

CATERING MENU



Holiday Inn

SAN DIEGO BAYSIDE

A La Caffe MENU

BEVERAGES

People served - Gallon: 15 | Liter: 6

HOT

Freshly Brewed Coffee	\$70 per Gallon
Freshly Brewed Decaf Coffee	\$70 per Gallon
Assorted Hot Herbal Tea	\$70 per Gallon

COLD

Iced Tea, Lemonade, or Fruit Punch	\$70 per Gallon
Horchata	\$70 per Gallon
Bottled Water/ Assorted Canned Sodas	\$5 Each
Bottled Mineral Water	\$5 Each
Energy Drinks	\$6 Each
Assorted Juices	\$22 per Liter
<i>Freshly Squeezed Orange, Grapefruit, Cranberry, & Apple</i>	

SNACKS

Assorted Baked Goods: Danish, Muffins, Bagels, Croissants	\$50 per Dozen
Donut Wall	\$60 per Dozen
Kind Bars	\$5 Each
Protein Bars	\$6 Each
Assorted Fruit Yogurt	\$4 Each
Whole Fruit	\$4 Each
Fruit Kabob	\$6 Each
Overnight Chia Oats	\$6 Each
Yogurt Parfait	\$6 Each
Assorted Chips	\$4 Each
Bowl of Fruit (serves 10)	\$40 Each

SWEETS

Freshly Baked Otis Spunkmeyer Cookies	\$45 per Dozen
<i>Peanut Butter, Chocolate Chip, White Chocolate Macadamia Nut, & Oatmeal Raisin</i>	
Double Chocolate Brownies	\$45 per Dozen
Dessert Pops	\$40 per Dozen
<i>Assorted Flavors</i>	

gf = Gluten Free, v = Vegetarian, v+ = Vegan

25% service charge & appropriate sales tax applicable to all charges. Prices subject to change.

Packages

M E N U

All pricing is per person

CONTINENTAL BREAKFAST & AFTERNOON SNACKS | \$45

Minimum of 20 people

BREAKFAST

Fresh Orange Juice and Cranberry Juice
Assorted Baked Goods & Bagels served with Cream Cheese, Butter & Preserves
Sliced Fresh Fruit Platter with Raspberry Yogurt Dip
Freshly Brewed Coffee, Decaf, & Hot Tea

A M BREAK

Freshly Brewed Coffee, Decaf, & Hot Tea

P M BREAK

Assorted Sodas
Freshly Baked Otis Spunkmeyer Cookies
Freshly Brewed Coffee, Decaf, & Hot Tea

ALL DAY COFFEE SERVICE | \$17

Freshly Brewed Regular Coffee
Freshly Brewed Decaf Coffee
Assorted Hot Herbal Teas
*Cinnamon, Cocoa Powder, Honey, Whipped Cream, Half & Half,
& Assorted Dairy & Nondairy Flavored Creamers*

+\$4 | PM Break Beverages: Iced Tea, Mineral Water, Assorted Sodas



M E N U

Breakfast | AM Break | Lunch | PM Break
Minimum of 25 people | All pricing is per person

C O M P L E T E M E A L P A C K A G E | \$ 8 3

B R E A K F A S T

Fresh Orange & Cranberry Juice
Assorted Baked Goods & Bagels served with Cream Cheese, Butter & Preserves
Sliced Fresh Fruit Platter with Raspberry Yogurt Dip
Freshly Brewed Coffee, Decaf, & Hot Tea

+ \$7 | Upgrade to the Bayside Breakfast

A M B R E A K

Freshly Brewed Coffee, Decaf, & Hot Tea

L U N C H

BAYSIDE DELI BUFFET

Tossed Green Salad
Pasta Salad
Roast Beef
Turkey
Pastrami Ham
Assorted Cheeses
Assorted Sliced Breads & Rolls
Lettuce, Tomatoes, Onions, Pepperoncinis
Mustard, Mayonnaise, Vinaigrette
Assorted Chips
Chocolate Cake **OR** Carrot Cake

+ \$7 | Upgrade to the Bayside Lunch Buffet

P M B R E A K

Assorted Sodas
Mineral Waters
Freshly Brewed Coffee, Decaf, & Hot Tea

CHOOSE 2

Assorted Freshly Baked Otis Spunkmeyer Cookies
Double Chocolate Brownies
Peanuts
Assorted Chips
Pretzels
Popcorn
Candy Bars
Chips & Salsa

Packages

M E N U

All pricing is per person

B R E A K S

Minimum of 20 people

PROTEIN PACKED *gf* | \$16

Hard Boiled Eggs
Assorted Cheeses
Peanuts

NATURALLY SWEET *v* | \$16

Assorted Berries
Greek Yogurt
With Granola & Honey

OVERNIGHT CHIA OATS | \$16

Overnight Oats with Chia Seeds
With Fresh Berries & Honey
Assorted Nuts

SWEET & SALTY | \$16

Assorted Chips
Assorted Candy
Pretzels

BAJA BREAK | \$16

Tortilla Chips & Salsa
Guacamole
Churros
Horchata + \$2 per person

PIT-A STOP | \$16

Crudité with Ranch Dip
Hummus
Pita Chips

+ \$6 | Coffee, Decaf, & Hot Tea or Soft Drinks

Breakfast MENU

All pricing is per person

PLATED | \$30

Served with Freshly Brewed Coffee, Decaf, Hot Tea, & Orange Juice

ALL AMERICAN *gf*

Scrambled Eggs
CHOOSE 1: Breakfast Potatoes or Hashbrowns
CHOOSE 1: Bacon, Sausage, or Avocado
Plain Croissant
Fresh Fruit

AVOCADO TOAST *gf*

Mashed Avocados, Asparagus, & Cherry Tomatoes on Sourdough Toast
Hard Boiled Egg
Fresh Fruit

BREAKFAST HASH *gf, v +*

Broccoli, Mushrooms, Bell Peppers, & Cherry Tomatoes over Breakfast Potatoes
Fresh Fruit

BUFFET

Minimum of 25 people | 1 hour service time

Served with Freshly Brewed Coffee, Decaf, Hot Tea, Fresh Orange & Cranberry Juice

CONTINENTAL BREAKFAST *v* | \$25

Assorted Baked Goods
Bagels with Cream Cheese, Butter & Preserves
Sliced Fresh Fruit Platter with Raspberry Yogurt Dip

BAYSIDE BREAKFAST | \$35

Assorted Baked Goods
CHOOSE 2: Ham, Bacon, or Sausage
Scrambled Eggs
CHOOSE 1: Breakfast Potatoes or Hashbrowns
Sliced Fresh Fruit Platter with Raspberry Yogurt Dip

CREATE YOUR OWN OMELET STATION | \$35

Requires an Attendant | \$100 per Attendant

Assorted Baked Goods
Prepared to Order Omelets by Trained Chef
CHOOSE 1: Breakfast Potatoes or Hashbrowns
Sliced Fresh Fruit Platter with Raspberry Yogurt Dip

ENHANCEMENTS | \$6

Scrambled Eggs
Breakfast Potatoes
Greek Yogurt w/ Granola
Pancakes
Build Your Own Waffles

Lunch

M E N U

PLATED SPECIALS

Entrée includes Freshly Brewed Coffee, Decaf, & Iced Tea

All pricing is per person

S A L A D S

Includes Rolls & Butter & Choice of Dessert

COBB *gf* | \$26

Oven Roasted Turkey, Avocado, Bacon, Cucumbers, Hard-Boiled Eggs, Tomatoes, Bleu Cheese, Romaine Lettuce & choice of Dressing

CHICKEN CAESAR SALAD | \$25

Romaine Lettuce with Garlic Croutons, Parmesan Cheese, & Caesar Salad Dressing

MEDITERRANEAN *gf, v* | \$22

Mixed Greens with Cucumbers, Red Onions, Kalamata Olives, Feta Cheese, Tomatoes, Pepperoncini's, & Mediterranean Dressing

CALIFORNIA *v* | \$22

Mixed Greens with Avocado, Feta Cheese, Strawberries, Almonds & White Balsamic Dressing

S A N D W I C H E S | \$27

Includes Chips & Choice of Dessert

DELI SANDWICH

CHOOSE 1: Roast Beef, Ham, Turkey, or Vegetarian

Served on a Brioche Roll with Cheese, Lettuce, Tomato, & Mayonnaise

FRIED CHICKEN WRAP

Breaded Chicken Tenders with Swiss Cheese, Romaine Lettuce, Tomato, & choice of Dressing (*Honey Mustard or Buffalo-Ranch*), wrapped in a Flour Tortilla

CHICKEN CAESAR WRAP

Grilled Chicken with Parmesan Cheese, Romaine Lettuce, Tomato, & Caesar Dressing wrapped in a Flour Tortilla

VEGETARIAN SANDWICH *v*

Avocado, Sprouts, Cucumber, Tomato, & Provolone Cheese served on a Brioche Roll

+\$3 | Bacon

+\$2 | Avocado

D E S S E R T C H O I C E S

Red Velvet Cake | Black Forest Chocolate Cake | Carrot Cake | Chocolate Ganache Cake
NY Style Cheesecake | Tiramisu | Tres Leches Cake & Berries | Flan
Chocolate Mousse *gf* | Fresh Berries & Whipped Cream *gf, v* +

B O X E D L U N C H | \$34

Choice of 2 Deli Sandwiches

Boxed with Bag of Chips, Whole Fresh Fruit, Freshly Baked Cookie, **OR** Brownie
Choice of Soda **OR** Bottled Water, & Condiments. **Maximum of 25 people.**



M E N U

LUNCH & DINNER

Entrée includes: 1 Salad, Rolls & Butter, & 1 Dessert

Served with Coffee, Decaf, & Iced or Hot Tea

All Pricing is per person

STARTER SALAD CHOICES

House | Caesar | Greek

ROSEMARY CHICKEN *gf*

\$35 lunch | \$45 dinner

Boneless Chicken Breast marinated in Lemon, White Wine, & Fresh Rosemary
Served with Roasted Potatoes & Fresh Seasonal Vegetables

CHICKEN MARSALA *gf*

\$35 lunch | \$45 dinner

Tender Boneless Chicken Breast seared and served with a Marsala Wine Mushroom Sauce
Served with Garlic Mashed Potatoes & Green Beans-Carrot Medley

MACADAMIA NUT CHICKEN

\$36 lunch | \$46 dinner

Tender Boneless Chicken Breast breaded with crushed Macadamia Nuts,
lightly sautéed and topped with an Amaretto Cream Sauce
Served with Long Grain and Wild Rice & Fresh Seasonal Vegetables

CHICKEN PICCATA

\$36 lunch | \$46 dinner

Tender Boneless Chicken Breast sautéed in a Lemon, Butter, Caper, & White Wine Sauce
Served over Pasta with a side of Fresh Seasonal Vegetables

ROAST PORK LOIN

\$40 lunch | \$50 dinner

Thick slices of Pork Loin topped with Apple Cider Sauce
Served with Roasted Potatoes & Green Beans-Carrot Medley

TRI-TIP STEAK

\$40 lunch | \$50 dinner

Thick slices of Tri-Tip Beef marinated in Fresh Herbs, Citrus, & Garlic with a Wild Mushroom Glaze
Served with Garlic Mashed Potatoes & Green Beans-Carrot Medley

FRESH CATCH

\$40 lunch | \$50 dinner

Choose 1: Seabass | Salmon | Mahi Mahi | Ahi
Choose 1: Cilantro Lime Butter | Cucumber Dill | Lemon-Butter | Scampi | Soy-Ginger

All sauces GF upon request
Served with Long Grain and Wild Rice & Fresh Seasonal Vegetables

Continued on next page....



M E N U

LUNCH & DINNER

Entrée includes: 1 Salad, Rolls & Butter, & 1 Dessert
Served with Coffee, Decaf, & Iced or Hot Tea
All Pricing is per person

STARTER SALAD CHOICES

House | Caesar | Greek

DUAL ENTRÉE

\$50 lunch | \$60 dinner

Entrée's side by side on the same plate | All plates must be the same 2 items

CHOOSE 2:

Tri-Tip with Wild Mushroom Sherry Glaze
Grilled Chicken Breast with choice of Sauce
Marsala, Picatta, or Macadamia Nut Chicken in Amaretto Cream Sauce
Salmon with choice of Sauce
Cilantro Lime Butter, Cucumber Dill, Lemon-Butter, Scampi, Soy-Ginger

SERVED WITH CHOICE OF:

Fresh Seasonal Vegetables and Garlic Mashed Potatoes **OR** Long Grain & Wild Rice

PRIME RIB OF BEEF

\$60 dinner only

10 oz. of Slow Roasted Choice Beef
Accompanied with Au Jus & Horseradish
Served with Garlic Mashed Potatoes & Julienned Vegetables

FILET MIGNON

\$75 dinner only

8 oz. Filet Mignon with Peppercorn Sauce
Served with Mashed Potatoes & Asparagus

PETITE FILET & SHRIMP SCAMPI

\$70 dinner only

6 oz. Charbroiled Petite Filet Mignon wrapped in Bacon
Tender Jumbo Shrimp Scampi
Served with Roasted Potatoes & Seasoned Asparagus

DESSERT CHOICES

Red Velvet Cake | Black Forest Chocolate Cake | Carrot Cake | Chocolate Ganache Cake
NY Style Cheesecake | Tiramisu | Tres Leches Cake & Berries | Flan
Chocolate Mousse *gf* | Fresh Berries & Whipped Cream *gf, v +*

Vegetarian

M E N U PLATED

Entrée includes: 1 Salad, Rolls & Butter, & 1 Dessert

Served with Coffee, Decaf, & Iced or Hot Tea

All Pricing is per person

G N O C C H I *v*

\$35 lunch | \$45 dinner

Pesto Sauce **OR** Creamy Tomato Sauce
Sundried Tomatoes, Mixed Mushrooms, & Spinach

G R I L L E D T O F U W I T H S T I R F R Y *gf, v +*

\$33 lunch | \$43 dinner

Grilled Hawaiian Barbecue Tofu with Stir Fried Asparagus, Shitake Mushrooms, Carrots,
Celery, Broccoli, & Black Sesame Seeds
Served with Jasmine Rice

P A S T A P R I M A V E R A *v +*

\$34 lunch | \$44 dinner

Linguine Pasta Sautéed with Zucchini, Yellow Squash, Fresh Cherry Tomatoes, Carrots,
Yellow & Red Bell Peppers in a Tomato Basil Sauce

G R I L L E D V E G E T A B L E T O W E R *gf, v*

\$34 lunch | \$44 dinner

Grilled slices of Eggplant, Yellow Squash, Zucchini, Tomatoes, Red Bell Peppers, Portobello
Mushrooms, Fresh Basil & Goat Cheese
Served with a Parmesan Risotto Cake & Tomato Coulis
V+ option available upon request

D E S S E R T C H O I C E S

Red Velvet Cake | Black Forest Chocolate Cake | Carrot Cake | Chocolate Ganache Cake
NY Style Cheesecake | Tiramisu | Tres Leches Cake & Berries | Flan
Chocolate Mousse *gf* | Fresh Berries & Whipped Cream *gf, v +*

Buffet

M E N U

LUNCH & DINNER

1 hour serve time | +\$7 per half hour, per person

Buffets includes: Rolls & Butter

Served with: Coffee, Decaf, & Iced or Hot Tea

All pricing is per person

S O U P & S A L A D

\$33 LUNCH

SOUPS CHOOSE 2

Vegetable | Clam Chowder | Tomato Basil | Chicken Tortilla + \$3

Greens: Mixed Greens, Spinach, Romaine Lettuce

Protein: Chicken, Hard Boiled Eggs, Bacon Bits

Vegetables: Grape Tomatoes, Olives, Carrots, Cucumbers

Toppings: Cranberries, Candied Walnuts, Mozzarella, Pepperoncinis

DESSERT CHOOSE 1

Carrot Cake | Chocolate Cake | Cheesecake | Red Velvet Cake

B A Y S I D E D E L I

\$38 LUNCH

Tossed Green Salad & Pasta Salad

Deli Platter: Sliced Roast Beef, Turkey, Pastrami, & Ham

Assorted Rolls & Breads

Assorted Cheeses

Lettuce, Tomatoes, Onions, Pepperoncinis, Pickles, Mustard, Mayonnaise, Oil & Vinegar

Assorted Chips

DESSERT CHOOSE 1

Carrot Cake | Chocolate Cake | Cheesecake | Red Velvet Cake

B A Y S I D E B U F F E T

\$45 LUNCH | \$55 DINNER

SALADS & SOUP CHOOSE 2

Tossed Green Salad | Caesar Salad | Pasta Salad | Greek Salad | Fresh Fruit Salad

Vegetable Soup | Tomato Basil Soup

ENTREES CHOOSE 2

Chicken Marsala *gf* | Macadamia Nut Chicken | Fresh Fish of the Day | Tri Tip Beef Roast

Pork Loin | Roast Turkey

POTATO *gf* CHOOSE 1

Roasted Red Potatoes | Garlic Mashed Potatoes | Potatoes Au Gratin

RICE *gf* CHOOSE 1

Long Grain & Wild Rice | Rice Pilaf | Fried Rice | Steamed White Rice

VEGETABLE *gf* CHOOSE 1

Asparagus with Hollandaise Sauce | Green Beans & Carrot Medley

Fresh Seasonal Vegetables | Roasted Tomatoes, Zucchini & Eggplant

DESSERTS CHOOSE 1

Red Velvet Cake | Black Forest Chocolate Cake | Carrot Cake | Chocolate Ganache Cake

NY Style Cheesecake | Tiramisu | Tres Leches Cake & Berries | Flan

Chocolate Mousse *gf* | Fresh Berries & Whipped Cream *gf, v +*

Buffet

Minimum people: 25 lunch | 35 dinner
1 hour serve time | +\$7 per half hour, per person
Served with Coffee, Decaf, & Iced or Hot Tea
All pricing is per person

M E N U THEMED

W E S T E R N B B Q

\$47 lunch | \$57 dinner

Tossed Green Salad
Coleslaw
Texas Style Beans
Baked Potatoes
Corn on the Cob
BBQ Chicken
Baby Back Ribs
Fresh Watermelon
Apple Pie
Corn Bread **OR** Buttermilk Biscuits

M E X I C A N O L É

\$47 lunch | \$57 dinner

Caesar Salad with Jalapeño Caesar Dressing
Mexican Sweet Corn Salad
Tortilla Chips, Fresh Salsa & Guacamole
Spanish Rice
Refried Beans
Warm Tortillas
CHOOSE 2: Adobe Chicken with Creamy Poblano Sauce, Cheese Enchiladas, Carnitas,
Carne Asada, Chicken or Beef Fajitas
Tres Leches Cake
Flan

Horchata + \$2 per person

M E D I T E R R A N E A N

\$47 lunch | \$57 dinner

Greek Salad
Cous Cous Salad
Grilled Chicken with Cherry Tomatoes & Artichokes
Baked Mahi Mahi with Cilantro Lime Sauce
Roasted Tomatoes, Zucchini, & Eggplant
Roasted Red Potatoes
Rice Pilaf
Rolls & Butter
Lemon Bars

Continued on next page....

Buffet

M E N U THEMED

Minimum people: 25 lunch | 35 dinner
1 hour serve time | +\$7 per half hour, per person
Served with Coffee, Decaf, & Iced or Hot Tea
All pricing is per person

H A W A I I A N L U A U

\$47 lunch | \$57 dinner

Watermelon Boat with Fresh Tropical Fruit
Asian Salad
CHOOSE 2: Sliced Roast Pork Loin in Hawaiian Sweet & Sour Sauce, Grilled Teriyaki
Chicken, or Mahi Mahi with Toasted Coconut and Kiwi Sauce
Fried Rice **OR** Steamed White Rice
Stir Fried Oriental Vegetables
Hawaiian Sweet Bread and Butter
Pineapple Upside Down Cake
Lemon Coconut Cake

I T A L I A N B U F F E T

\$47 lunch | \$57 dinner

Red & Yellow Beet Salad with Lemon Dressing
Caprese & Mixed Greens Salad
CHOOSE 2: Pollo a La Toscana, Salmone Alla Griglia, Lasagna (Vegetable or Beef)
Roasted Potatoes with Herbs **OR** Penne Pasta with Pink Sauce
Seasonal Sautéed Vegetables
Rustic Ciabatta Rolls
Tiramisu

H O R S D ' O E U V R E S

Serves 30 people

	C O L D	Table Display	Tray Passed
Spinach Dip with Garlic Toasted Baguettes	<i>v</i>	\$139	
Fresh Roasted Tortilla Chips with Fresh Salsa & Guacamole	<i>v</i>	\$139	
Caprese Skewers with Balsamic Drizzle	<i>v</i>	\$139	
Hummus & Pita Chips	<i>v</i>	\$139	
Artichoke Bottom with Herb Boursin	<i>gf, v</i>	\$139	\$164
Bruschetta with Tomato & Basil on Toasted Baguettes	<i>v</i>	\$139	\$164
Shitake Spring Rolls with Mango Chili Sauce	<i>v+</i>	\$139	\$164
Prosciutto Wrapped Melon with Balsamic Drizzle		\$149	\$174
Ahi Poke with Fried Won Ton Chips		\$155	
Ceviche: <i>Delicate whitefish marinated with fresh Lime Juice, Jalapenos, Tomatoes, Red Onions, & Cilantro</i>		\$155	

H O T

Stuffed Mushrooms: Spinach & Boursin Cheese OR Crab Meat & Jack Cheese	\$115	\$140
Potato Skins <i>gf</i>	\$125	\$150
Lumpia with Sweet Chili Sauce	\$139	\$164
Macadamia Nut Chicken Strips with Sweet Chili Sauce	\$139	\$164
Chicken Drumettes Lightly Breaded	\$139	\$164
Wings & Drumettes: Buffalo, BBQ, OR Teriyaki	\$139	
Meatballs: Swedish, BBQ, Sweet & Sour, OR Teriyaki	\$139	
Scallop Rumaki	\$204	\$229
Quesadillas with Pepper Jack Cheese: Crab OR Rock Shrimp	\$149	
Artichoke Heart Dip served in a Sourdough Bread Bowl <i>v</i>	\$149	
Crab Dip served in a Sourdough Bread Bowl	\$149	
Coconut Shrimp with Cilantro Honey Sauce	\$179	\$194
Calamari with Spicy Marinara Sauce	\$179	\$194
Kobe Beef Sliders with Pepper Jack Cheese	\$169	\$194
French Fries	\$129	\$154

Continued on next page....

Reception

M E N U

S T A T I O N S

Serves 50 people

C A R V I N G

Includes Rolls, & Condiments | All Carving Stations require a Fee of \$100 per Attendant

Honey Baked Ham	\$425
Roast Turkey	\$425
Prime Rib	\$550
Steamship Round	\$1200

Serves 100 people (requires 3 weeks advance notice)

B U I L D Y O U R O W N

Mashed Potatoes: Plain OR Garlic Mashed Potatoes	\$250
<i>Served with Shredded Cheese, Sour Cream, Chives, Bacon Bits, Jalapenos</i>	
Nachos: Shredded Chicken OR Ground Sirloin	\$275
<i>Served with Roasted Corn Chips, Nacho Cheese, Salsa, Guacamole, Sour Cream, & Jalapenos</i>	

S T R E E T T A C O S T A T I O N

Requires an Attendant | \$100 per Attendant

Proteins CHOOSE 2: Chicken Adobo, Carna Asada, Sauteed Vegetables, or Beer Braised Carnitas	\$20	<i>per person</i>
<i>Toppings: Habanero Salsa, Avocado Salsa, House Salsa, Cilantro, White Onions, Limes, Radishes, Horchata, & Iced Tea</i>		
<i>Served with warmed Corn Tortillas</i>		

Rice and Beans + \$6

I C E C R E A M S U N D A E S T A T I O N

Includes Two Flavors: <i>Vanilla & Chocolate</i>	\$15	<i>per person</i>
<i>Toppings: Hot Fudge, Whipped Cream, Maraschino Cherries, Fresh Strawberries, Chocolate Chips, Gummy Bears, Rainbow Sprinkles, Peanuts</i>		

P L A T T E R S

	<i>Platter</i>
Crudit�	\$250
<i>Fresh Seasonal Vegetables with Ranch Dip</i>	
Domestic & Imported Cheeses	\$325
<i>Gouda, Edam, Brie, Cheddar, American, & Jack Cheese with French Baguettes & Crackers</i>	
Fresh Fruit	\$325
<i>Fresh Sliced Seasonal Fruit</i>	
Charcuterie & Cheese Board	\$430
<i>Assorted Cheeses, Cured Meats, Crackers, Toast, Grapes, Berries, Candied Walnuts, & Honey</i>	
Deli Platter	\$430
<i>Thinly Sliced Assorted Deli Meats, Assorted Cheeses, served with Rolls, Butter, & Condiments</i>	

Beverages

M E N U

LIBATIONS

BY THE GLASS

Cocktails	\$11
Premium Cocktails	\$13
Wine & Prosecco	\$9
Domestic Beer	\$9
Imported & Craft Beer	\$9
Hard Seltzer	\$9

Signature drink available upon request

BY THE BOTTLE

House Wine	\$33
Premium Wine	\$45
Prosecco	\$45
Martinelli's Sparkling Cider	\$20

Tray Pass Service **+\$10 per bottle**

WINE CORKAGE

750 mL bottle	\$18
1.5 L bottle	\$36

H O S T E D & C A S H B A R O N L Y

PUNCHBOWLS

Margarita Punch (3 gallons)	\$300
Mai Tai (3 gallons)	\$300
Sangria Bowl (3 gallons)	\$300

TABLESIDE SERVICE

Per Person Pricing

Dinner Wine Pour	\$7
<i>Single wine pour at mealtime - choice of white or red house wine</i>	
Dinner Wine Service	\$11
<i>(1) hour of wine service with meal - choice of white or red house wine</i>	

N O N - A L C O H O L I C

INDIVIDUAL

Soft Drinks	\$5
Mineral Water	\$5
Juice (<i>per liter</i>)	\$22



M E N U

H O S T E D B A R

P E R P E R S O N	1st	Add'l
	Hour	Hour
Domestic Beer, House Wine, & Soda	\$16	\$13
House Bar	\$17	\$14
Full Premium Bar	\$26	\$18

B A R M I N I M U M S

P E R G U E S T C O U N T	Full	Beer, Wine, Soda
	Bar	
25 people	\$400	\$300
50 people	\$500	\$400
100 people	\$600	\$500
150 people	\$700	\$600
200 people	\$800	\$700

Should the above minimums not be met,
the following set up fees will apply:

Full Bar: \$200
Beer/Wine/Soda: \$100

O N E B A R T E N D E R W I L L B E P R O V I D E D F O R U P T O 7 5 G U E S T S .

75+ people, we suggest a 2nd bartender: add'l \$75 per hour
100+ people, we require a 2nd bartender: add'l \$75 per hour

California State law prohibits the serving and the consumption of
alcoholic beverages to all persons under 21 years of age and
consumption of outside alcoholic beverages brought into the event while
the bar is open. Consumption of alcoholic beverages by minors or
bringing in your own alcoholic beverages with a bar open will cause the
event to cease