



CAPE REY™
CARLSBAD BEACH
A HILTON RESORT & SPA

MENU

Breakfast

Surfbird Continental Breakfast

36

(Add dry cereals for an additional \$3 per person)

Choice of 3 Juices: Fresh Orange, Fresh Grapefruit, Cranberry, Apple, Tomato or Pineapple Orange Juice
Market Selection of Seasonal Fruits & Berries
Gourmet Greek Yogurts, Local Honey
Housemade Gluten Free Granola with Dried Blueberries & Coconut
Assorted Breakfast Pastry Basket, Homemade Jam, Sweet Butter
Organic Dark Roast Regular & Decaffeinated Coffee, Assorted Tea Forte Hot Tea

Spa Breakfast Buffet

43

(Minimum 12 guests required)

Choice of 3 Juices: Fresh Orange, Fresh Grapefruit, Cranberry, Apple, Tomato or Pineapple Mint Juice
Sliced Valencia Orange, Strawberry, and Green Grape
Quinoa Coconut Oatmeal with Flaxseed & Blueberry
Ponto Super Greens Smoothie Shooters
Build Your Own Avocado Toast: Wheat Toast, Avocado Mash, House Smoked Salmon, Everything Seasoning
Housemade Chicken Sausage Hash, Scrambled Egg Whites, Local Greens
Gluten Free Muffins, Assorted Pastries
Organic Dark Roast Regular & Decaffeinated Coffee, Assorted Tea Forte Hot Tea

Shearwater Breakfast Buffet

45

(Minimum 12 guests required)

Choice of 3 Juices: Fresh Orange, Fresh Grapefruit, Cranberry, Apple, Tomato or Pineapple Mint Juice
Market Selection of Seasonal Fruits
Farm Fresh Soft Scrambled Eggs
Choice of 2 Breakfast Charcuterie: Applewood Smoked Bacon, Natural Pork Sausage, Chicken Apple Sausage
Heirloom Breakfast Potato with Caramelized Onion
Assorted Breakfast Pastry Basket, Homemade Jam, Sweet Butter
Organic Dark Roast Regular & Decaffeinated Coffee, Assorted Tea Forte Hot Tea

C A P E R E Y · C A R L S B A D C A L I F O R N I A

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Just Like Home Breakfast Buffet 49

(Minimum 25 guests required. Additional charge of \$75 will apply for groups of 12-24 guests.)

Choice of 3 Juices: Fresh Orange, Fresh Grapefruit, Cranberry, Apple, Tomato or Cucumber Lime Juice
Market Selection of Seasonal Fruits & Nuts
Strawberry Parfait with Chia Seeds & Greek Yogurt
Choice of 2: Corned Beef Hash; Blueberry Pancakes, Sea Salted Butter & Maple Syrup; or
Ham and Cheese Egg Croissant Sandwich
Assorted Breakfast Tea Breads (Banana, Zucchini, Blueberry)
Organic Dark Roast Regular & Decaffeinated Coffee, Assorted Tea Forte Hot Tea

Baja Breakfast Buffet 52

(Minimum 25 guests required. Additional charge of \$75 will apply for groups of 12-24 guests.)

Choice of 3 Juices: Fresh Orange, Fresh Grapefruit, Cranberry, Apple, Tomato or Cucumber Lime Juice
Market Selection of Seasonal Fruits
Gourmet Greek Yogurts, Local Honey
Tres Leches French Toast
Cinnamon Spiced Powdered Sugar, Agave Syrup
Farm Fresh Soft Scrambled Eggs with Chorizo
Guacamole, Ranchero Salsa, Sour Cream, Pepper Jack Cheese, Jalapeños, Yellow Corn Tortilla
Yukon Potato with Piquillo Pepper and Caramelized Onion
Dulce de Leche Cinnamon Rolls, Sweet Mexican Pastry
Organic Dark Roast Regular & Decaffeinated Coffee, Assorted Tea Forte Hot Tea

Recommended Enhancements

Steel Cut Oatmeal, Brown Sugar, Dried Blueberries, Skim or Whole Milk	8
Cage Free Hard Boiled Eggs, Himalayan Sea Salt	4
Smoked Salmon, Fresh Bagels, Cream Cheese, Shaved Red Onions, Capers, Lemon	20

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MENU

Breakfast

Brunch

84

(Minimum 25 guests required)

Fresh Orange, Fresh Grapefruit, & Pineapple Mint Juice

Market Selection of Seasonal Fruits & Berries

Assorted Dried Cereal with Milk (Skim, Whole, Soy & Almond)

Gourmet Greek Yogurt, Local Honey

Local Field Greens, Artichoke Hearts, Citrus, Jicama, Shaved Parmesan, Sea Salted Sunflower Seeds,
Stone Ground Mustard Vinaigrette, Avocado Buttermilk Dressing

Grilled Asparagus with Lump Crab, Avocado, Citrus Salt

Applewood Smoked Bacon

Heirloom Breakfast Potato with Caramelized Onion

Cinnamon Challah French Toast, Sea Salted Butter, Maple Syrup

Jidori Roasted Half Chicken, Caramel Apple & Mango Chutney, Cider Glazed Onions

Smoked Salmon, Fresh Bagels and Cream Cheese, Shaved Onions, Capers, Lemon

Triple Chocolate Brownie, Old Fashioned New York Cheesecake, Cinnamon Doughnut Holes,
Gluten Free Lemon Meringue Tart

Organic Dark Roast Regular & Decaffeinated Coffee, Assorted Tea Forte Hot Tea

Buffet Enhancements

Garlic Roasted New York Sirloin, Natural Au Jus, Horseradish Aioli, Selection of Artisan Rolls* 20

** Requires a Chef Attendant*

175 (2 hours)

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Complement Your Breakfast with the Following Additional Selections

(Minimum 12 guests required)

Homestyle Yukon Potatoes with Scallion	5
Choice of 1 Breakfast Charcuterie: Applewood Smoked Bacon, Natural Pork Sausage, Chicken Apple Sausage or Black Forest Ham	8
Assorted Dried Cereal with Skim, Whole, Soy or Almond Milk	6
Gourmet Greek Yogurts, Local Honey (Plain and Assorted Flavors)	6
Steel Cut Oatmeal, Brown Sugar, Dried Blueberries, Skim, Whole, Soy or Almond Milk	8
Chia Seed & Greek Yogurt Parfait, Coconut, Pineapple, Honey Drizzle	7
Homemade Gluten Free Granola with Skim, Whole Milk & Soy or Almond Milk	7
Cage Free Hard Boiled Eggs, Sea Salt, Cracked Black Pepper (each)	4
Smoked Salmon, Fresh Bagels, Cream Cheese	20

Eggs & More

(Add any of the following to your breakfast. Minimum of 12 guests required. Price applies per person)

Blueberry Pancakes with Maple Syrup & Sweet Butter	9
Croissant Ham Sandwich	10
Farm Fresh Soft Scrambled Eggs, Aged Cheddar, Black Forest Ham	
Breakfast Burrito	11
Farm Fresh Soft Scrambled Eggs, Bacon, Pepper Jack Cheese, Avocado, Whole Wheat Tortilla, French Fried Potato	
Vegetable Breakfast Burrito	11
Farm Fresh Scrambled Egg Whites, Blistered Tomato, Spinach, Feta, Whole Wheat Tortilla	
Brioche French Toast with Berry Compote, Maple Syrup, Sweet Butter	12
Toasted English Muffin, Aged White Cheddar, Turkey Bacon, Scrambled Egg White	12
Breakfast Omelet Station	18
Whole Eggs or Egg Whites, your Choice of Fillings: Mushroom, Black Forest Ham Bacon, Onion, Pepper, Jalapeño, Cheese, Bloomsdale Spinach, Green Onion	

(Requires one chef attendant for every 50 guests - \$175 per attendant)

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Plated Breakfast

All American

40

Choice of 3 Juices: Fresh Orange, Fresh Grapefruit, Cranberry, Apple, or Tomato
Assorted Breakfast Pastry Basket, Homemade Jam, Sweet Butter
Farm Fresh Soft Scrambled Eggs with Chive

Choice of 2 Breakfast Charcuterie: Applewood Smoked Bacon, Natural Pork Sausage
Chicken Apple Sausage or Black Forest Ham

Heirloom Breakfast Potatoes with Caramelized Onion, Blistered Tomato

Organic Dark Roast Regular & Decaffeinated Coffee, Assorted Tea Forte Hot Tea

Sunrise on the Beach

42

Choice of 3 Juices: Fresh Orange, Fresh Grapefruit, Cranberry, Apple, Tomato or Chef's Daily Blend
Assorted Breakfast Pastry Basket, Homemade Jam, Sweet Butter
Chia Seed Greek Yogurt Parfait with Pineapple & Mixed Berries
Lobster & Yukon Potato Hash with Scrambled Farmers Eggs

Choice of 2 Breakfast Charcuterie: Applewood Smoked Bacon, Natural Pork Sausage
Chicken Apple Sausage or Black Forest Ham

Local Citrus & Berries

Organic Dark Roast Regular & Decaffeinated Coffee, Assorted Tea Forte Hot Tea

Farmer's Plate

46

Choice of 3 Juices: Fresh Orange, Fresh Grapefruit, Cranberry, Apple, Tomato or Pineapple Mango Juice
Assorted Breakfast Pastry Basket, Homemade Jam, Sweet Butter
Market Seasonal Fruit Plate
Acai Smoothie Bowl with Berries, Toasted Coconut, Flaxseed

Herb Roasted Marble Potato & Bacon Hash
Farm Fresh Scrambled Eggs with Chive
Grilled Heirloom Tomato

Choice of 1 Breakfast Charcuterie: Applewood Smoked Bacon, Natural Pork Sausage or Chicken Apple Sausage

Organic Dark Roast Regular & Decaffeinated Coffee, Assorted Tea Forte Hot Tea

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Meeting Break Packages

(All break packages are based on 30 minutes of continuous service.)



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Milk & Cookies	19	Spa Break	23
Butterscotch Cookies with Sea Salt, Chocolate Chip Peanut Butter, White Chocolate Macadamia Nut Ice Cold Milk (Regular & 2%), Almond and Soy Milk		Farmer's Market Vegetable Display White Bean Hummus, Cucumber Greek Yogurt Sea Salt Roasted Nuts with Dried Blueberry & Cranberry Artisan Cheese Hibiscus Iced Tea with Thyme Simple Syrup	
Sunshine & Citrus	20	Stick It & Dip It	23
Lemon Yogurt Parfait with Berries Blood Orange Meringue Pretzel Bites with Grapefruit Mustard Orange Wedges, Cucumber Limeade		Sea Salted Pretzels Assorted Fruit Skewers Chocolate Dipping Sauce, Cinnamon Greek Yogurt, Orange Blossom Honey, Toasted Coconut Classic Lemonade	
Sweets on the Beach	21	Power Break	24
Cape Rey Cake Pops Double Fudge & Peanut Butter Brownies Individual Traditional Trail Mix, Peanut M&M's, Yogurt Pretzels, Ice Cold Milk (Regular & 2%)		Chocolate Covered Espresso Beans Granola Bar & Energy Bar, Salted Mini Pretzels Almond Butter with Apple Wedges, Celery Sticks Fruit Smoothie Shooters (4oz.)	
Carlsbad Strawberry Fields	22	Catalina Break	25
Strawberry Thyme Shortbread Cookies Strawberry Parfait with Chai & Greek Yogurt Chocolate Covered Strawberries Strawberry Lemonade Hibiscus Tea with Strawberry Simple Syrup		Tortilla Chips Queso Cheese Sauce, Sour Cream, Jalapenos Tomato Fresca, Avocado Dip Cheese Quesadillas Churros Virgin Margaritas	
Trail Mix Package <i>(Build your own)</i>	22	Water Cooler Break	26
Cranberry, Blueberry, Apricot, Banana Chip, Pumpkin Seeds, Flaxseed, Toasted Coconut Dark Chocolate Chips, Walnut, Almond, Peanut Bowl of Seasonal Whole Fruit, Iced Coffee		Selection of Doughnuts: Chocolate Dipped Doughnut Holes, Apple Cinnamon Bear Claw, Cream Cheese Danish Whole, Skim, & Almond Milk	
Cape Rey Creamery	23		
<i>(Ice Cream Tricycle Service)</i> Strawberry Shortcake Bars, Vanilla Chip Ice Cream Sandwiches, Chocolate Eclairs, 50/50 Bars Classic Drumsticks Organic Dark Roast Regular & Decaffeinated Coffee, Assorted Tea Forte Hot Tea			

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À la Carte

Break Time

Assorted Classic Candy Bar (Full Size)	4 Each
Market Selection of Whole Fruits	5 Each
Kettle Chips (Regular, BBQ, Salt & Vinegar, Jalapeño)	5 (Individual Bag)
Gourmet Fruit and Nut Trail Mix	6 (Individual Bag)
Gourmet Greek Yogurt, Local Honey	6 Each
Granola Bars (Kashi, Kind, Clif)	6 Each
Carlsbad Chocolate Dipped Strawberries	16 (3 Per Order)
Doughnut Holes	19 Per Dozen
Bavarian Pretzel Bites with Grapefruit Mustard	19 Per Dozen
House Roasted Mixed Nuts with Citrus Sea Salt	56 Per Pound
Bagels with Choice of Plain or Flavored Homemade Cream Cheese	60 Per Dozen
Celery & Carrot Sticks with Ranch Dressing	60 Per Dozen
Apple & Almond Butter Shooters	62 Per Dozen
Breakfast Tea Breads (Banana, Zucchini, Carrot)	62 Per Dozen
Assorted Breakfast Pastries, Muffins	66 Per Dozen
Butterscotch Cookies with Sea Salt, Double Chocolate Brownies	66 Per Dozen
Chocolate Covered Espresso Beans	70 Per Pound
Petit Avocado Toasts with House Cured Oro King Salmon, Picked Shallot	82 Per Dozen
Market Selection of Seasonal Fruits & Berries	85 (Serves 10)
Artisan Cheese & Fruit Board, Housemade Lavosh Crackers & Fig Mostarda	120 (Serves 10)

Beverages

Bottled Still and Sparkling Water (250ml)	6 Each
Assorted Soft Drinks	6 Each
Bottled Gourmet Flavored Iced Tea	7 Each
Assorted Coconut Water	8 Each
Brew Dr. Kombucha 12 oz. (Clear Mind, Love, Mint Lemonade, Ginger Turmeric)	9 Each
Energy Drink (Rockstar, Monster, Red Bull)	9 Each
Iced Tea with Lemon	80 Per Gallon
Lemonade (Classic, Strawberry Infused)	80 Per Gallon
Hibiscus Iced Tea with Thyme Simple Syrup	82 Per Gallon
Fresh Orange, Grapefruit Juice	86 Per Gallon
Organic Dark Roast Regular & Decaffeinated Coffee, Assorted Tea Forte Hot Tea (Half & Half, Skim, Soy, & Almond Milk, Sugar, Sweet'N Low, Splenda, Stevia, Honey, Agave, Hazelnut Syrup, Cinnamon, Cocoa Powder)	100 Per Gallon

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Buffet Lunches

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Light & Simple Lunch*

(Minimum of 12 guests) *Gluten Free Menu

49

Daily Vegetarian Soup

Vine-Ripened Tomatoes, Burrata Cheese, Fresh Basil

Living Lettuce Salad Bar: Local Greens, Hearts of Palm, Cucumber, Rainbow Carrot, Charred Corn

Dressings: Buttermilk Ranch, Blood Orange Balsamic Citronette, Poppy Seed Vinaigrette

Ancient Grains Salad with Artichoke, Grilled Peppers, Heirloom Tomato, Asparagus (Warm Salad)

Choice of 1: Grilled Whiskey Chicken Breast, Garlic Prawns or Ti Leaf Roasted Salmon

Choice of 1: Market Selection of Seasonal Fruit or Gluten Free Chocolate Brownies

Organic Dark Roast Regular & Decaffeinated Coffee, Assorted Tea Forte Hot Tea

Live Like a Local

(Minimum of 12 guests)

50

White Bean Hummus, Crudit , Pita, Blue Corn Chips

Local Field Greens, Artichoke Hearts, Citrus, Jicama, Shaved Parmesan, Sea Salted Sunflower Seeds

Dressings: Stone Ground Mustard Vinaigrette, Avocado Buttermilk Dressing

Grilled Asparagus with Tomato, Avocado, Marcona Almond, Meyer Lemon Vinaigrette

Quinoa & Bay Shrimp Salad

Choice of: Honey Roasted Turkey, Lettuce, Tomato, Sprouts, Avocado, Mustard Seed Aioli, Pretzel Bun or

Submarine on Baguette, Italian Meats, Provolone, Cheese, Olive Tapenade, Cucumber Salad

Choice of 1: Market Selection of Seasonal Fruit or Soft Baked Cookies

Organic Dark Roast Regular & Decaffeinated Coffee, Assorted Tea Forte Hot Tea

Deli Counter

(Minimum 12 guests)

54

Farmers Market Minestrone Soup

Heirloom Potato Salad with Stone Ground Mustard

Bloomdale Spinach with Dry Jack, Mandarin, Spiced Pecan, Lemon Thyme Vinaigrette

Couscous Salad, Cucumber, Parsley, Fire Roasted Peppers

Thinly Sliced Roasted Turkey Breast, Black Forest Ham, Roasted Beef, Pastrami

Chef's Selection of Sliced Cheeses, Tomato, Butter Lettuce, Red Onion, Homemade Mayonnaise, Grain Mustard

Farmer's Market Pickled Vegetables, Gourmet Kettle Potato Chips, Selection of Artisan & Naan Bread

Assortment of Brownies, Cookies, Lemon Bars

Organic Dark Roast Regular & Decaffeinated Coffee, Assorted Tea Forte Hot Tea

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Luncheon Buffet

(Additional charge of \$75 will apply for groups under minimum number of guests. Water available upon request.)

It's a Wrap!

55

(Minimum 12 guests)

Farmer's Market Inspired Vegetable Display, Cucumber Yogurt
Petite Gem Cobb Salad, Crouton, Shaved Parmesan, Blue Cheese

Shelton Farms Chicken Salad, Spinach, Grape, Pistachio, Green Goddess Dressing
Turkey & Avocado Wraps, Bacon, Romaine Heart, Artisan Cheese, Whole Grain Tortilla, Basil Aioli
Grilled Portobella Mushroom Wrap with Red Pepper, Hummus, Feta, Arugula, Tomato
Gourmet Kettle Potato Chips

Whoopie Pies, Cookies, Brownies
Organic Dark Roast Regular & Decaffeinated Coffee, Assorted Tea Forte Hot Tea

Cape's Street Fair

57

(Minimum of 12 guests)

Local Field Greens, Artichoke Hearts, Citrus, Jicama, Shaved Parmesan, Sea Salted Sunflower Seeds
Street Corn Salad with Feta, Lime
Buffalo Popcorn Shrimp

Choice of 3:

Beer Battered Fish & Chips with Ketchup & Malted Vinegar
Chicken Kabobs with Tandoori Seasoning
All Beef Corndogs with Assorted Housemade Mustards
Smoked Kielbasa Sliders with Pub Sauce & Sauerkraut Slaw

Cinnamon Sugar Rolled Churros, Funnel Cake Sticks
Organic Dark Roast Regular & Decaffeinated Coffee, Assorted Tea Forte Hot Tea

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Luncheon Buffet

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Slider Bar

(Minimum of 12 guests, maximum of 75 guests)

58

Romaine & Spinach Salad: Sliced Mushroom, Tomato, Candied Bacon, Cucumber, Garlic Crouton
Dressings: Buttermilk Ranch, Balsamic Vinaigrette

Sliders on a Housemade Sesame Bun (Choice of 3):

Kobe Beef: Caramelized Shallot, Aged Cheddar, Pickled Pub Sauce, Iceberg

Grilled Free Range Chicken: Smashed Avocado, Maple Bacon, Arugula, Tomato, Basil Aioli

Ahi Tuna: Sesame Seared, Pickled Ginger, Pineapple Slaw, Thai Chili Aioli

Shiitake Mushroom: Horseradish Havarti, Tomato, Roasted Bell Pepper, Arugula

Gourmet Kettle Potato Chips

Soft Baked Cookies

Organic Dark Roast Regular & Decaffeinated Coffee, Assorted Tea Forte Hot Tea

Mediterranean Luncheon Feast

60

(Minimum 25 guests)

Greek Style Salad with Local Mixed Greens, Feta, Kalamata Olive, Pepperoncini, Cucumber & Chickpea

Orzo with Fire Roasted Pepper, Grilled Eggplant & Heirloom Tomato, Oregano Vinaigrette

Olive Bar: Marinated Mushroom, Olives and Artichokes

Grilled Chicken Breast, Roasted Tomato, Pepper & Mushroom

Cumin Crusted Roast Beef Gyro, Red Onion, Cucumber Slaw, Dill Yogurt, Feta, Tapenade Aioli

Cucumber Yogurt & House Hot Sauce

Ratatouille with Organic Zucchini and Yellow Squash, San Marzano Tomato, Grilled Eggplant Genovese Basil

Greek Yogurt Cheesecake with Pistachio, Petite Limoncello Tart

Organic Dark Roast Regular & Decaffeinated Coffee, Assorted Tea Forte Hot Tea

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Luncheon Buffet

(Additional charge of \$75 will apply for groups under minimum number of guests. Water available upon request.)

Baja California

60

(Minimum 25 guests)

Tortilla Soup with Avocado, Sour Cream, Cilantro, Lime, Crispy Tortilla Strips

Homemade Guacamole with Yellow Corn Tortilla Chips

Romaine Hearts, Jicama, Cucumber, Black Beans, Tomato, Chili Roasted Pepita, Cotija Cheese, Cilantro Ranch Dressing

Local Fish Taco with Cilantro Slaw, Chipotle Aioli, Sour Cream, Guacamole, Lime

Plus, Choice of 1:

Chicken Fajitas with Bell Pepper, Onion, Cilantro or

Carne Asada Fajita or

Portobello Mushroom Fajita

Cheese Enchiladas with Ranchero Sauce

Spanish Rice

Mexican Beans

Cinnamon Sugar Rolled Churros, Crème Caramel

Organic Dark Roast Regular & Decaffeinated Coffee, Assorted Tea Forte Hot Tea

Ponto Longboards

62

(Minimum 25 guests)

Farmers Vegetable Soup with White Beans

Kale & Gem Romaine Caesar Salad, Garlic Crouton, Shaved Parmesan

Rainbow Quinoa Salad with Cucumber, Fire Roasted Pepper, Herb Vinaigrette

Tomato Mozzarella Caprese, Genovese Basil, Fig Balsamic Reduction

Longbords (Flatbreads):

Blanca: Olive Oil, Crushed Garlic, Red Pepper Flake, Mozzarella, Parmesan

Margherita: San Marzano Marinara, Buffalo Mozzarella, Heirloom Tomato, Oregano

Salumi: Genoa Salami, Cured Peperoni, Italian Sausage

Boston Creme Pie Bars, Snickerdoodle Whoopie Pies, Petite Strawberry Shortcakes

Iced Arnold Palmer, Orange Twist Punch, Carlsbad Alkaline Water

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Plated Luncheon



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First Course Selections

Grilled Tomato Coconut Soup, Basil Oil
Manila Clam Chowder, Pancetta, Yukon Potato
Heirloom Tomato, Burrata Cheese, Garden Pesto, Olive Oil
Local Green, Bella Mushroom, Tomato, Cucumber, Bleu Cheese Vinaigrette
Young Arugula, Crisp Pancetta, Shaved Parmesan, Pumpkin Seed, Lemon Ricotta, White Balsamic Vinaigrette
Kale Caesar Salad, Sun Dried Tomato Pesto, Country Crouton, Caesar Dressing

Plated Entrée Selections

Lemon Parmesan Risotto Beech Mushrooms, Micro Basil	47
Grilled Jidori Chicken Breast Choice of Vegetable & Starch	52
Stone Ground Mustard Glazed Salmon Choice of Vegetable & Starch	54
Lemon Caper Seabass Choice of Vegetable & Starch	56
Ribeye Steak Choice of Vegetable & Starch	59

Starch Choices

Smash Red Bliss Potato
Rainbow Quinoa
Garlic Cream Cheese
Mashed Yukon Potato

Vegetable Choices

Jumbo Asparagus with Bacon
Farmers Seasonal Vegetables
Broccolini & Carrots

Dessert Choices

Warm Apple Tart
Chocolate Caramel Sundae
Salted Caramel Bar
Homemade Cookies
Old-Fashioned Carrot Cake
Daily Pastry Chef Selection

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Grab & Go Boxed Lunches

(Does not include seating. Seating available at \$3 per person)

Per Boxed Lunch

41

(Each boxed lunch includes choice of sandwich and side served with a bag of chips, whole fruit, freshly baked cookie or brownie, & appropriate condiments)

Sandwiches, Salads or Wraps *(Select one)*

Honey Smoked Turkey

White Cheddar, Butter Lettuce, Pickle, Sprouts, Sun Dried Tomato Aioli, Brioche Bun

Black Forest Ham

Alpine Swiss, Honey Dijon, Grilled Apple, Arugula, Brioche Bun

Shaved Roast Beef

Smoked Cheddar Cheese, Caramelized Onion Jam, Arugula, Pickled Pub Sauce, Brioche Bun

Grilled Chicken Sandwich

Hooks 10 year Cheddar, Asparagus, Prosciutto, Arugula, Focaccia

Cape's Cobb Salad

Grilled Chicken, Gem Romaine, Diced Egg, Bacon, Tomato, Cucumber, Feta, Avocado, Chive Dressing

Chicken Kale Caesar Salad

Grilled Chicken, Sun-dried Tomato Pesto, Country Crouton, Caesar Dressing

ChopChop Ahi Salad

Sesame Seared Ahi, Tat Soy Spinach, Mandarin Oranges, Chinese Long Beans, Chopped Macadamia Nuts, Cucumber, Tomato, Orange Blossom Vinaigrette

Cumin Marinated Portobello Gyros

Red Onion, Cucumber Slaw, Dill Yogurt, Feta, Tapanade Aioli

Sides *(Select one)*

Ponto Potato Salad

Heirloom Potatoes, Hard-Boiled Egg,
Young Celery, Mustard Vinaigrette

Orzo & Asparagus Salad

Tomato, Feta, Oregano Vinaigrette

Quinoa Salad

Cucumber, Bell Peppers, Tahini Vinaigrette

Poppy Seed Cole Slaw

Pepitas, Apple Cider Vinaigrette

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Prices are subject to 24% service charge and applicable sales tax. Prices subject to change. April 2019.

MENU

Hors D'oeuvres



CAPE REY™
CARLSBAD BEACH
A HILTON RESORT & SPA

Cold Hors D'oeuvres

(Minimum of 25 pieces per item selection)

Lemon Ricotta, Pistachio & Prosciutto Canapé	7
Sugar Cured Tomato Bruschetta, Fresh Mozzarella	7
Seasonal Melon & Prosciutto, Merlot Sea Salt	7
Whipped Gorgonzola, Cured Grape, Endive, Smoked Almond	7
Vegetarian California Roll, Thai Chili Aioli	7
Carlsbad Strawberry with Burrata, Flaxseed Brittle	8
Citrus Poached Prawn, Bloody Mary Cocktail Sauce	8
Fingerling Potato, Garlic Aioli, Fried Caper	8
Beef Tartare, Horseradish Crème Fraîche, Crostini, Micro Mizuna	8
English Cucumber, Smoked Salmon, Caper Crème Fraîche	8
Spicy Tuna Roll, Ginger Ponzu	8
Lobster Salad Tartlet, Lemon Caper Aioli, Chive	9
Ahi Poke Quinoa Spoon	9

Hot Hors D'oeuvres

(Minimum of 25 pieces per item selection)

Vegetarian Egg Roll, Sweet Thai Chili Sauce	7
Gourmet Mini Quiche	7
Quinoa and Aged Gouda Stuffed Bella Mushroom	7
Sweet Corn Fritter, Poblano Honey Aioli	7
Chicken Pot Sticker, Plum Sauce	7
Beef & Black Bean Empanada	7
Grilled Chicken Skewer, Pearl Onion, Mesquite Glaze	7
Coconut Shrimp, Orange Blossom Honey	8
Crab Tempura Roll, Ginger Ponzu	8
Heirloom Tomato & Goat Cheese Tartlet	8
Grilled Lamb Chop Lollipop, Mint Chimichurri	9
Beef Tenderloin Satay, Parsley Pesto	9
Lump Crab Cake, Lemon Caper Aioli	9

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MENU

Reception Displays & Stations

(All pricing is based on 1.5 hours of service.)

Farmer's Market Inspired Vegetable Bar

22 per person

Grilled & Raw Vegetable Crudit 
White Bean & Rosemary Hummus
Served with Toasted Pita, Artichoke Spinach Dip, Cucumber Yogurt Dip

Living Lettuce

25 per person

Locally Grown Hydroponic Lettuces, Organic Rainbow Carrot, Hearts of Palm, Citrus
Smoked Rainbow Quinoa, Radish, Pumpkin Seeds
Dressings: Poppy Seed Dressing, Buttermilk Ranch, Balsamic Vinaigrette

Mediterranean Trio

29 per person

Hummus, Baba Ghanoush, and Romesco Spread
Marinated Olives, Bella Mushrooms, Mediterranean Feta
Pita Bread

Artisan Cheese & Charcuterie

34 per person

Locally Sourced Cheeses
Varzi Salami, Grilled Chorizo
Blackberry Mustard, Seasonal & Dried Fruits, Nuts
Assortment of Rustic Bread, Crackers

Bruschetta Bar

29 per person

White Bean & Rosemary
Pesto & Mozzarella with Prosciutto
Marinated Artichoke & Olives with Mediterranean Feta Tapanade
Sugar Cured Tomato Bruschetta, Fresh Mozzarella

Ponto Happy Hour

34 per person

Smoked Chicken Drumettes, Honey Buffalo Sauce, Maytag Bleu Cheese Dressing
Garlic Steak Fries: House Made Ketchup, Buttermilk Ranch
Pulled Pork Slider: Dill Pickle, Red Cabbage Slaw, Hawaiian Roll
Spinach Artichoke Dip, Toasted Pita

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Reception Stations

***(Requires a chef attendant at \$175 per attendant)*

Spa Reception

39 per person

Charred Lemon Ginger Elixers

Pacific Ceviche: Cucumber, Jicama, Local Citrus, Avocado, Chamomile Vinaigrette, Corn Tostadas

Prosciutto Wrapped Crenshaw & Ananna Melon, Cherrywood Sea Salt

Cold Smoked Lump Crab Salad, Compressed Watermelon, Meyer Lemon Mint Emulsion, Radicchio Salad

Fennel Dusted Skewered Roasted Vegetables, Green Goddess Vinaigrette

Slider Bar

75 per dozen

Kobe Beef: Caramelized Shallot, Aged Cheddar, Pickled Pub Sauce, Iceberg Lettuce

Grilled Free Range Chicken: Smashed Avocado, Maple Bacon, Arugula, Tomato, Basil Aioli

Ahi Tuna: Sesame Seared, Pickled Ginger, Pineapple Slaw, Thai Chili Aioli

Shiitake Mushroom: Horseradish Havarti, Tomato, Roasted Bell Pepper, Arugula

Sushi Bar *(With a sushi chef at \$200. Recommended 4 pieces per person)*

7 per piece

California Roll, Spicy Tuna & Market Crudo, Wasabi, Ginger, Soy Sauce

Pasta Time**

36 per person

Garlic Alfredo with Fresh Tortellini, House Marinara with Orecchiette, Basil Pesto Sauce with Cavatappi Pasta

Mushroom, Asparagus, Cured Tomato, Artichoke Hearts, Basil, Garlic Bread, Red Pepper Flakes, Evoo

Italian Sausage, Grilled Chicken, Reggiano, Shaved Parmesan Cheese

Street Tacos Station**

39 per person

Choice of 2: Grilled Mahi Mahi, Grilled Flank Steak or Smoked Pulled Pork Carnitas

Red Cabbage Chipotle Slaw, Jalapeño, Cotija Cheese, Fire Roasted Salsa, Guacamole, Lime

Warmed Yellow Corn & Flour Tortillas

Smores & Churros** *(Minimum 12 guests)*

24 per person

Old Fashioned Graham Crackers, Vanilla Marshmallows, Milk Chocolate Candy Bars

Cinnamon Churros, Rainbow Sprinkles, Salted Caramel Sauce

(Includes portable firepit)

Push Pop Stop *(Minimum 25 guests)*

25 per person

Strawberry Daiquiri Push Pops *(contains Alcohol)*

Mint Mojito Push Pops *(contains Alcohol)*

Pina Colada Push Pops *(contains Alcohol)*

Hibiscus Sorbet Push Pops *(Non-Alcoholic)*

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MENU

Buffet Dinners

(Additional charge of \$150 will apply for groups under minimum number of guests. Water available upon request.)

California Farmer's Table

91

(Minimum 25 guests required)

Carlsbad Clam Chowder
Local Greens, Fresh Garden Herbs, Shaved Rainbow Carrot, Charred Corn
Dressings: Buttermilk Ranch, Caramelized Shallot Vinaigrette
Grilled Asparagus with Lump Crab, Avocado & Citrus Salt
Apple Cider Glazed Chicken Breast, Caramelized Cipollini Onion
Ti Leaf Roasted Salmon, Rainbow Swiss Chard, Tomato Fennel Marmalade
Roasted Heirloom Potato in Dijon Butter
Seasonal Farmers Market Vegetables
Artisan Bread, Sweet Butter
Homemade Apple Pie, Seasonal Almond Fruit Tart, Strawberry Shortcake
Organic Dark Roast Regular & Decaffeinated Coffee, Assorted Tea Forte Hot Tea

Beach BBQ

93

(Minimum 50 guests required)

Tropical Fruit Salad
Romaine & Spinach Salad with Hearts of Palm, Cucumber, Green Bean, Tomato, Aged Cheddar, Garlic Crouton
Dressings: Avocado Buttermilk Ranch, Caramelized Shallot Vinaigrette, Bleu Cheese Dressing
Heirloom Potato Salad, Young Celery, Hard Boiled Egg, Pickle, Stone Mustard
Choice of one: Smoked Beef Brisket, Cider Plank Salmon or Petit Grilled Kielbasa with Spicy Brown Mustard
Beer Brined Grilled Chicken, Torpedo Onions, Mesquite BBQ Glaze
Charred Corn on the Cob with Sweet Butter & Chive
Baked Ranch Beans with Chorizo
Jalapeno Cornbread, Sweet Butter
S'more Parfait, Ponto Beach Shortbread Cookies
Organic Dark Roast Regular & Decaffeinated Coffee, Assorted Tea Forte Hot Tea

Enhancement: ½ Grilled Lobster Tail, Puerto Nuevo Style

20

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Home Away From Home

95

(Minimum 25 guests required)

Heirloom Tomato Bisque with Cheddar Cheese Crouton
Gem Romaine Wedge, Cherry Tomato, Cucumber, Pancetta, Bleu Cheese Dressing
Three Cheese Mac & Cheese with Lobster and Bacon
Red Apple Poppy Seed Cole Slaw
Old Fashion Pork Chops, Caramelized Onion, Apple Sauce
Herb Marinated Shelton Farm Chicken, Cider Braised Rainbow Chard with Bacon
Homestyle Meatloaf, Country Gravy
Garlic Cream Cheese Mashed Yukon Potatoes
Sautéed Seasonal Farmer's Market Vegetables
Fresh Baked Buttermilk Biscuits, Sweet Butter
Spiced Carrot Cake Cupcakes, Strawberry Shortcake, Brown Betty Apple Pie
Organic Dark Roast Regular & Decaffeinated Coffee, Assorted Tea Forte Hot Tea

Coastal Fiesta

97

(Minimum 50 guests required)

Black Bean Soup with Chili Crema, Cotija Cheese, Crispy Tortilla Strips
Local Baja Style Mixed Ceviche, Habanero Sea Salt
7 Layer Dip, Corn Tortilla Chips
Romaine Hearts with Charred Corn, Black Bean, Jicama, Cucumber, Chili Roasted Pepita, Lemon Lime Vinaigrette
Cilantro Lime Marinated Jumbo Shrimp
Char-grilled Cumin Crusted Skirt Steak
Slow Roasted Mexican Chicken Mole, Spiced Peanuts, Scallions
Poblano Wild Rice Pilaf
Stewed Vegetarian Ranch Beans
Caramel Flan, Spiced Rice Pudding, Aztec Brownies
Organic Dark Roast Regular & Decaffeinated Coffee, Assorted Tea Forte Hot Tea

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MENU

Buffet Dinners

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Mediterranean Feast

99

(Minimum 50 guests required)

Artisan Cheese & Charcuterie Board, Local Fruits, Artisan Breads & Crackers
Panzanella Salad: Heirloom Tomato, Red Onion, Cucumber, Herb Focaccia Crouton
Fire Roasted Pepper, Dill, Red Wine Vinaigrette
Cavattapi with Fennel, Tomato, Snap Pea, Burrata Cheese
Spanakopita
Chicken Breast, Lemon Cured Tomatoes, Peppers, Mushrooms
Herb Crusted Lamb or Flank Steak, Beet Hash, Mint Chimichurri
Orzo Risotto with Blistered Tomato, Artichoke & Mascarpone
Broccoli Rabe & Heirloom Carrot with Merlot Sea Salt
Artisan Bread, Sweet Butter
Greek Yogurt Cheesecake, Mini Lemon Tarts, Pistachio Biscotti, Panna Cotta
Organic Dark Roast Regular & Decaffeinated Coffee, Assorted Tea Forte Hot Tea

Chef's Table

112

(Minimum 50 guests required)

Lobster Bisque, Toasted Garlic Croutons
Arugula Salad, Shaved Parmesan, Golden Beet, Crisp Pancetta, Pepita Seeds with White Balsamic Vinaigrette
Grilled Asparagus with Lump Crab, Tomatoes & Meyer Lemon Vinaigrette
Heirloom Tomato with Burrata, Pine Nuts, Garden Pesto
Grilled Flat Iron Steak & Jumbo Prawn with Wild Mushroom Ragu, Natural Au Jus
Whiskey Brined Jidori Chicken, Fuji Apple Chutney
Yukon Potato Hash with Bacon & Aged White Cheddar
Seasonal Roasted Root Vegetables
Whole Grain Artisan Bread, Aged Balsamic & Olive Oil
Strawberry Mascarpone Tart, Carrot Cake with Mousse, Opera Cake
Organic Dark Roast Regular & Decaffeinated Coffee, Assorted Tea Forte Hot Tea

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Buffet Dinners

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Land & Sea

135

(Minimum 50 guests required)

Oysters on the Half Shell, White Verjus Mignonette, house grown Meyer lemon, mesquite smoked hot sauce
Mason Jar Smoked Avocado Prime Rib, Whole Egg Mayonnaise, micro celery leaf, lavosh cracker
Warmed Triple Cream Brie, Swiss Charred Pesto, Bourbon Tomato Relish, Artisan Cracker

Lump Crab & Corn Soup, Garlic Chive

Organic Baby Kale, Shaved Parmesano, Pancetta Sourdough Crouton, Lemon Parmesan Vinaigrette
Grilled Hericot Verts, Shaved Tri Tip, French Radish, Toasted Hazelnut, Crispy Shallot, Tarragon Aioli

Carved Wagyu Rib Eye, Pistachio Pistou, Bordelaise Sauce

Carlsbad Mussels and Clams, Young Garlic, Sauvignon Blanc Reduction

Grilled Pork Tenderloin, Orchard Apple Compote, Mustard Seed Caviar

Jump Shrimp Scampi, linguine, lemon butter, fried caper, picked parsley

Saffron & Parmesan Risotto

Whipped Roasted Garlic Potato, Aged Vermont White Cheddar, Porcini Mushroom Gravy

Grilled Asparagus and Roasted California Vegetables

Warmed Artisan Bread, Aged Balsamic & Olive Oil, Sea Salted Butter

Peaches & Cream Napoleon, Spiced Hot Chocolate Tart, New York Cheese Cake Bar with Brandywine Cherries

Organic Dark Roast Regular & Decaffeinated Coffee, Assorted Tea Forte Hot Tea

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MENU

Plated Dinners

(All entrées served with choice of salad or soup, dessert, artisan breads, sweet butter, organic dark roast regular & decaffeinated coffee, Tea Forte hot teas)



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Soup or Salad

Roasted Tomato Bisque, Basil Oil *(Vegan)*
Wild Mushroom Soup, Parmesan Cream
Yellow Corn Soup with Braised Ham Hock
Carlsbad Clam Chowder

Wild Baby Arugula, Tomatoes, Shaved Fennel, Smoked Almonds, Caramelized Shallot Vinaigrette
Bloomsdale Spinach, Sun Dried Cranberries, Maytag Bleu Cheese, Spiced Walnut, Apple Cider Vinaigrette
Caesar Salad, Shaved Parmesan, Seasoned Croutons, Sun Dried Tomato Pesto
Local Field Greens, Artichoke Heart, Shaved Parmesan, Garlic Crouton, White Balsamic Vinaigrette
The Wedge: Iceberg Lettuce, Crumbled Pancetta, Cucumber, Cherry Tomato, Bleu Cheese Dressing

Enhancements

(Price applies per person - added to dinner entrée selection)

Lobster Bisque, Blue Crab Salad	9
Burrata with Sweet Peas, Prosciutto, Frisee, Meyer Lemon Olive Oil	11
Citrus Smoked Pork Belly with Mustard Seed Caviar	12
Fennel Crusted Sea Scallops, White Corn Puree, Ancho Glazed Beechwood Mushroom	14
Ahi & Hamachi Crudo: Tobiko Caviar, Local Citrus	14
Yukon Gnocchi with Oyster Mushroom & Black Truffle	16

Dessert Selections

Tiramisu, Espresso Ice Cream, Biscotti
Caramel Flan, Caramelized Apples, Port Wine Reduction, Cinnamon Tuile
Lemon Meringue Tart, Raspberry Sorbet
Salted Caramel Chocolate Bar
Carlsbad Strawberries, Chai Infused Maple Syrup, Frozen Greek Yogurt, Pistachio
Flourless Chocolate Torte, Macadamia Nut, Vanilla Bean Whip Crème
Old Fashioned New York Cheesecake, Local Fruit Compote

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MENU

Plated Dinners

(All entrées served with choice of salad or soup, dessert, artisan breads, sweet butter, organic dark roast regular & decaffeinated coffee, Tea Forte hot teas)

Plated Entrée Selections

Pan Seared All Natural Organic Half Chicken Three Citrus Risotto, Broccolini, Cider Braised Cipollini Onion, Thyme Butter Sauce	75
Ti Leaf Roasted Natural Salmon Smoked Rainbow Quinoa, Grilled Baby Bok Choy, Tomato Fennel Marmalade, Oyster Mushroom Lemon Butter Reduction	80
Guinness Braised Prime Short Rib Yellow Corn + Mascarpone Polenta, Pencil Asparagus, Truffled Beechwood Mushroom	84
Crab Crusted Sea Bass Truffled Parmesan Risotto, Bloomsdale Spinach, Bella Mushroom, Meyer Lemon Buerre Blanc	89
12 Oz. Natural Rib Eye Steak Bacon Scallion Yukon Potato Hash, Broccolini and Baby Carrot, Braised Cipollini, Peppercorn Glace	96
Peppercorn Crusted Beef Tenderloin Roasted Yukon Garlic Mash Potato, Bacon Wrapped Asparagus, Artichoke Mushroom Ragu, Bordelaise	101
Grilled Ratatouille Sweet Corn & Goat Cheese Polenta, Garden Pesto & Shaved Parmesan	65

Duo Selections

Grilled Jidori Chicken Breast + Pan Seared Mahi Mahi Roasted Yukon Garlic Mash Potato, Grilled Asparagus, Artichoke Mushroom Bordelaise, Grilled Lemon	105
Ti Leaf Roasted Natural Salmon + Prime Short Rib Garden Pesto, Buttermilk Mash Potato, Bloomsdale Spinach, Bella Mushroom, Peppercorn Glace	115
Crab Crusted Seabass + Maine Lobster Tail Roasted Yukon Garlic Mash Potato, Bacon Wrapped Asparagus, Artichoke Mushroom Ragu, Bordelaise, Lemon	120
8 Oz. Peppercorn Crusted Beef Tenderloin + Garlic Prawns Bacon Scallion Yukon Potato Hash, Broccolini and Baby Carrot, Braised Cipollini, Peppercorn Glace	130

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