Private tasting is available by appointment.

All deposits and fees will be handled directly by the Maritime Museum of San Diego.
BEGINNING ELEMENTS
Hors D’Oeuvres

SEAFOOD SELECTIONS
POKE // choice of ahi poke onions, garlic, ginger served on wonton chip, or salmon poke sesame oil, sweet onion, macadamia nut served on wonton chip
SEARED JUMBO LUMP CRAB CAKES // choice of fresh chive aioli, spicy cocktail sauce, or remoulade
COCONUT SHRIMP // pineapple mango sauce
SHRIMP, BASIL & PROSCIUTTO SKWER // white raisin glaze GF
BELGIAN ENDIVE SPEAR // filled with choice of smoke salmon, fried capers, OR bacon, avocado, gorgonzola, sherry shallot emulsion GF
GARLIC SHRIMP SHOTS // choice of salsa verde, fresh jicama, cucumber & tajin, OR spicy cocktail sauce GF
GINGER GLAZED SALMON CHOPSTICK // tamari-infused horseradish GF
SHELLFISH CEVICHE // served on mini corn tortilla cup GF
ZESTY MARINATED SEARED AHI // asian slaw, wasabi cream on asian spoon GF
LOBSTER THERMADOR SHOT
ZESTY SEARED AHI TARO ROOT TACO // coconut lime fresh slaw GF
SALMON LOMI LOMI // semi-cured salmon, fresh lime juice, sweet onion served on furikake crisp

POULTRY SELECTIONS
PETITE CHICKEN POT PIE // veggies, chicken with a flaky crust
SOUTHWEST CHICKEN EGGROLL // avocado mousse
CANDIED BACON WRAPPED CHICKEN SKWER // house buttermilk dressing GF
HERB CHICKEN SKWER // lemon beurre blanc sauce GF
MESQUITE CHICKEN FONDUE // sliced artisan baguettes
CAPRESE CHICKEN SLIDERS // fresh mozzarella, roma tomato, pesto aioli
ANCHO CHICKEN EMANADA // chipotle aioli dipping sauce
ZESTY CHICKEN TARO ROOT TACO // mango cilantro salsa GF
DUCK CONFIT TARO ROOT TACO // pink grapefruit salsa GF

PORK SELECTIONS
BACON JAM // goat cheese with edible spoon
MUSHROOM CAPS // bacon, onion, smoked Gouda GF
PROSCIUTTO MINI CALZONE // mozzarella cheese, sherry mushroom, warm tomato garlic concassé
BANH MI CROSTINI // pork belly, pickled carrots, onion, daikon radish, fresh cucumber, roasted garlic aioli, sambal

BEEF SELECTIONS
KOREAN BBQ BEEF BROCHETTES // tamari-infused horseradish GF
SEARED BEEF TENDERLOIN // roasted garlic, shaved scallion served on parmesan crisp GF
BEEF SHORT RIB POCKETS // pulled beef short ribs, manchego cheese, pickled red onion, arugula, and guajillo chilies
PULLED SHORT RIB SLIDER // gorgonzola aioli and crispy onion served on Parker House roll
MEXICAN ADOBO BEEF // on a polenta wheel GF
OPEN MEATBALL SLIDER // marinara, mozzarella cheese served on petite baguette

VEGETARIAN SELECTIONS
ARTISAN CHEESES // chefs choice of ten selections from artisan cheeses, accompanied by fig chutney, nuts, fresh berries, melon, dried fruit, crisp lavosh, savory flatbread, baguettes and multi grain bâtard loaves (CHARCUTERIE for additional $3.25/person)
BASIL PESTO ARANCINI // arrabbiata sauce
HARVEST BASKET CRUDITÉS // blossoming vegetable bouquet, roasted carrot hummus GF
SPANAKOPITA // spinach, feta cheese, phyllo
FRESH TOMATO BRUSCHETTA // sweet tomatoes, imported olives, basil served on choice of crisp lavash, savory crostini OR cucumber boat GF
FRESH BABY SPINACH & ARTICHOKE DIP // sliced baguettes
MUSHROOM VOL-AU-VENT // wild mushroom filling
MEDITERRANEAN MEZE TRIANGLE // feta cheese, Kalamata olives, tomatoes, green onions, phyllo
ENDIVE // VEGAN
CAMBAZOLA CHEESE TART // spiced pistachios, sweet tomato chutney
POTATO, CAULIFLOWER & PEA SAMOSAS // mango chutney
POBLANO RAJAS POCKETS // sweet corn, mixed of Mexican cheeses, roasted poblanos
ITALIAN PARMESAN POCKET // fontina cheese, asiago cheese, artichoke hearts, roasted red bell pepper, caramelized onion, arugula, artichoke pesto, parmesan cheese
SOUPL SHOT // tomato basil, gazpacho, wild mushroom, butternut squash, cioppino GF
AVOCADO TOAST // rye bread, avocado mousse, lemon drizzle
HEARTS OF PALM CEVICHE

Choice of 4 hors d’oeuvres $40.85 per person
Choice of 6 hors d’oeuvres $47.32 per person
Choice of 8 hors d’oeuvres $53.78 per person
Includes event staff & CA Sales tax

Pricing includes beautiful presentation with our linens, linen napkins, china, flatware and glassware.
STATION OPTIONS
Choice of 3 appetizers from BEGINNING ELEMENTS or artisan cheese display

STREET TACO STATION (choice of 2)
CARNE ASADA + POLLO ASADA // mini corn tortillas, shredded cabbage, avocado salsa, lime, crema, roasted salsa GF
GRILLED FISH TACOS // mini corn tortillas, shredded cabbage, crema, roasted salsa

SALAD STATION (choice of 2, other salad options available)
ROASTED PEAR SALAD // baby greens, romaine, roasted pears, candied pecans, gorgonzola cheese, balsamic vinaigrette GF
CAESAR SALAD // crisp romaine, asiago cheese, croutons, creamy Caesar dressing
ANCIENT GRAIN SALAD // farro, bulgur, sunflower seeds, mint, dill, walnuts, arugula, aged provolone, radish, honey mustard vinaigrette VEGAN, GF

BRAISED BEEF STATION
BONELESS BRAISED BEEF SHORT RIB // red wine braised
GARLIC MASHED POTATOES

MACARONI MARTINI
THREE CHEESE MACARONI // toppings include scallions, diced tomatoes, diced jalapenos, crispy onion straws, bacon bits
...presented in a martini glass

ANCHO MARTINI
ANCHO CHICKEN OR SHRIMP OR VEGETABLES // over cheesy hominy grits, topped with cilantro, roasted salsa and chipotle sour cream
...presented in a martini glass

MASHED POTATO MARTINI
GARLIC MASHED POTATOES // toppings include bacon, sour cream, green onions, grated smoked gouda cheese, mushroom demi glaze
...add mini meatballs for additional $2.25/person

SLIDER STATION (choice of 2)
SHREDDED BEEF SLIDER // cambazola cheese, crispy onions
BUFFALO CHICKEN SLIDER // coleslaw, blue cheese spread
CAPRESE SLIDER // mozzarella, tomato, basil, pesto spread
...served with kettle chips or truffle parmesan French fries

BAHN MI STATION
BAHN MI // pork belly, pickled carrots, onion, daikon radish, cucumber, roasted garlic aioli, sambal drizzle
VIETNAMESE SALAD // chopped romaine, shallot, mint, cucumber, tomatoes, sweet & spicy lime dressing

PASTA STATION
RIGATONI PASTA // Italian sausage and tomato
PENNE PASTA // pink vodka sauce
...served with garlic bread

Based on 100 guests
Choice of 3 Stations $64.45 per person
Includes event staff, & CA Sales tax

Pricing includes beautiful presentation with our linens, linen napkins, china, flatware and glassware.
CHEFS FAVORITE DINNER BUFFET

**COCKTAIL HOUR APPETIZERS** Choice of 3 Appetizers or Artisan Cheese Board from the **BEGINNING ELEMENTS**

**SALADS** (choice of 2)
- **WATERMELON PLANK** // feta, mint, fresh basil, balsamic glaze (GF)
- **KALE SALAD** // cherry tomato, crispy quinoa, watermelon radish, sugar snap peas, feta cheese, oregano vinaigrette (GF)
- **HEARTY BISTRO SALAD** // greens, fresh spinach, bleu cheese, dried fig, toasted walnut, fennel, red cabbage, purple kale, Roasted shallot vinaigrette (GF)
- **SPA SALAD** // sliced asparagus, walnut, mint leaves, crispy quinoa, baby greens, simple lemon vinaigrette (VEGAN, GF)
- **HARVEST TOMATO SALAD** // cannellini beans, avocado, purple kale, frisée, fresh radish, chorizo spiced vinaigrette (VEGAN, GF)
- **LITTLE GEM CAESAR** // charred cherry tomatoes, shaved parmesan, black pepper crispy frico, Caesar vinaigrette (GF)
- **CAESAR SALAD** // crisp romaine, asiago cheese, croutons, creamy Caesar dressing, may be deconstructed for plated
- **ROASTED PEAR SALAD** // baby greens, romaine, roasted pears*, candied pecans, gorgonzola cheese, balsamic vinaigrette (GF)
- **MEDITERRANEAN CRUNCH SALAD** // garbanzo beans, cucumber, yellow and red grape tomatoes, Swiss chard, red onion, Kalamata olives, broccoli, parsley, thyme, light vinaigrette (VEGAN, GF)
- **GRILLED RATATOUILLE SALAD** // eggplant, zucchini, red bell pepper, orange bell pepper, cherry tomatoes, chickpeas, house made herb vinaigrette (VEGAN, GF)
- **ANCIENT GRAIN SALAD** // farro, bulgur, sunflower seeds, mint, dill, walnuts, arugula, aged provolone, radish, honey mustard vinaigrette (VEGAN, GF)
- **TROPICAL SPINACH SALAD** // baby spinach, papaya, roasted cashews, crumbled feta, lime vinaigrette (GF)
- **ENTRÉES** (choice of 2 or 2 from mixed grill)
  - **MIXED GRILL CARVING BOARD** // pork loin or sausages, roast turkey and smoked tri tip // chimichurri, stone ground mustard, horseradish sauce, cranberry orange chutney
  - **SOUTHERN CALIFORNIA BEEF BOURGUIGNON** // dates, poblano peppers
  - **BONELESS BRAISED BEEF SHORT RIB** // red wine braised, Moroccan or Korean
  - **CARVED SKIRT STEAK OR FLAT IRON STEAK** // gremolata and creamy horseradish
  - **PARMESAN CHICKEN** // lemon beurre blanc
  - **MEYER LEMON CHICKEN**
  - **CHICKEN MARSALA**
  - **HONEY-CHILI GLAZED CHICKEN BREAST** // chorizo vinaigrette
  - **HERB CHICKEN** // wrapped with prosciutto, sage, rosemary, garlic, thyme cheese sauce
- **SIDE DISHES** (choice of 2)
  - **ROASTED BRUSSEL SPROUTS**
  - **SEASONAL GRILLED VEGETABLES** // balsamic glaze
  - **ROASTED ROOT VEGETABLES**
  - **BROCCOLINI** // pesto oil, sundried tomatoes, parmesan cheese
  - **ROASTED CUMIN BABY CARROTS**
  - **GREEN BEANS PROVENCALE** // garlic, tomato, onion and herbs
  - **BABY PATTY PAN SQUASH** // herb butter
  - **HERB & CHEESE DAUPHINOISE**
  - **ROSEMARY ROASTED FINGERLING POTATOES**
  - **GARLIC MASHED POTATOES**
  - **PENNE PASTA** // garlic, basil, pine nuts, sun-dried tomatoes, pesto
  - **FARRO & MUSHROOM RISOTTO** // fried garlic, mascarpone cheese, sliced wild mushrooms
  - **HOMINY GRITS** // harissa
  - **CAULIFLOWER POTATO MASH** // arugula
- **FRESHLY BAKED ARTISAN ROLLS**
- **COFFEE BAR** // cream, sugar, sweeteners, whipped cream, artisan chocolates, Italian syrups

$65.71 per person with appetizers
$60.57 person without appetizers
Based on 100 guests
Includes event staff, & CA Sales tax