

# 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 a 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



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

### 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  
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Revised 12/19/11

# RECEPTION HORS D'OEUVRES

## TRAY PASSED HORS D'OEUVRES

Minimum of 25 Pieces of Each Selection Required

### HOT HORS D'OEUVRES

Mini Beef Wellington with Sauce Dijonaise	\$8.50 per piece
Dungeness Crab Cake with Strawberry Papaya Glaze	\$8.50 per piece
Black Truffle Mac n' Cheese (served in miniature cups)	\$8.50 per piece
Jerk Marinated Lamb Lollipops with Mango Puree	\$8.50 per piece
Bite Size Lobster BLT with Cajun Remoulade	\$8.00 per piece
Chicken Potstickers with Spicy Orange Dipping Sauce	\$7.50 per piece
Short Rib Sliders with Pickled Carrot and Cabbage Slaw	\$7.50 per piece
Beer Battered Fish Tacos with Cilantro-Lime Crème Fraiche	
And Jalapeno-Tomatillo Salsa	\$7.50 per piece
Pepper jack Cheese Quesadillas with Avocado Puree	\$7.50 per piece
Grilled Prawn with Basil-Yuzu Aioli	\$6.50 per piece
Grilled Cheeseburger Sliders with Smoked Bacon and Sweet Pickles	\$6.50 per piece
House Duck Prosciutto with Cherry Gastrique	\$6.50 per piece
Individual Pizza with Cheese	\$6.50 per piece
Seared Filet of Beef with Dill Horseradish Aioli on Brioche toast points	\$6.50 per piece
Grilled Chicken Skewer with Sesame-Soy Glaze and Peanuts	\$6.25 per piece
Pineapple Glazed Beef Satay with Macadamia nuts	\$6.25 per piece
Pork Rihlette on Crostini with Apple Coulis	\$6.00 per piece
Sweet Potato Quiche	\$6.00 per piece
Crispy Goat Cheese with Wild Arugula and Fig Jam	\$6.00 per piece
Vegetable Egg Rolls with Duck sauce	\$5.75 per piece

### COLD HORS D'OEUVRES

Seared King Yellowtail with Caviar and Wasabi Emulsion	\$8.50 per piece
Vegetable Plate with sliced Tomatoes, Asparagus & Artichoke Hearts	\$8.50 per plate
Spicy Chilled Prawns with Ginger Cocktail Sauce	\$7.50 per piece
Lobster and Crab Ceviche Martini with Fresh Tortilla Chips	\$7.50 per piece
Portobello Sliders with Eggplant Caviar, Arugula and Garlic Aioli	\$7.50 per piece
Hoisin Glazed Beef lettuce wraps with crispy Carrots	\$7.50 per piece
Ginger Marinated Tofu and Eggplant Napoleon on crispy Wonton	\$6.75 per piece
Chicken Quesadillas with Salsa Verde	\$6.75 per piece
Ahi Poke on Taro Chips	\$6.50 per piece
Grilled Flatbread with Herb Hummus	\$6.50 per piece
Prosciutto wrapped Melon	\$6.25 per piece
Tuna Tartar on Lavosh Crackers	\$6.25 per piece
Tomato and Mozzarella Bruschetta	\$5.75 per piece
Wild Mushroom Mascarpone Tarts	\$5.75 per piece
Crab Lettuce Cups with Herb-Citrus Vinaigrette	\$5.50 per piece



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## RECEPTION DISPLAYS

Each Display Serves 25 Guests

<b>SAN DIEGO COASTAL</b> King Crab Legs, Chilled Prawns, Fresh Oysters on the Half Shell, with Cocktail, Mignonette Sauce	\$650.00 Per Display
<b>ASIAN DELIGHT</b> (100 pieces) Assorted Rolls served with soy sauce, Ginger and Wasabi Have your sushi rolled to order by a trained sushi chef add \$150.00 per hour	\$500.00 Per Display
<b>FLAVORS OF MEXICO</b> Grilled Tequila-Lime Marinated Shrimp, with Fresh Lime and Cilantro, Roast Achiote Chicken Sopes with Queso Fresco, Pulled Pork Quesadillas with Sonoma Jack and Mexican Papaya Relish. All served with Fresh Tortilla Chips and a selection of fresh and roasted Salsas and Guacamole	\$450.00 Per Display
<b>TUSCAN VALLEY</b> Italian meats and Imported Cheeses with roasted Peppers, marinated Olives, marinated Artichoke Hearts, Pickled Vegetables and Served with Sliced Baguettes	\$300.00 Per Display
<b>INTERNATIONAL AND DOMESTIC CHEESE DISPLAY</b> International and Boutique Domestic Cheese Display, with seasonal fruit accompaniments, House-made Crackers and Sliced Baguettes	\$275.00 Per Display
<b>SOUTHERN CALIFORNIA CRUDITÉ</b> Seasonal Fresh Vegetables and Dips	\$200.00 Per Display
<b>FRESH SEASONAL FRUIT TRAY</b> Seasonal Fresh Fruits and Berries	\$175.00 Per Display
<b>ASSORTED CROSTINI STATION</b> Garlic and Olive Oil Toasts served with Olive Tapenade, Herb Hummus and Basil-Eggplant caviar	\$175.00 Per Display
<b>DUNGENESS CRAB &amp; ARTICHOKE DIP</b> Served Warm with Fresh Artisan Breads and House made Crackers	\$125.00 Per Display
<b>BAKED WHOLE BRIE IN PUFF PASTRY</b> Baked with Fig Jam and served with Dried Fruits and Almonds and Artisan Breads and Housemade Crackers	\$125.00 Each

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# RECEPTION STATIONS



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## RECEPTION STATIONS

Feature items cooked to order by our Chef attendants with the freshest local ingredients

Stations may require a Chef attendant

\$150.00 per Chef Attendant

Minimum 25 Guests per station

### TACO BAR

\$32.00 per person

Adobo Crusted Grilled Skirt Steak, Achiote Grilled Chicken and Cilantro Marinated Grilled Fish cooked to order and served in warm Flour and Corn Tortillas with a selection of Fresh and Roasted Salsas, Guacamole, Lime and Sour Cream

### I WANT IT ALL

\$28.00 per person

Chef's selection of Petit Fours, Chocolate Dipped Strawberries, Seasonal Sliced Fresh Fruit  
Caramel Chocolate Bread Pudding

### CHOCOLATE FOUNTAIN (minimum 40 guests)

\$26.00 per person

White or Dark Chocolate served with fresh seasonal Fruit accompaniments and marshmallows

### PACIFIC RIM

\$22.00 per person

Shrimp Lo Mein Noodles with Spinach and Cherry Tomatoes, Garlic Sesame Chicken Stir Fry with Steamed Rice and Korean Bulgolgi (marinated rib eye steak), Kim Chi and Rice served in Chinese Food "To-Go" boxes

### BUTTER LETTUCE WRAP STATION

\$17.00 per person

Chilled Dungeness Crab Salad, Spicy Ground Beef, Duck Confit, Fresh Sprouts, Cucumber and Carrot Slaw with Thai Peanut Sauce and Cilantro-Soy Sauce

### PASTA BAR

\$17.00 per person

Wild Mushroom Ravioli with Garlic Cream, Ricotta and Herb Stuffed Manicotti with Fresh Marinara and Penne Pasta with Pesto, Pine nuts and Olives served with Shaved Parmesan, Crushed Red Pepper and Fresh Baked Focaccia Bread

### MASHED POTATO BAR

\$14.00 per person

Apple Wood Bacon Bits, White Cheddar, Green Onions, Truffle Oil, Crème Fraiche

### JSIX SALAD BAR

\$11.00 per person

Featuring The Freshest Local ingredients from Crows Pass Farms, Peterson Farms and Chino Farms served with Chef's Choice of Seasonal Ingredients and Accompaniments

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## RECEPTION CARVING BOARDS

Each selection requires a Chef attendant

\$150.00 per Chef Attendant

<b>SLOW ROASTED STEAMSHIP ROUND</b> Served with Pink Peppercorn Sauce and Port Wine-Cherry Reduction Serves approximately 100 guests	\$595.00 each
<b>HONEY/CLOVE GLAZED BONE-IN HAM</b> With Braised Cabbage and Pineapple Sweet Arian Relish Serves approximately 25 Guests	\$525.00 each
<b>ROSEMARY AND GARLIC CRUSTED TENDERLOIN OF BEEF</b> With Creamy Horseradish and Cabernet Reduction Serves approximately 25 guests	\$400.00 each
<b>OLIVE OIL AND GARLIC MARINATED LEG OF LAMB</b> Sliced off bone and served with Mint-Pistachio Pesto and Whole Grain Mustard-Port Reduction Serves approximately 25 guests	\$350.00 each
<b>ORANGE LAVENDER GLAZED NATURAL TURKEY BREAST</b> Served with Cranberry Relish, Poppy Seed Aioli and Silver Dollar Rolls Serves approximately 25 guests	\$330.00 each
<b>WHOLE SALMON STUFFED</b> With Leeks, Wild Mushrooms and Fresh Herbs, Served with Brown Butter Hollandaise, Dill Aioli and Fresh Grilled Lemon Serves approximately 25 guests	\$250.00 each

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