



GRANDE COLONIAL

LA JOLLA ∞ EST. 1913

HOLIDAY CATERING MENUS



PLATED LUNCH (3-Courses)

\$48 per person

Starters (*choice of one*)

Seasonal soup

Lobster bisque

Pear & pomegranate salad with baby greens, goat cheese, hazelnuts & pear-thyme vinaigrette

Waldorf salad with apple, celery, walnuts, grapes & buttermilk dressing

Organic greens with shaved winter vegetables & champagne vinaigrette

Arugula with fennel, shaved parmesan & lemon vinaigrette

Entrées (*choice of two; parties over 25 choice of one*)

Pan-roasted Scottish salmon with winter vegetables, squash purée & apple emulsion

Market fresh fish with winter vegetables, parsnip purée & carrot ginger

Free range chicken breast with winter vegetables, butternut squash purée & jus de poulet

Thyme & black pepper-marinated 6 oz. filet with winter vegetables, pomme purée & red wine reduction

Smoked chicken sandwich with melted brie cheese, cranberry orange relish & watercress

Herbed quinoa with roasted Brussels sprouts, maitake mushrooms, roasted carrots, butternut squash purée & pomegranate glaze

Dessert (*choice of one*)

Half baked chocolate cake with caramel & Chantilly cream

Vanilla bean flan with gingersnap cookie crumble & fresh berries

Passion fruit tart with coconut cream

Chocolate mousse cake with hazelnut praline & fresh cream

*Includes freshly baked bread, whipped butter, locally-sourced Cafe Moto gourmet coffee & selection of hot & iced teas.
Prices do not include a 25% service charge and 7.75% sales tax.*



LUNCH BUFFET

\$57 per person

Starters (*choice of one*)

Seasonal soup

Lobster bisque

Pear & pomegranate salad with baby greens, goat cheese, hazelnuts & pear-thyme vinaigrette

Waldorf salad with apple, celery, walnuts, grapes & buttermilk dressing

Organic greens with shaved winter vegetables & champagne vinaigrette

Arugula with fennel, shaved parmesan & lemon vinaigrette

Entrées (*choice of two*)

Pan-roasted Scottish salmon with dried cranberry, cipollini onions & walnut relish

Market fresh fish with carrot ginger emulsion

Free range chicken breast with jus de poulet

Grilled New York steak with red wine reduction

Herbed quinoa with roasted Brussels sprouts, maitake mushrooms, roasted carrots, butternut squash purée & pomegranate glaze

Starch (*choice of one*)

Herb-roasted fingerling potatoes

Yukon Gold pomme purée

Herbed polenta with truffle oil & mascarpone cheese

Vegetable (*choice of one*)

Roasted squash with thyme & molasses

Roasted winter root vegetables (carrots, celery root, turnips & Brussels sprouts)

Roasted leeks, shiitake mushrooms & Brussels sprouts

Dessert (*choice of one*)

Spoonful of Sugar

Chocolate Factory

*Includes freshly baked bread, whipped butter, locally-sourced Cafe Moto gourmet coffee & selection of hot & iced teas.
Prices do not include a 25% service charge and 7.75% sales tax.*



PLATED DINNER (3-Courses)

\$86 per person

Starters (*choice of one*)

Seasonal soup

Lobster bisque

Pear & pomegranate salad with baby greens, goat cheese, hazelnuts & pear-thyme vinaigrette

Waldorf salad with apple, celery, walnuts, grapes & buttermilk dressing

Organic greens with shaved winter vegetables & champagne vinaigrette

Arugula with fennel, shaved parmesan & lemon vinaigrette

Entrées (*choice of one*)

Pan-roasted Scottish salmon with winter vegetables, squash purée & apple emulsion

Market fresh fish with winter vegetables, parsnip purée & carrot ginger emulsion

Free range chicken breast with winter vegetables, butternut squash purée & jus de poulet

Smoked duck breast with winter vegetables, butternut squash purée & dried Bing cherry reduction

Thyme & black pepper-marinated 7 oz. filet with winter vegetables, pomme purée & red wine reduction

Grilled 10 oz. New York steak with winter vegetables, pomme purée & red wine reduction

Dessert (*choice of one*)

Half baked chocolate cake with caramel & Chantilly cream

Vanilla bean flan with fresh fruit

Passion fruit tart with coconut cream

Chocolate mousse cake with hazelnut praline

Includes freshly baked bread, whipped butter, locally-sourced Cafe Moto gourmet coffee & selection of hot teas. Prices do not include a 25% service charge and 7.75% sales tax.



DINNER BUFFET

\$98 per person

Starters (*choice of two*)

Seasonal soup

Lobster bisque

Pear & pomegranate salad with baby greens, goat cheese, hazelnuts & pear-thyme vinaigrette

Waldorf salad with apple, celery, walnuts, grapes & buttermilk dressing

Organic greens with shaved winter vegetables & champagne vinaigrette

Arugula with fennel, shaved parmesan & lemon vinaigrette

Entrées (*choice of two*)

Pan-roasted Scottish salmon with dried cranberry, cipollini onions & walnut relish

Market fresh fish with carrot ginger emulsion

Free range chicken breast with jus de poulet

Smoked duck breast with dried pomegranate & duck jus

Thyme & black pepper-marinated 7 oz. filet with red wine reduction

Grilled 10 oz. New York steak with red wine reduction

Starch (*choice of one*)

Herb-roasted fingerling potatoes

Yukon Gold pomme purée

Herbed polenta with truffle oil & mascarpone cheese

Vegetable (*choice of one*)

Roasted squash with thyme & molasses

Roasted winter root vegetables (carrots, celery root, turnips & Brussels sprouts)

Roasted leeks, shiitake mushrooms & Brussels sprouts

Dessert (*choice of one*)

Spoonful of Sugar

Chocolate Factory

Includes freshly baked bread, whipped butter, locally-sourced Cafe Moto gourmet coffee & selection of hot teas. Prices do not include a 25% service charge and 7.75% sales tax.



HORS D'OEUVRES

Hors d'Oeuvres

Minimum of 20 pieces per selection; Tray-passed or served on platters

Fig marmalade bruschetta with shaved parmesan	\$8
Mushroom arancini	\$8
Butternut squash cubes with pecan purée & apple relish	\$8
Tuna tartar spoon	\$8
Crab lettuce cups with lime & avocado purée	\$8
Crispy ginger glazed pork belly lettuce cup, cucumber carrot slaw	\$8
Vietnamese vegetable spring roll with dipping sauce	\$8
Avocado & melted brie crostini	\$8
Spiced marinated lamb brochettes with olive tapenade	\$8
Marinated beef brochettes with red pepper relish	\$8
Curry chicken brochettes with mango relish	\$8
Boneless short rib cubes	\$8
Tempura shrimp	\$8



RECEPTION PACKAGES

Reception Packages (*minimum of 20 guests*)

Teaser **\$26**

Based on 30 minute – 1 hour reception

Two tray-passed hors d'oeuvres

Artisan cheese board

Lighter Fare **\$49**

Based on 30 minute – 1 hour reception

Three tray-passed hors d'oeuvres

Two stationary platters

A Grande Fare **\$90**

Based on 1-2 hour reception

Four tray-passed hors d'oeuvres

Three stationary platters

Prime rib or roasted filet carving station

Caesar salad or grilled vegetable platter



RECEPTION PLATTERS

Grande Holiday Platters (priced per person; minimum of 15 guests)

From the Farm **\$16**

Grilled or raw vegetables with parmesan & black pepper dip

California's Bounty **\$16**

Chef seasonal hummus, whipped ricotta, nuts & raw vegetables

Artisan Cheese & Charcuterie Board **\$22**

Dried fruit, nuts, bread, selection of cured meats, pickled vegetables, mustard & grilled bread

Tapas **\$18**

Toasted marcona almonds, boquerones, olives, roasted & pickled peppers, patatas bravas, pork terrine & grilled bread

Brochettes Bar **\$24**

Marinated beef brochettes with red pepper relish, Tandoori chicken brochettes, & lamb brochettes with tzatziki

Spoonful of Sugar **\$20**

Tartlets, macaroons, individual mousse cakes, truffles & verrines



RECEPTION STATIONS

Chef-Attended Holiday Reception Stations

(Based on one hour service; Minimum of 20 guests; \$150 chef attendant fee, plus tax and 25% service charge)

Turkey Breast **\$25**
With herb gravy, cranberry relish & house-made rolls

Herb-Roasted Prime Rib **\$32**
Au jus, horseradish, mustard & house-made rolls

Roasted Filet **\$34**
With Point Reyes aioli & house-made rolls

Reception Enhancements *(priced per person; minimum of 15 guests)*

Seafood Display **\$36**
Oysters with lemon & mignonette, shrimp with house-made cocktail sauce
and lemons & ceviche with avocado and crispy tortilla chips

Grilled Marinated Shrimp **\$20**
Lemon aioli



SPECIALTY COCKTAILS

Cinnamon, Rum & Spice Cocktail

\$14

Spiced rum, apple juice, ginger beer, cinnamon simple syrup & lime.
Garnished with sliced apple dipped in cinnamon garnish.

NINE-TEN Egg Nog

\$14

House recipe

Jaybiscus

\$14

Tequila, lemon, hibiscus, ginger syrup & flower garnish (house-made by Chef Jason Knibb)

Peppermint Espresso Martini

\$14

Espresso, peppermint-infused vodka & Bailey's

Whiskey Reindeer

\$14

Whiskey, ginger beer, lime & cranberry

White Christmas

\$14

Vanilla vodka, white chocolate liqueur, crème de cacao, half-and-half & candy-cane crumble

910 Manhattan

\$14

Orange & Coriander Infused Evan William's Whiskey, Angostura Bitters, Carpano "Formula Antica"



COCKTAIL SERVICE

(Based on 2 hour service; requires \$150 bartender fee, plus tax and 25% service charge)

Hosted Bar

Select liquor	\$12 per drink
Premium liquor	\$14 per drink
Domestic & local beer	\$7 per bottle
Imported & specialty beer	\$8 per bottle
Soft drinks	\$5 each
VOSS sparkling & still bottled water	\$6 each

Non-Hosted Bar

(non-hosted bar pricing is inclusive of tax & service charge)

Select liquor	\$16 per drink
Premium liquor	\$19 per drink
Domestic & local beer	\$12 per bottle
Imported & specialty beer	\$14 per bottle
Soft drinks	\$8 each
VOSS sparkling & still bottled water	\$8 each

HOURLY BAR PACKAGES:

Select Liquor:

Absolut Vodka, Tanqueray Gin, Bacardi Rum, Pueblo Viejo Tequila, Jack Daniels Bourbon, Dewar's Scotch.
Domestic & local beer; Sommelier-choice wine; non-alcoholic beverages. Shots are not included in package.

- \$30 per person (1 hour)
- \$40 per person (2 hours)
- \$50 per person (3 hours)
- \$60 per person (4 hours)

Premium Liquor:

Ketel One Vodka, Hendrick's Gin, Malahat Spiced Rum, Patron Tequila, Basil Hayden Bourbon, Johnny Walker Scotch.
Imported & specialty beer; Sommelier-choice wine; non-alcoholic beverages. Shots are not included in package.

- \$35 per person (1 hour)
- \$45 per person (2 hours)
- \$55 per person (3 hours)
- \$65 per person (4 hours)

WINE LIST

Sparkling Wine

CHATEAU DE BRÉZÉ, Brut Rosé, NV, Cremant de la Loire, France	\$63
TASI, Prosecco, Veneto, Italy	\$51
DOMAINE CARNEROS, Brut Rose, Carneros, Napa, CA	\$66
DRAPPIER, “Carte d’Or”, Brut, NV, Aube, France	\$87
BILLECART-SALMON, Brut Rosé, NV, Champagne, France	\$200

Intriguing Whites

SANTA MARGHERITA, Pinot Grigio, Alto Adige, Italy	\$51
WEINGUT FRANK, Gruner Veltliner, Weinvertal, Austria	\$52
FEFINANES, Albarino, Rias Baixas, Spain	\$66
JERMANN, “Vintage Tunina”, Aromatic Blend, Venezia Giulia, IT	\$85

Sauvignon Blanc

CRAGGY RANGE, Te Muna Vinyard, Martinborough, New Zealand	\$56
MERRY EDWARDS, Russian River, Sonoma, CA	\$55
LUCIEN CROCHET, Sancerre, Loire Valley, France	\$68

Chardonnay

JACKSON ESTATE, Santa Maria Valley, CA	\$52
FRANK FAMILY, Carneros, Napa Valley, CA	\$80
KISTLER, “Les Noisetiers”, Sonoma Coast, CA	\$126
LA CHABLISENNE, Chablis, France	\$61

Intriguing Reds

PICCOLOMINI, Sangiovese, Rosso Toscano, Tuscany, Italy	\$51
ALAIN JAUME Grenache Blend, Vacqueryras, Rhone, FR	\$76
RIDGE, Lytton Estate, Petit Sirah, Dry Creek, Sonoma, CA	\$86
PALMINA, Siscquoc Vynd, Nebbiolo, Santa Maria Vly, CA	\$99
ALTO MONCAYO, “Veraton”, Garnacha, Campo de Borja, Spain	\$78



WINE LIST (Cont'd.)

Pinot Noir

LA CREMA, Sonoma Coast, CA	\$50
EN ROUTE (by FAR NIENTE), Russian River Valley, CA	\$85
BERGSTROM, Willamette Valley, OR	\$87
JOSEPH ROTY, Marsannay, Burgundy, France	\$99
DOMAINE SERENE, "Yamhill Cuvée", Willamette Valley, OR	\$123
ALMA ROSA, Santa Rita Hills, California	\$135

Cabernet Sauvignon & Bordeaux Blends

HILL FAMILY, "Barrel Blend", Meritage Blend, Napa Valley, CA	\$55
CAIN CUVEE, Meritage Blend, Napa Valley, CA	\$72
HALTER RANCH, Cab. Sauv, Paso Robles, CA	\$80
ROYAL PRINCE, Cab. Sauv, Napa Valley, CA	\$90
STAGS LEAP, "Artemis", Cab. Sauv, Napa Vly, CA	\$120
FAUST, Cabernet Sauvignon, Napa Valley, CA	\$113
ORIN SWIFT, "Mercury Head", Cab. Sauv, Napa, CA	\$210

Corkage: \$35 per bottle; \$75 per magnum; Maximum number of bottles based on guest count.

Sommelier wine-paired dinners are available for additional fee plus cost of wine. Inquire for more details.

All wines are subject to availability. 72 hour notice for all orders required. A complete wine list from NINE-TEN Restaurant is available upon request. Please be aware that some wines may be in limited supply.



GENERAL CATERING INFORMATION

FOOD & BEVERAGE MINIMUM

There is a food & beverage minimum for each private dining room (exclusive of tax and gratuity). Our Catering department will design a menu based on your needs to help you reach the food & beverage minimum. Should the food & beverage revenue fall short of the minimum contracted, the difference will be charged to the final bill.

FINAL GUARANTEE

The catering office must be notified 3 business days prior to your function with a guaranteed number of attendees. The number will constitute a guarantee and you will be charged accordingly. In the event that a final guarantee figure is not supplied, the estimated number of attendees will be your final guarantee. The engager will be charged for the number of meals served or the number of meals guaranteed, whichever is greater.

FOOD & BEVERAGE CONSUMPTION

Due to state and local ordinances, all food and beverages must be consumed on the premises and purchased solely through the Grande Colonial.

SPLIT MENUS

For plated events, if the guest count is 25 or less, guests may have a choice of two entrées during the event. All other course items must be the same. If the guest count exceeds 25, the client is to select one entrée for all guests, or for an additional \$15 (++) per person, the client may order a dual entrée or have a choice of two entrées during the event. If the client provides pre-selected entrée counts two weeks prior to event, no additional fees will apply. All other courses must be the same for each guest. Client must provide place cards for each guest noting their name and symbol indicating their pre-selected entrée selection.

OUTSIDE FOOD & BEVERAGE

No food or beverage of any kind may be brought into the banquet rooms, with the exception of cakes and bottles of wine, for which a service fee will apply. (Current cake-cutting fee is \$5 per person, plus tax & gratuities; current corkage fee is \$35 per bottle, plus tax & gratuities.) Hotel regulations do not permit removal of food at conclusion of the event.

GRATUITY, SERVICE CHARGE & SALES TAX

The combined gratuity and service charge that is in effect on the day of the Group's Event will be added to Group's Master Account. Currently, the combined charge is equal to 25% of the food and beverage total, plus any applicable state and/or local taxes. A portion of this combined charge (currently 16%) is a gratuity and will be fully distributed to servers and, where applicable, bussers and/or bartenders assigned to the event and kitchen staff. The remainder of the combined charge (currently 9%) is a service charge that is not a gratuity and is the property of the Hotel to cover discretionary and administrative costs of Group's Event. Hotel will endeavor to notify Group in advance of Group's Event of any increases to the combined charge should different gratuity and/or service charge amounts be in effect on the day of Group's Event.

CUSTOM PRINTED MENUS

Upon request, we will provide custom printed menus for your event, which will be displayed at each place-setting. Cost is \$3 per menu, plus tax & gratuities.

MONDAY & TUESDAY BUSINESS OPERATIONS

Due to limited food and beverage operations on Monday and Tuesday, some of our catering offerings are currently not available. Our Sales & Catering team will be happy to guide you through the options we are able to provide on those two days.