



WYNDHAM

San Diego Bayside

2019 LUNCH MENU



PLATED LUNCHES

Choice of Starter, Entrée, and Dessert
Served with Fresh Rolls and Butter, Iced Tea
Fresh Brewed Starbucks Coffee, Regular and Decaffeinated
Prices are Per Person for 60 Minutes of Service | 25 Guest Minimum
Additional \$7.00 Per Person for Fewer Than 25 Guests

STARTERS

Roasted Tomato Bisque with Sweet Basil
Smokey Grilled Chicken Tortilla Soup, with Fresh Cilantro
Classic Caesar Salad with Romaine and Baby Kale, Herb
Croutons, Shaved Parmesan and Caesar Dressing
Mixed Local Baby Greens with Heirloom Tomatoes,
European Cucumber and Balsamic Vinaigrette
Watermelon Salad with Farm Fresh Baby Watercress,
Almonds, Local Black Berries and Balsamic Vinaigrette

DESSERTS

New York Style Cheesecake with
Chambord Infused Mixed Berries
Apple & Caramel Crumble with Vanilla
Bean Crème Anglaise
Chocolate Cream Pie Tartlet, with
Chocolate Shavings and Chocolate Sauce

****Select one Starter and one Dessert**

PLATED MEALS

Grass-Fed Braised Beef Short Ribs

Grass-fed Beef Short Ribs with Blue Cheese
and Horseradish Kennebec Puree,
Seasonal Vegetables, Demi-Glace

62

Mustard and Brown Sugar Free-Range Chicken Breast with Natural Juices

Sweet Potato Lyonnaise with Thyme and
Balsamic Onions, Roasted Garlic Haricot Vert

48

Garden Fresh Chimichurri Salmon with Mango Gastrique

Coconut Jasmine Rice, Pickled Baby Sweet
Peppers, Local Romanesco and Spiced
Pumpkin Pepitas

58

Grilled Free Range Chicken Caesar

Local Crisp Greens, Shaved Parmesan,
Garlic and Olive Oil Crostini, Traditional Dressing
Topped with Grilled Chicken Breast

37



LUNCH BUFFET

Buffets Include Iced Tea and Fresh Brewed Starbucks Coffee and Decaffeinated Coffee

Prices are Per Person for 60 Minutes of Service | 25 Guests Minimum

Additional \$7.00 per person for fewer than 25 guests

Little Italy

Florence White Bean and Italian Sausage Soup with Local Vegetables
Classic Caesar with Herb Croutons, Shaved Parmesan and Caesar Dressing
Local Cucumber and Tomato Salad with Pepperoncini, Olives, Feta Cheese and Basil
Tuscan Grilled Free Range Chicken with Fennel and California Orange Slices
Cheese Tortellini with Cherry Tomatoes, Garlic and Tomato Cream Sauce
Pesto Salmon, with Roasted Stem-On Cherry Tomatoes and Balsamic Onions
Roasted Zucchini, Squash, Broccoli Rabe, Mushrooms and Fennel with Balsamic Drizzle
Warm Garlic, Herb and Parmesan Rolls
Tiramisu and Italian Cookies

55

Gaslamp

Farmers Market Soup with Seasonal Local Vegetables, Red Quinoa,
Whole Wheat Pasta Noodles and a Boost of Flax Seed
Watermelon, Cucumber, Blueberry, Feta and Red Onion Salad with Poppy Seed Dressing
Organic Baby Spinach, White Beans, Crispy Pancetta, Caramelized Red Onions, Red Wine Vinaigrette
Roasted Marinated Free Range Chicken Breast with Lemon and Artichokes
Char-Crusted Sliced Tri-Tip
Garlic Parmesan and White Truffle Fingerling Potatoes
Fresh Farmers Market Vegetables.
Assorted Petit Fours

64

Old Town

Fresh Fiesta Tortilla Chips, House-Made Salsa and Guacamole
Free Range Chicken Tortilla Soup
Romaine and Iceberg, Queso Fresco, Crispy Tortilla Strips and Jalapeno Ranch
Chicken Taquitos with Cilantro Cream Sauce
Grilled Carne Asada Street Tacos
Corn Tortillas, Fresh Pico de Gallo, Sour Cream, Grated Cheese and Lime Wedges
Cheese Enchiladas with Red Chili Sauce and Chihuahua Cheese
Spanish Style Rice with Garden Fresh Cilantro
Cinnamon Churros and Caramel Flan

58

LUNCH BUFFET CONTINUED

Bayfront Picnic

Fresh Whole Seasonal and Local Fruits
Classic Caesar with Herb Croutons, Shaved Parmesan and Caesar Dressing
Orecchiette with Broccoli-Sundried Tomato Pesto and Olives
Sliced Honey Ham, Roast Beef, Smoked Turkey, Pastrami or Chicken Salad (choose 3)
Fresh Lettuce, Organic Tomatoes, Onions, Pepperoncini and Chef Cut Bread & Butter Pickles
Smoked Cheddar, Provolone and Muenster Cheese, Assortment of Artisan Breads
Double Egg Mayo, Grain Mustard, Sundried Tomato Pesto, Olive Oil and Vinegar
Salted Caramel Brownies and Fresh Baked Cookies

54

Pool Party

Romaine with Local Grape Tomatoes, Shaved Onion, Cucumber,
and Croutons with Herbed Vinaigrette,
Bowtie Pasta Salad with Corn, Black Beans,
Shredded Cheese Blend, Tomato, and Chipotle Ranch
Grilled Grass Fed Beef Burgers, Grilled Hot Dogs, BBQ Chicken Quarters, Golden Fries
Buns, Ketchup, Mustard, Mayo, Relish, Sliced Cheese, Tomatoes, Onions and Lettuce
Chocolate Cake

45

Backyard BBQ

*For a Minimum of 50 Guests Regardless of Labor Fee
Fresh Cabbage Cole Slaw with Coconut, Mandarin Orange
Redskin Potato Salad with Herbs, Scallion, Bacon, Spanish Onion, Egg and Dijonnaise
Fried Chicken with House-Made Hot Sauce
Carolina Style BBQ Pulled Pork Sandwich with Caramelized Onions and Chef Made Pickles
Braised Grass-Fed Beef Brisket with Caramelized Cipollini Onions and Mesquite Demi Sauce
Macaroni with Local and Imported Cheeses
Grilled Sweet Corn on the Cob, Brown Sugar Baked Beans, Corn Bread and Sweet Butter
Apple Cinnamon Crumble Bars, Assorted Mini Cupcakes
Watermelon Wedges (When in Season)

68



BUILD YOUR OWN LUNCH BUFFET

Salad Selecons

Caesar Salad with Romaine and Baby Kale, Herb Croutons, Shaved Parmesan and Natural Caesar Dressing
Organic Seedless Cucumber, Shaved Red Onion, Local Tomato, Black Olives and Feta Cheese Salad
Local Baby Greens with Heirloom Tomatoes, Cucumber and Balsamic Vinaigrette
Gemelli Pasta Salad with Fresh Basil, Pear Tomatoes and Olive Oil
Red Bliss Potato Salad with Herbs and Egg
Fresh Local Fruit Seasonal Salad

Groups 25-40: Choose Two Salads
Groups of 40+: Choose Three Salads

Entrée Selections

Roasted Marinated Free Range Chicken Breast with Lemon and Artichokes
Vegetable or Meat Lasagna with Asiago Cheese Sauce
Togarashi Crusted Cod with Warm Miso Vinaigrette
Char-Crusted Sliced Tri-Tip
Chicken Marsala

Groups 25-40: Choose One Entree
Groups of 40+: Choose Two Entrees

Select One Vegetable

Fresh Seasonal Local Vegetables
Grilled Italian Vegetables with Balsamic Drizzle
Braised Root Vegetables with Sea Salt and Cracked Pepper

Select One Starch

Five Grain Wild Rice Pilaf
Garlic Mashed Potatoes
Baked Potato with Sour Cream and Chives
Roasted Fingerling Potatoes with Local Herbs

Select One Dessert

Chocolate Decadence Cake with Raspberry Coulis
Apple and Caramel Crumble with Vanilla Bean Crème Anglaise
New York Cheesecake with Chambord Infused Mixed Berries

\$50 for Groups of 25 – 40
\$57 for Groups of 41 – 100



GRAB N' GO BOXED LUNCHES

Includes Bag of Kettle Chips, Pasta Salad and Whole Fruit | 20 Guests Minimum

Additional \$7.00 Per Person for Fewer than 20 Guests

(Counts for Each Selection are Due with Final Guarantees)

Select One (1) Wrap, Salad, or Sandwich 37

Select (2) Wraps, Salads, or Sandwiches 42

Signature Wraps, Salads and Sandwiches

Free Range Chicken Salad Wrap

Red Onions, Celery, Local Tomatoes, Red Grapes and Lettuce in a Whole Wheat Wrap

Chicken Caesar Salad

Shaved Parmesan, Herb Croutons, Organic Egg and Classic Caesar Dressing

Fresh Julienne Vegetable Wrap

Mixed Baby Greens, Bean Sprouts, Avocado, Roma Tomato, Sundried Tomato Aioli in a spinach Wrap

Mexican Cobb Salad

Free Range Chicken, Black Beans, Bacon, Roasted Corn, Regional Cotija Cheese, Chopped Tomatoes and Jalapeño Ranch Dressing

Roast Beef Sandwich

Red Dragon Craft Cheddar Cheese, Minzuna, Tomato, Grilled Portobello and Horseradish Mayo on Sourdough Bread

Smoked Ham Sandwich

Manchego, Grain Mustard, Sliced Tomato and Hydro Bib Lettuce on a Pretzel Roll

Grilled Vegetable Sandwich

Roasted Red Pepper Hummus, Locally Grown Sprouts and Goat Cheese on Focaccia Bread

Smoked Turkey Sandwich

Muenster Cheese, Avocado, Baby Arugula, Sundried Tomato Aioli and Cucumber on a Brioche Bun

Dessert

Select One (1) Dessert

Locally Baked Meltaway Bar with Coconut, Walnuts, Pecans and Chocolate Chips

Assorted Fresh Baked Cookies

Seasonal Fruit Salad with Yogurt Lime Sauce

Enhancements

All Beverages Billed on Consumption

Bottled Water 6.25

Assorted Pepsi Brand Soft Drinks 6.50



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 plated banquet meal. Multiple choice menus are subject to an additional charge and require entrée indicators for each guest. The cost of the highest priced entrée selection will be applied to all guests.

Menus requested to be served outside the normal service hours for that meal type may be subject to an additional charge. Outside food and beverages are not permitted in any Hotel Banquet Space and may be subject to confiscation &/or additional fees added to the Group Master. Menu items and pricing are subject to change at any time without notice.

Beverage & Bar Service

We offer a complete selection of beverages to compliment your functions. Please note that alcoholic beverage sales and services are regulated by the State of California and the City of San Diego. The Hotel, as licensee, is responsible for administration of these regulations. Therefore, no liquor may be brought into the Hotel from outside sources.

Service Charge and Sales Tax

A 20% service charge and 7.75% sales tax is applicable on the total food and beverage to banquet and catering events. Please note that the service charge is taxable based on California State Regulation. Any group or charity that claims tax exempt status must present a letter from the California State Board of Equalization stating this exemption. Please Note: Additional items may be required for military events.

Guarantees

The Hotel requires a final confirmation of "guarantee" of your guest attendance per meal no later than (3) business days prior to your scheduled event, including entrée split counts for any multiple choice menus. Once received, the final guarantee is not subject to reduction; however we can accept increases up to 24 hours prior to the event. Food and Beverage menu selections cannot be changed within 5 business days prior to function. Should your final guarantee fall below your original contracted minimum, the Group will be financially responsible for the difference. If your guarantee is not received on time, your original expected attendance per contract will be used for attendance and billing. Wyndham San Diego Bayside will be prepared to serve 3% in excess of the guaranteed number of guests and will set seating 5% in excess of the guaranteed number of guests. A per person surcharge may apply if the final attendance is in excess of 3% of the guarantee received.

Audio Visual

AVMS is our onsite audio visual company with a wide selection of audio visual and video equipment is available on a rental basis. In the event the group utilizes their own equipment or outside AV purveyor, the hotel reserves the right to charge for electrical charges, equipment rental and labor fees for the use of the hotel's services. Additionally, audio visual must be compliant with ADA standards, as well as the hotel's safety guidelines and provide a certificate of insurance.

Billing/Payment

All functions are subject to full pre-payment seventy-two hours (72) in advance of the event. If direct billing has been established, then accounts must be settled in full upon receipt of invoice. It is the responsibility of the engager to provide the necessary credit information to establish direct billing a minimum of four weeks (4) in advance of the event date.

Cancellation

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