



Hotel del Coronado

Event Menu



Welcome to Coronado.

Hotel del Coronado is an iconic beachfront resort and an incomparable backdrop to any meeting or event. Located just minutes from downtown San Diego, The Del is an oasis by the sea, a treasured destination with endless destination experiences from surfing, paddleboarding and yachting, to clambakes, beer tastings and roasting s'mores under the stars, it's the best of beach life, Del style.

We are excited to share this issue of FLAVOR with you, so you can peruse our exciting event menus and dream of an extraordinary event that showcases the bounty of seafood and farm-fresh produce we have access to here in sunny San Diego. We promise we will create an unforgettable experience for your attendees that will inspire ideas and action, friendship and lifelong memories.



Hotel del Coronado, Curio Collection by Hilton, 1500 Orange Avenue, Coronado, CA 92118
1-800-468-3533 (1-800-HOTEL-DEL)



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*taste
explore
engage
toast*

- Ⓜ Gluten Free
- 🌿 Vegetarian
- 🌱 Vegan



Breakfast



Toasty Handhelds

The Del's Breakfast Burrito

scrambled eggs, ham, potatoes, cheddar cheese, onions, chives

Baja Breakfast Burrito

scrambled eggs, chorizo, potatoes, sautéed onions, salsa verde, black bean spread

Classic Morning Muffin

over-easy egg, sausage patty, american cheese

California Brioche

egg patty, crispy glazed bacon, basil aioli, brioche bun

Vegetarian Breakfast Muffin

egg patty, tomato jam, havarti cheese, spinach, muffin

SoCal Croissant

over-easy egg, bacon, grilled tomato, spinach, fontina cheese

Royal Croissant

over-easy eggs, swiss cheese, shaved Italian ham, béchamel

Vegan Tofu Wrap

curry-scrambled tofu, roasted vegetables, caramelized onions, black bean spread

Breakfast Buffets

Minimum of 25 people. Maximum of 90 minutes of service.

Healthy Start

classic orange, grapefruit and cranberry juice, Rainforest Alliance Certified: regular and decaffeinated coffee, selected breakfast and herbal teas, muffins, (including gluten-free) multigrain croissant, local fruit preserves, whipped butter, greek yogurt, crushed raspberries, toasted coconut, overnight oats with dried apricots, almond milk, seasonal fruit basket

Sunrise Continental

classic orange, grapefruit and cranberry juice, Rainforest Alliance Certified: regular and decaffeinated coffee, selected breakfast and herbal teas, house-pressed juice of the season, cucumber lemon spa water, artisanal breakfast pastries, danishes and muffins, (including gluten-free) local fruit preserves whipped butter, seasonal sliced fruit and berries, vegan green tea chia, coconut pudding, roasted blueberries, garden mint, greek yogurt parfait, The Del's house-made granola

Coronado Beginnings Continental

seasonal house-pressed and freshly squeezed juices, Rainforest Alliance Certified: regular and decaffeinated coffee, selected breakfast and herbal teas, artisanal breakfast pastries, danishes and muffins, (including gluten-free) whipped butter, local fruit preserves, seasonal sliced fruit and berries, green tea chia coconut pudding, greek yogurt parfait, The Del's house-made granola, santa monica smokehouse salmon| cream cheese, pickled red onions, capers, cherry tomatoes, plain and everything bagels, The Del's super grain porridge with maple syrup and brown sugar

Create Your Own Breakfast Buffet

Minimum of 25 people. Maximum of 90 minutes of service.

Included in all buffets:

classic orange, grapefruit and cranberry juice, Rainforest Alliance Certified: regular and decaffeinated coffee, selected breakfast and herbal teas, artisanal breakfast pastries, danishes, and muffins (including gluten-free) local fruit preserves, whipped butter, greek yogurt, crushed raspberries, toasted coconut, overnight oats with dried apricots, almond milk, fruit salad



Eggs

select one:

- Classic Scrambled Eggs 🍳
scrambled egg whites, chives
- Spanish Vegetable Frittata 🍳
piquillo peppers, blistered tomatoes, red potatoes
- Individual Baked Farmhouse Eggs 🍳
charcuterie, swiss cheese, fine herbs
- Poached Egg Shakshuka 🍳
stewed tomatoes & peppers, cilantro
- Vegan Scrambled Tofu 🌱 🍳
fine herbs

Potatoes

select one:

- Crispy Potato Creamers 🍳 🌱
caramelized onions
- Roasted Red Potatoes 🍳 🌱
roasted peppers, caramelized onions
- Sweet Potato Hash 🌱 🍳
collard greens, green onions, piquillo peppers
- Baked Peewee Potatoes 🌱 🍳
garlic, parmesan, button mushroom, parsley, roasted peppers

Meats

select two:

- Applewood Smoked Bacon 🍳
- Jody Maroni Chicken Apple Sausage 🍳
- Jody Maroni Pork Sausage 🍳
- Southwest Chorizo Patty 🍳
- Turkey Breakfast Sausage 🍳
- Sausage Peppers, Onions And Parsley 🍳
- Smoked House Canadian Bacon 🍳

Breakfast Enhancements

Scrambled Cage-Free Eggs 🌱 🍳
crème fraîche & chives

Hard Boiled Eggs

Roasted Peewee Potatoes 🌱 🍳

Applewood Smoked Bacon 🍳

Jody Maroni's Pork Breakfast Link 🍳
nitrate, preservative and MSG free

À La Carte

Breakfast buffet purchase required.

Cold Pressed Juice Bar and Shots 🍷 🍷

green juice, sweet citrus, orange turmeric, spicy roots, immunity shot, revive shot

The Del Parfait 🍷 🍷

Greek yogurt, habanero citrus compote, mango, dried kiwi, strawberries, blueberries, almonds

Coronado Açai Bowl 🍷 🍷

açaí, blueberries, raspberries, blackberries, granola, coconut chips, dried apricots

The Cottage Parfait 🍷 🍷

maple vanilla cottage cheese, candied pecans, raspberries, cacao nibs

Smoked Salmon Display 🍷

plain and chive cream cheese, hard-boiled eggs, pickled red onions, capers, cherry tomatoes, avocado spread, cucumbers, plain and everything bagels

Classic Steel-Cut Oats 🍷 🍷

brown sugar, golden raisins, pecans

Brown Sugar Belgian Waffles 🍷

muddled berries

Lemon Ricotta Pancakes 🍷

pure maple syrup

French Toast Stick 🍷

dark maple syrup, toasted pecans, seasonal fruit

Salsa Rojo Chilaquiles 🍷 🍷

poached eggs, jalapeños, roasted peppers, queso fresco, cilantro

Eggs Benedict

english muffin, canadian bacon, poached cage-free eggs, chipotle hollandaise, spinach

Egg White Frittata 🍷 🍷

egg whites, summer squash, boursin cheese, tomato jam

Omelets Made-to-Order 🍷

Eggs: cage-free, egg whites, egg beaters

Proteins: baja shrimp, ham, bacon, turkey, chorizo, soyrizo

Additions: cheddar, feta, goat cheese, spinach, asparagus, broccoli, kale, hen of the woods mushrooms, tomatoes, scallions, roasted, grilled peppers, caramelized onions

Breakfast On-The-Go

All cold items will be pre-boxed, hot components will be served on side for the guests to help themselves.

Option 1

pineapple cup, toasted coconut, chamoy

yogurt parfait del granola

walnut banana bread

kind bar

orange juice

The Del's breakfast burrito (toasty handheld)

Option 2

diced fruit & berries cup

green apple

apple juice

blueberry muffin

kind bar

socal croissant (toasty handheld)

Option 3

strawberry & yogurt cup, toasted almonds

whole banana

orange juice

kind bar

classic morning muffin



Breaks



Morning Breaks

First Light 🍵 🌿

matcha chia coconut pudding, white bean hummus cup, seasonal vegetables, toasted pine nuts, cherry cacao nib & almond crisp, toasted seeds and dark chocolate bark, coconut and cacao nib fudge

Revival Roots 🌿 🍷

cold pressed beet root power shot, roasted carrot sticks, crème fraîche, lemon goat cheese dip, compressed watermelon with toasted pistachios, mint-aged balsamic, vegetable chips

Spa Break 🌿

seasonal berry shooters, fruit and berry spears with toasted coconut, classic morning muffin, peanut butter, celery pieces

High-Noon Refuel

gochujang kimchi hummus veggie sticks, green papaya slaw, toasted peanut passion fruit dressing, curry chicken salad sliders, hazy mango kombucha shooters

Avocado Toast Bar 🌿

avocado, rainbow radishes, watercress, shaved red onions, queso fresco cheese, pepitas, cherry tomatoes, sea salt crackers, flatbread, grilled focaccia

Carlsbad Strawberry Fields 🌿

strawberry banana shooter, chocolate-dipped strawberries, strawberry cream puff, strawberry mini tart

The Del Salsa Bar 🌿 🍷

house-made warm tortilla chips, smashed avocado, salsa roja, creamy salsa verde, salsa chiltepin

Citrus Grove 🌿

mandarin oranges, orange & mango shooter, orange rose water semolina cakes, lemon curd tart

Themed Breaks

Build Your Perfect Trail Mix 🌿

whole natural almonds, cashews, pretzels, sesame sticks, wasabi peas, sun-dried fruits, chocolate-covered blueberries, white and dark chocolate chips

Victorian Tea Bites 🌿

seasonal freshly baked scones, devonshire cream, lemon curd jam, mimosa fresh fruit tarts, chocolate-dipped strawberries, french macarons, chocolate covered almonds

Sun Soaked Days 🌿

locally-grown whole citrus, orange basil shooter, mandarin panna cotta, lemon curd tarts, sugared citrus jellies

Crème Brûlée Bash 🍷 🌿

caramelized custard spoons, vanilla bean, thai tea, mochaccino

Choux Creations 🌿

vanilla diplomat cream puffs, chocolate custard éclairs, hazelnut praline paris-brest

Churro Fiesta 🌿

canela cinnamon sugar dredged churros, dipping sauces, chili ibarra chocolate, cajeta caramel, peanut butter piloncillo syrup

Chocolate Bark 🍷 🌿

apricot & cashew white chocolate, cranberry pecan milk chocolate, candied orange almond dark chocolate

Movie Theater Popcorn 🍷 🌿

buttered | white cheddar | sea salt & dark chocolate drizzle

À la carte Break Snacks

Artisanal Breakfast Pastries and Muffins 🍌

Freshly Baked Cookies 🍌 Chocolate Chip, Walnut Fudge, Peanut Butter Chip, White Chocolate Macadamia

Assorted Brownies 🍌

Miniature Cupcakes 🍌

Chiffon Vanilla Buttercream, Blackout Chocolate Buttercream, Red Velvet Cream Cheese

Chocolate-Dipped Rice Krispie Treats 🍌 🍌

Cinnamon-Dusted Churros 🍌
chili ibarra dipping chocolate

French Macarons 🍌 🍌

Vanilla, Raspberry, Pistachio, Coffee, Crème Brûlée, Chocolate

Chocolate-Dipped Strawberries 🍌 🍌
local strawberries

Individual Snacks

Assorted Granola Bars

Assorted Kind Bars

Individual Trail Mix

Individual Mixed Nuts

Individual Apple Chips

Snack Bites Honey Granola

Individual Chex Mix Chocolate Caramel

Individual Chips & Pretzels

Beverages

BREW

- Rainforest Alliance Certified regular coffee
- Rainforest Alliance Certified decaffeinated coffee
- Assorted herbal and caffeinated teas with hot water

Choose from dairy, almond, or soy milk.
Tea Bar with assorted loose-leaf sachets.

CHILL

- Fruit and herb-infused water, rotating flavors
- Iced tea
- Lemonade
- Bottled still water
- Bottled sparkling water
- Bottled cold brew coffee
- Coconut water
- Assorted bottled Honest iced teas
- Assorted bottled juices
- Assorted bottled kombucha
- Assorted bottled frappuccinos
- Red Bull energy drinks (regular and sugar-free)
- Orange, cranberry, grapefruit, apple juice
- Individual pressed juices
- Assorted coca-cola products



Lunch





Monday Balboa Park

Minimum of 25 people. Maximum of 90 minutes of service. Freshly brewed regular and decaffeinated coffee, hot and iced tea are included. Additional fee of \$10 per person for selecting lunch on alternate days.

Salads

Celery Cucumber Apricot Slaw 🍴 🌱
mint, pistachios, fine herbs, red wine vinaigrette

Local Arugula and Baby Kale 🍴 🌱
gem lettuce, fennel, hemp seeds, pepitas, raspberry dressing

Wheat Berry Roasted Cauliflower Salad 🍴 🌱
walnuts, cranberries, creamy mustard dressing

Handhelds

Shaved Roast Beef Ciabatta
shaved roast beef, white cheddar cheese,
red onion marmalade, horseradish aioli

Spiced Quinoa Chickpea Wrap 🍴 🌱
cherry tomatoes, chive, kale, carrots, lemon garlic yogurt dip,
spinach wrap

Turkey Avocado BLT
bacon chutney, heirloom tomatoes, bib lettuce, avocado spread,
garlic aioli, ciabatta

Mains

Salsa Verde Braised Pork Shoulder 🍴
roasted jalapeños, pickled red onions

Seared Salmon 🍴
sauce vierge

Seared Chicken Breast 🍴
chicken jus, roasted cipolini onions

Roasted Eggplant 🍴 🌱
goat cheese, honey, toasted pine nuts

Sides

Grilled Summer Squash 🍷 🌱

hazelnuts, pistachios, blistered cherry tomatoes, shaved parmesan, lemon zest

Roasted Cauliflower 🍷 🌱

garlic chips, golden raisins, parsley-calabrian chili vinaigrette

Sautéed Farro 🍷

piquillo peppers, fava beans, crispy artichokes

Warm Quinoa Salad 🍷 🌱

roasted butternut squash, lacinato kale, roasted broccolini

Dulce

Huckleberry Financier 🍷

brown butter almond cake

Espresso Cheesecake 🍷

vanilla bean whipped cream

Flourless Chocolate Mousse Torte 🍷 🌱

caramelized cacao nibs

Cold Lunch Buffet

two salads, three handhelds, kettle chips, two dulce

Hot Lunch Buffet

two salads, three mains, two sides, two dulce

Tuesday North Park

Minimum of 25 people. Maximum of 90 minutes of service.

Freshly brewed regular and decaffeinated coffee, hot and iced tea are included. Additional fee of \$10 per person for selecting lunch on alternate days.

Salads

Sweet Corn Tomato Guajillo Salad 🍷 🌱

corn, cherry tomatoes, shaved red onions, cilantro, cotija, guajillo lime vinaigrette

The Del Caesar Salad 🍷

romaine, roasted tomatoes, purple radish, roasted corn, parmesan, cilantro caesar dressing

Chopped Salad 🍷 🌱

iceberg lettuce, corn, black beans, tomatoes, cilantro, chipotle ranch dressing

Handhelds

Beef Torta

roast beef, roma tomatoes, pickled red onions, queso fresco, romaine, chile de árbol aioli, bolillo bun

Chipotle Chicken Salad Wrap

cilantro cabbage slaw, cotija, southwest wrap

Charred Portobello Torta 🍷

black bean spread, pickled calabasitas, queso fresco, iceberg lettuce, bolillo bun

Mains

Salsa Verde Mahi-Mahi 🍷

roasted green onions

Carne Asada 🍷 🌱

grilled onions, cilantro

Chicken Achiote 🍷

roasted peppers, green onions, chipotle

Jackfruit Carnitas 🍷 🌱

salsa fresca, pickled red onions, panela

Sides

Mexican Rice 🍷 🌱

tomatoes, cilantro chilies

Pinto Beans Refrito 🍷 🌱

queso fresco, roasted peppers

Rajas con Queso 🍷 🌱

roasted corn, cotija cheese, cilantro

Colache 🍷 🌱

roasted corn, squash, baja-coronado spices, ancho chiles

Dulce

Choco Flan 🍷

chocolate cake & cajeta flan

Coconut Rice Pudding 🍷 🌱

fresh mango

Tres Leches Torte 🍷

white chocolate

Cold Lunch Buffet

two salads, three handhelds, kettle chips, two dulce

Hot Lunch Buffet

two salads, three mains, two sides, two dulce

Wednesday Point Loma

Minimum of 25 people. Maximum of 90 minutes of service.
Freshly brewed regular and decaffeinated coffee, hot and iced tea are included. Additional fee of \$10 per person for selecting lunch on alternate days.

Salads

Roasted Pepper Panzanella 🍃
focaccia torn croutons, roasted red bell peppers, salami, shaved red onions, basil, baby heirloom tomatoes, roasted garlic oregano vinaigrette

Italian Spinach Salad 🍃 🍷
baby spinach, frisée, shaved pecorino cheese, crispy pancetta, teardrop tomatoes, classic balsamic dressing

Fava Pecorino Farro Salad 🍃
fava, pecorino cheese, farro, pea tendrils, parsley, mint, lemon honey vinaigrette

Handhelds

Sicilian Turkey Sandwich
artichokes, provolone, fennel, radicchio slaw, calabrese aioli, focaccia bun

Mona Lisa Focaccia
shaved Italian cured meats, giardiniera spread, pickled onions, shaved fennel, organic spinach

Pesto Grilled Eggplant Sandwich 🍃
grilled eggplant, roma tomatoes, roasted zucchini, roasted red bell peppers, arugula, roasted shallot aioli, ciabatta bun

Mains

Chicken Pepperonata 🍷
garlic confit

Braised Short Rib 🍷
roasted carrots, caramelized pearl onions

Seared Baja Sea Bass
roasted fennel, crispy capers, lemon zest

Crispy Gnocchi Alla Funghi 🍃
parmesan, roasted romanesco

Sides

Creamy Polenta 🍃 🍷
sautéed wild mushroom

Crispy Brussels Sprouts 🍃 🍷
marcona almonds, pickled mustard seeds, maple agrodolce

Roasted Butterballs Potatoes 🍃 🍷
roasted garlic, crispy herbs

Dulce

Dark Chocolate Panna Cotta 🍃 🍷
balsamic glazed strawberry

Ricotta Cannoli 🍃
roasted pistachio & lemon zest

Tiramisu 🍃
mascarpone cream & rum soaked ladyfingers

Cold Lunch Buffet

two salads, three handhelds, kettle chips, two dulce

Hot Lunch Buffet

two salads, three mains, two sides, two dulce

ENGAGE & EXPLORE IDEAS

Add these activities to your day for a more personal experience:

- Did you know that The Del is one of the most haunted hotels in the country? Take a ghostly tour and see for yourself.
- Recharge the mind and body with a personalized spa treatment so you can relax and rejuvenate.

Thursday Mission Beach

Minimum of 25 people. Maximum of 90 minutes of service.
Freshly brewed regular and decaffeinated coffee, hot and iced tea are included. Additional fee of \$10 per person for selecting lunch on alternate days.

Salads

Israeli Spiced Tomato Chickpea Salad 🌿
heirloom tomatoes, cucumber, basil, chickpeas, feta cheese, citrus vinaigrette

Shaved Kale Cashew and Pickled Pepper Slaw 🌿 🍷
kale, almonds, carrots, goat horn peppers, red cabbage, roasted cremini mushrooms, dill crème fraîche dressing

Compressed Watermelon Cucumber Salad 🌿 🍷
local melons, cucumbers, feta cheese, basil, red wine vinaigrette

Wraps

Turkey Wrap
shaved turkey, chipotle cream, cabbage, cilantro, cucumber

Grilled Chicken Caesar Wrap
shaved grilled chicken, parmesan, hearts of romaine, garden herbs, caesar dressing, tortilla wrap

Sweet Potato Spinach Wrap 🌿
spinach, sweet potatoes, sweet beets, green beans, cherry tomatoes, green goddess dressing, spinach wrap

Mains

Grilled Skirt Steak 🍷
chimichurri sauce, roasted jalapeños

Seared Chicken Breast 🍷
italian rub, blistered cherry tomatoes, crispy garlic

Shrimp Alla Diavola 🍷
lemon zest, basil

Grilled Portobello Steaks 🌿 🍷
roasted asparagus



Sides

Orecchiette Pasta 🌿 🍷
cherry tomatoes, baby squash, basil, toasted pine nuts, garlic confit

Glazed Rainbow Carrots 🌿 🍷
grilled fennel, orange segments

Green Bean Casserole 🌿 🍷
sun-dried tomato pesto, niçoise olives

Dulce

Banana Toffee Chocolate
crushed heath bar, graham

Blueberry Açai 🍷
thyme, yogurt cream

Exotic Fruit 🍷
kalamansi blancmange

Cold Lunch Buffet

two salads, three handhelds, kettle chips, two dulce

Hot Lunch Buffet

two salads, three mains, two sides, two dulce



Friday East Village

Minimum of 25 people. Maximum of 90 minutes of service. Freshly brewed regular and decaffeinated coffee, hot and iced tea are included. Additional fee of \$10 per person for selecting lunch on alternate days.

Salads

Roasted Beet Salad 🍴

arugula, frisée, walnuts, goat cheese, white balsamic vinaigrette

Spinach Salad 🍴

shiitake mushrooms, asparagus, parmesan cheese, tomatoes, citrus vinaigrette

Roasted Brussels Sprouts Salad 🍴

pickled carrots, walnuts, ricotta salata, scallions, citrus vinaigrette

Handhelds

French Tuna Sandwich

tuna, hard-boiled egg, olives, red onions, basil, heirloom tomatoes, caper mustard, focaccia

The Gourd Sandwich 🍴

roasted butternut squash, greek yogurt mayo, pomegranate slaw, hazelnut sesame seed dukkha, focaccia

Chicken Salad Wrap 🍴

mustard aioli, celery, apples, romaine lettuce, raisins

Mains

Sea Bass Puttanesca

grilled artichokes, kalamata olives, capers

Seared Flank Steak

cilantro, salsa fresca, blistered cherry tomatoes

Cheese Ravioli 🍴

parmesan, sautéed spinach, crispy garlic, olive oil

Sides

Yukon Gold Potato Purée 🍴 🍴

Grilled Asparagus 🍴 🍴

romesco sauce, marcona almonds

Baked Polenta 🍴 🍴

tomato conserva, sautéed wild mushrooms

Dulce

Buttermilk Chocolate Chip Bread Pudding
crème anglaise

PB&J Roll 🍌
peanut butter cream, raspberry jam

Seasonal Fruit Salad 🍷 🍌 🍌

Cold Lunch Buffet

two salads, three handhelds, kettle chips, two dulce

Hot Lunch Buffet

two salads, three mains, two sides, two dulce

Saturday Mission Hills

Minimum of 25 people. Maximum of 90 minutes of service.
Freshly brewed regular and decaffeinated coffee, hot and iced tea are included. Additional fee of \$10 per person for selecting lunch on alternate days.

Salads

Green Papaya Salad 🍌 🍷
haricot verts, zucchini, cherry tomatoes, thai basil, mint, sambal lemongrass vinaigrette

Thai Noodle Salad 🍌 🍷
rice noodles, peppers, cucumbers, napa cabbage, pea sprouts, peanuts, ponzu vinaigrette

Mizuna and Asian Pear Salad 🍌 🍷
shaved asian pears, carrots, watermelon radishes, yuzu dressing

Handhelds

Pork Loin Bánh Mì
pickled cucumbers, carrots, mint, cilantro, nouc cham

Sweet Thai Chicken Bánh Mì
shredded carrots, romaine, daikon radishes

Spicy Coconut Tofu Bánh Mì
shiitake mushrooms, snap peas, carrot slaw, cilantro, sesame seeds

TASTY & TRENDY SIPS

Non-alcoholic beverages such as infused waters, agua frescas and lemonades are refreshing, delicious and boast creative garnishes to create the perfect “dry” addition to your lunches.

Mains

Asian Pork Loin
shishito peppers
Grilled Mahi-Mahi
lemongrass oil, grilled scallions

Teriyaki Chicken Thighs
pineapple

Sides

Miso-Glazed Eggplant 🍌 🍷
sesame seeds

Asian Stir Fry Vegetables 🍌 🍷
ginger, chili oil

Furikake Japanese Rice 🍌 🍷
mirin

Glazed Shiitake Mushroom 🍌 🍷
scallions

Dulce

Thai Tea Crème Brûlée 🍌 🍷
candied ginger

Forbidden Sticky Rice 🍌 🍷
fresh mango & coconut syrup

Five Spice Dark Chocolate Mousse 🍌 🍷
mandarin orange

Cold Lunch Buffet

two salads, three handhelds, kettle chips, two dulce

Hot Lunch Buffet

two salads, three mains, two sides, two dulce

Sunday Island Breezes

Minimum of 25 people. Maximum of 90 minutes of service.
Freshly brewed regular and decaffeinated coffee, hot and iced tea are included. Additional fee of \$10 per person for selecting lunch on alternate days.

Salads

Hawaiian Macaroni Salad 🌿
macaroni, celery, carrots, sweet kewpie aioli, chives

Kale Pineapple Slaw 🌿 🍷
heirloom carrots, green onions, cabbage, aloha shoyu, black sesame dressing

Tropical Fruit Salad 🌿 🍷
papaya, pineapple, coconut, mango, honeydew, macadamia honey vinaigrette

Handhelds

Tuna Poke Wrap
seared ahi tuna, pickled carrots, radish sesame seed slaw, sweet ponzu dressing, wheat wrap

Island Lover Chicken Sandwich
tropical chicken salad, grilled pineapple, bib lettuce, toasted cashews, hawaiian bun

Luau Beet Spinach Wrap 🌿
kale, cabbage, carrot, papaya, sweet potato, huli huli dressing, spinach wrap

Hot Entrées

Hawaiian BBQ Chicken Thigh 🍷

Slow Braised Kalua Pork 🍷
cabbage, roasted scallions

Mahi-Mahi 🍷
roasted pineapple salsa

Sides

Coconut Rice 🌿 🍷
furikake
Roasted Brussels Sprouts 🌿 🍷
pineapple teriyaki glaze

Warm Quinoa Salad 🌿 🍷
roasted shiitake mushrooms, toasted macadamia nuts

Baked Spam Mac and Cheese

Dulce

Dark Chocolate Lava Mousse 🌿 🍷
macadamia nut brittle

Coconut Haupia Cream 🍷
caramelized pineapple

Lilikoi Ice Box Cheesecake
crushed graham

Cold Lunch Buffet

two salads, three handhelds, kettle chips, two dulce

Hot Lunch Buffet

two salads, three hot entrées, two sides, two dulce

ENGAGE & EXPLORE IDEAS

Add this activity to your day for a more personal experience:

- When the sun goes down, stay warm with roasted s'mores on the beach. Nothing connects people more than a healthy debate over what type of marshmallow makes the best s'more – chargrilled with a burnt shell or slow roasted and golden brown.

Ocean Beach Lunch Grill

Minimum of 25 people. Maximum of 90 minutes of service.
Freshly brewed regular and decaffeinated coffee, hot and iced tea are included. Food Station Set-up and Support fees are an additional cost.

Soup

Smoked Pacific Seafood Chowder 🍲
clams, mussels, local fresh catch, tomatoes, celery, bacon, parsley

Salads

California Citrus White Bean Salad 🍴 🍲
roasted fennel, cannellini beans, orange segments, dill, arugula, feta crumbles, sherry vinaigrette

Spinach Salad 🍴 🍲
organic spinach, frisée, radicchio, tomatoes, pine nuts, balsamic vinaigrette

Marbled Potato Salad 🍴 🍲
marbled potatoes, fine herbs, red onions, celery, roasted garlic, mustard aioli

Mains

Lemon Calamansi Roasted Chicken
grilled scallions, cilantro, pickled red onions

Coronado Rub Brisket 🍲

Grilled Sword Fish 🍲
fried capers, roasted fennel, lemon zest

Sides

Roasted Baby Squash Medley
peppers, onions, squash, herb oil

Classic Mac and Cheese 🍴

Grilled Portobello 🍴 🍲
chipotle, cotija

Baja Colache 🍴 🍲
roasted corn, confit cherry tomatoes, grilled squash



Dulce

Vanilla Bean Fresh Fruit Custard Tart
vanilla shortbread

Honey Pecan Tart 🍴
cocoa shortbread

Sea Salt & Caramel Chocolate Tart
graham shortbread



Plated Lunches

Minimum of 15 people. Service time of 90 minutes.
Rolls, butter, coffee and tea service included.*

Select one salad, one entrée and one dulce.

Salads

Caesar Salad 🍃

roma crunch, anchovy, focaccia crouton, roasted tomatoes, grana padano, caesar dressing

Escabèche of Squash Salad 🍃 🍷

zucchini, yellow squash, cucumber, radish, frisée, arugula, cherry tomatoes, sesame seeds, shaved red onions, lemon dill tahini dressing

Artisan Salad 🍃 🍷

artisan greens, heirloom carrots, cherry tomatoes, purple radish, hemp seeds, cucumber, fine herbs, creamy poppy seed dressing

Barley Beet Salad 🍃 🍷

marinated red and gold beets, barley, mâche, plums, pistachio dust, roasted shallot vinaigrette

Compressed Watermelon Salad 🍃 🍷

compressed watermelon, kalamata, shaved fennel, mint, watercress, pickled red onions, ricotta salata, white balsamic vinaigrette

Poached Broccolini Kale Salad 🍃 🍷

shaved fennel, hazelnuts, pomegranate seeds, dill, orange, honey balsamic vinaigrette

Entrées

Seared Sea Bass 🍷

sautéed snap peas, grilled asparagus, romesco sauce, sautéed farro, black garlic pasatta

Calabrian Chili Marinated Chicken Breast 🍷

buttermilk pomme purée, balsamic chicken jus, blistered shishitos, cluster tomatoes, roasted cipollinis

Grilled Salmon Steak 🍷

sautéed seasonal veggies, lemon beurre blanc, forbidden black rice, fried capers

Braised Short Rib 🍷

polenta cake, roasted broccolini, house-made bbq sauce, pickled fresno chilies, crispy garlic

Ricotta Gnocchi 🍴

mushroom ragout, english pea pure, snap peas, parmesan cheese

New York Steak 🍷

crispy butterball potatoes, seared piquillo peppers, charred thyme, crispy garlic

Vegetarian Mushroom Bolognese 🍴

gemelli pasta, confit cherry tomato, parmesan cheese, calabrian chili, basil

Seared Cauliflower Steak 🍴 🍷

golden raisins, citrus gremolata, calabrian chili, crispy garlic, parsley, marcona almonds

Sweet Endings

Meyer Lemon Meringue Tart

vanilla shortbread, blueberry compote

California Strawberry Cheesecake 🍴

graham cracker crust, strawberry coulis, fruit dusted white chocolate

Banana Mousse Pyramid

graham sandies, foster sauce, candied bacon pecan brittle

Sea Salt Caramel & Dark Chocolate Tart

mocha whipped cream, cacao nib crisp

Key Lime Parfait

key lime mousse, vanilla chantilly, powdered graham shortbread

Vegan Chocolate Mousse 🍴 🍷

tropical fruits, passion fruit coulis

Madagascar Vanilla Bean Crème Brûlée 🍴 🍷

caramel-wrapped raspberries

**More than one choice of entrée will incur all entrées to be at the highest entrée price. Selections of multiple entrées will need to be made 72-hours in advanced.*



Boxed Lunch Offerings

Minimum of 15 people. Service time of 90 minutes.

Select up to 3: All boxed lunches come with Granny Smith apple, red bliss potato salad with apple cider vinaigrette, kettle chips and chocolate chip cookie

Turkey Sandwich

sliced turkey, havarti, romaine, roma, smashed avocado, chipotle aioli, focaccia bun

Roast Beef Sandwich

roast beef, white cheddar, red onion marmalade, horseradish aioli, demi baguette

Ham Sandwich

ham, bacon, swiss, pickle chips, goat horn peppers, mustard garlic aioli, ciabatta bun

Grilled Vegetable Wrap

roasted peppers, carrots, zucchini, yellow squash, tofu spread, garbanzo beans, shredded romaine, herb vinaigrette, spinach wrap

Niçoise Salad

mixed greens, hard-boiled eggs, red bell peppers, red onions, haricot verts, basil, capers, fennel, cucumber, radish, cherry tomatoes, parmesan, balsamic dressing

Chicken Caesar Salad

pesto-marinated grilled chicken, chopped romaine, cherry tomatoes, parmesan, croutons, caesar dressing



Reception



Reception Stations

Minimum of 25 people. Service time of 90 minutes.

Minimum of 2 stations required.

A minimum guarantee of 80% anticipated attendance for all stations. All stations self-serve.

**Action stations available, chef fee applies*

Sliders*

select two

Kobe Beef Slider

caramelized onions, white cheddar, house-made pickles, garlic aioli

Fried Chicken

chipotle aioli, cabbage, pickled red onions

Korean Pork Belly 🍷

kimchi, korean sauce, carrot cucumber relish

Black Bean & Roasted Corn Slider 🌿

jalapeño aioli, pickled red cabbage



Dim Sum

steamed shrimp shumai, bbq pork bun, vegetable pot stickers, crispy spring rolls, ginger, soy sauce, chinese vinegar

Tacos and Sopas* 🍷

Carne Asada GF

thinly sliced beef, cilantro

Achiote Chicken GF

slow-braised chicken thighs, eight-hour slow braised marinade

Braised Chayote Squash Vegan/GF

maitake mushrooms, cilantro

Charred Octopus or Grilled Mahi-Mahi GF

condiments shredded cabbage, cilantro slaw, roasted salsa roja, salsa verde, habanero mango salsa, Mexican crema, lime, cotija cheese

Mac and Cheese

classic pepper jack, citrus breadcrumbs, calabrian chili, crispy pancetta, english peas, pickled jalapeños, crispy onions

Ramen*

tonkatsu broth or kombu miso broth | yakisoba noodles or rice noodles | grilled chicken or pork belly
hard-boiled egg, scallions, soy sprouts, glazed shiitakes, marinated tofu, chili oil

Pasta*

select two

Calabrese Rigatoni

italian sausage, tomato conserva, arugula, pecorino, calabrian chili, broccoli rabe

Crispy Gnocchi

lemon fonduta, brussels sprouts, cherry tomatoes, fontina cheese, baby summer squash

Shrimp Scampi Penne

garlic cream sauce, blistered cherry tomatoes, asparagus, short rib sugo

Gemelli Pasta

crispy garlic, basil, ricotta cheese

Elote Stand 🌿 🍷

hand-shucked corn, mayo, butter, cotija cheese, tajín, chilies, cilantro

Mini Quesadilla*

mexican queso & rajas | barbacoa beef | achiote chicken
mini flour tortillas, lime cilantro sour cream, pico de gallo, jalapeño tomatillo salsa, chipotle crema



Chilled Seafood 🍣

(2) shucked pacific oyster, (2) poached shrimp, (2) poached clams, (2) mussels, (1) split lobster tails, bay scallop rémoulade
Toppings: lemon wedges, classic cocktail sauce, mignonette, louis dressing, prepared horseradish, hot sauce

Baja Seafood Display 🍣

(2) poached shrimp, (2) vallarta scallops on the half shell, clams, campechano cocktail, salmon tiradito, mahi-mahi ceviche|
toppings: lime wedges, campechano sauce, tamarind nikkei sauce, avocado salsa verde, serrano lime mignonette, hot sauce

Seafood Display Enhancements

only to be sold as an enhancement for a seafood display

Kampachi Crudo 🍣

kampachi, crispy garlic, yuzu tamari vinaigrette, cucumbers, shiso, chili oil, radish, sake trout roe

Tuna Sashimi 🍣

ahi tuna, wasabi, chile garlic ponzu, soy sauce

Salmon Sashimi 🍣

fresh salmon, wasabi, orange garlic ponzu, soy sauce

Passion Fruit Lobster Ceviche 🍣

shallots, chives, cilantro, cucumber, serrano peppers, ají amarillo, citrus passion fruit vinaigrette

Baja Tostada Station*

Tuna Nikkei Ceviche 🍣

ahi tuna, tamarind nikkei sauce, chives, cucumbers, jalapeños, cilantro

Shrimp Ceviche 🍣

tomatoes, red onions, jalapeños, cilantro, cucumbers, campechano sauce

Compressed Watermelon Ceviche 🍣

pitaya habanero pico de gallo, compressed watermelon, jícama

Condiments & Sides

salsa bandera, salsa macha, radish, citrus mayonnaise, cilantro, pickled red onions, diced avocado crema, tostadas, tortilla chips, assorted hot sauce

Mediterranean Display Station

hummus 🌱 🍷 | baba ghanoush 🌱 🍷 | muhammara tabbouleh
stuffed grape leaves, giant white bean salad, house-marinated
olives, assorted pickled vegetables, sliced heirloom tomatoes,
broccoli salad, baby heirloom carrots, breakfast radishes,
persian cucumbers, cauliflower florets, baby heirloom
tomatoes, warm pita & assorted crackers

Farmers Market Crudité 🌱

tri-color cauliflower florets, heirloom carrots, haricot verts,
celery, cucumbers, breakfast radishes, baby heirloom tomatoes,
sweet peppers, cilantro hummus, roasted garlic, goat cheese
spread, red pepper bean dip, olive tapenade

Sushi & Sashimi Station

Spicy Tuna Roll | California Roll | Salmon Roll | Cilantro
Hamachi Roll | Veggie Roll

select two |

Tuna Sashimi 🍷

ahi tuna, wasabi, chile garlic ponzu, soy sauce

Salmon Sashimi 🍷

fresh salmon, wasabi, orange garlic ponzu, soy sauce

Yellowtail Sashimi 🍷

fresh kampashi, wasabi, sweet citrus ponzu, soy sauce

Baja Seafood Cocktail Station*

Scallop Octopus Mix | Mussel Clam Salad | Poached Shrimp
Mahi-Mahi Ceviche Tortilla Chips | Tostadas

Seafood Cocktail Toppings

pico de gallo, diced cucumbers, corn kernels, green onions,
diced avocado

Seafood Cocktail Sauces

tamarindo nikkei sauce, cocktail sauce, green aguachile sauce,
campechano sauce, coconut lime

Carving Stations

Minimum of 25 people. Service time of 90 minutes.

Chef attendant required

House-Made Porchetta 🍷

vanilla-stewed seasonal fruit, pork jus, pomme purée
serves 25

Tequila Flambé Beef Shank 🍷

achiote marinade, house-made salsa, handmade tortillas,
condiments
serves 20

Baja-Style Chicharrón de Pescado 🍷

tortillas, house-made salsa, roasted scallions, condiments
serves 20

Slow-Roasted Turkey Breast 🍷

cheese grits, crispy brussels sprouts, dried cranberries, gravy
serves 30

Pastrami-Spiced Salmon Side 🍷

pickled red onions, crème fraîche, quinoa, seasonal vegetables
serves 20

Charcoal-Grilled Ribeye Station 🍷

pomme purée, roasted local seasonal vegetables, bordelaise
sauce, chimichurri
serves 30

CRAFT BREW CAPITAL

San Diego has more than 150 breweries throughout the county. We're known for our hoppy West Coast IPAS, legendary brew masters and dynamic craft beer culture. Add a Taste of the City Experience, discover the many flavors of San Diego's suds and you'll understand our meteoric rise as the nation's craft beer leader.

Tray Passed Hors d'Oeuvres

Minimum order of 25 pieces per item.

Cold

Lobster Roll

tarragon crème fraîche rémoulade, brioche, aleppo

Smoked Salmon Blini

buckwheat blini, dill crème fraîche spread, caviar, chives

Beet Tartare Sesame Cone

lemon goat cheese cream, argan oil, chervil

Wagyu Beef Tataki 🍴

ponzu, scallions, pickled radishes, crunchy garlic

Thai Shrimp Shooters 🍴

sambal cocktail sauce, fried garlic, scallions, cilantro

Layered Crêpes

black forest ham, béchamel, swiss, truffle

Strawberry Gazpacho 🍴 🍴

heirloom vegetable brunoise, extra virgin olive oil pearl

Caprese Bites 🍴 🍴

ciliegine mozzarella, tomato fluid gel, basil, balsamic caviar, olive oil

Hot

Asian Short Rib Pot Pie

Korean BBQ sauce

Maryland Crab Cake

old bay rémoulade

Pear & Almond Brie Phyllo Roll 🍴

fig compote

Vegetarian Samosa 🍴

curry yogurt sauce

Quinoa Fritter 🍴

roasted pepper coulis

Chicken Leek Yakitori 🍴

ponzu chili reduction, sesame seeds

Coconut Shrimp

sriracha aioli, scallions

Bacon Shrimp Skewer

southern style rémoulade

Wild Mushroom Tart 🍴

goat cheese mousse, chives

Mini Cuban Sandwich with Pork, Ham, Swiss, Pickles

roasted garlic herb aioli, sweet peppers

Sweet Stations

Minimum of 25 people. Service time of 90 minutes. Food Station Set-up and Support fees are an additional cost.

S'mores Station

vanilla marshmallows, honey graham crackers, milk chocolate, dark chocolate, cookies & cream, reese's peanut butter cups
fire pit rental required

Gourmet S'mores Station

vanilla bean, chocolate & raspberry marshmallows
honey graham crackers, ginger snaps, chocolate chip cookies
milk chocolate caramel, dark chocolate raspberry, dark chocolate sea salt caramel ghirardelli chocolate squares
fire pit rental required

Sundaes at The Del 🍷

vanilla, strawberry & chocolate gelato, hot fudge, caramel sauce, whipped cream, crushed oreos, bananas, maraschino cherries, peanuts, rainbow sprinkles
chef required

Valrhona Organic Chocolate Mousse Martini Bar 🍷

waina white, andoa milk & oriado dark chocolate mousse, crispy rice pearls

Warm Waffles & Sweets 🍷

Warm Belgian Brown Sugar Waffles
vanilla gelato, strawberry compote, bananas foster sauce, chocolate sauce, toffee pieces, crushed oreos, chopped peanuts, sprinkles, granulated peanuts
chef required

Dragon's Breath Popcorn & Chocolate 🍷 🍷

dark chocolate drizzled kettle corn
liquid nitrogen action station with attendant
50 person min | *chef required*

Dragon's Breath Fruit & Chocolate

dark chocolate drizzled & freeze dried raspberries, cherries, mandarin orange *liquid nitrogen action station with attendant*
50 person min | *chef required*

Sweet Dessert Shots

Key Lime

graham crumbled graham

Strawberries & Champagne 🍷

blanc de noir gelée, strawberry foam

Peach Melba 🍷

raspberry gelée, vanilla bean diplomat, peach compote

Salted Butterscotch Pudding 🍷

crushed nilla wafers

Chocolate & Peanut Butter

panna cotta, peanut butter cream cheese mousse, bacon brittle



SWEETNESS BY THE SEA

Cap your meal off with a hot cocoa, hot cider
or a spiked coffee!



Dinner



Classic Seaside Dinner Buffet

Minimum of 25 people. Service time of 90 minutes. Freshly brewed regular and decaffeinated coffee and hot tea included.

Starters

Individual Shrimp Cocktails 🍤

poached shrimp, cocktail sauce, lemon wedge

Couscous Kale Salad 🌿

local kale, couscous, carrots, fine herbs, shaved fennel, shaved parmesan, wild oregano dressing

Local Greens Shaved Vegetables 🌿 🍷

seasonal vegetables, walnuts, goat cheese, sherry dressing

Mains

Smoked Paprika Marinated Skirt Steak 🍷

pearl onions

Seared Salmon 🍷

shaved fennel, orange segments

Chicken Breast 🍷

crispy artichokes, chicken jus

Shrimp Scampi 🍷

confit cherry tomatoes, calabrian chili, garlic

Sides

Crispy Brussels Sprouts 🍷

sherry vinaigrette, pancetta

Pomme Purée 🌿 🍷

Sautéed Farro 🌿

garden vegetables, golden raisins, marcona almonds

Crispy Parmesan Gnocchi

dried cherry tomatoes, roasted broccoli, wild mushrooms

Dulce

Chocolate Chip Cookie Dough Mousse 🌿

brownie pieces, dark chocolate mousse, cookie dough bites

Strawberry & Guava Verrine

guava gelée, strawberry cream, angel food crumbles

Matcha Green Tea Icebox Cheesecake

black sesame chopsticks

Pacific Beach Dinner Buffet

Minimum of 25 people. Service time of 90 minutes.

Coffee and tea service are included.

Salads

Heirloom Beet Slaw 🍃 🍷

raw and cooked beets, broccolini, pistachios, pickled mustard seeds, raisins, lemon honey vinaigrette

Roasted Cauliflower Salad 🍃 🍷

roasted cauliflower, gremolata, pine nuts, tomatillo farmers cheese, caper raisin vinaigrette

Coastal Greens Salad 🍃 🍷

artisan greens, apricots, pumpkin seeds, blueberries, radishes, chives, champagne vinaigrette

Gem Lettuce Cobb 🍷

teardrop tomatoes, smoked bacon, olives, point Reyes blue cheese, creamy vinaigrette

Mains

Grilled NY Steak 🍷

roasted piquillo peppers, demi-glace

Seared Chicken Breast 🍷

chard lemon, fried capers

Zarandeado Local Sea Bass "Nayarit Style" 🍷

Sides

Grilled Zucchini 🍃 🍷

shaved parmesan, basil oil, toasted pistachios

Chard Broccolini 🍃 🍷

cremini mushrooms, aleppo peppers

Roasted Peewee Potatoes 🍃 🍷

citrus zest, garden herbs, roasted peppers

Creamy Saffron Orzo 🍃

squash, parmesan, herbs

Dulce

Seasonal Fruit Pandowdy 🍃 🍷

brown sugar streusel

S'mores

milk chocolate panna cotta, crushed graham crackers, toasted marshmallows

Pistachio White Chocolate Pot de Crème 🍃 🍷

candied pistachios

Bayside Buffet

Minimum of 25 people. Service time of 90 minutes.

Coffee and tea service are included.

\$188 per person

Salads

Red Bliss Potato Salad 🍷

haricot verts, crispy bacon, teardrop tomatoes, red onions, whole grain mustard vinaigrette

Roasted Butternut Squash Salad 🍃 🍷

arugula, frisée, radicchio, roasted butternut squash, almonds, point Reyes blue, shaved fennel, citrus vinaigrette

Compressed Melon Arugula Salad 🍷

cantaloupe, fennel, dill, walnuts, prosciutto crisp, citrus oregano vinaigrette

Classic Coleslaw 🍃 🍷

poppy seed dressing

Mains

Buttermilk Fried Chicken
Smoked Pulled Pork 🍷
Shrimp Scampi 🍷
Coronado Rub Tri-Tip 🍷

Sides

Orange Glazed Heirloom Carrots & Parsnips 🍷 🍷

Chipotle BBQ Beans 🍷 🍷

Baked Russet Potatoes 🍷
Toppings: sour cream, cheddar, bacon, scallions, tomatoes,
whipped butter

Corn on the Cob 🍷 🍷

Vegetable Medley 🍷 🍷
green beans, broccoli, carrots

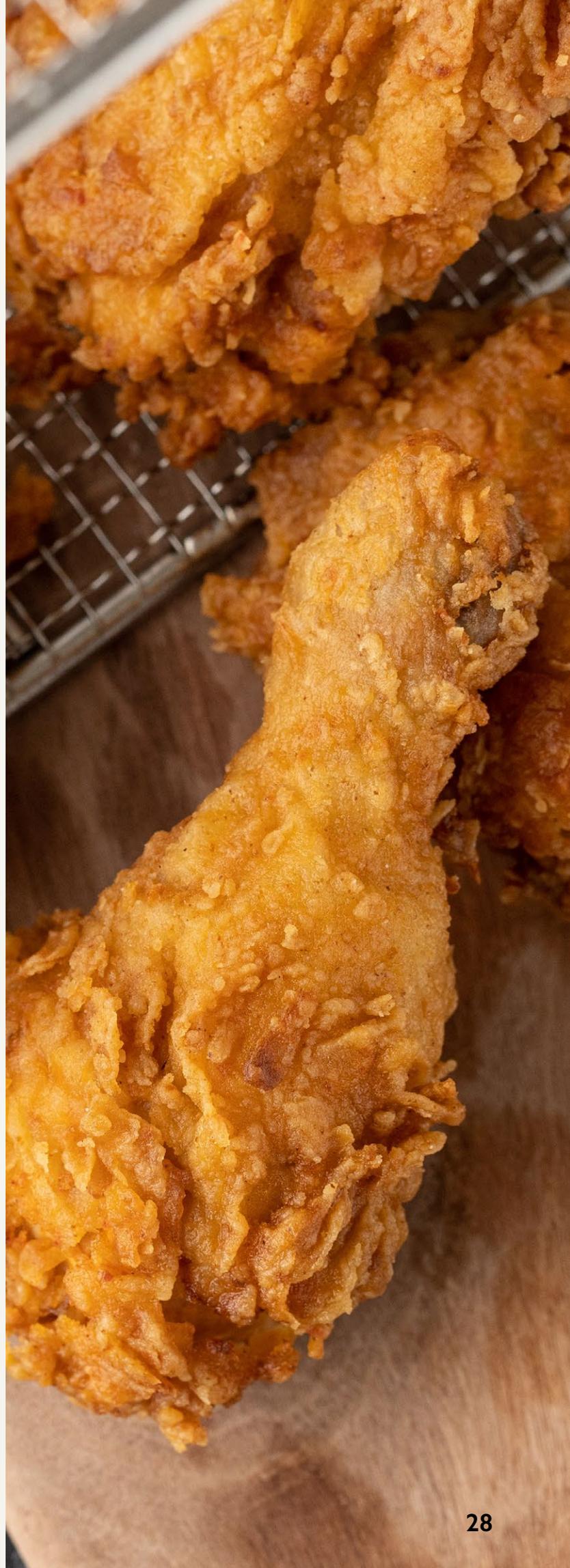
Hawaiian Buns 🍷

Dulce

Peach Cobbler 🍷
oatmeal drop biscuit crust, vanilla gelato

Baked Dark Chocolate Truffle 🍷 🍷
chambord ganache, raspberries

Strawberry & Vanilla Shortbread Trifle
layered shortbread, vanilla bavarian cream, fresh strawberries





The Del Clambake

Minimum of 25 people. Service time of 90 minutes. Coffee and tea service are included. This buffet is designed for outdoor cooking only.

chef attendant required

Salads

Peel 'n Eat Shrimp 🍤

poached shrimp, cajun seasoning, horseradish lemon aioli

Grilled Watermelon Salad 🍉 🍴

feta, cherry tomatoes, pepitas, spicy greens, charred lemon, pickled red onions, chimichurri dressing

Tomato Burrata Salad 🍅 🍴

cherry tomatoes, cantaloupe, mint, burrata, goat horn peppers, sunflower seeds, red wine vinaigrette

Tuscan Kale Salad 🍅 🍴

crispy garlic, pecorino romano, roasted peppers, smoked lemon vinaigrette

Action Stations

Live Clam Boil 🍤

cooked-to-order clam bake bags filled with shrimp, lobster meat, clams, mussels, andouille sausage, potatoes, corn, parsley

Charred New York Steak 🍴

garlic herb oil, braised shallots

Grilled Octopus 🍤

guajillo rub

Seared Mahi-Mahi 🍤

grilled pineapple salsa, pickled red onions, cilantro

Crispy Brussels Sprouts 🍴

pickled mustard seeds, roasted peppers

Steamed Corn on the Cob 🍷 🍴

Whole Red Bliss Potatoes 🍷 🍴

butter, parsley, sea salt

Dulce

Triple Berry Shortcake 🍓 🍷
sweet buttermilk biscuits, strawberries, raspberries, blueberries, chantilly

Fiori di Latte Gelato 🍓 🍷
watermelon caramel

Valrhona Dulcey Pot de Crème 🍓 🍷
dark chocolate pebbles

Baja Cookout

Minimum of 25 people. Service time of 90 minutes. Food Station Set-up and Support fees are an additional cost. Coffee and tea service are included. This buffet is designed for outdoor cooking only.

Starters

Shrimp Aguachile Negro 🍷
shrimp, tomatoes, cucumbers, red onions, jalapeños, tamarind salsa negra, cilantro

Mango Habanero Mahi-Mahi Ceviche 🍷
mahi-mahi, mango, cilantro, red onions, tomatoes, habaneros, lime juice, kamcha

Tropical Ceviche 🍓 🍷
mango, papaya, pineapple, watermelon, red onions, serrano peppers, tajín

Salads

Roma Crunch Salad 🍓 🍷
roasted corn, radishes, cilantro, cotija, pepitas, cherry tomatoes, poblano dressing

Carrot Tomatillo Salad 🍓 🍷
charred carrots, tomatillo white bean spread, cilantro, roasted peppers, radishes, arugula

Black Bean & Charred Corn Salad 🍓 🍷
red onions, tomatoes, cilantro, lime cumin dressing

Mains

Seared Filet Mignon 🍷
roasted huitlacoche, charred cipollinis

Camarones a la Diabla 🍷
cilantro-lime mango salsa

Baja Pork al Pastor 🍷
roasted pineapple salsa, roasted tomatillo

Sides

Roasted Poblano with Corn and Chile de árbol 🍓 🍷

Frijoles Borrachos with Mezcal 🍷

Roasted "Calabasitas" 🍓 🍷
wild mushrooms, charred onions, cilantro butter, hand-made tortillas

Roasted Sweet Potatoes 🍓 🍷
tamarind glaze, roasted cauliflower

Dulce

Warm Cinnamon Dredged Churros 🍓
chili Ibarra chocolate sauce

Dulce de Leche Cheesecake 🍓
graham crust

Fresas con Crema 🍓 🍷
strawberries, mexican crema



Plated Dinners Four Course

Minimum of 25 people. Service time of 90 minutes.

Coffee and tea service are included.

Select one salad, one starter, one entrée and one sweet ending

Salads

Spinach and Blue Cheese Salad 🍃 🍷

blue cheese panna cotta, red wine poached pears, spinach, frisée, candied pecans, sherry vinaigrette

Heirloom Caesar Salad 🍃 🍷

roma crunch, sikil pak, pickled red onions, radishes, roasted tomatoes, pepitas, cilantro

Local Baby Lettuce 🍃 🍷

heirloom carrots, cherry tomatoes, purple radishes, blueberries, garden herbs, raspberry vinaigrette

California Gem Lettuce Salad 🍃 🍷

compressed melon, candied walnuts, turnips, red onions, pecorino romano, fine herbs, preserved lemon vinaigrette

Kale & Cauliflower Salad 🍃 🍷

tabbouleh, shaved cauliflower, dates, pistachios, feta, kale, champagne vinaigrette

Ancient Grain Farrago 🍃 🍷

barley, beluga lentils, quinoa, hemp seeds, red beets, cranberries, zucchini, almonds, shaved grated ricotta salata, lemon vinaigrette

Cold Starters

Baja Tuna Tartare 🍷

tamarind salsa negra, cucumbers, radishes, avocado mousse, kamcha, hibiscus pearl onions

Shrimp Cocktail 🍷

poached prawns, carrot gazpacho, pistachios, cumin croutons

Cured Salmon 🍷

apple fluid gel, pea tendrils, daikon, trout roe caviar emulsion

Beet Crudo 🍃 🍷

red/gold beets, citrus, goat cheese mousse, pistachios

Hot Starters

Pan-Seared Scallop 🍴

artichoke textures, garlic oil, jamón ibérico

Grilled Octopus 🍴

chorizo vinaigrette, roasted piquillo peppers, confit potatoes

Chicken Truffle Roulade 🍴

fava bean purée, poached asparagus, curry madras oil

Roasted Butternut Squash 🍴

sweet spices, yogurt sauce, lime, toasted pepitas

Glazed Snake River Farms Pork Belly 🍴

brussels sprouts slaw, pickled fresno chilies

Entrées

Seared Filet Mignon 🍴

potatoes au gratin, sautéed wild mushrooms, crispy brussels sprouts, caramelized pearl onions, sauce perigourdine

Pan-Seared Chicken 🍴

smoky braised kale, white bean cassoulet, blistered cherry tomatoes, baby summer squash, chicken jus

Braised Short Rib 🍴

crème fraîche pomme purée, roasted broccolini, balsamic grilled, glassed turnips, bordelaise sauce

Roasted Lamb Rack 🍴

honey and spices glaze, glazed butternut squash, fregola sarda, blistered cherry tomatoes, roasted romanesco lamb jus

Seared Sea Bass 🍴

anson mills creamy polenta, roasted broccolini, herb caper lemon sauce, roasted pearl onions, crispy garlic

Seared Salmon 🍴

chardonnay beurre blanc, crispy butterball potatoes, grilled king trumpet mushrooms, roasted fennel, orange segments

Vegetarian Mushroom Bolognese 🍴

gemelli pasta, calabrian chili, basil, parmigiano reggiano

Yuzu-Glazed Heirloom Carrots 🍴

beluga lentils, ricotta salata, toasted pistachios, roasted broccolini

Sweet Endings

Raspberry White Chocolate Tart

caramelized italian meringue, trio of raspberry textures

Lemon Cheesecake 🍴

honey graham crust, blueberry compote, micro mint

Brandied Griottine Cherry & Almond Clafoutis

baked cherry almond cream, pistachio crème anglaise, streusel

Banana Dark Chocolate Dome

dark chocolate mousse, banana sponge, foster gelée, marbled caramel & chocolate sauces

Valrhona Azélia Hazelnut Chocolate Mousse 🍴

praline feuilletine crisp, valencia orange syrup

Citrus & Caramel Chocolate Decadence Cake 🍴

cacao nib flourless cake, citrus gelée, caramel custard, dark chocolate ganache, crispy mandarin oranges

More than one choice of entrée will incur all entrées to be at the highest entrée price. Selections of multiple entrées will need to be made 72-hours in advanced and meal indicators will be required.

WINE-PARING IDEAS

Style: Bold Red (Cabernet/Syrah)

Pairing: Red Meat , Cured Meats & Hard Cheeses

Style: Rosé (all except White Zin)

Pairing: Root Vegetables and Shellfish

Style: Rich White (Chardonnay/Viognier)

Pairing: Lobster (all Shellfish)

Poultry and Mushrooms

Style: Sparkling (Any Brut Style)

Pairing: Fruits & Berries & Hot/Spicy Dishes



Bar



Bar Experiences

Gold Bar Package

Tito's Handmade Vodka | Bombay Sapphire Gin | Bacardi Superior Rum | 1800 Silver Tequila | Jack Daniel's Tennessee Whiskey | Bulleit Bourbon | Johnny Walker Black label Scotch | Wente Estate Grown Chardonnay | Wente Southern Hills Cabernet Sauvignon | Riondo Prosecco Spumante | Truly Seltzer | domestic and imported beers | seasonal craft local beer | assorted juices, sodas, bottled water

One-Hour Package:

Two-Hour Package:

Each additional hour:

Gold Soft Bar Package

Riondo Prosecco Spumante | Wente Wines | Bud Light | Miller Light | Blue Moon | Corona Extra | Samuel Adams | Stella Artois | Truly Seltzer | seasonal craft local beers | Heineken Non-Alcoholic 0.0 | assorted juices, sodas and bottled water

One-Hour Package:

Two-Hour Package:

Each Additional Hour:

Gold Liquor Consumption Pricing:

Gold Wine Consumption Pricing:

Domestic and Import Beer

Consumption Pricing:

Seasonal Craft Local Beer

Consumption Pricing:

Assorted Juices, Sodas and Bottled Water

Consumption Pricing:

Diamond Bar Package

Ketel One Vodka | Tanqueray 10 Gin | Ron Zacapa Rum | Casamigos Blanco Tequila | Glenmorangie Original 10Yr Crown Royal Whiskey | Buffalo Trace Bourbon Whiskey | Hess Shirttail Ranches | Moët & Chandon Imperial Brut | Wente Estate Grown Chardonnay | Wente Southern Hills Cabernet Sauvignon | Truly Seltzer | domestic and imported beers | seasonal craft local beer | assorted juices, sodas and bottled water

One-Hour Package:

Two-Hour Package:

Each Additional Hour:

Diamond Soft Bar Package

Moët & Chandon Imperial Brut | Hess Shirttail Ranches Chardonnay | Hess Shirttail Ranches Cabernet Sauvignon | Bud Light | Miller Light | Blue Moon | Corona Extra | Stella Artois | Local craft beers | Heineken Non-Alcoholic 0.0 | Truly Seltzer |

One-Hour Package:

Two-Hour Package:

Each Additional Hour:

Diamond Liquor Consumption Pricing:

Diamond Wine Consumption Pricing:

Domestic and Import Beer

Consumption Pricing:

Seasonal Craft Local Beer

Consumption Pricing:

Assorted Juices, Sodas and Bottled Water

Consumption Pricing:

WALK BACK IN TIME

Speakeasies have popped up all over San Diego as portals to the past and places to enjoy Prohibition-style cocktails. Let us set the stage and design a speakeasy where your group can sip Sazeracs and Sidecars and have some good old-fashioned fun. But just how old-fashioned is it?

In 1880, James E. Pepper, bartender and esteemed bourbon aristocrat, was said to have invented the drink in Louisville, Kentucky, before he brought the recipe to the Waldorf-Astoria hotel in New York City. And the rest is history, as they say.

Wine Journeys

Pricing listed below is per bottle

Light, Bright Whites

The Del's Sparkling by ONEHOPE, CA

green apple | baked bread | pear

Sparkling Brut, Chandon, CA

apple | pear | citrus

Étoile Brut Rosé, Napa Valley

plum | raspberry | cocoa powder

Veuve Clicquot Brut Yellow Label,
Epernay, France

citrus | vanilla | brioche

Veuve Clicquot Rosé, Reims, France

strawberry | dried raspberry | fresh pastries

Moët & Chandon Impérial Brut, Épernay, France

apple | citrus | brioche

Ruinart Rosé, Reims, France

guava | raspberry | rose

Dom Pérignon Brut, Champagne, France

white peach | vanilla | brioche

Chateau Ste. Michelle and Dr. Loosen
Eroica, Riesling, WA

sweet lime | mandarin orange | crisp acidity

Terlato Family, Pinot Grigio, Italy

white peach | pear | apricot

Starborough, Sauvignon Blanc, New Zealand

citrus | passion fruit | guava

Grgich Hills, Fumé Blanc, Napa Valley

tropical fruit | lemongrass | minerality

Bold, Rich Whites

Sonoma-Cutrer, Russian River
Valley, Chardonnay

stone fruit | toasted nuts | honeysuckle

Smoke Tree, Chardonnay, Sonoma County

pear | white nectarine | white flowers

J. Wilkes, Chardonnay, Santa Maria Valley

tropical fruit | savory apple | brulée

Quilt, Chardonnay, Napa Valley

jasmine | lemon zest | buttered toast

Frank Family Vineyards, Chardonnay, Napa Valley

white flowers | stone fruit | vanilla

Cakebread Winery, Chardonnay, Napa Valley

white flowers | citrus curd | honey

Stag's Leap, Viognier, Napa Valley

peach blossom | apricot | spiced apple

Refreshing Rosés and Reds

Whispering Angel, Rosé, France

strawberry | pear | lemon zest

Parker Station, Pinot Noir, CA

cherry | clove | toasty oak

Meiomi, Pinot Noir, CA

jammy fruit | mocha | vanilla

Patz & Hall, Pinot Noir, Sonoma County

dried cherries | cocoa | cranberry

Merry Edwards, Pinot Noir, Russian River Valley

ripe cherry | anise | violets

Medium, Friendly Reds

Terrazas, Malbec, Argentina

black cherry | plum | chocolate

Tangley Oaks, Merlot, Napa Valley

plum | cocoa | savory herbs

Ferrari-Carano, Merlot, Sonoma County

dark cherry | cedar | toffee

Duckhorn, Merlot, Napa Valley

red fruits | vanilla | pie crust

Dark, Opulent Reds

DAOU, Cabernet Sauvignon, Paso Robles

black currant | dark chocolate | spice

Conn Creek, Cabernet Sauvignon, Napa Valley

cranberry | cigar box | black pepper

Crossbarn by Paul Hobbs, Cabernet Sauvignon, Napa Valley

black fruit | cacao | dried herbs

Heitz, Cabernet Sauvignon, Napa Valley

black cherry | oak | cocoa

Storypoint, Cabernet Sauvignon, CA

blackberry jam | mocha | spice

Oberon by Michael Mondavi, Cabernet Sauvignon, Napa Valley

savory herbs | oak | ripe fruit

Zaca Mesa, Z Cuvée, Red Blend, CA

raspberry | blueberry | dried herbs

The Prisoner, Red Blend, CA

pomegranate | dark chocolate | clove

Turley, Zinfandel, CA

dark fruit | anise | baking spice



Important Things to Know

1. TAXES AND SERVICE CHARGE

All food and beverage orders are subject to a combined 25% (28% outdoors) taxable gratuity/service charge, and 7.75% sales tax, which is subject to change. A portion of this combined charge (currently 15.1%) is a gratuity that is paid directly to food servers, bartenders (if applicable) serving the banquet. The remainder of the combined charge is a service charge that is retained by the hotel to cover discretionary and administrative costs of the event including a 1.888% Historic Preservation Fund charge. Room rental charges are subject to a city occupancy tax (currently 7.75%).

For your information, please note that supplemental surcharges as described in this document are charges added to your Master Account to pay for costs incurred by the Hotel in connection with additional equipment, administration, and staffing necessary for the event. These surcharges will be solely retained by the Hotel and are not distributed to hourly or tipped employees. Examples include, but are not limited to, early sets, set-up charges, support fees, late end times, outdoor venues, resets, refreshes, cleaning and other services that require staffing above normal levels and/or services outside of the normal scope contracted and paid products.

2. ANTICIPATED ATTENDANCE AND FINAL GUARANTEES

Anticipated attendance for your events are due 14 business days in advance of the event day. Final guarantees are required to be within 10% of the anticipated attendance or additional charges will apply. Final guarantees must be submitted to your hotel Event Manager by 10:00 a.m. local time three (3) full business days prior to an event. For events occurring on Monday, Tuesday or Wednesday, guarantees are due the previous Friday by 10:00 a.m. At the event, if the number of guests served is less than the guarantee, you are responsible for the number guaranteed. If the number of guests served is greater than the guarantee, you are responsible for the total number of guests served. If your guaranteed attendance increases by more than 3% within three (3) business days prior to your event, the hotel reserves the right to charge a 15% surcharge on menu prices due to increased costs incurred. Additionally, the contracted menu items may not be available for the additional guests added.

3. LABOR CHARGES

Food Station Set-up Fee (carving, omelet, etc.): \$300 per chef station (plus applicable sales tax) Bar Set-up Fee: \$300 per bartender (plus applicable sales tax)

Staffing for Bars: One bartender per 75 guests

Additional supplemental surcharges may apply for additional services requested, event changes made less than 48 hours in advance or for extraordinary cleaning or setup changes.

A \$10 per guest supplemental surcharge will be added to the menu price for the following meal categories when prepared for fewer than 25 guests: breakfast buffets, dinner buffets, brunches, and lunch buffets. A \$10 per guest supplemental surcharge will be added to the menu price for the following meal categories when prepared for fewer than 50 guests: reception action stations. More than one plated entrée will be charged at the highest menu price. Adjusting day of week lunch buffets to other days will incur a \$10 per person menu price increase.

Any major day of event set up change will incur labor set-up fees.

4. MENU PRICING

All menu prices and items are subject to change until such a time as Banquet Event Orders (BEOs) have been signed and returned.

5. TIMING, WEATHER AND OUTDOOR SPACE

Weather calls will be made by the Client upon the recommendation of the Event and Catering Managers. If the Client is unavailable, the decision will be made on the Client's behalf. Should the chance of precipitation be higher than 40 percent, the weather call will be made in favor of the indoor location by default.

- Breakfast functions: the evening prior

- Lunch functions: 9:00 a.m.

- Dinner functions: 2:00 p.m.

All outdoor functions must conclude by no later than 10:00 p.m. All amplified music at outdoor functions must stop at 10:00 p.m.

6. FOOD AND BEVERAGE POLICIES

Due to licensing requirements and quality-control issues, all food and beverage to be served on hotel property must be supplied and prepared by hotel and may not be removed from hotel property. Alternate menu selections (vegetarian, etc.) will be deducted from the total guarantee. Should either the number of alternates or the designated entrée not be adequate in amount, you will be asked to confirm in writing

whether or not to incur the additional cost of preparing more entrées or alternates. Hotel agrees to increase the guarantee of food if the amount of food ordered has a higher percentage of variance than guaranteed. Banquet Event Orders must be signed and sent back to the Event and Catering Manager 14 days prior to arrival.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

For guests with food allergies, please inform your event planner before placing your order.

7. AUDIO-VISUAL AND LIGHTING

Hotel del Coronado has an on-site audio-visual company, Encore. We offer the latest equipment available on a rental basis. Your Catering or Event Manager can assist you with these audio-visual needs. PSAV is exclusive for all HSA, rigging, power and outdoor lighting.

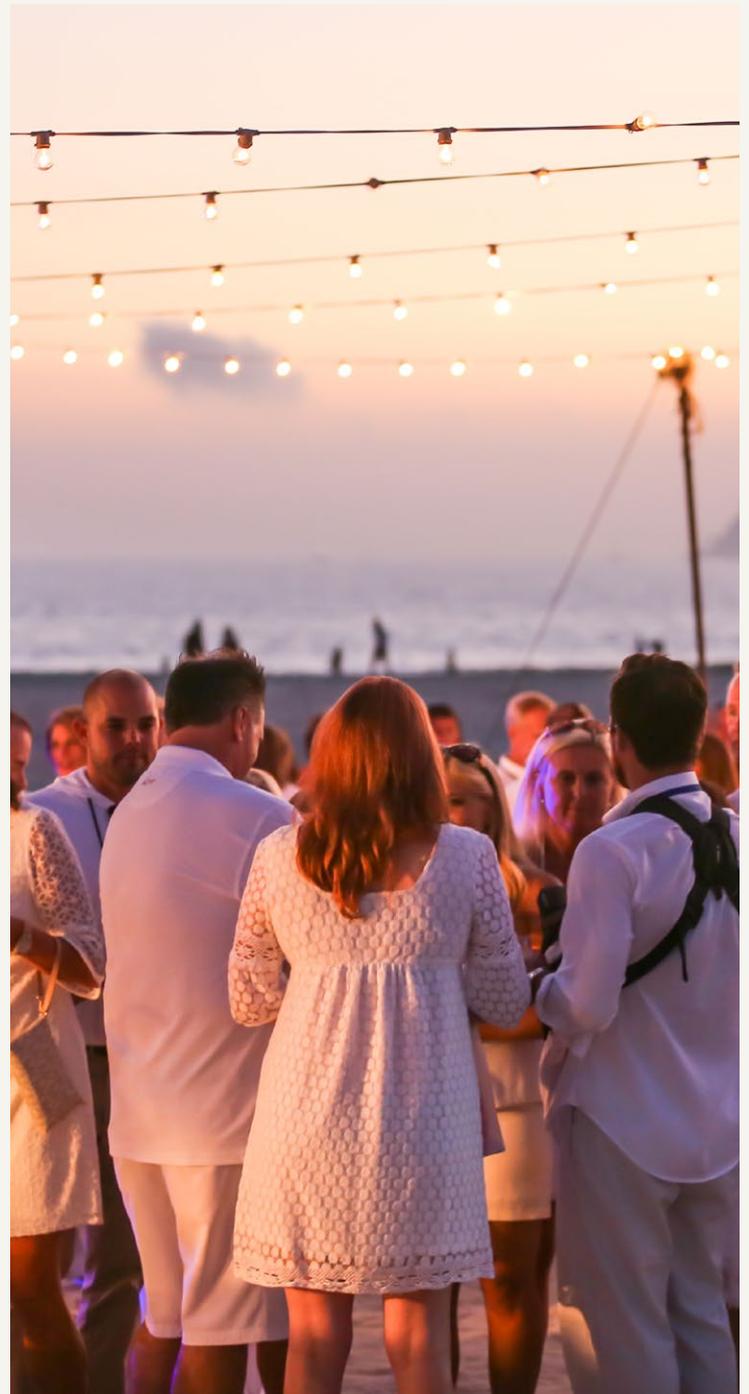
8. DISPLAYS, DECORATIONS AND ENTERTAINMENT

All displays, exhibits, decorations, equipment and musicians/entertainers must enter the hotel via the loading area. Delivery time must be coordinated with the hotel in advance. Special ingress and egress, insurance and security requirements may apply in the case of events with decor, sets, special lighting or special sound; consult with your Catering or Event Manager prior to finalizing such arrangements. Nothing may be attached to the walls and ceilings. All ceiling rigging is exclusive with Encore. A walk-through is to be arranged with a designated person and hotel representative after dismantling. Hotel del is responsible for obtaining all applicable fire marshal permits, please submit all completed permits to your event or catering manager to submit for approval at least 21 days in advance. You are also responsible for obtaining all required ASCAP or BMI insurance licenses for entertainment or music performances at your event.

9. SECURITY

Hotel does not provide security in the meeting and event spaces, all personal property left in the meeting or event space is the sole risk of the owner. You agree to advise your attendees and guests that they are responsible for the safe keeping of their personal property. You may elect to retain security personnel to safeguard personal property in the meeting and event space, and/or hotel reserves the right

based on its reasonable judgment to require you to retain security personnel in order to safeguard guests or property in hotel. Security personnel retained by the hotel may be arranged for an additional supplemental surcharge – \$100 per hour with a four-hour minimum. Any security personnel retained by you must be at your own expense and from a licensed security company that meets the minimum standards established by hotel, including insurance and indemnification requirements, and at all times remains subject to hotel's advance approval.





HOTEL DEL CORONADO

EST. 1888

