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FOOD AND BEVERAGE DEPARTMENT
111 WEST HARBOR DRIVE
SAN DIEGO, CA 92101
P- 619.525.5800
F- 619.525.5858
WWW.VISITSAN DIEGO.COM
PLEASE TAKE 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 a truly 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. However, certain environmental factors may affect pricing such as the California drought. 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 20% 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 20% 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.
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: $2.00++ per person, per meal period.
- Refreshment or Coffee Breaks: $1.00++ 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.
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 20% 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  $18.75
Assorted Fruit Juices
Freshly Baked Breakfast Pastries and Muffins
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

B2  DELUXE CONTINENTAL BREAKFAST  $21.25
Assorted Fruit Juices
Freshly Baked Breakfast Pastries and Muffins
Sliced Seasonal Fruit and Berries
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

PREMIUM CONTINENTAL BREAKFAST
B3  Assorted Fruit Juices  $23.75
Freshly Baked Healthy Breakfast Pastries
Steel-Cut Oatmeal with Golden Raisins, Brown Sugar, Milk, Cinnamon & Honey
Sliced Seasonal Fruit and Berries
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

ENHANCE YOUR CONTINENTAL BREAKFAST

B4  BUTTERMILK BISCUIT SANDWICH  $6.75
Eggs, Pork Sausage and Cheddar Cheese

B5  ENGLISH MUFFIN BREAKFAST SANDWICH  $6.75
Eggs, Chicken Apple Sausage, and Jack Cheese

B6  FRUIT AND YOGURT PARFAIT  $7.00
Fresh Seasonal Fruit and Low Fat Yogurt with Granola

B7  BREAKFAST BURRITO  $7.25
Warm Flour Tortilla filled with Scrambled Eggs, Chorizo, Cheddar Cheese and Potatoes

B8  PRETZEL BUN BREAKFAST SANDWICH  $7.25
Eggs, Ham, and Jack Cheese

B9  FLAKY CROISSANT SANDWICH  $7.75
Eggs, Bacon, and Swiss Cheese
<table>
<thead>
<tr>
<th></th>
<th>Menu Description</th>
<th>Price</th>
</tr>
</thead>
</table>
| B10 | SAN DIEGO SUNRISE BUFFET WITH SAUSAGE  
Fluffy Scrambled Eggs with Fresh Herbs and Diced Tomatoes  
Hash Brown Potatoes and Pork Sage Sausage Links  
Assorted Fruit Juices and Sliced Fresh Seasonal Fruit  
Freshly Baked Breakfast Pastries and Muffins  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea | $27.00  |
| B11 | SAN DIEGO SUNRISE BUFFET WITH BACON  
Fluffy Scrambled Eggs with Fresh Herbs and Diced Tomatoes  
Hash Brown Potatoes and Applewood Bacon  
Assorted Fruit Juices and Sliced Fresh Seasonal Fruit  
Freshly Baked Breakfast Pastries and Muffins  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea | $29.50  |
| 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  
Please select one flavor from the following options:  
• Stuffed French Toast: Banana, Nutella or Strawberry  
Assorted Fruit Juices and Sliced Fresh Seasonal Fruit  
Freshly Baked Breakfast Pastries and Muffins  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea | $32.00  |

*Minimum of (50) guests.
ENHANCE YOUR BREAKFAST BUFFET

B13  STEEL-CUT OATMEAL  $7.00
Served with Golden Raisins, Brown Sugar, Milk, Cinnamon and Honey

B14  THICK SLICED FRENCH TOAST  $7.75
Served with Maple Syrup, Whipped Cream, Honey Butter
and Fresh Seasonal Berry Compote

B15  FRITTATA  $8.50
Spinach, Mushroom, and Artichokes

B16  EGG AND OMELET STATION  $10.50
Prepared to order with Mushrooms, Peppers, Onions, Diced Ham,
Chopped Spinach, Diced Tomatoes, Grated Cheese and Mexican Salsa
(EGG SUBSTITUTE AVAILABLE UPON REQUEST)
*Requires a $160.00++ fee per Uniformed Chef
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 $27.00
Fluffy Scrambled Eggs
Served with Sage Pork Sausage Links and Home Fried Potatoes

B18 TRADITIONAL BREAKFAST WITH BACON $29.25
Fluffy Scrambled Eggs
Served with Applewood Bacon and Home Fried Potatoes

B19 BAKED EGG TORTA $29.25
Breakfast Egg Torta with Roasted Tomatoes, Fresh Herbs, Sautéed Mushrooms, Chopped Spinach and Fontina Cheese
Served with Applewood Bacon and Lyonnaise Potatoes

B20 CRUSTLESS QUICHE $30.00
Kale, Roasted Tomato, Basil Ricotta Cheese and Goat Cheese
Chicken Apple Sausage and Potato Cakes

B21 HUEVOS RANCHEROS $31.50
Beef Skirt Steak, Scrambled Eggs, Pinto Beans, and Tortillas
Served with Ranchero Sauce

Customized Plated Breakfast available starting at $27.00++ per guest.
For events under 50 guests a $75.00++ labor fee will apply for plated service.
<table>
<thead>
<tr>
<th></th>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>C1</td>
<td>COFFEE (gallon)</td>
<td>Freshly Brewed Coffee, Decaffeinated Coffee or Selection of Hot Teas Served with Non Dairy Creamer, and Assorted Sweeteners</td>
<td>$65.00</td>
</tr>
<tr>
<td>C2</td>
<td>FRESHLY BREWED STARBUCKS COFFEE (gallon)</td>
<td>Freshly Brewed Coffee, Decaffeinated Coffee or Selection of Tazo Teas Served with Non Dairy Creamer, ½ and ½ &amp; Skim Milk, and Assorted Sweeteners</td>
<td>$75.00</td>
</tr>
<tr>
<td>C3</td>
<td>ASSORTED BOTTLED FRUIT JUICES</td>
<td></td>
<td>$4.75</td>
</tr>
<tr>
<td>C4</td>
<td>ASSORTED JUICES (gallon)</td>
<td>Orange, Cranberry, or Grapefruit</td>
<td>$45.00</td>
</tr>
<tr>
<td>C5</td>
<td>FRESH LEMONADE (gallon)</td>
<td></td>
<td>$45.00</td>
</tr>
<tr>
<td>C6</td>
<td>FRESHLY BREWED ICED TEA (gallon)</td>
<td></td>
<td>$45.00</td>
</tr>
<tr>
<td>C7</td>
<td>BOTTLED SPRING WATER</td>
<td></td>
<td>$4.00</td>
</tr>
<tr>
<td>C8</td>
<td>UNSWEETENED BOTTLED ICED TEA</td>
<td></td>
<td>$7.25</td>
</tr>
<tr>
<td>C9</td>
<td>SPARKLING WATER</td>
<td></td>
<td>$4.50</td>
</tr>
<tr>
<td>C10</td>
<td>ASSORTED CANNED SODAS</td>
<td></td>
<td>$4.00</td>
</tr>
<tr>
<td>C11</td>
<td>ASSORTED BOTTLED VITAMIN WATER (20 oz.)</td>
<td></td>
<td>$7.50</td>
</tr>
<tr>
<td>C12</td>
<td>INDIVIDUAL ASSORTED CARTONS OF MILK (1/2 pint)</td>
<td></td>
<td>$2.75</td>
</tr>
<tr>
<td>C13</td>
<td>WHOLE FRESH FRUIT</td>
<td></td>
<td>$3.00</td>
</tr>
<tr>
<td>C14</td>
<td>SLICED SEASONAL FRUIT AND BERRIES</td>
<td></td>
<td>$7.00</td>
</tr>
<tr>
<td>C15</td>
<td>ASSORTED YOPLAIT YOGURT</td>
<td></td>
<td>$4.25</td>
</tr>
<tr>
<td>C16</td>
<td>ASSORTED CEREALS AND MILK</td>
<td></td>
<td>$7.25</td>
</tr>
<tr>
<td>C17</td>
<td>MUFFINS (dozen)</td>
<td></td>
<td>$46.00</td>
</tr>
<tr>
<td>C18</td>
<td>BAGELS (dozen)</td>
<td></td>
<td>$49.00</td>
</tr>
<tr>
<td>C19</td>
<td>DANISH (dozen)</td>
<td></td>
<td>$49.00</td>
</tr>
<tr>
<td>C20</td>
<td>BREAKFAST BREADS (loaf - 12 slices)</td>
<td></td>
<td>$44.00</td>
</tr>
<tr>
<td>Item Number</td>
<td>Description</td>
<td>Price</td>
<td></td>
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<td>-------------</td>
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</tr>
<tr>
<td>C21</td>
<td>SCONES (dozen)</td>
<td>$48.00</td>
<td></td>
</tr>
<tr>
<td>C22</td>
<td>DONUTS (dozen)</td>
<td>$46.00</td>
<td></td>
</tr>
<tr>
<td>C23</td>
<td>CINNAMON BUNS (dozen)</td>
<td>$52.00</td>
<td></td>
</tr>
<tr>
<td>C24</td>
<td>FRESHLY BAKED COOKIES (dozen)</td>
<td>$39.00</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut, Peanut Butter</td>
<td></td>
<td></td>
</tr>
<tr>
<td>C25</td>
<td>BROWNIES (dozen)</td>
<td>$42.00</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Fudge, Chocolate Chip, Walnut</td>
<td></td>
<td></td>
</tr>
<tr>
<td>C26</td>
<td>ASSORTED GOURMET CUPCAKES (dozen)</td>
<td>$68.00</td>
<td></td>
</tr>
<tr>
<td>C27</td>
<td>HALF SHEET CAKE* (40 slices)</td>
<td>$250.00</td>
<td></td>
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<tr>
<td></td>
<td>Choice of Fruit or Cream Filling</td>
<td></td>
<td></td>
</tr>
<tr>
<td>C28</td>
<td>FULL SHEET CAKE* (80 slices)</td>
<td>$475.00</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Choice of Fruit or Cream Filling</td>
<td></td>
<td></td>
</tr>
<tr>
<td>C29</td>
<td>CHOCOLATE DIPPED CRANBERRY MACAROONS (dozen)</td>
<td>$43.00</td>
<td></td>
</tr>
<tr>
<td>C30</td>
<td>ASSORTED MEXICAN TREATS (dozen)</td>
<td>$43.00</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Buñuelos, Churros, Cinnamon Sugar Cookies</td>
<td></td>
<td></td>
</tr>
<tr>
<td>C31</td>
<td>CHOCOLATE DIPPED BISCOTTI (dozen)</td>
<td>$45.50</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Pistachio and White Chocolate, Hazelnut and Dark Chocolate, Almond and Milk Chocolate</td>
<td></td>
<td></td>
</tr>
<tr>
<td>C32</td>
<td>INDIVIDUAL BAGS OF CHIPS AND SNACKS</td>
<td>$3.00</td>
<td></td>
</tr>
<tr>
<td>C33</td>
<td>TORTILLA CHIPS AND PICO DE GALLO (per person)</td>
<td>$6.00</td>
<td></td>
</tr>
<tr>
<td>C34</td>
<td>TORTILLA CHIPS (per person)</td>
<td>$10.00</td>
<td></td>
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<tr>
<td></td>
<td>Served with Pico de Gallo and Guacamole</td>
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</tr>
</tbody>
</table>

*Custom artwork available upon request for an additional cost.*
<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>POTATO CHIPS AND DIP (per person)</td>
<td>$7.00</td>
</tr>
<tr>
<td>Please select one from the following options:</td>
<td></td>
</tr>
<tr>
<td>· Creamy Cucumber with Fresh Dill</td>
<td></td>
</tr>
<tr>
<td>· Sun-Dried Tomato, Herb and Sour Cream</td>
<td></td>
</tr>
<tr>
<td>· Toasted Onion and Scallion</td>
<td></td>
</tr>
<tr>
<td>PRETZEL TWISTS (pound)</td>
<td>$21.00</td>
</tr>
<tr>
<td>MIXED NUTS (pound)</td>
<td>$44.00</td>
</tr>
<tr>
<td>SNACK MIX (pound)</td>
<td>$24.00</td>
</tr>
<tr>
<td>Traditional or Spicy</td>
<td></td>
</tr>
<tr>
<td>BAVARIAN SOFT PRETZEL NUGGETS (3 per person)</td>
<td>$8.25</td>
</tr>
<tr>
<td>Sesame Seed, Traditional &amp; Everything Pretzel Bites</td>
<td></td>
</tr>
<tr>
<td>Served with Honey Mustard and Spicy Mustard</td>
<td></td>
</tr>
<tr>
<td>(75 person minimum)</td>
<td></td>
</tr>
<tr>
<td>QUAKER CHEWY GRANOLA BARS</td>
<td>$3.75</td>
</tr>
<tr>
<td>KELLOGG’S NUTRI GRAIN BAR</td>
<td>$3.75</td>
</tr>
<tr>
<td>FULL SIZE ASSORTED CANDY BARS</td>
<td>$4.75</td>
</tr>
<tr>
<td>ICE CREAM NOVELTIES</td>
<td>$4.75</td>
</tr>
<tr>
<td>PREMIUM DOVE ICE CREAM NOVELTIES</td>
<td>$7.75</td>
</tr>
<tr>
<td>FRESHLY POPPED POPCORN (per bag)</td>
<td>$3.00</td>
</tr>
<tr>
<td>200 bag minimum - includes Popcorn Machine Rental.</td>
<td></td>
</tr>
<tr>
<td>Additional $135.00++ fee per Attendant, per machine, based on 3hr. of service</td>
<td></td>
</tr>
<tr>
<td>INDIVIDUAL BAGS OF FLAVORED POPCORN (per bag)</td>
<td>$3.00</td>
</tr>
<tr>
<td>White Cheddar, Butter, and Kettle</td>
<td></td>
</tr>
<tr>
<td>Break Service</td>
<td>Description</td>
</tr>
<tr>
<td>---------------</td>
<td>-------------</td>
</tr>
<tr>
<td>C47 DEATH BY CHOCOLATE BREAK*</td>
<td>Strawberry Chocolate Bark, Chocolate Dipped Strawberries and Peanuts, Fudge Brownies and Chocolate Chip Cookies, Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas</td>
</tr>
<tr>
<td>C48 SOUTH OF THE BORDER BREAK*</td>
<td>Tortilla Chips, Salsa Quemada and Pico de Gallo, Warm Churros, Mexican Wedding Cookies, Spicy Marinated Green Beans and Carrots, Served with Lemonade and Jamaica (Hibiscus Flower Tea)</td>
</tr>
<tr>
<td>C49 BALL PARK BREAK*</td>
<td>Mini Hot Dogs and Gourmet Soft Pretzels with Mustard, Cracker Jacks, Served with Freshly Brewed Iced Tea and Lemonade</td>
</tr>
<tr>
<td>C50 CALIFORNIA STRAWBERRY BREAK*</td>
<td>Miniature Strawberry Shortcakes with Whipped Cream, Chocolate Dipped Strawberries, Mini Strawberry Tarts and Sparkling Strawberry Bark, Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas</td>
</tr>
<tr>
<td>C51 CLASSIC ENGLISH TEA BREAK*</td>
<td>Scones, Tea Sandwiches, and Shortbread, Clotted Cream, Blood Orange Curd and House Made Jams, Served with Freshly Brewed Iced Tea and Hot Tea</td>
</tr>
<tr>
<td>C52 HEALTHY BREAK*</td>
<td>Fresh Crudité with Creamy Avocado Dip and Spicy Tomato Dip, House Made Trail Mix, Home Made Granola Bars, Chocolate Covered Nuts, Blueberry Flax Whole Grain Muffins, Pomegranate CQ Spa Water</td>
</tr>
<tr>
<td>C53 SAN DIEGO HARVEST BREAK*</td>
<td>Grilled Local Vegetable Antipasto Display, Herb Marinated Olives and Roasted Peppers, Gourmet Cheese Board with Regional Favorites, Toasted Specialty Flat Breads and Lavosh Crackers, Warm Spinach and Kale Dip, Served with Freshly Brewed Iced Tea</td>
</tr>
</tbody>
</table>

*Minimum of 50 guests.
BOXLUNCHES

L1  TRADITIONAL BOX LUNCH
SELECTION OF SANDWICH ON A FRENCH BAGUETTE:
· Turkey and Swiss Cheese
· Roast Beef and Cheddar Cheese
· Ham and Cheddar Cheese
· Grilled Vegetables
Served with Individual Bag of Potato Chips
Gourmet Chocolate Chip Cookie
Soda

L2  GOURMET WRAP BOX LUNCH
SELECTION OF GOURMET WRAP SANDWICH:
· Southwest Roast Beef Wrap with Grilled Peppers
· Grilled Turkey with Pesto Wrap
· Grilled Vegetable Wrap
Served with Gourmet Kettle Chips, Pasta Salad
Gourmet Brownie
Soda

L3  GOURMET SALAD BOX LUNCH
SELECTION OF GOURMET SALAD:
· Chinese Chicken Salad
· Grilled Chicken Caesar Salad
Served with Gourmet Kettle Chips
Gourmet Brownie
Soda

L4  DELICATESSEN BOX LUNCH
SELECTION OF DELICATESSEN SANDWICH:
· Smoked Turkey and Swiss Cheese on Ciabatta Bread
· Roast Beef and Cheddar on Herbed Focaccia Bread
· Italian Panini with Salami, Ham, Capacola and Provolone
· Vegetarian Panini with Grilled Vegetables
Served with Gourmet Kettle Chips, Pasta Salad
Gourmet Chocolate Chip Cookie
Soda

$27.25

$30.00

$ 27.75

$32.75
Chilled Plated Lunch Entrees include:
Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea.

**ENTRÉES**

**L5**  
ROASTED TURKEY AND PESTO FLAT BREAD SANDWICH  $37.00  
Roasted Red Peppers, Tomatoes and Romaine Lettuce  
Marinated Bocconcini with Olives, Capers and Balsamic Vinaigrette  
Garnished with Vine Ripened Tomatoes

**L6**  
JULIAN APPLE CIDER BRINED CHICKEN  $38.50  
Spiced Quinoa, Kale, Pickled Blackberries  
with Blackberry Glaze and Baby Lettuce  
Hearth Baked Rolls and Butter

**L7**  
GRILLED SHRIMP SALAD  $40.50  
Bibb Lettuce, Chimichurri Grilled Shrimp, Haricot Vert, Sweet Peppers, Grapes, Cucumbers served with Garlic Croutons and Creamy Cilantro Vinaigrette  
Hearth Baked Rolls and Butter

**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 $37.00++ per guest.  
For events under 50 guests a $75.00+ labor fee will apply for plated service.*
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*

**BABY SPINACH SALAD**
Tossed Baby Spinach with Goat Cheese and Shaved Parsnip
Candied Pecans and Dried Cranberries
Champagne Vinaigrette

**CLASSIC CAESAR SALAD**
Chopped Romaine Lettuce topped with Home-made Garlic Croutons
Shredded Parmesan Cheese
Classic Caesar Dressing

**SPRING MIX SALAD**
Pear Tomatoes, Sweet Peppers, Radishes, Carrot Curls and Croutons
Balsamic Vinaigrette

**ARUGULA 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 Chick Peas, Purple Cabbage, Diced Cucumbers, Artichoke Hearts and Feta Cheese
Italian Vinaigrette

**ENTRÉES**

*Please select one from the following*

<table>
<thead>
<tr>
<th>L8</th>
<th>CITRUS SOY MARINATED CHICKEN</th>
<th>$43.50</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Soy Ginger Glaze</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Roasted Red Potatoes</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Sautéed Haricot Vert</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Spiced Edamame Puree</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>L9</th>
<th>HERB CRUSTED CHICKEN</th>
<th>$43.50</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Roasted Brussel Sprouts</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Roasted Corn Parmesan Polenta</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Tomato Ragu</td>
<td></td>
</tr>
</tbody>
</table>
**ENTRÉES (continued)**

<table>
<thead>
<tr>
<th>L10</th>
<th>TUSCAN LEMON CHICKEN</th>
<th>$46.50</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Smoked Tomato Jam with Basil</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Butter Poached Fingerlings</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Seasonal Vegetables</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>L11</th>
<th>HARRISSA FLAT IRON STEAK</th>
<th>$49.00</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Smoked Butter Potato Mash</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Haricot Vert and Charred Cauliflower</td>
<td></td>
</tr>
</tbody>
</table>

**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 $43.50++ per guest.*
*For events under 50 guests a $75.00+ labor fee will apply for plated service.*
**L12**  **DELI LUNCH BUFFET**  
$38.25

Mixed Field Greens with Tomatoes, Cucumbers, Carrot Curls, Creamy and Vinaigrette Dressings

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
Whole Fresh Fruit Basket, Cookies and Brownies
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

**HOT LUNCH BUFFETS**

**L13**  **GASLAMP**  
$45.00

*Included with your Luncheon Buffets are Hearth Baked Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Teas.*

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 EVOO

Haricot Vert, Yellow Wax Beans, Oven Roasted Tomato

New York Cheesecake

Gourmet Brownies
### L14 LA JOLLA

<table>
<thead>
<tr>
<th>Dish Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mediterranean Salad&lt;br&gt; Cucumbers, Kalamata Olives, Tomatoes, Feta Cheese&lt;br&gt; Red Wine Oregano Vinaigrette</td>
<td>$45.00</td>
</tr>
<tr>
<td>Pearl Pasta Salad with Herbs, Apricots, Craisins and Fig Citrus Dressing</td>
<td></td>
</tr>
<tr>
<td>Pesto Grilled Chicken Breast with Roasted Shallots and Chicken Jus</td>
<td></td>
</tr>
<tr>
<td>Carved Pork Loin&lt;br&gt; with Tomato, Olive, and Garlic Ragout</td>
<td></td>
</tr>
<tr>
<td>Parmesan Corn Polenta</td>
<td></td>
</tr>
<tr>
<td>Roasted Carrots, Parsnips, and Steamed Broccoli</td>
<td></td>
</tr>
<tr>
<td>Chocolate Mousse Cake</td>
<td></td>
</tr>
<tr>
<td>Assorted Gourmet Cookies</td>
<td></td>
</tr>
</tbody>
</table>

### L15 FAR EAST

<table>
<thead>
<tr>
<th>Dish Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oriental Salad with Romaine Lettuce, Napa Cabbage, Snow Peas, Mandarin Oranges and Wonton Strips with Oriental Dressing</td>
<td>$45.00</td>
</tr>
<tr>
<td>Udon Noodle Salad with Asian Slaw</td>
<td></td>
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<tr>
<td>Orange Chicken</td>
<td></td>
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<tr>
<td>Broccoli Beef</td>
<td></td>
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<tr>
<td>Steamed Jasmine Rice</td>
<td></td>
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<tr>
<td>Stir Fry Vegetables</td>
<td></td>
</tr>
<tr>
<td>Fortune Cookies and Almond Cookies</td>
<td></td>
</tr>
</tbody>
</table>

### L16 BAJA BUFFET

<table>
<thead>
<tr>
<th>Dish Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mexican Garden Salad with Cucumbers, Radishes, Watermelon, Sweet Peppers, and Cotija Cheese with Chili Lime Vinaigrette</td>
<td>$47.75</td>
</tr>
<tr>
<td>Fusilli Pasta Salad with Corn Black Beans and Tomatoes and Cilantro Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Grilled Agava Lime Chicken with Pipian Sauce</td>
<td></td>
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<tr>
<td>Cheese Chile Relleno with Ranchero Sauce</td>
<td></td>
</tr>
<tr>
<td>Arroz Verde</td>
<td></td>
</tr>
<tr>
<td>Chili Roasted Trio of Squash</td>
<td></td>
</tr>
<tr>
<td>Tres Leche</td>
<td></td>
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<tr>
<td>Churros</td>
<td></td>
</tr>
</tbody>
</table>

*Minimum of 50 guests. For events under 50 guests a $75.00+ labor fee will apply. Customized options available starting at $45.00++ per guest. Please speak to Catering Sales Manager.*
L17 EMBARCADERO $47.75
Endive Mixed Greens
Pea Tendrils, Pickled Melons, and Dried Cherries
Cucumber Dill Vinaigrette
Cilantro Ranch
Broccoli Salad with Cashews and Raisins
Herb Grilled Chicken Breast with Mushroom Demi
Smoked BBQ Beef Brisket
Confit Garlic Mashed Potatoes
Roasted Brussel Sprouts with Balsamic Thyme Rosemary Glaze
Peach Cobbler Tart
Chocolate Decadence

L18 CORONADO $50.50
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, & Red Grapes
Honey Thyme Brined Chicken
Artichokes with Tarragon White Wine Reduction
Cod with Buerre Blanc
Citrus Fennel Salsa with Avocado Aioli drizzle
Kaffir Lime Scented Rice
Green Beans with Beurre Noisette
Citrus Polenta Cake
Carrot Cake
L19  LITTLE ITALY  $50.50

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

Butter Poached Fingerlings

Steamed Broccoli

Tiramisu and Cannolis

Ricotta Berry Tart
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 WEDGE SALAD**
  - Roasted Tomatoes, Pancetta Bacon, Shaved Asiago Cheese
  - Sweet Onions and Basil Croutons
  - Sweet Red Pepper Vinaigrette

- **BABY SPOON SPINACH**
  - Dried Figs, Blue Cheese and Candied Walnuts
  - Fig Balsamic Vinaigrette

- **WILD ARUGULA**
  - Roasted Pear, Goat Cheese, Sweet Onions and Toasted Hazelnuts
  - Lemon Vinaigrette

**ENTRÉES**

Please select one from the following

- **D1 PESTO CRUSTED BONE-IN CHICKEN**
  - Artichoke Tapenade
  - Multi-Grain Rice Pilaf with Wheat Berries and Barley
  - $53.00

- **D2 FLAT IRON BLUE CHEESE CHIVE BUTTER**
  - Cognac Demi
  - Rosemary Thyme Roasted Fingerling Potatoes
  - $59.00

- **D3 BRAISED SHORT RIB WITH JUS**
  - Yukon Sweet Potato Gratin
  - $67.00

- **D4 PACIFIC MARKET CATCH**
  - Balsamic Glaze and Tomato Basil Bruschetta
  - Herb-Seasoned Cheese Polenta
  - MARKET PRICE
Please select one from the following

CRÈME BRULÉ CHEESECAKE
Chocolate Sauce and Seasonal Berries

BROWN BUTTER APPLE TART
Diplomat Cream

BELGIAN CHOCOLATE TRUFFLE TART
Chantilly Cream and Pomegranate Port Reduction

MOCHA DOME
Espresso Anglaise and Almond Anglaise Biscotti

RICOTTA CHEESECAKE BERRY
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 $53.00++ per guest. Please speak to your Catering Sales Manager.

For events under 50 guests a $75.00+ labor fee will apply for plated service.
Included with your Dinner Buffets are Hearth Baked Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

D5 MARKET STREET
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 Artichoke Mashed Potatoes
Seasonal Vegetables
Chocolate Bundt Cake
Salted Caramel Cheesecake

D6 HARBOR DRIVE
Buffalo Mozzarella with Heirloom Tomatoes, Arugula, Basil, EVOO and Balsamic Glaze
Tomato Basil Bisque
Chicken Parmigiana with Marinara Sauce
Balsamic Glazed Salmon
Wild Mushroom Risotto
Sautéed Zucchini and Oven Roasted Tomatoes
Chocolate Truffle Tart
Crème Brulee Tart

D7 FIFTH AVENUE
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
Apple Crumble Cake
Assorted Mini Pastries

For events under 50 guests a $75.00+ labor fee will apply for plated service.
Included with your Dinner Buffets are Hearth Baked Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

D8  DELI DINNER BUFFET  $46.50

Garden Salad  
Shredded Carrots, Shredded Red Cabbage, Grape Tomatoes, Cucumbers and Red Radishes  
Lemon Basil Vinaigrette & 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, In House Pickles, and Sport Peppers, Lettuce, and Tomato  
Ale Mustard, Pesto Aioli, Smokey Dijon Mustard and Mayonaise  
Cheesecake  
Chocolate Mousse Cake

For events under 50 guests a $75.00+ labor fee will apply for plated service.
D9 BOX DINNER 1 $41.00
Chilled Apple Brine 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
Bottled Water

D10 BOX DINNER 2 $43.75
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
Bottled Water

D11 BOX DINNER 3 $46.50
Applewood Smoked Salmon Salad
with Spinach, Asparagus, Roasted Beets and Pickled Blackberries
with Creamy Cilantro Avocado Dressing

Cous Cous with Roasted Tomatoes, and Capers
Served with a Hearth Baked Dinner Roll and Butter
Lemon Bar
Bottled Water
**COLD HORS D’OEUVRES**

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>R1</td>
<td>CHIMICHURRI SHRIMP SKEWER</td>
<td>$625.00</td>
</tr>
<tr>
<td>R2</td>
<td>WILD MUSHROOM BAGUETTE</td>
<td>$525.00</td>
</tr>
<tr>
<td>R3</td>
<td>BRUSCHETTA CROUSTADE</td>
<td>$525.00</td>
</tr>
<tr>
<td>R4</td>
<td>AHI POKE</td>
<td>$600.00</td>
</tr>
<tr>
<td></td>
<td>Wakami Salad, Tobiko on a Wonton Chip</td>
<td></td>
</tr>
<tr>
<td>R5</td>
<td>CURRY CHICKEN ON TOASTED BRIOCH</td>
<td>$550.00</td>
</tr>
<tr>
<td>R6</td>
<td>ANTIPASTO SKEWER</td>
<td>$625.00</td>
</tr>
<tr>
<td></td>
<td>Artichoke, Tomato, Kalamata Olive and Mozzarella</td>
<td></td>
</tr>
<tr>
<td>R7</td>
<td>STRAWBERRY STUFFED WITH BRIE</td>
<td>$625.00</td>
</tr>
<tr>
<td>R8</td>
<td>PISTACHIO CRUSTED GOAT CHEESE TRUFFLE</td>
<td>$725.00</td>
</tr>
<tr>
<td>R9</td>
<td>BRIOCHES CROUSTADE</td>
<td>$700.00</td>
</tr>
<tr>
<td></td>
<td>Buffalo Mozzarella, Heirloom Tomato and Basil</td>
<td></td>
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<tr>
<td>R10</td>
<td>CARAMELIZED PEAR AND STILTON CHEESE</td>
<td>$675.00</td>
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<tr>
<td></td>
<td>in a Flaky Buttery Crust</td>
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</tr>
</tbody>
</table>
## HOT HORS D’OEUVRES

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>R11</td>
<td>DATE STUFFED WITH BLUE CHEESE WRAPPED IN BACON</td>
<td>$600.00</td>
</tr>
<tr>
<td>R12</td>
<td>ASPARAGUS AND ASIAGO CHEESE ROULADE</td>
<td>$550.00</td>
</tr>
<tr>
<td>R13</td>
<td>MEDITERRANEAN CHICKEN KABOB</td>
<td>$675.00</td>
</tr>
<tr>
<td></td>
<td>Figs and Roasted Tomatoes and Balsamic Glaze</td>
<td></td>
</tr>
<tr>
<td>R14</td>
<td>BRIE WITH RASPBERRY IN PHYLLO</td>
<td>$675.00</td>
</tr>
<tr>
<td>R15</td>
<td>COCONUT CRUSTED SHRIMP</td>
<td>$675.00</td>
</tr>
<tr>
<td></td>
<td>Ginger Sweet Chile</td>
<td></td>
</tr>
<tr>
<td>R16</td>
<td>GOAT CHEESE AND EXOTIC MUSHROOM EGG ROLL</td>
<td>$600.00</td>
</tr>
<tr>
<td>R17</td>
<td>CHORIZO AREPAS</td>
<td>$550.00</td>
</tr>
<tr>
<td>R18</td>
<td>ORANGE CHICKEN SPRING ROLL</td>
<td>$600.00</td>
</tr>
<tr>
<td></td>
<td>Plum Sauce</td>
<td></td>
</tr>
<tr>
<td>R19</td>
<td>ANDOUILLE SAUSAGE EN CROUTE</td>
<td>$600.00</td>
</tr>
<tr>
<td></td>
<td>Whole Grain Mustard</td>
<td></td>
</tr>
<tr>
<td>R20</td>
<td>TANDOORI CHICKEN BROCHETTE</td>
<td>$575.00</td>
</tr>
<tr>
<td>R21</td>
<td>SESAME CHICKEN TENDERS</td>
<td>$575.00</td>
</tr>
<tr>
<td></td>
<td>Hoisin Sauce</td>
<td></td>
</tr>
<tr>
<td>R22</td>
<td>CARNITAS TAQUITOS</td>
<td>$550.00</td>
</tr>
<tr>
<td></td>
<td>Cilantro Cream Fraiche</td>
<td></td>
</tr>
<tr>
<td>R23</td>
<td>FETA AND SUN DRIED TOMATO IN PHYLLO</td>
<td>$550.00</td>
</tr>
<tr>
<td>R24</td>
<td>PETITE CUBAN SANDWICH</td>
<td>$625.00</td>
</tr>
<tr>
<td>R25</td>
<td>ARTICHOKE AND PARMESAN FRITTER</td>
<td>$600.00</td>
</tr>
<tr>
<td></td>
<td>Roasted Fennel and Caramelized Shallot Crème</td>
<td></td>
</tr>
</tbody>
</table>
# RECEPTION STATIONS

*Prices below are per person*

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
</table>
| R26   | **IMPORTED AND DOMESTIC CHEESE DISPLAY**  
       Garnished with Seasonal Fruit, Sliced Baguettes and Assorted Crackers | $8.50 |
| R27   | **SLICED SEASONAL FRUIT AND BERRIES** | $7.00 |
| R28   | **FRESH VEGETABLE CRUDITÉ**  
       Creamy Avocado Dip and Spicy Tomato Ranch Dip | $8.00 |
| R29   | **HOUSE-MADE HUMMUS AND IMPORTED OLIVE STATION**  
       Toasted Pita Bread Chips  
       Spicy Tunisian Olive Blend and Castlevetrano Olives | $8.50 |
| R30   | **GRILLED MARINATED VEGETABLE AND CHARCUTERIE BOARD**  
       A selection of Roasted Zucchini, Squash, Eggplant, Peppers,  
       Salami, Prosciutto and Sopprasetta drizzled with Extra Virgin Olive Oil  
       Served with Toasted Flat Breads and Gourmet Crackers | $12.50 |
| R31   | **PASTA STATION**  
       Tri-Colored Cheese Tortellini and Penne Rigate  
       *Selection of two sauces:*  
       Vodka Cream Sauce · Marinara Sauce · Pesto Sauce · Bolognese Sauce  
       Served with Soft Bread Sticks, Crushed Red Pepper and Parmesan Cheese | $14.75 |
| R32   | **NACHO STATION**  
       Crisp Corn Tortilla Chips, Seasoned Carne Asada, Refried Pinto Beans,  
       Jalapeño Cheddar Cheese, Diced Tomatoes, Jalapeño Peppers,  
       Black Olives, Scallions, Cilantro, Salsa Fresca, Sour Cream  
       Fresh Guacamole | $16.00 |
| R33   | **BRUSCHETTA AND FLAT BREAD STATION**  
       Served with Extra Virgin Olive Oil and a Variety of Toasted Flat Breads  
       *Specialty Toppings to include:*  
       · Cauliflower, Artichoke and Kale Tapenade  
       · Kalamata Olive Tapenade  
       · Pesto Hummus  
       · Fresh Tomato, Basil and Garlic | $12.50 |

For events under 50 guests a $75.00+ labor fee will apply.
RECEPTION STATIONS CONTINUED...

Prices below are per person

R34  MEDITERRANEAN NACHO BAR  $12.50
    · Pita Chips
    · Traditional and Roasted Red Pepper Hummus
    · Crumbled Feta Cheese
    · Diced Tomatoes, Red Bell Peppers and Green Onions
    · Cucumber with Fresh Mint
    · Sliced Kalamata Olives and Sliced Pepperoncini’s

R35  FLAUTAS STATION  $16.00
    Please select two from the following selections:
    · Chicken Adobada
    · Southwest Black Bean with Mexican cheeses and Roasted Chilies
    · Barbacoa beef with Manchego cheese
    · Pork Pibil with Jack cheese and Green Chilies
    Served with Roasted Tomatillo Salsa, Salsa Fresca and Guacamole

R36  REGIONAL BAJA STATION  $30.00
    · Baja Shrimp Cocktail
    · Chicken Flautas
    · Black Bean Empanadas
    · Carne Asada Street Tacos with Cilantro and Onion
    · Fish Tacos with Cabbage and Jalapeno Crème Fraîche
    · Corn Tortilla Chips
    Served with Salsa Quemada, Salsa Verde, Salsa Fresca and Guacamole

R37  CALIFORNIA DREAMIN'  $27.50
    · Artichoke and Parmesan Fritters with Smoked Tomato Aioli
    · Roast Tomato and Goat Cheese Flatbread
    · Mendocino Crab and Spinach Dip with Sourdough Crostinis
    · Grilled Vegetable Crudite
    · California Strawberries and Aged Balsamic Vinegar
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

**R49  STRAWBERRY SHORTCAKE STATION**
*Build Your Own Strawberry Shortcake Station to include:*
Fresh Strawberries and Crème Anglaise
Shortcake Biscuits, Pound Cake, Chocolate Shavings and Whipped Cream

**R40  CHEESECAKE BITES STATION**
New York Cheesecake Squares
Vanilla Bean and Scented Strawberry Compotes
Chocolate Fondue, Hazelnut Caramel Sauces
Toasted Almonds and Whipped Cream

**R41  COFFEE AND DONUT STATION**
Coffee and Donut Chocolate Bark
Mini Donuts and Donut Holes with: Espresso Anglaise, Lavender Latte, White Chocolate Ganache and Caramel Cappuccino Sauce
Old Fashioned Biscotti
Gourmet Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

*For events under 50 guests a $75.00+ labor fee will apply*
<table>
<thead>
<tr>
<th>Item Code</th>
<th>Item Name and Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>R42</td>
<td>SAGE AND ROSEMARY SEASONED BONE-IN TURKEY BREAST* (Serves 25 guests) Served with Orange Cranberry Sauce, Whole Grain Mustard and Mayonnaise</td>
<td>$230.00</td>
</tr>
<tr>
<td>R43</td>
<td>SIRLOIN OF BEEF* (Serves 25 guests) Served with Chimichurri, and Horseradish Crème Fraiche</td>
<td>$390.00</td>
</tr>
<tr>
<td>R44</td>
<td>HERB-CRUSTED TENDERLOIN OF BEEF* (Serves 30 guests) Served with Horseradish Crème Fraiche, Whole Grain Mustard, Ale Mustard, Saffron Aïoli and Mayonnaise</td>
<td>$600.00</td>
</tr>
<tr>
<td>R45</td>
<td>PEPPER-ROASTED PORK LOIN* (Serves 35 guests) Served with Charred Peach Marmalade, Rum Pineapple Chutney and Tarragon Mustard Reduction</td>
<td>$375.00</td>
</tr>
<tr>
<td>R46</td>
<td>SLOW-ROASTED SPICED BARON OF BEEF* (Serves 75 guests) Served with Horseradish Crème Fraiche, Whole Grain Mustard and Mayonnaise</td>
<td>$550.00</td>
</tr>
<tr>
<td>R47</td>
<td>APPLEWOOD SMOKED SIDE SALMON* (Serves 30 guests) Served with Lemon Dill Crème Fraiche and Cucumber Watermelon Mint Relish Served with a Large Ciabatta Croustade</td>
<td>$400.00</td>
</tr>
<tr>
<td>R48</td>
<td>PISTACHIO CRUSTED WHOLE FILET OF SEA BASS* (Serves 30 guests) Served with Mango Salsa and Classic Rémoulade Served with a Large Ciabatta Croustade</td>
<td>$500.00</td>
</tr>
</tbody>
</table>

*Above items served with Miniature Rolls and Appropriate Condiments. 
*A $160.00++ fee per Uniformed Chef required.
BEVERAGES

CHARDONNAY
Canyon Road California $32.00
Storypoint California $36.00
A by Acacia California $40.00
Talbott Kali Hart Monterey, California $44.00

PINOT GRIGIO
Placido Delle Venezie, Italy $32.00
Ecco Domani Delle Venezie, Italy $36.00

SAUVIGNON BLANC
Fetzer Echo Ridge, California $32.00
Starborough Marlborough, New Zealand $36.00

RIESLING
Covey Run Columbia Valley, Washington $32.00
Pacific Rim Columbia Valley, Washington $36.00

SPARKLING WINE · CHAMPAGNE
William Wycliff, California $32.00
LaMarca Prosécco Veneto, Italy $40.00
Maschio Prosécco Veneto, Italy $48.00
Chandon Brut Classic California $56.00

CABERNET
Beringer Main & Vine California $32.00
Chateau Souverain California $36.00
Five Rivers California $40.00
Columbia Winery Columbia Valley, Washington $44.00

MERLOT
Walnut Crest “Select” $32.00
BV Coastal Estates California $36.00
Columbia Winery Columbia Valley, Washington $40.00

PINOT NOIR
Fetzer California $32.00
BV Coastal Estates California $36.00
Edna Valley Central Coast, California $40.00

MALBEC
Trivento Reserve Mendoza, Argentina $36.00
Don Miguel Gascon Mendoza, Argentina $40.00

RED ZINFANDEL
Fetzer Valley Oaks California $32.00
Bonterra Organic Mendocino, California $40.00

Wines are subject to change based upon availability.

PREMIUM LIQUORS
HOSTED $8.25 PER DRINK
CASH $9.00 PER DRINK
Ketel One, Tanqueray, Bacardi Rum, Jose Cuervo Gold Tequila,
Dewar’s White Label, Jack Daniel’s, SeagramsVO

DELUXE WINE
HOSTED $7.25 PER GLASS
CASH $8.00 PER GLASS
Beringer- Cabernet Sauvignon, Canyon Road Chardonnay

PREMIUM WINE
HOSTED $8.75 PER GLASS
CASH $9.50 PER GLASS
Storypoint - Chardonnay
Chateau Souverain - Cabernet Sauvignon
DOMESTIC BEER
HOSTED $5.50 PER BOTTLE
CASH $6.00 PER BOTTLE
Budweiser, Bud Light, O’Doul’s Amber (non-alcoholic)

IMPORTED BEER
HOSTED $7.25 PER BOTTLE
CASH $8.00 PER BOTTLE
Stella Artois, Corona Extra

LOCAL CRAFT BEER
HOSTED $7.25 PER BOTTLE
CASH $8.00 PER BOTTLE
Karl Strauss - Red Trolley
Stone - Delicious IPA (Gluten Reduced)

DRAFT BEER – KEG
DOMESTIC $600.00 PER KEG
Bud Light
IMPORTED $775.00 PER KEG
Heineken, Sam Adams
CRAFT BREW $775.00 PER KEG
Red Trolley

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 $150.00++ will apply if a minimum guarantee of $600.00 in sales per bar is not met. Double Bars are counted as two bars with two guarantees.