
PARK HYATT®

PARK HYATT AVIARA
MEETING & EVENT MENUS



Breakfast Buffets

Heartier breakfast options will nourish your attendees as they begin their day. Buffets presented with a beverage station of freshly brewed regular and decaffeinated coffee, assorted tea and herbal infusions and juices. Water available upon request. **Menus are designed and priced for groups of 50+ guests. Please contact your event manager for alternate menus should your party be less than 50 guests.*

AVIARA CONTINENTAL BREAKFAST

Freshly Squeezed Orange Juice, Grapefruit Juice, Chef's Juice of the Day

Selection of Seasonal Fruit and Berries

Peanut Butter and Jelly Chia Seed Pudding **VGN GF**

Greek Yogurt, House Made Granola

Aviara's Bakery Selection of Croissants, Nutella Pain Suisse, Apple Cheesecake Danish and Gluten Free Muffins

Assorted Sliced Breads and Gluten Free Bread, Sweet Butter, Honey and Fruit Preserves

\$56 Per Guest

AVIARA BREAKFAST BUFFET

Freshly Squeezed Orange Juice, Grapefruit Juice, Chef's Juice of the Day

Selection of Seasonal Sliced Fruits and berries

Spiced Pomegranate Almond Chia Seed Pudding **VGN GF**

Greek Yogurt and House Made Granola

Cage Free Scrambled Eggs

Breakfast Protein - Select Two Items of Your Choice

- Uncured, All-Natural Bacon
 - No Nitrate Natural Ham
 - Chicken Link Sausage
 - Pork Sausage
 - Turkey Bacon
 - Turkey Sausage
 - Soyrito
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Griddle Corner - Select One Item of Your Choice

- Cinnamon Swirled French Toast, Warm Berry Compote, Maple Syrup
 - Buttermilk Pancakes, Blueberry Compote, Warm Maple Syrup, Whipped Butter
 - Cheese Blintzes, Berry Coulis, Vanilla Sauce
 - Parisian French Toast, Sliced Baguette, Orange Custard, Strawberries, Whipped Cream, Maple Syrup
 - Breakfast Bread Pudding, Apple Compote, Vanilla Sauce, Caramel Sauce
 - Autumn Spiced French Toast, Pumpkin Anglaise, Graham Cracker Crumble
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Breakfast Potato - Select One Item of Your Choice

- Roasted Red Potatoes with Mushrooms and Chives
 - Hash Brown Potatoes
 - Bliss Potato Wedges, Griddled Onions, Bell Peppers
 - Roasted Sweet Potatoes, Peppers, Herbs
 - Roasted Seasonal Vegetables and Potatoes
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Aviara's Bakery of Butter and Chocolate Croissants

Assorted Sliced Breads and Gluten Free Bread, Sweet Butter,

Honey and Fruit Preserves

\$74 *Per Guest*

Prices are subject to 26% taxable service charge and current California sales tax of 7.75%. Final Meal Guarantees Due 7 Days Prior to Event. Fall/Winter October 1, 2023 - March 31, 2024. Menu pricing may change based on availability and market conditions.

Breakfast Enhancements

Additional specialty items are available to elevate the Continental and Aviara Breakfast Buffets. Enhancements are only sold as an addition to Breakfast Buffets, and the minimum order is equal to the guarantee for the meal. Quantities below the full guarantee – add \$6.00 per guest.

BREAKFAST SANDWICHES & BURRITOS

Select One or Two of the Following

Ham Biscuit

Shaved Black Forest Ham, Scrambled Eggs, Whole Grain Mustard,
Freshly Baked Biscuit

Canadian Bacon English Muffin

Canadian Bacon, Scrambled Eggs, California White Cheddar,
Toasted English Muffin

Vegetarian Croissant

Scrambled Eggs, Mushrooms, Spinach, Cheddar Cheese,
Croissant

Chorizo Breakfast Burrito

Scrambled Eggs, Bell Peppers, Chorizo with Roasted Salsa

Vegan Breakfast Burrito

Soyrizo, Bell Pepper, Mushroom, and Spinach Burrito

\$12 *Choice of One*

\$16 *Choice of Two*

GOURMET BAGEL SHOP

Select Two of the Following Minimum 30 Guests, Maximum 400
Guests **Requires 1 Chef / 100 Guests / \$300.00*

Smoked Salmon Bagel

Smoked Salmon, Tomato, Red Onions, Capers, Lemon Wedges

Turkey Bagel

Shaved Turkey, Cranberry Whipped Brie, Micro Arugula,

HOT CEREAL STATION

Steel Cut Irish Oatmeal

Toppings to Include: Hemp Heart, Flax Seed, Coconut
"Noatmeal", Golden Raisins, Chunky Apple Cinnamon Compote,
Toasted Almonds, Blueberries, Brown Sugar, Butter, Skim Milk,
Half & Half and Almond Milk

\$6 *Per Guest*

BAGELS & LOX

Smoked Salmon

Served with Fresh Bagels, Cream Cheese, Sliced Tomato, Capers
and Shaved Spanish Onions

\$18 *Per Guest*

Pomegranate Seeds

Ham Bagel

Shaved Black Forest Ham, Bacon, Spiced Tomato Jam, Grilled Onions, Watercress

Garden Bagel

Cucumber, Avocado Cream Cheese, Grilled Tomatillo, Pickled Red Onion, Watermelon Radish, Micro Cilantro, Everything Seasoning

Corned Beef Bagel

Corned Beef, Aviana Special Sauce, Sauerkraut, Gruyere Cheese

\$16 *Per Guest*

SPECIALTY EGG SELECTION

Select One of the Following

Traditional Eggs Benedict

Poached Egg, Canadian Bacon, Hollandaise Sauce

Eggs Florentine

Poached Eggs, Griddle Tomato, Spinach, Mornay Sauce

Egg White Frittata

Shiitake Mushrooms, Spinach, Tomatoes, Basil, Ricotta Cheese

Tofu Benedict

Soyrizo, Baby Spinach, Griddled Tomatoes, Roasted Tomato Salsa

\$14 *Per Guest*

ACTION EGG & OMELET STATION

**Requires One Chef / 100 Guests / \$300*

Cage Free Whole Eggs & Egg Whites

Natural Ham and Uncured Natural Bacon, Shrimp, Smoked Salmon, Aged Cheddar Cheese, Monterey Jack Cheese, Mushrooms, Tomatoes, Spinach, Bell Peppers, Onions and Scallions

\$22 *Per Guest*

INDIVIDUAL QUICHE

Select One of the Following

Egg White, Spinach and Tomato Quiche

Crab and Dill Quiche

Roasted Bell Pepper and Goat Cheese Quiche

Applewood Smoked Bacon and Mushroom Quiche

\$12 *Per Guest*

EUROPEAN FLAIR

An Array of Local Cold Cuts and California Cheese

Served with Sliced Cucumber, Bell Pepper, Tomato and Hard Boiled Eggs

\$16 *Per Guest*

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Brunch Buffet

The perfect combination of breakfast and lunch, ideal for later morning starts. **Menus are designed and priced for groups of 50+ guests. Please contact your event manager for alternate menus should your party be less than 50 guests.*

AVIARA BRUNCH BUFFET

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

Freshly Squeezed Orange Juice, Grapefruit Juice, Chef's Juice of the Day

Selection of Seasonal Sliced Fruit and Berries

Baskets of Freshly Baked Pastries, Butter and Chocolate Croissants, Cinnamon Rolls

Imported and Domestic Cheese Platter

Dried Fruit and Homemade Fruit Compotes, Selection of Rustic Breads

Cage Free Scrambled Eggs

Uncured all Natural Bacon and Country Sausage

Specialty Egg Selection - Select One Item of Your Choice

- Traditional Benedict - Poached Egg, Canadian Bacon, and Hollandaise Sauce
 - California Benedict - Poached Egg, Shaved Roasted Turkey, Avocado and Tomato Hollandaise
 - Eggs Florentine - Poached Eggs, Griddle Tomato, Spinach, Mornay Sauce
 - Soyrito, Bell Pepper, Mushroom, and Spinach Burrito
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Griddle Corner - Select One Item of Your Choice

- Cinnamon Swirled French Toast, Warm Berry Compote, Maple Syrup
 - Buttermilk Pancakes, Blueberry Compote, Warm Maple Syrup and Whipped Butter
 - Cheese Blintzes, Berry Coulis and Vanilla Sauce
 - Parisian French Toast, Sliced Baguette Soaked in Orange Flavored Custard Served with Strawberries, Whipped Cream and Maple Syrup
 - Breakfast Bread Pudding, Apple Compote, Vanilla and Caramel Sauces
 - Autumn Spiced French Toast, Pumpkin Anglaise, Graham Cracker Crust
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Specialty Salad Selection - Select Two Items of Your Choice

- Delicata, Butternut Squash, Turnips, Rainbow Chard, Pomegranate Seeds, Candied Pecans, Bourbon Maple Vinaigrette
- Roasted Orange Cauliflower, Brussels Sprouts, Red Onion, Crispy Pancetta, Cranberries, Sage Vinaigrette
- Grilled Chicken, Curry Aioli, Celery, Red Onion, Almonds, Green Grapes, Parsley
- Roasted Golden and Ruby Red Beets, Watercress, Roasted Shallot Dressing
- Organic Baby Greens, Roasted Pears, Caramelized Walnuts, Cider Vinegar Dressing

**May Substitute Salads for Gourmet Bagel Shop or European Flair (found under Breakfast Buffet Enhancement tab)*

Pastry Chef's Selection of Desserts to Include Lemon Blueberry Clafoutis, Fruit Galette and Carrot Bundt Cake (VG)

\$82 *Per Guest*

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Brunch Enhancements

Additional specialty items are available to elevate the Aviara Brunch Buffet. Enhancements are only sold as an addition to Brunch Buffet, and the minimum order is equal to the guarantee for the meal. Quantities below the full guarantee – add \$6.00 per guest.

SEASONAL ENTREES

Aviara Spiced Honey Roast Chicken Breast | \$12 Per Guest
Purple Kale, Butternut Squash Puree, Pomegranate Arils,
Bigarade Sauce

Herb Roasted Salmon | \$14 Per Guest
Tarragon Beurre Blanc, Delicata Squash, Kale

Natural Beef Tenderloin | \$16 Per Guest
Roasted Celery Crema, Sautéed Assorted Mushrooms,
Romanesco, Truffle Demi

Winter Vegetable Hash | \$7 Per Guest
Assorted Cruciferous Vegetables, Marinara Sauce

SEAFOOD DISPLAY ON CRUSHED ICE

Jumbo Prawns and Snow Crab Claws, Served with Cocktail and
Lemon-Tarragon Rémoulade Sauce

\$38 *Per Guest*

ACTION CARVING STATION

**Requires One Chef / 100 Guests / \$300.00*

Applewood Nueske Smoked Bacon Slab | \$8 Per Guest

Brown Sugar Bourbon Glazed Scottish Salmon | \$9 Per Guest

Cedar River Farm Natural Prime Rib | \$18 Per Guest
Au Jus, Horseradish Cream

Cedar River Farm Natural Beef Tenderloin | \$21 Per Guest
Served with Barbeque Spiced Rubbed Chipotle Bearnaise

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks. **Menus are designed and priced for groups of 50+ guests. Please contact your event manager for alternate menus should your party be less than 50 guests.*

BAKERY

Selection of House Made Muffins, Croissants, Pecan Rolls & Danishes | \$82 Per Dozen

Assorted Plain, Sesame, Cinnamon-Raisin and Onion Bagels | \$78 Per Dozen

Served with Strawberry, Garden Vegetable & Regular Cream Cheeses and Sweet Butter & Fruit Preserves

Assorted Breakfast Breads | \$72 Per Dozen

Banana-Coconut & Lemon, Raspberry and Chocolate Marble

Plain and Chocolate Dipped Biscotti | \$62 Per Dozen

Seasonal Themed Mini Cupcakes | \$86 Per Dozen

Assorted Cookies | \$82 Per Dozen

Chocolate Chip, Sugar, Oatmeal Raisin and White Chocolate Macadamia Nut

Assorted Brownies and Blondies | \$82 Per Dozen

Assorted Chocolate Brownies & White Chocolate and Almond Blondies

House Made Peanut Butter Trail Mix Bars (GF) | \$84 Per Dozen

FRUIT FORWARD SNACKS

Display of Sliced Seasonal Fruit & Berries | \$12 Per Guest

Fruit Brochette | \$96 Per Dozen

Served with a Yogurt-Honey Dip, Coconut Flakes and Vanilla Shortbread

Miniature Fruit & Yogurt Trifle | \$12 Each

Served with House Made Granola and Clover Honey

California Orchard Whole Fruit Basket | \$84 Per Dozen

Individual Non-Fat and Low-Fat Fruit Yogurts | \$8 Each

SAVORY SNACKS

Crispy Tortilla Chips | \$21 Per Guest

Served with Guacamole & Ranchero Salsa

Warm, Soft Pretzels | \$19 Per Guest

Served with Gourmet Honey Mustard, Aged White Cheddar Cheese Sauce & Stone Ground Mustard

Local Farmer's Market Crudite | \$20 Per Guest

Served with Curried Sweet Potato and Pepitas Dip and a Seasonal Hummus

California Cheese Display | \$27 Per Guest

Point Reyes Blue Cheese, Midnight Moon Aged Goat Cheese, Fiscalini Cheddar Cheese and Humboldt Fog Goat Cheese, Sliced Baguettes, Gourmet Crackers, Homemade Seasonal Fruit Jam

Assorted California Nuts & Dried Fruits | \$120 Per Pound

*Serves 14-16 Guests

Assorted Pre-Packaged Dry Snacks | \$8 Each

- Individual Bags of Potato Chips
 - Individual Bags of Trail Mix
 - Individual Bags of Nuts
 - Individually Wrapped Granola Bars
 - Individually Wrapped Candy Bars
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Break Packages

Break packages are priced for 30 minutes, unless otherwise noted. **Menus are designed and priced for groups of 50+ guests. Please contact your event manager for alternate menus should your party be less than 50 guests.*

ECO BREAK

Build Your Own Trail Mix

A Variety of Chocolate Covered Fruits, Dried Fruits, Seeds, Nuts and Gourmet Dried Snacks

\$24 *Per guest*

MEXICAN FIESTA BREAK

Guacamole, Ranchero Salsa and Pico de Gallo Served with Crispy Tortilla Chips

Bunuelos with Mayan Chocolate Sauce

Mayan Hot Chocolate

\$29 *Per Guest*

HIGH ENERGY BREAK

Classic Deviled Eggs, Micro Greens

Smoked Salmon Deviled Eggs, Salmon Row, Chervil Herbs

Black Forest Ham Deviled Eggs, Micro Celery

Aged Cheddar Cheese, Seasonal Fruit Compote, Sliced Baguette

Citrus infused Yogurt Panna Cotta

\$32 *Per Guest*

MORNING MIRAVAL WELLNESS BREAK

Daily Seasonal Smoothie

Dark Chocolate Fruit and Nut Mendiants

Blueberry Lemon Poppyseed Tea Bread (GF)

Recovery Date Truffles

Golden Milk Latte with Dairy Free Milk, Turmeric, Ginger, Cinnamon, Vanilla and Peppercorn **DF**

\$29 *Per Guest*

AFTERNOON MIRAVAL WELLNESS BREAK

House Made Tiger Nut Horchata

FALL AND WINTER SEASONAL RESTORATIVE BREAK

Local Farmer's Market Crudites

Served with Kabocha Squash Hummus and Beet Goat Cheese

Pineapple Tomatillo Salsa

Black Bean Pepita Hummus

Fresh Tostadas

\$28 Per Guest

Pistachio Dip

Flourless Olive Oil Chocolate Cake with Dates

House Made Peanut Butter Trail Mix Bars (GF)

Aviara Green Juice

Made with Celery, Kale, Cucumber and Green Apples

\$28 Per Guest

SEASONAL PEAR BREAK

Roasted Pears with Point Reyes California Blue Cheese

Mulled Poached Pears, Candied Bacon on a Blue Cheese
Crostone

Pear and Fennel Shooters

Pear Tatin with House Made Maple Cinnamon Whipped Cream

\$26 Per Guest

HEIRLOOM APPLE BREAK

Crostini of Apple Compote, Shaved Aged California Fiscalini
Cheddar Cheese and Citrus Micro

Fresh Apple and Celery Juice Shooters

Apple Frangipane

\$26 Per Guest

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A La Carte Beverages

A variety of non-alcoholic libations are available throughout the day. **Menus are designed and priced for groups of 50+ guests. Please contact your event manager for alternate menus should your party be less than 50 guests.*

COFFEE & TEA

Illy Regular and Decaffeinated Coffee | \$140 Per Gallon

Assorted Hot Teas and Herbal Infusions | \$140 Per Gallon

Freshly Brewed Iced Tea | \$145 Per Gallon

Tropical Iced Tea | \$145 Per Gallon

Enhance Your Coffee Station | \$9 Per Guest

- Gourmet Flavored Syrups: Hazelnut, Caramel & Vanilla
 - Chocolate Shavings, Rock Sugar, Whipped Cream, Cinnamon & Nutmeg
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SOFT DRINKS

STILL WATER & SPARKLING WATER

Still & Sparkling Waters | \$9 Each

SPECIALTY BOTTLED BEVERAGES

Assorted Pepsi Soft Drinks | \$9 Each

Assorted Coke Soft Drinks | \$9.5 Each

Assorted Energy Drinks | \$10 Each

Select Two: Redbull, Monster, SoBe, Gatorade

Starbucks Vanilla and Mocha Frappuccino's | \$10 Each

Individually Bottled House Squeezed Orange Juice | \$12 Each

Cold Pressed Juices | \$16 Each

- Alkalize: Celery, Kale, Cucumber, Apple, Spinach, Romaine, Lemon, Parsley & Ginger
- Stimulate: Carrot, Apple, Kale, Spinach, Celery, Lemon & Ginger

**Pressed to Order, Guarantee Required*

AND MORE

Fresh Juices | \$70 Gallon

Select From: Orange, Cranberry-Apple, Pineapple and Tomato-Vegetable

Fresh Pressed Juice of the Day | \$90 Gallon

Infused Water | \$80 Gallon

Strawberry Lemonade | \$145 Per Gallon

Arnold Palmer | \$145 Per Gallon

Half Freshly Squeezed Lemonade and Half Iced Tea

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Buffet Lunches

Revive your guests with locally sourced and sustainably served options. Buffet lunches offer a variety of selections geared to accommodate an assortment of dietary preferences. Water, Iced Tea and Lemonade offered tableside, with freshly brewed coffee, decaffeinated coffee and assorted teas and herbal infusions available upon request. **Menus are designed and priced for groups of 50+ guests. Please contact your event manager for alternate menus should your party be less than 50 guests.*

FALL & WINTER SAN DIEGO BARBECUE

**Requires One Chef / 100 Guests / \$300.00*

Baked Potato Chowder, Green Onion, Bacon, Fiscalini Cheddar

Broccoli, Red Cabbage, Grapes and Blue Cheese Slaw

NATIVE GRAIN, SEEDS AND WRAPS

Roasted Carrot & Miso Soup

Grains & Greens

- Brown Rice, Quinoa and Pearl Barley
- Baby Kale and Organic Mixed Greens

Kale, Crispy Chickpeas, Sweet Potatoes, Brussel Sprouts, Orange Cumin Vinaigrette

Bowtie Pasta, Roasted Mushrooms, Seasonal Squash and Carrots, Arugula, Rosemary Lemon Vinaigrette

*From the Grill

- Linguica Sausages with Onions and Peppers
- Beef Sirloin Burgers and Plant Based Burgers
- Smoked Chicken Breast
- Chipotle Barbeque Baked Beans

Assorted Condiments

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

Pastry Chef's Daily Selection of Desserts

Assorted Cheesecakes, Strawberry Citrus Shortcake (GF), Apple Pie, Double Chocolate Cake

Sliced Seasonal Fresh Fruit

\$85 Per Guest

OLD TOWN MERCADO

**Requires One Chef / 100 Guests / \$300.00*

Chicken Tortilla Soup, Queso Fresco, Cilantro and Avocado

Heart of Romaine, Chipotle Ranch Dressing and Cilantro Lime Vinaigrette

Zarandeado Marinated Shrimp, Avocado, Red Onion and Mango Salad

Elote Salad, Pickled Red Onion, Cotija, Bacon Crumble, Jalapeño, Mayo, Lime, Cilantro and Tajin

*Ranchero Grill Station

- Grilled Carne Asada and Pollo Asado, Thinly Sliced Marinated with Citrus, Chili and Cilantro
- Chorizo, Shrimp, and Sweet Pepper Picadillo

Assorted Taco Toppings

Fall and Winter Harvest to Include

Charred Tri-Color Carrots, Red Cabbage, Broccoli, Black Eyed Peas and Lemon Garlic Green Beans

Hot Proteins

Grilled Catch of the Day, Grilled Chicken & Soyrizo (Vegan Chorizo)

Dressings to Include

Pomegranate Dressing, Lemon Cumin Olive Oil and Avocado Lime Cilantro Dressing

Assorted Wraps

- Roasted Turkey, Avocado, Beefsteak Tomatoes, Alfalfa Sprouts and Dijon Mayo
- Grilled Portobello Mushroom, Zucchini, Bell Pepper, Spinach and Lemon Garlic Hummus
- Roasted Beef, Watercress, Fried Onions, Smoked Paprika Spread

Pastry Chef's Daily Selection of Desserts

Lime Cream Puff, Pecan Shortbread Cookie (VG, GF), Banana Miso Caramel Tart, Vegan Chocolate Gateaux

Sliced Seasonal Fresh Fruit

\$82 Per Guest

FALL & WINTER AVIARA LUNCH BUFFET

Mushroom Bisque, Truffle Crème Fraiche

Organic Local Baby Lettuces, Shaved Market Vegetables, Balsamic Dressing

Faro, Radicchio, Roasted Mushrooms and Spanish Onions, Frisée, Almonds, Radishes, Sherry Vinaigrette

Broccoli, Sunflower Seed, Fingerling Potatoes, Arugula, Old Grain and Apple Cider Dressing

Three Beans Salad, Rapini, Celery, Smokey Paprika Vinaigrette

Herb Crusted Salmon, Caramelized Onion Crème, Kale Sprouts, Delicata Squash

Porcini Crust Chicken Breast, Romanesco, Purple Cauliflower, Pecorino Cheese

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

Spanish Style Rice with Spring Peas

Frijoles A La Charra

Pastry Chef's Daily Selection of Desserts

Tropical Fruit Tart, Tres Leches, Cinnamon Churros, Chocolate Mezcal Pot de Creme (GF)

Sliced Seasonal Fresh Fruit

\$88 Per Guest

CUSTOM DELI LUNCH

Create Your Own Deli Lunch by Selecting from Options Below

Green Leaves - Select One

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

Starch Salad - Select One

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

Seasonal Composed Salads - Select Two

- Fire Roasted Mushrooms, Caramelized Red Onions, Goat Cheese, Radicchio, Balsamic Dressing
- Shredded Carrots, Dry Currants, Shredded Celery Root, Parsley Leaves, Chives, Pistachios, Sage Citronette Dressing
- Roasted Beets, Green Onions, Walnut Dressing
- Saba Marinated Grilled Treviso, Roasted Pears, Homemade Lemon Ricotta
- Roasted Winter Squash and Apple, Pecan, Dry Currant, Caramelized Onions, Baby Kale, Apple Cider Vinegar

Sandwiches - Select Three Sandwiches OR Cold Cut Deli Platter

- Mini Sandwich - Prosciutto, Parmesan Cheese, Arugula,

Beef Medallions, Roasted Garlic, Bacon, Rapini, Balsamic Demi

Crispy Brussel Sprouts, Local Honey, Apple Cider Vinegar, Golden Raisins, Whole Grain Mustard

Red Rice and Lacinato Kale, Celery Root

Pastry Chef's Daily Selection of Desserts

Raspberry Almond Financier, Apple Coconut Custard (VG, GF), Citrus Cream Puff, Blueberry Pavlova (GF)

Sliced Seasonal Fresh Fruit

\$96 Per Guest

CALIFORNIA RIVIERA

**Requires Two Chefs / 100 Guests / \$300.00*

Orzo Lemon Pesto Soup

Cucumber, Tomatoes, Olives, Chickpeas, Red Onions, Feta, Oregano-Lemon Dressing

Green Beans, Broccoli, Sugar Snap Peas, Almonds, Creamy Italian Dressing

Baby Mix Greens, Shaved Seasonal Vegetables
Served with Balsamic Dressing and Barrel Aged Red Wine Vinaigrette

Zatar Spiced Roasted Baby Carrots, Yogurt Dressing

Tomato Mustard Tarts, Micro Basil

Italian Sandwich Served on a Ciabatta Oblong Bun
Artisanal Mortadella, Capicola, Genoa Salami, Provolone Cheese, Tomatoes, Iceberg Lettuce, Onions, Pepperoncini

*Mesquite Pita Grill Station - Mesquite Grilled Cumin-Lemon

Chicken and Rosemary, Garlic, Paprika Beef Picanha

- House Falafel
- Lemon Pepper and Plain Pita
- Diced Tomatoes, Hummus, Babaganoush, Tzatziki, Shredded Lettuce, Lemon Wedges
- Make it a Bowl with a Composed Salad of: Tabbouleh, Italian Parsley, Lemon Juice and Olive Oil

Pastry Chef's Daily Selection of Desserts

Roasted Garlic Olive Oil, Mini Baguette

- Mini Sandwich - Roasted Turkey Breast, Cranberry Relish, Avocado, Sesame Silver Dollar Rolls
- Mini Sandwich - Roast Beef, Fried Onions, Watercress, Horseradish Mayonnaise, Sourdough Rolls
- Wrap - Roasted Turkey, Avocado, Beefsteak Tomatoes, Alfalfa Sprouts and Dijon Mayo
- Wrap - Grilled Portobello, Zucchini, Tomatoes, Mozzarella, Arugula, Sun Dried Tomato Aioli
- Wrap - Roasted Lemon and Pepper Chicken, Garlic Hummus, Tomato, Iceberg Lettuce, Cucumber, Feta Crumbles
- Wrap - Roasted Beef, Watercress, Fried Onions, Smoked Paprika Spread
- Wrap - Piquillo Pepper, Portobello Mushroom, Tomato Slice, Pepperoncini, Goat Cheese Spread
- Sub Sandwich - Italian: Artisanal Mortadella, Capicola, Genoa Salami, Provolone Cheese, Tomatoes, Iceberg, Onions, Pepperoncini, Ciabatta Oblong Bun
- Sub Sandwich - Roasted Chicken Breast, Tarragon Mayonnaise, Butter Lettuce and Sliced Tomatoes, Brioche Bun
- Lettuce Cups - Cajun Shrimp Salad on Iceberg Lettuce
- Lettuce Cups - Grilled Chicken, Asian Slaw, Peanut Dressing, Crushed Cashews, Butter Lettuce Leaf
- Lettuce Cups - Grilled Herbed Vegetable Mix, Crispy Quinoa, Micro Greens, Iceberg Lettuce

Pistachio Baklava, Orange Blossom Semolina Cake, Honey Ricotta Tart, Sweet Peach Crisp

\$98 *Per Guest*

Cold Cut Deli Platter - Select Deli Platter OR Three Sandwiches from Above List

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

Dessert - Select Three

- Vegan Carrot Cake
- Blackberry Citrus Meringue Tart (GF)
- Mixed Berries & Coconut Milk Custard (DF, GF)
- Fruit Tartlets
- Lemon Raspberry Bars
- Apple Pie Cheesecake
- Fudge Brownie Trifle
- Seven Layer Bars

\$78 *Per Guest*

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Grab 'n Go Lunch

Our Grab 'n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room. **Menus are designed and priced for groups of 50+ guests. Please contact your event manager for alternate menus should your party be less than 50 guests.*

AVIARA BOXED LUNCH

Pre-Assembled Lunches - Sandwich Counts Required Packed with Whole Fruit and Gourmet Potato Chips

Salad - Select One

- Fusili Pasta Salad, Sun Dried Tomato, Green Olives and Basil
- Couscous, Tomato, Cucumber, Red Onion, Lemon Oil
- Potato Salad, Grilled Bell Pepper and Green Onions
- Grilled Seasonal Vegetable Salad, Basil and Balsamic Vinegar

Sandwiches - Select One or Two

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

Vegetarian Sandwich - Included in All Orders

Roasted Portobello Mushroom, Zucchini, Bell Pepper, Watercress, Hummus, Grilled Flat Bread Wrap

Dessert - Select One

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

\$59 *One Sandwich Plus Vegetarian*

\$64 *Two Sandwiches Plus Vegetarian*

GRAB AND GO BOXED LUNCH

Presented in a 'Build Your Own' Style Served with Whole Fruit & Gourmet Potato Chips

Salad - Select Two

- Fusilli Pasta Salad, Sun Dried Tomato, Green Olives and Basil
- Couscous, Tomato, Cucumber, Red Onion, Lemon Oil
- Potato Salad, Grilled Bell Pepper and Green Onions
- Grilled Seasonal Vegetable Salad, Basil and Balsamic Vinegar

Sandwiches - Select Two

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

Dessert - Select Two

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

\$72 *Per Guest*

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Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef's seasonal specialties including a salad or soup, entrée, and dessert. **Standard lunch pricing includes 1 entree and 1 vegetarian entree *Menus are designed and priced for groups of 50+ guests. Please contact your event manager for alternate menus should your party be less than 50 guests.*

STARTERS

Select One of the Following

Vine Ripened Tomatoes, Bowtie Arugula, Goat Cheese, Kalamata Olives, Citronette Dressing

Sage and White Bean Soup, Smoked Bacon Lardon, Chive Oil

Celeriac Bisque, Duck Confit, Celery Apple Slaw, Pomegranate

Hearts of Romaine, Shaved Parmesan, Focaccia Croutons, Caesar Dressing

Local Kale, Port Poached Pears, Smokey Blue Cheese, Spiced Walnuts, Mulled Red Wine Vinaigrette

Local Organic Baby Greens, Roasted Apples, Aged Fiscalini Cheddar, Sliced Almonds, Maple Rosemary Dressing

COLD ENTREES

Served with your choice of Starter & Dessert

Hangar Steak & Panzanella Salad | \$82 Per Guest
Cucumbers, Heirloom Tomato, Red Onion, Focaccia, Red Wine Vinaigrette, Arugula Chimichurri

Southwestern Chicken Caesar Salad | \$72 Per Guest
Spiced Warm Breast of Chicken, Romaine Hearts, Black Bean, Crispy Tortillas, Fire Roasted Corn, Tomato, Roasted Bell Pepper, Red Onions, Avocado Cilantro-Lime Caesar Dressing

Baby Kale Salad | \$68 Per Guest
Baby Kale, Shaved Turkey, Apple Slaw, Drunken Goat Cheese, Candied Pecans, Mulled Wine Vinaigrette with Caramelized Honey

Poke Bowl | \$68 Shrimp | \$82 Tuna
Brown Rice, Napa Cabbage Slaw, Seaweed Salad, Edamame,

DESSERTS

Select One of the Following

Seven Layer Spiced Carrot Cake, Cream Cheese Mousse, Candied Carrot

Poached Pear Cardamom Frangipane, Mascarpone Cream, Caramel

White Chocolate Chai Gateaux, Apple Mousse, Maple Glaze (GF)

Chocolate Lovers Tart, Chocolate Chantilly, Candied Macadamia Nuts

HOT ENTREES

Served with your choice of Starter & Dessert

Honey Roasted Chicken Breast | \$75 Per Guest
Butternut and Sage Emulsion, Brussel Sprouts, Roasted Garlic, Pomegranate Seeds and Gastrique

Lemon and Dill Crusted Salmon | \$78 Per Guest
Purple Cauliflower Puree, Mushroom Farrotto, Kale, Celery and Apple Slaw, Saba

Prime Flat Iron Steak | \$79 Per Guest
Celeriac Crema, Crispy Onion, Fingerling Potatoes, Watercress Salad

Petite Filet of Beef and Catch of the Day | \$89 Per Guest
Butternut Puree, Brussel Sprouts, Celeriac, Apple Cider Bigarade, Caviar Beurre Blanc

Cucumber, Furikake, Crispy Wonton Strips

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Hors D'oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Pricing based on one hour reception. Pricing for additional time is available upon request. Hors D'Oeuvres must be ordered for the full guarantee. Quantities below the full guarantee – add \$6.00 per guest. **Menus are designed and priced for groups of 50+ guests. Please contact your event manager for alternate menus should your party be less than 50 guests.*

SIGNATURE SELECTIONS - COLD

Bresaola, Horseradish Creme Fraiche, Crispy Rye, Micro Arugula

Lamb Tenderloin, Coriander Tomato Jam, Pita Chip

House Smoked Salmon, Potato Cake, Lemon Sour Cream

Chipotle Cocktail Glazed Shrimp Tail, Papaya Lime Relish **DF GF**

Tuna Poke, Yuzu Kosho, Avocado, Sesame Seeds, Crispy Wonton **DF**

Dates, Orange Mascarpone, Toasted Pistachio **V GF**

Truffle Scented Corn and Boursin Cheese on Crispy Brioche **V**

\$46 Choice of Four - Tray Pass

\$69 Choice of Six - Tray Pass

\$54 Choice of Four - Displayed

\$74 Choice of Six - Displayed

SIGNATURE SELECTIONS - HOT

Miniature Blue Crab Cake, Lemon Aioli **DF**

Smoked Chicken Croquette Skewer

Shrimp and Spanish Chorizo Skewer **GF**

Grilled Beef and Shishito Teppanyaki, Sweet Garlic Soy, Sesame **DF GF**

Chorizo, Potato, Caramelized Onion Skewer, Manchego Fondue **GF**

Shrimp Boil Skewer, Old Bay Remoulade **DF GF**

Kobe Beef Slider, Wild Arugula, Fiscalini Fondue

Buttermilk Fried Chicken, Chipotle Dip and Cilantro Salsa Verde

Tofu Pastor, Pineapple, Cilantro **DF VGN GF**

Pork Chile Verde Sope, Pasilla Creme, Pickled Chayote

Duck Confit, Whipped Brie, Orange Marmalade, Crostini

Black Garlic Pork Belly, Rapini Pesto, Confit Lemon

Maple Glazed Pork Belly Skewer with a Roasted Squash Shooter

\$46 Choice of Four - Tray Pass

\$69 Choice of Six - Tray Pass

\$54 Choice of Four - Displayed

\$74 *Choice of Six - Displayed*

FALL & WINTER SEASONAL SELECTIONS

Chilled Carrot Ginger Shooter, Spiced Pumpkin Seeds (Cold) **DF V GF**

Toscana Salami, Chianti Mostardo on Crostone (Cold) **DF**

Smoked Salmon Tartare, Fried Caper, Rye Bread (Cold) **DF**

Market Fig or Persimmon, Blue Cheese, Candied Bacon, Crostone (Cold)

French Onion Blini, Chive Creme Fraiche, Crispy Leeks (Cold) **V**

Boursin, Roasted Pear, Pomegranate Seeds, Cranberry Walnut Bread (Cold) **V**

White Bean Puree, Crushed Rapini, Linguica Sausage Crostini (Hot)

Mini Birria Sopes, Avocado, Charred Jalapeno Crema, Pickled Onion (Hot)

Chickpea Falafel, Vegan Tzatziki (Hot) **VGN GF**

Lamb Kofta, Preserved Lemon Yogurt (Hot)

Confit Layered Potato, Green Onion, Cream Cheese with Choice of Smoked Salmon, Smoked Speck Prosciutto or Truffle Cream (Hot) **GF**

\$46 *Choice of Four - Tray Pass*

\$69 *Choice of Six - Tray Pass*

\$54 *Choice of Four - Displayed*

\$74 *Choice of Six - Displayed*

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Reception Displays

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. Reception Displays are priced for one hour and intended to be ordered prior to dinner service. Pricing for additional time is available upon request. Displays must be ordered for the full guarantee. Quantities below the full guarantee – add \$6.00 per guest. **Menus are designed and priced for groups of 50+ guests. Please contact your event manager for alternate menus should your party be less than 50 guests.*

AMERICAN ARTISANAL CHEESE DISPLAY

Fiscalini Cheddar Cheese, Point Reyes Blue Cheese, California

ANTIPASTI

Grilled Pesto Marinated Seasonal Vegetables, Grilled Portobello

Brie, Humboldt Fog Goat Cheese, Midnight Moon Cypress Grove
Chèvre Cheese

Dried Fruits and Nuts, House-Made Seasonal Fruit Compote,
Local Organic Honey, Rustic Breads and Artisan Crackers

\$31 Per Guest

GOURMET CRUDITES

Haricot Vert, Asparagus, Endive Leaves, Baby Carrots, Fancy
Zucchini, Grape Tomatoes

Seasonal Hummus, Ranch and Blue Cheese Dressings

\$26 Per Guest

OYSTERS XO INTERACTIVE STATION

*Fresh Oysters which are shucked and dressed by specialists as
they move amongst your guests *Minimum of 75 Guests, Based
Upon Availability*

Oysters Served with Mignonette, Cocktail Sauce and Lemon
Wedges

Artisan Butter, Pumpernickel Bread and Sourdough Rolls

\$42 Per Guest

GUACAMOLE FIESTA

**Requires One Chef / 100 Guests / \$300.00*

Guacamole Trio Prepared in Front of Your Guests

- Traditional Guacamole
- Mango Guacamole
- Chipotle Chili Guacamole

Served with Blue and White Corn Tortilla Chips and Spicy Tortilla
Chips

\$25 Per Guest

Mushrooms, Assorted Olives

Pecorino and Parmesan, Thinly Sliced Prosciutto, Copa, Salami,
Mortadella

Focaccia Bread and Basil Aioli Dip

\$34 Per Guest

OYSTERS ON ICE

Artisan Butter, Pumpernickel Bread and Sourdough Rolls

Oysters Served with Mignonette, Cocktail Sauce and Lemon
Wedges

\$60 Per Dozen

JUMBO SHRIMP DISPLAY ON ICE

Served with Remoulade, Chipotle Cocktail Sauce and Lemon
Wedges

\$8 Per Piece

HOT DIPS

Select One, Two or Three Dips of Your Choice

Dip Options to Include

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

Served with Pita Chips, Tortilla Chips and Toasted Sliced
Baguettes

\$22 Per Guest - One Selection

\$27 *Per Guest - Two Selections*

\$32 *Per Guest - Three Selections*

MEDITERRANEAN TRIO

Hummus, Baba Ghanoush and Romesco Spread

Grilled Lemon Pepper Pita Bread

Marinated Olives and Feta Cheese

\$28 *Per Guest*

TRIO OF BRUSCHETTA

Roma Tomato and Basil Bruschetta

Black Olive Tapenade Dip

Artichoke and Caper Spread

Served with Crispy Pita Bread and Baguette Crostinis

\$24 *Per Guest*

PACIFIC SEAFOOD COCKTAIL

Presented in Mini Martini Glasses

Classic Shrimp Cocktail

Lettuce and Lemon

Campechana Style Seafood Cocktail

Scallops, Shrimp, Tajin, Cucumber and Avocado

Tuna Poke Seafood Cocktail

Seaweed Salad, Avocado Mousse, Rice Paper Chip

\$28 *Choice of One*

\$33 *Choice of Two*

\$38 *Choice of Three*

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Dinner Stations

Craft Your Own Interactive Dinner by Selecting a Minimum of Four Stations. Stations priced to be ordered for the full guarantee. Quantities below the full guarantee – add \$6.00 per guest. **Menus are designed and priced for groups of 50+ guests. Please contact your event manager for alternate menus should your party be less than 50 guests.*

SUSHI & SASHIMI

ANTIPASTI & SALUMI

**Minimum of 50 Pieces per Selection - Station Requires Per Piece Guarantee *Upgrade to an Action Station with Sushi Chef for \$300.00 / 100 Guests*

Sushi Rolls | \$12 Per Piece

- California Roll
- Vegetable Roll
- Spicy Tuna Roll

Nigiri Sushi | \$14 Per Piece

- Maguro (Tuna)
- Hamachi (Yellowtail)
- Ebi (Shrimp)
- Sake (Salmon)

Sashimi | \$13 Per Piece

- Tuna
- Salmon
- Yellowtail

CALIFORNIA GARDEN

An Array of Gourmet Crudites

Haricot Vert, Asparagus, Endive Leaves, Baby Carrots, Fancy Zucchini and Grape Tomatoes

Kabocha Hummus, Ranch and Blue Cheese Dressings

Your Choice of Salad - Select Two

- Roasted Winter Squashes, Quinoa, Dried Currants, Kale, Caramelized Onions, Apple Cider Dressing
- Broccoli, Raisin, Purple Cabbage, Toasted Almonds, Green Onions, Greek Yogurt Dressing
- Winter Baby Greens, Shaved Seasonal Vegetables, Balsamic Dressing, Ranch Dressing, Citronette Dressing
- Baby Gem Romaine, Shaved Parmesan, Focaccia Croutons, Caesar Dressing

\$26 Per Guest

BAJA CEVICHES AND AGUACHILE

Ceviche's to Include

- Local Catch, Cucumber, Red Onion, Avocado, Tomato and Cilantro
- Shrimp, Green Aguachile, Shaved Red Onion and Crispy Tortilla Strips

Chef's Selection of Locally Sourced Salumi

Grilled Pesto Marinated Seasonal Vegetables, Assorted Olives, Grilled Portobello Mushrooms and Marinated Roasted Bell Peppers

Pecorino and Parmesan Cheese

Warm Focaccia Bread with Melted Mozzarella Cheese

\$31 Per Guest

SEAFOOD ON ICE

Jumbo Prawns | \$8 Per Piece

Snow Crab Claws | \$9 Per Piece

Lobster Claws | \$12 Per Piece

Marinated Green Lip Mussels | \$6 Per Piece

Served with Remoulade, Chipotle Cocktail Sauce and Lemon Wedges

WOOD FIRE OVEN ACTION STATION

**Minimum 75 Guests - Not Available for Indoor Event Locations or at Pool *Requires Two Chefs / 100 Guests / \$300.00 Each*

Wood Fired Pizzas - Select Three

- Pesto, Red Pepper, Green Olive, Pecorino, Mint
- Tomato, Ricotta Cheese, Basil, Kalamata Olives

- Tropical Ceviche with Coconut Lime Leche de Tigre, Shrimp, Albacore, Mango, Jalapeno, Cucumber, Red Onion, Avocado and Cilantro
- Tofu, Orange, California Chili, Grilled Corn, Avocado and Red Onion

Served with Guacamole, Salsa Fresca, Roasted Salsa, Blue and White Corn Tortilla Chips and Spicy Tortilla Chips

\$36 Per Guest

GUACAMOLE FIESTA ACTION STATION

**Requires One Chef / 100 Guests / \$300.00*

Guacamole Trio Prepared in Front of Your Guests
Traditional Guacamole, Mango Guacamole and Chipotle Chili Guacamole

Served with Blue and White Corn Tortilla Chips and Spicy Tortilla Chips

\$25 Per Guest

FRENCH FRY ACTION STATION

**Requires One Chef / 100 Guests / \$300.00*

House Cut Kennebec Potato Fried by a Chef
Served with Spicy Chili, Cheese Sauce, Aviana Special Sauce, Truffle & Parmesan Cheese, Ketchup and Ranch Dressing

- Smoked Chicken, Onions, Gouda, Crème Fraîche
- Italian Sausage, Parmesan Fondue, Fennel, Green Onion, Calabrian Chilies
- Tomato, Pepperoni and Mushroom
- Smoked Bacon, Wild Mushrooms, Gruyere and Parmesan Cheese

Wood Fired Sides - Select One

- Italian Meatball Sandwich, Marinara, Rapini, Roasted Garlic
- Apple Wood Smoked Bacon Macaroni and White Tillamook Cheddar Cheese Gratin
- Slow Wood Fire Baked Short Rib Bolognese Sauce, Served Over Garlic Country Bread with Parmesan Cheese and Focaccia Bread

Served with Grated Parmesan Cheese and Red Chili Flakes

\$41 Per Guest

SLIDER ACTION STATION

**Requires Two Chefs / 100 Guests / \$300.00 Each*

Your Choice of Sliders

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

\$33 Choice of Two

\$36 Choice of Three

PACIFIC RIM

Guests to Compose Their Own Asian Inspired Bowl

Grains
Sticky Rice, Brown Rice and Chilled Soba Noodles

Proteins

\$21 *Per Guest*

Togarashi Spicy Shrimp, Sesame Ginger and Honey Chicken and Lemon Tamarin Tofu

Vegetables

Wakame, Bok Choy, Sunomono, Cucumbers, Water Chestnuts, Bamboo Shoots, Radish Sprouts, Edamame, Avocado, Pickled Shredded Carrots

Condiments

Furikake, Crystalized Ginger Vinaigrette, Sesame Garlic Dressing, Sriracha

\$38 *Per Guest*

STREET TACO ACTION STATION

**Requires One Chef / 100 Guests / \$300.00*

Proteins - Select Two or Three

- Carne Asada
 - Pollo Asado
 - Pork Carnitas
 - Al Pastor Pork
 - Birria
 - Grilled Catch of the Day
-

Taco Toppings to Include

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

\$32 *Select Two*

\$36 *Select Three*

POKE BOWL ACTION STATION

**Requires One Chef / 100 Guests / \$300.00*

Your Choice of Two - Seasonal Tuna Poke, Shrimp Poke, Salmon Poke or Mixed Seafood Poke Tossed by a Chef

Served with Edamame, Brown and White Rice, Wakame, Shichimi Togarashi, Cucumber, Daikon Sprouts, Avocado and Crispy Wonton Strips

\$44 *Per Guest*

PASTA ACTION STATION

**Requires One Chef / 100 Guests / \$300.00*

Ricotta Ravioli, Piquillo Peppers, Roasted Butternut Squash, Kale Sprouts, Celery Root Cream

Penne, Cremini Mushrooms, English Peas, Bolognaise, Parmesan Cheese

Cavatappi Pasta, Trio Bell Peppers, Shrimp, Andouille Sausage, Cajun Cream Sauce

Served with Shaved Parmesan Cheese, Garlic Herb Focaccia and Bread Sticks

\$33 *Per Guest*

AVIARA ART OF TASTE ACTION STATION

*Small Plates Prepared and Assembled by a Chef *Requires Two Chefs / 100 Guests / \$300.00 Each*

Seasonal Fall and Winter Plates

- Apple Braised Kurobuta Pork Cheeks, Creamy Soft Polenta, Shaved Brussels & Apple Slaw
 - Filet Mignon of Beef, Porcini Crust, Port Shallots, Petite Pink Ice Watercress
 - Seared Jumbo Scallops, Chestnut Puree, Wild Mushrooms, Caramelized Onions, Huckleberry Gastrique
-

\$46 *Select One*

\$54 *Select Two*

PAELLA ACTION STATION

**Minimum 75 Guests *Requires One Chef / 100 Guests / \$300.00*

Specialty Spanish Paella - Select One

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

\$36 *Per Guest*

FAR EAST

Assorted Dim Sum Served in Bamboo Baskets

Asian Barbequed Spare Ribs

Thai Vegetable Lumpia

Served with Soy Sauce, Sweet Chili Sauce and Sriracha

\$43 *Per Guest*

HOUSE SMOKED CARVING STATION

**Requires One Chef / 100 Guests / \$300.00*

Your Choice of Smoked Meats

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

RISOTTO ACTION STATION

**Requires One Chef / 100 Guests / \$300.00*

Signature Risotto's | \$12 Additional for Lobster

- Lobster Risotto
- Bay Scallop, Shrimp, Cherry Tomato and Basil Risotto

Seasonal Fall and Winter Risotto's (Available October-March)

- Butternut Squash Creme, Saffron, Kale, Pecorino Cheese, Delicata Squash, Farrotto
- Wild Mushroom, Parmesan Cheese, Truffle Oil, Pork Belly, Celery Root, Preserved Lemon

\$32 *Select One*

\$36 *Select Two*

BRAZILIAN BARBECUE ACTION STATION

**Minimum of 75 Guests *Requires One Chef / 100 Guests / \$300.00*

Picanha Top Sirloin Cap, Garlic and Herb Chicken Thighs and Artisan Linguica Sausage

Served with Seasonal Pickled Vegetables, Chimichurri Sauce, Chipotle Aioli and Tomatillo Salsa

Your Choice of Sides | \$8 One Side | \$12 Two Sides

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

\$46 *Per Guest*

TOSTADA ACTION STATION

**Requires One Chef / 100 Guests / \$300.00 Each*

Garnishes to Include

Queso Fresco, Sliced Jalapeno, Shredded Iceberg Lettuce, Roasted Salsa and Pickled Red Onion

Crispy Blue Corn Tostada with Smashed Avocado Topped with Your Choice of Proteins

- Dry Rubbed Smoked Brisket, Caramelized Onion Chili Sauce
- Barbeque Spiced Beef Tenderloin, Creamy Horseradish
- Cedar Plank Scottish Salmon, Tarragon and Stone Ground Mustard Glaze

- Beef Short Rib Birria
- Pork Chile Verde
- Shrimp Diablo
- Chayote Al Pastor

Your Choice of Sides | \$8 One Side | \$12 Two Sides

- Scallop Potatoes
- Macaroni and Cheese with Winter Truffles
- Garlic Broccolini
- Roasted Winter Vegetables

\$32 *Two Proteins*

\$36 *Three Proteins*

\$38 *One Protein*

\$44 *Two Proteins*

\$52 *Three Proteins*

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Dessert Stations

Complete your stationed dinner with a sweet treat! All made fresh from our in-house pastry team. Stations priced to be ordered for the full guarantee. Quantities below the full guarantee – add \$6.00 per guest. **Menus are designed and priced for groups of 50+ guests. Please contact your event manager for alternate menus should your party be less than 50 guests.*

FRENCH MIGNARDISE

Assortment of French Desserts to Include
Mont Blanc (GF), Raspberry Almond Financier, Opera Gateaux,
Pear Basque Tart, Pistachio Mousse, Assorted Crème Puffs and
Chocolate Coconut Custard (VG / GF)

\$22 *Per Guest*

BAKERS DOUGHNUTS AND BROWNIES

**Requires Two Chefs / 100 Guests / \$300.00 Each*

Miniature Doughnuts, Warm Brownies and Blondies Freshly Made
by a Chef

Served with Apple Jam, Chocolate Sauce, Caramel Sauce,
Sprinkles, Candied Nuts, Berry Crunchies, Reese's Crumble,
Brown Sugar Crumble and Whipped Cream

\$23 *Per Guest*

CHOCOLATE FUSION

A Selection of Cakes, Tarts and Treats Highlighting Specialty
Chocolates Inspired by Cocktails
Gianduja Espresso Martini, Caramilia Hard Apple Cider, Almond
Inspiration Amaretto Whiskey Sour, Jivara Old Fashioned and
Ecuador 65% Mint Mojito

\$21 *Per Guest*

WAFFLES ON A STICK

**Requires Two Chefs / 100 Guests / \$300.00 Each*

Warm Waffles Cooked on Site for Your Guests to Dress with Our
Gourmet Toppings

Toppings

Oreo Cookie, Chocolate Pearls, Fruity Crisps, Coconut Flakes,

Maple Pecans, Whipped Cream

Sauces

Dark Chocolate, White Chocolate and Bourbon Caramel

\$22 Per Guest

SEASONAL APPLE PIE & COBBLER 'A LA MODE'

**Requires One Chef / 100 Guests / \$300.00 Each*

Warm Dutch Apple Pie and Winter Fruit Cobbler, Served with House Made Vanilla Ice Cream and Cheddar Ice Cream

Toppings to Include

Bourbon Caramel Sauce & Vanilla Whipped Cream

\$24 Per Guest

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Plated Dinners

Standard dinner pricing includes 1 entree and 1 vegetarian entree. Pricing for all entrees will be equivalent to the higher priced entree. A second entree may be selected for an additional \$14.00 per person. Entree pricing is based on three courses - your choice of soup/salad, your choice of entree, and our Taste of Aviana Dessert Trio. Enhance your dinner by adding a chilled starter, hot starter or intermezzo (priced separately). **Menus are designed and priced for groups of 50+ guests. Please contact your event manager for alternate menus should your party be less than 50 guests.*

SIGNATURE SOUPS

Lobster Bisque, Fennel Custard, Apple-Celery Slaw

Corn Chowder, Petite Crab Cake

Purple Cauliflower Soup, Romanesco Florets, Truffle Ricotta Crouton

Tomato and Basil Soup, Burrata Crostone

SIGNATURE SALADS

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

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

Organic Local Baby Lettuce Leaves, Cucumber, Feta, Oregano Sun Dried Tomato Vinaigrette

Baby Iceberg Lettuce, Oven Dried Cherry Tomatoes, Apple Wood Smoked Bacon, Blue Cheese, Baguette Croutons, Ranch Dressing

SIGNATURE CHILLED STARTERS

Kabocha Hummus, Pickled Seasonal Vegetables, Arugula, Red

SIGNATURE HOT STARTERS

Seasonal Mushrooms and Spinach Cannelloni, Zucchini Puree,

Endive, Crispy Sumac Chickpeas, Grilled Pita | \$20 Per Guest

California Cheese Trio Sampler, Seasonal Fruit Compote,
Candied Hazelnuts, Mache Lettuce | \$21 Per Guest

Colossal Shrimp, Spaghetti Squash, Pinenuts, Shaved Parmesan
Cheese, Confit Tomatoes | \$28 Per Guest

Tuna Tataki, Miso Orange Aioli, Rice Pearls, Shiso and Radish
Slaw | \$32 Per Guest

SIGNATURE ENTREES

Smoked Chicken Breast | \$138 Per Guest
Spring Onion Soubise, Bacon Lardons, Baby Kale, Roasted
Fingerling Potatoes, Asparagus, Chimichurri

Sautéed Wild Isle Scottish Salmon | \$158 Per Guest
Corn Purée, Salsa Verde, Fingerling Potatoes, Pancetta and
Spinach Warm Salad, Radish and Micro Greens Slaw

Seared Pacific Seabass | \$164 Per Guest
Edamame Yusu Emulsion, Crispy Quinoa, Baby Bok Choy,
Seasonal Radishes, Sesame, Soy-Ginger Glaze

Natural Filet Mignon of Beef | \$170 Per Guest
Cream of Spinach, King Trumpet, Homemade Potato Tots,
Cabernet Sauce

Duo of Natural Filet Mignon of Beef and Jumbo Prawns | \$184 Per
Guest
Pink Peppercorn Sauce, Tarragon Beurre Blanc, Potatoes Gratin,
Sautéed Spinach

Duo of Natural Filet Mignon of Beef and Basil Crusted Pacific
Seabass | \$188 Per Guest
Tuscan Kale, Seasonal Mushroom, Roasted Carrots Coulis,
Creamy Wild Rice

Duo of Natural Filet Mignon of Beef and Maine Lobster Tail | \$190
Per Guest
Cremeni Mushroom Sauce, Basil Beurre Blanc, Seasonal
Vegetables, Scallop Potato

AVIARA DESSERT TRIO

A Seasonal Sampling of Miniature Desserts Designed by our Pastry Chef

Pecorino Cheese | \$26 Per Guest

Bay Scallops and Shrimp Stew, Pine Nuts, Dried Currants, Caper
Berries, Tomato Broth | \$31 Per Guest

Jumbo Lump Crab Cake, Roasted Piquillo Pepper, Green Onion
Coulis, Micro Rainbow Greens | \$32 Per Guest

Maine Lobster Tail, Confit Fennel, Citrus Salad, Homardine Sauce
| \$52 Per Guest

INTERMEZZO

*An intermission served between hot appetizer and main course
to cleanse your palate*

Kir Royal Sorbet, Crystallized Lemon Zest | \$14 Per Guest

Dessert Tasting Crafted to Include a Seasonal Fruit and Hazelnut Gateaux, Orange Zested Cheesecake and Chocolate Turtle Breton

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Seasonally Inspired Plated Dinners

Standard dinner pricing includes 1 entree and 1 vegetarian entree. Pricing for all entrees will be equivalent to the higher priced entree. A second entree may be selected for an additional \$14.00 per person. Entree pricing is based on three courses - your choice of soup/salad, your choice of entree, and our Taste of Aviara Dessert Trio. Enhance your dinner by adding a chilled starter, hot starter or intermezzo (priced separately). **Menus are designed and priced for groups of 50+ guests. Please contact your event manager for alternate menus should your party be less than 50 guests.*

FALL & WINTER SOUPS

Available October-March

Butternut Squash Bisque, Hazelnuts, Cinnamon Whipped Cream Tartlet

Celery Root Crème, Pouched Chicken Oyster, Black Truffle Cream, Micro Celery

Roasted Carrot Bisque, Crab Celery Root Slaw

FALL & WINTER SALADS

Baby Kale, Dried Cranberries, Roasted Apples, Shaved Pecorino, Spiced Pecans, Fig Balsamic

Citrus Salad, Arugula, Red Endive, Frisee, Goat Cheese, Toasted Almonds, Marigold, Preserved Lemon Vinaigrette

Baby Winter Greens, Roasted Persimmon, Gingerbread Croutons, Winter Spiced Toasted Pumpkin Seeds, Baked Ricotta, Lemon Molasses Dressing

FALL & WINTER CHILLED STARTERS

Available October-March

Roasted Red and Golden Beets, Candied Pecans and Creamy Goat Cheese, Watercress and Frisée, Barrel Aged Red Wine Vinaigrette | \$26 Per Guest

House Smoked Salmon, Apple-Celery and Walnut Salad, Orange Crème Fraîche | \$29 Per Guest

San Daniele Prosciutto, Arugula, Radishes, Roasted Pear, Hazelnuts Cream | \$32 Per Guest

FALL & WINTER HOT STARTERS

Available October-March

Ricotta & Parmesan Cheese Ravioli, Sautéed Tuscan Kale, Sage and Parsnip Creme | \$28 Per Guest

Seared Scallops, Parsnip Puree, Brussels Sprouts Leaves, Grapefruit Segment, Apple Wood Smoked Bacon, Citrus Gastrique | \$34 Per Guest

Braised Short Bib Croquette, Violet Mustard, Citrus Frisee Salad, Seasonal Radish | \$32 Per Guest

FALL & WINTER ENTREES

Available October-March

Thyme Roasted Chicken Breast, Butternut Squash Crema, Apples, Bacon, Celery Root, Cranberry Gastrique | \$136 Per Guest

Seared Scottish Salmon, Celery Root Crema, Roasted Oyster

FALL & WINTER DESSERTS

Available October-March

Chinese 5 Spice Cheesecake, Blood Orange Honey Gelee, Candied Almonds

Chocolate Pot de Crème, Hazelnut Whipped Cream, Dark

Mushrooms, Black Kale, Winter Squash, Sherry Gastrique | \$158
Per Guest

Beef Short Rib and Diver Scallops, Roasted Garlic Potato Purée,
Apple Wood Smoked Bacon, Pearl Onions, Tri Color Carrots,
Micro Celery, Cabernet Sauce | \$160 Per Guest

Roasted Local Seabass, Puffed Wild rice, Yellow Beet Puree,
Caramelized Brussel Sprouts, Baby Turnips, Bulls Blood | \$162
Per Guest

Kurobuta Bone In Pork Chop, Kale Sprouts, Apple Wood Smoked
Bacon, Delicata Squash, Creamy Polenta, Apple Cider Demi-Glace
| \$164 Per Guest

Filet Mignon of Beef, Butternut Squash Purée, Heirloom Carrots,
Sautéed Spinach, Cremini Mushroom Sauce | \$168 Per Guest

Filet Mignon of Beef, Seasonal Mushrooms and Truffle Crema,
Potato Gratin, Broccoli Florets, Roasted Shallot & Sherry Sauce |
\$174 Per Guest

Filet Mignon of Beef, Potato Gratin, Tuscan Kale, Butternut
Squash, Marsala Sauce and Herb Crusted Pacific Seabass,
Cauliflower Crema, Fried Capers | \$188 Per Guest

Chocolate Streusel

Lemon Thyme Mousse Cake, Oat Crumb, Blueberry Coulis (GF)

Aviara Dessert Trio | \$6 Per Guest

A Seasonal Sampling of Miniature Desserts Designed by our
Pastry Chef to include Seasonal Fruit and Hazelnut Gateaux,
Orange Zested Cheesecake, and Chocolate Turtle Breton

INTERMEZZO

An intermission served between hot appetizer and main course to cleanse your palate

Cranberry & Vodka Granite | \$14 Per Guest

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Buffet Dinners

Treat your attendees to a variety of options with our Chef's inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All buffets presented with tableside beverage service to include Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions, Iced Tea and Pre-Set Water. **Menus are designed and priced for groups of 50+ guests. Please contact your event manager for alternate menus should your party be less than 50 guests.*

SOCAL COMFORT BUFFET

**Requires 4 Chefs / 100 Guests / \$300.00 Each*

Aviara Seafood Chowder, Sourdough Bread

FALL & WINTER CALIFORNIA FARMERS' MARKET BUFFET

**Requires One Chef / 100 Guests / \$300.00 Each*

Buffalo Chicken Broccoli Slaw, Shaved Carrots, Red Cabbage,
Creamy Cider Dressing

Caesar Salad with Romaine Hearts, Baby Kale, Focaccia
Croutons, Parmesan Cheese and Caesar Dressing

Wild Rice, Roasted Persimmons, Pistachio, Celery, Arugula, Green
Onion, Lemon Honey Dijon

Chef's Shrimp Boil

- Whole Shrimp, Clams, Jonas Crab Claws, Andouille Sausage,
Corn on the Cobb, New Potatoes, Cooked in Court Bouillon
- Accompanied by Drawn Butter, Cocktail Sauce, Spicy
Remoulade, Lemon Wedges and House Made Potato Chips

House Smoked Carving Station Served with our Signature
Applewood Smoked Bacon Macaroni & Cheese | \$10 Two
Proteins

Select One or Two Proteins

- IPA Marinated Jidori Chicken, Chimichurri
- Apple-Wood Smoked Tri Tip, Argyle Steak Sauce, Pink
Peppercorn Demi
- Aviara Baby Back Ribs, Chipotle Barbeque Sauce
- Dry Rubbed Smoked Brisket, Caramelized Onion Chili Sauce

Seasonal Sides to Include

- Cauliflower Gratin, Bechamel, Aged Gruyere Cheese
- Roasted Sweet Potato, Apples, Sage, Maple Syrup

Slider Station - Select Three

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

French Fry Bar

Spicy Chili, Cheese Sauce, Aviara Special Sauce, Truffle &
Parmesan Cheese and Ketchup

Pastry Chef's Daily Selection of Desserts

Assorted Filled Donuts, Pecan Pie, Double Chocolate Cake,
Vanilla Panna Cotta

Butternut Squash Crema, Cinnamon Croutons

Heart of Romaine, Cornbread Croutons, Pomegranate Dressing

Roasted Golden and Red Beets, Point Reyes Blue Cheese, Wild
Arugula

Roasted Mushroom and Radicchio, Saba, Italian Parsley, Olive Oil

Fall Squash, Raisin, Red Onions, Chicory, Walnut Vinaigrette

Jumbo Shrimp and Crab Claws on Ice

Served with Lemon Wedges, Cocktail Sauce, Sauce "Americaine",
and Sourdough Rolls with Butter

Chef's Carving Station of Herb Crusted Prime Rib of Beef with
Porcini Scented Au Jus

Sautéed Pacific Sea Bass

Celery Root Purée, Pancetta Braised Tuscan Kale

Chicken Medallions

Cauliflower, Leek, Pecorino, Truffle Sauce

Potato Au Gratin

Honey Sautéed Brussels Sprouts

Freshly Baked Rolls and Breads with Sweet Butter

Pastry Chef's Daily Selection of Desserts

Chocolate and Caramel Gateaux, Almond Apple Cake, Caramel
Cheesecake, Orange Creme Brulee

\$182 Per Guest

\$176 *Per Guest*

BAJA BUFFET

**Requires 3 Chefs / 100 Guests / \$300.00 Each*

Pozole Rojo

Served with Shaved Radish, Diced Onions and Oregano, Lime Wedges, Picked Cilantro

Jicama, Watermelon, Cucumber, Heirloom Melon, Tajin, Lemon Juice

Baja Seafood Ceviche, Avocado, Tomato, Spanish Onion and Cucumber Salad

Baby Field Greens, Pico de Gallo, Black Beans, Roasted Corn, Cilantro-Lime Dressing

Chayote, Queso Fresco, Poblano, Spanish Onion, Grilled Corn

Guacamole Action Station

- Traditional Guacamole, Mango Guacamole, & Guacamole with Chipotle Chili
 - Blue and White Corn Tortilla Chips, Spicy Tortilla Chips
-

Street Taco Action Station

- Fresh Pacific Fish of the Day Grilled by a Chef
 - Rotisserie Marinated Pork al Pastor
 - Pollo Asado
 - Grilled Pineapple, Onion and Cilantro, Roasted Salsa, Avocado and Tomatillo Salsa, Spicy Salsa
 - Corn & Flour Tortillas
-

Paella Action Station

Conquistador Specialty Paella with Chicken, Shrimp, Chorizo, Artichokes, Peas and Bell Peppers

Vegan Chorizo and Potatoes, Heirloom Peppers, Corn Esquites

Pastry Chef's Daily Selection of Desserts

Rice Pudding, Exotic Gateaux, Ecuadorian Chocolate Tart, Sopapilla Cheesecake

\$174 *Per Guest*

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After Glow

The following menus were created and priced for after dinner functions. A la carte pricing can be requested for alternative meal and event times. **Menus are designed and priced for groups of 50+ guests. Please contact your event manager for alternate menus should your party be less than 50 guests.*

STAR GAZING

American Artisanal Cheese Display

Served with Dried Fruits and Nuts, House-Made Seasonal Fruit Compote, Local Organic Honey, Rustic Breads and Lavash

Pigs in a Blanket, Ketchup, Assorted Mustards

Assorted Truffles, French Macarons, Pate de Fruit, Double Chocolate Brownies

\$42 *Per Guest*

MIDNIGHT SNACK

Select Three of the Following

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

\$46 *Per Guest*

TJ EXPRESS

Tortilla Chips

Served with Guacamole, Salsa Fresca, Sour Cream and Roasted Tomato Salsa

Quesadillas

- Grilled Chicken, Portobello Mushroom, Poblano Chili and Caramelized Onion
 - Grilled Corn and Scallion, Green Chile, Oaxaca Cheese
-

Warm Churros and Spicy Mayan Hot Chocolate

\$48 *Per Guest*

MOON RISING

Assorted Freshly Baked Cookies

Chocolate Chip, Double Chocolate, White Chocolate Macadamia

Freshly Brewed Regular & Decaffeinated Coffee

Served with Gourmet Flavored Syrup: Hazelnut, Caramel or Vanilla, Chocolate Shavings, Rock Sugar, Whipped Cream, Cinnamon and Nutmeg

\$28 *Per Guest*

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Bubbles, White And Red Wines

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

SPARKLING

CAMPO VIEJO, Cava, Brut, Spain | \$50 Bottle

SAUVIGNON BLANC

ANGELINE, Sonoma County, California | \$58 Bottle

MIONETTO, Prosecco, Brut, Italy | \$65 Bottle

MCBRIDE SISTERS, Sparkling Rose | \$70 Bottle

SCHRAMSBERG, Blanc de Blanc, Napa Valley, California | \$86 Bottle

PIPER HEIDSIECK CUVEE 1785, Brut, France | \$98 Bottle

VEUVE CLIQUOT, Brut, NV, Reims, France | \$138 Bottle

CHARDONNAY

ANGELINE, Sonoma County, California | \$58 Bottle

DECOY BY DUCKHORN, Sonoma County, California | \$70 Bottle

NEWTON SKYSIDE, North Coast, California | \$78 Bottle

RESONANCE, McMinnville, Oregon | \$80 Bottle

FRANK FAMILY, Napa Valley, California | \$86 Bottle

DOMAINE AUVIGUE, Pouilly Fuisse, Burgandy, France | \$96 Bottle

PINOT NOIR

ANGELINE, Sonoma County, California | \$58 Bottle

DECOY BY DUCKHORN, Sonoma County, California | \$70 Bottle

NEWTON SKYSIDE, North Coast, California | \$78 Bottle

WHITEHALL LANE, Petaluma Gap, Sonoma | \$82 Bottle

FLOWERS, Sonoma Coast | \$135 Bottle

BREWER-CLIFTON, Santa Rita Hills, California | \$96 Bottle

CABERNET SAUVIGNON

ANGELINE, Sonoma County, California | \$58 Bottle

DECOY BY DUCKHORN, Sonoma County, California | \$74 Bottle

TREANA, Paso Robles, California | \$76 Bottle

DECOY BY DUCKHORN, Sonoma Valley, California | \$54 Bottle

GROTH, Napa Valley, California | \$60 Bottle

CAKEBREAD, Napa Valley, California | \$78 Bottle

CLOUDY BAY, Marlborough, New Zealand | \$86 Bottle

EXCITING LIGHT VARIETALS

LA FETE, Rosé, Côtes de Provence, France | \$60 Bottle

ATTEMS, Pinot Grigio, Friuli Venezia-Giulia, Italy | \$52 Bottle

AU BON CLIMAT, Pinot Gris, Santa Barbara | \$62 Bottle

DR. LOOSEN, "Blue Slate", Kabinette Riesling, Mosel, Germany | \$62 Bottle

BEILER PERE et FILS, Sabine Rose, Provence, France | \$66 Bottle

MERLOT

WHITEHALL LANE, Napa Valley, California | \$62 Bottle

KEENAN, Napa Valley, California | \$98 Bottle

TREFETHEN, Oaknoll, Napa Valley, California | \$132 Bottle

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Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

HOST SPONSORED BAR PER PERSON

All hourly beverage pricing includes Gin and Vodka Martinis, Assorted Domestic and Imported Beers, Park Hyatt Wine Selection, Sparkling Wines, Assorted Sodas, Fruit Juices, Still and Sparkling Waters.

SELECT BAR

Spirits to Include - Smirnoff Vodka, Bombay Dry Gin, Bacardi Superior Rum, Milagro Blanco Tequila, Old Forester Bourbon, Seagram's 7 Whisky, Famous Goose Scotch and Triple Sec. Wines to Include - Campo Viejo Cava, Angeline Chardonnay, Pinot Noir and Cabernet Sauvignon Beers to Include - Corona, Bud Light, Michelob Ultra, Coors Light, Stella, Stone Delicious IPA, Coronado Orange Wit, Athletic Brewing Free Wave Hazy IPA (Non-Alcoholic), Athletic Brewing Upside Dawn Golden Ale (Non-Alcoholic).

First Hour | \$38 Per person

Each Additional Hour | \$20 Per person

DELUXE BAR

Spirits to Include - Titos Vodka, Bombay Sapphire Gin, Bacardi Superior and Captain Morgan Rum, Herradura Blanco Tequila, Bulleit Bourbon, Crown Royal Deluxe Whisky, Chivas Regal 12 Year Scotch, Cointreau Wines to Include - Mionetto Prosecco, Decoy Chardonnay, Sauvignon Blanc, Pinot Noir and Cabernet Sauvignon Beers to Include - Corona, Bud Light, Michelob Ultra, Coors Light, Stella, Stone Delicious IPA, Coronado Orange Wit, Athletic Brewing Free Wave Hazy IPA (Non-Alcoholic), Athletic Brewing Upside Dawn Golden Ale (Non-Alcoholic).

First Hour | \$43 Per person

Each Additional Hour | \$23 Per person

PARK BAR

Spirits to Include - Belvedere Vodka, Hendrick's Gin, Flor De Cana and Ron Zacapa 23 Year Rum, Don Julio Blanco Tequila, Woodford Reserve Bourbon, Bulleit Rye Whisky, Glenfiddich 12 Year Scotch, Grand Mariner Wines to Include - McBride Sisters Sparkling Brut Rose, Cloudy Bay Sauvignon Blanc, Newton Skyside Chardonnay, Pinot Noir and Cabernet Sauvignon Beers to Include - Corona, Bud Light, Michelob Ultra, Coors Light, Stella, Stone Delicious IPA, Coronado Orange Wit, Athletic Brewing Free Wave Hazy IPA (Non-Alcoholic), Athletic Brewing Upside Dawn Golden Ale (Non-Alcoholic).

First Hour | \$47 Per person

Each Additional Hour | \$24 Per person

BEER, WINE & NON ALCOHOLIC PACKAGE

Wines to Include - Chasing Venus Sauvignon Blanc, Decoy Chardonnay, Pinot Noir and Cabernet Sauvignon Beers to Include

NON-ALCOHOLIC PACKAGE

First Hour | \$18 Per Person

- Corona, Bud Light, Michelob Ultra, Coors Light, Stella, Stone Delicious IPA, Coronado Orange Wit, Athletic Brewing Free Wave Hazy IPA (Non-Alcoholic), Athletic Brewing Upside Dawn Golden Ale (Non-Alcoholic). Non-Alcoholic Beverages to Include - Sodas, Juices, Water and Zero Proof Spirits

Each Additional Hour | \$10 Per Person

First Hour | \$30 Per Person

Each Additional Hour | \$14 Per Person

HOST SPONSORED BAR PER DRINK

Charges are based on the actual number of drinks consumed. Prices shown are Per Drink.

Select Liquor | \$18

Deluxe Liquor | \$20

Park Liquor | \$22

Domestic Beer | \$10

Local Craft, Seasonal and Import Beer | \$12

Select Wine | \$18

Deluxe Wine | \$20

Park Wine | \$22

Bottled Water | \$6

Soft Drinks | \$6

GUEST PAY PER DRINK

Select Liquor | \$19

Deluxe Liquor | \$21

Park Liquor | \$23

Domestic Beer | \$10

Local Craft, Seasonal and Import Beer | \$12

Select Wine | \$19

Deluxe Wine | \$21

Park Wine | \$23

Bottled Water | \$8

Soft Drinks | \$8

LABOR CHARGES

Bartender | \$300

One Bartender Recommended per 100 Guests

Cashier Fee for Non-Hosted Bars | \$40

Per Hour, Three Hour Minimum per Cashier

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Bar Package Enhancements

Enhance your bar package with a themed experience! Add-on packages can be offered with or without existing bar packages.

BRUNCH BAR

Mimosas, Bellinis, Micheladas and Bloody Mary's

First Hour | \$26 Per Person

.....

Each Additional Hour | \$10 Per Person

.....

Enhancement to Deluxe or Park Bar Package | \$8 Per Person, Per Hour

.....

AGAVE BAR

House Margarita, Choice of One Flavored Margarita, Paloma, Vida Mezcal, Choice of Red or White Sangria

First Hour | \$32 Per Person

.....

Each Additional Hour | \$14 Per Person

.....

Enhancement to Deluxe or Park Bar Package | \$8 Per Person, Per Hour

.....

NIGHT CAP BAR

Espresso Martini, Carajillo, Grand Marnier, Hennessey VS

First Hour | \$26 Per Person

.....

Each Additional Hour | \$10 Per Person

.....

Enhancement to Deluxe or Park Bar Package | \$8 Per Person, Per Hour

.....

COFFEE BAR

Regular Coffee Offered with Bailey's Irish Cream, Kahlua, Jameson Irish Whiskey and Tia Maria

First Hour | \$26 Per Person

.....

Each Additional Hour | \$10 Per Person

.....

Enhancement to Deluxe or Park Bar Package | \$8 Per Person, Per Hour

.....

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DF Dairy Free **CN** Contains Nuts **GF** Gluten Free **SF** Contains Shellfish **VGN** Vegan **V** Vegetarian