
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

Raspberry Peach Chia Seed Pudding

Greek Yogurt, House Made Granola

Aviara's Bakery Selection of Breakfast Pastries 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

Raspberry Peach Chia Seed Pudding

Greek Yogurt, 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

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
- Macchiato French Toast - Dulce de Leche, Mexican Hot Chocolate Sauce

Breakfast Potato - Select One Item of Your Choice

- Roasted Red Potatoes with Mushrooms and Chives
- Hash Brown Potatoes
- Bliss Potato Wedges, Griddled Onions, Bell Peppers
- Roasted Sweet Potatoes, Peppers, Herbs
- Roasted Seasonal Vegetables and Potatoes

Aviara's Daily Selection of Breakfast Pastries Including Gluten Free Muffins

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. Spring/Summer 2025. Menu pricing may change based on availability and market conditions.

Breakfast Buffet Enhancements

Additional specialty items are available to elevate the Continental Breakfast Buffet and Aviara Breakfast Buffet. 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, Scrambled Tofu, Bell Pepper, Mushroom, and Spinach
Burrito

\$15 *Choice of One*

\$18 *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

HOT CEREAL STATION

Steel Cut Irish Oatmeal
Toppings to Include: Golden Raisins, Seasonal Fruit 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*

Turkey Bagel
Shaved Turkey, Avocado, Grilled Green Onions, Melted Jack Cheese
.....
Ham Bagel
Shaved Black Forest Ham, Green Bell Pepper, Melted Brie Cheese
.....
Vegetarian Bagel
Tomato, Portobello, Radish Sprouts, Melted Bravo Farm California White Cheddar Cheese
.....
\$19 *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
.....
\$9 *Per Guest Enhancement to Aviara Buffet*

\$13 *Per Guest Enhancement to Continental Buffet*

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*

AVOCADO TOAST

INDIVIDUAL QUICHE
Select Two 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
.....
\$8 *Per Guest Enhancement to Aviara Buffet*

\$12 *Per Guest Enhancement to Continental Buffet*

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*

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

Rustic Toast and Gluten Free Toast

Served with Smashed Avocado, Pepitas, Shaved Radish, Seasonal Sprouts, Pickled Carrots, Poached Eggs and Smoked Salmon

\$24 *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

Uncured all Natural Bacon and Country Sausage

Selection of Seasonal Sliced Fruit and Berries

Baskets of Freshly Baked Pastries, Butter and Chocolate Croissants, Danishes

California Cheese Platter

Dried Fruit and Homemade Fruit Compotes, Selection of Rustic Breads

Cage Free Scrambled Eggs

Griddle Corner - Select One Item of Your Choice

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

Specialty Egg Selection - Select One Item of Your Choice

- Traditional Benedict - Poached Egg, Canadian Bacon, and Hollandaise Sauce
- California Benedict - Poached Egg, Shaved Roasted Turkey, Avocado and Tomato Hollandaise
- Eggs Florentine - Poached Eggs, Griddle Tomato, Spinach, Mornay Sauce
- Soyrizo, Bell Pepper, Mushroom, and Spinach Burrito

Specialty Salad Selection - Select Two Items of Your Choice

- Heirloom Tomatoes, Mozzarella, CA Extra Virgin Olive Oil
- Orecchiette, Spring Peas, Grilled Artichokes, Sun Dried Tomatoes, Pistachios, Tomato-Basil Vinaigrette
- Arugula, Watermelon, Feta Cheese, Cucumbers, Tomato-Cumin Vinaigrette
- Organic Baby Greens, Roasted Stone Fruits, Blue Cheese, White Balsamic Dressing

**May Also Select Bagel & Lox Station or Individual Quiches (found under Breakfast Enhancements tab) in Place of Salads*

Pastry Chef’s Selection of Tarts, Cakes, and Pastries to Include Raspberry Financier, Blueberry Cheesecake and Vegan Carrot Cake

\$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
Heirloom Peppers, Cherry Tomatoes, Onion Crema

Herb Roasted Salmon | \$14 Per Guest
Corn Puree, Snap Peas, Heirloom Peppers, Chermoula

Natural Beef Tenderloin | \$19 Per Guest
Heirloom Cherry Tomato, Basil, Balsamic Sauce

Summer Squash and Eggplant Gratin | \$7 Per Guest
Roasted Piquillo Pepper, Heirloom Tomatoes

ACTION PASTA STATION

**Requires One Chef / 100 Guests / \$300.00 Accompanied with Shaved Parmesan, Garlic Herbed Focaccia and Bread Sticks*

Penne Pasta, Smoked Chicken, Wild Mushrooms, Pomodoro Sauce

Gemelli Pasta, Sun-Dried Tomatoes, Kalamata Olives, Pesto Cream Sauce

\$31 *Per Guest*

ACTION EGG & OMELET STATION

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

Cage Free Whole Eggs & Egg Whites
Natural Ham and Uncured Natural Bacon, Shrimp, Smoked Salmon, Aged Cheddar Cheese, Monterey Jack Cheese, Mushrooms, Tomatoes, Spinach, Bell Peppers, Onions, Scallions

\$22 *Per Guest*

SEAFOOD DISPLAY ON CRUSHED ICE

Jumbo Prawns and Snow Crab Claws, Served with Cocktail and Lemon-Tarragon Rémoûlade 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 \$23 Per Guest Served with 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 \$96 Per Dozen
Assorted Plain, Sesame, Cinnamon-Raisin and Onion Bagels \$108 Per Dozen Served with Strawberry, Garden Vegetable & Regular Cream Cheeses and Sweet Butter & Fruit Preserves
Assorted Breakfast Breads \$82 Per Dozen Banana-Coconut & Lemon, Raspberry and Chocolate Marble
Plain and Chocolate Spritz Cookies \$72 Per Dozen
Seasonal Themed Mini Cupcakes \$96 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) GF \$86 Per Dozen

FRUIT FORWARD SNACKS

Display of Sliced Seasonal Fruit & Berries \$14 Per Guest
Fruit Brochette \$96 Per Dozen Served with a Yogurt-Honey Dip and Raspberry-Lemon Dip
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 | \$22 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 Tzatziki & Seasonal Hummus Dip

California Cheese Display | \$25 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 | \$92 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.

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

Conchas

Pineapple, Cucumber and Mint Agua Fresca

\$29 *Per Guest*

HIGH ENERGY BREAK

Classic Deviled Eggs, Micro Greens

MORNING MIRAVAL WELLNESS BREAK

Daily Seasonal Smoothie

Smoked Salmon Deviled Eggs, Salmon Row, Chervil Herbs

Chorizo Deviled Eggs, Micro Cilantro

Aged Cheddar Cheese, Seasonal Fruit Compote, Sliced Baguette

Strawberry Chia Seed Pudding & Citrus Infused Yogurt Panna Cotta

\$32 *Per Guest*

AFTERNOON MIRAVAL WELLNESS BREAK

Tiger Nut Horchata

Pineapple Tomatillo Salsa

Black Bean Pepita Hummus

Fresh Tostadas

\$28 *Per Guest*

SPRING CHERRY BREAK

*Available May-June

Cherry Marmalade with Midnight Moon Goat Cheese

Whipped Cherry Goat Cheese, Pistachio Bruschetta

Mini Cherry Scone with House Made Whipped Cream

Fresh Cherries

\$26 *Per Guest*

ICE CREAM CART

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

House Seasonal Sorbet Flavor, Vanilla Ice Cream and Chocolate Gelato - In a Cone or Sundae

Vintage Chocolate Sauce, Salted Caramel Sauce, Raspberry Coulis

Toffee Crunch, Chantilly Cream, Brioche Croutons, Chocolate-Strawberry Bark

House Made Peanut Butter Trail Mix Bars (GF) **GF**

Blueberry Lemon Poppyseed Tea Bread (GF) **GF**

Recovery Date Truffles

\$28 *Per Guest*

SUMMER PEACH BREAK

*Available July-September

Peach Chutney, Camembert, Sourdough Tartine

Grilled Peach, Basil Syrup, Ricotta, Hazelnut Streusel

Peach and Tarragon House Made Panna Cotta Yogurt

Fresh Peaches

\$26 *Per Guest*

BAJA FRUIT STAND

Seasonal Fruit Cups Topped with Tajin and Chamoy

Fritura de Duros - Puffed Wheat Snack Topped with Chili and Lemon

Pineapple-Cucumber-Mint Agua Fresca

Chef's Agua Fresca of the Day

\$26 *Per Guest*

Seasonal Fruit

Sable Cookies, Almond Tuiles, Langue de Chat Cookies

\$25

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A La Carte Beverages

A variety of non-alcoholic libations are available throughout the day.

COFFEE & TEA

Illy Regular and Decaffeinated Coffee | \$145 Per Gallon

Assorted Hot Teas and Herbal Infusions | \$145 Per Gallon

Freshley Brewed Iced Tea | \$150 Per Gallon

Tropical Iced Tea | \$150 Per Gallon

Enhance Your Coffee Station | \$10 Per Guest

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

STILL WATER & SPARKLING WATER

Evian Still & Sparkling Waters | \$10 Each

SOFT DRINKS

Assorted Pepsi Soft Drinks | \$9 Each

Assorted Coke Soft Drinks | \$9.5 Each

SPECIALTY BOTTLED BEVERAGES

Assorted Energy Drinks | \$10 Each

Select Two: Redbull, Monster, 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 | \$150 Per Gallon

Arnold Palmer | \$150 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.*

SPRING & SUMMER SAN DIEGO BARBEQUE

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

Tomato and Basil Soup

Vine Ripened Tomato, Sweet Onion, Grilled Bread, Cucumber, Lemon and Olive Oil

Quinoa, Corn, Tomato, Edamame, Pepita, Dried Cherry, Cucumber, Citrus Vinaigrette

Orecchiette, Spring Peas, Grilled Artichokes, Sun Dried Tomatoes, Pistachios, Tomato 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

SPRING & SUMMER AVIARA LUNCH BUFFET

**Minimum 75 Guests*

Chilled Gazpacho, Crispy Tortilla Strips, Queso Fresco

Organic Local Baby Lettuces, Shaved Market Vegetables, Balsamic Dressing

Strawberry, Quinoa, Fava Beans, Watercress, Chardonnay and Local Honey Vinaigrette

French Bean Salad with White Beans, Roasted Garlic Oil, Lemon Zest and Parmesan

Shrimp Panzanella, Cucumber, Sweet Onions, Tomatoes, Basil, Focaccia Croutons

Seared Catch of the Day, Sweet Pea Crema, Grilled Corn, Shishito Peppers, Cherry Tomato, Chimichurri

Aviara Honey Roasted Chicken Breast, Corn Puree, Snap Peas, Tinkerbell Peppers, Lemon Chicken Jus

Seared Petite Filet Mignon, Sweet Onion Crema, Baby Squash,

Burger Buns, Soft Rolls, Jalapeño and Cheddar Corn Bread

Pastry Chef's Daily Selection of Desserts

Raspberry Chocolate Cake, Strawberry and Vanilla Pavlova (GF,NF), Lemon and Lavender Shortcake, Cheesecake Apricot Verbena (GF)

Sliced Seasonal Fresh Fruit

~~\$84~~ Per Guest

NATIVE GRAIN, SEEDS AND WRAPS

Tomato Basil Soup

Grains

Brown Rice, Quinoa, Farro and Barley

Spring and Summer Harvest to Include

Baby Mixed Greens, Cucumber, Heirloom Cherry Tomatoes, Charred Corn, Grilled Summer Squash, Crispy Chickpeas, Toasted Pepitas and Crumbled Goat Cheese

Hot Proteins

Grilled Chicken, Seared Albacore, Shrimp & Soyrizo

Dressings to Include

Grilled Lemon Spiced Yogurt, Avocado Green Goddess and Roasted Garlic-Sherry Vinaigrette

Assorted Wraps

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

Pastry Chef's Daily Selection of Desserts

Lime and Basil Cream Puff, Pecan Shortbread Cookie (VG, GF), Raspberry Yuzu Glass Jar (GF), Chocolate Gianduja Mousse (GF)

Sliced Seasonal Fresh Fruit

Pearl Onion, Crispy Shallot, Port Demi

Red Rice, Peas, Purple Kale

Roasted Garlic and Cauliflower, Heirloom Carrots, Lemon Zest, Parsley

Pastry Chef's Daily Selection of Desserts

Mixed Berries & Coconut Milk Custard (VG, GF), Pistachio Cherry Cream Puff, Earl Grey Panacotta & Citrus Marmolade (GF), Spiced Pineapple Pavlova (GF, NF)

Sliced Seasonal Fresh Fruit

~~\$98~~ 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

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

\$82 *Per Guest*

Sandwiches - Select Three Sandwiches OR Cold Cut Deli Platter

- Mini Sandwich - Prosciutto, Parmesan Cheese, Arugula, Roasted Garlic Olive Oil, Mini Baguette
- Mini Sandwich - Roasted Turkey Breast, Brie, Avocado Aioli, Brioche Rolls
- Mini Sandwich - Roast Beef, Fried Onions, Watercress, Horseradish Mayonnaise, Sourdough Rolls
- Wrap - Roasted Turkey, Avocado, Beefsteak Tomatoes, Alfalfa Sprouts and Dijon Mayo
- Wrap - Grilled Eggplant, Asparagus, Tomatoes, Mozzarella, Pesto and Sun-Dried Tomato
- Wrap - Roasted Chicken, Watercress, Piquillo Peppers, Roasted Garlic Hummus
- Wrap – Roasted Beef, Watercress, Fried Onions, Smoked Paprika Spread
- Wrap - Piquillo Pepper, Portobello Mushroom, Tomato Slice, Pepperoncini, Goat Cheese Spread
- Sub Sandwich - Italian: Artisanal Mortadella, Capicola, Genoa Salami, Provolone Cheese, Tomatoes, Iceberg, Onions, Pepperoncini, Ciabatta Oblong Bun
- Sub Sandwich – Roasted Chicken Breast, Tarragon Mayonnaise, Butter Lettuce and Sliced Tomatoes, Brioche Bun
- Lettuce Cups - Tuna Escabeche, Artichoke Hearts, Fingerling Potatoes, Tomato and Capers in Iceberg
- Lettuce Cups - Grilled Chicken, Almonds, Cleary, Green Grapes, Curry Aioli
- Lettuce Cups - English Pea Hummus, Roasted Mushrooms, Puffed Wild Rice

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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

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Dessert - Select Three

- Vegan Carrot Cake
 - French Creme Brulee
 - Lemon and Thyme Gateaus (GF)
 - Mixed Berries & Coconut Milk Custard (DF, GF)
 - Double Chocolate Tart
 - White Opera, Coffee and Coconut
 - Fruit Tartlets
 - Blueberry Tartlet (VG, GF)
-

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

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

Sliced Seasonal Fresh Fruit

\$88*Per Guest*

\$78*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

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

Baby Mixed 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

Pistachio Baklava, Orange Blossom Pana Cotta, Honey Almond Tart, Crisp Seasonal Cobbler

Sliced Seasonal Fresh Fruit

\$92*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 Tabbouleh, Cucumber, Mint, Cherry Tomatoes
- Potato Salad, Grilled Bell Pepper and Green Onions
- Grilled Seasonal Vegetable Salad, Basil and Balsamic Vinegar

Sandwiches - Select One or Two

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

\$63 *One Sandwich Plus Vegetarian*

\$68 *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 Tabbouleh, Cucumber, Mint, Cherry Tomatoes
- Potato Salad, Grilled Bell Pepper and Green Onions
- Grilled Seasonal Vegetable Salad, Basil and Balsamic Vinegar

Sandwiches - Select Two

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

\$76 *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. Spring/Summer 2025Menu pricing may change based on availability and market conditions.

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

- Crab and Sweet Corn Chowder
- Plum Tomato and Basil Soup
- Chilled Gazpacho, Grilled Shrimp and Avocado
- Local Kale, Roasted Seasonal Fruits, Goat Cheese, Walnuts, Honey-Lemon Dressing
- Hearts of Romaine, Parmesan Crisp, Caesar Dressing
- Heirloom Tomatoes, Bowtie Arugula, Goat Cheese, Kalamata Olives, Citronette Dressing
- Local Organic Baby Greens, Shaved Seasonal Harvest, Apple Cider Dressing

COLD ENTREES

Served with your choice of Starter & Dessert

- Hangar Steak & Panzanella Salad | \$76 Per Guest
Cucumbers, Heirloom Tomato, Red Onion, Focaccia, Red Wine Vinaigrette, Arugula Chimichurri
- Southwestern Chicken Caesar Salad | \$66 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
- Local Tuscan Baby Kale & Smoked Turkey Salad | \$62 Per Guest
Frisée, Baby Kale, Quinoa, Seasonal Fruit, Ricotta, Pistachio, Balsamic Reduction, Citronette Dressing
- Poke Bowl | \$64 Shrimp | \$76 Tuna
Brown Rice, Napa Cabbage Slaw, Tosaka Seaweed, Edamame, Furikake

DESSERTS

Select One of the Following

- Vanilla and Strawberry Pavlova (GF, NF)
- Lime and Verbena Mousse, Raspberry Compote
- Apricot Compote, Greek Yogurt, Basil and Dulcey Crumble
- Chocolate Profiterole, Tahitian Vanilla Ice Cream

HOT ENTREES

Served with your choice of Starter & Dessert

- Roasted Chicken Breast | \$71 Per Guest
Ratatouille, Petite Arugula Salad, Fingerling Potatoes, Rosemary Lemon Chicken Jus
- Lemon Dill Crusted Salmon | \$74 Per Guest
Purple Cauliflower Puree, Crispy Quinoa, Snap Peas, Roasted Cherry Tomatoes, Saba
- Basil Crusted Pacific Sea Bass | \$76 Per Guest
Sweet Corn Puree, Truffle Scented Roast Potatoes, Asparagus and Saba
- Seared Alaskan Halibut (Seasonal from May to September) | \$78 Per Guest
Charred Eggplant Puree, Purple Kale, Wild Mushrooms, Spring Pea, Caviar Beurre Blanc
- Petite Filet of Beef & Catch of the Day | \$88 Per Guest
Local Peas Puree, Peewee Potatoes, Heirloom Peppers, Radishes,

Balsamic Red Wine Sauce

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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

Brie, Raisin and Gremolata on a Savory Puff **V**

Beef Tartar, Truffle Aioli, Arugula, Parmesan, Crostini **DF**

Smoked Salmon, Potato Cake, Dill Creme, Everything Bagel Spice (GF) **GF**

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

Tuna Poke, Avocado, Fingerling Potato Chip **DF GF**

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

Compressed Watermelon, Feta and Mint **V GF**

\$46 *Choice of Four - Tray Pass*

\$69 *Choice of Six - Tray Pass*

\$54 *Choice of Four - Displayed*

\$74 *Choice of Six - Displayed*

SPRING & SUMMER SEASONAL SELECTIONS

Caponata, Basil, Balsamic Tofu Creme, Savory Puff **DF VGN GF**

Strawberry Bruschetta on Crostone, Feta Cheese **V**

Heirloom Melon and Prosciutto, Micro Mint **DF GF**

Smoked Salmon, Pickled Onion, Fried Capers, Caraway Creme, Rye

Tomato Basil Bruschetta, Parmesan Cheese **V**

Spicy Tuna, Fried Rice Cake, Sesame Seeds, Micro Cilantro **GF**

Slow Roasted Tomato, White Bean Hummus on Crispy Focaccia **VGN**

Roasted Farmers’ Market Fruit, Point Reyes Blue Cheese, Micro Arugula **V GF**

White Bean Puree, Crushed Rapini, Linguica Sausage, Crostini

Mini Birria Sopes, Avocado, Charred Jalapeno Crema, Pickled Onion

Chickpea Falafel, Vegan Tzatziki **VGN**

Corn and Lobster Fritter, Saffron Aioli

Confit Layered Potato, Green Onion, Cream Cheese with Choice Of

- Smoked Salmon
- Smoked Speck Prosciutto
- Truffle Cream

\$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

Pork Chile Verde Sope, Pasilla Creme, Pickled Chayote

Smoked Chicken Croquette Skewer

Shrimp and Spanish Chorizo Skewer **DF GF**

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

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

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

Kobe Beef Slider, Wild Arugula, Fiscalini Fondue

Buttermilk Fried Chicken, Chipotle Dip and Cilantro Salsa Verde

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

Mini Shrimp Po Boy Slider, Cajun Aioli, Roma Tomato Cabbage Slaw

Black Garlic Pork Belly, Rapini Pesto, Confit Lemon

\$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 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

.....

Artichoke and Caper Dip, Piquillo Pepper Hummus and Ranch Dressing

.....

\$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

.....

ANTIPASTI & SALUMI

Chef's Selection of Locally Sourced Salumi

.....

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

.....

Pecorino and Parmesan Cheese

.....

Warm Focaccia Bread with Melted Mozzarella Cheese

.....

\$31 *Per Guest*

OYSTERS ON ICE

Artisan Butter, Pumpernickel Bread and Sourdough Rolls

.....

Oysters Served with Mignonette, Cocktail Sauce and Lemon Wedges

.....

\$60 *Per Dozen*

SEAFOOD ON ICE

Jumbo Prawns | \$6 Per Piece

.....

Snow Crab Claws | \$7 Per Piece

.....

Lobster Claws | \$8 Per Piece

.....

Marinated Green Lip Mussels | \$4 Per Piece

.....

Served with Remoulade, Chipotle Cocktail Sauce and Lemon Wedges

.....

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

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

\$25 *Per Guest*

- Apple Wood Smoked Bacon and Corn Dip
- Baked Broccoli and Aged Cheddar Cheese Dip
- Spinach and Artichoke Dip

Served with Pita Chips, Tortilla Chips and Toasted Sliced Baguettes

\$26 *Per Guest - One Selection*

\$31 *Per Guest - Two Selections*

\$36 *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

**Vegetarian Option Available as Substitution Upon Request*

Classic Shrimp Cocktail
Lettuce and Lemon

Campechana Style Seafood Cocktail
Scallops, Shrimp, Tajin, Cucumber and Avocado

Enhance with - Tuna Poke Seafood Cocktail | \$6 Additional Price
Per Person

Seaweed Salad, Avocado Mousse, Rice Paper Chip

\$33 *Per Guest*

CAVIAR TASTING

Up to 10 Grams per person on a Blini with Creme Fraiche or
Potato Chips

\$38

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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

**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 - Select Up To Four

- California Roll
- Vegetable Roll
- Spicy Tuna Roll
- Philadelphia Roll
- Rainbow Roll

Nigiri Sushi - Select Up To Three

- Maguro (Tuna)
- Hamachi (Yellowtail)
- Ebi (Shrimp)
- Tako (Octopus)
- Unagi (Eel)
- Sake (Salmon)

Sashimi - Select Up To Two

- Tuna
- Salmon
- Yellowtail

\$8*Sushi Rolls*

\$9*Nigiri*

\$12*Sashimi*

CALIFORNIA GARDEN

An Array of Gourmet Crudites
Haricot Vert, Asparagus, Endive Leaves, Baby Carrots, Fancy Zucchini and Grape Tomatoes

Artichoke and Caper Dip, Piquillo Pepper Hummus and Ranch Dressing

Your Choice of Salad - Select Two

- Heirloom Tomato and Buffalo Mozzarella, Basil Emulsified Extra Virgin Olive Oil

ANTIPASTI & SALUMI

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*

BAJA CEVICHES AND AGUACHILE

Selections to Include

- Pacific Snapper, Cucumber, Red Onion, Avocado, Tomato and Cilantro Ceviche
- Shrimp Green Aguachile, Shaved Red Onion and Mango
- Campechana Style Ceviche with Scallops, Shrimp, Tajin, Cucumber and Avocado
- Tofu, Orange, California Chili, Grilled Corn, Avocado and Red Onion Ceviche

Served with Guacamole, Salsa Fresca, Roasted Salsa, Blue and

- Baby Mixed Greens, Roasted Pear, Pickled Spanish Onions, Gorgonzola Cheese, Balsamic Dressing
- Wild Rice, Stone Fruit, Pistachio, Celery, Arugula, Green Onion, Lemon Honey Dijon
- Caesar Salad with Chipotle Grilled Chicken, Lime Paprika Shrimp

\$29 *Per Guest*

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
- 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

- Cesar Salad, Focaccia Croutons
- Apple Wood Smoked Bacon Macaroni and White Tillamook Cheddar Cheese Gratin
- Garlic and Chili Flake Sauteed Broccolini

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

White Corn Tortilla Chips and Spicy Tortilla Chips

\$34 *Choice of Two*

\$38 *Choice of Three*

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, Aviara Special Sauce, Truffle & Parmesan Cheese, Ketchup and Ranch Dressing

\$21 *Per Guest*

- Cabbage Slaw
- Beyond Meat Slider, Sprouts, Tomato, Basil Spread

\$36 *Choice of Two*

\$40 *Choice of Three*

PACIFIC RIM

Guests to Compose Their Own Asian Inspired Bowl

Grains

Sticky Rice, Brown Rice and Chilled Soba Noodles

Proteins

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

Vegetables

Snap Peas, Radish Sprouts, Edamame, Avocado, Cherry Tomatoes, Sweet & Sour Cucumbers and Pickled Shredded Carrots

Condiments

Furikake, Lemon Tamarind Sauce and Cilantro Lime Avocado Dressing

\$38 *Per Guest*

PASTA ACTION STATION

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

Ricotta Ravioli, Piquillo Peppers, Baby Artichokes, Olives, Lemon Beurre Blanc

Penne, Cremini Mushrooms, English Peas, Bolognese, 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

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
- 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

\$36 *Select Two*

\$40 *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*

PAELLA ACTION STATION

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

Seasonal Spring and Summer Plates (Available April-September)

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

\$46 *Select One*

\$54 *Select Two*

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 Spring and Summer Risotto's (Available April-September)

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

\$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*

**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

Dim Sum to Include Shu Mai, Pot Stickers and Wontons

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
- Coffee Rubbed Smoked Brisket, Herb au Jus
- Cedar Plank Scottish Salmon, Tarragon and Stone Ground Mustard Glaze

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

- Asparagus, Romesco, Parmesan Arugula

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

\$38 *One Protein*

\$46 *Two Proteins*

\$52 *Three Proteins*

TOSTADA ACTION STATION

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

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

- Beef Short Rib Birria
- Pork Chili Verde
- Shrimp Diablo
- Chayota Al Pastor

Served with Garnishes Including

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

\$36 *Two Proteins*

\$40 *Three Proteins*

ROTISSERIE CHICKEN ACTION STATION

**Minimum 75 Guests *Requires Two Chefs / 100 Guests / \$300.00*

\$42 *Per Guest*

ACCOMPANIED BY

House Corn Bread, Spiced Local Honey, Aviana Cole Slaw, Grilled Corn with Cajun Drawn Butter

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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

BAKERS DOUGHNUTS AND PIES

Assortment of French Desserts to Include
Mini Chocolate Eclair, Vanilla Millefeuille, Pistachio and Raspberry
Financier, Fruity Macaron (GF), Opera, Strawberry and Pistachio
Trifle, Chocolate Coconut Custard (VG, GF)

\$24*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

\$23*Per Guest*

ICE CREAM CART

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

House Seasonal Sorbet Flavor, Vanilla Ice Cream and Chocolate
Gelato - In a Cone or Sundae
Vintage Chocolate Sauce, Salted Caramel Sauce, Raspberry
Coulis, Toffee Crunch, Chantilly Cream, Brioche Croutons,
Chocolate-Strawberry Bark

Seasonal Fruit

Sable Cookies, Almond Tuiles, Langue de Chat Cookies

\$25*Per Guest*

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Plated Dinners

**Requires Two Chefs / 100 Guests / \$300*

House Made Miniature Doughnuts Freshly Made by a Chef
Served with Mixed Berry Jam and Chocolate Sauce

Assorted Miniature Pies to Include
Lemon Meringue, Caramel Apple, Mixed Berry

\$25*Per Guest*

SWEET HOUSE PRETZELS

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

Freshly Baked Pretzels Topped with Hot Butter and Dressed With
Your Choice of Toppings

Toppings
Almond Crunch, Cinnamon Sugar, S'mores Dust and Coconut

Sauces
Chocolate Sauce, Caramel Sauce and Cream Cheese

\$25*Per Guest*

CUPCAKES AND CAKE POPS

Freshly Baked Cupcakes to Include
Blackberry-Lemon Poppyseed, Caramel Popcorn, Strawberry
Crunch, Funfetti and Nutella

Cake Pop Flavors to Include
Almond Matcha, Gluten Free Banana Espresso and Vegan
Chocolate Mint

\$23*Per Guest*

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 \$10.00 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.*

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, Olives, Cherry Tomatoes, Pickled Onions, Barrel Aged Red Wine Vinaigrette
- Baby Iceberg Lettuce, Oven Dried Cherry Tomatoes, Apple Wood Smoked Bacon, Baguette Croutons, Ranch Dressing

SIGNATURE CHILLED STARTERS

- Chef’s Selection of Locally Handcrafted Salumi, House Pickles, Frisée, Potato Salad, Green Onion Vinaigrette | \$20 Per Guest
- California Cheese Trio Sampler, Seasonal Fruit Compote, Candied Hazelnuts, Mache Lettuce | \$21 Per Guest
- Colossal Shrimp, Spiced Tomato Jam, Horseradish Creme, Parsley Oil, Celery Slaw | \$31 Per Guest
- Mezcal Cured Salmon Pave, Avocado Mousse, Salsa Macha, Goose Berries | \$32 Per Guest

SIGNATURE HOT STARTERS

- Bay Scallops and Shrimp Stew, Pine Nuts, Dried Currants, Capers 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
- Seasonal Mushrooms and Spinach Cannelloni, Zucchini Puree, Pecorino Cheese | \$26 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 Yuzu Emulsion, Crispy Quinoa, Baby Bok Choy, Seasonal Radishes, Sesame, Soy-Ginger Glaze

INTERMEZZO

- An intermission served between hot appetizer and main course to cleanse your palate*
- Kir Royal Sorbet, Crystallized Lemon Zest | \$14 Per Guest

- 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

Cremini Mushroom Sauce, Basil Beurre Blanc, Seasonal Vegetables, Scallop Potato

TASTE OF AVIARA DESSERT

A Seasonal Sampling of Miniature Desserts Designed by our Pastry Chef
Coconut and Coffee Opera Cake, Lime and Raspberry Cheesecake, Chocolate Caramel Tart (GF)

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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 \$10.00 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.*

SPRING & SUMMER SOUPS

Available April-September

- Chilled Watermelon and Basil, Heirloom Cherry Tomato Salad, Crispy Baguette, Aged Balsamic, Micro Basil
- Roasted Carrot and Miso Soup, Hazelnut Dukkah, Charred Eggplant Puree
- Chilled English Pea Soup, Smoked Bay Scallops, Pea Tendrils, Crushed Sweet Chili

SPRING & SUMMER SALADS

Available April-September

- Organic Local Baby Lettuce, Heirloom Tomatoes, Bocconcini Cheese, Shaved Radish, Basil Vinaigrette
- Baby Gem Lettuce, Pea Tendrils, Carrot Ribbons, Sourdough Crumble, Baked Ricotta, Roasted Peach Vinaigrette
- Baby Arugula, Roasted Stone Fruit, Candied Hazelnut, Peach Ginger Vinaigrette

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

SPRING & SUMMER CHILLED STARTERS

Available April-September

Green Asparagus, Truffle Creme, Pistachio Crumble, Tomato Oil |
\$28 Per Guest

Local Peas Vichyssoise, House Smoked Salmon, Pickled Carlsbad
Strawberries, Pea Vine | \$29 Per Guest

Scallop Crudo, Smoked Yello Tomato Puree, Pickled Strawberry
Salsa, Puffed Wild Rice | \$34 Per Guest

SPRING & SUMMER HOT STARTERS

Available April-September

Jumbo Green Asparagus, Soft Polenta, Organic Poached Egg,
Micro Parsley, Fresh Morel Ragout | \$31 Per Guest

Jumbo Shrimps, Mint and Pea Puree, Thumbelina Carrots,
Parmesan and Lemon Orzo | \$32 Per Guest

Seared Jumbo Sea Scallops, Sweet Peas Crema, Pickled
Tinkerbelle Peppers, Crispy Quinoa, Marigold | \$34 Per Guest

SPRING & SUMMER ENTREES

Available April-September

Aviara Spiced Honey Roast Chicken Breast | \$132 Per Guest
Purple Cauliflower Crema, Morel Mushroom Sauce, Pearl Barley,
Marinated Cherry Tomatoes, Pea Vines

Alaskan Halibut | \$158 Per Guest
Basil Spring Peas Emulsion, Crispy Quinoa, Beech Mushrooms,
Caper Vinaigrette, Pea Vines

Natural Filet Mignon of Beef | \$164 Per Guest
Potato Gratin, Apple Wood Smoked Bacon, Spring Leek Fondue,
Asparagus Tips, Bordelaise Sauce

Duo of Beef Tenderloin and Salmon | \$180 Per Guest
Crispy Potato Galette, Zucchini Basil Puree, Summer Squashes,
Radish, Grapefruit Demi Gastrique

Duo of Natural Filet Mignon of Beef and Pacific Seabass | \$182 Per
Guest
Favetta, Heirloom Carrots, Shoestring Potatoes, Port Reduction

SPRING & SUMMER DESSERTS

Available April-September

Tropical Finger Cake, Passionfruit Sorbet

Chocolate Brownie, Peanut Butter and Raspberry Coulis

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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

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

Grilled Asparagus, Pickled Tinkerbell Peppers, Sugar Snap Peas, Arugula, Roasted Lemon Vinaigrette

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

Seasonal Sides to Include

- Roasted Baby Summer Squash, Confit Garlic, Red Onions, Rosemary
- Fine Green and Wax Beans, Heirloom Peppers, Cherry Tomatoes, Herb Flavored Olive Oil

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

SPRING & SUMMER CALIFORNIA FARMERS' MARKET BUFFET

Available April-September / Requires One Chef / 100 Guests / \$300.00

Chilled Watermelon Gazpacho

Local Organic Baby Greens, Balsamic Dressing and Citronette Vinaigrette

Vine Ripe Tomato, Extra Virgin Olive Oil, Pesto Marinated Bocconcini

Asparagus, Watermelon Radish, Cherry Tomato, Sugar Snap Peas, Frisée, Lemon Vinaigrette

French Beans, Grilled Corn, Fingerling Potatoes, Tomatillo Vinaigrette

Jumbo Shrimp on Ice

Served with Chipotle Cocktail Sauce, Lemon Wedges, Sourdough Rolls and Butter

Chef's Carving Station of Herb Crusted Prime Rib of Beef

Roasted Chicken Breast

Saffron Corn Puree, Fava Beans, Charred Tinkerbell Peppers, Blistered Heirloom Tomato, Lemon Chicken Jus

Seared Salmon

Crispy Marbled Potato, Clam Veloute, Haricot Vert

Herb Quinoa, Charred Corn, Oven Dry Cherry Tomato, Torpedo Onion, Fava Bean

Freshly Baked Rolls and Breads with Sweet Butter

Pastry Chef's Daily Selection of Desserts

Lime and Basil Cream Puff, Double Chocolate Brownie, Coconut Raspberry Pana Cotta (VG, GF), Pistachio and Strawberry Pavlova (GF)

\$186 *Per Guest*

<ul style="list-style-type: none"> 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, Chocolate Pecan Tart, Chocolate and Raspberry Cake, Pineapple Upside Down Bundt Cake (VG, GF)
\$182 <i>Per Guest</i>

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
<ul style="list-style-type: none"> Traditional Guacamole, Mango Guacamole, & Guacamole with Chipotle Chili Blue and White Corn Tortilla Chips, Spicy Tortilla Chips
Street Taco Action Station
<ul style="list-style-type: none"> 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
Buñuelos and Natilla, Exotic Cake, Rice Pudding, Chocolate Creme de Caramel
\$178 <i>Per Guest</i>

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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
- MIONETTO, Prosecco, Brut, Italy | \$65 Bottle
- MCBRIDE SISTERS, Hawke's Bay, New Zealand, 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
- THE CALLING, Sonoma Coast, California | \$78 Bottle
- RESONANCE, Willamette Valley, Oregon | \$80 Bottle
- FRANK FAMILY, Napa Valley, California | \$75 Bottle
- KISTLER, Les Noisetiers, Sonoma Coast, California | \$120 Bottle

PINOT NOIR

- ANGELINE, Sonoma County, California | \$58 Bottle
- DECOY BY DUCKHORN, Sonoma County, California | \$70 Bottle
- THE CALLING, Monterey, California | \$78 Bottle
- WHITEHALL LANE, Petaluma Gap, Sonoma | \$82 Bottle
- FLOWERS, Sonoma Coast | \$95 Bottle
- BREWER-CLIFTON, Santa Rita Hills, California | \$96 Bottle
- CABERNET SAUVIGNON

SAUVIGNON BLANC

- ANGELINE, Sonoma County, California | \$58 Bottle
- JAQUES DUMONT, Sancerre, France | \$88
- 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
- ATTEMPS, Pinot Grigio, Friuli Venezia-Giulia, Italy | \$52 Bottle
- TABLAS CREEK, Patelin de Tablas, Grenache Blanc Blend, Paso Robles, California | \$50 Bottle
- DR. LOOSEN, “Blue Slate”, Kabinette Riesling, Mosel, Germany | \$62 Bottle

MERLOT

- WHITEHALL LANE, Napa Valley, California | \$62 Bottle
- KEENAN, Napa Valley, California | \$98 Bottle
- DUCKHORN, Napa Valley, California | \$75 Bottle

EXCITING RED VARIETALS

ANGELINE, Sonoma County, California \$58 Bottle
DECOY BY DUCKHORN, Sonoma County, California \$74 Bottle
TREANA by Austin Hope, Paso Robles, California \$76 Bottle
TREFETHEN, Oaknoll, Napa Valley, California \$90 Bottle
FRANK FAMILY, Napa Valley, California \$112 Bottle
SILVER OAK, Alexander Valley, California \$165 Bottle

TWO HANDS, Angel's Share, Shiraz, McLaren Vale, Australia \$74
NIETO SENETINER, Don Nicanor, Malbec, Mendoza, Argentina \$80
LE FONTI, Chianti Classico Riserva, Italy \$85
JAYSON by Pahlmeyer, Red Blend, Napa Valley, California \$120
ROMBAUER Zinfandel, Napa Valley, California \$75
JUSTIN, Isosceles, Red Blend, Paso Robles, California \$115

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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, Herradura 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, Flecha Azul 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).

PARK BAR

Spirits to Include - Belvedere Vodka, Hendrick's Gin, Flor De Cana and Ron Zacapa 23 Year Rum, Lalo 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, The Calling Cabernet Sauvignon, Chardonnay and Pinot Noir 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

BEER, WINE & NON ALCOHOLIC PACKAGE

Wines to Include - Decoy Sauvignon Blanc, 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). Non-Alcoholic Beverages to Include - Sodas, Juices, Water and Zero Proof Spirits

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

LABOR CHARGES

Bartender | \$300

First Hour | \$47 Per person

Each Additional Hour | \$24 Per person

NON-ALCOHOLIC PACKAGE

First Hour | \$18 Per Person

Each Additional Hour | \$10 Per Person

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

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 VVegetarian