

Hotel
REPUBLIC
SAN DIEGO

AUTOGRAPH COLLECTION®
HOTELS





Breakfast
Continental

Prices are Per Guest, Based on a 90 Minute Service, requires no minimum and include Freshly Brewed Regular and Decaffeinated Coffee, Hot Cocoa and a Selection of Specialty Teas From Harney and Sons

Continental Breakfast | 32

Orange and Grapefruit Juice

Seasonal Hand Fruit

Seasonal Sliced Fresh Fruit

Freshly Baked Morning Pastries and Sweet Breads

The Executive Continental Breakfast | 36

Orange and Grapefruit Juice

Seasonal Hand Fruit

Seasonal Sliced Fresh Fruit

Freshly Baked Morning Pastries and Sweet Breads

CHOICE OF TWO

- + Assorted Breakfast Cereals | Bananas, Whole, 2% and Skim Milk
(Almond, Soy or Oat Milk on Request)
- + New York Style Bagels | Fat Free and Regular Cream Cheese
- + Individual Low Fat Fruit, Plain and Greek Yogurts
- + Yogurts Parfaits | Granola and Seasonal Berries

Enhancements

Breakfast Sandwiches | 9 per guest

Select any two | Can be purchased by the Dozen (\$120/dozen)

Buttermilk Biscuit | Breakfast Sausage and Scrambled Egg

French Butter Croissant | Soft Scrambled Eggs, Smokehouse Ham, Swiss Cheese

English Muffin | Fennel Sausage, Scrambled Egg, American Cheese

Southwestern Breakfast Burrito | Potato, Bell Pepper, Scrambled Egg, Cheddar, Fire Roasted Salsa

Breakfast Bagel | Hardwood Smoked Bacon, Folded Egg, Cheddar Cheese

Fruit Yogurt Parfait | 9

Vanilla Almond Granola and Berries

Steel-Cut Oatmeal | 8

Brown Sugar, Dried Fruits, Raisins, Walnuts, and Milk

Fluffy Scrambled Eggs and Choice of Hardwood Smoked Bacon or Country Sausage Links (GF) | 12

Eggwhite Only Available

Fruit Smoothie Shooters | 9

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free

Breakfast
Continental

(Guest selects Two)

+ Banana Strawberry

+ Mixed Berry

+ Kale, Spinach, Pineapple, Green Apple, Agave Nectar

Chilled Hard Boiled Eggs | 24/Dozen

Local Bakeshop Doughnuts | 45/Dozen



Breakfast

Breakfast Table

Prices are Per Guest, Based on a 90 Minute Service and requires a 20 guest minimum and include Freshly Brewed Regular and Decaffeinated Coffee, Hot Cocoa and a Selection of Specialty Teas From Harney and Sons

Complete Breakfast Table | 45

Orange and Grapefruit Juice

Season's Fresh Sliced Fruit

Freshly Baked Morning Pastries and Croissants | Fruit Preserves and Butter

Assorted Breakfast Cereals | Bananas, Whole, 2% and Skim Milk
(Almond, Soy or Oat Milk on Request)

Low-fat Fruit and Greek Yogurts | Granola

Choice of One

- + Scrambled Egg Whites | Fresh Herbs
- + Scrambled Whole Eggs
- + Scrambled Whole Eggs | Jack Cheese, Caramelized Onions, Sautéed Spinach
- + Scrambled Whole Eggs | Chorizo, Shredded Cheddar

Choice of Two

- + Hardwood Smoked Bacon
- + Pork Sausage
- + Chicken Apple Sausage
- + Grilled Smokehouse Ham

Choice of One

- + Skillet Potatoes | Caramelized Onions | Peppers

Enhancements

Farm Fresh Egg Omelet Station | 15**

Cheddar and Swiss Cheeses, Diced Honey Ham, Sliced Mushrooms, Diced Bell Peppers, Chopped Sweet Onions, Spinach Leaves, Bacon, Salsa with Egg Whites Available

Smoked Salmon | 12

Assorted Bagels, Low-Fat and Regular Cream Cheese, Capers, Red Onion, Sliced Tomatoes/ Chopped Egg

Steel-Cut Oatmeal | 8

Brown Sugar, Dried Fruits, Raisins, Walnuts, and Milk

Acai | 10**

Honey, Granola, Seasonal Berries, Mint

**Attendant Fee | \$150.00

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free

Breakfast

Breakfast Table

+ Tater Tots | Herbs

Choice of One

+ Buttermilk Pancakes

+ Brioche French Toast

Warm Maple Syrup, Whipped Creamery Butter, Berry Compote



Breaks

Am Breather

HOT BEVERAGES: Freshly Brewed LaVazza Regular and Decaffeinated Coffee, Hot Cocoa and a Selection of Specialty Teas from Harney and Sons

CARBONATED BEVERAGES: Pepsi's Collection of Soft Drinks and Bottled Water

Beverage Service

90 Minute Beverage Service

- Hot Beverages | 12
- Carbonated Beverages | 4
- Enhanced Beverages | 6
- Hot and Carbonated Beverages | 16
- Hot and Enhanced Beverages | 18

1/2 Day Beverage Service

- Hot Beverages | 18
- Carbonated Beverages | 6
- Enhanced Beverages | 9
- Hot and Carbonated Beverages | 24
- Hot and Enhanced Beverages | 27

All Day Beverage Service

Refreshed Throughout the Day

- Hot Beverages | 30
- Carbonated Beverages | 10
- Enhanced Beverages | 15
- Hot and Carbonated Beverages | 40
- Hot and Enhanced Beverages | 45

Enhanced Beverage Selection

Please Select Four

- + Pepsi's Collection of Soft Drinks
- + Gatorade | G2
- + Tropicana Fruit Juices
- + Pure Life Iced Teas

AM Breather Enhancements

Prices are per guest, based on a 90 minute service and require a 10 guest minimum.

Price for up to 3 | 18

Price for up to 5 | 22

Designer Trail Mix Station | Raisins, Granola, Sunflower Seeds, Mixed Dried Fruits, Almonds, Yogurt Covered Pretzels

Assorted Granola and Energy Bars

Fruit Yogurt Parfait | Granola and Berries

Buttery Crumbly Coffee Cake

Selection of Bagels | Plain and Flavored Cream Cheeses

Display of Fresh Baked Breakfast Breads and Muffins

Season's Picked Fresh Whole Fruit

Smoothie Shooters

(Guest selects One)

+ Banana Strawberry

+ Mixed Berry

+ Kale, Spinach, Pineapple, Green Apple, Agave Nectar

Sliced Melons, Seasonal Fruits and Berries

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Breaks

Am Breather

- + Sugar Free Red Bull Energy Drink
- + Starbuck's Frappuccino and Double Shots
- + Assorted Naked Brand Smoothies
- + Pellegrino Flavored Sparking Water
- + Icelandic Still and Sparkling Water

Seasonal Fruit and Brie Skewers

Warm Cinnamon Rolls | Cream Cheese Frosting

Hard Boiled Eggs



Breaks

Pm Pause

HOT BEVERAGES: Freshly Brewed LaVazza Regular and Decaffeinated Coffee, Hot Cocoa and a Selection of Specialty Teas from Harney and Sons

CARBONATED BEVERAGES: Pepsi's Collection of Soft Drinks and Bottled Water

Beverage Service

90 Minute Beverage Service

- Hot Beverages | 12
- Carbonated Beverages | 4
- Enhanced Beverages | 6
- Hot and Carbonated Beverages | 16
- Hot and Enhanced Beverages | 18

1/2 Day Beverage Service

- Hot Beverages | 18
- Carbonated Beverages | 6
- Enhanced Beverages | 9
- Hot and Carbonated Beverages | 24
- Hot and Enhanced Beverages | 27

All Day Beverage Service

Refreshed Throughout the Day

- Hot Beverages | 30
- Carbonated Beverages | 10
- Enhanced Beverages | 15
- Hot and Carbonated Beverages | 40
- Hot and Enhanced Beverages | 45

Enhanced Beverage Selection

Please Select Four

- + Pepsi's Collection of Soft Drinks
- + Gatorade | G2

PM Pause Enhancements

Prices are per guest, based on a 90 minute service and require a 10 guest minimum.

- Price for up to 3 | 22
- Price for up to 5 | 29

Individual Bags of Cracker Jacks and White Cheddar Popcorn

Season's Picked Fresh Whole Fruit

Sliced Melons, Seasonal Fruits and Berries

Crispy Pita Triangles | Hummus Trio

Tri-Color Chips | Salsa, Guacamole
+ Warm Queso | Add 2

Assorted Candy Bars and M&M's

Designer Trail Mix | Premium Mixed Nuts, Dried Fruits, Wasabi Chick Peas and Cocktail Pretzels, Chocolate Chips

Lemon Tart Bars

Decadent Fudge Brownies and Chocolate Chunk Blondies

Crudité Display | Buttermilk Ranch and Blue Cheese Dips

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Breaks

Pm Pause

- + Tropicana Fruit Juices
 - + Pure Life Iced Teas
 - + Sugar Free Red Bull Energy Drink
 - + Starbuck's Frappuccino and Double Shots
 - + Assorted Naked Brand Smoothies
 - + Pellegrino Flavored Sparking Water
 - + Icelandic Still and Sparkling Water
- Assorted Bags of Potato Chip, Pretzels, Vegetable Chips
 - Bavarian Pretzel Sticks | Whole Grain and Yellow Mustard
 - + Warm Beer Cheese Dip | Add 2
 - Assorted House Baked Cookies
 - Assorted Granola and Energy Bars
 - Taste of Baja | Empanadas, Street Corn, Quesadillas
 - Warm Churros | Mexican Chocolate, Cinnamon



Lunch
Plated

Plated Luncheons Require a Minimum of 10 Guests. All Plated Luncheons Include Three Courses, Artisanal Bread and Sweet Butter, Freshly Brewed Regular and Decaffeinated LaVazza Coffee, and a Selection of Specialty Teas from Harney and Sons

First Course

Please Select One

Baby Field Greens Salad | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette

Crisp Caesar Salad | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

Baby Spinach Salad | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

Wedge of Iceberg | Diced Tomato, Crumbled Blue Cheese, Smoked Bacon, Creamy Walnut Dressing

Tuscan Vegetable Soup | White Beans, Herbs, Plum Tomatoes and Black Pepper

Cauliflower Bisque | Tinker Bell Pepper Marmalade

Creamy Corn Chowder

Tomato Fennel Soup | Mini Croutons, Parmesan

Main Course

Please Select One Chilled or Hot Entree

Chilled Entrées

Entrees (Cont)

Hot Entrées

Chef's Choice of Seasonal Vegetable

Pan Seared Mary's Chicken | 47
Vegetable Farro, Lemon-Thyme Demi

Stuffed Airline Breast of Chicken | 49
Prosciutto, Gruyere, Soft Polenta

Herb Marinated Crusted Salmon | 50
Local Citrus Beurre Blanc, Quinoa Pilaf

Tuscan Grilled Flat Iron Steak | 52
Tomato-Rosemary Confit, Red Bliss Whipped Garlic Potatoes

Vegetarian Entrée

Please Select One

Portobello and Vegetable Gratin | Roasted and Grilled Zucchini, Squash, Eggplant, Red Onion, Peppers, Wilted Spinach, Pesto Oil

Roasted Cauliflower Steak (VE) | Golden Raisin Quinoa Salad, Pistachio Gremolata

Final Course

Please Select One

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Lunch
Plated

Seared Tuna Nicoise Salad | 46

Charred Rare Yellowfin Tuna, Local Greens, Fingerling Potatoes,
Haricot Vert, Kalamata Olives, Egg, Tomato, Shallot Mustard
Vinaigrette

Traditional Chopped Cobb | 42

Chopped Chicken, Smoked Bacon, Tomatoes, Chopped Egg, Blue
Cheese, Italian Dressing

Grilled Chicken Caesar Salad | 40

Sliced Chicken, Romaine Hearts, Shaved Parmesan-Reggiano,
Roasted Garlic Herb Croutons Croutons, Creamy Avocado Dressing
+ Substitute Poached Shrimp or Grilled Salmon or Grilled Flank Steak
| Add 6

Flourless Chocolate Cake (GF) | Berry Coulis

Vanilla Custard Napoleon | Puff Pastry and Whipped Sweet Cream

Fruit Tart of The Season | Fruit Coulis

Carrot Cake | Cream Cheese Frosting

Cheesecake | Fresh Fruit Compote

Bourbon Chocolate Bread Pudding | Vanilla Bean Sauce

Homemade Shortcake | Fresh Berries and Whipped Sweet Cream



Lunch

Cold Lunch Tables

Buffet requires a minimum of 20 guests and Include Freshly Brewed Regular and Decaffeinated LaVazza Coffee, Iced Tea, and a Selection of Specialty Teas from Harney and Sons
 Enjoy Preferred pricing if menu is selected on the corresponding day.

Simply Sandwiches | 57

Preferred Days: Monday and Thursday | 52

Chef's Seasonally Inspired Soup

Crisp Caesar Salad | Romaine Hearts, Shaved Parmesan-Reggiano, Roasted Garlic Herb
 Croutons, Caesar Dressing

Baby Spinach Salad | Candied Walnuts, Poached Pears, Gorgonzola, Herb Vinaigrette

Oven Roasted Turkey Breast and Swiss on Ciabatta | Cranberry Aioli, Greens, Tomatoes, Red Onion

Roast Beef on Baguette | Brie, Horseradish Cream, Greens

Grilled Vegetable Wrapped in a Spinach Tortilla | Smooth Hummus

Muffaletta | Cured Italian Meats and Provolone Cheese

Potato Chips, Pickles, Pepperoncini, Olives, Cherry Peppers

Dessert

Classic Tiramisu
 Sweet Ricotta Filled Cannoli

From The Farmers Produce Stand | 55

Preferred Days: Tuesday and Friday | 50

Chef's Seasonally Inspired Soup

Caprese Salad | Bocconcini, Cherry Tomato and Basil Leaves, Balsamic Reduction

Mediterranean Quinoa Salad | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta Cheese, Herb Vinaigrette

Greens | Romaine Hearts, Iceberg, Mixed Baby Greens

Topplings | Carrots, Grape Tomatoes, Red Onion, English Cucumber, Peppers, Pecans, Parmesan Cheese, Gorgonzola,

Proteins | Roasted Chicken Breast, Grilled Flank Steak, Atlantic Salmon, and Portobello Mushrooms

Dressings | Buttermilk Ranch and Creamy Caesar Dressings, Sesame-Ginger and Citrus Olive Oil Vinaigrettes

Dessert

Carrot Cake | Cream Cheese Frosting
 Seasonal Fresh Berries | Chantilly Cream

SMALL GROUP COLD BUFFET | 62

Available Everyday

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free

Lunch

Cold Lunch Tables

Neighborhood Deli | 57

Preferred Day: Wednesday | 52

Chef's Seasonally Inspired Soup

Traditional Chopped Cobb | Chopped Chicken, Smoked Bacon, Tomatoes, Chopped Egg, Blue Cheese, Creamy Avocado Dressing

Grilled Chicken on Ciabatta | Roasted Red Peppers, Crisp Romaine Leaves, Grilled Red Onion, Pesto Aioli

Sliced Roast Beef on Marble Rye | Aged Cheddar, Tomato, Horseradish Mayonnaise

Vegetarian Wrap | Grilled Portobello Mushroom, Baby Spinach, Roasted Peppers, and Tapenade

Yellowfin Tuna Salad on Whole Grain | Red Peppers, Mayo, Plum Tomatoes, Boston Lettuce

Homemade Cole Slaw

Whole Grain Mustard Potato Salad

House Made Terra Chips

Dessert

Bourbon Chocolate Bread Pudding | Vanilla Bean Sauce

Homemade Shortcake | Fresh Berries and Whipped Sweet Cream

Requires a minimum of 10 Guests

Today's Soup

Assorted Artisanal Rolls and Sweet Creamery Butter

Choice of One Leaf Salad

Crisp Caesar Salad

Baby Spinach Salad

Mixed Greens Salad

Choice of One Composed Salad

Whole Grain Mustard Potato Salad

Homemade Cole Slaw

Caprese Salad

Choice of Two Sandwiches

Oven Roasted Turkey Breast and Swiss on Ciabatta | Cranberry Aioli, Greens, Tomatoes, Red Onion

Rare Roast Beef on Baguette

Grilled Vegetable Wrapped in a Spinach Tortilla

Classic Italian Muffaletta

Grilled Chicken on Ciabatta

Sliced Roast Beef on Marble Rye

Vegetarian Wrap

Yellowfin Tuna Salad on Whole Grain

Choice of Two Desserts

Decadent Chocolate Mousse

Fruit Tart Of The Season

Carrot Cake

Cheesecake Bourbon Chocolate Bread Pudding

Homemade Shortcake

Brownies and Blondies



Lunch

Hot Lunch Tables

*Buffet requires a minimum of 20 guests and Include Freshly Brewed Regular and Decaffeinated LaVazza Coffee, Iced Tea, and a Selection of Specialty Teas from Harney and Sons
 Enjoy Preferred pricing if menu is selected on the corresponding day.*

Taste of Italy | 62

Preferred Days: Monday and Thursday | 57

Chef's Seasonally Inspired Soup

Crisp Caesar Salad | Romaine Hearts, Shaved Parmesan-Reggiano, Roasted Garlic Herb Croutons, Caesar Dressing

Baby Spinach Salad | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

Caprese | Fresh Mozzarella, Cherry Tomatoes, Basil Leaves, Balsamic Reduction

Baked Rigatoni | Roasted Garlic Tomato Sauce, Smoked Mozzarella, Hot Italian Sausage and Shaved Parmesan-Reggiano

Cheese Ravioli | Grilled Vegetables, Roasted Garlic Vodka Sauce

Grilled Chicken Chardonnay | Grilled Chicken, Roasted Tomatoes, Artichokes, Garlic Confit

Garlic Cheese Focaccia
 Seasonal Fresh Vegetables

Dessert

Classic Tiramisu
 Sweet Ricotta Filled Cannoli

Flavors of the Mediterranean | 62

Preferred Days: Tuesday and Friday | 57

Chef's Seasonally Inspired Soup

Greek Salad | Romaine Hearts, Feta Cheese, Tomato, Shaved Red Onions, Kalamata Olives, Greek Dressing

Saffron Cous Cous Salad | Bell Peppers, Onion, Basil

Antipasto | Grilled Vegetables, Aged Imported and Domestic Meats and Cheeses

Pan Seared Chicken Breast | Sundried Tomato and Artichoke Sauce

Grilled Salmon | Lemon Caper Buerre Blanc, Braised Rainbow Chard

Grilled Flank Steak | Peppers, Green Onion, Balsamic Jus

Bouquet of Marinated and Grilled Vegetables

Dessert

Carrot Cake | Cream Cheese Frosting
 Seasonal Fresh Berries | Chantilly Cream

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Lunch

Hot Lunch Tables

American Comfort | 62

Preferred Day: Wednesday | 57

Chef's Seasonally Inspired Soup

Traditional Chopped Cob | Chopped Chicken, Smoked Bacon, Tomatoes, Chopped Egg, Blue Cheese, Creamy Avocado Dressing

BBQ Chicken Breast | Citrus Agave Sauce

Slow Cooked Beef Brisket | Spicy Texas BBQ

Spiral Macaroni | Asiago, Cheddar, Gruyere and Goat Cheese

Seasonal White Fish | Fresh Herbs, Extra Virgin Olive Oil, Lemon

Homemade Cole Slaw

Whole Grain Mustard Potato Salad

Garden Fresh Green Beans and Caramelized Onions

Jalapeno Corn Bread

Dessert

Bourbon Chocolate Bread Pudding | Vanilla Bean Sauce

Homemade Shortcake | Fresh Berries and Whipped Sweet Cream

SMALL GROUP HOT BUFFET | 67

Available Everyday

Requires a minimum of 10 Guests

Assorted Artisanal Rolls and Sweet Creamery Butter
Chef's Selection of Seasonal Vegetables and Starches

Choice of One Salad

Crisp Caesar Salad

Baby Spinach Salad

Choice of Two Entrees

Cheese Ravioli

BBQ Chicken Breast

Grilled Chicken Chardonnay

Slow Cooked Beef Brisket

Spiral Macaroni and Cheese

Pan Seared Chicken Breast

Grilled Salmon

Marinated Flank Steak

Choice of Two Desserts

Decadent Chocolate Mousse

Fruit Tart Of The Season

Carrot Cake

Cheesecake Bourbon Chocolate Bread Pudding

Homemade Shortcake



Lunch

Boxed Lunch

Groups Up To 25 Guests, Select Two Sandwiches
Groups Over 25 Guests, Select Three Sandwiches
Dine In Fee | \$5.00

Boxed Lunch To Go | 45

All Boxes Include:

Choice of One:

- + Homemade Cole Slaw
- + Whole Grain Mustard Potato Salad
- + Greek Pasta Salad

Potato Chips

Kosher Dill Pickle

Season's Picked Fresh Whole Fruit

Freshly Baked Chocolate Chip Cookies

Pepsi's Collection of Soft Drinks and Bottled Water

Sandwich Selection

Oven Roasted Turkey Breast and Swiss on Ciabatta | Cranberry Aioli, Greens, Tomatoes, Red Onion

Roast Beef on Baguette | Brie, Horseradish Cream, Greens

Grilled Chicken on Ciabatta | Roasted Red Peppers, Crisp Romaine Leaves, Grilled Red Onion, Pesto Aioli

Sliced Roast Beef on Marble Rye | Aged Cheddar, Tomato, Horseradish Mayonnaise

Yellowfin Tuna Salad on Whole Grain | Red Peppers, Mayo, Plum Tomatoes, Boston Lettuce

Vegetarian Wrap | Grilled Portobello Mushroom, Baby Spinach, Roasted Peppers, and Tapenade

Grilled Vegetable Wrapped in a Spinach Tortilla | Smooth Hummus



Reception

Reception Tables

Prices are Per Guest and based on 60/120 minutes of service
All Displays Require a minimum of 15 guests

Artisanal Cheese Display | 24/36

Chef's Selection of American and European Cheeses. Served with Fig Jam, Marcona Almonds, Fruit Nut Bread, Crackers

Crudité's | 18/27

Display of Crisp Garden Vegetables
Buttermilk Ranch and Caramelized Onion Dip

Seasonal Fruit Table | 18/27

Seven Hand Cut Fruits and Berries
Honey Yogurt Dip and Warm Artisanal Chocolate Sauce

Signature Sweet | 30/45

Collection of Bakery Cakes, Fruit Filled Pies and European Style Petit Fours
Chocolate Dipped Strawberries
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Black, Green and Herbal Teas

Carne Asada Tots | 26/39

Crispy Potato Tots
Carne Asada
Avocado Cream, Pico De Gallo, Jalapeno, Green Onions, Spicy Queso

The Taco Stand | 36/54

Flame Grilled Carne Asada | Grilled Marinated Beef Steak Roasted Chiles, Charred Tomatoes, Grilled Scallions

Charcuterie | 32/48

Capicola, Genoa Salami, Mortadella, Prosciutto
Fresh Mozzarella, Aged Provolone and Gorgonzola
Marinated and Grilled Vegetables and Mushrooms, Olives, Roasted Tomatoes and Artichoke Hearts
Grilled Crostini and Pita Breads

Downtown Brittle Bar | 20/30

Break Your Own Piece off of the Slab
Pecan Brittle
Bacon Hazelnut Brittle
Spicy Macadamia Brittle

Sushi | 38/57

Assorted Sushi Rolls | California, Spicy Tuna, Salmon Soy, Wasabi, Pickled Ginger

The Gastro Pub | 34/51

All Natural Beef Slider | Smoked Gouda, Pub Sauce
BBQ Chicken Slider | Crispy Onions, Pickles
Local Spicy Pork Sausage | Beer Braised Onions, Bacon, Honey Mustard
Roasted Vegetable Torta

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Reception

Reception Tables

Pollo Asado | Marinated Chicken Breast, Achiote, Onions, Tomatoes,
Baja Seasoning, Cilantro, Roasted Chiles, Charred Tomatoes, Grilled
Scallions

San Diego Fish Tacos | Cilantro Crema, Fresh Pico de Gallo, Lime
Wedges, Shredded Cabbage

Charro Beans, Cilantro Rice, Warm Corn Tortillas



Reception
Action Station

*Prices based on 60 minutes of Service and Require a Minimum of 20 Guests.
 Requires a Station Attendant | \$150 | One station per 50 Guests*

Custom Pasta Creations | 32/48

Penne, Farfalle and Four Cheese Tortellini Pastas
 Roasted Peppers, Caramelized Onions, Kalamata Olives, Baby
 Spinach, Roasted Mushroom, Pesto, and Garlic Confit
 Sweet Italian Sausage, Sliced Grilled Chicken, Shrimp
 Gorgonzola and Parmesan-Reggiano Cheese
 Basil Marinara, Alfredo, and Vodka Sauces
 Extra Virgin Olive Oil. Rustic Bread Display

Mac N Cheese | 32/48

Penne, Tortellini, Rotini
 Aged Gouda Cheese Sauce
 Smoked Goat Cheese
 Traditional Cheese Sauce
 Toppings: Asparagus, Mushrooms, Cipollini Onions, Peas, Spanish
 Chorizo, Blue Crab, Bacon
 Basil Oil, Garlic Oil, and Truffle Oil

Farm Stand Chop Chop Salad | 24/36

Romaine Hearts and Crisp Iceberg Blend
 Soft Baby Field Greens
 Baby Spinach Leaves
 Julienne Carrots, Grape Tomatoes, Shaved Red Onion, Sliced
 Cucumbers, Julienne Peppers,
 Toasted and Spiced Nuts, Parmesan-Reggiano Cheese, Blue
 Cheese, Smoked Bacon, Eggs, Roasted Garlic Herb Croutons
 Fresh Rolls and Sweet Butter
 Buttermilk Ranch and Creamy Caesar Dressings, Sesame-Ginger
 and Citrus Olive Oil Vinaigrettes

Ramen Bar | 30/45

Ramen Noodles, Miso Broth, Shitake Mushrooms, Snow Peas, Bean
 Sprouts, Thai Chillies, Coriander, Thai Basil
 Pork Belly, Sesame Chicken, Teriyaki Beef

Poke Bowl | 40/60

Tuna, Salmon and Bay Shrimp Poke
 Cooked and Seasoned Sushi Style Rice
 Shredded Romaine Lettuce, Cucumber, Avocado, Red Radishes,
 Tobiko, Jalapeno, Scallions, Fried Shallots, Edamame, Wakame
 Seaweed, Sesame Seeds and Furikake Rice Seasoning



Reception
Carvery

Prices are Per Item and Include Silver Dollar Rolls and Whipped Butter
All Stations Require an Attendant |150

From the Butcher Shop

Sage and Honey Glazed Breast of Turkey | 395

Apple-Cranberry Chutney, Herb Mayonnaise

~ Serves 20 Guests

Root Beer Glazed Smokehouse Ham | 375

Grilled Pineapple Relish, Spicy Honey Mustard Sauce

~ Serves 25 Guests

Slow Roasted Prime Rib of Beef | 550

Horseradish Sauce, Au Jus

~ Serves 25 Guests

Roasted Beef Tenderloin | 496

Port-Cherry Reduction, Horseradish Sauce, Dijon Mustard

~ Serves 18 Guests

Dijon Bourbon Marinated Pork Loin | 375

Apple Bourbon Chutney, Whole Grain Mustard

~ Serves 20 Guests

Cedar Plank Roasted Salmon | 350

Chili and Maple Glaze

~Serves 18 Guests

Side Dishes | 8 each

Priced per Guest

Herb Roasted Fingerling Potatoes, Shallots and Fennel

Smashed Potatoes, Olive Oil, Sea Salt, Chives

Creamed Spinach and Artichoke

Roasted Yams, Garlic, Lime and Cilantro

Coconut/Turmeric Basmati Rice

Grilled Mixed Vegetable

Steamed Seasonal Vegetables

Braised Cinnamon Apples

Truffled Mac and Cheese

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Reception
Specialties

Priced per Item, Minimum Order 25

Chilled Specialties

For 7

Deviled Eggs | Avocado, Bacon
 Belgian Endive | Blue Cheese and Strawberry
 Lemon and Thyme Hummus | Crispy Pita Chip, Red Onion Marmalade

Antipasto Skewers | Marinated Artichoke Hearts, Fresh Mozzarella,
 Kalamata Olives,
 Diced Roma Tomatoes and Fresh Mozzarella | Basil Pesto, Garlic
 Toasted French Bread

For 8

Asparagus Wrapped Prosciutto
 Smoked Salmon Rolls | Cream Cheese on Cucumber

For 9

Marinated Shrimp and Gazpacho Shooter
 Herb Roasted Beef and Bleu Cheese Canapé | Tomato Jam
 Caribbean Crab Salad | Mini Puff Pastry Bowl

Reception Packages

Minimum 25 Guests

4 Pieces per guest: | 26 per guest (Select 2 Hot and 2 Cold)
 6 Pieces per guest: | 37 per guest (Select 3 Hot and 3 Cold)
 8 Pieces per guest: | 48 per guest (Select 4 Hot and 4 Cold)

Add a display table with your Hors d'oeuvres package

Based on 60 Minutes of Service

Artisanal Cheese Display | Add 24
 Crudités | Add 22

Hot Specialties

For 7

Thai Cashew Chicken Spring Rolls | Spicy Peanut Dipping Sauce
 Toasted Spinach and Feta Phyllo Pockets
 Baked Brie in Puff Pastry | Raspberry
 Vegetarian Spring Rolls | Sweet Chili & Soy Sauce
 Stuffed Mushrooms Florentine
 Bean and Cheese Quesadilla | Salsa
 Mini Reubens

For 8

Goat Cheese, Asparagus and Mushroom Tart | Porcini Cream Sauce
 Spicy Beef Empanada
 Buffalo Chicken Bites | Blue Cheese
 Chicken Quesadilla | Chipotle Sour Cream
 Jerk Chicken on a Stick | Lime Butter Sauce

For 9

Beef Sate | Bangkok Peanut Sauce
 Coconut Shrimp | Mango Chutney
 Seared Pepper Tuna | Wakame Salad
 Herb and Garlic Shrimp Skewer | Sweet and Hot Mustard Sauce
 Scallops Wrapped In Bacon
 Lump Crab Cake | Avocado Mousse, Chipotle Aioli
 Baby Lamb Chop Lollipop | Whole Grain Dijon

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Reception

Specialties

Seasonal Fruit | Add 12

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5/3/2019



Dinner
Plated

Plated Dinners Require a Minimum of 10 Guests. All Dinners Include Three Courses, Artisanal Rolls and Sweet Butter, Freshly Brewed Regular and Decaffeinated LaVazza Coffee, and a Selection of Specialty Teas from Harney and Sons

FIRST COURSE

Please Select One

Baby Field Greens Salad | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette

Crisp Caesar Salad, Romaine Hearts | Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

Baby Spinach Salad | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

Wedge of Iceberg | Diced Tomato, Blue Cheese Crumble, Smoked Bacon, Creamy Walnut Dressing

Caprese | Buffalo Mozzarella, Vine Ripened Tomatoes, Basil Chiffonade, Balsamic Reduction Drizzle

Italian Wedding Soup

Wild Mushroom Bisque | Pancetta, Creme Fraiche

Tomato Fennel Soup | Mini Croutons, Parmesan

MAIN COURSE

Please Select One

Includes Chef's Choice of Seasonal Vegetables

Pan Seared Chicken Breast | 72

DUET ENHANCEMENTS

Add to Any Entrée

Grilled Jumbo Shrimp (3) (GF) | 8

Lump Crab Cake | Remoulade | 8

Broiled Maine Lobster Tail (GF) | Clarified Butter | Mkt Price

Seared Salmon (GF) | Tomato Vinaigrette | 6

Petite Filet (GF) | 9

Short Rib (GF) | 8

VEGETARIAN SELECTION

Please Choose One

Grilled Zucchini Wrapped Asparagus | Roasted Tomato Sauce, Olive Oil And Herb Tossed Pasta

Asparagus Risotto | Forest Mushrooms, Truffle Oil

Roasted Cauliflower Steak (VE) | Golden Raisin Quinoa Salad, Pistachio Gremolata

FINAL COURSE

Select One

Flourless Chocolate Cake (GF) | Berry Coulis

Vanilla Custard Napoleon | Puff Pastry and Whipped Sweet Cream

Fruit Tart | Whipped Sweet Cream

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free



Dinner
Plated

Citrus-Thyme Sauce, Roasted Garlic Mashed Potatoes

Lemon Thyme Crusted Airline Chicken Breast | 75

Sweet Potato Mash, Rainbow Swiss Chard, Black Muscat Sauce

Braised Short Rib | 78

Soft Polenta, Natural Jus

Peppercorn Crusted Filet Mignon | 88

Roasted Shallot Red Wine Sauce, Sour Cream and Chive Whipped Potatoes

Almond Crusted Sea Bass | 87

Green Pea Risotto, Tomato Confit, Champagne Saffron Butter

Herb Roasted Salmon | 76

Vegetable Cous Cous, Mediterranean Relish

Chocolate Decadence Cake | Berry Coulis

Cheesecake | Fresh Fruit Compote

BEYOND BANQUETS™

A Restaurant Experience in a Banquet Setting

Choose Three Entrees without Counts

Servers Will Take Orders Tableside at the Time of The Event.

Includes:

Chef Inspired Amuse Bouche

Customized Printed Menus

Add \$21 Surcharge per Person to highest priced Entree

Please Ask One of Our Planning Managers for Details

Topside Terrace | Maximum 75 Guests

Veranda Lounge & Deck | Maximum 40 Guests

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free



Dinner
Dinner Tables

Buffet requires a minimum of 20 guests.
All Dinners Artisanal Rolls and Sweet Butter, Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea, and a Selection of Specialty Teas from Harney and Sons

Nuevo Latino | 78

Southwestern Chicken and Tortilla Soup | Sour Cream, Green Onion

Citrus Romaine Salad | Shaved Red Onion, Crispy 3 Color Tortilla Strips, Chipotle Caesar Dressing

Jicama Jalapeno Slaw | Julienne Carrots, Bell Peppers, Pineapple Agave Dressing

Char-Grilled Marinated Skirt Steak Chimichurri | Garlic, Onions and Fresh Herbs

Roasted Fresh Catch | Pineapple Mango Relish, Grilled Lemon

Chile-Rubbed Slow Roasted Pork Loin | Pablano and Sweet Corn Relish, Pan Jus

Frijoles Borrachos | Field Tomatoes, Minced Jalapeno, Red Onion, Cilantro

Arroz Espanola
Roasted Squash, Tomatoes and on ion
Corn Bread and Whipped Butter

Dessert
Churros with Mexican Chocolate and Honey
Chilled Rice Pudding

Chop House | 88

Chef's Seasonally Inspired Soup

Wedge of Iceberg | Diced Tomato, Smoked Bacon, Danish Blue, Champagne Vinaigrette Or Blue Cheese Dressing

Crisp Caesar Salad, Romaine Hearts | Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

Marinated Vegetable Salad | Zucchini, Broccoli, Carrots, Peppers, Red Onions, Herb Vinaigrette

Fire-Grilled Sliced Sirloin | Horseradish Cream

Pan-Roasted Atlantic Salmon Filets | Lemon Aioli

Grilled Marinated Bone-In Pork Chop | Whole Grain Mustard

Baked Potato Bar | Separate Toppings: Sour Cream, Smoked Bacon, Chives, Aged Cheddar Cheese, Sweet Butter

Oven Roasted Steakhouse Asparagus

Dessert
Cheesecake | Fresh Fruit Compote
Warm Fruit Cobbler | Whipped Sweet Cream Chocolate Decadence Cake | Raspberry Coulis

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free

Dinner

Dinner Tables

Vivo Italiano | 83

Today's Soup

Crisp Caesar Salad, Romaine Hearts | Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

Caprese | Sliced Tomato, Fresh Mozzarella, Basil Chiffonade, Herb Vinaigrette

Fresh Spinach Leaf Salad | Roasted Pecans, Pears, Gorgonzola, Champagne Vinaigrette

Parmesan Crusted Boneless Breast of Chicken | Herb Lemon Cream Sauce

Grilled Salmon Puttanesca | Chopped Tomatoes, Olives, Capers

Baked Rigatoni | Roasted Garlic Tomato Sauce, Mozzarella and Shaved Parmesan-Reggiano

Grilled Flank Steak | Balsamic Glaze, Fresh Herbs

Herb Roasted Potatoes

Bouquet of Marinated and Grilled Vegetables

Focaccia and Extra Virgin Olive Oil

Dessert

Tiramisu | Espresso Soaked Lady Fingers, Cocoa and Mascarpone Filling

Assorted Italian Pastries



Beverages

Traditional Bars

One bar is required for every 75 guests. A Bartender Fee of \$150 per bar applies.

Traditional Brands

SPIRITS

Svedka Vodka, New Amsterdam Gin, Bacardi Superior, El Jimador Tequila, Jim Beam, Dewar's Scotch, DeKuyper Brand Cordials, Martini & Rossi Vermouth

WINE

Proverb Chardonnay and Cabernet Sauvignon
La Marca Prosecco

BEER

Bud Light, Sam Adams, Lagunitas, St. Pauli Girl

Traditional Bars

Package Bar

Priced Per Hour
1 Hour | 24
Additional Hours | 11

Hosted Bar

Priced Per Drink
Mixed Drinks | 11
Imported Beer | 7
Domestic Beer | 6
Wine by the Glass | 11
Cordials | 12
Water | 5

TRADE UP

Substitute up to three of the Traditional Brands with the Spirits Listed Below. Add \$3.00 to the Cocktail price | Add \$3.00 to each Hour

Vodka | ABSOLUT, Wheatley, Belvedere, Grey Goose, Ketel One

Gin | The Botanist, Hendricks, Bombay Sapphire, Plymouth, Monkey 47, St. George Terroir

Rum | Bacardi 8, Appleton Estate Rare Blend

Bourbon and Rye | Bulleit, Buffalo Trace, Woodford Reserve, Basil Hayden, Knob Creek, Bookers, Angel's Envy, Blanton's, Bulleit Rye, Templeton Rye

Scotch | Chivas Regal, Johnnie Walker Black, Monkey Shoulder

Tequila | Patron Añejo, Milagro Blanco, Herradura, Casa Nobles Resposado, Casamigos, Don Julio

Wine Upgrade

Add \$4.00 to Package prices and by the glass price
+ William Hill Central Coast Chardonnay
+ Whitehaven Sauvignon Blanc
+ William Hill Central Coast Cabernet
+ MacMurray Estate Central Coast Pinot Noir

Add \$8.00 to Wine by the glass price
+ Talbott Kali Hart Chardonnay
+ Saint Claire Sauvignon Blanc

All pricing is per person, unless noted otherwise. Prices are exclusive of 24% taxable service charge, a taxable



Beverages

Traditional Bars

Soft Drinks | 5

+ Louis Martini Cabernet

+ J Vineyards "Black" Pinot Noir

+ Fleur Du Mer Rose

Cash Bar

Priced per Drink

Taxes and Fees are included in price

Mixed Drinks | 12

Imported Beer | 8

Domestic Beer | 7

Wine by the Glass | 12

Cordials | 13

Water | 6

Soft Drinks | 6

Beer and Wine Bar

Priced Per Hour

1 Hour | 18

Additional Hours | 7

All pricing is per person, unless noted otherwise. Prices are exclusive of 24% taxable service charge, a taxable



Beverages
Specialty Bars

One bar is required for every 75 to 100 guests. A Bartender Fee of \$150 per bar applies.

BOURBON BAR

Priced Per Cocktail | 13
Priced Per Batch (25 Cocktails) | 300

BOURBON TWIST

Jack Daniels, Brandy, White Cranberry Juice, Orange Juice, Fresh Lemon Juice, Mint Simple Syrup, Water, Dried “Cutie” Slice, Cranberries, Mint Sprig

SPIKED FRUIT

Woodford Reserve Bourbon, Peach Schnapps, Mint Simple Syrup, Fresh Lemon Juice, Angostura Bitters, Water, Q Drinks Ginger Beer, Peach Slice, Mint Sprig

APPLE OF MY EYE

Bulleit Bourbon, Apple Juice, Unsweetened Freshly Brewed Iced Tea, Fresh Lemon Juice, Simple Syrup, Grapefruit Bitters, Water, Sugar Rim, Apple Slice, Rosemary Stem

MARGARITA BAR

Priced Per Cocktail | 13
Priced Per Batch (25 Cocktails) | 300

BERRY BERRY MARGARITA

Don Julio Silver, Solerno Blood Orange, Strawberry Puree, Blood Orange Juice, Fresh Lime Juice, Water, Q Drinks Ginger Beer, Strawberry, Blood Orange Wedge

RASPBERRY MARGARITA

SPARKLING BAR

Priced Per Cocktail | 13
Priced Per Batch (25 Cocktails) | 300

SWEET AND BERRILICIOUS

LaMarca Prosecco, Hendricks, POM Pomegranate Juice, Simple Syrup, Fresh Lemon Juice, Water, Fresh Blueberries, 1 Thyme Sprig

BUBBLE JITO

LaMarca Prosecco, Tito’s, Mint Simple Syrup, Fresh Lime Juice, Water, Mint

SPARKLING PEAR

Veuve Cliquot Brut, Elderflower Liqueur, Simple Syrup, Fresh Lemon Juice, Water, Sage Leaf

ULTIMATE BLOODY BAR

Priced Per Cocktail | 13

Poison | ABSOLUT, Tito’s Handmade, Ketel One, New Amsterdam Select Two Vodka

Garden | Lemons, Limes, Celery, Cucumber Slices, Kosher Pickle Spears, Green Olives, Blue Cheese Stuffed Olives, Pickled Jalapeños, Pepperoncini’s, Marinated Artichoke Hearts, Marinated Pearl Onions

Protein | Candied Bacon, Cheese Cubes, Cooked Shrimp, Beef Jerky

All pricing is per person, unless noted otherwise. Prices are exclusive of 24% taxable service charge, a taxable



Beverages

Specialty Bars

El Jimador Blanco, Chambord, Triple Sec, Raspberry Simple Syrup,
Fresh Lime Juice, Water, Lime Wheel, Mint Sprig

PEACH MARGARITA

Herradura Silver, Peach Schnapps, Citrus Sour, Peach Nectar, Fresh
Lime Juice, Water, Sugar Rim, 2 Dropped Raspberries, Peach Slices

Season | Old Bay Seasoning, Garlic Salt, Celery Salt, Smoked
Paprika, Lemon Pepper, Freshly Ground Black Pepper, Pickle Juice,
Olive Brine

Savor | Tabasco Sauce, Louisiana Hot Sauce, Sriracha,
Worcestershire Sauce, Steak Sauce, BBQ Sauce

Upgrade Vodka | Add \$2 | Grey Goose, Belvedere

All pricing is per person, unless noted otherwise. Prices are exclusive of 24% taxable service charge, a taxable



Beverages

Wines

SPARKLING

Caposaldo **Prosecco** Brut, Pieve Di Soligo, NV | 50

Veuve Clicquot **Brut Champagne**, France | 140

Moet & Chandon **Rose** | 78

Mumm, **Brut Prestige**, Napa | 72

Veuve Clicquot, **Brut**, Reims France, NV | 75

WHITES & ROSE

Fleurs de Praine, Cotes de Provence, France | 48

Provenance **Sauvignon Blanc**, CA | 52

Girard, **Sauvignon Blanc**, Napa Valley, CA | 60

Ca'bolani, **Pinot Grigio**, Friuli Aquiel, Italy | 52

Sonoma Cutrer, **Chardonnay**, "Russian River Ranches", Sonoma, CA | 64

Louis Jadot Steel, **Chardonnay**, Burgundy France | 66

August Kessler "R" **Riesling**, Germany | 40

Quilt, **Chardonnay**, Napa Valley, CA | 65

REDS

Rodney Strong, **Cabernet**, Alexander Valley, Napa, CA | 72

Joel Gott 815, **Cabernet**, Napa, CA | 60

Erath, **Pinot Noir**, OR | 60

Chalk Hill **Pinot Noir**, Sonoma | 52

Clos de Los Siete, **Red Blend**, AR | 60

Benzinger, **Merlot**, Sonoma, CA | 52

Ravenswood, **Zinfandel**, Sonoma County, CA | 52

Campo Viejo Reserva, **Tempranillo**, Spain | 52

Alamos Selection, **Malbec**, AR | 52

All pricing is per bottle, unless noted otherwise. Prices are exclusive of 24% taxable service charge, a taxable



Meetings

Day Meeting Package

The Day Meeting Package provides all the critical elements of a Total Meeting Experience. These elements include: All-Day Food and Beverage, Meeting Space, Technology, and Meeting Support Services. The items below are an example of the variety and quantity that can be expected. Your Conference Planning Manager can provide menu details for the day of your meeting. Minimum 15 Guests Required.

All-Day Food & Beverage

Continuous Service

- Freshly Brewed Coffee and Decaffeinated Coffee, and a Selection of Specialty Teas
- Assorted Pepsi Soft Drinks and Bottled Water
- Ripe Seasonal Hand Fruit

Executive Continental Breakfast

- Orange and Grapefruit Juice
- Sliced Melons, Seasonal Fruits and Berries
- Breakfast Cereals | Bananas, Whole, 2%, and Skim Milk
- Individual Fruit and Plain Yogurts
- New York Style Bagels | Low Fat and Regular Cream Cheese
- Freshly Baked Morning Pastries with Fruit Preserves and Butter

AM Breather

- Designer Trail Mix Station,
- Assorted Granola and Energy Bars

Lunch

- Cold Buffet of the day or a La Carte Based On Group Size

PM Pause

- Assorted House Baked Cookies
- Fresh Crudité
- Chips and Salsa

Technology Support Services

- (1) LCD Projector with Appropriately Sized Screen
- (1) Flipchart Package | Post-It Pad, Easel, Assorted Markers
- (1) Simple Wireless High Speed Internet Access Connection
- Up to (3) Power Strips with Extension cords

Meeting Support Services

- Dedicated Conference Service or Catering Manager
- Meeting Room
- Up To 300 Complimentary B/W Copies
- Storage of up to 5 Standard Boxes of Materials
- Meeting Planner Tool Kit
- NO EVENT FEE

All pricing is per person, unless noted otherwise. Prices are exclusive of 24% taxable service charge and all



Meetings
DMP Lunch

Monday and Thursday Lunch

Today's Soup

Crisp Caesar Salad | Romaine Hearts, Shaved Parmesan-Reggiano, Roasted Garlic Herb Croutons, Caesar Dressing

Baby Spinach Salad | Candied Walnuts, Poached Pears, Gorgonzola, Herb Vinaigrette

Oven Roasted Turkey Breast and Swiss on Ciabatta | Cranberry Aioli, Greens, Tomatoes, Red Onion

Rare Roast Beef on Baguette | Brie, Horseradish Cream, Greens

Grilled Vegetable Wrapped in a Spinach Tortilla | Smooth Hummus

Classic Italian Muffaletta | Cured Italian Meats and Provolone Cheese

Potato Chips, Pickles, Pepperoncini, Olives, Cherry Peppers

Dessert

Tiramisu | Espresso Soaked Lady Fingers, Cocoa and Mascarpone
Sweet Ricotta Filled Cannoli

Wednesday Lunch

Tuesday and Friday Lunch

Today's Soup

Caprese Salad | Buffalo Mozzarella, Cherry Tomato and Basil Leaves, Champagne Vinaigrette

Mediterranean Quinoa Salad | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta Cheese, Herb Vinaigrette

Greens | Romaine Hearts and Iceberg Salad, Baby Greens Salad

Topplings | Carrots, Grape Tomatoes, Red Onion, English Cucumber, Peppers, Pecans, Parmesan Cheese, Gorgonzola, Smoked Bacon, Eggs and Roasted Garlic Herb Croutons

Proteins | Marinated and Grilled Sliced Roasted Chicken Breast, Tri-Tip, Atlantic Salmon, and Portobello Mushrooms

Dressings | Buttermilk Ranch and Creamy Caesar Dressings, Sesame-Ginger and Citrus Olive Oil Vinaigrettes

Dessert

Carrot Cake | Cream Cheese Frosting
Seasonal Fresh Berries Zabaglione

Meetings

DMP Lunch

Today's Soup

Traditional Chopped Cobb | Chopped Chicken, Smoked Bacon, Tomatoes, Chopped Egg, Blue Cheese, Creamy Avocado Dressing

Grilled Chicken on Ciabatta | Roasted Red Peppers, Crisp Romaine Leaves, Grilled Red Onion, Pesto Aioli

Sliced Roast Beef on Marble Rye | Aged Cheddar, Tomato, Horseradish Mayonnaise

Vegetarian Wrap | Grilled Portobello Mushroom, Baby Spinach, Roasted Peppers, and Tapenade

Yellowfin Tuna Salad on Whole Grain | Red Peppers, Mayo, Plum Tomatoes, Boston Lettuce

Homemade Cole Slaw

Whole Grain Mustard Potato Salad

House Made Terra Chips

Dessert

Bourbon Chocolate Bread Pudding | Vanilla Bean Sauce

Homemade Shortcake | Fresh Berries and Whipped Sweet Cream