



## BREAKFAST BUFFETS

Heartier breakfast options will nourish your attendees as they begin their day.

### 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 Danishes, Croissant, Brioche and Gluten Free Muffins

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

**\$52** 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  
Soyrizo

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 Bakery of Butter and Chocolate Croissants

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

**\$69** 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 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, 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

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

Corned Beef Bagel  
Corned Beef, Aviara Special Sauce, Sauerkraut, Gruyere Cheese

**\$16** *Per Guest*

### HOT CEREAL STATION

Steel Cut Irish Oatmeal  
Toppings to Include: Hemp Heart, Flax Seed, Coconut "Noatmeal", Golden Raisins, Chunky Peach 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*

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

\$8 Per Guest

ACTION SPECIALTY EGG SELECTION

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

- Egg Souffle Roulade  
Portabella Mushrooms, Spinach and Piquillo Pepper, Tomato Coulis

\$8 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

ACTION BELGIAN WAFFLE STATION

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

- Served with Assorted Toppings to Include  
Seasonal Macerated Berries, Sliced Bananas, Apple Cinnamon Compote, Slivered Toasted Almonds, Oat Crumble Whipped Cream, Lemon Curd, House Made Jam, Nutella, Maple Syrup, Peanut Butter and Mascarpone Spread

\$10 Per Guest

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

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

\*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

\$23 Per Guest

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BRUNCH BUFFET

The perfect combination of breakfast and lunch, ideal for later morning starts. \*Minimum 75 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

Imported and Domestic 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 Soyrito, 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, Cherry Tomatoes, Sunflower Seeds, Creamy Apple Cider Pearl Couscous, Grilled Corn, Cucumber, Feta Cheese, Green Onion, Watermelon Radish, Lemon Cumin Vinaigrette Organic Baby Greens, Roasted Stone Fruits, Blue Cheese, White Balsamic Dressing \*May Also Select Gourmet Bagel Shop 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

**\$76** 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, Sweet Pea Crema

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

Natural Beef Tenderloin | \$16 Per Guest  
Heirloom Cherry Tomato, Basil, Balsamic Sauce

Summer Squash and Eggplant Gratin | \$7 Per Guest

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

Sweet Corn Puree, Heirloom Tomatoes

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

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 Chipotle Bearnaise

SEAFOOD DISPLAY ON CRUSHED ICE

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

**\$38** Per Guest

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A LA CARTE BAKERIES AND SNACKS

Variety of goods available during morning and afternoon breaks.

BAKERY

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

Assorted Plain, Sesame, Cinnamon-Raisin and Onion Bagels |

FRUIT FORWARD SNACKS

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

Fruit Brochette | \$96 Per Dozen

\$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

SAVORY SNACKS

Crispy Tortilla Chips | \$18 Per Guest  
Served with Guacamole & Ranchero Salsa

Warm, Soft Pretzels | \$17 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

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

MEXICAN FIESTA BREAK

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

Stuffed Mini Churros

Pineapple, Cucumber and Mint Agua Fresca

**\$29** *Per Guest*

### HIGH ENERGY BREAK

Classic Deviled Eggs, Micro Greens

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*

### MORNING MIRAVAL WELLNESS BREAK

Daily Seasonal Smoothie

House Made Peanut Butter Trail Mix Bars (GF)

Blueberry Lemon Poppyseed Tea Bread (GF)

Recovery Date Truffles

**\$28** *Per Guest*

### AFTERNOON MIRAVAL WELLNESS BREAK

Tiger Nut Horchata

Pineapple Tomatillo Salsa

Black Bean Pepita Hummus

Fresh Tostadas

**\$28** *Per Guest*

### SPRING AND SUMMER RESTORATIVE BREAK

Local Farmer's Market Crudites  
Served with Pea Hummus and Tzatziki

House Made Peanut Butter Trail Mix Bars

Chia Seed Pudding of the Day

Alkalize Cold Pressed Green Juice  
Celery, Kale, Cucumber, Apple, Spinach, Romaine, Lemon, Parsley and Ginger

**\$28** *Per Guest*

### SUMMER PEACH BREAK

\*Available July-September

Peach Compote with California Rouge and Noir Brie Cheese

Grilled Peach, Mint, Walnut and Balsamic Tartine

Peach and Tarragon House Made Panna Cotta Yogurt

Fresh Peaches

**\$26** *Per Guest*

### SPRING CHERRY BREAK

\*Available May-June

Cherry Marmalade with Midnight Moon Goat Cheese

Cherry, Pistachio and Ginger Bruschetta

Mini Cherry Scone with House Made Whipped Cream

Fresh Cherries

**\$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*

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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 | \$140 Per Gallon

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

Freshley 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

STILL WATER & SPARKLING WATER

San Benedetto Still & Sparkling Waters | \$9 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 | \$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.

## 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, Cherry Tomatoes, Sunflower Seeds, Creamy Apple Cider

\*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, Key Lime Tart, Double Chocolate Cake (GF), Strawberry Citrus Cupcake (VG, GF)

Sliced Seasonal Fresh Fruit

**\$81** Per Guest

## 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, Radicchio, 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, 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), Citrus Cream Puff, Raspberry Almond Financier, Spiced Pineapple Pavlova

Sliced Seasonal Fresh Fruit

**\$94** Per Guest

NATIVE GRAIN, SEEDS AND WRAPS

Tomato Basil Soup

Grains

Brown Rice, Quinoa, Farro and Barley

Hot Proteins

Grilled Chicken, Seared Albacore, Shrimp & Soyrizo

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

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 Cream Puff, Pecan Shortbread Cookie (VG, GF), Miso Caramel Banana Tart, Peach Jelly Roll

Sliced Seasonal Fresh Fruit

**\$78** 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

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, 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 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, Asian Slaw, Peanut Dressing in Butter Lettuce Leaf Lettuce Cups - Slow Roasted Carrots, Mushroom Escabeche, Feta Cheese, Crispy Garlic Quinoa

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

Salumi Platter with Mortadella, Capicola, Genovese SalamiPlatter of Chilled Natural Roasted Turkey, Brandt CA Natural Roast Beef, Natural Nitrate Free HamAged Cheddar, Smoked Mozzarella and Provolone CheeseLettuce, Tomato, Spanish Onion, Caramelized Onion, Dijon and Honey Mustards, MayonnaiseCrispy Rolls, Sliced Breads and Baguette

Dessert - Select Three

Vegan Carrot Cake Blackberry Citrus Meringue Tart Dulce de Leche Cheesecake Mixed Berries & Coconut Milk Custard (DF, GF) Double Chocolate Tart Opera Fruit Tartlets Blueberry Cream Puff

**\$76** 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, Jalapeno, 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, Spiced Chocolate Bundt Cake (VG, GF)

Sliced Seasonal Fresh Fruit

**\$84** Per Guest

## CALIFORNIA RIVIERA

\*Requires One Chef / 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 Semolina Cake, Honey Ricotta Tart, Sweet Peach Crisp

Sliced Seasonal Fresh Fruit

**\$86** 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.

### 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

### 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 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)

.....

**\$59** *One Sandwich Plus Vegetarian*

**\$64** *Two Sandwiches Plus Vegetarian*

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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.

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

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)

.....

**\$72** *Per Guest*

DESSERTS

Select One of the Following

- Vanilla Cheesecake, Blueberry Compote, Lemon Cream
- Chocolate Lovers Tart, Chocolate Chantilly, Candied Macadamia Nuts
- Almond Mocha Brulee, Gluten Free Biscotti, Chocolate Chantilly
- 7 Layer Spiced Carrot Cake, Cream Cheese Mousse, Candied Carrot

HOT ENTREES

Served with your choice of Starter & Dessert

Roasted Chicken Breast | \$71 Per Guest  
Ratatouille, Petite Arugula Salad, Fingerling Potatoes,

Vinaigrette, Arugula Chimichurri	Rosemary Lemon Chicken Jus
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	Salmon and Dill Roulade   \$74 Per Guest Purple Cauliflower Puree, Crispy Quinoa, Snap Peas, Roasted Cherry Tomatoes, Saba
Local Tuscan Baby Kale & Smoked Turkey Salad   \$62 Per Guest Frisée, Baby Kale, Quinoa, Seasonal Fruit, Ricotta, Pistachio, Balsamic Reduction, Citronette Dressing	Basil Crusted Pacific Sea Bass   \$76 Per Guest Sweet Corn Puree, Truffle Scented Roast Potatoes, Asparagus and Saba
Poke Bowl   \$64 Shrimp   \$76 Tuna Brown Rice, Napa Cabbage Slaw, Tosaka Seaweed, Edamame, Furikake	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   \$86 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.

### SIGNATURE SELECTIONS - COLD

Brie, Raisin and Gremolata on a Savory Puff
Lamb Tenderloin, Coriander Tomato Jam, Pita Chip
House Smoked Salmon, Potato Cake, Lemon Sour Cream
Chipotle Cocktail Glazed Shrimp Tail, Papaya Lime Relish
Tuna Poke, Avocado, Fingerling Potato Chip
Truffle Scented Corn and Boursin Cheese on Crispy Brioche
Compressed Watermelon, Feta and Mint

### SPRING & SUMMER SEASONAL SELECTIONS

Balsamic Crispy Tofu, Caponata, Basil
Strawberry Bruschetta on Crostone, Feta Cheese
Heirloom Melon and Prosciutto, Micro Mint
Savory Cream Puff, Smoked Salmon, Meyer Lemon Sour Cream
Tomato Basil Bruschetta, Parmesan Cheese
Spicy Tuna, Fried Rice Cake, Sesame Seeds, Micro Cilantro
Slow Roasted Tomato, White Bean Hummus on Crispy Focaccia



**\$46** Choice of Four - Tray Pass  
**\$69** Choice of Six - Tray Pass  
**\$54** Choice of Four - Displayed  
**\$74** Choice of Six - Displayed

Roasted Farmers’ Market Fruit, Point Reyes Blue Cheese, Micro Arugula  
.....  
White Bean Puree, Crushed Rapini, Linguica Sausage, Crostini  
.....  
Mini Birria Sopas, Avocado, Charred Jalapeno Crema, Pickled Onion  
.....  
Chickpea Falafel, Vegan Tzatziki  
.....  
Lamb Kofta, Preserved Lemon Yogurt  
.....  
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  
.....  
Grilled Beef and Shishito Teppanyaki, Sweet Garlic Soy, Sesame  
.....  
Chorizo, Potato, Caramelized Onion Skewer, Manchego Fondue  
.....  
Shrimp Boil Skewer, Old Bay Remoulade  
.....  
Kobe Beef Slider, Wild Arugula, Fiscalini Fondue  
.....  
Buttermilk Fried Chicken, Chipotle Dip and Cilantro Salsa Verde  
.....  
Tofu Pastor, Pineapple, Cilantro  
.....  
Duck Confit, Whipped Brie, Orange Marmalade, Crostini  
.....  
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.

## AMERICAN ARTISANAL CHEESE DISPLAY

Fiscalini Cheddar Cheese, Point Reyes Blue Cheese, California Brie, Humboldt Fog Goat Cheese, Midnight Moon Cypress Grove Chevre Cheese

.....

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

.....

**\$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

.....

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

.....

**\$25** Per Guest

## 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 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

Presented in Mini Martini Glasses \*Vegetarian Option Available as Substitution Upon Request

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

**\$38** Per Guest

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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.

### 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

### ANTIPASTI & SALUMI

Chef's Selection of Locally Sourced Salumi



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 Three  
Tuna Salmon Yellowtail

**\$8** Per Piece

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 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  
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

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

Ceviche's to Include  
Pacific Snapper, Cucumber, Red Onion, Avocado, Tomato and  
Cilantro Ceviche Green Aguachile with Shrimp, Shaved Red  
Onion and Mango Ceviche 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  
White Corn Tortilla Chips and Spicy Tortilla Chips

**\$34** 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

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  
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  
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

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*

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
- \$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*

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,

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 Prosciutto 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*

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

**\$32** *Two Proteins*

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 Barbeque Spiced Beef Tenderloin, Creamy Horseradish 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*

**\$42** *Two Proteins*

**\$48** *Three Proteins*

**\$36** *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.

FRENCH MIGNARDISE

Assortment of French Desserts to Include  
Lemon Blueberry Pavlova (GF), Raspberry Almond Financier,  
Opera Gateaux, Peach Basque Tart, Strawberry & Pistachio  
Mousse Tart, Assorted Crème Puff, Chocolate Coconut Custard  
(VG, GF)

**\$22** *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*

SEASONAL SORBET SUNDAE STATION

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

House Made Citrus, Cherry and Blueberry Sorbet with Toppings  
Including  
White Chocolate Streusel, Mix Berries, Vanilla Whipped Cream  
Raspberry Sauce, Candied Nuts, Chocolate Dipped Tangerines,  
Strawberry & Marshmallow Kabob, Fruit Crisp

**\$21** *Per Guest*

BAKERS DOUGHNUTS AND PIES

\*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

**\$23** *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

**\$23** *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

**\$21** *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 \$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).

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, Frisee, 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, Frisee, Potato Salad, Green Onion Vinaigrette | \$20 Per Guest
- California Cheese Trio Sampler, Seasonal Fruit Compote, Candied Hazelnuts, Mache Lettuce | \$21 Per Guest
- Colossal Shrimp, Avocado, Chayote Lime Slaw, Chipotle Oil | \$28 Per Guest
- Seared Rare Ahi Tuna, Green Papaya, Mango and Cilantro, Wasabi Creme Fraiche, Tobiko Caviar, Ponzu | \$32 Per Guest

SIGNATURE HOT STARTERS

- 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
- 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
- Sauteed 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

INTERMEZZO

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

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

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TASTE OF AVIARA DESSERT

A Seasonal Sampling of Miniature Desserts Designed by our Pastry Chef  
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 \$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).

SPRING & SUMMER SOUPS

Available April-September

Chilled Watermelon and Basil, Heirloom Cherry Tomato Salad,  
Crispy Baguette, Aged Balsamic, Micro Basil

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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

Baby Spring Greens, Sweet and Sour Cherries, Shaved  
Idiazabal Cheese, Candied Walnut, Cherry Gastrique

.....

Radicchio, Endives, Frisee, Italian Parsley, Heirloom Tomatoes,  
Feta, Citronette Dressing

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Baby Arugula, Roasted Stone Fruits, Point Reyes Blue Cheese,  
Toasted Almonds, Citronette Dressing

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

.....

SPRING & SUMMER CHILLED STARTERS

Available April-September

Spring Asparagus, Tarragon Gribiche, Mache, Hazelnuts | \$26  
Per Guest

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

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Kampachi Crudo, Soy-Ginger Glaze, Pickled Peach, Radish,  
Jalapeno, Citrus Aioli, Sea Beans | \$34 Per Guest

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SPRING & SUMMER HOT STARTERS

Available April-September

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

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

.....

Seared Jumbo Sea Scallops, Sweet Peas Crema, Pickled  
Tinkerbell 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

SPRING & SUMMER DESSERTS

Available April-September

Caramel and Banana Gateaux, Spiced Popcorn, Vanilla Cream

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Barley, Marinated Cherry Tomatoes, Pea Vines

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

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

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

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

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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.

SOCAL COMFORT BUFFET

Requires 4 Chefs / 100 Guests / \$300.00 Each

Aviara Seafood Chowder, Sourdough Bread

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

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

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Wild Rice, Stone Fruit, Pistachio, Celery, Arugula, Green Onion, Lemon Honey Dijon

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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

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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

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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

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Strawberry Shortcake, Lemon Curd, Vanilla Gelato

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SPRING & SUMMER CALIFORNIA FARMERS' MARKET BUFFET

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

Chilled Watermelon Gazpacho

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Local Organic Baby Greens, Balsamic Dressing and Citronette Vinaigrette

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

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

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French Beans, Grilled Corn, Fingerling Potatoes, Tomatillo Vinaigrette

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Jumbo Shrimp on Ice  
Served with Chipotle Cocktail Sauce, Lemon Wedges, Sourdough Rolls and Butter

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

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

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Seared Salmon  
Crispy Marbled Potato, Clam Veloute, Haricot Vert

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Herb Quinoa, Charred Corn, Oven Dry Cherry Tomato, Torpedo

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, Chocolate Pecan Tart, Double  
Chocolate Cake, Pineapple Upside Down Bundt Cake (GF/VG)

**\$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  
Buñuelos and Natilla, Exotic Cake, Rice Pudding, Chocolate Creme de Caramel

**\$174** Per Guest

Onion, Fava Bean

Freshly Baked Rolls and Breads with Sweet Butter

Pastry Chef’s Daily Selection of Desserts  
Pistachio and Raspberry Bar, Apricot Cream Puff, Lemon  
Meringue Tart, Vegan Carrot Cake

**\$182** 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.

## 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, Chocolate Rice Treats and Whoopie Pies

**\$42** 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

## 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

## 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, 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, Napa Valley, California | \$82 Bottle

### SAUVIGNON BLANC

ANGELINE, Sonoma County, California | \$58 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

DOMAINE FOUASSIER, Sancerre, France | \$98 Bottle

### EXCITING LIGHT VARIETALS

LA FETE, Rose, Cotes de Provence, France | \$60 Bottle

ATTEMPS, 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

TWOMEY, Napa Valley, California | \$140 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

NEWTON SKYSIDE, North Coast, California | \$82 Bottle

NEWTON UNFILTERED, Napa Valley, California | \$98 Bottle

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

EXCITING RED VARIETALS

CAPE MENTELLE, Shiraz, Margaret River, Australia | \$54 Bottle

SUSANA BALBO, Malbec, Uco Valley, Argentina | \$62 Bottle

PRUNOTTO "OCCHETTI", Nebbiolo, Langhe, Italy | \$78 Bottle

CHAOS THEORY, Petite Syrah & Merlot Blend, Napa, California | \$78 Bottle

FRANK FAMILY, Zinfandel, Napa Valley , California | \$82 Bottle

MONTES "PURPLE ANGEL", Carmenere, Colchagua, Chile | \$180 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, Stella, Stone Delicious IPA, Coronado Orange Wit, War Plane Hazy IPA, Guerita Blonde Ale, Athletic Brewing "Free Wave" Hazy IPA (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, Stella, Stone Delicious IPA, Coronado Orange Wit, War Plane Hazy IPA, Guerita Blonde Ale, Athletic Brewing "Free Wave" Hazy IPA (Non-Alcoholic)

First Hour | \$43 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, Stella, Stone Delicious IPA, Coronado Orange Wit, War Plane Hazy IPA, Guerita Blonde Ale, Athletic Brewing "Free Wave" Hazy IPA (Non-Alcoholic)

First Hour | \$47 Per person

Each Additional Hour | \$23 Per person

BEER, WINE & NON ALCOHOLIC PACKAGE

Wines to Include - Chasing Venus Sauvignon Blanc, Decoy Chardonnay, Pinot Noir and Cabernet Sauvignon Beers to Include - Corona, Bud Light, Stella, Stone Delicious IPA, Coronado Orange Wit, War Plane Hazy IPA, Guerita Blonde Ale, Athletic Brewing "Free Wave" Hazy IPA (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  
One Bartender Recommended per 100 Guests

Cashier Fee for Non-Hosted Bars | \$40  
Per Hour, Three Hour Minimum per Cashier

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

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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

NIGHT CAP BAR

Espresso Martini, Carajillo, Grand Marnier, Hennessy VS

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

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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