



# WYNDHAM

## San Diego Bayside

2022

# BANQUET & CATERING MENU



# CONTINENTAL BREAKFAST

All Continental Breakfasts Include:

Fresh Orange, Apple and Grapefruit Juice

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee

and an Assortment of Teavana Teas

Prices are Per Person for 60 Minutes of Service.

*(Items remaining from Breakfast may not be served during breaks)*

## THE BAKERY 30

Assorted Breakfast Pastries, Muffins, Croissants and  
Toast with Butter

Sliced and Whole Local Fruit and Berries

## BRIGHT AND EARLY 33

Fresh Sliced Local Fruit and Berries

Assorted Breakfast Pastries, Muffins,  
Croissants and Toast

Assorted Jellies, Jams and Whipped Butter

Individual Yogurts with Gourmet Granola

## THE EURO 35

Assorted Fresh Whole Fruits

Warm Plain and Filled Croissants

Toast with Preserves and Whipped Butter

Assorted Scones with Cream

Sliced Local Hard and Soft Cheeses

Sliced Salami, Capicola and Prosciutto

Marinated Grape Tomatoes

## HEALTHY START 36

Assorted Sliced and Whole Fruits and Berries

Bran, Banana, Chocolate and Blueberry Muffins

Hard Boiled Eggs with Sea Salt and Cracked Pepper

**Build Your Own Yogurt Bar:**

Greek Yogurt, Assorted Local Berries, Granola, Flax  
Seed, Acai, Dried Bananas, Sunflower Seeds, Toasted  
Coconut, Dried Fruits, Almonds and Honey

# PLATED BREAKFASTS

All Plated Breakfasts Include: Breakfast Pastries and Orange Juice

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and an Assortment of Teavana Teas

Prices are Per Person for 60 Minutes of Service | 25 Guest Minimum | Additional \$7.00 Per for Fewer than 25 Guests

## GRAB N' GO BREAKFAST 25

*\*\*To Go ONLY. Not Available for On Site Functions*

Croissant, Butter, Jam and Peanut Butter

2 Cage Free Boiled Eggs

Individual Yogurt

Bottled Orange Juice

## SUNRISE 38

Free Range Scrambled Eggs with Chive

Thick Cut Applewood Smoked Bacon and Browned Sausage Links

Homestyle Breakfast Potatoes with Onions and Peppers

## BAJA CHILEQUILES 38

Fried Corn Tortilla Chips Tossed in House Made Salsa Rojo

Free Range Scrambled Eggs

Avocado Lime Crema

Queso Fresco

## FT SQUARED 42

Egg White Frittata with Locally Sourced Veggies and Gruyere Cheese

Farmers Hash with Baby Red Potatoes, Barley, Mushrooms and Thyme

Charred from the Vine Plum Tomato

Locally Sourced Sauteed Kale with Sea Salt and Cracked Pepper

## CHICKEN N' WAFFLES 42

Fluffy Belgian Waffle

Crispy Country Fried White Meat Chicken

Date and Apple Compote

Whipped Butter and Date Syrup

# BREAKFAST BUFFETS

All Breakfast Buffets Include Orange, Apple, and Grapefruit Juice

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and an Assortment of Teavana Teas

Prices are Per Person for 60 Minutes of Service | 25 Guest Minimum | Additional \$7.00 Per Person for Fewer than 25 Guests

*(Items remaining from Breakfast may not be served during breaks)*

## START YOUR DAY ON THE BAY 38

Locally Sourced Sliced Fresh Fruits and Berries  
Assorted Breakfast Pastries and Mini Muffins  
Individual Yogurts with Granola  
Assorted Fruit Preserves and Whipped Butter  
Cage Free Scrambled Eggs with Chives  
Crisp Applewood Smoked Bacon and Sausage Links  
Golden Breakfast Potatoes with Onions and Peppers

## THE LIGHTER SIDE 40

Locally Sourced Sliced Fruit, Whole Fruit and Berries  
Bran Muffins and Multigrain Toast with Whipped Butter and Fruit Preserves  
Stone Cut Oatmeal with: Bananas, Brown Sugar, Cinnamon and Butter  
Scrambled Cage Free Egg Whites with Chive and Diced Tomato  
Chicken Apple Sausage and Veggie Sausage  
Oven Roasted Baby Potatoes with Olive Oil, Herbs,  
Sea Salt and Caramelized Fennel

## BORDER TOWN 43

Sliced Local Melons, Mango, Pineapple and Tajin  
Jalapeno and Cheese Bagels with Chive Cream Cheese  
Assorted Tea Breads with Whipped Butter  
Breakfast Burritos with Sausage, Peppers, Jack Cheese and House Made Salsa  
Cage Free Scrambled Eggs with Farm Fresh Pico de Gallo and Mexican Crema  
Browned Breakfast Potatoes with Grilled Onions, Soy Chorizo and Cilantro  
Frijoles Refritos with Queso Fresco  
Crispy Chile Flavored Bacon  
Mexican Hot Sauce

## FARM TO TABLE 45

Market Whole Fruits, Fresh Fruit Salad and Local Berries  
Assorted Bagels with Flavored Cream Cheeses and Fruit Jellies  
Cage Free Scrambled Eggs with Chive  
Warm Roma Tomatoes, Seared with Olive Oil and Sea Salt  
Carnivore Skillet to Include: Bacon, Sausage Links, Sausage Patties and Ham  
Homestyle Kennebec Breakfast Potatoes with Onions, Peppers and Mushrooms  
Whole Grain Pancakes with Whipped Butter, Fresh Berry Compote and Stout  
Syrup using Local beer

# INTERACTIVE BREAKFAST STATIONS

Prices Listed are Per Person/Per Station Based on 60 Minutes of Service

Only Available with the Purchase of a Breakfast Buffet, not as a Stand-Alone Item or Added to a Continental Breakfast  
Stations Require (1) Chef Attendant per every 75 Guests at \$150.00 Each

Oatmeal Brulee Station 6  
Dried Fruits, Nuts, Fresh Local Berries  
Bananas, Flax Seed, Cinnamon and Raw Sugar Brulee

Breakfast Burrito Station 8  
Choice of Ham, Chorizo or Bacon with Cage-Free  
Eggs, Cheddar Cheeses, Peppers, Onions, Tomatoes  
and House Made Salsa

Bananas Fosters 12  
Hawaiian Bread French Toast with  
Tequila Lime Flambe Bananas in Brown Sugar Sauce

Omelet Station 12  
Cage Free Eggs and Egg Whites  
Assorted Omelet Fillings, Cheeses and Salsa

## BREAKFAST ENHANCEMENTS

Only Available with Purchase of Buffet, Not a Stand-Alone Item  
Prices are Per Person for 60 Minutes of Services

### COLD

Local Seasonal Whole Fruit	4
Cage Free Hard Boiled Eggs	5
Assorted Bagels with Cream Cheese and Jams	5
Assorted Individual Cold Breakfast Cereals and Milk	6
Local Seasonal Sliced Fruit and Berries	8
Smoked Salmon with Petit Toasted Bagels, Shaved Red Onion, Cream Cheese, Dill and Chives	12

### HOT

Steel Cut Oatmeal with Brown Sugar, Cinnamon,	6
Dried Fruit, Sliced Almonds and Butter	
Soy Chorizo Egg and Cheese Sliders on Mini	7
Croissant	
Breakfast Burrito with Soy Chorizo and Cheese	7
Breakfast Burrito with Sausage, Egg, Cheese and Peppers	8
Cage-Free Egg White Frittatas with Spinach, Tomato, Mushroom and Gruyere Cheese	9
Carnivore Skillet of Assorted Breakfast Meats	10
Warm Wholewheat Breakfast Wrap with Brown Rice, Pinto Beans, Avocado, Peppers and Butternut Squash	12



# A LA CARTE

## REFRESHMENTS

### Price Per Gallon

Lemonade or Strawberry Lemonade	55
Fruit Infused Water Station	55
Juice (Orange, Apple or Cranberry)	68
Tazo Teas	75
Iced Tea	75
Starbucks Pikes Place Coffee	115
Starbucks Pikes Place Decaf Coffee	115

## SNACKS

### Price Per Person

Chips and Fresh Salsa	7
Taro Potato and Vegetable Chips	7
Mixed Nuts	8
Spicy Snack Mix	8
Trail Mix and Dried Fruits	9
Duo of Hummus with Pita Chips	11

### Individual Beverages - Each

Assorted Pepsi Brand Soft Drinks	6.50
Bottled Still and Sparkling Water	6.25
Individual Martinelli Bottles	6
Individual Milks (min 50ppl)	6
Bottled Organic Coconut Water	7
Individual Evolution Juices	8
Starbucks Frappuccino	8
Assorted Energy Drinks	8.50
Naked Juices	8.50
KOE Kombucha Cans	8.50
VOSS Bottled Waters	9
Fiji Bottled Waters	9

### Individual Snacks - Each

Assorted Seasonal Whole Fruit	4
Assorted Candy Bars	6
Individual Bags of Pretzels	5
Individual Bags of Nuts	5
Assorted Bags of Gourmet Chips	5
Assorted Granola Bars	5
Individual Yogurts	5
Fresh Popped Popcorn	6
Yogurt Parfaits	8

## BAKED GOODS

### Price Per Dozen

Lemon Bars	70
Fruit Kebobs with Basil Syrup and Tahitian Vanilla Dip	90
Assorted Breakfast Pastries	68
Assorted Fresh Baked Muffins with Butter (chef's choice)	68
<b>Specialty Choice of Muffin - Per Dozen</b>	68
Flax Seed, Blueberry, Orange Cranberry, Bran, Lemon Poppy	
Warm Cinnamon Rolls with Cream Cheese Frosting	68
Bagels with Assorted Cream Cheeses and Jams	68
Breakfast Tea Breads with Sweet Butter	68
Assorted Croissants	68
Assorted Cookies	68
Salted Caramel Brownies	68
GF Cookies	72
GF Assorted Pastries	75

# BREAK SELECTIONS

Breaks are Based on 30 Minutes of Service | Minimum of 25 Guests  
Additional \$5.00 Per Person for Fewer than 25 Guests | Additional \$7.00 Per Person, per +30 Minute Extension

## MORNING BREAKS

- |   |    |
|---|----|
| <b>Beverage Break</b>   | 15 |
| Assorted Pepsi Brand Soft Drinks, Bottled Waters, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and an Assortment of Teavana Tea  |    |
| <b>Water Cooler Chat</b>  | 16 |
| Assorted Fresh Baked Donuts and Donut Holes<br>Fluffy Coffee Cake and Morning Pastries<br>Fruit Infused Water Station   |    |
| <b>Berry Good Morning</b>   | 17 |
| Mini Blueberry Muffins<br>Assorted Scones with Fresh Cream<br>Garlic and Herb Cheese Dip with Cranberry<br>Raincoast Crisps<br>Farm Fresh Mixed Berry Smoothies   |    |
| <b>Yogurt Bar</b>   | 18 |
| Plain and Vanilla Greek Yogurt<br>Whole and Crushed Macerated Local Berries<br>"Nuthouse" Granola:<br>Served with an assortment that may include:<br>Flaxseed, Acai, Dehydrated Banana Chips, Sunflower Seeds, Toasted Coconut, Dried Fruits, Roasted Almonds and California Wildflower Honey |    |
| <b>Revitalize</b>   | 20 |
| Strawberry, Banana and Flax Seed Smoothies<br>Coconut Chia Yogurt with Local Raspberries and Shaved Dark Chocolate<br>Chef's Sustainable Juice Shooters -<br>A Blend of Berries, Greens, Roots and Seeds<br>Assorted Whole Seasonal Fruit<br>Assorted Energy Bars                             |    |
| <b>Avocado Toast Bar</b>  | 20 |
| Fresh Crushed Avocado with Assorted Toasts<br>Smoked Salmon, Crumbled Goat Cheese, Cucumber, Grape Tomatoes, Sprouts, Ricotta Cheese, Roasted Red Pepper, Basil, Olive Oil<br>Fresh Cracked Black Pepper and Sea Salt Flakes  |    |

## AFTERNOON BREAKS

- |  |    |
|--|----|
| <b>Chips and Salsa</b>   | 14 |
| Fresh In-House Fried Tortilla Chips<br>House Made Salsa  |    |
| <b>Create Your Own Trail Mix</b>   | 15 |
| Mixed Nuts, Sunflower Seeds, Peanuts, M&M's, Chocolate Chips, Yogurt Pretzels, Mini Pretzel, Dried Fruit, Golden Raisins, Chex and Chef's Spicy Season Blend   |    |
| <b>South of the Border</b>   | 17 |
| Fresh Tortilla Chips with Mild and Spicy California Tomato Salsa and Guacamole<br>Warm Jalapeno Queso Dip<br>Cinnamon Custard Filled Churros   |    |
| <b>Any Given Sunday</b>  | 19 |
| Vanilla and Chocolate Ice Cream<br>Toppings: Oreo Bits, Chopped Peanuts, Sliced Banana, Mixed Berries, Toffee Crumbles, M&M's, Whipped Cream, Chocolate and Caramel Syrup, Hot Fudge, Sprinkles and Maraschino Cherries  |    |
| <b>Mid-Day Refresher</b>   | 20 |
| Roasted Garlic, Red Pepper and Edamame Hummus<br>Paprika Dusted Grilled Pita Chips<br>Grilled Veggies with Balsamic and Sundried Tomato Ranch, Fruit Infused Water Station   |    |
| <b>Pub Life</b>  | 24 |
| Buffalo Chicken Wings, BBQ Chicken Wings and Sesame Chicken Wings - GMO Free<br>Chunky Bleu Cheese and Farm Ranch Dipping Sauce<br>Potato Skins with 3 Cheeses, Bacon, Scallions and Chive Sour Cream<br>Spicy Snack Mix |    |

# 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  
If Multiple Entrées are Selected (max of 3), 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 (V, D)

**Cranberry Crumble**

With Vanilla Bean Crème Anglaise (V, D)

**Triple Chocolate Mousse**

With Dark, White, and Milk Chocolate (V, D)

**Tiramisu Cake**

With Mascarpone Mousse, Cocoa Crumble and Affogato  
Sauce (GF)

## 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

Prices are Per Person for 60 Minutes of Service | 25 Guest Minimum | Additional \$7.00 Per Person for Fewer than 25 Guests

## 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, 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

Lemon Bars with Fresh Berries (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)

Cheddar, Smoked 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 Dulce de Leche Brownies & Fresh Baked Cookies (V, D)

# LUNCH BUFFET CONTINUED

All Buffets Include Ice Water and Ice Tea

Prices are Per Person for 60 Minutes of Service | 25 Guest Minimum | Additional \$7.00 Per Person for Fewer than 25 Guests

## 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)  
Assorted Italian Petit Fours

## 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)  
Hawaiian Coconut Cake and Pineapple Upside Down Cake (V, D)

# GRAB N' GO BOXED LUNCHES

Includes Bagged Chips, Pasta Salad, Whole Fruit, and Utensils | 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 or Sandwich 37

## SIGNATURE WRAPS AND SANDWICHES

*\*All Items can be a Sandwich or a Wrap*

### *Surf City Sandwich*

Turkey, Bacon, Avocado, Lettuce and Tomato on a French Roll

### *BLT Sandwich*

Smoked Applewood Bacon, Lettuce Tomato and Mayo

### *Admiral Sandwich*

Premium Lean Roast Beef, Cheddar Cheese, Lettuce and Tomato on an Onion Roll

### *Midway Sandwich*

Ham on Rye with Swiss Cheese, Lettuce, Tomato and Hearty Yellow Mustard

### *Harbor "Lites" Sandwich*

All Veggies with Roasted Eggplant and Provolone

### *Homeport Sandwich*

Turkey Breast, Lettuce, Tomato, on Whole Wheat

### *Chicken Caesar Wrap*

Chicken, Parmesan, Romaine, Cesar Dressing

### *Thai Chicken Wrap*

Chicken, Romaine, Tomatoes, Bean Sprouts, Green Onion, Cucumber, Rice Noodles, Sesame Ginger Dressing

### *Cobb Chicken Wrap*

Chicken, Bacon, Avocado, Romaine, Tomatoes, Cucumber, Bleu Cheese Crumbles, Egg, Bleu Cheese Dressing

### *Greek Chicken Wrap*

Chicken, Feta Cheese, Olives, Romaine, Cucumbers, Tomato, Feta Dressing

## DESSERT

Assorted Fresh Baked Cookies

## ENHANCEMENTS

Bottled Water 6.25

Assorted Pepsi Brand Soft Drinks 6.50

# RECEPTIONS

## TRAY PASSED HORS D' OEUVRES

All Prices Based on a Minimum of 50 Pieces Per Order | Per Type

### COLD HORS D'OEUVRES

Antipasto Brochette with Basil, Olive Oil and Sea Salt (GF, D)	6
Chilled White Gazpacho with Toasted Almond, Chive and EVOO (VV, GF, N)	7
Smoked Blue Cheese with Blackberry and Honey (V, GF)	7
Mini Avocado Toasts with Mexican Street Corn, Spices and Cotija Cheese (V, D)	7
Cage Free Deviled Eggs with Crispy Bacon and Leeks (GF)	8
Chilled Jumbo Shrimp with Spicy Cocktail Sauce (GF)	8

### HOT HORS D'OEUVRES

Black Bean Empanada with Sofrito Sauce (V)	6
Saucisson en Croute (pigs in a blanket) with Whole Grain Mustard Relish (D)	6
Cage Free Chicken Sate with Thai Peanut Sauce and Cilantro (GF, D)	6
Breaded Boursin Stuffed Mushroom (V, D)	6
Pork Gyoza with Local Citrus Ponzu Sauce	6
Buffalo Chicken Wonton with Blue Cheese Dipping Sauce (D)	6
Vegetable Spring Roll with Sweet Chili Sauce (V)	6
Beef Wellingtons with Red Wine Demi Glaze (D)	8
Golden Coconut Shrimp with Thai Chili Sauce	8
Bacon Wrapped Scallop with Date and Tumeric Aioli (GF)	8

# RECEPTION DISPLAYS

Prices Are Per Person | Based on 60 Minutes of Service | 15 Guests Minimum Per Display

## FARMER'S MARKET VEGGIES 17

Baby Sweet Peppers, Roasted Baby Carrots, Celery (VV, GF)  
Local Broccoli and Rainbow Cauliflower (VV, GF)  
Balsamic Cremini Mushrooms (VV, GF)  
Marinated Farm Fresh Heirloom Tomatoes (VV, GF)  
Creamy Cucumber Feta Dip, Smoked Almond Romesco Sauce (V)

## CHIPS AND SALSA 17

House Fried Corn Tortilla Chips (V, GF)  
Mild and Spicy Salsa (VV, GF)  
Loaded Guacamole with Soy Chorizo, Pickled Sweet Baby Peppers,  
Black Beans, Tomato and  
Queso Fresco (V, GF, D)

## ARTISAN CHEESE BOARD 18

Assorted Hard and Soft Cheeses with Dried Fruit (V, GF, D)  
Assorted Breads and Crackers (V, D)

## CHARCUTERIE BOARD 20

Hand Crafted Cured Meats, Marinated Olives, House-Made  
Pickled Vegetables, Cornichons, Honeycomb, Fig Spread, Grain  
Mustard, Assorted Breads, Crackers and Oil & Vinegar (D)

## CALIFORNIA CHEESE BOARD 21

Local California Cheeses, Fresh Local Berries (V, GF, D)  
California Honey, House Made Blackberry Puree,  
Grapes, Figs (V, GF)  
Breads and Crackers (V, D)

## MEDITERRANEAN 22

Roasted Red Pepper Hummus, Baba Ganoush, Herbed Olive  
Medley, Marinated Feta, Pita Crisps, Crunchy Lemon & Rosemary  
Oil Flat Bread, Cucumber Yogurt Dip, Curried Grilled Vegetables  
(V, D)



# RECEPTION STATIONS

Prices Are Per Person | Based on 60 Minutes of Service

25 Guests Minimum Per Station | \$10 Increase for Less than 25 People

\*\* Optional Uniformed Attendant for Live Action Station at \$150.00 Each for 60 Minutes of Service

## S'MORES STATION

18

Jumbo Marshmallows, Milk Chocolate Bar, Peanut Butter Chocolate Cups, Graham Crackers, Ice Cold Milk and Bamboo Skewers

## \*\*MASHED POTATO & TATER TOTS 20

Garlic Mashed Potatoes and Brown Butter Rosemary Sweet Potatoes Applewood Bacon Bits, White Cheddar, Crumbled Gorgonzola, Broccoli  
Pesto, Green Onions and Crème Fraiche  
Crispy Tater Tots with Chef's Season Blend  
Sriracha Ketchup, Chipotle Ranch & Honey Mustard

## MIDNIGHT MARKET

21

### Greens & Dressings

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

### Accoutrements

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 Ranged Grilled Chicken, Boiled Egg, Real Bacon Bits, Seasoned Croutons, Herb Garlic Crostinis and Fried Tortilla Strips

## SLIDER TABLE

22

### Choice of 3:

Grass Fed Beef with White Cheddar and Bacon Tomato Jam on a Pretzel Roll (D)  
Crispy Buffalo Chicken with Gorgonzola Crumbles (D)  
Pulled Pork, Bourbon BBQ, Braised Cabbage and Pickled Apples on Ciabatta  
Jackfruit Carnitas with Spicy Slaw on Sesame Roll (V)  
Falafel with Peppadew Hummus and Feta Tzatziki on Multigrain (V, N)  
Tempura Fish with Caper Aioli, Lemon Cabbage Slaw  
House Made Sea Salt and Vinegar Chips (V, GF)

## \*\*STREET TACO STAND

25

### Choice of 2

Roast Tender Pork Carnitas (GF), Fried Fish, King Oyster (Mushroom) Carnitas (V, GF, D),  
Smokey Grilled Carne Asada (GF), Chicken Tinga (GF)

### Accoutrements

Shredded Cabbage, Cotija Cheese, House Made Guacamole, Pico de Gallo, Roasted Salsa, Salsa Verde, Baja Sauce, Tapatillo, Lime Wedges, Jalapeno, Cilantro and Mexican Crema, Warm Flour and Corn Tortillas (V)  
Mexican Hot Sauce (VV, GF)

## CEVICHE BAR

28

Sliced Fresh Local Mahi, Scallion Oil, Lemon Juice, Radish, Shaved Onion, Shaved Jalapeno and Micro Cilantro (GF)  
Tijuana Seafood Ceviche with Fresh Cucumber, Onions, Jalapeno, Cilantro in a Zesty Red Sauce (GF)  
Summer Vegetable Ceviche with Lima Bean, Heart of Palm, Chick Peas, Corn, Avocado, Mango and Citrus Juice (VV, GF)  
Tortilla and Plantain Chips (V, GF)  
Mexican Hot Sauce (V, GF)

## FROM THE OCEAN

32

Chilled Jumbo Shrimp with Spicy Pineapple Cocktail Sauce  
Grilled Local Mahi with Red Curry Sauce and Fried Leeks  
Steamed Mussels with Garlic, Tomato and Saffron

# RECEPTION CARVING STATIONS

Uniformed Attendant REQUIRED at \$150.00 Each per 75 Guests for 60 Minutes of Service  
25 Guest Minimum | Additional \$10.00 Per Person for Fewer than 25 Guests

## SEARED AHI TUNA (GF) 275

Togarashi Seared Ahi Tuna, Ponzu Glaze, Seaweed Salad, Crispy Wontons, Sambal, and Wasabi

5 Tuna Filets | Serves 25 Guests

## WHOLE ROASTED SUCKLING PIG 450 (GF)

Slow Roasted: Crispy Outside, Tender Inside with Hawaiian Rolls, Grilled Pineapple, Grilled Onions

Serves 30 Guests

## BEER ROASTED TURKEY 325

Roasted Turkey Breast with Local IPA and Red Dragon Sauce, Assorted Soft Rolls

Serves 30 Guests

## NY STRIP (GF) 450

Peppercorn, Garlic and Thyme Coated Strip Loin with Duxelle Demi, Mild and Spicy Horseradish Cream and Sliced Baguettes

Serves 40 Guests

## TRI TIP (GF) 350

Smoked Chile and Achiote Rubbed Tri Tip with Chipotle & Tequila Glaze, Assorted Rolls

4 Each | Serves 30 Guests

# PLATED DINNERS

All Plated Dinners Come with a Choice of Starter, Entrée, and Dessert  
Are Served with Fresh Rolls, Butter, and Freshly Brewed Starbucks Coffee, Decaffeinated Coffee  
Prices are Per Person | Based on 60 Minutes of Service  
If Multiple Entrées are Selected, (max of 3) the Highest Priced Entrée Prevails for All

## STARTERS

Select One

### Soups

- Cream of Asparagus Soup with Caramelized Fennel & Dill (V, GF, D)
- Butternut Squash & Spiked Cider Soup with Pancetta (GF, D)
- Local Craft Beer & Cheddar Soup with Bacon & Mini Pretzel (D)

### Salads

- Mini Mexican Cobb Wedge with White Corn, Tomatoes, Cucumber, Red Onion, Pinto Beans, Tortilla Crisps & Jalapeno Blue Cheese Dressing (V, GF, D)
- Grilled Watermelon Salad with Cucumber, Avocado, Pickled Hominy, Cilantro & Local Citrus Vinaigrette (VV, GF)
- Ricotta & Roasted Squash Salad with Pomegranate Arils, Frisse, Radicchio, Mint & Pomegranate Vinaigrette (V, GF, D)
- Classic Caesar with Romaine, Herbed Croutons, Shaved Parmesan & Caesar Dressing (D)

## DESSERTS

Select One

- Chocolate Hazelnut Crunch with Caramel Sauce and Fresh Strawberry (V, D, N)
- Pecan Caramel Tartlet With Salted Caramel & Dulce de Leche Mousse (V,GF,D)
- Key Lime Tartlet With Fresh Raspberries & Raspberry Sauce (V, D)
- Dessert Station  
Chef's Choice Dessert Station with Mini Desserts, Petit Fours & Cookies (V, D)

## ENTREES

### SEARED CAULIFLOWER STEAK 60

With Lemon, Garlic and Thyme, Creamy Goat Cheese Polenta, Tomato and Saffron Ragout (V, GF,D)

### GRILLED JERK CHICKEN 62

Grilled Cage Free Jerk Chicken with Fennel and Apple Slaw, Orange Infused Chicken Jus, Braised Kale and Jasmine Rice with Ginger and Pigeon Peas (GF)

### BALSAMIC GRILLED 65

PORTOBELLO MUSHROOM  
Stuffed with Butternut Squash, Local Kale, Crushed White Bean Served with Lemon and Asparagus Risotto with Smoked Tomato Sauce (VV, GF)

### SPINACH & 3 CHEESE RAVIOLI 68

With Sundried Tomato Pesto Béchamel, Balsamic Roasted Heirloom Tomato and Grilled Corn (V, D)

### GRILLED PACIFIC SALMON 68

Crispy Brussel Sprouts, Yukon Potato Purée with Olive Oil, Pickled Shaved Red Onion with Dill & Lemon Chimichurri (GF)

### 6 HR BRAISED BEEF SHORT RIB 72

Grass-Fed Beef Short Rib with Goat Cheese Potato Gratin, Caramelized Onions with Fresh Cracked Black Pepper, Garlic Tossed Haricot Vert with Bacon, Shallots and Sherry Demi (GF,D)

### NY PUB 80

Bar Mixed Crusted NY Strip Manhattan Cut, Seared Kohlrabi, Creamed Pea Puree, Guinness Reduction, Fresh Cracked Black Pepper

### FILET AND SHRIMP DUET 89

Grilled Peppercorn Crusted Filet with Red Wine and Wild Mushroom Demi, Garlic and Herb Jumbo Shrimp Scampi, Lemon and Asparagus Risotto, Roasted Baby Sweet Peppers (GF, D)

# DINNER BUFFET

All Dinner Buffets Come with a Choice of Starter, Entrée, and Dessert

Are Served with Fresh Rolls, Butter , and Freshly Brewed Starbucks Coffee, Decaffeinated Coffee

Prices are Per Person | Based on 60 Minutes of Service | 25 Guest Minimum | Additional \$10.00 Per Person for Fewer than 20 Guests

## FARM HOUSE SUPPER

76

Sweet Potato and Lime Soup with Farmer's Market Spuds, Chive and Blue Cheese Crumbles (V, GF)

Farmers Market Charred Corn Salad with Watercress, Shaved Red Onion, Hearts of Palm, Heirloom Tomatoes, Mint, Cilantro and Citrus Yogurt Dressing (V, GF, D)

Garden Fresh Gem Lettuce Wedges with Shaved Parmesan, Herbed Crotons, Boiled Egg, Cracked Pepper and House Caesar Dressing (V)

Free Range Chicken Stewed with Spinach, Preserved Lemon, Roasted Chick Peas and Ginger (GF)

Local Oven Broiled Snapper with Parsnip and Tarragon Velouté (GF)

Five Whole Grain Wild Rice with Peas and Dill (VV, GF) | Roasted Cauliflower with Fried Garlic (VV, GF)

Sugar Free Ricotta Parfaits with Mixed Berries (V, GF, D) | Assorted Cupcakes (V, D)

## BACKYARD COOKOUT

78

Fresh Cabbage Cole Slaw with Toasted Coconut and Mandarin Orange (V, GF)

Redskin Potato Salad with Herbs, Scallion, Bacon, Spanish Onion, Egg & Dijonnaise (GF)

Fried Chicken with House Made Hot Sauce (D)

Carolina Style Bbq Pulled Pork Sandwich with Caramelized Onions & Chef Made Pickles

Braised Grass-Fed Beef Brisket with Caramelized Cipollini Onions & Mesquite Demi Sauce (GF)

Macaroni with Local and Imported Cheeses (V, D)

Grilled Sweet Corn on the Cob with Sea Salt (V, GF, D) | Brown Sugar Baked Beans (V, GF)

Corn Bread & Sweet Butter (V, D)

Apple Cinnamon Crumble Bars (V, D) | Red Velvet Cake (V, D)

Watermelon Wedges (*when in season*) (VV, GF)

# DINNER BUFFET

All Dinner Buffets Come with a Choice of Starter, Entrée, and Dessert

Are Served with Fresh Rolls, Butter , and Freshly Brewed Starbucks Coffee, Decaffeinated Coffee

Prices are Per Person | Based on 60 Minutes of Service | 25 Guest Minimum | Additional \$10.00 Per Person for Fewer than 20 Guests

## MESA DE NOCHE

86

Smokey Roasted Red Pepper and Chipotle Soup with Crème Fresh and Cilantro (V, GF, D)  
Mixed Seafood Ceviche with Fresh Cucumber, Onions, Jalapeno, Cilantro in a Zesty Red Sauce (GF)  
Fresh Fried Tortilla Chips (V, GF\*)  
Original TJ Caesar with Gem Wedges, Cotija, Herbed Croutons, Caesar Dressing (D)  
Elote Salad with Fresh White Corn, Grilled Poblano, Farmer's Cheese, Lime Aioli and Chili Dust (V, GF, D)  
Costilla with Mole Dry Rub, Grilled Onions and Jalapenos (GF)  
Fresh Mussels with Garlic, Chorizo, Local Tomatoes and Fresh Coriander (GF)  
Braised Oyster Mushroom Carnitas with Mexican Oregano (V, GF, D)  
Mini Chicken Quesadillas a La Plancha with Cilantro Cream Sauce (V, D)  
Forbidden Mexican Rice with Grilled Red Pepper (VV, GF)  
Pico de Gallo (VV, GF) | Mexican Crema (V, GF) | Mexican Hot Sauce (VV, GF)  
Tres Leches Cake (V, D) | Flourless Mexican Chocolate Cake (V, GF, D)

## MEDITERRANEAN SHORES

92

Traditional Hummus with Olive Oil, Lemon and Fried Garlic (VV, GF)  
Paprika Dusted Grilled Pita (V)  
Local Romaine and Spinach, Red Onion, Roma Tomato, Feta Cheese, Greek Olives, Cucumber with White Balsamic Vinegar (V, GF, D)  
Chick Pea and White Bean Salad with Shaved Red Onion, Heirloom Tomatoes, Marinated Bell Pepper, Basil, Mint with Herbed Vinaigrette (VV, GF)  
Braised Lamb with Pomegranate and Mustard Sauce (GF)  
Roasted Free Range Chicken on a Bed of Spinach with Artichokes and Feta (GF)  
Broiled Local Rock Fish in a Light Preserved Lemon Broth with Charred Tomatoes (GF)  
Penne and Fresh Local Veggies Tossed in Pomodoro Sauce, Olive Oil, Basil and Red Pepper Flakes (V, D)  
Toasted Cous Cous with Almonds, Raisins, Herbs and Local Tomatoes (VV)  
Grilled Eggplant with Mint Pesto and Roasted Red Peppers (VV, GF)  
Crisp Baklava (V, D) | Chocolate Cake with Olive Oil and Orange Peel (V, GF)



# BAR & SPIRITS

## Red Wine

Walnut Crest Cabernet	30
Walnut Crest Merlot	<b>30</b>
Trinity Oaks Cabernet	<b>30</b>
Sycamore Lane Cabernet	<b>34</b>
Sycamore Lane Merlot	<b>34</b>

## White Wine

Beringer White Zinfandel	<b>30</b>
Trinity Oaks Chardonnay	<b>30</b>
Sycamore Lane Chardonnay	<b>34</b>
Walnut Crest Chardonnay	<b>30</b>

## Sparkling Wine

Wycliff Brut	36
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## Hosted Bar

Call Brands	<b>9</b>
Premium Brands	<b>10</b>
Cordials	<b>11</b>
Select House Wine	<b>8</b>
Premium Wines	<b>9</b>
Domestic Beers	<b>7</b>
Imported Beers	<b>8</b>
Mineral Water	<b>6.25</b>
Fruit Juices	<b>6.25</b>
Soft Drinks	<b>6.50</b>

## Cash Bar

Call Brands	<b>10</b>
Premium Brands	<b>11</b>
Cordials	<b>12</b>
Select House Wine	<b>9</b>
Premium Wines	<b>10</b>
Domestic Beers	<b>8</b>
Imported Beers	<b>9</b>
Mineral Water	<b>6</b>
Fruit Juices	<b>6</b>
Soft Drinks	<b>7</b>

\$150.00 Bartender Fee will Be Charged  
to Hosted and Cash Bars

Wyndham supplies One Bar  
Per 100 Guests

Dedicated Cocktail Service Available at  
\$50.00 Per Hour – 3 Hour Minimum

# BAR PACKAGES

## Silver

Beer & Wine Only
\$30.00 2 Hours
\$36.00 3 Hours
\$48.00 4 Hours

Budweiser

Bud Light

Miller Lite

Dos XX

Stella Artois

Walnut Crest Vintners

Chardonnay, Cabernet, Merlot

## Gold

Includes Silver Package
\$32.00 2 Hours
\$38.00 3 Hours
\$44.00 4 Hours

Sky Vodka

Bombay Gin

Cruzan Rum

Camarena Tequila

Jack Daniels Whiskey

Jim Beam Bourbon

E&J Brandy

## Platinum

Includes Silver w/ Premium Wines
\$38.00 2 Hours
\$44.00 3 Hours
\$54.00 4 Hours

Grey Goose Vodka

Bacardi Superior Rum

Patron Silver Tequila

Crown Royal Whiskey

Makers Mark Bourbon

Hennessy Cognac

Trinity Oaks Wine

# 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.