked | \$15 Each

Juices, Smoothies and Protein Drinks

All prices are subject to change. All Prices are subject to a mandatory service charge and state sales tax. Currently the service charge is 27% and State Sales Tax is 7.75%, subject to change.

Day Packages

All Day and Half Day Break Packages

ALL DAY FOOD AND BEVERAGE BREAK PACKAGE

(8 Hour Maximum)

Breakfast of the Day

Morning and Afternoon Break of the Day

Regular and Decaffeinated Coffee, Tazo Tea

Regular, Diet and Decaffeinated Soft Drinks

Still and Sparkling Bottled Water

Red Bull Regular and Sugar Free

\$260 *Per Guest*

HALF DAY FOOD AND BEVERAGE BREAK PACKAGE

(4 Hour Maximum)

Breakfast of the Day

Morning Break of the Day

Regular and Decaffeinated Coffee, Tazo Tea

Regular, Diet and Decaffeinated Soft Drinks

Still and Sparkling Bottled Water

Red Bull Regular and Sugar Free

\$205 *Per Guest*

ALL DAY BEVERAGE BREAK PACKAGE

(8 Hour Maximum)

Regular and Decaffeinated Coffee, Tazo Tea

Regular, Diet and Decaffeinated Soft Drinks

Hydration Station with 3 Different Flavored Waters (Cucumber,

HALF DAY BEVERAGE BREAK PACKAGE

(4 Hour Maximum)

Regular and Decaffeinated Coffee, Tazo Tea

Regular, Diet and Decaffeinated Soft Drinks

Hydration Station with 3 Different Flavored Waters (Cucumber,

Lemon/Lime and Berry/Mint)

Red Bull Regular and Sugar Free

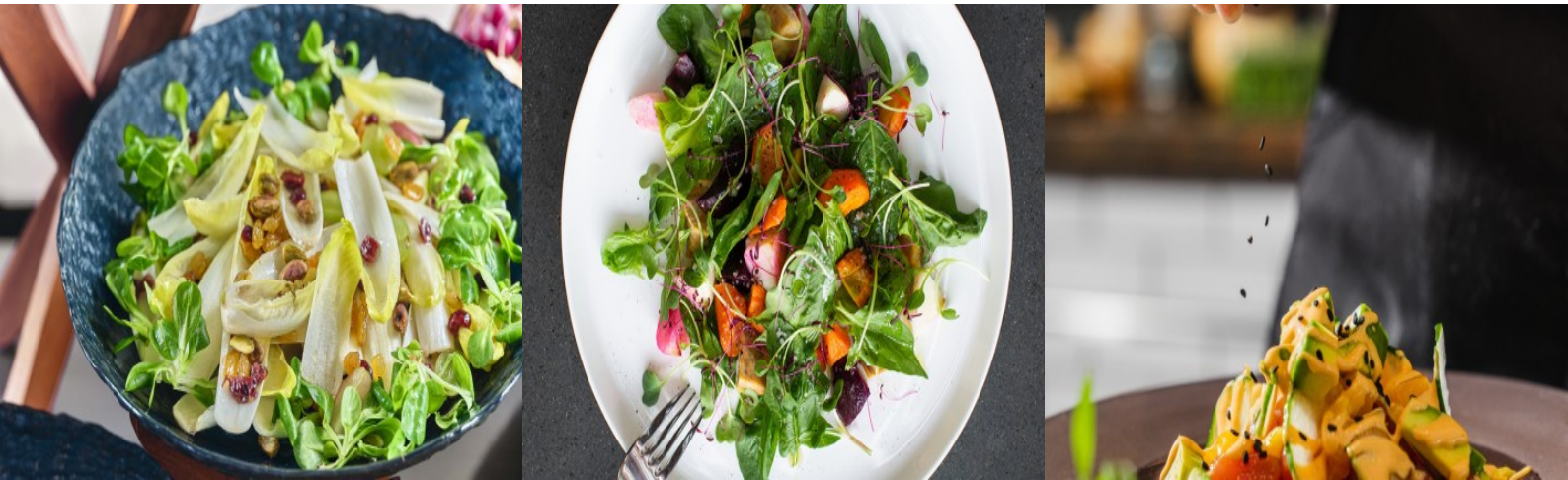
\$185 Per Guest

Lemon/Lime and Berry/Mint)

Red Bull Regular and Sugar Free

\$160 Per Guest

All Breaks require a minimum of 10 Guests. All prices are subject to change. All Prices are subject to a mandatory service charge and state sales tax. Currently the service charge is 27% and State Sales Tax is 7.75%, subject to change.



Buffet Lunch of the Day

A part of Hyatt's menu of the day program, our lunch of the day is designed to make planning your event easy – and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$115 per guest.

MONDAY - BAJA CALI BUFFET

Chicken Tortilla Soup (GF)

Queso Fresco, Bleu Corn Tortillas Strips

Fiesta Cesar Salad (Deconstructed)

Romaine Lettuce (VG, GF), Diced Tomatoes (VG, GF), Pickled Red Onions (VG, GF), Cotija Cheese (V, GF), Pine Nuts (VG, GF, N), Tortilla Strips (V, GF), Cilantro (VG, GF), Poblano Dressing (V, GF)

Corn Salad (GF, VG)

Mango, Black Beans, Jicama, Green Onions, Lime, Chile

Quinoa and Chickpea Salad (GF, VG)

Roasted Tomatoes, Cilantro, Papaya, Red Onion, Mint Vinaigrette

Red Mole Braised Short Ribs (GF)

Cauliflower Rice, Chayote Curtido

Banana Leaf Baked Mahi Mahi (GF)

Pozole Sauce, Grilled Lime, Sweet Hominy

Cilantro Rice (VG, GF)

TUESDAY - FARMER'S MARKET BUFFET

Sweet Corn Chowder (GF, V)

Yukon Potatoes, Carrots, Sweet Peas, Candied Bacon (GF, DF)

Spring-Mix (Deconstructed)

Mesculin Mix Greens (VG, GF, DF), Grape Tomatoes (VG, GF, DF), Julienne Carrots (VG, GF, DF), Jicama (VG, GF, DF), Feta Cheese (V, GF), Toasted Sliced Almonds (VG, GF, DF, N), with Herb Vinaigrette (VG, GF, DF)

Sweet Potato and Arugula Salad (V, GF, N)

Goat Cheese, Pine Nuts, Dates, Pomegranate Molasses

Dijon Vinaigrette

Fregola Salad (VG)

Cucumber, Orange, Red Onion, Mint, Fennel Seeds, Lemon

Extra Virgin Olive Oil

Cast Iron Hot Salmon (GF, DF)

Spicy Rub, Hot Honey Glaze, Lime Basil Corn Relish

Cast Iron Seared Flank Steak (GF)

Peas, Carrots, Tomatoes, Onions

Grilled Mexican Squash Al Mojo (GF, V)
Pearl Tomatoes, Purslane, Queso Fresco

Arroz con Leche de Almendras y Coco *Almond Milk and Coconut Milk (VG, GF, N)

Guava and Sweet Cream Cheese Tartlet (V)

Polvorones (V, N)

\$109 Per Guest

\$115 On Alternate Days

WEDNESDAY - TUSCAN BUFFET

Three Bean Minestrone Soup (VG, GF)
White, Red and Green Beans, Tomatoes, Italian Herbs

Spinach, Frisee and Radicchio Salad (Deconstructed)
Heirloom Cherry Tomatoes (VG, GF, DF), Garbanzo Beans (VG, GF, DF), Pepperoncini (VG, GF, DF), Green Olive (VG, GF, DF), Mozzarella Cheese, (GF, V) White Balsamic Dressing (VG, GF, DF)

Panzanella Salad (Composed) (V)
Mushrooms, Sundried Tomatoes, Fennel, Butternut Squash, Focaccia, Mix Greens, Chianti Vinaigrette (GF)

Antipasto Salad (GF, DF)
Marinated Artichokes, Cure Meats, Grilled Zucchini, Roasted Tomatoes, Roasted Pepper, Italian Herb Dressing

Tuscan Kale Herb Grilled Chicken (GF)
Roasted Tomatoes, Sauteed Kale, Creamy Saffron Supreme Sauce

Garlic Prawns Primavera (GF)
Sambuca Romana Sundried Tomato Sauce, Asparagus, Carrots, Red Onion, Heirloom Tomatoes, Fresh Mozzarella Cheese

Fregola al Pomodoro (VG)
Sundried Tomato Pesto Sauce, Patty Pan Squash, Peas, Green Olives

Oven Roasted Chickpea Ratatouille Vegetables (VG, GF)
Chickpeas, Summer Squash, Heirloom Tomatoes, Sweet Peppers, Balsamic Pearl Onions, Basil, Garlic Rocket Greens

Chewy Almond Ricciarelli Cookies (V, GF, DF, N)

Sauteed Mushrooms, Onions, Roasted Garlic, Herb Butter

Whole Roasted Heirloom Baby Carrots (GF, VG)
Lemon Rosemary Oil, Carrots Tops Sauce, Golden Raisins

Marble Roasted Potatoes and Green Beans (GF, VG)
Red Onion, Kale, Agave Syrup Vinaigrette

Chocolate and Caramel Brownie Bites (V, GF)

Crispy Sunflower Oat Cookies (V)

Raspberry Coconut Tarts (V)

\$109 Per Guest

\$115 On Alternate Days

THURSDAY - COMFORT BUFFET

Roasted Heirloom Tomato Soup (V, GF)
Grilled Cheese Croutons (V)

BLT Salad (Deconstructed)
Romaine (VG, GF, DF), Diced Cucumbers (VG, GF, DF), Tomatoes (VG, GF, DF), Smoked Bacon (GF, DF), Chopped Egg (GF, DF) Feta Cheese (V, GF) and Cheddar Cheese (V, GF), Italian Dressing (VG, GF)

Spinach and Brussels Sprouts Salad (GF, V, N)
Bleu Cheese, Toasted Pecans, Cranberries, Bourbon Balsamic Dressing

Broccoli and Kale Slaw (GF)
Carrots, Purple Cabbage, Creamy Green Peppercorn Dressing

Beer Brined Grilled Pork Chops (GF, DF)
Apple Mustard Sauce, Apple Fennel Salad

Blackened Swordfish (GF)
Pineapple Pico Gallo, Rum Butter Sauce

Wild Rice Blend (VG, GF, N)
Celery, Carrots, Onions, Dried Cherries, Chipotle Almonds

Charred Roasted BBQ Green Beans (VG)
Mesquite Spice, Pearl Tomatoes, BBQ Vinaigrette, Beet Batons, Pinenuts

Chocolate S'mores Bars (V)

Cherry Cheesecake Parfaits (V, GF)

Lemon Raspberry Tiramisu Shots (V)

Chocolate Cream Cannoli (V)

\$109 Per Guest

\$115 On Alternate Days

FRIDAY - PACIFIC RIM BUFFET

Lemongrass Chicken Soup (GF, DF)

Mushrooms, Baby Corn, Sweet Peppers, Thai Basil

Udon Noodle Salad (V, DF, N)

Peppers, Carrots, Onions, Long Beans, Cilantro, Lime and Spicy Peanut Dressing

Asian Chop House (Deconstructed)

Romaine (VG, GF, DF), Napa Cabbage (VG, GF, DF), Carrot (VG, GF, DF), Jicama (VG, GF, DF), Red Bell Pepper (VG, GF, DF), Orange Segments (VG, GF, DF), Scallions (VG, GF, DF), Cashews (VG, GF, DF, N) and Ginger Sesame Dressing (VG, DF)

Lotus Root Salad (Composed) (VG, GF)

Mixed Greens, Shaved Lotus Root, Cucumber, Mango, Shredded Carrot, Sweet Chili Cashew Dressing (VG, GF, N)

Fire Roasted Char Sui Chicken (DF)

Baby Bok Choy, Scallion Relish, Sesame Seeds

Braised Five Spice Short Ribs (GF, DF)

Kimchi Salad, Asian Pear Soy Sauce

Lemon Grass Steam Rice (VG, GF)

Sesame Seeds, Green Onion

Long Green Bean Curry (VG, GF)

Coconut Milk, Yellow Curry Vinaigrette, Shiitakes, Tomatoes, Red Onion Salad

Macadamia Nut Tarts (V, N)

Tahitian Vanilla Panna Cotta with Mango Compote (V, GF)

Mini Ube Whoopie Pies with Pandan Cream Cheese Filling (V)

\$109 Per Guest

\$115 On Alternate Days

SUNDAY - SUPER FOODS BUFFET

Pineapple Upside Down Cake (V)

\$109 Per Guest

\$115 On Alternate Days

SATURDAY - SOUTHWEST BISTRO BUFFET

Smoked Brisket and Potato Soup (GF)

Yukon Potatoes, Green Beans, Corn, Squash, Tortilla Strips

Chayote Squash Salad (VG, GF, DF)

Roasted Chayote, Sweet Onion, Carrot, Jicama, Red Bell Pepper, Cilantro Dressing

Southwest Chopped Salad (Deconstructed)

Romaine (VG, GF, DF), Cherry Tomatoes (VG, GF, DF), Corn (VG, GF, DF), Black Beans (VG, GF, DF), Tortilla Strips (GF, V), Queso Fresco (V, GF), Avocado Herb Dressing (V, GF)

Mango Jalapeno Chicken Breast (GF)

Creamy Sauce Verde and Mango, Black Bean Pico

Chorizo Seasoning Dry Rub Steak (GF, DF)

Fajita Vegetables, Radishes, Cilantro

Gallo Pinto Rice (GF, VG)

Brown Rice, Black Beans

Roasted Vegetables Medley (GF, VG)

Brussel Sprouts, Rainbow Carrots, Squash

Cowboy Cookies (V, N)

Oreo Cheesecake Bites (V)

Coconut Lime Macaroons (V, GF)

\$109 Per Guest

\$115 On Alternate Days

HAND CRAFTED SANDWICH AND WRAP BUFFET -

Summer Vegetable Lentil Soup (VG, GF, DF)

Curry Roasted Squash Seeds (VG, GF, DF)

Spinach Berry Salad (Deconstructed)

Spinach (VG, GF), Strawberries (VG, GF), Blueberries (VG, GF), Feta Cheese (V, GF), Walnut (VG, GF, N) and Poppy Seed Dressing (V, GF)

Heirloom Carrot Salad (GF, V, N)

Golden Raisin, Kale, Cashews, Spiced Yogurt

Quinoa Salad (VG, GF)

Quinoa, Goji Berries, Hemp Seeds, Roasted Kabocha, Pomegranate, Apple Cider, Extra Virgin Olive Oil Dressing

Turmeric Roasted Chicken (GF, DF)

Lemon Broccoli Rabe, Piquillo Peppers, Caramelized Aleppo Pepper Carrot Sauce

Lemon Pepper Oven Roasted Barramundi (GF, DF)

Fennel Puree, Wilted Escarole, Tarbais Beans, Avocado Oil

Mushroom Brown Rice (VG, GF)

Baby Bella Mushrooms, Thyme, Peas, Red Peppers

Rainbow Cauliflower (VG, GF, DF)

Za'atar Roasted Chickpeas, Cauliflower Puree

Greek Yogurt Panna Cotta with Wildflower Honey and Fresh Berries (V, GF)

Olive Oil Pistachio Cake with Orange Zest (V, N)

\$109 *Per Guest*

\$115 *On Alternate Days*

AVAILABLE ALL DAYS

Loaded Baked Potato Soup (GF, V), Chives (GF, DF, VG) and Bacon (GF, DF)

Chopped Salad (Deconstructed)

Romaine Lettuce (VG, GF, DF), Hot House Cucumber (VG, GF, DF), Diced Tomato (VG, GF, DF), Red Onion (VG, GF, DF), Smoked Bacon (GF, DF), Crumbled Blue Cheese (V, GF), Sourdough Croutons (V), Ranch Dressing (V, GF) and Balsamic Vinaigrette (VG, GF, DF)

Red Potato Salad (V, GF)

Celery, Onion, Pickle, Eggs

Chicken Sandwich

Grilled Chicken Breast, Roasted Red Bell Pepper, Spinach, Fresh Mozzarella, Pesto Aioli on Artisan Bread

Cali Club Sandwich

Shaved Turkey, Ham, Boursin Cheese, Brown Sugar Bacon, Lettuce, Tomato, Chipotle Aioli on Artisan Bread

Roast Beef Wrap

Thinly Sliced Slow Roasted Top Round of Beef, Butter Lettuce, Tomato, Aged Cheddar, Garlic Aioli in Whole Wheat Tortilla

Vegan Wrap

Grilled Asparagus and Zucchini, Balsamic Roasted Portobello Mushroom, Roasted Red Pepper, Baby Spinach and Sun-Dried Tomato Hummus in a Tomato Basil Tortilla (VG)

House Made BBQ Potato Chips (VG, GF, DF)

Terra Root Vegetable Chips (VG, GF, DF)

Lemon Crinkle Cookies (V)

Dark Chocolate Cake with Peanut Butter Buttercream (V, GF, N)

Fresh Berry Tarts (V)

\$107 *Per Guest*

Lunch Buffets require a minimum of 10 guests. Groups under 35 guests are subject to a \$200.00 Fee. All prices are subject to change. All Prices are subject to a mandatory service charge and state sales tax. Currently the service charge is 27% and State Sales Tax is 7.75%, subject to change.

Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef's seasonal specialties including a starter, entrée and dessert.

STARTER

ENTREE

Choose 1 option

Spinach and Kale Salad (V, GF, N)
Feta Cheese, Dried Cherries, Garbanzo Beans and Candied Pecans, Basil Vinaigrette

Arugula Salad (V, GF)
Wild Organic Arugula, Pickled Onions, Orange Segments, Dried Cranberries, Feta Cheese and Champagne Vinaigrette

Mixed Greens Salad (V, GF, N)
Sun Dried Tomato, Radish, Goat Cheese, Candied Walnuts and White Balsamic Vinaigrette

Baby Iceberg Wedge Salad (GF)
Heirloom Tomato, Gorgonzola Mousse, Maple Bacon, Egg Crumbles, Ranch Dressing

Caesar Salad
Crisp Heart of Romaine Leaves and Radicchio, Parmesan Cheese and Toasted Sourdough Croutons with Caesar Style Dressing

Tomato and Basil Soup (V, GF)
Stracciatella Caprese Crostone (V), Micro Basil

DESSERT

Choose 1 option

Buttermilk Panna Cotta with Cherry Compote, Dark Chocolate and Toasted Almonds (V, GF, N)

Blueberry Cheesecake with Lemon Whipped Cream and Vanilla Crumble (V)

Vegan Dark Chocolate Pot de Creme with Fresh Berries, Toasted Coconut, and Cocoa Nibs (VG, GF, DF)

Chocolate Caramel Crunch Cake with Almonds and Hazelnuts and Dark Chocolate Sauce (V, GF, N)

Choose 1 option

Herb Crusted Chicken Breast
Summer Vegetable Hash, Orange Carrot Mousse, Asparagus, Pomegranate Chicken Jus (GF)

Seared Branzino
Cauliflower Cream, Lemon Thyme Fregola, Baby Carrots, Crispy Capers, Saba

Baked Salmon Filet
Saffron Cous Cous, Wilted Greens, Lemon Beurre Blanc, Tomato Caper Bruschetta

Braised Beef Short Rib (GF)
Horseradish Yukon Mash, Summer Roasted Root Vegetable Medley, Smoked Mushrooms, Braising Jus

Balsamic Rosemary Marinated Flat Iron Steak (GF)
Red Cabbage Crema, Chili Parmesan Yukon Potatoes, Chard Broccolini, Barolo Wine Reduction

\$102 *Per Guest*

SPECIALTY CHILLED PLATED LUNCH CHOICES

Each Chilled Entree Includes Dessert (Two Courses) Choose 1 option

Wild Salmon Salad (GF)
Green Beans, Grilled Asparagus, Sundried Heirloom Tomatoes, Egg, Artichokes, Organic Greens, Mustard Dressing

Traditional Cobb Salad (GF)
Grilled Chicken, Hardboiled Egg, Bacon, Diced Tomato, Cucumber, Romaine, Cheddar with Avocado Ranch Dressing

Herb Grilled Chicken Wedge Salad
Baby Iceberg, Heirloom Tomatoes, Shaved Parmesan, Brioche Croutons, Parmesan Caesar Dressing

Ancho Chili Rubbed Flat Iron Steak Salad (GF)
Mixed Greens, Red Cabbage, Toasted Pepitas, Pickled Red Onions, Cucumbers, Jicama, Queso Fresco, Jalapeno Lime Dressing

\$96 *Per Guest*

the service charge is 27% and State Sales Tax is 7.75%, subject to change.

Alternative Options

Chef and his team have created mouthwatering vegan, vegetarian and gluten free options to meet your attendees dietary preferences.

MONDAY

Wild Mushroom Ravioli (V, N)
Garlic and Herb Roasted Wild Mushroom, Goat Cheese, Pine Nuts, Sage, Brown Butter

TUESDAY

Wild Rice and Root Vegetables (V)
Carrots, Parsnip, Turnip, Brussel Sprouts, Pomegranate, Pepitas, Garlic Herb Oil

WEDNESDAY

Butternut Squash Risotto (V, GF)
Creamy Risotto with Roasted Butternut Squash, Parsley, Shaved Parmesan Cheese

THURSDAY

Quinoa Vegetable Stir Fry (VG, GF, DF)
Broccolini, Carrots, Bell Peppers, Bean Sprouts, Savoy Cabbage, Chili Sesame Tofu

FRIDAY

Roast Garlic and Rosemary Polenta (V, GF)
Forest Mushrooms, Baby Spinach, Roasted Tomatoes, Shaved Parmesan

SATURDAY

Vegetable Stack (V, GF, N)
Portobello Mushroom, Asparagus, Red Bell Pepper, Swiss Chard, Caramelized Onion, Saffron Rice, Basil Pesto, Shaved Almonds

SUNDAY

Vegetable Paella (VG, GF, DF)
Bomba Rice, Charred Summer Squash, Salt Roasted Beets, Green Beans, Sweet Peas, Artichoke, Fine Herbs

GLUTEN FREE

Lemon and Rosemary Chicken with Pee Wee Potatoes,
Cauliflower Puree, Asparagus, Mushroom Salad, Garlic Jus

VEGAN

Beluga Lentils, Roast Cauliflower, Spring Ratatouille Vegetables and Parsley-Lemon Oil

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Family Style

LUNCH AND DINNER: Family Style meals include coffee and tea selection. Lunch: Choice of 2 Entrees Dinner: Choice of 3 Entrees

SALAD

Roast Baby Heirloom Carrots with Goat Cheese Mousse and Herb Salad (V, GF)

ENTREES

Choose between 2 and 3 options

Berkshire Pork Loin with Horseradish and Grain Mustard Sauce

Radicchio, Feta, Navy Beans, Brussel Leaves, Pistachios, Lemon
Garlic Oil (VG, GF, N)

Panzanella Salad (V)

Curly Endive, Baby Spinach, Wild Arugula, Asparagus, Red Onion,
Crimini Mushrooms, Brioche Croutons, White Balsamic
Vinaigrette

(GF, DF)

Prime Flat Iron Steak with Green Olive Salsa Verde and Micro
Greens (GF, DF)

Alaskan Halibut with Chanterelle Mushrooms and Pea Shoots
(GF, DF)

\$140 Per Guest for Lunch with 2 Entrees

\$165 Per Guest for Dinner with 3 Entrees

SIDE

Fingerling Potatoes with Garlic, Shallots and Flat Leaf Parsley (VG,
GF, DF)

Cauliflower Risotto with Walnut Gremolata (V, GF, N)

DESSERT

Ricotta Cheesecake with Sour Cherry Compote (V)

Lemon Curd with Chantilly Cream (V, GF)

Chocolate Pistachio Tartlets (V, N)

Family Style requires a minimum of 10 Guests and is available for up to 200 Guests. Groups under 35 Guests are subject to a \$200.00 Fee. All prices are subject to change. All Prices are subject to a mandatory service charge and state sales tax. Currently the service charge is 27% and State Sales Tax is 7.75%, subject to change.

Boxed Lunch

Our Grab 'n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room. Our Boxed Lunch Package includes: Kettle Chips, Whole Seasonal Fruit, Condiments

APPETIZER

Choose 1 option

Quinoa, Cranberries, Butternut Squash Salad (VG, GF, DF)

Cucumber & Citrus Salad with Shaved Fennel, Orange Segments,
Citrus Vinaigrette (VG, GF, DF)

Orzo, Spinach, Tomato, Feta (V)

ENTREE

Choose up to 3 options

Chicken Sandwich

Grilled Chicken Breast, Roasted Red Bell Pepper, Spinach, Fresh
Mozzarella, Pesto Aioli on Artisan Bread

Cali Club Sandwich

Shaved Turkey, Ham, Boursin Cheese, Brown Sugar Bacon,
Lettuce, Tomato, Chipotle Aioli on Artisan Bread

Roast Beef Wrap

Thinly Sliced Slow Roasted Top Round of Beef, Butter Lettuce,
Tomato, Aged Cheddar, Garlic Aioli in Whole Wheat Tortilla

Vegan Wrap

Grilled Asparagus and Zucchini, Balsamic Roasted Portobello
Mushroom, Roasted Red Pepper, Baby Spinach and Sun-Dried
Tomato Hummus in a Tomato Basil Tortilla (VG)

Gluten Free Vegan Wrap +\$1.00

Grilled Asparagus and Zucchini, Balsamic Roasted Portobello

Mushroom, Roasted Red Pepper, Baby Spinach and Sun-Dried
Tomato Hummus in a Gluten Free Wrap (VG, GF)

.....
*Niçoise Salad (V)

Field Greens, Hard Boiled Egg, Red Skin Potato, Grape
Tomato, French Beans, Kalamata Olives, Dijon Thyme Vinaigrette
(V, GF)

.....
*Chopped Salad (V)

Romaine, Heirloom Tomato, Red Onion, Cucumber, Yellow
Pepper, Garbanzo Bean, Feta, Garlic Herb Vinaigrette (V, GF)

.....
*for these specific items if added Protein of Chicken Breast, Flank
Steak or Wild Salmon

Chicken Breast - \$7.00 Flank Steak - \$11.00 Wild Salmon - \$9.00

.....
\$75 *Per Guest*

DESSERT

Choose 1 option

Chocolate Chip Cookie (V)

.....
Raspberry Streusel Bar (V)

.....
Fudge Brownie (V)

ENTREE AND APPETIZER

\$71 *Per Guest*

ENTREE, APPETIZER & WHOLE FRUIT

\$73 *Per Guest*

ENTREE, DESSERT & WHOLE FRUIT

\$73 *Per Guest*

ENTREE ONLY

\$69 *Per Guest*

ENTREE, POTATO CHIPS & WHOLE FRUIT

\$71 *Per Guest*

ENTREE AND DESSERT

\$71 *Per Guest*

ENTREE, APPETIZER & POTATO CHIPS

\$73 *Per Guest*

ENTREE, DESSERT & POTATO CHIPS

\$73 *Per Guest*



Hors D'oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy.

COLD HORS D'OEUVRES

Temecula Olive Oil, Steeped Tomato Croustade with Basil Pesto and Aged Balsamic (V, N) | \$14.50 Per Piece

Goat Cheese and Macadamia Nut Stuffed Strawberries (V, GF, N) | \$14.50 Per Piece

Portobello Mushroom Croustade with Truffle Scent and Pickled Pepper (V) | \$14.50 Per Piece

Charred Ahi Tuna with Mango Chutney on Cucumber (DF, GF) | \$14.50 Per Piece

Shrimp Cocktail Shooter (GF, DF) | \$14.50 Per Piece

Blackened Shrimp with Garlic Cream Cheese on Asiago Flatbread | \$14.50 Per Piece

Roasted Purple Potato with Yam Puree Smoked Coconut and Lavender Honey (V, GF) | \$14.50 Per Piece

Prosciutto Wrapped Melon on Mini Toasted Baguette (DF) | \$14.50 Per Piece

Deviled Egg, Fried Shallot, Apple Wood Bacon and Chive (GF) | \$14.50 Per Piece

Tomato Bruschetta on a Crispy Baguette (V) | \$14.50 Per Piece

Peppered Beef Tenderloin with Horseradish Cream on a Potato Cake (GF) | \$14.50 Per Piece

Mini Ahi Poke Taco with Seaweed Salad and Chipotle Cream | \$14.50 Per Piece

HOT HORS D'OEUVRES

Spanakopita with Orange Yogurt Dip (V) | \$14.50 Per Piece

Vegetarian Pot Sticker, Ponzu Dipping Sauce (V) | \$14.50 Per Piece

Butternut Squash Arancini with Sun-Dried Tomato Aioli (V) | \$14.50 Per Piece

Potato, Poblano and Cheese Empanada, Roasted Garlic Aioli (V) | \$14.50 Per Piece

Dynamite Salmon over Rice with Eel Sauce | \$14.50 Per Piece

Mini Crab Cake with Mango Habanero Aioli (DF) | \$14.50 Per Piece

Teriyaki Chicken Satay, Hot Pineapple Soy Roasted Sesame Seed (DF) | \$14.50 Per Piece

Petit Beef Wellingtons, Truffle Demi-Glace, Horseradish Cream | \$14.50 Per Piece

Pork Belly Carnitas, Salsa Verde, Candied Serrano (GF) | \$14.50 Per Piece

Coconut Breaded Shrimp with Sweet Chili Sauce (DF) | \$14.50 Per Piece

Chicken Tandoori Skewer (GF, DF) | \$14.50 Per Piece

Vegetable Samosa with Potatoes and Peas, Cilantro Chutney (VG) | \$14.50 Per Piece

Wild Caught Shrimp Brochette Wrapped in Thin Sliced Cured Bacon, Balsamic Glaze (GF) | \$14.50 Per Piece

Chicken Quesadilla with Chipotle Ranch | \$14.50 Per Piece

Artichoke and Goat Cheese Croquette, Lemon Aioli (V) | \$14.50 Per Piece

Hors d'oeuvres require a 25 piece minimum per item selection. All prices are subject to change. All Prices are subject to a mandatory service charge and state sales tax. Currently the service charge is 27% and State Sales Tax is 7.75%, subject to change.

Presentation Displays

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations.

VEGETABLE CRUDITES (VG, GF)

Cucumber (VG GF, DF), Cauliflower Florets (VG GF, DF), Red Radish (VG GF, DF), Asparagus (VG GF, DF), Celery (VG GF, DF), Heirloom Carrots (VG GF, DF), Broccoli (VG GF, DF), Cherry Tomatoes (VG GF, DF), Jicama (VG GF, DF)

Dill Cucumber Dip (V, GF) and Garlic, Spinach and Goat Cheese Dip (V, GF)

Roasted Tomato and Olive Tapenade (VG, GF) with Seeded Crackers (V)

\$48 Per Guest

CHARCUTERIE (DF)

Sliced Prosciutto, Calabrese, Sopressata, Mortadella, Salami

Roasted Sweet Mini Peppers, Assorted Olives, Pepperoncini

Grissini Breadsticks, Lavosh

Whole Grain Mustard, Fig Jam, Cornichons, Pickled Pearl Onions

\$59 Per Guest

SUSHI STATION (DF)

California Rolls

Salmon, Shrimp, Tuna Nigiri

Light Soy Sauce, Pickled Ginger and Wasabi

\$1800 Per 100 Pieces

ARTISANAL CHEESE (V, N)

Hand Crafted California Cheese Selections:

Cypress Grove, Humboldt Fog, Point Reyes Toma, Fiscallini White Cheddar, Smoked Gouda

With Lavosh and Crackers, Seasonal Condiments, Dry Fruits, Local Honey and Nut

\$50 Per Guest

SHELLFISH BAR (GF, DF)

Jumbo Cocktail Shrimp, Crab Claws

Poivre Mignonette, Tabasco, Lemon and Cocktail Sauce

\$1850 Per 100 Pieces

SLIDER STATION

House Made Chips (BBQ, Sea Salt and Jalapeno) Choose up to 3 options

Beef Slider

Bacon, Balsamic Onions, Cheddar Cheese, Thousand Island Dressing

Barbecue Pulled Pork

Smoked Pineapple Slaw, White Cheddar Cheese

Korean Bulgogi Short Rib
Siracha, Sweet Pickled Vegetable

Chicken Parmesan (N)
Mozzarella Cheese, Marinara Sauce, Pesto Aioli

Fish Slider
Tartar Sauce, Fennel Slaw

Monte Cristo
Gruyere, Ham, Turkey, Citrus Cranberry Sauce, Powder Sugar

Salmon Cake
Swiss Cheese, Chipotle Remoulade, Sweet Pickle

\$55 *Per Guest*

CALIFORNIA FLATBREADS

Choose 3 options

Blanca
Garlic Oil, Four Cheese Blend, Sweet Ricotta (V)

Fig
Port Wine Figs, Gorgonzola, Arugula, Balsamic (V)

Wild Mushroom
Sautéed Mushrooms, Garlic, Red Onion, Spinach, Goat Cheese (V)

Chicken
Roasted Chicken, Red Bell Peppers, Bacon, Mozzarella

Shrimp
Arrabiata Sauce, Onions, Tomato, Oregano, Feta Cheese

Spicy Pepperoni
Mozzarella Cheese, Hot Honey

\$56 *Per Guest*

FINGER FOOD STATION

(Served in Individual Bowls)

Banh Mi
Braised Pork Belly, Jalapeno, Cilantro, Pickled Spicy Carrot and
Cabbage Slaw on Baguette (DF)

The Italian
Chicken Finger Parmesan, Spicy Tomato Sauce,
Melted Mozzarella and Farfalle Pasta

Chicken & Waffle
Crispy Chicken Thigh, Bacon Cheddar Waffle, Country Gravy and
Whisky Syrup

Hot Buffalo
Chicken Tenders, Sharp Cheddar Mac and Cheese, Carrot Slaw
and Blue Cheese

The "Yukon"
Fully Loaded Baked Yukon Potato, Smoked Chicken, Cheddar
Cheese Sauce, Bacon, BBQ Sauce and Scallions

Thai One
Sesame Chicken Tenders, Sriracha, Thai Peanut Sauce, Sweet
Pickled Vegetables and Curry Rice (N)

\$44 *Choice of 2 Per Guest*

\$48 *Choice of 3 Per Guest*

MODERN MAC N CHEESE

CHICKEN WING STATION

Shrimp and Roasted Tomatoes in White Cheddar and Tarragon Sauce

Mushroom, Spinach, Garlic in Boursin and Gruyere Cheese (V)

Chorizo and Caramelized Onions in Sharp Cheddar Sauce

Chicken, Bacon and Broccoli, Goat and Mozzarella Cheese

Fresh Arugula, Shaved Fennel, Roasted Tomatoes, Pine Nut Salad with Lemon Thyme Vinaigrette (V, GF, N)

\$50 Per Guest

Choose 3 options

Buffalo

BBQ

Honey Sracha

Koren Gochujang

Garlic Parmesan Dry Rubbed

Salt & Pepper Dry Rubbed

Cajun Dry Rubbed

\$42 Per Guest

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Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef's personally selected sides.

ROSEMARY AND MUSTARD CRUSTED BEEF

TENDERLOIN (GF, DF)

Red Wine Bordelaise (GF, DF)

Yukon Gold and Gruyere Potato O' Gratin (V, GF)

Wild Mushrooms and Shallots (VG, GF, DF)

Crusty Rolls (V, DF) with Garlic Butter (V, GF, DF)

\$1750 Per 20 Guest

TURKEY

Apple Cider Brined Turkey (GF, DF)

Apple Smoked Bacon Mashed Potatoes (GF)

Rapini Provencal (VG, GF, DF)

Pan Gravy, Orange Cranberry Sauce (VG, GF, DF)

Whole Grain Rolls (V, DF) Whipped Butter (V, GF)

\$1450 Per 25 Guests

PRIME RIB OF BEEF

Smoked Sea Salt and Black Pepper Crusted (GF, DF)

Haricot Vert, Red Onion with Hickory Smoked Bacon (GF, DF)

Caramelized Onion Mashed Potatoes (V, GF)

Creamy Horseradish (V, GF), Dijon Mustard (VG, GF, DF), Herb Jus (GF, DF)

Garlic and Cheese Popovers (V)

WILD SALMON (GF, DF)

Sun Dried Tomato Pesto (GF)

Lemon Roasted Asparagus with Asiago Cheese (GF)

Quinoa Tabouleh (VG, GF, DF)

Char Grilled Flatbread (V, DF)

\$1550 Per 25 Guests

\$1600 *Per 25 Guests*

HICKORY SMOKED BEEF BRISKET

Baked Beans with Molasses and Brown Sugar (VG, GF, DF)

Sweet and Sour Cabbage Slaw (VG, GF, DF)

Fire and Ice Pickles (VG, GF, DF)

Buttermilk Cornbread (V), Wild Flower Honey Butter (V, GF)

\$1400 *Per 30 Guests*

Carving Attendant required for every 200 guests at \$175.00 per attendant (Three hour maximum) All prices are subject to change. All Prices are subject to a mandatory service charge and state sales tax. Currently the service charge is 27% and State Sales Tax is 7.75%, subject to change.

Chef Action Stations

Take your guests on a tour with a taste of San Diego's neighborhoods all in one night and build your own themed reception.

PASTA

Choose 3 options

Penne Pasta, Italian Sausage, Peppers and Onions, Broccoli Rabe, Spicy Tomato and Red Pepper Sauce

Tri Color Tortellini Pasta, Sun Dried Tomatoes, Squash, Artichokes, Asparagus, Red Onion, Ciliegine, Pesto Sauce (V, N)

Cavatappi Pasta Tiger Shrimp, Capers, Red Onion, Roasted Tomato, Confit Garlic, Spinach with Lobster Sauce

Farfalle Pasta, Herb Roasted Chicken, Baby Kale, English Peas, Portobello Mushrooms, Alfredo Sauce

Pepperoncino Flakes, Parmigiano Reggiano and Pecorino Romano Toasted Garlic and Parmigiana Bread Sticks (V)

\$55 *Per Guest*

RISOTTO

Wild Mushroom Mélange (V, GF)

Spinach, Parmesan Cheese, Vegetable Saffron Stock

Smoked Chicken (GF)

Asparagus, Roasted Tomatoes, Chicken Stock, Shaved Parmesan

RAMEN NOODLE BAR

Ramen Noodle (V), Vegetable Ginger Miso Broth (V, DF)

Grilled Chili Lime Chicken (GF, DF), Pork Belly (DF), Tofu (VG, DF)

Bok Choy (VG, GF, DF), Green Onion (VG, GF, DF), Mushroom (VG, GF, DF)

Cilantro (VG, GF, DF), Hard Boiled Egg (V, GF, DF), Corn (VG, GF, DF), Jalapeno (VG, GF, DF)

Nori Strips (VG, GF, DF), Togarachi Chili Peppers (VG, GF, DF), Toasted Sesame Seeds (VG, GF, DF)

\$55 *Per Guest*

CEVICHE BAR

Ceviche Margarita

Shrimp, Agua Chiles, Cucumber (GF, DF)

Vegan Ceviche

Jicama, Heart of Palm, Papaya (VG, GF, DF)

Baja Shrimp
Bacon, Corn, Garlic

Braised Beef Cheeks (GF)
Gruyere and Boursin Cheese and French Onion Stock

\$53 *Per Guest*

PAELLA VALENCIA

Traditional - Saffron Rice, Jumbo Shrimp, Roasted Chicken, Clams, Mussels, Chorizo, Green Peas, Red & Green Peppers, Olive and Herbs (GF, DF)

Vegetarian - Saffron Rice, Artichokes, Red Onions, Green Peas, Red & Green Peppers, Olive, Chickpeas, Haricot Verts and Herbs (VG, DF, GF)

\$56 *Per Guest*

QUESADILLA

Made to Order

Flour Tortillas (V)

Slow Braised Beef (GF, DF)

Green Chile Shrimp (GF, DF)

Zucchini Blossoms (VG, GF, DF), Portobello (VG, GF, DF), Caramelized Onions (VG, GF, DF)

Three Cheese Blend, Sour Crème (V, GF), Chile De Arbol Salsa (VG,

Tuna Ceviche
Ahi Tuna, Ginger, Onion, Lychee, Fresno Pepper (GF, DF)

Salmon Ceviche
Coconut Milk, Lime Juice, Sriracha, Mango, Red Onion, Mint (GF, DF)

Includes: Plantains (VG, GF, DF), Whole Fried Tostadas (VG, GF, DF) and Corn Tortilla Chips (VG, GF)

\$66 *Per Guest*

TACO STATION

Flour Tortillas (VG, DF) and Corn Tortillas (VG, GF, DF)

Carne Asada (GF, DF)

Jalapeno and Citrus Marinade, Charred Green Onions, Jalapenos

Grilled Pescado (GF)

Ancho Chile Spice, Cilantro Lime Crema (GF)

Al Pastor Chicken (GF)

Grilled Pineapple, Onion, Cilantro

Braised Beef Barbacoa (GF, DF)

Cumin Chipotle Sauce, Onion, Cilantro

Vegan Carnitas (VG, GF)

Plant Based Pork, Creamy Tomatillo Sauce, Pumpkin Seeds

Garnish:

Spicy Pickled Carrots and Jalapenos (VG, GF, DF) Salsa Quemada (VG, GF, DF) Salsa Verde (VG, GF, DF) Lime (VG, GF, DF) Pico de Gallo (VG, GF, DF) Guacamole (VG, GF, DF) Queso Fresco (V, GF)

\$63 *Per Guest*

PACIFIC RIM STIR FRY

Vegetables:

Bok Choy (VG, GF, DF), Carrots (VG, GF, DF), Shiitake Mushrooms (VG, GF, DF), Broccolini (VG, GF, DF), Daikon (VG, GF, DF), Bean Sprouts (VG, GF, DF), Scallion (VG, GF, DF), Celery (VG, GF, DF), Bell Peppers (VG, GF, DF)

Proteins:

Chicken (GF, DF), Beef (GF, DF), Shrimp (GF, DF), and Tofu (VG, GF, DF)

Sauces:

GF, DF), Green Tomato Salsa (VG, GF, DF), Guacamole (VG, GF, DF)

Hoisin, Oyster, Tamarind, Ginger Soy, Sriracha

\$58 *Per Guest*

Rice:

Jasmine (GF, DF), Brown Rice (GF, DF)

\$55 *Per Guest*

STUFFED BAKED POTATO STATION

Choose 3 options

Smoked Brisket (GF)

24 Hour Smoked Brisket, Baked Beans, Scallion, Cheddar Cheese and BBQ Sauce

Buffalo Chicken (GF)

Pulled Buffalo Chicken, Bleu Cheese Crumble, Crispy Fried Carrots and Celery Seed

Pork Carnitas (GF)

Salsa Verde Roasted Pork Carnitas, Cilantro Radish Slaw, Queso Anejo and Crispy Tortilla Strips

Cajun Shrimp (GF)

Creole Marinated Shrimp, Grits, Chopped Green Onion and Bacon Gravy

Wild Mushroom (GF, V)

Chefs Seasonal Mushroom with Caramelized French Onion Crème Ragout

\$40 *Per Guest*

Chef Attendant required for every 200 guests at \$175.00 per attendant (Three hour maximum) All prices are subject to change. All Prices are subject to a mandatory service charge and state sales tax. Currently the service charge is 27% and State Sales Tax is 7.75%, subject to change.

Sweet Stations

A taste for sweet foods

WARM MINI COBBLER STATION

Pies:

Peach Almond Crumb (VG, GF, N), Cherry Oat Crisp (VG, GF),

Blueberry Crumb (VG, GF)

Toppings:

Vanilla Ice Cream (V, GF), Chantilly Cream (V, GF)

\$32 *Per Guest*

PRE-ASSEMBLED COOKIE SANDWICHES

Choose 3 options

Chocolate Chip Cookie with Whipped Chocolate Ganache (V)

Oatmeal Raisin Cookie with Cream Cheese Frosting (V, N)

White Chocolate Macadamia Cookie with Raspberry Buttercream (V, N)

Rainbow Sprinkle Sugar Cookie with Vanilla Buttercream (V)

\$32 *Per Guest*

SWEET GRAZING BOARD

Mini Chocolate Chip Cookies (V), Graham Crackers (V), Hard Pretzels (V)

Assorted Dried Fruit (VG, GF, DF)

Assorted Fresh Berries (VG, GF, DF)

Assorted Nuts (VG, GF, DF, N)

Marshmallows (V, GF), Cheesecake Squares (V), Chocolate Decadence Bites (V, GF)

Nutella (V, GF, N), Fig Jam (VG, GF, DF), Sour Cherry Compote (VG, GF, DF)

\$43 Per Guest

CHOCOLATE FANTASY

Rice Krispies Chocolate Bark (V)

Roasted Peanut Dark Chocolate Cups (V, GF, N)

Brownie Bites (V)

\$38 Per Guest

Chef Attendant required for every 50 guests at \$175.00 per attendant. All prices are subject to change. All Prices are subject to a mandatory service charge and state sales tax. Currently the service charge is 27% and State Sales Tax is 7.75%, subject to change.



Personal Preference

Guests select their own entrée in a banquet setting. Better than the standard dual-entrée option. More elegant than the casual buffet. An option designed to satisfy individual tastes and preferences. 1. The event planner chooses the appetizer, salad and dessert in advance. 2. A custom printed menu featuring three entrée selections is provided for guests at each setting. 3. Specially trained servers take the guests' order as they are seated. Minimum of 25 guests

STARTER

Choose 1 option

Seared Cold Water Prawns (GF)
Forbidden Black Rice Risotto, Lemon Kaffir Lime Beurre Blanc

Lobster Bisque Soup
Lobster Salad Toast, Micro Dill

Ricotta Cheese Eggplant Cannelloni (VG)

SALAD

Choose 1 option

Mix Green, Roasted Butternut Squash, Apples, Candied Pecans,
Dried Cherries, Maple Sage Dressing (GF, DF, VG, N)

Heirloom Tomato Salad with Burrata Cheese, Balsamic Pearls,
Micro Basil, Pinenuts and Balsamic Dressing (GF, V, N)

Arugula & Frisee Salad, Whipped Ricotta, Asian Pear, Dates,

Roasted Tomato and Sweet Basil, Bechamel Sauce, Truffle
Mushrooms Salad

Sweet Corn Soup (V)

Tajin Goat Cheese, Truffle Popcorn

Wild Mushroom Tartlet, Thyme Cauliflower Puree, Balsamic
Reduction, Frisée and Parsley Salad, Walnut Oil (V, N)

Braised Short Rib, Celery Root Remoulade, Carrot Purée,
Horseradish Gremolata (GF)

ENTREE

Choose 3 options Paired with Chef's Choice of Seasonal
Accompaniments

Beef Tenderloin, Mushroom Puree, Fondant Potatoes, Baby
Carrots, Cipollini Onion, Garlic Bordelaise Sauce (GF)

Sea Bass - Broccolini, Citrus Risotto, Heirloom Tomato, Caper
Barry, Romesco Sauce (GF, N)

Steelhead Oscar – Asparagus, Dungeness Crab Meat, Saffron Rice,
Leeks, Savory Spinach and Mustard Sauce (GF)

Roasted Rack of Lamb – Tomato Pearl Cous Cous, Pea Puree,
Baby Vegetables, Mint Dijon Demi

Pan Roasted French Cut Chicken Breast – Carrot Butter Puree,
Sautéed Greens, Drunken Fig Habanero Relish, Port Sauce

Pistachio Praline, Black Pepper Balsamic Vinaigrette (GF, V, N)

Baby Spinach, Watercress, Mandarin Orange, Toasted Pecans
and Blue Cheese, Raspberry Vinaigrette (GF, V, N)

DESSERT

Choose 1 option

Clementine Upside-Down Cake with Blueberry Sauce (V)

Mixed Berry Clafoutis with Raspberry Sauce and Salted Pistachios
(V, N)

Chocolate-Raspberry Crèmeux Tart with Rose-Scented Berries
and White Chocolate Stick (V)

Grand Marnier Crème Brûlée with Candied Orange, Berries and
Gold Flake (V, GF)

Hazelnut Praline Pot de Creme with Fresh Strawberries and
Banana Crumble (V, GF, N)

\$185 Per Guest

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subject to change.

Plated Dinner

Chef has hand selected a four-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from
appetizer, salad, entrée, and dessert, melds together to wow your attendee' taste buds.

APPETIZER

Choose 1 option

Wild Forest Mushroom Soup
Toasted Barley, Bacon Lardon

Roasted Tomato Cream Soup (V)

Balsamic Pearls, Mozzarella Cheese Croquette

Seared Ahi Tuna (GF, DF)

SALAD

Choose 1 option

Market Greens (V)

Mesclun Baby Greens, Hot House Cucumber, Garlic Braised
Tear Drop Tomatoes, Point Reyes Bay Bleu, Ciabatta Crostini with
Sherry Shallot Emulsion

Roasted Beets (V, N)

Cider and Thyme Roasted Beet, Apple, Wild Organic Arugula,

Persian Cucumbers, Sweet Soy, Wasabi Aioli, Daikon Sprouts

Jumbo Lump Crab Cake (DF)

Tomato Vinaigrette, Fennel, Corn, Red Onion Slaw

Slow Braised Short Rib (GF)

Truffle Pomme Puree, Wilted Greens, Bordelaise Sauce

Jumbo Diver Scallop (GF)

Sweet Corn Sauce, Jerusalem Artichokes, Truffle Peeling

Crispy Polenta Cake (GF)

Wild Mushroom Ragout, Tomato Fondue, Pea Shoots

Smoked Pork Belly (GF)

Lemongrass Celery Root Puree, Corn Aioli, Beet and Kale Slaw

Caramelized Onion and Wild Mushroom Tartlet (V)

Ricotta, Gruyere, Boursin Cheese, Balsamic, Frisse Salad

ENTREE

Choose 1 option

Pan Seared Chicken Breast (GF) | \$148 Per Guest

French Beans, Honey Glazed Carrots, Cauliflower Puree, Madeira Beurre Blanc

Herb Roasted Chicken Breast (GF) | \$148 Per Guest

Sweet and Yukon Mashed Potatoes, Sautéed Spinach, Demi-Glace

Herb Crusted Tenderloin (GF) | \$158 Per Guest

White Cheddar Potato Gratin, Baby Vegetables, King Oyster Mushroom, Demi-Glace

Braised Short Rib (GF) | \$148 Per Guest

Caramelized Pork Belly Bites, Potato Puree, Roasted Bay Vegetables, Red Wine Demi, Horseradish Gremolata

Grilled Ribeye Steak (GF) | \$154 Per Guest

Wild Mushroom Fricassee, Mashed Potatoes, Red Onion Jam, Au Poivre Sauce

Cast Iron Salmon Filet | \$148 Per Guest

Tomato Butter, Cauliflower Spread, Leeks, Toasted Farro, Braised Red Cabbage

Seared Steelhead Salmon | \$148 Per Guest

Mole Verde, Smashed Red Potatoes, Asparagus, Tajin Vinaigrette, Micro Cilantro

Humboldt Fog Mousse with Lavender Honey, Sea Salt Pistachio Brittle with Red Wine Vinaigrette

California Bistro (V, N)

Kale and Arcadia Greens, Apple Braised Barley, Coachella Valley Dates, Radish, Feta Cheese, Toasted Pistachio with Champagne Vinaigrette

Farmers Harvest (VG, GF, N)

Baby Arugula and Radicchio, Roasted Butternut Squash, Apple Puree, Candied Pecans, Dried Cherries, Maple Rosemary Vinaigrette

Fresh Mozzarella Caprese (V, GF)

Red & Yellow Heirloom Tomatoes, Mozzarella Slices, Arugula and Frisee Blend, Micro Basil and Sea Salt, Balsamic Vinaigrette

Baby Spinach Salad (V, GF)

Roasted Pears, Pickled Onion, Dried Cranberries, Sunflower Seeds, Goat Cheese Crumble with Lemon Honey Poppyseed Dressing

DESSERT

Choose 1 option

PB + J Cheesecake with Red Berry Compote and Roasted Peanut Crumble (V, N)

Fresh Fruit Tart with Raspberry Sauce (V)

Vegan Oat Milk Panna Cotta with Peach Compote and Salted Oat Crisp (VG, GF, DF)

Chocolate Trio: Chocolate Ganache Cake, Mocha Mousse Tartlet, White Chocolate Profiterole (V)

Flourless Chocolate Decadence with Mixed Berry Crunch and Dark Chocolate Sauce (V, GF)

Chilean Sea Bass (GF) | \$156 Per Guest

Jerusalem Artichoke, Wild Rice, Baby Squash, Carrots and Herb
vin Blanc

Grilled Snapper (GF) | \$153 Per Guest

Celery Root Puree, Wilted Spinach, Tomato, Caper, Lemon Oil

Herb Chicken & Mojo Shrimp (GF) | \$168 Per Guest

Cipollini Onion, Roasted Baby Carrots, Peas, Mashed
Purple Potatoes, Roasted Garlic Jus

Beef Tenderloin & Day Boat Scallops (GF) | \$178 Per Guest

Parsnip Puree, Oven Roasted Marble Potatoes, Baby
Carrots, Shallot Demi Reduction

Braised Short Rib and Roasted Garlic Shrimp (GF) | \$173 Per Guest

Grilled Scallion Polenta, Roasted Heirloom Cauliflower, Herb
Wine Reduction

Petit Filet Mignon & Fennel Dusted Salmon (GF) | \$168 Per Guest

Brown Sugar Heirloom Carrots, Whipped Potatoes, Pinot Noir
Reduction

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Buffet Dinner

Treat your attendees to a variety of options with our Chef's inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites.

THE COAST

Clam and Corn Chowder

Yukon Potatoes, Carrots, Peas and Bacon

Mix Green Salad (Deconstructed)

Sliced Strawberries (VG, GF, DF), Candid Walnuts (VG, GF, DF, N),
Dried Cranberries (VG, GF, DF), Citrus Vinaigrette (GF, DF, VG)

Buckwheat Salad (VG, N)

Toasted Pistachios, Golden Raisins, Pumpkin, Sundried
Tomatoes, Pomegranate Oil

Beet Panzanella Salad (V)

Roasted Yellow Honey Beets, Brioche, Heirloom Tomatoes,
Mozzarella, White Balsamic

Sea Bass a La Provençal (GF, DF)

Pearl Onions, Cherry Tomatoes, Caper, Artichokes, Olive
Tapenade

STEAK HOUSE

Potato and Leek Chowder (V, GF)

Crispy Potatoes Skins, Scallions

Chopped Salad (Deconstructed)

Iceberg (VG, GF, DF), Pear Drop Tomatoes (VG, GF, DF), Bacon (GF,
DF), Cucumbers (VG, GF, DF), Farro (VG, DF), Bleu Cheese (V, GF)

Quinoa Salad (VG, GF)

Chickpeas, Tomatoes, Parsley Lemon Lime Vinaigrette

Asparagus Salad (VG, GF, DF, N)

Charred Garlic, Asparagus, Balsamic Drizzle, Hazelnuts

Marsala Chicken (GF)

Marsala Cream Sauce, Wild Mushrooms, Hand Cut Herbs

Seared Balsamic Glazed Salmon (GF)

Spiced Creamy Baby Spinach

Grilled New York Steak (GF)
Caramelized Onions, Wild Mushrooms, Creamy Polenta, Shiraz
Wine Reduction

Apricot Glaze Chicken Breast (GF)
Garlic Fingerling Potatoes, Brandy Cream Sauce

Saffron Orzo Pasta
Crab, Peas, Corn, Tarragon Lemon Cream

Charred Green Beans and Carrots Stick Medley (VG, GF, DF)

Lemon Blueberry Cheesecake Shots (V, GF)

Mini Fruit Tarts (V)

Chocolate Cake with Candied Pecans (V, GF, N)

\$175 *Per Guest*

TASTE OF CALIFORNIA

Heirloom Tomato-Roasted Pepper Bisque (GF)
Vine Ripe Tomatoes, Sweet Peppers, Garlic, Basil

Baby Spoon Spinach Salad (Deconstructed)
Toasted Walnuts (VG, GF, N), Sliced Mushrooms (VG, GF), Sliced
Red Onions (VG, GF), Chopped Egg (V, GF), Diced Bacon (GF, DF),
Red Wine Vinaigrette (VG, GF)

California Cobb Salad - Composed (GF)
Baby Heirloom Tomatoes, Point Reyes Blue Cheese, Crisp Bacon,
Buchman's Farm Eggs, Romaine Lettuce, Creamy Herb-
Peppercorn Dressing (V, GF)

Temecula Olive Oil and Tabbouleh Salad
Cucumber, Mint, Roasted Tomatoes, Parsley, Bulgur Wheat,
Red Onions, Feta Cheese, White Balsamic Vinaigrette (V)

Miso Honey Glazed Black Cod (GF)
Citrus Broccolini, Miso Wasabi Butter Sauce

Ancho Chili & Coffee Rub Flat Iron Steak (GF)
Pickled Onion and Corn, Coffee Cream Sauce

Caprese Grilled Chicken Breast (GF)
Monterrey Jack Cheese, Roasted Tomatoes, Asparagus, Basil
Cream Sauce

Garlic Herb Pomme Puree (GF)
Roasted Garlic, Fresh Herbs, Sea Salt, Boursin Cheese, Chives

Pencil Oven Roasted Asparagus, Toasted Almonds, Lemon Olive

Slow Roasted Herb Crusted Strip Loin (GF, DF)
Pink Peppercorn Sauce

Pink Salt Roasted Asparagus, Agave Nectar and Carrot Noodles
(VG, GF, DF)

Double Baked Potatoes (GF)

Vanilla Cheesecake with Strawberry Whipped Cream (V)

Crème Caramel (V, GF)

Gluten Free Chocolate Fudge Cake (V, GF)

\$175 *Per Guest*

HARVEST

Roasted Carrots and Coconut Cream Soup (VG, GF, DF)
Maple Turkey Bacon (GF, DF) and Spicy Pumpkin Seeds (VG, GF,
DF)

Mesclun Saladini Lettuce Blend (Deconstructed)
Carrots (VG, GF, DF), Pecans (VG, GF, DF, N), Pears (VG, GF, DF),
Bleu Cheese (V, GF), Honey Mustard Dressing (GF)

Barley Salad (DF, VG, N)
Shaved Fennel, Sea Salt Roasted Butternut Squash, Radish,
Arugula, Toasted Hazelnuts, Chives and Citrus Vinaigrette

Baby Kale Salad (GF, V)
Red Lentils, Roasted Carrots, Dried Cherries, Goat Cheese,
Lemon Maple Dressing

Pepper Crusted Beef Tenderloin Medallions
Smoked Onion Sauce, Gorgonzola Crumbles and Crispy Onions

Flame Charred Chicken Breast (GF, DF)
Heirloom Cauliflower, Red Chimichurri

Blackened Salmon (GF)
Sautéed Kale, Sweet Pepper Cream

Roasted Rainbow Carrots, Shaved Parsnips, Ginger Honey Glaze
(GF, V)

Harvest Rice Pilaf (VG, GF, DF, N)
Pistachios, Cranberries, Celery Seeds

Oil, Chives (VG, GF, DF, N)

Dark Chocolate Ganache Tart with Candied Orange and Almonds (V, N)

Carlsbad Strawberry Shortcake Bites, Fresh Whipped Cream (V)

Pistachio Raspberry Parfait (V, GF, N)

\$175 Per Guest

Strawberries and Cream Cookies (V)

Almond Tarts (V, N)

Vegan Chocolate Avocado Mousse with Fresh Berries and Pistachios (VG, GF, N)

\$175 Per Guest

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Alternative Options

Chef and his team have created mouthwatering vegan, vegetarian and gluten free options to meet your attendees dietary preferences.

MONDAY

Vegetable Cassoulet
Mascarpone Polenta Cake, Giant White Beans, Spinach,
Vegetarian Sausage, Cheese Pearls, Shaved Carrots, Pistou (V, GF)

WEDNESDAY

Parmesan and Panko Crusted Risotto Cake, Sweet Pea Coulis,
Shaved Spring Vegetables, Tomato Confit (V)

FRIDAY

Sweet Potato, Spinach, Veg-Sweet Pepper, Goat Cheese, Basmati
Rice (V, GF)

SUNDAY

Vegetable Stack with Fresh Mozzarella, Charred Kale, Cilantro
Rice, Yellow Tomato Coulis, Micro Basil (V, GF)

VEGAN

Tempeh, Brown Rice, Roast Cauliflower, Roast Tomatoes, Baby Spinach (VG, GF, DF)

TUESDAY

Sweet Potato Gnocchi, Baby Kale, Wild Mushrooms, Candied
Pepitas, Shaved Parmesan, Piquillo Pepper Sauce (V)

THURSDAY

Kale and Mushroom Ravioli, Summer Squash Ratatouille,
Smoked Onion Sauce, Truffle Oil (VG, GF)

SATURDAY

Spinach and Caramelized Shallot Stuffed Portobello Mushroom,
Smoked Tomato Coulis, Parmesan Herb Crispy Quinoa (VG, GF)

GLUTEN FREE

Wild Salmon, Vegetable Brown Rice, Chimichurri, Preserved
Lemons, Parsley (GF, DF)

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Signature Wine Series

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series are highlighted wines that your attendees will appreciate.

SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

Canvas, Brut Blanc De Blancs, Italy | \$66 Bottle
Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple

Canvas, Pinot Grigio, Veneto, Italy | \$64 Bottle
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream.

Canvas, Chardonnay, California | \$64 Bottle
Freshness and richness of pure fruit woven beautifully with subtle toasty oak.

Canvas, Pinot Noir, California | \$64 Bottle
Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Canvas, Cabernet Sauvignon, California | \$64 Bottle
Subtle hints of oak and spice married with lively tannins.

SEASONAL WINE FEATURE: CAROLINA WINE BRANDS

Santa Carolina was established in 1875 by Luis Pereira and was named in honor of his greatest inspiration: Carolina Inigues, his wife. In 1974, the Larrain family bought the Chilean winery which they now 100% own and operate. Finca is produced from an Argentinian winery of the Carolina portfolio, located at the foothills of the Andes Mountain range of the Uco Valley. The Larrain family owns and operates 100% of this winery and prides themselves on this vegan wine created from desert soils in high altitude. Santa Carolina and Finca El Origen both have Sustainable and Carbon Neutral Certifications, as well as being ISO 22000 Certified and IFS High Level Status.

Finca El Origen, Reserve Unoaked Chardonnay, Argentina | \$72 Bottle

Expressive and fresh wine. Aromas of green apple, lemon peel, and light minerals. Crisp with lemony acidity and pears, balancing with a creamy palate finish.

Santa Carolina, Carolina Reserve Cabernet Sauvignon, Chile | \$72 Bottle

Mid-palate and approachable wine. Aromas of red fruits and black pepper. Juicy with cherry and blackberries, green peppercorn, and baking spices.

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Bubbles, White And Red Wines

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and

occasion.

BUBBLES

Mionetto Avantgarde, Prosecco | \$72 Bottle
Aromas of golden apples, pear and honey.

Gloria Ferrer, Brut, Sonoma | \$80 Bottle
Delicate pear and floral notes are backed by toasty almond with lively citrus, toast and apple flavors.

WHITES

Chateau Ste. Michelle, Riesling, Columbia Valley | \$74 Bottle
The wine offers crisp apple aromas and flavors with subtle mineral notes.

Whitehaven, Sauvignon Blanc, New Zealand | \$77 Bottle
A full flavored, elegantly structured wine, with flavors of blackcurrant, boxwood, citrus and stone fruit.

Kendall Jackson, Chardonnay, California | \$76 Bottle
This wine interlaces a light buttery-oak nuance with vibrant, appealing fruit flavors.

Mer Soleil, Reserve Chardonnay, Monterey County | \$79 Bottle
Hints of citrus on the nose, with brown spice and honeysuckle.

Frank Family, Chardonnay, Napa Valley | \$104 Bottle
Full-bodied and creamy with nuanced flavors of yellow apple, lemon curd, baked pear, melon and subtle hints of oak toast.

La Vieille Ferme, Rose, France | \$71 Bottle
Very fresh and very fruity, the nose is particularly seductive with notes of red fruit, juicy nectarines and blood-oranges.

La Fete Du Rose, Rose, France | \$99 Bottle
This pastel pink wine is bold and refreshing with every sip, and has delectable notes of dried fruit, bonbon and hazelnut.

RED

Elouan, Pinot Noir, Oregon | \$77 Bottle
Dark ruby red in color, this wine opens up with aromas of dark cherry, persimmon, dark chocolate and sweet pipe tobacco.

Bonanza by Caymus, Cabernet Sauvignon, Napa Valley | \$75 Bottle
Bonanza features flavors of dark berries, vanilla and toasty bread with silky tannins.

Rodney Strong, Cabernet Sauvignon, Sonoma County | \$77 Bottle
Lush, dark berries and ripe plums dominate in the glass while hints of cassis and cocoa play in the background.

Daou, Cabernet Sauvignon, Paso Robles | \$85 Bottle
It is a full-bodied wine that is highly concentrated yet still offers aromas of chocolate, plum, black fruit and hints of a cigar box.

Frank Family, Cabernet Sauvignon, Napa Valley | \$104 Bottle
The palate offers flavors of hazelnut, baked plum and cloves while brilliant acidity on the finish balances the concentration of flavors and tannins.

Catena, Malbec, Mendoza, Argentina | \$76 Bottle
Deep aromas of ripe red and dark fruits are joined by delicate violet and lavender notes, with traces of vanilla and mocha.

Joel Gott Palisades, Red Blend, California | \$76 Bottle
Has aromas of red cherries, chocolate, leather, cherry compote, baking spices and notes of toasted oak. Deep aromas of ripe red

and dark fruits are joined by delicate violet and lavender notes, with traces of vanilla and mocha.

All prices are subject to change. All Prices are subject to a mandatory service charge and state sales tax. Currently the service charge is 27% and State Sales Tax is 7.75%, subject to change.

Hand Crafted Cocktails

Transform an ordinary bar experience! Mixology is the art of combing ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers!

DON JULIO BLANCO TEQUILA

Using the finest, 100% raw agave and a time honored distillation process, Don Julio Blanco is tequila in its truest form. Commonly referred to as "silver" tequila, its crisp agave flavor and hints of citrus make it an essential component to a variety of innovative drinks

Don Collins | \$24 Per Drink

Don Julio Blanco tequila, fresh lemon juice and agave nectar with a splash of soda water

Sage Margarita | \$24 Per Drink

Don Julio Blanco tequila and fresh lime juice with agave nectar and sage

Paloma Fresca | \$24 Per Drink

Don Julio Blanco tequila shaken with pink grapefruit juice, agave nectar and strawberry puree

The Don's Martini | \$24 Per Drink

Don Julio Blanco tequila shaken with agave nectar and Angostura bitters then topped with Sparkling Brut

Spicy Paloma | \$24 Per Drink

Don Julio Blanco tequila with fresh lime juice and grapefruit soda with a sprinkle of Ancho chili powder

TITO'S HANDMADE VODKA

Tito's Handmade Vodka is designed to be savored by spirit connoisseurs and everyday drinkers alike. It is microdistilled in an oldfashioned pot still, just like fine single malt scotches and high-end French cognacs.

Teato's Passion | \$24 Per Drink

Tito's Handmade vodka with passion herbal infused iced tea

Tropical Sunset | \$24 Per Drink

Tito's Handmade vodka shaken with blackberries, fresh lemon juice and St. Germaine liqueur

Watermelon Jalapeno Cooler | \$24 Per Drink

Tito's Handmade vodka muddled with fresh lime, jalapenos and watermelon puree

Island Splash | \$24 Per Drink

Tito's Handmade vodka with pineapple, fresh lime juice and agave nectar

Mockingbird Ginger | \$24 Per Drink

Tito's Handmade vodka and fresh lime juice with agave nectar and ginger beer

Strawberry Mule | \$24 Per Drink

Tito's Handmade vodka, muddled mint and strawberries with ginger beer

BACARDI SUPERIOR RUM

Before Don Facundo rewrote the script, white rums were harsh, crude and unrefined. In 1862 he created Bacardi Superior following 10 years of dedication to craft the perfect rum.

Blueberry Lemonade Cooler | \$24 Per Drink

Bacardi Superior rum and muddled blueberries with fresh mint and lemonade

City Park Swizzle | \$24 Per Drink

Bacardi Superior rum, fresh lime juice and simple syrup with a dash of orange bitters

Pineapple Basil Cooler | \$24 Per Drink

Bacardi Superior rum muddled with basil and agave nectar, topped with pineapple juice and a splash of soda water

Sweet Arnold | \$24 Per Drink

Bacardi Superior rum and raspberry puree with iced tea and lemonade

Grapefruit Delight | \$24 Per Drink

Bacardi Superior rum and grapefruit with fresh mint leaves and simple syrup

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Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

HOST-SPONSORED BAR PER PERSON

These packages include Full Bar Setups and are designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher. Minimum of 50 guests required.

SIGNATURE BRANDS

Vodka | Conciere | Gin | Conciere | Rum | Conciere | Tequila | Conciere | Scotch | Conciere | Blended Whiskey | Conciere | Bourbon Whiskey | Conciere

First Hour | \$40 Per Guest

Second Hour | \$20 Per Guest

Each Additional Hour | \$17 Per Guest

PREMIUM BRANDS

Vodka | Titos | Gin | Beefeaters | Rum | Bacardi Superior | Tequila | Patron Silver | Scotch | Chivas Regal | Irish Whiskey | Teeling Small Batch | Whiskey | Uncle Nearest 1884 | Bourbon Whiskey | Jim Beam

First Hour | \$47 Per Guest

Second Hour | \$22 Per Guest

Each Additional Hour | \$19 Per Guest

SUPER PREMIUM BRANDS

Vodka | Ketel One | Gin | Hendricks | Rum | Diplomatico Reserva | Tequila | Don Julio Silver | Scotch | Johnnie Walker Black | Blended Whiskey | Crown Royal | Whiskey | Uncle Nearest Rye | Amerikan Whiskey | Jack Daniels | Bourbon | Makers Mark | Irish Whiskey | Jameson | Mezcal | Del Maguey Vida

First Hour | \$49 Per Guest

Second Hour | \$24 Per Guest

Each Additional Hour | \$21 Per Guest

HOST-SPONSORED BAR PER DRINK

Full Bar Setups are included in the package, charges are based on the actual number of drinks consumed.

SIGNATURE BRANDS

Signature Cocktail | \$19.50 Per Drink

Domestic Beer | \$12.50 Per Drink

Imported Beer | \$13.50 Per Drink

Local Craft Beer | \$14.50 Per Drink
Alcohol Free Beer available

Hard Seltzers | \$14.50 Per Drink

Select Wine | \$18.50 Per Drink

Champagne | \$20.50 Per Drink

Soft Drinks/Water/Juices | \$12.50 Per Drink
Including Fever-Tree Mixers and Red Bull

PREMIUM BRANDS

Premium Cocktails | \$21.50 Per Drink

Seasonal Wine | \$19.50 Per Drink

Premium Wine | \$21 Per Drink

Premium Champagne | \$22.50 Per Drink

SUPER PREMIUM BRANDS

Super Premium Cocktails | \$23.50 Per Drink

Seasonal Wine | \$19.50 Per Drink

Premium Wine | \$21 Per Drink

Premium Champagne | \$22.50 Per Drink

SIGNATURE NON-HOST BAR (CREDIT CARD ONLY)

Signature Cocktails | \$21 Per Drink

Domestic Beer | \$15 Per Drink

Imported Beer | \$17 Per Drink

Local Craft Beer | \$17 Per Drink
Alcohol Free Beer available

Hard Seltzers | \$17 Per Drink

Select Wine | \$20 Per Drink

Champagne | \$22 Per Drink

Soft Drinks/Water/Juices | \$13 Per Drink
Including Fever-Tree Mixers and Red Bull

PREMIUM NON-HOST BAR (CREDIT CARD ONLY)

Premium Cocktails | \$22 Per Drink

Seasonal Wine | \$20 Per Drink

Premium Wine | \$22 Per Drink

Premium Champagne | \$23 Per Drink

SUPER PREMIUM NON-HOST BAR (CREDIT CARD ONLY)

Super Premium Cocktails | \$23 Per Drink

Seasonal Wine | \$20 Per Drink

LABOR CHARGES

Bartender | \$175
up to three hours

Waiters | \$175

Premium Wine | \$24 Per Drink

up to three hours

Premium Champagne | \$25 Per Drink

Additional Hours for Bartenders or Waiters, per hour | \$35

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