

PLATED DINNER STARTERS

Select One Option from Either Category for Entire Party

S O U P S

Vine Ripened Tomato Olive Oil, Basil Pistou, Crostini

Clam Chowder Bacon, Potato, White Clams, Oyster Crackers

Portobello Mushroom Mascarpone, Pancetta, Truffle Oil, Chives

Butternut Squash Sun Dried Cranberries, Pepitas, Nutmeg Cream

S A L A D S

Baby Spinach Strawberries, Goat Cheese, Candied Walnut, White Balsamic Vinaigrette

Wild Arugula Petit Basque, Poached Pear, Pecan Brittle, Agave Sherry Dressing

Super Greens Arugula, Watercress, Spinach, Kale, Manchego, Almonds, Orange Dressing

Club Caesar Romaine, Anchovy, Parmesan, Croutons, Caesar Dressing

Iceberg Wedge Maple Bacon, Cherry Tomatoes, Chives, Blue Cheese, Buttermilk Dressing

A D D I T I O N A L A P P E T I Z E R S

Baja Shrimp Cocktail Persian Cucumbers, Vodka Cocktail Sauce, Lemon Wedges

Pacific Blue Crab Cake Pickled Fennel, Watercress, Saffron Aioli, Orange Vanilla Reduction

Roasted Maitake Mushroom Mustard Greens, Herb Crostini, Truffle Balsamic, Pistachio Oil Macadamia Soy

Burrata Prosciutto Cherry Tomatoes, Arugula, Vincotto, Ciabatta Toast

A 24% 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. Service charge and prices are subject to change.

PLATED DINNER ENTREES

Select Up to Two Entrees and One Vegetarian for Entire Party

SEA

Seared Snapper *Quinoa, Garden Vegetables, Lemon Caper Sauce*

Local Halibut *3 Citrus Risotto, Broccolini, Blister Tomato, Meyer Lemon Pistou*

Natural Salmon *Rainbow Quinoa, Oyster Mushroom, Tomato Fennel Marmalade*

White Sea Bass *Roasted Heirloom Potatoes, Pencil Asparagus, Tangerine Relish, Thyme Butter Sauce*

Diver Scallops and Baja Prawns *Yellow Corn Polenta, Sauteed Heirloom Mustard Greens, Baby Bella Mushrooms, Citrus Vinaigrette*

LAND

Double Pork Chop *Whipped Potato, Broccoli Rabe, Apple Chutney, Rum Sauce*

Jidori Chicken *3 Citrus Risotto, Broccolini, Cider Glazed Pearl Onion, Candied Kumquat, Black Garlic Jus*

Braised Beef Short Rib *Beemster Polenta, Wild Mushrooms, Cipollini Cabernet Jus*

Angus Prime Rib *Twice Baked Potato, Asparagus, Creamy Horseradish, Natural Jus*

Center Cut Filet Mignon *Black Truffle Yukon Mashed Potatoes, Confit Tomato, Asparagus, Cabernet Reduction*

VEGETARIAN

Butternut Squash Risotto *Mascarpone, Field Peas, Citrus Gremolata*

Cremini Mushroom Ravioli *Kale, Parmesan, Truffle Oil, Basil*

Roasted Cauliflower Bowl (vegan) *Broccoli, Snap Peas, Scallions, Jasmine Rice, Garlic, Ginger, Soy*

Vegetable Tagliatelle (vegan) *Yellow Squash, Zucchini, Carrots, Goat Cheese, Basil Pistou*

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PLATED DINNER

CONTINUED

MAKE YOUR
OWN SURF &
TURF

Served with Whipped Truffle Potatoes, Asparagus, Glazed Carrots,
Wild Mushrooms

Choice of: Five Peppercorn Sauce, Port Wine Reduction, or Bearnaise

SURF

Jumbo Shrimps (3)

Natural Salmon

Halibut

Jumbo Diver Scallops (2)

Sea Bass

Lobster Tail

TURF

Angus Beef Short Ribs

Jidori Chicken

New York Steak

Filet Mignon

DESSERTS

Select One Option for Entire Party

Cappuccino Mudd Pie *Roasted Almonds, Butterscotch,
Chocolate Sauce*

Amaretto Tiramisu *Mascarpone, Espresso,
Creme Brulee Crumble*

Key Lime Cheesecake *Graham Crust, Vanilla Chantilly,
Key Lime Curd*

Lemon Meringue Tart *Vanilla Genoise, Lemon Curd, Meringue*

Red Velvet Cake (GF) *Chocolate Glaze, Walnut Brittle, Mint*

Chocolate Marquise (GF) *Chocolate Mousse, Streusels,
Berry Coulis*

SWEETS ACTION
STATIONS

**Minimum of 30 people per station. Chef attendant
included**

ICE CREAM
SUNDAES

*Chocolate and Vanilla Ice Cream, Chocolate and Caramel Sauces,
Rolled Wafers, Chocolate Chip Cookies, Brownie Crumbles, Chopped
Nuts, Sprinkles, Cherries, Whipped Cream*

SMALL BITES

Petit Fours *Macarons, Opera Cake, Red Berry Opera, Lemon Bars,
Dulce De Leche Squares, New York Cheesecake, Tiramisu, S'mores
Bar*

30 piece minimum for each

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DINNER BUFFETS

FIESTA

Tortilla Chips *Salsa Fresca, Guacamole*

Baja Tortilla Soup *Smoked Chicken, Crispy Tortilla, Avocado*

Southwestern Caesar Salad *Romaine Hearts, Manchego, Crouton, Ancho Cream Dressing*

Roasted Corn Salad *Epazote, Charred Tomato, Cotija Cheese, Agave Lime Vinaigrette*

Classic Ceviche *White Sea Bass, Tomato, Cilantro, Lime, Pepitas*

Choice of 3:

Snapper Chili Verde *Cilantro, Queso Fresco, Grilled Scallions,*

Almonds **Pisa's Carnitas** *Tomatillo Salsa, Cabbage Radish Salad*

Chicken Enchilada *Charred Corn, Three Cheeses, Yellow Bell Pepper Sauce* **Chipotle Skirt Steak** *Carne Asada Salsa Roja*

Refried Black Beans, Spanish Rice, Flour Tortillas

Tres Leches Cake *Slivered Almonds, Shaved Chocolate*

Caramel Flan

Cinnamon Churros *Chocolate Sauce*

ALL AMERICAN

Heirloom Tomato Bisque *Cheddar Cheese Crouton*

Gem Romaine Wedge *Cherry Tomato, Cucumber, Pancetta, Bleu Cheese Dressing*

Three Cheese Mac & Cheese *Lobster, Bacon*

Red Apple Poppy Seed Cole Slaw

Old Fashion Pork Chops *Caramelized Onion, Apple Sauce*

Herb Marinated Shelton Farm Chicken *Cider Braised Rainbow Chard, Bacon*

Homestyle Meatloaf *Country Gravy*

Mashed Yukon Potatoes *Garlic Cream Cheese*

Seasonal Farmers Market Vegetables

Fresh Baked Buttermilk Biscuits *Sweet Butter*

Apple Bar Crumble, S'mores Bar,

Salted Caramel Brownie Bar

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DINNER BUFFETS

CONTINUED

LA JOLLAN

Artisan Cheese Board *Imported & Domestic Cheese, Walnuts, Sun Dried Fruits, Grapes, Honeycomb, Crackers, Crusty Bread*

Local Field Salad *Poached Pear, Chevre, Cranberry Preserve, Pistachio, Banyuls Vinaigrette*

Organic Beet Salad *Mozzarella, Basil, Pecans, Balsamic Pomegranate Vinaigrette*

Seafood Farfalle Pasta Salad *Haricot Vert, Fennel, Scallion, Tomatoes, Citrus Dressing*

Almond Crusted Sea Bass *Braised Leeks, Endive, Champagne Saffron Sauce*

Honey Spiced Chicken Breast *Root Vegetables, Cremini, Thyme Jus*

Beef Tenderloin Tips *Marengo, Tomatoes, Olives, Cremini Mushrooms*

Wild Rice Pilaf *Glazed Pecans, House Herbs*

Farmers Market Vegetables *Parsley Butter*

Flourless Chocolate Cake, Strawberry Cheesecake, Stone Fruit Bread Pudding

ITALIAN

Artisan Cheese & Charcuterie Board *Local Fruits, Artisan Breads, Crackers*

Farmers Market Minestrone *Kidney Beans, Croutons, Pesto*

Wild Arugula *Shaved Fennel, Apple, pecorino, Almonds, Citrus Vinaigrette*

Cavatappi *Fennel, Tomato, Snap Pea, Burrata Cheese*

Caprese *Hot House Tomatoes, Mozzarella, Balsamic Reduction, Basil*

Sicilian Style Salmon *Eggplant, Tomatoes, Olives, Capers, Anchovies, Mint*

Tuscan Braised Short Ribs *Pancetta, Peals Onions, Mushrooms, Chianti Reduction*

Chicken Caponata *Artichoke Hearts, Aromatics, Raisins, Extra Virgin Olive Oil*

Parmesan Risotto *Mascarpone, White Wine, Red Pepper Flakes*

Seasonal Vegetables *Pine Nut Basil Pesto*

Amaretto Tiramisu, Pistachio Cheesecake Bar, Lemon Meringue Bar

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