



CATERING MENU

SAN DIEGO DEL MAR



Hotel Indigo San Diego Del Mar
710 Camino Del Mar • Del Mar, CA 92014
P. 858.755.1501 • hotelindigo.com



SAN DIEGO DEL MAR

Morning Options

Good Morning

\$20 Per Person
8 person minimum

•**Fresh juice carafes**

Locally sourced Perricone orange juice

•**Coffee Service**

Locally roasted Café Moto coffee

•**Yogurt**

Low fat vanilla yogurt

•**Granola**

House granola with seasonal berries, bananas, and milk

•**Fresh Pastries from Bread & Cie**

Danishes, Bear Claws, Croissants and Muffins

Breakfast Additions

(designed for 8-10 people)

Eggs \$38

Fluffy scrambled or hardboiled eggs

Breakfast Meats \$42

Saggs apple chicken sausage or Peppermill apple wood smoked bacon

Oatmeal \$22

Irish steele cut oatmeal with seasonal berries, milk, golden raisins and brown sugar

Cereal \$22

Special K and Cheerios varieties available. Served with milk, fresh berries and bananas

Continental

\$18 Per Person

•**Fresh juice carafes**

Locally sourced Perricone orange juice

•**Coffee Service**

Locally roasted Café Moto coffee

•**Fruit**

Seasonal fruit platter of melons, citrus and berries artfully arranged

•**Fresh Pastries from Bread & Cie**

Danishes, Bear Claws, Croissants and Muffins

Brunch

\$22 Per Person
15 Person Minimum

•**Fresh juice carafes**

Locally sourced Perricone orange juice

•**Coffee Service**

Locally roasted Café Moto coffee

•**Parfaits**

Low fat vanilla yogurt, sides of granola and berries

•**Quiche**

Traditional Lorraine or roasted tomato & spinach

•**Fruit**

Seasonal fruit platter of melons, citrus and berries artfully arranged

•**Fresh Pastries from Bread & Cie**

Danishes, Bear Claws, Croissants and Muffins

Breakfast Rolled Up

\$26 Per Person
15 Person Minimum

•**Fresh juice carafes**

Locally sourced Perricone orange juice

•**Coffee Service**

Locally roasted Café Moto coffee

•**Croissant Sandwiches**

Ham with fluffy scrambled eggs on flaky croissants with cheddar and chipotle aioli

OR

•**Breakfast Burritos**

Ham with fluffy eggs, potatoes, bell peppers, onions, tomatoes and cheddar

•**Fruit**

Seasonal fruit platter of melons, citrus and berries artfully arranged

•**Home Fries**

Fried potatoes, bell peppers and onions



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Break Packages

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Healthy Break \$15 per person

Granola Bars

Assorted granola bars

Whole Fruit

Seasonal selection of whole fruit

Yogurt Cups

Low fat yogurt cups

Hummus

House made hummus with fresh vegetables & pita

Extras

On Consumption Per Item

Coke, Diet Coke, Sprite \$3

PlusOne water \$3

Redbull \$6

Pelligrino \$4

Starbucks Frappuccino \$6

Sweet Break \$18 per person

Rice Krispy Bars

Rice Krispy brand treat

Chocolate Chunk Cookies

Fresh baked chocolate chunk cookies

Candy Trio

Assortment of candy

Caramel Brownies

Decadent salted caramel brownies

A La Carte Items

Designed for 8-10 people

Sweet Tooth \$30

Chocolate chunk cookies and salted caramel Brownies

Chip Basket \$20

Basket of sea salt kettle chips

Salty Break \$12 per person

Kettle Chips

Bags of sea salt kettle chips

Popcorn

Single bags of buttery popcorn

Soft Pretzels

Jalapeno chese stuffed pretzels

Combo Break \$16 per person

Kettle Chips

Bags of sea salt kettle chips

Chocolate Chunk Cookies

Fresh baked chocolate chunk cookies

Hummus

House made hummus with fresh vegetables & pita



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Stationary Displays

Bruschetta Trio \$135

A Mediterranean inspired selection of roasted garlic hummus, heirloom bruschetta and kalamata tapenade, Accompanied by crostini, pita and fresh baguette slices.

Vegetable Platter \$120

Seasonally available selection of roasted sweet peppers, asparagus, candied sweet potatoes, blanched snap peas, crunchy jicama and marinated baby bella mushrooms.

Fruit and Cheese \$185

An array of soft and firm artisan cheese paired with sherry apricots, fresh honey comb, grapes, melons and seasonal berries accompanied by fresh baguette and crackers.

Andouillie Sausage Encroute \$85

Cajun style sausage wrapped in flaky pastry and brushed with a whole grain mustard glaze.

Chicken Satay \$145

Citrus marinated chicken strips with a zesty peanut sauce.

Shrimp on the Rocks \$198

Large poached shrimp served chilled on ice with a traditional cocktail sauce.

Display additions

Brie Encroute \$45

A baked triple crème brie wrapped in puff pastry with a berry compote and almonds. Served with fresh seasonal berries, fresh baguette, crostini and crackers

Tea Packages \$90

Designed for 18- 20 people

Selection of loose leaf sachets teas, Marshall honey sticks with a choice of one: Bread & Cie artisan scones, Opera Patisserie Tea Cakes (almond or blueberry), Opera patisserie Macaroons

Coffee Packages \$90

Designed for 18-20 people

Locally roasted Café Moto organic fair trade coffee with choice of one: Bread & Cie artisan biscotti, assorted, Bread & Cie coffee cake

Intended for 90 minutes of consumption for 20-30 guests. Additional options available on request



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Hors D'oeuvres Packages

Tray Passed Hors d'oeuvres

\$20 Per Person • 30 person minimum • Choice of 5 items

- **Cranberry Chèvre Crostini:** Our own rustic cranberry chutney paired with a creamy goat cheese atop toasted baguette crisps
- **Summer Chicken Salad Boats:** A sweet and savory chicken salad with fruit and bound in lemon aioli on cucumber rounds.
- **Asparagus and Asiago Pastry bundles:** Roasted asparagus in flaky pastry and parmesan cheese
- **Mushrooms Stuffed with Spinach and Parmesan:** Roasted mushrooms with a savory brioche, spinach and cheese filling
- **Antipasto Skewers:** A skewer of sweet roasted pepper, tomato, kalamata olive, fresh mozzarella, roasted mushroom and fresh basil
- **Thai Zesty Peanut Satay:** Citrus marinated chicken breasts glazed in a zesty sauce and sesame seeds served with a peanut sauce
- **Pesto Chicken Brochettes:** Garlic marinated chicken breast brushed in fresh pesto and skewered with oven roasted tomatoes

Premium Tray Passed Hors d'oeuvres

\$22 Per Person • 30 person minimum • Choice of 5 Items

- **Short Rib En Crouete:** Our slow braised short rib with caramelized onions, sautéed mushrooms in flaky pastry
- **Horsetail Camarones:** Citrus marinated shrimp wrapped in bacon and brushed in our house BBQ sauce
- **Santa Fe Chicken Empanadas:** Shredded chicken breast in a smoky chipotle sauce with sautéed peppers, onions and shredded cheese wrapped in golden flaky pastry
- **Chicken Sausage Stuffed Mushrooms:** Roasted mushrooms stuffed with apple chicken sausage and Bellwether Carmody cheddar
- **Polenta Stack:** A firm base of savory polenta topped with roasted zucchini, yellow squash, fire roasted peppers, balsamic marinated Portobello and creamy goat cheese.
- **Apricot Brie Pastries:** Sherry pickled apricots bound with daish brie in flaky pastry
- **Mini Andouille Sausage En Crouete:** A smoky Cajun sausage wrapped in golden pastry and brushed with whole grain mustard.
- **Tuscan Shrimp Brochette:** Oregano and garlic marinated shrimp skewered with oven roasted tomatoes and brushed with pesto. Served with our balsamic dipping sauce.
- **All Lump Meat Crab Cakes:** Our signature all lump meat crab cakes in perfect petite tray passed size served with our zesty chipotle aioli.



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Casual Lunch

\$20 per person. Includes a tray of assorted sandwiches, choice of salad, cookie platter, pitchers of iced tea, lemonade, water and a basket of kettle chips.

Assorted Croissant Sandwiches and Wraps

Chicken Club

Sliced chicken breast, apple wood smoke bacon and cheddar with bib lettuce, roma tomatoes and lemon aioli.

Garden Veggie

Roasted sweet peppers, spinach, goat cheese, caramelized onions and roasted tomatoes with lemon aioli.

Ham Provençal

Sliced ham, brie and roasted sweet peppers with bib lettuce, roma tomatoes and dijonaise.

Polo Greens Wrap

Julienned carrots, bell peppers, cabbage, scallions, oranges and spinach with our house vinaigrette.

The Santa Fe Line Wrap

Crisp romaine, roasted tomatoes, goat cheese, apple smoked bacon and chicken breast with chipotle aioli.

BLT

Applewood smoked bacon, vine ripened tomatoes, bib lettuce and lemon aioli.

Salad Selections

Select one

Classic Caesar

Crisp romaine tossed in our house Caesar with crostini chips and shaved parmesan.

Citrus Chop Salad

Crisp romaine and spinach with cabbage, segments of fresh orange, bell peppers and scallions topped with wontons and sesame seeds.

Coastal Berry Salad

Strawberries, almonds, dried cranberries and goat cheese on greens tossed in our house vinaigrette.



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Fresco Lunch

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\$22 per person.

Panini option served with a small green salad, entrée salads are served a la cart. Includes cookie and brownie platter, pitchers of iced tea, lemonade, and water.

Panini Sandwiches

Tuscan Chicken

Sliced chicken breast, basil, roasted tomatoes, Swiss, roasted peppers and lemon aioli

Garden Veggie

Roasted sweet peppers, spinach, goat cheese, caramelized onions and roasted tomatoes with lemon aioli.

Ham Provençal

Sliced ham, brie and roasted sweet peppers with dijonnaise.

Entree Salad Selections

Classic Caesar

Crisp romaine tossed in our house Caesar with crostini chips and shaved parmesan.

Citrus Chop Salad

Crisp romaine and spinach with cabbage, segments of fresh orange, bell peppers and scallions topped with wontons and sesame seeds.

Coastal Berry Salad

Strawberries, almonds, dried cranberries and goat cheese on greens tossed in our house vinaigrette.



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Box Lunch

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Box Lunch

\$15 Per Person

Includes choice of a croissant sandwich or wrap, potatoe salad, bag of kettle chips and a chocolate chunk cookie

Chicken Club

Sliced chicken breast, apple wood smoke bacon and cheddar with bib lettuce, vine ripened tomatoes and lemon aioli.

Garden Veggie

Roasted sweet peppers, spinach, goat cheese, caramelized onions and roasted tomatoes with lemon aioli.

Ham Provençal

Sliced ham, brie and roasted sweet peppers with bib lettuce, vine ripened tomatoes and dijonaise.

Polo Greens Wrap

Julienned carrots, bell peppers, cabbage, scallions, oranges and spinach with our house vinaigrette.

The Santa Fe Line Wrap

Crisp romaine, roasted tomatoes, goat cheese, apple smoked bacon and chicken breast with chipotle aioli.



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Buffet Lunch

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\$28 Per Person, 15 Person Minimum

Buffet Lunch Menu package includes a cookie & brownie tray. Pitchers of iced tea, water and lemonade.

Garden Crisp Slaw

A colorful array of julienned locally sourced vegetable tossed in a zesty dressing

Classic Caesar

Crisp romaine tossed in our house Caesar with crostini chips and shaved parmesan

Lemon Chicken

Pillard cuts of chicken breast served with a buttery lemon wine sauce

Salmon

Pan roasted salmon served with a caper sauce vierge

Pasta Salad

Orzo Pasta with heirloom tear drop tomatoes, kalamata olives, garden herbs, feta cheese and a light olive oil vinaigrette

Roasted Vegetables

Locally sourced seasonal vegetables



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Buffet Dinner

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\$42 Per Person, 15 Person Minimum

Buffet dinner menu package includes choice of Opera patisserie, New York style cheesecake or grandma's chocolate cake, iced tea, water and lemonade.

Classic Caesar

Crisp romaine tossed in our house Caesar with crostini chips and shaved parmesan.

OR

Coastal Berry Salad

Strawberries, almonds, dried cranberries and goat cheese on greens tossed in our house vinaigrette.

Short Ribs

Tender cuts of beef braised in a cabernet Sauvignon Sauce

Garden Penne

Penne pasta tossed in a butter wine sauce with seasonal vegetables, spinach, roasted peppers and caramelized onions.

Chicken Roulade

Medallion cuts of roasted chicken with a stuffing of spinach, roasted peppers, goat cheese and roasted tomatoes.

Roasted Vegetables

Locally sourced seasonal roasted

Rosemary Fingerling Potatoes



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Rehearsal Dinner Packages

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Down Home BBQ

\$45 Per Person, Minimum 20 people
Choice of dessert, Ice Tea and Lemonade

Pulled Braised Pork BBQ Chicken

Served with artisan rolls
Vegetarian Options available

Mac n' Cheese

Creamy New York white cheddar base and penne pasta topped with savory bread crumbs

Chili Lime Corn on the Cob

Rubbed in a smoky chili lime compound butter and finished on the grill

Garden Vegetable Cole Slaw

Traditional coleslaw with a garden twist of julienned squash, baby spinach, bell peppers, scallion and broccoli in a zesty dressing

Apple Crumble or Red Velvet

South of the Border

\$38 Per Person, Minimum 20 People
Choice of dessert, Ice Tea, Lemonade

Fajita Buffet Tequila Lime Shrimp

Citrus Oregano Inspired Pollo Asada
Served with soft corn and flour tortillas, fresh roasted salsa, pico de gallo, sour cream, and shredded cheese.

Vegetarian Option Available

Spanish Rice

Traditional Spanish rice, rich with smoky paprika and cumin undertones tossed with caramelized onions and diced carrots

Frijoles Negro

Cuban inspired with a touch of lime and cilantro

Cilantro Caesar

Crisp romaine lettuce sliced red onions, cotija cheese, avocados, diced tomatoes and pumpkin seeds tossed in a cilantro lime dressing

Tres Leche Cheesecake or Chocolate Tort

Amore Package

\$32 per guest, Minimum 20 People
Choice of dessert, Ice Tea, Lemonade

Chicken Parmesan

Golden breaded chicken breast with a garden herb marinara sauce

Penne Pasta

Tuscan inspired with roasted vegetables and basil in a buttery red wine sauce

Garlic focaccia bread sticks

Green salad with house vinaigrette

Tiramisu



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Bar Packages

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Premium Hosted Bar

Premium Liquors, House Wine, Imported & Domestic Beers, House Champagne, Soft Drinks and Mineral Water (Shots not included). Batender fee not included.

One Hour \$18.00
Two Hours \$24.00
Three Hours \$27.00
Four Hours \$30.00

Upgraded Private Label Wine: \$2 per person
Chardonnay, Merlot & Cabernet Sauvignon

Extras

Champagne Toast \$3 per guest
Corkage Fee \$12 per bottle

Soft Hosted Bar

Imported & Domestic Beers, Wine, Soft Drinks and Mineral Water. Batender fee not included.

One Hour \$12.00
Two Hours \$17.00
Three Hours \$22.00
Four Hours \$24.00

Upgraded Private Label Wine: \$3 per person
Chardonnay, Merlot & Cabernet Sauvignon

Drink Ticket Package

Tickets can be purchased in advance for everything included in the Well Hosted Bar

50 tickets \$400
100 tickets \$700
200 Tickets \$1,200

Well Hosted Bar

Well Liquors, House Wine, Imported & Domestic Beers, Soft Drinks and Mineral Water (Shots not included). Batender fee not included.

One Hour \$15.00
Two Hours \$20.00
Three Hours \$24.00
Four Hours \$27.00

Upgraded Private Label Wine: \$2 per person
Chardonnay, Merlot & Cabernet Sauvignon

Bartender Fee

Attendant required at \$75 per bartender, waived after \$500.00 of beverage consumption per bartender



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Mini cup cakes, 90 pc \$89
Cup cakes, 24 pc \$62
10" Cheese cakes, 14 pc \$23-40
10" Round tarts, 14pc \$27-22
Individual desserts, 20 pc \$68-45
Individual tartlets, 20 pc \$ 45-55
Miniature desserts,60-70pc \$70-82

Sheet Cakes

Dulce de Leche\$78 | Carrot Cake\$58 | Opera\$73 | German
Chocolate\$60 | Red Velvet\$58 | Cheesecake \$54 | Coconut
Exotic\$65 | Cappucino Praline\$60 | Tiramisu* \$62 | Chocolate
Duo*\$65 | Raspberry Elderflower*\$64 | Red Raspberry **\$58|
Exotic**\$60| Chocolate**\$58|
**Sugar Free *Gluten Free

10" rounds available

-Marquise (Chocolate Decadence Supreme!)- \$40
-Puccini (Espresso, Hazelnut and Caramel)- \$31.50
-Coconut & Passion Fruit (Light Fruity Cake)- \$33
-Tiramisu (Standard tiramisu flavors)- \$37
-Chocolate Trilogy (Chocolate Cake Base w/ duo of choc & wht choc
mousse-\$34

<http://www.operapatisserie.com/>



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Our Vendors

SAN DIEGO DEL MAR

Opera Patisserie

Founded in 2002 by world class trained pastry chefs Thierry Cahez and Vincent Garcia this “nouvelle patisserie” style strives to create flavors that are subtle yet excite the palate with their originality. The textures are light and delicate, with a gentle richness that is surprisingly satisfying. Located in San Diego, CA.

Café Moto

A family owned and operated business that encourages sustainability. By fostering beneficial relationships among farmers and customers. They purchase organic and Fair Trade products, promoting a healthy environment and fair wages. Locally roasted in Barrio Logan, San Diego.

Bread and Cie

The first artisan bread bakery in San Diego, Bread & Cie. Bakery & Café opened in December, 1994 in the eclectic Hillcrest neighborhood of San Diego. Nationally recognized, Bread & Cie. continues to be the leading baker of hand-formed, European-style artisan breads and pastries in the San Diego area, baking daily for over one hundred and fifty of the county's top dining and shopping venues.



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