



## PREMIUM FULL-SERVICE HOLIDAY BUFFET

### STARTERS

SHAVED BRUSSELS CAESAR - PARMESAN, GARLIC BUTTER CROUTONS, HOUSE CAESAR **V**

CITRUS SALAD - GRAPEFRUIT & BLOOD ORANGE WITH RED ONION, TARRAGON, SHERRY VINAIGRETTE **V, GF**

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### CARVED ENTREES

HERB CRUSTED SALMON- BLOOD ORANGE REDUCTION, MANGO CHUTNEY

SANTA MARIA TRI TIP - SMOKED CRANBERRY BBQ SAUCE, CREAMY HORSERADISH

CHEDDAR & CHIVE BISCUITS - SWEET CHILI BUTTER

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### SIDES

GARLIC ROASTED POTATOES - ROSEMARY, THYME **VG, V, GF**

RAINBOW CARROTS - SPICY HONEY GLAZE **V, GF**

GRILLED BROCCOLINI - CHARRED RED ONION, LEMON **VG, V, GF**

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### DESSERT

FESTIVE MINI DESSERTS - CAKE POPS, TARTS, HOLIDAY PECAN PIE BARS & BLONDIES PIE BARS & BLONDIES **V**

### \$53 PER PERSON

**\*ENHANCE YOUR PACKAGE WITH OUR SIGNATURE HORS' D'OEUVRES AND APPETIZER DISPLAYS**

**\*PRICING DOES NOT INCLUDE STAFF, DELIVERY, SERVICE CHARGE, & TAX**

**\*HOLIDAY MINIMUMS APPLY**

**V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE**



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## HOLIDAY BEVERAGE COLLECTIONS

PACKAGES INCLUDE A MINIMUM OF 2 HOURS OF SERVICE AND MAY BE EXTENDED UP TO 5 HOURS.

30 MINUTES OF EXTRA TIME IS INCLUDED TO ACCOMMODATE LAST CALL REQUESTS.

PRICES INCLUDE STANDARD BAR SET, MIXERS, JUICE, SODAS & GARNISHES. ICE, UTENSILS, COCKTAIL NAPKINS, CHILL TUBS & EQUIPMENT NEEDED FOR THE BAR (ICE/CUPS), BUS TUBS, DISPOSABLE GLASSES, & TRASH BINS ARE INCLUDED.

## TOP SHELF - PREMIUM BAR

### WINES - SELECT 3

SUBSTANCE ELEMENTAL CABERNET SAUVIGNON, PINOT GRIGIO, CHARDONNAY, AND SAUVIGNON BLANC, SEAGLASS ROSE

### CRAFT BEERS & INTERNATIONAL - SELECT 3

ALESMITH SDSU BLONDE ALE -CRISP AND REFRESHING LIGHT ALE

ALESMITH .394 - SAN DIEGO STYLE MALTY PALE ALE

SOUTHNORTE NO GUEY IPA - CLASSIC AMERICAN IPA WITH MANGO

ALESMITH NUT BROWN ALE - CLASSIC ENGLISH -STYLE, SMOOTH, DARK AND RICH

SOUTHNORTE SEA SENOR LAGER - MEXICAN STYLE LAGER

MODELO MEXICAN BEER

PACIFICO - MEXICAN PILSNER -STYLE BEER

CORONA AND CORONA LIGHT - IMPORTED MEXICAN BEER

BALLAST POINT SCULPIN IPA

BALLAST POINT HAZY SCULPIN IPA

PIZZA PORT

SEASONAL NA IPA

**DOMESTIC BEER - SELECT 1** - MILLER LITE AND MILLER GENUINE DRAFT, COORS AND COORS LIGHT

## PREMIUM SPIRITS

MAKERS MARK BOURBON, KETTLE ONE VODKA, 1800 TEQUILA, CUTWATER THREE SHEETS RUM - SAN DIEGO, TANQUERAY GIN, HIGHLAND PARK SCOTCH

## PRICING

FULL TOP SHELF - SPIRITS, WINE, CRAFT AND DOMESTIC BEERS, SODAS - 2 HOURS - \$31

+ EACH ADDITIONAL HOUR - \$9

TOP SHELF - WINE, CRAFT AND DOMESTIC BEERS, SODAS - 2 HOURS - \$27

+ EACH ADDITIONAL HOUR - \$7

TOP SHELF - WINE, CRAFT AND DOMESTIC BEERS - 2 HOURS - \$25

+ EACH ADDITIONAL HOUR - \$6



## HOLIDAY BAR COLLECTIONS

PACKAGES INCLUDE A MINIMUM OF 2 HOURS OF SERVICE AND MAY BE EXTENDED UP TO 5 HOURS.

30 MINUTES OF EXTRA TIME IS INCLUDED TO ACCOMMODATE LAST CALL REQUESTS.

PRICES INCLUDE STANDARD BAR SET, MIXERS, JUICE, SODAS & GARNISHES. ICE, UTENSILS, COCKTAIL NAPKINS, CHILL TUBS & EQUIPMENT NEEDED FOR THE BAR (ICE/CUPS), BUS TUBS, DISPOSABLE GLASSES, & TRASH BINS ARE INCLUDED.

### SELECT BAR

#### WINES

HAPPY CAMPER CABERNET SAUVIGNON, AND CHARDONNAY

#### CRAFT BEERS & INTERNATIONAL - SELECT 2

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SOUTHNORTE SEA SENOR LAGER - MEXICAN STYLE LAGER

MODELO MEXICAN BEER

PACIFICO - MEXICAN PILSNER -STYLE BEER

CORONA AND CORONA LIGHT - IMPORTED MEXICAN BEER

SAPPORO - REFRESHING JAPANESE LAGER

SEASONAL NA IPA

#### DOMESTIC BEER - SELECT 1

MILLER LITE AND MILLER GENUINE DRAFT, COORS AND COORS LIGHT

### SELECT SPIRITS

WILD TURKEY BOURBON, SMIRNOFF VODKA, 1800 ANOS TEQUILA,

MCCORMICK SILVER RUM & GIN, DEWARS SCOTCH

### PRICING

SELECT SPIRITS, WINE, CRAFT & DOMESTIC BEERS, SODAS - 2 HOURS - \$26  
+ EACH ADDITIONAL HOUR - \$8

SELECT WINE, CRAFT AND DOMESTIC BEERS, SODAS - 2 HOURS - \$24  
+ EACH ADDITIONAL HOUR - \$6

SELECT WINE, CRAFT AND DOMESTIC BEERS - 2 HOURS - \$22  
+ EACH ADDITIONAL HOUR - \$4





## HOLIDAY BEVERAGE COLLECTIONS

### SPECIALTY SEASONAL COCKTAILS

CRANBERRY MARGARITA - WITH CRANBERRY, LIME AND TEQUILA  
POMEGRANATE MOJITO - POMEGRANATE MOJITO  
AUTUMN WHISKEY SOUR - MAPLE & CINNAMON SPICED WHISKEY SOUR  
PROSECCO BRANDY FIZZ - PROSECCO LACED WITH BRANDY, CRANBERRY  
APPLE PIE VODKA FUSION - APPLE CIDER, CINNAMON INFUSED VODKA & APPLES

### BUBBLES

VODKA BERRY BUZZ - FRESH FRUIT JUICES, BERRIES, VODKA, AND PROSECCO  
CRANBERRY SPARKLER - SPARKLING CRANBERRY PUNCH & PROSECCO  
PEACH PASSION MIMOSA - PASSION FRUIT & PEACH PUREES WITH CHAMPAGNE  
PERFECT BLEND - CRANBERRY AND PEAR NECTAR, PROSECCO

### SPIKED LEMONADES

BLUEBERRY LEMONADE TWISTED MARGARITA WITH BLUEBERRIES, TEQUILA  
BOURBON & MINT - MINT-INFUSED BOURBON & GINGER ALE & LEMONADE  
VODKA BERRY SPARKLER - STRAWBERRY LEMONADE, PROSECCO, AND VODKA  
BELMONT JEWEL - BOURBON & POMEGRANATE LEMONADE, ORANGES  
BERRY BERRY MOJITO - RUM, LEMONADE, FRESH BLUEBERRIES & ORANGE BITTERS  
OCEAN BREEZE - RUM, LEMONADE INFUSED WITH BLUE CURACAO

### HOLIDAY COCKTAILS

POMTINI - POMEGRANATE MARTINI  
WINTER COSMO SPARKLE - WHITE CRANBERRY JUICE, VODKA, LIME, QUANTRO, & GINGER GLITTER  
POMO MOJO - CLASSIC MOJITO WITH A SPLASH OF POMEGRANATE  
PEPPERMINT WHITE RUSSIAN - VODKA, CREAM, COFFEE LIQUOR & CRUSHED PEPPERMINT  
HOT BUTTERED RUM TODDY - BROWN SUGAR, SPICED RUM, CINNAMON & HONEY