

# 94TH AERO SQUADRON RESTAURANT

## HORS D'OEUVRES & COCKTAIL RECEPTION PACKAGES



### COLD SELECTIONS

PRICED PER PIECE - MINIMUM OF 50 PIECES IS REQUIRED  
APPETIZERS ARE BUFFET STYLE - IF ATTENDANT IS REQUIRED, A FEE OF \$100++ WILL APPLY.

JUMBO SHRIMP SHOOTER	11
SMOKED SALMON ROSE - DILL CREAM CHEESE	8
CAPRESE SALAD SKEWERS - MOZZARELLA, TOMATO, & BASIL	5
ROAST BEEF PINWHEEL - HORSERADISH CREAM	8
SPICED SEARED AHI - SIRACHA AIOLI	7

### HOT SELECTIONS

PRICED PER PIECE - MINIMUM OF 50 PIECES IS REQUIRED  
APPETIZERS ARE BUFFET STYLE - IF ATTENDANT IS REQUIRED, A FEE OF \$100++ WILL APPLY.

STUFFED POTATO SKIN - BACON, CHEESE, & PICO DE GALLO	5
VEGETABLE SPRING ROLL - SWEET & SOUR SAUCE	3
BEEF OR CHICKEN QUESADILLA TRIANGLE - SALSA ROJA	6
CHICKEN FINGER - RANCH & BBQ SAUCE	6
CHICKEN WING - BUFFALO SAUCE	4
ARTICHOKE PARM FRITTER	6
BUFFALO CHICKEN RAGOON	5

### COLD DISPLAYS

SEASONAL FRESH FRUIT - SERVES 50	135
IMPORTED & DOMESTIC CHEESE - SERVES 50	195
FRESH VEGETABLE CRUDITÉ - SERVES 50	120

### DESSERT SELECTIONS

ASSORTED COOKIES - SERVES 50	125
ASSORTED MINI MUFFINS & PASTRIES - SERVES 50	185
SEASONAL SHEET CAKE - SERVES 50	225

ALL PRICES ARE SUBJECT TO A 20% TAXABLE SERVICE CHARGE AND APPLICABLE SALES TAX.  
PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.



# TRADITIONAL BUFFET MENU

(a minimum of 50 guests must be guaranteed)

**\$70++ per person**

Choice of Two (2) Salads, Two (2) Entrées, and Two (2) Sides  
May Add Another Entrée Choice for \$6.00 Per Person

## SOUP & SALAD CHOICES

French Onion  
Seafood Chowder  
Tomato Basil Soup  
Mushroom-Brie Bisque  
94th Caesar Salad  
Mixed Garden Greens  
Italian Pasta Salad  
Red Potato Salad with Dill

## ENTRÉE CHOICES

Roasted Pork Loin  
Oven Roasted Peppered Chicken  
Tortellini Cassoulet  
Penne Bolognese

## SIDE CHOICES

Red Bliss Roasted Garlic Mashed Potatoes  
Fresh Medley of Vegetables  
Pesto Grains

**\$77++ per person**

Choice of Two (2) Salads, Two (2) Entrées, and Two (2) Sides  
May Add Another Entrée Choice for \$6.00 Per Person

## SOUP & SALAD CHOICES

French Onion  
Seafood Chowder  
Tomato Basil Soup  
Mushroom-Brie Bisque  
94th Caesar Salad  
Mixed Garden Greens  
Italian Pasta Salad  
Red Potato Salad with Dill

## ENTRÉE CHOICES

Chicken Caprese  
Braised Beef Short Ribs  
Mahi-Mahi with Lemon Caper Sauce  
Chicken Parmesan  
Shrimp Ravioli  
Citrus Marinated Salmon

## SIDE CHOICES

Red Bliss Roasted Garlic Mashed Potatoes  
Fresh Medley of Vegetables  
Pesto Grains

**\$83++ per person**

Choice of Two (2) Salads, Two (2) Entrées, and Two (2) Sides  
May Add Another Entrée Choice for \$6.00 Per Person

## SOUP & SALAD CHOICES

French Onion  
Seafood Chowder  
Tomato Basil Soup  
Mushroom-Brie Bisque  
94th Caesar Salad  
Mixed Garden Greens  
Italian Pasta Salad  
Red Potato Salad with Dill

## ENTRÉE CHOICES

Lobster Spaghetti  
New York Strip Steak  
Herb Crusted Seabass  
Crab Stuffed Jumbo Shell Pasta

## SIDE CHOICES

Red Bliss Roasted Garlic Mashed Potatoes  
Fresh Medley of Vegetables  
Confit Potatoes  
Pesto Grains

All prices are subject to a 20% taxable service charge and applicable sales tax.

Final entrée counts are due four (4) business days before the event.

Custom menus may be designed upon request. Prices subject to change without notice.

8885 Balboa Avenue, San Diego, CA 92123 (858) 560-6771 info@94thsandiego.com

# PLATED BANQUET MENU

Please select ONE SALAD and ONE DESSERT for your event.

Choice of Two Entrées (excluding Vegetarian Choice)

Add \$3++/ per person for choice of Three Entrées

A minimum of 25 guests must be guaranteed (50 guests for private event).

**\$65++ per person**

plus service charge and sales tax

## SALADS

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**WHITE BALSAMIC VINAIGRETTE or CLASSIC CAESAR**

served with dinner rolls

## ENTRÉES

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### PRIME RIB of BEEF

8 oz. slow-roasted, creamy horseradish, garlic mashed potatoes, seasonal vegetables

### OSSOBUCO

saffron risotto, gremolata

### AIRLINE CHICKEN

cilantro pumpkin seed pesto, wild rice pilaf, grilled broccolini, charred onion

### SEARED SALMON

dill mustard sauce, herb-roasted fingerling potatoes, asparagus

### VEGETARIAN PASTA

cilantro pesto, roasted heirloom tomato, grilled broccolini, asparagus, Parmigiano

### NEW YORK STRIP (ADD \$10++ per person)

chimichurri, roasted garlic mashed potatoes, seasonal vegetables

## DESSERT

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### TIRAMISU

### CARROT CAKE

### NEW YORK STYLE CHEESECAKE with fresh jam

All prices subject to a 20% taxable service charge and applicable sales tax.

Final entrée counts are due four (4) business days before the event.

Custom menus may be designed upon request. Prices subject to change without notice.



**94<sup>TH</sup> AERO  
SQUADRON  
RESTAURANT**

info@94thsandiego.com (858) 560-6771

8885 Balboa Avenue, San Diego CA 92123

### **Banquet Policies & Guidelines**

Food, beverage, DJ, audiovisual rental, chair cover rental, and any other fees are subject to a 20% service charge and 7.75% sales tax. California state law stipulates that service charges are taxable.

We require a \$300.00 non-refundable and non-transferable deposit to reserve the date and time. Menu choices, menu counts, guest count, final payment, dietary restrictions, and special requests are due at least one (1) week prior to your event date.

Food and beverage prices can be guaranteed no more than six (6) months in advance. Pricing prior to six months is subject to change.

Decorations such as confetti, glitter, sand, rice, helium balloons, and live candles are prohibited. Real flowers may be used as centerpieces, but any potpourri or flower petals scattered on the tables must be artificial. A cleaning fee of \$500.00 will be added to your bill if any of the prohibited decorations are used during your event.

All personal items and decorations must be removed from the venue at the conclusion of your event. 94th Aero Squadron Restaurant is not responsible for items left, lost, misplaced, damaged, or stolen.

Under no circumstances will outside food or beverage be brought into the venue space by the engager, guests, or invitees without the permission of 94th Aero Squadron Restaurant. 94th Aero Squadron Restaurant reserves the right to refuse or charge for the service and/or cleanup of such food and beverage.

Damage or vandalism to the property that occurs during the event period, by any member attending the engager's event, will be the sole responsibility of the engager. Damage or vandalism will be shown to the engager before repairs are made. However, 94th Aero Squadron Restaurant has sole discretion of who performs the repairs and what replacement products are used, and all fees incurred will be the financial responsibility of the engager.

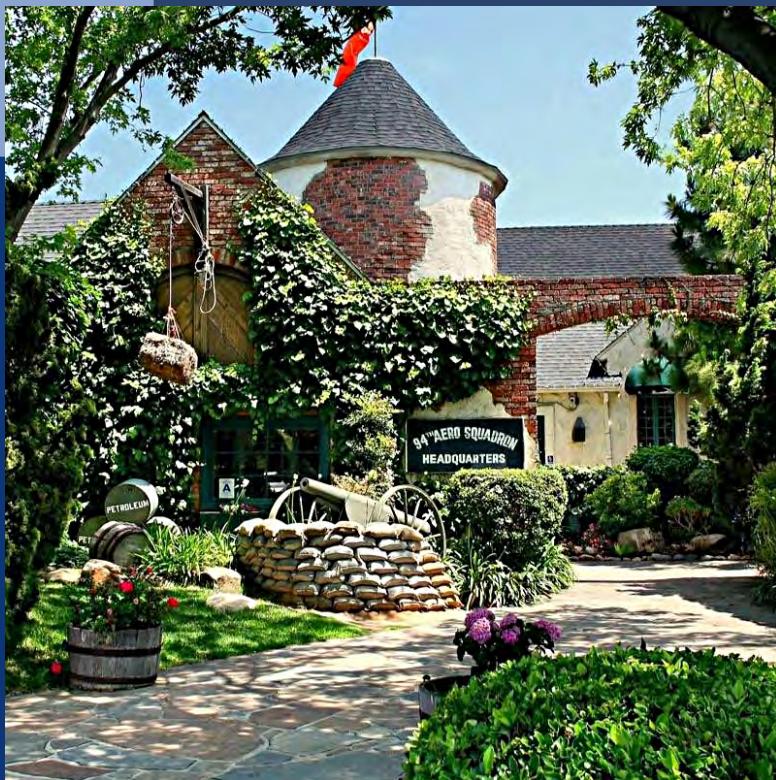
Restaurant regulations do not permit the removal of buffet food or beverages at the conclusion of your function.

In the best interest of your guests, 94th Aero Squadron Restaurant reserves the right to relocate any scheduled outdoor event indoors. All weather decisions will be made a minimum of five (5) hours prior to the start of the function. Once the decision is made, it is final.

By signing below, you acknowledge that you have read and understood all the terms and conditions listed above. Failure to abide by these policies may result in the cancellation of your event without any refunds.

Engager Name: \_\_\_\_\_

Engager Signature: \_\_\_\_\_ Date: \_\_\_\_\_



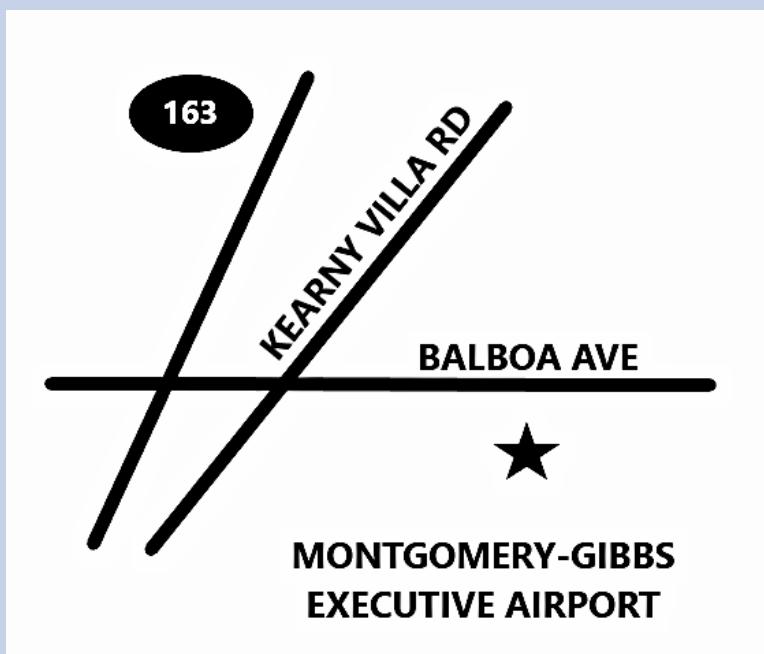
94<sup>TH</sup> AERO  
SQUADRON  
RESTAURANT ®

SPECIAL  
EVENTS

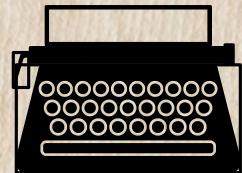
8885 BALBOA AVENUE  
SAN DIEGO, CA 92123  
(858) 560-6771

- Established in 1976
- Conveniently located in Kearny Mesa, just 15 minutes away from San Diego International Airport
- Landmark destination with 2+ acres overlooking Montgomery-Gibbs Executive Airport
- 9,000+ sq. ft. with indoor and outdoor dining
- Private parking lot with 175+ spaces
- Full liquor license with two bars
- DJ booth, dance floor, AV equipment, and live entertainment license

## LOCATION HIGHLIGHTS



# History of the 94th



Issue 2021

August 1917



## The 94th Aero Squadron was an Air Service, United States Army unit that fought on the Western Front during World War I.

The squadron was one of the first American fighter squadrons to see combat service. It scored more victories than any other American squadron during the First World War.

**“Have been busy all day painting squadron insignia on my plane. Ours is a most interesting one as we have Uncle Sam’s hat upside down in a ring with national colors—it’s very good looking.”**

After the 1918 Armistice with Germany, the squadron returned to the United States in June 1919 and became part of the permanent United States Army Air Service in 1921. The current United States Air Force unit which holds its lineage and history is the 94th Fighter Squadron, assigned to the 1st Operations Group, Joint Base Langley- Eustis, Virginia.

Still in existence today, 94th Aero Squadron has a long rich history dating back to its humble beginnings in Texas on August 20, 1917 during WWI. 94th Aero Squadron Restaurants are inspired by its founder's experience. As an aviator in WWII, David Tallichet flew over 20 missions in a B-17 Bomber and his passion for flying seen in our Restaurant here.

Photos on next page >>>

The 94th was highly publicized in the American print media of the time, and its exploits "over there" were widely reported on the home front.

Three notable air aces served with the squadron;

Eddie Rickenbacker, who was awarded almost every decoration attainable, including the Medal of Honor and the Distinguished Service Cross.

Douglas Campbell was the first American trained pilot to become an air ace. He shared the honor of having the first official victory over an enemy aircraft with Alan Winslow.

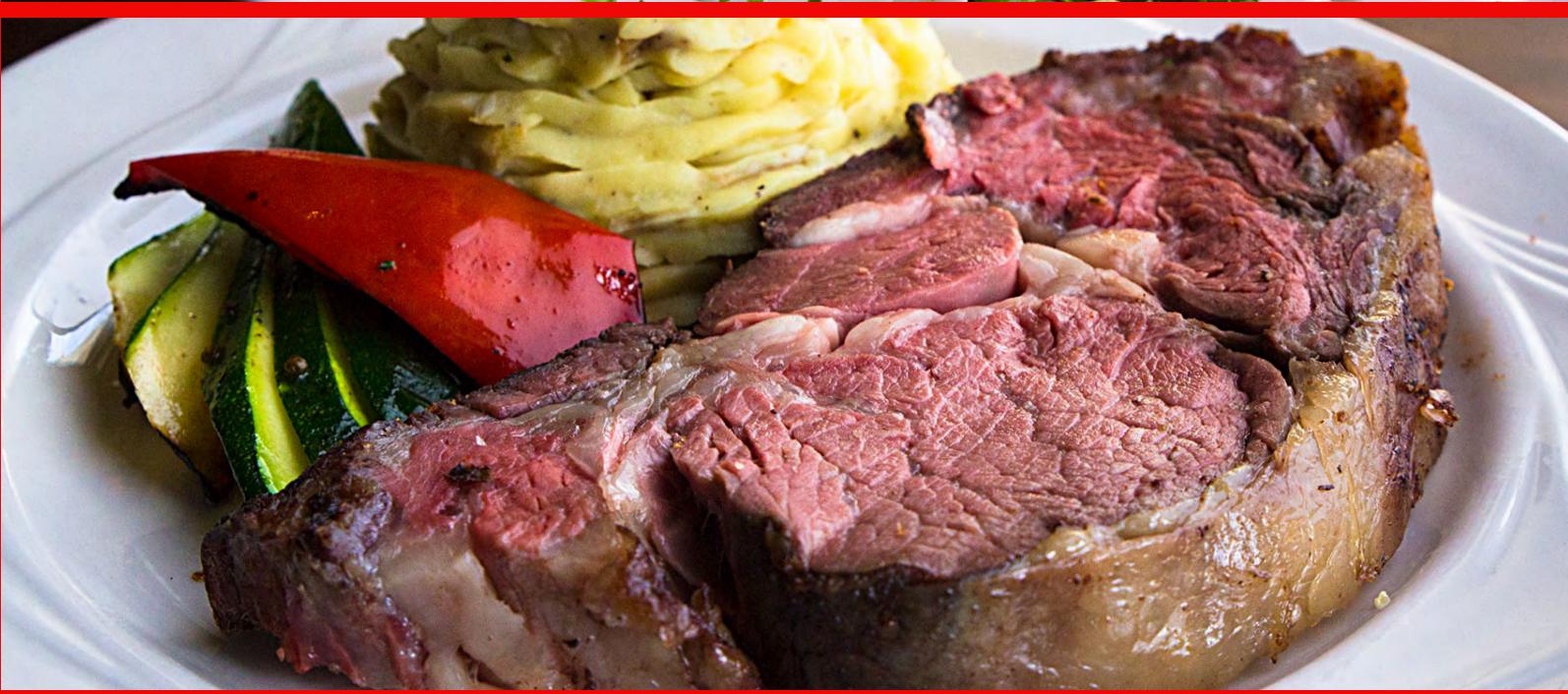
Raoul Lufbery, attained 17 aerial victories before leaping to his death from a fiery Nieuport 28 aircraft in May 1918.

The squadron emblem, the "Hat in the Ring" became a symbol in the minds of the American public of the American Air Service of WWI. The design was to resemble a departure of the phrase tossing one's "hat in the ring"- and was intended to honor the United States entry into the war.

Rickenbacker was fond of the design, as he describes in his journal entry for April 12, 1918:



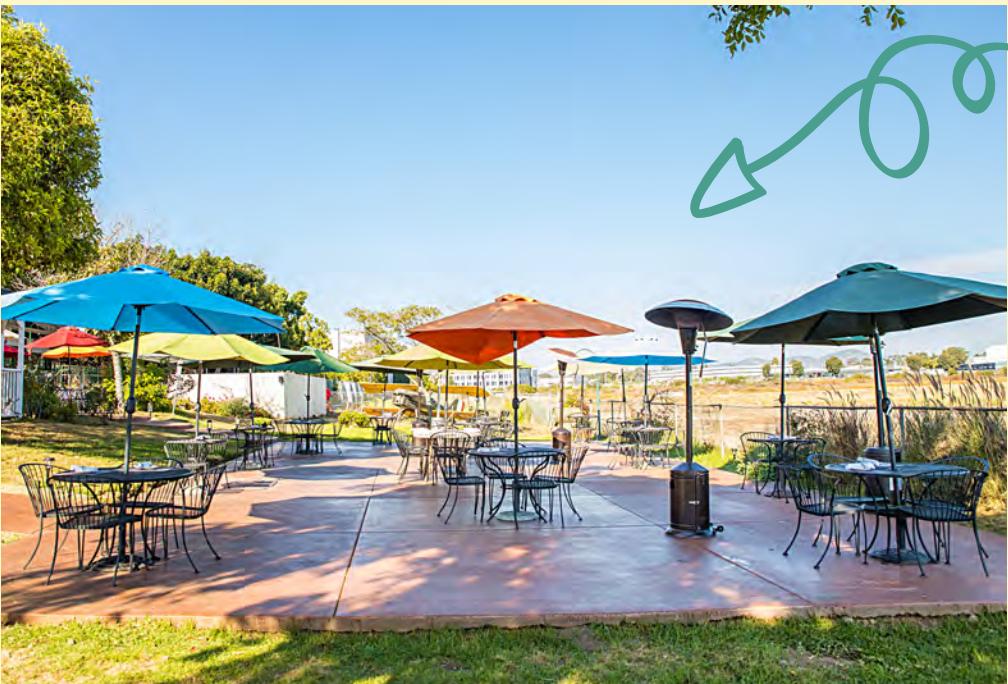




Seats 25 People or More When Booked Together with Flight Deck and/or Airport Patio

Ideal for Wedding & Cocktail Receptions

## Gazebo & West Patio



## Airport Patio

Seats Up to 40 People

Fantastic View of Montgomery-Gibbs Executive Airport

## Flight Deck

Seats 75 People or More When Booked Together with West Patio, Airport Patio, & Gazebo

Easy Access to Patio Bar





Lounge

Seats 50 to 125 People

Dance Floor, DJ Booth, TVs, Microphone, & Projector Available

Easy Access to Main Bar & Outdoor Patio Bar

Ideal for Weddings, Birthday Parties, and Corporate Events

Seats Up to 35 People

Ideal for Meetings, Birthdays, Family Gatherings, & Private Dinners

Also Available for Private Sunday Brunch Buffet

Red Baron

