



# BANQUET

## menu selections

### CONTENTS

3  
BREAKFAST  
SELECTIONS

11  
REFRESHMENT  
& BREAK  
SELECTIONS

15  
LUNCH  
SELECTIONS

35  
RECEPTION  
& DINNER  
SELECTIONS

52  
BAR & SPIRITS  
SELECTIONS

## CHEF PROFILE



# FABRICE HARDEL

EXECUTIVE CHEF  
THE WESTGATE HOTEL

1055 SECOND AVENUE SAN DIEGO, CA 92101  
TEL 619.557.3620 | WESTGATEHOTEL.COM

Executive Chef Fabrice Hardel brings more than 25 years of culinary experience to The Westgate Hotel where he artfully blends current cooking techniques with fresh local produce for a new twist on sophisticated French cuisine. Describing the hotel's renowned Westgate Room as "relaxed yet refined," Chef Fabrice is constantly innovating with unique dishes and flawlessly executed favorites. He enjoys developing new menu items based on a vision of perfectly paired flavors plated in an aesthetically beautiful presentation. Chef Fabrice believes that the Westgate Room is not just a place for special occasions but one where diners can come and have a refined and intimate experience anytime for a delectable menu of contemporary fare.

Forgoing a pursuit of the celebrity status sought by many American chefs, Chef Fabrice is happiest in the kitchen alongside his creative team. He proudly leads a dedicated international staff in cultivating an atmosphere of European elegance and maintaining the hotel's commitment to excellence. The French transplant designs all dishes and menu items and enjoys all aspect of overseeing catering, and special events. He seeks to shift people's perception of French cuisine from exclusively escargot and frog legs to the light, classic fare of his progressive home culinary scene.

Chef Fabrice graduated from the French Culinary Institute in Caen, France. Cooking since he was 15 years old, Chef Fabrice began his culinary education in Normandy where he developed a penchant for seafood fostered by growing up on the coast. He is inspired by the seasons and the many chefs he has worked with over the years including French master and former White House Executive Chef Pierre Chambrin.

Chef Fabrice draws from years of experience in kitchens including the Ritz Carlton Hotel in St. Louis to several renowned hotels throughout France, Germany, England and Luxembourg. He fell in love with San Diego and The Westgate Hotel upon arrival and has supervised all aspects of food production, team training and menu decisions at the hotel since 2001.

Known for his passion for cooking, Chef Fabrice sees himself as always entertaining and prefers to share his cooking with friends and family at home. He and his wife enjoy traveling and love to taste local dishes and wines. He credits his travels for an ongoing education and appreciation of many different types of cuisine.

Chef Fabrice is known not only for his delightful cuisine but also for his celebrity status as a runner. He picked up running fifteen years ago to quit smoking and is now an avid ultramarathoner specializing in 100 mile races. He has participated in some of the world's most difficult foot races including the Ultra, Trail du Mont, Blanc across France, Italy and Switzerland and the Badwater Ultramarathon which features extreme temperatures up to 120 °F. His participation in ultramarathons has inspired Chef Fabrice to create fresh and healthy cuisine for his guests.



# BREAKFAST

selections

# CONTINENTAL BREAKFAST BUFFETS

**25 Person Minimum**

**Prices listed are based upon 90 minutes of service  
Prices increase by \$10 per person for less than 25 guests**

## Continental

Freshly Squeezed Orange and Grapefruit Juice

Freshly Baked Breakfast Pastries

Croissants, Muffins, Danishes

Sliced Seasonal Fruit and Mixed Berries

Selection of Assorted Greek Yogurt

Assorted Cereals with Whole Milk, Low Fat, Non Fat

Westgate Blend Regular and Decaffeinated Coffee

Tazo Teas and Herbal Infusion

**32 per Person**

## California Continental

Freshly Squeezed Orange and Grapefruit Juice

Freshly Baked Breakfast Pastries

Croissants, Muffins, Danishes

House Granola, Local Honey, Greek Yogurt and Berries

Sliced Seasonal Fruit and Mixed Berries

Chilled Overnight Oats, Blueberries, Chia Seed, Almonds

Westgate Blend Regular and Decaffeinated Coffee

Tazo Teas and Herbal Infusion

**35 per Person**

## Healthy Choice

Apple Celery & Spinach, Carrot Ginger Juice

Freshly Baked Carrot and Zucchini Muffins

Sliced Seasonal Fruit and Mixed Berries

Everything Avocado Toast with Avocado, Cucumber, Arugula

Coconut Chia Seed Pudding, Açai, Pineapple, Kiwi

Westgate Blend Regular and Decaffeinated Coffee,

Tazo Teas and Herbal Infusion

**37 per Person**

# CONTINENTAL BREAKFAST BUFFETS

*25 Person Minimum*

*Prices listed are based upon 90 minutes of service*

*Prices increase by \$10 per person for less than 25 guests*

## Euro Continental

Freshly Squeezed Orange and Grapefruit Juice

Freshly Baked Breakfast Pastries

Croissants, Muffins, Danishes

Sliced Seasonal Fruit and Mixed Berries

Selection of Assorted Greek Yogurt

Assorted Cereals with Whole Milk, Low Fat, Non Fat

Charcuterie and Cheese Board

San Daniel Prosciutto, Black Forest Ham, Smoked Turkey, Salamis

Sweet Onion Chutney, Cornichons, Mustards, Artisan Bread Rolls

Mozzarella, White Cheddar, Swiss, Brie Cheese

Gravlax, Mini Bagels, Capers, Dill Mustard Sauce

Organic Hard Boiled Eggs

Westgate Blend Regular and Decaffeinated Coffee

Tazo Teas and Herbal Infusion

**41 per Person**

## Grab & Go Breakfast

Individual Freshly Squeezed Orange Juice

Freshly Baked Muffin with Preserves

Individual Greek Yogurt, Seasonal Whole Fruit

Westgate Blend Regular and Decaffeinated Coffee

Tazo Teas and Herbal Infusion

**28 per Person**

## ☪ BREAKFAST BUFFETS ☪

**25 Person Minimum**

**Prices listed are based upon 90 minutes of service  
Prices increase by \$10 per person for less than 25 guests**

### American

Freshly Squeezed Orange and Grapefruit Juice

Freshly Baked Breakfast Pastries

Croissants, Muffins, Danishes

Berry Smoothies

Sliced Seasonal Fruit and Mixed Berries

Assorted Cereals with Whole Milk, Low Fat, Non Fat

Brioche French Toast, Maple Syrup, Crème Fraîche

Scrambled Eggs with Aged Cheddar Cheese

Honey Cured Bacon, Country Sausage Link

White Creamer Potatoes

Westgate Blend Regular and Decaffeinated Coffee

Tazo Teas and Herbal Infusion

**46 per Person**

### Riviera

Freshly Squeezed Orange and Grapefruit Juice

Freshly Baked Breakfast Pastries

Croissants, Muffins, Danishes

Sliced Seasonal Fruit and Mixed Berries

Granola Bowl, Lavender Honey, Blueberries, Greek Yogurt

Prosciutto San Daniel, Coppa, Oli Salamis

Provençal Marinated Baby Mozzarella, Niçoise Olives

Scrambled Eggs with Manchego Cheese

Italian Sausage Link

Thyme Roasted Yukon Gold Potatoes

Westgate Blend Regular and Decaffeinated Coffee

Tazo Teas and Herbal Infusion

**48 per Person**

## ☺ BREAKFAST BUFFETS ☺

**25 Person Minimum**

**Prices listed are based upon 90 minutes of service  
Prices increase by \$10 per person for less than 25 guests**

### South of the Border

Freshly Squeezed Orange and Grapefruit Juice

Freshly Baked Croissants and Chocolate Croissants  
Cinnamon Churros, Spicy Mexican Chocolate Sauce  
Sliced Seasonal Fruit and Mixed Berries  
Blueberry, Lemon & Queso Fresco Pancake, Maple Syrup  
Lime, Coconut, Agave, Greek Yogurt Parfait

Huevos Rancheros, Tortillas, Pinto Beans  
"Sous Vide" Berkshire Pork Carnitas  
Heirloom Potatoes

Westgate Blend Regular and Decaffeinated Coffee  
Tazo Teas and Herbal Infusion

**48 per Person**

### AquaVie

Wellness Juice

Kale, Cucumber, Celery, Apple Carrot, Orange, Ginger

Gluten Free Banana Nut and Maui Morning Muffins  
Sliced Seasonal Fruit and Mixed Berries  
Cottage Cheese, Almond, Walnut, Marshall's Honey, Local Berries  
Smoked Salmon Avocado Toast  
Egg White Frittata, Asparagus, Spinach, Fontina Cheese  
Chicken Apple Sausage Link  
Thyme Roasted Potatoes

Westgate Blend Regular and Decaffeinated Coffee  
Tazo Teas and Herbal Infusion

**50 per Person**

## ☺ BREAKFAST BUFFET ENHANCEMENTS ☺

**25 Person Minimum**

**Prices listed are based upon 90 minutes of service**

**The Following Items are to Compliment your Breakfast Buffet**

Brioche French Toast  
Peach Compote, Honey Crème Fraîche  
**14 per Person**

Lemon Ricotta Pancakes  
Maple Syrup, Blueberry Marmalade  
**14 per Person**

Belgian Waffles  
Maple Syrup, Chocolate Syrup, Whipped Cream, Local Berries  
**15 per Person**

Quiches  
(Select One)  
Leek & Truffle, Spinach & Tomato, Lorraine, Broccoli Cheddar  
**12 per Person**

House Smoked Salmon  
Everything Bagels, Cilantro Cream Cheese, Heirloom Tomato Chutney  
**14 per Person**

Assorted Cereals  
With Whole Milk, Low Fat Milk, Non Fat Milk  
**6 per Person**

Irish Oatmeal  
Cinnamon, Dry Fruits with Organic Milk  
**8 per Person**

Individual Greek Yogurts  
**8 Each**

Cage Free Hard Boiled Eggs  
**36 per Dozen**

Scrambled Eggs  
**8 per Person**

Poached Eggs  
(Select One)  
Canadian Bacon, Hollandaise Sauce  
Smoked Salmon, Ancho Chile Hollandaise  
Dungeness Crab, Citrus Hollandaise  
**14 per Person**



## 🍷 BREAKFAST BUFFET ENHANCEMENTS 🍷

**25 Person Minimum**

**Prices listed are based upon 90 minutes of service  
Prices increase by \$10 per person for less than 25 guests**

### Egg Cocotte

(Select One)

Fontina Cheese, Prosciutto, Arugula  
Spinach, Sun Dried Tomato, Parmesan  
Asparagus, Corn, Cotija

**12 per Person**

### \*Made to Order Omelets

Tomato, Asparagus, Spinach, Cremini Mushroom  
Black Forest Ham, Honey Cured Bacon, Smoked  
Turkey Swiss and Cheddar Cheese  
White Creamer Potatoes with Parmesan Reggiano

**24 per Person**

### Charcuterie & Cheese Board

White Cheddar, Swiss, Pepper Jack, Brie Cheese, Prosciutto San Daniel,  
Black Forest Ham, Smoked Turkey, Mortadella, Tomato Pear Chutney, Artisan Bread

**14 per Person**

### Breakfast Sandwiches

(Select One)

Burrito, Scrambled Eggs, Chorizo, Pinto Bean, Oaxaca Cheese  
Served on Flour Tortillas with Pico De Gallo & Guacamole

Croissant, Black Forest Ham, Swiss Cheese, Scrambled Eggs

Everything Avocado Toast, Smoked Salmon, Cilantro Cream Cheese, Heirloom Tomato Salsa

Buttermilk Biscuit, Apple Wood Smoked Bacon, Egg Cocotte, Fontina Cheese

English Muffin with Canadian Bacon, White Cheddar Cheese, Scrambled Eggs

**12 Each**

\*\$150 Specialty Chef Fee

# PLATED BREAKFASTS

15 Person Minimum

## Orange Juice

Assorted Muffins, Croissants, Danish, Butter, and House Preserves  
Westgate Blend Regular and Decaffeinated Coffee  
Tazo and Herbal Infusion Teas

## Scrambled Eggs

Honey Cured Bacon, Country Sausage  
Links Herb Roasted Fingerling Potatoes

**36 per Person**

## Lemon Ricotta Pancakes

Maple Syrup, Blueberry Marmalade, Scrambled Eggs, Honey Cured Bacon,  
Baby Yukon Gold Potatoes, Garlic Parsley Butter

**39 per Person**

## Poached Eggs Duo

Canadian Bacon, Hollandaise Sauce, English Muffin, Smoked Salmon,  
Spinach, Lemon Hollandaise, Red Bliss Potato, Caramelized Onion

**42 per Person**

## Baja Omelet

Chorizo, Heirloom Tomatoes, Cotija Cheese,  
Hash Brown Potato Casserole

**39 per Person**

## Egg White Frittata

Spinach, Asparagus, Sun Dried Tomato, Valbresso Feta  
Cheese, Truffle Ash Brown Potato

**39 per Person**

## Poached Egg

Dungeness Crab Cake, Chipotle Hollandaise, English Muffin, Heirloom Marble Potato

**42 per Person**

## Starter Enhancement for your Plated Breakfast

Seasonal Cold Press Juice | 8 **Each**

Local Seasonal Fruit Cup | 8 **Each**

Mini Yogurt Parfaits | 9 **Each**

House Granola, Passion Fruit Caramel, Local Berries

Individual Chia Seed Pudding | 9 **Each**

Coconut, Blueberry



---

# REFRESHMENT & BREAK

selections

---

## BEVERAGE SELECTIONS

Freshly Squeezed Orange and Grapefruit Juice	60 <b>per Gallon</b>
House Lemonade and Fruit Punch	50 <b>per Gallon</b>
Black Iced Tea	60 <b>per Gallon</b>
Arnold Palmer Iced Tea	60 <b>per Gallon</b>
<b>Half Black Iced Tea, Half Freshly Squeezed Lemonade</b>	
Coca Cola Assorted Soft Drinks	7 <b>Each</b>
Still & Sparkling Water <b>San Pellegrino, Aqua Pana</b>	6 <b>Each</b>
Vitamin Waters	8 <b>Each</b>
Individual Juices <b>Orange, Mango, Pineapple, Pear, Apple, Cranberry</b>	8 <b>Each</b>
Individual Harney & Sons Iced Tea <b>Black, Cranberry, Lemonade, Mango Peach</b>	8 <b>Each</b>
Starbucks Vanilla and Mocha Frappuccino	7 <b>Each</b>
Assorted Energy Drinks <b>Red Bull, Monster</b>	8 <b>Each</b>
Westgate Blend Regular Coffee	105 <b>per Gallon</b>
Westgate Blend Decaffeinated Coffee	105 <b>per Gallon</b>
Selection of Tazo Tea and Herbal Infusions	105 <b>per Gallon</b>
Enhance Your Coffee <b>Gourmet Flavored Syrup, Hazelnut, Caramel, Vanilla, Chocolate Shavings, Rock Sugar, Whipped Cream, Cinnamon</b>	6 <b>per person</b>
Prices listed are based upon 90 minutes of service	
*Verve Espresso Bar with Barista <b>Espresso, Café au Lait, Cappuccinos, and Iced Coffees Maximum 50 people</b>	25 <b>per person+</b> *\$150 Specialty Chef Fee
Prices listed are based upon 90 minutes of service	

## ☺ MORNING À LA CARTE ☺

Freshly Baked Chocolate Croissants	60 <b>per Dozen</b>
Cinnamon Rolls	60 <b>per Dozen</b>
Sliced Fruit Bread <b>Lemon Poppy, Banana Nut, Dutch Apple</b>	55 <b>per Dozen</b>
Buttermilk Scone <b>Devonshire Cream, Seasonal Marmalade</b>	60 <b>per Dozen</b>
Muffins Selection <b>Raisin Bran, Cranberry, Rocky Road, Blueberry</b>	55 <b>per Dozen</b>
Gluten Free Muffins Selection <b>Maui Morning, Banana Nut</b>	60 <b>per Dozen</b>
Italian Plain & Chocolate Biscotti	50 <b>per Dozen</b>
House Granola and Peanut Butter Bars	60 <b>per Dozen</b>
Seasonal Sliced Fresh Fruits and Berries	10 <b>per Dozen</b>
Vine Ripened Seasonal Whole Fruits	60 <b>per Dozen</b>
Individual Greek Yogurt Parfait <b>Verrine House Granola, Passion Fruit Caramel, Local Berries</b>	72 <b>per Dozen</b>
Individual Chia Seed Pudding <b>Coconut, Blueberry, Verrine</b>	72 <b>per Dozen</b>

## ☺ AFTERNOON À LA CARTE ☺

Freshly Baked Cookies <b>Peanut Butter, Chocolate Chip, Oatmeal Walnut, White Chocolate &amp; Macadamia Nut</b>	60 <i>per Dozen</i>
Vegan Chocolate Chip & Walnut Cookies	60 <i>per Dozen</i>
Gluten Free Pecan & Chocolate Chip Cookies	60 <i>per Dozen</i>
Fudge Brownies <b>Chocolate, Salted Caramel, Blondies</b>	60 <i>per Dozen</i>
Cupcakes <b>Vanilla, Chocolate, Red Velvet</b>	60 <i>per Dozen</i>
Cinnamon Sugar Churros <b>Spicy Mexican Chocolate Dip</b>	45 <i>per Dozen</i>
Fruit and Nut Bars <b>Apple Cranberry, Four Berries, Almond</b>	60 <i>per Dozen</i>
Warm, Soft, New York Style Pretzels <b>Whole Grain Mustard, Aged Cheddar Cheese Sauce</b>	55 <i>per Dozen</i>
Build Your Own Trail Mix <b>Walnut, Almond, Peanut, Raisin, Cranberry, Banana Chips, Sun Flower Seed, Pepitas, Cocoa Nibs</b>	12 <i>per Person</i>
Prices listed are based upon 90 minutes of service	
“Extend Nutrition” Protein Bars	7 <i>Each</i>
Individual Bags of: <b>Pretzels, Kettle Chips, Popcorn</b>	6 <i>Each</i>
Parisian Macarons	45 <i>per Dozen</i>
Chocolate Dipped Strawberries	42 <i>per Dozen</i>



# LUNCH

selections

## 🌀 LUNCH SANDWICH BUFFETS 🌀

30 Person Minimum

*Prices listed are based upon 90 minutes of service*

*Prices increase by \$10 per person for less than 30 guests*

*Westgate Blend Regular and Decaffeinated Coffee and Iced Tea*

### Asian SD

#### Soup

**Crab & Miso Soup**

#### Salads

**Artisan Romaine** Avocado, Bell Pepper, Bean Sprout, Mango Miso Vinaigrette

**Asian Slaw** Red Cabbage, Pickled Carrots, Snow Peas, Cilantro, Sesame Ginger Dressing

**Tofu Poke** Green Tea Soba Noodles, Edamame, Jicama, Watermelon Radish, Seaweed Salad

#### Bánh mì

**Shrimp** Pickled Carrots, Cucumber, Cilantro, Sriracha Mayo

**Sesame Crusted Tofu** Curried Avocado, Daikon Radish, Cucumber, Cilantro

**Pulled BBQ Pork** Hoisin Sauce, Green Onion, Jalapeño, Mango Chutney

#### Desserts

**Coconut Cake** Lime Curd, Pineapple Mousse, Passion Fruit Mousse

**Almond Vanilla Cake**

**Mango Lassi** Greek Yogurt, Coconut

44 *per Person*

### Italian SD

#### Soup

**Smoked Tomato Bisque**

Pesto Crème Fraîche

#### Salads

**Panzanella Salad** Heirloom Tomatoes, Cucumber, Arugula, Feta Cheese, Brioche Croutons

**Orzo Pasta** Kalamata Olives, Artichoke, Basil, Parmesan Cheese

**Capresse** Vine Ripened Tomato, Mozzarella, Pesto Vinaigrette, Mizuna

#### Sandwiches

**Grilled Vegetable Antipasto** Basil Aioli, Semi Dry Tomato, Artisan Romaine, Goat Cheese Mortadella

**Calabrese Salami** Coppa, Provolone, Tomato, Arugula

**Prosciutto Di Parma** Tapenade, Mozzarella, Tomato, Pesto, Rocket Salad

#### Dessert

**Tiramisu**

**Berry Panna Cotta**

**Chocolate and Almond Biscotti**

42 *per Person*



# 🌀 LUNCH SANDWICH BUFFETS 🌀

30 Person Minimum

*Prices listed are based upon 90 minutes of service*

*Prices increase by \$10 per person for less than 30 guests*

*Westgate Blend Regular and Decaffeinated Coffee and Iced Tea*

Baja SD

**Soup**

**Sweet Yellow Corn Soup**

**Salads**

**Caesar Salad** Baby Romaine Heart, Parmesan Reggiano, Sourdough Crostini,

**Baby Iceberg** Nopales, Avocado, Chipotle Ranch Dressing

**Napa Cabbage Slaw** Green Apple, Carrot, Citrus Aioli

**Sandwiches**

**Achiote Chicken** Chipotle Aioli, Lettuce, Bell Pepper, Oaxaca Cheese, Tomato, Avocado Ancho

**Shrimp** Chile Napa Cabbage, Cilantro, Lemon Zest, Sour Cream, Roasted Poblano Chile

**Portobello Mushroom** Jack Cheese, Chipotle

**Dessert**

**Lemon Meringue Mousse Cake**

**Caramel & Vanilla Flan**

**Cinnamon Sugar Churros**

44 per Person

American SD

**Soup**

**Manhattan Clam Chowder**

**Salads**

**Cobb Salad** Avocados, Tomato, Hardboiled Eggs, Blue Cheese Dressing

**Kale & Quinoa Salad** Pine Nuts, Raisin, Mint, Parsley, Lemon Dressing

**Pee Wee Potato** Whole Grain Mustard, Green Onions, Bacon Bits

**Sandwiches**

**Ruben Sandwich** Corned Beef, Gruyere Cheese, Sauerkraut, Lettuce, Sweet Chili Sauce

**Club Sandwich** Smoked Turkey, Honey Cured Bacon, Swiss Cheese, Lettuce, Tomato

**Grilled Portobello** Mozzarella, Peppadews Peppers, Tomato, Watercress

**Dessert**

**Chocolate Fudge Brownie**

**Carrot Cake**

**Cheesecake**

44 per Person

# ☺ LUNCH SANDWICH BUFFETS ☺

30 Person Minimum

*Prices listed are based upon 90 minutes of service*

*Prices increase by \$10 per person for less than 30 guests*

*Westgate Blend Regular and Decaffeinated Coffee and Iced Tea*

## Provence SD

### *Soup*

**Provençale Pistou Soup**

### *Salad*

**Fingerling Potato** Red Onion, Parmesan Cheese, Anchovies, Tarragon Vinaigrette

**Niçoise Salad** Tomato Cucumber, Haricot Vert, Hard Boiled Egg

**French Radish** Arugula & Baby Frisée, Mission Figs, Aged Goat Cheese, Pine Nuts, Truffle Vinaigrette

### *Entrée*

**Espelette Atlantic Salmon** Saffron Aioli, Tomato, Arugula, Asparagus

**Tuna Salad** Black Olives, Capers, Lemon Confit, Cucumber, Tomato

**Skirt Steak** Bell Pepper Marmalade, Onion, Green Olive, Manchego Cheese

### *Dessert*

**Short Bread Cookie Dough with Lemon**

**Curd Summer Berry Crumble**

**Coffee Cake with Chocolate Ganache**

45 *per Person*

## ☺ LUNCH BOXES ☺

*All boxed lunches include one salad, snack, fruit, dessert, and soda or bottled water*

### Sandwiches

*Choice of Three of the Following Sandwiches (minimum 10 each)*

#### **Ancho Chile Grilled Chicken**

Bell Pepper, Cotija Cheese, Tomatillo Salsa, Papaya Chutney, Avocado

#### **Angus Roast Beef**

Caramelized Onion, Whole Grain Mustard, Horseradish Cream, White Cheddar, Tomato

#### **Turkey Club**

Smoked Turkey Breast, Bacon, Avocado, Swiss Cheese, Lettuce, Tomato

#### **Albacore Tuna (Gluten Free)**

Cucumber, Piquillo Peppers, Citrus Aioli, Manchego Cheese, Lettuce, Tomato

#### **Grilled Vegetable**

Hummus, Lettuce, Artichoke, Tomatoes, Asparagus, Zucchini, Feta Cheese

### Accompaniments

*Please Select One from Each Category  
Must be the same for all Lunch Selections  
See á la carte menu for additions*

#### **Salad**

##### **Orzo Pasta Salad**

Pesto, Sun Dried Tomato

##### **Coleslaw**

Green Apple, Pine Nuts

##### **Fingerling Potato Salad**

Whole Grain Mustard

#### **Snack**

##### **Kettle Potato Chips**

**Terra Chips**

**Granola Bar**

#### **Fruits**

**Apple**

**Banana**

**Orange**

#### **Dessert**

**Chocolate Fudge Brownie**

**Chocolate Chip Cookie**

## 🌀 LUNCH BUFFETS 🌀

**30 Person Minimum**

*Prices listed are based upon 90 minutes of service  
Prices increase by \$10 per person for less than 30 guests*

*Westgate Blend Regular and Decaffeinated Coffee and Iced Tea*

### Roll-In Wraps

#### **Smoked Tomato Bisque**

Pesto Crème Fraîche

#### **Vine Ripened Tomato and Buffalo Mozzarella Salad**

Pesto Vinaigrette

#### **Napa Cabbage Slaw**

Pine Nuts, Green Apples and Pickled Onions

#### **Orecchiette Pasta Salad**

Kidney Beans, Cucumbers, Lemon Dill Vinaigrette

#### **Arugula and Baby Frisée Greens**

Dried Black Mission Figs

#### **Aged Goat Cheese**

Macadamia Nuts and Banyuls Vinaigrette

### Wrap Selections

#### **Cajun Grilled Chicken Breast**

Nopales, Bell Peppers, and Monterey Jack Cheese

#### **Bay Shrimp**

Napa Cabbage, Cilantro, Alfalfa Sprout, Lemon Zest, and Sour Cream

#### **Smoked Turkey Breast**

Avocado, Honey Cured Bacon, Hearts of Romaine, and Swiss Cheese

#### **Vegetable Antipasto**

Pesto Aioli, Artisan Romaine Lettuce, Feta Cheese

### Dessert

#### **Bourbon Chocolate Pecan and Walnut Tart**

#### **Pistachio Panna Cotta and Wild Berry**

#### **Gelée Pineapple and Vanilla Crumble**

*40 per Person*

## 🌀 LUNCH BUFFETS 🌀

**30 Person Minimum**

*Prices listed are based upon 90 minutes of service  
Prices increase by \$10 per person for less than 30 guests*

**Westgate Blend Regular and Decaffeinated Coffee and Iced Tea**

### **New York Deli Buffet**

#### **Manhattan Clam Chowder**

Manila Clams, Bilbao Chorizo, Bacon, Celery, and Tomato Broth

#### **Pee wee Potato Salad**

Whole Grain Mustard, Green Onions, Bacon Bits, and Mayonnaise

#### **Cobb Salad**

Baby Hearts of Romaine, Avocado, Tomatoes  
Bacon, Hard Boiled Eggs, Ham, and Turkey Breast  
Blue Cheese and Balsamic Dressing

#### **Grilled Balsamic & Pesto Marinated Provençale Vegetables**

Bell Pepper, Sweet Red Onion, Zucchini, Eggplant, Asparagus  
Cherry Tomatoes and Cremini Mushrooms

#### **Deli Meat and Cheese Selection**

Black Forest Ham, Smoked Turkey, Genoa Salami  
Prosciutto, Pastrami, Mortadella  
Cheddar, Sonoma Pepper Jack, Swiss, and Provolone Cheeses

#### **Accompaniments**

Dijon Mustard, Mayonnaise, Tomatoes  
Kosher Pickles and Sweet Red Onions  
Assorted Sliced Breads

#### **Freshly Baked Cookies**

Peanut Butter, Chocolate Chip, Oatmeal and Raisin,  
Cranberry, White Chocolate Chip, and Macadamia Nut

**49 per Person**

## 🌀 LUNCH BUFFETS 🌀

30 Person Minimum

*Prices listed are based upon 90 minutes of service  
Prices increase by \$10 per person for less than 30 guests*

*Westgate Blend Regular and Decaffeinated Coffee and Iced Tea*

### Balboa Park

#### *Soup*

##### **Wild Mushroom & Truffle Infused Soup**

Garlic Croutons

#### *Salads*

##### **Artisan Salad**

Heirloom Cherry Tomatoes, Feta, Cucumber

##### **Quinoa Tabbouleh**

Raisin, Cucumber, Tomato, Mint

##### **Roasted Beets**

Goat Cheese, Watercress, Mustard Vinaigrette

#### *Entrées*

##### **Atlantic Salmon**

Fennel, Tomato Saffron Broth

##### **Bistro Beef Tenderloin**

Niçoise Olives, Harissa Jus

##### **Grilled Chicken Breast**

Dates, Preserve Lemon

##### **Thyme Roasted Fingerling Potatoes**

Grilled Vegetable Tian, Tomato, Eggplant, Zucchini

#### *Desserts*

##### **Vanilla Orange Crème Brûlée**

##### **Marshall Honey**

Berry Panna Cotta

##### **Vanilla Buttercream**

Strawberry Mousse Cake

62 *per Person*

## ☺ LUNCH BUFFETS ☺

30 Person Minimum

*Prices listed are based upon 90 minutes of service  
Prices increase by \$10 per person for less than 30 guests  
\*\$150 Specialty Chef fee, one chef for maximum 50 guests Westgate*

**Blend Regular and Decaffeinated Coffee and Iced Tea**

### Baja

#### **Tortilla Soup**

Sun Dried Tomato, Shredded Beef, Guajillo Chile

### **Salads**

#### **Romaine**

Compressed Watermelon, Pepitas, Queso Fresco, Brioche Croutons, Chipotle

#### **Roasted Corn Salad**

Black Bean, Cotija Cheese, Cilantro, Red Onion, Citrus Vinaigrette

#### **Shrimp Ceviche**

Cucumber, Heirloom Tomatoes, Cilantro

### **\*Taco Bar**

#### **(Select Three)**

Shrimp Salsa Verde

Chicken Adobo

Pork Carnitas

Ancho Chile Marinated Skirt Steak

Fired Roasted Vegetables

### **Accompaniments**

Pinto Beans, Cilantro Lime Rice, Corn and Flour Tortillas,

Tortilla Chips, Guacamole, Pico de Gallo

Radish, Cotija Cheese, Crema, Lettuce Pickled Onions

### **Desserts**

#### **Caramel Pot de Crème**

#### **Lemon Meringue Cake**

#### **Cinnamon Sugar Churros**

Spicy Mexican Chocolate Sauce

62 *per Person*

# ☺ LUNCH BUFFETS ☺

30 Person Minimum

*Prices listed are based upon 90 minutes of service  
Prices increase by \$10 per person for less than 30 guests  
\*\$150 Specialty Chef fee, one chef for maximum 50 guests Westgate*

*Blend Regular and Decaffeinated Coffee and Iced Tea*

## Burger Bar

### Soup

**Sweet Yam Potato Soup**

### Salads

#### **Baby Iceberg Wedge**

Bacon Bits, Tomato, Point Reyes Blue Cheese Dressing

#### **Creamer Potato Salad**

Pancetta, Green Onion, Whole Grain Mustard

### *\*Burger Selection*

**(Select Three)**

Wagyu Beef

Vegan Beef

Turkey Burger

Salmon Burger

### Cheeses

Blue Cheese, White Cheddar, Swiss, Pepper Jack

### Toppings

Caramelized Onions, Honey Cured Bacon, Mushrooms, Avocado

### Condiments

Lettuce, Tomatoes, Red Onions, Dijon Mustard,  
Mayonnaise, Ketchup, Pickles, BBQ Sauce, Ranch Dressing  
Brioche, or Vegan Potato Bun

### Accompaniments

Onion Rings, Warm Kettle Chips

### Desserts

Warm Apple Cranberry Crumble Bars

Salted Caramel Brownie

S'mores

Chocolate Cream, Toasted Marshmallow

62 **per Person**



# ☺ LUNCH BUFFETS ☺

**30 Person Minimum**

*Prices listed are based upon 90 minutes of service  
Prices increase by \$10 per person for less than 30 guests*

**Westgate Blend Regular and Decaffeinated Coffee and Iced Tea**

## Pacific Rim

### **Pho Noodles Station**

Snow Peas, Bean Sprouts, Red Onions, Broccoli, Tofu, Shrimp, Green Onions,  
Soba Green Tea Noodles, Rice Noodles, Ginger Lemon Grass Broth, Sweet Soy Sauce

### **Assorted Dim Sum**

Pork Shumai, Vegetable Pot Stickers, Cha Siu Bao, Spring Roll

### **Salad**

#### **Baby Romaine Heart**

Green Papaya, Cucumber, Jicama, Peanut, Spicy Lime Vinaigrette

### **Entrées**

#### **Hoisin Marinated Flat Iron Steak**

Shiitake Mushroom, Snow Peas

#### **Coconut Curry Chicken**

Sweet Yam, Baby Bok Choy

#### **Shrimp Cashew**

Grilled Pineapple, Thai Basil, Green Onion

#### **Jasmine Rice**

Vegetables Stir Fry

### **Desserts**

#### **Sweet Shushi Rice Ball**

Tropical Fruit Salad

#### **Green Tea Mousse**

Spicy Mango Coulis

**62 per Person**

# 🌀 LUNCH BUFFETS 🌀

30 Person Minimum

*Prices listed are based upon 90 minutes of service  
Prices increase by \$10 per person for less than 30 guests*

*Westgate Blend Regular and Decaffeinated Coffee and Iced Tea*

## Mediterranean

### **Soup**

Cioppino Soup

### **Salads**

#### **Baby Kale Salad**

Shave Fennel, Pine Nuts, Artichokes, Lemon Thyme Vinaigrette

#### **Grilled Marinated Asparagus**

Cremini Mushroom, Zucchini, Heirloom Tomatoes

#### **Orecchiette Pasta**

Pepper Stew, Feta, Kalamata Olive, Gorgonzola, Basil Vinaigrette

### **Entrées**

#### **Black Angus Beef**

Chorizo, Almonds, Green Olives, Paprika

#### **Grilled Chicken Breast**

Bell Peppers, Spicy Tomato Sauce

#### **Swordfish**

Crispy Polenta, Fennel, Lemon Butter Sauce

#### **Ricotta Gnocchi**

Spinach, Fiscalini

#### **Cheese Tortellini**

Truffle Alfredo Sauce

### **Desserts**

#### **Chocolate Raspberry Mousse Cake**

#### **Limoncello Curd**

Orange Panna Cotta

#### **Espresso Mascarpone Mousse**

64 *per Person*

## SMALL GROUPS LUNCH BUFFETS

**30 People or Less**

*Prices listed are based on 90 minutes service*

*Westgate Blend Regular and Decaffeinated Coffee and Iced Tea*

### Salad Selection

#### **Artisan Salad**

Bartlett Pears, Point Reyes Blue Cheese, Walnuts, Balsamic Dressing

#### **Caesar Salad**

Parmesan Reggiano, Sourdough Crostini

#### **Tomato Mozzarella Salad**

Aged Balsamic Vinegar, Butter Lettuce, Heirloom Cherry Tomato, Grilled Artichoke, Thyme Vinaigrette

#### **Spinach & Arugula Salad**

Beet, Feta Cheese, Honey Mustard Dressing

### Entrée Selection

#### **Bistro Beef Tenderloin**

Cremini Mushroom, Cabernet Sauce

#### **Chicken Breast**

Sweet Yam, Thyme Jus

#### **Atlantic Salmon**

Shaved Fennel, Citrus Beurre Blanc

#### **Pacific Sea Bass**

Kalamata Olive Tapenade, Bouillabaisse Jus

#### **Cheese Ravioli**

Dry Apricot, Pine Nuts, Sage Butter Sauce

#### **Ricotta Gnocchi**

Broccolini, Parmesan Cheese

### Starches

#### **(Select one of the following)**

Yukon Garlic Mash Potato

Roasted Heirloom Potatoes

Brussels Sprouts & Heirloom Baby Carrots

Grilled Provençale Vegetables

Aged Cheddar Macaroni & Cheese

### Dessert

Chef's Selection of Seasonal Pastries

***Choice of Two Salads and Three Entrées 55 per Person***

***Choice of Three Salads and Three Entrées 61 per Person***

# PLATED LUNCHEON

## SOUPS & SALADS

All plated luncheons include Choice of Soup or Salad, Entrée, and Dessert  
Westgate Blend Regular, Decaffeinated Coffee, and Iced Tea

### SOUPS

(Select one)

#### **Yukon Potato & Leek Soup**

Chive Croutons

#### **Tortilla Soup**

Grilled Chicken Breast, Cotija Cheese, Corn Tortilla Chips

#### **Roasted Heirloom Tomato Soup**

Valbreso Feta Cheese, Pesto

#### **Sweet Yellow Corn Soup**

Guajillo Chile, Crema

#### **Green Asparagus Vichyssoise**

#### **Cream of Broccoli**

Point Reyes Blue Cheese

### SALADS

(Select one)

#### **Baby Kale**

Quinoa, Cranberry, Pine Nuts, Lemon Thyme Vinaigrette

#### **Caesar Salad**

Baby Romaine, Herb Crostini, Charred Corn, Parmesan Dressing

#### **Artisan Salad**

Gorgonzola Cheese, Grapes, Walnuts, Balsamic Dressing

#### **Watercress**

Heirloom Beet, Shaved Fennel, Feta Cheese, Champagne Vinaigrette

#### **Baby Spinach**

Granny Smith Apples, Maytag Blue Cheese, Apple Wood Smoked Bacon

#### **Baby Iceberg Wedge**

Watermelon Radish, Bean Sprout, Cucumber, Thai Basil Mango Miso Dressing

#### **Arugula**

Compress Watermelon, Goat Cheese, English Cucumber, French Radish

# PLATED LUNCHEON

## COLD ENTRÉES

**Choice of two proteins plus a vegan or vegetarian option**

**\*All items based upon highest priced item**

### **Grilled Chicken Cobb Salad**

Tomato, Avocado, Apple Wood Smoked Bacon, Hard Boiled Egg, Blue Cheese Dressing

52 **per Person**

### **Grilled Atlantic Salmon Salad**

Asparagus, Heirloom Tomato, Baby Artichokes, Feta Cheese, Herb Crostini, Kalamata Olives

54 **per Person**

### **Lemon Grass & Ginger Marinated Chicken**

Baby Kale, Papaya, Green Onion, Bean Sprout, Cilantro, Peanut Vinaigrette

52 **per Person**

### **Ahi Tuna Poke Bowl**

Calrose Rice, Wakame Salad, Edamame, Mango, Cucumber, Jicama

56 **per Person**

### **Quinoa Bowl**

Baja Prawns, Black Bean, Queso Fresco, Charred Corn, Avocado, Tomatillo

52 **per Person**

### **Curried Tofu Bowl**

Faro, Butternut Squash, Baby Spinach, Feta Cheese, Spicy Chick Peas, Avocado

52 **per Person**

# PLATED LUNCHEON

## HOT ENTRÉES

**Choice of two proteins plus a vegan or vegetarian option**

**\*All items based upon highest priced item**

### **Icelandic Salmon**

Arroz Bomba, Zucchini Tagliatelle, Spicy Tomato Saffron Coulis  
54 **per Person**

### **Atlantic Salmon**

Ricotta Gnocchi, Fava Bean, Niçoise Olives, Basil, Parmigiano Reggiano  
54 **per Person**

### **Pacific Sea Bass**

Bhutanese Rice, Bean Sprouts, Bok Choy, Coconut Curry Sauce  
56 **per Person**

### **Lemon Thyme Roasted Chicken Breast**

Pee Wee Potato, Broccolini, Sweet Onion Chips, Natural Jus  
52 **per Person**

### **Chicken Breast**

Sweet Yam, Corn Relish, Plantain, Mole Verde Demi  
52 **per Person**

### **Angus Flat Iron Steak**

Heirloom Carrot, Brussels Sprout, Cumin Jus  
58 **per Person**

### **“Sous Vide” Wagyu Short Rib**

Truffle Celeriac Puree, Green Asparagus, Portobello Mushroom  
54 **per Person**

### **Artichoke Ravioli**

Sweet Yam, Corn Relish, Plantain, Mole Verde Demi  
50 **per Person**

### **Thai Curried Vegetables**

Jasmine Rice, Baby Bok Choy, Sweet Potato, Sugar Snap Peas, Coconut Milk  
48 **per Person**

### **Vegan Mushroom & Spinach Ravioli**

Spicy Tomato Sauce, Sun Dried Tomato, Pine Nuts  
52 **per Person**

# 🌀 PLATED LUNCHEON 🌀

## DESSERTS

*(Choice of One)*

### **Milk Chocolate Mousse**

Vanilla Curd, Cacao Feuilletine Crunch

### **Mango Passion Fruit Panna Cotta**

Pineapple Compote

### **Crème Fraîche Cheesecake**

Graham Cracker Crust, Blueberry Marmalade

### **Dulce de Leche**

Walnut Brownie Cake, Chocolate Mouse, Salted Caramel

### **Chocolate Duo**

“Republica Del Cacao” White and Dark Chocolate Mousse

### **Carrot Cake**

Vanilla Cream Cheese Mousse, White Chocolate

### **Raspberry Mascarpone Mousse Cake**

Berry Macaroon & Coulis

### **Lemon Soufflé Tart**

Lemon Curd, Shortbread Cookie Dough, Italian Meringue

### **Chocolate Dome**

Praline Crunch, Chocolate Mousse, Brandied Cherries

### **Vegan Coconut Chocolate Mousse**

Almond Cocoa Cookie

### **Crème Brûlée Tart**

Vanilla Brûlée Custard, Almond Cookie Crust

## ☺️AFTERNOON TEA☺️

**15 Person Minimum**

**55 per Person**

**59 per Person with House Champagne**

**27.50 per child (Ages 3-12)**

**Complimentary ages 2 & under**

### First Course

#### **Baja Prawn**

English Cucumber, Boursin Cheese

#### **Smoked Salmon**

Watercress, Caviar, Crème Fraiche

#### **Brie Cheese**

Fig & Aged Balsamic Jam

#### **Curry Chicken Salad**

Mango Chutney

**Aged White Cheddar and Chive Muffin**

### Second Course

#### **Buttermilk Scone**

Seasonal Preserves

#### **Devonshire Cream**

Local Berries

### Third Course

**Selection of Seasonal Mini Pastries**

### Tea

**White Lion Loose Tea Selection**



## 🌀 SPECIALTY BREAKS 🌀

**30 Person Minimum**

**Prices listed are based upon 30 minutes of service**

**Specialty break prices increase by \$10 per person for less than 30 guests**

### Chocolate

Artisan Chocolate Truffles  
Fudge & Salted Caramel Brownies  
Dark Chocolate & Hazelnut Gelato  
Starbucks Vanilla and Mocha Frappuccino

**24 per Person**

### Coffee

Mini Tiramisu, Biscotti  
Chocolate Espresso Mousse Cake  
Verve Nitro Flash Brew Coffee

**22 per Person**

### Julian Apple Break

Apple and Caramel Bread  
Pudding Apple Tea Cake  
Cranberry Apple Crumble

Sunraysia Apple Juice

**22 per Person**

### Strawberry Field

Mixed Berry Cobbler  
Strawberry Panna Cotta  
Blueberry Tea Cake  
Berry Fruit Punch

**24 per Person**

### Citrus

Limoncello Curd and Coconut Shooter  
Key Lime Soufflé Cake  
Lemon Bars

San Pellegrino Limonata & Aranciata

**24 per Person**

## ☯ SPECIALTY BREAKS ☯

**30 Person Minimum**

**Prices listed are based upon 30 minutes of service**

**Specialty break prices increase by \$10 per person for less than 30 guests**

### Cookies & Shakes

Peanut Butter, Chocolate Chip, Oatmeal Walnut, White Chocolate & Macadamia Nut Cookies  
Chocolate, Vanilla, Strawberry Shakes

**26 per Person**

### At the Ball Park

Warm Pretzel, Aged Cheddar Cheese Sauce  
Corn Dog Gourmet Mustards, Mini Franks in a Blanket  
Flavored Popcorn, Kettle Potato Chips  
Root Beer Float

**24 per Person**

### Well Being

Local Tiny Vegetables Terrarium, Ranch Dip  
Terra Root Chip, Tomatillo Avocado Dip  
Hummus, Crispy Pita Chip  
Carrot Ginger, Green Apple and Kale Juice

**24 per Person**

### Baja

Guacamole, Corn Tortilla Chips  
Fire Roasted Heirloom Tomato Salsa  
Cinnamon Churros, Spicy Mexican Chocolate  
Sauce Prickly Pear Lemonata

**22 per Person**



---

# RECEPTION & DINNER

selections

---

## RECEPTION SPECIALTY DISPLAYS

30 Person Minimum

*Prices listed are based upon 90 minutes of service  
Prices increase by \$10 per person for less than 30 guests*

### Olli Salumeria

Serrano Ham, Coppa, Olli Norcino & Calabrese Salami,  
Provençale Marinated Grilled Asparagus, Artichoke, Zucchini, Mushroom,  
Heirloom Tomato, Manchego Cheese, Mozzarella & Aceto Balsamico,  
Niçoise Olives, Focaccia, Lavash Crackers

22 **per Person**

### California Cheese Display

Fig Jam, Quince Spread, Dried Fruits, Grapes, Marshall's  
Honey, Artisan Bread, Crackers

22 **per Person**

### Artisan Vegetable Crudités and Dip

Local Tiny Vegetables Terrarium, Ranch Dip, French Radish, Turnip,  
Heirloom Cherry Tomato, Asparagus, Jicama, Baby Zucchini, Cucumber

24 **per Person**

### Baja Station

Guacamole, Pico de Gallo, Corn Tortilla Chips,  
Queso Fundido, Chorizo, Guajillo Chile, Flour Tortilla

18 **per Person**

### Mediterranean

Roasted Garlic Hummus, Babaganoush, Feta Cheese, Kalamata Olive,  
Piquillo Peppers, Warm Pita, Pita Chips, Quinoa Tabbouleh, Pine Nuts,  
Mint, Cilantro, Lemon Vinaigrette

20 **per Person**

### Raw Bar

**Minimum 25 pieces per selection**

Baja Prawn	8 <b>per Piece</b>
Gulf Oyster on Half Shell	8 <b>per Piece</b>
Alaskan King Crab Leg Snow	<b>Market Price</b>
Crab Claws	9 <b>per Piece</b>
TuaTua Clams on Half Shell	8 <b>per Piece</b>

**Accompanied with Cocktail Sauce, Mignonette, Saffron Aioli**

## RECEPTION SPECIALTY DISPLAYS

### Sushi

Sashimi, Maki, Nigiri Sushi Rolls,  
Eel, Salmon, Shrimp, Spicy Tuna, Tuna, Yellowtail

#### *Traditional Condiments*

Pickled Ginger, Wasabi, Soy Sauce, Wakame Seaweed Salad

*6 per Piece*

*Minimum 100 Pieces*

**Sushi Chef Option \$300 per hour**

### Salad Selection

*Includes Dinner Rolls and Butter*

#### **Caprese Salad**

Heirloom Tomatoes, Mozzarella, Aged Balsamic Vinaigrette, Pesto

#### **Watercress**

Frisée, Watermelon Compress, Cotija Cheese, Pepitas, Agave Vinaigrette

#### **Artisan Romaine**

Feta Cheese, Garbanzo Bean, Cucumber, Tomato, Rosemary Vinaigrette

#### **Baby Spinach**

Gorgonzola, Pancetta, Poached Pear, Walnut, Balsamic Vinaigrette

#### **Caesar Salad**

Shaved Parmesan Reggiano, Herb Crostini

#### **Cobb Salad**

Avocado, Tomato, Jicama, Roasted Corn, Smoked Tomato Vinaigrette

**Choice of Two 18 per Person**

**Choice of Three 22 per Person**

## RECEPTION SPECIALTY DISPLAYS

30 Person Minimum

*Prices listed are based upon 90 minutes of service  
Prices increase by \$10 per person for less than 30 guests*

**\*\$150 Specialty Chef fee**

### \*Cevicheria

Baja Prawn, Sea Scallop, Pacific Sea Bass, Jalapeño,  
Cilantro, Pickled Red Onion, Lime Juice, Aji Amarillo

#### **Accompaniments**

Tostadas, Guacamole, Pico de Gallo, Cancha, Plantain Chips  
**26 per Person**

### \*Poke Bowl

Ahi Tuna, Baja Prawn, Atlantic Salmon, Tofu, Calrose Rice or Brown Rice,  
Edamame, Mango, Seaweed, Avocado, Cucumber, Watermelon Radish, Jicama

**28 per Person**

### \*Sliders Station

Angus Burger, Pancetta, Aged Cheddar  
Sous Vide BBQ Brisket, Caramelized Onions Arugula  
Crab Cake, Yuzu Aioli, Cilantro  
Vegan Beef, Pepper Jack Cheese, Chipotle Mayonnaise,  
Ancho Chile Marinated Chicken, Avocado, Oaxaca Cheese

#### **Accompaniments**

Onion Rings, Ketchup, Mustard, Mayonnaise, Ranch Dressing

**Choice of Three 32 per Person**

**Choice of Four 35 per Person**

### \*Taqueria

Shrimp Salsa Verde  
Grilled Striped Bass  
Chicken Adobo  
Pork Belly Carnitas  
Ancho Chile Marinated Skirt Steak  
Fired Roasted Vegetables

#### **Accompaniments**

Corn and Flour Tortilla, Tostada, Radish, Artisan Romaine, Cotija Cheese,  
Guacamole, Sour Cream, Pico de Gallo, Ranchero Sauce

**Choice of Three 32 per Person**

**Choice of Four 35 per Person**

## RECEPTION SPECIALTY DISPLAYS

30 Person Minimum

*Prices listed are based upon 90 minutes of service  
Prices increase by \$10 per person for less than 30 guests*

**\*\$150 Specialty Chef fee**

### Asian Station

#### Assorted Dim Sum

Cha Siu Bao, Pork Shumai, Vegetable Potsticker  
Ponzu & Oyster Sauce

#### Chicken Curry

Sweet Yam, Bell Pepper, Bamboo Shoot, Jasmine Rice

#### Pho Noodles Station

Snow Peas, Bean Sprouts, Bell Pepper, Red Onion,  
Broccoli, Shiitake Mushrooms, Napa Cabbage, Shrimp, Green Onions,  
Green Tea Soba Noodles, Coconut Lemon Grass Broth, Soy Ginger Sauce

**38 per Person**

### \*Pasta

#### Orecchiette

Shrimp, Sun Dried Tomato, Pesto Sauce

#### Gluten Free Penne

Baja Prawn, Roasted Bell Pepper, Tomato, Basil

#### Mushroom Ravioli

Braised Short Ribs, King Oyster Mushrooms

#### Cheese Tortellini Pomodoro

Parmesan Reggiano

#### Gnocchi

Pancetta, Arrowhead Spinach, Truffle Oil

Sourdough Garlic Bread

**Choice of Two 18 per Person**

**Choice of Three 22 per Person**

### Gourmet Flat Breads

Prosciutto, Artichoke, Arugula, Truffle

Margherita, Tomato Sauce, Mozzarella

Basil Olli Pepperoni, Kalamata Olive, Pancetta

Chipotle BBQ Chicken, Caramelized Onion

Brussels Sprout, Leaf Heirloom Tomato, Asparagus, Goat Cheese, Pesto

**Choice of Two 30 per Person**

**Choice of Three 34 per Person**

## © CARVING STATIONS ©

All Carving Stations require a Specialty Chef  
fee \*\$150 Specialty Chef fee

### Wellington Fillet of Icelandic Salmon

Saffron Aioli  
**Serves 20 Guests**  
300

### Angus Beef Tenderloin

Port Wine Reduction, Horseradish Cream, Gourmet Mustards, Dinner Rolls  
**Serves 15 Guests**  
500

### Provençale Herb Crusted New York Strip Loin

Béarnaise Sauce, Horseradish Cream, Gourmet Mustards, Dinner Rolls  
**Serves 25 Guests**  
500

### Roasted Prime Rib

Rosemary Jus, Horseradish Cream, Gourmet Mustards, Dinner Rolls  
**Serves 40 Guests**  
500

### Roasted Turkey

Sage Gravy, Ginger Cranberry Chutney, Buttermilk Biscuit  
**Serves 20 Guests**  
400

### Suckling Pig

Mango Chutney, Gourmet Mustards, Hawaiian Roll  
**Serves 40 Guests**  
600



## RECEPTION DESSERTS

Minimum of 25 Guests  
\*150 Specialty Chef fee

### Parisian Macarons

Chef's Assortment

45 *per Dozen*  
(min. 5 dozen)

### Mini Cupcakes

Vanilla, Chocolate, Red Velvet

45 *per Dozen*

### Verrines

Chocolate Duo, Limoncello, Berry Panna Cotta, Tiramisu

65 *per Dozen*  
(min. 5 dozen)

### Mini Pastries Assortment

Praline Cream Puff, Chocolate Moelleu, Pistachio Lemon, Tiramisu  
Red Berry, Mango Mousse, Opera, Coco Dulce de Leche

50 *per Dozen*  
(min. 5 dozen)

### Chocolate Fountain

Marshmallows, Biscotti, Macarons, Strawberries, Bananas, Pineapples

22 *per Person*  
(min. 50 guests)

**Prices listed are based upon 90 minutes of service**

### \*Crepes

Summer Berries, Caramelized Banana, Macadamia Nuts,  
Chocolate Sauce, Grand Marnier, Vanilla Whipped Cream

20 *per Person*

**Prices listed are based upon 90 minutes of service**

### \*Cherries Jubilee

Morello Cherries, Cherry Coulis, Grand Marnier, Vanilla Ice Cream

20 *per Person*

**Prices listed are based upon 90 minutes of service**

### \*Bananas Foster

Caramelized Bananas, Dark Rum, Vanilla Ice Cream

20 *per Person*

**Prices listed are based upon 90 minutes of service**

## 🌀 COLD HORS D'OEUVRES 🌀

**Minimum 25 pieces per selection**

### **Baja Prawn**

Chipotle Cocktail Sauce, Watermelon Radish

### **Ahi Tuna Poke**

Curried Avocado, Soy Bean, Mizuna

### **Togarashi Tuna Tataki**

Mango, Ponzu, Shiso

### **Wagyu Beef Tartar**

Quail Egg, Arugula, Truffle

### **Langoustines**

Yuzu Aioli, Cilantro, Piquillo Peppers

### **Lobster Medallion**

Cream of Avocado, Papaya Relish

### **Dungeness Crab Salad**

Cucumber Gazpacho

### **Smoked Salmon Tartar**

Caviar, Dill Crème Fraîche, Lime Zest

### **Hamachi**

Green Papaya, Sweet Soy Sauce

### **Ceviche**

Diver Scallop, Key Lime, Avocado, Cilantro

### **Duck Prosciutto**

Mission Fig, Humboldt Fog Goat Cheese

### **Harissa Crusted Lamb Medallion**

Cucumber, Mint Yogurt Dip

### **Tomato Bruschetta**

Heirloom Tomato, Parmesan Reggiano, Arugula

### **Watermelon Compress**

Feta Cheese, Aged Balsamic, EVOO

### **Domestic Caviar**

Blinis, Creme Fraîche, Chive

### **Prosciutto Wrap Asparagus**

Sun Dried Tomato Aioli

**8 per Piece**

## 🌀 HOT HORS D'OEUVRES 🌀

**Minimum 25 pieces per selection**

**Grilled Day Boat Scallop**

Wrapped in Honey Cured Bacon

**Baked Artichoke Heart**

Cream Cheese and Parmesan Reggiano

**Dungeness Mini Crab Cake**

Mexican Papaya Chutney

**Mini Beef Wellington**

Wild Mushroom

**Artichoke Beignet**

Boursin Cheese

**Vegetable Pot Stickers**

Ponzu Sauce

**Beef Satay**

Sriracha Ginger Peanut Sauce

**Lamb Lollipop**

Mint and Balsamic Vinegar Reduction

**Vegetable Spring Roll**

Sweet and Sour Sauce

**Baked Brie Cheese**

Cranberry, Walnut

**Dungeness Crab Wonton**

Cream Cheese, Green and Red Onion

**Coconut Shrimp**

Sweet Chile Orange Sauce

**Huitlacoche Tamales**

Tomatillo Salsa, Crema Mexicana

**Humboldt Fog Goat Cheese Fondue**

Truffle Honey, Brioche

**Lobster Empanada**

Chimichurri Salsa

**8 per Piece**

## 🌀 DINNER BUFFETS 🌀

30 Person Minimum

Prices listed are based upon 90 minutes of service  
Prices increase by \$10 per person for less than 30 guests  
\*\$150 Specialty Chef fee. One chef for maximum 50 guests

Westgate Blend Regular and Decaffeinated Coffee  
Tazo Teas and Herbal Infusion

### American Bounty

#### Soup

Shrimp, Bacon & Corn Chowder

#### Salads

##### Iceberg Wedge

Point Reyes Blue Cheese, Chive, Buttermilk Dressing

##### Baby Kale Salad

Pine Nut, Apricot, Parmesan Reggiano, Lemon Vinaigrette

##### Dungeness Crab Cake

Citrus Aioli

#### Entrées

##### Mesquite Smoked Baby Back

##### Ribs Guinness Marinated Brisket

BBQ Sauce

##### Cedar Plank Atlantic Salmon

Charred Lemon

#### \*Sliders Station (Select Three)

**Wagyu Beef** Blue Cheese, Caramelized Onions

**Chicken** Mozzarella, Pesto

**Turkey** Gruyere, Cranberry Marmalade

**Salmon** Cucumber Dill Yogurt

**Vegan Burger** Cilantro Aioli

#### Condiments

Lettuce, Tomatoes, Red Onions, Dijon Mustard, Mayonnaise, Ketchup, Pickles, BBQ Sauce

#### Mash Potato Bar & Onion Rings

#### Accompaniments

Bacon, Swiss Cheese, Sour Cream, Chive, Ranch Dressing

#### Desserts

**Crème Fraîche Cheesecake**  
**Carrot Cake with Cream Cheese Mousse**

#### S'mores

Chocolate Cream, Toasted Marshmallow

92 *per Person*

# 🌀 DINNER BUFFETS 🌀

30 Person Minimum

*Prices listed are based upon 90 minutes of service  
Prices increase by \$10 per person for less than 30 guests  
\*\$150 Specialty Chef fee. One chef for maximum 50 guests*

**Westgate Blend Regular and Decaffeinated Coffee**

**Tazo Teas and Herbal Infusion**

**Baja**

**Soup**

**Roasted Poblano Pepper Soup**

**Salads**

**Caesar Salad**

Artisan Romaine Hearts, Sourdough Crostini, Caesar Dressing

**Arugula Salad**

Grilled Pineapple, Jicama, Almonds, Feta Cheese, Agave Nectar Dressing

**Shrimp & Bay Scallop Ceviche**

Pickled Red Onion, Lime Juice, Aji Amarillo

**Lobster Empanadas**

Chimichurri Salsa

**\*Taco Station**

**(Select Three)**

Shrimp Salsa Verde

Chicken Adobo

Pork Carnitas

Ancho Chile Marinated Skirt Steak

Fired Roasted Vegetables

**Accompaniments**

Pinto Beans, Cilantro Lime Rice, Corn and Flour Tortillas, Tortilla Chips,  
Guacamole, Pico de Gallo, Radish, Cotija Cheese, Crema, Lettuce, Pickled Onions

**Pork Belly Sopes**

Cotija Cheese, Fire Roasted Heirloom Tomatoes Salsa

**Baja Prawn Al Mojo De Ajo**

Garlic Confit, Red Onion, Cilantro

**Desserts**

**Caramel Pot de Crème**

Dulce de Leche

**Ibarra Chocolate Mousse**

Guava Coulis

92 *per Person*

## 🌀 DINNER BUFFETS 🌀

30 Person Minimum

*Prices listed are based upon 90 minutes of service  
Prices increase by \$10 per person for less than 30 guests*

**Westgate Blend Regular and Decaffeinated Coffee**

**Tazo Teas and Herbal Infusion**

### Mediterranean

#### **Soup**

Cioppino Soup

#### **Salads**

##### **Artisan Salad**

Valbresso Feta Cheese, Grapes, Banyul Dressing

##### **Caprese Salad**

Mozzarella, Heirloom Tomato, Aged Balsamic Vinegar

##### **Quinoa Tabbouleh Salad**

Raisins, Dates, Mint, Lemon Vinaigrette

#### **Olli Salumeria**

Coppa, Norcino & Calabrese Salami, Serrano Ham,  
Niçoise Olives, Grilled Artichoke, Asparagus,  
Hummus with Pita Chips, Lavash Crackers

#### **Entrées**

##### **Angus Bistro Tenderloin**

Chorizo Calabrese, Almonds, Olives, Paprika

##### **Grilled Swordfish**

Crispy Polenta, Lemon Butter Sauce, Pesto

##### **Branzino Bouillabaisse**

Shaved Fennel, Fava Beans, Tomato Saffron Broth

##### **Provençale Vegetable Tian**

Roma Tomato, Zucchini, Eggplant

##### **Ricotta Cheese Gnocchi**

Lemon Zest, Basil, Fiscalini

#### **Desserts**

##### **Limoncello & Raspberry Panna**

##### **Cotta Tiramisu Verrine**

Mascarpone Cream, Coffee Chocolate Sauce

##### **Baked Mission Fig**

Pistachio Crèmeux, Port Wine Reduction

##### **Chocolate & Almond Biscotti**

Amaretti Cookies

96 per Person

## 🌀 DINNER BUFFETS 🌀

**30 Person Minimum**

*Prices listed are based upon 90 minutes of service*

*Prices increase by \$10 per person for less than 30 guests*

**Westgate Blend Regular and Decaffeinated Coffee**

**Tazo Teas and Herbal Infusion**

**Pacific Rim**

***Soup***

**Crab and Miso Soup**

***Salads***

**Artisan Romaine Jicama**

Cilantro, Bean Sprout, Mango

***Appetizers***

**Ahi Tuna Poke**

Maui Onion, Cucumber, Pickled Peppers

**Chicken Satay**

Sriracha Peanut Sauce

**Assorted Dim Sum**

Pork Shumai, Vegetable Pot Stickers, Cha Siu Bao, Spring Roll

***Entrées***

**BBQ Korean Ribs**

Shiitake Mushrooms, Scallions

**Miso Marinated Cod**

Bok Choy, Miso Beurre Blanc

**Grilled Lemongrass Chicken**

Soba Noodles, Kimchi

**General Tso's Tofu Stir Fry**

Broccoli, Green Onion, Thai Chile

***Desserts***

**Lemongrass & Coconut Jasmine Rice**

Sweet Coconut Sticky Rice, Mango Chutney, Sesame Seed

**Vanilla Mouseline**

Mango Compote

**Passion Fruit Cake Mousse**

**92 per Person**

🍷 **PLATED DINNER** 🍷  
**APPETIZERS & INTERMEZZO**

**Appetizer Selection**  
*(Choice of One)*

**Big Eye Ahi Tuna Tataki**

Aji Tiradito, Pineapple, Cucumber, Siso

**Baja Prawn**

Chipotle Cocktail Sauce, Avocado, Lemon Marmalade

**Prosciutto Di Parma**

Cantaloupe Compress, Black Mission Fig, Port Wine Reduction

**Baja Prawn Risotto**

Heirloom Tomato, Caramelized Fennel, Pesto

**Dungeness Crab Cake**

Leek Fondue, Yuzu Butter Sauce

**Kurobutta Pork Belly**

Butternut Squash Mousseline, Sweet Onion

**Lobster Ravioli**

Lobster Coulis, Aged Fiscalini, Pepperpress

**Day Boat Sea Scallop**

Sweet Yellow Corn, Ricotta Gnocchi, Summer Truffle

**Wild Mushroom Ravioli**

Chestnuts, Porcini Foam, Parmesan Reggiano

18 *per Person*

**Intermezzo Selection**  
*(Choice of One)*

**Green Apple Sorbet**

Calvados

**Blood Orange**

Champagne, Saint Germain

**Raspberry Sorbet**

**Lemon Sorbet**

Don Julio Blanco

7 *per Person*



🍷 **PLATED DINNER** 🍷  
**SOUPS & SALADS**

**Soups**

*(Choice of One)*

**Creamy Wild Mushroom**

Garlic Brioche Croutons

**Butternut Squash**

Celery Apple Slaw, Mustard Seed Oil

**Sweet Corn**

Dungeness Crab, Guajillo Chile, Cilantro

**Seafood Chowder**

Day Boat Scallop, Baja Prawn, Burgundy Black Truffle

**Lobster Bisque**

Crème Fraîche, Chive

13 *per Person*

**Salads**

*(Choice of One)*

**Roasted Beets**

Boursin Cheese, Watercress, Raspberry Gastrique Dressing

**Burrata**

Heirloom Tomatoes, Arugula, Aged Balsamic Vinegar, Basil Oil

**Spinach & Frisée**

Poached Pears, Point Reyes Blue Cheese, Candied Walnut, Balsamic Dressing

**Caesar Salad**

Artisan Romaine Hearts, Sourdough Crostini, Caesar Dressing

**Baby Iceberg**

Applewood Smoked Bacon, Blue Cheese Dressing

**Artisan Lettuce**

Warm Goat Cheese, Black Mission Figs, Grapes, Banyul Vinaigrette

13 *per Person*

# PLATED DINNER

## MAIN ENTRÉES

*Westgate Blend Regular and Decaffeinated Coffee, and Water  
Choice of two proteins plus a vegan or vegetarian option  
All items based upon highest priced item*

### Entrée Selection

<b>Icelandic Salmon</b> Arroz Bomba, Fava Bean, Saffron Vermouth Sauce	55 <i>per Person</i>
<b>Miso Marinated Black Cod</b> Nori Rice Cake, Edamame Purée, Miso Butter Sauce	54 <i>per Person</i>
<b>Chilean Sea Bass</b> Red Rice, Baby Bok Choy, Green Onion, Coconut Curry Sauce	65 <i>per Person</i>
<b>Jidori Chicken Breast</b> Chorizo Pamplona, Pee Wee Potatoes, Asparagus, Thyme Jus	54 <i>per Person</i>
<b>Beef Tenderloin</b> Yukon Potato Gratin, Brussels Sprouts, Port Wine Reduction	64 <i>per Person</i>
<b>Angus New York Steak</b> Fondant Potato, Parisian Carrots, Green Peppercorn Sauce	60 <i>per Person</i>
<b>Vegetarian Provençale Vegetable Wellington</b> Tomato Vinaigrette	54 <i>per Person</i>
<b>Vegetarian Ricotta Cheese Ravioli</b> Pine Nuts, Apricot, Sage Butter Sauce	48 <i>per Person</i>
<b>Vegan Mushroom and Spinach Ravioli</b> Spicy Tomato Sauce	52 <i>per Person</i>

### Duet Entrée Selection

<b>Beef Tenderloin &amp; Baja Prawns</b> Sweet Onions, Chanterelle, Truffle Potato Purée	72 <i>per Person</i>
<b>New York Steak &amp; Sea Scallop</b> Plantain Mousseline, Creamy Polenta, Chimichuri	70 <i>per Person</i>
<b>Jidori Chicken Breast &amp; Sea Bass</b> Parmesan Farrotto, Broccolini, Lemon Caper Sauce	68 <i>per Person</i>
<b>Wagyu Short Ribs &amp; Lobster Tail</b> Celeriac Mousseline, Oyster Mushroom, Barolo Sauce	74 <i>per Person</i>

# PLATED DINNER

## DESSERTS

(Choice of One)

### **Chocolate Espresso Tart**

Shortbread Cookie, Espresso Cream, Chocolate Ganache

### **Berry Panna Cotta**

Strawberry Compote, Aged Balsamic Raspberry Sauce

### **Chocolate Marquise**

Almond Cocoa Cake, Bittersweet Chocolate Mousse

### **Caramelized Pecan Caramel Tart**

Salted Caramel, Hazelnut Mousse

### **Red Velvet**

Cheesecake Mousse, Cabernet Blackberry Sorbet

### **Tiramisu**

Mascarpone Mousse, Cocoa Crumbs, Coffee Chocolate Sauce

### **Crème Fraîche Cheesecake**

Maraschino Cherries

### **Banana Butterscotch**

Butterscotch Mousse, Banana Compote, Caramel

### **Warm Chocolate Molten Cake**

Pistachio Ice Cream

### **Vegan Coconut Chocolate Mousse**

Almond Cocoa Cookie

### **Cara Cara Orange Crème Brûlée**

Tahitian Vanilla, Grand Marnier

15 *per Person*



# BAR & SPIRITS

selections

## BEVERAGE SELECTIONS

**The Westgate Hotel Offers a Range of Popular Spirits and Mixers for Your Event**

**Bars are Charged Either Upon Consumption or By The Hour**

**If You Prefer To Bring In a Specialty Wine or Champagne, We Are Happy To Accommodate and Serve, With a Corkage Fee of \$30 Per Bottle**

### HOSTED BAR, PRICE PER PERSON

#### Signature Brands

**30 First Hour**

**16 Each Additional Hour**

Ketel One Vodka  
Captain Morgan Spiced Rum  
Volcan Tequila  
Dickel Tennessee Whisky  
Dewar's White Label Scotch Whisky

Tanqueray Gin  
Backhouse Cabernet Sauvignon, California  
Backhouse Chardonnay, California  
Domestic & Imported Beers

#### Premium Brands

**34 First Hour**

**18 Each Additional Hour**

Belvedere Vodka  
Ron Zacapa Rum 23yr  
Don Julio Tequila Blanco  
Maker's Mark Whisky  
Johnnie Walker Black 12yr Scotch Whisky

Tanqueray Gin No. 10  
Skyside Chardonnay, California, North Coast  
Josh Cellars Pinot Noir, California  
Domestic & Imported Beers  
California Craft Beers

### CASH BAR, PRICE PER DRINK

**Charged Upon Consumption**

#### Signature Brands

**15 Each**

Ketel One Vodka  
Captain Morgan Spiced Rum  
Volcan Tequila  
Dickel Tennessee Whisky

Dewar's White Label Scotch Whisky  
Tanqueray Gin  
Backhouse Cabernet Sauvignon, California  
Backhouse Chardonnay, California

#### Premium Brands

**18 Each**

Belvedere Vodka  
Ron Zacapa Rum 23yr  
Don Julio Tequila Blanco  
Maker's Mark Whisky

Johnnie Walker Black 12yr Scotch Whisky  
Tanqueray Gin No. 10  
Skyside Chardonnay, California, North Coast  
Josh Cellars Pinot Noir, California

## BEVERAGE SELECTIONS

### Domestic & Imported Beers

**10 Each**

Budweiser  
Coors Light  
Modelo Especial  
Modelo Negra

Stella Artois  
Corona  
Blue Moon

### California Craft Beers

**11 Each**

Ballast Point  
Mike Hess Brewing Blood Orange  
Firestone Walker 805

Lagunitas IPA  
Sierra Nevada Torpedo

### Wines & Sparkling

**Price By Glass**

#### **Sparkling**

Chandon Brut, California	15
Backhouse Cabernet Sauvignon, California	15
Backhouse Chardonnay, California	15
Skyside Chardonnay, California, North Coast	18
Josh Cellars Pinot Noir, California	18

Bartender Fee, Per Attendant

**175 Based on Three Hours of Service , 50.00 Each Additional Hour  
One Bartender for every 75 Guests**

# BEVERAGE SELECTIONS

## Wine Selection

### Price per Bottle

#### Sparkling

Candoni Prosecco D.o.c., Italy	49
Chandon Brut, California	48
Chandon Rosé, California	48
Heidsieck Monopole Brut, Champagne France	120
Moët Imperial Brut Signature, Champagne France	150
Moët Imperial Rosé, Champagne France	160
Veuve Cliquot Brut, Champagne France	170
Veuve Cliquot Rosé, Champagne France	175
Perrier Jouet Brut, Champagne France	180

#### White

Napa Cellars, Napa Valley, California, Chardonnay	48
Cape Mentelle, Sauvignon Blanc, Australia Imagery,	49
Imagery, Sauvignon Blanc, California	52
Cavee Lugny Macon Village, Burgundy, France	54
Ruffino Lumina, Pinot Grigio, Friuli Venezia, Italy	48
Mouton Cadet, Blanc De Bordeaux, France	44
Backhouse, Chardonnay, California	42
Skyside, Chardonnay, California	52

#### Rosé

Vanderpump, Provence Rosé, California	49
Chateau L'Aumerade, Cote de Provence, France	47

#### Red

Josh Cellars, Pinot Noir, California	48
Lytic by Etude, Pinot Noir, Santa Barbara County, California	51
14 Hands, Merlot, Washington	53
Josh Cellars, Merlot, California	62
Backhouse, Carbernet Sauvignon, California	42
Skyside, Cabernet Sauvignon, California	59
Pessimist by Daou, Red Blend, Paso Robles, California	48
Henry Fessy Beaujolais Village, Burgundy, France	48
Chateau Mazetier Cotes, Bordeaux, France	52