



CATERING MENU

Event Sales Department

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BREAKFAST BUFFET AND A LA CARTE ITEMS

\$150 Small Group Fee applies for groups under 50 guests. 30 person minimum
 Breakfast Menus Include Coffee, Decaffeinated Coffee, Hot Tea, and Orange Juice

CONTINENTAL BREAKFAST \$22	AMERICAN BREAKFAST \$28	BAJA BREAKFAST \$26
Fresh Fruit Salad (Vegan/GF) Assorted Individual Yogurts (Veg/GF) Chef's Selection of Breakfast Pastries Served with Creamery Butter, Honey and Preserves	Fresh Fruit Salad (Vegan/GF) Scrambled Eggs with Fresh Herbs and Cheese (Veg/GF) Country Roasted Crispy Breakfast Potatoes with Caramelized Onions & Roasted Peppers (Vegan) Applewood Smoked Bacon (GF) Chef's Selection of Breakfast Pastries served with Creamery Butter, Honey and Preserves	Fresh Fruit Salad with Mango Coulis (Vegan/GF) *Southwest Burrito with Scrambled Eggs, Jack Cheese, Chorizo Sausage and Cholula Sauce *Vegetarian/GF option - Scrambled Eggs and Cheese only available upon prior request
<p style="text-align: center;">BREAKFAST TOSTADAS \$23</p>		
<p style="text-align: center;">Refritos, Farm-Fresh Egg, Cotija Cheese, Fresh Salsa Verde (Vegan/GF) Farm Fresh Egg and Chorizo Quesadillas, Chipotle Salsa Brave</p> <p>*Add Watermelon Aqua Fresca or Pineapple Aqua Fresca (Vegan/GF) \$7/person</p>		

A LA CARTE ITEMS

\$150 Small Group Fee applies for groups under 50 guests. 30 person minimum

BEVERAGES	
Coffee, (Regular or Decaffeinated) or Assorted Herbal Teas	\$40/gallon
Orange Juice or Lemonade	\$40/gallon
Assorted Soft Drinks	\$5 each
Bottled Water	\$5 each
BREAKFAST ITEMS	
Butter Croissants with Jam and Creamery Butter (Veg)	\$36/dozen (1 dozen minimum order)
Chocolate Croissants (Veg)	\$36/dozen (1 dozen minimum order)
Breakfast Pastries (Veg)	\$36/dozen (1 dozen minimum order)
Muffins with Jam and Creamery Butter (Veg)	\$36/dozen (1 dozen minimum order)
West Coast Style Bagels and Cream Cheese: (Veg) Choice of: Plain, Everything, Wheat, Blueberry, Cinnamon-Raisin, Sesame and Onion	\$30/dozen (1 dozen minimum per selection)
"Ice Cream for Breakfast" (Veg/GF) Frozen Yogurt Parfait: Frozen Yogurt (Veg) Rolled in crunchy Fruit & Nut Granola, Topped with Fresh Raspberries, Strawberries, Blueberries & Blackberries, Drizzled with Agave Syrup, Garnished with a Fresh Mint Sprig	\$13/person
Seasonal Fresh Fruit Display (Vegan)	\$12/person
SWEETS	
Assorted Freshly Baked Cookies (Veg)	\$30/dozen
Freshly Baked Brownies (Veg)	\$36/dozen
Freshly Baked Blondies (Veg)	\$36/dozen
Freshly Baked Lemon Bars (Veg)	\$42/dozen
Assorted Candy Bars (Veg)	\$4.25 each
Assorted Granola Bars (Veg)	\$5.00 each
SNACKS	
Tri-Colored Tortilla Chips with Fresh Garden Pico de Gallo (Vegan)	\$7.25/person
Tri-Colored Tortilla Chips with Fresh Garden Pico de Gallo and Guacamole (Vegan)	\$15/person
Kettle Cooked Potato Chips with House-Made Thick & Creamy Chimichurri Dip (Vegan/GF)	\$7.25/person
Assorted Individual Bags of Potato Chips, Pretzels and Sun Chips (Vegan/GF)	\$4.50 each

REFRESHMENT BREAKS

\$150 Small Group Fee applies for groups under 50 guests. 30 person minimum

AFTERNOON FITNESS BREAK \$18	HIGH TEA BREAK \$28
<p>Assorted Granola and Energy Bars (Veg) Seasonal Sliced Fresh Fruit and Berries (Vegan/GF) Assorted Artisan Cheeses (Veg/GF) Garden Crudités (Vegan/GF) with Ranch Dressing (Veg/GF) Carrots, Celery, Cucumber, Jicama, Cauliflower, Cherry Tomatoes, Broccolini, Radishes and Peppers Flavored Bottled Teas Assorted Energy Drinks Freshly Squeezed Lemonade</p>	<p>Tea Sandwiches (Choose 3) Roast Beef and Swiss Turkey and Cheddar Cucumber and Watercress Chicken Salad with Cranberries and Walnuts Gourmet Deviled Eggs Sundried Tomato, Mozzarella, and Basil Quiche (Veg) Braised Pork, Shallot, and Roasted Tomato Hand Pie Roasted Curried Vegetables Hand Pie (Veg) Assorted Scones (Veg) with Butter, Marmalade, and Devonshire Cream Assorted Petit Fours (Veg)</p>
BAMBINO BREAK \$28	VIP RECEPTION BREAK \$25
<p>Piccolo Torpedo Sandwiches Salami, Pepperoni, Provolone, Pepperoncini, Lettuce, White Balsamic Ciabatta Piccola Smoked Turkey, Pesto Aioli, Arugula, Roasted Peppers Individual Buckets of Tiramisu (Veg) Mascarpone-Marsala Zabaglione, Chocolate Shavings, Cocoa Powder, Espresso Ladyfingers Assorted San Pellegrino Waters Sparkling Lemon, Grapefruit or Blood Orange</p>	<p>Pollo Asada Tostada Corn Tortilla, Pollo Asada, Salsa Verde, Avocado, Micro Cilantro Forbidden and Jasmine Rice Cake, Seared Tuna, Wakame, Tobiko Watermelon and Fennel Gazpacho, Pernod Drizzle (Vegan/GF) Fried Parsnip Chip, Sauvignon Blanc Braised Pork Belly, Fig, Pecan, Celery and Apple Slaw</p>
ASIAN BREAK \$25	
<p>Curried Lamb and Black Beluga Lentil Bombay Samosas with Pineapple Chutney Nepali Potato Salad (Veg/GF) Kebab e Murgh – Afghan Chicken Kebab with Korma Dipping Sauce Sohan, Pakistani Saffron Honey Caramels (Veg/GF) Iced Chai (Veg/GF)</p>	
ALL ZOO ALL DAY \$17	CHILL DOWN \$7
<p>Buttered Popcorn (Veg) Jumbo Pretzels with Whole Grain Mustard (Vegan) Mini Corn Dogs served with Dijon Mustard (Vegan/GF) and Chipotle Ketchup (Vegan/GF) Shell-On Peanuts (Vegan/GF)</p>	<p>Assorted Ice Cream Bars</p>

REFRESHMENT BREAKS

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ENSENADA NACHO BAR \$17

Served with Crunchy Tri-colored Tortilla chips (Vegan)

Please select two Meat options

Char-Fired Carne Asada Cebollitas ~ Marinated Seasoned Steak, Charred Scallions (GF)

Pollo Asada Ajillo ~ Citrus Marinated Grilled Chicken, Ajillo Peppers, Cilantro (GF)

Ground Chorizo

Please select one Cheese option

Pepper Jack Fondue, Smoked Cheddar Fondue or Jalapeno Mexican Cheese Fondue

Please select four side options

Diced Onion, Diced Tomato, Sour Cream, Pico de Gallo,
Chopped Fresh Cilantro, Sliced Pickled Jalapenos, Fresh Guacamole,
Re-Fried Beans, Scallions or Crumbled Cotija Cheese

TIRAMISU A.K.A. "PICK ME UP" BREAK \$16

Cold Brew Coffee Station: (Veg)

Whipped Cream, Honey, Agave Nectar

Individual Buckets of Tiramisu (Veg)

Mascarpone-Marsala Zabaglione, Chocolate Shavings, Cocoa Powder, Espresso Ladyfingers

Pecan and Tart Cherry Fudge (Veg/GF)

LUNCH BUFFET

\$150 Small Group Fee applies for groups under 50 guests. 30 person minimum
Menus Include Iced Tea and Coffee Station.

COOKOUT \$33	ALOHA BBQ SAFARI \$37
<p>Creamy Potato Salad (Veg/GF)</p> <p>Field Greens Salad, Seasonal Garden Greens with Red Cabbage, Shredded Carrots, Cherry Tomatoes, Ranch and House Vinaigrette (Veg)</p> <p>Fresh Caesar Salad, Hearts of Romaine, Seasoned Garlic Croutons, Tomatoes, Aged Parmigiano-Reggiano, Traditional Creamy Caesar Dressing</p> <p>Grilled Angus Beef Hamburgers & All-Beef Hot Dogs (GF) With Hamburger & Hot Dog Buns Vegan Black Bean Chipotle Burger</p> <p>Thick and Sticky Baked Beans Creamy Cheddar, Smoked Gouda & Asiago Macaroni & Cheese with Buttery Panko Topping (Veg)</p> <p>Lettuce, Tomato, Onion, Pickles, Mayonnaise, Mustard and Ketchup (Veg) Sliced Jack and Cheddar Cheeses (Veg)</p> <p>Assorted Freshly Baked Cookies (Veg)</p> <p>*Add Gluten Free Buns \$5/person (1 dozen minimum) *Add Crispy Applewood Smoked Bacon \$5/person *Add Fresh Seasonal Fruit Salad \$7/person</p>	<p>Creamy Maui Macaroni Salad (Veg)</p> <p>Island Mixed Green Salad with Mango, Mandarin Oranges, Red Bell Pepper, Red Cabbage, Fiji Blood Orange Vinaigrette (GF/Vegan)</p> <p>Grilled Huli Huli BBQ Chicken</p> <p>Smoked Pulled Pork</p> <p>Mixed Vegetable Stir Fry with Carrots, Peas, Bamboo Shoots, Bell Peppers, Broccoli & Baby Corn (Veg)</p> <p>Fried Rice, Carrots, Bell Peppers, Pineapple & Green Onions (Veg)</p> <p>Hawaiian Sweet Rolls with Creamery Butter</p> <p>Assorted Freshly Baked Cookies (Veg)</p> <p>*Add Fresh Seasonal Fruit Salad \$7/person</p>
SAN DIEGO PUB GRUB \$37	
<p>Pub Salad with Chopped Apple, Goat Cheese, Dried Cherries, Toasted Almonds, Honeycomb-Citrus Vinaigrette (Veg)</p> <p>Ancient Grains with Chopped Kale & Fire Roasted Seasonal Vegetables (Vegan)</p> <p>IPA Citrus Marinated Chicken</p> <p>Baby Back Ribs with San Diego Craft BBQ Sauce</p> <p>Bacon Beer Cheese Au Gratin Potatoes</p> <p>Fresh Baked Butter Rolls Served with Honey Butter (Veg)</p> <p>Assorted Freshly Baked Cookies (Veg)</p> <p>*Add Fresh Seasonal Fruit Salad \$7/person</p>	

LUNCH BUFFET

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Menus Include Iced Tea and Coffee Station

BAJA TACO BAR \$37

"Ensalada Caesar de Tijuana", the Original Caesar Salad with Herbed Focaccia Croutons,
Shaved Parmigiano-Reggiano, Oven-Roasted Red and Yellow Baby Tomatoes
and the Smokiness of Chipotle Caesar Dressing

Pollo Asado Ajillo ~ Citrus Marinated Grilled Chicken, Ajillo Peppers, Cilantro
Char-Fired Carne Asada Cebollitas ~ Marinated Seasoned Steak and Charred Scallions

Papas con Cebolla y chile (Potatoes with Peppers & Onions) (Veg/Vegan/GF)
Frijoles Borrachos, "Drunken Beans" with Smoked Pork Belly, Cerveza, Tequila and Epazote
"Arroz Rojo" ~ Red Ancho Chile-Roasted Garlic Rice (Vegan)
Sour cream, Salsa Roja, Shredded Cabbage and Cotija Cheese (Veg)
Corn and Flour Tortillas (Vegan)

Freshly Baked "Limon" Lemon Cooler, Triple Chocolate Chunk, and Cajeta Caramel Pecan Cookies (Veg)

*Add guacamole \$7 (Veg)

*Add Crispy Tri-Colored Tortilla Chips and Tomatillo Salsa (Veg) \$4/person

*Add Southwestern Spicy Tortilla Soup with Sour Cream and Tri-Colored Crispy Tortilla Strips \$6.25/person (Veg)

WESTERN \$37

Creamy Cowboy Coleslaw (Veg)

Field Greens Salad ~ Seasonal Garden Greens with Red Cabbage, Shredded Carrots, Cherry Tomatoes,
Ranch and House Vinaigrette (Veg)

Fresh Caesar Salad ~ Hearts of Romaine, Seasoned Garlic Croutons, Tomatoes, Aged Parmigiano-Reggiano (Veg w/o dressing)
Traditional Creamy Caesar Dressing

Sliced Texas Smoked Beef with San Diego Craft BBQ Sauce
Fresh Grilled Chicken with Alabama-Style White BBQ Sauce (GF)
Black Bean Chipotle Burger (Vegan)
Sandwich Buns (Veg)

Thick and Sticky Baked Beans
Creamy Cheddar, Smoked Gouda & Asiago Macaroni & Cheese with Buttery Panko Topping (Veg)
Cornbread Muffins with Creamery Butter (Veg)

Assorted Freshly Baked Cookies (Veg)

*Add Hot Dogs with Hot Dog Buns \$6/person

*Add Lettuce, Tomato, Onion, Pickles, Mustard, Mayonnaise and Ketchup \$7/person

*Add Crispy Applewood Smoked Bacon \$5/person

LUNCH BUFFET

\$150 Small Group Fee applies for groups under 50 guests. 30 person minimum
Menus Include Iced Tea and Coffee Station

THE DELI \$36

House-Tossed Wild Mixed Greens with Cherry Tomatoes, Red Onions and Balsamic-Basil Vinaigrette (Veg)

Red Bliss Potato Salad (Veg/GF)

Kettle Chips (Veg/GF)

(Choose up to 3 Sandwich Varieties)

Italian Torpedo Sandwich with Hot Capicola, Salami, mortadella, Fresh Sliced Mozzarella, Spicy Arugula, Pepperoncini, Italian Aioli (with White Balsamic, Italian Herbs, Garlic, Olive Oil, Fresh Pepper) on Torpedo Roll

Parma Hoagie Sandwich with Prosciutto, Salami, Pepperoni, Fresh Sliced Mozzarella, Pepperoncini, Italian Aioli (with White Balsamic, Italian Herbs, Garlic, Olive Oil, Fresh Pepper) on Buttery Brioche Roll

Curried Chicken Salad Naan, Curly Kale, Baby Peppers, White Balsamic on Fresh Naan

Gourmet BLT - 1/2" Thick Cut Slab Bacon, Crisp Iceberg Lettuce, Fresh Garden Tomatoes, Roasted Garlic Aioli on Bread and Cie Toasted Sourdough

Mesquite Smoked Breast of Turkey Sandwich on a Whole Grain Baguette, Cranberry Mayonnaise, Micro Sprouts

Smoked Turkey Ciabatta Sandwich with Smoked Turkey, Pesto Aioli, Arugula, Roasted Peppers

Steakhouse Sandwich with Sliced Prime Rib of Beef on Sourdough, Horseradish Worcestershire Aioli, Heirloom Tomato, Cheddar Cheese

Naturally Smoked Pit Ham & 3 Cheese Sandwich with Gruyere Cheese, Dijonnaise-Parmesan Spread, Fresh Spinach, Asiago Cheese Bread

Vegetarian Creamy Brie Ciabatta Sandwich with Roasted Red Peppers, Caramelized Onions, Grilled Marinated Artichokes on Ciabatta

Vegetarian Grilled Vegetable and Broccoli Slaw Wrap with Shiitake Mushrooms, Wide Rice Noodles & Miso-Gochujang

Assorted Freshly Baked All-Butter Gourmet Cookies (Veg)

PLATED LUNCH SELECTIONS

\$150 Small Group Fee applies for groups under 50 guests. 30 person minimum

Accompanied by: Field Greens Salad ~

Seasonal Garden Greens with Red Cabbage, Shredded Carrots, Cherry Tomatoes, Champagne Vinaigrette (Vegan/GF)

Chef's Selection of Seasonal Fresh Vegetables with Garden Herbs (Vegan/GF)

Dessert Selection

Freshly Baked Artisan Rolls with Creamery Butter, Iced Tea and Coffee Service

*Salad Entrées do not include Field Green Salad or Chef's Selection of Seasonal Fresh Vegetables

Additional Gluten Free/Vegan Options available.

MEDITERRANEAN SPICED CHICKEN BREAST \$32	SESAME CRUSTED SALMON \$34	SEARED FRESHLY CAUGHT PACIFIC CATCH OF THE DAY \$36
Tomato-Olive-Caper Tapenade, Roasted Chicken Jus, Preserved Lemon Braised Vegetables, Toasted Cumin Scented Rice, Golden Raisins	Sizzling Fried Rice, Baby Bok Choy and Scallion Glaze	Cucumber and Tomato-Scented Herbed Couscous, Charred Tomato Relish (GF)
SEARED MARINATED FLAT IRON STEAK \$37	CARBONARA MAC-N-CHEESE \$32	SHIITAKE WILD MUSHROOM SPINACH RISOTTO \$32
Green Peppercorn Marsala Demi, Ratatouille and Creamy Pesto-Mashed Potatoes (GF)	Ultra-Creamy Blend of Asiago, Extra Sharp White Cheddar, Medium Cheddar, Fontina, Parmigiana-Reggiano and Crispy Smoky Pancetta Pieces	Saba Drizzle, Melted Leeks and Blue Cheese (Veg/GF)
GRILLED VEGETABLE & PORTOBELLO EN CROUTE \$36	SWEET CORN TAMALES \$36	PORTABELLO MUSHROOM CAP \$32
With Oven-Dried Tomatoes, Truffle Cream Sauce (Veg)	With Roasted Green Chili & Cheddar Cheese, Creamy Roasted Tomatillo and Cilantro Sauce, Crispy Tri-Colored Tortilla Strips, Cotija Crumble (Veg/GF)	With Roasted Quinoa & Vegetable Ratatouille, Roasted Red Pepper Reduction Sauce (Vegan/GF)
*WILD CHOPPED COBB SALAD WITH GRILLED CHICKEN BREAST \$32	*AHI TUNA NICOISE SALAD \$36	*GRILLED ASIAN SALMON SALAD \$36
Crispy Pancetta, Crumbled California Blue Cheese, Hard Boiled Eggs, Red & Yellow Cocktail Tomatoes, Mediterranean Olives and Creamy Oregano Dressing (GF)	French Green Beans, Shaved Hard Boiled Eggs, Oven Roasted Fingerling Potatoes, Assorted Olives, Red & Yellow Heirloom Tomatoes, Mixed Greens and Herbed Lemon Vinaigrette (GF)	Mixed Greens, Bell Pepper, Green Onions, Crunchy Wontons, with Sesame Dressing
*GRILLED ASIAN CHICKEN SALAD \$36		
Mixed Greens, Bell Pepper, Green Onions, Crunchy Wontons, with Sesame Dressing		

You may select up to two protein entrée selections, plus one vegetarian selection. When requesting multiple entrees, the price is determined by the higher priced entrée.

When selecting a dual entrée, only one may be offered plus a vegetarian.

Meal indicator cards are required by client.

PLATED LUNCH – DESSERT SELECTIONS

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DESSERT SELECTIONS: Please Select One:		
<p>Raspberry Truffle Torte Layers of Chocolate Cake brushed with Raspberry Jam and filled with Raspberry Chocolate Ganache</p>	<p>Blood Orange Ricotta Cake Juicy Raspberries, Cranberries and Blood Orange Whipped Cream layered between Blood Orange Juice moistened Ricotta Cake (Veg)</p>	<p>New York and Crème Brulee Cheesecake (Veg)</p>
<p>Parisian Night Bittersweet Chocolate Mousse, Vanilla Crème Brûlée, Chocolate Ganache, layered between Dark Chocolate Cake (Veg)</p>	<p>Salted Caramel Chocolate Espresso Tart Made with Pate Sucre Shell (Almonds) (Veg)</p>	<p>Giandua Seduction Bittersweet Chocolate Mousse, Vanilla Crème Brulee, Chocolate Ganache, layered between Dark Chocolate Cake (Veg)</p>
<p>Passionfruit Macadamia Torte White Cake soaked with Fresh Passionfruit Juice and layered with Passionfruit Buttercream and Macadamia Buttercream (Veg)</p>	<p>Chocolate Lovers Torte Chocolate Cake brushed with Dark Chocolate Glaze and filled with Valrhona Chocolate Ganache (Veg)</p>	<p>Lemon Delice Layers of White Cake brushed with Raspberry Jam and filled and covered with a Tart Lemon Cream (Veg)</p>
<p>Almond Amarula Marjolaine Layers of Almond Sponge Cake filled with Chocolate Ganache and Amarula Buttercream (Veg/GF)</p>		<p>Vienna Torte Flourless Almond Daquoise Brushed with Fresh Apricot Preserves, filled with Coffee and Praline Buttercream (Veg/GF)</p>

LUNCH VEGAN/GLUTEN FREE OPTIONS

\$150 Small Group Fee applies for groups under 50 guests. 30 person minimum

Menus Include Freshly Baked Artisan Rolls and Creamery Butter, Iced Tea and Coffee Station

The following plated Gluten Free/Vegan options are available:

Pad-Thai

Glass Noodles, Ginger, Garlic, Peanuts, Tofu, Carrot, Green Onion, Red Pepper, Palm Sugar

Indian Curry

Cauliflower, Lentils, Sweet Potatoes, Ginger, Garlic, Chickpeas

Buddha Bowl

Asian Marinated Organic Local San Diego Dairy Tofu with Tamari, Green Onion, Grape Tomatoes, Roasted Red Pepper Coulis, Edamame, Avocado, Quinoa, Toasted Sesame

Protein Power Bowl

Brown Rice, Asian Marinated, San Diego Organic Dairy Tofu, Avocado, Edamame, Pickled Red Onion, Diced Kale, Nori, Sesame Seeds, Sweet Orange Sesame Soy Dressing (Gluten Free Soy Sauce)

DINNER BUFFETS

\$150 Small Group Fee applies for groups under 50 guests. 30 person minimum
Menus Include Iced Tea and Coffee Station

THE CLASSIC \$65

Fresh Field Green Salad: Seasonal Assorted Garden Greens with Red Cabbage, Carrots, Tomatoes, House Dressing (Veg)
Roast Beef with Chianti-Mushroom Demi-Glace
Grilled Chicken with Artichokes and Zesty Lemon Jus
Farfalle Bowtie Pasta with Spinach, Tomatoes and Fresh Bocconcini Mozzarella Balls (Veg)
Seasonal Fresh Garden Vegetables (Vegan)
Creamy Roasted Garlic Whipped Yukon Gold Potatoes (Veg)
A Wild Assortment of Dessert Bars and Brownies (Veg)
Freshly Baked Artisan Rolls and Creamery Butter (Veg)

LITTLE ITALY \$66

Fresh Caesar Salad ~ Hearts of Romaine, Seasoned Garlic Croutons, Tomatoes, Aged Parmigiano-Reggiano
Traditional Creamy Caesar Dressing (Veg w/o dressing)
Arugula, Spinach, Fresh Mozzarella, Grape Tomatoes, Torn Basil, White Balsamic Vinaigrette (Veg/GF)
Baked Penne and Sausage with Spicy Pomodoro, Asiago Cheese
Grilled Chicken Picatta ~ Lemon, Capers, Parsley
Farfalle Alfredo ~ Garlic, Lemon Zest, Heavy Cream, Parmesan and Nutmeg (Veg)
Roasted Vegetables with Artichokes and Mediterranean Olives (Vegan/GF)
Gianduia Seduction
Bittersweet Chocolate Mousse, Vanilla Crème Brulee, Chocolate Ganache, layered between Dark Chocolate Cake (Veg)
Blood Orange Ricotta Cake (Veg)
Freshly Baked Artisan Rolls and Creamery Butter (Veg)

SOUTH OF THE BORDER \$66

Crisp Romaine, Jicama, Fresh Tomato, Sliced Cucumber, Tequila-Lime Dressing (Vegan/GF)
Fresh Vegetable Gazpacho (Vegan/GF)
Pollo Colorado ~ Red Chili Chicken with Oregano, Cumin, Ancho Chili
Green Chili Pork Braised in Anehiem, Poblano, and Jalapeno Chilies with Tomatillo
Refried Black Beans with Cotija Cheese (Veg/GF)
Calabicitas ~
Sautéed Garden Squashes with Onions, Peppers, Cumin, Chili Powder, Oregano and Monterey Cheese (Veg/GF)
Fresh Flour (Vegan) and
Corn Tortillas (Vegan/GF)
Cream Filled and Dulce de Leche Caramel Filled Churros (Veg)

DINNER BUFFETS

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SAN DIEGO BAJA \$74

Ensalada Caesar de Tijuana, Caesar Salad with Herbed Focaccia Croutons, Shaved Parmigiano-Reggiano, Oven-Roasted Red & Yellow Baby Tomatoes and the Smoky Chipotle Caesar Dressing

Authentic Pico de Gallo ~ Cubed Jicama, Mango, Cucumber, Pineapple and Watermelon with Lime, Tajin Chile and Cilantro (Vegan/GF)

Pollo Asado Ajillo ~ Citrus Marinated Grilled Chicken, Ajillo Peppers, Cilantro

Char-Fired Carne Asada Cebollitas ~ Marinated Seasoned Steak, Charred Scallions, Tomatillo-Avocado Salsa

Pescado de Ajo ~ (broiled Pacific catch of the day), Garlic Butter, Guajillo Chile, Fresh Parsley (GF)

Frijoles Borrachos ~ (drunken beans) with Smoked Pork Belly, Cerveza, Tequila and Epazote

Arroz Rojo ~ Red Ancho Chile-Roasted Garlic Rice, Fresh Cilantro (GF/Veg)

Sour cream, Shredded Cabbage and Cotija Cheese (Veg)

Fresh Flour Tortillas (Vegan)

Fresh Corn Tortillas (Vegan/GF)

Margarita Tequila Roulade (Veg)

Tres Leches Cake

*Add Papas con Cebolla y chile (Potatoes with Peppers & Onions) (Vegan/GF) @ \$5

*Add Crab and Roasted Corn Chowder with Chile Poblano \$5

*Add Guacamole \$7 (Vegan)

*Add Crispy Tri-Colored Tortilla Chips and Tomatillo Salsa (Veg/Vegan) \$4/person

*Add Spicy Tortilla Soup with Sour Cream and Tri-Colored Crispy Tortilla Strips (Veg) \$6.25/person

TASTE OF THE GASLAMP \$81

Pub Salad with Chopped Apple, Goat Cheese, Dried Cherries, Toasted Almonds, Honeycomb Citrus-Coriander Vinaigrette (Veg/GF)

Ancient Grains with Chopped Kale & Fire Roasted Seasonal Vegetables (Vegan)

IPA Citrus Marinated Chicken

Baby Back Ribs with San Diego Craft BBQ Sauce

Shepherd's Pie ~ Ground Beef, Onion, Carrots, Celery, Corn, Garlic, Tomato, Peas, Creamy Mashed Potatoes

Bacon Beer Cheese Au Gratin Potatoes

Garlic-Parmesan Roasted Cauliflower (Veg)

Fresh Baked Butter Rolls served with Honey Butter

Hibiscus Lemon Tart (Veg)

Snickers and Caramel Toffee Cheesecake (Veg)

*Add Fresh Seasonal Fruit Salad \$7.00 per person

DINNER BUFFETS

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Menus Include Iced Tea and Coffee Station

LUAU BBQ \$76

Island Mixed Green Salad with Mango, Mandarin Oranges, Red Bell Pepper, Red Cabbage,
Fiji Blood Orange Vinaigrette (GF/Vegan)
Creamy Maui Macaroni Salad (Veg)
Grilled Huli Huli BBQ Chicken
Kahlua Pulled Pork
Mixed Vegetable Stir Fry with Carrots, Peas, Bell Peppers & Broccoli (Veg)
Organic Local San Diego Tofu Chow Mein with Hoisin, Bell Peppers, Carrots, Green Onions & Sesame (Veg)
Roasted Sweet Potatoes (Veg/GF)
Coconut Lime White Fish with Macadamia Nuts
Hawaiian Sweet Rolls with Creamery Butter
Chocolate Macadamia Coconut Tart (Veg)
Mango Mousse Torte (Veg)

*Add Fresh Seasonal Fruit Salad \$7.00 per person

SUNSET SAFARI \$67

Field Green Salad ~ Seasonal Garden Greens with Red Cabbage, Shredded Carrot, Cherry Tomatoes,
Ranch and House Vinaigrette (Veg)
Creamy Cowboy Coleslaw (Veg/GF)
Thick and Sticky Baked Beans
Creamy Cheddar, Smoked Gouda & Asiago Macaroni & Cheese with Buttery Panko Topping (Veg)
Cornbread Muffins with Creamery Butter (Veg)
Grilled Chicken with Alabama-Style White BBQ Sauce (GF)
Honey Bourbon Glazed Smoked Kielbasa Rope
Caramel Toffee Cheesecake (Veg)
Passion Fruit Macadamia Torte (Veg)

DINNER BUFFETS

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Menus Include Iced Tea and Coffee Station

THE CONVOY \$72

Broccoli and Cabbage Slaw with Ponzu-Rice Wine Dressing (Vegan)
Romaine and Napa with Fried Wonton Strips, Water Chestnuts, Baby Peppers, Sesame Soy Dressing (Vegan/GF)
Steamed Jasmine Rice with Scallions, Shitake, and Hoisin Drizzle (Veg)
Char Sui Pork, Baby Corn and Baby Bok Choy
Grilled 5-Spice Chicken with Hot and Sweet Citrus-Chinese Parsley Glaze
Roasted Squashes, Mushrooms, Onions and Peppers with Aged Soy Sauce (Vegan)
Chocolate Macadamia Coconut Tart (Veg)
Mango Mousse Torte (Veg)
Freshly Baked Artisan Rolls and Creamery Butter (Veg)

THE MEDITERRANEAN \$83

Greek Salad with Bell Pepper, Cucumbers, Tomatoes, Greek Olives, Red Onion,
Feta Cheese with Oregano Vinaigrette (Vegan/GF)
Crispy Falafel with Mint & Lemon Shallot Yogurt (Veg)
Moroccan Spiced Chicken on Eggplant Caponata (GF)
Sweet Potato Wedges with Pineapple-Curry Mayonnaise (Vegan)
Tzatziki (Veg) and Eggplant Baba Ghanoush (Vegan) Accompanied by Fresh Grilled Za'atar Spiced Pita Bread (Vegan)
Seafood Bouillabaisse with Saffron and Roasted Garlic Aioli Croutons
Lemon-Herbed Tabbouleh with Crispy Lavash Flat Bread (Veg)
Marinated Feta Cheese, Assorted Cured Olives, Herbed Bocconcini Balls, Roasted Bell & Yellow Peppers,
Grilled & Marinated Artichokes and Oven Roasted Cipollini Onions (Veg/GF)
Grilled Lamb on Olive Couscous with Sweet Onion Marmalade
Blood Orange Ricotta Cake (Veg)
Salted Caramel Chocolate Espresso Tart (Veg)

DINNER BUFFETS

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Menus Include Freshly Baked Artisan Rolls and Creamery Butter, Iced Tea and Coffee Station

BUILD YOUR OWN DINNER BUFFET		
TWO ENTRÉE SELECTIONS \$70		THREE ENTRÉE SELECTIONS \$78
ACCOMPANIED BY:		
Field Green Salad ~ Seasonal Garden Greens, Red Cabbage, Shredded Carrot, Cherry Tomatoes, Ranch and House Vinaigrette (Veg)	Fresh Caesar Salad ~ Hearts of Romaine, Seasoned Garlic Croutons, Tomatoes, Aged Parmigiano-Reggiano, Traditional Creamy Caesar Dressing	Chef's Selection of Seasonal Fresh Vegetables with Garden Herbs (Veg)
CHOICE OF: (Choose one)		
Creamy Garlic Mashed Potatoes (Veg)	Fire-Roasted Baby Reds (Veg)	Cheesy Au Gratin Potatoes (Veg)
Herbed Brown Butter Farro (Veg)	Creamy Cheddar, Smoked Gouda & Asiago Macaroni & Cheese with Buttery Panko Topping (Veg)	
ENTRÉE SELECTIONS:		
Pan Seared Chicken Breast, Roasted Shallot Jus and Fresh Garden Herbs	Grilled Salmon, Scallions, Ginger Honey Glaze, Tuxedo Sesame Seeds	Fresh Seasonal Sustainable Catch of the Day, Lemon Beurre Blanc, Fresh Dill (GF)
Grilled Tri-tip, Caramelized Mushrooms, Roasted Garlic Demi-Glace (GF)	24 Hour Braised Beef Short Ribs, Sticky Cabernet Demi-Glace, Fresh Italian Parsley	Potato Gnocchi, Roasted Bell Peppers, Fire Roasted Artichoke Hearts, Craft Beer Cheese Fondue, Crispy Onion Straws (Vegan/GF)
Sweet Corn Tamales with Roasted Green Chili & Cheddar Cheese, Creamy Roasted Tomatillo and Cilantro Sauce, Crispy Tri-Colored Tortilla Strips, Cotija Crumble (Veg)		
DESSERT SELECTIONS: (Choose two)		
Raspberry Truffle Torte	Blood Orange Ricotta Cake (Veg)	New York and Crème Brulee Cheesecake (Veg)
Salted Caramel Chocolate Espresso Tart (Veg)	Passionfruit Macadamia Torte (Veg)	Chocolate Lovers Torte (Veg)
Hibiscus Lemon Tart (Veg)	Almond Amarula Marjolaine (layers of almond sponge cake filled with chocolate ganache and amarula buttercream) (GF)	Vienna Torte (flourless almond daquoise brushd with fresh apricot preserves, filled with coffee and praline buttercream) (GF)

PLATED DINNERS – SALAD & DESSERT SELECTIONS

\$150 Small Group Fee applies for groups under 50 guests. 30 person minimum

All Plated Dinners Include:

Salad Selection, Entrée, Chef's selection of seasonal fresh vegetables with garden herbs, and Dessert Selection
Freshly Baked Artisan Rolls and Creamery Butter, Iced Tea and Coffee Service

You may select up to two protein entrée selections, plus one vegetarian selection. When requesting multiple entrees, the price is determined by the higher priced entrée. When selecting a dual entrée, only one may be offered plus a vegetarian.

Meal indicator cards are required by client.

SALAD/SOUP SELECTIONS: (please choose one)

<p>Southwestern Tortilla Soup Cheddar Cheese, Sour Cream, Scallions, Crispy Tri-Colored Tortilla Strips (Veg)</p>	<p>Cream of Cauliflower Soup with Peppery Pancetta</p>	<p>Field Green Salad Seasonal Garden Greens with Red Cabbage, Shredded Carrot, Cherry Tomatoes, Champagne Vinaigrette (Vegan/GF)</p>
<p>Seasonal Fields Salad Baby Arugula, Seasonal Fruit, Sweet Dried Figs, Toasted Candied Walnuts, Shaved Asiago Cheese, Blood Orange Vinaigrette (Vegan/GF)</p>	<p>California Little Gem Wedge Salad Candied Walnuts, Plump Dried Cranberries, Applewood Smoked Bacon, Crumbled Bleu Cheese, Creamy Buttermilk Dressing (GF)</p>	<p>Market Sugar Snap Pea Salad, Pea Tendrils, Fresh Mint, Shaved Heirloom Carrots, Meyer Lemon Vinaigrette (Veg/GF)</p>
<p>Micro Arugula and Frisee Salad with Shaved Red Beets, Crumbled Gorgonzola Cheese, Blue Cheese Crema Creamy Buttermilk Dressing (Veg/GF)</p>	<p>Heirloom Tomato & Mozzarella Salad Red and Yellow Heirloom Tomatoes, Mozzarella Cheese, Fresh Hand-Picked Basil Leaves, Toasted Pine Nuts, Sweet Basil Vinaigrette (Veg)</p>	<p>Baby Spinach Salad, Dried Cranberries, Candied Pecans, Sonoma Goat Cheese, White Balsamic Vinaigrette (Veg/GF)</p>

DESSERT SELECTIONS: (please choose one)

<p>Raspberry Truffle Torte Layers of Chocolate Cake brushed with Raspberry Jam and filled with Raspberry Chocolate Ganache</p>	<p>Blood Orange Ricotta Cake Juicy Raspberries, Cranberries and Blood Orange Whipped Cream layered between Blood Orange Juice moistened Ricotta Cake (Veg)</p>	<p>New York and Crème Brulee Cheesecake (Veg)</p>
<p>Parisian Night Bittersweet Chocolate Mousse, Vanilla Crème Brûlée, Chocolate Ganache, layered between Dark Chocolate Cake (Veg)</p>	<p>Salted Caramel Chocolate Espresso Tart Made with Pate Sucre Shell (Almonds) (Veg)</p>	<p>Giandua Seduction Bittersweet Chocolate Mousse, Vanilla Crème Brulee, Chocolate Ganache, layered between Dark Chocolate Cake (Veg)</p>
<p>Passionfruit Macadamia Torte White Cake soaked with Fresh Passionfruit Juice and layered with Passionfruit Buttercream and Macadamia Buttercream (Veg)</p>	<p>Chocolate Lovers Torte Chocolate Cake brushed with Dark Chocolate Glaze and filled with Valrhona Chocolate Ganache (Veg)</p>	<p>Lemon Delice Layers of White Cake brushed with Raspberry Jam, filled and covered with Tart Lemon Cream (Veg)</p>
<p>Almond Amarula Marjolaine Layers of Almond Sponge Cake filled with Chocolate Ganache and Amarula Buttercream (GF)</p>	<p>Vienna Torte Flourless Almond Daquoise Brushed with Fresh Apricot Preserves, filled with Coffee and Praline Buttercream (GF)</p>	

PLATED DINNERS – ENTREE SELECTIONS

\$150 Small Group Fee applies for groups under 50 guests. 30 person minimum

All Plated Dinners Include:

Salad Selection, Entrée, Chef's selection of seasonal fresh vegetables with garden herbs, and Dessert Selection
Freshly Baked Artisan Rolls and Creamery Butter, Iced Tea and Coffee Service
Additional Gluten Free/Vegan Options available.

HOME-STYLE "Ain't your Mommas' MEATLOAF \$55	GRILLED BREAST OF CHICKEN OREGANO \$56	PAN ROASTED CHICKEN BREAST \$55
Roasted Red Peppers & Oven-Dried Tomatoes, Spinach, Muenster-Mozzarella Blend Cheese, Fresh Vegetables, House Gravy, Fluffy Mash	Roasted New Potatoes, Feta Crema, Herbed Croutons, Sweet Peas and Fresh Picked Minted Heirloom Tomato Salad	Maple Dijon Glaze, Boursin Mashed Potatoes (GF)
SEARED SOY HONEY GLAZED SALMON \$56	FRESH SUSTAINABLE SEASONAL CATCH OF THE DAY \$84	24-HOUR BRAISED BEEF SHORT RIBS \$56
Scallions, Ginger Honey Glaze, Tuxedo Sesame Seeds, Forbidden-Jasmine Rice Blend	Charred Corn Salsa, Garden Vegetables, Tri-Colored Chive Cous-Cous, Cilantro Citrus Beurre Blanc (GF)	Syrah Demi, Creamy Parmesan Risotto (GF)
SEARED FLAT IRON STEAK \$62	HERB ROASTED FILET OF BEEF \$84	APPLE CHIPOTLE BRINED LOIN OF PORK \$74
Crisp Shallot Shoots, Roasted Sweet Shallot Demi Glaze, Oven Roasted Crispy Golden Fingerling Potatoes	Creamy Roasted Garlic Potatoes, Sticky Cabernet Glaze (GF)	Cheddar Risotto and Mango Salsa
GREMOLATA CRUSTED HANGING TENDER STEAK \$77	GRILLED MARINATED HANGAR STEAK AND SHRIMP \$79	GRILLED STRIPLOIN MEDALLION AND LOCAL MAHI MAHI \$87
Fresh Farmed Creamed Corn & Parmesan Pudding, Pancetta-Peppercorn Demi, Spring Vegetable Relish	Achiote Butter Sauce, Creamy Roasted Garlic Mashed Potatoes	Mango Piri-Piri Butter Sauce, Pinot Noir Syrup, Plantain and Sweet Potato Mash, Roasted Summer Vegetables (GF)
MIXED GRILLED VEGETABLE AND GOAT CHEESE EN CROUTE \$67	SHIITAKE WILD MUSHROOM SPINACH RISOTTO \$54	POTATO GNOCCHI \$54
Oven-Dried Tomatoes, Truffle Cream Sauce (Veg)	Saba Drizzle, Melted Leeks and Blue Cheese (Veg/GF)	Roasted Bell Peppers, Fire Roasted Artichoke Hearts, Craft Beer Cheese Fondue (Veg)
PORTABELLO MUSHROOM CAP \$59	SWEET CORN TAMALES \$60	PAD-THAI \$59
Roasted Quinoa & Vegetable Ratatouille, Roasted Red Pepper Sauce (Vegan/GF)	with Roasted Green Chili & Cheddar Cheese, Creamy Roasted Tomatillo and Cilantro Sauce, Crispy Tri-Colored Tortilla Strips, Cotija Crumble (Veg)	Glass Noodles, Ginger, Garlic, Peanuts, Tofu, Carrot, Green Onion, Red Pepper, Palm Sugar (Vegan/GF)

 The following plated Gluten Free/Vegan options are available:

Indian Curry

Cauliflower, Lentils, Sweet Potatoes, Ginger, Garlic, Chickpeas

Buddha Bowl

Asian Marinated Organic Local San Diego Dairy Tofu with Tamari, Green Onion, Grape Tomatoes, Roasted Red Pepper Coulis, Edamame, Avocado, Quinoa, Toasted Sesame

Protein Power Bowl

Brown Rice, Asian Marinated San Diego Organic Dairy Tofu, Avocado, Edamame, Pickled Red Onion, Diced Kale, Nori, Sesame Seeds, Sweet Orange Sesame Soy Dressing (Gluten Free Soy Sauce)

HORS D' OEUVRES SELECTIONS

\$150 Small Group Fee applies for groups under 50 guests. 30 person minimum

DISPLAYED SELECTIONS (Displayed selections are based upon the guaranteed number of guests)	
<p>Fresh Seasonal Sliced Fruit (Vegan/GF) \$12.00 per person</p>	<p>Duet of Hummus (Vegan/GF) Traditional and Roasted Red Pepper, served with Crunchy Fresh Grilled Pita Bread Chips (Vegan) \$7.25 per person</p>
<p>Artisan Cheese Board (Veg/GF) with Crackers, Fresh Sliced Baguette, Toasted Crispy Seasoned Crostini and Breadsticks \$12.50 per person</p>	<p>Garden Crudités with Ranch Dressing (Vegan/GF) Carrots, Celery, Cucumber, Jicama, Cauliflower, Cherry Tomatoes, Broccolini, Radishes and Peppers \$9.50 per person</p>
<p>Antipasti Platter (GF) Marinated Grilled Vegetables, Assorted Olives, Grilled Mushrooms, Herb-Marinated Artichokes, Assortment of Cheeses, Prosciutto, Salami and Mortadella, served with Focaccia and Crispy Lavosh Flat Bread (Vegan) \$19.75 per person</p>	<p>Charcuterie Board (GF) Assorted Cheeses with Salami, Mortadella and Sliced Prosciutto, Dried Fruits and Nuts, Assorted Crackers, Crispy Lavash Flat Bread and Sliced Baguettes \$17.75 per person</p>
<p>Tri-Colored Tortilla Chips (Veg) served with Salsa Roja \$7.25 per person</p>	<p>Shrimp Cocktail Lemon Wedges \$5.25 piece</p>

HORS D'OEUVRES SELECTIONS

\$150 Small Group Fee applies for groups under 50 guests. 30 person minimum

COLD TRAY-PASSED SELECTIONS (Minimum of 50 pieces per item) May be served tray-passed or on a station	
Tomato & Basil Bruschetta, California Olive Oil, Garden Fresh Basil (Veg)	\$5.25/piece
Portobello with Truffle Oil in Phyllo Cup (Veg)	\$5.25/piece
Caprese Skewer (Veg/GF)	\$5.25/piece
Smoked Salmon Pinwheel with Herbed Cream Cheese (GF)	\$7.00/piece
Beef Tenderloin, Ancho Chile Canapé	\$7.00/piece
Lemon Feta Crema Bruschetta with Fresh Strawberries, Wildflower Honey (Veg)	\$5.25/piece
Ahi Tuna Tartare Served on Cucumber with Wasabi Cream, Tobiko Caviar	\$7.25/piece
Dungeness Crab Salad Served on Crispy Won Ton, Wakame & Toasted Black Sesame Seeds	\$7.25/piece
Thai Yellow Chicken Curry with Grilled Pineapple, Smoky Curry Mayonnaise & Crunchy Curry Toast	\$6.00/piece
Antipasti Bruschetta, Mixed Olive Salad, Prosciutto, Roasted Tomato, Spanish Manchego	\$6.25/piece
Grilled Cold Shrimp Served with Pico de Gallo & Avocado Cream on Crispy Flour Tortilla Round	\$6.25/piece
Seared Steak Bites, Crispy Focaccia, Horseradish Aioli, Crispy Capers, Chive	\$6.25/piece
Bruschetta with Goat Cheese Mousse, Toasted Walnuts and Wildflower Honey (Veg)	\$5.25/piece
Watermelon and Goat Cheese Mousse, Sun-Dried Tomatoes, California Olive Oil (Veg)	\$5.25/piece
Hummus and Pita Canapés with Sumac, Lemon Olive Oil and Cucumber (Vegan)	\$6.25/piece
Roasted Cauliflower Toast: Roasted Cauliflower Hummus, White & Yellow or Purple Cauliflower, Preserved Lemon, Lemon Oil, Kalamata Olive Toast (Vegan)	\$6.50/piece
Lobster Medallions Served with Avocado Cream and Mango-Papaya Relish	\$7.25/piece
Fresh from the Garden Heirloom Tomato Gazpacho, Crème Fraiche, Micro-Basil (Veg/GF)	\$6.50/each

HORS D'OEUVRES SELECTIONS

\$150 Small Group Fee applies for groups under 50 guests. 30 person minimum

HOT TRAY-PASSED SELECTIONS (Minimum of 50 pieces per item) May be served tray-passed or on a station	
Pollo Asada Tostada ~ Corn Tortilla, Pollo Asada, Salsa Verde, Avocado, Micro Cilantro	\$7.25/piece
Forbidden and Jasmine Rice Cake, Seared Tuna, Wakame, Tobiko	\$7.50/piece
African Curry Spiced Samosa (Chicken or Vegetarian)	\$5.25/piece
Chicken or Beef Empanadas with Fresh House-Made Salsa Roja	\$6.25/piece
Chicken or Vegetarian Spring Rolls with Chile Lime Dipping Sauce	\$5.25/piece
Pear and Brie en Croute (Veg)	\$6.25/piece
Crispy Artichoke Hearts Stuffed with Creamy Goat Cheese (Veg)	\$6.25/piece
Chicken, Pineapple, Bell Pepper & Red Onion Brochette with Thai peanut dipping sauce (GF)	\$7/piece
Mini Sliders with 72-Hour Braised Beef Short Ribs, Bleu Cheese Crema	\$7/piece
Crisp Coconut Shrimp with Sweet Orange Glaze	\$6.25/piece
Chop Stick Shrimp Tempura with Sweet Chili Dipping Sauce	\$6.50/piece
Baja Crab Cake with Poblano Silk and Mango Salsa	\$7.25/piece
Mini Lobster Corn Dogs with Cognac-Tomato Mayonnaise	\$9.25/piece
Creamy Sweet Dried Dates Stuffed with Whipped Mascarpone, Thyme & Bleu Cheese, Wrapped in Thick Cut Bacon and Roasted Until Melty, Drizzled with Balsamic Glaze (GF)	\$6.50/piece
Grilled Portobello Slider, Chimichurri Aioli, Crispy Potato Straws (Veg)	\$6.50/piece
Buffalo Chicken Slider, "Frank's Red Hot" Crunchy Cole Slaw, Bleu Cheese Tartar Sauce	\$6.50/piece
BBQ Chicken Sliders, Bacon-Maple Jam, Creamy Swiss	\$6.50/piece
Crispy Eggplant "Bruschetta" Fresh Tomato, Shallots, Basil, Shaved Parmigiano-Reggiano, Smoked Tomato Aioli (Veg)	\$6.50/piece
Kobe Beef Sliders, Blistered Tomato Marmalade, Warmed Truffled Arugula	\$7.25/each
"Arancini"~ Crispy Risotto Balls stuffed with Creamy Mozzarella, served with Spicy Sicilian Tomato Ragu	\$6.50/piece
Vegan Falafel with Creamy Avocado Mousse Dipping Sauce (Vegan)	\$7.00/piece
Thin Crunchy Herbed Crostini, Pork Belly with Reduced Maple Bourbon Butter, Pickled Red Onions, Double Dose of Goey Raclette Cheese, Micro-Sprouts	\$7/piece
Chipotle-Seared Baby Lamb Chop Served with Roquefort Crema	\$8.75/piece
Cameroonian Meat and Potato Pies	\$6.75/each

FOOD STATIONS – Minimum of Three Food Stations and 100 guests

Includes Iced Tea and Coffee Station. 90 Minute Service Time

TACO STATION \$26	SLIDER STATION \$25
<p>Char-Fired Carne Asada Cebollitas ~ Marinated Seasoned Steak, Charred Scallions</p> <p>Pollo Asada Ajillo ~ Citrus Marinated Grilled Chicken, Ajillo Peppers and Cilantro</p> <p>“Arroz Rojo” ~ Red Ancho Chile-Roasted Garlic Rice</p> <p>Frijoles Borrachos ~ “drunken beans” with Smoked Pork Belly, Cerveza, Tequila and Epazote Flour & Corn Tortillas (Vegan)</p> <p>Diced Tomatoes, Onions, Shredded Lettuce, Shredded Cheddar-Jack Cheese, Cilantro and Sour Cream (Veg) Crunchy Tri-Colored Tortilla Chips & House-Made Salsa (Veg)</p>	<p>Choice of Two:</p> <ul style="list-style-type: none"> • Pulled Pork on Brioche with Pickled Onions • Beer-Braised Brisket on Pretzel Roll with Mustard Aioli • Roasted Portobello Mushroom Sliders with Tomato Jam • Kobe Beef Sliders, Blistered Tomato Marmalade, Warmed Truffled Arugula • BBQ Chicken Sliders, Bacon-Maple Jam, Creamy Swiss • Buffalo Chicken Slider, “Frank’s Red Hot” Crunchy Cole Slaw, Bleu Cheese Tartar Sauce <p>Creamy Cheesy Grits (Veg) Classic Vinegar Coleslaw (Veg)</p>
ENSENADA NACHO BAR STATION \$24	ITALIAN FOOD STATION \$25
<p>Served with Crunchy Tri-Colored Tortilla Chips (Veg)</p> <p>Please select two Meat options</p> <ul style="list-style-type: none"> • Char-Fired Carne Asada Cebollitas ~ Marinated Seasoned Steak, Charred Scallions • Pollo Asada Ajillo ~ Citrus Marinated Grilled Chicken, Ajillo Peppers, Cilantro • Ground Chorizo <p>Please select one cheese option:</p> <p>Pepper Jack Fondue, Smoked Cheddar Fondue or Jalapeno Mexican Cheese Fondue (Veg)</p> <p>Please select four side options:</p> <p>Diced Onion, Diced Tomato, Sour Cream, Pico de Gallo, Chopped Fresh Cilantro, Sliced Pickled Jalapenos, Fresh Guacamole, Re-Fried Beans, Scallions or Crumbled Cotija Cheese (Veg)</p>	<p>Fresh Caesar Salad ~ Hearts of Romaine, Seasoned Garlic Croutons, Tomatoes, Aged Parmigiano-Reggiano, Traditional Creamy Caesar dressing (Veg w/o dressing) Oven- Baked Soft Breadsticks (Veg)</p> <p>Choice of Two (2)</p> <p>Penne (Veg), Cheese Tortellini (Veg), Spiral Rotini (Veg) or Gluten-Free Penne Pasta</p> <p>Choice of Three (3) Sauces</p> <p>Basil Bolognese ~ Garden Fresh Tomato Marinara ~ Pink Vodka ~ Pesto Cream ~ Four Cheese</p>
PAN-ASIAN STATION \$25	COMFORT FOOD STATION \$25
<p>Edamame Guacamole served with Wonton Crisps (Veg)</p> <p>Steamed Jasmine Rice (Veg)</p> <p>Choice of Two (2)</p> <p>Adobo Braised Pork Belly</p> <p>Crispy Lemon Grass Chicken</p> <p>Kalbi Korean BBQ Ribs</p>	<p>Buttermilk Biscuits with Sweet Whipped Honey Butter</p> <p>Field Green Salad ~ Seasonal Garden Greens with Red Cabbage, Shredded Carrots, Cherry Tomatoes, Ranch Dressing (Veg)</p> <p>Creamy Cheddar, Smoked Gouda & Asiago Macaroni & Cheese with Buttery Panko Topping (Veg)</p> <p>Grilled Marinated Chicken Breast with Corn Veloute</p>

FOOD STATIONS – Minimum of Three Food Stations and 100 guests

Includes Iced Tea and Coffee Station. 90 Minute Service Time

GNOCCHI STATION \$25 per person	HAWAIIAN STATION \$25 per person
<p>Chopped Italian Salad</p> <p>Sweet Potato & Traditional Gnocchi (Veg)</p> <p>Choice of Two (2) Sauces</p> <p>Craft Beer Cheese Fondue ~ Garden Fresh Marinara ~ Pink Vodka ~ Pesto Cream (all sauces Veg)</p>	<p>Sriracha Honey Coleslaw with Pineapple & Red Onion (Veg)</p> <p>Grilled Huli Huli BBQ Chicken</p> <p>Kahlua Pulled Pork</p> <p>Hawaiian Sweet Rolls with Creamery Butter (Veg)</p> <p>Organic Local San Diego Dairy Tofu Fried Rice, Carrots, Bell Peppers, Pineapple and Green Onions (Veg)</p>
CARVING STATION \$26 per person	
<p>Choice of Two (2)</p> <p>Maple Glazed Center Cut Pork Loin, Mayo & Dijon Mustard</p> <p>Pepper & Garlic Roasted Tri-Tip, Horseradish Cream, Mayo & Dijon Mustard</p> <p>Seared Roasted New York Loin, Burgundy Demi, Horseradish Cream, Mayo & Dijon Mustard</p> <p>Turkey with Traditional Gravy & Cranberry Relish, Mayo & Dijon Mustard</p> <p>Honey Glazed Boneless Ham, Peach Chutney, Mayo & Dijon Mustard</p> <p>Includes Fresh House-Baked Rolls & Creamery Butter</p> <p>Carver Required - \$175.00 per 100 guests</p>	
Albert the Gorilla's Jungle Masher Station \$18	Alpine Ibex Italian Station \$18
<ul style="list-style-type: none"> • Whipped Sweet Potatoes with Brown Sugar & Toasted Marshmallows (Veg) • Idaho Whipped Potatoes (Veg) <p>Served with: Organic Creamery Butter, Sour Cream, Roquefort Crumbles, Crumbled Bacon, Shredded Cheddar Cheese, Diced Scallions, Steamed Broccoli Florets, Wasabi Cream</p>	<p>Crimini and Portobello Mushroom Risotto Saba Drizzle, Leek-and Gorgonzola Cheese Fondue (Veg)</p> <p>Thin Crunchy Grissini Bread Sticks (Veg)</p> <p>Chef Attendant Required - \$175.00 per 100 guests</p>
California Condor \$25	Safari Sizzle Station \$25
<p>Char-Fired Carne Asada Cebollitas ~ Marinated Seasoned Steak, Charred Scallions, Tomatillo-Avocado Salsa</p> <p>Baja Fish Tacos, Pacific Catch of the Day, a la Parilla</p> <p>Pollo Asado Ajillo ~ Citrus Marinated Grilled Chicken, Ajillo Peppers, Cilantro</p> <p>Corn and Flour Tortillas (Vegan) House-Made Salsa Roja (Veg) Creamy Chipotle Sauce, Shredded Cabbage, Queso Fresco, Cilantro and Diced Onions (Veg)</p>	<p>Mediterranean Spiced Lamb Lollipops, Carrot Raita, Harissa Drizzle</p> <p>Peri-Peri Glazed Sweet & Spicy Chicken Lollipops</p> <p>5-Spice Vegetables with Thai Dipping Sauce (Veg)</p>

FOOD STATIONS – Sweet Options - Minimum of 50 guests

Includes Iced Tea and Coffee Station. 90 Minute Service Time

SWEET TOOTH STATION \$16 (Veg)

Chef's Choice of: Chocolate Cheesecake Brownies, Blondies, Wild Berry Bars, Paradise Bars, Apple Streusel Bars, Lemon Bars and Assorted Freshly Baked Cookies

ICE CREAM STATION \$17

Chocolate and Vanilla Ice Cream and Fresh Fruit Sorbet served with Chocolate and Goopy Caramel Sauce, Rainbow Sprinkles, Chocolate Cookie Crumbles, Toasted Coconut Flakes, Seasonal Berry Topping, Toasted Nuts, Maraschino Cherries and Whipped Cream

MINI TREAT STATION \$25 (Veg)

An assortment of:
Mini Petite Fours, Eclairs, Cream Puffs, Cheesecake Bites and Assorted Chocolate Delights

BAR SELECTIONS

A complete bar can be set up in our reception and dining areas. There is a \$500 cumulative bar guarantee per bartender. If the bar guarantee is not met, the bar difference will be charged. One bartender per 100 guests, based on a maximum of four (4) service hours. Additional service time is available at \$55/hour, per bartender, per location.

Bars relocating to a second locations will incur a relocation fee of \$110 per bar. (This also applies to Grab-n-Go Beverage Stations)

Wine corkage fees (\$20/750 mL bottle). Labor fees are not considered part of the bar guarantee. Depending on the venue, glassware or recyclable barware may be used.

CONSUMPTION BAR HOSTED	PRICE per DRINK	CONSUMPTION BAR CASH	PRICE per DRINK
House Beer	\$7	House Beer	\$8
Premium Beer	\$8	Premium Beer	\$9
House Wine	\$8	House Wine	\$9
Deluxe Cocktail	\$9	Deluxe Cocktail	\$10
Premium Cocktail	\$10	Premium Cocktail	\$11
Cordials	\$11	Cordials	\$12
Signature Drink	\$13	Signature Drink	\$14
Soft Drinks	\$5	Soft Drinks	\$5
Sparkling Water	\$5	Sparkling Water	\$5
Bottled Water	\$5	Bottled Water	\$5
HOUSE WINE	HOUSE BEER	PREMIUM BEER	
Chardonnay Sauvignon Blanc Rose Pinot Noir Merlot Cabernet Sauvignon An extended wine list is available upon request	Local San Diego Craft Beers *non-alcoholic beer available upon request	Local San Diego Craft Beers	
DELUXE BRANDS	PREMIUM BRANDS	HOUSE CORDIALS	
J&B Scotch Fugu (Cutwater) Vodka Old Grove (Cutwater) Gin Jack Daniels Whiskey Buffalo Trace Bourbon Sauza Blue Reposado Tequila	Glenlivet Scotch Grey Goose Vodka Tanqueray Gin Maker's Mark Whiskey Buffalo Trace Bourbon Cosa Salvaje Tequila	Hennessy Baileys Kahlua Grand Marnier Amaretto	

Domestic Keg Beer: \$400

Craft Micro Beer: \$500

SIGNATURE DRINKS (Select One)

Jungle Juice

A delicious blend of tropical juices and Local Craft rum

Cheetah-Rita

Refreshing blend of lime juice, Local Craft tequila and a spot of Grand Marnier. Served on the rocks.

Charging Rhino

Local Craft citrus vodka, lemon juice, simple syrup and a splash of Kiwi Syrup.

HOSTED BEVERAGE PACKAGES

We provide one bartender for every 100 guests.
 Additional Bartenders or dedicated Beverage Servers are available at \$110 each upon request.
 A \$110 Bar Relocation applies for venue changes.
 Bar packages will be billed on actual or guaranteed attendance, whichever is higher.

WINE & BEER BAR: Includes House and Premium Beers, House California Wines, Sparkling Water and Soda				
One Hour: \$22	Two Hours: \$29	Three Hours: \$33	Four Hours: \$37	Five Hours: \$41
FULL BAR: For Premium Bar: Add \$2/person Includes all of the above plus Deluxe Cocktails.				
One Hour: \$24	Two Hours: \$32	Three Hours: \$37	Four Hours: \$40	Five Hours: \$44
FULL BAR WITH SIGNATURE DRINK: For Premium Bar: Add \$2/person Includes all of the above plus choice of one Signature Drink: Jungle Juice, Cheetah-Rita or Charging Rhino.				
One Hour: \$27	Two Hours: \$35	Three Hours: \$41	Four Hours: \$43	Five Hours: \$47
FULL BAR WITH CORDIALS AND SIGNATURE DRINK: For Premium Bar: Add \$2/person Includes all of the above plus Cordials and choice of one Signature Drink: Jungle Juice, Cheetah-Rita or Charging Rhino.				
One Hour: \$34	Two Hours: \$41	Three Hours: \$47	Four Hours: \$52	Five Hours: \$56
SODA BAR Includes Sparkling Water, Bottled Water, Lemonade and Sodas				
One Hour: \$13	Two Hours: \$16	Three Hours: \$18	Four Hours: \$20	Five Hours: \$24

EXTRA SERVICES AND RENTAL ITEMS

At the San Diego Zoo: The Rondavel and Treetops Room includes china.

At the San Diego Zoo Safari Park: Mombasa Island Pavilion includes china.

All other venues provide 100% recyclable service ware.

CHINA, GLASSWARE, and FLATWARE PACKAGE	
Includes: bar glassware and wine & water glassware, hors d' oeuvres china, meal china and flatware. Required for plated meals.	\$16/person
COCKTAIL RECEPTION	
Cocktail Glass and Stemware Hors d'oeuvres China	\$ 6.00 per person/per area \$ 6.00 per person/per area
SPECIALTY TABLES and CHAIR RENTALS	
8' Table with Floor-length Linen	\$65/table
60" Round Table with House Linen and Seating for 10	\$60/set
24" Round 42" High Belly Bars with House Linen	\$45/table
36" Round Cocktail Table with House Linen	\$35/table
Standing Heaters	\$105 each
Black or White Wooden Chairs	\$10 each
DANCE FLOOR RENTALS	
Minimum size dance floor available is 9' x 12'. Pricing depends on the dance floor size. Ask your event coordinator for specific pricing and details. *Delivery fees apply for all rental items	
AUDIO VISUAL	
Audio visual equipment is available; please ask your event coordinator for selection and pricing.	