



**PALOMAR™**  
SAN DIEGO  
A KIMPTON® HOTEL

# Pharmaceutical Menu

Executive Chef  
Brad Kraten

## Hotel Palomar

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

[www.hotelpalomar-sandiego.com](http://www.hotelpalomar-sandiego.com)

# Hotel Palomar

# Breakfast

## Ovation Breakfast

- **Whole Fruit Basket**
- **Breakfast Parfait**
  - vanilla greek yogurt*
  - house made granola*
  - berries*
- **Assorted Bakery Goods**
  - muffins, danish, croissants*
- **Farm Fresh Scrambled Eggs**
- **Applewood Smoked Bacon**
- **Hash Browns**
- **Creamy Butter, Assorted Preserves, Salsa**

**\$35.00 Per Person (inclusive of tax and service)**

This breakfast requires a minimum commitment of 25 guests.

*All Breakfast Buffets are offered for 90 minutes of service and include Freshly Squeezed Orange and Grapefruit Juices*

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

## 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 (inclusive of tax and service)

## At the Beach

- **Tortilla Chips**  
*red and green house made salsa*
- **Individual Pretzel Bags**
- **Sliced Watermelon**
- **Pistachios**
- **Mint Infused Lemonade**  
\$22.00 Per Person (inclusive of tax and service)

## Hit the Trail

- **Make your Own Trail Mix**  
*dried fruits, nuts seeds, and sweet and savory items*
- **Housemade granola bars**  
\$22.00 Per Person (inclusive of tax and service)

## All Day Beverage Service (8 Hours)

- Coke, Diet Coke, Sprite, Coffee and Tea
- \$15.00++ 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.

## 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.

## 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

# Hotel Palomar

# Lunch

## Plated Menu

- **Salad**

*tomato, cucumber, croutons, goat cheese,  
balsamic vinaigrette*

- **Entrée**

Selection of multiple entrees requires individual entrée counts 72 hours prior along with color coded indicators

***Pan Roasted Salmon***

*saffron risotto and broccolini*

***Grilled Chicken***

*roasted potatoes, capers, lemon*

- **Dessert**

*Flourless Chocolate Cake*

*Strawberry Cheesecake*

*\$50.00 inclusive of tax and service*

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

## Buffet Menu

- **Caesar Salad**  
*romaine lettuce, shaved parmesan,  
housemade croutons, Caesar dressing*

- **Entrée**

**Garlic and Basil Marinated Chicken**  
*seasonal garden ragout, fresh mozzarella*

**Penne Pasta**  
*spinach, zucchini, basil, chili flakes, ricotta*

**Charred Broccolini**

- **Dessert**  
Vanilla Panna Cotta  
Pistachio Cannoli

*All lunch buffets offered for a duration of 90 minutes of service and include freshly baked rolls with sweet butter,*

*Functions with less than 10 guests will incur an additional \$150.00 labor fee..  
\$50.00 inclusive of tax and service*

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

# Dinner

## Plated Dinner Option

### 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*

### ENTRÉE COURSE (choose one)

- **Pan Seared White Sea Bass**

*white bean, roasted garlic, tomato ragout, haricot verts*

- **Braised Short Ribs**

*yukon gold mashed potatoes, roasted carrots*

- **Jidori Herb Marinated Chicken Breast**

*yukon gold mashed potatoes, pan jus, roasted heirloom carrots*

### DESSERT COURSE (choose one)

- **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.

*\$125.00 inclusive of tax and service.  
Dinner menu includes (2) glasses of wine per person and  
include freshly baked rolls with sweet butter*



# Hotel Palomar

# Dinner

## Buffet Dinner Option

### Select (2) Starters

- **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*

*\$125.00 inclusive of tax and service.  
Dinner menu includes (2) glasses of wine per person and  
include freshly baked rolls with sweet butter*

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.

## Buffet Dinner Option

### Select Two Entrées

- **Mustard Rubbed Pork Loin\***  
*charred apples, kale, pan jus*
- **Pan seared sea bass**  
*lemon beurre 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*

## Buffet Dinner Option

### 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*

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.

*Dinner menu includes (2) glasses of wine per person and include freshly baked rolls with sweet butter, Peerless Organic Coffee and Mighty Leaf Teas*