



WYNDHAM

San Diego Bayside

2020 LUNCH MENU



PLATED LUNCHES

All Plated Lunches Come with a Choice of Starter, Entrée and Dessert
Served with Fresh Rolls, Butter, Ice Water and Iced Tea | Prices are Per Person for 60 Minutes of Service
25 Guest Minimum | Additional \$7.00 Per Person for Fewer than 25 Guests
If Multiple Entrées are Selected, the Highest Priced Entrée Prevails for All

STARTERS

Select One

Roasted Tomato Bisque with Sweet Basil

Smokey Grilled Chicken Tortilla Soup, with Fresh Cilantro

Spiced Carrot Ginger Soup

with Toasted Pine Nuts and Mint

Classic Caesar Salad

With Romaine and Baby Kale, Herb Croutons,

Shaved Parmesan and All Natural Caesar Dressing

Mixed Local Baby Greens

With Heirloom Tomatoes, European Cucumber, Mint, Dill, Shaved

Carrots and Balsamic Vinaigrette

Baby Arugula Salad

Roasted Beets, White Beans, Mandarin Oranges, Feta,

Poppy Seed and Dijon Dressing

DESSERTS

Select One

New York Style Cheesecake

With Chocolate Cookie Bits and Caramel Sauce

Apple & Cranberry Crumble

With Vanilla Bean Crème Anglaise

Hazelnut Praline Mousse

With Lemon Curd and Caramel Sauce

Tiramisu Cake

With Mascarpone Mousse, Cocoa Crumble and Affogato
Sauce

ENTREES

GRILLED CHICKEN SALAD 38

Citrus and Herb Grilled Free Range Chicken Breast

California Romaine and Local Baby Kale

Garlic and Parmesan Crusted Crostini

Fresh Grated Romano, Classic Caesar Dressing

GRILLED FREE RANGE 48

CHICKEN BREAST

Smoked Tomato and Mushroom Ragout

Creamy Chevre and Chive Polenta

Charred Broccolini with Garlic and Ginger

BALSAMIC GRILLED 48

PORTOBELLO MUSHROOM

Stuffed with Butternut Squash, Local Kale,

Crushed White Beans

Served with Lemon and Asparagus Risotto and
a Smoked Tomato Sauce

CHAR BROILED PACIFIC MAHI 52

Fresh Pacific Mahi Mahi

Butter Poached Kohlrabi

Coconut Scented Grilled Radicchio

Pea Puree with Tomato & Saffron Ragout

CHILE AND ACHIOTE RUBBED 48

CAGE FREE CHICKEN BREAST

With Gorgonzola Bechamel

Crispy Garlic and Olive Oil Crush Baby Potatoes

Roasted Celery Root and Baby Carrots Tossed in

Clarified Butter and Sea Salt

6 HR GRASS-FED BRAISED 58

BEEF SHORT RIB

Goat Cheese Potato Puree

Caramelized Onions with Fresh Cracked Black Pepper

Garlic Tossed Haricot Vert with Bacon

Shallots and Sherry Demi

LUNCH BUFFET

All Buffets Include Ice Water and Ice Tea

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POOL PARTY

45

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

TASTES FROM THE GARDEN

47

Sustainable Vegetable Soup - Local Veggies, Gluten Free Grains, House Made Vegetable Broth,
Fresh Young Herbs (VV, GF)

Greens & Dressings - Local Baby Greens, Organic Baby Kale, Chopped Romaine, Watercress (VV, GF)
Creamy Caesar, Orange Cilantro, Ranch, Balsamic, Vinegar and Olive Oil (V, GF)

Accouterments - heirloom Baby Tomatoes, Sundried Tomatoes, Dill Cucumber, Chopped Market
Roasted Vegetables, Quinoa, Mandarin Oranges, Olives, Fresh Corn, Hearts of Palm, Flax Seed,
Chopped Walnuts, Roquefort Cheese, Shaved Parmesan, Free Range Grilled Chicken, Boiled Egg,
Real Bacon Bits, Seasoned Croutons, Herb Garlic Crostinis and Fried Tortilla Strips

Mixed Berry Crumble (V, D)

Add Avocado \$6 | Add Shrimp \$8

BAYFRONT PICNIC

53

Fresh Local Seasonal Fruit Salad with Melons, Berries, Grapes and Pomegranate Seeds (VV,GF)

Classic Caesar with Herb Croutons, Shaved Parmesan and Caesar Dressing (V, D)

Homestyle Potato Salad with Cage Free Eggs, Apple Wood Smoked Bacon, Scallions and Paprika (GF)
(Choose 3 Sandwich Bases)

Sliced Honey, Cured Ham, Roast Beef, Smoked Turkey, Pastrami, Egg Salad, Tuna Salad or Chicken Salad
Farm Fresh Lettuce, Organic Tomatoes, Onions, and Pepperoncini's, Black Olives, Jalapeno and Chef Cut
Bread and Butter Pickles (VV, GF)

Smoked Cheddar, Provolone & Muenster Cheese (V, GF, D)

Assortment of Artesian Breads (V, D)

Double Egg Mayo (V, GF)

Whole Grain Mustard, Sundried Tomato Pesto (V, GF, D)

Olive Oil and Vinegar (VV, GF)

Salted Caramel Brownies & Fresh Baked Cookies (V, D)

LUNCH BUFFET CONTINUED

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PIAZZA DELLA LOMA VISTA

56

Zuppa di Lenticchie with Fire Roasted Red Peppers and Local Kale (VV, GF)
Grilled Brocolini Salad with Almonds, Artichokes, Marinated Heirloom Tomatoes, Shaved Manchego and Lemon Vinaigrette (V, GF, D)
Italian Meatballs Slow Cooked in Nana's Sunday gravy (D)
Al Dente Linguini Tossed Lightly in EVOO, Parsley, Cracked Pepper and Sea Salt (V)
Broiled Local Whitefish in a Light Lemon Caper Sauce with Fresh Italian Parsley (GF, D)
Breaded Eggplant Cutlets with San Marzano Sauce, Ricotta and Basil (V, D)
White Wine Braised Endive and Leek with Toasted Pine Nuts (VV, GF)
Cheesy Garlic Bread (V, D)
Pepper Mill, Olive Oil and Chili Flakes (VV, GF)
Fresh Grated Parmesan (V, GF, D)

BONITA COCINA

59

Yesterday's Pozole, with Oregano, Onions and Lime Wedges (GF, P)
Local Iceberg with Shaved Carrot, Sliced Radish, Tajin Marinated Cucumber, Tomatoes, Crispy Tortilla Strips and Lime Vinaigrette (V)
Elote, Charred Corn, with Mayo, Cotija, Chile Blend and Lime (V, GF, D)
Smokey Frijoles Borrachos, Stewed Pinto Beans with Onions, Flame Grilled Pasilla & Mexican Lager (V)
Chicken Enchiladas with Salsa Verde, Queso Blanco and Cilantro (D)
Baja Fish Tacos with Shredded Cabbage, Pico de Gallo, Limes, Baja sauce (D)
Flour and Corn Tortillas (V)
Sour Cream and Jack Cheese (V, GF, D)
Mexican Salsa Picante (VV, GF)
Mexican Rice (VV, GF)
Custard Filled Cinnamon Sugar Churros (V, D)
Mexican Caramel Flan (V, GF, D)

WATERFRONT LUAU

62

Soft Hawaiian Rolls with Butter (V, D)
Island Macaroni Salad with Carrots, Celery and Almonds (V, N)
Farm Fresh Baby Greens with Shaved Radish, Shaved Red Onion, Marinated Edamame, Peanuts and Asian Dressing (V, GF)
Grilled Free Range Huli Huli Chicken with Tamari Soy Sauce, Toasted Sesame Seeds and Scallions (GF)
Slow Cooked Pulled Kalua Pork on a Bed of Cabbage with Grilled Onions & Pineapple (GF)
Market Blue Lake Beans with Garlic and Ginger (VV, GF)
Island Fried Rice with Spam, Carrots, Onions, Chile Flakes and Scallions (GF)
Hawaiian Fruit Salad with Mandarin Oranges and Toasted Coconut (V, GF, D)
Pineapple Lime Cake (GF, D)

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 25% 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 business 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.