

# THE WESTIN

SAN DIEGO  
GASLAMP QUARTER

## NON-PROFIT EVENT MENUS

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At The Westin San Diego Gaslamp Quarter, we strive to be a force for good and proudly show our appreciation and support for your efforts 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 Non Profit Events with proper tax exemption form provided prior to event.*

## TRAY PASSED HORS D'OEUVRES

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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

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### **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

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*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

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*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

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### 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



