



CATERING MENU

15575 Jimmy Durante Boulevard
Del Mar, California 92014

At Hilton San Diego/ Del Mar we aspire to meet your every culinary need. By creating relationships with local farms and vendors, we are able to provide our guests with the freshest seasonal ingredients available, all while supporting the community and lowering our ecological impact. By locally sourcing and producing all our menu items, we are able to accommodate any diet specification or food allergy. Our Farm to Table mentality allows us the ability to customize your function or event to showcase the foods and beverages native to Southern California. Whether you are hosting a business meeting or a cocktail party, our staff will provide you with impeccable service and an amazing product.

Thank you for choosing Hilton San Diego/Del Mar
We look forward to working with you!

CUSTOM MENUS

Our catering and culinary teams are always happy to customize menus. Please speak with your Catering or Conference Services manager for details. The Hilton San Diego/Del Mar does not accommodate outside catering.

FOOD AND BEVERAGE ARRANGEMENTS

All arrangements should be made 14 days prior to the event date. Requests for menu substitutions are subject to approval from the Chef and may incur additional charges.

All food and beverage charges shall be subject to a 24% Administrative Charge and applicable taxes for all events.

ADMINISTRATIVE CHARGE

A portion of the Administrative Charges (51%) will be distributed to Hotel staff who provide services during the Event as additional compensation for their services, while the remainder (49%) will be applied to other costs and/or expenses and will not be distributed to Hotel staff. Group will have the option, when providing the final Event payment, to add gratuity that will be distributed to the Hotel staff that provided services during the Event. Group or Group's Attendees may also provide gratuities to Hotel staff during the Event.

FOOD AND BEVERAGE GUIDELINES

Please note that all main course menus are based on 90 minutes of continuous service. Due to health standards, perishable items may not be left out for consumption beyond this timeframe without charges for freshly made items on consumption. The hotel does not provide for to-go boxes for any unconsumed items.

GUARANTEE AGREEMENT

A guarantee of attendance is due 72 hours prior to the event. Due to purchasing and staffing requirements, guarantees may not be lowered after that time. Standard overage seating is 5% up to 100 and 2% over 100, based on reasonable consumption. Additional offerings within the final guarantee window is based on availability and not guaranteed. Final guarantee must include vegetarian options and special dietary requests.

Please note that the Hilton San Diego/Del Mar follows all federal and California state laws regarding the legal drinking age and does reserve the right to withhold service of alcohol based upon levels of consumption as determined by the hotel. It is recommended that you inform all guests who are under the age of 35 years to ensure that they have a legal form of identification with them at all events to

present as requested.

The hotel does not permit any outside alcohol to be brought into private event functions, with the exception of wine. A corkage fee will apply.

REFRESHMENT BREAKS

Refreshment breaks are designed and priced for 60 minutes of service. Consumption charges will be incurred for breaks schedule for longer than 60 minutes.

REQUESTS FOR MULTIPLE ENTRÉES (PLATED)

Multiple entrée selections are permitted with proper notice. A group may choose up to three entrée selections. To ensure the best service for your group we recommend the same first course(s) and dessert for each guest. Final guarantee of each item serviced is due 72 hours prior to the event.

The client is responsible for providing color or symbol coded place cards denoting each guest's entrée choice. If final number and guarantees are not provided, or if a "choice-on-site" is requested, menu cost will increase by \$10.00 per person.

CHEF-ATTENDED STATIONS

A chef attendant fee of \$150 is required for each Chef, based on 90 minutes of service.

BARTENDER SERVICE

A bartender fee of \$150.00 is required for each bartender. One bartender is required for every 75 guests.

ROOM SET UP FEE

Room set up requirements will be outline in your Banquet Event Order(s). If there is a fluctuation in the number of attendees or a change to set up instructions after the Hotel has received signed BEOs, additional labor fees will apply. Standard labor change fees begin at \$150.

Please visit our website for more information.
www.delmarhilton.com

Updated April 2017

*All Prices Subject to Change

*Menu Prices are Exclusive of 24% Administrative Charge and 8.75% Sales Tax

A LA CARTE

| | |
|---|-----------------|
| We Proudly Serve Starbucks Regular and Decaffeinated Coffee | \$74 per gallon |
| Regular and Decaffeinated Coffee | \$64 per gallon |
| Tazo® Tea Service | \$64 per gallon |
| Bottled Sparkling Water or Still Water | \$4 each |
| Coconut Water | \$6 each |
| Iced Tea | \$44 per gallon |
| Assorted Soft Drinks | \$4 each |
| Individual Assorted Fruit Juices | \$4 each |
| Bottled Smoothies | \$8 each |
| Lemonade | \$44 per gallon |
| Starbucks Bottled Frappuccino | \$6 each |
| Hot Chocolate | \$60 per gallon |
| Red Bull | \$5 each |
| Sports Drinks | \$5 each |
| *Additional Beverage Options Available Upon Request* | |

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| Assorted Whole Fruit | \$3 each |
| Assorted Freshly Baked Cookies | \$38 per dozen |
| Chocolate Fudge Brownies | \$38 per dozen |
| Assorted Bagels with Cream Cheese | \$45 per dozen |
| Assorted Breakfast Danish | \$45 per dozen |
| Assorted Scones | \$45 per dozen |
| Croissants | \$45 per dozen |
| Warm Pretzels with Assorted Artisan Mustard | \$56 per dozen |
| Chocolate Dipped Strawberries | \$48 per dozen |
| Fruit Kabobs | \$48 per dozen |
| Freshly Popped Popcorn with Seasonings | \$5 per person |
| Trail Mix Shooters | \$5 per person |
| Individual Artisan Chips and Pretzels | \$5 each |
| Assorted Candy Bars | \$42 per dozen |
| Assorted Granola and Breakfast Bars | \$5 each |
| Assorted Individual Fruit Yogurts | \$48 per dozen |
| House Made Tortilla Chips with Salsa and Guacamole | \$10 per person |
| Seasonal Sliced Fruit and Berries | \$7 per person |

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BREAK SERVICE

A \$150 fee will be applied for groups less than 15. Maximum 60 Minutes of Service

| | |
|---|-----------------|
| Solana Beach Break | \$16 per person |
| Seasonal Whole Fruit Granola Bars Assorted Individual Yogurts Bottled Waters and Assorted Juices Coffee and Tazo® Tea Selection | |
| Smooth Sailing | \$19 per person |
| Assorted Individual Yogurt Parfaits Seasonal Whole Fruit Bottled Waters, Assorted Juices and Coconut Water Coffee and Tazo® Tea Selection | |
| Torrey Pines Nature Hike | \$20 per person |
| Seasonal Whole Fruit Granola Bars, Candy Bars, Trail Mix Sports Drinks and Assorted Soft Drinks | |
| Sweet Treats Break | \$18 per person |
| Freshly Baked Cookies and Brownies Granola Bars and Candy Bars Bottled Waters and Assorted Soft Drinks Coffee and Tazo® Tea Selection | |
| Del Mar Fair Break | \$19 per person |
| Giant Warm Pretzels with Assorted Mustards Freshly Popped Popcorn with Seasonings Rice Crispy Treats Bottled Waters and Assorted Soft Drinks | |
| From The Garden | \$18 per person |
| Crudités with Seasonal Hummus Pita Bread Iced Tea and Lemonade Fresh Fruit Salad with Honey and Mint | |

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MEETING PACKAGES

A \$150 fee will be applied for groups less than 10. Maximum 60 Minutes of Service

Seaside Beach Package

\$32 per person

Continental Breakfast

Muffins, Breakfast Breads and Bagels with Cream Cheese
Sweet Butter, Marmalade and Fruit Jam
Seasonal Sliced Fruit and Berry Display
Assorted Juices
Coffee and Tazo® Tea Selection

Morning Beverage Refresh

Coffee and Tazo® Tea Selection

Afternoon Break

Freshly Baked Cookies
Bottled Waters and Assorted Soft Drinks
Coffee and Tazo® Tea Selection

Del Mar Shores Package

\$70 per person

Continental Breakfast

Muffins, Breakfast Breads and Bagels with Cream Cheese
Sweet Butter, Marmalade and Fruit Jam
Seasonal Sliced Fruit and Berry Display
Assorted Juices
Coffee and Tazo® Tea Selection

Morning Beverage Refresh

Assorted Granola Bars
Coffee and Tazo® Tea Selection

Solana Beach Executive Lunch Buffet

Field Lettuce Salad with Cherry Tomatoes, Croutons and Balsamic Vinaigrette
Grilled Chicken Breast with Whole Grain Mustard Sauce
Roasted Yukon Gold Potatoes, Seasonal Vegetables with Olive Oil and Fresh Herbs
Artisan Breads
Chocolate Cake
Coffee and Tazo® Tea Selection
Iced Tea

Afternoon Break

Trail Mix Shooters
Bottled Waters and Assorted Soft Drinks
Coffee and Tazo® Tea Selection

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MEETING PACKAGES (CONTINUED)

A \$150 fee will be applied for groups less than 10. Maximum 60 Minutes of Service

Ocean View Package

\$76 per person

Continental Breakfast

Muffins, Breakfast Breads and Bagels with Cream Cheese
Sweet Butter, Marmalade and Fruit Jam
Seasonal Sliced Fruit and Berry Display
Assorted Juices
Coffee and Tazo® Tea Selection

Morning Beverage Refresh

Assorted Granola Bars
Assorted Individual Yogurt Parfaits
Coffee and Tazo® Tea Selection

Beach Picnic Executive Lunch Buffet

Baby Spinach Salad, Granny Smith Apples, Sliced Almonds, Feta and Citrus Vinaigrette
Grilled Steak Wrap with Caramelized Onions, Grilled Mushrooms and Pepper Jack Cheese
Chicken Caesar Wrap with Grilled Chicken Breast, Parmesan Cheese and Crisp Romaine
Individual Bags of Chips
Lemon Bars
Iced Tea
Coffee and Tazo® Tea Selection

Afternoon Break

Trail Mix Shooters
Freshly Popped Popcorn with Seasonings
Bottled Waters and Assorted Soft Drinks
Coffee and Tazo® Tea Selection

Bacon and Eggs

Upgrade to \$4 per person

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BREAKFAST

Maximum 90 Minutes of Service per Meal Period
Served with Assorted Juices, Freshly Brewed Regular and Decaffeinated Coffee and
Tazo® Tea Selection

Continental Breakfast \$23 per person

Muffins, Breakfast Breads and Bagels with Cream Cheese
Sweet Butter, Marmalade and Fruit Jam
Seasonal Fruit and Berry Display

Healthy Continental Breakfast \$28 per person

Muffins, Breakfast Breads and Bagels with Cream Cheese
Sweet Butter, Marmalade and Fruit Jam
Seasonal Sliced Fruit and Berry Display
Build Your Own Parfait Bar: Low-Fat Yogurt with House Made Granola and Dried Fruit
Oatmeal with Cream, Sliced Bananas, Strawberries, Brown Sugar, Dried Fruit and Honey

Bacon and Eggs Breakfast Buffet \$30 per person

Muffins, Breakfast Breads and Bagels with Cream Cheese
Sweet Butter, Marmalade and Fruit Jam
Seasonal Sliced Fruit and Berry Display
Scrambled Farm Fresh Eggs, Applewood Smoked Bacon and Traditional Pork Link Sausage
Yukon Gold Griddled Potatoes

On the Go Breakfast Buffet \$32 per person

Muffins, Breakfast Breads and Bagels with Cream Cheese
Sweet Butter, Marmalade and Fruit Jam
Seasonal Whole Fruit
Breakfast Burritos with Scrambled Eggs, Ham, Pepper Jack, Potatoes and Pico de Gallo wrapped in
a Spinach Tortilla
Black Beans with White Cheddar Cheese
Yukon Gold Griddled Potatoes
House Made Salsa

Healthy Beach Break Breakfast Buffet \$36 per person

Seasonal Fruit and Berry Display
Oatmeal with Cream, Sliced Bananas, Strawberries, Brown Sugar, Dried Fruit and Honey
Applewood Smoked Bacon and Turkey Sausage
Sliced Tomatoes and Cottage Cheese
Scrambled Egg Whites with Spinach, Feta and Tomatoes on an English Muffin

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BREAKFAST ENHANCEMENTS

Add to any Breakfast Buffet or Plated Breakfast Selection.

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|---|-----------------|
| Scrambled Farm Fresh Eggs | \$4 per person |
| Hard Boiled Eggs | \$4 per person |
| Turkey Bacon | \$4 per person |
| Applewood Smoked Bacon | \$4 per person |
| Turkey Sausage | \$4 per person |
| Traditional Pork Link Sausage | \$4 per person |
| Breakfast Wrap | \$6 per person |
| Scrambled Farm Fresh Eggs, Traditional Pork Link Sausage, Potatoes and Cheddar Cheese | |
| Veggie Breakfast Wrap | \$6 per person |
| Scrambled Farm Fresh Eggs, Potatoes, Grilled Veggies and Monterey Jack Cheese | |
| Breakfast Wrap with a Kick | \$6 per person |
| Scrambled Farm Fresh Eggs, Spicy Chorizo Sausage, Potatoes, Pepper Jack Cheese and Salsa Fresca | |
| Croissant Sandwich | \$6 per person |
| Flaky Croissant with Applewood Smoked Bacon, Scrambled Farm Fresh Eggs and Cheddar Cheese | |
| Oatmeal | \$6 per person |
| Oatmeal with Cream, Sliced Bananas, Strawberries, Brown Sugar, Dried Fruits and Honey | |
| Frittatas - Select up to 3 items: | \$8 per person |
| Grilled Chicken, Goat Cheese, Sun-Dried Tomatoes, Feta Cheese, Baby Spinach, Artichoke, Cheddar Cheese, Onions, Green Peppers, Ham, Spinach, or Bacon | |
| Omelet Station* | \$15 per person |
| Cheddar Cheese, Onions, Green Peppers, Ham, Spinach and Mushrooms | |
| Smoked Salmon | \$10 per person |
| Smoked Salmon with Sliced Red Onion, Capers, Cream Cheese and Mini Bagels | |

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BRUNCH

A \$150 fee will be applied for groups less than 30. Maximum 90 Minutes of Service.
Served with Assorted Juices, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee and
Tazo® Tea Selection

Del Mar Sunrise Brunch

\$40 per person

Muffins, Breakfast Breads and Bagels with Cream Cheese
Sweet Butter, Marmalade and Fruit Jam
Seasonal Sliced Fruit and Berry Displays
House Made Granola
Brioche French Toast with Warm Strawberry Anglais
Frittatas with Feta, Spinach and Artichoke Hearts
Applewood Smoked Bacon and Traditional Pork Link Sausage
Yukon Gold Griddled Potatoes

Solana Sunshine Brunch

\$46 per person

Muffins, Breakfast Breads and Bagels with Cream Cheese
Sweet Butter, Marmalade and Fruit Jam
Seasonal Sliced Fruit and Berry Display
Spinach Salad with Granny Smith Apples, Candied Walnuts, Feta and Cider Vinaigrette
Herb Roasted Chicken or Grilled Tri-Tip Steak
Smoked Salmon with Sliced Red Onion, Capers, Cream Cheese and Mini Bagels
Brioche French Toast with Warm Strawberry Anglais
Frittatas with Feta, Spinach and Artichoke Hearts
Applewood Bacon and Traditional Pork Link Sausage
Eggs Benedict with Crispy Prosciutto and Hollandaise Sauce
Yukon Gold Griddled Potatoes

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BUILD YOUR OWN MIMOSA AND BLOODY MARY BAR

Minimum 30 Guests. Maximum 90 Minutes of Service

The Adventure

Experience the diversity and depth of Hilton San Diego/Del Mar's handcrafted beverage program while exploring your Bloody Mary and Mimosa creating skills. Learn the flavor dynamics when Bloody Mary's and Mimosas are taken to the next level, by using fresh local fruit juices, creative infusions and mixes, local farmers market fruits and vegetables, flavorful hot sauce and exclusive garnishes.

Includes

Menu includes the spirits and bubbles of your choice, house-made Bloody Mary mix, tomato juice, fresh squeezed lemon and lime juice, house-made Mimosa mix, orange juice, pineapple juice, cranberry juice, fruits and vegetables from local farmers market. Condiments include Worcestershire, salt, pepper, celery salt, garlic salt, A-1, and various local hot sauces.

SPIRITS AND BUBBLES

Choice of Three:

\$20 per person

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|--------------------------|--------------------|------------------------|
| Svedka Vodka | Smirnoff Vodka | Opera Prima Brut |
| Jalapeño Infused Vodka | Beefeater Gin | Wycliff Sparkling Wine |
| Peppercorn Infused Vodka | Pickle Infused Gin | La Marca Prosecco |
| Bacon Infused Vodka | | |

Upgraded Spirits and Bubbles Available. Pricing Varies

Add Only Mimosas:

House Bubbles

\$12 per person

Custom Packages Available - Pricing Upon on Request

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BOXED LUNCH

Each To-Go Box Lunch Contains Fresh Whole Fruit, Cookie, Bag of Chips and Bottled Water or Soft Drink

Max Selection of 3 Sandwiches

Chicken Breast \$34 per person
Grilled Chipotle-Marinated Chicken Breast with Cilantro Aioli, Roasted Pepper Relish and Arugula on Focaccia

House Roasted Beef \$36 per person
Roast Beef and Cheddar Cheese with Horseradish Cream, Grilled Red Onions and Arugula on Focaccia

Ham and Brie \$36 per person
Ham and Brie with Sweet and Spicy Mustard on Baguette

House Roasted Turkey \$34 per person
Fresh Roasted Turkey Breast with Cranberry-Orange Relish, Mayo and Watercress on Focaccia

Chicken Wrap \$34 per person
Grilled Chicken Breast with Crisp Romaine Lettuce, Caesar Dressing and Shaved Parmesan Cheese Wrapped in a Flour Tortilla

Veggie Wrap \$30 per person
Romaine, Feta, Grilled Veggies, Sun-Dried Tomato Aioli Wrapped in a Red Pepper Tortilla

+\$10 per person for Additional Selections

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LUNCH BUFFET

A \$150 fee will be applied for groups less than 25. Maximum 90 Minutes of Service.
Served with Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee and Tazo® Tea Selection

Del Mar Deli** \$36 per person

Field Lettuce Salad with Cherry Tomatoes, Croutons and White Balsamic Vinaigrette
Traditional Potato Salad
Assorted Display of Sliced Ham, Smoked Turkey and Roast Beef
Variety of Sliced Cheeses
Trays of Condiments to Include Pickles, Lettuce, Onions, Tomatoes, Mayonnaise, Mustard, Dijon Mustard and Horseradish
Deli Rolls and Sliced Bread
Individual Bags of Chips
Freshly Baked Cookies and Brownies
Enhancement: Seasonal Soup +\$4 per person

Solana Beach Picnic* \$40 per person

cK-Pesto Pasta Salad
Fresh Fruit Salad
Asian Beef Wrap with Grilled Marinated Tri-Tip, Crispy Rice Noodles, Napa Cabbage, Bell Peppers, Julienne Carrots, Cashews and Asian Dressing
Chicken Caesar Wrap with Grilled Marinated Chicken Breast, Shaved Parmesan Cheese and Crisp Romaine
Grilled Veggie Wrap with Romaine, Feta, Grilled Veggies, Sun-Dried Tomatoes and Pesto Aioli
Individual Bags of Chips
Apple Bars

Cardiff Reef \$46 per person

Spinach Salad with Granny Smith Apples, Candied Walnuts, Feta and Cider Vinaigrette
Roasted Asparagus Salad with Lemon-Caper Vinaigrette
Grilled Chicken Breast with Choice of Sauce
Roasted Yukon Gold Potatoes Garlic and Italian Parsley
Seasonal Vegetables with Olive Oil and Fresh Herbs
Artisan Breads and Specialty Butter
Chocolate Cake
Enhancement: Grilled Salmon +\$6 per person

Sauces:

Creamy Sundried Tomato Sauce
Lemon Butter
Whole Grain Mustard Sauce

* Can be modified to Accommodate Vegetarian/Vegan Dietary Restrictions
**Can be selected for groups under 25 without additional fee

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LUNCH BUFFET (CONTINUED)

A \$150 fee will be applied for groups less than 25. Maximum 90 Minutes of Service.

Served with Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee and Tazo® Tea Selection

Build Your Own Burger Buffet \$42 per person

Field Lettuce Salad with Cherry Tomatoes, Croutons and Sherry Vinaigrette
Cole Slaw, Onion Rings and French Fries
Hamburger Buns
Beef, Turkey or Veggie Patties
Trays of Condiments to Include: Lettuce, Tomatoes, Bacon, Caramelized Onions, Sautéed Mushrooms, Jalapeños, Pickle Chips, Sliced Cheeses, cK Sauce
Assorted Ice Cream Bars
Enhancement: Sesame Seed Buns or Pretzel Buns +\$2 per person

Farmers Market Salad Bar \$45 per person

Seasonal Soup
Assorted Greens
Seasonal Toppings to Include: Tomatoes, Roasted Corn, Cucumbers, Beets, Chickpeas, Black Olives, Carrots, Red Onions and Croutons
Dressings to Include: Champagne Vinaigrette, Scratch Ranch, Oil & Vinegar
Grilled Chicken, Baked Crispy Tofu
Lemon Bars

Beach Cookout \$46 per person

Herb Spoon Bread
Mixed Green Salad with Sliced Cucumber, Cherry Tomato and Red Onion
Whole Grain Mustard Potato Salad, Creamed Corn
Slow Roasted Beef Brisket Glazed
Barbeque Chicken Breast
S'mores Bars

Old Town* \$48 per person

Caesar Salad with Chili- Lime Caesar Dressing and Ancho Croutons
Chipotle Grilled Chicken and Grilled Steak Fajitas with Local Corn Tortillas
Mojito Salsa, Tomatillo Salsa, Guacamole, Sour Cream and Pico de Gallo
Ranchero Style Beans (Vegetarian upon Request)
Roasted Poblano Chile Rice (Vegetarian)
Tres Leches and Wedding Cookies
+Add Vegetarian Fajitas for an additional \$4 per person

Opa \$48 per person

Antipasto Display with Pita Bread and Assorted Hummus
Greek Salad with Sliced Tomatoes, Sliced Cucumbers, Red Onions, Feta Cheese and Olives
Beef Souvlaki, Chicken Souvlaki and Vegetable Kebabs
Served with Tzatziki Sauce, Rice Pilaf and Falafel
Build Your Own Gyro- Sliced Lamb, Fresh Onion, Fresh Tomato, Tzatziki Sauce and Pita Bread
Baklava

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PLATED LUNCH

Served with Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee and Tazo® Tea Selection

SELECT ONE SALAD

Caesar Salad with Shaved Parmesan and Sourdough Croutons
Seasonal Mixed Greens with Cherry Tomatoes, Crumbled Bleu Cheese and Sherry Vinaigrette
Spinach Salad with Granny Smith Apples, Candied Walnuts, Feta Cheese and Cider Vinaigrette
Field Lettuces with Cherry Tomatoes, Croutons and White Balsamic Vinaigrette
The "Wedge": Chilled Iceberg Lettuce, Cherrywood Bacon Bits a Tomato Wedge and House Bleu Cheese Dressing

SELECT ONE STARCH AND ONE VEGETABLE

Wild Rice Pilaf
Roasted Potatoes
Yukon Gold Buttermilk Smashed Potatoes
Gratin Potatoes - Choice of Bleu Cheese or Gruyere Cheese
Grilled Asparagus
Roasted Root Vegetables
Blue Lake Beans

SELECT ONE ENTRÉE

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| Vegan Napoleon Stack Seasonal Sliced Vegetables, Grilled and Stacked atop a Portobello Mushroom | \$34 per person |
| Chicken Picatta Lemon, Garlic and Capers | \$34 per person |
| Chicken Marsala Wild Mushrooms and Sautéed Onions | \$34 per person |
| Salmon Pan Seared with Lemon Cream Sauce | \$36 per person |
| Petit Filet Mignon 6 oz. Filet with Roasted Shallot-Cabernet Sauce | \$45 per person |

SELECT ONE DESSERT

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|---------------------|----------------|
| Bread Pudding | Lemon Bars |
| Tiramisu | Chocolate Cake |
| Seasonal Cheesecake | S'mores Bars |
| Carrot Cake | |

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HORS D' OEUVRES

SPECIALTY DISPLAYS

Maximum 90 Minutes of Service

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|--|-----------------|
| Fruit Sliced Seasonal Fruit and Berries | \$10 per person |
| Crudités Crisp Seasonal Vegetables with Buttermilk Ranch Dip, Herb Dip and Hummus | \$10 per person |
| Cheeses Imported and Domestic Cheese with Sliced Baguette, Table Crackers, Grapes and Seasonal Berries | \$13 per person |
| Antipasto Sliced Italian Cured Meats, Giardiniera, Assorted Breads and Crackers | \$14 per person |
| Bruschetta Bar Traditional Bruschetta, Caprese Bruschetta, Roasted Mushroom and Squash Bruschetta | \$15 per person |
| Grand Antipasto/Cheese Display Charcuterie, Giardiniera, Mixed Olives, Imported and Local Cheeses Served with Artisan Bread and Crackers | \$28 per person |

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HORS D' OEUVRES (CONTINUED)

TRAY PASSED

25 Piece Minimum

COLD

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|---|---------------|
| Antipasto Skewer with Marinated Artichoke Hearts, Fresh Mozzarella, Kalamata Olives and Roasted Red Peppers | \$5 per piece |
| Port Braised Pears, Point Reyes Bleu Cheese and Candied Walnuts on a Crostini | \$6 per piece |
| Caprese Skewer with Balsamic Vinaigrette | \$5 per piece |
| Prosciutto Wrapped Asparagus with Balsamic Syrup | \$5 per piece |
| Shrimp Cocktail Shooter | \$5 per piece |
| Bite Size BLT Sandwich | \$6 per piece |
| Scottish Smoked Salmon with Chive Cream Cheese and Capers on a Crostini | \$6 per piece |
| Beef Tenderloin, Bourbon Onion Jam and Chive Goat Cheese on a Crostini | \$6 per piece |
| Ahi Tartar, Seaweed Salad and Melon Relish on Wonton Crisp | \$6 per piece |
| Thai Spiced Chicken with Cashews and Sweet Chili Sauce on Wonton Crisp | \$6 per piece |

HOT

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|---|---------------|
| Spanakopita - Spinach and Feta in Phyllo | \$5 per piece |
| Poblano Chile Quesadilla | \$5 per piece |
| Pork Pot Stickers with Soy Ginger Dipping Sauce | \$5 per piece |
| Tandoori Chicken Skewer | \$5 per piece |
| Kalbi Beef Skewers with Spicy Cabbage Salad | \$5 per piece |
| Chicken Suiza Tostada with Tomatillo Shredded Chicken, Cotija and Pico de Gallo | \$5 per piece |
| Crispy Coconut Shrimp with Orange Marmalade Sauce | \$6 per piece |
| Spiced Braised Pork Belly Skewer with Blackberry Preserves | \$6 per piece |
| Ancho Chile Crab Cakes with Meyer Lemon and Chilled Dill Remoulade | \$6 per piece |
| Phyllo Crisps with Beef, Gouda and Roasted Red Pepper | \$6 per piece |

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SPECIALTY RECEPTION STATIONS

A \$150 fee will be applied for groups less than 25. Maximum 90 Minutes of Service
Select 3 Specialty Reception Items for Dinner Event
Dinner Events Include Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee and
Tazo Tea Selection

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| Mashed Potato Station | \$15 per person |
| Adorn your own Mashed Potatoes with Assorted Toppings to Include: Bacon Crumbles, Broccoli, Diced Tomatoes, Jalapeños, Bleu and Cheddar Cheeses and Sour Cream | |
| Farmers Market Salad Bar | \$16 per person |
| Customize your own Salad with local seasonal fresh produce from our Del Mar Farmers Market with Assorted Vegetables and House Ranch Dressing | |
| Pasta Station | \$20 per person |
| Penne and Fettuccini Pasta with selection of Italian Sausage, Chicken, Vegetables, Marinara, and Pesto Cream Sauce. Served with Grated Parmesan Cheese and Garlic Bread Enhancement: Seasonal Ravioli +\$3 per person | |
| Taco Station | \$22 per person |
| Variety of Carnitas, Carne Asada and Grilled Chicken with Poblano Chiles, Assorted Salsas, Guacamole and Sour Cream. Served with Local Fresh Tortillas and Tortilla Chips | |
| Slider Station | \$23 per person |
| Variety of Pulled Pork, Grilled Chicken and Beef Sliders. Served on Mini Brioche Buns. Condiments to Include, Sliced Cheese, Lettuce, Tomatoes, Red Onions and Pickles. Served with Coleslaw. | |
| Wok You* | \$25 per person |
| Garlic Shrimp, Lemon Grass Chicken, Stir Fried Asian Vegetables, Chili Long Beans, Udon Noodles and Jasmine Rice served with a Trio of Peanut Sauce, Stir-Fry Sauce, and Thai Coconut Sauce | |
| Dessert Station | \$15 per person |
| Variety of Cakes, Cookies, Brownies and Chocolate Covered Strawberries | |

CARVING STATION

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|---|-----------------|
| House Roast Turkey* | \$13 per person |
| Served with Cranberry-Orange Relish and Brioche Rolls | |
| Brined Pork Loin* | \$14 per person |
| Served with Fruit Chutney and Brioche Rolls | |
| Roasted Prime Rib* | \$18 per person |
| Served with Creamy Horseradish Sauce and Brioche Rolls | |
| Cedar Plank Scottish Salmon* | \$18 per person |
| Served with Brioche Rolls | |
| Beef Tenderloin* | \$20 per person |
| Served with choice of Creamy Horseradish Sauce or Cabernet Demi-Glace and Brioche Rolls | |

*Chef Attendant Required | \$150 Chef Attendant Fee per 90 Minutes of Service

Updated April 2017

*All Prices Subject to Change

*Menu Prices are Exclusive of 24% Administrative Charge and

DINNER BUFFETS

A \$150 fee will be applied for groups less than 30. Based on 90 Minutes of Service.
Includes Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee and Tazo® Tea Selection

Flavor of Old Town* \$58 per person

Caesar Salad with Chili- Lime Caesar Dressing and Ancho Croutons
Fresh Salsa and House Made Tortilla Chips
Chipotle Grilled Chicken and Grilled Skirt Steak Fajitas with Local Corn Tortillas
Mango Mojito Salsa and Green Tomatillo-Avocado Salsa
Ranchero Style Beans (Vegetarian upon Request)
Roasted Poblano Chile Rice (Vegetarian)
Cheese Enchiladas
Chicken Tortilla Soup
Guacamole, Sour Cream and Pico de Gallo
Tres Leches Cake and Wedding Cookies

North County Experience \$65 per person

Fresh Baked Rolls and Butter
Caesar Salad with Shaved Parmesan and Croutons
Chilled Penne Pasta Salad with Tomatoes, Basil and White Balsamic Vinaigrette
Chicken Picatta with Lemon, Garlic and Capers
Seasonal Local White Fish with Spanish Red Pepper Pesto
Seasonal Vegetables with Olive Oil and Fresh Herbs
Roasted Yukon Gold Potatoes with Garlic and Italian Parsley
Chocolate Cake with Raspberry Sauce

Taste of Little Italy* \$65 per person

Fresh Caesar Salad with Sourdough Croutons
Chicken Parmesan
Parsley Butter Linguini
Chef Marco's Famous Meatballs Marinara Sauce
Seasonal Vegetables with Garlic and Olive Oil
Fresh Garlic Bread
Tiramisu

Day at the Track \$78 per person

Freshly Baked Rolls and Butter
Seasonal Fruit and Berry Display
Spinach Salad with Granny Smith Apples, Candied Walnuts, Feta Cheese and Cider Vinaigrette
Orecchiette Pasta Salad with Bay Shrimp, Asparagus, Cherry Tomatoes and Lemon Basil Dressing
Blue Lake Green Beans with Caramelized Onions
Grilled Chicken Breast with Whole Grain Mustard Sauce
Cabernet Braised Beef Short Ribs
Grilled Salmon with Romesco Sauce
Roasted Yukon Gold Potatoes with Garlic and Italian Parsley
Seasonal Crisps

*Can be modified to accommodate vegetarian and vegan dietary restrictions

Updated April 2017

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PLATED DINNER

Served with Dinner Rolls and Butter
Includes Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee and Tazo® Tea Selection

SELECT ONE SOUP OR SALAD

Caesar Salad with Shaved Parmesan and Sourdough Croutons
Seasonal Mixed Greens with Cherry Tomatoes, Julienne Carrots and Sherry Vinaigrette
Field Lettuces with Cherry Tomatoes, Julienne Carrots, Croutons and White Balsamic Vinaigrette
Spinach Salad with Granny Smith Apples, Candied Walnuts, Feta Cheese and Cider Vinaigrette
The "Wedge": Chilled Iceberg Lettuce, Cherrywood Bacon Bits a Tomato Wedge and House Bleu Cheese Dressing
Tomato Soup with Fresh Basil Forest Mushroom Bisque
New England Style Clam Chowder
Italian Minestrone Soup with Pastini
Potato Leek Soup with Parmesan Croutons
Roasted Garlic and Smoked Bacon Soup

SELECT ONE STARCH AND ONE VEGETABLE

Wild Rice Pilaf
Roasted Potatoes
Yukon Gold Buttermilk Smashed Potatoes
Gratin Potatoes - Choice of Bleu Cheese or Gruyere Cheese
Blue Lake Beans
Grilled Asparagus
Roasted Root Vegetables

SELECT ONE ENTRÉE

| | |
|--|-----------------|
| Vegan Napoleon Stack | \$50 per person |
| Seasonal Sliced Vegetables, Grilled and Stacked atop a Portobello Mushroom | |
| Chicken | \$52 per person |
| Stuffed Chicken Breast with Prosciutto and Asiago | |
| Pork | \$52 per person |
| Slow Roasted Pork Loin and Luxardo Cherry Sauce | |
| Salmon | \$56 per person |
| Grilled Salmon with Yellow Pepper Butter Sauce or Romesco Sauce | |
| Prawn | \$59 per person |
| Scampi with a Garlic-Lemon Butter Sauce | |
| Filet Mignon | \$69 per person |
| Grilled with a Cabernet Demi-Glace | |

Updated April 2017

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PLATED DINNER (CONTINUED)

Served with Dinner Rolls and Butter

Includes Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee and Tazo® Tea Selection

SELECT ONE ENTRÉE

Duo of Chicken Breast and Salmon \$70 per person
Grilled with a Lemon Caper Butter Sauce

Duo of Chicken Breast and Filet Mignon \$74 per person
Grilled with a Whole Grain Mustard Sauce

Duo of Filet Mignon and Prawns \$76 per person
Filet Grilled with a Cabernet Demi-Glace
Prawns Topped with a Garlic-Lemon Butter Sauce

SELECT ONE DESSERT

Bread Pudding
Tiramisu
Seasonal Cheesecake
Carrot Cake

Lemon Bars
Chocolate Cake
S'mores Bars

Updated April 2017

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SPIRITS

| | Hosted Bar | Cash Bar |
|--|-------------------|-----------------|
| Well Drinks: Svedka Vodka, New Amsterdam Gin, Cruzan Light Rum, Cimarron Tequila Blanco, Jim Beam Bourbon, Grant's Scotch, E&J Brandy | \$9 | \$11 |
| Premium Brands: Absolut Vodka, Tanqueray Gin, Bacardi Rum, Milagro Blanco Tequila, Jack Daniels Whiskey, Dewar's White Label Scotch, Courvoisier VS | \$10 | \$12 |
| Ultra-Premium Brands: Ketel One Vodka, Bombay Sapphire Gin, Mt. Gay Eclipse Rum, Patron Silver Tequila, Maker's Mark Bourbon, Johnny Walker Black Scotch | \$11 | \$13 |
| Cordials: Martini and Rossi, DeKuyper, Baileys, Kahlua, Cointreau, St. Germaine | \$11 | \$13 |
| Domestic Beers: Budweiser, Bud Light, Miller Lite | \$6 | \$8 |
| Imported Beers: Heineken, Corona, Stella | \$7 | \$9 |
| San Diego Craft Beers *subject to change* | \$8 | \$10 |
| House Wine: Sycamore Lane Chardonnay, Cabernet, Merlot, White Zinfandel | \$9 | \$11 |

Cash Bar

Prices include Administrative Charge of 24% and California Sales Tax of 8.75%

Hosted Bar

Administrative Charge of 24% and California Sales Tax of 8.75% will be applied and is subject to change

Corkage

There will be a \$20 corkage fee per bottle of wine brought in by guests

One Bartender per 75 Guests required | \$150 fee per bartender to be applied.

Updated April 2017

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BOTTLED WINE AND BUBBLES

| | |
|---|------------------|
| House Wine SYCAMORE LANE California Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel | \$35 per bottle |
| House Bubbles OPERA PRIMA BRUT California | \$35 per bottle |
| Red Wine | |
| LA MERIKA CABERNET SAUVIGNON Central Coast, California | \$45 per bottle |
| JUSTIN CABERNET SAUVIGNON Paso Robles, California | \$65 per bottle |
| CANYON ROAD PINOT NOIR Central Coast, California | \$45 per bottle |
| MEIOMI PINOT NOIR Monterey, Sonoma, Santa Barbara County | \$65 per bottle |
| White Wine | |
| KENDALL JACKSON GRAND RESERVE CHARDONNAY Sonoma, California | \$45 per bottle |
| SONOMA CUTRER CHARDONNAY Russian River Ranch, California | \$55 per bottle |
| GIESEN SAUVIGNON BLANC Marlborough, New Zealand | \$45 per bottle |
| BERINGER PINOT GRIGIO Alto Adige, Italy | \$45 per bottle |
| Bubbles | |
| LA MARCA PROSECCO Italy | \$45 per bottle |
| DOMAINE CHANDON California | \$75 per bottle |
| MOET & CHANDON IMPERIAL Epernay, France | \$85 per bottle |
| PIPER-HEIDSIECK CUVÉE BRUT Reims, France | \$95 per bottle |
| VUEVE CLICQUOT BRUT Reims, France | \$125 per bottle |

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