



GROUP DINING INFORMATION

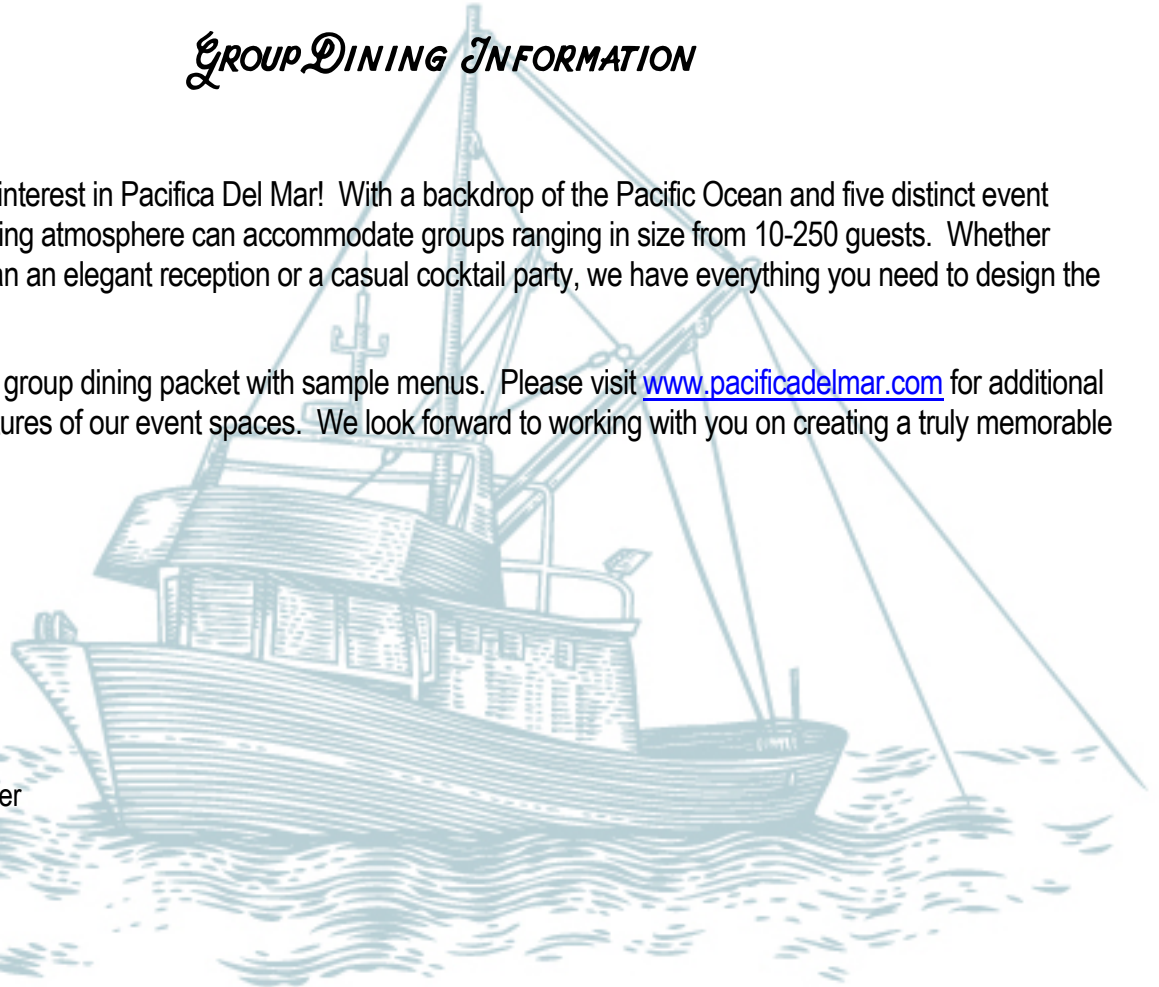
Thank you for your interest in Pacifica Del Mar! With a backdrop of the Pacific Ocean and five distinct event spaces, our fine dining atmosphere can accommodate groups ranging in size from 10-250 guests. Whether you're looking to plan an elegant reception or a casual cocktail party, we have everything you need to design the perfect event.

The following is our group dining packet with sample menus. Please visit www.pacificadelmar.com for additional information and pictures of our event spaces. We look forward to working with you on creating a truly memorable experience.

Warm Regards,

MELANIE

Melanie Harrison
Group Sales Manager



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HORS D'OEUVRE SELECTIONS

PASSED OR FAMILY STYLE

FROM THE LAND

CROSTINI:

BRIE & PROSCIUTTO - FIG JAM
STRAWBERRY & BLUE CHEESE - SHERRY SYRUP
SEARED TENDERLOIN - ONION CONFIT, AIOLI

FLATBREAD:

ZUCCHINI & MUSHROOM - TOMATO, PROVOLONE
PROSCIUTTO & GORGANZOLA - FIG JAM

QUINOA CRACKER - RED PEPPER HUMMUS RISOTTO
RISSOTO ARANCINI- PROVOLONE, PARM, TOMATO SAUCE
CURRIED CHICKEN SATAYS
MOROCCAN SPICED LAMB POPS

FROM THE SEA

SHRIMP & CORN FRITTERS - TARTAR SAUCE
MINI DUNGENESS CRAB CAKES - MUSTARD AIOLI
AHI TARTARE TACO - AVOCADO, SESAME
SUGAR SPICED SHRIMP SKEWER - AIOLI
BACON WRAPPED SCALLOPS - SOY GLAZE
SMOKED SALMON DEVILED EGG

STATIONED APPETIZERS

(PREPARED FOR A MINIMUM OF 25 PEOPLE)

SUSHI ROLL DISPLAY

**MINIMUM 6 ROLLS- EACH ROLL 8 PIECES **

FRESH VEGETABLE
SPICY AHI TUNA

BLUE LUMP CRAB CALIFORNIA
SERVED WITH TRADITIONAL ACCOMPANIMENTS

SEASONAL VEGETABLE OR FRUIT CRUDITÉS

CHEF-SELECTED ACCOMPANIMENTS

IMPORTED AND DOMESTIC CHEESES

SEASONAL FRUITS, CRACKERS & NUTS
ADD CURED MEATS
BOTH CHEESE AND MEAT

ICED SEAFOOD DISPLAY

OYSTERS ON THE HALF SHELL, CRAB CLAWS,
CHILLED LEMONGRASS POACHED PRAWNS,
COCKTAIL SAUCE & MIGNONETTE

COCKTAIL PARTY MENUS

PREPARED FOR A MINIMUM OF 25 PEOPLE

MEAT & CHEESE DISPLAY PLUS

FOUR SELECTED PASSED HORS D'OEUVRE
(CHOOSE TWO FROM LAND AND TWO FROM SEA)

ICED SEAFOOD DISPLAY STATION PLUS

FOUR SELECTED PASSED HORS D'OEUVRE
(CHOOSE TWO FROM BOX LAND AND TWO FROM SEA)

*Cocktail menus based on 1 ½ hours of food consumption.
All items are Subject to change*

THE SLIDERS

PREPARED FOR A MINIMUM OF 25 PEOPLE
BUILT ON KINGS HAWAIIAN ROLLS

BARBECUED SUGAR-SPICED
RED ONION, ARUGULA AND LEMON-CAPER AIOLI

GRASS FED BEEF
CHEDDAR, TOMATO, LETTUCE, SPECIAL SAUCE

PULLED PORK
HOUSE SLAW, DILL PICKLES

CRAB CAKE
BIBB LETTUCE, HOUSEMADE TARTAR

BUTTERMILK FRIED CHICKEN
NAPA CABBAGE SLAW

VEGETARIAN "IMPOSSIBLE" BURGER
BIBB LETTUCE, TOMATO

BUFFET DINNER SELECTIONS

****BUFFET MENUS BASED ON 1 ½ HOURS OF FOOD CONSUMPTION. ALL ITEMS ARE SUBJECT TO CHANGE****

JIMMY DURANTE

ORGANIC MIXED GREENS
CIDER-MUSTARD VINAIGRETTE
DRIED CRANBERRIES
CARAMELIZED WALNUTS
BLUE CHEESE

CHOICE OF ONE ENTREE

SAUTÉED CHICKEN SCALLOPINI
LEMON-CAPER SAUCE

PETITE GRILLED TOP SIRLOIN
RED WINE SAUCE

SUGAR SPICED SALMON
MUSTARD SAUCE

SIDES

SEASONAL VEGETABLE MEDLEY

GARLIC MASHED POTATOES

DESSERT

CHOCOLATE MOUSSE

*SERVED WITH FRESH OLIVE BREAD
AND BUTTER*

SOUTH OF THE BORDER

MEXICAN CAESAR SALAD
CHOPPED ROMAINE,
CHIPOTLE-CAESAR DRESSING
COTIJA CHEESE
CRISPY TORTILLA STRIPS

CHOICE OF TWO (2) FILLINGS

GRILLED MAHI MAHI

BRAISED PORK SHOULDER CARNITAS

GRILLED ANGUS CARNE ASADA

GRILLED CHIPOTLE CHICKEN

GRILLED VEGETABLES
ZUCCHINI, PEPPERS & ONIONS

SIDES

FRESH CORN TORTILLAS
COTIJA CHEESE, DICED ONION,
CILANTRO, LIME WEDGES, ROASTED
CHILE SALSA, AVOCADO SALSA
SOUR CREAM

SLOW COOKED BLACK BEANS

SPANISH RICE

DESSERT

COOKIES AND BROWNIES

*SERVED WITH TORTILLA CHIPS
AND SALSA FRESCA*

THAT'S AMORE

ARUGULA-TOMATO SALAD
HEIRLOOM TOMATO, MOZARELLA, FRESH
BASIL, EXTRA VIRGIN OLIVE OIL AND
BALSAMIC GLAZE

CHOICE OF TWO (2) ENTRÉE'S

PENNE PASTA:
(CHOOSE ONE PENNE PREPARATION)

-GRASS FED BEEF BOLOGNESE-
-SAN MARZANO MARINARA-
-PETITE SHRIMP SCAMPI-
-VEGETARIAN-

SAUTÉED CHICKEN SCALLOPINI
LEMON-CAPER SAUCE

TOP SIRLOIN BROCHETTE
WILD MUSHROOM SAUCE

SIDES

ZUCCHINI PROVENCAL
TOMATO, GARLIC, BASIL

GARLIC MASHED POTATOES

DESSERT

CRÈME BRULÉE

*SERVED WITH FRESH OLIVE BREAD
AND BUTTER*

PLATED DINNER MENU SELECTIONS

40 OR MORE GUESTS ENTRÉE SELECTIONS LIMITED TO (3) THREE

DEL MAR TIDES MENU

STARTER

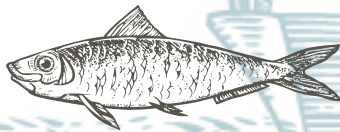
ORGANIC MIXED GREENS
CIDER-MUSTARD VINAIGRETTE, DRIED
CRANBERRIES, CARAMELIZED WALNUTS
BLUE CHEESE

ENTRÉES (CHOICE OF)

SUGAR-SPICED SALMON
CHINESE BEANS, MUSTARD SAUCE AND
GARLIC MASH POTATOES

**PAN ROASTED FREE-RANGE
CHICKEN BREAST**
FINGERLING POTATOES, WILTED SPINACH,
ROASTED TOMATO-PEPPER SAUCE

ROCK SHRIMP PENNE PASTA
OVEN DRIED TOMATOES, SWEET ONIONS,
ARTICHOKES, CHILE FLAKES, ARUGULA,
PARMESAN, BASIL



TORREY PINES MENU

STARTERS (CHOICE OF)

NEW ENGLAND CLAM CHOWDER
BACON AND THYME

ORGANIC MIXED GREENS
CIDER-MUSTARD VINAIGRETTE, DRIED
CRANBERRIES, CARAMELIZED WALNUTS
BLUE CHEESE

ENTRÉES (CHOICE OF)

SEARED AHI TUNA
STICKY RICE, BABY CARROTS,
GINGER-SOY BUTTER, SHIITAKE

**PAN ROASTED FREE-RANGE
CHICKEN BREAST**
FINGERLING POTATOES, WILTED SPINACH,
ROASTED TOMATO-PEPPER SAUCE

SUGAR-SPICED SALMON
CHINESE BEANS, MUSTARD SAUCE AND
GARLIC MASHED POTATOES

BRAISED SHORT RIB
GARLIC MASHED POTATOES, BROCCOLINI
AND ZINFANDEL SAUCE

OCEAN VIEW MENU

FIRST COURSE

BLUE LUMP CRAB CAKE
MUSTARD BUTTER, PEA SPROUTS

SECOND COURSE (CHOICE OF)

NEW ENGLAND CLAM CHOWDER
BACON AND THYME

ORGANIC MIXED GREENS
CIDER-MUSTARD VINAIGRETTE, DRIED
CRANBERRIES, CARAMELIZED WALNUTS
BLUE CHEESE

DEL MAR CAESAR SALAD
CHOPPED ROMAINE HEARTS AND GRATED
PARMESAN

ENTRÉES (CHOICE OF)

CHILEAN SEA BASS
SOY GLAZE, STICKY RICE, BOK CHOY,
GREEN CURRY-COCONUT SAUCE

**PAN ROASTED FREE-RANGE
CHICKEN BREAST**
FINGERLING POTATOES, WILTED SPINACH,
ROASTED TOMATO PEPPER SAUCE

SUGAR-SPICED SALMON
CHINESE BEANS, MUSTARD SAUCE AND
GARLIC MASHED POTATOES

GRILLED FILET MIGNON
GARLIC MASHED POTATOES, BROCCOLINI
AND ZINFANDEL SAUCE

****SURF AND TURF OPTIONS****
(2) TIGER PRAWNS ADD \$8
LOBSTER TAIL ADD \$25

DESSERT CHOICES FOR ALL PLATED MENUS ABOVE

(CHOICE OF)

PACIFICA DEL MAR'S CRÈME BRULÉE
CHOCOLATE MOUSSE
SORBET OF THE DAY

SERVED WITH FRESH OLIVE SOURDOUGH BREAD AND BUTTER
INCLUDES COMPLIMENTARY COFFEE, TEA AND SODA

BAR AND BEVERAGE OPTIONS

MINIMUM OF TWO HOURS

** CHILDREN ARE ½ PRICE**

SELECTIONS ARE SUBJECT TO CHANGE

BEER & WINE BAR

COORS LIGHT, BUDWEISER, STELLA,
PACIFICO AND BALLAST POINT SCULPIN

PLEASE SELECT 2 WINES FROM LIST ON RIGHT



BEER & WINE BAR WINES

(PLEASE SELECT ONLY 2)

PACIFICA LABEL WINES:
PINOT GRIGIO
CHARDONNAY
MERLOT
CABERNET

HOUSE BAR WINES

(PLEASE SELECT ONLY 2)

BABICH SAUVIGNON BLANC
BIANCHI CHARDONNAY
OYSTER BAY PINOT NOIR
J. LOHR CABERNET

PLEASE SELECT 2 WINES FROM LIST ON RIGHT



HOUSE BAR WINES

(PLEASE SELECT ONLY 2)

BABICH SAUVIGNON BLANC
BIANCHI CHARDONNAY
OYSTER BAY PINOT NOIR
J. LOHR CABERNET

CALL BAR

CRATER LAKE VODKA, BEEFEATER GIN, DEWARS SCOTCH,
BACARDI RUM, AVION SILVER TEQUILA &
MAKERS MARK WHISKY

PLEASE SELECT 2 WINES FROM LIST ON RIGHT



CALL BAR WINES

(PLEASE SELECT ONLY 2)

FERRARI-CARANO SAUVIGNON BLANC
HAHN CHARDONNAY
LA CREMA PINOT NOIR
FRANCISCAN CABERNET

PREMIUM BAR

GREY GOOSE VODKA, HENDRICKS GIN, MACALLAN
SCOTCH, BACARDI RUM, PATRON SILVER TEQUILA,
ANGELS ENVY WHISKY

COORS LIGHT, BUDWEISER, STELLA, PACIFICO AND
BALLAST POINT SCULPIN

PLEASE SELECT 2 WINES FROM LIST ON RIGHT



PREMIUM BAR WINES

(PLEASE SELECT ONLY 2)

WHITEHALL LANE SAUVIGNON BLANC
HESS COLLECTION CHARDONNAY
CAMBRIA PINOT NOIR
TRUCHARD CABERNET

UNLIMITED BEVERAGE SERVICE CHARGED PER PERSON
(BASED ON GUARANTEED ATTENDANCE)

JUICES AND ASSORTED SODAS

SODA AND JUICES INCLUDED-PEPSI, DIET PEPSI, SIERRA MIST, CRANBERRY, ORANGE AND PINEAPPLE JUICES

TONIC & SODA WATER

(NO SUBSTITUTIONS PLEASE)