Luxury Suites Menu 2012

Hors d'oeuvres/Platter Menus & Buffet Selections

Suites A-O: Minimum of 10ppl. per item
Suite P: Minimum of 15ppl. per item

Snacks & Platters

Fancy Mixed Nuts $23.50++ per pound
Gourmet Party Mix $16.00 ++ per 2 pounds
Potato Chips $14.50++ per 2 pounds
Buttered Popcorn $6.00++ per bowl

Chips & Guacamole
Colorful Tortilla Chips, Guacamole
and Salsa Fresca
$6.25++ Per Person

Mediterranean Dips
Red Pepper Hummus, Baba Ghannouj,
Greek Cucumber Salad & Pita Bread
$6.25++ Per Person

Chilled Jumbo Shrimp On Ice
Served with a Spiced Cocktail Sauce
and Lemon Wedges
$198.00++ Per 4 Dozen

Sushi and Sashimi
*California Rolls *Spicy Tuna Rolls
Ahi, Yellowtail and Shrimp Nigiri Sushi
*Wasabi and Fresh Ginger, Soy Dipping Sauce
$420.00++ Per Platter, 120 pieces

Mexican-Style Shrimp Cocktail
With Salsa, Cucumbers and Avocado,
Crisp Tostadas
$10.00++ Per Person

Assorted Cheeses
with Fresh Fruit Garnish
Imported and Domestic Cheeses, Served with
Crackers and Sliced Baguettes
$7.95++ Per Person

Spinach & Artichoke Dip
Baguettes, Crackers, Carrot & Celery Crudite
$6.00++ Per Person

Seasonal Fresh Fruit
Fresh Seasonal Melon and Berries
$6.50++ Per Person

Pork Pot Stickers
Served Fried with Thai Sweet Chili Sauce
$9.25++ Per Person, (4 pieces per person)

Tostito Bar
Tortilla Chips Served with Nacho
Cheese Sauce, Chili, Sour Cream, Salsa Pico
and Sliced Jalapeños
$8.25++ Per Person

Chicken Tenders
Served with Ranch Dressing or Buffalo Hot Sauce
$9.25++ Per Platter, (4 pieces per person)

Desserts

Make Your Own Strawberry
Pound Cake Platter
Includes Poundcake, Fresh Strawberries
and Whipped Cream
$85.00++ Per Platter, serves 15

Assorted Cupcakes
$32.00++ Per Dozen

Chocolate Chip Cookies
$27.50++ Per Dozen

Double Fudge Brownies
$29.50++ Per Dozen

++ A 19% Service Charge & Current Sales Tax Applies

Del Mar Deli

Suites A-O: Minimum of 10ppl. per item
Suite P: Minimum of 15ppl. per item

Salad Bar
Spring Mix & Romaine Lettuce with Your Choice if Toppings…Cucumbers, Grape Tomatoes, Carrots, Black Olives, Croutons, Sunflower Seeds & Dried Cranberries
Buttermilk Ranch & Balsamic Vinaigrette Dressing

Piccolini Pasta Salad
Sundried Tomatoes, Artichokes, Asiago Cheese & Basil Vinaigrette

An Array of Deli Meats and Cheeses
Turkey Breast
Cure 81 Ham
Roast Beef
Genoa Salami
Albacore Tuna Salad
Provolone, Swiss, Aged Cheddar and Pepper Jack Cheeses

Relish Tray…Green Leaf Lettuce, Vine-Ripened Tomatoes and Bermuda Onions
Condiments…Mayonnaise and Mustards

Assortment of Freshly Sliced Breads & Rolls

Dessert, *Choose 2*
Chocolate Chunk Brownies
Assorted Cupcakes
Assorted Freshly Baked Cookies ...*Chocolate Chip, Chunky Peanut Butter, Spiced Oatmeal Raisin*

Lemonade

$31++

South of the Border

Suites A-O: Minimum of 10ppl. per item
Suite P: Minimum of 15ppl. per item

Mexican Fiesta Salad with Tortilla Strips, Black Olives, Cotija Cheese, Grape Tomatoes and Ancho Chile Dressing

Tortilla Chips Guacamole and Fire Roasted Salsa Roja

Homemade Green Chile & Cheese Tamales

Slow Cooked Beef Barbacoa*
Simmered in the Original Mexican BBQ Style

Shredded Lettuce, Diced Tomatoes, Diced Onions, Cilantro, Sour Cream, Cotija Cheese, Salsa Quemada and Avocado Sauce

Corn and Flour Tortillas

Arroz Mexicano

Charro Beans

Dulce de Leche Cake

Cinnamon Sugar Bunuelos

Lemonade

$34++

**Upgrade to Carne Asada…call for market price*

++A 19% Service Charge & Current Sales Tax Applies

A Taste of Tuscany

Suites A-O: Minimum of 10ppl. per item
Suite P: Minimum of 15ppl. per item

Antipasto Platter
Italian Meats & Cheeses…Mortadella & Genoa Salami, Provolone & Bocconcini Salad, Marinated Fresh Vegetables Gardiniera, Kalamata Olives, Pepperoncinis

Tuscan Salad
Romaine Lettuce with Radicchio, Vine-Ripened Tomatoes, Red Onions, Carrots, Black Olives and White Balsamic Vinaigrette

Rosemary Focaccia Rolls

Entrees
Chicken "Marsala" Sautéed Mushrooms, Artichoke Hearts and Sundried Tomatoes
Parmesan Rice Pilaf

Italian Sausage & Peppers
Piccolini Pasta Pomodoro

Seasonal Vegetables
Tossed in Parsley Butter

Aged Parmesan and Crushed Red Chilies in Shakers

Tiramisu Cake
Chocolate Dipped Almond Biscotti

Lemonade

$35++

California Coastal

Suites A-O: Minimum of 10ppl. per item
Suite P: Minimum of 15ppl. per item

Spinach & Arugula Salad
Blue Cheese, Dried Cranberries, Caramelized Walnuts, Raspberry Vinaigrette

Chilled Broccoli Salad
Golden Raisins, Toasted Almonds, Red Onions and Yogurt Dressing

Honey Zaatar Spiced Chicken Breast
Citrus Date Pilaf, Pomegranate Glaze

Cabernet Braised Beef Short Ribs
Truffled Yukon Gold Mashed Potatoes with Chives

Steamed Seasonal Vegetables
Tossed in Parsley Butter

Freshly Baked Rolls and Butter

Tangy Lemon Meringue Tart
Chocolate Orange Marquis Cake

Lemonade

$35++

++A 19% Service Charge & Current Sales Tax Applies

Fairbanks Ranch Buffet

Suites A-O: Minimum of 10ppl. per item
Suite P: Minimum of 15ppl. per item

Del Mar Caesar Salad
Grated Parmesan, Lemon-Anchovy Dressing, Garlic Croutons and Vine-Ripened Tomatoes

Domestic Cheese Assortment
Served with Crackers and Baguettes

Sliced Fresh Fruit Platter

Entrees, *choice of 2*
Black Pepper & Sea Salt Crusted
Angus New York Strip (pre-carved)
with Wild Mushroom Sauce on Horseradish & Roasted Garlic Mashed Potatoes

Seared King Salmon
with Vine Ripened Tomato Basil Relish on Jeweled Cous Cous

Pan Roasted Chicken Breast
with a Peach & Mango Chutney on Wild Rice & Quinoa Pilaf

Connelly Garden's Vegetable Medley
Freshly Baked Bread Basket and Butter

Chocolate Ganache Cake
Pear Amandine Tart

Lemonade

$45++

+A 19% Service Charge & Current Sales Tax Applies