

The Landing
SAN DIEGO, CA

&



TOP

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PARTIES & EVENTS



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The Landing
SAN DIEGO, CA





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HORS D' OEUVRES

Displayed or Tray Passed (planner to select)
\$11.00 per item / 25 Minimum per selection

COLD

Crab Stack Shooter

Jumbo Lumb Crab, Avocado, Mango,
Tomato with Wasabi Aioli

Caprese Crostini

Mozzarella, Tomato on Rye Crostini

Seared Beef Tenderloin on Rye Crostini

Gorgonzola & Red Onion Marmalade DF

Lobster Bruschetta

Lemon Saffron Aioli DF

HOT

Chicken Satay

Spicy Thai Peanut Sauce DF

Hibachi Beef Skewers

Teriyaki Glaze DF

Coconut Encrusted Shrimp

Citrus-Mango Chutney DF

Vegetable Spring Rolls

Citrus Hoisin DF

Wasabi Seared Ahi Tuna Crisp

DISPLAYS

Shrimp Cocktail

Served with lemons and Cocktail Sauce GF, DF
\$1,500 per 100 pieces

Artisanal Cheese

Firm, Semi Soft and Blue Chesses with Artisan Bread,
Lavash, Crackers, and Dried Fruits
\$34.00 per person

Charcuterie

Assorted Salamis & Prosciutto, Aged Parmesan, Marinated
Olives, IPA Whole Grain Mustard and French Baguettes
\$40.00 per person

Pesto Hummus with Vegetable Crudité

Pita Chips, Celery, Carrots, Asparagus and
Assorted Mixed Peppers
@ \$29.00 per person

Scallop Ceviche

Cilantro, Onion, Tomato, Jalapeño and Lime
Served with Tortilla Chips
@ \$30.00 per person

Grilled Vegetable Platter

Extra Virgin Olive Oil and Aged Balsamic GF, DF
\$31.00 per person

Caprese Platter

Vine Ripened Tomatoes, Fresh Mozzarella,
EVOO and Micro Basil GF
\$27.00 per person

Sushi Selection

Variety of California Rolls, Nigiri, Salmon, Shrimp,
Tuna, Soy Sauce, Pickled Ginger and Wasabi -
\$1,350.00 per 100 pieces

(plus a 26% service charge and 7.75% tax)



STATIONS

25 Person Minimum

San Diego Street Taco

(Choose Two)

Cilantro-Lime Marinated Fish in Season

Carnitas

Grilled Skirt Steak

Chicken Tinga

Served with Queso Blanco, Cabbage, Limes, Pico de Gallo,
Cilantro Crema Fresca, Roasted Salsa and Corn Tortillas

\$48.00 per person

Add chips and guacamole @ \$5.00 per person

Macaroni & Cheese

(Choose Two)

Sharp Cheddar with Tasso Ham

White Truffle with Shaved Parmesan-Reggiano

Chipotle Mac & Cheese

Four Cheese with Lobster and Chive Oil

\$30.00 per person

HARBOR SIDE SLIDERS

(Choose Two)

Classic Cheese Burger

American Cheese, Roma Tomato, and House Sauce

Buffalo Chicken Slider

Carrot, Celery and Blue Cheese Slaw

Ahi Slider

Asian Slaw and Wasabi Cream

IPA Braised Short Rib

Pickled Shallots and Horseradish Aioli

Kahlua Pulled Pork

Grilled Pineapple Salsa

Served with crispy tater tots, ketchup and garlic aioli

\$40.00 per person

DESSERTS

All desserts are individual

\$8.00 per piece

Chocolate Covered Bacon

Assorted Sweet Cheeks Mini Cupcakes

Chocolate-Chocolate Cake

Tiramisu

Chocolate Dip Strawberries

Assorted Cookies

(plus a 26% service charge and 7.75% tax)



WINE SELECTION

Sparkling

Gerard-Bertrand, "Code Rouge" Blanc de blancs, Limoux, France	17	72
Taittinger "La Francaise" Brut, Champagne, France	21	88
Mumm, Brut Rose Napa Valley	16	67
J Vineyards, Brut Russian River Valley		100
Veuve Clicquot, Brut, Champagne, France		140
Dom Perignon Brut, Champagne, France		395

Sauvignon Blanc

Whitehaven Marlborough, New Zealand	13	58
Hall Napa Valley	17	72

Interesting Whites

Cotes des Roses Rosè, France	13	56
Willamette Valley Vineyards Riesling, Oregon	13	52
Domaine Wachau Pinot Grigio, Italy	13	58
San Angelo Pinot Grigio, Italy	14	60

Chardonnay

Hess Select Monterey County	13	56
ZD Napa Valley	20	85
Sonoma-Cutrer Sonoma Coast	17	70
Far Niente Napa Valley		175

Pinot Noir

Simple Life Napa Valley	13	56
MacMurray Estate Central Coast	16	68
Walt, "Blue Jay" Anderson Valley		95

Interesting Reds

Ridge, "Three Valleys" Zinfandel Blend, Sonoma	17	72
Catena, Vista Flores Malbec, Argentina	15	62
Cain Concept Bordeaux Blend, Napa Valley	21	92
Swanson Merlot, Napa Valley	16	72

Cabernet Sauvignon

Spellbound Napa Valley	13	56
Daou Vineyards Central Coast	17	72
Frank Family Napa Valley	20	86
St Supery Napa Valley		115
Heitz Cellar Napa Valley		145

Port

Graham's Six Grapes Reserve Portugal	11
Sandeman Tawny 20-year	15

(plus a 26% service charge and 7.75% tax)



Bottled Beer

Domestic & Import Offerings

Bud Light	7.50
Miller Lite	7.50
Coors Light	7.50
Bivouac	
Jam Blackberry Cider	8.50
Stella Artois	8.25
Corona	8.25
Blue Moon	8.25
Fat Tire	8.50
Heineken 0.0 Non-Alcoholic	7.50

Craft Offerings

North Coast Scrimshaw Pilsner	8.50
Coronado Orange Avenue Wit	8.50
Sierra Nevada Pale Ale	8.50
Ballast Point Aloha Sculpin	8.50
Stone Brewing IPA	8.50
Karl Strauss Red Trolley Ale	8.50
Alesmith .394 Pale Ale	8.50
Modern Times Fruitlands	9.50
Gose 16oz can	
Chula Vista Brewery,	9.50
"War Planes" Hazy IPA	
Chula Vista Brewery,	9.50
"Guerita" Blonde 16oz can	

(plus a 26% service charge and 7.75% tax)

Full bar is available in addition to our beer and wine list.

