

## MEETING & EVENT MENUS



# Breakfast of the Day

Breakfast Of The Day served with Royal Cup Coffee (regular and decaffeinated) and a selection of hot tea.Minimum attendance: 20 guests.Pricing is based on 90 minutes of consecutive service.When guaranteed for fewer than the minimum attendance, a buffet surcharge of \$300 will be applied.Breakfast of the Day menu must coincide with the event day, or a 10% surcharge will be applied.

## BREAKER BREAKFAST

**Tuesday**

- Chilled Orange and Grapefruit Juices
- Seasonal Fresh Fruit and Berries **VGN GF DF**
- Artisan Breakfast Pastries **CN V**
- Scrambled Eggs, Petite Herbs, Brown Butter **V GF**
- Turkey Bacon **DF GF**
- Pastrami Hash **GF**
- French Toast Bread Pudding **V**

## BREEZE BREAKFAST

**Thursday & Sunday**

- Chilled Orange and Grapefruit Juices
- Seasonal Fresh Fruit and Berries **VGN DF GF**
- Artisan Breakfast Pastries **CN V**
- Scrambled Eggs, Charred Cherry Tomato, Feta **GF V**
- Applewood Smoked Crispy Bacon **DF GF**
- Sweet Potato Hash **GF V**
- French Toast Bread Pudding **CN V**

## WAVE BREAKFAST

**Wednesday & Saturday**

- Chilled Orange and Grapefruit Juices
- Seasonal Fresh Fruit and Berries **VGN DF GF**
- Artisan Breakfast Pastries **CN V**
- Scrambled Eggs, Crème Fraiche, Chive **GF V**
- Pork Sausage Links **DF GF**
- Traditional Potatoes O'Brien **GF V**
- Crispy Sugar Waffles **V CN**

## TIDE BREAKFAST

**Friday & Monday**

- Chilled Orange and Grapefruit Juices
- Seasonal Fresh Fruit and Berries **VGN DF GF**
- Artisan Breakfast Pastries **CN V**
- Scrambled Eggs, Goat Cheese, Basil **V GF**
- Chicken Apple Sausage **DF GF**
- Crispy Smashed Baby Potatoes, Caramelized Onion **GF V**
- Crispy Sugar Waffles **V CN**

Food and Beverage prices subject to 26% service charge and 8.34% Oceanside sales tax.

# BREAKFAST SELECTIONS

Breakfast Selections served with Royal Cup Coffee (regular and decaffeinated) and a selection of hot tea.Minimum attendance: 20 guests.Pricing is based on 90 minutes of consecutive service.When guaranteed for fewer than the minimum attendance, a buffet surcharge of \$300 will be applied.

CONTINENTAL BREAKFAST

- Chilled Orange and Grapefruit Juices
- Seasonal Fresh Fruit and Berries **VGN DF GF**
- Artisan Breakfast Pastries **CN V**
- Fresh Baked Mini Banana and Blueberry Muffins **CN V**
- Individual Yogurts **GF V**
- Seabird Granola, Local Honey, Mixed Berries **CN DF V**

OCEANSIDE PLATED BREAKFAST

- Chilled Orange and Grapefruit Juices
- Seasonal Fresh Fruit Cup **VGN GF DF**
- Fresh Baked Mini Croissant **CN V**
- Scrambled Eggs, Crème Fraiche, Chives **GF V**
- Applewood Smoked Bacon **GF DF**
- Traditional Potatoes O’Brien **GF V**

Food and Beverage -prices subject to 26% service charge and 8.34% Oceanside sales tax

Breakfast Enhancements

Breakfast Enhancements designed to accompany a breakfast buffet and to be guaranteed for full attendance. \*Chef-attended stations require a dedicated chef attendant at \$300 per 50 guests. Minimum attendance: 20 guests.

DISPLAYED

- Overnight Oat Bar **DF V CN**
- Chia seed and Steel cut Overnight OatsGolden Raisin, Dried Fruit, Local Honey
- Avocado Toast Station **V**
- Crushed California Avocado, Citrus and local sea saltSliced Heirloom Tomatoes, Shaved Red Onion, Crumbled Feta, Petite HerbsSliced Farmers Loaf, Extra Virgin Olive Oil

THE SEABIRD CLASSIC BREAKFAST

- Chilled Orange and Grapefruit Juices
- Seasonal Fresh Fruit and Berries **VGN**
- Artisan Breakfast Pastries **CN V**
- Scrambled Eggs, Crème Fraiche, Chive **GF V**
- Pork Sausage Links, Applewood Smoked Bacon **GF DF**
- Traditional Potatoes O’ Brien **GF V**
- Crispy Sugar Waffles **CN V**

BREAKFAST IN A BOX

- Bottle of Orange Juice
- Seasonal Fresh Fruit Cup **DF GF VGN**
- House Baked Coffee Cake **CN V**
- Seabird Granola Parfait, Greek Yogurt, Local Honey **CN V**
- To-Go Coffee and Tea Selection

A LA CARTE

- Assorted Seasonal Whole Fruit **DF GF VGN**
- Seasonal Sliced Fruit and Berries **DF GF VGN**
- Gluten Free Blueberry Muffin **GF CN V**
- Sliced Coffee Cake Breakfast Bread **CN V**
- Overnight Oats **CN V DF**

Smoked Salmon and Bagels **V**  
Smoked Scottish Salmon, Whipped Cream Cheese  
Plain and Everything Bagels  
Sliced Heirloom Tomato, Shaved Red Onion,  
Hardboiled Egg, Capers, Extra Virgin Olive Oil

.....

\*Omelet Station  
*\*Chef attended stations require a dedicated Chef Attendant at \$300 per 50 guests*  
Local Farm Eggs and Egg Whites  
Applewood Smoked Bacon, Pork Sausage  
Charred Baby Broccoli, Roasted Heirloom Tomatoes, Sweet Onion, Organic Baby Spinach,  
Foraged Mushroom  
Shredded Vermont Cheddar, Goat Cheese

.....

Organic Steel Cut Oats, Chia Seeds, Golden Raisin, Wild Blueberries, Oat Milk

.....

Traditional Oatmeal **CN DF V**  
Organic Steel Cut Cracked Six Grain, Local Honey, Toasted Nuts, Fruit Compote

.....

Egg White Frittata **GF V**  
Charred Broccolini, Heirloom Tomatoes, Goat Cheese

.....

Meat Lovers Frittata **GF**  
Local Cheddar Cheese, Diced pork sausage, Applewood Smoked Bacon

.....

Breakfast Wrap  
Scrambled Eggs, Country Pork Sausage, Cheese, Potato, Flour Tortilla

.....

Breakfast Sandwich  
English Muffin, Fried Ham and Egg, Provolone, Marinated Arugula

.....

Local Assorted Bagels **V**  
House Whipped Butter and Cream Cheese  
Seasonal Jams

.....

Food and Beverage prices subject to 26% service charge and 8.34% Oceanside sales tax

Break of the Day

Minimum attendance: 20 guests. Pricing is based on 30 minutes of consecutive service. When guaranteed for fewer than the minimum attendance, a buffet surcharge of \$300 will be applied. Break of the Day menu must coincide with the event day, or a 10% surcharge will be applied.

BREAKER | MORNING BREAK  
**Tuesday**

Petite Crudit , Lemon Yogurt Dip, Salted Pita, Mini Baklava **V CN**

.....

BREAKER | AFTERNOON BREAK  
**Tuesday**

Shaved San Daniele Prosciutto, Artisanal Cheese, Roasted Marcona Almonds, Rosemary Flatbreads **CN**

.....

WAVE | MORNING BREAK  
**Wednesday & Saturday**

Seabird Granola, Dried Cherries, Local Honey, Yogurt Covered Pretzels, Assorted Roasted Nuts **CN V**

.....

WAVE | AFTERNOON BREAK  
**Wednesday & Saturday**

Whipped Goat Cheese, Herbs de Provence, Salted Crisp Breads, Roasted Petite Carrots **V**

.....

BREEZE | MORNING BREAK

BREEZE | AFTERNOON BREAK

Thursday & Sunday

Seasonal Diced Fruit, Honey Yogurt Dip, Chia Seed Pudding,  
Seasonal Fruit Compote **GF V**

TIDE | MORNING BREAK  
Friday & Monday

Greek Yogurt, Mixed Berries, House Made Superfood Bars, Salted  
Chocolate Bark **V CN**

Food and Beverage prices subject to 26% service charge and 8.34% Oceanside sales tax

A La Carte Beverages & Snacks

Build your own break from our selection of fresh bakeries, refreshing beverages and satisfying snacks.

A LA CARTE

Individual Energy and Granola Bars **CN V**

Individual Bags of Trail Mix **CN V**

Individual Bags Artisan Potato Chips **V**

Individual Bags of Popcorn and Pretzels **V**

Assorted Candy Bars **CN V**

Assorted Individual Yogurts **GF V**

Seasoned Mixed Nuts **GF DF CN VGN**

Seasonal Sliced Fruit Display **DF GF VGN**

Assorted Fresh Baked Cookies **CN V**

Brownies & Blondies **V CN**

Food and Beverage prices subject to 26% service charge and 8.34% Oceanside sales tax

BEVERAGE BREAK PACAKGES

Thursday & Sunday

Sweet Caramel Popcorn, Warm Salted Soft Pretzels, Yellow and  
Whole Grain Mustards **CN V**

TIDE | AFTERNOON BREAK  
Friday & Monday

Marinated Buffalo Mozzarella, Organic Cherry Tomatoes, Mixed  
Olives, House Biscotti **V CN**

Food and Beverage prices subject to 26% service charge and 8.34% Oceanside sales tax

A LA CARTE BEVERAGES

Fresh Brewed Coffee Regular and Decaffeinated Coffees

Individual Juices by PRESSED

Fruit & Herb Infused Water

Specialty Hot Teas

Soft Drinks

Still and Sparkling Waters

Bottled Iced Tea

Assorted Energy Drinks

Brewed Iced Tea

Tart Lemonade

Food and Beverage prices subject to 26% service charge and 8.34% Oceanside sales tax

Minimum attendance: 20 guests. When guaranteed for fewer than the minimum attendance, a buffet surcharge of \$300 will be applied.

BEVERAGE BREAK PACKAGES

- Regular and Decaffeinated Coffees
- Assorted Specialty Hot Teas
- Soft Drinks
- Bottled Still and Sparkling Waters
- Individual Juices by PRESSED

Food and Beverage prices subject to 26% service charge and 8.34% Oceanside sales tax

LUNCH OF THE DAY

Lunch of the Day served with choice of iced tea or lemonade. Minimum attendance: 20 guests. Pricing is based on 2 hours of consecutive service. When guaranteed for fewer than the minimum attendance, a buffet surcharge of \$300 will be applied. Lunch of the Day menu must coincide with the event day, or a 10% surcharge will be applied.

DELICATESSEN LUNCH

Tuesday

- Shaved Iceberg, Shaved Red Onion, Sweet Peppers, Parmigiana, Cracked Pepper, White Wine Vinaigrette **GF V**
- Seabird Classic Pasta Salad **DF V**
- Shaved Pastrami, Salami, Ham and Tuna Salad **DF GF**
- House Dijonnaise, Mayonnaise **DF GF V**
- Sliced Provolone, Swiss, and Cheddar Cheeses **GF V**
- Shaved Red Onion, Iceberg Lettuce, Banana Peppers **DF GF V**
- Selection of Artisan Breads **CN VGN**
- House Made Potato Chips **GF DF VGN**
- Oven Baked Blondie and Brownie **CN V**

MEXICAN LUNCH

MEDITERRANEAN LUNCH

Wednesday & Saturday

- Avgolemono Lemon Chicken Soup **GF DF**
- Traditional Greek Salad, Romaine Lettuce, Feta Cheese, Kalamata Olives, Tomato, Red Onion, Cucumber, Red Wine Vinaigrette **GF V**
- Roasted Shrimp Saganaki, Cherry Tomatoes, Feta **SF GF**
- Souvlaki Marinated Chicken Breast **DF GF**
- Roasted Za’atar Cauliflower, Pistachio **VGN CN DF**
- Roasted Garlic Hummus, Toasted Pita Chips **DF VGN**
- Coconut Mango Tapioca **GF V**
- Traditional Baklava **CN V**

ITALIAN LUNCH

Thursday & Sunday

- Traditional Tortilla Soup **GF DF VGN**
- Ensalada Esquites, Arugula, Cilantro, Roasted Corn, Cotija, Guajillo Chili, Lime Vinaigrette **GF V**
- Carne Asada, Caramelized Onion **DF GF**
- Chicken Tinga, Sweet Onion, Chipotle **DF GF**
- Corn and Flour Tortillas **DF V**
- Black Beans, Mexican Style Rice **DF GF VGN**
- Roasted Tomatillo and Salsa Molcajete **DF GF VGN**
- Chopped Onion and Cilantro, Cotija **VGN GF DF**
- Traditional Tres Leches **CN V**
- House Made Churros, Abuelita Chocolate Dipping Sauce **V**

Food and Beverage prices subject to 26% service charge and 8.34% Oceanside sales tax

Build Your Own Lunch Buffet

Lunch Buffets served with choice of iced tea or lemonade. Minimum attendance: 20 guests. When guaranteed for fewer than the minimum attendance, a buffet surcharge of \$300 will be applied. Pricing is based on 2 hours of consecutive service.

STARTER

Choose Two

- Hearts of Romaine, Parmigiano, Sourdough Crouton, Chopped Bacon, House Made Caesar Dressing
- Baby Iceberg, Heirloom Cherry Tomatoes, Pickled Onion, Blue Cheese, Buttermilk Ranch **GF V**
- Organic Local Greens, Golden Raisins, Dried Cherries, Crumbled Goat Cheese, Golden Balsamic Vinaigrette **GF V**

SIDES

Choose Two

- Charred Broccolini, Garlic, Citrus **V GF**

Friday & Monday

- Shaved Romaine, Tomato, Shaved Red Onion, Artichoke, Ciliengine, Olives, White Wine Vinaigrette **GF V**
- Heirloom Tomato Caprese, Buffalo Mozzarella, Balsamic, Sea Salt **V GF**
- Oven Roasted Chicken Lemonatta **DF GF**
- Pesce all’Acqua Pazza, Cherry Tomato, Basil, Garlic **DF GF**
- Confit Baby Potatoes, Oregano, Roasted Garlic **GF V**
- Charred Broccolini, Local Citrus, Extra Virgin **GF V**
- Tiramisu, House Coffee Gelée, Amaretto Mousse **CN V**
- Traditional Ricotta Cannoli, Shaved Chocolate **V CN**

ENTRÉE

Choose Two

- Poached Market Fish, Brown Butter, Fresh Citrus **GF**
- Slow Roasted Tri-Tip, House Bordelaise **DF GF**
- Grilled Natural Chicken, Pan Jus **DF GF**
- Herb Marinated Shrimp **DF SF GF**

DESSERT

Choose Two

- Salted Chocolate Caramel Tart **CN V**

- Slow Roasted Cauliflower **VGN GF DF**
- Roasted Seasonal Squash, Foraged Mushrooms **VGN GF DF**
- Confit Baby Potatoes **GF V**
- Pomme Purée, Roasted Garlic **GF V**
- Herb Roasted Red Potatoes **GF DF VGN**

- Flourless Chocolate Cake **GF V**
- Mini Strawberry Cheesecake **V**
- Seasonal Crème Brûlée, Berries **GF V**

Food and Beverage prices subject to 26% service charge and 8.34% Oceanside sales tax

## Plated Lunch

Plated lunch served with artisanal breads, European butter, and choice of iced tea or lemonade.Planner’s choice of (1) starter, (1) entrée, and (1) dessert.Vegetarian meals and dietary restrictions are accommodated upon request. Pre-selected entrée guarantees and dietary notes must be provided 10 business days prior to the event date.

### STARTER

- Baby Gem Caesar, Garlic Croutons, Shaved Parmesan, Caesar Dressing **V**
- Baby Iceberg, Heirloom Tomato, Bacon Onion Jam, Blue Cheese, Herbed Buttermilk **GF**
- Hearts of Romaine, Radicchio, Smoked Almond, California Cheese, White Balsamic Vinaigrette **V GF**

### ENTRÉE

- Pan Seared Chicken Breast, Carrot Puree, Sautéed Spinach, Caramelized Onion, Pan Jus **GF**
- Cold Water Steelhead Trout, Cauliflower Puree, Charred Broccolini, Beurre Blanc **GF**
- Slow Roasted Sirloin Cap, Crispy Baby Potatoes, Asparagus, Chimichurri **GF**
- Braised Short Rib, Potato Puree, Roasted Cauliflower, Natural Jus **GF**
- Traditional Risotto al Limon, Charred Broccoli, Crème Fraiche, Parmigiana, Fresh Citrus **GF V**

### DESSERT

- Strawberries and Cream, Vanilla Mousse, Whipped Crème Fraiche **V**
- Raspberry Panna Cotta, Citrus Namelaka, Seasonal Berries **GF V**
- Olive Oil Cake, Yogurt Cream, Compressed Watermelon **V**
- Flourless Chocolate Cake, Burnt Milk Mousse, Chocolate Caramel **V**



Food and Beverage prices subject to 26% service charge and 8.34% Oceanside sales tax

## Boxed Lunch

Minimum attendance: 20 guestsWhen guaranteed for fewer than the minimum attendance, a buffet surcharge of \$300 will be applied. Boxed Lunches include Pasta Salad, Whole Fruit, Potato Chips, and a Cookie.

### BOXED LUNCH OPTIONS

Black Forest Ham, Swiss Cheese, Heirloom Tomato, Romaine Lettuce, Dijonnaise, Ciabatta Roll

Roast Turkey Breast, Bacon, Heirloom Tomato, Romaine Lettuce, Mayonnaise, Sourdough **DF**

Roast Beef, Cheddar Cheese, Red Onion, Romaine Lettuce, Horseradish Aioli, French Baguette

Roasted Vegetables, Shaved Romaine, Charred Tomatoes, Goat Cheese, Spinach Wrap **V**

Food and Beverage prices subject to 26% service charge and 8.34% Oceanside sales tax

## Hors d’Oeuvres

Hors d'oeuvres may be served tray-passed or displayed.Minimum order: 25 pieces of each selection.Maximum of four selections.

### COLD HORS D’OEUVRES

Mushroom Duxelles, Goat Cheese Mousse, Phyllo

Burrata Mousse, Local Honey, Candied Walnut, House Crisp

Beef Tenderloin, Sweet Onion, Bearnaise Aioli, Brioche

Tuna Poke, Ponzu, Togarashi

Lobster Salad, Local Citrus, Crostini

### HOT COLD HORS D’OEUVRES

Bacon Wrapped Date, Blue Cheese, Sherry Gastrique

California Cheese Arancini, Charred Tomato Sauce

Herb Marinated Chicken Skewer, Mustard Aioli

Coconut Shrimp, Peanut Sauce

Crab Cakes with Remoulade

Food and Beverage prices subject to 26% service charge and 8.34% Oceanside sales tax

## Reception Displays

Reception displays to be guaranteed for full attendance.Minimum attendance: 20 guests.Pricing is based on 1 hour of consecutive service.

### ARTISAN CHEESES

Selection of Artisanal Cheeses, Dried Fruit and Nuts, Local Honey,

### CALIFORNIA CRUDITÉ

Selection of Local California Vegetables, Roasted Garlic Hummus,

Fruit Preserves, Assorted Breads

House Made Ranch, Traditional Tzatziki

FARMHOUSE CHARCUTERIE

Assorted Chef Selections of Cured Meats, Giardiniera Vegetables, Olives, Mustards, Fruits, Flatbreads

Food and Beverage prices subject to 26% service charge and 8.34% Oceanside sales tax

Dinner Stations

Minimum attendance: 20 guests.Pricing is based on 90 minutes of consecutive service. Minimum of (3) stations is required.Dinner must be guaranteed for full attendance. \*Chef-attended stations require a dedicated chef attendant at \$300 per 50 guests.

FARMER’S MARKET SALAD BAR **GF CN**

- Local Field Greens, Organic Baby Spinach, Rocket Arugula
- Smoked Almond, Wild Blueberries, Applewood Smoked Bacon
- Sheep’s Milk Feta, Midnight Moon Goat, Crumbled Blue Cheese
- Buttermilk Ranch, Golden Balsamic Vinaigrette

PROSCIUTTO BAR

- Shaved San Danielle Prosciutto
- Buffalo Mozzarella, Local Lemon Oil, Sea Salt
- Marinated Tomatoes, Olive Medley, Calabrian Chiles
- Olive Oil Focaccia, Flatbreads

FLATBREAD

Choice of two

- Cacio e Pepe, Parmigiana and Black Pepper
- Al Funghi, Foraged Mushrooms, Petite Herbs
- Heirloom Tomato, Burrata, Basil, Sea Salt
- Italian Sausage, Shaved Fennel, Local Lemon Oil

LOADED POMME FRITES

**Yukon Gold French Fries, American Cheese SauceChoice of two**

- Caramelized Onion, House Remoulade **VGN GF**
- Applewood Smoked Bacon, Sour Cream, Green Onion **GF**
- Carne Asada, Shaved Jalapeno, Cilantro **GF**

SLIDER STATION

Choice of two*Will serve two sliders per person*

- Wagyu Beef Slider, Cheddar Cheese, Caramelized Onion, House Remoulade
- Fried Chicken Slider, Fresno Hot Sauce, Sliced Pickles
- Confit Pork Shoulder, Pickled Purple Cabbage, Roasted Garlic

SOUTHERN CALIFORNIA CEVICHE **DF GF**

- Local Caught White Fish Ceviche, Jalapeno, Cilantro, Fresh Citrus
- Citrus Mayonesa and House Hot Sauces
- Fresh Tostadas, Citrus Salt

Aioli **DF**

.....

Pan Fried Black Forrest Ham, Gruyere, Pepperoncini, Dijonnaise

.....

Roasted Shiitake Mushroom, Caramelized Onion, Swiss Cheese, Mayonnaise **VGN**

.....

TIJUANA TACO BAR **DF GF**

Carne and Pollo Asado

.....

Salsa Verde, Cilantro, Onion, Cotija

.....

Petite Corn Tortillas, Fresh Tortilla Chips

.....

**\*ROBATAYAKI STATION DF**

*Only available for outdoor dining*

Beef Tenderloin Kushiya, Sesame, Crispy Garlic

.....

Misoyaki Seabass, Fresh Citrus, Cilantro

.....

Chashu Kurobuta Pork Belly, Dark Soy, Scallion

.....

Miso Glazed Maitake Mushroom, Togarashi

.....

A5 Wagyu Beef Kushiya Upgrade

**Available for additional +\$85 per personPrice based on 3oz per personMust be ordered for full guarantee**

.....

Carving Stations

Minimum attendance: 20 guests.Dinner must be guaranteed for full attendance. All served with assorted dinner rolls and European butter. \*Chef-attended stations require a dedicated chef attendant at \$300 per 50 guests.

PRIME RIB **DF GF**

Roasted Garlic Pomme Puree

.....

House Bordelaise

.....

HOUSE BRINED PORK TENDERLOIN **GF**

Slow Cooked Polenta

.....

**\*TRADITIONAL CHIRASHI STATION DF**

Seasoned Nishiki Rice

.....

Edamame, Daikon Sprouts, Cucumber, Furikake

.....

Citrus Ponzu, Tamari, Pickled Ginger, Wasabi

.....

**SWEETS TABLE CN VGN**

**Serviced at 3 pieces per person**

Brown Butter Financier

.....

Lemon Meringue Tartlets

.....

Strawberry Almond Cakes

.....

Chocolate Caramel Brownie Bite

.....

Espresso Cheesecake

.....

SLOW ROASTED BEEF TENDERLOIN **GF**

Parmigiana Gratin Potatoes

.....

Bearnaise

.....

SLOW POACHED COLD-WATER SALMON **GF**

Roasted Cauliflower Mornay

.....

Golden Raisin Mostarda

.....

Caviar Crème Fraiche

.....

Food and Beverage prices subject to 26% service charge and 8.34% Oceanside sales tax

Plated Dinner

Plated Dinner served with artisanal breads, European butter, regular and decaffeinated coffees, and a selection of teas. If offering a 3-course choice menu, limit (1) salad, (2) entrées, and (1) dessert. If offering a 4-course choice menu, limit (1) starter, (1) salad, (2) entrées, and (1) dessert. Vegetarian meals and dietary restrictions are accommodated upon request. Pre-selected entrée guarantees and dietary notes must be provided 10 business days prior to the event date. Duo entrée is in lieu of a choice dinner. Highest price prevails for the entire guarantee.

STARTER

Hokkaido Scallop, Nduja, Baby Fennel **SF GF DF**

.....

Kingfish Crudo, Jalapeno, Cilantro, Cucumber Consommé **GF DF**

.....

Kurobuta Pork Belly, Honeycrisp Apple, Braised Cabbage **GF DF**

.....

Confit King Trumpet, Roasted Garlic Soubise, Citrus, Petite Herbs

**V GF**

.....

SALAD

Red Oak Lettuce, Dried Cherries, Toasted Sunflower Seeds,

Roasted Shallot Vinaigrette **DF GF V**

.....

Bibb Lettuce, Confit Bacon, Crispy Shallot, Point Reyes Bay Blue,

Chive, House Made Truffle Ranch **GF**

.....

Baby Lolla Rossa, California Fig, Toasted Pistachio, Crumbled

Goat Cheese, Golden Balsamic Vinaigrette **CN GF V**

.....

ENTRÉE

Pan Seared Chicken Breast, Buttered Radish, Asparagus, Pan Jus

**GF**

.....

Pacific Striped Bass, Roasted Artichoke, Baby Potato, Charred

Tomato, Citrus Beurre Blanc **GF**

.....

Roasted Filet Mignon, Petite Carrot, Potato Mousseline, Glace De

Viande **GF**

.....

Seared Black Cod, Confit Parsnip, King Oyster Mushroom, Sauce

Meunière **GF**

.....

American Wagyu New York, Pomme Paillason, Tuscan Kale,

Sauce Au Poivre **GF**

.....

Filet Mignon and Norwegian Langoustine, Sweet Onion Soubise,

Charred Broccoli, Bordelaise **GF**

.....

DESSERT

Ginger Peach Crème Brûlée, Compressed Peach, Seasonal Berries

**GF V**

.....

Lemon Mousse, Vanilla Joconde, Raspberry Gelee **V**

.....

Passionfruit, Hazelnut Cake, Vanilla Cremeux **V CN**

.....

Chocolate Raspberry Tart, Chocolate Ganache, Local Sea Salt **V**

.....

THREE COURSE DINNER

FOUR COURSE DINNER

Food and Beverage prices subject to 26% service charge and 8.34% Oceanside sales tax

## Dinner Buffet

Dinner Buffet served with Royal Cup Coffee (regular and decaffeinated), and a selection of teas.Minimum attendance: 20 guests. Pricing is based on 2 hours of consecutive service.When guaranteed for fewer than the minimum attendance, a buffet surcharge of \$300 will be applied.

### THE SEABIRD CLASSIC DINNER BUFFET

- Baby Spinach, Applewood Smoked Bacon, Crumbled Blue Cheese, Balsamic Vinaigrette **GF**
- Wild Rocket Arugula, Crumbled Smoked Almonds, Sheep's Milk Feta, Dijon Vinaigrette **CN GF V**
- Herb Roasted Local Chicken, Pan Jus **GF DF**
- Cold-Water Salmon, Beurre Blanc, Fresh Citrus **GF**
- Slow Roasted New York Striploin, House Bordelaise **DF GF**
- Confit Baby Potatoes, Oregano, Fresh Citrus **GF DF V**
- Roasted Jumbo Asparagus, Local Sea Salt **GF DF VGN**
- Chocolate Mousse, Morello Cherry Pompette **V**
- Rice Tart, Fresh Mango, Lime **V**

### MISSION PACIFIC BEACH COOKOUT

- Organic Local Greens, Crumbled Goat Cheese, Wild Blue Berries, White Balsamic Vinaigrette **GF V**
- Creamy Potato Salad **GF V DF**
- Slow Roasted Striploin **GF DF**
- Herb Basted Half Chicken **GF DF**
- Bacon and Brown Sugar Baked Beans **DF GF**
- Charred Broccolini and Cauliflower, Confit Garlic, Sea Salt **GF DF VGN**
- Gemelli Pasta, American Cheese Mornay **V**
- House Made Cornbread, Sweet Butter **V**
- Seasonal Hand Pies **V**
- Fresh Baked Brookie Bars **V**
- Live Action Charcoal Grill Upgrade  
**Available for additional +\$20 per person Chef Attendant Required at \$300 Only available for outdoor dining**

Food and Beverage prices subject to 26% service charge and 8.34% Oceanside sales tax

## Build Your Own Dinner Buffet

Dinner Buffet served with Royal Cup Coffee (regular and decaffeinated), and a selection of teas.Minimum attendance: 20 guests for all buffets.When guaranteed for fewer than the minimum attendance, a buffet surcharge of \$300 will be applied.Pricing is based on 2 hours of consecutive service.

### SALAD

Choose Two

- Local Mixed Greens, Wild Blueberries, Local Goat Cheese, Golden Balsamic Vinaigrette **GF V**

### ENTREE

Choose Three

- Herb Roasted Local Chicken, Pan Jus **GF DF**

Wild Rocket Arugula, Crumbled Smoked Almonds, Sheep's Milk Feta, Dijon Vinaigrette **CN GF V**

Baby Spinach, Applewood Smoked Bacon, Crumbled Blue Cheese, Balsamic Vinaigrette **GF**

SIDES  
Choose two

Roasted Garlic Pomme Puree **GF V**

Confit Baby Potatoes, Oregano, Fresh Citrus **GF DF V**

Risotto al Limon, Charred Broccoli, Parmigiana, Fresh Citrus **GF V**

Woodfired Parsnip, Carrot, Extra Virgin Olive Oil **GF DF VGN**

Roasted Jumbo Asparagus, Local Sea Salt **DF GF VGN**

Blanched Haricot Vert, Charred Tomato, Cipollini Onion **GF VGN DF**

Food and Beverage prices subject to 26% service charge and 8.34% Oceanside sales tax

Bubbles, White and Red Wine

Choose from a variety of bubbles, white wines or red wines. Each pricing is per bottle.

BUBBLES

Piper-Heidsieck, “Rare” Brut Millésimé, Champagne 2008  
Crystalline lemon, meringue and flaky brioche through the nose and palate, buttressed by fine dried fruits.

Taittinger, Brut Champagne NV  
Dry with high acidity, medium alcohol and body, delicate mousse, medium+ flavor intensity, and a long finish.Flavors of pear, yellow apple, lemon, lime, yeast, toast, and almond.

Schramsberg Methode Traditionelle, Calistoga, CA 2018  
Bold in texture and flavor, this wine offers toasty, lightly smoky aromas that segue to vanilla, toasted almond and baked apple

Cold-Water Salmon, Beurre Blanc, Fresh Citrus **GF**

Brined Pork Loin, Golden Raisin Mostarda **GF DF**

Slow Braised Short Rib, Natural Jus **GF DF**

Slow Roasted New York Striploin, House Bordelaise **DF GF**

DESSERT  
Choose Two

Chocolate Mousse, Morello Cherry Pompette **V**

Seasonal Citrus Panna Cotta **GF V**

Rice Tart, Fresh Mango, Lime **V**

Key Lime Cloud, Shortbread Cookie **V**

WHITES

Pinot Grigio - Terlato, Friuli, Italy  
Taste and Flavor Profile Pinot Grigio is a dry, light-bodied wine with aromas of lemon-lime, pear, and stone.fruit like peach and apricot. You may also notice scents of almond, baking spices, or honeysuckle. Flavors canrange from melon to green apple, and some even offer a subtle tropical or citrus fruit.

Pinot Grigio - Santa Margarita, Alto Adige, Italy  
A delightful blend of tastes of grapefruit and lemon gives character to the mouth, while notes of strawberry and cherry add depth and complexity.

flavors. The pinpoint bubbles tighten the texture just a bit for good balance before a creamy midpalate and finish take over.

La Poema Cava

Aromas and flavors of lime soda, crushed white stones, and sea salt with a soft, lively, fizzy, dry light body and asleek, buoyant finish with notes of nori and grapefruit pith with fruit tannins and no oak flavor. Delivers onfresh acidity and bright minerality

Mionetto, Prosecco

Light straw color with bright yellow highlights. Aromas of golden apples, honey, and white peach.Well-balanced acidity provides a fresh and lively mouthfeel with a clean dry finish.

Sauvignon Blanc - Mason, Napa Valley, CA

Lovely grapefruit, gooseberry and fig overtones and a very pleasing mouthfeel. Medium bodied and well-balanced with a round, juicy texture, the palate presents pear, peach and fresh, tart apple flavors, complemented by a lingering, bright finish.

Sauvignon Blanc - Kim Crawford, Sonoma County, CA

Fresh and juicy with ripe, tropical flavors of passion fruit, melon, and stone fruit. Each sip of wine reveals classic sauvignon blanc aromas of lifted citrus, tropical fruit, and crushed herbs, along with vibrant acidity and plenty of weight and length on the palate

Sauvignon Blanc - Lieu Dit, Santa Ynez Valley, CA 2019

A gregarious nose of ripe yellow peach, lemongrass, elderflower, stone and lime peel with herbal notes and a tropical fruit core. It's light to medium-bodied with intense citrus fruits and herbal tang, very zesty acidity and a tropical finish.

Chardonnay - Imagery, Rippon, CA 2020

Radiates aromas of honeysuckle and lemon. Subtle oak and the addition of Chenin Blanc, boost this wine’s brightness and overall floral characteristics. Balanced flavors of green apple, citrus and melon coat the mid-palate, with a creamy finish.

Chardonnay - Sandhi, Santa Barbara, CA

A Chablis-like style of Chardonnay, this is utterly dry and zingy in acidity, with minerality that's like a lick of cold steel. In the wine's core are densely concentrated flavors of pineapple and tropical fruit.

Chardonnay - Rombauer, Carneros, CA

Enjoy its beautiful and pleasing aromas and flavors of ripe apples, oaky notes.

Chardonnay - Frank Family, Napa Valley, CA

This wine offers attractive aromas and flavors of ripe fruit and savory oak.

Riesling - Eroica, Columbia Valley, CA

This wine offers sweet lime and mandarin orange aromas with subtle mineral notes.

Riesling - Hiedler, Kamptal, Austria, 2019

Lots of lemon, ripe pear, lime and hints of mineral and stone character. It’s medium-bodied with lovely fruit and a creamy, minerally aftertaste.

Pinot Noir - Love Noir, Livermore, CA

Notes of dark cherry, fresh raspberry and a hint of coffee spark intensity and intrigue, culminating in a smooth and silky finish with a touch of spice.

Pinot Noir - En Route, Russian River Valley, CA 2018

This wine leads with luscious aromas of red cherry, raspberry, and star jasmine, with a refreshing minerality.

Pinot Noir - Flowers, Sonoma Coast, CA 2018

This wine has notes of licorice and/or fennel, as well as a hint of fresh cranberries.

Merlot - Rutherford Hill, Napa Valley, CA

This wine has cherry, blackberry, currant, and blueberry abound, with a richly textured finish, bespeaking of a little spice and a touch of oak.

Cabernet Sauvignon - Daou, Paso Robles, CA

This cabernet is robust and full bodied on the palate with flavors of black cherry, cassis, and wild boysenberry.

Cabernet Sauvignon - Justin, Paso Robles, CA

Dry, almost full-bodied on entry with ripe black cherry leading black currant and red berry fruit, with vanilla and cinnamon spice and oak accents.

Cabernet Sauvignon - Austin Hope, Paso Robles, CA 2019

This wine expresses aromas of fresh black currants and cherries accompanied by subtle smoky notes and dried spice.

Cabernet Sauvignon - Stags Leap, Artemis, Napa Valley, CA

This wine offers aromas and flavors of blackcurrant, cassis, dark raspberry and black cherry alongside delicate notes of cedar, allspice, graphite and espresso.

Cabernet Sauvignon - Nickel & Nickel, Napa Valley, CA 2018

This wine connects its red currant aromas and flavors with freshness and minerality.

Merlot - Seven Hills, Walla Walla Valley, WA

This wine has black cherry/raspberry fruit aromas are matched with an elegant French oak component.

Miraval Rosé Côtes de Provence, France 2020

This wine offers aromas of stone fruit and are nicely anchored by an earthiness that recalls the scent of wet sand. The body is noticeably acidic, which is countered nicely by the bright notes of strawberry and lemon.



# Bar Packages

Customize your bar package based on signature brands, premium brands and super premium brands. **HOST SPONSORED BAR PER PERSON:** Packages are priced per guest and are charged based on your attendance guarantee. **HOST SPONSORED BAR PER DRINK:** Prices listed per drink. Charges based on the actual number of drinks consumed. **SIGNATURE CASHLESS BAR:** Prices are per drink. Only Credit or Debit cards accepted.

## HOST SPONSORED BAR PER PERSON - SIGNATURE BRANDS

*Vodka: Conciere / Gin: Conciere / Silver Rum: Conciere / Silver Tequila: Conciere / Bourbon: Conciere / Whiskey: Conciere / Scotch: Conciere / Triple Sec: Conciere / Cordial: DeKuyper*

First Hour
Second Hour
Third Hour
Fourth Hour
Each Additional Hour

## HOST SPONSORED BAR PER PERSON - PREMIUM BRANDS

*Vodka: Tito's / Gin: Beefeater / Silver Rum: Bacardi Superior / Silver Tequila: Patrón Silver / Bourbon: Jim Beam White Label / Whiskey: Teeling Small Batch Irish / Scotch: Chivas Regal*

First Hour
Second Hour
Third Hour
Fourth Hour
Each Additional Hour

## HOST SPONSORED BAR PER PERSON - SUPER PREMIUM BRANDS

*Vodka: Ketel One / Gin: Hendrick's / Silver Rum: Diplomático Reserva Exclusiva / Silver Tequila: Don Julio / Bourbon: Maker's Mark / Whiskey (Canadian): Crown Royal / Whiskey (Irish): Jameson / Whiskey (American): Jack Daniel's / Scotch: Johnny Walker Black / Mezcal: Del Maguey Vida*

First Hour
Second Hour
Third Hour
Fourth Hour
Each Additional Hour

## LABOR CHARGES

## HOST SPONSORED BAR PER DRINK - SIGNATURE BRANDS

*Vodka: Conciere / Gin: Conciere / Silver Rum: Conciere / Silver Tequila: Conciere / Bourbon: Conciere / Whiskey: Conciere / Scotch: Conciere / Triple Sec: Conciere / Cordial: DeKuyper*

## HOST SPONSORED BAR PER DRINK - PREMIUM BRANDS

*Vodka: Tito's / Gin: Beefeater / Silver Rum: Bacardi Superior / Silver Tequila: Patrón Silver / Bourbon: Jim Beam White Label / Whiskey: Teeling Small Batch Irish / Scotch: Chivas Regal*

Signature Brand Cocktails
Domestic Beer
Import Beer
San Diego Craft Beer
Select Wine
Champagne
Mineral Water/Juices
Soft Drinks

HOST SPONSORED BAR PER DRINK - SUPER PREMIUM BRANDS

*Vodka: Ketel One / Gin: Hendrick's / Silver Rum: Diplomático Reserva Exclusiva / Silver Tequila: Don Julio / Bourbon: Maker's Mark / Whiskey (Canadian): Crown Royal / Whiskey (Irish): Jameson / Whiskey (American): Jack Daniel's / Scotch: Johnny Walker Black / Mezcal: Del Maguey Vida*

Super Premium Brand Cocktails
Domestic Beer
Import Beer
San Diego Craft Beer
Select Wine
Champagne
Mineral Water/Juices
Soft Drinks

SIGNATURE CASHLESS BAR - PREMIUM BRANDS

*Vodka: Tito's / Gin: Beefeater / Silver Rum: Bacardi Superior / Silver Tequila: Patrón Silver / Bourbon: Jim Beam White Label / Whiskey: Teeling Small Batch Irish / Scotch: Chivas Regal*

Call Cocktails

Premium Brand Cocktails
Domestic Beer
Import Beer
San Diego Craft Beer
Select Wine
Champagne
Mineral Water/Juices
Soft Drinks

SIGNATURE CASHLESS BAR - SIGNATURE BRANDS

*Vodka: Conciere / Gin: Conciere / Silver Rum: Conciere / Silver Tequila: Conciere / Bourbon: Conciere / Whiskey: Conciere / Scotch: Conciere / Triple Sec: Conciere / Cordial: DeKuyper*

Signature Brand Cocktails
Domestic Beer
Import Beer
San Diego Craft Beer
Select Wine
Champagne
Mineral Water/Juices
Soft Drinks

SIGNATURE CASHLESS BAR - SUPER PREMIUM BRANDS

*Vodka: Ketel One / Gin: Hendrick's / Silver Rum: Diplomático Reserva Exclusiva / Silver Tequila: Don Julio / Bourbon: Maker's Mark / Whiskey (Canadian): Crown Royal / Whiskey (Irish): Jameson / Whiskey (American): Jack Daniel's / Scotch: Johnny*

Select Wine  
.....

Walker Black / Mezcal: Del Maguey Vida

Super Premium Cocktails  
.....

Select Wine  
.....

**HOST SPONSORED BAR PER PERSON** Packages are priced per guest and are charged based on your attendance guarantee. One Bartender is recommended per one hundred (100) guests. **HOST SPONSORED BAR PER DRINK** Prices listed per drink. Charges based on the actual number of drinks consumed. One Bartender is recommended per one hundred (100) guests **SIGNATURE CASHLESS BAR** Only Credit or Debit cards accepted Prices are per drink Food and Beverage prices subject to 26% service charge and 8.34% Oceanside sales tax



**DF** Dairy Free   **CN** Contains Nuts   **GF** Gluten Free   **SF** Contains Shellfish   **VGN** Vegan   **V** Vegetarian