



## la valencia wedding packages

all packages include the following:  
(based on a minimum of 50 guests)

- **butler passed hors d'oeuvres ~ 3 pieces per person**
- **champagne toast for all guests**
- **room rental for dining room**
- **one night stay for the bride & groom in an ocean suite**
- **in suite champagne and chocolate strawberry amenity**
- **in room breakfast the morning after for the bride and groom**

for more information please call the catering office at (858) 454-0771.

all food & beverage is subject to california sales tax  
and a 20% service charge.



## wedding package hors d' oeuvres

three pieces per person

### hot hors d' oeuvres

satay chicken skewers with spicy peanut sauce  
baked brie with raspberry and almonds in phyllo dough  
asparagus with warm mozzarella cheese wrapped in phyllo dough  
fire roasted vegetable empanadas  
new england crab cakes, spicy chipotle aioli  
mini spinach and gruyere cheese quiche  
beef teriyaki brochettes

### cold hors d' oeuvres

atlantic smoked salmon pizza with dill crème fraîche and red onion  
laura chenel goat cheese crostini  
smoked chicken canapé with assorted herbs  
tomato, basil, garlic bruschetta with manchego cheese on focaccia  
gorgonzola with chives & toasted walnuts on endive

### may we recommend... tray-passed specialty cocktails

**classic bellini** peach puree and sparkling wine

**mojito** rum, crushed fresh mint and sugar

**la valencia cosmopolitan** citron vodka, cranberry juice, and cointreau

**sangria bianca** white wine with golden raspberries, white peaches, and pears

**bougainvilleas and orchids** la valencia's take on the classic mimosa, with pomegranate juice or mango puree mixed with sparkling wine

...or create your own special beverage with your catering manager for an added personal touch



## la jolla sunset

### three course served menu

menus are offered with choice of soup or salad, entrée and dessert  
sour dough, wheat and white rolls with butter  
freshly brewed coffee, decaffeinated coffee and teas.

#### soups

**sweet potato bisque** with crispy sage and crème fraîche  
**fire roasted tomato bisque**, basil garlic croutons  
**roasted butternut squash**, focaccia croutons  
**seasonal wild mushroom bisque**, goat cheese and truffle oil

#### salads

**la valencia salad**, baby leaves of lettuce, tomatoes, goat cheese and citrus vinaigrette  
**spinach salad**, caramelized onions, toasted pine nuts, feta cheese and balsamic vinaigrette  
**baby spinach and endive salad**, raspberries, candied walnuts and raspberry vinaigrette  
**petite spring mix**, warm goat cheese and saffron strawberry vinaigrette  
**traditional caesar salad**, toasted garlic sourdough croutons, garlic caesar dressing

#### entrées

please select one item  
selection is complimented with seasonal vegetables and appropriate starch

**sautéed macadamia nut crusted halibut**, lemon beurre blanc

**grilled free range chicken**, roasted garlic and herb cream sauce

**miso glazed atlantic salmon**, ginger-lemon grass sauce

or

**grilled prime new york steak**, seasonal wild mushrooms and bordelaise

**sautéed local sea bass**, tomato provencal sauce

**sautéed prawns** scampi style served over linguini pasta with sherry cream sauce

#### desserts

selection of chocolate truffles, tuxedo dipped strawberries and heart shaped cookies



## **the jewel**

### **four course served menu**

menus are offered with soup, salad, entrée and dessert  
sourdough, wheat and white rolls with butter  
freshly brewed coffee, decaffeinated coffee and teas.

### **soups**

**maine lobster bisque**, armagnac  
**rock shrimp and white corn chowder**  
**seasonal wild mushroom bisque**, goat cheese and truffle oil  
**cauliflower and roasted garlic**, white truffle oil

### **salads**

**endive, radicchio and arugula salad**, candied walnuts, crispy onions,  
gorgonzola cheese and creamy tarragon dressing  
**baby spinach and endive salad**, raspberries, candied walnuts and raspberry vinaigrette  
**poached anjou pear and stilton bleu cheese** over petite greens, candied pecans  
and balsamic vinaigrette  
**caprese salad**, golden and red tomatoes, buffalo mozzarella, fresh basil,  
extra virgin olive oil and balsamic vinegar  
**frisee, endive and watercress**, crumbled gorgonzola cheese, grapes and citrus vinaigrette

### **entrées**

please select one item  
each selection is complimented with seasonal vegetables and appropriate starch.

**angus filet mignon**, black truffle mushrooms and port wine demi glace

**angus filet mignon and prawns duo** angus beef filet with cabernet reduction and broiled prawns with lemon  
beurre blanc

**crab stuffed maine lobster tail**, jasmine citrus rice and champagne butter

or

**petit filet mignon and maine lobster tail** with classic bordelaise and drawn butter

### **desserts**

selection of chocolate truffles, tuxedo dipped strawberries and heart shaped wedding cookies



## **crashing wave**

### **luncheon buffet**

included with buffet are sourdough, wheat and white rolls with butter  
freshly brewed coffee, decaffeinated coffee and teas.

### **mediterranean seafood chowder**

clams, scallops, shrimp and vegetables

### **assorted spring leaves of lettuce**

candied walnuts and raspberry vinaigrette

### **caprese salad**

sliced vine ripe yellow and red tomatoes, buffalo mozzarella, toasted pine nuts, fresh basil, red  
onion, extra virgin olive oil and balsamic vinaigrette

### **veal marsala**

wild mushrooms, fresh herbs and marsala wine

### **sautéed local sea bass**

maui onion and leek compote, thyme riesling butter

### **sautéed mélange of seasonal mediterranean vegetables**

garlic and fresh herbs

### **penne pasta**

basil pesto, cherry tomatoes and pecorino romano cheese

### **marinated & roasted tri-colored new potatoes**

**chef's selection** of fruit tarts, eclairs, napoleons, chocolate dipped strawberries  
and miniature cakes



## **ocean breeze**

### **dinner buffet**

included with buffet are sourdough, wheat and white rolls with butter  
freshly brewed coffee, decaffeinated coffee and teas &  
two chef attendants

### **maine lobster and shrimp chowder**

sweet white corn

### **california baby leaves of lettuce**

toasted walnuts, crispy onions and apple cider vinaigrette

### **caprese salad**

sliced yellow and red tomatoes, buffalo mozzarella, toasted pine nuts, fresh basil, red onion, extra virgin  
olive oil and balsamic vinaigrette

### **wild mushroom risotto**

shiitake, chanterelle, hen of the woods, oyster and portobello with fresh herbs

### **macadamia nut crusted alaskan halibut**

honey mustard beurre blanc

### **citrus basmati rice**

### **mélange of seasonal baby vegetables**

extra virgin olive oil and fresh herbs

### **carving station with chef attendant**

**please select one carved entrée:**

#### **prime rib of beef**

au jus and creamy horseradish

or

#### **pine nut and herb crusted leg of lamb**

mint demi glace

### **pasta station with chef attendant**

#### **fettuccine pasta**

sun-dried tomatoes, chevre goat cheese, san marzano tomato cream sauce

#### **baked gnocchi a la ragu**

house made potato and ricotta cheese gnocchi with a creamy meat sauce and crispy sage

**chef's selection** of fruit tarts, eclairs, napoleons and chocolate tuxedo dipped strawberries