

# 2012 CATERING MENUS



Each Kimpton Hotel & Restaurant has a distinct personality and a soul of its own – a story

The stories are varied and colorful; wine, art, literature, well-being, and architecture to name a few. Each unique story promises adventure, inspiration, and delightful surprises while offering the familiarity and style of Kimpton Hotels and Restaurants.

## The story of Hotel Solamar is Sun & Sea

A poetic combination of sol and mar, the Spanish words for sun and sea, **Hotel Solamar** is a name that captures the allure of its San Diego setting – an area rich with the sun and proximity to the ocean. Hotel Solamar is the epitome of urban coastal chic. The décor, radiating light and warmth, is only eclipsed by the sunny personalities of the staff with their bright smiles and a welcoming spirit.

From sunrise to sunset, the goal of the day is fun and ease – even for business travelers – in a setting of style and comfort. As the sun sets... the daylight may fade, but the heat continues well into the evening with a lively and sophisticated scene at **LOUNGEsix** on Solamar Terrace or coastal California dining at **Jsix Restaurant**. From check-in to check-out, Hotel Solamar is the equivalent of calm waters and sunny skies.

## Executive Chef Christian Graves

The culinary mission at **Hotel Solamar** and **Jsix Restaurant** is to bring the Artisan touch to every dining experience. Cooking fresh from the farm and utilizing all-natural hormone free beef and chicken with 100% sustainable seafood insures that we are not only making food that tastes good but cooking from an environmentally non-intrusive and eco friendly way. Procuring vegetables and meat from local farms means healthier more nutrient rich food and a smaller carbon footprint. Once procured the chefs begin their work making everything in-house from breads and vinegars to pastas and even salamis truly creating the Artisan touch.

# GENERAL INFORMATION



## **MENU SELECTION**

Menus and details for your event should be finalized at least three (3) weeks prior to your event date. To expand the variety our professional catering and culinary staff will be happy to tailor a menu to your specific taste and needs. Prices are based on one (1) selection per banquet meal. Multiple choice menus are subject to an additional charge. Menu items and pricing is subject to change.

## **BEVERAGE AND BAR SERVICE**

The hotel offers a complete selection of beverages including non-alcoholic beverages for your event. The hotel does not permit alcohol to be brought onto the premises from outside sources without special advanced authorization from the hotel. The hotel will assess a negotiated corkage fee per bottle for all wine or champagne brought in for an event. Minimum bar guarantees will apply to all cash bars and if not reached, a \$150.00 bartender fee per bar will be added.

## **GUARANTEES**

The Hotel requires a final confirmation or "guarantee" of your guests attendance per meal no later than (5) business days prior to your scheduled event. Should your final guarantee fall below your original contracted minimum, the Group will be financially responsible for the difference. Once received, the final guarantee is not subject to reduction however we can accept increases in the number expected up to 24 hours prior to the event. If no guarantee is received your original expected attendance per contract will be used for attendance and billing. The Hotel Solamar will be prepared to serve 3% in excess of the guaranteed number of guests. A per person surcharge may apply if the final attendance is in excess of 5% of the guarantee received.

## **GRATUITY**

A 18.5% gratuity and a 4.5% administrative fee and applicable state sales tax will be added to all food and beverage and audio visual charges. Please keep in mind that the service charge is taxable by California state law.

## **LABOR CHARGE**

Labor fees may apply in instances where there is excessive clean-up to the property or if the event exceeds the agreed upon time. The Hotel reserves the right to charge for overtime wages or other expenses incurred. Damages will be the sole responsibility of the Group. Please note that chef attendant and bartender fees may apply based upon menu selections.

## **PARKING**

The hotel provides Valet parking. Additional parking services are available in the area. Rates are subject to change.

## **CANCELLATION**

Requested deposits are non-refundable. In the event of a cancellation, a penalty fee may be applicable based upon the original contract.

Please advise catering of any food allergies prior to your event.

Prices do not include 18.5% Gratuity and a 4.5% Administrative Fee and 7.75% State tax  
Menu items and prices are subject to change

Revised 12/19/11

435 6<sup>th</sup> Avenue  
San Diego, CA 92101  
619.819.9500 Main  
www.hotelsolamar.com

# PLATED LUNCHEON

All plated luncheon menu selections are served with a choice of First Course, Entree and Choice of Dessert and includes Housemade Artisan Breads and Sweet Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Premium Leaf Teas

Minimum of 15 Guests

## FIRST COURSE (Please select one item)

- Chef's Whim - Soup
- Organic Mixed Greens Salad with Goat Cheese, Pine nuts, Dried Figs, and Meyer lemon Vinaigrette
- Caesar Salad with Hearts of Romaine, Shaved Parmesan, Preserved Lemon & Garlic-Olive Oil Crouton
- Butter Poached Maine Lobster Salad on a bed of Frisee and Endive with Black Garlic and Meyer Lemon Vinaigrette (add \$10.00)

## ENTREES

- GRILLED NATURAL FILET OF BEEF** \$45.00 per person  
With Bourbon Butter Sauce, Roasted Sweet Potato and Cream of Kale
  - PAN SEARED PEPPER CRUSTED ALBACORE** \$35.00 per person  
With Wild Mushroom and Watercress Salad, Crispy Fingerling Potatoes, and a Kumquat Marmalade
  - MAUI MARINATED CHICKEN BREAST** \$33.00 per person  
With Steamed Jasmine Rice, Snow Peas and Carrots, Shitake Mushroom Confit, Topped with Toasted Macadamia Nuts
  - \* AHI TUNA SALAD** \$32.00 per person  
Green Beans, Olives, Hard Boiled Egg and Crème Fraiche Fingerling Potatoes
  - \*SKIRT STEAK SALAD** \$31.00 per person  
On Arugula and Frisee with Romesco Vinaigrette, Pickled Red Onion, Sweet Peppers, and Crumbled Gorgonzola Cheese
  - \* GRILLED CURRY CHICKEN SALAD** \$30.00 per person  
With Currants, Roasted Red and Yellow Peppers, Grilled Asparagus, Toasted Almonds and First Press Virgin Olive Oil served on a bed of Baby Spinach
  - \* CHICKEN CAESAR SALAD** \$29.00 per person  
Hearts of Romaine, Sourdough crotons, Shredded Romano Cheese tossed with Caesar dressing and Grilled Natural Chicken
  - RAVIOLI (V)** \$28.00 per person  
With Roasted Beets, Meyer lemon Cream Sauce and Dill Puree
- \* CAN BE SERVED ON SOLAMAR TERRACE**
- ## DESSERTS (Please select one item)
- Carrot Cake with Cinnamon Sauce
  - Flourless Chocolate Cake with Raspberry Sauce
  - Apple Cobbler with Vanilla ice Cream
  - Key Lime Tart with Raspberry Coulis
  - Lemon Shortbread with Compressed Strawberries and Ricotta Whipped Cream



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## BUFFET LUNCHEON

Lunch Buffets are served with Freshly Baked House-made Artisan Breads and Sweet Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Premium Leaf Teas

Lunch Buffets Require a Minimum of 15 Guests

### **EAST VILLAGE** \$46.00 per person

Classic Caesar Salad with Preserved Lemon, Cracked Black Pepper,  
Olive Oil Croutons and Shaved Parmesan  
Grilled Top Sirloin Steak with Cherry-Port wine Reduction and Caramelized Onions  
Pan Roasted Free Range Chicken Breast with Garlic-Thyme Au-Jus  
Sautéed Brocolini, Herb-infused Yukon Potato Puree  
Chef's Selection of Dessert

### **CHICANO PARK** \$46.00 per person

Hearts of Romaine Salad with Chipotle-Lime Dressing, Fresh tomato, onion, and Queso Fresco  
Smoked Corn and Cilantro Bisque with Citrus Crème Fraiche  
Roast Poblano Chili Relleno Stuffed with Blue Crab, White Rice, Pepper Jack Cheese and Guajillo Chili Sauce  
Slow Cooked Pinto beans, with Fresh Onions and Herbs  
Adobo Crusted sliced Grilled Marinated Skirt Steak  
Three Cheese Enchiladas with Cotija, Jack, and, Cheddar Cheese, Selection of Fresh and Roast Salsas, Sour Cream and Guacamole with Fresh Corn and Flour Tortillas  
Crispy Churros and Mexican Chocolate and Fresh Berries

### **DOWNTOWN DELI** \$44.00 per person

Soup – Chef's Whim  
Mixed Green Salad with Spicy Dijon Vinaigrette or Balsamic Bleu Cheese  
Dill Potato Salad with Seasonal Veggies  
Hand Crafted Salamis, Cured Meats and Cheeses  
Rustic Egg Salad with Bacon Aioli or Curried Chicken Salad  
Vegetable Accompaniments including  
Olives, House Pickles, Fresh Tomato, Red Onion and Lettuce  
Artisan Breads and Rolls, Condiments  
Selection of Fresh Baked Cookies and Brownies

### **EMBARCADERO** \$41.00 per person

Assorted Mixed Green with Balsamic dressing  
Fresh Tomato, Mozzarella and Assorted Grilled Vegetables  
3 Bean Salad with Endive and Walnuts  
Imported Meats, Imported Cheeses with roasted Peppers and marinated Artichoke Hearts  
Home-made Parmesan Arian Focaccia  
Selection of Miniature Desserts

### **LITTLE ITALY** \$40.00 per person

Marinated Artichoke Salad with Tomatoes, garlic, oregano, Mozzarella Cheese, and Aged Balsamic and First press Virgin olive Oil  
Prosciutto and Seasonal Melons Shaved Extra Thin, Served with Arugula  
Linguini with Housemade Sausage, Pomodoro Sauce, Spinach and Shaved Parmesan  
Seared Tuna with Lemon Pressed Olive oil, Basil Puree, and Crispy Leeks  
Risotto with, Zucchini, Squash, Garlic and Shallots  
Assorted Biscotti and Italian Tea Cookies

### **FIT FOR LIFE BUFFET** \$38.00 per person

Fruit Salad composed of Seasonal Fresh Fruit with Cinnamon infused Honey  
Quinoa Salad with, Carrots, Cucumbers, and Cilantro Vinaigrette  
Broccoli Salad with, Dried Currants, Almond Slivers, Golden Raisins, and Curry Dressing  
Smoked Turkey Wrap with Sun Dried Tomato, Wild Arugula & Dill Yogurt Dressing  
Whole Grain Penne Pasta with Ratatouille of Fresh Local Vegetables  
Trio of Sorbets

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## BOX LUNCHES

### BALLPARK BOX LUNCHES

Minimum 15 of Each Selection

All Sandwiches are served with Potato Chips and Fresh Fruit  
Choice of Cookie, Brownie *or* Granola Bar  
Appropriate Condiments  
Choice of Soft Drink or Bottled Water

#### FIRST BASE \$29.00 each

Smoked Turkey and Avocado with Wild Arugula, Fresh Tomato and Red Onion on a Sourdough Bun

#### SECOND BASE \$31.00 each

Roast Beef and Fontina Cheese with Balsamic Roasted Red Onions and Baby Lettuce on a Sourdough Bun

#### THIRD BASE \$28.00 each

Grilled Portabella Mushroom, Roast Red Pepper, Heirloom Tomato, Wild Arugula and Goat Cheese on Rosemary Focaccia Bread

#### HOME PLATE \$30.00 each

Artisan Ham and Swiss Cheese with Butter Lettuce, Red Onion and Fresh Tomato on a Fresh baked Kaiser Roll

#### CENTER FIELD \$28.00 each

Selection of House Cured Meats Including Salami, Prosciutto and Artisan Ham with Provolone Cheese, Peperoncini and Oil and Vinegar on Fresh Ciabatta Bread

#### INFIELD \$27.00 each

Confit Tuna Salad with Dijon and Sprouts Served on Sliced Whole Wheat Bread

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