Luxury Suites Menu 2013

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 $24++ per pound
Gourmet Party Mix $18 ++ per pound
Potato Chips $10++ per pound
Buttered Popcorn $6++ per bowl

Chips & Salsa
Colorful Tortilla Chips, Salsa Molcajete
$5.00++ Per Person
Add Guacamole $3.00++ Per Person
Add Bean Dip $2.50++ Per Person

Mediterranean Dips
Red Pepper Hummus, Baba Ghannouj,
Greek Cucumber Salad & Pita Chips
$6.50++ Per Person

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

Sushi Roll Platter
*Reverse California Rolls *Spicy Tuna Rolls
*Philly Rolls * Mamenori Vegetable Rolls
*Wasabi and Fresh Ginger, Soy Dipping Sauce
$340.00++ Per Platter, 120 pieces

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

Domestic & Imported Cheese
Fresh Fruit Garnish
Brie, Gouda, Swiss, Cheddar & Pepper Jack
Served with Crackers and Sliced Baguettes
$7.95++ Per Person

Seasonal Fresh Fruit
Melons, Pineapple, Berries & Grapes
$6.75++ Per Person

Spinach & Artichoke Dip
Bread & Cie® Plain & Seeded Baguettes,
Carrot & Celery Crudité
$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

Sweet Cheeks® Assorted Mini Cupcakes
Blackout Chocolate with Chocolate Ganache Buttercream
Red Velvet with Silky Cream Cheese Frosting
So Cal Citrus with Pistachio Buttercream
Vanilla Bean with Pear Buttercream Frosting
$34.00++, Per 2 Dozen

Assorted Gourmet Bars
Seven Layer, Peach Lavender,
Four Berry Crumble, Raspberry Acai
$28++ Per Dozen

Chocolate Chip Cookies
$28.00++ Per Dozen

Double Fudge Brownies
$30.00++ Per Dozen

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

Sandwich Platter choose 3

Minimum 15 guests

Ham & Swiss
Thin-Sliced Cure 81 Smoked Ham on a Kaiser Bun, Swiss Cheese, Dijonnaise, Lettuce and Tomato

The Tuscan
Pesto Grilled Chicken Breast on a Focaccia Roll, Provolone Cheese, Pesto Aioli, Roasted Red Pepper, Lettuce and Tomato

The Californian
Oven Roasted Turkey Breast on a Squaw Roll, Pepper Jack Cheese, Mango-Cranberry Mayo, Lettuce and Tomato

Deli Hoagie
Sliced Ham, Salami, and Turkey on a Baguette, Swiss & Cheddar Cheeses, Balsamic Vinaigrette, Lettuce and Tomato

Southwestern Roasted Vegetable Wrap
Roasted Vegetables in a Tomato Basil Wrap, Cotija Cheese, Chipotle Aioli, Romaine, Tomatoes and Avocado

Pop Chips®

$14.00++ per person

Salad Trio choose 3

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

Garden Salad
Mixed Lettuce, Cucumbers, Grape Tomato, Carrots and Black Olives
Buttermilk Ranch & Balsamic Vinaigrette Dressing

Campanelle Pasta Salad…with Sundried Tomatoes, Artichokes, Asiago Cheese & Basil Vinaigrette

Traditional Caesar Salad…Romaine, Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

Chilled Broccoli Salad…Golden Raisins, Toasted Almonds, Red Onions and Creamy Honey Dressing

Classic Red Potato Salad

$11.50++ per person

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

Del Mar Deli

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

Salad Bar
Spring Mix, Romaine & Iceberg Lettuce with Your Choice of Toppings…Cucumbers, Grape Tomatoes, Carrots, Black Olives, Croutons, Sunflower Seeds & Garbanzo Beans, 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
Egg Salad
Provolone, Swiss, Aged Cheddar and Pepper Jack Cheeses

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

Sliced Sourdough &Rye, Wheat Buns, French Rolls

Dessert, *Choose 2*
-Chocolate Chunk Brownies
-Assorted Freshly Baked Cookies
Chocolate Chip, Chunky Peanut Butter, Spiced Oatmeal Raisin
-Assorted Gourmet Bars
7-Layer, Peach Lavender, Four Berry Crumble, Raspberry Acai

Lemonade

$32.50++

Add Albacore Tuna Salad @ $30 (Serves 15)

South of the Border

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

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

Tortilla Chips Guacamole and Fire Roasted Salsa Molcajete

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 Molcajete and Avocado Sauce

Corn and Flour Tortillas

Arroz Mexicano

Charro Beans

Dulce de Leche Cake

Cinnamon Sugar Bunuelos

Lemonade

$35.75++

**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 Buffet
Suite P: Minimum of 15ppl. per Buffet

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

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

Entrees
Chicken "Marsala"- Crimini Mushrooms, Italian Parsley, Marsala Wine Sauce
Parmesan Rice Pilaf

Italian Sausage & Peppers

Piccolini Pasta Pomodoro Tossed with Roma Tomatoes, Basil Chiffonade, Extra Virgin Olive Oil, Roasted Garlic

Seasonal Vegetables
Tossed in Parsley Butter

Aged Parmesan and Crushed Red Chilies in Shakers

Fresh Baked Rolls & Butter

Tiramisu Cake
Chocolate Dipped Almond Biscotti

Lemonade

$36.75++

California Coastal

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

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

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

Grilled Breast of Chicken
Oven Roasted Tomatoes, Sautéed Fennell
Toasted Orzo Pilaf

Slow Cooked All-Natural Brandt Beef Brisket
Glazed Root Vegetables, Natural Gravy
Yukon Gold Mashed Potatoes with Chives

Steamed Seasonal Vegetables
Tossed in Parsley Butter

Freshly Baked Rolls and Butter

Tangy Lemon Meringue Tart
Red Velvet Cake

Lemonade

$36.75++

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

Fairbanks Ranch

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

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

Domestic & Imported Cheese
Brie, Gouda, Swiss, Cheddar & Pepper Jack Served with Crackers and Sliced Baguettes

Seasonal Fresh Fruit Melons, Pineapple, Berries & Grapes

Entrees, *choice of 2*
Black Pepper & Sea Salt Crusted
Angus New York Strip (pre-carved)
Madagascar Green Peppercorn Sauce
Roasted Garlic Mashed Potatoes

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

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

Suzie's Farms Vegetable Medley

Freshly Baked Bread Basket and Butter

Chocolate Ganache Cake
Peach Cobbler Tart

Lemonade

$47.50++

+A 19% Service Charge & Current Sales Tax Applies