



PALOMAR™
SAN DIEGO
A KIMPTON® HOTEL

Catering Menu

Breakfast & Breaks

Executive Chef
Brad Kraten

Hotel Palomar

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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

- 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 Crudite **\$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.

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

