

BREAKFAST

(Sunday 2-25 to Wednesday 2-28)

Fresh Juices
Coffee and Tea
Fruit and Berries
Breakfast Breads and Bagels
Yogurt and Cereals
Oatmeal
Scrambled Eggs
Smoked Bacon
Sausage Links

DINNER

Friday 2-23 (SD Downtown Buffet)

Cornbread with Jalapeno Honey Butter
Citrus Coleslaw
Smoked Potato Salad
Mesquite Smoked Brisket
Tangy Herb Marinated Smoked Free Range Chicken Breast
Maple Glazed Smoked Swordfish
Soyrizo, Poblano Queso Fundido Mac
Shaved Brussels Sprouts Confetti
--Dessert--
Cheesecake Bites
Seasonal Mini Pies

Saturday 2-24 (Sicilian Italian)

Sicilian Orzo and Spinach Soup
Deconstructed Panzanella Salad
Sicilian Chopped Salad
Grilled Halibut
Flat Iron Tagliata
Campanelle Pasta alla Norma
Roasted Artichokes
Broccolini
--Dessert--
Caramelized Peach Pannacotta
Mascarpone Filled Mini Cannoli

Sunday 2-25 (Baja Buffet)

Tortilla Chips and Salsa
TJ Caesar Salad
Mexican Shrimp Cocktail
Mexican Spanish Rice
Serrano Chili Black Bean Purée
Shredded Chicken
Ancho Marinated Beef New York
Corn and Flour Tortillas
Chef's Choice of Seasonal Vegetables
--Dessert--
Traditional Flan
Tres Leches Cake

Monday 2-26 (Taste of SD)

Bay Shrimp Cocktail
Ceviche Shooter with Papaya
Mini Beef Wellington Sliders
Macaroni & Cheese with Pork Belly
Chicken Cordon Blue
Penne Pasta with Porcini Mushroom
Pasta with Roasted Squash
Eggplant
Truffle Cream, Balsamic Glazed Mushrooms
--Dessert--
Sweet Crepes

Wednesday 2-28 (Chop House Buffet)

Assorted Rolls
Wild Mushroom Soup
Chopped Wedge Salad
Vegetarian Nicoise Salad
Braised Short Rib
Herb Roasted Chicken
Meyer Lemon-Ricotta Raviolis
Herb Roasted Fingerling Potatoes
Vegetable
--Dessert--
Double Chocolate Fudge Cake
Lemon Meringue Tarts