

CATERING MENU

BAHIA
RESORT HOTEL



BREAKFAST

BREAKS

REFRESHMENTS

LUNCH

RECEPTION SPECIALTIES

DINNER

BEVERAGES

CATERING MENU

BAHIA
RESORT HOTEL



Events with a *View*

BREAKFAST

P: 858.539.7720 F: 858.539.7726

www.BahiaHotel.com

998 West Mission Bay Drive
San Diego, California 92109

BREAKFAST

Continental Breakfast

All Continental Breakfasts Include Regular and Decaffeinated Coffee and Select Herbal Teas

QUICK-START BUFFET

Assortment of Juice
Muffins, Croissants, and Danish Pastries
Preserves, Honey and Butter

\$26.00 PER PERSON

CONTINENTAL BREAKFAST BUFFET

Assortment of Juice
Sliced Fresh Fruit, Flavored Yogurt
Muffins, Croissants and Danish Pastries
Preserves, Honey and Butter

\$29.00 PER PERSON

SUNNY START

Assortment of Juice
Yogurt with Assorted Toppings:
Granola, Chopped Fresh Fruit and Slivered Almonds
Bran, Blueberry and Banana Nut Muffins
Preserves, Honey and Butter
Toasted Bagels with Cream Cheese
Old-fashioned Oatmeal served with Brown Sugar and Raisins

\$32.00 PER PERSON

Enhancements

MINIMUM 20 PEOPLE

All Selections are Available with Continental Breakfasts

BREAKFAST BURRITO

Flour Tortillas Filled with Chorizo, Scrambled Eggs, Potatoes, Cheddar Cheese and Refried Beans

\$11.00 PER PERSON

ASSORTED QUICHE

Florentine, Lorraine, Chili Verde

\$10.00 PER PERSON

STEEL CUT OATMEAL

Served with Brown Sugar and Raisins

\$9.00 PER PERSON

ASSORTED COLD CEREALS

\$7.00 PER PERSON

SCRAMBLED EGGS

With Ham, Onion and Peppers, Tomato and Cheese, Egg Whites, with Spinach, Tomato and Basil

\$10.00 PER PERSON

BREAKFAST SANDWICHES

Scrambled Eggs and Sliced Ham, Topped with Cheddar Cheese, Served on Sourdough English Muffins or Croissants

\$11.00 PER PERSON

HARD-BOILED EGGS

\$42.00 PER DOZEN

FRENCH TOAST

With Warm Maple Syrup and Whipped Cream

\$8.00 PER PERSON

Breakfast Buffets

All Breakfast Buffets Include Regular and Decaffeinated Coffee and Select Herbal Teas

BUFFET TO BE 90 MINUTES IN DURATION

MISSION BAY BREAKFAST BUFFET

Assortment of Juice
Seasonal Fresh Fruit Display
Scrambled Eggs
Choice of Crisp Bacon, Sausage or Ham
Breakfast Potatoes
Croissants, Muffins and Danish Pastries
Preserves and Butter

\$44.00 PER PERSON – MINIMUM 25 PEOPLE

LA JOLLAN BUFFET

Assortment of Juice
Seasonal Fresh Fruit Display
Flavored Yogurt
Cheese Blintzes with Fruit Topping
Scrambled Eggs
Choice of: Crisp Bacon, Sausage or Ham
Country-fried Potatoes
Blueberry, Banana Nut and Bran Muffins
Butter and Preserves

\$47.00 PER PERSON – MINIMUM 50 PEOPLE

SOUTHWESTERN BREAKFAST BUFFET

Assortment of Juice
Seasonal Fresh Fruit Display
Build Your Own Breakfast Burrito:
Scrambled Eggs, Black Beans, plus choice of one meat: Chorizo, Bacon, Sausage or Ham served with Warm Tortillas and Salsa
Freshly Baked Corn Bread with Honey Butter

\$44.00 PER PERSON – MINIMUM 25 PEOPLE

BAHIA BRUNCH BUFFET

Assortment of Juice
Seasonal Fresh Fruit Display
Mixed Spring Greens with choice of Dressing
Choice of: Crisp Bacon, Sausage or Ham
Country-fried Potatoes
Chicken Florentine with Champagne Cream Sauce

Choice of Two:

Scrambled Eggs with Boursin Cheese and Chives
Assorted Quiche
Scrambled Eggs with Chorizo
Cheese Blintzes with Fruit Topping
Scrambled Egg Whites with Spinach, Tomato and Basil

From the Bakery:

Croissants, Muffins and Danish Pastries
Butter and Preserves
Mini Cupcakes and Mini Cheesecakes, Chocolate-dipped Strawberries, and Black and White Truffles

\$58.00 PER PERSON – MINIMUM 50 PEOPLE

Breakfast Buffet Enhancements

SMOKED SALMON AND MINI BAGELS

Served with Cream Cheese, Capers and Red Onions

\$23.00 PER PERSON | 60 MINUTES IN DURATION

CREATE YOUR OWN OMELETS

Cheddar Cheese, Mix of Provolone and Mozzarella Cheese, Onion, Peppers, Mushrooms, Tomatoes, Spinach, Broccoli, Diced Ham, Bacon Bits and Bay Shrimp

CHOICE OF FIVE ITEMS \$12.00 PER PERSON

CHOICE OF EIGHT ITEMS \$15.00 PER PERSON

MINIMUM 50 PEOPLE | 90 MINUTES IN DURATION

FROM THE CARVERY BOARD

ALL SERVED WITH FRESH-BAKED COCKTAIL ROLLS

BREAST OF TURKEY

Served with Cranberry Chutney

\$480.00 (SERVES 50 GUESTS)

ROAST TOP SIRLOIN OF BEEF

With Au Jus, Horseradish Cream, Garlic Mayonnaise and Grain Mustard

\$550.00 - SERVES 40

HONEY GLAZED HAM

Served with Whole Grain and Tarragon Mustards

\$480.00 (SERVES 40 GUESTS)

CARVERY ITEMS AVAILABLE WITH BUFFETS

\$150.00 LABOR CHARGE PER CHEF FOR ATTENDED STATIONS

BREAKFAST

Plated Breakfast

All Plated Breakfasts are Served with Freshly Squeezed Orange Juice, Regular and Decaffeinated Coffee, and Herbal Teas
MINIMUM 10 PEOPLE

BAHIA BREAKFAST

Scrambled Eggs

Choice of:

Grilled Ham, Bacon or Sausage

Breakfast Potatoes

Croissants, Muffins and Danish Pastries

Butter and Preserves

\$34.00 PER PERSON

WESTERN BREAKFAST

Scrambled Eggs Western Style with Onions, Tomatoes, Peppers and Mushrooms

Grilled Ham, Country-fried Potatoes

Freshly Baked Biscuits

Honey Butter and Preserves

\$35.00 PER PERSON

ON THE LIGHTER SIDE

Scrambled Egg Whites with Chives and Tomatoes

Steamed Red Rose Potatoes or Brown Rice

Grilled Herb-crusting Tomato

Low-fat Muffins

\$34.00 PER PERSON – MAXIMUM 100 PEOPLE

EGGS BENEDICT

Two Poached Eggs Served with Canadian Bacon on English Muffins with Hollandaise Sauce

Country-fried Potatoes

Baked Herb-Crusted Tomato

\$39.50 PER PERSON – MAXIMUM 100 PEOPLE

BREAKFAST BURRITO

Scrambled Eggs, Refried Beans, Ranchero Sauce and Cheddar Cheese wrapped in a Flour Tortilla

Sausage Links

Freshly Baked Corn Bread Mini-Muffins

Honey Butter and Preserves

\$37.00 PER PERSON – MAXIMUM 100 PEOPLE

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Refreshment Breaks

MINIMUM 25 PEOPLE | 30-MINUTE SERVICE

QUICK START

Freshly Brewed Coffee and Decaffeinated Coffee
Selection of International and Herbal Teas
Assorted Juices

From the Bakery:

Muffins, Croissants and Danish Pastries
Preserves, Honey and Butter

\$26.00 PER PERSON

REFRESH

Freshly Brewed Coffee and Decaffeinated Coffee
Selection of International and Herbal Teas

\$15.00 PER PERSON

REJUVENATE

Assorted Juices
Freshly Brewed Coffee and Decaffeinated Coffee
Selection of International and Herbal Teas

\$18.00 PER PERSON

REVITALIZE

Freshly Brewed Coffee and Decaffeinated Coffee
Selection of International and Herbal Teas
Assorted Soft Drinks

\$17.00 PER PERSON

CROISSANT SAMPLER

Assortment of Mini-Croissants including Spinach,
Ham & Swiss and Dark Chocolate
Selection of International Hot and Cold Teas and Flavored Waters

\$19.00 PER PERSON – MAXIMUM 100 PEOPLE

THE MEETING MANAGER

AM BREAK

Assortment of Juice
Freshly Brewed Coffee and Decaffeinated Coffee
Selection of International and Herbal Teas

From the Bakery:

Muffins, Croissants and Danish Pastries
Preserves and Butter

(BUFFET TO BE 60 MINUTES IN DURATION)

MID-MORNING

Freshly Brewed Coffee and Decaffeinated Coffee
Selection of International and Herbal Teas
Assorted Soft Drinks

PM BREAK

Freshly Brewed Coffee and Decaffeinated Coffee
Selection of International and Herbal Teas
Assorted Soft Drinks and Pitchers of Lemonade
Freshly Baked Cookies and Brownies
Seasonal Whole Fresh Fruit

\$42.00 PER PERSON

Theme Breaks

MINIMUM 25 PEOPLE | 30-MINUTE SERVICE

SWEET INSPIRATION

Freshly Brewed Coffee and Decaffeinated Coffee
Selection of International and Herbal Teas
Assorted Soft Drinks and Pitchers of Lemonade
Freshly Baked Cookies and Brownies
Seasonal Whole Fresh Fruit
\$22.00 PER PERSON

MEDITERRANEAN OASIS

Crisp and Colorful Vegetable Display
Garlic Hummus and Roasted Red Pepper Hummus
Pita and Assorted Crackers
Iced Tea and Bottled Water
\$18.00 PER PERSON

SUNNY SAN DIEGO

Lemon Poppyseed Cookies
Lemon Bars
Seasonal Whole Fresh Fruit
Pink Lemonade
Iced Tea with Lemon
Assorted Soft Drinks
\$18.00 PER PERSON

MISSION BAY BREAK

Fresh Seasonal Vegetable Tray with Garlic Ranch Dip
Trays of Assorted Cream Cheese Pinwheels,
including Vegetarian, Sliced Turkey and Ham
Soft Drinks and Bottled Water
\$17.00 PER PERSON

FRUITY TUTTI

Fresh Seasonal Fruits with Strawberry Yogurt Dip
Dried Fruits and Mixed Nuts
Frozen Fruit Juice Bars
Fruit-Flavored and Plain Bottled Waters
\$20.00 PER PERSON

7TH INNING STRETCH

Popcorn, Mini Corn Dogs and Cheeseburger Sliders
Soft Pretzels with Assorted Mustards
Assorted Sodas
\$19.00 PER PERSON - MINIMUM 50 PEOPLE

SNACK TIME

Tri-colored Tortilla Chips, Guacamole and Salsa
Nacho Cheese Sauce and Sliced Jalapenos
Potato Chips and Onion Dip
Individual Bags of Roasted Peanuts
Crunchy Pretzels
Freshly Brewed Coffee, Decaf and Herbal Tea, Iced Tea
\$17.00 PER PERSON

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REFRESHMENTS

Refreshments a la Carte

BREAKFAST BAKERY

\$59.00/DOZEN

Danish Pastries
Assorted Muffins or Croissants
Cinnamon Rolls
Breakfast Breads
Bagels with Cream Cheese
Assorted Donuts

BEVERAGES

Freshly Brewed Coffee,
Decaffeinated Coffee, Herbal Teas \$95.00/GALLON
Freshly Squeezed Orange Juice
or Grapefruit Juice \$45.00/HALF GAL
Milk \$5.00/EACH
Soft Drinks (Diet and Regular) \$5.00/EACH
Still and Sparkling Mineral Waters \$6.00/EACH
Vitamin Water \$6.00/EACH
Lemonade or Tropical Iced Tea \$95.00/GALLON
Tropical Fruit Punch \$95.00/GALLON

SWEETS

Chocolate-dipped Strawberries \$60.00/DOZEN
Assorted Petite Pastries \$57.00/DOZEN
Miniature Cupcakes \$59.00/DOZEN
Assorted Miniature Cheesecakes \$60.00/DOZEN
Chocolate Truffles \$60.00/DOZEN

ENHANCEMENTS

Freshly Baked Cookies \$59.00/DOZEN
(Chocolate Chip, Snicker Doodles, Oatmeal Raisin, Lemon
Poppyseed, White Chocolate Macadamia Nut or Sugar Cookies)
Freshly Baked Plain or Nut Brownies \$58.00/DOZEN
Bag of Peanuts \$5.00/BAG
Whole Fresh Seasonal Fruit \$4.00/PIECE
Frozen Fruit Bars \$5.00/EACH
Frozen Ben & Jerry's Ice Cream Bars \$8.00/EACH
Granola Bars/Energy Bars \$6.00/EACH
Individual Low-fat Yogurt \$4.00/EACH
Sliced Fresh Fruit \$5.50/PERSON
Hard-boiled Eggs \$40.00/DOZEN
Bag of Popcorn \$5.00/BAG
Tortilla Chips and Salsa \$5.00/PERSON
Guacamole, Salsa and Tortilla Chips \$8.00/PERSON
Potato Chips, Pretzels and Dip \$6.00/PERSON
Bahia Party Mix \$5.00/PERSON
Sliced Cheeses \$9.00/PERSON
(Cheddar, Swiss and Provolone)
Sliced Deli Meats \$12.00/PERSON
(Turkey, Ham and Salami)
Red Pepper Hummus with \$8.00/PERSON
Grilled Pita and Assorted Crackers
Hummus with Veggies \$16.00/PERSON
Assorted Juice \$40.00/GALLON

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LUNCH

Lighter Fare Luncheons

Entrées Include Iced Tea, Coffee Service and Seasonal Dessert

SALATA ZORBA

Seasoned Grilled Chicken Breast on Crisp Romaine with Cucumber, Tomato, Garbanzo Beans, Kalamata Olives, Artichoke Hearts and Feta Cheese with Oregano Vinaigrette
\$38.00

SANTA FE SALAD

Fresh Spring Greens and Cilantro-Grilled Chicken with Sweet Corn, Jicama, Black Beans, and Roasted Tomato Salsa Served with Manchego Cheese and Avocado, with Lime Cilantro Dressing and Tricolored Tortilla Chips
\$38.00

SUBSTITUTE CARNE ASADA AT AN ADDITIONAL \$7.00 PER PERSON

ARUGULA BEET SALAD

Seasoned Grilled Chicken Breast, Arugula, Beets, Gorgonzola, Candied Pecans, Orange Segments, Red Onion with Red Wine Vinaigrette
\$39.00

THE WEDGE

Marinated Chicken Breast, Tomatoes, Avocado, Red Onions, Cucumber and Bleu Cheese Crumbles on Spring Greens Served with Basil Vinaigrette

\$38.00

ABOVE SALADS SERVED WITH ROLLS & BUTTER

MISSION BAY WRAP

Smoked Chicken Breast with Savory Bacon, Diced Roma Tomato, Feta Cheese and Romaine Rolled Inside a Sun-dried Tomato Tortilla and Served with a Cool Cucumber Dill Yogurt Sauce and Curried Raisin Couscous
\$43.00

ITALIAN WRAP

Genoa Salami, Ham, Provolone, Lettuce and Tomato Wrapped in a Flour Tortilla with Olive Oil, Red Wine Vinegar and Italian Herb Seasoning
\$43.00

TENDER SHREDDED PORK

Island Kalua Pulled Pork with Asian slaw and grilled pineapple Served open-faced on a Hawaiian Sweet Roll
\$44.00

LA JOLLA CHICKEN CLUB

Marinated Grilled Breast of Chicken with Avocado, Sliced Tomato and Melted Monterey Jack Cheese Served Open-Faced on Dark Grain Bread with a Honey Mustard Sauce and Served with Potato Salad
\$43.00

Luncheons

Entrées Include a Choice of Salad, Fresh Garden Vegetables, Fresh-Baked Rolls and Butter, Choice of Dessert, Coffee Service, Herbal and Iced teas.

SHANGHAI CHICKEN AND SHRIMP

Pacific Shrimp and Chicken Breast with Sesame Ginger Sauce
Served with Stir-Fried Rice

\$47.00

GRILLED FLAT IRON

Flat Iron Steak Served with Peppercorn Reduction and
Roasted Potatoes

\$49.00

PACIFIC BEACH CHICKEN

Pan-seared Breast of Chicken with Red Bell Pepper Sauce
Topped with Toasted Pine Nuts and Goat Cheese
Served with Garlic Mashed Potatoes

\$45.00

TRI-TIP

Grilled, Marinated Tri-Tip, Sliced Thin and Topped with a
Mushroom Demi-Glace Sauce, Served with Whipped Potatoes

\$50.00

CHICKEN PICCATA

Breast of Chicken, served with a Delicate Lemon Caper Sauce,
Served with Wild Rice and Italian Vegetables

\$45.00

MISO GLAZED SALMON

Pan-seared Salmon with Miso, Served with Jasmine Ginger Rice
and Sesame Vinaigrette

\$49.00

Desserts and Salads

LUNCHEON DESSERT SELECTIONS

New York-style Cheesecake
Raspberry White Chocolate Cheesecake
Apple-cranberry Streusel
Gourmet Carrot Cake
Chocolate Fudge Cake
Lemon Tart

LUNCHEON SALAD SELECTIONS

Classic Caesar with Parmesan and Croutons
Mixed Greens with Balsamic Vinaigrette
Arugula and Beet with Goat Cheese and Champagne Vinaigrette
Classic Wedge with Bleu Cheese

Box Lunch

Box Lunches Include Pasta Salad, Potato Chips, Cookie, Whole Fruit and Soft Drink
Choice of Two:

SANDWICHES

TURKEY CLUB

Applewood Smoked Bacon, Lettuce, Tomato and Provolone Cheese on a Sourdough Roll with Roasted Garlic Mayonnaise

ROAST BEEF

Cheddar Cheese, Horseradish Sour Cream, Lettuce, Onion and Tomato on Artisan Bread

ARTISAN HAM

Swiss Cheese, Dijon Aioli, Lettuce, Tomato and Onion on a French Roll

VEGETARIAN

Grilled Vegetables on Multigrain Bread, Roasted Red Pepper Aioli

WRAPS

GREEK

Grilled Chicken Breast with Roma Tomatoes, Romaine, Red Onion, Cucumbers, Feta Cheese and Garlic Hummus

TURKEY

Avocado, Provolone Cheese, Lettuce, Tomato, Onion and Garlic Aioli

VEGETARIAN

Zucchini, Avocado, Cucumbers, Peppers, Eggplant, Onion and Garlic Hummus

\$38.00 Per Person

Luncheon Buffets

Luncheon Buffets include Coffee, Tea Service and Iced Tea
BUFFET TO BE 90 MINUTES IN DURATION

CHEFS DELI BUFFET

Pasta Salad

Potato Salad

Fresh Fruit Salad

Seasonal Greens with Choice of Dressing

Cold Sliced Turkey, Salami, Roast Beef and Smoked Ham with Assorted Sliced Cheeses, Whole Grain Breads

CONDIMENTS TO INCLUDE:

Dijon Mustard, Whipped Horseradish, Mayonnaise, Pickles, Onions, Sliced Tomatoes and Lettuce

Assorted Miniature Cheesecakes and Chocolate Tarts

\$50.00 PER PERSON – MINIMUM 25 PEOPLE

OCEAN BEACH BUFFET

SALADS Please select three from the following:

Mixed Spring Greens with Candied Walnuts and Gorgonzola Cheese
Choice of Raspberry or Champagne Dressing

Spinach Salad, with Red Onion, Tomato and Bacon with Honey Mustard Vinaigrette

Greek Salad with Feta, Tomato, Cucumber, Olives and Garbanzo Beans with Herb Vinaigrette

Tortellini Salad with Red Onion, Artichoke Hearts and Tomato tossed with Pesto Vinaigrette

Marinated Grilled Vegetables

Marinated Artichokes and Mushrooms with Herb Vinaigrette

Fresh-Baked Rolls and Butter

Fruit Salad with Lemon Yogurt Dressing

ENTRÉES

Breast of Chicken with Wild Mushroom Demi-glace

Tilapia with Lemon Butter and Capers

Salmon Filet with Teriyaki Sauce

Tri-Tip Thinly Sliced with Mushroom Demi-glace

Penne Pasta with Roasted Pine Nuts and Basil Pesto Cream or Marinara

Choice of Garlic Whipped Potatoes, Parsnip Puree
Roasted New Potatoes with Rosemary or Wild Rice Pilaf

Fresh-Baked Rolls and Butter

Assorted Miniature Pastries

CHOICE OF TWO ENTRÉES: \$55.00

CHOICE OF THREE ENTRÉES: \$61.00

CHOICE OF FOUR ENTRÉES: \$66.00

MINIMUM 50 PEOPLE

Luncheon Buffets

Luncheon Buffets include Coffee, Tea Service and Iced Tea

BUFFET & STATIONS TO BE 90 MINUTES IN DURATION

ALOHA BUFFET

Island Greens with Papaya, Macadamia Nuts, and Tomato with Papaya Dressing

Soba Noodle Salad

Vegetable Salad

ENTRÉES

Mahi Mahi with Mango Cream and Tropical Fruit Salsa

Spiced rubbed Tri-tip with Hawaiian Barbeque Sauce

Spring Roll Wraps with Dipping Sauces

Kalua Pulled Pork

Hoisin Chicken Stir-fry

Teriyaki Chicken

Hawaiian Rolls

Stir-fried Rice and Vegetables

ISLAND DESSERTS

Pineapple Cake, Banana Cream Tart and Miniature Cheesecakes

CHOICE OF TWO ENTRÉES: \$55.00

CHOICE OF THREE ENTRÉES: \$61.00

MINIMUM 50 PEOPLE

THE BRANDING IRON

Country-style Potato Salad

Texas Slaw

Spinach Salad with Tomatoes and Bacon with Bermuda Onion on the side, served with Honey Mustard Dressing

Fruit Salad

ENTRÉES

Ranch-roasted Top Sirloin with Whiskey Demi Glace

Hickory Smoked Barbecue Pork Ribs

Pecan-crusting Chicken with Sun-dried Cherry Merlot

Tri-tip with Blackberry Barbecue Sauce

Blackened Salmon on Roasted Corn Salsa

Seasonal Vegetables and Ranch-style Baked Beans

Texas Toast and Corn Bread with Honey Butter

Apple Cobbler, Blueberry Crumb Cake and Pecan Tarts

CHOICE OF TWO ENTRÉES: \$55.00

CHOICE OF THREE ENTRÉES: \$60.00

MINIMUM 50 PEOPLE

Luncheon Buffets

Luncheon Buffets include Coffee, Tea Service and Iced Tea

BUFFET TO BE 90 MINUTES IN DURATION

BAHIA LUNCHEON BARBECUE

Mixed Green Salad with Choice of Dressing

Creamy Coleslaw

Whole Grain Mustard Potato Salad

Grilled Hamburgers, Garden Burgers

Grilled Big City Red Hot Dogs

Appropriate Condiments to include:

Select California Cheeses, Dijon Mustard, Whipped Horseradish, Mayonnaise, Pickles, Onions, Sliced Tomatoes and Lettuce

Wedge Potatoes

Seasonal Vegetables

Baked Beans

Assorted Cookies, Brownies and Mini Cupcakes

Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Lemonade

\$54.00 PER PERSON

MINIMUM 25 PEOPLE

GRILL ATTENDANT FEE: \$150.00

Luncheon Buffets

Luncheon Buffets include Coffee, Tea Service and Iced Tea
BUFFET TO BE 90 MINUTES IN DURATION

A TASTE OF ITALY PIZZA BUFFET

Caesar Salad
Chilled Vegetables
Antipasto Salad

PIZZA STATION – Choice Of Three Pizzas:

BAJA PIZZA – Grilled Chicken, Tomatillo, Jalapeno, Onion and Roma Tomato with Jack and Mozzarella Cheeses
ALL-AMERICAN PIZZA – Traditional Pizza with Pepperoni, Sausage, Our Own Flavorful Sauce and Mozzarella
PEPPERONI – Zesty Pepperoni, Freshly Shredded Mozzarella and Our Own Flavorful Sauce
ROASTED VEGETABLE PIZZA WITH GOAT CHEESE – Eggplant, Zucchini, Yellow Squash, Peppers and Onions with Goat Cheese
FOUR CHEESE – Blend of Provolone, Jack, Parmesan and Mozzarella with Basil Pesto, Plum Tomatoes and Fresh Basil
BARBECUE CHICKEN – Sliced Chicken Breast, Mozzarella, Red Onions and Parsley, Drizzled with a Citrus Barbecue Sauce
HAWAIIAN PIZZA – Ham and Pineapple Combination

Assorted Italian Sweets

\$54.00 PER PERSON | MINIMUM 50 PEOPLE

OLD TOWN MEXICAN BUFFET

Shrimp Ceviche
Ensalada served with Black Beans, Roasted Indian Corn, and Cotija cheese with Chipotle Vinaigrette
Tricolored Chips with Guacamole and Pico de Gallo

HOT ENTRÉES – Choice of Two:

Chicken and Chili Tamales Wrapped in Corn Husks
Cheese Enchiladas
Chicken Enchiladas
Beef Enchiladas
Chili Rellenos

CHOICE OF ONE:

BAJA TACO STATION – Grilled Fish served with Napa Slaw, Roasted Corn Salsa, Cotija Cheese and Cilantro warm Flour Tortillas (Corn Tortillas available upon request)

FAJITA STATION – Choice of Chicken or Carne Asada, sautéed with Onions and Peppers, Served with Tomatoes, Assorted Salsas, Shredded Cheese, Lettuce, Sour Cream and Soft Flour Tortillas

TOSTADA STATION – Carne Asada or Shredded Chicken, Served with Assorted Salsas, Tomatoes, Shredded Cheese, Lettuce and Sour Cream, Crispy Corn Tostadas

Refried Beans and Spanish Rice
Freshly Baked Mexican Cookies and Caramel Flan

\$55.00 PER PERSON | MINIMUM 50 PEOPLE

Luncheon Buffets

Luncheon Buffets include Fresh-Baked Rolls and Butter, Coffee, Tea Service and Iced Tea

BUFFET TO BE 90 MINUTES IN DURATION

SOUP AND SALAD BAR

CHOICE OF TWO SOUPS —

- Melon Gazpacho
- Broccoli and Cheddar Cheese
- Lentil and Smoked Ham
- New England Clam Chowder
- Western-style Chili
- Vegetarian Chili
- Southwestern Chicken Chowder

MAKE YOUR OWN SALAD:

Spring Greens and Baby Spinach, Julienne Carrots, Cucumbers, Cherry Tomatoes, Bermuda Onion and Seasoned Croutons

Please Select 8 Additional Items:

- Diced Chicken • Sliced Beets • Bacon Bits • Bell Peppers
- Tuna Salad • Black Olives • Roast Turkey • Cheddar Cheese
- Smoked Ham • Parmesan Cheese • Broccoli Florets
- Sliced Almonds • Chopped Hard-boiled Egg • Garbanzo Beans
- Provolone and Mozzarella Mix • Mushrooms

Assortment of Miniature Desserts

Brownies and Truffles

\$51.00 PER PERSON

AVAILABLE FOR 50-150 GUESTS

CHOICE OF THREE DRESSINGS:

- Garlic Ranch
- Italian Vinaigrette
- Honey Mustard
- Bleu Cheese
- Thousand Island
- Raspberry Vinaigrette
- Oil and Vinegar, Lemon Wedges

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BUFFET TO BE 90 MINUTES IN DURATION – MINIMUM 50 PEOPLE

PANCHO VILLA

Make your own Fajitas with Soft Flour Tortillas, Carne Asada or Chicken, Served with Tomatoes, Guacamole, Sautéed Onions and Peppers, Assorted Salsas, Shredded Cheese and Lettuce, Sour Cream, Refried Beans and Tricolored Tortilla Chips

Southwestern Chicken, Black Beans and Cilantro Spring Roll

LA TRATTORIA

Select your Favorite Pastas — choice of two
Spinach Tortellini filled with Cheese, Penne or Linguini

Top it with your two favorite sauces:

Alfredo, Marinara, Pesto Cream or Roasted Red Pepper

Served with Garlic Bread

Add Freshly Tossed Caesar Salad — **ADDITIONAL \$3.00 PER PERSON**

PACIFIC RIM

Assorted California Rolls (based on two pieces per person)

Wasabi, Ginger and Soy Sauce

Beef Brochette Bulgogi with Kim Chee

Thai Chicken and Cashew Spring Roll

Firecracker Shrimp on Sugar Cane Stick

CALIFORNIA COAST

Fresh Seasonal Fruits with Strawberry Yogurt Dip

Crisp and Colorful Vegetables with Ranch Dip

Selection of Cheeses with Crackers and Baguettes

THE CARVERY*

Slow roasted Top Sirloin

Roasted Breast of Turkey with Cranberry Chutney,

Horseradish Cream and Assorted Grain Mustards, Soft Warm Rolls

* AVAILABLE FOR 100 OR MORE GUESTS

MEDITERRANEAN

Marinated Grilled Vegetable Display

Hummus, Olive Tapenade

Warm Artichoke and Spinach Dip

Grilled Pita and Assorted Crackers

Chicken, Fig and Tomato Kabob

BAJA BEACH

Grilled Fish Tacos with Napa Slaw, Cojita Cheese, Lime Wedges and Cilantro

Mini Lobster Burrito with Black Beans and Mango

Crab and Queso Dip

Tricolored Tortilla Chips with Fresca Salsa

CALIFORNIA PIZZA

Barbecue Chicken Pizza

Roasted Vegetable Pizza with Spinach and Goat Cheese

Marinated Steak Pizza with Trio of Peppers and Red Onions

Hawaiian Pizza with Ham and Pineapple

DESSERT EXTRAVAGANZA

Dark and White Chocolate Gold-dusted Truffles

Assorted Mini Cupcakes to include Belgium Chocolate, Lemon and Red Velvet

Chocolate-dipped Strawberries & Pecan Walnut Cheesecake Bars

3 THEMES \$72.00 PER PERSON

4 THEMES \$82.00 PER PERSON

5 THEMES \$90.00 PER PERSON

* \$150.00 LABOR CHARGE PER CHEF FOR ATTENDED STATIONS

RECEPTION SPECIALTIES

A La Carte Enhancements

BUFFET & STATIONS TO BE 90 MINUTES IN DURATION

FRUIT DISPLAY

Fresh Fruits to include Grapes, Strawberries, Melons and Pineapples with Strawberry Yogurt

\$5.00 PER PERSON

GARDEN VEGETABLE TRAY

Carrots, Broccoli, Celery, Mushrooms, Cherry Tomatoes and Bell Peppers with Dips

\$8.00 PER PERSON

WARM BAKED BRIE

Creamy Brie Baked in Flaky Puff Pastry with Dried Fruits and Nuts
Served with French Baguettes

\$9.00 PER PERSON

DOMESTIC AND IMPORTED CHEESE BOARD

With Crackers and French Baguettes

\$23.00 PER PERSON

+ ARTISANAL CHEESE DISPLAY \$30.00 PER PERSON

WARM ARTICHOKE AND SPINACH DIP

With Fresh Baked Baguettes and Crackers

\$10.00 PER PERSON

SUSHI STATION

Selection of Rolls to Include: Spicy Tuna, California, Maki and Salmon Rolls, Shrimp and Vegetable Tempura Served with Wasabi, Pickled Ginger and Soy Sauce

\$28.00 PER PERSON

MEDITERRANEAN

Hummus and Red-pepper and Sun-dried Tomato Spread with Grilled Pita and Assorted Crackers

Olive Tapenade

Warm Artichoke and Spinach Dip

\$22.00 PER PERSON

TASTE OF TUSCANY

Antipasto Tray including Ham, Salami, Mortadella, Artichokes, Pepperoncinis, Cherry Tomatoes, Olives, and Provolone
Cheese served with Garlic and Ciabatta Breads

\$25.00 PER PERSON

ALL STATIONS BASED ON A MINIMUM OF 30 GUESTS PER STATION.

RECEPTION SPECIALTIES

Carvery Selections

ALL SERVED WITH FRESH-BAKED COCKTAIL ROLLS

BARON OF BEEF

Steamship Round of Beef, Carved to Order

Served with Au Jus and Horseradish Cream, Assorted Mustards, and Condiments

\$925.00 – SERVES 100-125

SPICED RUBBED PORK LOIN

With Brandy Demi-Glace

\$465.00 – SERVES 40

ROAST TURKEY BREAST

Cranberry-orange Chutney and Condiments

\$480.00 – SERVES 50

CERTIFIED BLACK ANGUS ROAST TENDERLOIN OF BEEF

With Au Jus, Horseradish Cream, Garlic Mayonnaise and Grain Mustard

\$550.00 – SERVES 25

FILET OF ATLANTIC SALMON

Miso Rub with Orange Glaze

\$325.00 – SERVES 20

ROAST TOP SIRLOIN OF BEEF

With Au Jus, Horseradish Cream, Garlic Mayonnaise and Assorted Mustards

\$550.00 – SERVES 40

\$150.00 LABOR CHARGE PER CHEF FOR ALL CARVED ITEMS

RECEPTION SPECIALTIES

Specialty Selections

BUFFET & STATIONS TO BE 90 MINUTES IN DURATION

WEST COAST MAC 'N CHEESE

Traditional Favorite with a Twist:
Three Varieties of Macaroni & Cheese

Customized for you by our Chef with Choices of Black Forest Ham, Crisp Bacon and Green Chilis or Primavera Style with Broccoli, Tomatoes and Green Onion

\$18.00 PER PERSON

SHRIMP COCKTAIL

Plump Jumbo Shrimp

On Ice Served with Traditional Cocktail Sauce

\$28.00 PER PERSON (FOUR PIECES PER PERSON)

Custom Ice Carvings Available at an Additional Charge

CEVICHE STATION

Served with Tricolored Chips, Tomatillo Sauce and Salsa Fresca

\$15.00 PER PERSON

LATE-NIGHT COFFEE AND SWEET STATION

Assorted Petite Pastries, Nano Bars, Cookies, and Assorted Miniature Cheesecakes, Served with Coffee, Decaffeinated Coffee, Herbal Teas, Cinnamon and Whipped Cream

\$19.00 PER PERSON

DESSERT EXTRAVAGANZA

Dark and White Chocolate Gold-dusted Truffles

Assorted Mini Cupcakes to Include Belgium Chocolate, Lemon and Red Velvet

Chocolate-dipped Strawberries and Pecan Walnut Cheesecake Bars

Coffee, Decaffeinated Coffee and Herbal Teas

\$29.00 PER PERSON

TROPICAL SUNDAE STATION

Tahitian Vanilla, Dark Chocolate and Mango Sorbet with Choice of Hot Fudge, Caramel, Crushed Pineapple and Strawberry Toppings, Whipped Cream

\$16.00 PER PERSON FOR TWO FLAVORS

\$19.00 PER PERSON FOR THREE FLAVORS

\$150.00 ATTENDANT CHARGE ADDITIONAL

RECEPTION SPECIALTIES

Hors D'oeuvres

COLD SELECTIONS

Blackened Ahi Tuna with Wasabi, Aioli and Tobiko Caviar	\$8.00
Fresh Fig, Gorgonzola Cheese and Prosciutto Canapé	\$7.00
Smoked Salmon with Capers and Red Onion Confit on Blini	\$7.00
Sun-dried Tomato and Goat Cheese on Mini Baguette	\$6.00
Roast Beef and Horseradish Pinwheel	\$7.00
Stilton Mousse on Dried Apricot with Honey Pecan	\$7.00
Smoked Chicken and Mango Marmalade on Smoked Jack Mini Baguette	\$6.00

HOT SELECTIONS

Coconut Shrimp	\$8.00
Buffalo-style Chicken Roll	\$6.00
Portobello Mushroom Sate	\$6.00
Plantain Spring Roll	\$6.00
Mini Turkey Pot Pie	\$6.00
Santa Fe Beef Quesadilla	\$6.00
Firecracker Shrimp on Sugar Cane Stick	\$7.00
Thai-style Keralon Shrimp Brochette	\$7.00
Cashew Chicken Egg Rolls	\$6.00
Beef Brochette Bulgogi with Kimchi	\$8.00
Crab Cakes with Lime and Ginger	\$8.00

ALL PRICES ARE PER PIECE AND BASED ON A MINIMUM 50 PIECES PER SELECTION

CATERING MENU

BAHIA
RESORT HOTEL



Events with a *View*

DINNER

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www.BahiaHotel.com

998 West Mission Bay Drive
San Diego, California 92109

Plated Dinners

ENTRÉES INCLUDE CHOICE OF SALAD:

Caesar, Spinach or Spring Greens and Garden Vegetables;
Fresh-Baked Rolls and Butter, Seasonal Dessert, and Coffee Service

ROASTED HERB CHICKEN

Baked Breast of Chicken with Herb Beurre Blanc and
Garlic Whipped Potatoes

\$69.00

PRIME RIB OF BEEF

Slow-Roasted Beef with Natural Au Jus and Horseradish Cream,
Served with Garlic Whipped Potatoes

\$79.00 – MINIMUM 15 PEOPLE

FLAT IRON STEAK

Tender Steak with Peppercorn Demi-Glace, Served with Red Roasted
Potatoes with Rosemary and Garlic

\$75.00

PORK TENDERLOIN

Grilled with Port Wine Sauce, Served with Sweet Potato Mash and
Dried Fruit Chutney

\$75.00

CERTIFIED BLACK ANGUS FILET MIGNON

Center-Cut Tenderloin Grilled Medium Rare with Veal Demi-Glace
with Garlic Whipped Potatoes

\$80.00

ROASTED AIRLINE CHICKEN

Roasted Airline Chicken with Cabernet Reduction and
Roasted Potatoes

\$69.00

MAHI MAHI

Seared with a Macadamia Nut Crust
Served with Jasmine Rice and Citrus Cream

\$69.00

ATLANTIC SALMON

Grilled with Citrus Cream and Wild Rice

\$75.00

SEASONAL MARKET WHITE FISH

Pan seared with Lemon Caper Sauce and Garlic Whipped Potatoes

\$75.00

Plated Dinner Duos

ENTRÉES INCLUDE CHOICE OF SALAD:

Caesar, Spinach or Spring Greens and Garden Vegetables;
Fresh-Baked Rolls and Butter, Seasonal Dessert, and Coffee Service

FILET AND SHRIMP

Certified Black Angus Filet Mignon Grilled Medium Rare and Pan Seared Shrimp Scampi with Pesto Cream Served with Wild Rice Pilaf

\$87.00

CHICKEN AND FILET

Breast of Chicken and Certified Black Angus Filet Mignon Grilled Medium Rare Served with Garlic Whipped Potatoes

\$85.00

FILET AND SALMON

Certified Black Angus Filet Mignon Grilled Medium Rare and Salmon Fillet with Garlic Whipped Potatoes

\$86.00

CHICKEN AND SALMON

Salmon Fillet and Roasted Breast of Chicken Served with a Choice of Wild Rice Pilaf or Roasted Potatoes

\$79.00

CHICKEN AND SHRIMP

Breast of Chicken and Pan Seared Shrimp Scampi Served with Wild Rice Pilaf

\$81.00

SELECT YOUR SAUCE

- Cabernet Demi-Glace
- Mushroom Demi-Glace
- Peppercorn Demi-Glace
- Whiskey Demi-Glace
- Truffle Demi-Glace
- Lemon Caper Beurre Blanc
- Herb Beurre Blanc
- Mango Cream
- Cognac Cream

Enhanced Salads & Appetizers

SALADS

Mixed Spring Greens with Candied Walnuts, Gorgonzola and Sun-dried Cranberries with a Choice of Raspberry or Champagne Dressing

Greek Salad of Feta Cheese, Tomato, Cucumber, Olives, Garbanzo Beans, with Herb Vinaigrette on Bed of Romaine

Caprese Salad: Vine-ripened Tomatoes, Buffalo Mozzarella and Baby Lettuce Sprinkled with Balsamic Glaze with Fresh Basil

Island Salad with Mixed Baby Greens, Grilled Pineapple, Toasted Coconut and Macadamia Nuts with Passion Fruit Vinaigrette

Baby Spinach with Strawberries, Mandarin Oranges and Pecans with Balsamic Vinaigrette

Chopped Wedge Salad with Bacon, Bleu Cheese, Red Onion, and Tomato Served with Bleu Cheese Dressing

Above Upgrades Available at an Additional **\$6.50 PER PERSON**

APPETIZERS

Chilled Jumbo Shrimp with Traditional Cocktail Sauce

\$17.00 PER PERSON

Lobster Bisque Laced with Cognac

\$16.00 PER PERSON

Maryland Crab Cakes with Chipotle Remoulade

\$18.00 PER PERSON

Dessert Finale

DINNER SELECTIONS

Key Lime Tartlet

Tiramisu

Dulce de Leche Cheesecake

Fresh Fruit Tartlet

Chocolate Raspberry Bomb

White Chocolate and Passion Fruit Mousse

SPECIALTY DESSERTS

Chocolate Caramel Pyramid

Pineapple Upside Down Cake

Chocolate Trilogy

Chocolate Opera Cake

Raspberry Mascarpone Adelia

Chocolate Bomb

Trio of Fruit Tart, Crème Brûlée, Chocolate-Dipped Strawberries

ADDITIONAL \$9.00 PER PERSON

Vegetarian Entrées

Vegetarian Entrées Will Reflect the Same Price as the Non-Vegetarian Entrée - MAXIMUM 20 PEOPLE

RAVIOLI

Wild Mushroom Ravioli with Asiago Béchamel

PORTOBELLO MUSHROOM NAPOLEON

Portobello Mushroom, Layered with Spaghetti Squash, Garlic Mashed Potatoes, and Grilled Tomato

VEGETABLE WELLINGTON | GF

Roasted Seasonal Vegetables in Vegan Phyllo Dough with a Roasted Red Pepper Sauce

SESAME STIR-FRY

Oriental Vegetables: Broccoli, Snow Peas, Bean Sprouts and Carrots Wok-fried and Served over Red Curry-flavored Udon Noodles

PASTA RATATOUILLE

Sun-dried Tomatoes, Onion, Zucchini, Olives and Herbs atop Penne Pasta

VEGETABLE STUFFED PEPPERS | GF

Blend of Rice, Onion, Tofu and Vegetables with Homemade Marinara

Dinner Buffets

Dinner Buffets include Fresh-Baked Rolls and Butter,
Coffee and Iced Tea

MINIMUM 50 PEOPLE – BUFFET TO BE 90 MINUTES IN DURATION

BAHIA DINNER BUFFET

SALADS – PLEASE SELECT FOUR:

Vine-ripened Tomato Salad with Red Onion, Crumbled Gorgonzola cheese, and cucumber drizzled with Honey-mustard Vinaigrette

Bahia Wedge Salad with Iceberg Lettuce, Crispy Bacon, Diced Tomato and Red Onion and Crumbled Bleu Cheese Served with Bleu Cheese Dressing

Grilled Vegetable Display

Asian Slaw with Honey-sesame Vinaigrette

Mixed Spring Greens with Candied Walnuts, Gorgonzola Cheese and Sun-dried Cranberries
Choice of Raspberry or Champagne Dressing

Caesar Salad, Prepared with Crisp Romaine, Caesar Dressing and Fresh-Grated Parmesan Cheese

Greek salad with Feta, Tomato, Cucumber, Olives and Garbanzo Beans with Herb Vinaigrette

Spinach Salad with Tomatoes, Mushrooms and Bacon with Honey Mustard Dressing

Marinated Mushrooms and Artichoke Hearts with Sherry Vinaigrette and Thyme

Antipasto Salad with Italian Meats, Cheeses, Pepperoncini, Olives, Tomatoes and Parmesan Cheese

Shrimp and Scallop Ceviche with Cilantro, Tomatoes and Lime

ENTRÉES

Roasted Chicken with a Herb Beurre Blanc

Roasted Breast of Chicken with a Cabernet Reduction

Atlantic Salmon Filet with Mango Cream Sauce

Tilapia with Lemon Butter and Capers

Penne Pasta with Choice of Sauce: Basil Pesto Cream, Marinara or Alfredo

CARVED ENTRÉES

Certified Black Angus Roast Sirloin with Wine Demi-Glace

Pork Loin with Wine Demi-Glace

Certified Black Angus Prime Rib with Au Jus and Horseradish Cream

CHOICE OF:

Garlic Whipped Potatoes, Roasted Red Potatoes with Rosemary or Rice Pilaf

Fresh Seasonal Vegetables

Assorted Miniature Desserts, Black and White Petit Fours and Chocolate-dipped Strawberries

CHOICE OF TWO ENTRÉES: \$82.00

CHOICE OF THREE ENTRÉES: \$86.00

CHOICE OF FOUR ENTRÉES: \$90.00

\$150.00 LABOR CHARGE PER CHEF FOR ALL CARVED ITEMS

Dinner Buffets

Dinner Buffets include Fresh-Baked Rolls and Butter,
Coffee and Iced Tea

MINIMUM 50 PEOPLE – BUFFET TO BE 90 MINUTES IN DURATION

TUSCANY DINNER BUFFET

SALAD SELECTIONS

Caesar Salad

Chilled Vegetables

Antipasto Salad

Mushrooms and Artichokes with Sherry Vinaigrette and Thyme

PASTA SELECTIONS (Choice of one)

Penne, Bow Ties or Linguini

SERVED WITH CHOICE OF SAUCE:

Tomato Basil Marinara, Roasted Roma Tomato Sauce,
Pesto Cream Sauce

Rustic Country Tuscan Sauce: Sun-Dried Tomatoes, Eggplant,
Black Olives, and Balsamic

ENTRÉE SELECTIONS

Roast Pork Loin with Mustard and Bread Crumb Crust
with Rosemary Demi-Glace

Veal Marsala with Mushrooms

Salmon with Lemon Caper Sauce

Chicken with Tomato, Garlic Pesto Cream and Roasted Pine Nuts

Baked Penne Pasta with Grilled Vegetables, Roasted Tomatillo Sauce
and Asiago Cheese

Served with Garlic Toast and Bread Sticks

PASTRY TREATS

Assorted Miniature Cheesecakes, Italian Amaretto Cookies
and Marinated Strawberries

CHOICE OF TWO ENTRÉES: \$82.00

CHOICE OF THREE ENTRÉES: \$86.00

CHOICE OF FOUR ENTRÉES: \$90.00

Dinner Buffets

Dinner Buffets include Fresh-Baked Rolls and Butter
Coffee and Iced Tea

MINIMUM 50 PEOPLE – BUFFET TO BE 90 MINUTES IN DURATION

WAIKIKI LUAU

Island Greens with Papaya, Macadamia Nuts and Tomato
with Papaya Dressing

Island Shrimp Salad

Spring Roll Wraps with Dipping Sauce

Soba Noodle Salad

ENTRÉE SELECTIONS

Breast of Chicken with Teriyaki, Pineapple and Green Onion

Roasted Pork Loin with Sun-Dried Cherry Demi-glace

Grilled Mahi Mahi with Coconut Cream Sauce

Sautéed Salmon with Sesame Ginger Sauce

Marinated Flank Steak with Hawaiian Barbeque Sauce

Fried Rice and Stir-fried Vegetables

Hawaiian Rolls

Pineapple Cake, Banana Cream Tart and Coconut Mousse
in Chocolate Cup

CHOICE OF TWO ENTRÉES: \$81.00

CHOICE OF THREE ENTRÉES: \$85.00

CHOICE OF FOUR ENTRÉES: \$89.00

SOUTH OF THE BORDER

Seasonal Fruit Salad

Marinated Spicy Vegetables

Shrimp Ceviche

Ensalada served with Black Beans, Roasted Indian Corn
and Cotija cheese with Chipotle Vinaigrette

Tricolored Tortilla Chips with Guacamole and assorted Salsas

ENTRÉE SELECTIONS

Pork Carnitas marinated in Citrus with Cilantro

Chicken or Cheese Enchiladas with Chipotle Chili Sauce

Carne Asada

Blackened Yellowtail with Cilantro and Tomatillo Salsa

Mazatlan Chicken Breast with Tequilla Lime Cream

Spanish Rice, Black Beans and Flour and Corn Tortillas

Assorted Mexican Cookies, Kahlua Cheesecake and Caramel Flan

CHOICE OF TWO ENTRÉES: \$82.00

CHOICE OF THREE ENTRÉES: \$86.00

CHOICE OF FOUR ENTRÉES: \$90.00

Dinner Buffets

Dinner Buffets include Fresh-Baked Rolls and Butter
Coffee and Iced Tea

MINIMUM 50 PEOPLE – BUFFET TO BE 90 MINUTES IN DURATION

THE BRANDING IRON

Potato Salad and Texas Slaw

Spinach, Red Onions, Tomatoes and Pecan Salad with Balsamic
Vinaigrette

Grilled Vegetable Display

ENTRÉE SELECTIONS

Ranch-roasted Top Sirloin with Whiskey Demi-glace

Hickory-smoked Barbeque Pork Ribs

Pecan-crusting Chicken with Sun-dried Cherry Demi-glace

Tri-tip with Honey Barbecue Sauce

Blackened Salmon with Roasted Corn Salsa

Baked Beans and Seasonal Vegetables

Texas Toast and Corn Bread with Honey Butter

DESSERTS

Apple Cobbler, Blueberry Crumb Cake,

Pecan Tart and Chocolate Fudge Cake

CHOICE OF TWO ENTRÉES: \$83.00

CHOICE OF THREE ENTRÉES: \$87.00

CHOICE OF FOUR ENTRÉES: \$91.00

CATERING MENU

BAHIA
RESORT HOTEL



Events with a *View*

BEVERAGES

P: 858.539.7720 F: 858.539.7726

www.BahiaHotel.com

998 West Mission Bay Drive
San Diego, California 92109

Bar Service

There will be a bartender fee of \$175.00 that will be waived if the minimum of \$400.00 per bartender is met. For outdoor or Bayside Pavilion functions, additional charges may apply (i.e., labor, equipment rental, etc.).

CASH PRICES PER DRINK

Cordials	\$12.00
Multi Liquor	\$12.00
Premium Brands	\$11.50
Call Brands	\$10.00
House Wine	\$8.25
Craft Beer	\$8.50
Imported Beer	\$7.75
Domestic Beer (16 oz)	\$6.50
Mineral Water	\$5.00
Soft Drinks	\$5.00

HOSTED PRICES PER DRINK

Cordials	\$11.50
Multi Liquor	\$11.50
Premium Brands	\$11.00
Call Brands	\$9.50
House Wine	\$7.75
Craft Beer	\$7.50
Imported Beer	\$7.25
Domestic Beer (16 oz)	\$6.25
Mineral Water	\$4.50
Soft Drinks	\$4.50

HOUSE CHAMPAGNE OR HOUSE WINE

\$32.00 PER BOTTLE

CHAMPAGNE PUNCH

\$93.00 PER GALLON

SANGRIA

\$93.00 PER GALLON

BEER

DOMESTIC

Coors Light

IMPORTED

Corona

SAN DIEGO CRAFT BEER

Stone IPA

Ballast Point

* Beer, wine and spirits are subject to change and are based on availability.

Package Bar Service

There will be a bartender fee of \$175.00 that will be waived if the minimum of \$400.00 per bartender is met. For outdoor or Bayside Pavilion functions, additional charges may apply (i.e., labor, equipment rental, etc.).

Our Package Bars offer the same extensive selection as our Hosted Bar with the advantage of being priced per hour.

The prices listed are based on full hours. The packages must be purchased according to the guaranteed number of guests.

PACKAGES

(PER PERSON)	CALL	PREMIUM
1ST HOUR	\$25.00	\$27.00
2ND HOUR	\$21.00	\$23.00
3RD HOUR	\$17.00	\$19.00
4TH HOUR	\$13.00	\$14.00

HOSPITALITY BAR SETUP

SERVES 20 GUESTS

Includes six quarts assorted mixes, glasses, ice, garnish, napkins and stirrers. Liquor is not included.

\$150.00

Wine List

CABERNET SAUVIGNON

Hess, Napa Valley, California	\$38.00
Joel Gott '815', California	\$42.00
Justin, Paso Robles, California	\$52.00
Frog's Leap, Napa Valley, California	\$64.00
Chateau Montelena, Napa Valley, California	\$84.00

MERLOT

Napa Cellars, Napa Valley, California	\$40.00
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PINOT NOIR

Josh Cellars, California	\$40.00
Erath, Oregon	\$56.00

INTERESTING REDS

Graffigna Malbec, Argentina	\$36.00
Rodney Strong "Knotty Vines" Zinfandel, Sonoma, California	\$48.00
Coppola "Diamond Collection" Claret Blend, California	\$40.00
Cecchi Sangiovese, Italy	\$36.00

CHARDONNAY

Raymond "R" Collection, Napa Valley, California	\$36.00
Sonoma Cutrer, Russian River Valley, California	\$46.00
Rombauer, Carneros, California	\$64.00
Cakebread Cellars, Napa Valley, California	\$78.00

INTERESTING WHITES

Decoy Rosé, California	\$40.00
Antinori Santa Christina Pinot Grigio, Italy	\$36.00
Nobilo Sauvignon Blanc, New Zealand	\$36.00
Chateau St. Michelle "Saint M" Riesling, Washington	\$36.00
Bartenura Moscato, Italy	\$40.00

SPARKLING

Piper Sonoma Brut, California	\$42.00
Mumm Napa Cuvée M, Napa Valley, California	\$48.00
Veuve Clicquot Champagne, France	\$140.00
Dom Pérignon Champagne, France	\$300.00

* Beer, wine and spirits are subject to change and are based on availability.

Banquets & Events

MENU ARRANGEMENTS

Menu selections are requested a minimum of four weeks in advance. Our printed menu selections are recommended suggestions; however, we would be happy to tailor a menu to your specific tastes. With the exception of buffet meals, one menu is required for all guests. The Executive Chef will gladly accommodate a three-entrée selection, including a vegetarian option, for plated meals. The following will apply if you choose this option:

- An exact count of each entrée must be provided by noon a minimum of five (5) business days prior to your event date.
- If there is a price difference between entrées, the highest priced entree will prevail for all entrees.
- Contact must provide one place card per guest indicating each guest's entrée selection.
- All additional courses must be the same for all guests.

GUARANTEE

A final guarantee of your anticipated number of guests is required by noon 5 business days prior to your banquet function and this guarantee may not be reduced. A minimum of 50 guests (or financial equivalent) is required when choosing a buffet, unless otherwise noted. A minimum of 20 guests is required for plated meals. The Hotel will prepare food based on the guarantee and seating for 3% over guarantee, not to exceed 20 guests. Charges will be based on the number guaranteed or the number served, whichever is greater.

PRICES

Catering prices will not be guaranteed earlier than four months prior to the scheduled event.

LABOR FEES

There will be a bartender fee of \$175.00 that will be waived if the minimum of \$400.00 per bartender is met. For outdoor beach, garden or Bayside Pavilion functions, additional charges may apply (i.e., labor, equipment rental, etc).

ADDITIONAL FOOD AND BEVERAGE

To ensure safety and compliance with state and local health regulations, all food and beverage must be consumed on premise and may not be packaged up for any reason. No food of any kind may be brought into the banquet and catering rooms with the exception of cakes, for which a service fee will be charged. No beverages of any kind may be brought in with the exception of champagne and wine for dinner service only. Corkage fees will apply.

BANQUET SPACE

All evening functions begin at 6:30 pm unless otherwise agreed to on the contract. Music must end prior to 12:00 midnight and the room must be vacated by 1:00 am.

Banquets & Events

SERVICE CHARGE & SALES TAX

Catering Prices will not be guaranteed earlier than four months (120 days) prior to the scheduled event. Prices are subject to increase without notice. All food, beverage, and audio visual equipment charges are subject to the current service charge and applicable sales tax amounts in effect at the time of your event. Meeting room rental and miscellaneous charges may also be subject to the current service charge and applicable sales tax amounts in effect at the time of your event. The service charge will be added to all prices quoted and is subject to applicable sales tax. This amount is mandatory and is not a gratuity. While a portion of the service charge is currently retained by the hotel to cover overhead and other costs, a majority is shared by the hotel's employees responsible for banquets, including managers, salespersons, kitchen staff, captains, servers, bartenders, and setup personnel.

ALCOHOLIC BEVERAGE CONSUMPTION WARNING

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects.