

# MEETING CATERING MENU

**Four Points by Sheraton San Diego – SeaWorld**

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[fourpoints.com/sandiegoseaworld](http://fourpoints.com/sandiegoseaworld)



# BREAKFAST



## BREAKFAST BUFFET

Minimum of 10 persons

**Classic Continental .....\$14**

- Orange Juice
- Selection of Freshly Baked Breakfast Pastries
- Butter, Fruit Preserves
- Fresh Cut Seasonal Fruit
- Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas

**Healthy Start .....\$18**

- Orange Juice
- Selection of Freshly Baked Breakfast Pastries
- Butter, Fruit Preserves
- Variety of Bagels, Cream Cheese
- Fresh Cut Seasonal Fruit
- Granola, Fresh Berries, & Yogurt
- Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas

**Four Points Home Run Breakfast .....\$20**

- Orange Juice
- Selection of Freshly Breakfast Pastries
- Butter, Fruit Preserves
- Fresh Cut Seasonal Fruit
- Scrambled Eggs
- Smoked Bacon, Link Sausage
- Breakfast Potatoes
- Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas

## BREAKS

**Healthy Break.....\$12**

- Freshly Cut Fruit with Yogurt for dipping
- Granola Bars
- Mini Fresh Smoothies

**Chocolate Break.....\$10**

- Freshly Baked Chocolate Chip Cookies and Brownies
- Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas

**Fiesta Break.....\$12**

- Tortilla Chips, House Made Salsa & Guacamole, Mini Churros with Vanilla Ice Cream

**Sweet & Salty Break.....\$10**

- Pretzels, House Made Potato Chips, Mini Candy Bars
- Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas

A 22% banquet service charge and 8% sales tax will be added to all meeting space, A/V, and food & beverage charges. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

# LUNCH & DINNER



## PLATED ENTRÉES

Plated entrées include rolls with butter & Iced Tea.  
Minimum of 10 persons, Maximum of 20 persons,  
up to three entrée options.

## ENTRÉES

**Grilled Chicken Breast .....\$22**

Pesto Marinade, Roasted Potatoes, Vegetables

**Roasted Salmon .....\$24**

Sundried tomato, Fresh Herbs, Roasted Potatoes,  
Vegetables

**Roasted Vegetable Penne Pasta.....\$19**

Garlic, Shallots, Tomato, Parmesan, EVOO

**Flat Iron Steak.....\$27**

Herb Butter, Roasted Potatoes, Vegetables

## ENTRÉE SALADS

Includes Soup of the Day, Rolls with Butter, & Iced Tea

**Traditional Caesar Salad .....\$19**

Grilled Chicken Breast, Romaine, Parmesan, Croutons

**Cobb.....\$21**

Grilled Chicken Breast, Romaine, Smoked Bacon,  
Tomato, Bleu Cheese, Avocado, Hard Boiled Eggs,  
Choice of Dressing

## DESSERTS

Add any to a plated entrée for \$4

**New York Style Cheesecake**

**Raspberry Coulis**

**Seasonal Dessert**

# LUNCH & DINNER



## LUNCH & DINNER BUFFETS

**Deli Buffet.....\$24**  
(15 person minimum)

- Seasonal Field Greens, Creamery Buttermilk Ranch, Balsamic Vinaigrette
- Sliced Assorted Deli Meats & Cheeses
- Lettuce, Tomato, Onion, Pickles, Mustard, Mayonnaise
- Variety of Sliced Breads
- House Made Potato Chips
- Freshly Baked Cookies
- Iced Tea

**Mexican Fiesta.....\$28**  
(15 person minimum)

- Cheese Enchiladas
- Carnitas & Grilled Chicken
- Diced Onions, Tomatoes, & Lettuce
- Grilled Vegetables
- Flour & Corn Tortillas
- Fresh Salsa & Guacamole
- Tortilla Chips
- Refried Beans
- Cilantro Lime Rice
- Churros
- Iced Tea

**Pizza Party .....\$20**  
(10 person minimum)

- Seasonal Field Greens, Creamery Buttermilk Ranch, Balsamic Vinaigrette
- Assorted Meat & Vegetarian Pizzas
- Chicken Wings
- Freshly Baked Brownies
- Iced Tea

**Italian Buffet.....\$26**  
(15 person minimum)

- Traditional Caesar Salad, Romaine, Parmesan, Croutons
- Assorted Flat Bread s
- Penne Pasta with Grilled Chicken Breast, Garlic, Shallots, Basil, Tomato, Parmesan
- Assorted Desserts
- Iced Tea

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# RECEPTION



## HORS D'OEUVRES

Order in increments of 12, priced per piece.  
Items may be presented as a station or tray passed.

**Classic Pepperoni Flatbread .....\$3**  
Mozzarella, Tomato Sauce

**Roasted Seasonal Vegetable Flatbread.....\$3**  
Mozzarella, Pesto, EVOO

**Chicken Wings.....\$3**  
Buffalo, Tequila Lime

**Grilled Chicken Quesadilla .....\$4**  
Roasted Pepper Aioli

**Teriyaki Beef or Vegetable Sate.....\$4**

**Pork And Vegetable Pot Sticker.....\$4**  
Ginger Soy

## ACTION STATIONS

Minimum of 10 persons. Prices are per person.

**Chips, Salsa, and Guacamole .....\$6**

**Domestic Cheese Display .....\$7**  
Served with Assorted Artesian Breads, Crackers

**Vegetable Crudit  .....\$5**  
Bleu Cheese, Buttermilk Ranch Dressing

**Traditional Hummus .....\$5**  
Crisp Pita Chips, and Fresh Cut Vegetables

**Fried Calamari.....\$6**  
Marinara Sauce, Lemon

## A LA CARTE

Coffee, Decaffeinated Coffee ..... \$45 per gallon

Assorted Teas ..... \$45 per gallon

Orange, Grapefruit, Cranberry  
or Apple Juice..... \$20 per pitcher

Bottled Water .....\$2.50 each

Sparkling Bottled Water.....\$3.50 each

Assorted Coke Soft Drinks ..... \$2.50 per can

Assorted Coke Soft Drinks .....\$3.50 per bottle

Red Bull ..... \$4 per car

Assorted Mini Pastries.....\$24 per dozen

Variety of Bagels & Cream Cheese.....\$36 per dozen

Fresh Cut Seasonal Fruit.....\$6 per person

Whole Fruit.....\$3 each

Assorted Fruit Yogurts .....\$3 each

Fresh Baked Chocolate Chip Cookies .....\$24 per dozen

Breakfast Burritos (Meat or Vegetarian)  
Minimum of 6 .....\$9 each

Breakfast Sandwiches (Meat or Vegetarian)  
Minimum of 6 .....\$6 each