

Breakfast Your Way

BAKERY FRESH

Assorted Bagels & Cream Cheese

\$36.00 per dozen

Assorted Bagels (VG). Choice of 2 house-made Cream Cheese Spreads: Garlic & Herb (V), Sundried Tomato Vegan Cream Cheese (VG), Cinnamon & Honey (V), Traditional Plain (V), or Strawberry (V)

Assorted Pastries \$29.00 per dozen (V)

Cheese Danish, Fruit Danish, Assorted Croissants, Apple Turnover

Assorted Mini Muffins \$24.00 per dozen (V)

Banana Nut, Lemon Poppy Seed, Blueberry, Double Chocolate

Assorted Scones \$27.00 per dozen (V)

Blueberry, Cranberry White Chocolate, Apple Cinnamon

House-Made Banana Loaf \$22.00 each (V)

10 slices per loaf

House-Made Coffee Cake Muffins \$24.00 (V)

Fresh baked Muffins with a hint of Cinnamon and topped with Streusel

Mini Butter Croissants \$29.00 per dozen (V)

Chef Josie's Energy Truffles \$26.00 per dozen (VG, GF)

Sweet little bites made of toasted Almonds, Walnuts, and Coconut with Banana, vegan Chocolate Chips, and Dried Cranberries.

FRESH AND FRUITY

Seasonal Fruit Display

\$5.00 per person (VG, GF)

Strawberry, Blueberry, Raspberry, Blackberry, sliced Watermelon, Cantaloupe, Honeydew, Pineapple, and Grapes with assorted seasonal Fruit

Fruit Display \$4.25 per person (VG, GF)

Sliced Watermelon, Cantaloupe, Honeydew, Pineapple, and Grapes

Assorted Seasonal Whole Fruit

\$1.50 each (VG, GF)

YOGURT AND MORE

Individual FAGE Yogurt \$3.25 each (V, GF)

An Assortment of FAGE Greek Yogurt; flavors may include Pomegranate, Cherry, Strawberry, Blueberry, Honey



Seasonal Fruit Display

Breakfast Your Way

YOGURT AND MORE (Continued)

Yogurt Parfait with Berries

\$5.50 each (V, GF) Vanilla Greek Yogurt, fresh Berries, Bob's Red Mill Granola

Yogurt Parfait with Coconut

\$5.50 each (V, GF) Vanilla Greek Yogurt, toasted shredded Coconut, Dark Chocolate, toasted sliced Almonds, Bob's Red Mill Granola

Build Your Own Yogurt Parfait Station \$9.00 per person (V, GF) Vanilla Greek Yogurt, fresh Berries, Bob's Red Mill Granola, toasted sliced Almonds. Minimum 10.

Coconut Chia Pudding with Fresh Raspberries

\$6.00 each (VG, GF) With toasted sliced Almonds. Minimum 10.

Coconut Chia Pudding with Fresh Blueberries \$6.00 each (VG, GF) With toasted Walnuts. Minimum 10.

Chocolate Banana Overnight Oats \$6.00 each (VG, GF) With Chia Seeds, fresh Banana, Soy Milk, and vegan Chocolate Chips. Minimum 10.

Hard-Boiled Eggs \$2.25 each (V, GF)
Two eggs per order. Minimum 10.

Hot Steel Cut Oatmeal \$5.50 per person (V)
With Brown Sugar, Honey, Dried Cranberries, toasted Almonds. Minimum 15.



Coconut Chia Pudding with Fresh Raspberries

HOT CLASSICS

Minimum order of 10 per item. We recommend ordering for full guest count on most items.

Scrambled Eggs \$4.00 per person (V, GF)
Served with Hot Sauce and Ketchup

Center Cut Bacon \$4.00 per person (GF)
2 pieces per serving

Turkey Sausage Links \$3.75 per person (GF)
2 pieces per serving

Hilary's Spicy Vegan Sausage \$3.75 per person (GF)
1 patty per serving

Breakfast Potatoes \$3.25 per person (VG, GF)
Red Skin Breakfast Potatoes with Onion, Red & Green Bell Pepper

Hash of Sweet Potato & Chicken Apple Sausage \$5.00 per person (GF)
Served with Hot Sauce and Ketchup

Hash of Potato & Mushroom \$3.75 per person (VG, GF)
Tricolor Fingerling Potatoes and Shiitake Mushrooms.
Served with Hot Sauce and Ketchup

Refried Beans \$3.50 per person (VG, GF)

Bacon Breakfast Burrito \$8.00 each
Eggs, Yukon Gold Potatoes, Bacon, Red & Green Bell Peppers, Cheddar Cheese. Served with Hot Sauce.
(Minimum 10, maximum 100)

Vegetarian Breakfast Burrito \$8.00 each (V)
Eggs, Yukon Gold Potatoes, Spinach, Mushroom, Red & Green Bell Peppers, Cheddar Cheese. Served with Hot Sauce. (Minimum 10, maximum 100)

Breakfast Egg Sandwich \$7.00 each
Egg, Cheese, Ham on a Biscuit.
(Minimum 10, maximum 100)

Continental Breakfast Buffets

Buffet minimum order for 15 Guests

One buffet selection per order. Priced per person

Shoreline Breakfast \$16.75

Mini Croissants (V) and House-made Banana Loaf (V), Vanilla Greek Yogurt (V, GF) with fresh Berries (VG, GF) and Granola (VG, GF). Hot Steel Cut Oatmeal (V) with Brown Sugar, toasted sliced Almonds, and Dried Cranberries. Served with Fruit Preserves (VG, GF) and Whipped Butter (V, GF)

Sunrise Breakfast \$11.50

Assorted Breakfast Pastries (V), Mini Blueberry Muffins (V), Vanilla Greek Yogurt (V, GF), Bob's Red Mill Granola (VG, GF), Whole Fruit (VG, GF)

Hot Breakfast Buffets

Buffet minimum order for 15 Guests

One buffet selection per order

Farmer's Breakfast \$17.75

Hash of Sweet Potato and Chicken Apple Sausage (GF) topped with Fried Eggs (GF)

French Toast Casserole (V) with Hot Maple Syrup (V, GF) and Whipped Cream (V, GF),

Seasonal Berry Compote (VG, GF)

Choice of Bacon (GF) or Hilary's Spicy Vegan Sausage (VG, GF)

Triton Breakfast \$15.50

Scrambled Eggs (V, GF) and Red Skin Potatoes with Onion, Red & Green Bell Pepper (VG, GF)

Choice of one: Center Cut Bacon (GF), Turkey Sausage Links (GF) or Hilary's Spicy Vegan Sausage (VG, GF)

Assorted Pastries (V) and Fruit Display (VG, GF)

Served with Ketchup and Hot Sauce

SoCal Breakfast \$17.50

Scrambled Eggs (V, GF) and Red Skin Potatoes with Onion, Red & Green Bell Pepper (VG, GF).

Refried Beans (VG, GF), Shredded Jack and Cheddar Cheese (V, GF) on the side

Choice of Flour Tortillas (VG) and/or Corn Tortillas (VG, GF) (2 per guest)

Fruit Display (VG, GF)

Served with Fire Roasted Salsa and Ketchup (VG, GF)

OPTIONAL: Add Carne Asada \$5.50 (GF)

Signature Stations

Minimum order of 20 unless otherwise noted. Requires Chef

Eggs Benedict Station \$6.00 per person

English Muffin with Canadian Bacon, poached Egg, and Hollandaise Sauce

Avocado & Polenta Benedict Station \$5.75 per person (V, GF)

Polenta Cake with fresh Avocado, poached Egg, and Hollandaise Sauce

French Toast Station \$6.25 per person (V)

Challah Bread soaked in Sweet Custard, toasted on a hot griddle until golden and crisp. Served with toasted Almonds, fresh Whipped Cream, and Macerated Berries

Potato Hash and Poached Egg Station \$6.50 per person (GF)

Crisped on a hot griddle and topped with slow poached Eggs: Hash of Sweet Potato & Chicken Apple Sausage, and Hash of Tricolor Fingerling Potato and Shiitake Mushroom. Served with Hot Sauce and Ketchup.

Omelet Station \$14.75 per person (GF)

Our Chef will prepare your personalized Omelet made with Cage Free Eggs and your choice of: Cheddar & Monterey Jack, Smoked Ham, Bacon, Turkey Sausage, Mushroom, organic fresh Spinach, Red Onion, Bell Pepper, and Tomato. Served with Red Skin Breakfast Potatoes, Ketchup, Cholula, and Tabasco Hot Sauce. Minimum Order 25.

A Memorable Morning

We recommend ordering for your full guest count

Eggs Baked in Marinara \$4.50 per person (V)

Served with toasted Ciabatta. Minimum 10.

Hash of Potato and Mushroom with Egg \$4.50 per person (V, GF)

Tricolor Fingerling Potatoes and Shiitake Mushrooms topped with a Fried Egg. Served with Hot Sauce and Ketchup. Minimum 10.

Hash of Sweet Potato & Chicken Apple Sausage with Egg \$6.00 per person (GF)

Topped with a Fried Egg. Served with Hot Sauce and Ketchup. Minimum 10.

French Toast Casserole \$49.00 (V)

Hot Maple Syrup and fresh Whipped Cream. Serves 16.

Bagel and Lox Platter \$11.00 per person

Capers, Cream Cheese, sliced Red Onion, sliced Tomato, Alfalfa Sprouts. Minimum 12.

Vegetarian Breakfast Naan \$23.00 (V)

Eggs, Monterey Jack, Cheddar, Tomato, Spinach
8 slices; serves 4 guests

Bacon Breakfast Naan \$23.00

Eggs, Bacon, Monterey Jack, Cheddar, Tomato, Spinach
8 slices; serves 4 guests



Eggs Baked in Marinara

Elevate with Ease

Making choices can be difficult! Try selecting a complete breakfast buffet and add a selection(s) from above to elevate the experience. Or contact an Event Coordinator to design your special meal.

A Memorable Morning

(Continued)

We recommend ordering for your full guest count

Avocado Crostini \$3.50 each (VG)

Fresh Avocado, sliced Radish, crispy Capers on a toasted Sadie Rose Baguette. Minimum 10.

Garden Frittata \$6.25 per person (V, GF)

Eggs, Tomato, Yukon Gold Potato, Onion, Spinach, Mushroom, Parmesan, and Ricotta. Minimum 12 servings.

Vegan Frittata \$6.25 per person (VG, GF)

With Baby Spinach, oven-roasted Tomato, Crimini Mushroom, Onion, Garlic, Red Bell Pepper, and dairy-free Mozzarella. Minimum 12 servings

Vegetarian Quiche \$7.00 per person (V)

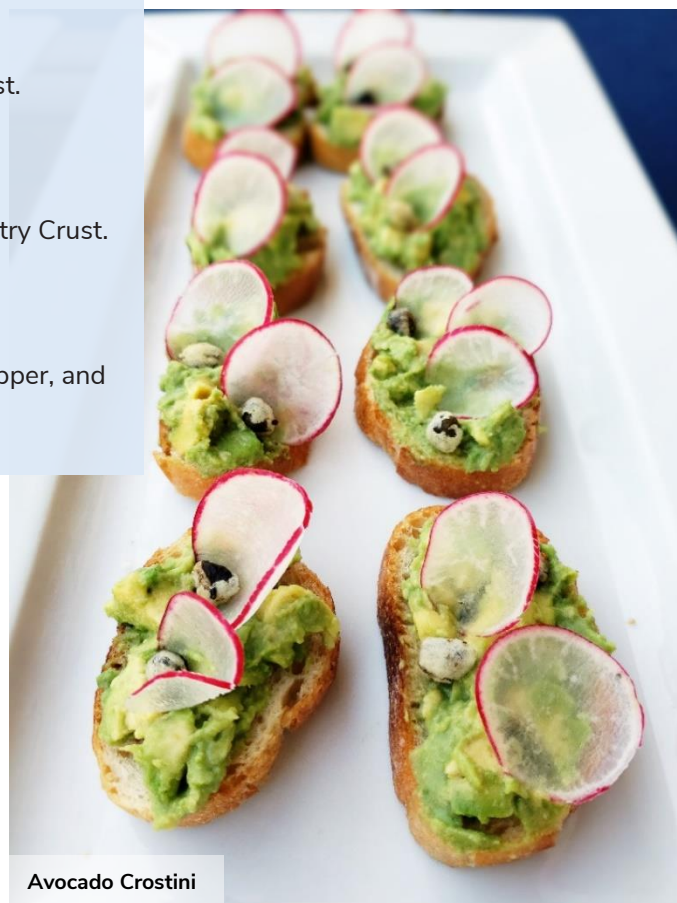
Eggs, Tomatoes, Spinach, and Gruyère Cheese in a Puff Pastry Crust. Minimum 12.

Bacon Quiche \$7.75 per person

Bacon, Eggs, Tomatoes, Spinach, and Gruyère Cheese in a Puff Pastry Crust. Minimum 12.

Turkey Kale Crustless Quiche \$7.00 per person (GF)

Turkey and Baby Kale baked with Pepper Jack, roasted Red Bell Pepper, and Eggs topped with chopped Green Onion. Minimum 12.



Avocado Crostini

Mix and Mingle

These items provide a great opportunity for your guests to mix and mingle while enjoying breakfast.

Get Creative: Combine with your favorites from our à la carte menu
Or contact an Event Coordinator to design your custom menu.

Snack Attack

BREAK PACKAGES

We recommend ordering for full guest count on most items.
Minimum order of 10 per item.

La Jolla Cove **\$11.50 per person**

Hummus and Baba Ghanoush (VG, GF) with crispy Pita Chips (V) and Naan (VG)
Açai Cup with Blueberries, Coconut, and Granola (VG, GF)
Mini Lemon Bars (V)

Sunset Cliffs **\$12.25 per person**

Charcuterie Board with premium Meats, Cheeses, Crostini, and Crackers
Beets and Blue Cheese Platter with toasted Walnuts (GF)
Dulce de Leche Profiteroles (V)

Coronado Sands **\$10.50 per person**

Build Your Own Bruschetta with Crostini (V) and a trio of toppings: Portabella, Tomato Basil, and Grilled Vegetable (VG)
Mini Caprese Skewers (V, GF)
Mini Fudge Brownies (V)

Playa Pacifica **\$9.00 per person**

Fresh Vegetable Board with Hummus (VG, GF)
Minted Fruit Brochettes (VG, GF)
Chef Josie's Energy Truffles (VG, GF)

The Del Mar **\$9.50 per person**

Assorted Cookies, freshly baked (V)
Sweet & Spicy Mixed Nuts (VG, GF)
Angie's Sea Salt Popcorn (VG, GF)

Build Your Own Snack Mix **\$5.00 per person (V)**

Includes Mixed Nuts, Pretzels, Dried Fruit, M&Ms, and Dark Chocolate Covered Espresso Beans

Dips & Chips Display **\$3.25 per person (V)**

Choice of house-made Pita Chips, Potato Chips (GF), or Tortilla Chips (GF) and choice of two Dips: Hummus (VG, GF), Spinach Dip, Fire Roasted Salsa (VG), Guacamole, or Sun-dried Tomato Dip

Salsa Display **\$2.75 per person (VG, GF)**

House-made Tortilla Chips with choice of 2 Salsas: Smoked Chipotle, Fire Roasted, Salsa Verde, Pico de Gallo

Ice Cream Social **\$6.75 per person (V, GF)**

Includes Vanilla and Chocolate Ice Cream
Toppings Include: Chocolate Sauce, chopped Nuts, Maraschino Cherries, and Whipped Cream

OPTIONAL: Add Lemon Sorbet \$4.00 per person

Snacks à la Carte

This Saves Lives Snack Bars \$4.00 each (V, GF)

Nut & Seed Blend Snack Bars in Assorted Flavors - Dark Chocolate Cherry & Sea Salt; Wild Blueberry Pistachio; Dark Chocolate Peanut Butter; and Madagascar Vanilla, Almond & Honey

Skinny Dipped Almonds Dark Chocolate \$4.00 each (V, GF)

Individual 1.5 oz Bag

Assorted Bags of Chips \$2.50 each (V, GF)

Deep River Kettle Chips. 2oz bags

Angie's BoomChickaPop Sea Salt Popcorn \$3.50 each (VG, GF)

Individual 0.6 oz bags of Popcorn

Whole Natural Almonds \$3.50 each (VG, GF)

Individual 1 oz bags of Orchard Valley Whole Natural Almonds

Dry Roasted Almonds \$3.50 each (VG, GF)

Individual 1 oz bags of Orchard Valley Dry Roasted Almonds with Sea Salt

Granola Bars \$2.50 each (V)

Almond Sweet & Salty and Crunchy Oats n' Honey

Enjoy Life Bars \$5.00 each (V, GF)

All-natural snack bar that is gluten free and free of 14 common allergies.

Assorted Flavors to include: Caramel Apple, and Cherry Cobbler

Made Good Granola Minis \$3.00 each (VG, GF)

Chocolate Chip flavor; organic, vegan,
and made with gluten free Oats

Made Good Mixed Berry Granola Bars \$3.00 each (VG, GF)

Cranberries, Raspberries, and Currants rolled together with gluten free Oats

Made Good Strawberry Crispy Squares \$3.00 each (VG, GF)

Organic crispy Rice treats with juicy sweet Strawberries

Mangoes Sweet & Tangy Supersnacks \$4.00 each (VG, GF)

Organic dried Mangoes, vegan and gluten free

Green Salads

Minimum order of 10.

Triton Green Salad \$3.25 per person (VG, GF)

Mixed Field Greens, Shredded Carrot, Cucumber, Tomato, Artichoke Hearts, Red Onion, and choice of Balsamic Vinaigrette, Red Wine Vinaigrette or Ranch Dressing (contains Dairy).

Apple Walnut Salad \$3.50 per person (VG, GF)

Organic Spring Mix, Baby Arugula, Butter Lettuce, Red Delicious and Granny Smith Apples, Cucumber, toasted Walnuts, Red Grapes, and Apple Cider Vinaigrette

Caesar Salad \$3.50 per person

Chopped Romaine and Baby Kale, Roma Tomatoes, Parmesan, House-made Croutons, and Caesar Dressing



Spinach Salad

Greek Salad \$3.50 per person (V, GF)

Romaine, Mixed Greens, Artichoke Hearts, Feta Cheese, Garbanzo Beans, Kalamata Olives, Marinated Red Onions, Tomatoes, Cucumbers. Served with Balsamic Vinaigrette

Spinach Salad \$5.75 per person (VG, GF)

Spinach and Mixed Greens with fresh Strawberry, Cucumber, Red Onion, Dried Cranberries, sliced Almonds, and Red Wine Vinaigrette

Chipotle Caesar Salad \$6.50 per person (GF)

Chopped Romaine and Baby Kale with grilled Avocado, roasted Corn, Tomato, and toasted Pepitas with a Chipotle Lime Caesar Dressing

Asian Chopped Salad \$4.50 per person (V)

Romaine, Iceberg Lettuce, Red Cabbage, Sprouts, Snow Peas, shredded Carrot, crispy Wonton Strips, Mandarin Oranges, toasted Almonds, and Sesame Ginger Dressing

Charred Romaine Salad \$5.25 per person (VG, GF)

Charred Chopped Romaine, Edamame, Carrot, English Cucumber, and Roma Tomatoes with Edamame Vinaigrette

OPTIONAL:

Add Fresh Baked Assorted Dinner Rolls \$18.00
12 Rolls served with Butter

New and Noteworthy

Priced per person. Minimum order of 10.

Chopped Vegetable Strawberry Salad

\$5.25 (VG, GF)

Roasted Parsnips and tricolor Spring Carrots, Baby Spinach, Strawberries, Walnuts, Cucumber, Red Onion, and Balsamic Vinaigrette

Panzanella Salad **\$4.00** (VG)

Tuscan-style Tomato and Bread Salad with toasted Garlic-seasoned French Bread, fresh Roma and Oven Roasted Tomato, Cucumber, Red Onion, Basil, chopped Romaine, and Red Wine Vinaigrette

Vegetable Barley Salad **\$3.00** (VG)

Tomato, Baby Spinach, Kalamata Olive, Artichoke Hearts, Red Bell Pepper, Cucumber, Red Onion, and fresh Basil tossed with seasoned Barley and Balsamic Vinaigrette

Quinoa and Beet Salad **\$3.00** (VG, GF)

Red & White Quinoa, roasted Gold Beets, chopped Zucchini, Yellow Squash, Carrot, and Red Onion with fresh Basil and Balsamic Glaze

Pesto Pasta Salad **\$4.00** (V)

Penne with Tomato, Basil Pesto, Parmesan, Cucumber, and roasted Sunflower Seeds
(Gluten free option available)

Green Papaya Salad **\$5.00** (VG, GF)

Cilantro, Thai Basil, Mint, roasted Peanuts, Jalapeño, fresh Mango, Jicama, and Green Cabbage with Vietnamese Vinaigrette

Not So Waldorf Salad **\$4.50** (VG, GF)

Granny Smith Apples, Red Grapes, and Walnuts with Jicama, Baby Arugula, roasted Carrots and Parsnips, and Red Wine Vinaigrette

Salad Enhancements

Priced per person. Minimum order of 10.

Grilled Garlic & Herb Marinated Tri-Tip **\$5.50** (GF)

Roasted Basil Chicken Breast **\$5.00** (GF)

Grilled Cajun Seasoned Shrimp **\$6.00** (GF)

Seared Ahi Tuna **\$7.50** (GF)

Roasted Smoked Tofu **\$3.75** (VG, GF)

Hearty Salads

Priced per person. Minimum order of 10.

Orzo Salad \$4.00 (V)

Orzo Pasta, Cucumbers, Red Onions, Feta, and Cherry Tomatoes with Lemon Vinaigrette

Orange Scented Couscous Salad \$3.25 (VG)

With fresh Parsley, Scallions, Golden Raisins, and Pine Nuts

Gold Beet Salad \$4.50 (VG, GF)

Gold Beets, Celery, Watermelon Radish, Naval Orange Supreme, Dried Cranberries, Baby Spinach, and Citrus Vinaigrette

Caprese Salad \$6.75 (V, GF)

Fresh Mozzarella, Basil, and Tomato with Balsamic Glaze

Roasted Chicken Salad \$4.50 (GF)

Roasted Chicken Breast with Celery, Granny Smith Apples, and creamy Dressing

Asian Cucumber Salad \$3.00 (VG)

Cucumber, Red Onion, Tomato, and Sesame Seeds in a Hoisin Plum Sauce

Albacore Tuna Salad \$5.00 (GF)

Made with Celery, Red Onion, and Sweet Pickle Relish

Kale & Millet Tabbouleh Style Salad

\$3.25 (VG, GF)

With Tomato, Cucumber, Parsley, Red Onion, Lemon, and Olive Oil

Hawaiian Macaroni Salad \$3.00 (V)

With Carrot, Celery, Onion, and creamy house-made Hawaiian Dressing

Granny Smith Apple & Kale Coleslaw

\$3.50 (V, GF)

Granny Smith Apples, shredded Jicama, Baby Kale, Red & Green Cabbage, and Carrot with toasted Sunflower Seeds, Red Onion, Chives, and Creamy Apple Cider Vinaigrette

Antipasti Salad \$5.75 (GF)

Chopped Romaine, Genoa Salami, Black Forest Ham, shredded Mozzarella, Pepperoncini, Kalamata Olives, Artichoke Hearts, Heirloom Cherry Tomatoes, and Red Onion with Basil Vinaigrette



Gold Beet Salad

Signature Soups

Price per gallon. 16 Servings per Gallon

Tomato Bisque \$49.00 (V)

Corn Bisque \$49.00 (V, GF)

Butternut Squash Soup \$39.00 (VG, GF)

Carrot Ginger Soup \$39.00 (V, GF)

3-Bean Chili \$49.00 (VG, GF)

Clam Chowder \$59.00

Minestrone Soup \$39.00 (VG)

Mushroom Bisque \$59.00 (V, GF)

Beef and Barley Soup \$49.00

Chicken and Rice Soup \$49.00 (GF)

Parmesan Twists \$15.00 for 18 (V)



Butternut Squash Soup with Parmesan Twist

BUILD YOUR OWN BOWL

Quinoa Harvest Bowl \$11.50 per person (VG, GF)

Red & White Quinoa, Black Forbidden Rice, roasted Sweet Corn, Chili Garlic Edamame, Heirloom Tomatoes, Cucumber, and Pickled Red Onion

Lentil Harvest Bowl \$11.50 per person (VG, GF)

Black Lentils, Basmati Rice, Zaatar Seasoned Purple Cauliflower, Romanesco, Yukon Gold Potatoes, Mini Bell Peppers, Zucchini, and Golden Raisins. Served with a Roasted Eggplant and Tomato Sauce

Roasted Vegetable Southwest Quinoa Bowl \$11.50 per person (VG, GF)

Roasted Red Beets, Carrots, Fingerling Potatoes, Red Quinoa, Corn, Black Beans, and Southwest Seasoning

Deli Buffets

Buffet minimum order for 10 Guests and maximum of 50; 1 buffet selection per order

Deluxe Deli Buffet **\$16.50 per person**

Choice of 2: Black Forest Ham, Roast Beef, or Roasted Turkey Breast (GF)

Served with:

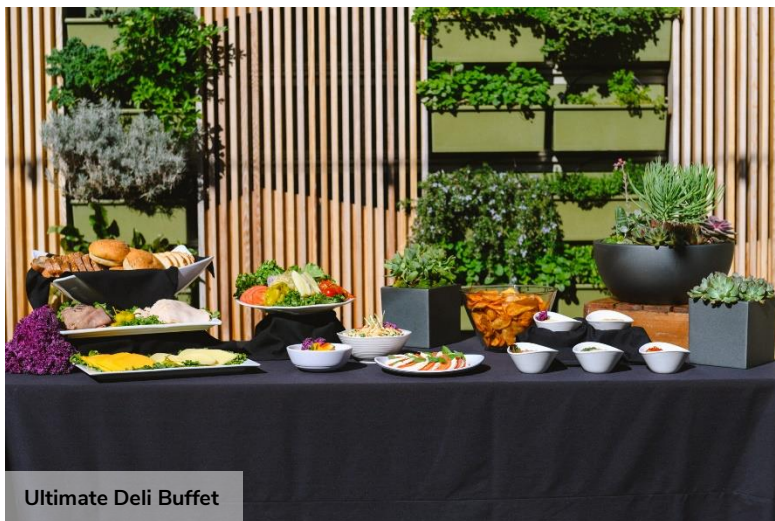
- Focaccia Buns, Sliced Sourdough and Sliced Whole Wheat Loaf Bread (V)
- Provolone Cheese, Cheddar Cheese (V), Hummus (VG)
- Triton Green Salad with Basil Vinaigrette (VG, GF)
- Dijon Mustard and Mayo
- Green Leaf Lettuce, sliced Red Bell Pepper, and Sprouts
- Pepperoncini, Cherry Peppers, Tomatoes, Red Onion
- House-made Seasoned Potato Chips and Pickle Spears (VG, GF)

Ultimate Deli Buffet **\$22.50 per person**

Choice of 3: Roast Beef, Roasted Turkey Breast, Black Forest Ham, Genoa Salami, or Roasted Chicken Salad with Apples and Celery, or Albacore Tuna Salad (GF)

Served with:

- Focaccia Buns, Sliced Sourdough, Ciabatta Roll and Sliced Whole Wheat Loaf Bread (V)
- Provolone Cheese, Cheddar Cheese (V), Hummus (VG)
- Caprese Platter (V, GF)
- Triton Green Salad with Basil Vinaigrette (VG, GF)
- Dijon Mustard, Mayo, Creamy Pesto Spread, Sun-dried Tomato Spread
- Green Leaf Lettuce, sliced Red Bell Pepper, Sprouts
- Pepperoncini, Cherry Peppers, Tomatoes, Red Onion
- House-made Seasoned Potato Chips and Pickle Spears (VG, GF)



Thoughtful Add-on

Loaf of Gluten Free Bread \$9.00
8 Slices; serves 4 Guests

Chilled Selections

Buffet minimum order for 10 Guests; 1 buffet selection per order

Flat Iron \$22.50 per person

Chilled Marinated Flat Iron Steak (GF)
Charred Romaine Salad with Edamame, Carrot, English Cucumber,
Tomatoes, and Edamame Vinaigrette (VG, GF)
Orange Scented Couscous Salad with fresh Parsley, Scallions,
Golden Raisins, and Pine Nuts (VG)
Fresh cut Seasonal Fruit (VG, GF)

Citrus & Herb Salmon \$22.50 per person

Chilled Citrus & Fresh Herb Salmon (GF)
Orzo Pasta Salad with Cucumbers, Onions, Feta, and Cherry Tomatoes (V)
Seasonal Grilled Vegetables (VG, GF)
Triton Green Salad with Carrot, Cucumber, Tomato, Artichoke, Red Onion,
Balsamic Vinaigrette (VG, GF)

Mediterranean Flavors \$18.00 per person

Moroccan Chicken Skewers (GF)
Marinated Roasted Mushrooms (VG, GF)
Greek Salad with Artichoke Hearts, Feta, Garbanzo, Kalamata Olives,
and Balsamic Vinaigrette (V, GF)
Pita Chips (V) and Hummus (VG)

Wheatberry Salad and Herb Chicken \$18.00 per person

Wheatberries, Quinoa, Butternut Squash, Dried Fruit, Almonds, Baby Kale,
Mandarin Oranges, Feta, and Honey Soy Ginger Dressing
with chilled Herb Chicken
Grilled Asparagus (VG, GF)
Gold Beet Salad with Spinach, Oranges, Dried Cranberries, and
Citrus Vinaigrette (VG, GF)

Chicken Larb Spring Roll \$19.00 per person

Fresh Spring Roll of seasoned Chicken Larb, Green Leaf Lettuce, Cabbage,
Carrot, Cucumber, Thai Basil, and Mint. Served with Sweet Chili Sauce (V, GF)
Pickled Daikon & Carrot Salad (VG, GF)
Sesame Ginger Noodle Salad (VG, GF)
Thai Watermelon Salad (VG, GF)

Forbidden Rice with Cilantro Shrimp \$18.00 per person

Forbidden Rice Salad with chilled Cilantro Shrimp (GF)
Steamed Edamame (VG, GF)
Fresh cut seasonal Fruit (VG, GF)

Hot Selections

Buffet minimum order for 10 Guests; 1 buffet selection per order

FLAVORS OF THE WORLD

Indian Buffet **\$18.50 per person**

Chicken Tikka Masala (GF)

Kachumber Salad (VG, GF)

Choose your sides:

Vegetable Tikka Masala (V, GF) or Aloo Gobi Curry (VG, GF)

Steamed Basmati Rice (VG, GF) or Biryani Basmati Rice (VG, GF)

Served with Raita (V, GF), Sweet and Spicy Chutney (VG, GF), and Grilled Naan (VG)

Acapulco Buffet **\$18.50 per person**

Choice of Chicken Fajitas, Pork Chile Verde, Beef Birria (GF), or Vegan Chile Verde (VG, GF)

Spanish Rice (VG, GF)

Refried Pinto Beans or Ranchero Pinto Beans (VG, GF)

Corn (VG, GF) or Flour Tortillas (VG)

Jicama, Red Onion, Tomato, Cucumber Salad with Chili-Lime dressing (VG, GF)

Crema, Smoked Chipotle Salsa, Salsa Verde (V, GF)

Flavors of Italy Buffet **\$18.50 per person**

Penne Pasta with Marinara Sauce (VG) or Alfredo Sauce (V)

Seasonal Sautéed Vegetables (VG)

Caesar Salad with Dressing on the side

Garlic Breadsticks (V)

Choose 1 Protein: Chicken Cacciatore (GF), Italian Sausage (GF),

Beef Meatballs, or Turkey Meatballs

Flavors of Morocco Buffet **\$22.00 per person**

Pomegranate Chicken (GF) or Beef Kebab (GF)

Vegetable Tagine (VG, GF)

Saffron Rice (VG, GF)

Spiced Moroccan Salad (VG, GF)

Spiced Pita Chips (V) and Zaalouk – Roasted Eggplant & Tomato Dip (VG, GF)

Pacific Islands Buffet **\$18.50 per person**

Chicken Adobo (GF) or Beef Bistek (GF)

Garlic Fried Rice (VG, GF) or Pancit with Chicken, Pork Sausage,

Vegetables and Rice Noodles (GF)

Lumpia - Vegetable (V) or Shanghai Beef

Asian Cucumber Salad with Red Onion, Tomato, and Sesame Seeds

in Hoisin Plum Sauce (VG, GF)

Served with Soy Sauce (VG, GF), Sriracha (VG, GF), and Sweet Chili Sauce (V, GF)

Hot Selections (Continued)

Buffet minimum order for 10 Guests; 1 buffet selection per order

Classic Comforts \$19.00 per person

Beef Pot Roast or Roasted Chicken Breast with Creamy Garlic Sauce
or Turkey Meatloaf

Garlic Mashed Yukon Gold Potatoes (GF)

Sautéed Green Beans (V, GF)

Triton Green Salad with Carrot, Cucumber, Tomato, Artichoke, Red Onion, Balsamic Vinaigrette (VG, GF)

Rolls and Butter (V)

Mandarin Buffet \$20.00 per person

Soy Ginger Chicken with Red & Green Bell Peppers, Celery and Onions
or Beef & Broccoli

Soy Ginger Tofu with Red & Green Bell Peppers, Celery and Onions (VG)

Stir-fried Vegetables (VG) or Asian Chopped Salad with Romaine, Iceberg lettuce, Red Cabbage, shredded Carrot, crispy
Wonton Strips, Mandarin Oranges, toasted Almonds, and Sesame Ginger Dressing (V)

Steamed Jasmine Rice (VG, GF) or Stir-Fried Noodles (V)

Pork Pot Stickers or Vegetable Pot Stickers (V)

Served with Soy Sauce (VG, GF), Sriracha (VG, GF), and Sweet Chili Sauce (V, GF)

GRILLS AND BARBEQUES

Backyard BBQ \$19.00 per person

Select 1 Entrée:

Beef Burger, Veggie Burger (V), Beef Hot Dog, Bacon
Wrapped Hot Dog, or BBQ Chicken Breast Sandwich.

Select 2 Sides:

Mixed Green Salad (VG, GF), Macaroni Salad (V), Potato
Salad (V, GF), Baked Beans (V, GF), House-made Seasoned
Potato Chips (VG, GF), Apple & Kale Coleslaw (V, GF), or
Penne Pasta Salad (V).

Served with Watermelon Wedges, Pickle Spears, Buns,
and Condiments

Pulled Pork Sandwiches \$18.50 per person

Carolina Pulled Pork with Coleslaw and Barbeque Sauce
on Brioche Bun

Scalloped Potato (V)

Braised Collard Greens with Ham (GF)

Triton Green Salad with Carrot, Cucumber, Tomato,
Artichoke, Red Onion, Balsamic Vinaigrette (VG, GF)

Grilled Tri-Tip \$23.00 per person

Marinated and grilled Tri-Tip with Chimichurri (GF)

Toasted Pine Nuts and Millet with Citrus Zest (VG, GF)

Roasted Brussels Sprouts with Shallots (VG, GF)

Charred Romaine Salad with Edamame, Carrot, English
Cucumber, Roma Tomato, and Edamame Vinaigrette (VG, GF)

San Diego BBQ \$22.00 per person

Select 1 Entrée:

BBQ Chicken Quarter (GF), BBQ Tri-tip (GF),

Peach Bourbon Glazed Baby Back Pork Ribs (GF), or

Grilled Portabella Mushrooms with Cowboy Caviar – Black
Beans, Bell Pepper, Tomato, Corn, & Cilantro (VG, GF).

Select 2 Sides:

Triton Green Salad (VG, GF), Macaroni Salad (V), Potato Salad
(V, GF), Baked Beans (V, GF), House-made Seasoned Potato
Chips (VG, GF), Apple & Kale Coleslaw (V, GF), or Penne Pasta
Salad (V).

Served with Hawaiian Rolls (V), Watermelon Wedges, and
Pickle Spears.

Hot Selections (Continued)

Buffet minimum order for 10 Guests; 1 buffet selection per order

CULINARY FAVORITES

Braised Beef Short Ribs \$26.00 per person

Braised Beef Short Ribs with Golden Raisin Demi-Glace

Mashed Potatoes (V, GF)

Garlic Haricots Verts (VG, GF)

Chipotle Caesar with Romaine, Baby Kale, Avocado, Corn, Tomato, Pepitas, and Chipotle Lime Caesar Dressing (GF)

Herb Roasted Salmon \$26.00 per person

Citrus and Herb Roasted Salmon with Citrus Beurre Blanc (GF)

Warm Orzo Pasta with Spinach, Mushrooms, Tomato, Fresh Garlic, Fontina Cheese (V)

Garlic Haricots Verts (VG, GF)

Spinach Salad with fresh Strawberry, Cucumber, Red Onion, Dried Cranberries, Almonds, and Red Wine Vinaigrette (VG, GF)

Creole Garlic Butter Shrimp \$23.00 per person

Sautéed Shrimp in Cajun Spiced Butter Sauce (GF)

Wild Rice Pilaf (VG)

Grilled Broccolini (VG, GF)

Caesar Salad with Romaine, Baby Kale, Roma Tomatoes, Parmesan, House-made Croutons, and Caesar Dressing

Chicken Shawarma \$19.50 per person

Tender Spiced Marinated Chicken (GF)

Warm Orzo Pasta with Spinach, Mushrooms, Tomato, Fresh Garlic, Fontina Cheese (V)

Grilled Vegetable Display (VG, GF)

Greek Salad with Artichoke Hearts, Feta, Garbanzo, Kalamata Olives, and Balsamic Vinaigrette (V, GF)

Chicken Piccata \$19.50 per person

Sautéed Chicken Breast with Lemon Caper Sauce

Cheesy Risotto (V, GF)

Grilled Broccolini with Olive Tapenade (VG, GF)

Triton Green Salad with Carrot, Cucumber, Tomato, Artichoke, Red Onion, Balsamic Vinaigrette (VG, GF)

Roasted Pork Tenderloin \$23.00 per person

Roasted Pork Tenderloin with Spiced Pineapple Chutney (GF)

Mashed Parsnips and Cauliflower (V, GF)

Citrus Glazed Spring Carrots (VG, GF)

Apple Walnut Salad with Mixed Greens, Cucumber, Red Grapes, and Apple Cider Vinaigrette (VG, GF)

Build Your Own Buffet

We recommend ordering for your full guest count; minimum 10.

BEEF

- Braised Beef Short Ribs** with Golden Raisin Demi-Glace \$17.50
- Flat Iron Steak** with Peppercorn Cream Sauce \$17.50 (GF)
- Grilled Tri-tip** with Chimichurri \$12.50 (GF)

PORK

- Grilled Pork Chops** with Jalapeño Apple Relish \$11.00 (GF)
- Roasted Pork Loin** with Spiced Pineapple Chutney \$11.00 (GF)
- Pork Chili Verde** \$10.50 (GF)

POULTRY

- Chicken Cacciatore** \$9.50 (GF)
- Chicken Panang Curry** \$8.50 (GF)
- Chicken Piccata** with Lemon Caper Sauce \$9.50
- Chicken Shawarma Kebab** \$10.50 (GF)
- Honey Pomegranate Glazed Chicken** \$9.50 (GF)
- Roasted Lemon Chicken Leg Quarters** \$9.50 (GF)
- Marsala Chicken** with Marsala Sauce and Mushrooms \$9.50
- Soy Ginger Chicken** with Red & Green Bell Peppers, Celery and Onions \$8.50 (GF)
- Turkey Meatloaf** with Tomato Glaze \$8.50
- Tuscan Chicken Breast** simmered in Parmesan Cream Sauce with Garlic, Spinach, and Tomatoes \$11.50 (GF)

FROM THE SEA

- Creole Garlic Butter Shrimp** \$12.50 (GF)
- Citrus and Herb Roasted Salmon** with Tarragon Cream Sauce or Citrus Beurre Blanc \$17.50
- Honey Chipotle Glazed Salmon** \$17.50 (GF)
- Honey Chipotle Glazed Shrimp** \$12.50 (GF)

FROM THE GARDEN

- Eggplant Involtini** Roasted Rolled Eggplant, filled with Ricotta and Spinach, baked in a rich Marinara Sauce, topped with Mozzarella Cheese. Serves 10. \$49.00 (V)
- Grilled Cauliflower** Apple Jalapeño Relish \$5.50 (VG, GF)
- Grilled King Oyster Mushroom** with Veracruz Sauce \$9.75 (VG, GF)
- Grilled Portabella Mushroom** topped with Cowboy Caviar (Black Beans, Bell Pepper, Tomato, Corn, and Cilantro) and finished with Balsamic Glaze \$8.00 (VG, GF)
- Herbed White Bean Lentil Cake** \$8.00 (VG, GF)
- Hominy & Chayote Chili Verde** \$6.75 (VG, GF)
- Mushroom and Potato Bourguignon** \$8.00 (VG, GF)
- Ratatouille** Eggplant, Bell Pepper, Onion, Squash, Mushroom, Tomato, Garlic and fresh Herbs \$5.75 (VG, GF)
- Roasted Tofu Steaks** with Spiced Pineapple Chutney \$6.50 (VG, GF)
- Soy Ginger Tofu** with Red & Green Bell Peppers, Celery and Onions \$6.75 (VG, GF)
- Tofu Panang Curry** \$7.00 (VG, GF)

Build Your Own Buffet

We recommend ordering for your full guest count; minimum 10.

VEGETABLES

- Braised Collard Greens** \$4.00 (V, GF)
- Braised Collard Greens with Ham** \$5.00 (GF)
- Citrus Glazed Spring Carrots** \$4.75 (VG, GF)
- Garlic Haricots Verts** \$4.50 (VG, GF)
- Grilled Broccolini with Olive Tapenade** \$4.75 (VG, GF)
- Roasted Asparagus** \$5.00 (VG, GF)
- Roasted Brussels Sprouts with Bacon** \$4.50 (GF)
- Roasted Brussels Sprouts with Golden Raisins** \$5.00 (VG, GF)
- Seasonal Vegetable Medley** \$4.50 (VG, GF)
- Soy Ginger Baby Bok Choy** \$4.50 (VG, GF)
- Stir Fry Vegetables** \$4.50 (VG)

GRAINS AND POTATOES

We recommend ordering for your full guest count; minimum 10.

- Mashed Sweet Potatoes, Yukon Gold Mashed Potatoes or Garlic Mashed Potatoes** \$4.25 (V, GF)
- Roasted Garlic Fingerling Potatoes** \$4.25 (VG, GF)
- Scalloped Potatoes** \$4.75 (V)
- Coconut Scented Jasmine Rice** \$4.00 (VG, GF)
- Saffron Rice** \$4.75 (V, GF)
- Spanish Red or Garlic Fried Rice** \$3.50 (V, GF)
- Steamed Brown or Jasmine Rice** \$3.50 (VG, GF)
- Toasted Pine Nuts and Millet with Citrus Zest** \$4.50 (VG, GF)
- Warm Orzo Pasta** \$4.75 (V)
- Wild Rice Pilaf** \$3.75 (VG)
- Butternut Squash Puree** \$4.50 (V, GF)
- Herb Grilled Polenta Cakes** \$5.00 (V, GF)
- Creamy Polenta** \$4.25 (V, GF)
- Cheesy Risotto** \$4.75 (V, GF)
- Braised Lentils** \$4.25 (VG, GF)
- Gourmet Macaroni & Cheese** \$4.75 (V)
- Stir Fry Noodles** \$4.25 (V)

Platters & Display Appetizers

ON DISPLAY – FOUNDATIONS

HDH Cheese Board \$5.00 per person (V)

An assortment of Domestic Cheeses, Grapes, fresh Berries, and Strawberry Balsamic Preserves. Served with Crackers, sliced Baguette and Crostini

HDH Antipasto Board \$5.00 per person

Italian Dry Salami, Prosciutto, Provolone Cheese, Grana Padano, Parmesan Crisps, Kalamata Olives, Roasted Baby Bell Peppers, House Pickled Giardiniera, Blistered Cherry Tomatoes, Artichoke Hearts, Marinated Red Onions, and Pepperoncini with Crackers, sliced Baguette, and Crostini

La Jolla Fresh Vegetable Board \$5.00 per person (VG, GF)

Baby Carrots, Asparagus, Romanesco, Broccolini, Sugar Snap Peas, Heirloom Cherry Tomatoes, Purple Cauliflower. With choice of Hummus (VG) or Ranch (V)

Grilled Vegetable Display \$4.00 per person (VG, GF)

Zucchini, Squash, Asparagus, Red Onion, Crimini Mushrooms, Rainbow Carrots, Baby Bell Peppers

Fruit Display \$4.25 per person (VG, GF)

Sliced Watermelon, Cantaloupe, Honeydew, Pineapple and Grapes

FOUNDATIONS - UPGRADES

UC San Diego Imported Cheese Board \$7.25 per person (V)

Port Salut, Tête de Moine, Camembert, Aged Gouda, Blue Cheese, Chèvre, Parmesan Crisps, Dried Apricots, Mixed Nuts, fresh Berries, Grapes, Pineapple-Plum Chutney, Strawberry Balsamic Preserves. Served with Crackers, sliced Baguette and Crostini

UC San Diego Charcuterie Board \$9.75 per person

Spanish Chorizo, Prosciutto, Dry Calabrese Salami, Chicken Liver Pâté, Prosciutto Crisps, Tête de Moine, Parmesan Crisps, Cornichons, Bacon Onion Jam, Roasted Castelvetrano Olives, Grapes, fresh Berries, and Mixed Nuts with Crackers, sliced Baguette, and Crostini

Seasonal Fruit Display

\$5.00 per person (VG, GF)

Strawberry, Blueberry, Raspberry, Blackberry, sliced Watermelon, Cantaloupe, Honeydew, Pineapple and Grapes with assorted seasonal Fruit



Grilled Vegetable Display

Platters & Display Appetizers

(Continued)

ON DISPLAY – FAVORITES

Flatbread Pizza \$25.00 each

Choice of Artichoke Pesto (V), Fig and Prosciutto, Italian Sausage, or Margherita (V).

10 servings

Warm Spinach, Artichoke & Cheese Dip \$5.00 per person (V)

With Crostini and grilled Naan

Mediterranean Spreads \$4.50 per person (V)

House-made Chickpea Hummus and Baba Ghanoush with crispy Pita Chips and Grilled Naan

Citrus & Fresh Herb Salmon Plank \$125.00 each (GF)

Serves 12

Avocado & Shiitake Mushroom Spring Rolls \$4.75 each

(VG, GF)

Rice Noodles, Green Leaf Lettuce, fresh Herbs, Avocado, Shiitake Mushrooms, Red Cabbage, Pickled Daikon & Carrot. Served with Sweet Chili Dipping Sauce. (V)

ON DISPLAY – BUDGET SMART

Fried Vegetable Spring Roll \$2.00 each (VG)

Chicken Satay \$3.00 each

With Peanut Sauce

Korean BBQ Wings \$2.50 each (GF)

Chicken Hot Wings \$2.50 each (GF)

Spanakopita \$3.00 each (V)

Southwestern Chipotle Meatballs \$2.50 per person

Beef Meatballs served in Chipotle Cream Sauce. 2 per serving

Vegetable Pot Sticker \$2.50 each (VG)

ON DISPLAY – FAVORITES

Lemongrass or Cilantro Shrimp \$5.00 (GF)

Two per serving

Potato and Chili Rajas Croquette \$3.50 each (V)

Baba Ghanoush Grilled Naan \$25.00 each (V)

With Smoked Baba Ghanoush, Harissa, and Chermoula Sauce. 8 Servings.

Build Your Own Bruschetta \$6.00 per person (V)

Crostini with a trio of Bruschetta toppings on the side: Portabella Mushroom, Tomato & Basil, and Grilled Vegetable



Citrus & Fresh Herb Salmon Plank

Platters & Display Appetizers (Continued)

ON DISPLAY – ELEVATE THE EXPERIENCE

Sushi Display \$180 each

50 pieces per Platter

Featuring Crunchy Roll, California Roll, Rainbow Roll, Spicy Tuna Roll (GF), and Vegetable Roll (VG). Served with Soy Sauce, Ginger, and Wasabi.

Selections may change based on availability.

50/50 Portabella Beef Slider \$4.50 each

May require staff

Peppered Beef Tenderloin Crostini \$4.00 each

Angus Beef Crusted with Cracked Black Peppercorn. Served on a Toasted Crostini with Horseradish Aioli and Arugula

Thai Marinated Grilled Shrimp \$4.25 each (GF)

Honey Chipotle Glazed Salmon \$125.00 each (GF)

Serves 12

Mini Caprese Skewer \$3.00 each (V)

With Grape Tomato, Mozzarella, fresh Basil and Balsamic Glaze

Arancini with Asparagus \$3.00 each (V)

With Red Pepper Sauce

Pomegranate Glazed Chicken Skewers \$4.25 each (GF)

Beets and Blue Cheese \$4.00 per person (V, GF)

Roasted Gold and Candy Cane Beets, whipped Blue Cheese, toasted Walnuts

Grilled Heirloom Tomato Display \$4.50 per person (VG, GF)

Topped with fresh Oregano and Basil, Extra Virgin Olive Oil, Sea Salt and cracked Black Pepper

Grilled Asparagus Caesar Style \$5.00 per person

Sprinkled with seasoned Panko Breadcrumbs, Caesar Dressing, and shaved Parmesan

Grilled Asparagus Platter \$4.50 per person (VG, GF)

Seasoned grilled Asparagus

Roasted Fennel & Orange Salad \$4.75 each (VG, GF)

Roasted Fennel and Leeks, fresh Orange, Frisée, Sambuca Glaze

Tray Passed Appetizers

Hot

GARDEN

Potato and Chili Rajas Croquette

\$3.50 each (GF)

Arancini with Asparagus \$3.00 each (V)

Served with Red Pepper Sauce

Baba Ghanoush over Grilled Naan

\$3.25 each (V)

With Baba Ghanoush, Harissa, and Chermoula Sauce

Vegetable Tagine Bouche \$3.75 each (V)

Traditional Vegetable Tagine in Puff Pastry

Butternut Squash Shooter \$3.75 each (V)

Served with a Parmesan Twist

LAND

Pomegranate Glazed Chicken Skewers

\$3.50 each (GF)

Crispy Rice Cake with Chicken Adobo

\$4.25 each (GF)

Seasoned Crispy Rice Cake with Filipino Style Chicken Adobo and Red Jalapeños

Vietnamese Meatball \$3.50 each

With Hoisin Glaze

50/50 Portabella Beef Slider \$4.25 each

SEA

Shrimp & Grits Arancini \$3.00 per person

Served with Red Eye Gravy on the side. 2 per person

Seared Scallop with Bacon Jam

\$6.00 each (GF)

Cold

GARDEN

Mini Caprese Skewer \$3.00 each (V, GF)

With Grape Tomato, Mozzarella, fresh Basil and Balsamic Glaze

Roasted Fennel & Orange Salad \$4.75 ea. (VG, GF)

Roasted Fennel and Leeks, fresh Orange, Frisée, Sambuca Glaze

Beet Poke on Taro Chip \$2.50 each (VG, GF)

LAND

Peppered Beef Tenderloin Crostini \$4.00 each

Angus Beef crusted with cracked Black Peppercorn Served on a toasted Crostini with Horseradish Aioli and Arugula

SEA

Lemongrass Shrimp \$5.00 per person (GF)

2 per serving

Cilantro Shrimp \$5.00 per person (GF)

2 per serving

Seared Ahi on Wonton Chip \$3.50 each

With Japanese Salsa and Wasabi Cream

Seared Ahi on Hot House Cucumber \$3.75 each

With Japanese Salsa and Wasabi Cream



Crispy Rice Cake with Chicken Adobo

Chef's Action Stations

Sliders Action Station \$17.50 per person

Select Two Sliders: Angus Beef, Turkey, Seared Ahi, BBQ Pulled Pork, 50/50 Portabella Beef, or Garbanzo Falafel (V). Served on Sadie Rose Brioche Bun and accompanied by Peppered Bacon, crispy Shallots, Oven Roasted Tomatoes, Pickled Persian Cucumbers, Baby Arugula, and Balsamic Marinated Onions. Served with Apple Kale Coleslaw and House-made Potato Chips.
One Chef required per 25 Guests.

Risotto Station \$15.50 per person (V)

Freshly made Risotto with Arborio Rice, Asparagus, Shiitake Mushrooms, Roma Tomatoes, and Scallions. Served with fresh Basil, grated Grana Padano Cheese, Peppered Bacon, Red Chili Flakes, and Sadie Rose Artisan Rolls. Upgrade to have the Risotto finished in a Parmesan Wheel \$5.00.
Add Smoked Chicken Breast \$4.75
or Lemon Garlic Shrimp \$5.75.
One Chef required per 50 Guests.

Poke Bowl Station \$13.50 per person

Guests build their own Poke Bowl
Select 2 Bases: Sushi Rice, Brown Sushi Rice, or Mixed Greens (VG, GF)
Select 2 Proteins: Ahi Tuna, Salmon (GF), or vegetarian Beet Poke (VG, GF)
Toppings include: Green Onion, Cucumber, Pickled Onions, Roasted Shiitake and Portabella Mushrooms, Avocado, Pickled Daikon & Carrot, Citrus Soy Sauce, Nori, Furikake (VG, GF), and Spicy Mayo (V, GF)
One Chef required per 25 Guests.

Pasta Action Station \$15.50 per person (V)

Choice of 2, each paired with a Sauce: Cavatappi, Penne, or Ravioli cooked with Onion, Garlic, Spinach, Tomato, Mushroom, and Asparagus. Served with Chipotle Cream, Heirloom Tomato, Pesto Cream, or Classic Alfredo Sauce. Accompanied by fresh Basil, shaved Parmesan, crushed Red Pepper, and Sadie Rose Artisan Rolls.
Add Smoked Chicken Breast \$5.00
or Lemon Garlic Shrimp \$6.00.
One Chef required per 25 Guests.

Paella Station (GF)

Choice of

Mixed: Chicken, Chorizo, Shrimp, and Crab
\$18.00 per person

Seafood & Chorizo: Squid, Shrimp, Clams, Mussels, and Chorizo
\$19.00 per person

Vegetable: Mushrooms, Bell Pepper, Peas, Asparagus, and Carrots (VG)
\$13.00 per person

One Chef required per 25 Guests.



Paella Station

Chef's Action Stations

(Continued)

Street Taco Action Station

\$14.00 per person (GF)

Authentic Street Tacos with warm Corn Tortillas, fresh Cilantro and Spanish Onions. Served with Black Bean White Corn Salad, House-made Pico de Gallo, Fire Roasted Salsa, Salsa Verde, Corn Tortilla Chips and fresh Limes.

Choice of 2: Blackened Mahi Mahi, Shrimp à la Plancha, Pork Adobada, Marinated Pollo Asada, Mushroom & Nopales (VG), or Carne Asada.

Two Chefs required per 50 Guests.

Yakitori Station \$13.50 per person

Grilled Marinated Skewers, Sticky Calrose Rice (VG, GF), and Asian Cucumber Tomato Salad (VG).

Served with Soy Sauce (VG, GF), Furikake, and Sriracha.

Choice of 2: Beef, Yuzu Miso Chicken Thigh (GF), or Yuzu Miso Portabella & Tofu (VG, GF).

3 skewers per person.

One Chef required per 25 Guests.

Bao Buns Station \$15.50 per person

Steamed Bao Buns with Spicy Mayo, Pickled Daikon & Carrot, and Pickled Cucumber.

Served with Seaweed Salad (VG, GF) and Sriracha.

Choice of 2: Hoisin Glazed Braised Pork Belly, Bulgogi Beef, Gochujang Chicken, or Yuzo Miso Portabella & Tofu (V).

One Chef required per 25 Guests.

Baja Ceviche Tostada Station

\$17.50 per person (GF)

Crispy Corn Tostada topped with your choice of Ceviche.

Accompanied by Pickled Jalapeño, Pickled Onion, fresh Cilantro, fresh Radish, Plantain Chips, Cholula and Tabasco Hot Sauce, and fresh Limes.

Choice of 2: Local Seasonal Fish Ceviche, Assorted Seafood Ceviche, or Mushroom Ceviche (VG)

One Chef required per 25 Guests.

Chef's Carving Stations

Requires Chef

Beef Tenderloin \$17.50 per person

Roasted Tenderloin of Beef (GF) with Blackberry Demi-Glace, Chimichurri (VG, GF), and Creamy Horseradish Sauce (V, GF). Served with Sadie Rose Rolls and Butter (V).

Grilled Tri-tip \$15.50 per person

Marinated and grilled Tri-tip (GF) with Mushroom Demi-Glace, Chimichurri (VG, GF), and Creamy Horseradish Sauce (V, GF). Served with Sadie Rose Rolls and Butter (V).

Cedar Plank Salmon \$17.50 per person

Citrus Herb Cedar Plank Salmon (GF) with a Citrus Beurre Blanc (V, GF) or Tomato Caper Sauce (VG, GF).

Served with Sadie Rose Rolls and Butter (V).

Bo Ssam (Pork) \$12.50 per person

Sugar and Salt cured Pork (GF) slow cooked and served with Gochujang (V, GF) and Hoisin Plum Sauce (V).

Served with Sticky Rice (VG, GF) and Butter Lettuce.

Grilled Lamb \$16.50 per person

Marinated and grilled Leg of Lamb (GF) with Mint Tzatziki Sauce (V, GF) and Spicy Chermoula (VG, GF).

Served with Sadie Rose Rolls and Butter (V).

Garden Bounty \$8.50 per person

Grilled Portabella, Carrots, Asparagus, and Corn, with Roasted Zucchini, Cauliflower, Yams, and Eggplant (VG, GF)

Served with Mint Tzatziki Sauce (V, GF), Chimichurri (VG, GF), and Spicy Chermoula (VG, GF)

Sips

INFUSED BEVERAGES

Approximately 15 servings per gallon

Infused Water \$20.00 per gallon

Flavors include Lemon Cucumber, Strawberry Basil, Lemon Ginger, and Citrus (Lemon-Lime)

Infused Iced Tea \$32.00 per gallon (VG)

Flavors include Peach Ginger, Raspberry Mint, and Lemon Ginger. Includes Fair Trade Sugar and lightly Sweetened with Agave

Infused Lemonade \$32.00 per gallon

Flavors include Strawberry, Mango Mint, and Watermelon

COLD

Approximately 15 servings per gallon

Filtered Water \$6.75 per gallon

Lemonade \$25.00 per gallon

Black Iced Tea \$25.00 per gallon

Teatulia Organic Black Iced Tea. Includes Fair Trade Sugar, Sweeteners and Lemon.

Ginger Green Iced Tea \$25.00 per gallon

Teatulia Organic Ginger Green Iced Tea. Includes Fair Trade Sugar and Sweeteners.

Hibiscus Berry Herbal Iced Tea

\$25.00 per gallon

Teatulia Organic Sweet Berry and Tangy Hibiscus Herbal Tea. Sweetened with organic Stevia. Caffeine-free.

Orange Juice \$35.00 per gallon

HOT

Approximately 15 servings per gallon

EcoGrounds Triton Blend Coffee or Decaf

\$34.00 per gallon

Rainforest Alliance Certified. Includes Fair Trade Sugar, Sweeteners and Half & Half.

Teatulia Hot Tea Assortment

\$34.00 per gallon

Organic Teas with Fair Trade Sugar, Sweeteners and Lemon

Hot Cocoa \$34.00 per gallon (V, GF)

With Marshmallows

Hot Mulled Cider \$34.00 per gallon (VG, GF)

SINGLE-SERVE

PATHWATER \$4.00 each

20 oz Purified Water in refillable aluminum bottle

Califia Farms Triple Shot Cold Brew \$4.50 each

10.5 oz

Gold Peak Sweet or Unsweetened Tea \$3.50 each

18.5 oz

ITO EN Jasmine or Green Tea \$3.50 each

16.9 oz

Coca-Cola Classics \$2.25 each

Assortment of Coca-Cola, Diet Coke, Sprite

Perrier Mineral Water Original \$2.75 each

San Pellegrino Sparkling Fruit Beverage \$2.75 each

Assorted Orange and Lemon Flavors

Simply Orange Pulp-Free \$3.50 each

11.5 oz

Simply Lemonade \$3.50 each

11.5 oz

Soy Milk \$3.50 each

8 oz

Vanilla Almond Milk \$3.50 each

8 oz

Sweets

PRICE PER PERSON

Chocolate Cherry Bread Pudding \$5.00 per person (V)
With Caramel Sauce and Cinnamon Whipped Cream

PRICE PER DOZEN

Mini French Desserts \$48.00 per dozen (V)
Lemon Vanilla Tart, White Chocolate Espresso, New York Cheesecake, White Chocolate Raspberry, Chocolate Fantasy

Mini Italian Desserts \$48.00 per dozen (V)
Tiramisu, Pistachio, White Chocolate Lemon Cone, White Chocolate Panna Cotta, Chocolate Hazelnut Crunch

Assorted Mini Cheesecakes \$48.00 per dozen (V)
New York, Triple Chocolate, Pumpkin, Mixed Berry, Crème Brûlée

Assorted Mousse Parfaits \$54.00 per dozen (V, GF)

Mini Red Velvet Whoopie Pie \$42.00 per dozen (V)

Assorted Macaron Sandwich Cookies \$33.00 per dozen (V, GF)
Traditional crispy Meringue Cookies with a sweet soft center

Biscotti \$23.00 per dozen (V)
House-made, twice-baked Italian biscuit
in Dark Chocolate-Dipped Almond Cranberry
and White Chocolate-Dipped Macadamia Nut Apricot

Chocolate Covered Strawberries \$33.00 per dozen (V)
Dipped in Dark Chocolate and drizzled with White Chocolate

Mini Raspberry Mousse Tarts \$49.00 per dozen (V)

Mini Caramel Ginger Profiterole \$39.00 per dozen (V)

Mini Mixed Berry or Apple Tartlet \$49.00 per dozen (V)



Sweets

PRICE PER DOZEN (continued)

Assorted Cookies \$19.75 per dozen (V)

Chocolate Chip, White Chocolate Macadamia, Oatmeal Raisin, Sugar Cookie and Double Chocolate Chip

Mini Cream Puffs \$39.00 per dozen (V)

Mini Butterscotch Blondies \$21.00 per dozen (V)

Mini S'mores Bars \$22.00 per dozen (V)

Graham Cracker Crust topped with rich Chocolate and mini-Marshmallows

Mini Tiramisu Bars \$22.00 per dozen (V)

Layers of White Cake soaked in Espresso and Marsala, filled with Mascarpone Custard, and topped with Chocolate shavings

Mini Pecan Bars \$22.00 per dozen (V)

Shortbread Crust, traditional Pecan Pie filling, and tons of Pecans

Mini Lemon Bars \$22.00 per dozen (V)

Shortbread Crust, sweet and tangy Lemon filling, and Confectioners' Sugar

Mini Apple or Strawberry Cobbler Bars

\$22.00 per dozen (V)

Shortbread with Apple Cinnamon or Strawberry Fruit filling and Cobbler topping

Mini Fudge Brownies \$19.00 per dozen (V)

Fudge Brownies \$29.00 per dozen (V)

Mini Meyer Lemon Tartlets \$49.00 per dozen (V)

Mini Apple Pies \$42.00 per dozen (V)

House-made with Cinnamon and Caramel

Extravaganza Cookies \$39.00 per dozen (V)

Chocolate Chunk or Oatmeal Raisin

Chef Josie's Energy Truffles \$26.00 per dozen (VG, GF)

Sweet bites made of toasted Almonds, Walnuts, and Coconut with Banana, vegan Chocolate Chips, and Dried Cranberries

Chef Josie's Energy Truffles

