



Catering Price Information

BREAKFAST

Fresh California Scramble	\$18.00
Tahitian Vanilla Egg-Battered French Toast.....	\$16.00
Steak and Eggs	\$21.00
Breakfast Wrap	\$16.00

BREAKFAST BUFFETS

Continental Breakfast Buffet	\$13.00
California Continental Breakfast.....	\$16.00
Healthy Break.....	\$15.00

Add to one of our Existing Breakfast Buffets

Scrambled Eggs.....	\$4.00
French Toast.....	\$4.00
Bacon or Sausage.....	\$6.00
Hot Oatmeal.....	\$3.00
Boxed Cereals	\$3.00

BRUNCH

Mission Bay Brunch	\$40.00
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Enhance your Brunch Experience

Carving Station with choice of Honey Glazed Ham, Prime Rib, Roast Beef or Turkey Breast	\$15.00
Omelet Station	\$12.00
Waffle Station and Pancake Bar	\$10.00

SPECIALTY BREAK

The Meeting Planners "All Day" Break Package	\$28.00
More than a Coffee Break.....	\$12.00
Baja Break	\$15.00
Health Nut	\$15.00
Movie Snacks	\$15.00
Ballpark Break	\$15.00

LUNCH SALADS

California Fiesta Salad.....	\$21.00
Asian Chicken Salad.....	\$23.00
Sonoma Chicken Salad	\$19.00
Thai Steak Salad.....	\$24.00
Caesar Salad.....	\$24.00
Halibut Salad.....	\$24.00

LUNCH SANDWICHES

Cold Sandwiches

California Chicken Pita.....	\$20.00
Roast Beef Sandwich	\$22.00
Club Sandwich.....	\$20.00
Vegetable Wrap	\$18.00
Box Lunches (minimum order of 30) Add \$4.00 per person	

Hot Sandwiches

Santa Fe Chicken.....	\$22.00
Thai Steak Wrap	\$24.00
Cheesesteak.....	\$26.00
Portobello Mushroom	\$19.00
Cheeseburger	\$22.00

Lunch Entrees

Citrus Herb Salmon	\$28.00
Chicken Marsala	\$25.00
Lemon Herb Stuffed Chicken.....	\$26.00
Chicken and Spinach Farfalle	\$25.00
Fish Tacos	\$24.00
Petite Filet Mignon	\$32.00
Herbed Halibut	\$28.00
Wild Mushroom and Asparagus Risotto	\$22.00

LUNCH BUFFET

Riviera Buffet.....	\$45.00
Deli Buffet.....	\$22.00
Mexican Fiesta Buffet.....	\$35.00

LUNCH DESSERT SELECTIONS

Cheesecake Selections.....	\$9.00
Gourmet Cakes.....	\$7.00
Specialty Mousse.....	\$7.00
Tortes and Tarts	\$7.00

DINNER

Potato Crusted Salmon.....	\$46.00
Halibut Macadamia	\$52.00
Sea Bass	\$52.00
Stuffed Chicken Florentine	\$42.00
Rosemary Chicken	\$39.00
Filet Mignon	\$57.00
Chicken and Filet of Beef.....	\$54.00
Trio of Chicken, Beef and Salmon.....	\$62.00
Portobello Wellington	\$37.00
Penne Pasta with Seasoned Sausage	\$35.00

DINNER BUFFET

The Dana Buffet	\$55.00
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THEME BUFFETS

Blazin' Trails	\$57.00
Italian	\$52.00
Polynesian Luau.....	\$55.00
Mexican Fiesta	\$52.00

When selections of two entrées are served at the same function, the price of the higher entrée will apply to all meals.
Prices subject to 18% service charge and applicable sales tax.



Catering Price Information

STATION BUFFETS

Mission Bay Starter.....	\$14.00
Martini Mash.....	\$14.00 + \$95 attendant fee
Baja Taco.....	\$15.00
Italian Pasta.....	\$12.00
Pizza Party.....	\$16.00
Seafood and Sushi.....	\$22.00
Taste of the Mediterranean.....	\$16.00
Asian Flare.....	\$15.00
Tea Time.....	\$15.00
Carving Station.....	\$18.00 + \$95 attendant fee
Ice Cream Sundae.....	\$12.00 + \$95 attendant fee
Bananas Foster.....	\$14.00 + \$95 attendant fee
Dessert Station.....	\$12.00

DINNER DESSERT SELECTIONS

Cheesecake Selections.....	\$8.00
Gourmet Cakes.....	\$7.00
Specialty Mousse.....	\$7.00
Tortes and Tarts.....	\$6.00

A LA CARTE BREAK

Freshly Brewed Regular or Decaffeinated Coffee.....	\$40.00 per gallon
Hot Tea.....	\$40.00 per gallon
Iced Tea, Lemonade, Fruit Punch.....	\$40.00 per gallon
Fresh Orange, Tomato or Grapefruit Juice.....	\$55.00 per gallon
Assorted Bottled Fruit Juices.....	\$4.00 each
Milk.....	\$4.00 per person
Soft Drinks.....	\$4.00 each
Bottled Water.....	\$4.00 each
Assorted Flavored Mineral Water.....	\$4.00 each
Granola Bars.....	\$3.00 each
Fresh Muffins, Danish or Croissants.....	\$35.00 per dozen
Bagels and Cream Cheese.....	\$35.00 per dozen
Popcorn.....	\$2.00 per person
Assorted Boxed Cereals.....	\$3.00 each
Chocolate Chip, Oatmeal Raisin and Peanut Cookies.....	\$35.00 per dozen
Assorted Candy Bars.....	\$4.00 each
Assorted Fruit Yogurt.....	\$3.00 each
Fresh Whole Fruit.....	\$2.00 each
Potato Chips or Pretzels.....	\$38.00 per dozen
Warm Pretzels with Mustard.....	\$36.00 per dozen
Mixed Nuts.....	\$30.00 per pound
Trail Mix.....	\$32.00 per pound
Tortilla Chips, Salsa and Guacamole....	\$10.00 per person

COLD HORS D'OEUVRES

Display (serves 50 people)

Fresh Vegetable Crudités with Herb Dipping Sauce.....	\$195.00
Chilled Grilled Vegetable Platter.....	\$225.00
Sliced Seasonal Fruit Display.....	\$175.00
Imported and Domestic Cheese display with Assorted Crackers.....	\$210.00
Roasted Red Pepper Hummus with Pita Triangles.....	\$140.00
Jumbo Gulf Shrimp Display with Cocktail Sauce.....	\$275.00
Smoked Salmon with Lemon, Capers Red Onion, Cream Cheese and Toast Points.....	\$225.00

Caesar Salad or Green Garden Salad with variety of Dressing.....	\$175.00
(add Sliced Chicken Breast).....	\$225.00

50 pieces per order

Bruschetta with Sundried Tomato Tapanade.....	\$175.00
Marinated Artichoke Hearts with Boursin Cheese and Strawberry Garnish.....	\$225.00
Smoked Salmon Mousse in Parmesan Cones....	\$250.00
Chicken Salad Canapé.....	\$225.00
Cherry Tomatoes stuffed with Herbed Cream Cheese.....	\$150.00
Tea Sandwiches – Cucumber, Apricot and Brie Cheese, Turkey and Cranberry.....	\$160.00
Deviled Eggs.....	\$175.00
Bay Shrimp Ceviche on Corn Tortilla Crostini....	\$250.00
California Rolls or Spicy Tuna Rolls.....	\$250.00
Melon Balls with Prosciutto Skewers.....	\$175.00
Seared Ahi Tuna with Olive Tapenade.....	\$250.00
Vegetable Spring Roll with Thai Peanut Dipping Sauce.....	\$150.00
A decadent display of Bite Size Cakes, Tortes and Dessert favorites.....	\$250.00
White and Dark Chocolate Dipped Strawberries....	\$250.00

HOT HORS D'OEUVRES

Spinach and Artichoke Dip served with Garlic Toasted Baguettes (serve 50 people).....	\$150.00
Baked Apricot Brie with Assorted Crackers.....	\$175.00
Spinach and Arugula Flat Bread.....	\$250.00

50 pieces per order

Spinach and Fontina Cheese in Puff Pastry.....	\$195.00
Petite Crab Cakes with Lemon Aioli.....	\$250.00
Potato Skins topped with Sour Cream and Chives..	\$175.00
BBQ Chicken Quesadilla.....	\$215.00
Lobster Quesadilla.....	\$220.00
Bacon, Onion and Swiss Cheese Petite Quiche Lorraine.....	\$210.00
Grilled Cheese Sandwiches and Tomato Soup Shooter.....	\$210.00
Lamb Brochettes with Cook Mint Yogurt Dip.....	\$250.00
Hot Steak on Rye Canapé.....	\$225.00
Chicken Skewers with Chipotle Remoulade.....	\$215.00
Swordfish Kabob with Ginger Marmalade Glaze....	\$250.00
Spinach Stuffed Mushroom Caps.....	\$175.00
Swedish Meatballs.....	\$200.00
Scallops with Lemon Custard.....	\$250.00
Grilled Shrimp on Rosemary Skewer.....	\$250.00
Mini Beef Wellingtons.....	\$225.00

SPOON HORS D'OEUVRES

Confit de Canard.....	\$255.00
Potato Pancake with Caviar and Crème Fraiche....	\$255.00
Smoked Salmon Mousse with Mandarin Oranges.....	\$225.00

CARVING STATIONS

Beef Tenderloin.....	\$400.00
Roast Airline Turkey Breast.....	\$275.00
Honey Glazed Ham.....	\$300.00
Prime Rib.....	\$475.00
Carver Required.....	\$95.00 carver fee

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