
PARK HYATT AVIARA®

RESORT, GOLF CLUB & SPA

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted
Please see our Executive menus for Additional Options Under 30 Guests

2018 BANQUET MENUS *Spring & Summer* *March through August*

The Park Hyatt Aviara's culinary philosophy originates from the bounty of California's food products that local farmers have to offer.

Fresh, local and healthy ingredients inspire us to create flavorful dishes and it's the core of everything we produce, as it is important for us to know that our customers are eating unadulterated food and we are supporting farmers and growers around us who are directly connected with the land and sea.

Our focus is on preserving the integrity of the fresh ingredients each season has to offer and harmoniously pairing them to enhance their natural taste.

Sustainable, low carbon foot print and human raised products are our primary choice as they are reflecting our common values of respect for our environment and a guaranty of reliable origin of the food we are serving to our guests.

Pierre Albaladejo, Executive Chef

The Aviara's Culinary Banquet Team

Kurtis Habecker, Executive Sous Chef

Thomas Tuggle, Banquet Chef

Fabrice Tissier, Garde Manger Chef

Christophe Rull, Executive Pastry Chef

** Attendant Fee(s) of \$250 / One Chef / 100 Guests / 2-hour period*

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General Banquet Information

Guarantee

A final confirmation or 'guarantee' of your anticipated number of guests is required by 12:00 Noon three (3) working days prior to your banquet function and this guarantee may not be reduced. We will make an allowance to set 5% above your guarantee for events under 500, and 3% for events that are over 500 guests.

Service Charge and Administrative Fee

All Food and Beverage prices are subject to a 24% service charge which includes a 9.5% administrative fee. Please keep in mind all charges are taxable by California state law. Current tax is 7.75%. Applicable Service Fees and Tax are subject to change ~ prevailing rates at time of event will be applicable.

Labor Fees

A labor charge of \$75.00 is applicable for any meals at 25 guests or under. Please see our Executive Menus for additional options for events under 30 guests.

There will be a bartender fee of \$250.00 per bartender, one bar and bartender for each 100 guests is required.

For special events requiring a cashier, there will be a cashier fee of \$35.00 per hour with a three-hour minimum per cashier.

There will be a chef attendant fee of \$250.00 per chef for applicable action stations. Chef attendant fees are also noted within the menu

The hotel reserves the right to charge a service fee for set-up of rooms with extraordinary requirements.

Parking

Valet parking is available for your guests at \$15.00 per car for day or evening events, and \$38.00 per car for overnight guests. You may host the parking for your guests and have these charges applied to your account if you wish.

Special Services

Your Event Manager can help you in designing your event and will be more than happy to assist you in securing special services such as event coordinators, entertainment, theme décor, and floral centerpieces.

Green Inspired Menus & Meeting Sets

Park Hyatt Aviara is continuing our part to be an environmentally friendly Resort. In 2009, Chef Albaladejo introduced customized menus focusing on using local and/or organic products when available. These menu additions are located within each meal period, and designated by a green leaf icon. Please also inquire with your Event Manager as to options available to all guests to customize your meeting set to be environmentally friendly.

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∞ **Aviara Continental Breakfast Selection \$42**

Presented with a Beverage station of Freshly Brewed Regular & Decaffeinated Coffee, Assorted Tea and Herbal Infusions and Juices, Water Available upon Request

Freshly Squeezed Orange Juice, Grapefruit Juice, Chef's Juice of the Day
Selection of Seasonal Fruit
Special K, Cheerios and Shredded Wheat Cereals: Regular, Low-Fat, and Non-Fat Milk
Sliced Cinnamon Bananas, Sliced Strawberries, Blueberries
Aviara's Bakery Selection of Danishes, Croissant, Brioche and Muffins
Assorted sliced Breads, Sweet Butter, Honey and Fruit Preserves
Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions Station

Aviara's Culinary Specialty to Enhance Your Continental

The following selections have been created to be paired with the basic Continental breakfast above.

Pricing is based on an enhancement; a la carte pricing is available upon request.

Enhancements must be added for the full guarantee. Quantities below the full Guarantee – add \$4.00 per person

Enhancements – each enhancement below is priced as an addition to the Aviara Continental Breakfast

Breakfast Sandwich

Choice of One **\$12**

Choice of Two **\$15**

- Shaved Black Forest Ham, Scrambled Eggs, Whole Grain Mustard, Freshly Baked Biscuit
- Canadian Bacon, Scrambled Eggs, California White Cheddar, Toasted English Muffin
- Scrambled Eggs, Mushrooms, Spinach, Cheddar Cheese, Croissant
- Breakfast Burrito – Scrambled Eggs, Bell Peppers, Chorizo with Roasted Salsa
- Vegan Tofu Chorizo, Baby Spinach, Tomatoes

Bagel Shop \$6

Fresh Bagels and Cream Cheese

Flavored Cream Cheese: Sundried Tomatoes and Basil, Smoked Salmon and Dill,
Local Honey and Almond, Chive-Walnut

Chia Seed Pudding Mason Jar \$8 GF/DF

Almond Vanilla Chia Seed Pudding, Berries, Acai

Yogurt Bar \$7

Greek Whole Milk Yogurt, Low Fat Yogurt

Local Honey, Seasonal Fruit Coulis, Hemp Hearts, Bee Pollen, Sliver Toasted

Almond, Homemade Granola, Blueberries, Golden Raisin, Sliced Cinnamon Banana

Hot Cereal \$6

Steel Cut Irish Oatmeal & Cream of Wheat

Golden Raisin, Cinnamon Chunky Apple Compote

Toasted Almonds, Blueberries, Brown Sugar, Butter

Skim Milk and Half & Half

House Smoked Salmon \$20

Fresh Bagel and Cream Cheese

Sliced Tomato, Capers and Shaved Spanish Onions

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***Action Station - Gourmet Bagel Shop \$12**

Minimum 30 guests – Maximum 400 guests

** Requires One Chef / 100 Guests*

Select up to Three to be Assembled for your Guests

- Smoked Salmon, Tomato, Red Onions, Capers and Lemon wedges
- Shaved Turkey, Avocado, Grilled Green Onions, Melted Jack Cheese
- Tomatoes, Portobello, Radish Sprouts, Melted Bravo Farm CA White Cheddar
- Shaved Canadian Bacon, Grilled Pineapple, Assorted Sprouts
- Shaved Black Forest Ham, Green Bell Pepper, Melted Brie

***Action Station - Baker's Doughnut Station \$19**

Minimum of 50 Guests

** Requires Two Chefs / 100 guests*

Miniature Doughnuts Freshly Made by a Chef in Front of Your Guests served with Cinnamon Sugar, Vanilla Sugar & Homemade Fruit Jam

European Flair \$10

Cold Cuts Board – Fra' Mani Smoked Little Ham and Mortadella, Capicola; California Brie Cheese, Bravo Farm CA White Cheddar; Sliced Cucumber, Bell Pepper, Tomatoes, Hard Boil Eggs; Mustard and Whipped Cream Cheese; Selection of Breads

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≈ **Aviara Breakfast Buffet \$53**

Presented with Tableside Beverage Service to include Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions and Juices, Water Available upon Request

Freshly Squeezed Orange Juice, Grapefruit Juice, Chef's Juice of the Day

Selection of Seasonal Sliced Fruits

Homemade Granola and Assorted Breakfast Cereals, Regular, Low-Fat and Non-Fat Milks

Sliced Cinnamon Bananas

Low Fat Natural and Strawberry Yogurt, Brown Sugar and Honey

Cage Free Scrambled Eggs

Griddle Corner Selection

Potato Selection

Breakfast Meat Selection(s)

Basket of Freshly Baked Pastries, Butter and Chocolate Croissants and Breakfast Breads

Assorted sliced Breads, Sweet Butter, Honey and Fruit Preserves

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions Served Tableside

Griddle Corner - Select One Item of Your Choice

- Cinnamon Swirled French Toast, Warm Berry Compote, Maple Syrup
- Buttermilk Pancakes, Blueberry Compote, Warm Maple Syrup and Whipped Butter
- Cheese Blintzes, Berry Coulis and Vanilla Sauce
- Parisian French Toast - Sliced Baguette soaked in Orange flavored Custard served with Strawberries,
- Whipped Cream and Maple Syrup
- Apple Crepes, Assorted Berries

Breakfast Potato - Select One Item of Your Choice

- Sautéed Diced Potatoes, Cremini Mushrooms and Chives
- Breakfast Potatoes, Bell Peppers and Fine Herbs
- Hash Brown Potatoes
- Bliss Potato Wedges, Griddled Onions and Bell Peppers

Breakfast Meat - Select Two Items of Your Choice

- Uncured all Natural Bacon
- Black Forest Ham
- Chicken Link Sausage

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Aviara's Culinary Specialty to Enhance Your Breakfast

The following selections have been created to be paired with the basic Breakfast Buffet above.

Pricing is based on an enhancement; a la carte pricing is available upon request.

Enhancements must be added for the full guarantee. Quantities below the full Guarantee – add \$4.00 per person

Enhancements – each enhancement below is priced as an addition to the Aviara Breakfast Buffet

Specialty Egg Selection \$6

Select One

- Traditional Benedict - Poached Egg, Canadian Bacon, and Hollandaise Sauce
- Egg Florentine – Poached Eggs, Griddle Tomato, Spinach, Mornay Sauce
- Egg White Frittata, Shiitake Mushrooms, Spinach, Tomatoes, Basil, Ricotta Cheese
- Tofu Benedict – Chorizo Tofu, Baby Spinach, Tomatoes, English Muffin, Vegan Hollandaise / VG-DF

House Smoked Salmon \$20

Fresh Bagel and Cream Cheese
Sliced Tomato, Capers and Shaved Spanish Onions

Individual Quiche \$8

Select Two of the Following

- Apple Wood Smoked Bacon and Mushrooms
- Roasted Bell Pepper and Goat Cheese
- Crab and Dill

*Action Station - Specialty Egg Selection \$8

**Requires One Chef / 100 guests*

Egg Soufflé Roulade *Carved by a Chef* – Portabella Mushrooms, Spinach and Piquillo Pepper Tomato Coulis

*Action Station - Aviara Huevos Ranchero Station \$11

**Requires One Chef / 100 guests*

Cage Free Poached or Scrambled Eggs by a Chef
Sopes, Ranchero Refried Beans, Queso Fresco, Scallions, Roasted Salsa, Guacamole

*Action Station – Egg & Omelet Station \$22

**Requires One Chef / 100 guests*

Cage free whole eggs, egg white and Egg Beaters
Natural Ham and Uncured Natural Bacon, Shrimp, Smoked Salmon
Aged Cheddar Cheese, Monterey Jack Cheese
Mushrooms, Tomatoes, Spinach, Bell Peppers, Onions, Scallions

*Action Station - Belgian Waffle Station \$10

**Requires One Chef / 100 guests*

Seasonal Berries, Sliced Bananas, Apple Cinnamon Compote, Sliver Toasted Almonds
Whipped Cream, Lemon Curd, Homemade Jam, Nutella, Maple Syrup, Peanut Butter

*Action Station - Breakfast Meat Carving Station

**Requires One Chef / 100 guests*

Choice of One \$8 Choice of Two \$12

- Apple Wood Nueske Smoked Bacon Slab
- Cedar Plank Fire Roasted Shetland Island Salmon
- Apple Wood Nueske Smoked Bone in Ham (*Minimum of 75 guests*)

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☞ Plated Breakfasts

Orange, Grapefruit and Juice of the Day Offered Tableside

Seasonal Fruit Plate

Bakery Basket with Butter and Preserves

Entree

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions Offered Tableside

Water Available upon Request

Entrées

Acai Yogurt Bowl, Berries, Bee Pollen, Granola and Banana	\$ 36
Poached Eggs Two Ways Canadian Bacon, Hollandaise Sauce, English Muffin And Sautéed Spinach, Mornay Sauce, Asparagus Spears, Baked Tomato	\$ 42
Brioche French Toast, Lemon and Orange Zest, Berries, Maple Syrup	\$ 42
Blue Crab, Poached Eggs, Avocado, Tomato Hollandaise, Toasted English Muffins Asparagus Spears, Baked Tomato	\$ 42
Scrambled Eggs, Black Forest Ham and Country Sausage, Roasted Fingerlings	\$ 40
Egg White Frittata, Asparagus, Shiitake Mushrooms, Baked Tomato, Ricotta	\$ 38
Breakfast Duo Egg Soufflé Roulade, Portobello Mushroom, Spinach, Piquillo Pepper, Tomato Coulis Seasonal Stuffed French Toast, Lemon Curd, Maple Syrup	\$ 45
Quinoa Breakfast Bowl Poached Egg, Tri-colored quinoa, Sautéed Kale, Heirloom Carrots, Tofu Hollandaise	\$36

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≈ **Customize your Aviara Brunch Buffet \$60**

Presented with Tableside Beverage Service to include Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions and Juices, Water Available upon Request

Freshly Squeezed Orange Juice, Grapefruit Juice, Chef's Juice of the Day
Selection of Seasonal Sliced Fruit
Baskets of Freshly Baked Pastries, Butter and Chocolate Croissants, Assorted Danishes and Pound Cake
Imported and Domestic Cheese Platter
Cage Free Scrambled Eggs
Uncured all Natural Bacon and Country Sausage
Specialty Egg Selection
Griddle Corner Selection
Specialty Salad(s) ~ or Choose to Substitute the Gourmet Bagel Shop OR European Flair Selection from page 3
Dried Fruit and Homemade Fruit Compotes, Selection of Rustic Breads
Pastry Chef's Selection of Tarts, Cakes, and Pastries to Include:
Lemon Bar, Double Chocolate Fudge Cake, Blueberry cheesecake, Fruit Tarts
Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions Served Tableside

Specialty Egg Selection – Select One Item of Your Choice

- Traditional Benedict - Poached Egg, Canadian Bacon, and Hollandaise Sauce
- California Benedict - Poached Egg, Shaved Roasted Turkey, Avocado and Tomato Hollandaise
- Egg Florentine – Poached Eggs, Griddle Tomato, Spinach, Mornay Sauce
- Tofu Benedict – Chorizo Tofu, Baby Spinach, Tomatoes, English Muffin, Vegan Hollandaise / *VG-DF*
- * Egg Soufflé Roulade *Carved by a Chef* – Portabella Mushrooms, Spinach and Piquillo Pepper Tomato Coulis
** Action Station - Requires One Chef / 100 guests*

Griddle Corner - Select One Item of Your Choice

- Cinnamon Swirled French Toast, Warm Berry Compote, Maple Syrup
- Buttermilk Pancakes, Blueberry Compote, Warm Maple Syrup and Whipped Butter
- Cheese Blintzes, Berry Coulis and Vanilla Sauce
- Apple Crepes, Assorted Berries
- Parisian French Toast - Sliced Baguette Soaked in Orange Flavored Custard served with Strawberries, Whipped Cream and Maple Syrup

Specialty Salads

Specialty Spring & Summer Salads - Select Two Salads of Your Choice (may select the Gourmet bagel Shop or European Flair in place of Salads)

- Heirloom Tomatoes, Mozzarella, CA Extra Virgin Olive Oil
- Watermelon, Jalapeno, Feta Cheese, Cilantro, Lime Dressing
- Smoked Chicken, Chorizo, Grilled Bell Pepper and Zucchini, Smoked Tomato Dressing
- Organic Baby Greens, Roasted Stone Fruits, Blue Cheese, White Balsamic Dressing
- Grilled Romaine Hearts, Lemon Parmesan Cheese Dressing, Roasted Almonds

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Aviara's Culinary Specialty to Enhance Your Brunch

The following selections have been created to be paired with the basic Brunch above.

Pricing is based on an enhancement; a la carte pricing is available upon request.

Enhancements must be added for the full guarantee.

Enhancements – each enhancement below is priced as an addition to the Aviara Customized Brunch

Seasonal Spring & Summer Entrées

- ~Cumin and Lemon Roasted Chicken Breast, Honey Roasted Garlic,
Pencil Asparagus, Rosemary and Meyer Lemon Jus **\$6**
- ~Roasted Chicken Breast, Wild Mushrooms, Spring Onions, Madeira Sauce **\$6**
- ~Natural Beef Tenderloin, Heirloom Cherry Tomato, Basil, Balsamic Sauce **\$8**
- ~Roasted Lock Duart Salmon, Tomato Basil Fondue, Corn Relish **\$7**
- ~Assorted Summer Squash, Young Onions, Corn **\$5**

*Action Station - Baker's Doughnut Station **\$19**

*Minimum of 50 Guests * Requires Two Chefs / 100 guests*

Miniature Doughnuts Freshly Made by a Chef in Front of Your Guests served with
Cinnamon Sugar, Vanilla Sugar & Homemade Fruit Jam

Seasonal Oyster Bar **\$60 per dozen**

Minimum 100 guests

** Upgrade to an Action Station with Oyster shucked on site / Requires One Chef / 100
guests*

Luna and Del Sol Oyster from Carlsbad Aqua Farm open by a Chef

Selection may change according to availability

Mignonette, Ponzu, Spicy Chili sauce, Cocktail Sauce and Lemon Wedges

Artisan Butter and Pumpnickel Bread

*Action Station - Carving Station Carved by a Chef * Requires One Chef / 100 guests

- Apple Wood Nueske Smoked Bacon Slab **\$7**
- Brandt Natural Corned Beef, Sauerkraut **\$7**
- Cedar Plank Fire Roasted Wild Isles Salmon, Béarnaise Sauce **\$8**
- Apple Wood Nueske Smoked Bone in Ham *(Minimum of 75 guests)* **\$8**

*Action Station – Egg & Omelet Station **\$22**

** Requires One Chef / 100 guests*

Cage Free Whole Eggs, Egg White and Egg Beaters

Natural Ham and Uncured Natural Bacon, Shrimp, Smoked Salmon, Aged Cheddar
Cheese, Monterey Jack Cheese, Mushrooms, Tomatoes, Spinach, Bell Peppers,
Onions, Scallions

Seafood Display on Crushed Ice **\$26**

Jumbo Prawns, Snow Crab Claws, Cocktail and Lemon-Tarragon Rémoulade Sauce

Maki Sushi Selection **\$7 per piece**

**Upgrade to an Action Station with Sushi Chef(s) for two-hours period \$300
for One Sushi Chef / 100 Guests Minimum 75 guests*

California, Vegetable, Spicy Tuna, Philadelphia, Shrimp, Rainbow and Ahi Rolls
Wasabi, Pickled Ginger and Soy Sauce

*Action Station - Pasta Station **\$28**

Gemelli Pasta, Sun-Dried Tomatoes, Kalamata Olives, Pesto

Penne Pasta with Creamy Parmesan and Wild Mushroom Sauce

Accompanied with Shaved Parmesan, Garlic Herbed Focaccia and Grissini

Cedar River Farm Natural Prime Rib, Au Jus, Horseradish Cream

(Minimum of 30 guests)

\$9

Argyle Steakhouse Rubbed Cedar River Farm Natural Beef Tenderloin **\$13**

Chipotle Hollandaise, Sourdough Rolls and Pretzels Rolls,

All Grain Mustard, Dijon Mustard, Assorted Home Pickled Vegetables

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☞ Coffee Breaks

Themed Breaks are based on thirty (30) minutes, pricing for additional time is available upon request. Breaks must be ordered for the full guarantee.

🍷 Seasonal Breaks \$22

Spring Cherry (April to June)

Cherry Marmalade, Midnight Moon Cheese
Cherry, Pistachio, Ginger Bruschetta
Cherry and Balsamic Shooters
Mini Cherry Scone, Whipped Cream

High Energy Break \$25

Smoked Salmon Devil Eggs, Salmon Row, Chervil
Black Forest Ham Devil Eggs, Micro Celery
Classic Devil Eggs, Micro Greens
Aged Cheddar Cheese, Seasonal Fruit Compote, Sliced Baguette
Strawberry Cheesecake Chia Seed Pudding

***Mexican Fiesta \$22**

**Enhance your Break with an Action Station ~ Requires One Chef Attendant/*

75 Guests / Half Hour

Guacamole, Ranchero Salsa, Pico de Gallo
Crispy Tortilla Chips
Cinnamon Churros

🍷 **Spring & Summer Beverage** Watermelon and Basil Aqua Fresca

Eco Break \$22

Create your Own Trail Mix
Featuring a Variety of Chocolate Covered Fruits, Dried Fruits, Seeds, Nuts, and
Gourmet Dry Snacks

🍷 Seasonal Restorative \$25

Local Farmer's Market Crudités
Pea Hummus and Avocado and Feta Dip
Chia Seed Pudding of the Day
Aviara Green Juice ~ Granny Smith Apple, Kale, Line, Cilantro, Ginger, Orange, Mint
Homemade Granola Bars

Summer Peach (July to September)

Peach Compote and CA Rouge & Noir Brie
Grilled Peach, Mint, Walnut and Balsamic Tartine
Peach and Lemon Verbena Shooters
Peach & Tarragon Homemade Yogurt

Park Hyatt Aviara High Tea Break

Traditional **\$36**

Park Luxury with a glass of Sparkling Wine **\$51**

Savory Tea Sandwiches

Smoked Salmon Brioche, Cucumber and Cream Cheese,

Seasonal Mini Wrap

Scrumptious Warm Sultanas Scones

Raspberry Rose Water Jelly, Lemon Custard and Devonshire Cream

Delectable Pastries

Selection of Assorted Hot Teas

***Unicorn Toast & Crystal Water Infused Station \$26**

** Requires One Chef Attendant / 75 Guests / Half Hour*

Toast ~ Gluten Free Toast, All Grain, Mini Bagel

Unicorn Spread ~ Turmeric/Goji Berry/ Matcha/ Blueberry

Crystal Infused Water

Rose Quartz – alleviate emotional pain, help you though stressful situation, attract
love and compassion into your life

Green Aventurine – “Stone of Opportunity” assisting in manifesting prosperity &
wealth, and luck in games of chance.

Amazonite – “Soothing stone” Calm the brain and nervous system, balances the
masculine and feminine energies, helps you see both sides of a problem
or different point of view & stabilizes your digestive tract, improve your
metabolism

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***Gelato Tricycle Break \$22**

** Requires One Chef Attendant / 75 Guests / Half Hour*
House Gelatos Scooped out of our Classic Ice Cream Tricycle
Freshly Made Waffle Cones

Comfort \$22

Franks in a Blanket and Warm Soft Pretzels
Vermont Cheddar Cheese Sauce, Dijon Mustard and Honey Mustard
Flavored Iced Tea

***Cookies and Milk \$22**

**Enhance your Break with an Action Station with Cookies Baked in Front of Your Guests ~ Requires One Chef Attendant / 75 Guests / Half Hour*
Aviara Signature Double Fudge Cookies and Classic Oatmeal Cookies
California Organic Low Fat Milk

Sweet Cupcakes \$22

Double Chocolate, Vanilla Raspberry, Lemon, Carrot,
and Coffee Dulce Salted Caramel
Petite Vanilla Milkshakes

Coffee Break Enhancement Chef Attendant Fee(s) of \$200, One Chef / 75 Guests / Half Hour

☞ Beverage Selections

Fresh Juice Selection \$64/gallon

Select from ~ Orange, Grapefruit, Cranberry-Apple, Pineapple, Tomato-Vegetable

Freshly Pressed Juice \$80/gallon

Chef's Juice of the Day

Individual Bottles of Juices \$8 each

Select up to Two: Green Machine, Blue Machine, Mighty Mango

Assorted Energy Drinks \$7each

Select up to Two: Red Bull, Monster, SoBe, Gatorade

Assorted Pepsi Soft Drinks, Evian & Badoit \$7 each

Individual Bottles of Organic Juices \$9 each

Starbucks Vanilla and Mocha Frappuccino \$8 each

Freshly Brewed Iced Tea \$100/gallon

Palmer Iced Tea (Half Freshly Squeezed Lemonade and Half Iced Tea)
Strawberry Lemonade, Tropical Iced Tea

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions \$120/gallon

Enhance Your Coffee \$5

Gourmet Flavored Syrup: Hazelnut, Caramel or Vanilla
Chocolate Shavings, Rock Sugar, Whipped Cream, Cinnamon and Nutmeg

Cappuccino, Café Latte and Espresso with Attendant (Consult Your Event Manager for Pricing)

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☞ A La Carte Break Items

Item priced per person must be ordered for the full guarantee and are based on thirty (30) minutes. Pricing is per person unless otherwise indicated.

Selection Homemade Muffins, Croissants, Pecan Rolls & Danish
\$72/dozen

Assorted Plain, Sesame, Cinnamon-Raisin and Onion Bagels **\$72/dozen**
*Strawberry, Garden Vegetable & Regular Cream Cheeses,
Sweet Butter & Fruit Preserves*

Assorted Breakfast Bread **\$54/dozen slices**
Banana Coconut and Lemon Raspberry Chocolate Marble

Assorted Plain & Chocolate Dipped Biscotti **\$50/dozen**

Assorted Madeleines & Homemade Jam **\$58/dozen**

Seasonal Themed Assorted Mini Cupcakes **\$56/dozen**

Assorted Cookies **\$72 / dozen**
*Chocolate Chip, Peanut Butter, Oatmeal Raisin, White Chocolate Macadamia,
and Double Chocolate*

Assorted Brownies and Blondies **\$72/dozen**
Chocolate Pecan Brownies & White Chocolate and Almond Blondies

Chocolate Dipped Rice Krispie Treats **\$62/dozen**

Miniature Fruit & Yogurt Trifle, Homemade Granola and Clover Honey **\$8 each**

Individual Non-Fat & Low-Fat Fruit Yogurt **\$6 each**

California Orchard Whole Fruit Basket **\$72/dozen**

Chocolate Covered Long Stemmed Strawberries **\$62/dozen**

Fruit Brochette **\$72/dozen**
Low-Fat Yogurt & Honey Dip, Raspberry-Lemon Dip, Vanilla Shortbread

House Peanut Butter Trail Mix Bars **\$62/dozen**

Traditional Tea Sandwiches **\$82/dozen**
(3 Dozen Minimum Order)
Smoked Salmon, Cucumber Cream Cheese, Egg Salad

Assorted California Nuts and Dried Fruits **\$80 per lb**
(serves 14-16 guests)

Display of Sliced Seasonal Fruit **\$15**

Crispy Tortilla Chips **\$15**
Guacamole, Pico de Gallo, Ranchero Salsa

Warm Soft Pretzels **\$15**
Gourmet Honey Mustard, Aged White Cheddar Cheese Sauce & Stone Ground Mustard

California Cheese Display **\$25**
*Point Reyes Blue Cheese, Midnight Moon, Fiscalini and Humboldt Fog
Sliced Baguettes, Gourmet Crackers, Homemade Seasonal Fruit Jam*



Local Farmer's Market Crudités, Avocado Feta Dip & Seasonal Hummus Dip
\$20

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⇒ Plated Luncheons

All Entrées Served with a Selection of a Starter and Dessert, Freshly Baked Rolls and Sweet Butter

Water and Iced Tea Offered Tableside and Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions Available upon Request

Starter

Select One of the Following

Crab and Sweet Corn Chowder

Plum Tomato and Basil Soup

Chilled Gazpacho, Grilled Shrimp and Avocado

Hearts of Romaine, Parmesan Crisp, Caesar Dressing

Local Kale, Roasted Seasonal Fruits, Goat Cheese, Walnuts, Honey-Lemon Dressing

Vine Ripened Tomatoes, Bowtie Arugula, Goat Cheese, Kalamata Olives, Citronette Dressing

Local Organic Baby Greens, Shaved Seasonal Harvest, Apple Cider Dressing

Cold Entrée Selection

Grilled Chicken Cobb Salad \$55

Blue Cheese, Avocado, Tomato, Chopped Egg, Applewood-Smoked Bacon, Herb-Ranch Dressing

Southwestern Chicken Caesar Salad \$55

Spiced Warm Breast of Chicken, Romaine Hearts, Black Bean, Crispy Tortillas, Fire Roasted Corn, Tomato, Roasted Bell Pepper, Red Onions, Avocado Cilantro-Lime Caesar Dressing

Shrimp and Scallops Salad \$55

Organic Blue Heron Farm Greens, Avocado, Jicama, Papaya, Aji Amarillo Dressing

Local Tuscan Baby Kale & Smoked Turkey Salad \$55

Frisée, Baby Spinach, Quinoa, Seasonal Fruit, Ricotta, Pistachio, Balsamic Reduction, Citronette Dressing

Spring & Summer Seasonal Entrée Selection

Seared Pacific Sea Bass \$65

Sweet Corn Puree, Grilled Treviso, Asparagus and Saba

Seared Alaskan Halibut *Seasonal from May to September* \$65

Eggplant Caviar, Petite Mixed Greens, Cilantro Lemon Gremolata

Roasted Chicken Breast \$65

Ratatouille, Petite Arugula Salad, Fingerling Potatoes, Rosemary Lemon Chicken Jus

Seared Petite Filet of Beef Tenderloin \$68

Haricot Vert, Olive and Tomato Salad, Roasted Fingerling Potatoes

Zatar Crusted Roasted Salmon \$65

Garbanzo Beans, Cucumbers, Tomatoes, Celery, Minted Yogurt, Harissa Dressing

Petite Filet of Beef and Catch of the Day \$72

Local Peas Puree, Peewee Potatoes, Radishes, Sugar Peas, Balsamic Sauce

Dessert

Select One of the Following

Milk Chocolate and Piña Colada Mousse Cake, Coconut Meringue

Vanilla Cheesecake, Blueberry Compote, Lemon Foam

Pistachio and Strawberry Custard, Vanilla Sponge Cake

Chocolate Lovers Tart

** Attendant Fee(s) of \$250 / One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax

PARK HYATT AVIARA®

RESORT, GOLF CLUB & SPA

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted
Please see our Executive menus for Additional Options Under 30 Guests

☞ Lunch Buffets

Water and Iced Tea Offered Tableside

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions Available upon Request

California Barbeque \$70

Tomato and Basil Soup
Vine Ripened Tomato, Sweet Onion, Grilled Bread, Cucumber, Lemon and Olive Oil
Roasted Root Vegetables, Kale, Black Eye Peas, Orange Segments, Citrus Yogurt
Dressing
Bowtie Pasta, Broccoli, Baby Spinach, Piquillo Peppers, Lemon Dill Vinaigrette

Cobb Salad:

Grilled Chicken, Shrimp, Avocado, Tomatoes, Egg, Blue Cheese, Bacon, Cheddar
Cheese, Herb Ranch Dressing

**From the Grill for outside function only*

** Requires One Chef / 100 guests / 2-hour period*

Chicken Sausage with Onions and Bell peppers, Beef Sirloin Burger, Turkey Breast
Burger, Vegetarian Burger
Cilantro and Lime Marinated Fish of the day
Offered with the Following Condiments:
Sliced Tomatoes, Onions, Selection of Cheeses
Lettuce, Double Baked Onions, Assorted Mustards, Ketchup and Pickles
Gourmet Burger Buns, Soft Rolls

Pastry Chef's Daily Selection of Desserts to Include:

Strawberry Shortcake, Assorted Whoopi Pie, S'mores Tart
and Assorted Cheesecakes
Sliced Seasonal Fresh Fruit

Soup, Salad & Sandwich Buffet \$70

Roasted Eggplant and Tomato Soup
Garden Vegetable Minestrone Genovese
Farfalle Pasta Salad, Artichoke Hearts, Goat Cheese, Capers and Tomato, Barrel
Aged Red Wine Vinaigrette

Create your Own Chopped Salad:

Chopped Hearts of Romaine, Radicchio, Baby Kale
Grilled Chicken, Cherry Tomato, Corn, Celery, Chickpeas, Feta Cheese
Ranch Dressing and Citronette Dressing

 **Spring/Summer** – Fire Roasted Corn, Cherry Tomatoes, Zucchini, Basil,
Balsamic Vinaigrette

Freshly Baked Rolls and Breads with Sweet Butter

Roast Beef, Caramelized Onions, Lettuce, Tomato, Boursin Cheese on Focaccia
Shaved Turkey, Avocado Spread, Brie Cheese, Alfalfa Sprouts
Grilled Tuna Wrap with Scallions, Roasted Pepper, Olive, Arugula, and Aioli
Tomato, Caramelized Onions and Stone Ground Mustard Tart

Selection of Specialty Desserts to Include:

Seasonal Fruit Cobbler, Berry Cheesecake, Chocolate Crunchy Mousse Cake,
Lemon Bar
Sliced Seasonal Fresh Fruit

** Attendant Fee(s) of \$250 / One Chef / 100 Guests / 2-hour period*

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PARK HYATT AVIARA®

RESORT, GOLF CLUB & SPA

Menus are Based on a Minimum of 25 Guests unless Otherwise Noted
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Lunch Buffets *continued*

Water and Iced Tea Offered Tableside

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions Available upon Request

El Mercado \$72

Chicken Tortilla Soup, Queso Fresco, Cilantro and Avocado

Heart of Romaine, Chipotle Ranch Dressing and Cilantro Lime Vinaigrette
Zarandeado Marinated Shrimp, Avocado, Red Onion and Mango Salad
Jicama Salad, Kale, Cucumber, Papaya, Pepitas, Citrus Dressing
Roasted Chayote, Zucchini, Radish, Goat Cheese, Watercress, Honey Lime Dressing

**Ranchero Grill Station for outside function only*

** Requires One Chef / 100 guests / 2-hour period*

Grilled Carne Asada and Pollo Asado, Thinly Sliced Marinated with Citrus, Chili and Cilantro
Warm Flour and Corn Tortillas, Shredded Lettuce, Chopped Onion, Cilantro, Lime Wedges, Radishes
Roasted Salsa, Salsa Fresca and Sour Cream

Mexican Rice

Home-Style Frijoles Rancheros

Daily Selection of Mexican Desserts to Include:

Conchas and Cream, Tropical Fruit Tart

Tres Leches, Cinnamon Churros, Flan Catalán, Cinnamon Rice Pudding

Sliced Seasonal Fresh Fruit


Flat Breads & Paninis \$72


Caesar Salad, Romaine Hearts, Focaccia Croutons, Parmesan Cheese and Caesar Dressing

Bay Shrimp, Scallops, and Calamari Panzanella Salad, Lemon and Olive Oil

Haricot Vert, Fire Roasted Tomatoes, Pine Nuts and Capers, Sherry Vinaigrette

Seasonal Salad

 **Spring** – Grilled Asparagus, Orange Mouseline Dressing

 **Summer** – Heirloom Tomatoes, Mozzarella, Basil, Olive Oil


**Flat Breads - Wood Burning Oven Action Station for outside function only*


** Requires Two Chef(s) / 100 guests / 2-hour period*

Tomato, Basil & Mozzarella Flat Bread

Italian Sausage, Red Onion, Rapini, Cherry Tomatoes, Parmesan Cheese Flat Bread

Seasonal Flat Breads selected by the Chefs according to produce availability

 **Spring** – Ricotta, Parmesan Cheese, Fava Beans, Guanciale, Mint Pesto

 **Summer** – Black Mission Figs, Gorgonzola, Spanish Onions, Arugula

Panini Toscana: Roast Beef, Salsa Verde, Balsamic Onions, Tomato, Aged

Provolone, Arugula

Grilled Chicken Panini: Roasted Mushrooms, Radicchio, Smoked Mozzarella and

Grilled Scallions

Pastry Chef's Daily Selection of Desserts to Include:

Tiramisu, Bomboloni, Vanilla Seasonal Fruit Panna Cotta, Cannoli Limoncello Tart

Sliced Seasonal Fresh Fruit

** Attendant Fee(s) of \$250 / One Chef / 100 Guests / 2-hour period*

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PARK HYATT AVIARA®

RESORT, GOLF CLUB & SPA

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Lunch Buffets *continued*

Water and Iced Tea Offered Tableside

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions Available upon Request

Aviara Lunch Buffet \$75

Spring and Summer

Chilled Gazpacho, Crispy Tortilla Strips, Queso Fresco


Organic Local Baby Lettuces, Shaved Market Vegetables, Balsamic Dressing
Farro, Asparagus, Cherry Tomatoes, Baby Spinach, Balsamic Dressing
Green Bean Salad, Cannellini Beans, Celery, Frisée, Lemon Zest, Basil Dressing
Shrimp Panzanella, Cucumber, Sweet Onions, Tomatoes, Basil, Focaccia Croutons

Seared Catch of the day, Carrot Crema, Local Peas and Sugar Snaps, Preserved
Lemon and Valdivia Farm Heirloom Cherry Tomatoes, Chimichurri
Roasted Chicken Breast, Artichokes Hearts, Seasonal Mushrooms and Arugula,
Piquillo Pepper Chicken Jus
Beef Medallions, Marsala Mushrooms Sauce
Roasted Cauliflower, Capers, Pine Nuts, Italian Parsley, Lemon Zest
Red Rice and Lacinato Kale

Pastry chef's daily selection of desserts to include:

Vanilla Crème Brûlée, Chocolate and Pineapple Mousse Tart, Citrus Cream Puff,
Raspberry Almond Financier
Sliced Seasonal Fresh Fruit


Bowl and Wraps \$70

 Spring & Summer Soup – Creamy Corn with Shitake

Compose your own Bowl

Grains: Brown Rice, Quinoa

Hot Protein: Grilled Chicken, Chorizo San Diego Tofu, Shrimp

 Spring & Summer Harvest: Cucumber, Heirloom Cherry Tomatoes, Chard
Corn, Grilled Summer Squash

Dressings: Tahini Lime Soy / Lemon Cumin Olive Oil/ Avocado Cilantro Greek
Yogurt Dressing

Wraps

- Roasted Turkey, Avocado, Beefsteak Tomatoes, Alfalfa Sprouts and Dijon Mayo
- Grilled Eggplant, Asparagus, Tomatoes, Mozzarella, Pesto and Sun-Dried Tomato
- Roasted Beef, Watercress, Fried Onions, Smoked Paprika Spread

Pastry Chef's Daily Selection of Desserts to Include

Sliced Seasonal Fresh Fruit

Fruit Tartlets, Exotic Cream Puff, Apple Lattice Pie

Vanilla Panna Cotta with Strawberry Jelly

** Attendant Fee(s) of \$250 / One Chef / 100 Guests / 2-hour period*

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PARK HYATT AVIARA®

RESORT, GOLF CLUB & SPA

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Lunch Buffets *continued*

Water and Iced Tea Offered Tableside

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions Available upon Request

Create your own Custom Deli Lunch \$68

Selection of Fresh Greens Salad, Selection of Two Composed Salads, Selection of Starch Salad

Selection of Sandwiches OR Deli Platter

Selection of Four Desserts

Sliced Seasonal Fresh Fruit

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions, Iced Tea

Additional Salad Choice can be selected for \$3.00 per person

Additional Sandwich Choice can be selected for \$5.00 per person

Green Leaves - Select One Item of Your Choice

- Local Organic Baby Lettuce, Cucumbers, Tomatoes, Creamy Ranch Dressing and Balsamic Dressing
- Baby Iceberg, Shaved Spanish Onions, Cucumber Strips, Semi Dried Cherry Tomatoes, Ranch Dressing
- Heart of Romaine, Focaccia Croutons, Parmesan Cheese, Caesar Dressing
- Baby Spinach, Local Picked Fruits and Dressing
- Bowtie Arugula, Mache and Belgium Endives, Citronette Dressing

Starch Salad - Select One Item of Your Choice

- Fingerling Potatoes, Whole Grain Mustard, Flat Parsley Leaves
- Fusilli Pasta Salad, Sun Dried Tomato, Green Olives and Basil
- Rose Skin Potato Salad, Grilled Bell Pepper and Green Onions

Spring / Summer Composed Salad - Select Two Items of Your Choice

- Heirloom Tomatoes, Fresh Mozzarella and Basil, Olive Crostini (*Summer only*)
- Cherry Tomato, Bocconcini Mozzarella, Basil, Extra Virgin Olive Oil, Garlic Croutons
- Caponata Salad, Pine Nuts, Currants, Arugula Leaves
- Haricot Vert Green Beans, Flat Parsley, Piquillo Peppers, Shallot Vinaigrette
- Shrimp, Cucumber, Tomato, Spanish Onion, Kalamata Olives, Dill Yogurt Dressing
- Grilled Asparagus, Red Onions, Olive Oil and Parmesan Cheese

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PARK HYATT AVIARA®

RESORT, GOLF CLUB & SPA

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Selection of Three Sandwiches OR Cold Cut Deli Platter

Sandwiches - *Select Three Sandwiches of Your Choice, May Mix Sandwich Types (mini, wraps, subs and/or cups)*

Selection of two sandwiches only for group under 30 ~ Your selection has to be made for the all group and cannot be split.

- **Mini Sandwich** - Prosciutto, Parmesan Cheese, Arugula, Roasted Garlic Olive Oil, Mini Baguette
- **Mini Sandwich** - Roasted Turkey Breast, Cranberry Relish, Avocado, Sesame Silver Dollar Rolls
- **Mini Sandwich** - Roast Beef, Fried Onions, Watercress, Horseradish Mayonnaise, Sourdough Rolls

- **Wrap** - Roasted Turkey, Avocado, Beefsteak Tomatoes, Alfalfa Sprouts and Dijon Mayo
- **Wrap** - Grilled Eggplant, Asparagus, Tomatoes, Mozzarella, Pesto and Sun-Dried Tomato
- **Wrap** - Roasted Chicken, Watercress, Piquillo Peppers, Roasted Garlic Hummus
- **Wrap** - Fried Chicken Buffalo, Blue Cheese, Coleslaw
- **Wrap** - Roasted Beef, Watercress, Fried Onions, Smoked Paprika Spread
- **Wrap** - Cal-Mex Roasted Turkey, Bacon, Avocado, Tomato, Taco Spice Sour Cream
- **Wrap** - Piquillo Pepper, Portobello Mushroom, Tomato Slice, Pepperoncini, Goat Cheese Spread

- **Sub Sandwich** - Italian: Artisanal Mortadella, Capicola, Genoa Salami, Provolone Cheese, Tomatoes, Iceberg, Onions, Pepperoncini, Ciabatta Oblong Bun
- ⊖ **Sub Sandwich** - Ham, Sliced Pickles, Daikon Sprouts, Whole Grain Mustard, Pretzel Bun
- **Sub Sandwich** - Torta Ahogada - Roasted Chicken, Sweet Onions, Radish, Avocado, Bean Spread, Bolillo Bread, Chili de Arbol Sauce
- ⊖ **Sub Sandwich** - Roasted Chicken Breast, Hard Boiled and Tarragon Mayonnaise, Butter Lettuce and Sliced Tomatoes, Brioche bun

- **Lettuce Cups** - Tuna Escabeche, Artichoke Hearts, Fingerling Potatoes, Tomato and Capers in Iceberg
- **Lettuce Cups** - Grilled Chicken, Sweet and Sour Cucumber, Soba Noodles and Peanuts in Butter Lettuce Leaf
- **Lettuce Cups** - Turkey, Shiitake, Pickled Cucumber, Mint, Beans Sprouts in Boston Lettuce
- **Lettuce Cups** - Mortadella, Red Potatoes Salad, Green Onion, Parsley, Whole Grain Mustard in Iceberg

Cold Cut Platter

Salumi Platter - Mortadella, Capicola, Genovese Salami
Platter of Chilled Natural Roasted Turkey, Brandt CA Natural Roast Beef, Natural Nitrate Free Ham
Aged Cheddar, Smoked Mozzarella and Edam Cheese
Lettuce, Tomato, Spanish Onion, Caramelized Onion, Dijon and Honey Mustards, Mayonnaise
Crispy Rolls, Sliced Breads and Baguette

Desserts- *Select Four Items of Your Choice*

- Creamy Carrot Cake
- ⊖ Banana Chocolate Cake
- Dulce de Leche Cheesecake
- Vanilla Crème Brûlée
- Basque Tart

- Chocolate Eclair
- Fruit Tartlets
- Exotic Cream Puff
- Apple Lattice Pie
- Vanilla Panna Cotta with Strawberry Jelly

** Attendant Fee(s) of \$250 / One Chef / 100 Guests / 2-hour period*

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PARK HYATT AVIARA®

RESORT, GOLF CLUB & SPA

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Aviara Boxed Lunch

Served with Whole Fruit and Gourmet Potato Chips

Selection of Salad, Sandwiches, and Dessert

Vegetarian Sandwich

Salad - *Select One Item of Your Choice*

- Fusilli Pasta Salad, Sun Dried Tomato, Green Olives and Basil
- Cole Slaw, Roasted Pecans
- Potato Salad, Grilled Bell Pepper and Green Onions
- Grilled Seasonal Vegetable Salad, Basil and Balsamic Vinegar

Sandwiches - *Select One Sandwich of Your Choice* **\$48**

- *Select Two Sandwiches of Your Choice* **\$50**

- Smoked Turkey, Avocado, Brie Cheese, Herb Mayonnaise, Rosemary Focaccia Roll
- Roast Beef, Caramelized Red Onions, Sharp Cheddar, Whole Grain Mustard, Pretzel Roll
- Balsamic Marinated Chicken Breast, Arugula, Roasted Bell Pepper, Oblong Ciabatta Bun
- Shaved Black Forest Ham, Gruyere Cheese, Whole Grain Mustard, Alfalfa Sprouts, Pepperoncini, Whole Wheat Bun
- Tuna Salad, Black Olives, Capers, Lemon Confit, Butter Lettuce, Tomato, Brioche Hoagie Roll

Vegetarian Sandwich – *Included in All Orders*

- Roasted Portobello Mushrooms, Zucchini, Bell Pepper, Watercress, Lemon Aioli, Grilled Flat Bread Wrap

Dessert - *Select One Item of Your Choice*

- White Chocolate Macadamia Cookie
- Double Fudge Brownie
- Chocolate Chip Cookie
- Peanut Butter Granola Bar

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PARK HYATT AVIARA®

RESORT, GOLF CLUB & SPA

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Grab and Go Boxed Lunch (*Minimum 50 people*) - Presented in a Build your own Style **\$55**

Served with Whole Fruit, Gourmet Potato Chips

Choice of Salad, Sandwich and Dessert

Salad - *Select Two Items of Your Choice*

- Fusilli Pasta Salad, Sun Dried Tomato, Green Olives and Basil
- Cole Slaw, Roasted Pecans
- Potato Salad, Grilled Bell Pepper and Green Onions
- Grilled Seasonal Vegetable Salad, Basil and Balsamic Vinegar

Sandwiches – *Select Two Items of Your Choice*

- Smoked Turkey, Avocado, Brie Cheese, Herb Mayonnaise, Rosemary Focaccia Roll
- Roast Beef, Caramelized Red Onions, Sharp Cheddar, Whole Grain Mustard, Pretzel Roll
- Balsamic Marinated Chicken Breast, Arugula, Roasted Bell Pepper, Oblong Ciabatta Bun
- Roasted Portobello Mushrooms, Zucchini, Bell Pepper, Watercress, Lemon Aioli, Grilled Flap Bread Wrap
- Shaved Black Forest Ham, Gruyere Cheese, Whole Grain Mustard, Alfalfa Sprouts, Pepperoncini, Whole Wheat Bun
- Tuna Salad, Black Olives, Capers, Lemon Confit, Butter Lettuce, Tomato, Brioche Hoagie Roll

Dessert - *Select Two Items of Your Choice*

- White Chocolate Macadamia Cookie
- Double Fudge Brownie
- Chocolate Chip Cookie
- Peanut Butter Granola Bar

** Attendant Fee(s) of \$250 / One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax

PARK HYATT AVIARA®

RESORT, GOLF CLUB & SPA

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≈ Reception Menus

Cold & Hot Hors d'Oeuvres

Pricing Based on (1) Hour of Reception Time

Choice of (4) **\$36 person** Butler Passed (**\$40 person** for display on buffet)

Choice of (6) **\$54 person** Butler Passed (**\$60 person** for display on buffet)

Choice of (8) **\$72 person** Butler Passed (**\$80 person** for display on buffet)

Cold

Signature Hors D'oeuvres

- Brie, Raisin and Gremolata on Toasted Baguette
- Olive Oil Confit Tuna Salad, Kalamata Olives, Preserved Lemon, Green Onions Crostone
- Lamb Tenderloin, Coriander Tomato Jam, Pita Chip
- House Smoked Salmon, Potato Cake, Lemon Sour Cream GF/
- Chipotle Cocktail Glazed Forked Shrimp Tail, Papaya Lime Relish GF/DF
- Tuna Poke, Avocado, Fingerling Potato Chips GF/DF
- Truffle Scented Corn and Boursin Cheese on Crispy Brioche
- Crab and Dill Salad, Pickled Fennel Toasted Baguette
- Compressed Watermelon, Feta and Mint GF/DF

Spring/Summer

- Tomato and Bocconcini Skewer, Basil
- Strawberry Bruschetta on Crostone, Californian Cheddar Goat Cheese
- Heirloom Melon and Prosciutto, Micro Mint
- Guacamole Cone, Shrimp Ceviche, Cilantro
- Tomato Basil Bruschetta, Ricotta Salata
- Goat Cheese Cheddar Crumble, Blue Berry Toast

Hot

Signature Hors D'oeuvres

- Miniature Blue Crab Cake, Lemon Aioli
- Beef Tenderloin Tataki Cone, Cucumber, Seaweed Salad, Ponzu Glaze GF
- Smoked Chicken Croquette Lollipops
- Shrimp and Spanish Chorizo Skewer GF
- Parmesan-Parsley Twist, Mushroom Dip
- Chorizo, Potato, Caramelized Onion Skewer, Manchego Fondue GF
- Shrimp Boil Skewer, Old Bay Remoulade GF
- Kobe Beef Slider, Wild Arugula, Fiscalini Fondue
- Buttermilk Fried Chicken, Chipotle Dip and Cilantro Salsa Verde
- Tofu Pastor, Pineapple, Cilantro GF/DF

Spring/Summer

- Mini Lobster Corn Dog, Meyer Lemon-Caper Remoulade
- Tomato, Basil and Melted Fresh Mozzarella
- Asparagus, Cream Cheese and Smoked Salmon Mini Quiche
- Brandt Beef Bacon Wrapped Scallops, Stone Fruit Chutney
- Roasted Black Mission Fig, Point Reyes Blue Cheese, Micro Arugula (*Summer and Fall*)

* Attendant Fee(s) of \$250 / One Chef / 100 Guests / 2-hour period

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PARK HYATT AVIARA®

RESORT, GOLF CLUB & SPA

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≈ Reception Display

Pricing Based on (1) Hour of Reception Time to be ordered in conjunction with our Hors d'Oeuvres menus prior to dinner event.

Pricing for additional time is available upon request. Displays must be ordered for the full guarantee. Quantities below the full Guarantee – add \$6.00 per person

Oyster XO

Mignonette, Cocktail Sauce and Lemon Wedges
Artisan Butter, Pumpnickel Bread, Sourdough Rolls
Oysters shucked by an oyster specialist moving among the guests, while they shuck and serve oysters.

Price per hour –
75 guests minimum **\$23 per person**

Display on Ice \$60 per dozen (no specialist)

American Artisanal Cheese Display \$25

Fiscalini Cheddar Cheese, Point Reyes Blue Cheese, California Brie
Humboldt Fog Goat Cheese, Midnight Moon Cypress Grove Chèvre Cheese
Cheese Selection is Subject to Change According to Availability
Dried Fruits and Nuts, House-Made Seasonal Fruit Compote, Local Organic Honey,
Rustic Breads and Lavosh

Antipasti \$25

Grilled Pesto Marinated Seasonal Vegetables, Grilled Portabello Mushrooms,
Assorted Olives
Pecorino and Parmesan, Thinly Sliced Prosciutto, Copa, Salami, Mortadella
Focaccia Bread and Basil Aioli Dip

Gourmet Crudités \$22

Haricot Vert, Asparagus, Endive Leaves, Baby Carrots, Fancy Zucchini, Grape
Tomatoes
Roasted Mushroom Dip, Ranch and Blue Cheese Dressings

Tortilla Chips \$16

Guacamole, Roasted Salsa, Pico de Gallo

Seafood On Ice

Rémoulade and Chipotle Cocktail Sauce, Lemon Wedges
Alaskan Crab Legs Snap & Eat **\$12 per piece**
Jumbo Prawns **\$8 per piece**
Snow Crab Claws **\$8 per piece**

Spinach & Artichoke Dip \$16

Sliced Baguettes

Raspberries Baked Brie \$22

Toasted Sliced Baguette, Assorted Crackers, Crushed Candied Walnuts

Hot Dips selection

Served with Pita Chips, Tortilla Chips and Toasted Sliced Baguette

Select one \$24/ Select two \$29/ Select three \$34

- Beef Enchilada, Roasted Corn and Poblano Chile Dip
- Shrimp Scampi Dip
- Crab, Spinach and Artichoke Dip
- Apple Wood Smoked Bacon and Corn Dip
- Baked Broccoli Aged Cheddar Cheese Dip

Mediterranean Trio \$20

Hummus, Baba Ghanoush and Romesco Spread
Grilled Lemon Pepper Pita Bread

Trio of Bruschetta \$20

Roma Tomato and Basil Bruschetta, Black Olive Tapenade
Artichoke and Caper Spread
Crispy Pita Bread and Baguette Crostini

** Attendant Fee(s) of \$250 / One Chef / 100 Guests / 2-hour period*

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PARK HYATT AVIARA®

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Menus are Based on a Minimum of 25 Guests unless Otherwise Noted
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➤ **Aviara Crafted Dinner Stations**

Select a Minimum of Four Stations to Create your Dining Experience

Pricing is Based on (2) Hour Time and Full Guarantee for each Station, pricing for additional time available upon request.

Presented with Preset Water and a Beverage station to include Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions

Sushi & Sashimi \$7 per piece

Served with Wasabi, Pickled Ginger and Soy Sauce

**Upgrade to an Action Station with Sushi Chef(s) for two-hours period \$300*

for One Sushi Chef / 100 Guests

Minimum 75 guests

Maki Sushi – minimum 50 pieces

Choice of Four Maki Sushi;

- California, Vegetable, Spicy Tuna, Philadelphia, Shrimp, Rainbow and Ahi Rolls

Nigiri Sushi - minimum 50 pieces

Choice of Three Nigiri Sushi:

- Maguro-Tuna, Hamachi, Ebi-Shrimp, Tako-Octopus, Unagi-eel, Sake-Salmon

Sashimi - minimum 50 pieces per selection

- Choice of Tuna, Salmon, Hamachi

California Garden \$22

Array of Gourmet Crudités to Include:

Haricot Vert, Asparagus, Endive Leaves, Baby Carrots, Fancy Zucchini, Grape Tomatoes

Roasted Mushroom Dip, Ranch and Blue Cheese Dressings

Your Choice of Two Salads:

- Tomato and Buffalo Mozzarella, Basil Emulsified Extra Virgin Olive Oil
- Baby Spinach Leaves, Red Onions, Orange Segments, Hard Boiled Eggs, Warm Bacon Dressing
- Baby Mixed Greens, Roasted Pear, Pickled Spanish Onions, Gorgonzola Cheese, Balsamic Dressing
- Caesar Salad with Chipotle Grilled Chicken, Lime Paprika Shrimp and Snow Crab Meat

Sushi & Sashimi Station \$40

(4 – 5 pieces per person; minimum of 30 people)

**Upgrade to an Action Station with Sushi Chef(s) for two-hours period \$300 for One*

Sushi Chef / 100 Guests

Minimum 75 guests

Assorted Maki Sushi Rolls, Nigiri Sushi and Salmon, Tuna and Hamachi Sashimi
Wasabi, Pickled Ginger and Soy Sauce

Seafood On Ice \$41

Alaskan Crab Legs

Jumbo Prawns

Snow Crab Claws

Rémoulade and Chipotle Cocktail Sauce, Lemon Wedges

Handcrafted Salumi \$24

Salumi is the Italian Word for Salted, Cured Cuts of Meat Made Primarily from Pork

**Upgrade this Station to an action station with a Chef Slicing Salumi on a Signature Berklele Slicer to Order*

Requires One Chef / 100 Guests

Chef's Selection of Locally sourced Salumi

Grilled Pesto Marinated Seasonal Vegetables, Assorted Olives

Grilled Portabello Mushrooms, Marinated Roasted Bell Pepper

Pecorino and Parmesan Cheese

Warm Focaccia Bread with Melted Mozzarella Cheese

Selection May Vary According to Availability

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≈ Aviara Crafted Dinner Stations – Continued

Olé Ceviche \$24

Scallops and Shrimp, Avocado, Tomato and Cilantro Ceviche
Pacific Snapper, Red Onion, Mango and Jalapeno Ceviche
Tofu, Orange, California Chili, Grilled Corn, Avocado and Red Onion Ceviche
Guacamole, Salsa Fresca, Roasted Salsa
Queso and Chorizo Dip
Corn Tortilla Chips

***Action Station - Seafood Roll Station \$31**

**Requires One Chef / 100 Guests / 2-hour period*
Chilled Maine Lobster and Scallops Dill Salad
Warm Bun Brushed with Lobster Lemon Butter
Served with Coleslaw

***Action Station - Slider Station**

**Requires Two Chefs / 100 Guests / 2-hour period*

Choice of Two - \$27 Choice of Three - \$30

- Brandt Natural CA Beef, Fiscallini CA Cheddar Fondue, Arugula
- Brandt Natural CA Beef, Peanut Butter, Jalapeno, Bacon, Smoked Gouda
- Niman's Ranch Natural Pull Pork Barbecue, Tabaco Onions, House Made Pickles
- Adobo Glazed Pork, Grilled Pineapple, Smashed Black Bean Salsa
- Corned Beef Slider, Swiss-Cheese, Sauerkraut, Russian Dressing
- Seared Salmon, Fennel Slaw, Confit Lemon Aioli
- Seared Blue Crab Cake Slider, Old Bay Remoulade, Napa Cabbage Slaw
- Homemade Veggie Patties, Sprouts, Tomatoes, Basil Spread

***Action Station - French Fries Bar \$16**

Available Only for Outdoor Functions

House Cut Kennebec Potato Fried by a Chef
Spicy Chili, Cheese Sauce, Aviara Special Sauce, Truffle & Parmesan Cheese

***Action Station - Guacamole Fiesta \$18**

**Requires One Chef / 100 Guests / 2-hour period*
Guacamole Trio prepared by a Chef Attendant
Traditional Guacamole, Mango Guacamole
Guacamole with Chipotle Chili
Blue and White Corn Tortilla Chips, Spicy Tortilla Chips

Far East Station \$34

Assorted Steamed Dim Sum Served in Bamboo Baskets
Chinese Barbequed Spare Ribs
Pork Cha Siu Manapua
Chicken Satay with Peanut Sauce
Vegetable Spring Rolls
Shrimp Spring Rolls
Soy Sauce, Sweet Chili Sauce, Sriracha Sauce

*** Action Station - Wood Fire Oven \$34 Minimum 75 guests**

Selected outdoor locations only; not available at Pool

**Requires Two Chefs / 100 Guests / 2-hour period*

Select Three from the following Selections:

Pizzas

- Pesto, Red Pepper, Green Olive, Pecorino, Mint
- Tomato, Ricotta Cheese, Basil, Kalamata Olives
- Smoked Chicken, Onions, Gouda, Crème Fraîche
- Italian Sausage, Parmesan Fondue, Fennel, Green Onion, Calabrian Chilies
- Tomato, Pepperoni and Mushroom
- Smoked Bacon, Wild Mushrooms, Gruyere and Parmesan Cheese

Fire Roasted

- Meat Ball Sandwich, Marinara Sauce, Fontina Fonduta
- Apple Wood Smoked Bacon Macaroni and White Tillamook Cheddar Cheese Gratin
- Slow Wood Fire Baked Short Ribs Bolognese sauce, Garlic Country Bread, Parmesan Cheese
- Gnocchi a la Romana, Pomodoro Sauce, Pecorino Cheese

Offered with Grated Parmesan and Red Chili Flake

** Attendant Fee(s) of \$250 / One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax

PARK HYATT AVIARA®

RESORT, GOLF CLUB & SPA

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Please see our Executive menus for Additional Options Under 30 Guests

∞ **Aviara Crafted Dinner Stations – Continued**

***Action Station - Street Taco Station \$28**

Minimum of 75 Guests ~ Available Only for Outdoor Functions

**Requires One Chef / 100 Guests / 2-hour period*

Choice of Two:

- Carne Asada
- Pollo Asado
- Pork Carnitas
- Catch of the Day Grilled by a Chef

Chopped Onion, Cilantro, Green Onions, Lime Wedges, Radishes, Jalapenos, Queso Fresco

Roasted Tomato Salsa, Pico de Gallo, Chili-Lime Sour Cream, Guacamole

Freshly Griddled Corn Tortillas

***Action Station - Taco “al Pastor” Station \$31**

Minimum of 100 Guests ~ Available Only for Outdoor Functions

**Requires One Chef / 100 Guests / 2-hour period*

Rotisserie Marinated Pork and Grilled Marinated Chicken Breast

Grilled Pineapple, Onion and Cilantro, Roasted Salsa, Avocado and Tomatillo Salsa,

Spicy Salsa

Corn & Flour Tortilla

***Aviara Art of Taste Small Plates Prepared and Assembled by a Chef**

**Requires Two Chefs / 100 Guests / 2-hour period*

Choice of One - \$36 Choice of Two - \$42

Seasonal Spring & Summer Plates

- Jumbo Prawn, Corn Crema, Sautéed Summer Baby Squash, Cherry Tomato, Micro Basil
- Seared Sea Bass, Tomato Jam, Favetta, Watermelon Radish, Rainbow Micro Greens
- Natural Lamb Chops, Basil Emulsion, Bell Pepper Caponata, Pea Vines Salad

***Action Station - Sopos Station \$29**

**Requires Two Chefs / 100 Guests / 2-hour period*

A sope (Spanish pronunciation: ['sope]) is a traditional Mexican dish originating in the city of Culiacán ~ first known as gordita or pelliscadas. It is an antojito which at first sight looks like an unusually thick tortilla with toppings.

~Chicken Sopos, Refried Beans, Tomatillo, Crema Mexicana, Cotija Cheese, Cilantro

~Seared Shredded Beef, Queso Fresco and Pico de Galo Sopos

~Vegetarian Sopos, Avocado Salsa, Mango, Cucumber, Roasted Anaheim Chili,

Cilantro

***Action Station - Pasta Station - \$28**

**Requires One Chef / 100 Guests / 2-hour period*

~Ricotta Ravioli, Piquillo Peppers, Baby Artichokes, Olives

~Fusilli, Crimini Mushrooms, English Peas, Bolognese, Parmesan

~Penne Pasta Trio Bell Peppers, Shrimp, Andouille Sausage, Cajun Cream Sauce

Shaved Parmesan Cheese, Garlic-Herb Focaccia and Bread Sticks

***Action Tuna Poke Bowl Station \$28**

**Requires One Chef / 100 Guests / 2-hour period*

Seasonal Tuna Poke Tossed by a Chef

Edamame Hummus, Brown and White Rice

Shichimi Togarashi, Cucumber, Daikon Sprouts, Avocado, Crispy Wonton Strips

** Attendant Fee(s) of \$250 / One Chef / 100 Guests / 2-hour period*

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∞ **Aviara Crafted Dinner Stations – Continued**

***Action Station - Paella Station \$29**

**Requires One Chef / 100 Guests / 2-hour period*

Minimum of 75 Guests

Spanish Specialty Paellas, Cooked by a Chef in Front of the Guests

Choose one of the following

- Paella Valenciana with Chicken, Chorizo, Artichokes, Green Beans and Red Bell Pepper
- Paella de Mariscos with Shrimp, Calamari, Mussels and Pacific Seabass
- Paella Conquistador with Shrimp, Chicken, Chorizo, Bell Peppers, Peas

***Action Station - House Smoked Carving Station**

**Requires One Chef / 100 Guests / 2-hour period*

Served with our Signature Apple-Wood Smoked Bacon Macaroni & Cheese

Choice of One Meat - \$36 Choice of Two Meats - \$40 Choice of Three Meats - \$46

- Hickory Smoked Jidori Chicken, Chipotle Aioli and Chimichurri
- Apple Wood Smoked Tri Tip, Argyle Steak Sauce, Pink Peppercorn Demi
- Aviara Baby Back Ribs, Barbeque Sauce

***Action Station - Sustainable Farmed Salmon Filet Roasted on a Cedar Plank Carving Station \$31**

**Requires One Chef / 100 Guests / 2-hour period*

Tarragon and Stone Grounded Mustard Glaze, Pink Citrus Relish, Herb Lavosh
Warm Potato and Herb Salad

***Action Station - Fennel Salt Crusted Whole Catch of the Day Carving Station \$35**

**Requires One Chef / 100 Guests / 2-hour period*

Fennel, Garlic, Green Onions, Capers and Olive Fondue
Pilaf Rice

***Action Station - Argyle Dry Rubbed Natural Tenderloin of Beef Carving Station \$38**

**Requires One Chef / 100 Guests / 2-hour period*

Chipotle Aioli and Salsa Verde, Horseradish
Roasted Fingerling Potatoes

***Action Station - Risotto Station**

**Requires One Chef / 100 Guests / 2-hour period*

Choice of One - \$24 Choice of Two - \$28

Signature Risotto

- Vivace Signature Lobster Risotto - add \$7
- Bay Scallop, Rock Shrimp, Cherry Tomato and Basil Risotto

 **Spring / Summer**

- Artichoke, Lemon, Prosciutto, Pecorino, Arugula
- Corn, Scallion, Fava Bean, Parmesan

** Attendant Fee(s) of \$250 / One Chef / 100 Guests / 2-hour period*

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∞ **Aviara Crafted Dinner Stations – Continued**

***Action Station - Steak Fiorentina Carving Station \$36**

**Requires One Chef / 100 Guests / 2-hour period*

3" Thick Rib Eye Steak on the Bone Grilled and Carved by a Chef
Tossed with Fresh Herbs, Roasted Garlic, Extra Virgin Olive Oil and Aged Balsamic Vinegar
Panzanella Salad, Focaccia Bread

***Action Station - Whole Roasted Diestel Turkey Carving Station \$26**

**Requires One Chef / 100 Guests / 2-hour period*

Basted with Fresh Rosemary and Garlic in Natural Juices
Cracked Dijon Mustard, Traditional Cranberry Orange Chutney
Fresh Baked Whole Grain Mini Rolls

***Action Station - Brazilian Barbecue Carving Station \$41**

**Requires One Chef / 100 Guests / 2-hour period*

Roasted Meat over Mesquite Charcoal on the event site by a Chef

Minimum 75 guests – Selected outdoor locations only

"Picanha" Top Sirloin Cap, Garlic Chicken, Artisan Sausage

Pickles: Seasonal Vegetables

Sauces: Chimichurri, Chipotle Aioli, Red Chili Salsa and Tomatillo Salsa

Garnishes; Sautéed Wild Mushroom, Roasted Fingerling Potato, Cannellini Bean Ragu

***Action Station - Mesquite Rotisserie Carving Station**

**Requires One Chef / 100 Guests / 2-hour period*

Mesquite Charcoal Roasted Meat on the event site by a Chef

Minimum 75 guests – Selected outdoor locations only

- CA Natural Prime Rib of Beef, Horseradish Cream, Apple Wood Smoked Bacon Double Baked Potatoes **\$34**
- Colorado Natural Leg of Lamb, Parmesan Soft Polenta, Salsa Verde, Roasted Seasonal Vegetables **\$33**
- Stone Beer Marinated Jidori Chicken, Napa Cabbage Cole Slaw, Fingerling Potato Salad **\$30**

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≈ Aviara Crafted Dinner Stations – *Continued*

French Boutique Pastries \$21

Opera, Dulce de Leche Cream Puff, Crunchy Chocolate Cake, French Macaron, Pina Colada Cake, Raspberry Tart
Assorted Chocolate Truffles

Chocolate & Chocolate \$21

Fondue Station: Milk and Dark Chocolate Fondue
Strawberries, Pineapple, Granny Smith Apples
Chouquettes, Diced Lemon Pound Cake,
Assorted Chocolate Truffle, Marshmallow and Barks, Chocolate and Banana Pie,
Chocolate Flourless Cake, Chocolate Cupcakes, Chocolate Whoopie Pie

***Rum “Ali” Baba \$19**

Fresh Baked Vanilla Sponge Cake Soaked in Warm Sugar Syrup Scented with
Jamaican Rum
Served with the Following Garnishes:
Whipped Cream, Assorted Berries, Shaved Dark Chocolate, Coconut Flakes, Exotic
Fruit Compote,
Assorted Caramelized Nuts and Homemade Jam

***Baked Alaska Station \$22**

Vanilla Ice Cream, Slices of Banana Sponge Cake and Topped with Fresh Meringue,
Torched by a Chef
Exotic Coulis

***Baker’s Doughnut Station \$22**

Minimum of 50 guests

**Requires Two Chefs / 100 Guests / 2-hour period*

Miniature Doughnuts Freshly Made by a Chef
Presented Hot with Cinnamon Sugar, Vanilla Sugar
Homemade Fruit Jams and Chocolate Sauce

***Seasonal Ice Cream Sundae Station \$21**

Our pastry chefs will confection the Sundae for each of your guests

Spring / Summer

House made Mix Berry Violette Sorbet and White Chocolate pistachio Ice Cream,
Lemon Pound cake
White Chocolate Streusel, Mix Berries, Vanilla Whipped Cream

Cream Puff Station \$19

A delight freshly Baked puff pastries coated with Almond Streusel and filled by our
pastry chefs on front of the guest with the following flavored pastry cream
Tahitian Vanilla Cream, Bourbon Salted Caramel Cream and Guayaquil Dark
Chocolate Cream

***Aviara “Fire” Station \$19**

Not Available at the Pool

Assortment of Miniature Flavored Crème Brulée and Marinated Berries Sabayon
Torched by a Chef
Assorted Cookies

***One Hot Cookie \$20**

Freshly Baked Double Fudge-Nut Cookies Topped with Choice of Freshly Spun
Vanilla or Baileys Gelato,
Salted Candied Nuts and Chocolate Shavings

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∞ À La Carte Dinner Menus

The Culinary Team at the Park Hyatt Aviara is dedicated to giving you and your guests the finest culinary experience. Therefore, we designed these menus to highlight our Signature items and the bountiful seasonal ingredients found in Southern California. The Signature menu suggestions are available year-round, and the Seasonal menu suggestions are available for the specific season in which you are hosting your event. The availability of these unique and seasonal ingredients may occasionally be replaced with a suitable substitute.

~A Pre-Selected Choice of Entrée may be presented to Your Guests limited to Two Selections plus a Vegetarian Entrée – pricing will be equivalent to the higher priced entrée.

~A Tableside Choice of Entrée may be presented to Your Guests limited to Two Selections plus a Vegetarian Entrée and must be a minimum of Four Courses – Two Courses prior to the Entrée. Pricing will be equivalent to the higher priced entrée plus \$20.00 per guest.

Plated Dinner

All Entrées Served with Freshly Baked Rolls and Sweet Butter

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions Offered Tableside

Preset Water

Signatures Selections Available Year-Round

Soups

Lobster Bisque, Fennel Custard, Apple-Celery Slaw **\$19**

Purple Cauliflower soup, Romanesco Florets, Truffle Ricotta Crouton **\$19**

Corn Chowder, Petite Crab Cake **\$18**

Tomato and Basil Soup, Burrata Crostone **\$18**

Chilled Starters

Chef's Selection of Locally Handcrafted Salumis Giardiniera, Frisée, Potato Salad, Green Onion Vinaigrette **\$20**

Young Spinach Leaves, Frisée, Roasted Pear, Roquefort Cheese, Caramelized Walnuts, Raisin Walnut Crostone, Balsamic Pear Dressing **\$22**

Colossal Shrimps, Avocado, Chayote Lime Slaw, Chipotle Oil **\$28**

Organic Local Baby Lettuce Leaves, Cucumber, Feta, Olives, Cherry Tomatoes, Pickled Onions, Barrel Aged Red Wine Vinaigrette **\$20**

Seared Rare Ahi Tuna, Green Papaya, Mango and Cilantro, Wasabi Crème Fraîche, Tobiko Caviar, Ponzu **\$26**

Baby Iceberg Lettuce, Oven Dried Cherry Tomatoes, Apple Wood Smoked Bacon, Baguette Croutons, Ranch Dressing **\$19**

Arugula, Belgian Endive, Gorgonzola Cheese, Red Grapes and Pine Nuts, Citronette Dressing **\$20**

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Plated Dinner - Signature Selections *Continued*

Hot Starters

Jumbo Lump Crab Cake, Roasted Piquillo Pepper, Green Onion Coulis, Micro Rainbow Greens **\$28**

Bay Scallops and Shrimp Stew, Pine Nuts, Dried Currants, Caper Berries **\$26**

Maine Lobster Tail, Confit Fennel, Citrus Salad, Homardine Sauce **\$34**

Seasonal Mushrooms and Spinach Cannelloni, Zucchini Puree, Pecorino Cheese **\$23**

Intermezzo

an intermission in multi course dinner served between hot appetizer and main course to clean your palate

Kir Royal Sorbet, Crystallized Lemon Zest **\$9**

Entrees

Sautéed Wild Isle Scottish Salmon, Corn Purée, Salsa Verde, Fingerling Potatoes, Pancetta and Spinach Warm Salad, Radish and Micro Greens Slaw **\$62**

Seared Pacific Sea Bass, Smashed Potatoes, Vegetable Confit, Preserved Lemon, Bouillabaisse Sauce **\$64**

Roasted Natural Chicken Breast, Parmesan Farrotto, Broccolini, Cremini Mushroom Marsala Sauce **\$61**

Natural Filet Mignon of Beef, Cream of Spinach, King Trumpet, Homemade Potato Tots, Cabernet Sauce **\$66**

Natural Filet Mignon of Beef, Cremini Mushroom Sauce, Maine Lobster Tail, Basil Beurre Blanc, Seasonal Vegetables, Scallop Potato **\$80**

Natural Filet Mignon of Beef with Pink Peppercorn Sauce, Jumbo Prawns with Tarragon Beurre Blanc, Potatoes Gratin, Sautéed Spinach **\$76**

Natural Filet Mignon of Beef and Basil Crusted Pacific Seabass, Tuscan Kale, Seasonal Mushroom, Roasted Carrots Coulis, Creamy Wild Rice **\$76**

Cheese Course

California Cheese Trio Sampler, Seasonal Fruit Compote, Candied Hazelnuts, Mache Lettuce **\$19**

Desserts

Taste of Aviara: A Seasonal Sampling of Miniature Desserts Designed by our Pastry Chef **\$22**

The dessert tasting is crafted to include: Seasonal Fruit Tart, Vintage Chocolate & Cream Puff With Homemade Gelato

** Attendant Fee(s) of \$250 / One Chef / 100 Guests / 2-hour period*

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Plated Dinner - Seasonal Selections

Chilled English Pea Soup, Smoked Bay Scallops, Pea Tendrils,
Crushed Sweet Chili **\$18**

Spring Minestrone, Basil Pesto, Parmesan Crostone **\$18**

Kampachi Crudo, Pickled Peach, Radish, Jalapeno, Citrus Aioli, Seabeans **\$28**

Local Peas Vichyssoise, House Smoked Salmon, Pickled Carlsbad Strawberries,
Pea Vine **\$27**

Bloomsdale Spinach, Carlsbad Strawberries, Pistachios, Red Wood Hill Farm Goat
Cheese, Strawberry White Balsamic Dressing **\$20**

Jumbo Green Asparagus, Soft Polenta, Organic Poached Egg, Micro Parsley, Fresh
Morel Ragout **\$26**

Miso Glazed Sablefish, Radish Salad, Cilantro, Ponzu **\$30**

an intermission in multi course dinner served between hot appetizer and main course to clean your palate

Raspberry and Lychee Sorbet **\$9**

*Alaskan Halibut, Wild Mushrooms, Spring Onion, Corn, Basil Emulsion **\$65**

*Alaskan Halibut and Filet Mignon of Beef, Favetta, Spring Peas, Heirloom Carrots,
Shoestring Potatoes, Port Reduction **\$74**

**Seasonal from May to October, Chef will substitute Pacific Sea Bass during off season*

Vanilla Panna Cotta, Strawberry Jelly, Citrus Sorbet **\$19**

Hot Chocolate Gourmadise, Vanilla Gelato **\$19**

Spring Selections Available March through May Soups

Chilled Watermelon and Basil, Heirloom Cherry Tomato Salad, Crispy Baguette,
Aged Balsamic, Micro Basil **\$20**

Chilled Starters

Wild Arugula, Roasted Stone Fruits, Point Reyes Blue Cheese, Toasted Almonds,
Citronette Dressing **\$23**

Spring Asparagus, Tarragon Gribiche, Mache, Hazelnuts **\$25**

Baby Spring Greens, Sweet and Sour Cherries, Shaved Idiazábal Cheese,
Candied Walnut, Cherry Gastrique **\$23**

Hot Appetizers

Crab Cake, Basil Zucchini Cream, Roasted Bell Pepper, Preserved Meyer Lemon and
Crispy Garlic Gremolata **\$29**

Intermezzo

Entrees

Roasted Veal Loin, Spring Corn, Cherry Tomato and Fava Beans Succotash, Ramps
Salsa Verde **\$70**

Beef Tenderloin, Salmon Roulade, Zucchini Basil Crema, Saba, Tomato Quinoa,
Sugar Snap Peas **\$71**

Natural Filet Mignon of Beef, Potato Gratin, Apple Wood Smoked Bacon, Spring
Leek Fondue, Asparagus Tips, Bordelaise Sauce **\$66**

Desserts

Key Lime Pie, Vanilla Whipped Cream, White Chocolate Streusel **\$19**

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Plated Dinner - Seasonal Selections

Corn Soup, Cilantro Pesto, Cherry Tomato **\$18**

Chilled Heirloom Melon, Mint Melon Salad, Crispy Prosciutto **\$18**

Carlsbad Heirloom Tomato and Burrata Cheese, Aged Balsamic Vinegar, Micro Basil and Herb Grissini **\$23**

Thai Snapper Crudo, Cucumber Brodo, Espelette Chili, Shaved Fennel **\$27**

Heirloom Melon Gazpacho, Pico de Gallo Watermelon, Prosciutto Chips **\$25**

House Smoked Duck Breast, Sweet Spring Corn Purée, Confit Kumquat, Crispy Shallots, Micro Arugula **\$26**

Prawns and Bay Scallops, Shelled Beans, Heirloom Cherry Tomatoes, Frisée, Lemon Brodo **\$27**

an intermission in multi course dinner served between hot appetizer and main course to clean your palate

Açai Berry Granite **\$11**

Searched Rare Tuna, Fennel Confit, Potatoes Herb Salad, Red Bell Pepper Emulsion, Preserved Lemon **\$63**

Herb Crusted Double Natural Lamb Chops, Roasted Eggplant, Tomato Cumin Jam, Radish Slaw **\$67**

Almond Dacquoise, Light Lemon Mousse, Citrus and Yogurt Sorbet **\$19**

Chocolate Hazelnut Caramel Semifreddo **\$19**

Summer Selections Available June through August

Soups

Summer Vegetable Pistou, Parmesan Basil Crouton **\$18**

Chilled Starters

Green Romano Beans, Yellow Wax Beans, Haricot Vert, Fresh Garbanzo Beans, Heirloom Cherry Tomatoes, Frisée, Torpedo Onions, Sherry Vinaigrette **\$23**

Wild Arugula, Roasted Apricot, Pistachio, Watermelon Radish, Borage Flower, Balsamic Dressing **\$23**

Hearts of Romaine, Olive Oil Marinated Heirloom Tomatoes, Basil, Bocconcini Mozzarella **\$21**

Hot Appetizers

Searched Jumbo Sea Scallops, Favetta, Watermelon Radish, Grilled Corn, Rainbow Micro Greens, Brown Butter **\$31**

Intermezzo

Entrees

Alaskan Halibut, Tomato Farro and Roasted Corn, Pea Vines, Basil Emulsion, Saba **\$65**

Beef Tenderloin, Royal Trumpet Mushrooms, Pomme Pont Neuf, Haricot Vert, Tomato Basil Relish, Cabernet Reduction **\$66**

Desserts

Peach and Raspberry Cobbler, White Chocolate Gelato **\$19**

** Attendant Fee(s) of \$250 / One Chef / 100 Guests / 2-hour period*

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➤ Dinner Buffets

All Buffets presented tableside beverage service to include Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas and Herbal Infusions and Iced Tea along with PreSet Water

American Comfort \$125

Chicken Noodle Soup

Buffalo Chicken Coleslaw

Caesar Salad: Romaine Hearts, Focaccia Croutons, Parmesan Cheese and Caesar Dressing

Baby Iceberg Lettuce, Pickled Red Onions, Cherry Tomatoes, Ranch Dressing

*Chef's Shrimp Boil:

** Requires One Chef / 100 guests / 2-hour period*

Whole Shrimp, Clams, Jonas Crab Claws, Andouille Sausage, Corn on the Cobb, New Potatoes, Cooked in Court Bouillon

Accompanied by Drawn Butter, Cocktail Sauce, Spicy Remoulade, Lemon Wedge

*House Smoked Carving Station

** Requires One Chef / 100 guests / 2-hour period*

Served with our Signature Apple Wood Smoked Bacon Macaroni & Cheese

Choice of One of the following House Smoked Meat

- Hickory Smoked Jidori Chicken, Chipotle Aioli and Chimichurri
- Apple-Wood Smoked Tri Tip, Argyle Steak Sauce, Pink Peppercorn Demi
- Aviara Baby Back Ribs, Barbeque Sauce

Seasonal Spring/Summer Sides

Creamy Corn

Fine Green and Wax Beans

*Slider Station

** Requires One Chef / 100 guests / 2-hour period*

Choice of Three

- Brandt Natural CA Beef, Fiscallini CA Cheddar Fondue, Arugula
- Brandt Natural CA Beef, Peanut Butter, Jalapeno, Bacon, Smoked Gouda
- Niman's Ranch Natural Pull Pork Barbecue, Tabaco Onions, House Made Pickles
- Porchetta Slider, Roasted Onions and Bell Pepper, Spicy Vegetable Spread
- Corned Beef Slider, Swiss Cheese, Sauerkraut, Russian Dressing
- Seared Salmon, Fennel Slaw, Confit Lemon Aioli
- Seared Blue Crab Cake Slider, Old Bay Remoulade, Napa Cabbage Slaw
- Homemade Veggie Patties, Sprouts, Tomatoes, Basil Spread

*French Fries Bar

** Requires One Chef / 100 guests / 2-hour period*

Spicy Chili, Cheese Sauce, Aviara Special Sauce, Truffle & Parmesan Cheese

Pastry Chef's Daily Selection of Desserts to Include:

Assorted Filled Donuts, Pecan Bar, Double Chocolate Cake, Red Velvet Spiral Cake

** Attendant Fee(s) of \$250 / One Chef / 100 Guests / 2-hour period*

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≈ Dinner Buffets *Continued*

Seasonal Spring & Summer California Farmers' Market \$140

Minimum of 50 Guests

Guarantees of less than 50 - additional fee of \$15 per person

Available April through September

Chilled Watermelon Gazpacho
Local Organic Baby Greens, Balsamic Dressing and Citronette Vinaigrette
Vine Ripe Tomato, Extra Virgin Olive Oil, Pesto Marinated Bocconcini
Grilled Green Asparagus, Manchego Cheese, Romesco Sauce
Haricot Vert Fine Beans, Grilled Sweet Corn, Spring Onions, Roasted Bell Pepper,
Sherry Vinaigrette
Oysters and Clams on the Half Shell, Jumbo Shrimp, and Crab Claws
Mignonette, Lemon Wedge and Sauce "Americaine"
Sourdough Rolls and Butter

*Chef's Carving Station: Herb Crusted Prime Rib of Beef
with Fine Herb Scented Au Jus

** Requires One Chef / 100 guests / 2-hour period*

Lemon-Rosemary Roasted Chicken, Corn Succotash

Roasted Fingerling Potatoes

Summer Squash, Tomatoes, Onions and Parmesan Cheese Gratin

Freshly Baked Rolls and Breads with Sweet Butter

Pastry Chef's Daily Selection of Desserts to Include:

Chocolate Black Forest Gateaux, Strawberries and Cream Spiral Cake, Pistachio and
Raspberry Bar, Apricot & Lavender Cream Puff, Lemon Meringue Tart

Baja Buffet \$140 *Minimum of 50 Guests*

Guarantees of less than 50 - additional fee of \$15 per person

Black Bean Soup, Sour Cream, Cilantro and Crispy Tortilla Strips
Jícama, Orange, Shrimp and Corn Salad
Seafood Ceviche, Avocado, Tomato, Spanish Onion and Cucumber Salad
Baby Field Greens, Pico de Gallo, Black Beans, Roasted Corn, Cilantro-Lime
Dressing
Spicy Chili Green Papaya Coleslaw

*Guacamole Station Prepared by a Chef

** Requires One Chef / 100 guests / 2-hour period*

Traditional Guacamole, Mango Guacamole, & Guacamole with Chipotle Chili
Blue and White Corn Tortilla Chips, Spicy Tortilla Chips

*Fish Taco Station Prepared by a Chef

** Requires One Chef / 100 guests / 2-hour period*

Fresh Pacific Fish of the Day, Roasted Tomato Salsa, Pico de Gallo, Sour Cream,
Julienne Green Cabbage,
Cilantro and Sliced Roasted Jalapenos, Corn and Flour Tortillas and Corn Taco
Shells

*Taco "al Pastor" Station

** Requires One Chef / 100 Guests / 2-hour period*

Rotisserie Marinated Pork or Grilled Marinated Chicken Breast

Grilled Pineapple, Onion and Cilantro, Roasted Salsa, Avocado and Tomatillo Salsa,
Spicy Salsa, Corn & Flour Tortilla

*Conquistador Specialty Paella with Chicken, Shrimp, Chorizo, Artichokes, Peas and
Bell Peppers ** Requires One Chef / 100 guests / 2-hour period*

Mexicali Pinto Bean Chili with Cheddar Cheese

Plain and Jalapeno Corn Bread with Sweet Butter

Pastry Chef's Daily Selection of Desserts to Include:

Buñuelos and Natilla, Kahlua Pie, Tres Leches, Exotic Fruits Cake, Flan
Catalana, Rice Pudding, Chocolate Pastel de Queso

** Attendant Fee(s) of \$250 / One Chef / 100 Guests / 2-hour period*

Prices are Exclusive of Applicable Service Charge and Tax

PARK HYATT AVIARA®

RESORT, GOLF CLUB & SPA

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≈ Dinner Buffets Continued

Seaside Buffet \$150

Minimum of 50 Guests - Guarantees of less than 50 - additional fee of \$15 per person

Lightly Spiced Corn and Crabmeat Chowder
Pacific Shrimp and Alaskan Crab Legs, Chipotle Cocktail Sauce and Remoulade

Pacific Oyster Bar

** Upgrade this Station to Oyster shucked on site \$200 / Requires One Chef / 100 guests / 2-hour period*

Mignonette, Ponzu, Spicy Chili sauce, Cocktail Sauce and Lemon Wedges
Artisan Butter and Sourdough Rolls

Seafood Roll Station

**Requires One Chefs / 100 Guests / 2-hour period*

Chilled Maine Lobster and Scallops Dill Salad, Warm Bun Brush with lobster lemon butter, served with Coleslaw

Locally Grown Organic Lettuces, Shaved Radish
Balsamic Dressing and Ranch Dressing

🍷 Spring / Summer

Heirloom Tomatoes, Sweet Onions, Focaccia Croutons, Cucumber, Barrel Aged Red Wine Vinaigrette
Grilled Eggplant, Roasted Onions, Pine Nuts, Arugula, Citronette Dressing

**Chef's Grill Station to Include:*

**Requires Two Chefs / 100 Guests / 2-hour period*

~Filet Mignon of Beef Medallions, Bordelaise Sauce
~Maine Lobster Tail, Beurre Blanc and Drawn Butter
~Herb Marinated Chicken Breast

Twice Baked Idaho Potatoes stuffed with Vermont White Cheddar and Scallions,
Garnishes of Apple Wood Smoked Bacon & Sour Cream

🍷 **Spring /Summer** – Corn on the Cobb, Green Asparagus

Freshly Baked Rolls and Breads with Sweet Butter

Pastry Chef's Daily Selection of Desserts to Include:

Peach Melba Custard, Chocolate and Coffee Liégeois, Tahitian Vanilla Crème Brûlée,
Rêves de Chocolat, Raspberry Pistachio Cream Puff, Strawberries & Cream Spiral
Cake, Lemon and Cherry Cheesecake, Assorted Macarons, Chocolate Bark

** Attendant Fee(s) of \$250 / One Chef / 100 Guests / 2-hour period*

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≈ Dinner Buffets *Continued*

SOCAL Buffet \$150 *Minimum of 75 Guests*
Guarantees of less than 75 - additional fee of \$15 per person

Coastal

Seafood on Ice: Jumbo Prawns, Snow Crab Claws, Oysters and Clams on the Half Shell,
Mignonette, Rémolade and Cocktail Sauce
California Seafood Chowder, Sourdough Bread

Green Valley

Gourmet Crudités: Haricot Vert, Asparagus, Endive Leaves, Baby Carrots, Fancy Zucchini
Roasted Mushroom Dip, California Cheese Fondue
Seasonal fire Roasted Vegetables Salad, Infused Seasonal Oil
Organic Baby Head Lettuce, Roasted Seasonal Fruit, Citronette Dressing
Chilled Ratatouille, Basil Oil

***Wine Country**

Wood Burning Oven Action Station –*Selected outdoor locations only*
**Requires Two Chefs / 100 Guests / 2-hour period*

Gourmet Pizza

~Tomato, Ricotta Cheese, Basil, Kalamata Olives
~ Italian Sausage, Parmesan Fondue, Fennel, Green Onion, Calabrian Chilies

Wood Fire Roast

~Apple Wood Smoked Bacon and Truffle Macaroni, White Tillamook Cheddar Cheese Gratin
~Porcini Crusted Beef Tenderloin carved by a chef, Seasonal Mushrooms
Red Wine Sauce
~Rosemary Marinated Leg of Lamb carved by a chef, Salsa Verde

North of the Border

Ceviche Bar:
Scallops and Shrimp, Avocado, Tomato and Cilantro Ceviche
Pacific Rockfish, Red Onion, Mango and Jalapeno Ceviche

*Fish Taco Station: Fresh Pacific Fish of the Day Fried by a Chef

**Requires Two Chefs / 100 Guests / 2-hour period*

Roasted Tomato Salsa, Pico de Gallo, Chili-Lime Sour Cream, Guacamole, Jack Cheese, Cheddar Cheese
Julienne Green Cabbage, Cilantro and Sliced Pickled Jalapenos,
Corn and Flour Tortillas and Corn Taco Shells

Beverly Hills

Opera, Strawberry Frasier, Floating Island, Cheesecake Bites, Assorted Éclair, Pina Colada Tart, Meringue Dipped in Dark Chocolate, Hazelnut Praline Crème Brulée, Assorted Chocolate Truffles

** Attendant Fee(s) of \$250 / One Chef / 100 Guests / 2-hour period*

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∞ Dinner Buffets *Continued*

Aviara Craftsmen's Kitchen \$175

Interactive night with the Chefs who are cooking their signature dishes in front of your guests.

Pacific Bounty

*Carlsbad Oyster Bar

* *Oyster shucked on site by / Requires One Chef / 100 guests / 2-hour period*

Luna and Del Sol Oyster from Carlsbad Aqua Farm open by a Chef

Selection may change according to availability

Mignonette, Ponzu, Spicy Chili sauce, Cocktail Sauce and Lemon Wedges

Artisan Butter and Pumpernickel Bread


*Mexican White Shrimp Taco Station

* *Requires One Chef / 100 guests / 2-hour period*

Chipotle Aioli, Corn Tortilla, Cilantro, Chayote Slaw

*Small Plate Crafted by a Chef

* *Requires Two Chefs / 100 Guests / 2-hour period*

 **Spring/Summer**

Sautéed Baja Stripped Bass, Sweet Corn, Fava Beans Succotash, Aji Amarillo Beurre Blanc

From the County's Farm

*Blue Herron Farm Organic Baby Lettuce prepare with the best seasonal ingredients by a chef

* *Requires One Chef / 100 guests / 2-hour period*

 **Seasonal Spring/Summer Salads**

Local Heirloom Tomato, Basil, CA Extra Virgin Olive Oil

Grilled Asparagus, Spring Onions, Almonds, Creamy Orange Dressing

County Peas and Mint Chaser, Crema Mexicana

San Diego Heartland

*Assorted Local Salumi sliced on a Berkle Slicer

* *Requires One Chef / 100 guests / 2-hour period*

Grilled Artisanal Country Bread, House Mostarda and Pickles

*Mesquite Roasted Top Sirloin Cap, Garlic Chicken, Artisan Sausage

* *Requires Two Chefs / 100 Guests / 2-hour period*

Chimichurri, Salsa Verde

Sautéed Wild Mushroom, Roasted Fingerling Potato, Epazote Pinto Bean Ragù

Desserts

* *Requires One Chef / 100 guests / 2-hour period*

*Apple fritters made to order by a Chef, Root Beer Float, Seasonal homemade jam and Dulce de leche

Rustic Seasonal Pies and Ice Cream

* *Attendant Fee(s) of \$250 / One Chef / 100 Guests / 2-hour period*

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After Glow Menus

*The following menus were created and priced for after dinner functions. A la carte pricing can be requested for alternative meal and event times
Minimum 25 guests*

Star Gazing \$25

American Artisanal Cheese Display
Dried Fruits and Nuts, House-Made Seasonal Fruit Compote, Local Organic Honey,
Rustic Breads and Lahvash
Pigs in a Blanket, Ketchup, Assorted Mustards
French Boutique Pastries: Opera, Dulce de Leche Cream Puff, Crunchy Chocolate
Cake, French Macaron, Pina Colada Cake, Raspberry Tart
Truffles, Candies and Sweets

TJ Express \$27

Tortilla Chips, Guacamole and Salsa Fresca
Grilled Chicken, Portobello Mushroom, Poblano Chili and Caramelized Onion
Quesadilla
Grilled Corn and Scallions, Green Chile, Oaxaca Cheese Quesadilla
Guacamole, Sour Cream, Pico de Gallo and Roasted Tomato Salsa
Hot Churros
Inca Spicy Hot Chocolate

Midnight Snack \$28

Select Three of The Following

- 12" Pizzas: Pepperoni, Three Cheeses
- Mini Vegetarian Burrito, Salsa, Sour Cream
- Kobe Beef Burger Sliders, Saga Blue Cheese, Roma Tomatoes and Radish Sprouts
- Barbecue Pulled Pork and Fried Onions Slider
- Mini Corn Dog, Mustard and Ketchup
- Miniature Grilled Cheese Sandwiches
- Cheese Fries
- Chicken Waffle Slider
- Silver Dollar Pancake and Sausage
- Red Velvet Whoopie Pie

Moon Rising \$18

Assorted Freshly Baked Cookies: Chocolate Chip, Double Chocolate, Peanut Butter, White Chocolate Macadamia
Gourmet Flavored Syrup: Hazelnut, Caramel or Vanilla Chocolate Shavings, Rock Sugar, Whipped Cream, Cinnamon and Nutmeg

** Attendant Fee(s) of \$250 / One Chef / 100 Guests / 2-hour period*

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