



PALOMAR™
SAN DIEGO
A KIMPTON® HOTEL

Catering Menu

Lunch & Breaks

Executive Chef
Brad Kraten

Hotel Palomar

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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.

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

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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

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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

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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

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

