

MEETING & EVENT MENUS



Breakfast of the Day

A part of Hyatt’s menu of the day program, our breakfast of the day is designed to make planning your event easy - and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating menu items. Serving duration: 1.5 hours All prices noted are for the designated day only, if chosen on an alternate day, price will be an additional \$5 per guest. * Small Group Fee \$150+, for Groups less than 20 guests. *Subject to tax*

DAILY BREAKFAST INCLUSIONS

Items Included in Daily Breakfast

- Fresh Sliced Fruit and Seasonal Berries
- Fresh Baked Pastries and Butter Croissants
- Locally Baked Artisan Breads
- San Diego Jams, Butter, and Agave
- Low Fat Greek Yogurt
- House Granola
- Toasted Almonds
- Fresh Squeezed Orange Juice, Apple Juice, and Grapefruit Juice
- Cafe Moto Andaz Blend Coffee, Decaf, and Fine Hot Tea Selection

MONDAY | CHILAQUILES

- Scrambled Eggs
- Chorizo
- Tortilla Chips
- Tomatillo Salsa
- Red Salsa
- Queso Fresco
- Andaz Potatoes

\$64 *Per Guest*

TUESDAY | WAKEY WAKEY EGGS & BAKEY

- Scrambled Eggs with Cheddar and Scallions

THURSDAY | BATTERS UP **DF GF**

- Buttermilk Pancakes
- Brioche French Toast
- Warm Maple Syrup
- Whipped Butter
- Whipped Cream, Fresh Berries
- Scrambled Eggs, White Cheddar, Chives
- Country Pork Sausage
- Breakfast Potatoes, Peppers, Onions, and Herbs

\$64 *Per Guest*

FRIDAY | BURRITOS BY THE BORDER

- Scrambled Eggs, Chorizo, Pico de Gallo, Potatoes, and Queso Fresco
- Scrambled Eggs, Peppers, Onions, Potatoes, Mushroom, Spinach, and Queso Fresco
- Roasted Tomato Salsa and Salsa Verde
- Assorted Hot Sauces
- Berry Smoothies

\$64 *Per Guest*

SATURDAY | BREAKFAST SAMMIES

- Scrambled Eggs, Bacon, & American Cheese. Served on Jalapeno Bread

Scrambled Eggs, Black Forest Ham, Peppers, Onions
.....
Applewood Smoked Bacon
.....
Breakfast Potatoes with Peppers, Onions, and Herbs
.....
Mango Smoothie
.....
\$64 Per Guest

WEDNESDAY | AVOCADO TOAST

Avocado Puree, Queso Fresco, Pickled Red Onion, Roasted
Tomatoes, and Sliced Radish
.....
Grilled Ciabatta
.....
Scrambled Eggs
.....
Applewood Smoked Bacon
.....
Andaz Potatoes
.....
\$64 Per Guest

FUNDAMENTAL A.M.

Continental Breakfast option, available any day of the week
.....
Fresh Squeezed Orange, Apple and Grapefruit Juices
.....
Fresh Sliced Fruit and Local Berries
.....
Low Fat Greek Yogurt, House Granola, Toasted Almonds
.....
Steel Cut Oats, Brown Sugar, Toasted Nuts
.....
Fresh Baked Pastries and Butter Croissants
.....
Locally Baked Artisan Breads
.....
Jackie's Jams, Butter
.....
Cafe Moto Andaz Blend Regular Coffee, Decaffeinated Coffee,
Assorted Fine Hot Teas
.....
\$50 Per Guest

Scrambled Egg Whites, Roasted Mushrooms, Spinach, &
Provolone. Served on Pretzel Croissant
.....
Fried Egg, Roasted Tomato, Bacon, served on Gluten Free Bread
.....
\$64 Per Guest

SUNDAY | FUNDAY

Frittata:
• Egg Whites, Spinach, Roasted Tomato, and Mozzarella
• Whole Eggs, Roasted Peppers, Caramelized Onions,
and Chorizo
• Whole Eggs, Roasted Mushroom, Potato, Onion
.....
Chicken Sausage
.....
Andaz Potatoes
.....
\$64 Per Guest

SERVICE FEES & TAXES

Prices are exclusive of 25% taxable service charge with a sales tax
of 7.75%.

Prices are subject to 25% taxable service charge and current California sales tax of 7.75%.Menu pricing may change based on availability and market conditions.

Breakfast Enhancements

Additional specialty items are available to elevate existing breakfast buffets. Enhancements are only sold as an addition to a Breakfast of the Day or Breakfast Buffet and the minimum order is equal to the guarantee for the meal.

OMELET STATION

Omelet Station Includes:

- Ham
- Bacon
- Cheddar Cheese
- Mushrooms
- Tomatoes
- Spinach
- Peppers
- Onions

Chef Attendant Fee | \$200

Up to two (2) hours of service

\$25 *Per Guest*

MADE TO ORDER PANCAKES

Toppings and Fillings Include:

- Fresh Berries
- Chocolate Chips
- Peanut Butter
- Candied Pecans
- Maple Syrup
- Chocolate Syrup
- Caramel Sauce
- Whipped Butter
- Powdered Sugar
- Granola
- Flambé Banana

Chef Attendant Fee | \$200

Up to two (2) hours of service

\$21 *Per Guest*

SMOKED SALMON

Station Includes:

- Assorted Bagels
- Whipped Cream Cheese
- Shaved Red Onion
- Capers
- Chopped Egg
- Lemon
- Sliced Cucumber

\$21 *Per Guest*

A LA CARTE OPTIONS

Breakfast Potatoes Au Gratin with Cheddar Cheese | \$8 Per Guest

Breakfast Bennies | \$8 Per Guest

- Heirloom Tomato
- Sauteed Spinach
- Smoked Turkey

Turkey Bacon | \$9 Per Guest

Granola Parfait | \$13 Per Guest

- Individual Greek Yogurt Parfaits
- Fresh Berries
- House Made Granola
- Agave Nectar

Assorted Smoothies | \$12 Per Guest

- Chef's Selection of Three Assorted Fruit Smoothies

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY

Assorted Housemade Mini Cupcakes | \$65 Per Dozen

Seasonal Fruit Crumble Bar | \$65 Per Dozen

Assorted Bagels | \$60 Per Dozen

- Served with Regular and Flavored Cream Cheese

Housemade Doughnuts | \$60 Per Dozen (2 Dozen Minimum)

Select 1 Flavor Per Dozen

- Caramel Apple
- Maple Glazed and Candied Bacon
- Dulce Blond
- Berry Bullseye
- Yummy Gummy
- White Chocolate
- Chocolate Glaze

Freshly Baked Cookies | \$65 Per Dozen (2 Dozen Minimum)

Choose 2 Flavors

- Chocolate Chunk
- Oatmeal Raisin
- White Chocolate Macadamia
- Peanut Butter
- Snickerdoodle

Freshly Baked Brownies | \$65 Per Dozen (2 Dozen Minimum)

Choose 2 Flavors

- Chocolate Chunk
- Nutella
- Espresso Cream Cheese

Assorted Pastries | \$60 Per Dozen

SNACKS

Yogurt Bar | \$21 Per Person

- Served with Low Fat Greek Yogurt, House Made Granola, Berries, Coconut Chia, Banana Chips, Agave, and Raspberry Sauce

Farm Fresh Whole Hard Boiled Eggs | \$50 Per Dozen

Tree Ripened Fruit Basket | \$50 Per Dozen

Gourmet Mixed Nuts | \$50 Per Pound

Display of Seasonal Fruit and Berries | \$22 Per Person

Mini Grilled Cheese Station | \$22 Per Person

Jalapeno Sourdough, Swiss, Cheddar French Bread, Provolone, Pepper Jack Wheat, White Cheddar, Gruyere

Housemade Tortilla Chips | \$20 Per Person

- Served with Roasted Red Salsa, Tomatillo Salsa, and Guacamole

Gourmet Chips and Dips | \$22 Per Person

- Served with Kale Chips, Kettle Potato Chips, Pita Chips, Roasted Red Pepper Hummus, and Roasted Shallot Dip

Smoked Salmon | \$19 Per Person

- Station includes: Assorted Bagels, Cream Cheese, Shaved Red Onion, Capers, Chopped Egg, Lemon, and Sliced Cucumber

Artisan Cheese Display | \$26 Per Guest

- Served with Grilled Rustic Bread and Seasonal Compote

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A La Carte Beverages

A variety of non-alcoholic libations are available throughout the day.

COFFEE AND TEA

Cafe Moto Iced Tea | \$62 Per Gallon

Freshly Brewed Cafe Moto Organic Andaz Blend Coffee, Decaf Coffee, Assorted Fine Hot Teas | \$128 Per Gallon

SOFT DRINKS

Pepsi, Diet Pepsi, & Starry, and Mountain Dew Soft Drinks | \$8 Each

STILL WATER & SPARKLING WATER

Evian Still Bottled Water | \$9 Each

Evian Sparkling Bottled Water | \$9 Each

AND MORE

Assorted Local Cold Pressed Juices | \$12 Each
Orange, Apple & Cranberry

Assorted Sports Drinks | \$9 Each

Red Bull | \$9 Each

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Break Packages

Minimum of 20 guests required for break packages, add \$4.00 per guest for groups under this amount. Break packages served for up to 30 minutes, unless otherwise noted.

BUILD YOUR OWN TRAIL MIX

Station Includes:

- Almonds
- Pecans
- Dried Mango
- Mini Pretzels
- Banana Chips
- Dried Apricot
- Chocolate Chips
- Dried Cherries
- Seasonal Whole Fruit

Infused Water Station

\$27 Per Person

BAJA PENINSULA

Station Includes:

- Tortilla Chips
- Tomato Salsa
- Roasted Tomatillo Salsa
- Guacamole
- Bunuelos
- Churros

Cucumber Lemonade

\$26 Per Person

FARMERS MARKET

Station Includes:

- Local Fresh Crudite
- Edamame Cilantro Dip
- Roasted Bell Pepper Hummus
- Buttermilk Dressing
- Seasonal Tree Ripened Fruit Basket
- Pita Chips

Infused Water Station

\$27 *Per Person*

SAN DIEGO FAIR

Station Includes

- Mini Corn Dogs
- Mini Doughnuts
- Caramel Kettle Corn
- Fried Cauliflower Bites
- Flaming Hot Onion Rings
- Buttermilk Dressing

Strawberry Lemonade

\$28 *Per Person*

DIVERSITY BREAK

Station Includes:

Chef's Choice of:

- Assorted Cookies
- Assorted Brownies
- Assorted Juices
- Assorted Bags of 'Community' Chips

Infused Water Station

\$34 *Per Person*

ROAD TO TJ

Station Includes:

- Watermelon
- Cucumber

PRETZEL BAR

Station Includes:

- Freshly Baked Soft Pretzels
- Cheddar Jalapeno Pretzels
- Mini Pretzel Bites
- Dijon Mustard
- Chorizo Nacho Sauce

Infused Water Station

\$27 *Per Person*

TASTE OF ANDAZ

Station Includes:

- House Baked Cookies
- Assorted Miniature Desserts
- Chocolate Truffles

Infused Water Station

\$30 *Per Person*

WE'RE POPPING

Choice of 3 Flavors of Popcorn

- Cajun
- Caramel
- Chili-Lime
- Cheddar
- Truffle
- Cinnamon Sugar

Infused Water Station

\$26 *Per Person*

- Pineapple
- Jicama
- Mango
- Tajin, Chamoy

Infused Water Station

~~\$24~~ Per Person

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Lunch of the Day

A part of Hyatt’s menu of the day program, our lunch of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. The lunch of the day is served as a buffet. Serving duration: 1.5 hours All prices noted are for the designated day only, if chosen on an alternate day, price will be an additional \$5 per guest. * Small Group Fee \$150+, for Groups less than 20 guests. *Subject to tax*

MONDAY | LITTLE ITALY

Italian Chopped Salad with Romaine Lettuce, Marinated Ricotta Salata, Cucumber, Tomato, Bell Pepper, Red Onion, and Herb Vinaigrette **V GF**

Caprese Salad made with Fresh Mozzarella, Vine Ripe Tomatoes, Hand Torn Basil, Cracked Pepper, Sea Salt and Balsamic Glaze **V GF**

Chicken Piccata, Lemon, Butter, Fallbrook Chardonay, Capers **GF**

California Seabass, Rainbow Chard, Lemon-Wine Sauce **GF**

Penne Arrabiata, Grilled Squash, Peppers, and Spicy Tomato Sauce **V**

Grilled Summer Squash, Zucchini, Peppers, Garlic, and Herbs **V GF**

Tiramisu **V GF**

Cafe Moto Iced Tea

~~\$70~~ Per Person

TUESDAY | SOUTH OF THE BORDER

FRIDAY | BOWL ME UP

Ancho Chile Steak

Grilled Achiote Chicken Thighs

Cilantro Rice

Pinto Beans

Crisp Romaine

Fresh Tomato Salsa, Queso Fresco, Sour Cream, Pico De Gallo, Guacamole

Bunuelos

Cafe Moto Iced Tea

~~\$70~~ Per Person

SATURDAY | PORT OF SAN DIEGO

Kale Caesar, Crisp Romaine, Tajin Croutons, Parmesan, Caesar Dressing **V**

White Rice, Green Onions

Chipotle Grilled Pollo Asada **GF**

Frijoles Charros, Onions, Peppers, Tomatoes, Cilantro

Marinated Carne Asada **GF**

Warm Corn Tortillas

Served with Roasted Tomato Salsa, Pico de Gallo, Queso Fresco, Avocado Lime Crema, Guacamole and Tortilla Chips

Churros

Cafe Moto Iced Tea

\$70 *Per Person*

WEDNESDAY | IN SEASON

Corn Bisque served with Creme Fraiche and Asiago Croutons **V**

Strawberry Salad made with Mixed Leafy Greens, Fresh Strawberries, Toasted Almonds, and Goat Cheese

Honey Brined Chicken Thighs with Honey Jus

Atlantic Salmon, Citrus Sugar Glaze, Kale

Fire Roasted Seasonal Vegetables **V**

Seasonal Cheesecake

Cafe Moto Iced Tea

\$70 *Per Person*

Corn and Cauliflower Bisque

Spinach, Toasted Almonds, Goat Cheese, Strawberries, Pear Vinaigrette

Kale and Cabbage Slaw, Red Onions, Pepitas, Apple Cider Vinaigrette

Pan Seared Snapper, Pineapple Relish

Chicken Inasal

Shrimp Fried Rice

Passion Fruit Panna Cotta

Cafe Moto Iced Tea

\$70 *Per Person*

SUNDAY FAVORITE | GASLAMP DELI

Farro and Vegetable Soup **GF V**

Baby Gem Salad, Dried Cranberries, Candied Pecans, and Point Reyes Blue Cheese served with Ranch or Herb Vinaigrette **V GF**

Locally Made Artisan Breads

Assorted Deli Meats and Cheese

- Black Forest Ham
- Herb Roasted Turkey Breast
- Garlic and Rosemary Roast Beef
- Herb Roasted Chicken Breast
- Aged Cheddar
- Swiss
- Pepperjack

Served with Bibb Lettuce, Heirloom Tomatoes, Shaved Red Onion, Garlic Aioli, Whole Grain Dijon, Mayo and A-Z Aioli

Assorted Kettle Chips

Caramel Pecan Brownies

Cafe Moto Iced Tea

\$70 *Per Person*

THURSDAY | DEL MAR

White Bean and Kale Soup **V GF**

California Caponata Salad, Zucchini, Red Onion, Roma Tomatoes, Olives, Lemon **V**

Baby Green Salad with Carrots, Radish, Tomato, Cucumber, White Balsamic Vinaigrette

Pan Seared Halibut, Orange Butter, Artichokes

Braised Beef Tips, Potatoes, Red Wine Au Jus

Cavatappi, Parmesan Cheese Sauce, Spinach, Mushrooms

Espresso Cheesecake

Assorted Kettle Chips

Cafe Moto Iced Tea

\$70 *Per Person*

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Grab 'n Go Lunch

Our Grab 'n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room. \$60.00 per person. Make selections based on the following items. Can create a deconstructed boxed lunch for an additional \$4 per person

SANDWICHES | SELECT TWO (2) OPTIONS

Southwest Chicken Caesar Wrap, Queso Fresco, Roasted Corn, Pico de Gallo served on Wheat Tortilla

California Vegetables, Red Pepper Hummus, Cucumber, Tomato, Avocado, Arugula served on a Wheat Roll **V**

Smoked Turkey Club with Bacon, Vine Ripe Tomatoes, Avocado, and Swiss Cheese, Herb Aioli served on Squaw Bread

Roast Beef with Horseradish Spread, Roasted Peppers, Cheddar, and Spinach served on Sourdough Roll

Black Forest Ham, Spanish Chorizo, Provolone, Pepperoncini,

SALADS | SELECT ONE (1) OPTION

Macaroni Salad **V**

Yukon Gold Potato Salad with Mustard Onion Vinaigrette **V GF**

Bowtie Pasta, Salami, and Peppers

Seasonal Fruit Salad **V**

Tomato, Onion, Butter Lettuce, Mediterranean Aioli

.....

ABLT, Avocado, Applewood Bacon, Lettuce, Tomato, A-Z Sauce
served on a Jalapeno Roll

.....

\$60 Per Person

DESSERTS | SELECT ONE (1) OPTION

Gluten Free and Vegan Options Availiable

- Fruit Crumble Bar
- Chocolate Chip Cookie
- Brownie

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Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef’s seasonal specialties including a salad or soup, entrée, and dessert.

STARTERS | SELECT ONE (1) OPTION

- Butternut Squash Soup with Spiced Pepitas and Creme Fraiche **V GF**
- Roasted Tomato Bisque made with Herb-Tomato Confit **V GF**
- Mixed Green Salad with Roasted Peaches, Candied Pecans, Peppered Goat Cheese, and Cider Vinaigrette **V GF**
- Caesar Salad made with Baby Romaine, Shaved Parmesan, Herb Croutons, served with Classic Caesar Dressing
- Fennel & Citrus Salad made with Baby greens, Shaved Fennel, Blood Orange Segments, Pomegranate Vinaigrette

ENTREES | SELECT ONE (1) OPTION

- Cobb Salad with Grilled Chicken, Bacon, Point Reyes Blue Cheese, Tomato, Egg, Avocado and Buttermilk Dressing **GF** | \$60 Per Person
- All Natural Chicken served with Roasted Garlic Mashed Potato, Mushroom Au Jus **GF** | \$60 Per Person
- Seared Salmon served with Tomato Risotto, Sweet Pepper and Charred Cauliflower Relish **GF** | \$64 Per Person
- Grilled Flat Iron Steak served with Sweet Potato Puree, Braised Greens, and Chimichurri | \$65 Per Person
- Spiced Cauliflower Steak served with Quinoa Pilaf, Harissa Vinaigrette **GF V** | \$60 Per Person

DESSERTS | SELECT ONE (1) OPTION

- Chocolate Espresso Cake, Caramel Sauce
- New York Cheesecake, Seasonal Fruit Compote

Banana Cake with Chocolate and Caramel Sauces

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Hors D’oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 25 pieces per selection.

COLD SELECTIONS

- White Fish Ceviche **GF** | \$10 Per Piece
Crispy Tortilla, Cilantro
- Lobster Salad Crostini | \$12 Per Piece
- Jalapeno Bacon Deviled Eggs **GF** | \$9 Per Piece
- Caprese Skewer **GF** | \$8 Per Piece
Cherry Tomato, Pearl Mozzarella, Micro Basil, and Olive Oil
- Tuna Poke | \$11 Per Piece
Ahi Tuna, Filo Cup
- Tomato Bruschetta Crostini **V** | \$8 Per Piece
- Grilled Pineapple and Goat Cheese | \$10 Per Piece
Candied Pistachio, Endive
- Avocado Toast **V** | \$10 Per Piece
Watermelon Radish, Cilantro
- Prosciutto Crudo | \$10 Per Piece
Fresh Mozzarella, Grilled Crostini, Olive Oil
- Prosciutto Wrapped Mozzarella | \$10 Per Piece
- Crudit  Cups, Carrots, Celery, Cucumber, Roasted Pepper
Hummus | \$10 Per Piece
- Pickled Pear, Prosciutto, Mozzarella Ball | \$10 Per Piece
- Melon Ball Trio with Tajin | \$9 Per Piece

WARM SELECTIONS

- Spanikopita **V** | \$8 Per Piece
Spinach, Feta Cheese
- Duck Confit Tostada **GF** | \$10 Per Piece
Queso Fresco, Pico de Gallo, Chipotle Fig
- Mini Twice Baked Potato **GF** | \$9 Per Piece
Cheddar, Fresh Chives
- Spanish Chorizo and Manchego Empanada | \$9 Per Piece
- Quesadilla **V** | \$10 Per Piece
Black Beans, Green Chili, Green Onion, Mozzarella, and Cheddar Cheese
- Roasted Pork Mini Tacos **GF** | \$10 Per Piece
Chili Verde, Pickled Red Onion, Queso Cotija, Cilantro
- Angus Beef Slider | \$9 Per Piece
Sharp Cheddar, Andaz Sauce
- Churrasco Steak Skewer **GF** | \$12 Per Piece
With Chimichurri Sauce
- Thai Chicken Skewer | \$10 Per Piece
With Peanut Sauce
- Vegetable Spring Roll **V** | \$10 Per Piece
With Sweet Chili Sauce
- Crispy Wonton Cup | \$9 Per Piece
Spiced Goat Cheese, Cranberry Sauce
- Mediterranean Kabob | \$9 Per Piece

Chicken, Fig & Tomato

Crab Cake | \$12 Per Piece

With Lemon Aioli

Boursin Artichoke, Crostini, Heirloom Tomato | \$10 Per Piece

Chicken and Waffle Skewer | \$12 Per Piece

A-Z Sauce

Coconut Shrimp | \$11 Per Piece

With Spicy Mayo

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Presentation Stations

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. Serving duration: 1.5 hours All stations require a minimum of 20 guests.

GASLAMP CHEESE SHOP

Station Includes:

- Chef's Selection of Three California Artisan Cheeses
- Dried Fruits
- Nuts
- House Made Seasonal Fruit Compote
- Local Honeycomb
- Artisan Bread Selection

\$32 *Per Person*

FARMERS MARKET

Station Includes:

- California Grown Fresh Crudité
- Herb Pita Chips
- Roasted Garlic Hummus
- Buttermilk Dip
- Red Pepper Romesco
- Grilled Naan Bread

\$29 *Per Person*

CHARCUTERIE TABLE

Station Includes:

- Prosciutto
- Salami
- Hot Copa
- Calabrese Salame
- Marinated Olives
- House Pickled Vegetables
- Pepperoncini
- Grilled Ciabatta
- Toasted Flatbread

\$36 *Per Person*

FLATBREAD STATION | SELECT THREE (3) ITEMS

Pizza Rosse (with Tomato Sauce)

- Margherita Mozzarella, Tomato, Fresh Basil
- Funghi Mozzarella, Mushrooms
- Diavola Mozzarella, Spicy Salame
- Salsiccia Sausage and Mozzarella
- La Noce Mozzarella, Ricotta, Arugula, Walnuts

Pizze Bianche (without Tomato Sauce)

- Dolce Vita Burrata, Prosciutto, Arugula, Balsamic Glaze
- Di Notte Mozzarella, Fontina, Parmigiano, Gorgonzola, Spicy Salami
- Tartufata Mozzarella, Mushrooms, Prosciutto, Truffle Oil

\$29 *Per Person*

BUILD YOUR OWN CEVICHE BAR

Station Includes:

- Scallop
- Shrimp
- White Fish
- Pico de Gallo
- Cucumber
- Onion
- Cilantro
- Lime
- Mango Salsa
- Avocado
- Shredded Radish
- Corn Tostadas

\$40 *Per Person*

TACO ME UP!

Grilled Chipotle Chicken

Cerveza Marinated Carne Asada

Served with:

- Roasted Tomato Salsa
- Salsa Verde
- Guacamole
- Chile Lime Crema
- Pico de Gallo
- Chopped Onions & Cilantro
- Fresh Limes
- Queso Cotija
- Corn Tortillas
- Fresh Tortilla Chips

\$38 *Per Person*

POKE ME

Station Includes:

- Traditional: Ahi Tuna, Soy Sauce, Green Onion, Ginger
- Spicy: Ahi Tuna, Sriracha, Sesame Oil, Scallions, Japanese Mayo
- Hawaiian Ahi Tuna, Pineapple, Sweet Onion, Red Pepper Flakes

SLIDER STATION

Sliders | Select up to Three (3) Options

- Beef Patty, Cheddar, Andaz Burger Sauce
- Grilled Chicken, Bacon, Jalapeno Jack, Garlic Aioli
- BBQ Pulled Pork, Pineapple Coleslaw
- Crab Cake, Remoulade
- Chipotle Black Bean, Jalapeno Jack, and Chipotle Mayo

Served with Homemade Herb Kettle Chips

\$34 *Per Person*

PASTA STATION

Pasta | Select up to Three (3) Options

- Penne Arrabiata – Grilled Vegetables, Spicy Marinara
- Farfale – Grilled Chicken, Mushrooms, Pesto Cream Sauce
- Rigatoni Bolognese – Roasted Tomato, Meat Sauce
- Gnocchi – Garlic and Herbs, Roasted Tomatoes, Olive Oil, Fresh Basil
- Cheese Ravioli – Roasted Garlic Alfredo

Served with Fresh Bread, Parmesan Cheese, and Red Pepper Flakes

\$35 *Per Person*

Served with Rice, Wonton Chips, Avocado, Wasabi, Cilantro, Lime

~~\$42~~ Per Person

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Chef Action Station

A perfect addition to your reception featuring a chef hand crafting meals for your attendees. Serving duration: 1.5 hours All stations require a minimum of 20 guests. Requires one Chef Attendant per 75 guests at \$200.00 per chef attendant.

GOURMET GRILLED CHEESE STATION

Station Includes:

- Traditional with American, Cheddar, Provolone, Toast
- Californian with Crab, Swiss, Avocado, Brioche
- Braised Short Rib with Aged Cheddar
- Served with Housemade Herb Kettle Chips

~~\$32~~ Per Person

QUESADILLA STATION

Station Includes:

- Chipotle Grilled Chicken, Black Beans, Green Onion, and Jack Cheese
- Shrimp, Green Chiles, and Asadero Cheese
- Mushroom, Peppers, Onions, and Mozzarella
- Served with Roasted Tomato Salsa, Tomatillo Salsa, Sour Cream, and Guacamole

~~\$32~~ Per Person

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Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally selected sides. Serving duration: 1.5 hours Minimum of 30 guests and requires one chef attendant per 75 guests at \$200.00 per chef attendant.

HERB CRUSTED PRIME RIB

Station Includes:

- Port Wine Demi Glace
- Horseradish Creme Fraiche
- Roasted Garlic Whipped Potatoes
- Fresh Artisan Bread and Butter

~~\$38~~ Per Person

MAPLE BRINED PORK LOIN

Station Includes:

- Apple and Cherry Chutney
- Herb Roasted Potatoes
- Fresh Artisan Bread and Butter

~~\$34~~ Per Person

CITRUS HERB BRINED TURKEY

Station Includes:

- Brown Rice Pilaf

ROASTED SALMON

Station Includes:

- Tomato Jam

- Herb Jus
- Fresh Artisan Bread

\$32 *Per Person*

- Quinoa Pilaf with Almonds and Raisins
- Caper and Chive Aioli, Fresh Lemons
- Fresh Artisan Bread and Butter

\$34 *Per Person*

PEPPER CRUSTED BEEF TENDERLOIN

Station Includes:

- Red Wine and Herb Jus
- Scallop Potatoes
- Fresh Artisan Bread and Butter

\$44 *Per Person*

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Reception Packages

Take your guests on a tour with a taste of Gaslamp's ethnic neighborhoods all in one night and build your own themed reception.

16TH STREET

Shrimp Ceviche with Plantain Chips

Walking Taco Bar to include: Chicken Tinga & Beef Barbacoa
Corn Chips

Guacamole, Hot Cheese Sauce, Queso Chihuahua, Salsa Rojo,
Salsa Verde & Pico de Gallo

Flour Tortillas

\$37 *Per Person*

KETTNER BLVD.

Italian Cheeses, Prosciutto & Mortadella served with Lavosh &
Jam

Olive Tapenade with Roasted Red Peppers, Ricotta & Crostini

Arancini

Chicken Tenders with a Cannellini Bean & Arugula Ragout Baked
Ziti

\$37 *Per Person*

EL CAJON BLVD.

Vegetable Pancit

Crispy Vegetable Egg Rolls with Sweet & Sour Sauce

Vegetable Lo Mein

Orange Peel Chicken Lightly Battered & Fried with Candied
Orange Peel

BRUSCHETTA STATION

AMERICAN

Pulled Chicken, Buffalo Sauce, Bleu Cheese, Diced Celery with
Toasted Bread Slices*

ITALIAN

*Diced Tomato, Diced Red Onion, Olive Oil, Garlic &
BasilMozzarella BallsCrispy Prosciutto & Aged Balsamic
DrizzleWith Sliced Toasted Baguette*

Shrimp Fried Rice

\$38 Per Person

ASIAN

Tuna Poke, Pineapple, Cilantro, Fresh Wasabi, Toasted Sesame Seeds & Crispy Wontons*

\$38 Per Person

Prices are subject to 25% taxable service charge and current California sales tax of 7.75%.Menu pricing may change based on availability and market conditions.

Sweet Stations

Treat your attendees to a variety of gourmet sweets baked fresh daily. GF & Vegan Options Available

TASTE OF ANDAZ

Station Includes:

- House Baked Cookies
- Assorted Miniature Desserts
- Chocolate Truffles

\$32 Per Person

FRESHLY BAKED BROWNIES

Choose 2 Flavors

- Chocolate Chunk
- Nutella
- Espresso Cream Cheese

\$65 Per Dozen (2 Dozen Minimum)

FRESHLY BAKED COOKIES

Choose 2 Flavors

- Chocolate Chunk
- Oatmeal Raisin
- White Chocolate Macadamia
- Peanut Butter
- Snickerdoodle

\$65 Per Dozen (2 Dozen Minimum)

ASSORTED HOUSEMADE MINI CUPCAKES

\$65 Per Dozen

HOUSEMADE DOUGHNUTS

Select 1 Flavor Per Dozen

- Caramel Apple
- Maple Glazed and Candied Bacon
- Dulce Blond
- Berry Bullseye
- Yummy Gummy
- White Chocolate
- Chocolate Glaze

\$70 Per Dozen (2 Dozen Minimum)

Prices are subject to 25% taxable service charge and current California sales tax of 7.75%.Menu pricing may change based on availability and market conditions.

Plated Dinner

Chef has hand selected a three-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from soup/salad, entrée, and dessert, melds together to wow your attendee’ taste buds. Plated dinners include bread service, Cafe Moto Andaz blend coffee, decaf coffee, and fine hot teas assortment. Selections to be made at least two weeks prior to the event. Final guarantees with entree counts to be provided three business days prior to the event.

STARTER

Select One (1) of the Following Options.

Baby Greens, Roasted Pears, Dried Cherries, Peppered Goat Cheese, Toasted Almonds, Pomegranate Dressing **V GF**

Shaved Asparagus Salad Arugula, Shaved Parmesan, Pine Nuts, Cilantro Pesto Vinaigrette **V GF**

Heirloom Tomato & Mozzarella Preserved Lemon, Olive Oil **V**

Blood Orange and Fennel Salad Baby Greens, Toasted Almonds, Pomegranate Seeds, Herb Vinaigrette **V GF**

Roasted Butternut Burrata, Local Greens, Almonds, Fig-Balsamic, Sweet Roasted Tomatoes

ENTREES

Select two (2) of the following options.

Sea Bass with Lobster-Chive Mashed Potato, Cabernet Shallots | \$89 Per Person

Seared Salmon with Garlic Potatoes, Tomato-Herb Broth | \$82 Per Person

Mary’s Free Range Organic Chicken with Pecan Risotto, Pasilla Chile Sauce | \$82 Per Person

Braised Pork Shank Parsnip Puree, Baby Carrots, Spicy Apple Romesco | \$82 Per Person

Red Chile Braised Boneless Beef Short Rib Garlic Mashed Potatoes, Red Chile Mushroom Jus | \$88 Per Person

Flat Iron Steak Wild Mushroom Risotto, Red Wine Demi- Glaze, Crispy Shallots | \$87 Per Person

Petite Filet and Seared Sea Bass Herb Grits, Mushroom Demi, Harissa Vinaigrette | \$98 Per Person

Vegetarian Quinoa Paella Saffron, Grilled Artichokes, Tomatoes, Peas, Chickpeas, Roasted Peppers, Herbs | \$80 Per Person

DESSERT

Select one (1) of the following options.

Flourless Chocolate Mousse Cake, Coffee Caramel

Caramel Pear Cheesecake

Apricot and Raspberry Almond Cake

Cabernet Berry Cobbler Cashew Streusel, Lavender Ice Cream **GF VGN**

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Buffet Dinner

Treat your attendees to a variety of options with our Chef’s inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All dinners include an Assortment of Bread, Coffee & Tea Service Serving duration: 1.5 hours

ANDAZ SAN DIEGO DINNER BUFFET

- Spicy Tomato and Pequillo Pepper Soup, Asiago Crouton
- Roasted Butternut Squash Salad, Baby Spinach, Cranberry Beans, Queso Fresco, Blood Orange Vinaigrette
- Baby Greens, Goat Cheese, Roasted Walnuts, Blood Orange Segments, Pomegranate Vinaigrette
- Chili Rubbed Beef Tenderloin, Au Jus, Carved to Order
- Chef Attendant Fee \$200.00 Per 75 Guests
- Striped Bass, Herb Salsa Verde, Braised Greens
- Quinoa Paella, Saffron, Grilled Artichokes, Tomatoes, Peas, Chickpeas, Roasted Peppers, Herbs
- Grilled Asparagus, Sweet Peppers, Baby Squash
- Chef’s Choice Assorted Mini Desserts

\$125 Per Person

IN SEASON DINNER BUFFET

- Roasted Cauliflower Bisque
- Blood Orange and Fennel Salad Baby Greens, Toasted Almonds, Pomegranate Seeds, Herb Vinaigrette **V GF**
- Roasted Beet Salad Goat Cheese, Chopped Roasted Walnuts
- Arctic Char Brown Butter, Roasted Broccolini, Red Chile Romesco **GF**
- Herb Roasted Chicken, Roasted Mushroom Jus **GF**
- Braised Beef Short Rib with Smoked Cheddar Grits
- Roasted Root Vegetables
- Maple Sweet Potatoes

GASLAMP DINNER BUFFET

- Roasted Tomato Soup
- Mixed Baby Greens Salad Cherry Tomato, Cucumber, Shredded Carrots, Herb Vinaigrette
- Classic Caesar Salad Parmesan Cheese, Croutons
- Potato Gnocchi Garlic and Herbs, Roasted Tomatoes, Fresh Basil
- Grilled Chicken Mushroom and Leek Jus
- Roasted Salmon with Fried Caper Sauce
- Grilled Flank Steak Port Demi Glace, Crispy Shallots
- Wild Rice Pilaf Dried Currents and Almonds
- Roasted Seasonal Vegetables
- Chef's Choice Variety of 3 Mini Desserts

\$105 Per Person

PORT OF SAN DIEGO

- Clam Chowder with Bacon and Potatoes
- Baby Greens with Roasted Peaches, Fennel, Sweet Peppers, and Herb Vinaigrette
- Shrimp Pasta Salad with Tri-Color Rotini, Celery, Peppers, Onions, Herbs, and Cajun Sauce
- Hierloom Potatoes with Spanish Chorizo
- Orange, Brown Sugar Glazed Roasted Salmon with Rainbow Chard
- Drunken Mussels with Mushrooms and Tomatoes
- Roasted Chicken with Lemon Capers, Cream Sauce, and Peppers
- Root Vegetables

Chef's Choice of Seasonal Desserts

\$130 Per Person

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Personal Preference

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from four different main course options. The planner selects the starter and salad courses from appetizing options which will be accompanied by a hand-crafted dessert from our Pastry Kitchen. This is an option designed to satisfy individual tastes and preferences. Personal Preference Dinners include bread service, Cafe Moto Andaz blend coffee, decaf coffee, and selection of fine hot tea. *Minimum of 40 Guests Required.*

PERSONAL PREFERENCE MENU

- 1. The planner chooses the appetizer, salad, and dessert in advance.
- 2. A custom printed menu featuring up to four entree selections is provided for your guest
- 3. Specially trained servers take your guests' orders as they are seated.

\$125 Per Person

PLANNER'S CHOICE SALAD

- Winter Greens Agave Roasted Pears, Spiced Pecans, Peppercorn Feta, Pecan Vinaigrette **V GF**
- Baby Wedge Slab Bacon, Pickled Red Onion, Candied Cashews, Smoked Ranch **GF**
- Baby Romaine Lettuce Tomato Confit, Shaved Parmesan, Herb Crouton, Caesar Dressing
- Artisanal Greens Sweet Peppers, Spiced Pumpkin Seeds, Watermelon Radish, Toasted Almonds, Cinnamon-Apple Dressing

PLANNER'S CHOICE DESSERT

Chef's Choice of Seasonal Desserts

\$135 Per Person

PLANNER'S CHOICE APPETIZER

- Lobster Bisque with Crab and Chives
- Roasted Tomato Soup Aged Cheddar Crouton **V**
- Potato Soup Pomegranate Molasses, Crème Fraiche, Fresh Herbs **V GF**
- Crab Cake with Spicy Aioli
- Shrimp and Grits, Cheddar Grits, Andouille Tomato-Cream Sauce **GF**
- Butternut Squash Gnocchi Sautéed Chard, Roasted Pearl Onions, Parmesan, Nutmeg Spiced Crème Fraiche **V**

INDIVIDUAL GUESTS' CHOICE ENTREE

- Beef Tenderloin Roasted Mushroom Demi Glaze
- Mary's Organic Chicken with Pasilla Chili Sauce
- Seared Salmon Pistachio-Pomegranate Crumble, Pumpkin Seed Sauce
- Seabass with Yuzu Scallion Butter Sauce
- Bone-In Pork Chop with Casis Mustard Jus
- Chef crafted vegan and specific dietary options to be paired with the meal of choice.

Flourless Chocolate Mousse Cake Coffee Caramel
Poached Pear Galette with Salted Caramel Sauce, and Vanilla Bean Ice Cream
White Chocolate and Raspberry Mousse Cake with Raspberry Sauce and Berries
Cabernet Berry Cobbler Cashew Streusel, Lavender Ice Cream GF VGN
NOTE: <i>GF and Vegan Options Available</i>

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HOSTED DRINK ON CONSUMPTION

At our hotel, we offer customized bar packages to meet the needs of any event from casual gatherings to upscale weddings and corporate events. Depending on the size and style of your event, you may opt for beer and wine only or take advantage of full open bar packages.

HOSTED DRINK ON CONSUMPTION

This bar program includes a Full Bar setup. The number and kind of drinks served are tallied and then the Host is presented with a bill at the end of the evening (priced per drink). *This method is designed for planners who think their guests will consume lightly or if there are a number of non-drinkers within the group. Four Types of consumption bars include:

- Soda & Juice Bar ONLY
- Beer & Wine Bar
- Superior Cocktail Bar
- Ultimate Cocktail Bar

Domestic Beer \$9 per drink
Premium and Imported Beer \$9 per drink
Local and Craft Beers \$10 per drink
Soft Drinks (Pepsi, Diet Pepsi, Sierra Mist) \$9 per drink
Mineral/Bottled Water \$9 per drink
House Red and White Wine \$60 per bottle This package is included on the Superior Bar Package.
Superior Alcohol \$15 per drink

LABOR CHARGES

1 bartender per 75 guests (2 hour minimum)

\$200*per bartender*

- Ultimate Alcohol | \$19 per drink
- House Sparkling Wine | \$60 per bottle
- This package is included in the Superior Bar Package.
- Premium Red and White Wine | \$75 per bottle
- This package is included with the Ultimate Bar package.
- Premium Sparkling Wine | \$75 per bottle
- This package is included in the Ultimate Bar package.
- Assorted Juices | \$9-10 per drink
- Red Bull | \$9 per drink
- Mixes & Garnishes
- Mixers to include: Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Ginger Beer, Grenadine, Sweet and Sour, Triple Sec, Lime Juice, Sweet/Dry Vermouth, Club Soda, Tonic Water, and Assorted Juices. Assorted Juices to include: Cranberry, Orange, Pineapple, and Grapefruit. Garnishes to include: Limes, Lemons, Cherries, and Olives.

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HOSTED HOURLY PACKAGES

At our hotel, we offer customized bar packages to meet the needs of any event from casual gatherings to upscale weddings and corporate events. Depending on the size and style of your event, you may opt for beer and wine only or take advantage of full open bar packages. These packages include Full Bar setups and are designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher. In order to run a Hosted Hourly Package, you must include every guest. (Guests under 21 will be charged the hosted soda & juice bar per person rate.)

HOSTED HOURLY PACKAGES

Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes.

\$30 *Hosted Beer & Wine Bar per person*

\$36 *Hosted Superior Bar per person*

\$40 *Hosted Ultimate Bar per person*

HOSTED BEER, SELTZER AND WINE BAR

Includes: Domestic Beer, Imported Beer, Microbrew Beer, House

HOSTED SUPERIOR BAR

Includes: Tito's Vodka, Tanqueray Gin, Maker's Mark, Dewar's Scotch, El Jimador Tequila, Bacardi Rum, Jameson Whiskey, Jack Daniels Whiskey **Plus all items listed in the Hosted Beer & Wine Bar Package.*

One Hour | \$36 per person

Each Additional Hour | \$20 per person

HOSTED ULTIMATE BAR

Includes: Grey Goose, Vodka, Bombay Sapphire Gin, Knob Creek

Red, House White Wine, House Sparkling Wine, Soft Drinks (Pepsi, Diet Pepsi, Starry), Mineral/Bottled Water, Assorted Juices, Red Bull.

One Hour | \$30 per person

Each Additional Hour | \$18 per person

Bourbon, Johnnie Walker Black Scotch, Casamigos Blanco Tequila, Plantation Pineapple Rum, Hennessy V.S, Bulleit Bourbon Whiskey. *Plus, all the items listed in the Hosted Beer & Wine Bar Package

One Hour | \$40 per person

Each Additional Hour | \$21 per person

LABOR CHARGES

1 bartender per 75 guests (2 hour minimum)

\$200*per bartender*

Prices are subject to 25% taxable service charge and current California sales tax of 7.75%.Menu pricing may change based on availability and market conditions.



DF Dairy Free **CN** Contains Nuts **GF** Gluten Free **SF** Contains Shellfish **VGN** Vegan **V** Vegetarian