

menus

Celebrating the special moments in life has never tasted so good. With a variety of dishes and budgets in mind, Paradise Point's menus are easily tailored to fit your vision and style, letting you add your own flair to the big day.

Enjoy contemporary, California-inspired cuisine artfully prepared using the finest regional and seasonal ingredients as well as complemented with an array of fine wines. No detail is too small – our catering staff delivers the perfect duo of culinary excellence and impeccable service to help you plan, achieve, and delight in every aspect of your wedding.

TRAY-PASSED TAPAS (CHOICE OF 3)

Warm Tapas

- :: Crab Claw Cake, Carrot Harissa Aioli, Cilantro Puree
- :: Curry Braised Chickpeas, Caramelized Onion Yogurt, Fried Indian Bread
- :: Deep-Fried Oysters, Bacon Honey Dijon
- :: Fried Shrimp Wands, Screaming Rooster Aioli, Tomato Relish
- :: Grilled Lamb Chops, Saffron Aioli, Potato Crisp
- :: Hibachi Beef Skewers, Sweet Sake Magic Sauce, Scallions, Lime
- :: Savoy Spinach and Feta Phyllo Straws, House-made Dill Yogurt
- :: Sweet and Sour Baby Back Ribs, Kimchi Slaw
- :: Sweet Potato Ravioli, Brown Butter Foam
- :: Thai Spring Rolls, Sweet Chili Sauce, Cilantro, Mint

Chilled Tapas

- :: Ahi Wonton Nacho, Wasabi Cream
- :: Boozy Olives: Large Green, Red and Cerignola Olives, Gin, Lemon Juice, Vermouth
- :: Cold Melon Wedge, Prosciutto, Basil, Blood Orange Splash
- :: Meat and Cheese: Jamon Serrano, Manchego, Chef's Whim
- :: Mini Lobster Rolls: Cracked Pepper Horseradish, Kettle Chip Crisp, Lobster Salad
- :: Mozzarella, Tomato and Basil Crostini
- :: Olive Oil Poached Shrimp Cocktail, Chipotle Cocktail Sauce
- :: Seared Beef Tenderloin, Red Wine Glaze, Gorgonzola, Crostini
- :: Almond Brittle, Brie, Apricot Jam
- :: Whipped Butter Ball Potato, Crème Fraîche, Rocket, Caviar

Prices Do Not Include Current Service Charge and Applicable Sales Tax

paradisepointweddings.com :: 858.581.5910



..... menus

RECEPTION ENHANCEMENTS

Southern Californian Antipasto Display

Marinated Vegetables, Assorted Brined Olives, Shaved Prosciutto, Salami Genoa, Grissini, Smoked Mozzarella, Beemster Gouda, Pesto Aioli, Balsamic Vinaigrette
\$13 / guest

Baja Fiesta Bar

Queso Blanco, Pico de Gallo, Guacamole, Black Bean and Roasted Corn Salsa, House Fried Chips, Pepper Jack Cheese on Picks
\$9 / guest

Warm Cheese Display

Humboldt Fog with Roasted Strawberries, Selection of Artisan Breads
\$10 / guest

Roasted Brie with Blueberry and Lavender, Selection of Artisan Breads
\$10 / guest

Iced Jumbo Gulf Shrimp, Snow Crab Claws or Oysters on the Half Shell

Horseradish Cocktail Sauce, Lemon Wedges, Butter
\$84 /dozen (of each item) minimum of 5 dozen

Sushi Display

Maki Sushi - California Roll, Tuna Roll, Cucumber Roll
Nigiri Sushi - Tuna, Yellowtail, Shrimp, Salmon
Wasabi, Ginger, Soy Sauce
\$74 / dozen

Prices Do Not Include Current Service Charge and Applicable Sales Tax

paradisepointweddings.com :: 858.581.5910

..... menus

ENTRÉE STARTERS

Plated Lunch and Dinner Entrées Include a Choice of Soup or Salad

SOUPS

- :: Cauliflower Soup, Crisp Pancetta, Chive Oil
- :: Lobster Bisque en Croûte
- :: Roasted Root Vegetable Soup, Sambuca Shrimp, Tarragon Oil
- :: Rustic Tomato Basil, Crème Fraîche, Opal Basil Crouton
- :: Wild Mushroom Bisque, Parmesan Froth, White Truffle Oil, Chive Batons

SALADS

Baby Spinach Salad

Radicchio Cup, Blueberries, Sweet Salty Almonds, Ricotta Salata, Raspberry Vinaigrette

Burrata Caprese

Vine Ripe Tomatoes, Petite Basil Mix, Crouton, Picholine-Pistou, Balsamic Gelée

Grilled Asparagus and Prosciutto Salad

Wild Field Greens, Toasted Almonds, Goat Cheese, Lemon Thyme Dressing

Panzanella Salad

Vine Ripe Tomatoes, Kalamata Olives, Hot House Cucumbers, Feta Cheese Crumble, Focaccia Crostini, White Balsamic Dressing

Roasted Ruby Beets

Ruby Beets, Pickled Carrots, Frisée, Arugula, White Balsamic Vinaigrette

Spears of Romaine

Crisp Romaine Spears, Parmesan Crisp, Grape Tomatoes, Focaccia Croutons, Caesar Dressing

Tender Young Field Green Salad

Raspberries, Baby Tomatoes, Candied Walnuts, Gorgonzola Wedge, Sun-Dried Cherry Vinaigrette



..... menus

ENTRÉES

Plated Entrées are Served with Your Choice of Soup or Salad, Artisan Rolls and Sweet Butter, Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal Teas

Free Range Stuffed Chicken

Goat Cheese and Figs, Cabernet Chicken Jus, Asiago Polenta, Seasonal Vegetables
L \$120 D \$140

Pan-Seared Free Range Chicken

Chardonnay Citrus Butter, Roasted Artichoke Chive Pilaf, Seasonal Vegetables
L \$120 D \$140

Rosemary Dijon Chicken

Chive Mash, Seasonal Vegetables
L \$120 D \$140

Pan-Seared Salmon

Smoked Sauce Choron, Dijon Bacon Potato Salad, Rainbow Chard
L \$122 D \$142

Bacon Wrapped Pork Loin

Roasted Heirloom Apple, Maple Rosemary Jus, Soft Polenta, Seasonal Vegetables
L \$126 D \$146

Midnight Braised Beef Short Ribs

Point Reyes Mashed Potatoes, Truffle Buttered Corn, Roasted Asparagus
L \$126 D \$146

Seared Sea Bass

Artichoke and Tomato Relish, Bed of Leek Risotto and Wild Arugula
L \$134 D \$154

New York Steak

Port Wine Demi, Bavaroise, Double Stuffed Russet Potato, Seasonal Vegetables
L \$135 D \$155

Beef Tenderloin

Pomegranate Port, Micro Dijon, Rosemary Dijon Gratin, Seasonal Vegetables
L \$136 D \$156

Prices Do Not Include Current Service Charge and Applicable Sales Tax

paradisepointweddings.com :: 858.581.5910

..... menus

VEGETARIAN ENTRÉES

Fennel Pollen Roasted Cauliflower Steak*

Red Quinoa, Currants, Spinach, Seasonal Vegetables, Coriander Vinaigrette

Lemon Thyme Gnocchi

Seasonal Vegetables, Asiago Cream Sauce

Oven-Roasted Tomatoes Classic

Oven-Roasted Tomatoes, Fennel, Spinach, Braised White Beans*

Roasted Poblano Sweet Corn Ravioli

Ricotta Stuffed Ravioli, Roasted Poblano, Sweet Corn Relish, White Cheddar Sauce, Pumpkin Seed Oil, Toasted Pine Nuts

**Vegan Entrée*

DUO ENTRÉES

Plated Entrées are Served with Your Choice of Soup or Salad, Artisan Rolls and Sweet Butter, Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal Teas

Grilled Salmon and Spinach Forestiere Chicken

Citrus Chardonnay Butter, Wild Mushrooms, Madeira, Lux Potatoes, Seasonal Vegetables
L \$132 D \$152

Pan-Seared Petite Filet and Spinach Forestiere Chicken

Roasted Garlic Mashed Potatoes, Seasonal Vegetables
L \$140 D \$160

Pan-Seared Petite Filet and Prawns

Lemon Chive Beurre Blanc, Caramelized Red Onion Relish, White Truffle Potato Puree, Oven-Roasted Vegetable Stack
L \$142 D \$162

Prices Do Not Include Current Service Charge and Applicable Sales Tax

paradisepointweddings.com :: 858.581.5910



..... menus

DINNER BUFFET

Select One Soup, Two Salads, and Three, Four, or Five Entrées From the Following Selections.

Buffets Include Artisan Rolls and Sweet Butter, Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal Teas

SOUP

Select one from the following:

- :: Butternut Squash Bisque, Crème Fraîche
- :: Cauliflower Soup, Crisp Pancetta, Chive Oil
- :: Roasted Root Vegetable Soup, Sambuca Shrimp, Tarragon Oil
- :: Tomato Bisque, Opal Basil, Parmesan Croutons
- :: Wild Mushroom Bisque, Parmesan Froth, White Truffle Oil, Chive Batons

SALAD

Select two from the following:

Baby Spinach Salad

Goat Cheese, Slivered Almonds, Sun-Dried Cranberries, Pickled Red Onions, Champagne Vinaigrette

California Field Greens Salad

Artichoke Hearts, Sliced Purple Onions, Roasted Peppers, Hearts of Palm,
Aged White Cheddar Cheese, Roasted Shallot Dressing

Feta and Marinated Niçoise Olives with Grilled Pita Bread

Panzanella Salad

Vine Ripe Tomatoes, Kalamata Olives, Hot House Cucumbers, Feta Cheese Crumble,
Focaccia Crostini, White Balsamic Dressing

Spears of Romaine

Crisp Romaine Spears, Parmesan, Grape Tomatoes, Garlic Croutons, Creamy Caesar Dressing

Tender Young Field Green Salad

Raspberries, Baby Tomatoes, Candied Walnuts, Gorgonzola Wedge, Sun-Dried Cherry Vinaigrette

Timeless Tomato Salad

Epic Roots Mache, Seasonal Field Greens, Humboldt Cheese Wedge, White Balsamic Vinaigrette

Prices Do Not Include Current Service Charge and Applicable Sales Tax

paradisepointweddings.com :: 858.581.5910

menù

SELECT ENTRÉES (THREE, FOUR OR FIVE ENTRÉE CHOICES)

Blackened Sea Bass

Smoked Cheddar Grits, Braised Baby Leeks, Seasonal Vegetables

Chicken Spinach Forestiere

Crimini Mushrooms, Roasted Shallot Chicken Jus

Free Range Rosemary Dijon Chicken

Roasted Shallots Glacé

Grilled New York Steak

Red Wine Demi

Hot Smoked Atlantic Salmon

Sauce Tomato Choron

Orecchiette Pasta

Kale, Bread Crumbs, Wild Mushrooms, Anchovies, Chili Flakes, Parmesan, Sweet Onion Béchamel

Pan-Seared Grouper

Carrot Ginger Beurre Blanc, Shiitake Mushrooms, Haricot Vert

Rigatoni Pasta

Crimini Mushrooms, Tomato Ragout, White Beans, Basil, Asiago

**Bacon Wrapped Porchetta*

Roasted Heirloom Apple, Soft Polenta, Maple Rosemary Jus

**Carved Sea Salt Crusted Prime Rib of Beef*

Cabernet Au Jus, Horseradish Chive Crème Fraîche

**Hot Smoked Atlantic Salmon*

Sauce Tomato Choron

ACCOMPANIMENTS

Roasted Garlic Potato Puree, Harvest Rice Pilaf, Seasonal Vegetables

Prices Do Not Include Current Service Charge and Applicable Sales Tax

paradisepointweddings.com :: 858.581.5910

Three Entrées L \$140 D \$160

Four Entrées L \$148 D \$168

Five Entrées L \$156 D \$176

**Carver Chef - \$150.00*



..... **menus**

LATE-NIGHT SNACKS

Mini Burgers

Cheese, Ketchup, Mustard on Mini Bun :: \$70/dozen

Mini Ruebens

Pastrami, Thousand Island, Swiss Cheese on Rye Bread :: \$70/dozen

Mini TJ Dogs

Bacon Wrapped Hot Dog, Shaved Onion, Mayo, Salsa, Fresh Cilantro in Mini Bun :: \$70/dozen

Mini Pulled Pork

Coleslaw, Cilantro Aioli on Mini Bun :: \$70/dozen

Mini Pizza

Mozzarella, Roma Tomatoes, Basil :: \$70/dozen

Wild Mushroom, Fontina, Truffle Oil :: \$70/dozen

Sausage, Roasted Red Pepper :: \$70/dozen

Mini Grilled Cheese Sandwiches

Fontina, Gruyere, Bacon, Apple Pepper Jam, Sourdough Bread :: \$70/dozen

Assorted French Macarons

\$68/dozen

Chocolate-Covered Tuxedo Strawberries

\$82/dozen

Prices Do Not Include Current Service Charge and Applicable Sales Tax

paradisepointweddings.com :: 858.581.5910

beverage menu

FULL HOSTED BAR PACKAGES

Package Bars are Priced Per Guest, Based on Full Guarantee

Cocktails, Beer & Wine

Includes Cocktails, Assorted Beers, Varietal House Wine, Soft Drinks and Mineral Water

Silver

Nikolai
Tres Reyes Gold
Taaka
Ron Rio Silver
100 Pipers
EvanWilliams

Gold

Stoli
Milagro Silver
Hendrick's
Bacardi Silver
Dewar's
Jack Daniels

Platinum

Grey Goose
Patron Silver
Bombay Sapphire
Caliche
Glenlivet
Maker's Mark

Cocktail Hour Included

Additional Hours:

One Hour \$14
Two Hours \$24
Three Hours \$32
Additional \$7 per hour

Cocktail Hour Included +\$6

Additional Hours:

One Hour \$18
Two Hours \$29
Three Hours \$38
Additional \$8 per hour

Cocktail Hour Included +\$8

Additional Hours:

One Hour \$20
Two Hours \$32
Three Hours \$42
Additional \$9 per hour

Just Beer & Wine

Includes Assorted Beers, Varietal House Wine, Soft Drinks and Mineral Water

Cocktail Hour Included

Additional Hours:

One Hour \$10
Two Hours \$18
Three Hours \$26
Additional \$6 per hour

\$150 Bartender Fee Per Bar

Prices Do Not Include Current Service Charge and Applicable Sales Tax

paradisepointweddings.com :: 858.581.5910



..... beverage menu

CONSUMPTION BARS

Consumption Bars are Priced Per Drink

Hosted

Platinum Liquor	\$ 13
Gold Liquor	\$ 12
Silver Liquor	\$ 10
House Wine	\$ 9
Local Microbrews	\$ 8
Imported/Domestic Beers	\$ 7
Cordials	\$ 13
Soft Drinks	\$ 4.50
Mineral Waters	\$ 4.50

No-Host / Cash Bar

Platinum Liquor	\$ 14
Gold Liquor	\$ 13
Silver Liquor	\$ 11
House Wine	\$ 10
Local Microbrews	\$ 9
Imported/Domestic Beers	\$ 8
Cordials	\$ 14
Soft Drinks	\$ 5
Mineral Waters	\$ 5

\$150 Bartender Fee Per Bar

All Prices are per Drink Unless Noted Otherwise as Package Pricing

Prices Do Not Include Current Service Charge and Applicable Sales Tax

paradisepointweddings.com :: 858.581.5910

..... preferred vendor list

<i>Company Name</i>	<i>Contact</i>	<i>Website</i>	<i>Email</i>	<i>Phone #</i>
COORDINATORS				
Ann's Plans	Ann Strobel	www.annsplans.com	ann@annsplans.com	619-206-5676
Bliss Events	Rachel Welland	www.blissevent.com	rachel@blissevent.com	619-252-1058
Elements of Style	Mary Bowerman	www.maryselements.com	elementsofmary@cox.net	619-246-1946
EverAfter Events	Merilee Hennings	www.everafterevents.biz	info@everafterevents.biz	619-787-0978
Swann Soirees	Brenda Swan	www.swannsoirees.com	brenda.swann@me.com	858-344-6733
The Best Wedding for You	Julie Scrivener	www.thebestweddingforyou.com	julie@thebestweddingforyou.com	858-775-4543
FLORISTS				
Artquest Flowers	Arturo Marquez	www.artquestflowersandgifts.com	artquestflowersandgifts@yahoo.com	619-299-0234
Lois Mathews Design	Lois Mathews	www.loismathews.com	lois@loismathews.com	619-255-9144
Rae Florae	Paula Rae	www.raeflorae.com	hello@raeflorae.com	619-887-0984
Thistle Dew	Patti Nylund	www.thistledewfloral.com	patti@thistledewfloral.com	619-540-6442
HAIR & MAKEUP				
The Spa at Paradise Point		www.paradisepointspa.com	paradisepa@destinationhotels.com	858-581-5998
MUSIC				
Artistic Productions	Merrylin Brichmann	www.artistic-productions.com	merrylin@cox.net	619-593-7367
Disc Go Round	Andy Hagenah	www.discgorounddj.com	andy@DiscGoRoundDJ.com	619-723-1436
Elite British DJ	Mick Scrivener	www.elitebritishdj.net	mick@elitebritishdj.com	858-775-3364
Entertainment at Large	Mike Hogan	www.djmikehogan.com	mike@djmikehogan.com	858-565-8600
Pro Motion Entertainment	Blake Miller	www.promotionentertainment.com	blake@promotionentertainment.com	619-840-3572
Tim Altbaum Productions	Tim Altbaum	www.taproductions.com	tim@taproductions.com	619-227-2408

..... preferred vendor list

<i>Company Name</i>	<i>Contact</i>	<i>Website</i>	<i>Email</i>	<i>Phone #</i>
PHOTOGRAPHY				
Aquario Studio/Found Creative Studio	Jenny Siegwart	www.aquariostudio.com	info@aquariostudio.com	858-427-4994
Bauman Photographers	Daniel Youngren	www.baumanphotographers.com	info@baumanphotographers.com	619-232-3020
Brant Bender Photography	Brant Bender	www.brantbender.com	weddings@brantbender.com	858-675-1019
Melissa McClure Photography	Melissa McClure	www.melissamclure.com	melissa@melissamclure.com	760-504-8246
Vallentyne Photography	Heather Moreau	www.vallentynephotography.com	heather@vallentynephotography.com	760-672-2416
PHOTO BOOTH				
Starlight Photo Booth	Andy Hagenah	www.starlightphotobooth.com	info@StarlightPhotoBooth.com	619-940-5565
OFFICIANTS				
One of A Kind Ceremonies	Rev. Don Toshach	www.tieastrongknot.com	weddingrevdon@gmail.com	858-395-7834
Patricia Coleman, Celebrant	Patricia Coleman	www.aweddingcelebration.com	patricia@aweddingcelebration.com	760-458-7133
Rabbi Ian	Rabbi Ian Adler	www.rabbiian.com	rabbiian@gmail.com	858-952-1200
Shades of You Wedding Services	Joanna Caro	www.sandiego2wed.com	info@sandiego2wed.com	619-807-8537
Vows from the Heart	Rev. Christopher Tuttle	www.vowsfromtheheart.com	vowsfromtheheart@gmail.com	760-580-8697
VIDEOGRAPHER				
NR3 Video Productions	Norma and John	www.nr3videoproductions.com	nr3videoproductions@cox.net	619-656-0230
Joe Park Wedding Cinematography	Joe Park	www.joeparkfilms.com	joe@joeparkfilms.com	714-501-4241
TRANSPORTATION				
Sterling Rose Transportation		www.sterlingrose.com	info@sterlingrosetrans.com	800-649-6463