PARK HYATT AVIARA®

RESORT, GOLF CLUB & SPA

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted
Please see our Executive menus for Additional Options Under 30 Guests

2022 SPRING & SUMMER BANQUET MENUS

The Park Hyatt Aviara's culinary philosophy originates from the bounty of California's food products that local farmers have to offer.

Fresh, local and healthy ingredients inspire us to create flavorful dishes and it's the core of everything we produce, as it is important for us to know that our customers are eating unadulterated food and we are supporting farmers and growers around us who are directly connected with the land and sea.

Our focus is on preserving the integrity of the fresh ingredients each season has to offer and harmoniously pairing them to enhance their natural taste.

Sustainable, low carbon foot print and human raised products are our primary choice as they are reflecting our common values of respect for our environment and a guaranty of reliable origin of the food we are serving to our guests.

Pierre Albaladejo, Executive Chef

** Attendant Fee(s) of $300 / One Chef / 100 Guests / 2-hour period*

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General Banquet Information

Guarantee
In order for the Hotel to prepare appropriately for food and beverage events, Group agrees to provide menu choices and number of attendees at least fourteen (14) days prior to the first day of the Event. A surcharge of up to five percent (5%) will be assessed for menu selections or changes that are received less than fourteen (14) days prior to the first day of the Event. Group agrees to provide the guaranteed number of attendees at least seven (7) days prior to the first day of the Event. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly.

We will make an allowance to set 5% above your guarantee for events under 500 guests.

Labor Fees
A labor charge of $450.00 is applicable for any meals at 25 guests or under.

There will be a bartender fee of $250.00 per bartender, one bar and bartender for each 100 guests is required.

For special events requiring a cashier, there will be a cashier fee of $35.00 per hour with a three-hour minimum per cashier.

There will be a chef attendant fee of $300.00 per chef for applicable action stations. Chef attendant fees are also noted within the menu

The hotel reserves the right to charge a service fee for set-up of rooms with extraordinary requirements.

Special Services
Your Event Manager can help you in designing your event and will be more than happy to assist you in securing special services such as event coordinators, entertainment, theme décor, and floral centerpieces.

Green Inspired Menus & Meeting Sets
Park Hyatt Aviara is continuing our part to be an environmentally friendly Resort. In 2009, Chef Albaladejo introduced customized menus focusing on using local and/or organic products when available. These menu additions are located within each meal period, and designated by a green leaf icon. Please also inquire with your Event Manager as to options available to all guests to customize your meeting set to be environmentally friendly.

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Aviara Continental Breakfast Selection $49

Minimum 50 Guests

Presented with a Beverage station of Freshly Brewed Regular & Decaffeinated Coffee, Assorted Tea and Herbal Infusions and Juices, Water Available upon Request

Freshly Squeezed Orange Juice, Grapefruit Juice, Chef's Juice of the Day
Selection of Seasonal Fruit, and Berries
Blueberry and Almond Chia Seed Pudding DF/GF/VG, Greek Yogurt, House Made Granola
Aviara's Bakery Selection of Danishes, Croissant, Brioche and Muffins
Assorted Sliced Breads and Gluten Free Bread, Sweet Butter, Honey and Fruit Preserves

Aviara's Culinary Specialty to Enhance Your Continental

The following selections have been created to be paired with the basic Continental breakfast above.
Pricing is based on an enhancement; a la carte pricing is available upon request.
Enhancements must be added for the full guarantee. Quantities below the full Guarantee – add $4.00 per person

Enhancements – each enhancement below is priced as an addition to the Aviara Continental Breakfast

Breakfast Sandwich

Choice of One $15 Choice of Two $18

- Shaved Black Forest Ham, Scrambled Eggs, Whole Grain Mustard, Freshly Baked Biscuit
- Canadian Bacon, Scrambled Eggs, California White Cheddar, Toasted English Muffin
- Scrambled Eggs, Mushrooms, Spinach, Cheddar Cheese, Croissant
- Breakfast Burrito – Scrambled Eggs, Bell Peppers, Chorizo with Roasted Salsa
- Soyrizo, Bell Pepper, Mushroom, and Spinach Burrito

Hot Cereal $6

Steel Cut Irish Oatmeal, Hemp heart, flax seed, and coconut "Noatmeal"
Golden Raisin, Cinnamon Chunky Peach Compote
Toasted Almonds, Blueberries, Brown Sugar, Butter
Skim Milk, Half & Half, Almond Milk

*Action Station - Gourmet Bagel Shop $14

Minimum 30 Guests – Maximum 400 Guests
** Requires One Chef / 100 Guests*

Select up to Two to be Assembled for your Guests

- Smoked Salmon, Tomato, Red Onions, Capers and Lemon wedges
- Shaved Turkey, Avocado, Grilled Green Onions, Melted Jack Cheese
- Tomatoes, Portobello, Radish Sprouts, Melted Bravo Farm CA White Cheddar
- Shaved Canadian Bacon, Grilled Pineapple, Assorted Sprouts
- Shaved Black Forest Ham, Green Bell Pepper, Melted Brie

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Aviara Breakfast Buffet $65

Minimum 50 Guests

Presented with Tableside Beverage Service to include Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions and Juices, Water Available upon Request

Freshly Squeezed Orange Juice, Grapefruit Juice, Chef's Juice of the Day
Selection of Seasonal Sliced Fruits and Berries
Blueberry and Almond Chia Seed Pudding DF/GF/VG, Greek Yogurt, House Made Granola
Cage Free Scrambled Eggs
Griddle selection –
Potato Selection-
Protein Selections -
Aviara's Bakery - Butter and Chocolate Croissants
Assorted Sliced Breads and Gluten Free Bread, Sweet Butter, Honey and Fruit Preserves

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions Served Tableside

Griddle Corner - *Select One Item of Your Choice*

- Cinnamon Swirled French Toast, Warm Berry Compote, Maple Syrup
- Buttermilk Pancakes, Blueberry Compote, Warm Maple Syrup and Whipped Butter
- Cheese Blintzes, Berry Coulis and Vanilla Sauce
- Parisian French Toast - Sliced Baguette soaked in Orange flavored Custard served with Strawberries, Whipped Cream and Maple Syrup
- Breakfast Bread Pudding- Peach Brown Sugar, Vanilla and Chocolate Sauces
- Macchiato French Toast- Dulce De Leche, Mexican Hot Chocolate Sauce

Breakfast Potato - *Select One Item of Your Choice*

- Roasted Red Potatoes with Mushrooms and Chives
- Hash Brown Potatoes
- Bliss Potato Wedges, Griddled Onions and Bell Peppers
- Roasted Sweet Potatoes, Peppers and Herbs
- Vegetarian Stir Fried Rice

Breakfast Meat - *Select Two Items of Your Choice*

- Uncured all Natural Bacon
- No Nitrate Natural Ham
- Chicken Link Sausage
- Pork Sausage
- Turkey Bacon
- Soyrizo
- Turkey sausage

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Aviara's Culinary Specialty to Enhance Your Breakfast

The following selections have been created to be paired with the basic Breakfast Buffet above.
Pricing is based on an enhancement; a la carte pricing is available upon request.
Enhancements must be added for the full guarantee. Quantities below the full Guarantee – add $4.00 per person

Enhancements – each enhancement below is priced as an addition to the Aviara Breakfast Buffet

Specialty Egg Selection $6
Select One

- Traditional Benedict - Poached Egg, Canadian Bacon, and Hollandaise Sauce
- Egg Florentine – Poached Eggs, Griddle Tomato, Spinach, Mornay Sauce
- Egg White Frittata, Shiitake Mushrooms, Spinach, Tomatoes, Basil, Ricotta Cheese
- Tofu Benedict – Soyrizo, Baby Spinach, Griddle Tomatoes, English Muffin, Roasted Tomato Salsa/*VG-DF*

Smoked Salmon $20
Fresh Bagel and Cream Cheese
Sliced Tomato, Capers and Shaved Spanish Onions

Individual Quiche $8
Select Two of the Following

- Applewood Smoked Bacon and Mushrooms
- Roasted Bell Pepper and Goat Cheese
- Crab and Dill
- Egg White, Spinach and Tomato

***Action Station - Specialty Egg Selection $8**
**Requires One Chef / 100 Guests*
Egg Soufflé Roulade *Carved by a Chef* – Portabella Mushrooms, Spinach and Piquillo Pepper, Tomato Coulis

***Action Station – Egg & Omelet Station $22**
** Requires One Chef / 100 Guests*
Cage Free Whole Eggs, Egg Whites
Natural Ham and Uncured Natural Bacon, Shrimp, Smoked Salmon
Aged Cheddar Cheese, Monterey Jack Cheese
Mushrooms, Tomatoes, Spinach, Bell Peppers, Onions, Scallions

***Action Station - Belgian Waffle $10**
** Requires One Chef / 100 Guests*
Seasonal Macerated Berries, Sliced Bananas, Apple Cinnamon Compote, Slivered Toasted Almonds, Oat Crumble
Whipped Cream, Lemon Curd, Housemade Jam, Nutella, Maple Syrup, Peanut Butter, Mascarpone Spread

***Action Station - Breakfast Meat Carving Station**
** Requires One Chef / 100 Guests*
Choice of One **$8** Choice of Two **$12**

- Applewood Nueske Smoked Bacon Slab
- Cedar Plank Scottish Salmon Brown Sugar Bourbon Glaze
- Mild Italian Sausage Link

Attendant Fee(s) of $300 / One Chef / 100 Guests / 2-hour period

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Plated Breakfasts

Orange, Grapefruit and Juice of the Day Offered Tableside
Seasonal Fruit Plate
Bakery Basket with Butter and Preserves
Choice of Entrée
Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions Offered Tableside
Water Available upon Request

Entrées

Acai Yogurt Bowl Berries, Bee Pollen, Granola and Banana	**$39**
Poached Eggs Two Ways Canadian Bacon, Hollandaise Sauce, English Muffin And Sautéed Spinach, Mornay Sauce, Asparagus Spears, Baked Tomato	**$56**
Brioche French Toast Lemon and Orange Zest, Berries, Maple Syrup	**$46**
Crab Benedict, Poached Eggs, Avocado, Tomato Hollandaise, Toasted English Muffins Asparagus Spears, Baked Tomato	**$54**
Scrambled Eggs Black Forest Ham and Country Sausage, Roasted Fingerling Potatoes	**$49**
Egg White Frittata Asparagus, Shiitake Mushrooms, Baked Tomato, Ricotta	**$50**
Breakfast Duo Egg Soufflé Roulade, Portobello Mushroom, Spinach, Piquillo Pepper, Tomato Coulis Seasonal Stuffed French Toast, Lemon Curd, Maple Syrup	**$54**
Quinoa Breakfast Bowl Poached Egg, Quinoa, Sautéed Kale, Baby Summer Squash, Roasted Tomato Salsa	**$48**

Attendant Fee(s) of $300 / One Chef / 100 Guests / 2-hour period

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Customize your Aviara Brunch Buffet $73

Minimum 75 Guests

Presented with Tableside Beverage Service to include Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions and Juices, Water Available upon Request

Freshly Squeezed Orange Juice, Grapefruit Juice, Chef's Juice of the Day
Selection of Seasonal Sliced Fruit and Berries
Baskets of Freshly Baked Pastries, Butter and Chocolate Croissants, Assorted Danishes
Imported and Domestic Cheese Platter
Dried Fruit and Homemade Fruit Compotes, Selection of Rustic Breads
Cage Free Scrambled Eggs
Uncured all Natural Bacon and Country Sausage

Specialty Egg Selection
Griddle Corner Selection
Specialty Salad(s) ~ or Choose to Substitute the Gourmet Bagel Shop OR European Flair Selection from page 3

Pastry Chef's Selection of Tarts, Cakes, and Pastries to Include:
Blueberry cheesecake, Fruit Tarts, Orange Vegan Carrot Cake (VG)
Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions Served Tableside

Specialty Egg Selection – *Select One Item of Your Choice*

- Traditional Benedict - Poached Egg, Canadian Bacon, and Hollandaise Sauce
- California Benedict - Poached Egg, Shaved Roasted Turkey, Avocado and Tomato Hollandaise
- Eggs Florentine – Poached Eggs, Griddle Tomato, Spinach, Mornay Sauce
- Soyrizo, Bell Pepper, Mushroom, and Spinach Burrito
- * Egg Soufflé Roulade *Carved by a Chef* – Portabella Mushrooms, Spinach and Piquillo Pepper Tomato Coulis

** Action Station - Requires One Chef / 100 guests*

Griddle Corner - *Select One Item of Your Choice*

- Cinnamon Swirled French Toast, Warm Berry Compote, Maple Syrup
- Buttermilk Pancakes, Blueberry Compote, Warm Maple Syrup and Whipped Butter
- Cheese Blintzes, Berry Coulis and Vanilla Sauce
- Parisian French Toast - Sliced Baguette Soaked in Orange Flavored Custard served with Strawberries, Whipped Cream and Maple Syrup
- Macchiato French toast, Dulce De Leche, Mexican Hot chocolate sauce
- Breakfast Bread pudding- Peach Brown sugar, Vanilla and Chocolate Sauces

Specialty Salads

- **Specialty Spring & Summer Salads -** *Select Two Salads of Your Choice (may select the Gourmet bagel Shop or European Flair in place of Salads)*
  - Heirloom Tomatoes, Mozzarella, CA Extra Virgin Olive Oil
  - Watermelon, Spanish Onions, Feta Cheese, Basil, Lime Dressing
  - Smoked Chicken, Chorizo, Grilled Bell Pepper and Zucchini, Smoked Tomato Dressing
  - Organic Baby Greens, Roasted Stone Fruits, Blue Cheese, White Balsamic Dressing
  - Arugula, Strawberries, Shaved Fiscalini, Green Goddess Dressing

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Aviara's Culinary Specialties to Enhance Your Brunch

The following selections have been created to be paired with the basic Brunch above.
Pricing is based on an enhancement; a la carte pricing is available upon request.
Enhancements must be added for the full guarantee.

Enhancements – each enhancement below is priced as an addition to the Aviara Customized Brunch

Seasonal Spring & Summer Entrées

~Aviara Spiced Honey Roast Chicken Breast **$9**
Heirloom Peppers, Cherry Tomatoes, Sweet Pea Crema

~Natural Beef Tenderloin **$12**
Heirloom Cherry Tomato, Basil, Balsamic Sauce

~Herb Roasted Salmon **$11**
Corn Puree, Snap peas, Heirloom peppers, Chermoula

~Summer Squash and Eggplant Gratin $5
Sweet Corn Puree, Heirloom Tomatoes

***Action Station - Pasta Station** **$31**
Gemelli Pasta, Sun-Dried Tomatoes, Kalamata Olives, Pesto Cream Sauce
Penne Pasta, Smoked Chicken, wild Mushrooms, Pomodoro Sauce
Accompanied with Shaved Parmesan, Garlic Herbed Focaccia and Bread Stick

***Action Station – Egg & Omelet Station** **$22**
** Requires One Chef / 100 Guests*
Cage Free Whole Eggs, Egg White
Natural Ham and Uncured Natural Bacon, Shrimp, Smoked Salmon, Aged Cheddar Cheese, Monterey Jack Cheese, Mushrooms, Tomatoes, Spinach, Bell Peppers, Onions, Scallions

Seafood Display on Crushed Ice **$38**
Jumbo Prawns, Snow Crab Claws, Cocktail and Lemon-Tarragon Rémoulade Sauce

***Action Station - Carving Station**
Carved by a Chef ** Requires One Chef / 100 Guests*

Applewood Nueske Smoked Bacon Slab	**$7**
Brandt Natural Corned Beef, Sauerkraut	**$7**
Brown Sugar Bourbon Glazed Scottish Salmon	**$8**
Mild Italian Sausage Link	**$7**
Cedar River Farm Natural Prime Rib, Au Jus, Horseradish Cream *(Minimum of 30 guests)*	**$16**
Cedar River Farm Natural Beef Tenderloin Barbecue Spiced Rubbed Chipotle Béarnaise	**$19**

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Coffee Breaks

Themed Breaks are based on thirty (30) minutes, pricing for additional time is available upon request. Breaks must be ordered for the full guarantee

Seasonal Breaks

Spring Cherry *(April to June)* **$26**
Cherry Marmalade, Midnight Moon Cheese
Cherry, Pistachio, Ginger Bruschetta
Cherry and Balsamic Shooters
Mini Cherry Scone, Whipped Cream
Fresh Cherries

Summer Peach *(July to September)* **$26**
Peach Compote and CA Rouge & Noir Brie
Grilled Peach, Mint, Walnut and Balsamic Tartine
Peach and Lemon Verbena Shooters
Peach & Tarragon Homemade Panna Cotta Yogurt
Fresh Peaches

High Energy Break **$29**
Smoked Salmon Deviled Eggs, Salmon Row, Chervil
Black Forest Ham Devil Eggs, Micro Celery
Classic Devil Eggs, Micro Greens
Aged Cheddar Cheese, Seasonal Fruit Compote, Sliced Baguette
Strawberry Chia Seed Cheesecake

***Mexican Fiesta** **$25**
**Enhance your Break with an Action Station ~ Requires One Chef Attendant/ 75 Guests / Half Hour*
Guacamole, Ranchero Salsa, Pico de Gallo
Crispy Tortilla Chips
Filled Churros
Spring & Summer Beverage Watermelon and Basil Aqua Fresca

Eco Break **$24**
Create your Own Trail Mix
Featuring a Variety of Chocolate Covered Fruits, Dried Fruits, Seeds, Nuts, and Gourmet Dry Snacks

Seasonal Restorative **$26**
Local Farmer's Market Crudités, Homemade Granola Bars
Pea Hummus and Avocado-Feta Dip
Chia Seed Pudding of the Day
Alkalize Cold Press Green Juice - Celery, Kale, Cucumber, Apple, Spinach, Romaine, Lemon, Parsley, Ginger

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Beverage Selections –

Fresh Juice Selection **$70/gallon**
Select from ~ Orange, Cranberry-Apple, Pineapple, Tomato-Vegetable

Freshly Pressed Juice **$90/gallon**
Chef's Juice of the Day

Assorted Energy Drinks **$10 each**
Select up to Two: Red Bull, Monster, SoBe, Gatorade

Assorted Pepsi Soft Drinks, Still & Sparkling Waters **$9 each**

Individual Bottles of Local Cold Press Juice **$14 each**
- Alkalize Cold Press Green Juice: Celery, Kale, Cucumber, Apple, Spinach, Romaine, Lemon, Parsley, Ginger
- Stimulate Cold Press Juice: Carrot, Apple, Kale, Spinach, Celery, Lemon Ginger

Individual Bottles of House Squeezed Orange Juice **$12 each**

Starbucks Vanilla and Mocha Frappuccino **$10 each**

Freshly Brewed Iced Tea **$140/gallon**
Palmer Iced Tea (Half Freshly Squeezed Lemonade and Half Iced Tea)
Strawberry Lemonade, Tropical Iced Tea

Freshly Brewed Regular & Decaffeinated Coffee, **$135/gallon**
Assorted Teas and Herbal Infusions

Enhance Your Coffee **$9/person**
Gourmet Flavored Syrup: Hazelnut, Caramel or Vanilla
Chocolate Shavings, Rock Sugar, Whipped Cream, Cinnamon and Nutmeg

*Cappuccino, Café Latte and Espresso with Attendant (Consult Your Event Manager for Pricing)

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A La Carte Break Items

Item priced per person must be ordered for the full guarantee and are based on thirty (30) minutes. Pricing is per person unless otherwise indicated.

Selection Homemade Muffins, Croissants, Pecan Rolls & Danish
$78/dozen

Assorted Plain, Sesame, Cinnamon-Raisin and Onion Bagels
$73/dozen
Strawberry, Garden Vegetable & Regular Cream Cheeses, Sweet Butter & Fruit Preserves

Assorted Breakfast Bread
$60/dozen slices
Banana Coconut and Lemon Raspberry Chocolate Marble

Assorted Plain & Chocolate Dipped Biscotti
$54/dozen

Seasonal Themed Assorted Mini Cupcakes
$59/dozen

Assorted Cookies
$74/ dozen
Chocolate Chip, Peanut Butter, Oatmeal Raisin, White Choc. Macadamia, And Double Chocolate

Assorted Brownies and Blondies
$74/dozen
Chocolate Pecan Brownies & White Chocolate and Almond Blondies

Mini Fruit & Yogurt Trifle
$8 each
House Made Granola and Clover Honey

Individual Non-Fat & Low-Fat Fruit Yogurt
$6 each

California Orchard Whole Fruit Basket
$76/dozen

Fruit Brochette
$73/dozen
Low-Fat Yogurt & Honey Dip, Raspberry-Lemon Dip, Vanilla Shortbread

House Peanut Butter Trail Mix Bars
$64/dozen

Assorted California Nuts and Dried Fruits
$92/pound
(Serves 14-16 guests)

Display of Sliced Seasonal Fruit
$16

Crispy Tortilla Chips
$18
Guacamole, Ranchero Salsa

Warm Soft Pretzels
$17
Gourmet Honey Mustard, Aged White Cheddar Cheese Sauce & Stone Ground Mustard

California Cheese Display
$25
Point Reyes Blue Cheese, Midnight Moon, Fiscalini and Humboldt Fog
Sliced Baguettes, Gourmet Crackers, Homemade Seasonal Fruit Jam

Local Farmer's Market Crudités
$20
Avocado Feta Dip & Seasonal Hummus Dip

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Plated Luncheons

All Entrées Served with a Selection of a Starter and Dessert, Freshly Baked Rolls and Sweet Butter
Water and Iced Tea Offered Tableside and Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions Available upon Request

Starter

Select One of the Following

Crab and Sweet Corn Chowder

Plum Tomato and Basil Soup

Chilled Gazpacho, Grilled Shrimp and Avocado

Hearts of Romaine, Parmesan Crisp, Caesar Dressing

Local Kale, Roasted Seasonal Fruits, Goat Cheese, Walnuts, Honey-Lemon Dressing

Heirloom Tomatoes, Bowtie Arugula, Goat Cheese, Kalamata Olives, Citronette Dressing

Local Organic Baby Greens, Shaved Seasonal Harvest, Apple Cider Dressing

Cold Entrée Selection

Hangar Steak and Panzanella Salad **$68**
Cucumbers, Heirloom Tomato, Red Onion, Focaccia, Red Wine Vinaigrette, Arugula, Chimichurri

Southwestern Chicken Caesar Salad **$62**
Spiced Warm Breast of Chicken, Romaine Hearts, Black Bean, Crispy Tortillas, Fire Roasted Corn, Tomato, Roasted Bell Pepper, Red Onions, Avocado
Cilantro-Lime Caesar Dressing

Poke Bowl – Shrimp $64, Tuna $76
Brown Rice, Napa Cabbage Slaw, Wakame Salad, Edamame, Ponzu, Hazelnuts

Local Tuscan Baby Kale & Smoked Turkey Salad **$62**
Frisée, Baby Spinach, Quinoa, Seasonal Fruit, Ricotta, Pistachio, Balsamic Reduction, Citronette Dressing

Spring & Summer Seasonal Entrée Selection

Basil Crusted Pacific Sea Bass **$76**
Sweet Corn Puree, Truffle Scented Roast Potatoes, Asparagus and Saba

Seared Alaskan Halibut (Seasonal from May to September) **$78**
Charred Eggplant puree, Purple Kale, Wild Mushrooms, spring Pea, Caviar Beurre Blanc

Roasted Chicken Breast **$71**
Ratatouille, Petite Arugula Salad, Fingerling Potatoes, Rosemary Lemon Chicken Jus

Salmon and Dill Roulade **$74**
Purple Cauliflower Puree, Crispy Quinoa, Snap Peas, Roasted Cherry Tomatoes, Saba

Petite Filet of Beef and Catch of the Day **$86**
Local Peas Puree, Peewee Potatoes, Heirloom Peppers, Radishes, Balsamic Red Wine Sauce

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Dessert
Select One of the Following

Milk Chocolate and Piña Colada Mousse Cake, Coconut Meringue

Vanilla Cheesecake, Blueberry Compote, Lemon Foam

Pistachio Mousse, Strawberry Gelée, Almond Sponge Cake (GF)

Chocolate Lovers Tart

Lunch Buffets

Minimum 50 Guests
Water and Iced Tea Offered Tableside
Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions Available upon Request

San Diego Barbeque **$78**
Tomato and Basil Soup
Vine Ripened Tomato, Sweet Onion, Grilled Bread, Cucumber, Lemon and Olive Oil
Quinoa, Corn, Tomato, Edamame, Pepita, Dried Cherry, Cucumber, Citrus Vinaigrette
Bowtie Pasta, Broccoli, Baby Spinach, Piquillo Peppers, Lemon Dill Vinaigrette

*From the Grill *for outside function only*
** Requires One Chef / 100 Guests / 2-hour period*
Linguica Sausages with Onions and Peppers, Beef Sirloin Burgers, Plant Base Burgers, Smoked Chicken Breast
Chipotle Barbeque Baked Beans

Offered with the Following Condiments:
Sliced Tomatoes, Onions, Selection of Cheeses
Lettuce, Double Baked Onions, Assorted Mustards, Ketchup and Pickles
Gourmet Burger Buns, Soft Rolls, Jalapeño and Cheddar Corn Bread

Pastry Chef's Daily Selection of Desserts to Include:
Assorted Cheesecakes, Apple Rosemary Pie, Peanut Butter Brownie Bar,
Berry Trifle (VG/GF), Sliced Seasonal Fresh Fruit

Lunch Buffets *continued*

Water and Iced Tea Offered Tableside
Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions Available upon Request

Old Town Mercado **$81**
Minimum 50 Guests
Chicken Tortilla Soup, Queso Fresco, Cilantro and Avocado

Heart of Romaine, Chipotle Ranch Dressing and Cilantro Lime Vinaigrette
Zarandeado Marinated Shrimp, Avocado, Red Onion and Mango Salad
Jicama Salad, Kale, Cucumber, Papaya, Pepitas, Citrus Dressing
Elote Salad, Pickled Red Onion, Cotija, Bacon Crumble, Jalapeño, Mayo, Lime, Cilantro and Tajin

*Ranchero Grill Station *for outside function only*
** Requires One Chef / 100 Guests / 2-hour period*
Grilled Carne Asada and Pollo Asado, Thinly Sliced Marinated with Citrus, Chili and Cilantro
Chorizo, Shrimp, and Sweet Pepper Picadillo

Warm Flour and Corn Tortillas
Shredded Lettuce, Chopped Onion, Cilantro, Lime Wedges, Radishes
Roasted Salsa, Salsa Fresca and Sour Cream

Spanish Style Rice with Spring Peas
Frijoles A La Charra

Daily Selection of Mexican Desserts to Include:
Tropical Fruit Tart
Tres Leches, Cinnamon Churros,
Mezcal Chocolate Spiced Custard (GF)

Sliced Seasonal Fresh Fruit

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Lunch Buffets *continued*

Water and Iced Tea Offered Tableside
Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions Available upon Request

Aviara Lunch Buffet **$92**
Minimum 75 Guests

- **Spring and Summer**

Chilled Gazpacho, Crispy Tortilla Strips, Queso Fresco

Organic Local Baby Lettuces, Shaved Market Vegetables, Balsamic Dressing
Quinoa Tabbouleh, Parsley, Cucumber, Tomato, Mint and Lemon Vinaigrette
French Bean Salad With White Beans, Roasted Garlic Oil, Lemon Zest and Parmesan
Shrimp Panzanella, Cucumber, Sweet Onions, Tomatoes, Basil, Focaccia Croutons
Seared Catch of the day, Sweet Pea Crema, Grilled Corn, Shishito Peppers, Cherry Tomato, Chimichurri
Aviara Honey Roasted Chicken Breast, Corn Puree, Snap Peas, Tinkerbell Peppers, Lemon Chicken Jus
Beef Medallions, Wild Mushrooms Sauce, Sautéed Summer Squash
Roasted Garlic and Cauliflower, Heirloom Carrots, Lemon Zest, Parsley
Red Rice, Peas, Purple Kale

Pastry Chef's Daily Selection of Desserts to Include:
Mixed Berries & Coconut Milk Custard (DF/GF), Citrus Cream Puff, Raspberry Almond Financier, Spiced Pineapple Pavlova (GF),
Sliced Seasonal Fresh Fruit

Bowl and Wraps **$76**
Minimum 50 Guests

- Spring & Summer Soup – Tomato & Basil Soup

Compose your own Bowl
Grains: Brown Rice, Quinoa
Pickles: Assorted House Pickles, Kimichi, Wakame Salad
Hot Protein: Grilled Chicken, Soyrizo, Seared Albacore, Shrimp

- Spring & Summer Harvest: Cucumber, Heirloom Cherry Tomatoes, Chard Corn, Grilled Summer Squash, Edamame

Dressings: Tahini Lime Soy / Lemon Cumin Olive Oil/ Avocado Cilantro Greek Yogurt Dressing

Wraps

- Roasted Turkey, Avocado, Beefsteak Tomatoes, Alfalfa Sprouts and Dijon Mayo
- Grilled Eggplant, Asparagus, Tomatoes, Mozzarella, Pesto and Sun-Dried Tomato
- Roasted Beef, Watercress, Fried Onions, Smoked Paprika Spread

Pastry Chef's Daily Selection of Desserts to Include:
Sliced Seasonal Fresh Fruit
Lime Cream Puff, Taro Boba Pudding (GF/VG), Sweet Cream Peach Tart, Sesame Shortbread Cookie

** Attendant Fee(s) of $300 / One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax

Lunch Buffets *continued*

Water and Iced Tea Offered Tableside
Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions Available upon Request

Create your own Custom Deli Lunch **$72**

Selection of Fresh Greens Salad, Selection of Two Composed Salads, Selection of Starch Salad
Selection of Sandwiches OR Deli Platter
Selection of Three Desserts

Sliced Seasonal Fresh Fruit
Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions, Iced Tea

Additional Salad Choice can be selected for $3.00 per person
Additional Sandwich Choice can be selected for $5.00 per person

Green Leaves - *Select One Item of Your Choice*

- Local Organic Baby Lettuce, Cucumbers, Tomatoes, Creamy Ranch Dressing and Balsamic Dressing
- Baby Iceberg, Shaved Spanish Onions, Cucumber Strips, Semi Dried Cherry Tomatoes, Ranch Dressing
- Heart of Romaine, Focaccia Croutons, Parmesan Cheese, Caesar Dressing
- Baby Spinach, Local Picked Fruits and Dressing
- Bowtie Arugula, Mache and Belgium Endives, Citronette Dressing

Starch Salad - *Select One Item of Your Choice*

- Fingerling Potatoes, Whole Grain Mustard, Flat Parsley Leaves
- Fusilli Pasta Salad, Sun Dried Tomato, Green Olives and Basil
- Rose Skin Potato Salad, Grilled Bell Pepper and Green Onions

Spring / Summer Composed Salad - *Select Two Items of Your Choice*

- Heirloom Tomatoes, Fresh Mozzarella and Basil, Olive Crostini *(Summer only)*
- Cherry Tomato, Bocconcini Mozzarella, Basil, Extra Virgin Olive Oil, Garlic Croutons
- Caponata Salad, Pine Nuts, Currants, Arugula Leaves
- Haricot Vert Green Beans, Flat Parsley, Piquillo Peppers, Shallot Vinaigrette
- Shrimp, Cucumber, Tomato, Spanish Onion, Kalamata Olives, Dill Yogurt Dressing
- Grilled Asparagus, Red Onions, Olive Oil and Parmesan Cheese

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted
Please see our Executive menus for Additional Options Under 30 Guests

Selection of Three Sandwiches OR Cold Cut Deli Platter
Sandwiches - *Select Three Sandwiches of Your Choice, May Mix Sandwich Types (mini, wraps, subs and/or cups)*
Selection of two sandwiches only for groups under 30 Guests ~ Selections to be made for the whole group and cannot be split.

- **Mini Sandwich -** Prosciutto, Parmesan Cheese, Arugula, Roasted Garlic Olive Oil, Mini Baguette
- **Mini Sandwich -** Roasted Turkey Breast, Cranberry Relish, Avocado, Sesame Silver Dollar Rolls
- **Mini Sandwich -** Roast Beef, Fried Onions, Watercress, Horseradish Mayonnaise, Sourdough Rolls

- **Wrap -** Roasted Turkey, Avocado, Beefsteak Tomatoes, Alfalfa Sprouts and Dijon Mayo
- **Wrap -** Grilled Eggplant, Asparagus, Tomatoes, Mozzarella, Pesto and Sun-Dried Tomato
- **Wrap -** Roasted Chicken, Watercress, Piquillo Peppers, Roasted Garlic Hummus
- **Wrap –** Roasted Beef, Watercress, Fried Onions, Smoked Paprika Spread
- **Wrap -** Piquillo Pepper, Portobello Mushroom, Tomato Slice, Pepperoncini, Goat Cheese Spread
- **Sub Sandwich -** Italian: Artisanal Mortadella, Capicola, Genoa Salami, Provolone Cheese, Tomatoes, Iceberg, Onions, Pepperoncini, Ciabatta Oblong Bun
- **Sub Sandwich –** Roasted Chicken Breast, Tarragon Mayonnaise, Butter Lettuce and Sliced Tomatoes, Brioche Bun

- **Lettuce Cups** - Tuna Escabeche, Artichoke Hearts, Fingerling Potatoes, Tomato and Capers in Iceberg
- **Lettuce Cups** - Grilled Chicken, Sweet and Sour Cucumber, Soba Noodles and Peanuts in Butter Lettuce Leaf
- **Lettuce Cups -** Mortadella, Green Onion, White Beans, Parsley, Whole Grain Mustard in Iceberg

Cold Cut Deli Platter

Salumi Platter – Mortadella, Capicola, Genovese Salami
Platter of Chilled Natural Roasted Turkey, Brandt CA Natural Roast Beef, Natural Nitrate Free Ham
Aged Cheddar, Smoked Mozzarella and Provolone Cheese
Lettuce, Tomato, Spanish Onion, Caramelized Onion, Dijon and Honey Mustards, Mayonnaise
Crispy Rolls, Sliced Breads and Baguette

Desserts - *Select Three Items of Your Choice*

- Vegan Carrot Cake (VG)
- Banana Chocolate Cake
- Blackberry Citrus Meringue Tart
- Exotic Petite Gateau
- Dulce de Leche Cheesecake
- Mixed Berries & Coconut Milk Custard (DF/GF)
- Basque Tart
- Opera
- Fruit Tartlets
- Blueberry Cream Puff
- Apple Rosemary Pie
- Passionfruit Coconut Milk Panna Cotta (DF/GF)

** Attendant Fee(s) of $300 / One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted
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Aviara Boxed Lunch
Served with Whole Fruit and Gourmet Potato Chips
Selection of Salad, Sandwiches, and Dessert

Salad - *Select One Item of Your Choice*
- Fusilli Pasta Salad, Sun Dried Tomato, Green Olives and Basil
- Cole Slaw, Roasted Pecans
- Potato Salad, Grilled Bell Pepper and Green Onions
- Grilled Seasonal Vegetable Salad, Basil and Balsamic Vinegar

Sandwiches - *Select One Sandwich of Your Choice* **$56**
- *Select Two Sandwiches of Your Choice* **$60**

- Smoked Turkey, Avocado, Brie Cheese, Herb Mayonnaise, Rosemary Focaccia Roll
- Roast Beef, Caramelized Red Onions, Sharp Cheddar, Whole Grain Mustard, Pretzel Roll
- Balsamic Marinated Chicken Breast, Arugula, Roasted Bell Pepper, Oblong Ciabatta Bun
- Shaved Black Forest Ham, Gruyere Cheese, Whole Grain Mustard, Alfalfa Sprouts, Pepperoncini, Whole Wheat Bun
- Tuna Salad, Black Olives, Capers, Lemon Confit, Butter Lettuce, Tomato, Brioche Hoagie Roll
- Chicken Bahn Mi- Julienned Carrots, Cucumber and Radish. Cilantro Ailoi, Jalapeño and Baguette or Ciabatta

Vegetarian Sandwich – *Included in All Orders*
- Roasted Portobello Mushrooms, Zucchini, Bell Pepper, Watercress, Lemon Aioli, Grilled Flat Bread Wrap

Dessert - *Select One Item of Your Choice*
- White Chocolate Macadamia Cookie
- Chocolate Chip Cookie (NF)
- Double Fudge Brownie
- Berry and Dark Chocolate Medley (VG/GF/NF)
- Peanut Butter Granola Bar (GF/VG)

** Attendant Fee(s) of $300 / One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted
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Grab and Go Boxed Lunch (*Minimum 50 Guests)* **-** Presented in a Build your own Style **$66**
Served with Whole Fruit, Gourmet Potato Chips
Choice of Salad, Sandwich and Dessert

Salad - *Select Two Items of Your Choice*

- Fusilli Pasta Salad, Sun Dried Tomato, Green Olives and Basil
- Cole Slaw, Roasted Pecans
- Potato Salad, Grilled Bell Pepper and Green Onions
- Grilled Seasonal Vegetable Salad, Basil and Balsamic Vinegar

Sandwiches – *Select Two Items of Your Choice*

- Smoked Turkey, Avocado, Brie Cheese, Herb Mayonnaise, Rosemary Focaccia Roll
- Roast Beef, Caramelized Red Onions, Sharp Cheddar, Whole Grain Mustard, Pretzel Roll
- Balsamic Marinated Chicken Breast, Arugula, Roasted Bell Pepper, Oblong Ciabatta Bun
- Roasted Portobello Mushrooms, Zucchini, Bell Pepper, Watercress, Lemon Aioli, Grilled Flap Bread Wrap
- Shaved Black Forest Ham, Gruyere Cheese, Whole Grain Mustard, Alfalfa Sprouts, Pepperoncini, Whole Wheat Bun
- Tuna Salad, Black Olives, Capers, Lemon Confit, Butter Lettuce, Tomato, Brioche Hoagie Roll

Dessert - *Select Two Items of Your Choice*

- White Chocolate Macadamia Cookie
- Double Fudge Brownie
- Chocolate Chip Cookie (NF)
- Berry and Dark Chocolate Medley (VG/GF/NF)
- Peanut Butter Granola Bar (GF/VG)

** Attendant Fee(s) of $300 / One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted
Please see our Executive menus for Additional Options Under 30 Guests

Reception Menus

Cold & Hot Hors d 'Oeuvres
Pricing Based on (1) Hour of Reception Time
Choice of (4) **$38 person** Butler Passed (**$46 person** for display on buffet)
Choice of (6) **$56 person** Butler Passed (**$64 person** for display on buffet)
Choice of (8) **$74 person** Butler Passed (**$82 person** for display on buffet)

Cold
Signature Hors D'oeuvres

- Brie, Raisin and Gremolata on Toasted Baguette
- Lamb Tenderloin, Coriander Tomato Jam, Pita Chip
- House Smoked Salmon, Potato Cake, Lemon Sour Cream GF
- Chipotle Cocktail Glazed Shrimp Tail, Papaya Lime Relish GF/DF
- Tuna Poke, Avocado, Fingerling Potato Chips GF/DF
- Truffle Scented Corn and Boursin Cheese on Crispy Brioche
- Compressed Watermelon, Feta and Mint GF/DF

Spring/Summer

- Tomato, Basil and Bocconcini Skewer
- Strawberry Bruschetta on Crostone, Feta Cheese
- Heirloom Melon and Prosciutto, Micro Mint
- Guacamole, Shrimp Ceviche, Cilantro
- Tomato Basil Bruschetta, Parmesan Cheese
- Compressed Melon with Crushed Almonds and Tajin
- Slow Roasted Tomato, White Bean Hummus on Crispy Focaccia
- Roasted Farmers' Market Fruit, Point Reyes Blue Cheese, Micro Arugula

Hot
Signature Hors D'oeuvres

- Miniature Blue Crab Cake, Lemon Aioli
- Smoked Chicken Croquette Lollipops
- Shrimp and Spanish Chorizo Skewer GF
- Grilled Beef and Shishito Teppanyaki, Sweet Garlic Soy, Sesame
- Chorizo, Potato, Caramelized Onion Skewer, Manchego Fondue GF
- Shrimp Boil Skewer, Old Bay Remoulade GF
- Kobe Beef Slider, Wild Arugula, Fiscalini Fondue
- Buttermilk Fried Chicken, Chipotle Dip and Cilantro Salsa Verde
- Tofu Pastor, Pineapple, Cilantro GF/DF
- Pulled Pork Lollipop, House Barbeque Sauce
- White Bean Puree, Crushed Rapini, Linguica Sausage Crostini
- Soft Polenta and Duck Confit, Crystalized Cranberry

** Attendant Fee(s) of $300 / One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted
Please see our Executive menus for Additional Options Under 30 Guests

Reception Display

Pricing Based on (1) Hour of Reception Time to be ordered in conjunction with our Hors D'oeuvres menus prior to dinner event.
Pricing for additional time is available upon request. Displays must be ordered for the full guarantee. Quantities below the full Guarantee – add $6.00 per Guest

Oyster XO – based on availability **$35**
Mignonette, Cocktail Sauce and Lemon Wedges
Artisan Butter, Pumpernickel Bread, Sourdough Rolls
Oysters shucked by an oyster specialist moving among the guests, while they shuck and serve oysters.
Minimum of 75 Guests

Display on Ice **$60 per Dozen**

American Artisanal Cheese Display **$27**
Fiscalini Cheddar Cheese, Point Reyes Blue Cheese, California Brie
Humboldt Fog Goat Cheese, Midnight Moon Cypress Grove Chèvre Cheese
Cheese Selection is Subject to Change According to Availability
Dried Fruits and Nuts, House-Made Seasonal Fruit Compote, Local Organic Honey, Rustic Breads and Lavosh

Antipasti **$34**
Grilled Pesto Marinated Seasonal Vegetables, Grilled Portabello Mushrooms, Assorted Olives
Pecorino and Parmesan, Thinly Sliced Prosciutto, Copa, Salami, Mortadella
Focaccia Bread and Basil Aioli Dip

Gourmet Crudités **$24**
Haricot Vert, Asparagus, Endive Leaves, Baby Carrots, Fancy Zucchini, Grape Tomatoes
Roasted Mushroom Dip, Ranch and Blue Cheese Dressings

***Action Station - Guacamole Fiesta** **$24**
**Requires One Chef / 100 Guests / 2-hour period*
Guacamole Trio prepared by a Chef Attendant
Traditional Guacamole, Mango Guacamole
Guacamole with Chipotle Chili
Blue and White Corn Tortilla Chips, Spicy Tortilla Chips

Seafood On Ice **$8 per Piece**
Rémoulade and Chipotle Cocktail Sauce, Lemon Wedges
Jumbo Prawns

Hot Dips selection
Served with Pita Chips, Tortilla Chips and Toasted Sliced Baguette
Select one $24/ Select two $29/ Select three $34

- Beef Enchilada, Roasted Corn and Poblano Chile Dip
- Shrimp Scampi Dip
- Crab, Spinach and Artichoke Dip
- Apple Wood Smoked Bacon and Corn Dip
- Baked Broccoli and Aged Cheddar Cheese Dip
- Spinach and Artichoke Dip

Mediterranean Trio **$22**
Hummus, Baba Ghanoush and Romesco Spread
Grilled Lemon Pepper Pita Bread

Trio of Bruschetta **$22**
Roma Tomato and Basil Bruschetta, Black Olive Tapenade
Artichoke and Caper Spread
Crispy Pita Bread and Baguette Crostini

** Attendant Fee(s) of $300 / One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted
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Aviara Crafted Dinner Stations

Select a Minimum of Four Stations to Create your Dining Experience
Pricing is Based on (2) Hour Time and Full Guarantee for each Station, pricing for additional time available upon request.
Presented with Preset Water and a Beverage station to include Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions

Sushi & Sashimi $8 per piece
Served with Wasabi, Pickled Ginger and Soy Sauce
**Upgrade to an Action Station with Sushi Chef(s) for two-hours period $300 for One Sushi Chef / 100 Guests*
Minimum of 75 Guests
Maki Sushi – *Minimum 50 Pieces*
Choice of Four Maki Sushi
- California, Vegetable, Spicy Tuna, Philadelphia, Shrimp, Rainbow and Ahi Rolls

Nigiri Sushi - *Minimum 50 Pieces*
Choice of Three Nigiri Sushi
- Maguro-Tuna, Hamachi, Ebi-Shrimp, Tako-Octopus, Unagi-Eel, Sake-Salmon

Sashimi – *Minimum 50 Pieces Per Selection*
- Choice of Tuna, Salmon, Hamachi

California Garden $25
Array of Gourmet Crudités to Include:
Haricot Vert, Asparagus, Endive Leaves, Baby Carrots, Fancy Zucchini, Grape Tomatoes
Roasted Mushroom Dip, Ranch and Blue Cheese Dressings
Your Choice of Two Salads:
- Tomato and Buffalo Mozzarella, Basil Emulsified Extra Virgin Olive Oil
- Baby Spinach Leaves, Red Onions, Orange Segments, Hard Boiled Eggs, Warm Bacon Dressing
- Baby Mixed Greens, Roasted Pear, Pickled Spanish Onions, Gorgonzola Cheese, Balsamic Dressing
- Caesar Salad with Chipotle Grilled Chicken, Lime Paprika Shrimp and Snow Crab Meat

Seafood On Ice $8 per Piece
Rémoulade and Chipotle Cocktail Sauce, Lemon Wedges
Jumbo Prawns

Handcrafted Salumi $26
Salumi is the Italian Word for Salted, Cured Cuts of Meat Made Primarily from Pork
*Upgrade this Station to an action station with a Chef Slicing Salumi on a Signature Berklel Slicer to Order
Requires One Chef / 100 Guests
Chef's Selection of Locally Sourced Salumi
Grilled Pesto Marinated Seasonal Vegetables, Assorted Olives
Grilled Portabello Mushrooms, Marinated Roasted Bell Pepper
Pecorino and Parmesan Cheese
Warm Focaccia Bread with Melted Mozzarella Cheese
Selection May Vary According to Availability

** Attendant Fee(s) of $300 / One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted
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Aviara Crafted Dinner Stations – *Continued*

Baja Ceviches **$28**
Scallops and Shrimp, Avocado, Tomato and Cilantro Ceviche
Pacific Snapper, Red Onion, Mango and Jalapeño Ceviche
Tofu, Orange, California Chili, Grilled Corn, Avocado and Red Onion Ceviche
Guacamole, Salsa Fresca, Roasted Salsa
Queso and Chorizo Dip
Corn Tortilla Chips

*** Action Station - Wood Fire Oven** **$38**
Minimum 75 guests
Selected outdoor locations only; not available at Pool
**Requires Two Chefs / 100 Guests / 2-hour period*

Pizzas – Select Three
- Pesto, Red Pepper, Green Olive, Pecorino, Mint
- Tomato, Ricotta Cheese, Basil, Kalamata Olives
- Smoked Chicken, Onions, Gouda, Crème Fraîche
- Italian Sausage, Parmesan Fondue, Fennel, Green Onion, Calabrian Chilies
- Tomato, Pepperoni and Mushroom
- Smoked Bacon, Wild Mushrooms, Gruyere and Parmesan Cheese

Sides – Select One
- Italian Meatball Sandwich, Marinara, Rapini, Roasted Garlic
- Apple Wood Smoked Bacon Macaroni and White Tillamook Cheddar Cheese Gratin
- Slow Wood Fire Baked Short Ribs Bolognese Sauce, Garlic Country Bread, Parmesan Cheese, Focaccia Bread

Offered with Grated Parmesan and Red Chili Flakes

***Action Station - Guacamole Fiesta** **$24**
**Requires One Chef / 100 Guests / 2-hour period*
Guacamole Trio prepared by a Chef Attendant
Traditional Guacamole, Mango Guacamole
Guacamole with Chipotle Chili
Blue and White Corn Tortilla Chips, Spicy Tortilla Chips

Action Station - Slider Station
**Requires Two Chefs / 100 Guests / 2-hour period*

Choice of Two - $29 **Choice of Three - $32**
- Brandt Natural CA Beef, Fiscallini CA Cheddar Fondue, Arugula
- Brandt Natural CA Beef, Peanut Butter, Jalapeño, Bacon, Smoked Gouda
- Niman's Ranch Natural Pull Pork Barbecue, Tabaco Onions, House Made Pickles
- Adobo Glazed Pork, Grilled Pineapple, Smashed Black Bean Salsa
- Seared Salmon, Fennel Slaw, Confit Lemon Aioli
- Seared Blue Crab Cake Slider, Old Bay Remoulade, Napa Cabbage Slaw
- Beyond Meet Slider, Sprouts, Tomato, Basil Spread

***Action Station - French Fries Bar** **$21**
Available Only for Outdoor Functions
House Cut Kennebec Potato Fried by a Chef
Spicy Chili, Cheese Sauce, Aviara Special Sauce, Truffle & Parmesan Cheese, Ketchup, Ranch dressing

Pacific Rim Bowl Station **$38**
Compose your favorite Bowl
Grains
Sticky Rice, Brown Rice, Chilled Soba Noodles
Proteins
Togarashi Spicy Shrimp, Lemon Tamarin Tofu, Sesame Ginger and Honey Chicken
Vegetables
Snap Peas, Radish Sprouts, Edamame, Avocado, Cherry Tomatoes, Sweet & Sour Cucumber, Pickled Shredded Carrots
Condiments
Furikake, Lemon Tamarind Sauce, Lime Cilantro Avocado Dressing

** Attendant Fee(s) of $300 / One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax

Aviara Crafted Dinner Stations – *Continued*

***Action Station- Street Taco Station – Select Two $31 Select Three $36**
Minimum of 75 Guests ~ Available Only for Outdoor Functions
**Requires One Chef / 100 Guests / 2-hour period*

- Carne Asada
- Pollo Asado
- Pork Carnitas
- Catch of the Day Grilled by a Chef
- Al Pastor Pork

Chopped Onion, Cilantro, Green Onions, Lime Wedges, Radishes, Jalapenos, Queso Fresco
Roasted Tomato Salsa, Pico de Gallo, Chili-Lime Sour Cream, Guacamole
Freshly Griddled Corn Tortillas

***Action Station - Pasta Station $33**
**Requires One Chef / 100 Guests / 2-hour period*
~ Ricotta Ravioli, Piquillo Peppers, Baby Artichokes, Olives, Lemon Beurre Blanc
~ Penne, Crimini Mushrooms, English Peas, Bolognaise, Parmesan
~ Cavatappi Pasta, Trio Bell Peppers, Shrimp, Andouille sausage, Cajun Cream Sauce
Shaved Parmesan Cheese, Garlic-Herb Focaccia and Bread Sticks

***Action Poke Bowl Station $36**
**Requires One Chef / 100 Guests / 2-hour period*
Seasonal Tuna Poke, Shrimp Poke and Salmon Poke Tossed by a Chef
Edamame, Brown and White Rice, Wakame
Shichimi Togarashi, Cucumber, Daikon Sprouts, Avocado, Crispy Wonton Strips

***Aviara Art of Taste** *Small Plates Prepared and Assembled by a Chef*
**Requires Two Chefs / 100 Guests / 2-hour period*
Choice of One - $44 Choice of Two - $52

- **Seasonal Spring & Summer Plates**
- Lamb Chops, Basil Emulsion, Bell Pepper Caponata, Pea Vines Salad
- Jumbo Scallop, Crispy Smoked Potatoes, Purple Cauliflower Puree, Wild Mushrooms, Watermelon Radish
- Seared Halibut, Favetta, Marinated Cherry Tomato, Baby Summer Squash, Chimichurri

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Aviara Crafted Dinner Stations – *Continued*

***Action Station - Paella Station $34**
**Requires One Chef / 100 Guests / 2-hour period*
Minimum of 75 Guests
Spanish Specialty Paellas, Cooked by a Chef in Front of the Guests
Choose one of the following

- Paella Valenciana with Chicken, Chorizo, Artichokes, Green Beans and Red Bell Pepper
- Paella de Mariscos with Shrimp, Calamari, Mussels and Pacific Seabass
- Paella Conquistador with Shrimp, Chicken, Chorizo, Bell Peppers, Peas

***Action Station - Brazilian Barbecue Carving Station $46**
**Requires One Chef / 100 Guests / 2-hour period*
Roasted Meat over Mesquite Charcoal on the Event Site by a Chef
Minimum 75 Guests – Selected outdoor locations only
"Picanha" Top Sirloin Cap, Garlic and Herb Chicken Thigh, Artisan Linguica Sausage
Pickles: Seasonal Vegetables
Sauces: Chimichurri, Chipotle Aioli and Tomatillo Salsa
Add Sides for Brazilian Barbeque Station **- one side $8, two sides $12**

- Roasted Vegetable Fejoada
- Brazilian Hearts of Palm Salad
- Kale and Mango Salad

***Action Station - Risotto Station**
**Requires One Chef / 100 Guests / 2-hour period*
Choice of One - $28 Choice of Two - $32
Signature Risotto

- Lobster Risotto - add $12
- Bay Scallop, Shrimp, Cherry Tomato and Basil Risotto

Spring / Summer

- Roasted Corn, Fava, Basil and Arugula Pesto, Pecorino
- Asparagus, Truffle and Prosciutto Risotto

***Action Station - House Smoked Carving Station**
**Requires One Chef / 100 Guests / 2-hour period*
Choice of One Meat - $38 Choice of Two Meats - $42
Choice of Three Meats - $48

- Hickory Smoked Jidori Chicken, Chipotle Aioli and Chimichurri
- Apple Wood Smoked Tri Tip, Argyle Steak Sauce, Pink Peppercorn Demi
- Aviara Baby Back Ribs, Chipotle Barbeque Sauce
- Coffee Rubbed Smoked Brisket, Herb au Jus
- Barbeque Spiced Beef Tenderloin, Creamy Horseradish
- Cedar Plank Scottish Salmon, Tarragon and Stone Ground Mustard Glaze

Add Sides for Roast Station- one side $8, two sides $12

- Asparagus, Romesco, Parmesan Arugula
- Artichoke, Mozzarella, Tomato, Olives Salad
- Corn on the Cob
- Apple-Wood Smoked Bacon Macaroni & Cheese
- Roasted Fingerling Potatoes, Young Onions, Parsley, Garlic

** Attendant Fee(s) of $300 / One Chef / 100 Guests / 2-hour period*

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Menus are Based on a Minimum of 25 Guests unless Otherwise Noted
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Aviara Crafted Dinner Stations – *Continued*

French Boutique Pastries **$23**
Opera, Dulce de Leche Cream Puff, French Macaron (GF), Pina Colada Cake, Raspberry Tart, Vegan Chocolate Cake (VG)
Assorted Chocolate Truffles

Chocolate & Chocolate **$22**
Fondue Station: Milk and Dark Chocolate Fondue
Strawberries, Pineapple, Granny Smith Apples
Chouquettes, Diced Lemon Pound Cake,
Assorted Chocolate Truffle, Marshmallow and Barks, Chocolate and Banana Pie, Chocolate Cupcakes

***Baker's Doughnut Station** **$22**
Minimum of 50 guests
**Requires Two Chefs / 100 Guests / 2-hour period*
Miniature Doughnuts Freshly Made by a Chef
Presented Hot with Cinnamon Sugar, Vanilla Sugar
Homemade Fruit Jams and Chocolate Sauce

*** Seasonal Sorbet Sundae Station** **$21**
Our Pastry Chefs will confection the Sundae for each of your guests
Spring / Summer
House made Citrus and Blueberry Sorbet
White Chocolate Streusel, Mix Berries, Vanilla Whipped Cream Raspberry Sauce, Candied Nuts, Chocolate Dipped Tangerines, Strawberry & Marshmallow Kabob

Cream Puff Station **$20**
Freshly Baked puff pastries coated with Almond Streusel and filled by our Pastry Chefs a la minute for each Guest with the following Flavored Pastry Creams:
Tahitian Vanilla Cream, Bourbon Salted Caramel Cream, Guayaquil Dark Chocolate Cream

***Hot Brookie** **$22**
Combination of Brownies and Cookies Mixed Together Served with Housemade Vanilla Gelato, Chocolate Sauce and Caramel Sauce, Candied Pecans, Sprinkles

** Attendant Fee(s) of $300 / One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted
Please see our Executive menus for Additional Options Under 30 Guests

À La Carte Dinner Menus

The Culinary Team at the Park Hyatt Aviara is dedicated to giving you and your guests the finest culinary experience. Therefore, we designed these menus to highlight our Signature items and the bountiful seasonal ingredients found in Southern California. The Signature menu suggestions are available year-round, and the Seasonal menu suggestions are available for the specific season in which you are hosting your event. The availability of these unique and seasonal ingredients may occasionally be replaced with a suitable substitute.

~ Standard Dinner Pricing includes 1 Entrée and 1 Vegetarian Entrée
~ A Pre-Selected Choice of Entrée may be presented to Your Guests limited to Two Selections plus a Vegetarian Entrée – pricing will be equivalent to the higher priced entrée plus $10.00 per guest.

~A Tableside Choice of Entrée may be presented to Your Guests limited to Two Selections plus a Vegetarian Entrée and must be a minimum of Four Courses – Two Courses prior to the Entrée. Pricing will be equivalent to the higher priced entrée plus $25.00 per guest.

Plated Dinner

All Entrées Served with Freshly Baked Rolls and Sweet Butter
Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions Offered Tableside
Preset Water

Signatures Selections Available Year-Round

Soups

Lobster Bisque, Fennel Custard, Apple-Celery Slaw **$22**

Corn Chowder, Petite Crab Cake **$18**

Purple Cauliflower Soup, Romanesco Florets, Truffle Ricotta Crouton **$19**

Tomato and Basil Soup, Burrata Crostone **$18**

Chilled Starters

Chef's Selection of Locally Handcrafted Salumi, House Pickles, Frisée, Potato Salad, Green Onion Vinaigrette **$20**

Colossal Shrimp, Avocado, Chayote Lime Slaw, Chipotle Oil **$28**

Seared Rare Ahi Tuna, Green Papaya, Mango and Cilantro, Wasabi Crème Fraîche, Tobiko Caviar, Ponzu **$32**

Arugula, Belgian Endive, Gorgonzola Cheese, Red Grapes and Pine Nuts, Citronette Dressing **$24**

Young Spinach Leaves, Frisée, Roasted Pear, Roquefort Cheese, Caramelized Walnuts, Raisin Walnut Crostone, Balsamic Pear Dressing **$23**

Organic Local Baby Lettuce Leaves, Cucumber, Feta, Olives, Cherry Tomatoes, Pickled Onions, Barrel Aged Red Wine Vinaigrette **$22**

Baby Iceberg Lettuce, Oven Dried Cherry Tomatoes, Apple Wood Smoked Bacon, Baguette Croutons, Ranch Dressing **$21**

** Attendant Fee(s) of $300 / One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted
Please see our Executive menus for Additional Options Under 30 Guests

Plated Dinner - Signature Selections *Continued*

Hot Starters

Jumbo Lump Crab Cake, Roasted Piquillo Pepper, Green Onion Coulis, Micro Rainbow Greens **$32**

Bay Scallops and Shrimp Stew, Pine Nuts, Dried Currants, Caper Berries, Tomato Broth **$31**

Maine Lobster Tail, Confit Fennel, Citrus Salad, Homardine Sauce **$52**

Seasonal Mushrooms and Spinach Cannelloni, Zucchini Puree, Pecorino Cheese **$26**

Intermezzo

An intermission in multi course dinner served between hot appetizer and main course to clean your palate

Kir Royal Sorbet, Crystallized Lemon Zest **$14**

Entrees

Sautéed Wild Isle Scottish Salmon, Corn Purée, Salsa Verde, Fingerling Potatoes, Pancetta and Spinach Warm Salad, Radish and Micro Greens Slaw **$66**

Seared Pacific Seabass, Edamame Yusu Emulsion, Crispy Quinoa, Baby Bok Choy, Seasonal Radishes, Seasame, Soy-Ginger Glaze **$72**

Smoked Chicken Breast, Spring Onion Soubise, Bacon Lardons, Baby Kale, Roasted Fingerling Potatoes, Asparagus, Chimichurri **$64**

Natural Filet Mignon of Beef, Cream of Spinach, King Trumpet, Homemade Potato Tots, Cabernet Sauce **$74**

Natural Filet Mignon of Beef, Cremini Mushroom Sauce, Maine Lobster Tail, Basil Beurre Blanc, Seasonal Vegetables, Scallop Potato **$108**

Natural Filet Mignon of Beef with Pink Peppercorn Sauce, Jumbo Prawns with Tarragon Beurre Blanc, Potatoes Gratin, Sautéed Spinach **$89**

Natural Filet Mignon of Beef and Basil Crusted Pacific Seabass, Tuscan Kale, Seasonal Mushroom, Roasted Carrots Coulis, Creamy Wild Rice **$92**

Cheese Course

California Cheese Trio Sampler, Seasonal Fruit Compote, Candied Hazelnuts, Mache Lettuce **$21**

Desserts

Taste of Aviara: A Seasonal Sampling of Miniature Desserts Designed by our Pastry Chef **$24**

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The dessert tasting is crafted to include: Seasonal Fruit Tart, Vintage Chocolate & Cream Puff with Homemade Gelato

Chocolate Hazelnut Caramel Semifreddo **$21**

Strawberry Shortcake, Lemon Cream, Vanilla Gelato **$21**

Plated Dinner - Seasonal Selections
Spring and Summer Selections Available April through September

Soups

Chilled English Pea Soup, Smoked Bay Scallops, Pea Tendrils,
Crushed Sweet Chili **$19**

Roasted Carrot and Miso Soup, Hazelnut Dukkah, Charred Eggplant Puree **$19**

Chilled Watermelon and Basil, Heirloom Cherry Tomato Salad, Crispy Baguette, Aged Balsamic, Micro Basil **$20**

Chilled Starters

Kampachi Crudo, Soy-Ginger Glaze, Pickled Peach, Radish, Jalapeño, Citrus Aioli, Sea Beans **$34**

Local Peas Vichyssoise, House Smoked Salmon, Pickled Carlsbad Strawberries, Pea Vine **$29**

Bloomsdale Spinach, Carlsbad Strawberries, Pistachios, Redwood Hill Farm Goat Cheese, Strawberry White Balsamic Dressing **$24**

Wild Arugula, Roasted Stone Fruits, Point Reyes Blue Cheese, Toasted Almonds, Citronette Dressing **$24**

Spring Asparagus, Tarragon Gribiche, Mache, Hazelnuts **$26**

Baby Spring Greens, Sweet and Sour Cherries, Shaved Idiazábal Cheese, Candied Walnut, Cherry Gastrique **$24**

Hot Appetizers

Jumbo Green Asparagus, Soft Polenta, Organic Poached Egg, Micro Parsley, Fresh Morel Ragout **$31**

Jumbo Shrimps, Mint and Pea Puree, Thumbelina Carrots, Parmesan and Lemon Orzo **$32**

Smoked Scallops, Morel Mushroom, Spring Onion, Purple Cauliflower Crema, and Crisp Potatoes **$34**

Intermezzo

An intermission in multi course dinner served between hot appetizer and main course to clean your palate
Raspberry and Lychee Sorbet **$14**

** Attendant Fee(s) of $300 / One Chef / 100 Guests / 2-hour period*

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Entrees

*Alaskan Halibut, Basil Spring Peas Emulsion, Crispy Quinoa, Beech Mushrooms, Caper Vinaigrette, Pea Vines **$84**
**Seasonal from May to October, Chef will substitute Pacific Sea Bass during off season or unavailability*

*Alaskan Halibut and Filet Mignon of Beef, Favetta, Heirloom Carrots, Shoestring Potatoes, Port Reduction **$78**
**Seasonal from May to October, Chef will substitute Pacific Sea Bass during off season or unavailability*

Aviara Spiced Honey Roasted Chicken Breast, Purple Cauliflower Crema, Morel Mushrooms, Pearl Barley, Marinated Cherry Tomatoes, Pea Vines **$64**

Beef Tenderloin and Salmon Duo Crispy Potato Galette, Zucchini Basil Puree, Summer Squashes, Radish, Grapefruit Demi Gastrique **$92**

Natural Filet Mignon of Beef, Potato Gratin, Apple Wood Smoked Bacon, Spring Leek Fondue, Asparagus Tips, Bordelaise Sauce **$74**

Desserts

Vanilla Panna Cotta, Strawberry Jelly, Citrus Sorbet **$21**

Key Lime Pie, Vanilla Whipped Cream, White Chocolate Streusel **$21**

S'mores Tart, Toasted Marshmallow, Candied Almonds **$21**

** Attendant Fee(s) of $300 / One Chef / 100 Guests / 2-hour period*

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Menus are Based on a Minimum of 25 Guests unless Otherwise Noted
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Dinner Buffets

All Buffets presented tableside beverage service to include Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions and Iced Tea along with PreSet Water
The following Buffets require a Minimum of 50 Guests – Executive menus are available for small groups

SoCal Comfort $174

Aviara Seafood Chowder, Sourdough Bread

Buffalo Chicken Coleslaw
Caesar Salad: Romaine Hearts, Focaccia Croutons, Parmesan Cheese and Caesar Dressing
Baby Iceberg Lettuce, Pickled Red Onions, Cherry Tomatoes, Ranch Dressing

*Chef's Shrimp Boil:
** Requires One Chef / 100 guests / 2-hour period*
Whole Shrimp, Clams, Jonas Crab Claws, Andouille Sausage, Corn on the Cobb, New Potatoes, Cooked in Court Bouillon
Accompanied by Drawn Butter, Cocktail Sauce, Spicy Remoulade, Lemon Wedge And House Made Potato Chips

*House Smoked Carving Station
** Requires One Chef / 100 guests / 2-hour period*
Served with our Signature Apple Wood Smoked Bacon Macaroni & Cheese
Choice of One of the following House Smoked Meats, OR 2 for an additional $10

- IPA Marinated Jidori Chicken, and Chimichurri
- Apple-Wood Smoked Tri Tip, Argyle Steak Sauce, Pink Peppercorn Demi
- Aviara Baby Back Ribs, Chipotle Barbeque Sauce

Seasonal Spring/ Summer Sides
Roasted Baby Summer Squash
Fine Green and Wax Beans, Heirloom Peppers, Cherry Tomatoes

*Slider Station
** Requires One Chef / 100 guests / 2-hour period*
Choice of Three

- Brandt Natural CA Beef, Fiscallini CA Cheddar Fondue, Arugula
- Brandt Natural CA Beef, Peanut Butter, Jalapeno, Bacon, Smoked Gouda
- Niman's Ranch Natural Pull Pork Barbecue, Tabaco Onions, House Made Pickles
- Seared Salmon, Fennel Slaw, Confit Lemon Aioli
- Seared Blue Crab Cake Slider, Old Bay Remoulade, Napa Cabbage Slaw
- Plant Base Slider, Sprouts, Tomato, Basil Spread

*French Fries Bar
** Requires One Chef / 100 guests / 2-hour period*
Spicy Chili, Cheese Sauce, Aviara Special Sauce, Truffle & Parmesan Cheese, Ketchup

Pastry Chef's Daily Selection of Desserts to Include:
Assorted Filled Donuts, Chocolate Pecan Bar, Double Chocolate Cake, Mixed Berry & Coconut Milk Custard (GF/DF)

Dinner Buffets *Continued*

The following Buffets require a Minimum of 50 Guests – Executive menus are available for small groups

Seasonal Spring & Summer California Farmers' Market *$180*

Minimum of 50 Guests
Guarantees of fewer than 50 Guests - additional fee of $15 per Guest
Available April through September

Chilled Watermelon Gazpacho
Local Organic Baby Greens, Balsamic Dressing and Citronette Vinaigrette
Vine Ripe Tomato, Extra Virgin Olive Oil, Pesto Marinated Bocconcini
Grilled Green Asparagus, Manchego Cheese, Romesco Sauce
Haricot Vert Fine Beans, Grilled Sweet Corn, Spring Onions, Roasted Bell Pepper, Sherry Vinaigrette
Jumbo Shrimp on ice
Chipotle Cocktail Sauce, Sauce "Americaine"
Sourdough Rolls and Butter

*Chef's Carving Station: Herb Crusted Prime Rib of Beef
with Fine Herb Scented Au Jus, Horseradish
** Requires One Chef / 100 guests / 2-hour period*
Porcini Crusted Chicken Breast, Corn Puree, Wild mushrooms, Spring Onions, Local Peas
Aviara Honey Roasted Salmon, Fresh Dill, Roasted Potatoes, Baby Squash, Carrot Puree
Baked Summer Vegetable, Sweet Onions, Roasted Garlic, Pesto

Freshly Baked Rolls and Breads with Sweet Butter

Pastry Chef's Daily Selection of Desserts to Include:
Pistachio and Raspberry Bar, Apricot & Lavender Cream Puff, Lemon Meringue Tart, Vegan Carrot Cake (VG), Dark Chocolate Brownie

Baja Buffet $172

Minimum of 50 Guests
Guarantees of fewer than 50 Guests - additional fee of $15 per Guest

Pozole Rojo- Shaved Radish, Diced Onions and Oregano, Lime Wedges, Picked Cilantro
Jícama, Orange, Shrimp and Corn Salad
Seafood Ceviche, Avocado, Tomato, Spanish Onion and Cucumber Salad
Baby Field Greens, Pico de Gallo, Black Beans, Roasted Corn, Cilantro-Lime Dressing
Spicy Chili Green Papaya Coleslaw

*Guacamole Station Prepared by a Chef
** Requires One Chef / 100 guests / 2-hour period*
Traditional Guacamole, Mango Guacamole, & Guacamole with Chipotle Chili
Blue and White Corn Tortilla Chips, Spicy Tortilla Chips

*Street Taco Station Prepared by a Chef
** Requires One Chef / 100 guests / 2-hour period*
Fresh Pacific Fish of the Day Grilled by a Chef
Rotisserie Marinated Pork al Pastor
Pollo Asado
Grilled Pineapple, Onion and Cilantro, Roasted Salsa, Avocado and Tomatillo Salsa, Spicy Salsa, Corn & Flour Tortilla

*Conquistador Specialty Paella with Chicken, Shrimp, Chorizo, Artichokes, Peas and Bell Peppers
** Requires One Chef / 100 guests / 2-hour period*

Vegan Chorizo and Potatoes, Heirloom Peppers, Corn Esquites

Pastry Chef's Daily Selection of Desserts to Include:
Buñuelos and Natilla, Kahlua Pie, Tres Leches, Exotic Cake, Rice Pudding, Chocolate Pastel de Queso (VG/GF)

After Glow Menus

The following menus were created and priced for after dinner functions. A la carte pricing can be requested for alternative meal and event times.
Minimum 25 Guests

Star Gazing $42
American Artisanal Cheese Display
Dried Fruits and Nuts, House-Made Seasonal Fruit Compote, Local Organic Honey, Rustic Breads and Lavash
Pigs in a Blanket, Ketchup, Assorted Mustards
French Boutique Pastries: Opera, Dulce de Leche Cream Puff, Crunchy Chocolate Cake, French Macaron, Pina Colada Cake, Raspberry Tart
Truffles, Candies and Sweets

TJ Express $48
Tortilla Chips, Guacamole and Salsa Fresca
Grilled Chicken, Portobello Mushroom, Poblano Chili and Caramelized Onion Quesadilla
Grilled Corn and Scallions, Green Chile, Oaxaca Cheese Quesadilla
Guacamole, Sour Cream, Pico de Gallo and Roasted Tomato Salsa
Hot Churros
Mayan Spicy Hot Chocolate

Midnight Snack $46
Select Three of The Following

- 12" Pizzas: Pepperoni, Three Cheeses - Offered with Grated Parmesan and Red Chili Flakes
- Mini Vegetarian Burrito, Salsa, Sour Cream
- Kobe Beef Burger Sliders, Saga Blue Cheese, Roma Tomatoes and Radish Sprouts
- Barbecue Pulled Pork and Fried Onions Slider
- Mini Corn Dog, Mustard and Ketchup
- Miniature Grilled Cheese Sandwiches
- Cheese Fries, Ketchup
- Chicken Waffle Slider
- Silver Dollar Pancake and Sausage
- Red Velvet Whoopie Pie

Moon Rising $28
Assorted Freshly Baked Cookies: Chocolate Chip, Double Chocolate, Peanut Butter, White Chocolate Macadamia
Gourmet Flavored Syrup: Hazelnut, Caramel or Vanilla Chocolate Shavings, Rock Sugar, Whipped Cream, Cinnamon and Nutmeg

** Attendant Fee(s) of $300 / One Chef / 100 Guests / 2-hour period*

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