

DINNER ON THE SAND

Chef Attendant and Catering Grill may be available to prepare on the beach for parties of 20 or more for \$100 each. For parties of less than 20, items will be prepared in the kitchen.

STARS & STRIPES

\$36 per person

Artisan Cheese Board Crostini Bread, Sun Dried Fruits
Bibb Lettuce Raspberries, Candied Walnuts, Bacon, Blue Cheese, Sherry Vinaigrette
Cole Slaw Green Apple, Raisin Cabbage, Carrot
Red Bliss Potato Salad Herb Sour Cream
Caprese Salad Tomato, Mozzarella, Basil, Extra Virgin Olive Oil, Balsamic

OFF THE GRILL

Hot Dogs, Hamburgers and Vegetarian Burgers
Lettuce, Tomato, Onions, Pickles, Classic Condiments

DESSERT

Fudge Brownies, Chocolate Chip Cookies, Cheesecake Squares

SEASIDE FIESTA

\$40 per person

Chips and Salsa Pico de Gallo
Red Snapper Ceviche Tomato, Cilantro, Lime Juice
Achiote Caesar Romaine Hearts, Manchego, Spicy Croutons
Sea: Snapper Veracruz Green Olives, Raisins, Capers, Onions, Cilantro
Land: Chicken or Beef Fajitas (choice of one)
Refried Beans
Spanish Rice
Tortillas Corn and Flour

DESSERT

Churros, Flan

RIVIERA

\$43 per person

Classic Hummus and Crudité Pita Crisp, Extra Virgin Olive Oil
Super Greens Kale, Spinach, Watercress, Feta, Tart Cherries, Almonds, Creamy Herb Dressing
Quinoa Cucumbers, Tomato, Lemon, Mint, Parsley Dressing
Garden Niçoise Salad Haricot Vert, Potato, Hard-Boiled Eggs, Tomato, Olive, Artichokes, Herb Vinaigrette

OFF THE GRILL

Chef's Artisanal Brochettes
Choice of Two: Beef, Chicken, Shrimp, Swordfish Provençal
Fresh Herb Blend, Garlic, Olive Oil
Artisan Bread Butter

DESSERT

GF Chocolate Cake, Lemon Meringue Tart

PACIFIC RIM

\$48 per person

Pork Spring Rolls Pickled Vegetables, Tangerine Ponzu
Asian Salad Bean Sprouts, Daikon, Crispy Wonton, Sesame Dressing
Green Papaya Salad Glass Noodles, Scallions, Basil, Thai Chili Vinaigrette
Korean Beef Short Ribs Green Onion, Tangerine Glaze
Miso Lacquered Salmon Sizzling Soy
Ginger Garlic Cauliflower Broccoli, Snap Peas, Mung Beans
Jasmine Rice

DESSERT

Chocolate Macadamia Tart, Hibiscus Lime Bars, Mango Mousse

TORREY PINES

\$54 per person

Brie En Croute Stone Fruits, Candied Pecans, Baguette Toast
Hearts of Palm Bibb Lettuce, Avocado, Pink Grapefruit, Fennel Mustard Dressing
Shaved Brussels Sprouts Salad Wheat Berries, Marcona Almonds, Grapes, Pecorino, Cranberry Vinaigrette

OFF THE GRILL

Surf (choice of one): Swordfish or Salmon with Papaya Relish
Turf (choice of one): Angus Sirloin or Chicken Breast with Chipotle Barbeque Sauce
Roasted Red Bliss Potatoes Savory Herbs
Farmers Market Vegetables Thyme Citrus Oil
Artisan Bread Butter

DESSERT

Toasted Marshmallow and Chocolate Square, Raspberry Tart, Red Velvet Cake

CLAMBAKE

\$79 per person

Prosciutto, Vine Ripe Tomatoes, Burrata Basil, Crusty Bread, Extra Virgin Olive Oil
Fromage en Croute Brie, Blue, Goat, Sun Dried Fruit, Candied Pecans, Water Crackers
Baby Iceberg Lettuce Wedge Pickled Onion, Bacon, Cherry Tomatoes, Maytag Blue Dressing
Bowtie Pasta Salad Asparagus, Portobello Mushrooms, Parmesan Cheese, Shallot Olive Oil
Clambake Steamer Clams, Mussels, Shrimp, White Fish, Lobster Medallions, Corn, Red Bliss Potatoes
Pearl Onions, Garlic, Parsley, Lemon

DESSERTS

Meyer Lemon Bars, Chocolate Marquis, Strawberry Shortcake

GREEN FLASH

\$88 per person

Artisanal Charcuterie & Cheese Platter Pickled Vegetables, Preserved Fruit Jam, Spicy Mustard, Country Bread
Little Gem Lettuce Pears, Candied Walnuts, Bacon, Blue Cheese, Sherry Vinaigrette
Multigrain Salad Cucumber, Jicama, Mango, Pepitas, Pink Grapefruit Vinaigrette

OFF THE GRILL

Angus Filet Mignon and Maine Lobster Tail
Grilled Asparagus and Mushrooms
Twice Baked Potatoes
Roasted Brussels Sprouts Pancetta, Parmesan
Artisan Bread Butter

DESSERT

Chocolate Mousse, Assorted Petit Fours

A 22% percent service charge and applicable state tax will be added to all food and beverage charges.
Please note that service charge is taxable by California state law. Menu prices are subject to market fluctuation.