

OMNI LA COSTA RESORT & SPA
EVENT MENUS





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Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.



CONTINENTAL BUFFETS

All breakfast buffets are served with your choice of freshly brewed regular coffee, decaffeinated coffee, natural and herbal teas, milk and orange juice. Prices based on 1.5 hours of service.

Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

LA COSTA

Seasonal sliced fruits

Hard-boiled eggs

Mini bagels with strawberry, lemon-herb and plain cream cheeses

Golden crisp butter croissants

Morning baked muffins and Danishes

Assorted breads served with butter, preserves and honey

46 per person

EL CAMINO

Seasonal sliced fruits

Golden crisp butter croissants

Morning baked muffins and Danishes

Assorted breads served with butter, preserves and honey

40 per person



BUFFETS

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DEL MAR

Chilled horchata

Mini guava and cheese pastelitos

Watermelon, Greek yogurt and Tajin

Huevos rancheros bar | Warm flour and corn tortillas, carne asada, scrambled eggs, black beans, green onions, cilantro, pepper jack cheese, guacamole, salsa fresca and sour cream

Papas bravas

58 per person

DE LA LUNA

Seasonal sliced fruits

Assorted breads served with butter, preserves and honey

Hot steel-cut Irish oatmeal served with brown sugar and raisins

Free-range scrambled eggs and herbs

Chicken apple sausage

Applewood smoked bacon

Chef's selection of potatoes

53 per person

DEL SOL

Seasonal sliced fruits

Golden crisp butter croissants

Morning baked muffins and Danishes

Assorted breads served with butter, preserves and honey

Coconut yogurt parfaits

Peanut butter and jelly overnight oats

Assorted quiches | Lorraine, spinach and cheddar

Banana bread French toast | Bananas Fosters

Southwest green chili and prime rib hash

63 per person



BALANCED BUFFETS

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CHAMPIONS

Fresh berry and black fig parfait with Sorrento lemons

Sliced rock melons, micro mint and orange zest

Mini bran muffins

Roasted almond and cinnamon rainbow quinoa

Carlsbad strawberries, cracked black pepper and black cherry balsamic vinegar

Tea station with sliced ginger

50 per person

LEGENDS

Farro porridge | Sorrento lemons and blackberries

Seasonal fruit salad | Apples, raspberries, Forelle pears and mint

Whole wheat pancakes served with pink peppercorn agave

Thyme roasted marble potato hash | Anaheim chili and spring onions

La Costa herbs and sweet pepper tofu scramble

Tea station with sliced ginger

Ginger elixir

58 per person



ENHANCEMENTS

Enhancements require a minimum order of two dozen or 24 people.

Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

House made vanilla bean pound cake | 96 per dozen

Assorted breads with butter, honey and jams
5 per person

PANTRY

Individual assorted fruit flavored yogurts | 6 each

Assorted Greek yogurts | 7 each

Strawberry-chia and macadamia nut overnight oats
9 each

Assorted dry cereals with whole and skim milk
6 per person

Organic granola with whole and skim milk
9 per person

Espresso coffee cake | 96 per dozen

Assorted fruit scones, butter and preserves
108 per dozen

Sliced bananas in orange juice and toasted coconut
7 per person

Deviled breakfast eggs | 108 per dozen

Hard boiled eggs | 60 per dozen

Vanilla and mint marinated fruit salad | 9 each

Fresh strawberries, crème fraîche and brown sugar
13 per person

Selection of cured meats and artisan cheeses
18 per person

Scottish smoked salmon, bagels and condiments
18 per person

Açaí yogurts and organic granola parfaits | 10 each

Ancient grain granola parfaits | Quinoa, farro, chia,
millet, fresh berries, Greek yogurt and La Costa honey
12 each

Low-fat cottage cheese | 8 per person



ENHANCEMENTS

Enhancements require a minimum order of two dozen or 24 people. Stove enhancements require a minimum of two items if in conjunction with a continental breakfast.

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STOVE

Turkey bacon strips | 10 *per person*

Applewood smoked bacon | 10 *per person*

Chicken apple sausage or English pork bangers
11 *per person*

Hot steel-cut Irish oatmeal served with seeds, nuts
and assorted dried fruits | 11 *per person*

Warm cinnamon buns, brown butter pecans and
cream cheese frosting | 114 *per dozen*

Lightly whipped scrambled egg whites and
pico de gallo | 12 *per person*

Scrambled eggs with choice of two | Spinach,
tomatoes, mushrooms, pepper jack cheese, cheddar,
green onions, asparagus, chorizo sausage and bell
peppers | 14 *per person*

Lemon ricotta pancakes with blueberry compote and
maple syrup | 12 *per person*

Blue corn pancakes with popcorn and salted caramel
16 *per person*

Mini Belgium waffles with bourbon maple syrup
12 *per person*

S'mores Texas French toast | 14 *per person*

Turkey and ham Monte Cristo | 15 *each*

SoCal breakfast wrap | Chicken sausage, scrambled
eggs, asparagus, red onions, cilantro, queso fresco
and tomato salsa
15 *each*

Baja breakfast wrap | Scrambled eggs, carne asada,
potatoes, pico de gallo and cotija | 16 *each*

Fully loaded breakfast tater tots | Bacon, cheese and
green onions | 12 *per person*

Traditional eggs Benedict | Toasted English muffin
and citrus hollandaise | 16 *each*

Eggs Finlandia | Smoked salmon, vodka and dill
hollandaise with a toasted mini bagel
18 *per person*

Pork sausage and Swiss cheese chard strata
14 *per person*

Egg frittata | Asparagus, mushrooms, oven-dried
tomatoes, scallions and Brie | 14 *per person*

Quiches | Lorraine or spinach and tomatoes
16 *per person*



ENHANCEMENTS

Elevate your dining experience with live food preparation and guest interaction with our Interactive Enhancements for an additional 8 per person.

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BLOODY MARY

Fresh tomato blends, olives, maple candied bacon strips, celery sticks and Slim Jim straws

20 each (bartender included)

PRIME RIB HASH

Black kale, quinoa, potato medley, poached eggs, cipollini onions, peppers, horseradish cream and béarnaise (gluten free, nut free)

22 per person

ALL OVER OATMEAL BAR

Hot steel cut Irish oatmeal, quinoa oatmeal and chef's selection of overnight oats served with brown sugar and raisins

20 per person

BYO BREAKFAST BOWL

House made organic granola, açai Greek yogurt, citrus Greek yogurt, berries, cherries, dark chocolate chips, toasted sliced almonds, raisins, cinnamon, banana chips, toasted coconut, dried cranberries, chia seeds, La Costa honey and agave

20 per person

CAST IRON FRITTATAS

Applewood smoked bacon, chicken apple sausage, caramelized onions, spinach, cheddar, vegetables, goat cheese and balsamic drizzle

22 per person

INTERACTIVE

MINI ASSORTED BAGELS

Carved smoked salmon and prosciutto

Cured tomatoes, pickled red onions, fried capers and local craft beer infused cream cheeses

22 per person

SCRAMBLED EGG QUESADILLAS

Chicken and flame grilled vegetables

Farm fresh fluffy scrambled eggs

Chorizo and cheddar

Refried beans, sautéed bell peppers, caramelized onions, shredded pepper jack cheese, charred tomato salsa, avocado sour cream and jalapeños

24 per person

FREE-RANGE EGG OMELET

Whole eggs, egg beaters and egg whites

Diced ham, scallions, mushrooms, diced tomatoes, baby spinach, caramelized onions, roasted peppers, feta, Swiss cheese, aged cheddar, bacon, chorizo sausage and smoked salmon

28 per person

CHILAQUILES

Corn tortilla chips, scrambled eggs, salsa verde, roasted tomato salsa, jalapeños, pickled red onions, cotija, avocado sour cream and cilantro

20 per person



PLATED

All plated breakfast are served with your choice of freshly brewed regular coffee, decaffeinated coffee, tea, freshly chilled orange juice and freshly baked breakfast pastries with butter and fruit preserves. Prices based on 1.5 hours of service.

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CARLSBAD

Scrambled eggs, applewood smoked bacon, pork sausage links and tri-color potatoes

45 per person

VISTA

Southwestern eggs Benedict, corn sopes, chorizo, smashed papas bravas and poblano hollandaise

47 per person

OCEANSIDE

Egg white frittata, cured tomatoes, asparagus, tri-color potatoes, caramelized onions and black truffles

45 per person



SAN MARCOS

Seasonal fruit cobb salad, organic granola crumble and ginger-white balsamic drizzle

42 per person



BOXED

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JUMP START

BREAKFAST | CHOICE OF THREE

Smoked Scottish salmon with grilled bagel and cream cheese | 40 *per person*

Sliced seasonal fruit cup | 30 *per person*

Chef's selection of overnight oats | 34 *per person*

Berry and yogurt parfait with organic granola
36 *per person*

Quiches | Lorraine or spinach and tomatoes
38 *per person*

Cured meats, artisan cheeses and crackers
40 *per person*

Fruit and veggie crudités with banana bread, cottage cheese and cucumber ranch | 40 *per person*

Assorted bottled juices | 7 *each*

Regular coffee, decaffeinated coffee and selection of hot teas | 118 *per gallon*

ACCOMPANIMENTS

Chocolate croissants

Whole fresh fruit



BREAKS

Prices are based on 30 minutes of service. Serving attendant optional for an additional 4 per person. Chef attendant included on the Açai Bowl break.

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BUENOS DIAS

Mini croissants, mini guava and cheese pastelitos

Apple, peach and cherry turnovers

26 per person

AS THE COOKIE CRUMBLES

Mini chocolate chip, oatmeal raisin, white chocolate cranberry and chocolate milk

24 per person

DOUGHNUTS

Assorted seasonal fruit, doughnuts, traditional glazed, jelly filled, Boston crème, mini doughnut holes and chef's selection of gluten-free and special doughnuts

26 per person

CHIPS AND DIPS

House made pickled vegetables, chunky guacamole, corn tortilla chips, pink peppercorn and La Costa honey hummus, naan bread, white bean and jalapeño spread, rosemary pita chips and sea salted kale chips

28 per person

COASTAL TRAILS

Assorted fancy nuts, mini pretzels, wasabi peas, M&M's, spicy bar mix, raisins, banana chips, coconut shavings, chocolate chips, Goldfish and yogurt covered dried fruit

24 per person

TRIP TO JULIAN

Warm mini apple pies, spiced crème anglaise sauce, apple pot de crème, apple cider jelly, white and dark chocolate dipped apple wedges and apple chips

26 per person

7TH INNING STRETCH

Assorted popcorn

Mini corn dogs with ketchup

Prop & Peller soft pretzel bites with ballpark mustard

Corn tortilla chips, Red Trolley cheese sauce and jalapeños

26 per person

AÇAÍ BOWL

Açaí sorbet, house made organic granola, berries, dark chocolate chips, toasted sliced almonds, raisins, cinnamon, banana chips, toasted coconut, dried cranberries, chia seeds, La Costa honey and agave

28 per person



BREAKS

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MEZZE

Five onion sour cream, red beet hummus, tabbouleh, cucumber tzatziki, spinach and artichoke dip

Pita bread chips, soft naan and peppered baguette crostinis

26 per person



CUPCAKE CELEBRATION

Mini cupcakes | Vanilla bean, chocolate, strawberry, Oreo crunch and caramel

25 per person

PROP & PELLER PRETZEL POWER

Pretzels | Salted, cheese and jalapeño and cheese

Flavored mustards, flavored salts, queso fundido and five onion sour cream

24 per person

HEALTH AND WELLNESS

Ginger elixir | La Costa honey, cracked black pepper and Sorrento lemons

Rainbow quinoa lettuce cups | Blueberries, marcona almonds and mint-blackberry ginger balsamic

Vegetable and Thai basil summer rolls | Mustard and yuzu sauce

Strawberry skewers | Yogurt and poppy seed drizzle

Dark chocolate and peanut butter energy bites

32 per person



BREAKS

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SNACKS

Assorted Luna and KIND bars | 7 *each*

Tropical frozen ice cream novelties | 82 *per dozen*

Fruit sorbet bars | 82 *per dozen*

Assorted popcorn | 6 *each*

Prop & Peller salted soft pretzel bites with cheese sauce and Bavarian mustard | 14 *per person*

Spicy bar mix | 50 *per pound*

Fancy nut mix | 50 *per pound*

Individual bags of flavored kettle potato chips, pretzels and SunChips | 6 *each*

Assorted mini bagels, regular and flavored cream cheeses | 75 *per dozen*

House made mini cupcakes | Vanilla bean, chocolate, strawberry, Oreo crunch and caramel | 82 *per dozen*
(minimum two dozen of each)

Whole fruit | Bananas, apples or oranges
42 *per dozen*

Seasonal sliced fruit presentation | 17 *per person*

Freshly baked mini cookies | Chocolate chip, white chocolate and macadamia nut, oatmeal raisin
78 *per dozen*

Mini blondies | 74 *per dozen*

Mini brownies | 74 *per dozen*

Vegetable crudité's with five onion sour cream
18 *per person*

Cheese and meat butcher block with crackers
22 *per person*

Hard boiled eggs | 60 *per dozen*

Strawberry skewers with a yogurt and poppy seed drizzle | 96 *per dozen*

Fruit skewers with white chocolate dip | 88 *per dozen*

GOURMET PETITE TEA SANDWICHES |
MINIMUM TWO DOZEN OF EACH

Curried chicken salad, mango chutney and banana bread | 82 *per dozen*

Roast beef, brie and horseradish cream | 82 *per dozen*

Egg salad, cucumber and mustard cress
82 *per dozen*

Smoked salmon, herb cream cheese and capers
82 *per dozen*



BREAKS

Refreshment packages require a minimum of 25 people. Prices are based on 30 minutes of service.

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BEVERAGES

Coca-Cola brand regular, diet and caffeine-free soft drinks | **6 each**

Aqua Panna premium bottled water | **7 each**

Bottled water | **6 each**

Pellegrino sparkling water | **6 each**

Assorted flavored sparkling waters | **6 each**

Coconut water | **7 each**

Bottled juices | **7 each**

vitaminwater | **7 each**

Powerade | **7 each**

Red Bull and sugar-free Red Bull | **8 each**

Bottled iced teas | **7 each**

Flavored iced teas | **7 each**

Dunkin' Donuts bottled iced coffee | **8 each**

Starbucks frappuccino | **8 each**

Regular coffee, decaffeinated coffee, assorted teas, skim, 2% milk, half and half and lemons
118 per gallon

Freshly brewed iced tea | **88 per gallon**

Freshly squeezed orange juice | **88 per gallon**

Freshly squeezed grapefruit juice | **88 per gallon**

Tomato, V-8, apple or cranberry juice | **88 per gallon**

Freshly squeezed lemonade | **88 per gallon**

Fruit punch | **88 per gallon**

Hot apple cider | **98 per gallon**

Mexican hot chocolate with whole milk, whipped cream, cinnamon sticks and marshmallows
108 per gallon

REFRESHMENT PACKAGES

ALL DAY BREAK | 8 HOURS OF CONTINUOUS SERVICE

Regular coffee, decaffeinated coffee, assorted teas, skim, 2% milk, half and half, lemons and assorted soft drinks

36 per person

Regular coffee, decaffeinated coffee and tea only
26 per person

HALF DAY BREAK | 4 HOURS OF CONTINUOUS SERVICE

Regular coffee, decaffeinated coffee, assorted teas, skim, 2% milk, half and half, lemons and assorted soft drinks

24 per person

Regular coffee, decaffeinated coffee and tea only
18 per person

CHEF'S IMAGINATIVELY REFRESHING FRUIT WATERS

Carrot and honeydew

Cucumber, lime and chia

Pineapple and spinach

Oatmeal, vanilla and cinnamon

Orange and carrot

90 per gallon

CHEF'S HOUSE MADE SMOOTHIES

Mocha, almond butter, bananas and La Costa honey

Chocolate, bananas and almond milk

Açaí, blueberries, strawberries and chia

Mangos, passion fruit, pineapples and kale

Matcha tea, pineapples and coconut milk

125 per gallon



BUFFETS

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BEACHSIDE DELI

STARTERS

Hearty chicken noodle soup

Organic field greens with balsamic, ranch and Caesar dressings

Red onion salad | Cucumber, feta and olives

MEATS

Smoked all natural pork loin

Herb roasted organic turkey breast

Ancho rubbed roast beef

ACCOMPANIMENTS

American and cheddar sliced cheeses

Bibb lettuce, sliced onions, tomatoes and dill pickles

Ketchup, mayonnaise and Dijon mustard

Selection of sliced breads

SIDES

Hidden Valley ranch dusted potato chips

DESSERTS

Chocolate brownies

Assorted cookies

69 *per person*

SOCAL BARBECUE

STARTERS

Five onion sour cream and tortilla chips

Creamy red, white and blue coleslaw

Macaroni salad

Caesar salad | Cornbread croutons and chipotle Caesar dressing

ENTRÉES

Beef burgers

Mango barbecue organic chicken

All beef hot dogs

ACCOMPANIMENTS

Rosemary and sea salt potato wedges

Lemon and thyme zucchini steaks

Assorted sliced cheeses, bibb lettuce, sliced onions, tomatoes and dill pickles

Chipotle ketchup, mayonnaise and Dijon mustard

Burger and hot dog buns

DESSERTS

Mini cream cheese flan (gluten-free, nut free)

Dulce de leche cookie sandwiches (nut free)

74 *per person*



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WRAP IT UP

STARTERS

Grilled poblano and corn chowder

Organic field greens with assorted dressings

Spicy cucumber salad

Orzo pasta salad | Grilled asparagus, cherry tomatoes and aged white cheddar

Grilled seasonal vegetable platter with pomegranate molasses

ENTRÉE WRAPS

Tequila lime organic chicken | Peppers, lettuce, tomatoes, onions and cilantro aioli

Ancho flank steak | Corn and black bean salsa, lettuce, tomatoes, chipotle crema and cotija

Veggie | Balsamic mushrooms, caramelized onions, lettuce, tomatoes, red pepper hummus and pea tendrils

DESSERTS

Caramel cheesecake bites

Fruit tartlets

72 per person

AFTERNOON TEA

STARTERS

Chilled sweet English pea soup | Garlic cream and crispy pancetta

Black kale and roasted vegetables | Avocados, pepitas, cured tomatoes, pecorino and saffron honey vinaigrette

La Costa honey and rainbow quinoa | Blueberries, toasted almonds, mint and blackberry ginger balsamic

FINGER TEA SANDWICHES

Curried chicken salad | Mango chutney and banana bread

Roast beef | Brie and horseradish cream

Egg salad | Cucumbers and mustard cress

Smoked salmon | Herb cream cheese and capers

DESSERTS

Traditional English scones served with fruit preserves and Devonshire cream

Strawberries served with crème fraîche and brown sugar

BEVERAGES

Selection of English teas served with fresh lemons, sugar and honey

74 per person



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SANTA FE

STARTERS

Enchilada soup | Crispy tortilla strips and fried breaded jalapeños

Southwest Caesar | Cotija, dried cherries and poblano ranch

Smoked black bean salad | Roasted corn, green chilies, tomatoes, cilantro and honey chili vinaigrette

Jicama slaw | Cabbage, grilled pineapples and citrus mango dressing

ENTRÉES

Chipotle honey grilled flat iron steak | Ancho demi-glace

Roasted breast of chicken | Sweet pepper mole

Blackened snapper | Roasted corn pico de gallo

Cheese enchiladas | Ancho rojo sauce

Calabacitas stew | Zucchini, squash, tomatoes and onions

Sonoran rice

Refried pinto beans

DESSERTS

Mini mole cakes

Tres leches shots

76 per person

FARM TO TABLE

STARTERS

Vegetable and white bean minestrone | Pistou

SALAD BAR

Savoy spinach and petite romaine

Toppings | Roasted corn, hearts of palm, marinated mushrooms, English cucumbers, cherry tomatoes, sweet onions, sunflower seeds, feta, tortilla strips and grilled focaccia

Dressings | Cinnamon pear balsamic, peppercorn ranch and grilled Granny Smith apple vinaigrette

Heirloom tomato salad

Tuna salad

ENTRÉES

Pesto roasted chicken

Flat iron steak with mushroom ragout

Salmon with lemon gremolata

ACCOMPANIMENT

Assorted rolls with butter

DESSERTS

Seasonal fruit tartlets

Carlsbad strawberry trifle

76 per person



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BAJA

STARTERS

Shrimp ceviche | Coconut citrus vinaigrette

Papas bravas salad | Charred chorizo, Sriracha aioli and micro cilantro

Three bean salad | Peppers, red onions and cilantro vinaigrette

ENTRÉES

Grilled mahi-mahi

Chicken tinga

Beer brined carne asada

ACCOMPANIMENTS

TJ corn on the cobb, cotija, Sriracha crema, Tajin, cilantro and limes

Corn and flour tortillas

Limes, roasted salsa, pico de gallo, guacamole and cabbage slaw

Spanish rice

Cumin stewed black beans

DESSERTS

Churros | Bavarian cream, caramel and traditional

Chocolate sauce, tequila anglaise, Chantilly cream and salted caramel

76 per person

PERFECT BALANCE

STARTERS

Roasted butternut squash soup

Baby red and green romaine | Watermelon croutons, balsamic onions, toasted pumpkin seeds and grapefruit dressing

Roasted vegetable salad | Purple and yellow cauliflower, carrots, caramelized onions, grape tomatoes, dried garbanzo beans and basil vinaigrette

ENTRÉES

Farro risotto | Forest mushrooms and caramelized onions

Broccolini with roasted cashews

Curried chickpea stew

DESSERTS

Angel food cake | Lavender and fruit compote

Vegan carrot cake

Mixed berry cup with La Costa honey

72 per person



ENHANCEMENTS

Elevate your dining experience with live food preparation and guest interaction for an additional 6 per person. Enhancements may only be served alongside an existing lunch table. Serving attendant optional for an additional 4 per person. Chef attendant required on Sushi station at 500 per chef, with one chef per 100 people.

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CEVICHE BAR

Coconut shrimp
Calamari salad
Tortilla chips and chicharones
La Costa habanero hot sauce
30 per person

GUACAMOLE STATION

Cranberry, sweet pea and traditional guacamole served with tortilla chips, chicharones and poppadums
25 per person

BUILD-YOUR-OWN FARMERS MARKET

Lettuce | Organic greens, spinach and butter lettuce
Meats | Basil chicken, shrimp and bacon
Toppings | Toasted quinoa, crisp cherry tomatoes, cucumbers, carrots, jicama, mushrooms, broccoli, sweet corn, blue cheese, Parmesan cheese, candied walnuts, sunflower seeds, almonds, garlic croutons, raisins and cranberries
Dressings | Ranch, balsamic and citrus vinaigrette
35 per person

SUSHI

Chef's selection of sushi rolls | Sashimi, pickled ginger, wasabi and soy sauce

3 pieces | 30 per person

4 pieces | 38 per person

5 pieces | 44 per person

RED BRICK PIZZAS | CHOICE OF THREE

Shrimp and andouille
Forest mushrooms and fontina cheese
Barbecue chicken and jalapeño pesto
Margherita
Pepperoni
Farmer's market veggie
28 per person

QUESADILLA

Marinated grilled portobello mushrooms | Grilled corn, spinach, poblano peppers and goat cheese
Shredded chili roasted chicken | Mushrooms, bell peppers and jalapeño jack cheese
Blackened shrimp | Caramelized onions, spiced black beans and white cheddar
Sauces | Charred Roma tomato salsa, salsa verde and avocado crema
27 per person



ENHANCEMENTS

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POKE

Skuna Bay salmon | Forbidden black rice, pickled red onions and sesame soy vinaigrette

Ahi tuna | Sticky rice, wakame, edamame, fried garlic and ponzu

32 per person

SLIDERS

Sweet potato and quinoa | Jack cheese, apple chutney and Sriracha mayo

Pink peppercorn crusted tri-tip | Caramelized onions, cheddar and horseradish

Turkey | Blue cheese slaw and buffalo sauce

35 per person



PLATED

Price based on 1.5 hours of service. For an additional course, add 16 per person. Add La Costa honey and salted butter for an additional 5 per person.

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STARTERS | CHOICE OF ONE

SOUP

Flame grilled chipotle tomato bisque | Basil and sour cream

Minestrone | White beans and wild arugula pistou

Black bean | Cumin cream and pico de gallo

Chicken tortilla | Avocado crema and tortilla strips

Chilled valencia mango | Coconut and chili oil

SALAD

Crunchy romaine lettuce | Queso fresco, baked cornbread croutons and chipotle Caesar dressing

Organic field greens | Watermelon, pistachios, cotija, tequila vinaigrette and Tajin

Arugula | Mangos, red onions, shaved carrots, toasted pumpkin seeds and mango citrus dressing

Baby greens | Radicchio, toasted pinenuts, crispy prosciutto and red wine vinaigrette

ENTRÉES

SEARED SALMON

Manchego cheese risotto, caramelized shallots, baby spinach, heirloom carrots and lemon vin blanc

73 per person

CHEF RAUL'S EGGPLANT PARMESAN

Mozzarella, spiced marinara and grated Parmesan cheese

64 per person

HERB CRUSTED BREAST OF CHICKEN

Basil orzo, asparagus, roasted peppers and cabernet demi-glace

70 per person

CHIPOTLE MARINATED FLAT IRON STEAK

Poblano whipped potatoes, baby carrots, roasted corn and pico de gallo

76 per person

SEARED RED SNAPPER

White beans, chorizo, mangos, avocados, shrimp and orange ginger sauce

79 per person

BLACK BEAN AND CORN ENCHILADAS

Enchilada sauce and jicama slaw

64 per person



PLATED

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ENTRÉE SALADS

CAESAR SALAD

Shaved Parmesan cheese, focaccia croutons and white anchovies

43 per person

NIÇOISE SALAD

Haricot verts, cured tomatoes, black olives, eggs, red onions and sun-dried tomato vinaigrette

47 per person

SOUTHWEST COBB

Avocados, bacon, eggs, pepper jack cheese, tomatoes, tortilla strips and chipotle ranch

52 per person

ENHANCEMENTS

Achiote rubbed organic chicken | *add 8 per person*

Seared ahi tuna | *add 12 per person*

All natural flat iron steak | *add 12 per person*

Cedar plank salmon | *add 10 per person*

Shrimp skewer | *add 12 per person*

DESSERTS | CHOICE OF ONE

Citrus frangipane tart with vanilla whip

Chocolate cake bar with berry compote

Vanilla bean cheesecake with fruit cloud

Apple crumble with Chantilly cream (gluten-free)

Flourless chocolate cake with citrus marmalade



LUNCH ON THE RUN

Each box is served with whole fruit, grilled vegetable and orzo pesto pasta, kettle potato chips, chocolate chip cookie, plastic silverware, napkins and condiments.

Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

BOXES | CHOICE OF UP TO THREE

SALMON RILLETTE BLT

Applewood smoked bacon, bibb lettuce and vine-ripened tomatoes on multigrain bread

ACHIOTE RUBBED ROAST BEEF

Caramelized onions, cheddar and cornichons on a kaiser roll

TURKEY AND BRIE

Rocket arugula, cranberry spread and Bavarian mustard on a pretzel roll

MOROCCAN VEGETABLE WRAP

Harissa marinated grilled zucchini, eggplant, red bell peppers and roasted garlic hummus on a gluten-free tortilla

ALBACORE TUNA SALAD CUP

Boston bibb lettuce, pickled onions and English cucumbers

ACHIOTE RUBBED GRILLED CHICKEN WRAP

Pepper jack cheese, black bean, sweet corn salsa and chipotle aioli

HONEY BAKED HAM AND CHEDDAR

Black garlic aioli and jalapeño on cheddar sourdough bread

FAJITA VEGETABLE WRAP

Avocado spread and roasted tomato salsa on a gluten-free tortilla

52 per person



CANAPÉS

Available as tray passed or displayed. Canapés require a minimum of two dozen.

Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

PANTRY

Fig, prosciutto, Maytag blue cheese bruschetta and port drizzle | 10 *per piece*

Roasted tomato and ricotta crostini with hazelnut crisps | 8 *per piece*

Shrimp and mango ceviche with pickled English cucumber cup | 10 *per piece*

Smokey tomato caprese skewer with extra virgin olive oil and balsamic reduction | 9 *per piece*

Mini New England lobster roll | 10 *per piece*

Vietnamese shrimp, peanut summer rolls and ponzu | 10 *per piece*

Citrus poached tiger prawns with tomatillo cocktail sauce | 10 *per piece*

Organic chicken and mushroom roulade with papaya chutney | 10 *per piece*

Curried chicken salad with banana bread and mango chutney | 9 *per piece*

Truffled deviled eggs | 9 *per piece*

Yukon Gold potato cup with artichokes, spinach, crab and ricotta | 10 *per piece*

Gazpacho shooter with serrano chili oil | 8 *per piece*

Truffled white bean toast with citrus gremolata and rosemary baguette | 9 *per piece*

STOVE

Chorizo and green mango brochette | 11 *per piece*

Pan fried vegetable pot sticker with hoisin and chili sambal | 10 *per piece*

Oriental vegetable spring roll with citrus plum sauce | 9 *per piece*

Lamb lollipop with jalapeño peach compote | 11 *per piece*

Ancho chicken kebob with spiced pineapple chutney | 10 *per piece*

Bay scallop wrapped in bacon with Caribbean jerk maple dip | 11 *per piece*

Mini quiche with applewood bacon, caramelized onions and Maytag blue cheese | 10 *per piece*

Mini pulled barbecue pork on a twice baked potato | 10 *per piece*

English sausage rolls and herb Dijon | 10 *per piece*

Vegetarian paella risotto balls | 10 *per piece*

Vegetable curry samosa, cilantro and cucumber yogurt | 9 *per piece*

Mini crab cakes with lemon and thyme aioli | 10 *each*

Mahi-mahi bites with Cajun tartar sauce | 10 *each*

Corn and bacon jalapeño popper with tomato jam | 10 *each*

Cubano quesadilla roll with braised pork, Gruyère, dill pickles and yellow mustard | 10 *each*



RECEPTION

Prices are based on two hours of service and require a minimum of three stations. Elevate your dining experience with live food preparation and guest interaction for an additional 8 per person. Serving attendant optional for an additional 6 per person.

Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

LA COSTA GARDENS

Lettuce | Organic greens, spinach and butter lettuce

Meats | Pesto chicken, crispy bacon and rock shrimp

Toppings | Toasted quinoa, crisp cherry tomatoes, cucumbers, carrots, jicama, mushrooms, broccoli, sweet corn, blue cheese, Parmesan cheese, candied walnuts, sunflower seeds, almonds, garlic croutons, raisins and cranberries

Dressings | Ranch, balsamic and citrus vinaigrette

34 per person

FILET STEAK AU POIVRE

Flamed with cognac, cracked pepper, crème fraîche and brioche buns

36 per person

CALI CHEESE AND CHARCUTERIE

Preserved Meyer lemons, oven-dried tomato pesto and La Costa honey with rustic breads and crackers

39 per person

ANTIPASTI

Shaved prosciutto, dry Italian salami, sliced cappicolla, chargrilled field vegetables, mushrooms à la grecque, Mediterranean olives, baby mozzarella, blistered cherry tomatoes and focaccia with rustic breads, oils and vinegars

42 per person

MARYLAND CRAB CAKES

Red pepper polenta, pickled fennel, lemon drizzle and mini chive biscuits

36 per person

QUESADILLA STATION

Mushroom and Swiss cheese

Blackened shrimp and roasted peppers

Chicken and pepper jack cheese

Sour cream, guacamole and pico de gallo salsa

32 per person

PERFECTO PASTA

Penne | Vegetables, roasted garlic, basil and tomato vodka sauce

Orzo | Spinach, green peas and blue cheese cream

Five cheese tortellini | Basil pesto, olives and cherry tomatoes

Accompaniments | Cherry tomatoes, baby spinach, green peas, olives, tasso ham, fresh basil, roasted garlic, vegetables, toasted pine nuts, chicken, shrimp, shaved Parmesan cheese, focaccia and extra virgin olive oil

38 per person

GUACAMOLE

Ripe Haas avocados, diced vine-ripened tomatoes, roasted tomato salsa, cilantro confetti, diced red onions, crushed garlic, fresh squeezed lemon, sambal, extra virgin olive oil, sea salt and seasoned tortilla chips

36 per person



RECEPTION

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NEW ENGLAND RAW BAR

Citrus poached tiger prawns | 120 per dozen

Maine snow crab claws | 120 per dozen

Cold poached king crab legs | 150 per dozen

Oysters on the half shell with ice wine mignonette
120 per dozen (minimum 4 dozen)

Green lip mussels and pickled vegetables
96 per dozen

Assorted dips and sauces

PACIFIC POKE BOWL

Local ahi tuna, Skuna Bay salmon and
marinated beets

Black forbidden rice, quinoa, edamame, seaweed,
kimchi, nori, sesame seeds, fried garlic, scallions,
white soy ponzu, tamari, La Costa habanero
hot sauce and pickled ginger

44 per person

TACO CENTRAL

Mahi-mahi zarandeado

Ancho braised chicken machaca

Borracho carne asada

Warm corn and flour tortillas

Accompaniments | Limes, roasted tomato salsa,
fresh pico de gallo, guacamole, red onions, cilantro,
shredded cabbage and roasted jalapeños

42 per person

SLIDERS | CHOICE OF THREE

Short rib | Kimchi and black garlic aioli

Pork belly | Jack cheese, apple chutney and Sriracha

Pink peppercorn crusted tri-tip | Caramelized onions,
cheddar and horseradish cream

Turkey | Blue cheese slaw and buffalo sauce

Sesame crusted ahi tuna | Asian slaw and
wasabi mayo

Sweet potatoes and quinoa | Ginger raisin chutney
42 per person

RISOTTO

Butternut squash risotto

Wild mushroom risotto

English peas and lemon basil risotto

Toppings | English peas, wild mushrooms, grilled
radicchio, squash, charred corn, chorizo, caramelized
pearl onions, celery root, truffle oil, balsamic
reduction, port wine reduction, focaccia and shaved
Parmesan cheese

Choice of two | 40 per person

Choice of three | 45 per person

MAC AND CHEESE MAYHEM

Steak tips | Red Trolley Ale and blue cheese

Cauliflower and almond sauce

Barbecue pulled pork | Cheddar and poblano
36 per person



RECEPTION

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PAELLA

Vegetables | Quinoa, tri-color cauliflower, heirloom baby carrots, asparagus, heirloom tomatoes, English peas, pearl onions and garlic chips

Chicken and chorizo | Spanish rice, peas and heirloom carrots

Seafood | Saffron rice and vegetables

Choice of one | 40 per person

Choice of two | 48 per person

Choice of three | 52 per person

LA COSTA POUTINE

Buffalo chicken | Blue cheese, cucumber ranch and Frank's RedHot sauce and tater tots

Carne asada | Pico de gallo, avocado crema, cotija, chipotle barbecue and waffle fries

Carnitas | Black bean and corn salsa, chicharonnes, sour cream, green onions and sweet potato tots

Choice of one | 38 per person

Choice of two | 45 per person

Choice of three | 50 per person

RED BRICK PIZZAS | CHOICE OF THREE

Shrimp and andouille

Forest mushrooms and fontina cheese

Barbecue chicken and jalapeño pesto

Margherita

Pepperoni

Farmer's market veggie

36 per person

CHEF'S CRUDITÉ

Goat cheese mousse, red beet hummus, yellow lentil hummus, edible dirt, raw radish chips, tomatoes, tri-color cauliflower, broccolini, mini sweet peppers, baby carrots, baby patty pans, asparagus, spinach and artichoke dip and herb crusted pita chips

34 per person



CARVING

All stations are served with mini kaiser rolls. Chef attendant required at 175 per chef, with one chef per 100 people.

Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

DIESTEL FARMS ROASTED ORGANIC TURKEY

Served with au jus

650 (serves 30)

BLACKENED SKUNA BAY SALMON FILET

Served with tropical fruit salsa

345 (serves 15)

HERB DE PROVINCE ROASTED BEEF TENDERLOIN

Served with horseradish cream and demi-glace

775 (serves 25)

AHI TUNA LOIN SPRING ROLL

Served with wasabi ranch and seaweed salad

450 (serves 20)

SALT AND PEPPER CRUSTED PRIME RIB

Served with herb de Province jus

750 (serves 25)

BEER CAN FREE-RANGE CHICKEN

Served with lemon and thyme pan sauce

225 (serves 8)

ANCHO CHILI-RUBBED ROASTED BEEF STRIP LOIN

Served with saffron jus

700 (serves 25)

BRINED CRISP-SKINNED SUCKLING PIG

Served with Jamaican jerk and apple cider gastrique

1500 (serves 45)

PORTOBELLO MUSHROOM AND GRILLED VEGETABLE STRUDEL

Served with sweet tomato jam

300 (serves 15)

GOLDEN BAKED BEEF WELLINGTON

Served with périgourdine sauce

825 (serves 20)

HOUSE SMOKED PORK SHOULDER

Served with peach and jalapeño mostarda and natural jus

650 (serves 25)

KOREAN GOCHUJANG RUBBED BEEF TRI-TIP

Served with fermented black bean jus

500 (serves 15)



ENHANCEMENTS

Chef attendant required on Reception and After Party Dessert Tables at 175 per chef, with one chef per 100 people.

Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

ENHANCEMENTS

Golden cornbread | 5 per person

Herb focaccia | 5 per person

Honey-thyme glazed carrots | 6 per person

Grilled asparagus and Meyer lemon sabayon
8 per person

Boursin cheese whipped potatoes | 6 per person

Herb roasted fingerling potatoes | 6 per person

Cheesy fontina and black garlic soft polenta
7 per person

Cheddar jalapeño-honey biscuits | 7 per person

Yorkshire pudding | 7 per person

Saffron rice pilaf | 6 per person

Papas bravas mash | 7 per person

Chunky ratatouille | 7 per person

Wild mushroom risotto with port wine reduction
9 per person

Shishito peppers, citrus-truffle and Parmesan cheese
8 per person

RECEPTION AND AFTER PARTY DESSERT TABLES

FLAMIN' BRÛLÉE

Chocolate and vanilla brûlée, Chambord macerated berries, whipped cream and shortbread cookies

28 per person

S'MORES UNDER THE STARS

House made marshmallows, graham crackers, chocolate bars and mini s'mores cupcakes

26 per person

SAUTÉED CALIFORNIA FIELD BERRIES

Vanilla and chocolate pound cake and Champagne sabayon

26 per person

DOUGHNUT DIPPER

Doughnut rings and holes with white, pink and chocolate frostings and sprinkles, nuts and chocolate toppings

24 per person

THE AMERICAN WAY

Mini pecan pies, New York-style cheesecakes, strawberry shortcakes, red velvet whoopie pies and Boston cream pies

28 per person



BUFFETS

All dinner buffets are served with your choice of freshly brewed regular coffee, decaffeinated coffee and tea. Prices are based on two hours of service.

Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

TASTE OF MEXICO

STARTERS

Chicken tortilla soup | Tortilla strips

Seafood ceviche | Avocado, coconut, cilantro and lime

Cumin scented three bean salad | Roasted corn, peppers, jicama and tomatoes

Wild greens | Roasted pumpkin, chorizo, pepitas and ancho honey dressing

ENTRÉES

Mahi-mahi zarandeado, ancho braised chicken machaca and borracho carne asada

Warm corn and flour tortillas

Vegetable tamales with Mexican crema

Spanish rice

Refried beans

TJ corn on the cobb, cotija, Sriracha crema, Tajin, cilantro and lime

Tortilla chips

ACCOMPANIMENTS

Limes, roasted tomato salsa, fresh pico de gallo, guacamole, red onions, cilantro, shredded cabbage and roasted jalapeños

DESSERTS

Cinnamon sugar buñuelos with spiced chocolate sauce

Mini coconut flan

Mexican wedding cookies

158 per person

SOCAL LUAU

STARTERS

Lahana leaf salad

Napa slaw, radishes and citrus ginger dressing

ENTRÉES

Lomi-lomi salmon | Forbidden black rice, tomatoes, onions and chili

Ahi tuna poke | Sticky rice, wakame, edamame, fried garlic and ponzu

Kahlua pork | Stewed cabbage, white rice and smoked sea salt

Mahi-mahi | Pineapple pink peppercorn cream

Chicken long rice

Roasted root vegetables and macadamia nut pesto

ACCOMPANIMENTS

Sweet Hawaiian rolls served with butter and sea salt

DESSERTS

Pineapple upside down cake

Vanilla rice pudding with mango curd

146 per person



BUFFETS

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Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

THE AMERICAN

STARTERS

Spinach, strawberries, local goat cheese, black pepper and lemon vinaigrette

Yukon Gold potatoes, boiled free-range eggs, green onions and whole grain mustard

Chili spiced Napa cabbage and mango slaw

ENTRÉES

Jim Beam marinated baby back ribs with pineapple barbecue sauce

Southern fried chicken with hot honey

Grilled cedar plank salmon with blackberry mustard

ACCOMPANIMENTS

Fried green tomatoes with garlic mayo

Wisconsin cheddar twice baked potatoes

Smokey red onion succotash

DESSERTS

Red velvet cupcakes

Blueberry pie shots with whipped cream

152 *per person*

RIVERWALK GRILL

STARTERS

Cilantro chili corn broth

Baby greens, grilled napalito cactus, toasted pinenuts, pear tomatoes and chipotle ranch

Jicama corn and black bean salad | Lime vinaigrette

Orzo salad | Chorizo, green onions, cherry tomatoes and ancho chile vinaigrette

ENTRÉES

Chicken and beef fajitas | Peppers, onions, warm corn and flour tortillas, cheddar, sour cream, pico de gallo and salsa verde

Seared red snapper | Pickled jalapeño escabeche

Three cheese enchiladas

ACCOMPANIMENT

Mexican rice

DESSERTS

Cream cheese flan with burnt sugar

Spiced pot de cream with mini churros

129 *per person*



BUFFETS

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THE G-FREE

STARTERS

Creamy asparagus soup | Crisp pancetta

Quinoa salad | Golden raisins, herbs and lemon chive vinaigrette

Baby greens | Grape tomatoes, English cucumbers, shaved vegetables and balsamic dressing

Melon and feta | Toasted pistachios, frisée, olive oil and sweet chili

ENTRÉES

Layered eggplant lasagna

Flat iron steak | Blue cheese polenta and cabernet demi-glace

Pan-seared chicken | Curried sweet potatoes

Black cod | Warm beet and orange salad

ACCOMPANIMENTS

Rosemary and garlic marble potatoes

Caramelized cauliflower and citrus poached broccoli

DESSERTS

Vanilla bean panna cotta with berry compote

Chocolate flourless cake with fruit foam

143 *per person*

FROM THE EARTH

STARTERS

Spinach and red lentil soup

Mixed greens | Radishes, shredded carrots, grape tomatoes, pickled red onions, cilantro vinaigrette, extra virgin olive oil and balsamic vinegar

Black kale salad | Local roasted market vegetables and saffron vinaigrette

Frisée salad | Asparagus, California citrus and white balsamic dressing

ENTRÉES

Roasted sweet potato briami | Zucchini, red and yellow bell peppers, red onions, Roma tomatoes and herbs

Chickpea ragout | Local mushrooms, grape tomatoes and capers

Pan roasted salmon | Citrus fennel slaw

Roasted chicken | Rosemary couscous and sun-dried tomato pesto

ACCOMPANIMENTS

Quinoa pilaf, onions and roasted bell peppers

DESSERTS

Honey pudding with orange marmalade

Carrot cake with vanilla whip

139 *per person*



ENHANCEMENTS

Elevate your dining experience with live food preparation and guest interaction for an additional 8 per person. Serving attendant optional for an additional 4 per person.

Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

SEAFOOD BOIL

Netted shrimp, mussels, clams, chorizo, corn and tri-color potatoes

Flavored drawn butters

38 per person

CHILI COOK OFF

Spicy Italian sausage, kielbasa, ground sirloin and black beans

Chicken and white bean

Vegetable and red bean

Shredded cheddar, chive sour cream, green onions, tortilla chips and jalapeño cornbread

40 per person



BARBECUE RIBS

Baby back pork ribs

Golden cornbread

South Carolina, Kansas City and Alabama barbecue sauces

36 per person

DIM SUM

Shrimp, chicken, vegetable and pork potstickers

Low sodium soy sauce, hoisin sauce, sweet chili sauce and spicy garlic chili sauce

Spicy coconut ramen soup

Seaweed salad | Steamed edamame with black sea salt

32 per person



PLATED

All plated dinners are served with your choice of soup or salad, entrée, dessert, freshly brewed coffee and freshly baked rolls with butter. Add La Costa honey and salted butter for an additional 5 per person. Choose both soup and salad for an additional 18 per person.

Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

SOUPS AND SALADS | CHOICE OF ONE

RED PEPPER AND SAMBUCA BISQUE

Served with goat cheese fritter

WILD MUSHROOM CAPPUCCINO

Served with truffled whipped cream

CHICKEN TORTILLA SOUP

Served with avocado crema and tortilla strips

SWEETCORN SOUP

Served with chili oil

YUKON GOLD POTATO AND LEEK VICHYSOISE

Served with pickled mushrooms

WHITE BEAN SOUP

Served with pancetta dust and truffle

THAI CURRIED BUTTERNUT SQUASH SOUP

Served with coconut cream and spiced pepitas

CAULIFLOWER SOUP

Served with golden raisins and pistachios

SOUTHWEST CAESAR

Crunchy romaine lettuce, queso fresco, baked cornbread croutons and chipotle Caesar dressing

ROASTED CARROT SALAD

Avocados, oranges, watercress and chili citrus dressing

LOCAL LETTUCE AND FLOWER BOUQUET SALAD

Roasted golden beets, citrus, fine herbs and Champagne dressing

CALIFORNIA CITRUS SALAD

Local citrus, frisée, confit red golden beets, coconut parsnip purée and vanilla bean honey vinaigrette

BABY ICEBERG WEDGE SALAD

House cured pork belly, Points Reyes blue cheese, cured tomatoes, five onion sour cream and balsamic reduction

TEQUILA WATERMELON SALAD

Organic field greens, watermelon, pistachios, cotija, Tajin and tequila vinaigrette

TENDER BIBB LETTUCE SALAD

Balsamic roasted pears, Stilton blue cheese and creamy walnut dressing



PLATED

All plated dinners are served with your choice of soup or salad, entrée, dessert, freshly brewed coffee and freshly baked rolls with butter. Add La Costa honey and salted butter for an additional 5 per person.

Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

INTERMEZZO

La Costa honey

Lavender

Raspberry and rosewater

Orange blossom

Ginger ale and mixed berry

Pink Champagne

Meyer lemon and pink peppercorn

add 9 per person

ENTRÉES

PAN FRIED BLACKENED SALMON

Served with lemon and caper orzo pasta, haricot verts bundle and brown butter

114 per person

HERB COATED ORGANIC CHICKEN BREAST

Served with samosa-style potato cakes, braised heirloom carrots and pommery mustard jus

110 per person

STEAK WELLINGTON

Served with asparagus, parsnip purée and truffle jus

132 per person

PANCETTA WRAPPED LOCAL SEABASS

Served with white bean cassoulet, tomato jam and truffle citrus vinaigrette

127 per person

GUAVA BRAISED BEEF SHORT RIB

Served with charred corn chipotle polenta, sautéed greens and braising liquid

121 per person

PAPRIKA SHRIMP AND CHEDDAR GRITS

Served with tomato serrano jam and sweet corn

125 per person

SNAPPER EN PAPILOTE

Served with coconut risotto, fried plantains and citrus chimichurri

125 per person

BRAISED LAMB SHANK

Served with honey lime sweet potato purée and roasted root vegetables

134 per person

FILET OF BEEF

Served with basil infused potato mousseline, baby vegetable bundle, sun-dried tomato pesto and balsamic jus

130 per person



PLATED

All plated dinners are served with your choice of soup or salad, entrée, dessert, freshly brewed coffee and freshly baked rolls with butter. Add La Costa honey and salted butter for an additional 5 per person.

Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

DUO ENTRÉES

SONORAN SPICED FILET OF BEEF AND LOBSTER TAIL

Served with green chili cheese potatoes, charred corn, pico de gallo, grilled chayote squash and poblano demi-glaze

163 per person

FILET OSCAR

Lump crab, preserved lemon and hollandaise sauce with demi-glaze

136 per person

FILET AND SHRIMP IMPERIAL

Shallots, garlic, preserved lemon and cream sauce

147 per person

FILET AND LOBSTER THERMADOR

Served with basil infused potato mousseline, seasonal baby vegetables, sun-dried tomato pesto and balsamic jus

152 per person

VEGETARIAN ENTRÉES

RED WINE AND MUSHROOM RISOTTO

Caramelized pearl onions, pea purée and pecorino

102 per person

PUMPKIN RAVIOLI

Grilled asparagus, cured tomatoes, walnuts and kale pesto

102 per person

VEGETABLE PAELLA

Purple yellow cauliflower, spring onions, white corn medallions, saffron broth and basmati rice (vegan)

102 per person

TANDOORI VEGETABLE AND TOFU KEBABS

Served with poppadums, saffron rice pilaf and pickled vegetables (vegan)

102 per person



PLATED

All plated dinners are served with your choice of soup or salad, entrée, dessert, freshly brewed coffee and freshly baked rolls with butter. Add La Costa honey and salted butter for an additional 5 per person.

Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

DESSERTS | CHOICE OF ONE

GLUTEN-FREE CHOCOLATE CAKE

Orange crème anglaise and citrus foam

MIXED BERRY TART

Berry jam and chocolate décor

BANNOFIE PIE

Roasted graham crackers, dulce de leche, banana mousse and coffee whip

CINNAMON-RAISIN AND APPLE PIE

Caramel, vanilla bean crème anglaise

PIÑA COLADA GÂTEAU

Vanilla whip and mixed berries

LA COSTA ORANGE FRANGIPANE TART

Orange zesty compote, brandy foam and raspberries



BEVERAGES

Bartenders are available at 200 per bartender for up to three hours of continuous service. Each additional hour is 50 per bartender. Host package bar includes bartender fees at one per 100 people.

Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

HOST PACKAGE BAR

Hosted bars include local craft, imported and domestic beer, house featured wine, Coca-Cola brand soft drinks, fruit juices and bottled water.

GOLD

One hour | 22 per person

Two hours | 39 per person

Three hours | 54 per person

Additional hours | +14 per person

PLATINUM

One hour | 26 per person

Two hours | 46 per person

Three hours | 64 per person

Additional hours | +16 per person

DIAMOND

One hour | 30 per person

Two hours | 54 per person

Three hours | 76 per person

Additional hours | +18 per person

LOCAL CRAFT, IMPORTED, DOMESTIC BEER AND HOUSE FEATURED WINE

One hour | 19 per person

Two hours | 33 per person

Three hours | 45 per person

Additional hours | +10 per person

AFTER DINNER CORDIALS BAR

Regular and decaffeinated coffees with whipped cream, chocolate shavings, cinnamon sticks, flavored syrups, biscotti and selection of liqueurs

One hour | 27 per person

Two hours | 38 per person

Additional hours | +12 per person



BEVERAGES

Bartenders are available at 200 per bartender for up to three hours of continuous service. Each additional hour is 50 per bartender. Host package bar includes bartender fees at one per 100 people.

Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

LA COSTA BAR BRANDS

GOLD

Vodka | Svedka

Whiskey | Canadian Club

Gin | Seagram's

Rum | Myers's Platinum

Tequila | Sauza Blanco

Bourbon | Jim Beam

Scotch | J&B

PLATINUM

Vodka | Ketel One

Whisky | Crown Royal

Gin | Tanqueray

Rum | Bacardí Silver

Tequila | Herradura Silver

Bourbon | Maker's Mark

Scotch | Chivas Regal

DIAMOND

Vodka | Grey Goose

Whiskey | Gentleman Jack

Gin | Bombay Sapphire

Rum | Ron Zacapa

Tequila | Partón Silver

Bourbon | Knob Creek

Scotch | Johnnie Walker Black



BEVERAGES

Cash bar prices are inclusive of service charge and sales tax. Consumption bar will be charged per drink. Bartender charge is 200 per bar for three hours. Each additional hour is 50 per bartender.

Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

CONSUMPTION AND CASH BAR

GOLD LEVEL

Host bar | 12 per drink

Cash bar | 14 per drink

PLATINUM LEVEL

Host bar | 14 per drink

Cash bar | 16 per drink

DIAMOND LEVEL

Host bar | 16 per drink

Cash bar | 18 per drink

WINE | HOUSE SELECTION

Host bar | 13 per glass

Cash bar | 15 per glass

LOCAL CRAFT BEER

Karl Strauss Mosaic IPA and Coronado Brewing
Mermaid Red Ale

Host bar | 9 per bottle

Cash bar | 10 per bottle

PREMIUM IMPORTED BEER

Stella Artois and Corona

Host bar | 9 per bottle

Cash bar | 10 per bottle

PREMIUM DOMESTIC BEER

Coors Light

Host bar | 8 per bottle

Cash bar | 9 per bottle

COCA-COLA BRAND SOFT DRINKS

Host bar | 6 each

Cash bar | 7 each

BOTTLED WATER

Host bar | 6 each

Cash bar | 7 each

PELLEGRINO SPARKLING WATER

Host bar | 6 each

Cash bar | 7 each

ASSORTED JUICES

Host bar | 7 each

Cash bar | 8 each



BEVERAGES

Cash bar prices are inclusive of service charge and sales tax. Consumption bar will be charged per drink. Bartender charge is 200 per bar for three hours. Each additional hour is 50 per bartender.

Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

HAND CRAFTED COCKTAILS

Gold | 16 per drink

Platinum | 18 per drink

Diamond | 20 per drink

VODKA

Moscow mule

Cosmopolitan

Purple haze

Lemon drop

BOURBON

Old fashioned

Manhattan

Lynchburg lemonade

TEQUILA

Cadillac margarita

Paloma

RUM

Blueberry mojito

Dark and Stormy

MIMOSA BAR

Mimosa

Kir Royal

Bellini

Poinsettia

18 per drink

LA COSTA CADILLAC MARGARITAS

All Cadillac margaritas are made with diamond level tequila.

Charred pineapple and jalapeño margarita
295 per gallon

Blackberry thyme margarita | 295 per gallon

Blood orange margarita | 295 per gallon

Watermelon margarita | 295 per gallon

SANGRIAS

Red wine sangria | 275 per gallon

White wine sangria | 275 per gallon



BEVERAGES

Some keg selections are seasonal and based on availability. Kegs include standard jockey box display. Upgraded VIP keg station available at 500 per station. See your event manager for additional wine and Champagne needs.

Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

LOCAL CRAFT, IMPORT AND DOMESTIC KEG SELECTIONS

LOCAL CRAFT

Alesmith, Spezial Pils | San Diego, California

Alesmith, .394 San Diego pale ale |
San Diego, California

Mason Aleworks, Jambi India pale ale |
Oceanside, California

Mother Earth, Cali Creamin' vanilla cream ale |
Vista, California

Pizza Port, Grandview Golden blonde ale |
Carlsbad, California

Stone, Go To Session IPA | Escondido, California

Thorn, Cocomotive Coconut Porter with chocolate
overtones | San Diego, California

1,485 each

IMPORT

Corona

Pacifico

Stella Artois

Fat Tire

Sapporo

1,485 each

DOMESTIC

Michelob Ultra

Bud Light

Coors Light

Blue Moon

Sierra Nevada Pale Ale

1,300 each



BEVERAGES

Treat your guests to an educational experience with tastings. Servings are .5 oz portions served by our staff of beverage professionals. Each 750ml bottle serves 40 to 50 guests. Bottles may only be used for tasting and may not be used in lieu of other beverage offerings.

Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

BEVERAGE TASTING EXPERIENCE

SCOTCH

Glenfiddich 12 year 750ml | 228 per bottle

Talisker single malt 10 year 750ml | 265 per bottle

The Macallan 12 year 750ml | 300 per bottle

Lagavulin 16 year 750ml | 320 per bottle

WHISKEY AND BOURBON

Eagle Rare Single Barrel 10 year 750ml
200 per bottle

Makers Mark 46 750ml | 200 per bottle

Angels Envy 750ml | 240 per bottle

Bookers 750ml | 265 per bottle

TEQUILA

Gran Centenaria Anejo 750ml | 200 per bottle

Sauza Tres Generaciones Reposado 750ml
200 per bottle

Don Julio Blanco 750ml | 240 per bottle

Patron Silver 750ml | 240 per bottle

Santa Puro Mezquila 750ml | 240 per bottle



BEVERAGES

*Prices are subject to a 25% service charge and a 7.75% sales tax.
All menus and prices are subject to change.*

WINES

SPARKLING

Kenwood Yulupa, California | 48 *per bottle*

Domain Chandon, Napa | brut | 56 *per bottle*

Mumm Napa, Napa | brut | 69 *per bottle*

Roederer Estate, Anderson Valley | brut | 72 *per bottle*

Shramsberg De Blanc, Napa | blanc | 96 *per bottle*

Moët & Chandon Imperial, France | Champagne
156 *per bottle*

Veuve Clicquot Yellow Label, France | Champagne
190 *per bottle*

Dom Perignon, France | Champagne | 648 *per bottle*

CHARDONNAY

Mann, Paarl, South Africa | 48 *per bottle*

Wente Hayes Ranch, California | 56 *per bottle*

Franciscan Oakville Estate, Napa | 59 *per bottle*

Highway 12 Winery, Sonoma | 68 *per bottle*

Louis Jadot Pouilly-Fuisse, Burgundy | 74 *per bottle*

Jordan, Russian River | 84 *per bottle*

Rombauer, Carneros | 101 *per bottle*

Cakebread, Napa | 125 *per bottle*

Domain Droughin Arthur, Oregon | 152 *per bottle*

Far Niente, Napa | 176 *per bottle*

OTHER WHITES

SLS, Languedoc, France | rosé | 50 *per bottle*

Charles Smith Kung Fu Girl, Washington | riesling
52 *per bottle*

Kim Crawford, Australia | sauvignon blanc
52 *per bottle*

King Estate, Oregon | pinot grigio | 58 *per bottle*

Provenance, Napa | sauvignon blanc | 64 *per bottle*

Erath Vineyards, Oregon | pinot grigio | 65 *per bottle*

Conundrum, California | white blend | 67 *per bottle*

Miraval, Provence, France | rosé | 68 *per bottle*

Hugel, Alsace, France | riesling | 72 *per bottle*

Duckhorn, Napa | sauvignon blanc | 75 *per bottle*

CABERNET SAUVIGNON

Mann, Paarl, South Africa | 48 *per bottle*

Wente Hayes Ranch, California | 56 *per bottle*

Justin, Paso Robles | 64 *per bottle*

Franciscan Oakville Estate, Napa | 65 *per bottle*

Highway 12 Winery, Sonoma | 68 *per bottle*

Clos Du Val, Napa | 72 *per bottle*

Beaulieu Vineyards, Rutherford | 75 *per bottle*

Vina Montes, Chile | 79 *per bottle*

Mount Eden Vineyards, Sonoma | 96 *per bottle*

Crossbarn by Paul Hobbs, Sonoma | 140 *per bottle*

Stags' Leap Wine Cellars Artemis, Napa
144 *per bottle*

Jordan, Sonoma | 172 *per bottle*

ZD Napa | 186 *per bottle*

Silver Oak, Alexander Valley | 200 *per bottle*

Far Niente, Napa | 473 *per bottle*



BEVERAGES

*Prices are subject to a 25% service charge and a 7.75% sales tax.
All menus and prices are subject to change.*

WINES

PINOT NOIR

Meiomi, California | 62 *per bottle*

Highway 12 Winery, Sonoma | 68 *per bottle*

Talbot Logan, Monterey | 82 *per bottle*

Stoller Vineyards, Oregon | 91 *per bottle*

Domaine Droughin, Oregon | 121 *per bottle*

Golden Eye, Anderson Valley | 149 *per bottle*

Domaine Serene Evenstad Reserve, Oregon
160 *per bottle*

En Route, Napa | 205 *per bottle*

OTHER REDS

Man, Paarl, South Africa | merlot | 48 *per bottle*

Tenuta Di Arceno, Italy | chianti | 53 *per bottle*

Conundrum, California | red blend | 54 *per bottle*

Wente Hayes Ranch, California | merlot | 56 *per bottle*

Peachy Canyon, Paso Robles | zinfandel | 65 *per bottle*

Numenthia Termes, Spain | tempranillo | 63 *per bottle*

Provenance, Napa | merlot | 72 *per bottle*

Stags' Leap Petite, Napa | syrah | 96 *per bottle*

Chateau Brown Rouge, France | Bordeaux
112 *per bottle*

Ridge Lytton Springs, Santa Cruz | zinfandel
112 *per bottle*

Brancaia Illatraia, Tuscany, Italy | rosso
130 *per bottle*

Orin Swift Machete, California | red blend
135 *per bottle*

Duckhorn, Napa | merlot | 144 *per bottle*

Justin Isocoles, Paso Robles | red blend
220 *per bottle*





EVENT INFORMATION

Thank you for selecting Omni La Costa Resort & Spa for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

Our experienced and professional catering and conference services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. As always, we would be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

GUARANTEES

The final attendance must be specified and communicated to your event manager by 12 p.m. three business days prior to your event. This number will be considered a final guarantee not subject to reduction. If no guarantee number is given to the resort by the three business day mark, then your expected attendance will be used as the guarantee. Guarantee increases of 5% or more within two business days will incur a 10% surcharge and those within 24 hours will incur a 25% surcharge for each additional meal. Events added within three business days will be subject to special menu selections and pricing. Cancellations within 72 business hours will result in the full expense of your event and may not be moved to another date.

FUNCTION SPACE AND ROOM SETS

Banquet facilities are subject to change should your guaranteed attendance increase or decrease beyond your capacity or below the threshold required for your contracted event space. The setup requirements are considered final by three business days prior to your event. Changes made within 24 hours of your event will be subject to a labor charge assessed by the resort. Equipment needed that is above and beyond the resort's capacity to provide may be rented at an additional fee. Client setup times are subject to room availability. Please arrange your arrival time with your event manager.

DECORATIONS, DECOR, EQUIPMENT AND ENTERTAINMENT

All items contracted through outside vendors are the sole responsibility of the client and must be removed at the conclusion of the event. Setup and movement of said items must be handled through the vendor and/or client. A labor fee will be assessed by the hotel if said items are requested to be moved by the client. Any events left with significant clean up above and beyond what is expected will incur an appropriate fee. Prior to your arrival, decorations brought into the resort must be approved by your event manager. All decorations must be removed immediately following your event unless prior arrangements have been made. Any use of open flame in conjunction with décor or floral arrangements is not permitted. All candles must be enclosed in glass by at least one inch. The following items are not permitted for use in event spaces on hotel property: fog machines, smoke machines, sparklers, rice, birdseed, loose glitter and confetti. Any items brought onto resort property must be removed at the discretion of the hotel if it suggests harm to guests or damage to the hotel of any kind.



EVENT INFORMATION

OVERSET

The resort will oversight up to 3% of your guarantee, not to exceed 50 seats. Any setup required beyond 3% will be subject to a labor fee assessed by the resort. Food will only be prepared for the number of guaranteed attendees provided by the client and will exclude the 3% oversight number calculated by the resort. The resort is prepared to serve 5% over for groups of 100 or less and 3% over for groups of over 100 but will not be held responsible for service if these percentages are exceeded. Oversets include linen, china, silver, glassware and reserved seating signage only. Preset food is available for an additional per person cost.

DIETARY RESTRICTIONS AND SPECIAL MEALS

In an effort to better serve your guests, we require dietary requests for all plated meal functions due at the time of your guarantee. If no dietary requests are specified, the resort reserves the right to provide special meals no greater than 15% of the guarantee. Any additional special meals served above and beyond the guarantee will be charged at a rate of 40 per person for breakfast and lunch, and 60 per person for dinner. Kosher and Halal meals may be ordered through your catering manager at a 25 surcharge in addition to your per person pricing or a flat rate of 80, whichever is higher.

FOOD AND BEVERAGE

No outside food and beverage is allowed in any banquet space without written consent from the resort. Any outside food and beverage items may be confiscated as it relates to food safety or liquor license restrictions. Approved items will be subject to a corkage or service charge assessed by the resort. Unauthorized food and beverage items brought without permission will be subject to current and appropriate banquet menu pricing.

Food and beverage arranged through outside vendors may not replace items available for purchase through the resort without the resort's approval.

All food and beverage served by the resort must be consumed at the event and may not be taken out of the event space.

ALCOHOLIC BEVERAGE SERVICE

Omni La Costa Resort & Spa is the sole provider of any alcoholic beverage product and service. All alcoholic beverage service must be overseen by a resort associate at the current labor fee. Guests that do not show proper identification or appear to be intoxicated will not be served. Resort policy does not permit serving of shots or overly strong drinks at banquet events. All alcoholic beverage sales will conclude no later than 1:30 a.m. Opened bottles are not allowed to be removed from the premises. Corkage items may only be returned if unopened. Alcoholic items purchased through the resort may not leave the premises and remain property of the resort.



EVENT INFORMATION

MEAL SERVICE

Breakfast and lunch service is designed to be serviced in 1.5 hours or less. Package breaks are not to exceed 30 minutes of service. Evening events such as dinners and receptions will be available for up to two hours of service. Events that require longer service times will be prorated for each additional 30 minutes of service.

Breakfast menus must start service by 10 a.m. Lunch menus must start service by 2 p.m. Dinner service must begin by 8 p.m. Events starting later than the designated times may incur an additional per person charge.

Standard buffets require a minimum charge of 25 people at the full menu price. Please see your event manager for special accommodations for groups under 25 people. Receptions require a minimum of three total stations. Singular stations may not be ordered in lieu of a full meal service. Stations must be guaranteed for a minimum of 75% of your expected attendance.

Due to health regulations and quality concerns, items from buffets may not be served at a later time and cannot be served for more than three hours total. Events beginning before 6 a.m. and after 10 p.m. will be assessed a 20% additional fee. All menus are subject to revision based on ingredient availability or seasonality. The resort requires the client to provide and distribute meal indicators for plated meals with multiple options. Events that contain the reception and main event in the same event space must complete the reception portion in one hour or less.

CUSTOM MENUS

Our catering and culinary experts are specialists in creating customized solutions for your event. Items that are created outside the published menus will not be subject to any contracted discount.

OUTDOOR EVENTS

Weather backup space must be determined and decided upon six hours prior to the start of your event and 12 hours for events beginning before noon. In the event that the weather backup is used within the six hour window, a labor fee may be assessed by the resort. If a weather backup is offered and not utilized, the resort is not responsible for delays in service or quality of food and beverage due to weather conditions.

SCHEDULING

Patron agrees to begin function promptly at the scheduled time and agrees to vacate the designated function area at the closing hour as indicated. Starting at 30 minutes after the contracted event end time, the patron will be charged a minimum fee of 300 per 30 minute interval that your event extends. The resort may assess an increased fee depending on the size and location of your event.



EVENT INFORMATION

LOST AND FOUND

Omni La Costa Resort & Spa will not assume or accept any responsibility for damages to or loss of any merchandise or articles left at the resort prior to, during, or following any event. Items found by resort associates will be turned in immediately to in-house loss prevention (security) to be retrieved by the original owner.

PROPERTY DAMAGE

As a patron, you are responsible for any damage to any part of the resort during the period of time that you, your attendees, employees, independent contractors, or other agents occupy the resort. The resort does not permit the affixing of anything to walls, floors, or ceilings without prior approval.

PACKAGES AND BOX MOVEMENT

Packages may be delivered to the resort no more than three business days prior to the date of the function. The number of pallets expected must be given to your event manager with three days notice or the pallet may be refused. Pallets must have a predetermined location if not held in the mailroom. The following must be included on the package to ensure proper delivery:

Omni La Costa Resort & Spa

Guest Name and Arrival Date

Name of Exhibit Booth

Name of Event

Location of Event

2100 Costa Del Mar Rd.

Carlsbad, CA 92009

Box movement will be assessed at a fee of 5 per box and 150 per pallet movement.

NOISE CURFEW

All outdoor events must cease music and excessive noise by 10 p.m. Events may continue beyond the 10 p.m. limit but without excessive noise.

OUTSIDE CATERING

Caterer must provide the following information at least 60 days prior to your event:

- Catering company license
- Signed outside catering waiver
- Proof of liability insurance
- Contact information | Catering company name, on-site contact name and on-site contact cell phone
- One member from the catering company is required to stay during the event to answer any and all questions about the food while the event is taking place.
- A designated area outside of the resort kitchen will be available to your caterer in order to prepare any dishes that require to be cooked on-site. Outside caterers are not permitted in the resort kitchen at any time.
- A detailed outline of every food item to be served must be provided to the resort no later than 30 days in advance of the event.



CALL TODAY TO SPEAK WITH A CATERING SPECIALIST.

OMNI LA COSTA RESORT & SPA • 760-929-6330

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