

THE WESTIN

SAN DIEGO
GASLAMP QUARTER

MILITARY EVENT MENUS

At The Westin San Diego Gaslamp Quarter, we proudly serve our military by creating a memorable event experience.

910 Broadway Circle, San Diego, CA 92101



All menu prices are exclusive of 24% service charge and 7.75% tax. Tax will be waived for Military Events with proper tax exemption form provided prior to event.

TRAY PASSED HORS D'OEUVRES

Traditional Hummus with Greek Kalamata Olive in a Mini Bouche

Smoked Salmon with Cream Cheese on Pumpernickel

Seared Cumin-Rubbed Beef Filet with Fromage Blanc on Focaccia

Old Town Chicken Empanada

Chimichurri Beef Tenderloin Satay

Artichoke and Goat Cheese Fritter

Crispy Wrapped Shrimp in Thai Sauce

\$5 per piece

RECEPTION TABLES

IMPORTED AND DOMESTIC CHEESE DISPLAY

Selection of Cheeses, Assorted Crackers, Dried Fruits and Nuts

\$10 per person

VEGETABLE DISPLAY

Sustainable Grown Crisp Vegetables

Creamy Herb Hummus, Red Pepper Hummus

Accompanied by Assortment of Olives, Lavosh, Pita Crisps

\$12 per person

FRESH FRUIT DISPLAY

The Best of our Local Markets - California Fruits, Melons and Berries

\$8 per person

PLATED DINNER

Entree prices include your choice of Soup or Salad and Dessert and are accompanied with Selection of Starch and Seasonal Vegetables, Rolls & Butter, Freshly Brewed Starbucks® Regular, Decaffeinated Coffee, Select Hot Tazo® Teas

SOUP OR SALAD (Please Select One)

Wild Mushroom, Brie Bisque
sautéed wild mushrooms, garlic, cream fresh thyme, brie cheese, chive oil garnish

Roasted Butternut Squash Soup
blend of cream brown sugar, celery, carrots

Tomato Basil Bisque
pesto croutons

Artisan Mixed Greens
maple roasted butternut squash, spiced pecans, dried cranberries, apple cider vinaigrette

Hand Harvested Mixed Greens
roasted bosc pears, bleu cheese and cabernet dressing

Three Endive Salad
baby frisee, marcona almonds, crispy pancetta- pomegranate vinaigrette

Red and Golden Beet Salad
spinach, herb goat cheese, walnut candy, champagne vinaigrette

DESSERT (Please Select One)

Bitter Sweet Chocolate Espresso Tart, Dried Cherries, Caramel Sauce

Chocolate Mousse, Wild Berry Slaw, Candied Walnut

Classic Tiramisu, Raspberry Sauce

Chocolate Marquise, Fresh Strawberries, Crème Chantilly

Red Berry Mascarpone Cake, Hazelnut Dust, Chocolate Twig

Pumpkin Cheesecake, Pomegranate Seeds, Bourbon Caramel Sauce

ENTREES

Pan Seared Sage Chicken Breast, Roasted Shallot Cream Sauce

Roasted Alaskan King Salmon, Citrus Butter Sauce

Grilled Flat Iron Steak, Red Wine Reduction

\$55 per person

Oven Roasted Jidori Chicken Breast, Pomegranate Jus

Pan Seared Baja California Bass, Mango Pineapple Salsa

Grilled Hangar Steak, Porcini Mushroom Sauce

\$60 per person

Orange Maple Glazed Muscovy Duck Breast, Bourbon Reduction

Pan Seared Day Boat Scallops, Lemon Fennel Puree

Pink Peppercorn Crusted Filet Mignon, Chimichurri Sauce

\$65 per person

Pan Seared Pheasant Breast, Calvados Cream Sauce

Roasted Sablefish, Ponzu Togarachi Sauce

Pistachio Crusted Rack Of Lamb, Merlot Reduction

\$75 per person

Vegetarian Entree Options:

Japanese Pumpkin Ravioli, Grilled Fennel, Roasted Shallot Balsamic Cream Sauce

Artichoke, Roasted Pepper and Chickpea Tagine with Olives and Preserved Lemons (Vegan)

Wild Mushroom Ragout, Manchego Polenta Cake, Roasted Red Pepper Sauce

+ Choice of Starch Accompaniment for All Entrees: Roasted Marble Potatoes, Lemon

Risotto, Smoked Gouda Grits, Butternut Squash Polenta, Parsnip Potato Puree

+ Choice of Vegetable Accompaniment for All Entrees: Sweet Rainbow Carrots,

Grilled Asparagus, Broccolini, Haricot Verts, Slow Roasted Tomato



DINNER BUFFET

*Served with Rolls & Butter, Freshly Brewed Starbucks® Regular,
Decaffeinated Coffee, Select Hot Tazo® Teas*

IMPORTED AND DOMESTIC ARTISANAL CHEESE DISPLAY

a selection of imported, domestic cheeses, assorted water crackers, dried fruits, nuts

SOUP (Select One)

Vegan Tuscan Minestrone Soup

Puree of Split Pea Soup, Crispy Pancetta (Served On the Side)

Classic Tomato Basil Soup, Asiago Cheese Crostini

5 Element Soup

Butternut Squash Bisque, Roasted Pepitas

SALAD (Select One)

Fresh Mozzarella, Heirloom Cherry Tomato Salad, Fresh Basil, Olive Oil, Balsamic Jus

Roasted red and Golden Beet Salad, Wild Arugula, Baby Frisee, Candy Walnut,
Goat Cheese, Champagne Vinaigrette

Hand Selected Organic Greens, Grape Tomatoes, Baby Sweet Peppers, Roasted Cipollini Onions,
Lemon Thyme Vinaigrette

Peruvian Quinoa Salad, Black Beans, Tomatoes, Peppers, Corn, Butternut Squash,
Citrus Cilantro Vinaigrette

Organic Baby Kale, Dried Cherries, Sunflower Seeds, Apples, Blue Cheese Crumbles,
House Vinaigrette

***ENTREES**

Grilled Petite Filet Mignon, Red Wine Sauce, Caramelized Sweet Onions

Grilled Chicken Breast, Apple Confit, Dried Cranberries, Bitter Sweet Chocolate Sauce

Pan Seared Alaskan King Salmon, Baby Spinach, Cured Tomatoes, White Wine Sauce

Porcini Crusted Pork Tenderloin, Roasted Shallot Balsamic Sauce

Fennel Pollen Crusted Turkey Breast Medallions, Classic Holiday Gravy

***ENTREES CONTINUED**

Japanese Pumpkin Ravioli, Grilled Fennel, Brown Butter Sauce
Brown Rice Penne Pasta, Artichokes, Roasted Tomatoes, Kalamata Olives,
Fresh Herbs, Tomato Fondue

SIDE DISH (Select Three)

Haricot Vert Almondine
Orange Glazed Baby Rainbow Carrots
Broccolini, Lemon Oil
Roasted Brussel Sprouts
Maple Glazed Roasted Fall Root Vegetables
Smoked Gouda Parsnip Puree
Classic Yukon Gold Potato Mash
Citrus Risotto

DESSERT (Select Two)

Gluten Free Red Berry Mini Opera
Gluten Free Dulce de Leche Cake
Flourless Chocolate Mousse cake
Tiramisu Shooter
Mini Apple Crumble
Coconut Cream Tartlet
Mini Fruit Tart
Chocolate Éclair
Mini Passion Fruit Mango Mousse Cake
Berry Panna Cotta Shooter

*Two Entrees - \$60 per person

*Three Entrees - \$70 per person

*Four Entrees - \$75 per person

BEVERAGE & BAR

CALL BRANDS

Jack Daniels
Canadian Club
Johnny Walker Red
Bombay Sapphire
Skyy
Bacardi Light
Sauza Gold

\$8 per drink

DOMESTIC BEER

Budweiser
Bud Light

\$6 per bottle

PREMIUM BEER

Heineken
Corona
Sam Adams

\$7 per bottle

LOCAL BEER

Stone Pale Ale
Karl Strauss
Red Trolley

\$7 per bottle

*HOUSE WINE

\$8 per glass

SOFT DRINKS

\$4.50 per drink

MINERAL WATER

\$4.50 per drink

FRUIT JUICE

\$4.50 per drink

** Magnolia Grove House Wine created in collaboration with Chateau St. Jean*

SPARKLING WINES

Mionetto, Prosecco, "Organic",
Treviso, Italy NV 48

Chandon, Brut, "Classic", California
67

Nicolas Feuillatte, Rose Reserve 115

LIGHTER INTENSITY WHITE WINES

Dr. Loosen, Riesling, "Blue Slate",
Kabinett, Mosel 70

*Magnolia Grove, Rose, California
42

*Magnolia Grove, Pinot Grigio,
California 42

FULLER INTENSITY WHITE WINES

Sea Pearl, Sauvignon Blanc,
Marlborough, NZ 48

The Hess Collection,
Chardonnay "Shirtail Ranches",
Monterey, California 55

Kenwood Vineyards,
Chardonnay 48

*Magnolia Grove, Chardonnay
42

Chateau Ste. Michelle,
Chardonnay, "Indian Wells
Vineyard", Columbia Valley 55

RED WINES FROM LIGHTER TO FULLER BODY

Line 39, Pinot Noir, California 42

Acrobat, Pinot Noir, Oregon 55

Spy Valley, Pinot Noir,
Marlborough, New Zealand 85

*Magnolia Grove, Merlot,
California 42

Finca Decero, Malbec, "Remolinos
Vineyard", Mendoza Argentina 51

*Magnolia Grove, Cabernet
Sauvignon, California 42

Spellbound, Cabernet Sauvignon,
California 48

