



Catering Menus 2023



1646 Front Street
San Diego CA 92101
Sales and Catering
619.239.6800

Continental Breakfasts

Traditional Continental - \$29

Fresh Orange Juice
Assorted Muffins, Pastries, Croissants and Bagels
Butter, Preserves, Peanut Butter & Cream Cheese
Whole Fresh Seasonal Fruit Display
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

Go Generation Continental Breakfast - \$33

Fresh Orange Juice
Assorted Muffins, Pastries, Croissants and Bagels
Butter, Preserves, Peanut Butter & Cream Cheese
Whole Fresh Seasonal Fruit Display
Individual Fruit-Flavored Yogurts with Granola
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

Minimum of 10 People

All Continentals Include Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

Breakfast Buffets

Healthy Start - \$36

Whole Wheat Toast & Heart Healthy Muffins
Egg White Scramble w/ Sautéed Tomatoes, Spinach & Mushrooms
Chicken Breakfast Sausage
Greek Yogurt with Granola

All-American Breakfast Buffet - \$34

Assorted Muffins
Scrambled Eggs with Cheddar Cheese and Scallions
Apple wood Smoked Bacon
Breakfast Sausage
Crispy Breakfast Potatoes

Southwestern Breakfast Buffet - \$38

Scrambled Eggs with Monterey Jack Cheese
Refried Beans
Warm Tortillas
Sautéed Onions & Peppers, Salsa and Sour Cream
Spicy Chorizo Potatoes

Minimum of 25 People

All Buffets Include Whole Fresh Seasonal Fruit Display, Fresh Orange Juice and Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

AM/PM Breaks

AM Breather

Based on 90 Minutes of Service

PRICE FOR UP TO 3 | \$17

PRICE FOR UP TO 5 | \$22

Designer Trail Mix Station | Raisins, Granola, Almonds, Nuts
Assorted Granola and Energy Bars
Fruit Yogurt Parfait | Granola and Berries
Selection of Bagels | Plain and Flavored Cream Cheeses
Display of Fresh Baked Breakfast Breads and Muffins
Season's Picked Fresh Whole Fruit
Hard Boiled Eggs
Sliced Melons, Seasonal Fruits and Berries
Fruit and Brie Skewers
Assorted Donuts

PM Pause

Based on 90 Minutes of Service

PRICE FOR UP TO 3 | \$17

PRICE FOR UP TO 5 | \$22

Individual Bags of Popcorn
Season's Picked Fresh Whole Fruit
Sliced Melons, Seasonal Fruits and Berries
Fiesta Chips | Salsa, Guacamole
Old School Candy Shop
Premium Mixed Nuts, Dried Fruits, and Cocktail Pretzels
Decadent Fudge Brownies and Chocolate Chunk Blondies
Crudit  Display | Buttermilk Ranch and Blue Cheese Dips
Assorted Bags of Potato Chip, Pretzels, Corn Chips
Warmed Ballpark Pretzels | Honey and Stone Ground Mustards
Assorted Home Baked Cookies
Assorted Granola and Energy Bars
Designer Trail Mix Station | Raisins, Sunflower Seeds, Mixed Dried Fruits, Mixed Nuts, Pretzels, M&Ms
House Made Rice Crispy Treats

Beverage Service

90-Minute Beverage Service

Hot Beverages | \$9
Cold Beverages | \$5
Hot and Cold Beverages | \$14

Half-Day Beverage Service

Refreshed up to Four Hours

Hot Beverages | \$14
Cold Beverages | \$8
Hot and Cold Beverages | \$22

All-Day Beverage Service

Refreshed up to Eight Hours

Hot Beverages | \$23
Cold Beverages | \$13
Hot and Cold Beverages | \$30

HOT BEVERAGES | Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas
COLD BEVERAGES | Soft Drinks and Bottled Water

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Plated Entrees

Herb-Roasted Chicken - \$38

Marinated in Garlic, Rosemary, Lemon & Thyme
Served with Roasted Potatoes & Fresh Seasonal Vegetables

Sonoma Chicken - \$41

Grilled Chicken Breast with Artichokes & Garlic
In a California Chardonnay & Scallion Cream Sauce
Served with Garlic Mashed Potatoes & Seasonal Vegetables

Filet Mignon - \$55

Grilled Filet Topped
With a Green Peppercorn Sauce, served on a bed of
Garlic Mashed Potatoes and sautéed Baby Spinach

Fresh Atlantic Salmon - \$49

Grilled Fillet of Salmon Marinated in Garlic & Soy
Served over Basmati Rice with Asian-Style Vegetables

Mushroom & Cheese Tortellini - \$38

Wild Mushrooms with White Truffle Oil Parmesan, Roasted Garlic,
Brown Butter and Sage Cream Sauce

All Entrees Include a Mixed Baby Green Salad, Rolls & Butter, Chef's choice of Dessert and Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea.

Boxed Option - \$34

Assortment of Ham, Turkey or Veggie Sandwich on a Roll, Served with Appropriate Condiments
Bag of Chips, Piece of Whole Fruit, Cookie & Bottled Water

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Buffet Entrees

Deli Buffet - \$47

Mixed Green Salad w/ Ranch & Balsamic Dressings
Baby Red Potato Salad
Roast Beef, Turkey & Ham
Sliced Cheddar, Provolone & Swiss Cheese
Lettuce, Tomato, Onion & Pickles
Assorted Breads & Appropriate Condiments
Individual Bags of Chips
Assorted Cookies & Brownies

“Build Your Own” Taco Bar - \$47

Seasoned Ground Beef & Shredded Chicken
Beer-Battered Mahi-Mahi
Shredded Lettuce & Diced Tomatoes
Shredded Cheese & Assorted Salsas
Sour Cream & Guacamole
Tortillas
Mexican Rice & Refried Beans
Cinnamon Churros

Little Italy - \$47

Caesar Salad with Parmesan & Crouton
Tomato & Mozzarella Salad with Balsamic Vinaigrette
Garlic Bread
Tiramisu

Entrée Selections (Select One)

Fettuccine Alfredo, Spaghetti & Meatballs, Shrimp Scampi, or
Eggplant Parmesan

Salad Bar - \$47

Fresh Seasonal Fruit Display
Mixed Greens & Romaine Lettuce
Ranch & Balsamic Vinaigrette Dressings
Sliced Grilled Chicken Breast & Hard-Boiled Eggs
Tomatoes, Mushrooms, Cucumbers & Carrots
Shredded Cheddar Cheese & Bleu Cheese Crumbles
Croutons and Fresh Rolls & Butter
Cheesecake & Carrot Cake

Harbor View - \$52

Sliced Fresh Seasonal Fruit Display and Spinach Salad with Sliced
Mushrooms, Hardboiled Eggs & Crumbled Bacon
Garlic Mashed Potatoes
Fresh Seasonal Vegetables
Fresh Rolls & Butter
Chef's Choice of Assorted Desserts

Entrée Selections (Select One)

Pasta Primavera, Chicken Picatta, Sonoma Chicken, Red-Wine
Braised Short Ribs or Fresh Atlantic Salmon

Minimum of 25 People

All Buffets Include Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

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Hors d' Oeuvres

Hand Passed Hors d' Oeuvres

Bruschetta
Hummus on Pita Crisp
Brie & Pear Compote on Crostini
Assorted Finger Sandwiches
Chicken or Beef Empanadas
Orange Chicken Spring Rolls

Petite Quiches
Crab-Stuffed Mushroom Caps
Swedish Meatballs
Turkey Sliders
Mini Beef Wellington
Thai Shrimp Cones

Ahi Tuna on Wonton Crisp
California Rolls with Wasabi & Soy
Chicken or Beef Satay
Coconut Shrimp
Mini Crab cakes
Goat Cheese-Stuffed Artichokes

\$250 per Selection (Increments of 50 Pieces)

Displays

Cheese Display - \$275

Served with Sliced Baguettes, Assorted Crackers & Fresh Fruit Garnish

Fresh Vegetable Crudités Display - \$190

With House-Made Ranch Dip

Fresh Fruit Display - \$250

Sliced Seasonal Fruit & Berries with our House-Made Yogurt Dip

Viennese Display - \$250

Assorted Petit Desserts, Cookies, Brownies and Chocolate Dipped Strawberries

Mediterranean Display - \$275

Grilled Vegetables, Feta Cheese, Hummus & Eggplant Spreads with Crackers & Pita Bread

Each Display Serves Approximately 25 People

Bars Packages

Packaged Bar | *Priced per Guest*

First Hour | \$21
Additional Hours | \$10

Hosted Bar | *Priced Per Drink*

Mixed Drinks | \$10
Imported Beer | \$8
Domestic Beer | \$6
Wine by the Glass | \$10
Cordials | \$12
Soft Drinks and Mineral Waters | \$5

Cash Bar | *Priced Per Drink*

Mixed Drinks | \$13
Imported Beer | \$11
Domestic Beer | \$8
Wine by the Glass | \$13
Cordials | \$15
Soft Drinks and Mineral Waters | \$6

Beer and Wine Bar | *Priced Per Guest*

First Hour | \$16
Additional Hours | \$7

House Brands

Vodka – Tito's
Whiskey – Makers Mark
Scotch – Black Label
Cognac – Hennessy
Tequila – Hornitos
Gin – Tanqueray
Rum – Bacardi

Bartender Fee Required for Hosted and Cash Bars | \$150

All Bars have a 4-Hour Minimum

All Prices are Based on House Brands
Upgraded Selections are Available Upon Request

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.

All-Day Food & Beverage

Continuous Service

- Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Teas
- Assorted Soft Drinks and Bottled Water

Continental Breakfast

- Fresh Orange Juice
- Assorted Muffins, Pastries, Croissants and Bagels
- Butter, Preserves, Peanut Butter & Cream Cheese
- Whole Fresh Seasonal Fruit Display
- Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

Mid-Morning Refresh

- Designer Trail Mix
- Assorted Granola and Energy Bars

Lunch

- Menu Driven or Buffet Based on Group Size

Afternoon Break

- Tortilla Chips | Salsa
- Assortment of House Made Cookies
- Crudité and Dips Display

Technology Support Services

- (1) LCD Projector with Appropriate Screen
- Up to (3) Power Strips with Extension Cords

Meeting Support Services

- Meeting Room
- Complimentary Storage of Materials up to 5 Standard Boxes

Any Technology Needs Above What is Listed is Available at an Additional Fee

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