

FARM TO TABLE MENU

*Vegetarian (*) Vegan (**) Gluten Free (GF) Sustainable Seafood (S)*

All Items include Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Assorted Teavana Teas and Iced Tea & Alternative Dessert Option

PLATED OPTIONS

Avocado Citrus Salad with Brown Rice Quinoa, Cranberries, Orange slices, Cucumber, Green Onions, Almond Slices and Lemon Vinaigrette Dressing – (*GF, ***)
\$ 22.00 ++ Per Person

Three Mushroom Sesame Garlic Noodle with Medley of Shitake, Crimini Mushroom, Porcini with Grilled Broccolini - (*GF, ***)
\$22.50 ++ Per Person

San Diego Prawn Fajita with Roasted Bell Peppers, Yellow Onions, Cilantro Served with Quinoa Brown Rice and Black Beans - (*S, GF*)
\$23.00 ++ Per Person

Grilled Santa Ana Barbecue Burger with Lemon Poppy Seed Slaw, Avocado Slices, Little Gem Lettuce, Tomatoes served with Vickies Kettle Potato Chips – (****)
\$20.00 ++ Per Person

Truffle Alfredo Linquine Pasta with Roasted Vegetables (****)
\$ 21.00 ++ Per Person

COURTYARD

BY MARRIOTT

THOUGHTFUL BUFFET OPTIONS

Bristol Breakfast (* , GF)

Scrambled Eggs
Seasoned Breakfast Potatoes
Sautéed Kale, Broccolini, Tomatoes with Pesto
Artisan Toast
\$24.00 ++ Per Person

Mesa Package (**)

Home Fried Potatoes with Cilantro and Onions
Soyrizo Tofu Scramble
Refried Beans
Fresh Bolio
Salsa Roja
\$18.00 ++ Per Person

Seabreeze Package (**)

Oatmeal with Dried Fruit, Nuts, Brown Sugar, Rice Milk
Cereal served with Coconut Milk, Soy Milk & Almond Milk
Assorted Toasts with Butter and Jelly
\$16.00 ++ Per Person

Southeast Table (** & GF)

Curried Butternut Squash Soup
Teriyaki Grilled Tofu with Asparagus
Buddha's Delight (Broccoli, Cauliflower, Carrots and Mushroom)
Steamed Rice
Almond Lychee
\$32.00 ++ Per Person

Build Your Own Burger (**)

Vegan Patty, Hamburger Bun, Grilled Onions, Grilled Mushrooms, Fresh Tomatoes, Lettuce,
Tempe Bacon, Mayonnaise, Mustard, Barbecue Sauce, Mozzarella Cheese
Kettle Chips
Fruit Berry Salad
\$32.00++ Per Person

Cubana Table (** & GF)

Citrus Lime Rice
Black Beans with Cilantro and Onion
Fried Plantains
Corn on a Cob
Mushroom Fajita
Corn Tortilla
\$34.00 ++ Per Person

Tea Garden (* & GF)

Deviled Eggs
Hummus, Alfa Sprouts and Avocado Sandwich
Chickpea Croissant Sandwich
Kale Caesar Salad
Mint Water Melon Salad

COURTYARD
BY MARRIOTT

\$ 34.00 ++ Per Person

A LA CARTE ITEMS

Banana Toast with Almond Butter and Agave (**)

\$7.00 ++ Per Person

Berry Yogurt Parfait (** & GF)

\$5.00 ++ Per Person

**Coconut Chia Bowl with a side of mango slices, toasted almonds,
peaches, blueberries, Agave (** , GF)**

\$6.50 ++ Per Person

Vegetarian Quiche with Cheese, Spinach and Mushrooms

Afternoon Delight (*)

\$5.50 ++ Per Person

Grilled Cheese and Tomato Creamy Soup (* , GF)

\$8.00 ++ Per Person

**Picnic Hotdog with Smart Dog and sides of pickles, chopped onion,
mustard, ketchup and Mayonnaise (**)**

\$6.00 ++ Per Person

Fresh Fruit Popsicle Bars (** , GF)

\$3.00 ++ Per Person



ADDITIONAL INFORMATION

Service charge and sales tax will be added to the cost of all food.
The service charge is 22% and sales tax of 9.25% is subject to change without notice.

Your final guarantee must be confirmed seven days prior to the event. The Final guarantee is not subject to reduction within 72 hours of the event. This amount will be charged even if a lower number of guests should attend. Menu selections are required 7 days prior to the event.

Corkage fees: If wine, champagne or sparkling cider is brought into the hotel.
There is a corkage fee of \$10.00++ per bottle.

Decorations: The Hotel does not Permit any items to be affixed to the Walls, floors or ceilings.

All music functions must end by 11:00pm.

The hotel is not responsible for any lost, stolen, or damaged items left in the hotel prior to, during, or following your event.

Due to health standards and insurance liabilities, the hotel does not allow any food and beverage to be brought in and or removed from the banquet rooms - This is subject to \$250 cleaning fee.

A buffet surcharge of \$75 will be applied to groups under 25 people