

The Landing
SAN DIEGO, CA

&



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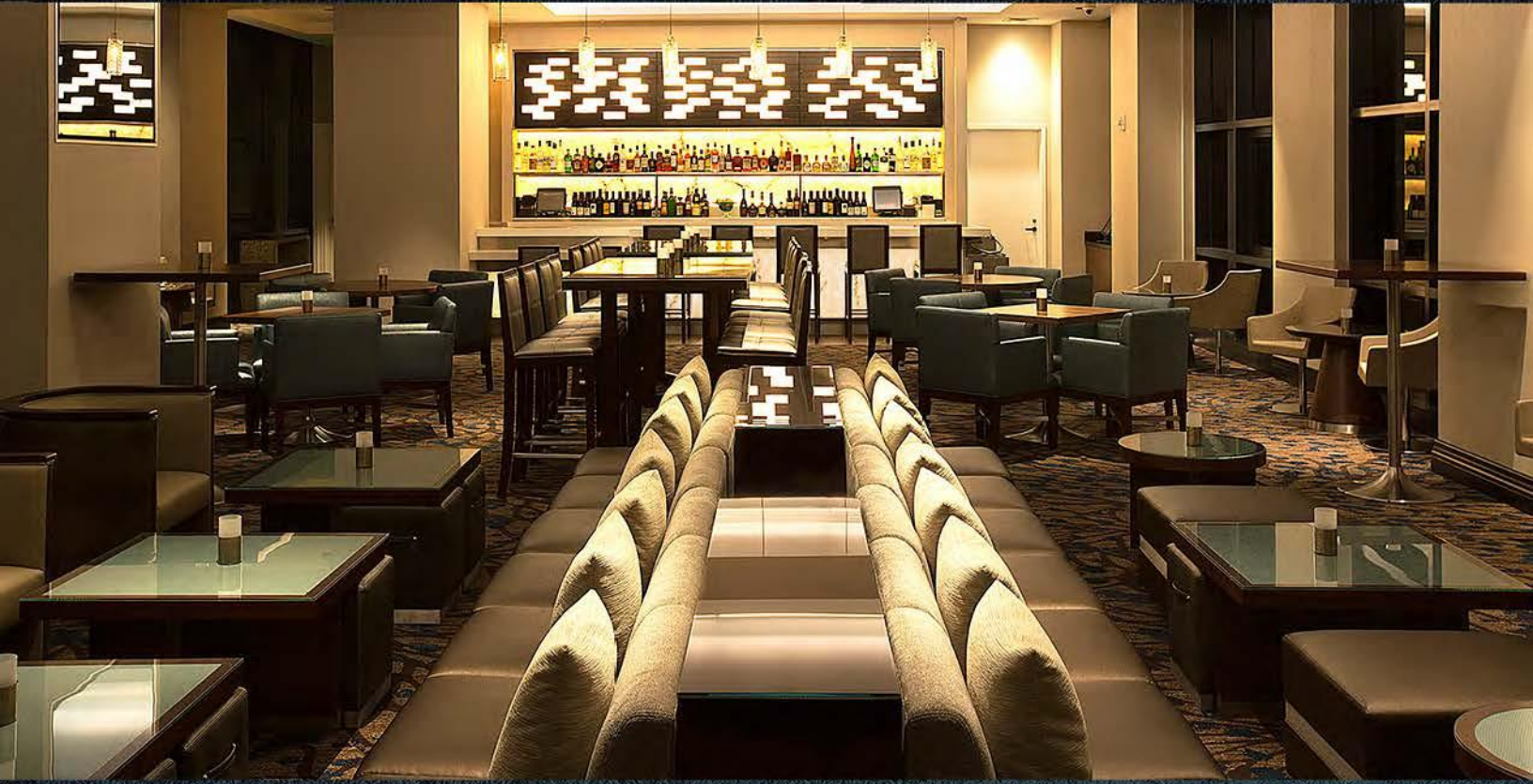
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PARTIES & EVENTS



TOP
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SAN DIEGO, CA





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HORS D' OEUVRES

Displayed or Tray Passed (planner to select)/ 25 Minimum per selection

COLD

Crab Stack Shooter

Jumbo Lump 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}

Artisanal Cheese

Firm, Semi Soft and Blue Chesses with Artisan
Bread, Lavash, Crackers, and Dried Fruits

Charcuterie

Assorted Salamis & Prosciutto, Aged Parmesan,
Marinated Olives, IPA Whole Grain Mustard and
French Baguettes

Pesto Hummus with Vegetable Crudite

Pita Chips, Celery, Carrots, Asparagus and
Assorted Mixed Peppers

Scallop Ceviche

Cilantro, Onion, Tomato, Jalapeno and Lime
Served with Tortilla Chips

Grilled Vegetable Platter

Extra Virgin Olive Oil and Aged Balsamic ^{GF,DF}

Caprese Platter

Vine Ripened Tomatoes, Fresh Mozzarella,
EVOO and Micro Basil ^{GF}

Sushi Selection

Variety of California Rolls, Nigiri, Salmon, Shrimp,
Tuna, Soy Sauce, Pickled Ginger and Wasabi -

(plus a 27% 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

Add chips and guacamole

Macaroni & Cheese

(Choose Two)

Sharp Cheddar with Tasso Ham

White Truffle with Shaved Parmesan-Reggianno

Chipotle Mac & Cheese

Four Cheese with Lobster and Chive Oil

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

I PA Braised Short Rib

Pickled Shallots and Horseradish Aioli

Kahlua Pulled Pork

Grilled Pineapple Salsa

Served with crispy totter tots, ketchup and garlic oioli

DESSERTS

All desserts are individual

Chocolate Covered Bacon

Assorted Sweet Cheeks

Mini Cupcakes

Chocolate-Chocolate Cake

Tiramisu

Chocolate Dip Strawberries

Assorted Cookies

(plus a 27% service charge and 7.75% tax)



PREMIUM BRANDS

SINGLE MIXERS & COCKTAILS

Kalos Vodka, Tanqueray Gin, Bacardi Rum,
Dobel Diamante Cristalino, Dewar's Scotch,
Johnny Walker Black Blended Whiskey, Jack
Daniels Tennessee Whiskey, Maker's Mark
Bourbon

SUPER PREMIUM BRANDS

SINGLE MIXERS & COCKTAILS

Tito's Vodka, Hendrick's Gin, Mt. Gay Rum,
Don Julio Silver Tequila, Bozal Mezcal,
Glenlivet 12 Scotch, Woodford Reserve
Bourbon Whiskey

ALL WINE BY THE GLASS, BEER, AND NON-
ALCOHOLIC DRINKS ARE AVAILABLE IN EITHER TIER.

BEERS

DOMESTIC & IMPORT

Michelob Ultra
Coors Light
High Noon
Stella Artois
Modelo
Heineken 0.0

SAN DIEGO CRAFT

Alesmith .394
Ballast Point Aloha Sculpin Hazy IPA
Karl Strauss Red Trolley Ale
Stone Brewing Co. IPA
Coronado Orange Avenue WIT
Harland Hazy IPA
Crown & Hops 8 Trill Pils
Crown & Hops BPLB Hazy IPA

DRINKS ARE CHARGED BASED ON CONSUMPTION

WINE SELECTION

BY THE GLASS OR BOTTLE

WHITE

Zardetto Prosecco

Whitehaven Sauvignon Blanc

La Fete du Rose

Sonoma Cutrer Chardonnay

San Angelo Pinot Grigio

Pierre Spar Reisling

Cloudy Bay Sauvignon Blanc

RED

Klinker Brick Syrah

Catena Malbec

MacMurray Pinot Noir

Frank Family Cabernet Sauvignon

BY THE BOTTLE

WHITE

ZD Chardonnay

Hall Sauvignon Blanc

Veuve Clicquot Brut

Taittinger Brut

RED

Daou Reserve Cabernet Sauvignon

Freemark Abby Cabernet Sauvignon

St Supery Cabernet Sauvignon



NON-ALCOHOLIC

PEPSI PRODUCTS, BOTTLED WATER,
LEMONADE, TEA