1617 1st Avenue. San Diego. CA 92101. Phone (1) (619)239-9600



BANQUET & CATERING MENU

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A La Carte

Charge based on consumption	
Assorted Sodas - Each Pepsi Products	\$3.50
Bottled Water -Each	\$3.50
Red Bull - Each Regular and sugar free	\$4
Coffee Station- per gallon Station includes 1 gallon of regular coffee, 1 gallon of decaf coffee, assorted teas, hot chocolate	\$48
Freshly Brewed Ice Tea or Lemonade – per gallon	\$16
Orange Juice, Apple or Cranberry – per gallon	\$16
Assorted Starbucks Frappuccino - Each	\$5
Whole Fresh Fruit - Each	\$3
Individual Yogurt with Granola - Each	\$4
Bagels with Cream Cheese - Each	\$4
Granola Bars	\$3
Assorted Cold Cereals w/ 2%,Skim and Whole Milk	\$5.50
Assorted Breakfast Pastries – per dozen	\$20
Fresh Cut Fruit Salad -15 person minimum Seasonal fruit including: melons, grapes, cantaloupe, pineapple	\$6
Chips and Salsa- per person	\$6

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San Diego Downk

Price per Person – Minimum of 20 persons

The Homestead Continental Breakfast \$18

Assorted pastries, bagels, breakfast breads, fruit preserves, cream cheese, butter, orange juice

Continental Breakfast (Breakfast Buffet includes Coffee and Tea Station)

The Deluxe Continental Breakfast \$21

Fresh cut fruit, individual oatmeal, granola, vanilla yogurt assorted pastries, bagels, breakfast breads, fruit preserves, cream cheese, butter, orange juice, cranberry juice

Breakfast Buffets

Price per Person- Minimum of 20

The Four Points Way \$25

Individual Oatmeal, fresh cut fruit, granola, Vanilla yogurts, scrambled eggs, country potatoes, Applewood smoked bacon, Link sausage, assorted pastries, bagels, breakfast breads, fruit preserves, cream cheese, butter,, orange juice

The VIP \$30

Individual oatmeal, fresh cut fruit, vanilla yogurts ,granola, scrambled eggs, country potatoes, bacon, sausage, eggs benedict, eggs Florentine, waffles, pancakes, assorted pastries, bagels, breakfast breads, fruit preserves, cream cheese, butter, orange juice, cranberry juice

Plated Breakfast

Entrée

Cinnamon and vanilla dipped brioche French toast, syrup, whipped butter, scrambled \$20 eggs, Mini breakfast pastries, roasted potatoes

Breakfast Enhancements

Minimum 15

Carnitas Burrito \$13

Grilled steak scrambled with eggs, peppers, onions, pepper jack cheese and chipotle aioli

Banana Brulee Oatmeal \$7

Irish steel oats topped with banana brulee and fresh berries, served with brown sugar, golden raisin, milk

Croissant Sandwich \$7

Scrambled eggs, Applewood smoked bacon, swiss cheese

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Full Day Meeting Package

\$65

Price per person

Continental Breakfast

Assorted pastries, bagels, breakfast breads, fruit preserves, cream cheese, butter, regular & decaf coffee, assorted teas, orange juice

Mid-Morning Break

Coffee, assorted teas, assorted soft drinks, bottled water, granola bars

Lunch Buffet
Salad-Choose One
C3 Signature House
Classic Caesar
Macaroni Pasta
Fresh Cut Fruit

Buffet-Choose One

Deli Delight Buffet Ham, turkey, cheddar, jack, Greenleaf lettuce, tomatoes, red onion, dill pickles

Italian Buffet

Herbed chicken, stuffed shells with marinara, penne alfredo, garlic bread

Mexican Fiesta

Beef & Chicken Fajitas, Grilled Onions & Bell Peppers, Flour & Corn Tortillas, Spanish rice, Refried beans, Guacamole & Pico De Gallo

Afternoon Break

Coffee, assorted teas, assorted soft drinks, bottled water, freshly baked cookies

Meeting Breaks

The Health Nut	\$24
Sliced apples, veggie charcuterie, pita bread, house made hummus, Naked Juice, bottled water	
Take Me Out to the Ball Game	\$20
Popcorn, snack mix, candy bars, cracker jack, peanuts, assorted soda, bottled water	
South of the Border	\$22
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Fresh tortilla chips, house made salsa, fresh guacamole, warm churros, bottled water	

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\$19

Salad and Sandwich Luncheon

The Californian

bread, chips or fries

Served with iced tea and Chef's choice of dessert

Price per Person	
Chicken Caesar Salad Grilled chicken, romaine, croutons, parmesan cheese, Caesar dressing, warm bread & butter	\$18.75
C3 Signature House Salad Grilled chicken, spring mix, candied walnuts, feta cheese, dried cranberries, balsamic vinaigrette, warm bread	\$18.75
Vegetarian & Vegan Options Additional \$2 per person Portobello mushroom, tofu	
The Turkey Club Bacon, ham, jack cheese, lettuce, tomato, mayo, sourdough, chips or fries	\$18
Italian Buffet Dry salami, ham, provolone cheese, pepperoncini, lettuce, tomato, Italian dressing, oregano, chips or fries	\$18
South West Ranch Chicken Wrap Grilled chicken, shredded cheese, avocado, carrots, lettuce, tomato, ranch dressing, tomato-basil tortilla, chips or fries	\$18

Turkey, jack cheese, green leaf lettuce, avocado, alfalfa sprouts, tomato, cucumber, balsamic, wheat

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Plated Luncheon

Served with warm bread & butter, iced tea, and Chef's choice of dessert

Price per Person- minimum 20 persons

Chicken Marsala C3 house salad, dusted chicken, mushrooms, shallots, marsala wine, wild rice pilaf, veggies	\$22
Stuffed Portobello Mushroom Garden salad, mushroom caps, bell pepper, gilled onion, goat cheese, balsamic, mashed potatoes, veggies	\$22
Creamy Chicken Picatta C3 house salad, seared chicken breast capers, lemon, cream, wild rice pilaf, veggies	\$24
Classic Burger Served with a choice of French fries, chips, or fruit salad Aged cheddar cheese, lettuce, tomato, onion, house pickle 1000 island dressing, Kaiser bun	\$22
BBQ Bacon Burger Served with a choice of French fries, chips, or fruit salad Aged cheddar cheese, bacon, smokehouse BBQ, crispy onions	\$23
Fish & Chips Stone IPA panko batter, Mahi Mahi, French fries, tartar sauce	\$24
Fettuccini Alfredo Cesar salad, broccoli, mushroom, garlic, basil, cream, parmesan	\$20
Penne Pomodoro Caesar salad, artichoke heart, smashed tomato, garlic, basil, white wine	\$20

Pasta Add On
Portobello Mushrooms \$2
Tofu \$2
Grilled Chicken \$4
Flat Iron Steak \$6
Grilled Shrimp \$7

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Specialty Buffet

Served with warm bread & butter, iced tea, and Chef's choice of dessert

Price per Person	Lunch	Dinner
Italian Pasta Buffet Caesar salad, stuffed shells with marinara, penne alfredo, garlic bread	\$20	\$24
Specialty Pizza Bar A variety of classics and signatures Caesar salad, cheese, pepperoni, Hawaiian, works style, vegetarian, C3 garlic bacon ranch	\$22	\$26
Deli Delight Sandwich Buffet Create your own sandwich C3 house salad, ham, turkey, cheddar, jack, Greenleaf lettuce, tomatoes, red onion, dill pickles	\$24	\$28
Mexican Fiesta Fajita chicken, taco meat, gilled onions, bell peppers, Mexican rice, refried beans, cheese, lettuce, tomatoes, onions, black olives, jalapenos, C3 signature salsa, sour cream, guacamole, tortillas, fresh tortilla chips **upgrade to carne asada \$2 per guest	\$25	\$29
The Classics Buffet C3 house salad, chicken marsala, grilled petite sirloin, roasted red potatoes, wild rice pilaf, vegetable medley	\$28	\$32

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Plated Dinner

Served with warm bread & butter, iced tea, and Chef's choice of dessert

Price per Person

The per reson	
Chicken Marsala C3 house salad, dusted chicken, mushrooms, shallots, marsala wine, wild rice pilaf, veggies	\$28
Stuffed Portobello Mushroom Garden salad, mushroom caps, bell pepper, gilled onion, goat cheese, balsamic, mashed potatoes, veggies	\$26
Creamy Chicken Picatta C3 house salad, seared chicken breast capers, lemon, cream, wild rice pilaf, veggies	\$30
Fish & Chips Stone IPA panko batter, Mahi Mahi, French fries, tartar sauce	\$30
Grilled Norwegian Salmon 8oz fletch, wild rice pilaf, seasonal vegetables, citrus butter	\$32
The 1 st Ave Strip Garden salad, 12 oz center cut prime New York, natural au jus, garlic horseradish mashed, seasonal vegetables	\$38

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Dinner Buffet

Served with warm bread & butter, iced tea, and Chef's choice of dessert

Price per Person

Executive Buffet \$42

Salads-Choose One

C3 Signature House Classic Caesar Macaroni Pasta Fresh Cut Fruit

Sides-Choose Three

Wild Rice Pilaf
Garlic Mashed Potatoes
Red Roasted Potatoes
Seasonal Mixed Vegetables
Garlic Herb Mushrooms
Bacon Braised Green Beans
Candied Carrot Medley

Entrees-Choose Two

Pepper & Garlic Crusted Sirloin Thinly Sliced
Chicken Picatta with Capered Lemon Beurre Blanc
Chicken Marsala with Mushroom Demi-Glace
Roasted Turkey Breast Thinly Sliced with Homemade Gravy
Stuffed Portobello Mushroom with Pesto Cream Sauce
Grilled Norwegian Salmon with Lemon Capered Beurre Blanc (additional \$2 per person)
Blackened Seared Ahi Tuna with Raspberry Lemon Glaze (additional \$2 per person)

Dessert-Choose One

Mini Cheese Cake Platter Cannoli & Italian Dessert Bar Chocolate Dipped Fruit Tray Coffee, Dessert Bar, & Biscotti

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Appetizers

25 piece minimum per selection

Creamy Goat Cheese Stuffed Mushrooms Garlic butter, Worcestershire, goat cheese, cream, bell peppers, red onion	\$2
House made Eggrolls Mixed vegetables with pork and beef wrapped in pastry. Served with sweet and sour sauce	\$3
Bacon Wrapped Dates Stuffed with blue cheese and wrapped in bacon	\$2
Pacific Chicken Satay Skewered chicken, teriyaki sauce, sesame seeds	\$3
Boneless Wings Boneless chicken, spicy buffalo sauce, ranch dressing, celery, carrots	\$2
Bacon Cheeseburger Meatballs Meatball stacked with cherry tomato, crisp lettuce and cherry tomatoes for a deluxe bacon cheeseburger	\$4
Vegetable Quesadilla Grilled peppers, onions, cheddar and jack cheese, sour cream, avocado, C3 signature salsa	\$3
Chicken Tenders Home-style fried chicken, ranch dipping sauce	\$3
Coconut Shrimp Golden fried shrimp, sweet Thai chili sauce	\$3
Caprese Skewers Stacked fresh mozzarella ball, leaf of basil and grape tomato. Drizzled with balsamic glaze	\$3
Salmon Cucumber Cups Bite size cucumber cups filled with smoked salmon and herbed cream cheese	\$3

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Hors D'oeuvres

Serves 25 guests (half orders add 20%)

Vegetable Crudite Seasonal vegetables, homemade ranch dip	\$75
Bruschetta Toasted crostini, olive oil, balsamic, tomato, basil, parmesan cheese	\$94
Fresh Fruit Seasonal fruit, chocolate fondue sauce	\$120
Shrimp Cocktail Iced shrimp, tangy cocktail sauce, lemon	\$140
Mediterranean Platter Roasted garlic hummus, marinated olives, vegetable crudité, pita	\$120
Ploughman's Platter Imported & domestic cheese, crostini, seasonal cut fruit, mixed nuts	\$150
Cheese & Charcuterie Local gourmet cheese selection, cured Italian meats, traditional deli meats, marinated olives, sun-dried tomato, gourmet crackers, crostini	\$215