

# *BUFFET & PLATED BREAKFAST SELECTIONS*

## *SURF & SUNDAY PLATED MENU*

### ENTRÉES (CHOICE OF)

EGGS BENEDICT  
ENGLISH MUFFIN  
CANADIAN BACON  
HOLLANDAISE SAUCE  
BREAKFAST POTATOES

**PACIFICA'S SALMON HASH**  
POACHED EGGS | SUGAR SPICED SALMON  
POTATOES | FETA CHEESE | ONIONS  
CILANTRO

**CINNAMON BRIOCHE FRENCH TOAST**  
WHIPPED BUTTER | MAPLE SYRUP

**BLACK FOREST HAM AND  
CHEDDAR SCRAMBLE**  
PEPPERS | GREEN ONIONS | CHEDDAR  
CHEESE | BREAKFAST POTATOES

## *CARDIFF CLIFFS PLATED BRUNCH*

### ENTRÉES (CHOICE OF 3)

EGGS BENEDICT  
ENGLISH MUFFIN  
CANADIAN BACON  
HOLLANDAISE SAUCE  
BREAKFAST POTATOES

**BLACK FOREST HAM AND  
CHEDDAR SCRAMBLE**  
PEPPERS | GREEN ONIONS | CHEDDAR  
CHEESE | BREAKFAST POTATOES

**CINNAMON BRIOCHE FRENCH TOAST**  
WHIPPED BUTTER | MAPLE SYRUP

### **VEGETABLE OMELET**

**PACIFICA'S SALMON HASH**  
POACHED EGGS | SUGAR SPICED SALMON  
POTATOES | FETA CHEESE | ONIONS  
CILANTRO

### **BREAKFAST SANDWICH**

## *CORONADO BAY BREAKFAST BUFFET*

FRESH BAKED PASTRIES & MUFFINS  
FRESH SEASONAL FRUIT  
YOGURT  
ALMOND-HONEY GRANOLA

### ENTRÉES (CHOICE OF 3)

**BREAKFAST POTATOES**

**BREAKFAST SAUSAGE**

**APPLEWOOD SMOKED BACON**

**BLACK FOREST HAM AND  
CHEDDAR SCRAMBLE**  
PEPPERS | GREEN ONIONS | CHEDDAR  
CHEESE | BREAKFAST POTATOES

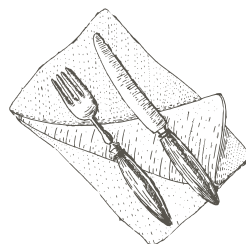
**CINNAMON BRIOCHE FRENCH TOAST**  
WHIPPED BUTTER | MAPLE SYRUP

**SCRAMBLED EGGS**

## *ADD ON'S*

FRESH FRUIT  
FRESH FRUIT AND MUFFINS  
LOX AND BAGEL STATION  
LIVE ACTION OMELET STATION (MIN 25PPL)

\*\*INCLUDES UNLIMITED COFFEE, TEA, & ASSORTED JUICES\*\*



# *THE FUN STUFF: BREAK SELECTIONS*

## *DEL MAR DAWN CONTINENTAL*

FRESH PASTRIES | MUFFINS

FRESH SEASONAL FRUIT

COFFEE | TEA  
FRESH SQUEEZED ORANGE JUICE  
AND CRANBERRY JUICE



## *DEL MAR SUNSET*

TORTILLA CHIPS | SALSA

YOGURT PARFAIT WITH GRANOLA

COOKIES | BROWNIES

ICED TEA | LEMONADE  
ASSORTED SODA



## *DESSERT STATION*

PACIFICA DEL MAR'S CRÈME BRÛLÉE  
CHOCOLATE MOUSSE  
SORBET OF THE DAY



# PLATED LUNCH SELECTIONS

## THE SHORES

### COURSE CHOICE OF:

#### **GRILLED HERB CHICKEN SALAD**

CIDER-MUSTARD VINAIGRETTE | DRIED CRANBERRIES  
CARAMELIZED WALNUTS | BLUE CHEESE CRUMBLES

#### **SUGAR SPICED SALMON SALAD**

ORGANIC MIXED GREENS | NAPA CABBAGE | CARROTS  
JICAMA | MANGO | CILANTRO VINAIGRETTE | PEPITAS

#### **THAI CHICKEN SALAD**

GRILLED CHICKEN | NAPA CABBAGE | BROWN RICE  
MANGO | HOUSE MADE PEANUT SAUCE

#### **VEGETARIAN PASTA**

OVEN-DRIED TOMATOES | SWEET ONIONS  
ARTICHOKES ARUGULA | PARMESAN | BASIL

**\*\*MAY ADD FOR \$8 PER SELECTION BELOW\*\***

#### **GRASS FED ANGUS BURGER**

TOMATO-BACON JAM | PROVOLONE CHEESE  
ARUGULA HORSERADISH AIOLI | FRIES

#### **BLACKENED FISH TACOS**

CORN TORTILLAS | CABBAGE SLAW  
RED PEPPER AIOLI | CHIPS & SALSA

## SUN & SAND

### FIRST COURSE CHOICE OF:

#### **MIXED GREENS SALAD**

CIDER-MUSTARD VINAIGRETTE |  
DRIED CRANBERRIES | CARAMELIZED  
WALNUTS | BLUE CHEESE CRUMBLES

#### **DEL MAR CAESAR SALAD**

CHOPPED ROMAINE HEARTS | PARMESAN CROUTONS

#### **NEW ENGLAND CLAM CHOWDER**

BACON | THYME

### SECOND COURSE CHOICE OF:

#### **BUTTERMILK FRIED CHICKEN SANDWICH**

NAPA CABBAGE | COLESLAW | FENNEL  
REMOULADE | PICKLES | BRIOCHE BUN | FRIES

#### **SUGAR SPICED SALMON**

CHINESE BEANS | MUSTARD BEURRE BLANC  
GARLIC MASHED POTATOES

#### **PAN ROASTED CHICKEN**

ROASTED FINGERLING POTATOES | SPINACH  
ROASTED TOMATO PEPPER SAUCE

#### **VEGETARIAN PASTA**

OVEN DRIED TOMATOES | SWEET ONIONS  
ARTICHOKES | ARUGULA | PARMESAN | BASIL

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## DESSERT

PACIFICA DEL MAR'S CRÈME BRULEE

**\*\*INCLUDES COMPLIMENTARY COFFEE, TEA AND SODA\*\***



# HORS D'OEUVRE SELECTIONS

## PASSED OR FAMILY STYLE

### FROM THE LAND

#### **CROSTINI:**

BRIE & PROSCIUTTO - FIG JAM  
STRAWBERRY & BLUE CHEESE - SHERRY SYRUP  
SEARED TENDERLOIN - ONION CONFIT, AIOLI

#### **FLATBREAD:**

ZUCCHINI & MUSHROOM - TOMATO, PROVOLONE  
PROSCIUTTO & GORGANZOLA - FIG JAM

QUINOA CRACKER - RED PEPPER HUMMUS RISOTTO  
RISSOTO ARANCINI- PROVOLONE, PARM, TOMATO SAUCE  
CURRIED CHICKEN SATAYS  
MORROCAN SPICED LAMB POPS

### FROM THE SEA

SHRIMP & CORN FRITTERS - TARTAR SAUCE  
MINI DUNGENESS CRAB CAKES - MUSTARD AIOLI  
AHI TARTARE TACO - AVOCADO, SESAME  
SUGAR SPICED SHRIMP SKEWER - AIOLI  
BACON WRAPPED SCALLOPS - SOY GLAZE  
SMOKED SALMON DEVILED EGG

## STATIONED APPETIZERS

(PREPARED FOR A MINIMUM OF 25 PEOPLE)

### **SUSHI ROLL DISPLAY**

\*\*MINIMUM 6 ROLLS- EACH ROLL 8 PIECES \*\*

FRESH VEGETABLE  
SPICY AHI TUNA

BLUE LUMP CRAB CALIFORNIA  
SERVED WITH TRADITIONAL ACCOMPANIMENTS

### **SEASONAL VEGETABLE OR FRUIT CRUDITÉS**

CHEF-SELECTED ACCOMPANIMENTS

### **IMPORTED AND DOMESTIC CHEESES**

SEASONAL FRUITS, CRACKERS & NUTS  
ADD CURED MEATS  
BOTH CHEESE AND MEAT

### **ICED SEAFOOD DISPLAY**

OYSTERS ON THE HALF SHELL, CRAB CLAWS,  
CHILLED LEMONGRASS POACHED PRAWNS,  
COCKTAIL SAUCE & MIGNONETTE

## COCKTAIL PARTY MENUS

PREPARED FOR A MINIMUM OF 25 PEOPLE

### **MEAT & CHEESE DISPLAY**

**PLUS**

### **FOUR SELECTED PASSED HORS D'OEUVRE**

(CHOOSE TWO FROM LAND AND TWO FROM SEA)

### **ICED SEAFOOD DISPLAY STATION**

**PLUS**

### **FOUR SELECTED PASSED HORS D'OEUVRE**

(CHOOSE TWO FROM BOX LAND AND TWO FROM SEA)

*Cocktail menus based on 1 ½ hours of food consumption.  
All items are Subject to change*

## THE SLIDERS

PREPARED FOR A MINIMUM OF 25 PEOPLE

BUILT ON KINGS HAWAIIAN ROLLS

BARBECUED SUGAR-SPICED  
RED ONION, ARUGULA AND LEMON-CAPER AIOLI

GRASS FED BEEF  
CHEDDAR, TOMATO, LETTUCE, SPECIAL SAUCE

PULLED PORK  
HOUSE SLAW, DILL PICKLES

CRAB CAKE  
BIBB LETTUCE, HOUSEMADE TARTAR

BUTTERMILK FRIED CHICKEN  
NAPA CABBAGE SLAW

VEGETARIAN "IMPOSSIBLE" BURGER  
BIBB LETTUCE, TOMATO

# ***BUFFET DINNER SELECTIONS***

\*\*BUFFET MENUS BASED ON 1 ½ HOURS OF FOOD CONSUMPTION. ALL ITEMS ARE SUBJECT TO CHANGE\*\*

## ***TIMMY DURANTE***

**ORGANIC MIXED GREENS**  
CIDER-MUSTARD VINAIGRETTE  
DRIED CRANBERRIES  
CARAMELIZED WALNUTS  
BLUE CHEESE

### **CHOICE OF ONE ENTREE**

**SAUTÉED CHICKEN SCALOPPINI**  
LEMON-CAPER SAUCE

**PETITE GRILLED TOP SIRLOIN**  
RED WINE SAUCE

**SUGAR SPICED SALMON**  
MUSTARD SAUCE

### ***SIDES***

**SEASONAL VEGETABLE MEDLEY**

**GARLIC MASHED POTATOES**

### ***DESSERT***

**CHOCOLATE MOUSSE**

*SERVED WITH FRESH OLIVE BREAD  
AND BUTTER*

## ***SOUTH OF THE BORDER***

**MEXICAN CAESAR SALAD**  
CHOPPED ROMAINE,  
CHIPOTLE-CAESAR DRESSING  
COTIJA CHEESE  
CRISPY TORTILLA STRIPS

### **CHOICE OF TWO (2) FILLINGS**

**GRILLED MAHI MAHI**

**BRAISED PORK SHOULDER CARNITAS**

**GRILLED ANGUS CARNE ASADA**

**GRILLED CHIPOTLE CHICKEN**

**GRILLED VEGETABLES**  
ZUCCHINI, PEPPERS & ONIONS

### ***SIDES***

**FRESH CORN TORTILLAS**  
COTIJA CHEESE, DICED ONION,  
CILANTRO, LIME WEDGES, ROASTED  
CHILE SALSA, AVOCADO SALSA  
SOUR CREAM

**SLOW COOKED BLACK BEANS**

**SPANISH RICE**

### ***DESSERT***

**COOKIES AND BROWNIES**

*SERVED WITH TORTILLA CHIPS  
AND SALSA FRESCA*

## ***THAT'S AMORE***

**ARUGULA-TOMATO SALAD**  
HEIRLOOM TOMATO, MOZARELLA, FRESH  
BASIL, EXTRA VIRGIN OLIVE OIL AND  
BALSAMIC GLAZE

### **CHOICE OF TWO (2) ENTRÉE'S**

**PENNE PASTA:**  
(CHOOSE ONE PENNE PREPARATION)

**-GRASS FED BEEF BOLOGNESE-**  
**-SAN MARZANO MARINARA-**  
**-PETITE SHRIMP SCAMPI-**  
**-VEGETARIAN-**

**SAUTÉED CHICKEN SCALOPPINI**  
LEMON-CAPER SAUCE

**TOP SIRLOIN BROCHETTE**  
WILD MUSHROOM SAUCE

### ***SIDES***

**ZUCCHINI PROVENCAL**  
TOMATO, GARLIC, BASIL

**GARLIC MASHED POTATOES**

### ***DESSERT***

**CRÈME BRULEE**

*SERVED WITH FRESH OLIVE BREAD  
AND BUTTER*

# PLATED DINNER MENU SELECTIONS

\*\*40 OR MORE GUESTS ENTRÉE SELECTIONS LIMITED TO (3) THREE\*\*

## DEL MAR TIDES MENU

### STARTER

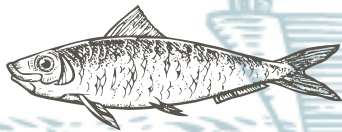
**ORGANIC MIXED GREENS**  
CIDER-MUSTARD VINAIGRETTE, DRIED  
CRANBERRIES, CARAMELIZED WALNUTS  
BLUE CHEESE

### ENTRÉES (CHOICE OF)

**SUGAR-SPICED SALMON**  
CHINESE BEANS, MUSTARD SAUCE AND  
GARLIC MASH POTATOES

**PAN ROASTED FREE-RANGE  
CHICKEN BREAST**  
FINGERLING POTATOES, WILTED SPINACH,  
ROASTED TOMATO-PEPPER SAUCE

**ROCK SHRIMP PENNE PASTA**  
OVEN DRIED TOMATOES, SWEET ONIONS,  
ARTICHOKES, CHILE FLAKES, ARUGULA,  
PARMESAN, BASIL



## TORREY PINES MENU

### STARTERS (CHOICE OF)

**NEW ENGLAND CLAM CHOWDER**  
BACON AND THYME

**ORGANIC MIXED GREENS**  
CIDER-MUSTARD VINAIGRETTE, DRIED  
CRANBERRIES, CARAMELIZED WALNUTS  
BLUE CHEESE

### ENTRÉES (CHOICE OF)

**SEARED AHI TUNA**  
STICKY RICE, BABY CARROTS,  
GINGER-SOY BUTTER, SHIITAKE

**PAN ROASTED FREE-RANGE  
CHICKEN BREAST**  
FINGERLING POTATOES, WILTED SPINACH,  
ROASTED TOMATO-PEPPER SAUCE

**SUGAR-SPICED SALMON**  
CHINESE BEANS, MUSTARD SAUCE AND  
GARLIC MASHED POTATOES

**BRAISED SHORT RIB**  
GARLIC MASHED POTATOES, BROCCOLINI  
AND ZINFANDEL SAUCE

## OCEAN VIEW MENU

### FIRST COURSE

**BLUE LUMP CRAB CAKE**  
MUSTARD BUTTER, PEA SPROUTS

### SECOND COURSE (CHOICE OF)

**NEW ENGLAND CLAM CHOWDER**  
BACON AND THYME

**ORGANIC MIXED GREENS**  
CIDER-MUSTARD VINAIGRETTE, DRIED  
CRANBERRIES, CARAMELIZED WALNUTS  
BLUE CHEESE

**DEL MAR CAESAR SALAD**  
CHOPPED ROMAINE HEARTS AND GRATED  
PARMESAN

### ENTRÉES (CHOICE OF)

**CHILEAN SEA BASS**  
SOY GLAZE, STICKY RICE, BOK CHOY,  
GREEN CURRY-COCONUT SAUCE

**PAN ROASTED FREE-RANGE  
CHICKEN BREAST**  
FINGERLING POTATOES, WILTED SPINACH,  
ROASTED TOMATO PEPPER SAUCE

**SUGAR-SPICED SALMON**  
CHINESE BEANS, MUSTARD SAUCE AND  
GARLIC MASHED POTATOES

**GRILLED FILET MIGNON**  
GARLIC MASHED POTATOES, BROCCOLINI  
AND ZINFANDEL SAUCE

**\*\*SURF AND TURF OPTIONS\*\***  
(2) TIGER PRAWNS ADD \$8  
LOBSTER TAIL ADD \$25

## DESSERT CHOICES FOR ALL PLATED MENUS ABOVE

(CHOICE OF)

**PACIFICA DEL MAR'S CRÈME BRULÉE**  
**CHOCOLATE MOUSSE**  
**SORBET OF THE DAY**

SERVED WITH FRESH OLIVE SOURDOUGH BREAD AND BUTTER  
INCLUDES COMPLIMENTARY COFFEE, TEA AND SODA

# BAR AND BEVERAGE OPTIONS

\*\*MINIMUM OF TWO HOURS\*\*

\*\* CHILDREN ARE ½ PRICE\*\*

\*SELECTIONS ARE SUBJECT TO CHANGE\*

## BEER & WINE BAR

COORS LIGHT, BUDWEISER, STELLA,  
PACIFICO AND BALLAST POINT SCULPIN



PLEASE SELECT 2 WINES FROM LIST ON RIGHT

## BEER & WINE BAR WINES

(PLEASE SELECT ONLY 2)

PACIFICA LABEL WINES:  
PINOT GRIGIO  
CHARDONNAY  
MERLOT  
CABERNET

## HOUSE BAR WINES

PLEASE SELECT 2 WINES FROM LIST ON RIGHT



## HOUSE BAR WINES

(PLEASE SELECT ONLY 2)

BABICH SAUVIGNON BLANC  
BIANCHI CHARDONNAY  
OYSTER BAY PINOT NOIR  
J. LOHR CABERNET

## CALL BAR

CRATER LAKE VODKA, BEEFEATER GIN, DEWARS  
SCOTCH, BACARDI RUM, AVION SILVER TEQUILA &  
MAKERS MARK WHISKY



PLEASE SELECT 2 WINES FROM LIST ON RIGHT

## CALL BAR WINES

(PLEASE SELECT ONLY 2)

FERRARI-CARANO SAUVIGNON BLANC  
HAHN CHARDONNAY  
LA CREMA PINOT NOIR  
FRANCISCAN CABERNET

## PREMIUM BAR

GREY GOOSE VODKA, HENDRICKS GIN, MACALLAN  
SCOTCH, BACARDI RUM, PATRON SILVER TEQUILA,  
ANGELS ENVY WHISKY

COORS LIGHT, BUDWEISER, STELLA, PACIFICO AND  
BALLAST POINT SCULPIN



PLEASE SELECT 2 WINES FROM LIST ON RIGHT

## PREMIUM BAR WINES

(PLEASE SELECT ONLY 2)

WHITEHALL LANE SAUVIGNON BLANC  
HESS COLLECTION CHARDONNAY  
CAMBRIA PINOT NOIR  
TRUCHARD CABERNET

JUICES AND ASSORTED SODAS  
SODA INCLUDED-PEPSI, DIET PEPSI, SIERRA MIST, JUICES INCLUDED-CRANBERRY, ORANGE AND PINEAPPLE JUICES  
TONIC & SODA WATER  
(NO SUBSTITUTIONS PLEASE)