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# BANQUET MENU SELECTIONS

2026

*A San Diego icon since 1953*

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# BREAKFAST

## T&C PLATED BREAKFAST

Plated breakfasts includes basket of daily breakfast breads, fruit cup, Lavazza coffee, tea and orange juice service.

### SERVED

(Select One)

#### CLASSIC ALL AMERICAN

Cage Free Scrambled Eggs, Applewood Smoked Bacon, O'Brien Potatoes

#### THE GOLDEN TOAST

Cinnamon and Vanilla Brioche French Toast, Apple Chutney, Applewood Smoked Bacon

#### CRISPY PORK CARNITAS

Boracho Beans, Oaxaca Cheese, Caramelized Onion, Breakfast Potatoes, Ranchero Sauce

#### BRAISED SHORT RIB HASH

Mushrooms, Peppers, Roasted Tomatoes, Marbled Potatoes, Scrambled Eggs

#### HAM, BACON, LEEK BREAKFAST STRATA

Herb Stuffed Tomatoes, Roasted Potatoes with Fresh Herbs

#### CHIMICHURRI SKIRT STEAK AND EGGS

Fluffy Scrambled Eggs, Crisp Potatoes, Roasted Tomatoes

We are pleased to offer a variety of alternative breakfast meats to suit your dietary preferences.





## **T&C** **CONTINENTAL BREAKFASTS** **SUNNY STATE OF MIND**

**ORANGE JUICE**

**LAVAZZA REGULAR, DECAFFEINATED COFFEE & ASSORTED TEAS**

**FRESH SEASONAL SLICED FRUIT & BERRIES**

**OUR SELECTION OF BREAKFAST PASTRIES**

Including Danish, Croissants and Muffins  
Served with Butter and Assorted Fruit Preserves

## **STAY CLASSY!**

**ORANGE JUICE**

**LAVAZZA REGULAR, DECAFFEINATED COFFEE & ASSORTED TEAS**

**OUR SELECTION OF BREAKFAST PASTRIES**

Including Danish, Croissants and Muffins  
Served with Butter and Assorted Fruit Preserves

**SEASONAL FRUIT DISPLAY**

Orange Honey Glaze

**BAGELS & CREAM CHEESE**

**YOGURT PARFAITS**

Granola, Assorted Berries

# T&C BUFFET BREAKFASTS

## SUNRISE SURPRISE

ORANGE JUICE

LAVAZZA REGULAR, DECAFFEINATED COFFEE AND ASSORTED TEAS

FRESH SEASONAL SLICED FRUIT & BERRIES

OUR SELECTION OF BREAKFAST PASTRIES

Including Danish, Croissants and Muffins  
Served with Butter and Assorted Fruit Preserves

CAGE FREE SCRAMBLED EGGS

APPLEWOOD SMOKED BACON

O'BRIEN POTATOES

Pepper & Onion Medley



## MACK DADDY-O

ORANGE JUICE

LAVAZZA REGULAR, DECAFFEINATED COFFEE  
AND ASSORTED TEAS

OUR SELECTION OF BREAKFAST PASTRIES

Including Danish, Croissants and Muffins  
Served with Butter and Assorted Fruit Preserves

SEASONAL FRUIT DISPLAY

Orange Honey Glaze

### Select one from each category

#### Choice Of Egg

(Select one)

Scramble Florentine 

Fontina Cheese, Spinach,  
Marinated Tomato, Crème Fraiche

Spanish Scrambled Eggs 

Bacon, Peppers, Mushrooms, Green Onions,  
Manchego Cheese, Paprika

South of the Border Scramble

Chorizo, Bacon, Cheddar 

#### Choice of Meat

(Select one)

Chicken Apple Sausage

Applewood Smoked Bacon

Black Forrest Ham

Pork Sausage

Turkey Sausage


Canadian Bacon

#### Choice of Potato

(Select one)

Crispy Red B Potatoes     
Caramelized Onion and Fresh Herb




Potato Hash    
Mushrooms and Black Kale

Ranch Potatoes    
Peppers and Onions

Roasted Fingerling Potatoes     
Garlic Confit and Rosemary

#### Choice of Sweet

(Select one)

Steel Cut Oatmeal     
Brown Sugar, Raisins, Honey, Almonds,  
Dried Fruit

Cinnamon & Vanilla  
Brioche French Toast  
Apple Chutney, Whipped Butter,  
Warm Syrup

Belgian Waffles  
Berry Compote, Whipped Butter,  
Warm Syrup

Greek Yogurt Parfait   
Granola, Assorted Berries

# BREAKFAST ENHANCEMENTS

## OMELETS BY DESIGN

Smoked Bacon, Ham, Chicken Apple Sausage, Jack & Cheddar, Green Onions, Diced Tomatoes, Red Onion, Pickled Jalapenos, Asparagus, Fire-Roasted Peppers, Spinach, Mushrooms

Whole Eggs or Egg Whites

*Requires 1 Chef Attendant per 50 guests | \$200*

## PAPPALECCO ACAI BOWLS

Local Acai Sorbet, Peanut Butter, Bananas, Toasted Coconut, White & Dark Chocolate Chips, Fresh Berries, T&C Granola, Almonds

## BREAKFAST SANDWICHES

### Breakfast Wagyu Beef Slider

Brioche Slider Bun, Wagyu Burger, Shaved Ham, Fried Egg, Sharp Cheddar, Dijonaise

### Triple Pork Sandwich

English Muffin, Pulled Pork, Shaved Ham, Bacon, Fried Egg, Provolone

### Turkey Melt Croissant

Turkey Sausage, Spinach Egg White Frittata, Swiss Cheese

### Muffin to See Here

English Muffin, Egg, Canadian Bacon, American Cheese

## BREAKFAST BURRITOS

### The Anchorman

Scrambled Eggs, Smoked Bacon, Crispy Potatoes, Cheddar Cheese  
Wrapped in a Flour Tortilla

### The Dizzy Chorizy

Scrambled Eggs, Roasted Potatoes, Chorizo, Onions, Jack Cheese  
Wrapped in a Flour Tortilla

### The Machaca Mama

Scrambled Eggs, Beef Machaca, Tater Tots, Pepper Jack Cheese  
Wrapped in a Flour Tortilla

### The Braise of Glory

Scrambled Eggs, Potato Hash, Braised Short Ribs, Salsa, Oaxaca Cheese  
Wrapped in a Flour Tortilla

### The Beyond Burgandy

Egg Whites, Plant-based Crumbles, Sundried Tomatoes, Spinach  
Wrapped in a Spinach Wrap



## MORNING MEAT AND CHEESE BOARD

**A selection of cheese and meats to include:**

Boursin, Brie, Sharp Cheddar, Black Forrest Ham, Salami Tartufo, Prosciutto, Capicola

Served with Fig Jam, Stone Mustard, Herb Mayonnaise, Honey

## LOCAL BAGELS & LOX

Tomatoes, Cucumbers, Sliced Red Onions, Cream Cheese, Capers, Plain Bagels

## STEEL CUT OATS

Brown Sugar, Raisins, Honey, Almonds, Dried Fruit

## EGG BITES

Bacon and Cheddar

Spinach, Tomato and Cheese





## À LA CARTE

SEASONAL WHOLE FRUIT

INDIVIDUAL ASSORTED FRUIT YOGURTS

GRANOLA BARS

MARKET FRESH SEASONAL FRUIT & BERRIES

WHOLE GRAIN GRANOLA & YOGURT PARFAIT

TRAIL MIX (Packaged)

ASSORTED CANDY BARS

ICE CREAM BARS (packaged)

CHIPS/PRETZELS/POPCORN (packaged)

NUTS (Packaged)

HEALTHY ENERGY BOOST SHOT 

COTTAGE CHEESE & PINEAPPLE 

Toasted Coconut, Agave

SELECTION OF BOXED COLD CEREALS

Milk, Non-Dairy Milk

HARD BOILED EGGS

## BAKERY SELECTIONS

### ASSORTED MINI DONUTS 🍩

### ASSORTED BAKED PASTRIES 🥞

Danish

Muffins

Croissants

### BAGELS & CREAM CHEESE 🥯

### ASSORTED FRESHLY BAKED COOKIES 🍪 🍪

### ASSORTED BARS 🍪 🍪

Fruit Oatmeal Bars

Lemon Bars

Pecan Bars

Magic Bars

### BREAKFAST BREADS 🥞 🍩

Zucchini Bread

Banana Nut Bread

Lemon Poppyseed Bread

Coffee Cake

### ASSORTED BLONDIES & FUDGE BROWNIES 🍪 🍪





## BEVERAGES

### COFFEE

Lavazza Regular, Decaffeinated Coffee & Assorted Teas

### JUICES

Orange, Cranberry, V-8®, Apple, Pineapple, Grapefruit

### SOFT DRINKS

### BOTTLED WATERS

### BOTTLED MANANALU WATER

Sustainable Aluminum Can

### BOTTLED TEAS

### SPORTS DRINKS

### ENERGY DRINKS

### BREWED ICED TEA

### LEMONADE

### CHEF'S SEASONAL INFUSED WATER

### STARBUCKS® BOTTLED FRAPPUCCINO®

# MORNING BREAKS

Pricing based on 30 minute service. 25 guest minimum required.

## PASTRY SHOP

COFFEE CAKE 🍴

MINI CROISSANTS 🍴

APPLE TURNOVERS 🍴

SEASONAL FRUIT SALAD 🍴 🌱

Agave Drizzle

## SUNRISE

WHOLE FRESH FRUIT 🍴 🌱

MINI GREEK YOGURT PARFAITS 🍴

House-made Whole Grain Granola, Assorted Berries

MINI BRAN MUFFINS 🍴

MINI BANANA NUT MUFFINS 🍴

## THE MRKT

ASSORTED BISCOTTI

MADELEINES

SCONES

LAVAZZA COFFEE, DECAFFEINATED COFFEE, TEAS

Flavored Syrups, Cinnamon, Cocoa,  
Cream, Nondairy Creamers, Sweetners

## T&C BREAK

MALASADAS 🍴

Cinnamon Sugar

BACON AND CHEDDAR EGG BITES 🌱

INDIVIDUAL BAGS OF SMOKED ALMONDS 🍴 🌱

ELIXIR INFUSION SHOTS 🍴

Bee Pollen

## MORNING BOOST

EVERYTHING BAGEL AVOCADO TOAST

BANANA NUT BREAD

ASSORTED KASHI GRANOLA BARS

MANDARIN TANGERINES

ASSORTED ENERGY DRINKS

STARBUCKS FRAPPUCINOS

## PACIFIC TRAIL

BUILD YOUR OWN TRAIL MIX

Deluxe Mixed Nuts, Mini Pretzels, M&Ms,  
Spicy Bar Mix, Dried Cranberries, Banana Chips,  
Coconut Shavings, Chocolate Chips, Goldfish Crackers,  
Yogurt-Covered Raisins



## AFTERNOON BREAKS

Pricing based on 30 minute service. 25 guest minimum required.

### SWEET & SAVORY 🍴

BAVARIAN SOFT PRETZELS, HOUSE-MADE CHIPS

ONION DIP, COUNTRY MUSTARD, BEER CHEESE FONDUE

PECAN BARS & BROWNIES 🍪

### DIPS & CHIPS 🍴 🌱

BABA GANOUSH, ROASTED RED PEPPER HUMMUS, SALSA, GUACAMOLE

WARM SPINACH & ARTICHOKE DIP

PITA CHIPS, NAAN, TORTILLA CHIPS

### GRILLED CHEESE BITES

SMOKED PORK LOIN AND SWISS

HAM AND BRIE

AMERICAN CHEESE AND TOMATO

TOMATO BISQUE SHOOTER

### 7TH INNING STRETCH

MINI CORN DOGS

Honey Mustard

SAN DIEGO PRETZEL BITES

Nacho Cheese

ROASTED SEA SALT PEANUTS, CRACKER JACK® CARAMEL POPCORN

ROOT BEER

### FARMER'S MARKET

LOCALLY SOURCED VEGETABLE CRUDITES 🌱 🍴

White Bean Hummus, Ranch

SKEWERED BABY CAPRESE BITES 🍴

HOUSE MADE POTATO CHIPS 🍴

Sea Salt, Truffle-Parmesan, Barbecue



## AFTERNOON BREAKS (CONT.)

Pricing based on 30 minute service. 25 guest minimum required.

### BARRIO BREAK

CUSTARD FILLED CINNAMON CHURROS

Dulce de Leche

MEXICAN WEDDING COOKIES

CHAMOY FRUIT CUPS 🌶️🍷

HOUSE MADE LIME TORTILLA CHIPS AND SALSA 🌶️🍷

### CIAO BELLA

CHARCUTERIE AND CHEESE BOARD

Olive Tapenade, Assorted Crackers, Crostini

FRIED RAVIOLIS

San Marzano Sauce

MINI CANNOLI

MINI PISTACHIO TARTS

### TRIXIE ICE CREAM

ASSORTED NOVELTY ICE CREAM BARS, POPSICLES, PALETAS,  
ICE CREAM SANDWICHES

FRESH BREWED LAVAZZA COFFEE, DECAFFEINATED COFFEE,  
ASSORTED TEAS

### COOKIE SANDWICH BREAK

CHOCOLATE CHIP COOKIE SANDWICHES

RED VELVET WHOOPIE PIES

FRENCH MACARON





# LUNCH



# PLATED LUNCHES

All lunches are served with soup or salad, entrée, dessert, artisan bread and iced tea.

## SOUPS & SALADS

(Select one)

### TOMATO BISQUE

Goat Cheese Crouton, Basil Oil

### BROCCOLI CHEDDAR

Broccoli Fritter, Chives

### POTATO LEEK

Pesto, Truffle Oil, Crispy Leeks

## ENTRÉES

(Select 1 entrée for group)

### USDA PRIME NEW YORK STEAK

Melted Leeks, Mashed Potatoes, Charred Broccolini, Thyme Roasted Carrots, Sauce Au Poivre

### PAN SEARED SALMON

Saffron Scented Rice, Romanesco, King Mushroom, Yuzu Butter Sauce, Tarragon Oil

### APPLE BRINED BONE IN PORK CHOP

Roasted Smashed Potatoes, Lacquered Carrots, Petite Green Beans, Brown Butter Almonds, Calvados Reduction

## DESSERTS

(Select one)

### SPICED CARROT CAKE

Cream Cheese Mousse, Pineapple Gel (contains nuts)

### TROPICAL COCONUT CHEESECAKE

Pineapple, Mango, Passionfruit Compote, Chantilly

### NEW ENGLAND CLAM CHOWDER

Bacon Relish

### SPINACH SALAD

Enoki Mushrooms, Diced Egg, Sliced Almonds, Shaved Red Onion, Sherry Vinaigrette

### BUTTER LETTUCE WEDGE

Roasted Tomatoes, Parmesan Crisp, Bermuda Onions, Lemon Garlic Dressing

### LEMON & ROSEMARY CHICKEN PAILLARD

Mushroom Risotto, Asparagus, Roasted Vine Ripe Tomato, Lemon, Dijon Butter Sauce

### 12 HOUR BRAISED BEEF SHORT RIB

Sour Cream and Chive Whipped Potatoes, Crispy Brussel Sprouts, Roasted Tomatoes, Bordelaise Sauce

### FRESH LEMON TART

Lemon Curd, Raspberry, Toasted Meringue

### TRADITIONAL CHEESECAKE

Graham Crumble, Blueberry, Caramel

### CAPRESE SALAD

Bocconcini Mozzarella, Seasonal Tomatoes, Micro Basil, Red Onions, Balsamic Lacquer, White Balsamic Vinaigrette

### ORGANIC BABY FIELD LETTUCES

Petite Heirloom Tomatoes, Pickled Radishes, Shredded Carrots, Fresh House Herb Vinaigrette

### CHICKEN MARGHERITA WITH BUFFALO MOZZARELLA

Crispy Sundried Tomato Polenta, Asparagus, Braised Swiss Chard, Lemon Caper Cream

### BAKED EGGPLANT ROLLATINI

Orzo Risotto, Broccoli, Tomato Coulis, Olive Oil, Herbs

### GRILLED CAULIFLOWER STEAK

Red Quinoa, Roasted Tomatoes, Brussel Sprouts, Turmeric Vinaigrette

### CHOCOLATE FLOURLESS CAKE

Rich Chocolate Cake, Dark Chocolate Cream, Chocolate Shavings, Strawberry

### VEGAN CHOCOLATE FLOURLESS CAKE

Berry Sauce





## LUNCH BUFFETS

All buffets are served with iced tea. 60 min service duration.

### ARTISINAL DELI

**CREAMY CHICKEN AND VEGETABLE SOUP**

**CAVATAPPI PASTA SALAD** 🍴

Red Kidney Beans, Olives, Artichoke Hearts, Sundried Tomatoes, Shaved Red Onions, Fresh Herb Vinaigrette

**GARDEN SALAD** 🍴 🌱

Cucumbers, Tomatoes, Herbs, Champagne Vinaigrette

**DELI MEATS** 🍴

Sliced Roast Turkey, Honey Ham, Salami, Roast Beef

**DELI CHEESES** 🍴

Muenster, Cheddar, Swiss

**ACCOMPANIMENTS** 🍴

Leaf Lettuce, Sliced Tomatoes, Bermuda Onions, Dill Pickles, Pepperoncinis, Mayonnaise, Dijon Mustard

**FRESH BAKED ASSORTMENT OF WHOLE GRAIN, SOURDOUGH, RYE BREADS**

**KETTLE CHIPS**

**DESSERTS**

**ASSORTED COOKIES** 🍴

**BROWNIES** 🍴

### TASTE OF PROVENCE

**ARTICHOKE SALAD** 🍴 🌱

Roasted Tomatoes, Watercress, Hothouse Cucumbers

**QUINOA SALAD** 🍴 🌱

Radiccio, Roasted Fennel, Bell Pepper, Lemon Dressing

**ENTRÉES**

(Choice of two)

**HERB CHICKEN PAILLARD** 🍴

Picholine Olives, Tomatoes, Capers, Dijon Cream

**CREAMY TUSCAN SALMON** 🍴

Shaved Fennel Slaw, Melted Leeks, Tomatoes, Preserved Lemon Butter Sauce

**CHIANTI BRAISED SHORT RIB** 🍴

Roasted Mushrooms, Pearl Onion, Chianti Wine Reduction

**ROASTED EGGPLANT ROLLATINI** 🍴 🌱 🍴

Heirloom Tomatoes, Swiss Chard, San Marzano Tomatoes

**ACCOMPANIMENTS**

**CREAMY CAVATAPPI** 🍴

Asparagus, Mushrooms, Sundried Tomatoes, Tomato Basil Cream

**ROASTED SEASONAL VEGETABLES** 🍴

Balsamic Reduction

**CIABATTA DINNER ROLLS** 🍴

**DESSERTS**

**CANNOLIS** 🍴

**TIRAMISU** 🍴

### TAILGATE BBQ

**BBQ CHOPPED SALAD** 🍴 🌱

Romaine, Charred Corn, Cucumbers, Feta, Red Onions, Tomatoes, Avocado Ranch

**NICOISE POTATO SALAD** 🍴 🌱

Artichokes, Hard Boiled Eggs, Roasted Tomatoes, Green Beans, Olives, Herb Vinaigrette

**ENTRÉES**

(Choice of two)

**ROSEMARY MARINATED CHICKEN BREAST** 🍴

Charred Peppers, Fried Jalapenos, Bacon, Cajun Cream Sauce

**BBQ TRI TIP** 🍴

Bourbon BBQ Sauce, Grilled Scallions, Crisp Potato Wedge

**SMOKED BABY BACK RIBS** 🍴

Marinated Cabbage, White BBQ Aioli Drizzle

**VEGAN CHILI** 🍴 🌱

Ground Beyond "Meat", Pinto Beans, Stewed Tomatoes, Green Chile

**ACCOMPANIMENTS**

**CREAMED CORN** 🍴 🌱

**BROWN SUGAR & BACON BAKED BEANS** 🍴

**CORN MUFFINS** 🍴

**DESSERTS**

**MINI PECAN PIE** 🍴

**MINI APPLE PIE** 🍴

# LUNCH BUFFETS (CONT.)

All buffets are served with iced tea. 60 min service duration.

## RIKI TIKI

### ISLAND-STYLE MAC SALAD 🥗

Macaroni, Shredded Carrots, Scallions, Kewpie Mayo

### BIBB LETTUCE & LYCHEE 🥗

Boston Lettuce, Lychee Fruit, Roasted Pineapple, Daikon Sprouts, Passion Fruit Vinaigrette

## ENTRÉES

(Select two)

### CRISPY ORANGE CHICKEN 🍗

Roasted Peppers, Pearl Onions, White Sesame Seeds

### ASIAN BBQ PORK ROAST 🍖

Fermented Napa Cabbage, Edamame, Plum BBQ Sauce, Wonton Strips

### SHOYU GLAZED SALMON 🐟

Charred Broccoli Salad, Mango Relish, Sweet Yakitori Sauce

### CURRY TOFU 🍲

Green Curry, Coconut Milk, Opal Basil, Lemon Grass

## ACCOMPANIMENTS

### STEAMED JASMINE RICE 🍚

Furikake

### WOK CHARRED JULIENNE VEGETABLES 🥦

### KING'S HAWAIIAN ROLLS 🍞

## DESSERTS

### BUTTER MOCHI 🍡

### PINEAPPLE COCONUT PANNA COTTA 🍍

## TIME FOR SOME BAJA

### CILANTRO LIME COLESLAW 🥗

Toasted Pepitas

### MIXED GREEN SALAD 🥗

Hearts of Palm, Heirloom Tomatoes, Avocado, Queso Fresco, Cilantro Dressing

### TORTILLA CHIPS & MOLCAJETE SALSA 🌮

## ENTRÉES

(Select two)

### ACHIOTE ROASTED CHICKEN 🍗

Sautéed Tomatoes, Cilantro, Charred Jalapenos

### SEARED BEEF FAJITAS 🍖

Sautéed Bell Peppers, Onions

### CILANTRO MOJO PORK CARNITAS 🍖

### MUSHROOM AND CHEESE EMPANADA 🥟

Salsa, Chipotle Aioli

## ACCOMPANIMENTS

### WARM CORN & FLOUR TORTILLAS 🌮

### CILANTRO RICE 🍚

### BORACHO BEANS 🍲

Bacon, Pico De Gallo

## CONDIMENTS

Shredded Cabbage, Diced Tomatoes, Onions, Shredded Cheese, Shaved Radish, Pickled Jalapenos, Guacamole, Sour Cream

## DESSERTS

### CINNAMON CHURROS 🥞

Dulce De Leche

### SPICED POT DE CRÈME 🍮



## IT'S A WRAP!

### POTATO LEEK SOUP 🍲

Crispy Onion, Chives

### SPINACH & FRISEE SALAD 🥗

Walnuts, Cranberries, Braeburn Apples, White Balsamic Dressing

### ROASTED CAULIFLOWER SALAD 🥗

Chickpeas, Black Kale, Onion, Parsley, Lemon Dressing

### CAVATAPPI PASTA SALAD 🍝

Roasted Tomatoes, Carrots, Fresh Herbs, Italian Dressing

### GREEK CHICKEN WRAP 🌮

Cucumbers, Feta, Tomatoes, Shredded Lettuce, Hummus

### STEAK WRAP 🌮

Roasted Peppers, Onions, White Cheddar, Dijonnaise

### TURKEY WRAP 🌮

Sweet Chili Aioli, Provolone, Lettuce, Roasted Tomatoes

## ACCOMPANIMENTS

Dijon Mustard, Yellow Mustard, Chive Mayo

### SEA SALT POTATO CHIPS 🍟

## DESSERTS

### BROWNIES 🍫

### BLONDIES 🍪



## GRAB & GO

Lunches are “walking” lunches and are served in “to go” packaging.

## BOXED LUNCHES

Includes whole fruit, chef’s choice of individual salad, potato chips, choice of sandwich or wrap, chef’s choice dessert, choice of soft drink or bottled water.

## SANDWICHES

(Choice of up to 2 sandwiches or wraps)

### ROAST BEEF

Chipotle Aioli , Smoked Gouda, Tomato, Crisp Lettuce, Pretzel Bun

### HONEY BAKED HAM

New York Cheddar, Goat Cheese Tomato Jam, Crisp Lettuce, Tomato, Brioche Bun

### ROASTED TURKEY

Havarti, Arugula, Tomato, Avocado, Focaccia, Dijonnaise

## WRAPS

### CHICKEN CAESAR

Grilled Chicken Breast, Romaine, Shaved Parmesan, Garlic Aioli, Spinach Tortilla

### TURKEY CLUB

Smoked Turkey Breast, Applewood Bacon, Tomato, Red Leaf Lettuce, Basil Mayonnaise, Tortilla

### GRILLED STEAK

Roasted Peppers, Leaf Lettuce, Garlic Aioli, Crispy Shallots, Tortilla

### ROASTED VEGETABLE\*

Grilled Portabella, Roasted Red Peppers, Spinach, Sun Dried Tomatoes, Herb Goat Cheese, Spinach Tortilla

### MEDITERRANEAN\*

Romaine, Tomato, Cucumber, Kalamata, Feta, Hummus, Oregano Dressing





# RECEPTIONS

## HORS D'OEUVRES

Minimum 75 pieces per item.

Butler passed attendant fee at \$150, one attendant per 75 guests.

### COLD

**AHI POKE** 🌱  
Dynamite Sauce

**BAJA SHRIMP CEVICHE** 🌱  
Fresh Lime, Tortilla Crisp

**CURRY CHICKEN SALAD**  
Phyllo Cup

**DEVEILED EGGS** 🌱  
Caviar

**BABY RED POTATO** 🌱  
Boursin Cheese, Crisp Bacon

**TOMATO BRUSCHETTA** 🌱  
Heirloom Tomatoes, Mozzarella, Micro Basil

**ANTIPASTO SKEWER** 🌱 🌱  
Olives, Artichoke, Roasted Tomatoes, Bocconcini

**BRIE CHEESE & WALNUTS** 🌱  
Fig Jam, Toasted Crostini

**BUFFALO MOZZARELLA** 🌱  
Cherry Tomato, Pesto, Toasted Focaccia

**CRAB CROSTINI**  
Lemon Tarragon Aioli



## HORS D'OEUVRES

Minimum 75 pieces per item.

Butler passed attendant fee at \$150, one attendant per 75 guests.

### HOT

#### VEGETABLE SPRING ROLLS 🌿

Thai Sweet Chili

#### MINI BEAN BURRITOS 🌿

Molcajete Salsa

#### CHICKEN SAMOSA

Mango Chutney

#### LOBSTER CORN DOGS

Cajun Caper Aioli

#### BACON WRAPPED SHRIMP 🍷

Pineapple BBQ Sauce

#### CHICKEN SATAY 🍷

Mole

#### CRAB CAKE

Remolade

#### SPICY SAUSAGE CALZONE

San Marzano Tomato Sauce, Basil

#### QUINOA FALAFEL 🌿

Lemon Tahini

#### LAMB MEATBALLS

Tzatziki, Micro Herbs

#### COCONUT SHRIMP

Mango Chili Sauce

#### CLASSIC BEEF WELLINGTON

Tarragon Chimichurri

#### BEEF YAKITORI

Hoisin Glaze

#### PORK POTSTICKER

Sweet Chili Sauce





## SIGNATURE DISPLAYS

Prices are based on a 60 minute reception with a minimum guarantee of 30 people.  
Prices and selection subject to change.

### CALIFORNIA ARTISAN CHEESE GUILD

Selection of Fine Cheeses from the World-Famous Creameries of California's Coast  
Point Reyes Blue Cheese, Red Hawk Triple Cream, Point Reyes Gouda, Toma Cheese,  
Cowgirl Creamery Brie

Fig Jam, Local Honey

Crostini, Assorted Crackers, Baguette

### CALIFORNIA FARMERS MARKET CRUDITÉ

Heirloom Carrots, Celery, Cucumber, Jicama, Cauliflower, Cherry Tomatoes, Broccolini,  
Radishes, Peppers

Red Pepper Hummus, Grilled Onion Dip

### ANTIPASTO DISPLAY

Roasted Peppers, Balsamic Cipollini Onions, Artichoke Hearts, Cornichons,  
Cherry Peppers, Olives

Smoked Gouda, Feta Cheese, Bocconcini

Prosciutto, Mortadella, Bresaola

Whole Grain Mustard, Crostini, Assorted Crackers

### BRIE EN CROUTE

(serves 25 people)

Local Honey, Fig Jam

Sliced Baguette

### AMERICANA "SWEET"-CUTERIE

Assorted Fruit, Red Vines, Salted Pretzels, Donut Holes, Chocolate Wafers,  
Red Velvet Whoopie Pies, Marshmallows, Oreos, Vanilla Wafers, Hershey's Chocolate



## SIGNATURE DISPLAYS (CONT.)

Prices are based on a 60 minute reception with a minimum guarantee of 30 people. Prices and selection subject to change.

### SO. CAL SUSHI

Minimum of 3 pieces per person for a 30-minute reception. 100 piece minimum.

Minimum of 5 pieces per person for a 1-hour reception

*Add a Sushi Chef to create maki, nigiri, hands rolls and sashimi selections for \$375 per Sushi Chef*

### ROLLS 🍣

California Roll

Yellow Fin Tuna

Organic Veggie Roll

### SPECIAL SUSHI 🍣

Nigiri Combo

Assorted Fresh Slices of Fish on Hand

Fresh Cut Sashimi

Chef's Choice of Assorted Fresh Slices of Fish

Makizushi Roll

**ALL SERVED WITH:**

Pickled Ginger, Wasabi, Soy Sauce

# BUTCHER BLOCK

Pricing based on 60 minute service. Prices and selection subject to change. Chef attendant required per station at \$200 per attendant. One attendant per 100 guests.

## PRIME RIB OF BEEF 🍖

(Serves 30 people)

Au Jus, Creamed Horseradish, Potato Puree, Buttery Asparagus, French Rolls

## ROAST BEEF TENDERLOIN 🍖

(Serves 20 people)

Bearnaise, Roasted Fingerling Potatoes, Seasonal Vegetables, Sourdough Rolls

## BFF

(Serves 40 people)

Whole Asian Style Fried Local Sea Bass, Cucumber Namasu, Dynamite Sauce, Bao Buns

## BLACK PEPPER CRUSTED NEW YORK STRIP LOIN 🍖

(Serves 30 people)

Roasted Fingerling Potatoes, Roasted Petite Carrots, Red Wine Demi, Brioche Rolls

## WHOLE “LECHON” PIG ROAST

(Serves 40 people)

Hoisin Sauce, Pineapple Coleslaw, Island Macaroni Salad, Hawaiian Kings Roll

## ROSEMARY CRUSTED TURKEY

(Serves 25 people)

White Cheddar Scalloped Potatoes, Green Bean Casserole, Turkey Gravy, Rolls, Cranberry Chutney



# RECEPTION STATIONS

Stations are designed for 90 minutes and to be used as enhancement for receptions or in combination of three or more.

## STREET TACOS 🌮

(Select 2)

GRILLED CARNE ASADA

CHILI SMOKED CHICKEN

THELMA BEER BATTERED COD

CHIPOTLE PORTOBELLO MUSHROOMS 🍄

FRESH CORN TORTILLAS

## CONDIMENTS

Pico de Gallo, Roasted Tomato Salsa, Shaved Cabbage, Queso Fresco

## CRAFT PUB SLIDERS

Minimum 3 dozen per item | Served on slider buns

WAGYU

Onion Jam, Dijonnaise, Pickle Chip, Cheddar Cheese

GOCHUJANG FRIED CHICKEN

Savoy Slaw, Pickle, Gochujang Aioli, Jack Cheese

BBQ PULLED PORK

Cilantro, Jicama

QUINOA BLACK BEAN 🌱

Roasted Tomatoes, Onion Jam, Balsamic Reduction

CHICKEN PARMESAN

Roasted Romas, Buffalo Mozzarella

SNAP-O-RAZZO DAWG

Chiptole Crema, Pico de Gallo

RED WINE BRAISED SHORT RIB

Creamed Horseradish, Pickled Onions

## CHICKEN COUP

ZESTY BUFFALO WINGS 🌮

Charred Citrus, Red Hot Butter Sauce

CHIPOTLE BBQ WINGS 🌮

Green Onions, Crispy Onions

SWEET THAI CHILI WINGS 🌮

Sesame Seeds, Crushed Peanuts, Cilantro

GOCHUJANG CHICKEN WINGS

Tonkatsu Yogurt Dipping Sauce

## ACCOMPANIMENTS

Carrots, Celery Sticks, Chunky Blue Cheese Dressing, Buttermilk Ranch

## TIMES SQUARED PIZZA

Rustic 1/2 Sheet Pizzas (Choose 3)

MARGHERITA 🍄

BBQ CHICKEN

PEPPERONI

PESTO SHRIMP

TARTUFO FUNGI 🍄

## CONDIMENTS

Grated Parmesan, Chili Flakes

## CATALINA ON ICE 🌮

AGRUMATO SCENTED JUMBO SHRIMP

HERB MARINATED GREEN LIP MUSSELS

SNOW CRAB CLAWS

## CONDIMENTS

Mignonette, Horseradish Cocktail, Riki Tiki Hot Sauce, Roasted Pepper Tartar Sauce, Fresh Lemon



## RECEPTION STATIONS (CONT.)

Stations are designed for 90 minutes and to be used as enhancement for receptions or in combination of three or more.

### BYO ULTIMATE MAC N CHEESE

CRISPY SHREDDED PORK BELLY

BONE MARROW BRAISED SHORT RIB

Onion Straws, Shitake Mushrooms, Heirloom Cherry Tomatoes, Cherry Peppers, Scallions, Shaved Parmesan, Buttered Herbed Bread Crumbs

### PASTA BAR

CAVATAPPI

Spicy Sausage, Braised Fennel, Roasted Pepper, Tomato Basil

CHEESE TORTELLINI

Herb Roasted Chicken, Baby Spinach, Wild & Domestic Mushroom, Almond Cream Sauce

PENNE PASTA

Lemon-Garlic Rock Shrimp, Capers, Caramelized Onion, Romesco Sauce

### ACCOMPANIMENTS TO INCLUDE

Breadsticks, Parmesan, Olive Oil, Red Pepper Flakes, Black Pepper

### JUST “POKÉ” AROUND

AHI TUNA

LOMI LOMI SALMON

RICE WINE ROASTED RED BEETS

Sushi Rice, Brown Rice

### ACCOMPANIMENTS

Masago, Scallions, Cucumbers, Nori Strips, Wakame Salad, Edamame, Pickled Ginger, Wasabi, Gluten Free Poke Sauce, Sriracha Mayo, Furikake

### NUEVA LATINA ENSALADA & SALSA BAR

GUACAMOLE CART

Fresh Hass Avocados, Lime, Jalapeño, Onion, Sea Salt, Cilantro

WHITE CORN SALAD

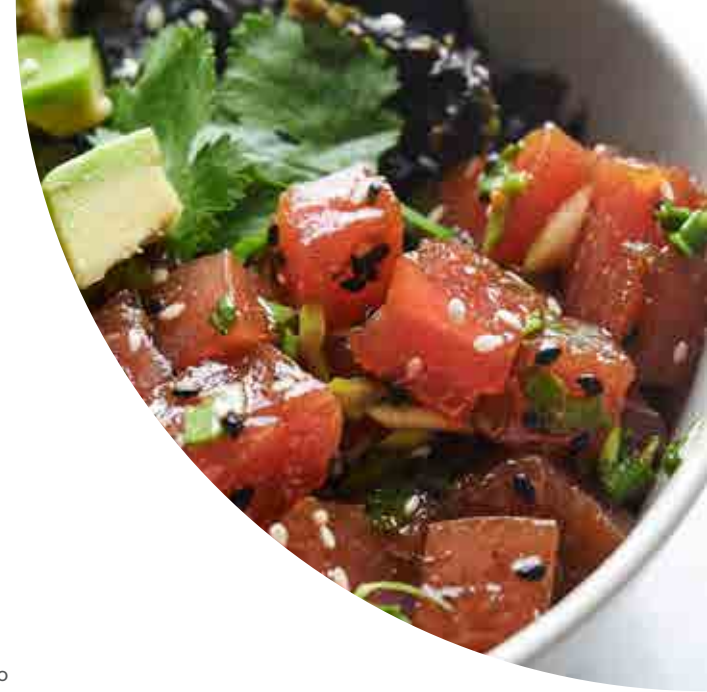
Tajin, Cilantro, Queso Fresco

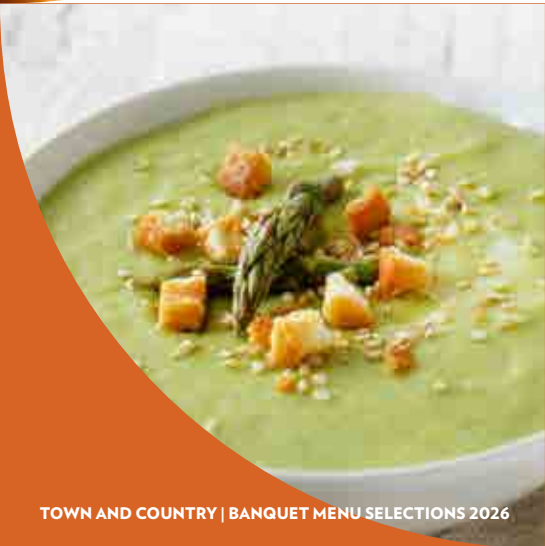
WATERMELON SALAD

Sliced Onion

Fire Roasted Tomato Salsa, Salsa Verde, Guajillo Salsa

Hecho en Casa Tortilla Chips





# DINNER

# PLATED DINNERS

Three course plated dinner includes a choice of soup or salad, entrée, dessert, artisan bread, Lavazza coffee, decaffeinated coffee and a selection of assorted teas.

Selection for first course must be identical for every guest. Alternating dessert include a \$5.00 per person surcharge. Split menus priced at the highest entrée selection prices and selection subject to change.

## SOUPS

### ASPARAGUS

Asparagus Fritters, Chives

### ROASTED BUTTERNUT SQUASH

Toasted Pepitas, Crème Fraiche, Sautéed Apple

## SALADS

### ORGANIC BABY FIELD LETTUCES

Petite Heirloom Tomatoes, Pickled Radishes,  
Shredded Carrots, House Herb Vinaigrette

### SPINACH SALAD

Enoki Mushrooms, Diced Egg, Sliced Almonds,  
Shaved Red Onions, Sherry Vinaigrette

## ENTRÉES

### FILET MIGNON

Truffle Parmesan Dauphinoise Potatoes,  
Carrot Wrapped Asparagus, Herb Crusted Tomatoes,  
Red Wine Reduction

### PEPPER CRUSTED NEW YORK SIRLOIN

Potato Puree, Thyme and Sea Salt Rainbow Carrots,  
Asparagus, Cognac Morel Sauce

## COMBINATIONS

### CHIANTI BRAISED SHORT RIB & PROVENCALE SHRIMP

Truffle Butter Broccoli, Whipped Potato,  
Balsamic Pickled Cipollini Onions, Chianti Demi,  
San Marzano Tomatoes

### BEEF TENDERLOIN & DAY BOAT SCALLOPS

Truffle Dauphinoise Potatoes, Carrot Wrapped Asparagus,  
Spinach, Tomatoes, Green Peppercorn Sauce,  
Roasted Shallot Butter

### SEARED AIRLINE CHICKEN AND SALMON

Roasted Garlic Mashed Potatoes, Braised Chard,  
Heirloom Carrots, Whole Grain Mustard Cream,  
Red Wine Demi

### LOBSTER BISQUE

Fleuron, Chive Cream

### VEGAN WHITE BEAN & SPINACH

Sweet Chiles

### SWEET GEM WEDGE

Cherry Tomatoes, English Cucumber,  
Fire Roasted Peppers, Goat Cheese,  
Lemon Garlic Dressing

### CAPRESE SALAD

Bocconcini Mozzarella, Seasonal Tomatoes, Micro Basil,  
Red Onions, Balsamic Lacquer, White Balsamic Vinaigrette

### PAN SEARED LOCAL CHILEAN SEABASS

Creamy Mascarpone Polenta, Wilted Spinach,  
Charred Broccolini, Tamarind Butter Sauce

### PAN ROASTED SALMON

Asparagus Risotto, Orange and Honey Petite Carrots,  
Haricot Verts, Tarragon Beurre Blanc

## VEGETARIAN OPTIONS

### ROASTED VEGETABLE WELLINGTON

Sweet Potato Puree, Charred Broccolini, Petite Carrots,  
Oven-Roasted Tomatoes, Tomato Coulis

### VEGETABLE NEAPOLITAN

Tomato Coulis, Mushroom Risotto, Basil Oil

### TORTILLA SOUP

Street Corn Relish, Cilantro Oil

### LOCAL GREENS

Wild Arugula, Baby Kale, Golden Raisins,  
Marcona Almonds, Curried Vinaigrette

### BRASIED SHORT RIB

Buttery Potato Mousseline, Baby Turnips, Romanesco,  
Red Wine Reduction

### ALL NATURAL CHICKEN BREAST

Garlic Smashed Potatoes, Braised Rainbow Chard,  
Wild Mushroom Sauce





## DESSERTS

### CHOCOLATE ESPRESSO TART

Chocolate Ganache, Espresso Cream, Berry Gel

### BANOFFEE

Banana Toffee Mousse, Flourless Chocolate Cake, Chocolate Sauce

### CHOCOLATE DECADENCE

Rich Chocolate Cake, Dark Chocolate Cream, Chocolate Shavings, Strawberry

### RASPBERRY MASCARPONE MOUSSE

Almond Vanilla Cake, Vanilla Chantilly, Berry Gel

### FRESH LEMON TART

Torched Meringue, Strawberry

### VEGAN CHOCOLATE FLOURLESS CAKE

Berry Gel (nut free)

# BUFFETS DINNERS

Buffet selections require a minimum of 50 guests. All buffets include Lavazza coffee, decaffeinated coffee and assorted teas. Maximum service of one and a half hours.

## TASTE OF ITALY

### SALADS

#### ARUGULA AND KALE SALAD 🌱

Roasted Tomatoes, Crisp Prosciutto, Roasted Beets, White Balsamic

#### PANZANELLA SALAD 🌱

Roasted Red Peppers, Roma Tomatoes, Capers, Red Onions

#### ANTIPASTO SALAD 🌱

Artichokes, Cherry Peppers, Salami, Pepperoncini, Kalamata Olives, Provolone, Oven Roasted Tomatoes, Herb Vinaigrette

### ENTRÉES

(Select 3)

#### TUSCAN VEGAN RIGATONI 🌱

Heirloom Teardrop Tomatoes, Torn Basil, Baby Spinach, Pesto Mushroom Sauce

#### GRILLED FLAT IRON STEAK 🌱

Mascarpone Polenta, Cippolini Onions, Cremini Mushrooms, Herb Jus

#### SALMON PUTTANESCA 🌱

Tomatoes, Artichokes, Caper Berries, Charred Lemon, Basil Oil

#### PAN SEARED NATURAL CHICKEN BREAST

Pancetta Orzo Pilaf, Preserved Lemon Caper Sauce

### ACCOMPANIMENTS

#### FOUR CHEESE RISOTTO 🌱

Parmesan, Mascarpone, Gruyere, Swiss, Truffle Oil

#### ROASTED ROOT VEGETABLES 🌱

Pesto, Garlic Confit

#### CIABATTA ROLLS

### DESSERTS

#### AMARETTI COFFEE TART

#### VANILLA BEAN PANNA COTTA 🌱

#### PISTACHIO CANNOLI

## SOUTH OF THE BORDER

### SALADS

#### TJ CAESAR SALAD

Hearts of Romaine, Shaved Parmesan, Herb Croutons, Toasted Pepitas, Classic Dressing

#### SHRIMP CEVICHE 🌱

Onions, Tomatoes, Avocado, Cucumbers, Jicama, Lime Tajin Vinaigrette

### ENTRÉES

(Select 3)

#### CUMIN AND CHILI CRUSTED MAHI MAHI 🌱

Modelo Cerveza Veracruz, Roasted Tomatoes, Pico De Gallo

#### CHIMICHURRI CRUSTED SIRLOIN 🌱

Roasted Jalapenos, Pearl Onions, Arbol Demi

#### MOJO PORK CARNITAS 🌱

Pickled Vegetables, Cilantro, Ancho Chile Sauce

#### ASADO CHICKEN BREAST 🌱

Mexican Street Corn Relish, Tequila Lime Crema

#### CHILE RELLENOS 🌱

Mild Chiles, Jack Cheesee

### ACCOMPANIMENTS

#### WARM CORN & FLOUR TORTILLAS

#### CILANTRO RICE 🌱

#### BORRACHO BEANS 🌱

### CONDIMENTS

Shredded Lettuce, Diced Tomatoes, Salsa Fresca, Roasted Salsa, Guacamole, Crema

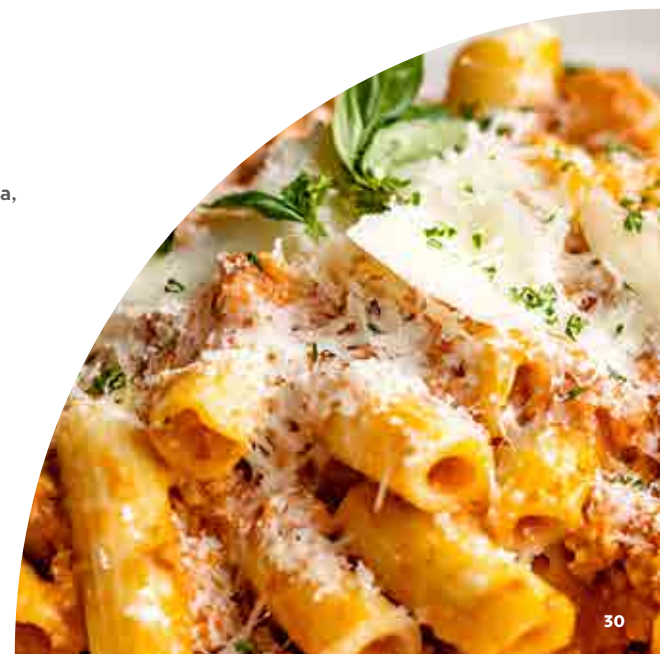
### DESSERTS

#### CINNAMON BUNUELOS

Chocolate Sauce

#### ABUELITA POT DE CRÈME 🌱

#### MINI DULCE CHEESECAKE



# BUFFETS DINNERS (CONT.)

Buffet selections require a minimum of 50 guests. All buffets include Lavazza coffee, decaffeinated coffee and assorted teas. Maximum service of one and a half hours.

## CALIFORNIA DREAMING

### STARTERS

#### SEAFOOD ON ICE 🍷

Jumbo Prawns, Snow Crab Claws, Oysters on the Half Shell, Mignonette, Cocktail Sauce, Lemons

#### NEW ENGLAND CLAM CHOWDER

Water Crackers, Chives, Tabasco

#### CALIFORNIA SALAD 🥗 🍷

Shaved Vegetables, Goat Cheese, Tear Drop Tomatoes, Herb Vinaigrette

#### GRILLED ASPARAGUS SALAD 🥗 🍷

Roasted Tomatoes, Hazelnut Vinaigrette

### ENTRÉES

#### PORCINI DUSTED SEARED ATLANTIC SALMON 🍷

Roasted Tomato Relish, Saffron Butter Sauce

#### GRILLED BEEF MEDALLIONS 🍷

Roasted Mushrooms, Potatoes, Wilted Greens, Peppercorn Sauce

#### PAN SEARED CHICKEN DIANE 🍷

Bacon, Pearl Onions, Classic Diane Sauce

### ACCOMPANIMENTS

#### THREE CHEESE POTATO DAUPHINOISE 🍷

#### CHARRED BROCCOLINI 🥗 🍷

Balsamic Tomato Relish

#### ARTISAN BREAD & BUTTER

### DESSERTS

#### LEMON TARTS

#### S'MORES BAR

#### STRAWBERRY PANNA COTTA 🍷

## SO CAL BBQ

Chef Attendant Required

### SALADS

#### ALL AMERICAN CHEF SALAD 🍷

Ham, Cheddar Cheese, Hard boiled Eggs, Olives, 1,000 Island Dressing

#### CLASSIC WEDGE SALAD 🍷

Bacon, Tomatoes, Blue Cheese, Ranch Dressing

#### GRILLED ASPARAGUS PLATTER 🍷

Pancetta, Crumbled Goat Cheese, Lemon Olive Oil

### ENTRÉES

#### CAJUN DUSTED BBQ JUMBO PRAWNS 🍷

White Cheddar Grits, Cognac Cajun Butter Sauce

#### SAGE ROASTED MARY'S CHICKEN

Crispy Onions, Roasted Brussels Sprouts, Creamy Chicken Gravy

#### SANTA MARIA-STYLE TRI TIP 🍷

Tillamook Cheddar Polenta, Red Eye BBQ Sauce

### ACCOMPANIMENTS

#### CHEDDAR & LEEK POTATO GRATIN 🥗 🍷

#### BUTTERY CORN ON THE COB 🥗 🍷

Whipped Butter, Chili Powder, Sea Salt

#### HOGS HEAD CHEESE COLLARD GREENS 🍷

Bacon, Mushroom, Garlic, Chili Flakes

#### JALAPENO CHEESE CORN BREAD

#### BUTTERMILK BISCUITS

Honey Butter

### DESSERTS

#### NUTELLA BANANA PUDDING 🍷

Whipped Cream

#### CHEESECAKE BARS

#### DULCE DE LECHE BROWNIES



## BAR

Bar minimum is \$500 per bar.  
If minimum is not met, a labor fee of \$200 will apply.

### WELL

WHEATLEY VODKA

FARMER'S ORGANIC GIN

MILAGRO SILVER TEQUILA

PELTON DE LA MUERTA MEZCAL

MOUNT GAY ECLIPSE RUM

BULLEIT BOURBON

DEWAR'S WHITE LABEL SCOTCH

### DELUXE

TITO'S VODKA

GRAY WHALE GIN

LALO TEQUILA

DOS HOMBRES MEZCAL

MOUNT GAY RUM

BUFFALO TRACE BOURBON

GLENFIDDICH 12 YEAR SCOTCH

REDEMPTION RYE WHISKEY

### PREMIUM

GREY GOOSE VODKA

HENDRICKS GIN

DON JULIO BLANCO TEQUILA

DOS HOMBRES MEZCAL

APPLETON SIGNATURE RUM

1792 SMALL BATCH BOURBON

BRUICHLADDICH CLASSIC SCOTCH

WHISTLEPIG PIGGYBACK WHISKEY

### BEER, WINE, NON-ALCOHOLIC BEVERAGES

DOMESTIC BEER

IMPORTED BEER

MICRO BREW BEER

HOUSE WINE

SOFT DRINKS

SPRING & MINERAL WATER



## BAR PACKAGES

Bar minimum is \$500.00 per event.  
If minimum is not met, a labor fee of \$200 will apply.

BEER/WINE (SOFT BAR)

WELL

DELUXE

PREMIUM





## WINE

### REDS

#### **Cabernet Sauvignon**

JOSH CELLARS

WILSON DANIELS ROUTESTOCK

#### **Pinot Noir**

JOSH CELLARS

DUCKHORN GOLDENEYE

#### **Merlot**

JOSH CELLARS

PROVENANCE

### WHITES

#### **Chardonnay**

JOSH CELLARS

LA CREMA RUSSIAN RIVER

#### **Sauvignon Blanc**

JOSH CELLARS

LOVEBLOCK TERLATO

#### **Pinot Grigio**

JOSH CELLARS

#### **Sparkling**

VILLA SANDI PROSECCO

MOET HENNESSY VEUVE CLICQUOT

# EVENT GUIDELINES

## FOOD & BEVERAGE

To ensure safety and compliance with state and local health regulations, all food and beverages must be consumed on premise and purchased solely through the Town and Country San Diego. We do not allow outside food or beverage to be provided in our event and banquet spaces by either clients or attendees with the exception of prearranged specialty cakes with a plating fee and wine/champagne with a corkage fee.

## PRICING, SERVICE CHARGE & STATE TAX

All menu pricing listed will be subject to 27% service charge. California state sales tax, currently 7.75%, is calculated on the total of all charges including service charge. Service charge and taxes are subject to increase without notice. Meeting room rental and miscellaneous charges may also be subject to the current service charge and applicable sales tax.

## EXPECTED NUMBER/GUARANTEES

To ensure proper and seamless execution of your events, all catering orders must be received with selections no later than 30 days prior to the start of the events. Signed Banquet Event orders must be received with signature 14 days, two weeks, prior to the start of the event with a reasonable expected number. A final confirmation of attendance or "guarantee" is required by noon, three (3) business days prior to the start of the first program function. If a guarantee is not received, the Resort will charge for the expected number of guests as indicated in the original Letter of Agreement. The number you guarantee is not subject to reduction. Final billing will be based on the greater number, guarantee or actual attendance. We will set for 3% over upon request.

## CHOICE MENU SELECTION

Chef will gladly accommodate up to a three-entrée selection, that would include the vegetarian option, for plated/choice meals.

### THE FOLLOWING WILL APPLY SHOULD YOU CHOOSE THIS OPTION:

- An exact count of each entrée must be provided by noon a minimum of (7) business days prior to your event date.
- If there is a price difference between entrées, the highest priced entrée will prevail for all entrées.
- Contact must provide one place card per guest indicating each selection.

Our printed menu selections are recommended suggestions; however, our team is happy to customize or modify existing banquet menus to meet your needs. Contracted food and beverage/ menu discounts and concessions do not apply to custom or modified menus.

## DISPLAYED FOOD/BUFFETS

Buffet and display items will be presented for a maximum of one hour (60 min) to one-and-one-half hours (90 min) – unless otherwise noted. Food Displays and/or Buffets offer specific quantities of food. Food Preparation is based on one serving per person and should be guaranteed for the total attendees. Additional servings may be purchased at appropriate prices.

## BUFFET MINIMUMS

A minimum of 25 guests is required for all buffet breakfast, break packages and lunches. With less than 25 guests a \$200 labor fee will apply. Dinner buffets for less than 50 guests, a labor fee of \$300 will apply.

## BAR

The Town and Country Resort will supply one bartender per 100 guests. Each bar is required to make \$500.00 in revenue in order to waive the bartender fee of \$200 per bar per event. Any additional bartenders requested beyond these guidelines is subject to the \$200 fee. It is our policy, in accordance with our liquor license, that beverages only be dispensed by certified Resort bartenders/employees. The Town and Country Resort reserves the right to request proper identification from any guests ordering alcoholic beverages. Alcoholic Beverage service may be denied to any guests who appear intoxicated or are underage. No outside alcoholic beverages/containers may be brought into an event by guests.

## SUSTAINABILITY & QUALITY COMMITMENT

The Town and Country Resort is proud to present the finest in local, seasonal products and sustainable proteins. Our menus have been created to include fresh, locally sourced and healthy choices. To ensure your event is executed to the highest level of perfection, we will use careful judgement on minimum quantities of food requested in accordance with guaranteed number of guests.

## DECORATIONS

All decorations must meet with the approval of the Resort and the San Diego Fire Marshal. Smoke or fog machines require dedicated fire watch secured through the Resort Security Department. The Resort will not permit the affixing of any items to the walls or ceiling of the rooms unless written approval is given by the event department.

## TIMING AND ROOM RESETS

The Resort schedules staff based on the agreed Event Orders submitted. If a room set is changed within 24 hours of the start of the function there will be a \$500 labor fee assessed. Changes to timing can incur extended shifts, any function time moved more than 30 mins prior to the agreed start or extended past the agreed end will incur a fee of \$300 per hour or fraction thereof.

## OUTDOOR FUNCTIONS, WEATHER, NOISE ORDINANCE

All outdoor functions and amplified music must conclude no later than 10:00 p.m. In accordance with the local city ordinances and the respect for other Resort guests, volume of events must be limited to 80db.

### WEATHER CALLS WILL BE MADE BY THE CLIENT UPON RECOMMENDATION OF THE EVENT MANAGER AND BANQUET MANAGER.

- Breakfast Functions: evening before by 8 p.m.
- Lunch Functions: by 8 a.m.
- Dinner Functions: by 2 p.m.

If the client is unavailable the decision will be made on the client's behalf in favor of moving indoors at a threshold of 40% chance of showers. Use of pool area for event space will incur a per event fee that includes the removal and reset of existing furniture, set up and teardown of banquet furniture and cleaning. No glass décor or service ware may be used in the pool area.

## NUTRITION SYMBOLS



VEGETARIAN



VEGAN



GLUTEN FREE



CONTAINS NUTS



NUT FREE