

Breakfast & Break Snacks

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 \$31.00 per dozen (V)

Cheese Danish, Fruit Danish, Assorted Croissants, Apple Turnover

Assorted Mini Muffins \$25.00 per dozen (V)

Banana Nut, Lemon Poppy Seed, Blueberry, Double Chocolate

Assorted Scones \$28.00 per dozen (V)

Blueberry, Cranberry White Chocolate, Apple Cinnamon

Mini Butter Croissants \$30.00 per dozen (V)

FRESH AND FRUITY

Seasonal Fruit Display **\$5.25 per person** (VG, GF)

An Assortment of Seasonal Fruits, Berries and Melons. Chef's Seasonal Selections.

Fruit Display **\$4.75 per person** (VG, GF)

Sliced Watermelon, Cantaloupe, Honeydew, Pineapple, and Grapes

Assorted Seasonal Whole Fruit

\$1.50 each (VG, GF)

Energy Truffles **\$28.00 per dozen** (VG, GF)

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



Seasonal Fruit Display

Breakfast & Break Snacks

HOT CLASSICS

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

Scrambled Eggs \$4.25 per person (V, GF)
Served with Hot Sauce and Ketchup

Center Cut Bacon \$4.25 per person (GF)
2 pieces per serving

Turkey Sausage Links \$4.00 per person (GF)
2 pieces per serving

Vegan Sausage \$4.00 per person (GF)
1 patty per serving

Breakfast Potatoes \$3.50 per person (VG, GF)
Red Skin Breakfast Potatoes with Onion, Red & Green Bell Pepper

Bacon Breakfast Burrito \$9.50 each
Eggs, Yukon Gold Potatoes, Bacon, Red & Green Bell Peppers, Cheddar Cheese. Served with Hot Sauce. (Minimum 10, maximum 100)

Vegetarian Breakfast Burrito \$9.00 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 \$7.50 each
Egg, Cheese, Ham on a Biscuit. (Minimum 10, maximum 100)

Breakfast Bagel Sandwich \$7.25 each (V)
Everything Bagel, Garlic Herb Cream Cheese, Tomato, sliced Cucumber, Alfalfa Sprouts. Vegan Upon Request. (Minimum 10, maximum 100)

YOGURT AND MORE

Minimum order of 10 per item

NEW

Mexican Marinated Papaya \$5.25 each
Papaya, Cottage Cheese, Pepitas

Yogurt Parfait with Berries \$5.75 each (V, GF)
Vanilla Greek Yogurt, fresh Berries, Bob's Red Mill Granola

NEW

Assorted Chia Pudding \$5.75 each (VG, GF)
Prickly Pear, Mango, Lychee Berries, Strawberry & Guava, and Matcha. *Select three. Minimum 10.*

Individual FAGE Yogurt \$3.50 each (V, GF)
An Assortment of FAGE Greek Yogurt; flavors may include Pomegranate, Cherry, Strawberry, Blueberry, Honey

Hot Steel Cut Oatmeal \$6.00 per person (V)
With Brown Sugar, Honey, Dried Cranberries, toasted Almonds. Minimum 15.



Chia Pudding

Breakfast & Break Snacks

Continental Breakfast Buffets

Buffet minimum order for 15 Guests
One buffet selection per order. Priced per person

Sunrise Breakfast \$12.00

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

Shoreline Breakfast \$18.00

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)

NEW Montreal Breakfast \$20.00

Assorted Mini Quiche, Smoked Salmon with Bagels, Capers, Cream Cheese, sliced Red Onion, sliced Tomato, and Alfalfa Sprouts, and a Seasonal Fruit Display.

Hot Breakfast Buffets

Buffet minimum order for 15 Guests
One buffet selection per order

Triton Breakfast \$16.50

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 \$18.00

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 \$6.50 (GF)

Signature Stations

Minimum order of 20. These stations should not be ordered by themselves. They should be used to enhance a complete breakfast. Requires a Chef

Eggs Benedict Station \$6.50 per person

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

French Toast Station \$6.50 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

NEW Chilaquiles Station \$6.50 per person

Traditional Mexican breakfast with Crips Tortillas tossed in your choice of Salsa and served with Scrambled Eggs.

Choice of Fire Roasted Salsa or Salsa Verde
Self-Served Toppings: Cilantro, Queso Fresco, Avocado, Pickled Onions

ADDITIONAL OPTION:

Carne Asada \$6.50 (GF)
Pollo Asado \$4.50 (GF)

Breakfast & Break Snacks

A Memorable Morning

We recommend ordering for your full guest count
Minimum order of 15

NEW

Tortilla Espanola Station \$7.50 per person

Classic Spanish Egg Tortilla with Potatoes and Onions.

Self-Served Choice of Toppings: Chorizo, Mushrooms, Peppers, and Cheese

NEW

Spanish Chorizo Hash \$6.50 per person

Chorizo, Potato, Roasted Peppers, and Mushrooms.

NEW

Root Vegetable Hash \$4.50 per person

Seasonal Root Vegetables

Mini Quiche Assortment \$5.00 each (V)

Minimum 15. Please select two options:

Crab with Bacon

Green Chile and Chorizo

Bacon, Tomato and Gruyère Cheese

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

Vegetarian Egg Protein Bites (GF)

Eggs, Tomatoes, Spinach, and Gruyère Cheese

Garden Frittata \$6.50 per person (V, GF)

Eggs, Tomato, Yukon Gold Potato, Onion, Spinach, Mushroom, Parmesan, and Ricotta. Minimum 15 servings.

Vegan Frittata \$6.50 per person (VG, GF)

With Baby Spinach, oven-roasted Tomato, Crimini Mushroom, Onion, Garlic, Red Bell Pepper, and dairy-free Mozzarella. Minimum 10 servings

Avocado Crostini \$3.75 each (VG)

Fresh Avocado, sliced Radish, crispy Capers on a toasted Sadie Rose Baguette. Minimum 15.

Bagel and Smoked Salmon \$13.00 per person

Capers, Cream Cheese, sliced Red Onion, sliced Tomato, Alfalfa Sprouts. Minimum 15.

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 or contact a Catering Coordinator to help design your menu.



Avocado Crostini

Breakfast & Break Snacks

Snack Attack

BREAK PACKAGES

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

Playa Pacifica **\$9.50 per person**

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

The Del Mar **\$10.00 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 **\$5.25 per person (V)**

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

Dips & Chips Display **\$3.50 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 **\$3.00 per person (VG, GF)**

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

Snacks à la Carte

Price is per each item. Minimum order of 10 item.

Skinny Dipped Almonds Dark Chocolate **\$4.25 (V, GF)**

Individual 1.5 oz Bag

Assorted Bags of Chips **\$2.75 (V, GF)**

Deep River Kettle Chips. 2oz bags

Angie's BoomChickaPop Sea Salt Popcorn

\$3.75 (VG, GF)

Individual 0.6 oz bags of Popcorn

Whole Natural Almonds **\$3.75 (VG, GF)**

Individual 1 oz bags of Orchard Valley Whole Natural
Almonds

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

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

Granola Bars **\$2.75 (V)**

Almond Sweet & Salty and Crunchy Oats n' Honey

Enjoy Life Bars **\$5.00 (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 **\$3.50 (VG, GF)**

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

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

Organic dried Mangoes, vegan and gluten free

Soups and Salads

Green Salads

Minimum order of 10.

Triton Green Salad \$3.50 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 \$3.75 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 \$3.75 per person

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

Greek Salad \$3.75 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 \$5.25 per person (VG, GF)

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



Salad Enhancements

Priced per person. Minimum order of 10.

Grilled Garlic & Herb Marinated Tri-Tip

\$5.75 (GF)

Roasted Basil Chicken Breast \$5.25 (GF)

Grilled Cajun Seasoned Shrimp \$6.25 (GF)

Roasted Smoked Tofu \$4.00 (VG, GF)

We Suggest...

Fresh Baked Assorted Dinner Rolls \$19.00

12 Rolls served with Butter

Additional Dressing \$3.00

Soups and Salads

Hearty, Leafless & Grain Salads

Priced per person. Minimum order of 10.

Panzanella Salad \$4.25 (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

Quinoa and Beet Salad \$3.50 (VG, GF)

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

Not So Waldorf Salad \$4.75 (VG, GF)

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

Orzo Salad \$4.25 (V)

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

Orange Scented Couscous Salad \$3.50 (VG)

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

Caprese Salad \$5.75 (V, GF)

Fresh Mozzarella, Basil, and Tomato with Balsamic Glaze

Asian Cucumber Salad \$3.25 (VG)

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

Granny Smith Apple & Kale Coleslaw \$3.75 (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

Signature Soups

Price per gallon. 16 Servings per Gallon

Tomato Bisque \$50.00 (V)

3-Bean Chili \$52.00 (VG, GF)

Butternut Squash Soup \$42.00 (VG, GF)

Parmesan Twists \$16.00 for 18 (V)

Elevated Selections

Buffet minimum order for 10 Guests; 1 buffet selection per order. These buffets meet the \$94 Dinner entertainment per diem.

Catch of the Day \$48.00

Pan Roasted Seasonal Catch (White Seabass, Black Cod, Swordfish, Ahi, Lingcod)
Pan Roasted Faux Tuna Filet (vegetarian option)
Sauce Vierge (French Caper/Tomato Salsa)
Risotto with Seasonal Vegetables, Herbs and Parmesan or Creamy Polenta
Fresh Haricots Verts with Citrus Poached Cherry Tomatoes
Shaved Fennel Salad

Steakhouse Buffet \$54.00

Chargrille Ribeye or Bavette Steak
Chargrilled Zucchini Steak (vegetarian option)
Peppercorn Cream Sauce or Béarnaise
Wedge Salad with Bleu Cheese Dressing, Crumbled Bacon, Pickled Onions and Toasted Pine Nuts

Choose your Sides:

Potato Au Gratin or Roasted Garlic Whipped Potatoes
Creamed Spinach or Grilled Asparagus
Truffle Mac & Cheese or Crab Mac & Cheese

Campestre Buffet \$52.00

Carved Leg of Lamb Roasted with Rosemary and Lemon
Carved Whole Cauliflower Roasted with Rosemary and Lemon (vegetarian option)
Chimichurri or Mint Demi Sauce
Citrus Glazed Spring Carrots
Seasonal Citrus, Arugula and Chickpea Salad

Choose your Side:

Sauteed Gnocchi alla Parisienne with Seasonal Vegetables,
Herb Roasted Fingerling Potatoes or Rice Pilaf

Braised Beef Short Ribs \$28.00 per person

Braised Beef Short Ribs with Golden Raisin Demi-Glace
Mashed Potatoes (V, GF)
Grilled Asparagus (VG, GF)
Panzanella Salad

Herb Roasted Salmon \$28.00 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)

Seasonal Buffets

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

WINTER (January, February, March)

Winter Classic Comfort Buffet \$26.00

Choice of Beef Stroganoff or Roasted Chicken with Sage Brown Butter
additional vegetarian entree option: Mushroom Stroganoff

Roasted Beet and Winter Vegetable Salad with Spinach, toasted Sunflower seeds, and Beet Vinaigrette
Bread Rolls and Butter

Choice of two sides:

Parsnip and Cauliflower Puree, Creamy Polenta with Roasted Garlic & Herbs, or Potatoes Au Gratin

SPRING (April, May, June)

Passage to Italy Buffet

Pasta Primavera (penne pasta, spring vegetables, spicy tomato sauce)

Risotto with Spring Peas & Parmesan

Caponata

Chicken Saltimbocca

Osso Bucco Stew

Cioppino

Panzanella Salad

SUMMER (July, August, September)

Moroccan Summer Nights Buffet

Roasted Chicken with Preserved Lemon

Sweet & Spicy Shrimp Tagine

Moroccan Beef Stew with Savory & Sweet Elements

Corn Marakesh

Basmati Rice Pilaf

Grilled Eggplant with Ras El Hanout Spice

Moroccan Summer Watermelon Salad (pistachios, mint, cucumbers, red onion)

FALL (October, November, December)

Acapulco Buffet

Roasted Chicken Enmoladas

Roasted Mushroom Enmoladas (vegetarian option)

Chile en Nogada with Ground Beef or Mushrooms (Vegan)

Calabacitas

Cilantro Rice

Sopa de Tortilla (Build your own)

Ensalada de Calabaza (roasted squash, persimmons, arugula, pomegranate, pepita-cilantro dressing)

Flavors of the World

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

Indian Buffet \$20.00 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 \$20.00 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)

Cucumber Salad with Chili-Lime dressing (VG, GF)

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

Italian Buffet \$20.00 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

Pacific Islands Buffet \$20.00 per person

Chicken Adobo (GF) or Beef Bistek (GF)

Garlic Fried Rice (VG, GF) or Stir-Fried Vegetable Pancit (VG, GF)

Vegetable Lumpia (V)

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

Mandarin Buffet \$21.00 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)

Moroccan 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)

Classic Comforts \$20.00 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 and Balsamic Vinaigrette (V, GF) Pita Chips (V) and Hummus (VG)

Salad with Carrot, Cucumber, Tomato, Artichoke, Red Onion, Balsamic Vinaigrette (VG, GF) Rolls and Butter (V)

Chilled Selections

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

Skirt Steak \$23.50 per person

Chilled Marinated Skirt Steak (GF), Caesar Salad
Orange Scented Couscous Salad with fresh Parsley, Scallions,
Golden Raisins, and Pine Nuts (VG)
Fresh Cut Seasonal Fruit (VG, GF)

Citrus & Herb Salmon \$23.50 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 \$19.00 per person

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

BBQs

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

San Diego BBQ \$24.00 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.

Backyard BBQ \$20.50 per person

Select 1 Entrée:

Beef Burger, Veggie Burger (V) 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

Platters & Display Appetizers

ON DISPLAY – FOUNDATIONS

HDH Cheese Board \$5.50 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 \$5.25 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 \$5.25 per person (VG, GF)

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

Grilled Vegetable Display \$4.25 per person (VG, GF)

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

Grilled Vegetable Display



FOUNDATIONS - UPGRADES

UC San Diego Imported Cheese Board \$7.50 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

\$5.25 per person (VG, GF)

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

Platters & Display Appetizers

ON DISPLAY – FAVORITES

Warm Spinach, Artichoke & Cheese Dip

\$5.25 per person (V)

With Crostini and grilled Naan

Mediterranean Spreads **\$4.75 per person (V)**

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

Citrus & Fresh Herb Salmon Plank

\$135.00 each (GF)

Serves 12

Avocado & Shiitake Mushroom Spring Rolls

\$5.00 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)

Korean BBQ Wings **\$3.00 each (GF)**

Lemongrass or Cilantro Shrimp **\$5.25 (GF)**

Two per serving

Bruschetta Trio **\$4.50 per person (V)**

Crostini with a trio of Bruschetta toppings: Portabella Mushroom, Tomato & Basil, and Grilled Vegetables

Peppered Beef Tenderloin Crostini **\$4.00 each**

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

ON DISPLAY – BUDGET SMART

Fried Vegetable Spring Roll **\$2.25 each (VG)**

Chicken Satay **\$3.50 each**

With Peanut Sauce

Chicken Hot Wings **\$2.75 each (GF)**

Spanakopita **\$3.25 each (V)**

Southwestern Chipotle Meatballs

\$2.75 per person

Beef Meatballs served in Chipotle Cream Sauce.
2 per serving

Vegetable Pot Sticker **\$2.75 each (VG)**



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.

All Beef Slider \$4.50 each

Grilled Onions, pickles, secret sauce, on a soft Hawaiian bun.

May require staff

Thai Marinated Grilled Shrimp \$4.50 each (GF)

Honey Chipotle Glazed Salmon \$135.00 each (GF)

Serves 12

Mini Caprese Skewer \$3.25 each (V)

With Grape Tomato, Mozzarella, fresh Basil and Balsamic Glaze

Arancini with Asparagus \$3.25 each (V)

With Red Pepper Sauce

Pomegranate Glazed Chicken Skewers \$4.50 each (GF)

Grilled Heirloom Tomato and Shaved Fennel Display \$4.75 per person (VG, GF)

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

Grilled Asparagus Caesar Style \$5.25 per person

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

Tray Passed & Small Bite Appetizers

Minimum order of 10 per item. 2-3 total selections recommended. Additional servers and chefs required for this service style.

Hot

GARDEN

Arancini with Asparagus \$3.25 each (V)

Served with Red Pepper Sauce

Vegetable Tagine Bouche \$3.75 each (V)

Traditional Vegetable Tagine in Puff Pastry

LAND

Pomegranate Glazed Chicken Skewers

\$4.50 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 \$3.75 each

With Hoisin Glaze

All-Beef Slider \$4.50 each

Grilled onions, pickles, secret sauce, on a soft Hawaiian bun.

SEA

Shrimp & Grits Arancini \$3.25 per person

Served with Red Eye Gravy on the side. 1 per person

Seared Scallop with Bacon Jam

\$6.00 each (GF)

Cold

GARDEN

Mini Caprese Skewer \$3.25 each (V, GF)

With Grape Tomato, Mozzarella, fresh Basil and Balsamic Glaze

Beet Poke on Taro Chip \$2.75 each (VG, GF)

LAND

Peppered Beef Tenderloin Crostini \$4.25 each

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

SEA

Lemongrass Shrimp \$5.25 per person (GF)

2 per serving

Cilantro Shrimp \$5.25 per person (GF)

2 per serving

Seared Ahi on Wonton Chip \$3.75 each

With Japanese Salsa and Wasabi Cream

Seared Ahi on Hot House Cucumber \$4.00 each

With Japanese Salsa and Wasabi Cream



Crispy Rice Cake with Chicken Adobo

Chef's Action Stations

Minimum order of 50. These stations should not be ordered by themselves. They are designed to enhance a buffet or function with multiple stations. Requires additional Chef.

Sliders Action Station \$18.50 per person

Select Two Sliders: Angus Beef, Turkey, Seared Ahi, BBQ Pulled Pork, 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.

Risotto Station \$16.00 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.

Poke Bowl Station \$14.00 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)



Paella Station

Chef's Action Stations

(Continued)

Street Taco Action Station

\$16.00 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.

Yakitori Station **\$14.25 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.

Paella Station (GF)

Fresh Paella with Saffron Rice

Choice of:

Mixed: Chicken, Chorizo, Shrimp, and Crab

\$19.00 per person

Seafood & Chorizo: Squid, Shrimp, Clams, Mussels, and Chorizo **\$20.00 per person**

Vegetable: Mushrooms, Bell Pepper, Peas, Asparagus, and Carrots (VG) **\$14.00 per person**

Chef's Carving Stations

Requires Chef

Beef Tenderloin **\$18.00 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 **\$16.25 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 **\$18.00 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).

Grilled Lamb **\$17.00 per person**

Marinated and grilled Leg of Lamb (GF) and Lamb Belly with Mint Tzatziki Sauce (V, GF) and Spicy Chermoula (VG, GF). Served with Sadie Rose Rolls and Butter (V).

Garden Bounty **\$9.00 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 and Sweets

Sips

INFUSED BEVERAGES

Approximately 15 servings per gallon

Infused Water \$21.00 per gallon

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

Infused Iced Tea \$33.00 per gallon (VG)

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

Infused Lemonade \$33.00 per gallon

Flavors include Strawberry, Mango Mint, and Watermelon

COLD

Approximately 15 servings per gallon

Filtered Water \$7.00 per gallon

Lemonade \$26.00 per gallon

Black Iced Tea \$26.00 per gallon

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

Ginger Green Iced Tea \$26.00 per gallon

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

Pomegranate Green Iced Tea \$26.00 per gallon

Teatulia Organic Pomegranate Green Iced Tea. Sweetened with organic Stevia.

Orange Juice \$37.00 per gallon

HOT

Approximately 15 servings per gallon

EcoGrounds Triton Blend Coffee or Decaf

\$37.00 per gallon

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

Teatulia Hot Tea Assortment

\$37.00 per gallon

Organic Teas with Fair Trade Sugar, Sweeteners and Lemon

Hot Cocoa \$36.00 per gallon (V, GF)

With Marshmallows

Hot Mulled Cider \$36.00 per gallon (VG, GF)

SINGLE-SERVE

PATHWATER \$4.50 each

20 oz Purified Water in refillable aluminum bottle

Cold Brew Coffee \$4.50 each

10.5 oz

Gold Peak Sweet or Unsweetened Tea \$3.75 each

18.5 oz

ITO EN Jasmine or Green Tea \$3.75 each

16.9 oz

Coca-Cola Classics \$2.50 each

Assortment of Coca-Cola, Diet Coke, Sprite

San Pellegrino Sparkling Water \$3.00 each

San Pellegrino Sparkling Fruit Beverage \$3.00 each

Assorted Orange and Lemon Flavors

Simply Orange Pulp-Free \$3.75 each

11.5 oz

Simply Lemonade \$3.50 each

11.5 oz

Sweets

PRICE PER PERSON

Chocolate Cherry Bread Pudding \$5.25 per person (V)
With Caramel Sauce and Cinnamon Whipped Cream

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

PRICE PER DOZEN

Mini French Desserts \$52.00 per dozen (V)
Raspberry Chocolate Cone, Opera Cake, White Chocolate Covered Cream Puff, Chocolate Ganache, White Chocolate Lemon Mousse

Mini Italian Desserts \$52.00 per dozen (V)
Tiramisu, Pistachio, White Chocolate Lemon Cone, White Chocolate Panna Cotta, Chocolate Hazelnut Crunch

Assorted Mini Cheesecakes \$52.00 per dozen (V)
New York, Triple Chocolate, Pumpkin, Mixed Berry, Crème Brûlée

Assorted Mousse Parfaits \$57.00 per dozen (V, GF)

Mini Red Velvet Whoopie Pie \$44.00 per dozen (V)

Assorted Macaron Sandwich Cookies \$35.00 per dozen (V, GF)
Traditional crispy Meringue Cookies with a sweet soft center

Biscotti \$25.00 per dozen (V)
House-made, twice-baked Italian biscuit
in Dark Chocolate-Dipped Almond Cranberry
and White Chocolate-Dipped Macadamia Nut Apricot



Sweets

PRICE PER DOZEN (continued)

Assorted Cookies \$25.00 per dozen (V)

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

Mini Cream Puffs \$45.00 per dozen (V)

Mini S'mores Bars \$25.00 per dozen (V)

Graham Cracker Crust topped with rich Chocolate and mini-Marshmallows

Mini Tiramisu Bars \$25.00 per dozen (V)

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

Mini Pecan Bars \$25.00 per dozen (V)

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

Mini Lemon Bars \$25.00 per dozen (V)

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

Mini Apple or Strawberry Cobbler Bars

\$25.00 per dozen (V)

Shortbread with Apple Cinnamon or Strawberry Fruit filling and Cobbler topping

Mini Fudge Brownies \$25.00 per dozen (V)

Mini Apple Pies \$42.00 per dozen (V)

House-made with Cinnamon and Caramel

Energy Truffles \$28.00 per dozen (VG, GF)

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

