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**FOOD AND BEVERAGE DEPARTMENT**  
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## GENERAL INFORMATION

**PLEASE TAKE THE TIME TO FAMILIARIZE YOURSELF WITH OUR POLICIES.**

As the San Diego Convention Center's exclusive caterer, Centerplate is renowned for its impeccable, world-class service, truly delectable cuisine and superb selection of menus that can be customized to any Event or special occasion. Whether it's a casual brunch, an elegant sit-down dinner or a reception featuring vibrant international cuisine, Centerplate's culinarians will use only the finest and freshest ingredients to create a truly extraordinary dining experience for you and your guests. From first course to last, Centerplate is committed to providing Craveable Experiences with Raveable Results.

In keeping with attention to every detail, we offer the following information to facilitate your planning. Count on your dedicated Catering Sales Professional to assist you in your pre-planning activities and communicate your goals to our operations team. Together, we will execute all services to your delight and satisfaction.

### **EXCLUSIVITY**

Centerplate maintains the exclusive right to provide all food and beverage in the San Diego Convention Center. All food and beverages, including water, must be purchased from Centerplate.

### **FOOD AND BEVERAGE PRICING**

A good faith estimate of Food and Beverage prices will be provided six (6) months in advance of the Event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, however, we reserve the right to make product substitutions based on specific commodity price increases.

### **SERVICE CHARGES AND TAX**

A 19% service charge will apply to all food, beverage and labor charges.

Current state and local sales taxes apply to all food, beverage, labor charges, equipment rentals and service charges and are subject to applicable tax laws and regulations.

If the Customer is an entity claiming exemption from taxation in the State where the Facility is located, the Customer must deliver to Centerplate satisfactory evidence of such exemption thirty (30) days prior to the Event in order to be relieved of its obligation to pay state and local sales taxes.

### **PAYMENT POLICY**

A 90% deposit and signed Food and Beverage contract is due 30 days prior to your Event or upon receipt of the preliminary invoice. The remaining balance will be due five (5) business day prior to the start of your event. The balance and any additional charges incurred during the Event, is required within 15 days following receipt of the Final Invoice. Centerplate will begin to accrue 1.5% interest from the date of the invoice if not paid within 15 days. Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the Customer.

For Social Events (non-convention related), a 25% deposit is required upon signing the contract. An additional deposit of 50% of the total estimated food and beverage is required 45 days in advance of the Event. The remaining balance of payment is required 72 business hours prior to the Event by either Cashier's Check or Credit Card. Any additional charges incurred during the function will be due upon completion of the Event.



## GENERAL INFORMATION

### CHINA SERVICE

In all carpeted Meeting Rooms and Ballrooms, china service will automatically be used for all meal services, unless our high-grade and/or compostable disposable ware is requested.

All food and beverage events located in the Exhibit Halls, Sails Pavilion or Outdoor Terraces (with the exception of plated meals), are accompanied by high-grade and/or compostable disposable ware. If china is preferred, the following fees will apply:

- Breakfast, Lunch, Receptions and Dinners: \$2.00++ per person, per meal period.
- Refreshment or Coffee Breaks: \$1.00++ per person, per break.

### LINEN SERVICE

Centerplate provides in-house linen for most meal functions with our compliments. Additional linen fees will apply for specialty linens or linens required for meeting functions. Your Catering Sales Professional will be happy to offer suggestions for your consideration and quote corresponding linen fees.

### HOLIDAY SERVICE

There will be an automatic additional labor fee for food and beverage service or preparatory days on the following Federal holidays: New Year's Eve and Day, Martin Luther King Jr. Day, President's Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day.

At the time of booking the Event(s), Centerplate will notify the Customer of estimated labor fees based on the information supplied by the Customer.

### DELAYED OR EXTENDED SERVICE

On the day of your Event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge will apply.

Should your Event require extended pre or post service or stand by time, often necessitated by high-security functions, an additional labor charge will apply.

### CONCESSION SERVICE

Appropriate operation of Concession Outlets will occur during all show hours, starting ½ hour before doors open to the Event. Centerplate reserves the right to determine which Carts/Outlets are open for business and hours of operation pending the flow of business.

For additional Concession Carts/Fixed Outlets, a minimum guarantee in sales is required per Cart/Outlet or Customer will be responsible for the difference in sales per Cart/Outlet.

### GUARANTEES

The Customer shall notify Centerplate, not less than five (5) business days (excluding holidays and weekends) prior to the Event, the minimum number of persons the Customer guarantees will attend the Event (the "Guaranteed Attendance").

There may be applicable charges for events with minimal attendance.



## GENERAL INFORMATION

If Customer fails to notify Centerplate of the Guaranteed Attendance within the time required, (a) Centerplate shall prepare for and provide services to persons attending the Event on the basis of the estimated attendance specified in the BEO's, and (b) such estimated attendance shall be deemed to be the Guaranteed Attendance.

Centerplate will be prepared to serve five percent (5%) above the Guaranteed Attendance, up to a maximum of 30 meals (the Overage).

- If this Overage is used, the Customer will pay for each additional person at the same price per person/per item, plus applicable service charges and sales tax.
- Should additional persons attend the event in excess of the total of the Guaranteed Attendance plus the Overage, Centerplate will make every attempt to accommodate such additional persons subject to product and staff availability. Customer will pay for such additional persons and/or la carte items at the same price per person or per item plus the service charge and local taxes.
- Should the guaranteed attendance increase or decrease by 33% or more from the original contracted number of guests, an additional charge of 20% per guaranteed guest may apply.

Meal functions of 2,500 and above are considered "Specialty Events" and may require customized menus. Your Catering Sales Professional and our Executive Chef will design menus that are logistically and creatively appropriate for large numbers. In certain cases, additional labor and equipment fees may be applied to successfully orchestrate these events.

The Guaranteed Attendance shall not exceed the maximum capacity of the areas within the Facility in which the Event will be held.

## SECURITY

At the discretion of the San Diego Convention Center, in order to maintain adequate security measures, the Customer may be required to provide security for certain functions. Security personnel will be at the Customer's sole expense. Please consult your Event Manager for details.

## BREAKFAST

### CONTINENTAL BREAKFAST

- B1 CONTINENTAL BREAKFAST** **\$15.25**  
Assorted Fruit Juices, Fresh Baked Breakfast Pastries, Muffins and Bagels  
Served with Butter, Preserves and Cream Cheese  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
- B2 PREMIUM CONTINENTAL BREAKFAST** **\$18.50**  
Assorted Fruit Juices, Fresh Baked Breakfast Pastries, Muffins and Bagels  
Served with Butter, Preserves and Cream Cheese  
Sliced Seasonal Fruit and Berries  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

### ENHANCE YOUR CONTINENTAL BREAKFAST

- B3 BUTTERMILK BISCUIT SANDWICH** **\$4.50**  
Scrambled Eggs, Pork Sausage and Cheddar Cheese
- B4 ENGLISH MUFFIN BREAKFAST SANDWICH** **\$5.75**  
Scrambled Eggs, Canadian Bacon and Cheddar Cheese
- B5 FLAKY CROISSANT SANDWICH** **\$6.50**  
Scrambled Eggs, Smoked Ham and Cheddar Cheese
- B6 BREAKFAST BURRITO** **\$5.50**  
Warm Flour Tortilla filled with Scrambled Eggs, Bacon, Cheese and Potatoes
- B7 STUFFED BAGEL** **\$6.25**  
Scrambled Eggs, Turkey Sausage and Fontina Cheese
- B8 FRUIT AND YOGURT PARFAIT** **\$4.75**  
Fresh Seasonal Fruit and Low Fat Yogurt with Granola

*For additional enhancements, please see our A La Carte section of the menu.*



## BREAKFAST

- B9 SAN DIEGO SUNRISE BUFFET** **\$23.50**  
Fluffy Scrambled Eggs with Fresh Herbs and Diced Tomatoes  
Hash Brown Potatoes, Apple Wood Bacon and Pork Sausage Links  
Assorted Fruit Juices and Sliced Fresh Seasonal Fruit  
Fresh Baked Breakfast Pastries, Muffins and Bagels  
Served with Butter, Preserves and Cream Cheese  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
- B10 PACIFIC COAST BREAKFAST BUFFET** **\$29.50**  
Fluffy Scrambled Eggs with Sautéed Mushrooms and Chives  
Thick Sliced French Toast with Warm Maple Syrup, Berry Compote and Whipped Butter  
Sautéed Breakfast Potatoes with Sweet Onion and Basil  
Chicken Apple Sausage  
Assorted Fruit Juices and Sliced Fresh Seasonal Fruit  
Fresh Baked Breakfast Pastries, Whole Grain Muffins and Breakfast Breads  
Served with Butter and Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

*Breakfast Buffets have a minimum order of 50 guests.*

### ENHANCE YOUR BREAKFAST BUFFET

- B11 INDIVIDUAL CHEESE OMELETS** **\$5.25**  
Three Cheese Omelets with a Blend of Cheddar, Jack and Swiss Cheeses
- B12 GOURMET BELGIAN WAFFLES** **\$6.75**  
Thick Belgian Waffles served with Maple Syrup, Whipped Cream, Honey Butter and Fresh Seasonal Berries
- B13 EGG AND OMELET STATION\*** **\$7.50**  
Prepared to order with Mushrooms, Peppers, Onions, Diced Ham, Chopped Spinach, Diced Tomatoes, Grated Cheese and Mexican Salsa  
*(Egg Substitute Available Upon Request)*
- B14 BLINTZ STATION\*** **\$7.75**  
Griddled Cheese Blintz with Whipped Cream, Fresh Fruit, Berry Compote, Sour Cream and Brown Sugar Sauce, Warm Maple Syrup and Strawberry Balsamic Reduction

*\*Minimum of (50) guests.*

*\*Requires a \$125.00++ fee per uniformed chef.*

*For additional enhancements, please see our A La Carte section of the menu.*



## BREAKFAST

### PLATED BREAKFAST

*All plated breakfasts are served with Fresh Fruit, Freshly Baked Breakfast Pastries, Butter, Preserves, Fresh Squeezed Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Herbal Teas.*

- |                                                                                                                                                                                                   |                |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>B15 TRADITIONAL BREAKFAST</b>                                                                                                                                                                  | <b>\$22.00</b> |
| Fluffy Scrambled Eggs<br>Sage Pork Sausage Links<br>Home Fried Potatoes                                                                                                                           |                |
| <b>B16 PECAN STREUSEL FRENCH TOAST</b>                                                                                                                                                            | <b>\$24.00</b> |
| Served with Whipped Cinnamon Spice Butter,<br>Warm Maple Syrup and Applewood Bacon                                                                                                                |                |
| <b>B17 BAKED EGG TORTA</b>                                                                                                                                                                        | <b>\$24.50</b> |
| Breakfast Egg Torta with thin Layers of Roasted Tomatoes,<br>Fresh Herbs, Sautéed Mushrooms, Chopped Spinach and Fontina Cheese<br>Served with Lyonnaise Potatoes and Chicken Apple Sausage Links |                |
| <b>B18 QUICHE</b>                                                                                                                                                                                 | <b>\$25.00</b> |
| <i>Please select <u>one</u> from the following options:</i>                                                                                                                                       |                |
| · Blue Cheese and Caramelized Onions<br>· Spinach and Fire Roasted Tomato<br>· Four Cheese                                                                                                        |                |
| Served with Applewood Bacon and Country Potatoes                                                                                                                                                  |                |

*Customized Plated Breakfast available starting at \$22.00 per guest.  
For additional enhancements, please see our A La Carte section of the menu.*



## A LA CARTE

<b>C1</b>	<b>COFFEE (gallon)</b> Freshly Brewed Coffee, Decaffeinated Coffee or Selection of Hot Teas	<b>\$46.00</b>
<b>C2</b>	<b>FRESHLY BREWED STARBUCKS COFFEE (gallon)</b> Freshly Brewed Coffee, Decaffeinated Coffee or Selection of Tazo Teas	<b>\$65.00</b>
<b>C3</b>	<b>ASSORTED BOTTLED FRUIT JUICES</b>	<b>\$3.50</b>
<b>C4</b>	<b>ASSORTED JUICES (gallon)</b> Orange, Apple, Cranberry, Grapefruit or Tomato	<b>\$38.00</b>
<b>C5</b>	<b>LEMONADE (gallon)</b>	<b>\$32.00</b>
<b>C6</b>	<b>FRESHLY BREWED ICED TEA (gallon)</b>	<b>\$38.00</b>
<b>C7</b>	<b>ARROWHEAD BOTTLED SPRING WATER</b> <i>Arrowhead's Eco-Shaped bottle is composed of about 30% less plastic.</i>	<b>\$3.25</b>
<b>C8</b>	<b>SPARKLING MINERAL WATER</b>	<b>\$3.75</b>
<b>C9</b>	<b>ASSORTED CANNED SODAS</b>	<b>\$3.00</b>
<b>C10</b>	<b>ASSORTED BOTTLED VITAMIN WATER (20 oz.)</b>	<b>\$4.50</b>
<b>C11</b>	<b>INDIVIDUAL ASSORTED CARTONS OF MILK</b>	<b>\$1.50</b>
<b>C12</b>	<b>SLICED SEASONAL FRUIT AND BERRIES</b> Served with Sour Cream and Brown Sugar Sauce	<b>\$5.00</b>
<b>C13</b>	<b>WHOLE FRESH FRUIT</b>	<b>\$2.50</b>
<b>C14</b>	<b>ASSORTED YOPLAIT YOGURT</b>	<b>\$3.75</b>
<b>C15</b>	<b>ASSORTED CEREALS AND MILK</b>	<b>\$5.50</b>



## A LA CARTE

<b>C16 MUFFINS (dozen)</b> Blueberry, Banana, Honey Oat Bran, Lemon Poppy Seed, Chocolate Chip, Cappuccino	<b>\$34.00</b>
<b>C17 BAGELS (dozen)</b> Plain, Poppy Seed, Sesame, Cinnamon Raisin, Blueberry	<b>\$42.00</b>
<b>C18 DANISH (dozen)</b> Cheese, Apple, Blueberry, Cherry	<b>\$42.00</b>
<b>C19 BREAKFAST BREADS (loaf - 12 slices)</b> Banana, Apple Cinnamon, Chocolate Pecan	<b>\$36.00</b>
<b>C20 SCONES (dozen)</b> Cream Cheese, Chocolate Chip, Raisin, Cherry Almond, Blueberry	<b>\$36.00</b>
<b>C21 CROISSANTS (dozen)</b> Traditional, Chocolate, Almond, Raspberry	<b>\$42.00</b>
<b>C22 ASSORTED HEALTHY BREAKFAST PASTRIES (dozen)</b> Assorted Low Fat Muffins, Scones	<b>\$39.00</b>
<b>C23 FRESH BAKED COOKIES (dozen)</b> Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut, Double Chocolate, Peanut Butter	<b>\$31.00</b>
<b>C24 RICE KRISPY TREATS (dozen)</b> Traditional, Chocolate, M&M	<b>\$34.00</b>
<b>C25 BROWNIES (dozen)</b> Fudge, Chocolate Chip, Walnut	<b>\$34.00</b>
<b>C26 HALF SHEET CAKE* (40 slices)</b> Choice of Fruit or Cream Filling	<b>\$125.00</b>
<b>C27 FULL SHEET CAKE* (80 slices)</b> Choice of Fruit or Cream Filling	<b>\$250.00</b>
<b>C28 FUDGE ON A STICK (pound)</b> Traditional, Walnut, Peanut Butter, Milk Chocolate	<b>\$20.50</b>
<b>C29 CHOCOLATE DIPPED CRANBERRY MACAROONS (dozen)</b>	<b>\$38.00</b>
<b>C30 ASSORTED MEXICAN TREATS (dozen)</b> Bunuelos, Churros, Cinnamon Sugar Cookies	<b>\$34.25</b>

*\*Custom artwork available upon request.  
Please speak to your Catering Sales Representative.*

## A LA CARTE

<b>C31 CHOCOLATE DIPPED BISCOTTI (dozen)</b>	<b>\$38.00</b>
Pistachio and White Chocolate, Hazelnut and Dark Chocolate, Almond and Milk Chocolate	
<b>C32 TURTLE NUT CLUSTERS (dozen)</b>	<b>\$36.00</b>
<b>C33 WALNUT SHORTBREAD BARS (dozen)</b>	<b>\$33.25</b>
<b>C34 INDIVIDUAL BAGS OF CHIPS AND SNACKS</b>	<b>\$2.50</b>
<b>C35 TORTILLA CHIPS (per person)</b>	<b>\$5.00</b>
Served with Salsa and Guacamole	
<b>C36 POTATO CHIPS AND DIP (per person)</b>	<b>\$3.00</b>
<i>Please select one from the following options:</i>	
· Creamy Cucumber with Fresh Dill	
· Sun-Dried Tomato, Herb and Sour Cream	
· Toasted Onion and Scallion	
<b>C37 PRETZEL TWISTS (pound)</b>	<b>\$15.00</b>
<b>C38 MIXED NUTS (pound)</b>	<b>\$22.00</b>
<b>C39 SNACK MIX (pound)</b>	<b>\$15.00</b>
Traditional or Spicy	
<b>C40 GIANT SOFT PRETZELS</b>	<b>\$4.50</b>
Served with Choice of Mustard or Nacho Cheese Sauce	
<b>C41 QUAKER CHEWY GRANOLA BARS</b>	<b>\$3.00</b>
<b>C42 KELLOGG'S NUTRI GRAIN BAR</b>	<b>\$2.75</b>
<b>C43 FULL SIZE ASSORTED CANDY BARS</b>	<b>\$2.75</b>
<b>C44 ICE CREAM NOVELTIES</b>	<b>\$3.75</b>
<b>C45 PREMIUM ICE CREAM NOVELTIES</b>	<b>\$5.75</b>
<b>C46 FRESHLY POPPED POPCORN (per bag)</b>	<b>\$2.00</b>
<i>200 person minimum - includes Popcorn Machine Rental.</i>	
<i>Additional \$125.00++ fee per Attendant, per machine.</i>	



## BREAK SERVICE

- C47 DEATH BY CHOCOLATE BREAK\*** **\$15.50**  
Chocolate Dipped Oreo Cookies, Pretzel Rods, Strawberries and Peanuts  
Double Fudge Brownies and Double Chocolate Chip Cookies  
Served with Milk, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas
- C48 SAN DIEGO HARVEST BREAK\*** **\$18.75**  
Grilled Local Vegetable Antipasto Display,  
Herb Marinated Olives and Roasted Peppers,  
Gourmet Cheese Board with Regional Favorites,  
Toasted Specialty Flat Breads and Lavosh Crackers  
Warm Spinach and Artichoke Dip  
Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas
- C49 BALL PARK BREAK\*** **\$14.00**  
Gourmet Soft Pretzels with Mustard, Mini Hot Dogs,  
Individual Bags of Peanuts and Popcorn  
Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas
- C50 S'MORES BREAK\*** **\$15.00**  
Our Version of the Classic S'more – with a San Diego Flare!  
Graham Crackers, Marshmallow Cream, Butter Cookies, Chocolate Ganache,  
Toasted Nuts and Sliced Fresh Fruit and Berries  
Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas
- C51 GOIN' BANANAS BREAK\*** **\$17.50**  
Banana Bread, Mini Banana Nut Muffins,  
Chocolate Dipped Banana Chips and Plantain Chips, Whole Fresh Bananas,  
Petite Banana Crème Brûlée Tarts and Chocolate Dipped Frozen Bananas  
Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas
- C52 CITRUS BREAK\*** **\$13.50**  
Lemon Poppy Seed Cookies, Orange Tea Cookies, Lemon Tea Cakes,  
Lemon Meringue Tarts, Mini Key Lime Tartlettes and Lemon Drops  
Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas
- C53 CALIFORNIA STRAWBERRY BREAK\*** **\$18.25**  
Miniature Strawberry Shortcakes with Whipped Cream,  
Chocolate Dipped Strawberries,  
Mini Strawberry Tarts and Strawberry Jelly Bellies  
Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

*\*Minimum of 100 guests.*

*Custom options available upon request. Please speak to your Catering Sales Representative.*



## BOX LUNCHES

- L1 TRADITIONAL BOX LUNCH** **\$19.50**  
SELECTION OF SANDWICH ON A FRENCH BAGUETTE:  
· Turkey and Swiss Cheese  
· Roast Beef and Cheddar Cheese  
· Ham and Cheddar Cheese  
· Grilled Vegetables  
Served with Individual Bag of Potato Chips, Gourmet Chocolate Chip Cookie,  
Soda
- L2 GOURMET WRAP BOX LUNCH** **\$24.50**  
SELECTION OF GOURMET WRAP SANDWICH:  
· Southwest Roast Beef Wrap with Grilled Peppers  
· Grilled Turkey with Pesto Wrap  
· Grilled Vegetable Wrap  
Served with Gourmet Potato Chips, Pasta Salad, Gourmet Brownie,  
Soda
- L3 GOURMET SALAD BOX LUNCH** **\$23.75**  
SELECTION OF GOURMET SALAD:  
· Chinese Chicken Salad  
· Grilled Chicken Caesar Salad  
Served with Gourmet Potato Chips, Gourmet Brownie,  
Soda
- L4 DELICATESSEN BOX LUNCH** **\$22.50**  
SELECTION OF DELICATESSEN SANDWICH:  
· Smoked Turkey and Swiss Cheese on Ciabatta Bread  
· Roast Beef and Cheddar on Herbed Focaccia Bread  
· Italian Panini with Salami, Ham, Capicola, Mortadella and Provolone  
· Vegetarian Panini with Grilled Vegetables  
Served with Gourmet Potato Chips, Pasta Salad, Chocolate Chip Cookie,  
Soda

*We recommend adding Whole Fruit to your box lunch!  
Ask your Catering Sales Representative for additional information.  
Custom options available upon request.*



## CHILLED PLATED LUNCHES

*Chilled Plated Lunch Entrées include Hearth Baked Rolls and Butter, Dessert,  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea.*

- |           |                                                                                                                                                                                                                     |                |
|-----------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>L5</b> | <b>MEDITERRANEAN MARINATED BREAST OF CHICKEN</b>                                                                                                                                                                    | <b>\$29.00</b> |
|           | Served on a Bed of Baby Lettuces and Farrow Salad with Red Onion, Kalamata Olives,<br>Sliced Cucumbers, Feta Cheese and Artichokes<br>Grilled Fresh Vegetables and Roasted Tomatoes<br>Oregano Red Wine Vinaigrette |                |
| <b>L6</b> | <b>SEARED AHITUNA NIÇOISE SALAD</b>                                                                                                                                                                                 | <b>\$28.00</b> |
|           | Romaine Lettuce, French Beans, Hard Boiled Egg, Roasted Beets,<br>Red Potatoes and Niçoise Olives<br>Tarragon Mustard Dressing                                                                                      |                |
| <b>L7</b> | <b>ROASTED CHICKEN AND PESTO SALAD ON CIABATTA BREAD</b>                                                                                                                                                            | <b>\$26.00</b> |
|           | Roasted Red Peppers, Tomatoes and Romaine Lettuce<br>Marinated Bocconcini with Olives, Capers and Balsamic Vinaigrette<br>Garnished with Vine Ripened Tomatoes                                                      |                |
| <b>L8</b> | <b>GRILLED SIRLOIN SANDWICH ON BAGUETTE</b>                                                                                                                                                                         | <b>\$28.25</b> |
|           | Arugula, Red Onions and Artichoke Aioli<br>Served with a Roasted Yukon Gold Potato Salad                                                                                                                            |                |
| <b>L9</b> | <b>ROASTED BALSAMIC GARLIC CHICKEN</b>                                                                                                                                                                              | <b>\$30.00</b> |
|           | Cous Cous, Fire Roasted Tomatoes, Artichoke Hearts and Fresh Mozzarella<br>Served on top of Baby Romaine Lettuce with an Olive Crostini and Herb Vinaigrette                                                        |                |

### DESSERT OPTIONS

*Please select one from the following:*

#### NEWYORK CHEESECAKE

Grand Marnier-Scented Strawberries and Whipped Cream

#### CHOCOLATE FLOURLESS CAKE

Chocolate Ganache, Fresh Berries and Cream

#### FRENCH APPLE TORTE

Vanilla Bean Crème Anglaise

*Customized Chilled Plated Lunches available starting at \$28.00 per guest.*



## PLATED LUNCHES

*Plated Lunch Entrees include choice of Salad, Hearth Baked Rolls and Butter, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea.*

### **SALAD OPTIONS**

*Please select one from the following:*

#### **BABY SPINACH SALAD**

Tossed Baby Spinach with Grape Tomatoes, Sliced Cucumbers, Hard Boiled Eggs, Candied Pecans and Golden Raisins  
Spiced Mustard Vinaigrette

#### **CLASSIC CAESAR SALAD**

Chopped Romaine Lettuce topped with Homestyle Croutons and Shredded Parmesan Cheese  
Classic Caesar Dressing

#### **BABY ICEBERG WEDGE**

Slivered Red Onions, Shaved Carrots, Crispy Pancetta Bacon and Herb-Speckled Oven-Dried Tomatoes  
Tangy Ranch Dressing or Sweet Balsamic Vinaigrette

#### **SPRING MIX SALAD**

Red and Yellow Pear Tomatoes, Radishes, Carrot Curls and Croutons  
Sherry Vinaigrette

#### **CALIFORNIA CITRUS SALAD**

Chopped Romaine Lettuce with Orange Segments, Pepitas, Red Onions and Goat Cheese  
Citrus Pepper Vinaigrette

#### **GARDEN CHOP SALAD**

Chopped Hearts of Romaine and Head Lettuce, Diced Tomatoes, Sliced Olives, Red Radishes, Julienne Carrots, Diced Cucumbers, Sunflower Seeds and Feta Cheese  
Lemon Oregano Vinaigrette

## PLATED LUNCHES

### ENTRÉES

Please select one from the following:

- |                                                                                                                                                                       |                |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>L10 LEMON SAFFRON MARINATED CHICKEN</b>                                                                                                                            | <b>\$31.00</b> |
| Steamed Basmati Rice with Kaffir Lime<br>Red Pepper, Broccoli and Baby Carrot Melange                                                                                 |                |
| <b>L11 POTATO AND CHIVE CRUSTED CHICKEN BREAST</b>                                                                                                                    | <b>\$37.00</b> |
| Onion Confit, White Wine and Natural Chicken Au Jus<br>Roasted Garlic and Red Bliss Potato Medley<br>Basil and Thyme-Scented Ratatouille                              |                |
| <b>L12 CHICKEN SALTIMBOCCA</b>                                                                                                                                        | <b>\$41.00</b> |
| Double Breast of Chicken with Sage, Prosciutto Ham and Provolone Cheese<br>Oyster Mushroom Marsala Sauce<br>White Truffle Risotto Cake<br>Sautéed Seasonal Vegetables |                |
| <b>L13 DRY RUB FLAT IRON STEAK</b>                                                                                                                                    | <b>\$42.00</b> |
| Three-Onion Ragoût and Port Wine Sauce<br>Yukon Gold Mashed Potatoes<br>French and Yellow Wax Beans                                                                   |                |
| <b>L14 MEDALLION OF PORK TENDERLOIN</b>                                                                                                                               | <b>\$39.00</b> |
| Scented with Sage and Rosemary, topped with Fig Compote<br>Roasted Garlic Polenta<br>Grilled Fresh Asparagus                                                          |                |
| <b>L15 GRILLED MAHI MAHI</b>                                                                                                                                          | <b>\$39.00</b> |
| Mojo de Ajo Style with Sweet Pepper Cilantro Salsa<br>Toasted Cumin Rice<br>Layered Roasted Vegetables and Squash                                                     |                |

### DESSERT OPTIONS

Please select one from the following:

#### NEWYORK CHEESECAKE

Grand Marnier-Scented Strawberries and Whipped Cream

#### CHOCOLATE FLOURLESS CAKE

Chocolate Ganache, Fresh Berries and Cream

#### FRENCH APPLE TORTE

Vanilla Bean Crème Anglaise

#### CALIFORNIA FRESH FRUIT TART

Chocolate Chambord Sauce

#### PEAR ALMOND STRUDEL

Blueberry Coulis and Coffee Caramel Sauce

*Customized Plated Lunches available starting at \$36.00 per guest.*



## LUNCH BUFFETS

### LI6 DELI LUNCH BUFFET

**\$30.50**

Mixed Field Greens with Tomatoes, Cucumbers, Carrot Curls, Creamy and Vinaigrette Dressings  
Orecchiette Pasta Salad with Pesto, Kalamata Olives, Fire Roasted Tomatoes and Zucchini

Roasted Potato Salad with Blue Cheese and Crumbled Bacon  
Broccoli Salad with Cashews, Raisins and Carrots

Sliced Meats and Cheeses to include:  
Smoked Turkey Breast, Roast Beef, Smoked Ham and Genoa Salami  
Cheddar, Swiss and Jack Cheeses

Served with Potato, Focaccia, Onion and Wheat Rolls  
Lettuce, Tomato, Onion and Dill Pickle Spears

Mayonnaise, Whole Grain and Yellow Mustards

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



## LUNCH BUFFETS

### L17 SAVORING SAN DIEGO LUNCH BUFFET

\$38.50

The Luncheon Buffet offers many combinations of foods to best suit your attendees.

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

Please select two options from the following:

#### CALIFORNIA GARDEN SALAD

Shredded Carrots, Shredded Red Cabbage, Grape Tomatoes, Cucumbers and Red Radishes  
Lemon Basil Vinaigrette and Herb Buttermilk Dressing

#### CLASSIC CAESAR SALAD

Parmesan Cheese and Toasted Croutons  
Caesar Dressing

#### SOUTHWEST SALAD

Romaine Lettuce, Peppers, Black Beans, Corn, Tomatoes, Green Onions, Cotija Cheese and Terra Strips  
Chipotle Ranch Dressing and Citrus Chile Vinaigrette

#### GRILLED VEGETABLE AND ORZO PASTA SALAD

Toasted Pine Nuts  
Balsamic Vinaigrette Dressing

#### FUSILLI PASTA SALAD

Roasted Peppers, Artichokes and Hearts of Palm  
Creamy Balsamic Vinaigrette Dressing

#### PANZANELLA SALAD

Fresh Tomatoes, Basil, Sea Salt, Cracked Pepper and Extra Virgin Olive Oil

Please select two options from the following:

#### PAN SEARED CHICKEN BREAST

Marinated in Lemon and Extra Virgin Olive Oil with White Wine Caper Reduction

#### HERB CRUSTED PORK LOIN

Charred Apricot and Apple Chutney

#### GRILLED MAHI MAHI

Citrus Fennel Relish and California Champagne Sauce

#### QUATTRO FORMAGGIO STUFFED MANICOTTI

Basil Cream and Pomodoro Fresco

#### ALL-NATURAL SIRLOIN

Slow-Roasted with Crimini Mushrooms and Caramelized Onion Ragoût with Béarnaise Sauce

#### FLAMED GRILLED CHICKEN BREAST

Roasted Red Pepper Caponata



## LUNCH BUFFETS

Please select two options from the following:

### **DIJON ROASTED RED POTATOES**

Garlic and Chives

### **HERB SIX GRAIN PILAF**

Wheat Berries and Barley

### **MASHED YUKON GOLD POTATOES**

Roasted Garlic

### **STEAMED JASMINE RICE AND ORZO MEDLEY**

### **CHEF'S SELECTION OF FRESH SEASONAL VEGETABLES**

### **ROASTED ROOT VEGETABLES**

Please select three options from the following:

### **NEW YORK CHEESECAKE**

Grand Marnier-Scented Strawberries and Whipped Cream

### **CHOCOLATE FLOURLESS CAKE**

Chocolate Ganache, Fresh Berries and Cream

### **FRENCH APPLE TORTE**

Vanilla Bean Crème Anglaise

### **TIRAMISU TORTE**

Lady Fingers soaked in Espresso and layered with a Delicate Mascarpone Filling

### **FRAZIER CAKE**

White Cake with Fresh Strawberries and Whipped Cream

### **GOURMET ASSORTMENT OF FRESH BAKED COOKIES AND BROWNIES**

*Minimum of 100 guests.*

*Custom options available upon request. Please speak to your Catering Sales Representative*



## PLATED DINNERS

*Plated Dinner Entrees include choice of Salad, Chef's Choice of Seasonal Vegetables, Hearth Baked Rolls and Butter, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea.*

### SALADS

Please select one from the following:

#### **BIBB LETTUCE WEDGE SALAD**

Roasted Tomatoes, Pancetta Bacon, Shaved Asiago Cheese,  
Sweet Onions and Basil Croutons  
Sweet Red Pepper Vinaigrette

#### **TRADITIONAL CAESAR WEDGE SALAD**

Romaine Lettuce with Garlic Herb Croutons and Parmesan Cheese  
Classic Caesar Dressing

#### **BABY SPOON SPINACH**

Dried Figs, Blue Cheese and Toasted Pine Nuts  
Fig Balsamic Vinaigrette

#### **WILD ARUGULA**

Roasted Pear, Goat Cheese, Sweet Onions and Toasted Hazelnuts  
Hazelnut Vinaigrette

### ENTRÉES

Please select one from the following:

<b>D1</b>	<b>ROASTED BONE-IN CHICKEN</b> Tomato Tarragon Reduction Multi-Grain Rice Pilaf with Wheat Berries and Barley	<b>\$40.00</b>
<b>D2</b>	<b>GRILLED SALMON</b> Balsamic Glaze and Tomato Basil Bruschetta Herb-Seasoned Cheese Polenta	<b>\$52.00</b>
<b>D3</b>	<b>BRAISED BONELESS BEEF SHORT RIBS</b> Braising Au Jus Parmesan Duchess Potatoes	<b>\$55.00</b>
<b>D4</b>	<b>GRILLED STEAK AU POIVRE</b> Cracked Black Pepper Sauce Braised New Potatoes in Glace de Viande	<b>\$65.00</b>
<b>D5</b>	<b>GRILLED FILET MIGNON AND MARYLAND CRAB CAKE</b> Cabernet Demi and Whole Grain Mustard Sauce Dauphine Potatoes	<b>\$70.00</b>



## PLATED DINNERS

### DESSERTS

Please select one from the following:

#### **NEWYORK CHEESECAKE**

Grand Marnier-Scented Strawberries and Whipped Cream

#### **CHOCOLATE FLOURLESS CAKE**

Chocolate Ganache, Fresh Berries and Cream

#### **FRENCH APPLE TORTE**

Vanilla Bean Crème Anglaise

#### **BELGIAN CHOCOLATE TRUFFLE TART**

Raspberry Coulis and Chambord Reduction

#### **PRALINE MOUSSE CHARLOTTE**

Candied Cinnamon Pecans, Chantilly Crème and Frangelico Anglaise

#### **CHOCOLATE DECADENCE**

Espresso Anglaise and Raspberry Coulis

#### **CRÈME BRÛLÉE TART**

Fresh Seasonal Berries and Peach Puree

*Customized Plated Dinners available starting at \$40.00 per guest.  
Please speak to your Catering Sales Representative.*



## RECEPTION

### COLD HORS D'OEUVRES

*Minimum order of 100 pieces per item. Prices below are for individual pieces.*

<b>R1</b>	<b>TRIPLE CREAM BRIE AND DATES</b>	<b>\$4.75</b>
<b>R2</b>	<b>BOURSIN CHEESE MOUSSE</b> with Caramelized Onion in Phyllo	<b>\$4.75</b>
<b>R3</b>	<b>ARTICHOKE BOTTOM</b> with Garlic and Herbs on Crisped Toast	<b>\$4.75</b>
<b>R4</b>	<b>SUN-DRIED TOMATO AND BASIL CROSTINI</b>	<b>\$4.75</b>
<b>R5</b>	<b>CURRIED CHICKEN TART</b> with Pine Nuts and Italian Parsley	<b>\$4.00</b>
<b>R6</b>	<b>STUFFED GRAPE LEAVES</b> with Roasted Vegetables and Brown Rice	<b>\$4.00</b>
<b>R7</b>	<b>SMOKED SALMON</b> with Red Onions and Capers on Pumpernickel	<b>\$4.00</b>
<b>R8</b>	<b>ANTI PASTA SKEWER</b> with Artichoke, Tomato, Kalamata Olive and Mozzarella	<b>\$3.50</b>
<b>R9</b>	<b>BAY SHRIMP AND ASPARAGUS CANAPÉ</b>	<b>\$3.50</b>
<b>R10</b>	<b>PROSCIUTTO BOWTIE</b> with Sun-Dried Tomato, Basil and Olive	<b>\$5.25</b>
<b>R11</b>	<b>PEPPERED BEEF</b> with Boursin Cheese and Chives on Firm Polenta	<b>\$4.75</b>
<b>R12</b>	<b>GORGONZOLA CHEESE CANAPÉ</b> with Apricot and Grape	<b>\$4.25</b>
<b>R13</b>	<b>TRADITIONAL GAZPACHO SHOOTERS</b> with Cilantro	<b>\$5.50</b>
<b>R14</b>	<b>BRIOCHE CROUSTADE</b> with Buffalo Mozzarella, Heirloom Tomato and Basil	<b>\$5.50</b>
<b>R15</b>	<b>CARAMELIZED PEAR AND STILTON CHEESE</b> in a Flaky Buttery Crust	<b>\$5.50</b>



## RECEPTION

### HOT HORS D'OEUVRES

*Minimum order of 100 pieces per item. Prices below are for individual pieces.*

<b>R16 HIBACHI BEEF SKEWER</b> with Green Onion and Teriyaki Glaze	<b>\$4.00</b>
<b>R17 ASPARAGUS AND ASIAGO CHEESE ROULADE</b>	<b>\$3.75</b>
<b>R18 MEDITERRANEAN CHICKEN KABOB</b> with Figs and Roasted Tomatoes	<b>\$5.00</b>
<b>R19 SOUTHWEST SPRING ROLL</b> with Black Beans	<b>\$3.50</b>
<b>R20 COCONUT CRUSTED SHRIMP</b> with Pineapple Chile Chutney	<b>\$4.00</b>
<b>R21 GOAT CHEESE AND EXOTIC MUSHROOM EGG ROLL</b>	<b>\$3.75</b>
<b>R22 MINI CHEESE AND ROASTED VEGETABLE QUESADILLA</b>	<b>\$3.50</b>
<b>R23 ORANGE CHICKEN SPRING ROLL</b> with Ginger and Sweet Chile Sauce	<b>\$3.75</b>
<b>R24 SPINACH AND GOAT CHEESE CROSTINI</b>	<b>\$4.00</b>
<b>R25 ROSEMARY CHICKEN BROCHETTE</b> with Whole Grain Mustard	<b>\$4.00</b>
<b>R26 SOUTHWEST SHRIMP EMPANADA</b>	<b>\$4.00</b>
<b>R27 SHARP CHEDDAR AND ASIAGO CHEESE STRAW</b>	<b>\$3.50</b>
<b>R28 CURRY SHRIMP SKEWER</b> with Sweet Chile Sauce	<b>\$5.00</b>
<b>R29 MARYLAND CRAB CAKE</b> with Classic Rémoulade	<b>\$4.50</b>
<b>R30 ARTICHOKE AND PARMESAN FRITTER</b> with Smoked Tomato Aioli	<b>\$4.75</b>

## RECEPTION

### RECEPTION STATIONS

*Prices below are per person.*

- R31 IMPORTED AND DOMESTIC CHEESE DISPLAY** **\$6.50**  
Garnished with Seasonal Fruit, Sliced Baguettes and Assorted Crackers
- R32 DISPLAY OF SLICED SEASONAL FRUIT AND BERRIES** **\$5.00**  
Served with a Sour Cream and Brown Sugar Sauce
- R33 FRESH VEGETABLE CRUDITÉ** **\$5.75**  
Creamy Avocado Dip and Spicy Tomato Ranch Dip
- R34 HOUSE-MADE HUMMUS AND IMPORTED OLIVE STATION** **\$8.00**  
Toasted Pita Bread Chips  
Spicy Tunisian Olive Blend and Assorted Five Type Blend Olives
- R35 GRILLED MARINATED VEGETABLE AND CHARCUTERIE BOARD** **\$6.25**  
A selection of Roasted Zucchini, Squash, Eggplant, Peppers,  
Salami, Prosciutto and Soprapresetta drizzled with Extra Virgin Olive Oil  
Served with Toasted Flat Breads and Gourmet Crackers
- R36 PASTA STATION** **\$11.50**  
Tri-Colored Cheese Tortellini and Penne Rigate  
*Selection of two sauces:*  
Vodka Cream Sauce · Marinara Sauce · Pesto Sauce · Bolognese Sauce  
Served with Soft Bread Sticks, Crushed Red Pepper and Parmesan Cheese
- R37 NACHO STATION** **\$10.75**  
Crisp Corn Tortilla Chips, Seasoned Carne Asada, Refried Pinto Beans,  
Jalapeño Cheddar Cheese, Diced Tomatoes, Jalapeño Peppers, Black Olives,  
Scallions, Cilantro, Spicy Mexican Salsa, Sour Cream and Fresh Guacamole
- R38 BAKED BRIE (Each wheel serves 30 guests)** **\$135.00**  
Imported Brie topped with a choice of sweet or savory fillings,  
Wrapped in Puff Pastry and baked until golden brown, served warm with a Sliced Baguette.  
*Selection of one topping:*  
Pear Ginger Marmalade · Pine Nuts · Sun-Dried Tomatoes and Basil
- R39 BRUSCHETTA AND FLAT BREAD STATION** **\$8.00**  
Served with Extra Virgin Olive Oil and a Variety of Toasted Flat Breads  
*Specialty Toppings to include:*  
· Lemon and Artichoke Relish  
· Herb-Roasted Eggplant and Tomato Caponata  
· Green Olive Tapenade  
· Fresh Tomato, Basil and Garlic



## RECEPTION

### RECEPTION STATIONS (continued)

*Prices below are per person.*

**R40 WOK STIR FRY STATION \*** **\$14.00**

- Stir-Fried Vegetables
- Udon Noodles or Steamed Jasmine Rice
- Fried Tofu, Teriyaki Chicken and Seared Beef
- Black Bean Garlic Sauce and Caramelized Pineapple Teriyaki

*(100 person minimum)*

**R41 SOUTHWEST QUESADILLA STATION \*** **\$10.25**

*Please select three from the following selections:*

- Black Bean, Cotija Cheese and Roasted Chiles
  - Chicken, Poblano Chile and Mexican Cheese
  - Southwest Veggies and Jalapeño Pepper Jack Cheese
  - Pork Pibil with Cotija Cheese
  - Bay Shrimp, Roasted Garlic, Cilantro and Monterey Jack
- Served with Roasted Tomatillo Salsa, Salsa Fresca and Guacamole

*(100 person minimum)*

**R42 REGIONAL BAJA STATION \*** **\$27.00**

- Beer Braised Pork Sopes
  - Chicken Flautas
  - Black Bean Empanadas
  - Shrimp Tostaditas
  - Carne Asada Street Tacos with Cilantro and Onion
  - Shrimp and Whitefish Ceviche with Fresh Lime and Tomato
  - Corn Tortilla Chips
- Served with Salsa Quemada, Salsa Verde, Salsa Fresca and Guacamole

*(200 person minimum)*

**R43 CALIFORNIA DREAMIN'** **\$24.00**

- Artichoke and Parmesan Fritter with Smoked Tomato Aioli
- California Rolls, Campechana with Shrimp and Scallops
- Roast Tomato and Goat Cheese Tart
- Mendocino Crab and Spinach Dip with Sourdough Crostinis
- Spinach, Wild Arugula Salad with Candied Pecans and Point Reyes Blue Cheese
- California Strawberries and Aged Balsamic Vinegar

*(200 person minimum)*

*\*A \$125.00++ fee per Uniformed Chef required.*

## RECEPTION

### DESSERT STATIONS

*Prices below are per person.*

- R44 PETIT PATISSERIE STATION** **\$12.00**  
A gourmet selection of Miniature French Pastries, Petit Fours, Mini Tartlets, Chocolate Truffles and Chocolate Dipped Strawberries
- R45 STRAWBERRY SHORTCAKE STATION** **\$12.75**  
*Build Your Own Strawberry Shortcake Station to include:*  
Fresh Strawberries and Mixed Berry Compote  
Shortcake Biscuits, Pound Cake, Chocolate Sauce and Whipped Cream
- R46 CHEESECAKE BITES STATION** **\$13.25**  
New York Cheesecake Squares  
Banana Rum, Vanilla Bean and Scented Strawberry Compotes  
Chocolate Fondue, Raspberry and Coffee Caramel Sauces  
Toasted Almonds, Coconut and Whipped Cream

### CARVED TO ORDER STATIONS

- R47 SAGE AND ROSEMARY SEASONED BONE-IN TURKEY BREAST\* (Serves 25 guests)** **\$250.00**  
Served with Orange Cranberry Sauce, Whole Grain Mustard and Mayonnaise
- R48 STEAMSHIP ROUND OF BEEF\* (Serves 150 guests)** **\$650.00**  
Seasoned with Cracked Black Pepper and Sea Salt  
Served with Horseradish Sauce, Whole Grain Mustard and Mayonnaise
- R49 HERB-CRUSTED TENDERLOIN OF BEEF\* (Serves 30 guests)** **\$475.00**  
Served with Horseradish Sauce, Whole Grain Mustard and Mayonnaise
- R50 PEPPER-ROASTED PORK LOIN\* (Serves 35 guests)** **\$350.00**  
Served with Charred Peach Marmalade, Rum Pineapple Chutney and Tarragon Mustard Reduction
- R51 SLOW-ROASTED SPICED BARON OF BEEF\* (Serves 75 guests)** **\$450.00**  
Served with Horseradish Sauce, Whole Grain Mustard and Mayonnaise
- R52 ROAST NEWYORK STRIP\* (Serves 40 guests)** **\$550.00**  
Served with Béarnaise and a Brandied Green Peppercorn Demi

*Above items served with Miniature Rolls and Appropriate Condiments.*

*\*A \$125.00++ fee per Uniformed Chef required.*

- R53 SALMON EN CROUTE\* (Serves 30 guests)** **\$375.00**  
Served with Leeks, Spinach and Herb Beurre Blanc
- R54 PISTACHIO CRUSTED WHOLE FILET OF SEA BASS\* (Serves 30 guests)** **\$350.00**  
Served with Mango Salsa and Classic Rémoulade

*Above items served with a Large Ciabatta Croustade.*

*\*A \$125.00++ fee per Uniformed Chef required.*



## BEVERAGES

### PREMIUM LIQUORS

**HOSTED  
CASH**

**\$6.00 PER DRINK  
\$6.50 PER DRINK**

Ketel One Vodka, Tanqueray Gin, Bacardi Rum, Jose Cuervo Especial Tequila,  
Dewar's White Label, Jack Daniel's

### DELUXE WINE

**HOSTED  
CASH**

**\$5.75 PER GLASS  
\$6.25 PER GLASS**

Copper Ridge – Cabernet Sauvignon, Chardonnay

### PREMIUM WINE

**HOSTED  
CASH**

**\$6.75 PER GLASS  
\$7.25 PER GLASS**

Stone Cellars – Cabernet Sauvignon, Chardonnay

### DOMESTIC BEER

**HOSTED  
CASH**

**\$4.50 PER BOTTLE  
\$5.00 PER BOTTLE**

Budweiser Select, Bud Light, O'Doul's Amber (non-alcoholic)

### IMPORTED/MICROBREW BEER

**HOSTED  
CASH**

**\$5.25 PER BOTTLE  
\$5.75 PER BOTTLE**

Heineken, Corona Extra, Karl Strauss Red Trolley

### DRAFT BEER – KEG

**DOMESTIC  
IMPORTED**

**\$450.00 PER KEG  
\$625.00 PER KEG**

*Imported/Micro Brews available upon request. Prices vary.  
Customization of all liquor, beer and wine available upon request.  
Please consult with your Catering Sales Manager for pricing.*

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



## BEVERAGES

### CHARDONNAY

Copper Ridge (California)	\$24.00
Stone Cellars (California)	\$28.00
Mirassou (California)	\$32.00
Meridian (California)	\$36.00
BV Century Cellars (California)	\$40.00
Clos du Bois (California)	\$48.00

### CABERNET

Copper Ridge (California)	\$24.00
Stone Cellars (California)	\$28.00
Mirassou (California)	\$32.00
Santa Rita (Chile)	\$32.00
Meridian (California)	\$36.00
BV Century Cellars (California)	\$40.00
Sterling Vintners (California)	\$44.00
Natura (Chile)	\$44.00

### MERLOT

Copper Ridge (California)	\$24.00
Stone Cellars (California)	\$28.00
Mirassou (California)	\$32.00
Meridian (California)	\$36.00
BV Century Cellars (California)	\$40.00
Sterling Vintners (California)	\$44.00
Blackstone	\$48.00

### PINOT NOIR

Mirassou (California)	\$32.00
Meridian (California)	\$36.00
BV Century Cellars (California)	\$40.00
Sterling Vintners (California)	\$44.00

### VARIETAL WINES

Stone Cellars, Pinot Grigio (California)	\$28.00
Meridian, Pinot Grigio (California)	\$32.00
Sterling Vintners, Pinot Grigio (California)	\$36.00
Sterling Vintners, Sauvignon Blanc (California)	\$36.00
Sterling Vintners, Zinfandel (California)	\$36.00
Sterling Vintners, Shiraz (California)	\$36.00
Ecco Domani, Pinot Grigio (Italy)	\$40.00
Chateau Ste. Michelle, Riesling (Washington)	\$44.00
Santa Rita, Sauvignon Blanc (Chile)	\$48.00

### SPARKLING WINE · CHAMPAGNE

Maschio Prosecco (Italy)	\$32.00
Domaine Ste. Michelle (California)	\$36.00
Korbel Brut (California)	\$40.00

*Wines are subject to change based upon availability.*