



PALOMAR™
SAN DIEGO
A KIMPTON® HOTEL

Catering Menu

Chef de Cuisine Jeremiah Bryant

Hotel Palomar

1047 5th Avenue
San Diego, CA 92101
Phone: 619-515-3040
Fax: 619-515-3001

www.hotelpalomar-sandiego.com

Hotel Palomar

Full Day Meeting Packages

Relaxation Package

Sun Salutation

- **Yogurt Granola Parfait**

house made granola

low fat vanilla Greek yogurt

seasonal fruit

- **Low Fat Blueberry Bran Muffin**

- **Freshly Squeezed Orange and Grapefruit Juices**

Zen Morning Break

- **Tropical Fruit Kabobs**

Cayenne honey Greek yogurt

- **Assorted Granola Bars**

Afternoon Enlightenment

- **Multi- Grain Baked Tortilla Chips**

- **Fresh Fruit Smoothies**

- **Freshly Brewed Iced Tea**

Menu pricing subject to change. All food and beverage charges shall be subject to a 16% gratuity, 7% administrative fee and 8% tax. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

Lunch in the Fields

- **Organic Mixed Greens with Fresh Herbs**

dried cranberries, sunflower seeds, toasted almonds, avocado, carrots, tomatoes, sprouts, cucumbers, crumbled low fat feta cheese, crispy turkey bacon, chopped egg white, grilled chicken breast, honey soy marinated tofu

- **Sherry and Lemon Vinaigrette, Roasted Shallot Ranch**

- **Freshly Baked Rolls with Butter**

- **Vegetarian Carrot Ginger Soup**

- **Seasonal Fruit Bars**

All Day Beverages

- **Peerless Organic Coffee and Mighty Leaf Teas**

- **Cucumber Water**

\$80.00 Per Person

This package requires a minimum commitment of 15 guests

ELEVATE YOUR EXPERIENCE

- **Chair Massage**

30 minutes/\$65 per therapist

60 minutes/\$100 per therapist

- **Hand Scrubs (minimum of two therapists)**

30 minutes/\$65 per therapist

60 minutes/\$100 per therapist

Energy Package

Rise and Shine

- **Egg White Frittatas**
chicken sausage, avocado, salsa fresca
- **Seasonal Sliced Fruit**
- **Assorted Bakery Goods**
muffins, Danish, croissants
- **Freshly Squeezed Orange and Grapefruit Juices**

Zen Morning Break

- **Assorted Protein Bars**
- **House-Made Granola Bars**

Rejuvenate

- **Vanilla Panna Cotta**
strawberries and basil
- **Baked Pita Chips**
Spinach and artichoke dip
- **Freshly Squeezed Lemonade**
- **Housemade Granola Bars**

Revive

- **Three Grain Salad**
- **Chilled Niçoise Salad**
albacore tuna, tomatoes, hard boiled eggs, olives, vinaigrette
- **Roasted Organic Pork Tenderloin**
spicy ponzu marinade
- **Cucumber and Mint Gazpacho**
- **Wild rice**
- **Mixed Berry Cobbler**
crème fraîche
- **Freshly Baked Whole Wheat Rolls with Butter**

All Day Beverages

- **Peerless Organic Coffee and Mighty Leaf Teas**
- **Cucumber Water**

\$90.00 Per Person

This package requires a minimum commitment of 15 guests

Menu pricing subject to change. All food and beverage charges shall be subject to a 16% gratuity, 7% administrative fee and 8% tax. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

Longevity Package

Awaken

- Assorted Breakfast Breads
- Sliced Fresh Fruit
- Toasted Bagel Chips
- Smoked Salmon
lemon wedges, capers, chopped onion, cream cheese
- Freshly Squeezed Orange and Grapefruit Juices

Inspire

- Açai Yogurt Granola Parfait

Endurance

- Housemade Granola Bars
- Fresh Whole Fruit
- Individual Yogurts
- Make your Own Trail Mix
- Fruit Infused Iced Teas

Reflect

- Fennel and Spinach Salad
walnuts, goat cheese, golden beets, sherry vinaigrette
- Green Bean Salad
feta cheese, red onion, lemon-thyme vinaigrette
- Roasted Organic Chicken Breast
roasted tomato ragout
- Country Style Mozzarella, Tomato, and Pesto Panini
- House Made Potato Salad
bacon and pickles
- Artisan Breads
- Vanilla Panna Cotta
strawberries and basil

All Day Beverages

- Peerless Organic Coffee and Mighty Leaf Teas
- Cucumber Water

\$96.00 Per Person

This package requires a minimum commitment of 15 guests

Menu pricing subject to change. All food and beverage charges shall be subject to a 16% gratuity, 7% administrative fee and 8% tax. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

Hotel Palomar

Breakfast

Deluxe Continental

- Sliced Fresh Fruit and Berries
 - Assorted Bakery Goods
muffins, danish, croissants
 - Creamy Butter and Assorted Preserves
- \$26.00 Per Person**

Palomar Continental

- Sliced Fresh Fruit and Berries
 - Breakfast Parfait
vanilla greek yogurt
house made granola
berries
 - Assorted Bakery Goods
muffins, danish, croissants
 - Assorted Bagels
cream cheese
 - Creamy Butter and Assorted Preserves
- \$31.00 Per Person**

Ovation Breakfast

- Sliced Fresh Fruit and Berries
 - Breakfast Parfait
vanilla greek yogurt
house made granola
berries
 - Assorted Bakery Goods
muffins, danish, croissants
 - Farm Fresh Scrambled Eggs
 - Applewood Smoked Bacon
 - Chicken and Apple Sausage Links
 - Hash Browns
 - Creamy Butter, Assorted Preserves, Salsa
- \$40.00 Per Person**

This breakfast requires a minimum commitment of 25 guests.

All Breakfast Buffets are offered for 90 minutes of service and include Peerless Organic Coffee and Mighty Leaf Teas, Half and Half, 2% Milk, Freshly Squeezed Orange and Grapefruit Juices

Wellness Breakfast Buffet

- **Sliced Fresh Fruit and Berries**
- **Breakfast Parfait**
 - vanilla greek yogurt*
 - house made granola*
 - berries*
- **Assorted House Made Granola Bars**
- **Farm Fresh Scrambled Eggs and Egg Whites**
- **Chicken and Apple Sausage Links**
- **Whole Wheat and 7 Grain Toast**
- **Hash Browns**
- **Creamy Butter, Assorted Preserves, Salsa**

\$38.00 Per Person

This breakfast requires a minimum commitment of 25 guests

Omelette Station *

- **Farm Fresh Eggs, Egg Whites, or Egg Beats**
 - mushrooms, red bell peppers, avocado,*
 - onion, tomatoes, spinach, applewood*
 - smoked bacon, turkey sausage,*
 - shredded cheese*

\$15.00 Per Person

***Must be purchased with breakfast buffet**

Chef Attendant Fee of \$150 at a rate of (1) per 75 guests required

All Breakfast Buffets are offered for 90 minutes of service and include Peerless Organic Coffee and Mighty Leaf Teas, Half and Half, 2% Milk, Freshly Squeezed Orange and Grapefruit Juices

Breakfast Buffet Enhancements

- **Individual Acai Greek Yogurt Parfait**
house made granola
\$6.00 per person
- **Breakfast Burritos**
scrambled eggs, avocado, salsa fresca
bacon, cheese, potato
\$8.00 per person
- **Bagels and Lox Display**
capers, cream cheese, red onion
\$14.00 per person
- **Country Style Breakfast Potatoes**
\$6.50 per person
- **Egg White Sandwiches**
whole wheat English muffins, cheddar cheese, turkey
bacon
\$7.50 per person
- **Breakfast Croissant Sandwiches**
bacon, egg, and cheese
\$7.00 per person
- **Assorted Donuts**
\$50.00 per dozen
- **Chicken and Apple Sausage**
\$6.00 per person
- **Breakfast Links**
\$6.00 per person
- **Crispy Bacon**
\$6.00 per person
- **Freshly Scrambled Eggs or Egg Whites**
\$5.00 per person
- **Unsweetened Oatmeal**
raisins, assorted nuts, fresh berries
\$4.00 per person
- **Blueberry Buttermilk Pancakes**
or
Whole Wheat Banana Pancakes
\$8.00 per person
- **Individual Yogurts**
greek or lowfat
\$4.00 per person

Enhancement items must be purchased with a breakfast buffet. Not available for purchase on own.

Menu pricing subject to change. All food and beverage charges shall be subject to a 16% gratuity, 7% administrative fee and 8% tax. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

Hotel Palomar

Breaks

Take Me Out to the Ball Game

- **Warm Soft Pretzels**
cheese sauce, grain mustard
 - **Kettle Corn**
 - **Tortilla Chips**
queso sauce
 - **Assorted Soft Drinks**
- \$18.00 Per Person**

Spa Break

- **Chili and Lime Cucumbers**
 - **Fruit Kabobs**
honey yogurt dipping sauce
 - **Açaí Smoothies**
 - **Tropical Infused Iced Tea**
- \$20.00 Per Person**

Hit the Trail

- **Make your Own Trail Mix**
*dried fruits, nuts seeds, and sweet
and savory items*
 - **Fruit, Greek Yogurt and Granola
Parfaits**
- \$22.00 Per Person**

At the Beach

- **Tortilla Chips**
red and green house made salsa
 - **Individual Pretzel Bags**
 - **Sliced Watermelon**
 - **Pistachios**
 - **Mint Infused Lemonade**
- \$20.00 Per Person**

*All themed breaks offered for a duration of
30 minutes of service and include Peerless
Organic Coffee and Mighty Leaf Teas*

Let's Nosh

- **Vegetable Crudités**
Hummus and tzatziki
- **Spinach Artichoke Dip**
- **Fruit Kabobs**
honey yogurt sauce
- **Freshly Baked Pita Chips**
- **Tropical Infused Iced Tea**

\$24.00 Per Person

Old School

- **Home Style Chocolate Chip Cookies**
- **Assortment of Classic and Novelty Candies**
- **Whole Fruit**
- **Bag of Kettle Chips**

\$18.00 Per Person

Bake Shop

- **Home Style Chocolate Chip Cookies**
- **Brownies and Blondies**
- **House Baked Granola Bars**
- **Cake Pops**

\$20.00 Per Person

Smoothie Station (Choose Three)

- **Antioxidant**
açaí, blueberry, mango, passion fruit, lemon
- **Green Machine**
kale, banana, orange, apple
- **Julius**
orange and vanilla yogurt
- **Hulkster**
cucumber, lime, avocado, kale
- **Elvis**
peanut butter, vanilla ice cream, bananas

\$24.00 Per Person

All themed breaks offered for a duration of 30 minutes of service and include Peerless Organic Coffee and Mighty Leaf Teas

Snacks and Refreshments

Beverages

- Peerless Organic Coffee, Decaf and Mighty Leaf Teas \$78.00 per gallon
- Orange and Grapefruit Juices \$32.00 per gallon
- Iced Tea \$74.00 per gallon
- Tropical Infused Iced Tea \$72.00 per gallon
- Lemonade \$60.00 per gallon
- Bottled Still, Sparkling and Coconut Waters \$6.00 each
- Assorted Soft Drinks \$5.00 each
- Red Bull \$6.00 each

A LA CARTE

From the Palomar Pastry Shop

- Assorted Muffins, Danish, and Croissants \$50.00 per dozen
- Lemon Blueberry Scones \$50.00 per dozen
meyer lemon ricotta, honey butter
- Freshly Baked Home-Style Cookies \$50 Per Dozen
- Freshly Baked Brownies \$52 Per Dozen
- Rice Krispies Treats \$52 Per Dozen
- Assorted Cake Pops \$7 Each
vanilla, chocolate, red velvet (minimum 12 per order)
- Assorted Mini Cupcakes \$60 per dozen
- Assorted Candy Bars \$5 Per Bar
- Housemade Granola Bars \$48.00 per dozen
- Assorted Donuts \$50.00 per dozen

A LA CARTE

Healthy Snacks

- Seasonal Fruit Kabobs \$8 Each
lime cayenne greek yogurt
- Whole Fresh Fruit \$4 Per Piece
- Seasonal Sliced Fruit & Berries \$7 Per Person
- Assorted Granola Bars & Protein Bars \$5 Each
- Hummus with Pita Chips \$8 Per Person
- Individual Yogurts \$5 Each
greek or low fat
- Veggie Crudités \$10 Per Person
hummus

Salty Treats

- House Spiced Mixed Nuts \$6 Per Person
- Individual Bags of Kettle Chips \$5 Per Person
- Tri-Color Tortilla Chips with Salsa \$9 Per Person
add fresh guacamole +\$4 Per Person
- Warm Jumbo Pretzels with Mustard \$32 Per Dozen
- Olive Tapenade & Toasted Pita Chips \$8 Per Person
- Kettle Corn \$8 Per Person
- Trail Mix \$9 Per Person
- Chips and Queso \$9 Per Person

Menu pricing subject to change. All food and beverage charges shall be subject to a 16% gratuity, 7% administrative fee and 8% tax. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

Hotel Palomar

Lunch

Lunch Buffets

Chef Crafted Sandwiches

- **Red Potato Salad**
Dijon, pickles, celery, red peppers, onion
- **Organic Greens**
tomatoes, cucumber, herb croutons balsamic vinaigrette and roasted shallot ranch dressing

- **Choose 3 of the Following:**

- **Roast Beef and Horseradish**

- malted brown bread, creamy horseradish, cheddar cheese, roast beef*

- **Smoked Turkey Club**

- croissant, sliced turkey, avocado, bacon, tomato*

- **Walnut and Grape Chicken Salad**

- multigrain bread, chicken salad, grape, walnuts*

- **Italian**

- rye, salami, cappicola ham, banana peppers, lettuce, tomato, onion*

- **Caprese**

- sourdough bread, tomato, pesto, mozzarella*

- **Individual Bags of Kettle Chips**
- **Freshly Baked Cookies and Brownies**

\$50.00 Per Person

This menu requires a minimum commitment of 10 guests

Deli Buffet

- **Roasted tomato soup**
- **Organic Green Salad**
tomato, cucumber, housemade crouton, lemon vinaigrette
- **Roasted Red Potato Salad**
Dijon, pickles, celery, red peppers, onion
- **Sliced Deli Meats**
roasted turkey breast, smoked ham, roast beef
- **Tomatoes, Lettuce, Red Onion, Pickles, Dijon Mustard, Mayonnaise**
- **Swiss, Cheddar, Provolone**
- **Whole Grain, Sourdough, Rye**
- **Freshly Baked Cookies and Brownies**

\$46.00 Per Person

This menu requires a minimum commitment of 10 guests

Menu pricing subject to change. All food and beverage charges shall be subject to a 16% gratuity, 7% administrative fee and 8% tax. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

Lunch Buffets Continued

Fresca

- **Organic Greens**
tomatoes, cucumber, herb croutons, balsamic vinaigrette and roasted shallot ranch dressing
- **Greek Salad**
romaine, tomatoes, cucumber, red onions, red peppers, kalamata olives, feta cheese, lemon vinaigrette
- **Choose 3 of the Following Wraps:**
 - Turkey Cobb**
sliced turkey breast, bacon, tomato, lettuce, crumbled blue cheese
 - Chicken Caesar**
grilled chicken breast strips, romaine, parmesan, Caesar dressing
 - Asian Shrimp**
shrimp, napa cabbage, red peppers, cilantro, rice noodles, spicy aioli
 - Roast Beef**
roast beef, romaine, cheddar, caramelized onions, horseradish aioli
 - Mediterranean**
grilled eggplant, roasted red peppers, grilled zucchini, sprouts, hummus
- **Mini Strawberry Shortcakes**

\$50.00 Per Person

This menu requires a minimum commitment of 10 guests

Menu pricing subject to change. All food and beverage charges shall be subject to a 16% gratuity, 6% administrative fee and 8% tax. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

Farmer's Market

- **Organic Mixed Greens with Fresh Herbs**
dried cranberries toasted almonds, avocado, carrots, tomatoes, sprouts, cucumbers, crumbled bleu cheese, crispy bacon, chopped egg, grilled chicken breast, honey soy tofu, roasted vegetables

Sherry and Lemon Vinaigrette & Roasted Shallot Ranch Dressing

- **Pasta Salad**
 - *cucumber, red bell pepper, onion, olives, tomato, parsley*
- **Parsnip Soup**
 - *crispy parsnips, chives*
- **Freshly Baked Whole Wheat Rolls with Butter**
- **Pecan Bars and Mini Fruit Tarts**

\$50.00 Per Person

This menu requires a minimum commitment of 15 guests

All lunch buffets offered for a duration of 90 minutes of service and include Peerless Organic Coffee and Mighty Leaf Teas., Iced Tea

Lunch Buffets Continued

Backyard BBQ

- **Romaine Salad**
tomatoes, cucumbers, house made croutons, roasted shallot ranch dressing
- **Roasted Red Potato Salad**
- **Backyard BBQ Chicken**
- **Chipotle BBQ Brisket**
- **Baked Beans**
bacon, kitchen green beans
- **Jalapeño Cornbread Muffins**
- **Apple Turnovers**

\$52.00 Per Person

Baja California

- **Baja Salad**
romaine, tomatoes, lime, pepitas, corn, jicama, chipotle dressing
- **Quinoa and Black Bean Salad**
- **Choose 2 of the Following:**
Fish, Carne Asada or Pollo Asada Tacos
flour and corn tortillas, shredded cheese, sour cream, guacamole, cilantro, onions
- **Tortilla Chips**
red and green salsa
- **Cilantro Lime Marinated Grilled Vegetables**
- **Vegetarian Black Beans and Mexican Rice**
- **Cinnamon Churros, Flan, Tres Leches**

\$53.00 Per Person

All lunch buffets offered for a duration of 90 minutes of service and include Peerless Organic Coffee and Mighty Leaf Teas., Iced Tea

All menus requires a minimum commitment of 15 guests

Lunch Buffets Continued

Pranzo

- **Pasta Fagioli Soup**
- **Panzanella Tomato and Mozzarella Salad**
lemon vinaigrette
- **Caesar Salad**
 - *romaine lettuce, shaved parmesan, housemade croutons, Caesar dressing*
- **Garlic and Basil Marinated Chicken**
seasonal garden ragout, fresh mozzarella
- **Penne Pasta**
spinach, zucchini, basil, chili flakes, ricotta
- **Charred Broccolini**
- **Vanilla Panna Cotta and Pistachio Cannoli**

\$52.00 Per Person

Sonoma Picnic

- **Fennel and Spinach Salad**
mandarin oranges, feta cheese, sherry vinaigrette
- **Green Been Salad**
Laura Chenel goat cheese, red onion, pancetta, lemon thyme vinaigrette
- **Roasted Red Potato Salad**
- **Roasted Organic Chicken Breast**
sundried tomato, olive, and artichoke ragout
- **Caprese Panini**
- **Artisan Breads and Lemon Bars**

\$52.00 Per Person

All lunch buffets offered for a duration of 90 minutes of service and include Peerless Organic Coffee and Mighty Leaf Teas., Iced Tea

All menus requires a minimum commitment of 15 guests

Plated Lunches

The Executive

- **Select One Starter**

Organic Greens

tomatoes, cucumber, croutons, balsamic vinaigrette

Classic Caesar

parmesan croutons, Caesar dressing

Basil Tomato Bisque

- **Select One Entrée**

Pan Roasted Salmon

saffron risotto and broccolini

Grilled Chicken

roasted potatoes, capers, lemon

Grilled Beef Tenderloin

mashed potatoes, mushroom ragout

- **Select One Dessert**

Strawberry Cheesecake

Flourless Chocolate Cake

Crème brûlée

\$50.00 Per Person

This menu requires a minimum commitment of 15 guests

The Power Lunch

- **Select One Entrée**

Grilled Chicken Caesar Salad

romaine lettuce, shaved parmesan, housemade croutons, Caesar dressing

Grilled Skirt Steak Salad

arugula, red onion, tomatoes, pears, goat cheese, cracked pepper vinaigrette

Greek Orzo Salad

spinach, tomatoes, cucumbers, shaved red onion, feta cheese, lemon thyme vinaigrette

- **Select One Dessert**

Bread Pudding

crème anglaise

Tiramisu

lady fingers soaked in espresso, mascarpone, coco powder, chocolate shavings

\$45.00 Per Person

This menu requires a minimum commitment of 15 guests

All plated lunches offered for a duration of 90 minutes of service and include Peerless Organic Coffee and Mighty Leaf Teas.

Grab & Go Box Lunches

- Each Box Includes:

One sandwich

Soft drink or bottled water per person

Individual bags of Kettle Chips

Whole fruit, macaroni or potato salad

Freshly baked cookie

\$36.00 Per Person

This menu requires a minimum commitment of 15 guests. Please provide individual counts for the sandwiches.

- Choose 2 of the Following:

Turkey Cobb Wrap

spinach tortilla, sliced turkey breast, bacon, tomatoes, lettuce, crumbled bleu cheese

Roast Beef and Horseradish

malted brown bread, roast beef, creamy horseradish, cheddar cheese

Walnut and Grape Chicken Salad

multigrain bread, chicken salad with grapes and walnuts

Italian

rye bread, salami, cappicola, ham, banana peppers, lettuce, tomato, onion

Veggie

multigrain bread, cream cheese, cucumber, sprouts, red pepper, onion

Hotel Palomar

Reception

HOT HORS D'OEUVRES

- **Curried Quinoa Cake** *tzatziki*, \$6
- **Short Rib Crostini** *blue cheese crumble*, \$8
- **Spicy Beef Satay** *hoisin BBQ sauce*, \$8
- **Dungeness Crab Poppers** *sriracha aioli*, \$8
- **Machaca Tostada** *cabbage, radish*, \$6
- **Wild Mushroom, Spinach, and Goat Cheese**, *phyllo cup* \$6
- **Spanakopita** *spinach, onions, feta cheese, phyllo*, \$5
- **Twice Baked Potato** *truffle oil, mascarpone, bacon*, \$6
- **Coconut & Panko Crusted Shrimp**, *sweet chili sauce*, \$8
- **Buttermilk Fried Chicken** *shallot ranch dipping sauce*, \$7
- **Vegetable Egg Rolls** *sweet chili sauce*, \$6
- **Bacon Wrapped Date**, *blue cheese*, \$6
- **Gruyere Cheese Puff**, \$5

COLD HORS D'OEUVRES

- **Fresh Tomato Basil Bruschetta**, \$6
- **Deviled Egg** *dijon, caviar, sriracha*, \$5
- **Asian Barbeque Chicken Lettuce Cups**, \$7
- **Chilled Seasonal Gazpacho Shooters**, \$6
- **Shrimp Ceviche** *mango salsa, chipotle cream, corn chips*, \$8
- **Coriander Seared Rare Tuna Crostini** *red pepper coulis*, \$8
- **Fig Jam & Roquefort Bleu Cheese** *olive rosemary crostini*, \$6
- **Thai Spring Rolls** *spicy peanut sauce*, \$8
- **Ahi Tuna Tartar** *wonton chip, ponzu vinaigrette*, \$8
- **Beef Tenderloin Carpaccio** *red onions, capers, dijon mustard aioli*, \$8
- **Chicken Liver Pâté** *whole grain mustard, onion marmalade, toasted baguette, micro greens*, \$8

Pricing is listed per piece.

Hors D'oeuvres Selections require a minimum order of 25 pieces

Reception Displays

- **Mediterranean**

grilled vegetables with olive oil and fresh herbs, imported olives and house made olive tapenade, traditional hummus, spinach and artichoke dip, freshly baked crostini

\$22.00 Per Person

- **Saltbox Flatbreads**

*Margarita: heirloom cherry tomato, burrata cheese, basil, tomato sauce
Potato: yukon gold potato coins, chives, bacon, cheddar cheese, leek soubise
Hawaiian: grilled pineapple, bacon, bbq sauce, fresno chili peppers, green onions
Chorizo: mushroom, chorizo, cherry tomatoes, braised kale, manchego, olives*

\$20.00 Per Person

- **Antipasti**

assorted cheeses, marinated mushrooms, artichoke hearts, roasted red peppers, onions, tomatoes, and olives, cured Italian meats, assorted breads and crackers

\$24.00 Per Person

- **Imported and California Cheese**

chef's seasonal selections served with nuts, dried fruits, focaccia, artisan breads, crackers

\$20.00 Per Person

- **From the Garden**

chef's pick of local fresh baby vegetables served with roasted shallot ranch dressing and hummus

\$18.00 Per Person

- **California Guacamole**

*housemade guacamole
add your own: onions, cilantro, tomatoes, pico de gallo, tortilla chips*

\$18.00 Per Person

Hors d'oeuvres reception displays require a minimum of 20 guests.

Menu pricing subject to change. All food and beverage charges shall be subject to a 16% gratuity, 7% administrative fee and 8% tax. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

Reception Dinner Stations

Salad Station

- **Traditional Caesar**
shaved parmesan, croutons
- **Three Grain Salad**
quinoa, faro, lentils, tomato, kale, onion
- **Bibb Lettuce**
tomatoes, croutons, bleu cheese dressing

\$19.00 Per Person

Pasta Station*

- **Select One : Penne or Orecchiette Pasta**
- **Select One: Italian Sausage or Roasted Chicken Breast**
- **Marinara and Parmesan Alfredo Sauces**
chili flakes, parmesan cheese, basil, roasted peppers, onions, garlic bread

\$28.00 Per Person

Slider Station

- **Grass Fed Beef**
provolone, truffle aioli
- **Buffalo Chicken**
bleu cheese
- **Grilled Portobello Mushroom**
roasted peppers, onions, pesto
- **Housemade Chips**
pickle slices, grain mustard, and ketchup

\$28.00 Per Person

Braised Short Rib Station

- **Braised Short Rib in a Port Wine Reduction**
truffled mashed potatoes, carrots

\$28.00 Per Person

Service is based on 90 minutes of continuous service.

A minimum of three stations (excluding dessert station) is required when offering a reception dinner menu. Reception Dinner stations require a minimum commitment of 25 guests and include Peerless organic coffee and Mightly Leaf teas.

**Chef attendant required fee of \$150.00 for (1) per 75 guests*

Reception Dinner Stations Continued

Ceviche

- **Market Fish Ceviche**

pico de gallo, salsa verde, salsa roja, tostadas

\$38.00 Per Person

Nacho Station

Choose 1:

- **Carne Asada**
- **Grilled Chicken**
- **BBQ Pork**

tortilla chips, pico de gallo, queso sauce, sour cream, jalapenos, black beans, shredded cheese, onions and cilantro

\$26.00 Per Person

Grass Fed Prime Rib*

- **Carved to Order**

fresh herbs, horseradish crème fraiche, chimicurri, freshly baked rolls

\$32.00 Per Person

Mac & Cheese Station

crumbled bacon, diced tomato, scallions, broccoli, diced jalapeño, sautéed mushrooms

\$22.00 Per Person

Shrimp Sauté*

- **Shrimp Sauté**

linguini pasta, white wine, garlic, spinach, tomatoes, butter sauce, garlic bread

\$26.00 Per Person

Service is based on 90 minutes of continuous service.

A minimum of three stations (excluding dessert station) is required when offering a reception dinner menu. Reception Dinner stations require a minimum commitment of 25 guests and include Peerless organic coffee and Mightly Leaf teas.

**Chef attendant required fee of \$150.00 for (1) per 75 guests*

Reception Dinner Stations

Coastal Station

- Grilled Market Fish in a Lemon Beurre Blanc Sauce

risotto, asparagus

\$29.00 Per Person

Taco Cart*

Choice of 3:

- Carne Asada
- Grilled Market Fish
- Pollo Asada
- Pork Carnitas

flour and corn tortillas, cilantro, cotijia cheese,

pico de gallo, salsa, guacamole

\$30.00 Per Person

Mongolian BBQ Station*

- Choice of: Chicken, Beef, and Shrimp

baby corn, cabbage, mushrooms

\$30.00 Per Person

Dessert Station

- Mini Fruit Tarts
- Chocolate Covered Strawberries
- Assorted Cake Pops
- Chocolate Éclairs
- Cheesecake Bites

\$22.00 Per Person

Service is based on 90 minutes of continuous service.

A minimum of three stations (excluding dessert station) is required when offering a reception dinner menu. Reception Dinner stations require a minimum commitment of 25 guests and include Peerless organic coffee and Mighty Leaf teas.

**Chef attendant required fee of \$150.00 for (1) per 75 guests*

Hotel Palomar

Dinner

Dinner Buffets

Choice of Two Starters

- **Carrot Ginger Soup (vegan)**
- **Tomato Basil Bisque**
- **Parsnip Truffle Soup**
- **Chopped Salad**
Chopped romaine, kale, red peppers, cucumber, green onion, feta cheese, tomatoes, garbanzo beans, shaved beets, lemon vinaigrette
- **Caesar Salad**
Romaine, cherry tomatoes, shaved parmesan, housemade herb croutons
- **Wedge Salad**
iceberg lettuce, cherry tomatoes, bacon, croutons, creamy bleu cheese dressing
- **Local Farm Salad**
spinach, shaved fennel, mandarin oranges, white balsamic vinaigrette
- **Caprese Salad**
tomatoes, mozzarella, local olive oil, pesto, arugula

Entrées

- **Mustard Rubbed Pork Loin***
charred apples, kale, pan jus
 - **Pan seared Sea Bass**
lemon buerre blanc sauce
 - **Grilled Chicken Breast**
garlic herb compound butter
 - **Braised Short Ribs**
red wine reduction
 - **Herb Roasted Turkey Breast**
pan jus
 - **Seared Salmon**
chimichurri sauce
 - **Sweet Pea Risotto**
 - **Lobster Ravioli***
 - *saffron cream sauce, chives*
- *\$5.00 upcharge

Buffet dinner menus include Peerless organic coffee, Mighty Leaf Teas, Dinner Rolls with Butter

Menus require a minimum commitment of 25 guests.

Service is based on 90 minutes of continuous service.

**Chef attendant required fee of \$150.00 for (1) per 75 guests*

Dinner Buffets

Choice of Two Accompaniments

- Charred Broccolini
- Grilled Asparagus
- Braised Mustard Greens
- Yukon Gold Mashed Potatoes
- Rice Pilaf
- Steamed Jasmine Rice
- Roasted Fingerling Potatoes
bacon and thyme
- Roasted Local Baby Vegetables
- Roasted Brussels Sprouts with Bacon
- Sweet Potato Yams
braised in orange juice and ginger

Dessert

- Mini Fruit Tarts
- Chocolate Éclairs
- Bread pudding
crème anglaise

Buffet dinner menus include Peerless organic coffee, Mighty Leaf Teas, Dinner Rolls with Butter

Menu requires a minimum commitment of 25 guests.

Service is based on 90 minutes of continuous service.

**Chef attendant required fee of \$150.00 for (1) per 75 guests*

Choice of two entrees - \$80.00 per person

Choice of three entrees - \$90.00 per person

Plated Dinners

First Course

Choose One:

- **Saltbox Salad**
mixed greens, crumbled goat cheese, cranberries, almonds, sherry vinaigrette
- **Spinach Salad**
smoked gouda, crumbled bacon, picked onion, sherry vinaigrette
- **Classic Caesar**
romaine, tomatoes, house made parmesan croutons, shaved parmesan, Caesar dressing
- **Carrot Ginger Soup (vegan)**
- **Tomato Basil Bisque**
- **Parsnip Truffle Soup**

Dessert

- **Apple Cobbler**
salted caramel
- **Crème Brûlée**
fresh berries
- **Tiramisu**
lady fingers soaked in espresso, mascarpone, coco powder, chocolate shavings

Menu pricing subject to change. All food and beverage charges shall be subject to a 16% gratuity, 7% administrative fee and 8% tax. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

Entrée

Please preselect up to three entrees for dinner service. Entrées must be indicated on the dinner table and given to the catering office a minimum of 72 hours in advance.

- **Wild Mushroom Ravioli**
spinach, truffle oil, parmesan, heirloom tomatoes, brown butter
\$62.00 Per Person
- **Jidori Herb Marinated Chicken Breast**
yukon gold mashed potatoes, pan jus, roasted heirloom carrots
\$70.00 Per Person
- **Grilled Salmon**
chive potato cake, herb beurre blanc, lemon, roasted asparagus
\$74.00 Per Person
- **Pan Seared White Sea Bass**
white bean, roasted garlic, tomato ragout, haricot verts
\$70.00 Per Person
- **Braised Short Ribs**
yukon gold mashed potatoes, roasted carrots
\$75.00 Per Person
- **Roasted Tenderloin of Beef**
dauphinoise potatoes, mushroom bordelaise, roasted Brussels sprouts, coriander vinaigrette
\$84.00 Per Person
- **Duo Entrée: Filet of Beef & Prawns**
yukon potato cake, heirloom cauliflower, bordelaise and beurre blanc
\$95.00 Per Person

Hotel Palomar

Beverage

Hourly Package

Bar Packages are priced per person, per hour, for unlimited consumption.

The Quick Step

\$28.00/2 hours

**Additional Hours at \$10.00/hour*

Imported and Domestic Beer,
House Chardonnay and House Cabernet Sauvignon
Prosecco
Assorted Soft Drinks and Bottled Water

The Argentine Tango

\$25.00/1st hour

**Additional Hours at \$13.00/hour*

Ketel One Vodka, Tanqueray Gin,
Appleton Rum, Don Julio Blanco, Maker Mark,
Johnny Walker Red Scotch, Presidente Brandy
House Chardonnay and House Cabernet Sauvignon
Pinot Noir and Pinot Grigio
Zonin Prosecco

The Charleston

\$24.00/1st hour

**Additional Hours at \$12.00/hour*

Smirnoff Vodka, Beefeater Gin,
Bacardi Silver Rum, El Jimador Tequila, Jim Beam,
Dewar's White Label Scotch, Presidente Brandy
House Chardonnay and House Cabernet Sauvignon
Zonin Prosecco

The Grand Waltz

\$27.00/1st hour

**Additional Hours at \$15.00/hour*

Belevedere Vodka, Tanqueray 10 Gin,
Flor de Cana 4 Rum, Don Julio Blanco,
Maker's Mark Bourbon, JW Red Scotch, and Hennessy VS
Pinot Noir and Pinot Grigio
Federalist Cabernet Sauvignon
Hanna Sauvignon Blanc
Zonin Prosecco

Please inquire about our full wine list

Bar on Consumption

Hosted Bar Pricing

Select Brand Cocktails	\$10.00
Deluxe Brand Cocktails	\$11.00
Premium Brand Cocktails	\$12.00
House Red and White Wines	\$9.00
Premium Red and White Wines	\$10.00
Domestic Beers	\$7.00
Imported Beers and Microbrews	\$8.00
Sparkling and Still Bottled Waters	\$6.00
Assorted Soft Drinks	\$5.00
Red Bull	\$6.00

Cash Bar Pricing

Select Brand Cocktails	\$11.00
Deluxe Brand Cocktails	\$12.00
Premium Brand Cocktails	\$14.00
House Red and White Wines	\$10.00
Premium Red and White Wines	\$11.00
Domestic Beers	\$7.00
Imported Beers and Microbrews	\$8.00
Sparkling and Still Bottled Waters	\$5.00
Assorted Soft Drinks	\$4.50
Red Bull	\$6.00

Menu pricing subject to change. All food and beverage charges shall be subject to a 16% gratuity, 7% administrative fee and 8% tax. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

*The Classic's will always be around
Old school, Traditional, Delicious
The cocktails that any bar anywhere can make-(Hopefully)*

MARTINI

dry style and Kimpton House Martini
gin, dry vermouth
stir all ingredients with ice in a mixing glass
strain into a chilled cocktail glass.
Garnish with lemon twist or chilled olive

MANHATTAN

bourbon or rye whiskey
sweet vermouth
dash of angostura bitters
stir all ingredients with ice in a mixing glass
strain into a chilled cocktail glass.
garnish with brandied cherries on a pick.

OLD FASHIONED

original - bourbon or rye whiskey
simple syrup, lemon peel
dashes of angostura bitters
add bitters and simple syrup to an old fashioned
glass
add bourbon and stir with a ice to mix
finish off with ice
garnish with lemon twist

\$14.00 Per Drink, Based on Consumption

Kimpton Craft Cocktails

Brought to you by some of our very talented Kimpton bartenders
who LOVE to drink, so they really know their stuff.

DAIQUIRI

Rum, fresh lime juice, simple syrup, shaken,
poured over ice, berry garnish

BEE'S KNEES

Gin, lemon, honey syrup, shaken, poured over ice,
lemon twist

MARGARITA

blanco tequila, fresh lime juice, mb curacao, simple syrup,
shaken, up or on rocks

\$14.00 Per Drink, Based on Consumption

GENERAL INFORMATION

Custom Menus

Our catering and culinary teams are always happy to customize menus. Please speak with your Catering or Conference Services Manager for details.

The Hotel Palomar San Diego does not accommodate outside catering.

Food and Beverage Arrangements

All arrangements should be made 14 days prior to the event date. Requests for menu substitutions are subject to approval from the Chef and may incur additional charges.

All food and beverage charges shall be subject to a 16% gratuity and 7% administrative fee and applicable taxes for all events.

Food and Beverage Guidelines

Please note that all main course menus are based on (90) minutes of continuous service. Due to health standards, perishable items may not be left out for consumption beyond this timeframe without charges for freshly made items on consumption. The hotel does not provide for to-go boxes for any unconsumed items.

Guarantee Agreement

A guarantee of attendance is due 72 hours prior to the event. Due to purchasing and staffing requirements guarantees may not be lowered after that time. Standard overage seating is 3% based on reasonable consumption. Additional offerings within the final guarantee window is based on availability and not guaranteed. Final guarantee must include vegetarian options and special dietary requests.

Please note that Hotel Palomar follows all Federal and California state laws regarding the legal drinking age and does reserve the right to withhold service of alcohol based upon levels of consumption as determined by the hotel. It is recommended that you inform all guests who are under the age of 35 years to ensure that they have a legal form of identification with them at all events to present as requested.

The hotel does not permit any outside alcohol to be brought into private event functions.

Refreshment Breaks

Refreshment Breaks are designed and priced for 30 minutes of service. Consumption charges will be incurred for breaks scheduled for longer than 30 minutes.

Requests for Multiple Entrées (plated meals)

Multiple Entrée Selections are permitted with proper notice. A group may choose up to three (3) entrées selections. To ensure the best service for your group we recommend the same first course(s) and dessert for each guest. Final guarantee of each item served is due (72) hours prior to the event. The client is responsible for providing color or symbol coded place cards denoting each guest's entrée choice. If place cards and guarantees are not provided, or if a "choice-on-site" is requested, menu cost will increase by \$10.00 per person.

Chef-Attended Stations

A chef attendant fee of \$150.00 is required for each Chef, based on (90) minutes of service.

Bartender Service

A bartender fee of \$150.00 is required for each bartender, based on three hours of service.

Room Set Up Fee

Room set up requirements will be outlined in your Banquet Event Order(s). If there is a fluctuation in the number of attendees or a change to set up instructions after the Hotel has received signed BEOs additional labor fees will apply. Standard labor change fees begin at \$150.00.

Please visit our website for more information

www.hotelpalomar-sandiego.com

www.saltboxrestaurant.com

