



## CATERING MENU

15575 Jimmy Durante Boulevard  
Del Mar, California 92014

At Hilton San Diego/ Del Mar we aspire to meet your every culinary need. By creating relationships with local farms and vendors, we are able to provide our guests with the freshest seasonal ingredients available, all while supporting the community and lowering our ecological impact. By locally sourcing and producing all our menu items, we are able to accommodate any diet specification or food allergy. Our Farm to Table mentality allows us the ability to customize your function or event to showcase the foods and beverages native to Southern California. Whether you are hosting a business meeting or a cocktail party, our staff will provide you with impeccable service and an amazing product.

Thank you for choosing Hilton San Diego/Del Mar  
We look forward to working with you!

### **CUSTOM MENUS**

Our catering and culinary teams are always happy to customize menus. Please speak with your Catering or Conference Services manager for details. The Hilton San Diego/Del Mar does not accommodate outside catering.

### **FOOD AND BEVERAGE ARRANGEMENTS**

All arrangements should be made 14 days prior to the event date. Requests for menu substitutions are subject to approval from the Chef and may incur additional charges.

All food and beverage charges shall be subject to a 24% service charge and applicable taxes for all events.

### **FOOD AND BEVERAGE GUIDELINES**

Please note that all main course menus are based on 90 minutes of continuous service. Due to health standards, perishable items may not be left out for consumption beyond this timeframe without charges for freshly made items on consumption. The hotel does not provide for to-go boxes for any unconsumed items.

### **GUARANTEE AGREEMENT**

A guarantee of attendance is due 72 hours prior to the event. Due to purchasing and staffing requirements, guarantees may not be lowered after that time. Standard overage seating is 5% up to 100 and 2% over 100, based on reasonable consumption. Additional offerings within the final guarantee window is based on availability and not guaranteed. Final guarantee must include vegetarian options and special dietary requests.

Please note that the Hilton San Diego/Del Mar follows all federal and California state laws regarding the legal drinking age and does reserve the right to withhold service of alcohol based upon levels of consumption as determined by the hotel. It is recommended that you inform all guests who are under the age of 35 years to ensure that they have a legal form of identification with them at all events to present as requested.

The hotel does not permit any outside alcohol to be brought into private event functions, with the exception of wine. A corkage fee will apply.

### **REFRESHMENT BREAKS**

Refreshment breaks are designed and priced for 60 minutes of service. Consumption charges will be incurred for breaks schedule for longer than 60 minutes.

### **REQUESTS FOR MULTIPLE ENTRÉES (PLATED)**

Multiple entrée selections are permitted with proper notice. A group may choose up to three entrée selections. To ensure the best service for your group we recommend the same first course(s) and dessert for each guest. Final guarantee of each item serviced is due 72 hours prior to the event.

The client is responsible for providing color or symbol coded place cards denoting each guest's entrée choice. If final number and guarantees are not provided, or if a "choice-on-site" is requested, menu cost will increase by \$10.00 per person.

### **CHEF-ATTENDED STATIONS**

A chef attendant fee of \$150 is required for each Chef, based on 90 minutes of service.

### **BARTENDER SERVICE**

A bartender fee of \$150.00 is required for each bartender. One bartender is required for every 75 guests.

### **ROOM SET UP FEE**

Room set up requirements will be outline in your Banquet Event Order(s). If there is a fluctuation in the number of attendees or a change to set up instructions after the Hotel has received signed BEOs, additional labor fees will apply. Standard labor change fees begin at \$150.

Please visit our website for more information.  
[www.delmarhilton.com](http://www.delmarhilton.com)

Updated December 2016

\*All Prices Subject to Change

\*Menu Prices are Exclusive of 24% Service Charge and 7.75% Sales Tax

## A LA CARTE

We Proudly Serve Starbucks Regular and Decaffeinated Coffee	\$74 per gallon
Regular and Decaffeinated Coffee	\$64 per gallon
Tazo® Tea Service	\$64 per gallon
Bottled Sparkling Water or Still Water	\$4 each
Coconut Water	\$6 each
Iced Tea	\$44 per gallon
Assorted Soft Drinks	\$4 each
Individual Assorted Fruit Juices	\$4 each
Bottled Smoothies	\$8 each
Lemonade	\$44 per gallon
Starbucks Bottled Frappuccino	\$6 each
Hot Chocolate	\$60 per gallon
Red Bull	\$5 each
Sports Drinks	\$5 each

\*Additional Beverage Options Available Upon Request\*

Assorted Whole Fruit	\$3 each
Assorted Freshly Baked Cookies	\$38 per dozen
Chocolate Fudge Brownies	\$38 per dozen
Assorted Bagels with Cream Cheese	\$45 per dozen
Assorted Breakfast Danish	\$45 per dozen
Assorted Scones	\$45 per dozen
Croissants	\$45 per dozen
Warm Pretzels with Assorted Artisan Mustard	\$56 per dozen
Chocolate Dipped Strawberries	\$48 per dozen
Fruit Kabobs	\$48 per dozen
Freshly Popped Popcorn with Seasonings	\$5 per person
Trail Mix Shooters	\$5 per person
Individual Artisan Chips and Pretzels	\$5 each
Assorted Candy Bars	\$42 per dozen
Assorted Granola and Breakfast Bars	\$5 each
Assorted Individual Fruit Yogurts	\$48 per dozen
House Made Tortilla Chips with Salsa and Guacamole	\$10 per person
Seasonal Sliced Fruit and Berries	\$7 per person

Updated December 2016

\*All Prices Subject to Change

\*Menu Prices are Exclusive of 24% Service Charge and 7.75% Sales Tax

## **BREAK SERVICE**

Minimum of 15 guests. Maximum 60 Minutes of Service

<b>Solana Beach Break</b>	\$16 per person
Seasonal Whole Fruit Granola Bars Assorted Individual Yogurts Bottled Waters and Assorted Juices Coffee and Tazo® Tea Selection	
<b>Smooth Sailing</b>	\$19 per person
Assorted Individual Yogurt Parfaits Seasonal Whole Fruit Bottled Waters, Assorted Juices and Coconut Water Coffee and Tazo® Tea Selection	
<b>Torrey Pines Nature Hike</b>	\$20 per person
Seasonal Whole Fruit Granola Bars, Candy Bars, Trail Mix Sports Drinks and Assorted Soft Drinks	
<b>Sweet Treats Break</b>	\$18 per person
Freshly Baked Cookies and Brownies Granola Bars and Candy Bars Bottled Waters and Assorted Soft Drinks Coffee and Tazo® Tea Selection	
<b>Del Mar Fair Break</b>	\$19 per person
Giant Warm Pretzels with Assorted Mustards Freshly Popped Popcorn with Seasonings Rice Crispy Treats Bottled Waters and Assorted Soft Drinks	
<b>From The Garden</b>	\$18 per person
Crudités with Seasonal Hummus Pita Bread Iced Tea and Lemonade Fresh Fruit Salad with Honey and Mint	

Updated December 2016

\*All Prices Subject to Change

\*Menu Prices are Exclusive of 24% Service Charge and 7.75% Sales Tax

## **MEETING PACKAGES**

Minimum of 10 Guests. Maximum 60 Minutes of Service

### **Seaside Beach Package**

\$32 per person

#### **Continental Breakfast**

Muffins, Breakfast Breads and Bagels with Cream Cheese  
Sweet Butter, Marmalade and Fruit Anglaises  
Seasonal Sliced Fruit and Berry Display  
Assorted Juices  
Coffee and Tazo® Tea Selection

#### **Morning Beverage Refresh**

Coffee and Tazo® Tea Selection

#### **Afternoon Break**

Freshly Baked Cookies  
Bottled Waters and Assorted Soft Drinks  
Coffee and Tazo® Tea Selection

### **Del Mar Shores Package**

\$70 per person

#### **Continental Breakfast**

Muffins, Breakfast Breads and Bagels with Cream Cheese  
Sweet Butter, Marmalade and Fruit Anglaises  
Seasonal Sliced Fruit and Berry Display  
Assorted Juices  
Coffee and Tazo® Tea Selection

#### **Morning Beverage Refresh**

Assorted Granola Bars  
Coffee and Tazo® Tea Selection

#### **Solana Beach Executive Lunch Buffet**

Field Lettuce Salad with Cherry Tomatoes, Croutons and Balsamic Vinaigrette  
Grilled Chicken Breast with Whole Grain Mustard Sauce  
Roasted Yukon Gold Potatoes, Seasonal Vegetables with Olive Oil and Fresh Herbs  
Artisan Breads  
Chocolate Cake  
Coffee and Tazo® Tea Selection  
Iced Tea

#### **Afternoon Break**

Trail Mix Shooters  
Bottled Waters and Assorted Soft Drinks  
Coffee and Tazo® Tea Selection

Updated December 2016

\*All Prices Subject to Change

\*Menu Prices are Exclusive of 24% Service Charge and 7.75% Sales Tax

## MEETING PACKAGES (CONTINUED)

Minimum of 10 Guests. Maximum 60 Minutes of Service

### Ocean View Package

\$76 per person

#### Continental Breakfast

Muffins, Breakfast Breads and Bagels with Cream Cheese  
Sweet Butter, Marmalade and Fruit Anglais  
Seasonal Sliced Fruit and Berry Display  
Assorted Juices  
Coffee and Tazo® Tea Selection

#### Morning Beverage Refresh

Assorted Granola Bars  
Assorted Individual Yogurt Parfaits  
Coffee and Tazo® Tea Selection

#### Beach Picnic Executive Lunch Buffet

Baby Spinach Salad, Granny Smith Apples, Sliced Almonds, Feta and Citrus Vinaigrette  
Grilled Steak Wrap with Caramelized Onions, Grilled Mushrooms and Pepper Jack Cheese  
Chicken Caesar Wrap with Grilled Chicken Breast, Parmesan Cheese and Crisp Romaine  
Individual Bags of Chips  
Lemon Bars  
Iced Tea  
Coffee and Tazo® Tea Selection

#### Afternoon Break

Trail Mix Shooters  
Freshly Popped Popcorn with Seasonings  
Bottled Waters and Assorted Soft Drinks  
Coffee and Tazo® Tea Selection

#### Bacon and Eggs

Upgrade to \$4 per person

Updated December 2016

\*All Prices Subject to Change

\*Menu Prices are Exclusive of 24% Service Charge and 7.75% Sales Tax

## **BREAKFAST**

Maximum 90 Minutes of Service per Meal Period  
Served with Assorted Juices, Freshly Brewed Regular and Decaffeinated Coffee and  
Tazo® Tea Selection

**Continental Breakfast** \$23 per person

Muffins, Breakfast Breads and Bagels with Cream Cheese  
Sweet Butter, Marmalade and Fruit Anglaises  
Seasonal Fruit and Berry Display

**Healthy Continental Breakfast** \$28 per person

Muffins, Breakfast Breads and Bagels with Cream Cheese  
Sweet Butter, Marmalade and Fruit Anglaises  
Seasonal Sliced Fruit and Berry Display  
Build Your Own Parfait Bar: Low-Fat Yogurt with House Made Granola and Dried Fruit  
Oatmeal with Cream, Sliced Bananas, Strawberries, Brown Sugar, Dried Fruit and Honey

**Bacon and Eggs Breakfast Buffet** \$30 per person

Muffins, Breakfast Breads and Bagels with Cream Cheese  
Sweet Butter, Marmalade and Fruit Anglaises  
Seasonal Sliced Fruit and Berry Display  
Scrambled Farm Fresh Eggs, Applewood Smoked Bacon and Traditional Pork Link Sausage  
Yukon Gold Griddled Potatoes

**On the Go Breakfast Buffet** \$32 per person

Muffins, Breakfast Breads and Bagels with Cream Cheese  
Sweet Butter, Marmalade and Fruit Anglaises  
Seasonal Whole Fruit  
Breakfast Burritos with Scrambled Eggs, Ham, Pepper Jack, Potatoes and Pico de Gallo wrapped in  
a Spinach Tortilla  
Black Beans with White Cheddar Cheese  
Yukon Gold Griddled Potatoes  
House Made Salsa

**Healthy Beach Break Breakfast Buffet** \$36 per person

Seasonal Fruit and Berry Display  
Oatmeal with Cream, Sliced Bananas, Strawberries, Brown Sugar, Dried Fruit and Honey  
Applewood Smoked Bacon and Turkey Sausage  
Sliced Tomatoes and Cottage Cheese  
Scrambled Egg Whites with Spinach, Feta and Tomatoes on an English Muffin

Updated December 2016

\*All Prices Subject to Change

\*Menu Prices are Exclusive of 24% Service Charge and 7.75% Sales Tax

## **BREAKFAST ENHANCEMENTS**

Add to any Breakfast Buffet or Plated Breakfast Selection

Scrambled Farm Fresh Eggs	\$4 per person
Hard Boiled Eggs	\$4 per person
Turkey Bacon	\$4 per person
Applewood Smoked Bacon	\$4 per person
Turkey Sausage	\$4 per person
Traditional Pork Link Sausage	\$4 per person
<b>Breakfast Wrap</b>	\$6 per person
Scrambled Farm Fresh Eggs, Traditional Pork Link Sausage, Potatoes and Cheddar Cheese	
<b>Veggie Breakfast Wrap</b>	\$6 per person
Scrambled Farm Fresh Eggs, Potatoes, Grilled Veggies and Monterey Jack Cheese	
<b>Breakfast Wrap with a Kick</b>	\$6 per person
Scrambled Farm Fresh Eggs, Spicy Chorizo Sausage, Potatoes, Pepper Jack Cheese and Salsa Fresca	
<b>Croissant Sandwich</b>	\$6 per person
Flaky Croissant with Applewood Smoked Bacon, Scrambled Farm Fresh Eggs and Cheddar Cheese	
<b>Oatmeal</b>	\$6 per person
Oatmeal with Cream, Sliced Bananas, Strawberries, Brown Sugar, Dried Fruits and Honey	
<b>Frittatas - Select up to 3 items:</b>	\$8 per person
Grilled Chicken, Goat Cheese, Sun-Dried Tomatoes, Feta Cheese, Baby Spinach, Artichoke, Cheddar Cheese, Onions, Green Peppers, Ham, Spinach, or Bacon	
<b>Omelet Station</b>	\$15 per person
Cheddar Cheese, Onions, Green Peppers, Ham, Spinach and Mushrooms	
<b>Smoked Salmon</b>	\$10 per person
Smoked Salmon with Sliced Red Onion, Capers, Cream Cheese and Mini Bagels	

Updated December 2016

\*All Prices Subject to Change

\*Menu Prices are Exclusive of 24% Service Charge and 7.75% Sales Tax



## **BRUNCH**

A \$150 fee will be applied for groups less than 30. Maximum 90 Minutes of Service.  
Served with Assorted Juices, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee and  
Tazo® Tea Selection

### **Del Mar Sunrise Brunch**

\$40 per person

Muffins, Breakfast Breads and Bagels with Cream Cheese  
Sweet Butter, Marmalade and Fruit Anglais  
Seasonal Sliced Fruit and Berry Displays  
House Made Granola  
Brioche French Toast with Warm Strawberry Anglais  
Frittatas with Feta, Spinach and Artichoke Hearts  
Applewood Smoked Bacon and Traditional Pork Link Sausage  
Yukon Gold Griddled Potatoes

### **Solana Sunshine Brunch**

\$46 per person

Muffins, Breakfast Breads and Bagels with Cream Cheese  
Sweet Butter, Marmalade and Fruit Anglais  
Seasonal Sliced Fruit and Berry Display  
Spinach Salad with Granny Smith Apples, Candied Walnuts, Feta and Cider Vinaigrette  
Herb Roasted Chicken or Grilled Tri-Tip Steak  
Smoked Salmon with Sliced Red Onion, Capers, Cream Cheese and Mini Bagels  
Brioche French Toast with Warm Strawberry Anglais  
Frittatas with Feta, Spinach and Artichoke Hearts  
Applewood Bacon and Traditional Pork Link Sausage  
Eggs Benedict with Crispy Prosciutto and Hollandaise Sauce  
Yukon Gold Griddled Potatoes

Updated December 2016

\*All Prices Subject to Change

\*Menu Prices are Exclusive of 24% Service Charge and 7.75% Sales Tax

# **BUILD YOUR OWN MIMOSA AND BLOODY MARY BAR**

Minimum 30 Guests. Maximum 90 Minutes of Service

## **The Adventure**

Experience the diversity and depth of Hilton San Diego/Del Mar's handcrafted beverage program while exploring your Bloody Mary and Mimosa creating skills. Learn the flavor dynamics when Bloody Mary's and Mimosas are taken to the next level, by using fresh local fruit juices, creative infusions and mixes, local farmers market fruits and vegetables, flavorful hot sauce and exclusive garnishes.

## **Includes**

Menu includes the spirits and bubbles of your choice, house-made Bloody Mary mix, tomato juice, fresh squeezed lemon and lime juice, house-made Mimosa mix, orange juice, pineapple juice, cranberry juice, fruits and vegetables from local farmers market. Condiments include Worcestershire, salt, pepper, celery salt, garlic salt, A-1, and various local hot sauces.

## **SPIRITS AND BUBBLES**

Choice of Three:

\$20 per person

Svedka Vodka	Smirnoff Vodka	Opera Prima Brut
Jalapeño Infused Vodka	Beefeater Gin	Wycliff Sparkling Wine
Peppercorn Infused Vodka	Pickle Infused Gin	La Marca Prosecco
Bacon Infused Vodka		

\*Upgraded Spirits and Bubbles Available. Pricing Varies\*

Add Only Mimosas:

House Bubbles

\$12 per person

Custom Packages Available - Pricing Upon on Request

Updated December 2016

\*All Prices Subject to Change

\*Menu Prices are Exclusive of 24% Service Charge and 7.75% Sales Tax

## **BOXED LUNCH**

Each To-Go Box Lunch Contains Fresh Whole Fruit, Cookie, Bag of Chips and Bottled Water or Soft Drink

Max Selection of 3 Sandwiches

**Chicken Breast** \$34 per person  
Grilled Chipotle-Marinated Chicken Breast with Cilantro Aioli, Roasted Pepper Relish and Arugula on Focaccia

**House Roasted Beef** \$36 per person  
Roast Beef and Cheddar Cheese with Horseradish Cream, Grilled Red Onions and Arugula on Focaccia

**Ham and Brie** \$36 per person  
Ham and Brie with Sweet and Spicy Mustard on Baguette

**House Roasted Turkey** \$34 per person  
Fresh Roasted Turkey Breast with Cranberry-Orange Relish, Mayo and Watercress on Focaccia

**Chicken Wrap** \$34 per person  
Grilled Chicken Breast with Crisp Romaine Lettuce, Caesar Dressing and Shaved Parmesan Cheese Wrapped in a Flour Tortilla

**Veggie Wrap** \$30 per person  
Romaine, Feta, Grilled Veggies, Sun-Dried Tomato Aioli Wrapped in a Red Pepper Tortilla

+\$10 per person for Additional Selections

Updated December 2016

\*All Prices Subject to Change

\*Menu Prices are Exclusive of 24% Service Charge and 7.75% Sales Tax

## LUNCH BUFFET

A \$150 fee will be applied for groups less than 25. Maximum 90 Minutes of Service.  
Served with Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee and Tazo® Tea Selection

### **Del Mar Deli\*\*** \$36 per person

Field Lettuce Salad with Cherry Tomatoes, Croutons and White Balsamic Vinaigrette  
Traditional Potato Salad  
Assorted Display of Sliced Ham, Smoked Turkey and Roast Beef  
Variety of Sliced Cheeses  
Trays of Condiments to Include Pickles, Lettuce, Onions, Tomatoes, Mayonnaise, Mustard, Dijon Mustard and Horseradish  
Deli Rolls and Sliced Bread  
Individual Bags of Chips  
Freshly Baked Cookies and Brownies  
Enhancement: Seasonal Soup +\$4 per person

### **Solana Beach Picnic\*** \$40 per person

cK-Pesto Pasta Salad  
Fresh Fruit Salad  
Asian Beef Wrap with Grilled Marinated Tri-Tip, Crispy Rice Noodles, Napa Cabbage, Bell Peppers, Julienne Carrots, Cashews and Asian Dressing  
Chicken Caesar Wrap with Grilled Marinated Chicken Breast, Shaved Parmesan Cheese and Crisp Romaine  
Grilled Veggie Wrap with Romaine, Feta, Grilled Veggies, Sun-Dried Tomatoes and Pesto Aioli  
Individual Bags of Chips  
Apple Bars

### **Cardiff Reef** \$46 per person

Spinach Salad with Granny Smith Apples, Candied Walnuts, Feta and Cider Vinaigrette  
Roasted Asparagus Salad with Lemon-Caper Vinaigrette  
Grilled Chicken Breast with Choice of Sauce  
Roasted Yukon Gold Potatoes Garlic and Italian Parsley  
Seasonal Vegetables with Olive Oil and Fresh Herbs  
Artisan Breads and Specialty Butter  
Chocolate Cake  
Enhancement: Grilled Salmon +\$6 per person

#### **Sauces:**

Creamy Sundried Tomato Sauce  
Lemon Butter  
Whole Grain Mustard Sauce

\* Can be modified to Accommodate Vegetarian/Vegan Dietary Restrictions  
\*\*Can be selected for groups under 25 without additional fee

Updated April 2016

\*All Prices Subject to Change

\*Menu Prices are Exclusive of 24% Service Charge and 7.75% Sales

## LUNCH BUFFET (CONTINUED)

A \$150 fee will be applied for groups less than 25. Maximum 90 Minutes of Service.

Served with Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee and Tazo® Tea Selection

### **Beach Cookout** \$46 per person

Herb Spoon Bread  
Mixed Green Salad with Sliced Cucumber, Cherry Tomato and Red Onion  
Whole Grain Mustard Potato Salad  
Creamed Corn  
Slow Roasted Beef Brisket Glazed  
Barbeque Chicken Breast  
S'mores Bars

### **Old Town\*** \$48 per person

Caesar Salad with Chili- Lime Caesar Dressing and Ancho Croutons  
Chipotle Grilled Chicken and Grilled Steak Fajitas with Local Corn Tortillas  
Mojito Salsa and Tomatillo Salsa  
Ranchero Style Beans (Vegetarian upon Request)  
Roasted Poblano Chile Rice (Vegetarian)  
Guacamole, Sour Cream and Pico de Gallo  
Tres Leches and Wedding Cookies  
+Add Vegetarian Fajitas for an additional \$4 per person

### **Opa** \$48 per person

Antipasto Display with Pita Bread and Assorted Hummus  
Greek Salad with Sliced Tomatoes, Sliced Cucumbers, Red Onions, Feta Cheese and Olives  
Beef Souvlaki, Chicken Souvlaki and Vegetable Kebabs  
Served with Tzatziki Sauce, Rice Pilaf and Falafel  
Build Your Own Gyro- Sliced Lamb, Fresh Onion, Fresh Tomato, Tzatziki Sauce and Pita Bread  
Baklava

\* Can be modified to Accommodate Vegetarian/Vegan Dietary Restrictions

\*\*Can be selected for groups under 25 without additional fee

Updated December 2016

\*All Prices Subject to Change

\*Menu Prices are Exclusive of 24% Service Charge and 7.75% Sales

## LUNCH BUFFET (CONTINUED)

A \$150 fee will be applied for groups less than 25. Maximum 90 Minutes of Service.

Served with Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee and Tazo® Tea Selection

### **Build Your Own Burger Buffet** \$42 per person

Field Lettuce Salad with Cherry Tomatoes, Croutons and Sherry Vinaigrette

Cole Slaw

Onion Rings and French Fries

Hamburger Buns

Beef, Turkey or Veggie Patties

Trays of Condiments to Include: Lettuce, Tomatoes, Bacon, Caramelized Onions, Sautéed

Mushrooms, Jalapeños, Pickle Chips, Sliced Cheeses, cK Sauce

Assorted Ice Cream Bars

Enhancement: Sesame Seed Buns or Pretzel Buns +\$2 per person

### **Farmers Market Salad Bar** \$45 per person

Seasonal Soup

Assorted Greens

Seasonal Toppings to Include: Tomatoes, Roasted Corn, Cucumbers, Beets, Chickpeas, Black Olives, Carrots, Red Onions and Croutons

Dressings to Include: Champagne Vinaigrette, Scratch Ranch, Oil & Vinegar

Grilled Chicken

Baked Crispy Tofu

Lemon Bar

\* Can be modified to Accommodate Vegetarian/Vegan Dietary Restrictions

\*\*Can be selected for groups under 25 without additional fee

Updated December 2016

\*All Prices Subject to Change

\*Menu Prices are Exclusive of 24% Service Charge and 7.75% Sales

## PLATED LUNCH

Served with Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee and Tazo® Tea Selection

### SELECT ONE SALAD

Caesar Salad with Shaved Parmesan and Sourdough Croutons  
Seasonal Mixed Greens with Cherry Tomatoes, Crumbled Bleu Cheese and Sherry Vinaigrette  
Spinach Salad with Granny Smith Apples, Candied Walnuts, Feta Cheese and Cider Vinaigrette  
Field Lettuces with Cherry Tomatoes, Croutons and White Balsamic Vinaigrette  
The "Wedge": Chilled Iceberg Lettuce, Cherrywood Bacon Bits a Tomato Wedge and House Bleu Cheese Dressing

### SELECT ONE STARCH AND ONE VEGETABLE

Wild Rice Pilaf  
Roasted Potatoes  
Yukon Gold Buttermilk Smashed Potatoes  
Gratin Potatoes - Choice of Bleu Cheese or Gruyere Cheese  
Grilled Asparagus  
Roasted Root Vegetables  
Blue Lake Beans

### SELECT ONE ENTRÉE

**Vegan Napoleon Stack**  
Seasonal Sliced Vegetables, Grilled and Stacked atop a Portobello Mushroom \$34 per person

**Chicken Picatta**  
Lemon, Garlic and Capers \$34 per person

**Chicken Marsala**  
Wild Mushrooms and Sautéed Onions \$34 per person

**Salmon**  
Pan Seared with Lemon Cream Sauce \$36 per person

**Petit Filet Mignon**  
6 oz Filet with Roasted Shallot-Cabernet Sauce \$45 per person

### SELECT ONE DESSERT

Bread Pudding	Lemon Bars
Tiramisu	Chocolate Cake
Seasonal Cheesecake	S'mores Bars
Carrot Cake	

Updated December 2016

\*All Prices Subject to Change

\*Menu Prices are Exclusive of 24% Service Charge and 7.75% Sales

## HORS D' OEUVRES

### **SPECIALTY DISPLAYS**

Maximum 90 Minutes of Service

<b>Fruit</b> Sliced Seasonal Fruit and Berries	\$10 per person
<b>Crudités</b> Crisp Seasonal Vegetables with Buttermilk Ranch Dip, Herb Dip and Hummus	\$10 per person
<b>Cheeses</b> Imported and Domestic Cheese with Sliced Baguette, Table Crackers, Grapes and Seasonal Berries	\$13 per person
<b>Antipasto</b> Sliced Italian Cured Meats, Giardiniera, Assorted Breads and Crackers	\$14 per person
<b>Bruschetta Bar</b> Traditional Bruschetta, Caprese Bruschetta, Roasted Mushroom and Squash Bruschetta	\$15 per person
<b>Grand Antipasto/Cheese Display</b> Charcuterie, Giardiniera, Mixed Olives, Imported and Local Cheeses Served with Artisan Bread and Crackers	\$28 per person

Updated December 2016

\*All Prices Subject to Change

\*Menu Prices are Exclusive of 24% Service Charge and 7.75% Sales



## HORS D' OEUVRES (CONTINUED)

### TRAY PASSED

25 Piece Minimum

#### COLD

Antipasto Skewer with Marinated Artichoke Hearts, Fresh Mozzarella, Kalamata Olives and Roasted Red Peppers	\$5 per piece
Port Braised Pears, Point Reyes Bleu Cheese and Candied Walnuts on a Crostini	\$6 per piece
Caprese Skewer with Balsamic Vinaigrette	\$5 per piece
Prosciutto Wrapped Asparagus with Balsamic Syrup	\$5 per piece
Shrimp Cocktail Shooter	\$5 per piece
Bite Size BLT Sandwich	\$6 per piece
Scottish Smoked Salmon with Chive Cream Cheese and Capers on a Crostini	\$6 per piece
Beef Tenderloin, Bourbon Onion Jam and Chive Goat Cheese on a Crostini	\$6 per piece
Ahi Tartar, Seaweed Salad and Melon Relish on Wonton Crisp	\$6 per piece
Thai Spiced Chicken with Cashews and Sweet Chili Sauce on Wonton Crisp	\$6 per piece

#### HOT

Spinach and Feta Phyllo Crisps	\$5 per piece
Poblano Chile Quesadilla	\$5 per piece
Pork Pot Stickers with Soy Ginger Dipping Sauce	\$5 per piece
Tandoori Chicken Skewer	\$5 per piece
Kalbi Beef Skewers with Spicy Cabbage Salad	\$5 per piece
Chicken Suiza Tostada with Tomatillo Shredded Chicken, Cotija and Pico de Gallo	\$5 per piece
Crispy Coconut Shrimp with Orange Marmalade Sauce	\$6 per piece
Spiced Braised Pork Belly Skewer with Blackberry Preserves	\$6 per piece
Ancho Chile Crab Cakes with Meyer Lemon and Chilled Dill Remoulade	\$6 per piece
Phyllo Purses with Beef, Gouda and Roasted Red Pepper	\$6 per piece

Updated December 2016

\*All Prices Subject to Change

\*Menu Prices are Exclusive of 24% Service Charge and 7.75% Sales

## **SPECIALTY RECEPTION STATIONS**

Minimum 25 Guests. Maximum 90 Minutes of Service  
Select 3 Specialty Reception Items for Dinner Event  
Dinner Events Include Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee and  
Tazo Tea Selection

<b>Mashed Potato Station</b>	\$15 per person
Adorn your own Mashed Potatoes with Assorted Toppings to Include: Bacon Crumbles, Broccoli, Diced Tomatoes, Jalapeños, Bleu and Cheddar Cheeses and Sour Cream	
<b>Farmers Market Salad Bar</b>	\$16 per person
Customize your own Salad with local seasonal fresh produce from our Del Mar Farmers Market with Assorted Vegetables and House Ranch Dressing	
<b>Pasta Station</b>	\$20 per person
Penne and Fettuccini Pasta with selection of Italian Sausage, Chicken, Vegetables, Marinara, and Pesto Cream Sauce. Served with Grated Parmesan Cheese and Garlic Bread Enhancement: Seasonal Ravioli +\$3 per person	
<b>Taco Station</b>	\$22 per person
Variety of Carnitas, Carne Asada and Grilled Chicken with Poblano Chiles, Assorted Salsas, Guacamole and Sour Cream. Served with Local Fresh Tortillas and Tortilla Chips	
<b>Slider Station</b>	\$23 per person
Variety of Pulled Pork, Grilled Chicken and Beef Sliders. Served on Mini Brioche Buns. Condiments to Include, Sliced Cheese, Lettuce, Tomatoes, Red Onions and Pickles. Served with Coleslaw.	
<b>Wok You*</b>	\$25 per person
Garlic Shrimp, Lemon Grass Chicken, Stir Fried Asian Vegetables, Chili Long Beans, Udon Noodles and Jasmine Rice served with a Trio of Peanut Sauce, Stir-Fry Sauce, and Thai Coconut Sauce	
<b>Dessert Station</b>	\$15 per person
Variety of Cakes, Cookies, Brownies and Chocolate Covered Strawberries	

## **CARVING STATION**

<b>House Roast Turkey*</b>	\$13 per person
Served with Cranberry-Orange Relish and Brioche Rolls	
<b>Brined Pork Loin*</b>	\$14 per person
Served with Fruit Chutney and Brioche Rolls	
<b>Roasted Prime Rib*</b>	\$18 per person
Served with Creamy Horseradish Sauce and Brioche Rolls	
<b>Cedar Plank Scottish Salmon*</b>	\$18 per person
Served with Brioche Rolls	
<b>Beef Tenderloin*</b>	\$20 per person
Served with choice of Creamy Horseradish Sauce or Cabernet Demi-Glace and Brioche Rolls	

\*Chef Attendant Required | \$150 Chef Attendant Fee per 90 Minutes of Service

Updated December 2016

\*All Prices Subject to Change

\*Menu Prices are Exclusive of 24% Service Charge and 7.75% Sales

## **DINNER BUFFETS**

A \$150 fee will be applied for groups less than 30. Based on 90 Minutes of Service.  
Includes Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee and Tazo® Tea Selection

### **Flavor of Old Town\*** \$58 per person

Caesar Salad with Chili- Lime Caesar Dressing and Ancho Croutons  
Fresh Salsa and House Made Tortilla Chips  
Chipotle Grilled Chicken and Grilled Skirt Steak Fajitas with Local Corn Tortillas  
Mango Mojito Salsa and Green Tomatillo-Avocado Salsa  
Ranchero Style Beans (Vegetarian upon Request)  
Roasted Poblano Chile Rice (Vegetarian)  
Cheese Enchiladas  
Chicken Tortilla Soup  
Guacamole, Sour Cream and Pico de Gallo  
Tres Leches Cake and Wedding Cookies

### **North County Experience** \$65 per person

Fresh Baked Rolls and Butter  
Caesar Salad with Shaved Parmesan and Croutons  
Chilled Penne Pasta Salad with Tomatoes, Basil and White Balsamic Vinaigrette  
Chicken Picatta with Lemon, Garlic and Capers  
Seasonal Local White Fish with Spanish Red Pepper Pesto  
Seasonal Vegetables with Olive Oil and Fresh Herbs  
Roasted Yukon Gold Potatoes with Garlic and Italian Parsley  
Chocolate Cake with Raspberry Sauce

### **Taste of Little Italy\*** \$65 per person

Fresh Caesar Salad with Sourdough Croutons  
Chicken Parmesan  
Parsley Butter Linguini  
Chef Marco's Famous Meatballs Marinara Sauce  
Seasonal Vegetables with Garlic and Olive Oil  
Fresh Garlic Bread  
Tiramisu

### **Day at the Track** \$78 per person

Freshly Baked Rolls and Butter  
Seasonal Fruit and Berry Display  
Spinach Salad with Granny Smith Apples, Candied Walnuts, Feta Cheese and Cider Vinaigrette  
Orecchiette Pasta Salad with Bay Shrimp, Asparagus, Cherry Tomatoes and Lemon Basil Dressing  
Blue Lake Green Beans with Caramelized Onions  
Grilled Chicken Breast with Whole Grain Mustard Sauce  
Cabernet Braised Beef Short Ribs  
Grilled Salmon with Romesco Sauce  
Roasted Yukon Gold Potatoes with Garlic and Italian Parsley  
Seasonal Crisps

\*Can be modified to accommodate vegetarian and vegan dietary restrictions

Updated December 2016

\*All Prices Subject to Change

\*Menu Prices are Exclusive of 24% Service Charge and 7.75% Sales

## PLATED DINNER

Served with Dinner Rolls and Butter  
Includes Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee and Tazo® Tea Selection

### SELECT ONE SOUP OR SALAD

Caesar Salad with Shaved Parmesan and Sourdough Croutons  
Seasonal Mixed Greens with Cherry Tomatoes, Julienne Carrots and Sherry Vinaigrette  
Field Lettuces with Cherry Tomatoes, Julienne Carrots, Croutons and White Balsamic Vinaigrette  
Spinach Salad with Granny Smith Apples, Candied Walnuts, Feta Cheese and Cider Vinaigrette  
The "Wedge": Chilled Iceberg Lettuce, Cherrywood Bacon Bits a Tomato Wedge and House Bleu Cheese Dressing  
Tomato Soup with Fresh Basil Forest Mushroom Bisque  
New England Style Clam Chowder  
Italian Minestrone Soup with Pastini  
Potato Leek Soup with Parmesan Croutons  
Roasted Garlic and Smoked Bacon Soup

### SELECT ONE STARCH AND ONE VEGETABLE

Wild Rice Pilaf Roasted Potatoes  
Yukon Gold Buttermilk Smashed Potatoes  
Gratin Potatoes - Choice of Bleu Cheese or Gruyere Cheese  
Blue Lake Beans  
Grilled Asparagus  
Roasted Root Vegetables

### SELECT ONE ENTRÉE

<b>Vegan Napoleon Stack</b>	\$50 per person
Seasonal Sliced Vegetables, Grilled and Stacked atop a Portobello Mushroom	
<b>Chicken</b>	\$52 per person
Stuffed Chicken Breast with Prosciutto and Asiago	
<b>Pork</b>	\$52 per person
Slow Roasted Pork Loin and Luxardo Cherry Sauce	
<b>Salmon</b>	\$56 per person
Grilled Salmon with Yellow Pepper Butter Sauce or Romesco Sauce	
<b>Prawn</b>	\$59 per person
Scampi with a Garlic-Lemon Butter Sauce	
<b>Filet Mignon</b>	\$69 per person
Grilled with a Cabernet Demi-Glace	

Updated December 2016

\*All Prices Subject to Change

\*Menu Prices are Exclusive of 24% Service Charge and 7.75% Sales

## **PLATED DINNER (CONTINUED)**

Served with Dinner Rolls and Butter

Includes Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee and Tazo® Tea Selection

### **SELECT ONE ENTRÉE**

Duo of Chicken Breast and Salmon \$70 per person  
Grilled with a Lemon Caper Butter Sauce

Duo of Chicken Breast and Filet Mignon \$74 per person  
Grilled with a Whole Grain Mustard Sauce

Duo of Filet Mignon and Prawns \$76 per person  
Filet Grilled with a Cabernet Demi-Glace  
Prawns Topped with a Garlic-Lemon Butter Sauce

### **SELECT ONE DESSERT**

Bread Pudding  
Tiramisu  
Seasonal Cheesecake  
Carrot Cake

Lemon Bars  
Chocolate Cake  
S'mores Bars

Updated December 2016

\*All Prices Subject to Change

\*Menu Prices are Exclusive of 24% Service Charge and 7.75% Sales

## SPIRITS

	<b>Hosted Bar</b>	<b>Cash Bar</b>
<b>Well Drinks:</b> Svedka Vodka, New Amsterdam Gin, Cruzan Light Rum, Cimarron Tequila Blanco, Jim Beam Bourbon, Grant's Scotch, E&J Brandy	\$9	\$11
<b>Premium Brands:</b> Absolut Vodka, Tanqueray Gin, Bacardi Rum, Milagro Blanco Tequila, Jack Daniels Whiskey, Dewar's White Label Scotch, Courvoisier VS	\$10	\$12
<b>Ultra-Premium Brands:</b> Ketel One Vodka, Bombay Sapphire Gin, Mt. Gay Eclipse Rum, Patron Silva Tequila, Maker's Mark Bourbon, Johnny Walker Black Scotch	\$11	\$13
<b>Cordials:</b> Martini and Rossi, DeKuyper, Baileys, Kahlua, Cointreau, St. Germaine	\$11	\$13
<b>Domestic Beers:</b> Budweiser, Bud Light, Miller Lite	\$6	\$8
<b>Imported Beers:</b> Heineken, Corona, Stella	\$7	\$9
<b>San Diego Craft Beers</b> *subject to change*	\$8	\$10
<b>House Wine:</b> Sycamore Lane Chardonnay, Cabernet, Merlot, White Zinfandel	\$9	\$11

### **Cash Bar**

Prices include service charge of 24% and California Sales Tax of 7.75%

### **Hosted Bar**

Service charge of 24% and California Sales Tax of 7.75% will be applied and is subject to change

### **Corkage**

There will be a \$20 corkage fee per bottle of wine brought in by guests

One Bartender per 75 Guests required | \$150 fee per bartender to be applied.

Updated December 2016

\*All Prices Subject to Change

\*Menu Prices are Exclusive of 24% Service Charge and 7.75% Sales

## BOTTLED WINE AND BUBBLES

<b>House Wine</b> SYCAMORE LANE   California Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel	\$35 per bottle
<b>House Bubbles</b> OPERA PRIMA BRUT   California	\$35 per bottle
<b>Red Wine</b>	
LA MERIKA CABERNET SAUVIGNON   Central Coast, California	\$45 per bottle
JUSTIN CABERNET SAUVIGNON   Paso Robles, California	\$65 per bottle
CANYON ROAD PINOT NOIR   Central Coast, California	\$45 per bottle
MEIOMI PINOT NOIR   Monterey, Sonoma, Santa Barbara County	\$65 per bottle
<b>White Wine</b>	
KENDALL JACKSON GRAND RESERVE CHARDONNAY   Sonoma, California	\$45 per bottle
SONOMA CUTRER CHARDONNAY   Russian River Ranch, California	\$55 per bottle
GIESEN SAUVIGNON BLANC   Marlborough, New Zealand	\$45 per bottle
BERINGER PINOT GRIGIO   Alto Adige, Italy	\$45 per bottle
<b>Bubbles</b>	
LA MARCA PROSECCO   Italy	\$45 per bottle
DOMAINE CHANDON   California	\$75 per bottle
MOET & CHANDON IMPERIAL   Epernay, France	\$85 per bottle
PIPER-HEIDSIECK CUVÉE BRUT   Reims, France	\$95 per bottle
VUEVE CLICQUOT BRUT   Reims, France	\$125 per bottle

Updated December 2016

\*All Prices Subject to Change

\*Menu Prices are Exclusive of 24% Service Charge and 7.75% Sales