

## **DISPLAYS**

BRIE EN CROUTE & ARTISAN CHEESE – brie baked in puff pastry, fruit & berries with gran marnier, cranberry pear chutney & spiced honey, dried fruit, toasted nuts, crackers & French baguette V GARDEN VEGETABLES – fresh vegetables, grilled artichoke hummus, green-goddess dressing V, GF

## **GRAZING & GREENS**

SOLACE SALAD – red leaf, endive, pecans, cranberries, apples, goat cheese, orange-citrus vinaigrette V, GF POLENTA GRAZING BOARD – creamy polenta, mushroom ragu, ratatouille, pine nuts, parmesan & goat cheeses, sundried tomatoes, mixed olives, balsamic glaze V, GF Extras- Additional Cost: Grilled chicken, Holiday spiced pulled pork, Braised short rib, or Smoked brisket

# **MAIN EVENT**

ON-SITE CARVING:

TRI TIP - horseradish crème fraiche,
SMOKED TURKEY BREAST - sundried cherry-Brandy sauce
CHEDDAR POTATO GRATIN – caramelized onions, fontina, white cheddar V
FIRE ROASTED VEGETABLES – pomegranate drizzle VG, V, GF
PARKER ROLLS – honey-sage butter

\*station attendant required

### **DESSERT**

FESTIVE MINI DESSERTS - red velvet, vanilla, & chocolate cake pops, mixed fruit & meyer lemon tarts V

# \$75 per person- minimum of 50 guests

\*pricing does not include staff, delivery, service charge, & tax



# SALAD (select one)

LITTLE GEM CAESAR – parmesan, pickled onions, brioche croutons, house caesar **V**, **GF**\*

SOLACE – red leaf, endive, pecans, cranberries, apples, goat cheese, orange-citrus vinaigrette **V**, **GF**WINTER GREENS & KALE– quinoa, pumpkin seeds, pomegranate, maple bourbon vinaigrette **VG**, **V**, **GF** 

# **ENTREE** (select two)

HERB CRUSTED SALMON – blood orange reduction **GF**CITRUS ROASTED AIRLINE CHICKEN – sundried-cherry Brandy sauce GF
SLOW BRAISED SHORT RIB – blackberry bordelaise GF
GRILLED FLAT IRON – rosemary gremolata
STUFFED ACORN SQUASH – quinoa, apples, cranberries VG, V, GF

## **SIDES** (select three)

ROASTED GARLIC MASH – signature Yukon gold mashed potatoes **V**CHEDDAR POTATO GRATIN – caramelized onions, fontina, white cheddar **V**MIXED MUSHROOMS – garlic, shallot, herbs VG, V, GF
FIRE ROASTED VEGETABLES – balsamic drizzle VG, V, GF
GRILLED BROCCOLINNI – charred red onion, lemon VG, V, GF
CREAMED SPINACH – parmesan, spices, herbs V, GF

# **BREAD** (select one)

**CORNBREAD** 

PARKER HOUSE ROLLS

CHEDDAR CHIVE BISCUITS

Choice of butter: whipped, honey-sage, sweet chili

# **DESSERT**

FESTIVE HOLIDAY TREATS - pecan pie brownies, caramel gingerbread bars, snickerdoodle blondies

# \$85 per person - minimum of 12 guests

\*pricing does not include staff, delivery, service charge, & tax



# **GRAZING DISPLAYS**

 $\label{eq:holiday} \mbox{ HOLIDAY CHEESE \& FRUIT-artisan cheeses, cranberry-pear chutney \& fig jam, spiced honey, dried apricots, to asted nuts, berries \& fresh fruit, assorted crackers <math>\mbox{ V}$ 

MEDITERRANEAN PLATTER – babaganoush, roasted red pepper hummus, falafel, dolmas, kalamata olives, pickled red onion, cucumber, feta, tzatziki, artichokes, sundried tomatoes, spiced chickpeas, pita V

# **SLIDERS**

choice of fries & ketchup or tater tots & chipotle aioli

HOUSE BURGER – bacon jam, smoked tomato, cheddar

PULLED PORK - smoked blueberry BBQ

TURKEY & BRIE - pear-cranberry chutney

\*station attendant required

## **MAC & CHEESE**

baked with garlic butter panko breadcrumbs & served with assorted toppings.

confit tomatoes, roasted garlic, caramelized onions, sauteed mushrooms, applewood smoked bacon

**EXTRAS-ADDITIONAL COST:** 

Protein: Grilled Chicken, Holiday Spiced Pulled Pork, or Smoked Brisket

Premium Protein: Baja Shrimp, Crab, or Lobster

Chef's Seasonal Vegetables

\*station attendant required for hot proteins

# **DESSERT**

HOLIDAY COOKIES & SWEET TREATS – assorted selection of Chef's favorites V

# \$55 per person - minimum of 50 Guests

\*pricing does not include staff, delivery, service charge, & tax



# **CLASSIC RECEPTION & BUFFET MENU**

# TRAY PASSED APPETIZERS - selection of three

TOMATO BRUSCHETTA basil, garlic, EVOO, balsamic, red chili flakes V

AGUACHILE CHILE SHRIMP - red onion, jalapeno, lime, cilantro GF

BACON WRAPPED DATE - apple-wood smoked bacon, gorgonzola GF

BEEF SATAY-sesame ginger glaze, sake plum sauce

LOBSTER BISQUE SHOOTER - crème fraiche

BBQ SHRIMP SKEWER - spice rubbed shrimp, butter herb sauce GF

## **DISPLAYS**

#### **CHEESES & FRUIT**

brie en croute, artisan cheeses, fruit chutney, berry jam, spiced honey, sundried cranberries, seasonal fruit, toasted nuts, toast points, crackers V

# **GARDEN FRESH VEGETABLES**

crudité with grilled artichoke hummus and green goddess dressing V, GF

#### **BUFFET**

# MARKET SALAD

mixed greens, fennel, cucumber, carrot, grape tomato, honey-vinaigrette VG, V, GF

#### LITTLE GEM SALAD

heirloom romaine, parmesan, brioche crouton, pickled onion, Caesar dressing V

#### ON SITE CARVING:

SMOKED TRI TIP - blueberry BBQ sauce

ROASTED LEMON CHICKEN - lemon-herb jus GF

GARLIC MASH - Yukon gold, butter, cream GF

HEIRLOOM CARROTS - house spices V, GF, GREEN BEANS - olive oil, garlic V, GF

PARKER ROLLS - whipped butter V

# \$60 per person - minimum of 50 Guests



# **STATION DISPLAYS** (a la carte)

\*additional charges apply for station attendants

## **SALAD STATION - select 2**

LITTLE GEM CAESAR – heirloom romaine, parmesan, brioche crouton, pickled onion, house Caesar V SOLACE – red leaf, endive, pecans, cranberries, apples, goat cheese, orange-citrus vinaigrette V, GF ITALIAN CHOP – romaine, salami, mozzarella, artichoke, olives, bells, tomatoes, pepperoncini, vinaigrette GF WINTER GREENS & KALE – quinoa, pumpkin seeds, pomegranate, maple bourbon vinaigrette VG, V, GF SPINACH & FRESH FIG – goat cheese, bacon, toasted hazelnuts, sherry vinaigrette GF SPICED RED BEET – arugula, feta, balsamic vinaigrette V, GF

# **MAC & CHEESE**

signature mac & cheese baked with garlic-butter panko breadcrumbs, served with assorted toppings. confit tomatoes, roasted garlic, caramelized onions, sauteed mushrooms, applewood smoked bacon

Extras - Additional Cost

Protein: Grilled Chicken, Holiday Spiced Pulled Pork, or Smoked Brisket

Premium Protein: Baja Shrimp, Crab, or Lobster

Chef's Seasonal Vegetables

### **TAMAL - select 2**

Sweet corn tamals cooked with choice of filling GF

Chicken Adobo

Carnitas

Garlic Shrimp

Beef Machaca

Mixed Vegetables

Served with lime crema, salsa verde, guacamole, queso fresco, pickled onions, pepitas, cilantro, limes



# STATION DISPLAYS - ala carte

\*additional charges apply for station attendants

# FLATBREAD - select 2

Freshly made to order flatbreads- ask about our pizza oven

BIANCA – garlic, ricotta, mozzarella, smoked tomato, olive oil, red pepper flakes, herbs VEGGIES & GOAT – sundried tomato pesto, feta, bell peppers, red onion, broccoli, mushroom PEAR & GORGONZOLA – dates, candied walnuts, balsamic reduction, basil, arugula

#### **Deluxe:**

SHRIMP SCAMPI – garlic, ricotta, butter, lemon, red pepper flakes, herbs

BBQ PORK – smoked cranberry BBQ, pulled pork, applewood bacon, bleu cheese, shaved brussels

SHORT RIB – rosemary-garlic sauce, cheese blend, smoked onion, port reduction

# PASTA - select 2

Freshly tossed and served with shaved parmesan and chili flakes

SWEET POTATO GNOCCHI – caramelized onion, mushroom, spinach, pomegranate, brown butter, sage TORTELLINI – cheese tortellini, roasted garlic, tomatoes, olive oil CLAM LINGUINE – white wine butter sauce, fresh herbs
LEMON-HERB CHICKEN PENNE – roasted tomato, boursin cream sauce
SHORT RIB FUSILLI – short rib ragu, smoked tomatoes
BEEF RIGATONI – beef Bolognese, parmesan

# PAELLA - select 1

Served with Spanish saffron rice, tomatoes, peas, green onions GF CLASSIC – chorizo, chicken, shrimp, clams, mussels SEAFOOD – shrimp, clams, mussels, salmon, calamari VEGETARIAN - zucchini, tomatoes, bell peppers, green onions, peas



# STATION DISPLAYS - ala carte

\*additional charges apply for station attendants

## STREET TACO - select three GF

Mushrooms with onions & peppers

Grilled Mahi

Pollo Asado

Carnitas

Carne Asada

Served with warm corn tortillas, guacamole, salsa fresca, sour cream, cotija, chopped cabbage, onion & cilantro, limes, salsa verde, salsa roja

\*Extras available at additional cost

\*station attendant required

# **SLIDERS - select 3**

served with fries & ketchup or tater tots & chipotle aioli

HOUSE BURGER - bacon jam, smoked tomato, cheddar

TURKEY & BRIE – pear-cranberry chutney

HICKORY HAM & SWISS - maple-rosemary dijon

ROASTED CHICKEN - spinach artichoke cheese spread, smoked tomato

BRISKET - smoked blueberry BBQ, apple-fennel slaw

TRI TIP – lemon-herb goat cheese, caramelized onions

HAZELNUT-QUINOA - provolone, lemon-thyme aioli, arugula

\*Extras available at additional cost

\*station attendant required

<sup>\*</sup>Enhance your package with our signature hors d'oeuvres, appetizer displays, and stations



# **CARVING** - 25 person minimum per carved item

Select one or more of the following
All carving stations are served with parker rolls and honey-sage butter

# SIGNATURE SELECTIONS

HERB CRUSTED SALMON – blood orange reduction, mango chutney GF
SMOKED TURKEY – herbed gravy and cranberry pear chutney
HICKORY HAM – spiced maple bourbon glaze and whole-grain mustard
STUFFED PORK LOIN – bacon-mushroom filling, served with apple-cider chili butter
FLANK STEAK – garlic & herb rub, served with rosemary gremolata

# **PREMIUM SELECTIONS**

BEEF TENDERLOIN – roasted garlic-gorgonzola butter and blackberry bordelaise NEW YORK STRIP LOIN – whiskey peppercorn sauce and red wine demi-glace PRIME RIB – horseradish cream and whole-grain mustard demi

# **CHOSE ONE SIDE SELECTION PER CARVED ITEM**

FIRE ROASTED VEGETABLES – balsamic drizzle VG, V, GF
RAINBOW CARROTS – spicy honey glaze V, GF
GRILLED BROCCOLINNI – charred red onion, lemon VG, V, GF
CARAMELIZED BRUSSELS – balsamic glaze, dried cranberries V
CREAMY POLENTA – mascarpone, parmesan V
GARLIC ROASTED POTATOES – rosemary, thyme VG, V, GF
ROASTED GARLIC MASH – signature Yukon gold mashed potatoes V
CHEDDAR POTATO GRATIN – caramelized onions, fontina, white cheddar V
HOLIDAY CORNBREAD STUFFING – apples, celery, fresh herbs



# **CARVING - CARVING - 25 person minimum per carved item**

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CARAMELIZED BRUSSELS – balsamic glaze, dried cranberries V
CREAMY POLENTA – mascarpone, parmesan V
GARLIC ROASTED POTATOES – rosemary, thyme VG, V, GF
ROASTED GARLIC MASH – signature Yukon gold mashed potatoes V
CHEDDAR POTATO GRATIN – caramelized onions, fontina, white cheddar V
HOLIDAY CORNBREAD STUFFING – apples, celery, fresh herbs



# **BAR PACKAGES**

Packages include a minimum of 2 hours of service and may be extended up to 5 hours.

30 minutes of extra time is included to accommodate last call requests.

Prices include standard bar set, mixers, juice, sodas & garnishes. Ice, utensils, cocktail napkins, chill tubs & equipment needed for the bar (ice/cups), bus tubs, disposable glasses, & trash bins are included.

# **TOP SHELF - PREMIUM BAR PACKAGE**

Wines - select 3

Substance Elemental Cabernet Sauvignon, Pinot Grigio, Chardonnay, and Sauvignon Blanc, Seaglass Rose

Craft Beers & International – select 3

Alesmith SDSU Blonde Ale –crisp and refreshing light ale
Alesmith .394 – San Diego Style malty Pale Ale –
SouthNorte No Guey IPA – classic American IPA with Mango
Alesmith Nut Brown Ale – classic English -style, smooth, dark and rich.
SouthNorte Sea Senor Lager – Mexican style lager
Modelo Mexican Beer
Pacifico – Mexican pilsner -style beer.

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Corona and Corona Light – Imported Mexican Beer

Ballast Point Sculpin IPA

Ballast Point Hazy Sculpin IPA

Pizza Port

Seasonal NA IPA

Domestic Beer - select 1 - Miller Lite and Miller Genuine Draft, Coors and Coors Light

## **PREMIUM SPIRITS**

Makers Mark Bourbon, Kettle One Vodka, 1800 Tequila, Cutwater Three Sheets Rum – San Diego, Tanqueray Gin, Highland Park Scotch

# **PRICING**

Full Top shelf - Spirits, Wine, Craft and Domestic Beers, Sodas - 2 hours - \$31 + each additional hour - \$9

**Top shelf - Wine, Craft and Domestic Beers, Sodas** - 2 hours - \$27

/ + each additional hour - \$7

**Top shelf - Wine, Craft and Domestic Beers** - 2 hours - \$25

/ + each additional hour - \$6



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# SELECT BAR PACKAGE

#### Wines

Happy Camper Cabernet Sauvignon & Chardonnay

#### Craft Beers & International - select 2

Alesmith SDSU Blonde Ale -crisp and refreshing light ale Alesmith .394 - San Diego Style malty pale ale -SouthNorte No Guey IPA - classic American IPA with Mango Ale Smith Nut Brown Ale - classic English -style, smooth, dark and rich. SouthNorte Sea Senor Lager – Mexican style lager Modelo Mexican Beer Pacifico - Mexican pilsner -style beer

Corona and Corona Light - imported Mexican Beer Sapporo - refreshing Japanese lager Seasonal NA IPA

Domestic Beer - select 1 - Miller Lite and Miller Genuine Draft, Coors and Coors Light

## **PREMIUM SPIRITS**

Wild Turkey Bourbon, Smirnoff Vodka, 1800 Anos Tequila, [BR1] Mccormick Silver Rum & Gin, Dewars Scotch

# SELECT BAR PRICING

Spirits, Wine, Craft and Domestic Beers, Sodas - 2 hours - \$26 + Each additional hour - \$8

Wine, Craft and Domestic Beers, Sodas - 2 hours - \$24

+ Each additional hour - \$6

Wine, Craft and Domestic Beers - 2 hours - \$22

+ Each additional hour - \$4



# SPECIALTY SEASONAL COCKTAILS

Cranberry Margarita - with cranberry, lime and tequila
Pomegranate Mojito - Pomegranate mojito
Autumn Whiskey Sour – maple & cinnamon spiced whiskey sour
Prosecco Brandy Fizz – prosecco laced with brandy, cranberry
Apple Pie Vodka Fusion - Apple Cider, cinnamon infused vodka & apples

### **BUBBLES**

Vodka Berry Buzz - fresh fruit juices, berries, vodka, and prosecco
Cranberry Sparkler - sparkling cranberry punch & prosecco
Peach Passion Mimosa - passion fruit & peach purees with champagne
Perfect Blend - cranberry and pear nectar, prosecco

### **SPIKED LEMONADES**

Blueberry Lemonade Twisted Margarita with blueberries, tequila
Bourbon & Mint - mint-infused bourbon & Ginger ale & lemonade
Vodka Berry Sparkler - Strawberry lemonade, prosecco, and vodka
Belmont Jewel – bourbon & pomegranate lemonade, oranges
Berry Berry Mojito – rum, lemonade, fresh blueberries & orange bitters
Ocean Breeze – rum, lemonade infused with blue curacao

# **HOLIDAY COCKTAILS**

Pomtini - Pomegranate martini
Winter Cosmo Sparkle - white cranberry juice, vodka, lime, quantro, & ginger glitter
Pomo Mojo - classic mojito with a splash of pomegranate
Peppermint White Russian - vodka, cream, coffee liquor & crushed peppermint
Hot Buttered Rum Toddy - brown sugar, spiced rum, cinnamon & honey