

# CMP MEETING PACKAGES



ESTANCIA



LA JOLLA

HOTEL & SPA





## Meeting Your Needs – Meeting Packages

Our meeting packages have our most frequent requests for all the core components of a successful meeting. We simplify pricing to include group meals, continuous morning and afternoon breaks, meeting room set up, as well as select audio visual components to provide the best value and allow efficient advance planning.

Breakfast, Lunch and Dinner Buffets are served in the communal Grande Room where guests can choose to dine in the dining room or on the terrace. Reserved signs are provided to designate seating for each group.

Refreshments breaks are conveniently located in the meeting pre-function areas. They are continuously refreshed throughout the day (8 hours) with coffee, beverages, and a variety of snacks and treats.

### Full Day Meeting Packages

#### Executive Meeting Package

Full Breakfast, Lunch and Dinner Buffets,  
Morning and Afternoon Break Service,  
AV Package.  
*\$299.00 per day, per person*

#### Deluxe Day Meeting Package

Full Breakfast and Lunch Buffets,  
Morning and Afternoon Break Service,  
AV Package.  
*\$199.00 per person, per day*

#### Day Meeting Package

Morning Break Service, Buffet Lunch,  
Afternoon Break Service and  
AV Package.  
*\$169.00 per person, per day*

### Half Day Meeting Packages

#### Breakfast Meeting Package

Full Breakfast Buffet, Morning  
Break Service, AV Package.  
*\$129.00 per person per day*

#### Lunch Meeting Package

Full Lunch Buffet, Morning or  
Afternoon Break Service, AV Package.  
*\$139.00 per person, per day*

### Break Only Meeting Packages

Morning **and** Afternoon Break Service  
*\$99.00 per person, per half day*

Morning **or** Afternoon Break Service  
*\$79.00 per person, per half day*

### Additional Guests

We welcome guests of your guests, spouses and local participants for single meals during your events at an additional charge per person.

*Breakfast \$45.00 per person, per day*

*Morning **or** Afternoon Break \$20.00 per person, per day*

*Lunch \$60.00 per person, per day*

*Dinner \$100.00 per person, per day*

### Private Buffet Locations

For events that require a private location to accommodate a guest speaker, a working lunch or a closed session, we are pleased to offer private event locations. Pricing are in addition to the selected package price.

*Breakfast \$20.00 per person, per day*

*Morning **or** Afternoon Break \$15.00 per person, per day*

*Lunch \$30.00 per person, per day*

*Dinner \$35.00 per person, per day*

### Meeting Package AV Services and Production Support

Meeting Package AV Services are applied to (1) Main Meeting Space per day.

For groups of 20 or more, the AV Package includes (1) Screen, Projector, Wired Podium Microphone through House Sound, and Standard Flipchart or Whiteboard.

For groups of 19 or less, the AV Package includes (1) Standard Flipchart or Whiteboard only.

In addition to the items above, Estancia has partnered with Five-Star for onsite AV and Production Support. Please contact Five-Star for AV consultation for any of the following components:

- Audio/Video/Lighting/Projection Enhancement
- Custom Set Design
- Video Mapping
- Videography/Live Streaming
- Staging
- Custom Meeting Space Internet
- Power Services
- Rigging

All Meeting Packages include 25% service charge. Sales tax, currently 7.75%, will apply to quoted package pricing.



A photograph of a resort building at dusk. The building has a dark tiled roof and stone walls. A person is standing near the entrance. In the foreground, there are palm trees and lush green landscaping. The text "CMP MENUS: SUNDAY" is overlaid in the center.

# CMP MENUS: SUNDAY

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## SUNDAY PACKAGE BREAKFAST

### Drinks

Orange, Grapefruit, Cranberry, Apple, V8 Juices

Freshly Brewed Peerless Coffees

Selection of Steven Smith Teamaker Teas

### Low Fat Cottage Cheese

with Fresh Berries

### Cinnamon Buns <sup>VE</sup>

### Steel Cut Irish Oatmeal Bar <sup>VE, VG</sup>

Brown Sugar, Golden Raisins, Dried Cranberries

### Sliced Seasonal Melons

Honey Yogurt

### Granola and Assorted Cereals

### Estancia Strata

Andouille Sausage, Brioche, Broccolini, Roasted Pepper, Provolone Cheese

### Power Breakfast Scramble <sup>GF, VE</sup>

Egg Whites, Spinach, Black Beans, Tomatoes, Feta

### Farm Fresh Scrambled Eggs <sup>GF, VE</sup>

### Apple Wood Smoked Bacon, Chicken Apple Sausage

### Roasted Red Potatoes <sup>VE</sup>

Scallions, Cilantro, Cotija Cheese

## MORNING BREAK

### Drinks

Freshly Brewed Peerless Coffees

Selection of Steven Smith Teamaker Teas

Assorted Juices, Soft Drinks, Iced Tea,

Still and Sparkling Water

### Seasonal Fresh Sliced Fruit

### House made Banana Chocolate Bread <sup>GF</sup>

### Assorted Yogurts

### Whole Fresh Fruits

### Variety of Dry Snacks

Almonds, Trail Mix, Dried Fruit, and KIND Bars

DF = Dairy Free, GF = Gluten Free, VE = Vegetarian, VG = Vegan



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## SUNDAY PACKAGE LUNCH

### Drinks

Peerless China Black Iced Tea

### Assorted Artisan Breads

House made Spreads

### Tomato-Fennel Bisque <sup>VE, GF</sup>

Focaccia Crouton

### Organic Mixed Lettuces and Seasonal Vegetables <sup>GF</sup>

Balsamic Vinaigrette, Basil Buttermilk, Cider-Mustard Vinaigrette

### Heirloom Tomato and Mozzarella Caprese <sup>GF</sup>

### Grilled Chicken Breast <sup>DF, GF</sup>

Garlic Sautéed Broccolini, Baby Carrots, Thyme Jus

### Mexican Tiger Shrimp <sup>GF</sup>

Zucchini Provençale

### Rosemary Hanger Steak <sup>DF, GF</sup>

Roasted Red Potatoes, Caramelized Onions, Red Wine Sauce

### Brown Rice Pilaf <sup>DF, GF</sup>

### Ziti Pasta <sup>DF</sup>

Crushed Tomato-Garlic Confit, Arugula, Extra Virgin Olive Oil

### Caramel Apple Bread Pudding

### Seasonal Sliced Fruit

## AFTERNOON BREAK

### Drinks

Freshly Brewed Peerless Coffees

Selection of Steven Smith Teamaker Teas

Assorted Juices, Soft Drinks, Iced Tea,

Still and Sparkling Water

### Estancia La Jolla Trail Mix

### Fresh Whole Fruit

### Mixed Vegetable Crudité and Artisan Crackers <sup>VG, VE, DF, GF</sup>

Marinated Olives, Red Bell Pepper Hummus

### Variety of Dry Snacks

Dirty Potato Chips, Almonds, Trail Mix, Dried Fruit, and KIND Bars

Walnut Fudge Brownie

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## SUNDAY PACKAGE DINNER

### Drinks

Freshly Brewed Peerless Coffees  
Selection of Steven Smith Teamaker Teas

### Roasted Garlic-Carrot Soup <sup>GF, VE</sup>

Toasted Pumpkin Seed

### Organic Mixed Lettuces and Seasonal Vegetables <sup>GF</sup>

Balsamic Vinaigrette, Basil Buttermilk, Cider-Mustard Vinaigrette

### Cannellini Bean Salad <sup>GF, VG, DF, VE</sup>

Marinated Artichokes, Kalamata Olives, Extra Virgin Olive Oil, Jerez Vinegar

### Roasted Vegetable Ratatouille <sup>VG</sup>

Roasted Tomato, Eggplant, Peppers, Fresh Basil

### Tomato-Garlic Sautéed Mexican Tiger Shrimp <sup>GF</sup>

Saffron Rice, Chorizo, Scallions

### Harissa Marinated Mary's Chicken Breast <sup>DF</sup>

Apricot-Lime Cous Cous, Natural Jus

### Grilled Top Sirloin <sup>DF, GF</sup>

Herb Potato Confit, Red Wine Sauce

### Sliced Seasonal Fruit

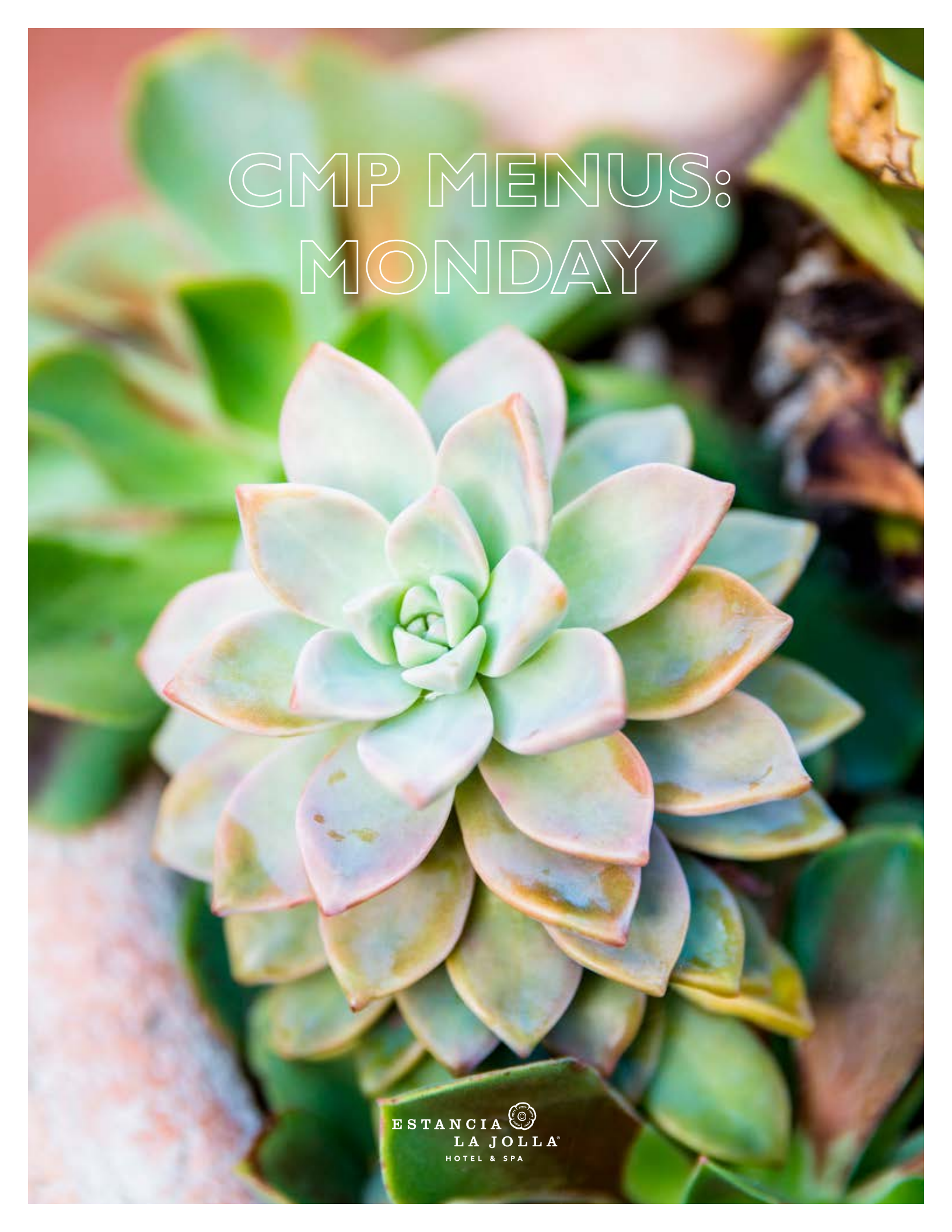
### Opera Cake

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# CMP MENUS: MONDAY



## MONDAY PACKAGE BREAKFAST

### Drinks

Freshly Brewed Peerless Coffees  
Selection of Steven Smith Teamaker Teas  
Orange, Grapefruit, Cranberry, Apple, V8 Juices

### Assorted Freshly Baked Danishes

### Low Fat Cottage Cheese

Fresh Berries

### Steel Cut Irish Oatmeal Bar <sup>GF, VG</sup>

Brown Sugar, Golden Raisins, Dried Cranberries

### Sliced Seasonal Melons

Honey Yogurt

### Granola and Assorted Cereals

### Vegetable Frittata <sup>GF, VE</sup>

Zucchini, Cherry Tomatoes, Spinach, Basil, Provolone

### Farm Fresh Scrambled Eggs <sup>GF</sup>

### Apple Wood Smoked Bacon, Country Sausage

### Whole Grain Berry Pancakes <sup>VE</sup>

Maple Syrup

### Potato-Onion Hash Browns <sup>VG</sup>

## MORNING BREAK

### Drinks

Freshly Brewed Peerless Coffees  
Selection of Steven Smith Teamaker Teas  
Assorted Juices, Soft Drinks, Iced Tea,  
Still and Sparkling Water

### Seasonal Fresh Sliced Fruit

### Banana Bread and Assorted Mini Pastries

### Individual Babybel Cheese

### Assorted Yogurts

### Whole Fresh Fruits

### Variety of Dry Snacks

Almonds, Trail Mix, Dried Fruit, and KIND Bars

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## MONDAY PACKAGE LUNCH

### Drinks

Peerless China Black Iced Tea

### Artisan Breads and Assorted Spreads

#### Portobello-Brie Soup <sup>GF</sup>

#### Organic Mixed Lettuces and Seasonal Vegetables <sup>GF</sup>

Balsamic Vinaigrette, Basil Buttermilk, Cider-Mustard Vinaigrette

#### Mediterranean Chopped Salad <sup>GF, VE</sup>

Peppers, Feta, Tomato, Cucumber, Red Onion, Herb Vinaigrette

#### Philly Cheese Steak Sliders

Shaved Sirloin, Roasted Peppers, Onions, Provolone

#### Garlic Rubbed Chicken Breast <sup>DF</sup>

Israeli Cous Cous, Zucchini, Carrots, Fresh Thyme, Balsamic Vinaigrette

#### Sautéed California Bass <sup>GF</sup>

Spinach, Lemon Caper Sauce

#### Smokey Poblano Macaroni and Cheese

#### Grilled Vegetables with Arugula Pesto <sup>GF</sup>

#### Chocolate Chocolate <sup>GF</sup>

#### Seasonal Whole Fruit

## AFTERNOON BREAK

### Drinks

Freshly Brewed Peerless Coffees

Selection of Steven Smith Teamaker Teas

Assorted Juices, Soft Drinks, Iced Teas

Still and Sparkling Water

#### Estancia La Jolla Trail Mix

#### Fresh Whole Fruit

#### Yogurt Pretzels

#### Lemon Bars

#### Seasonal Vegetables and Artesian Crackers <sup>VG, VE, DF</sup>

White Bean-Garlic Hummus, Marinated Olives

#### Variety of Dry Snacks

Dirty Potato Chips, Almonds, Trail Mix, Dried Fruit, and KIND Bars

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## MONDAY PACKAGE DINNER

### Drinks

Freshly Brewed Peerless Coffees  
Selection of Steven Smith Teamaker Teas

### Caramelized Onion Soup<sup>DF, GF</sup>

Emmenthaler Crouton, Swiss Cheese

### Organic Mixed Lettuces and Seasonal Vegetables<sup>GF</sup>

Balsamic Vinaigrette, Basil Buttermilk, Cider-Mustard Vinaigrette

### Baby Spinach Salad<sup>DF</sup>

Apples, Bacon, Hard Boiled Egg, Roasted Beets, Apple Cider Vinaigrette

### Slowed Roasted Organic Chicken<sup>DF, GF</sup>

Brown Rice Pilaf, Garlic-Thyme Jus

### Grilled Pork Tenderloin<sup>DF, GF</sup>

Braised Cabbage, Apple, Grain Mustard Sauce

### Ziti Puttanesca<sup>VE</sup>

Zesty Tomato Sauce, Capers, Olive Oil, Basil, Parmesan

### Sautéed Rock Fish<sup>DF, GF</sup>

Tomato-Fennel Ragout, Basmati Rice

### New York Cheesecake Fresh Berries

### Lemon Meringue Tart

### Fresh Seasonal Fruit

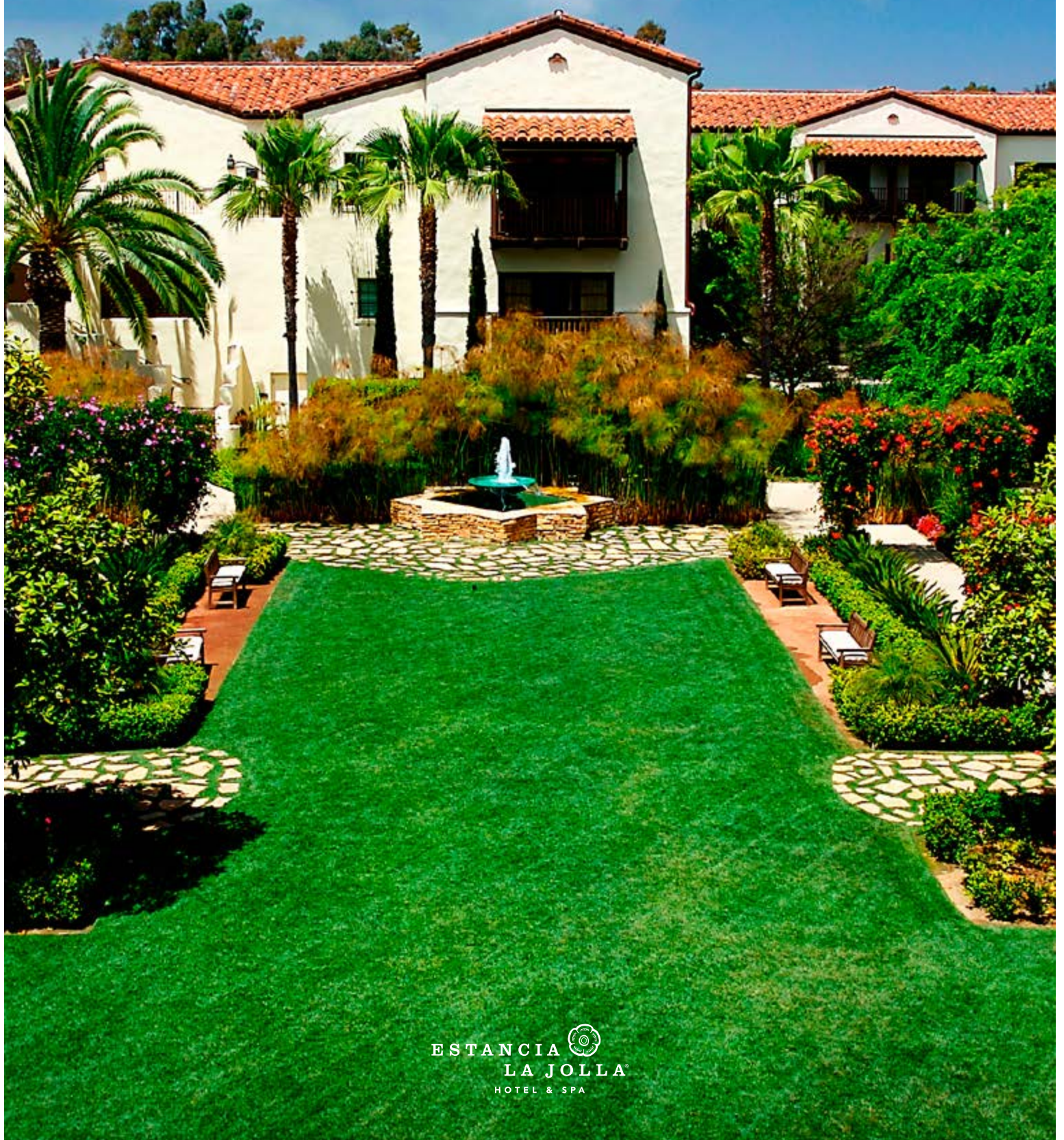
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# CMP MENUS: TUESDAY



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## TUESDAY PACKAGE BREAKFAST

### Drinks

Freshly Brewed Peerless Coffees  
Selection of Steven Smith Teamaker Teas  
Orange, Grapefruit, Cranberry, Apple, V8 Juices

### Low Fat Cottage Cheese

Fresh Berries Assorted Scones

### Steel Cut Irish Oatmeal Bar <sup>GF, VG</sup>

Brown Sugar, Golden Raisins, Dried Cranberries

### Sliced Seasonal Melons

Honey Yogurt

### Granola and Assorted Cereals

### Breakfast Sope <sup>VE</sup>

Charred Tomatoes, Scrambled Egg, Pepper Jack Cheese, Tomatillo Salsa

### Farm Fresh Scrambled Eggs <sup>GF</sup>

### Chicken Apple Sausage, Black Forest Ham

### Cinnamon French Toast <sup>VE</sup>

Vermont Maple Syrup

### Country Hash Browns <sup>VG</sup>

## MORNING BREAK

### Drinks

Freshly Brewed Peerless Coffees  
Selection of Steven Smith Teamaker Teas  
Assorted Juices, Soft Drinks, Iced Tea,  
Still and Sparkling Water

### Seasonal Fresh Sliced Fruit

### Mini Lemon Bundt Cakes and Mini Breakfast Danish

### Individual Babybel Cheese

### Estancia Granola

Served with Milk

### Assorted Yogurts

### Variety of Dry Snacks

Almonds, Trail Mix, Dried Fruit, and KIND Bars

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## TUESDAY PACKAGE LUNCH

### Drinks

Peerless China Black Iced Tea

### Vegetable Minestrone Soup <sup>GF, VG</sup>

### Organic Mixed Lettuces and Seasonal Vegetables <sup>GF</sup>

Balsamic Vinaigrette, Basil Buttermilk, Cider-Mustard Vinaigrette

### Arugula-Frisee Salad

Shaved Fennel, Orange, Crumbled Goat Cheese, Champagne Vinaigrette

### Sautéed Chicken Breast <sup>DF</sup>

Wild Mushrooms, Marsala Wine Sauce Achiote Rubbed Pork Loin

### Grilled Atlantic Salmon <sup>DF, GF</sup>

Brown Rice-Quinoa Pilaf, Spinach, Green Onion Vinaigrette

### Garlic Sautéed Broccolini and Roasted Tomatoes <sup>GF, VG, DF, VE</sup>

### Flat Bread Assortment

Grilled Zucchini, Tomato, Goat Cheese, Basil

Andouille Sausage, Caramelized Onions, Roasted Pepper, Mozzarella

### Cheese Tortellini <sup>VE</sup>

Crushed Tomatoes, Spinach, Garlic, Basil, Parmesan

### Tiramisu Cake

### Carrot Cake

### Seasonal Sliced Fruits and Berries

## AFTERNOON BREAK

### Drinks

Freshly Brewed Peerless Coffees

Selection of Steven Smith Teamaker Teas

Assorted Juices, Soft Drinks, Iced Tea,

Still and Sparkling Water

### Estancia La Jolla Trail Mix

### Fresh Whole Fruit

### Vegetable Crudité <sup>GF, VG, DF, VE</sup>

Hummus, Marinated Olives and Gherkins, Pita Chips and Baked Crackers

### Banana-Strawberry Smoothies

### Variety of Dry Snacks

Dirty Potato Chips, Almonds, Trail Mix, Dried Fruit, and KIND Bars

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## TUESDAY PACKAGE DINNER

### Drinks

Freshly Brewed Peerless Coffees  
Selection of Steven Smith Teamaker Teas

### Tomato-Fennel Soup <sup>GF, VE</sup>

Focaccia Crouton

### Organic Mixed Lettuces and Seasonal Vegetables <sup>GF</sup>

Balsamic Vinaigrette, Basil Buttermilk, Cider-Mustard Vinaigrette

### Marinated Cucumber Salad <sup>GF, VG, DF, VE</sup>

Cherry Tomatoes, Chickpeas, Kalamata Olives

### Butternut Squash Ravioli <sup>VE</sup>

Spinach Sage Butter, Amaretto Cookie Crumbs, Parmesan

### Sautéed Sea Bass

Israeli Couscous, Tomato, Italian Parsley, White Wine Butter Sauce

### Slow Roasted Beef Sirloin <sup>DF, GF</sup>

Vegetable Ratatouille, Red Wine Sauce

### Grilled Chicken Breast <sup>DF, GF</sup>

Haricot Verts, Wild Mushrooms, Thyme-Honey Jus

### Herb Butter Sautéed Baby Carrots & Broccolini <sup>GF</sup>

### Apple Cranberry Crumble

### Chocolate Cake

### Fresh Seasonal Fruit

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# CMP MENUS: WEDNESDAY

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## WEDNESDAY PACKAGE BREAKFAST

### Drinks

Freshly Brewed Peerless Coffees  
Selection of Steven Smith Teamaker Teas  
Orange, Grapefruit, Cranberry, Apple, V8 Juices

### Low Fat Cottage Cheese

Fresh Berries

### New York Style Bagels and Schmears

Cream Cheese, Smoked Salmon Cream Cheese, Chive-Rondele Cheese

### Steel Cut Irish Oatmeal Bar <sup>GF, VG</sup>

Brown Sugar, Golden Raisins, Dried Cranberries

### Sliced Seasonal Melons

Honey Yogurt

### Granola and Assorted Cereals

### Grilled Vegetable Frittata <sup>GF, VE</sup>

Zucchini, Tomato, Red Pepper, Cheddar Cheese

### Farm Fresh Scrambled Eggs <sup>GF</sup>

### Ricotta Cheese Blintz <sup>VE</sup>

Homemade Berry-Lemon Compote

### Bacon, Andouille Sausage

### Griddle Breakfast Potatoes <sup>GF, VG</sup>

Caramelized Peppers and Onions

## MORNING BREAK

### Drinks

Freshly Brewed Peerless Coffees  
Selection of Steven Smith Teamaker Teas  
Assorted Juices, Soft Drinks, Iced Tea,  
Still and Sparkling Water  
Mixed Berry Smoothie (served first hour only)

### Seasonal Fresh Sliced Fruit

### Zucchini Tea Bread and Mini Breakfast Danish

### Individual Babybel Cheese

### Assorted Yogurts Whole Fresh Fruits

### Variety of Dry Snacks

Almonds, Trail Mix, Dried Fruit, and KIND Bars

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## WEDNESDAY PACKAGE LUNCH

### Drinks

Peerless China Black Iced Tea

### Vegan Tortilla Soup <sup>GF, VG</sup>

### Organic Mixed Lettuces and Seasonal Vegetables <sup>GF</sup>

Balsamic Vinaigrette, Basil Buttermilk, Cider-Mustard Vinaigrette

### Mexican Cobb Salad <sup>GF</sup>

Jicama, Cucumber, Corn, Black Olives, Pico de Gallo,  
Shredded Jalapeño Jack and Cheddar Cheese Creamy Cilantro Dressing

### Fresh Cooked Tortilla Chips and Chicken Flautas Salsa

Quemada, Salsa Roja, Salsa Verde

### Grilled Chicken Breast <sup>DF, GF</sup>

Spanish Rice, Roasted Tomatillo Salsa

### Honey-Chipotle Grilled Skirt Steak <sup>DF, GF</sup>

Pasilla Peppers, Caramelized Onions

### Sautéed Mahi Mahi <sup>DF, GF</sup>

Charred Tomato Sauce, Manzanilla Olives

### Grilled Cumin Chili Dusted Squashes <sup>GF</sup>

Pickled Carrots with Queso Fresco

Corn Tortillas, Fresh Sliced Jalapeños, Sour Cream,  
Guacamole, Roasted Salsa

### Slow Cooked Black Beans <sup>GF, VG</sup>

### Dulce De Leche <sup>GF</sup>

### Sliced Seasonal Fruit

## AFTERNOON BREAK

### Drinks

Freshly Brewed Peerless Coffees  
Selection of Steven Smith Teamaker Teas  
Assorted Juices, Soft Drinks, Iced Tea,  
Still and Sparkling Water

### Estancia La Jolla Trail Mix

### Fresh Whole Fruit

### Market Vegetables, Hummus, and Crackers <sup>VG</sup>

### Variety of Dry Snacks

Dirty Potato Chips, Almonds, Trail Mix, Dried Fruit, and KIND Bars

### Pecan Bars

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## WEDNESDAY PACKAGE DINNER

### Drinks

Freshly Brewed Peerless Coffees  
Selection of Steven Smith Teamaker Teas

### Hot and Sour Soup <sup>DF</sup>

Tofu, Shiitake Mushroom, Egg, Green Onion

### Chinese Chicken Salad <sup>DF</sup>

Romaine, Napa Cabbage, Cilantro, Carrots, Wonton, Scallions,  
Ginger-Soy Vinaigrette

### Organic Mixed Lettuces and Seasonal Vegetables <sup>GF</sup>

Balsamic Vinaigrette, Basil Buttermilk, Cider-Mustard Vinaigrette

### Vegetable Spring Rolls <sup>DF</sup>

Sweet Chili Dipping Sauce

### Miso Glazed Tilapia <sup>DF</sup>

Bok Choy, Basmati Rice

### Bulgogi Skirt Steak <sup>DF</sup>

Broccoli, Sweet Onions

### Lemon Chicken Stir Fry <sup>DF</sup>

Long Beans, Sweet Peppers, Lemongrass Sauce

### Chocolate Raspberry Dacquoise <sup>GF</sup>

### Passionfruit Strawberry Layer Cake <sup>GF</sup>

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# CMP MENUS: THURSDAY

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## THURSDAY PACKAGE BREAKFAST

### Drinks

Freshly Brewed Peerless Coffees  
Selection of Steven Smith Teamaker Teas  
Orange, Grapefruit, Cranberry, Apple, V8 Juices

### Low Fat Cottage Cheese Fresh Berries

### Assorted Muffins

**Steel Cut Irish Oatmeal Bar** <sup>GF, VG</sup>  
Brown Sugar, Golden Raisins, Dried Cranberries

**Sliced Seasonal Melons**  
Honey Yogurt

### Granola and Assorted Cereals

**Farmers Quiche** <sup>GF</sup>  
Arugula, Tomatoes, Chicken Apple Sausage, Queso Fresco

**Farm Fresh Scrambled Eggs** <sup>GF</sup>

**Black Forest Ham, Apple Wood Smoked Bacon**

**Lemon Ricotta Pancakes** <sup>VE</sup>  
Lemon-Vanilla Syrup

**Fingerling Breakfast Potato** <sup>GF, VG</sup>

## MORNING BREAK

### Drinks

Freshly Brewed Peerless Coffees  
Selection of Steven Smith Teamaker Teas  
Assorted Juices, Soft Drinks, Iced Tea,  
Still and Sparkling Water

### Seasonal Fresh Sliced Fruit

### Cinnamon Crumb Cake and Mini Pastries

**Mixed Berry Smoothie** (served 1st hour only)

### Individual Babybel Cheese

### Assorted Yogurts Whole Fresh Fruits

### Variety of Dry Snacks

Almonds, Trail Mix, Dried Fruit, and KIND Bars

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## THURSDAY PACKAGE LUNCH

### Drinks

Peerless China Black Iced Tea

### Assorted Artisan Rolls and House Made Spreads

### Cream of Broccoli Soup <sup>GF, VE</sup>

### Organic Mixed Lettuces and Seasonal Vegetables <sup>GF</sup>

Balsamic Vinaigrette, Basil Buttermilk, Cider-Mustard Vinaigrette

### Baby Spinach Salad <sup>VG</sup>

Mandarins, Water Chestnuts, Sweet Peppers, Cashews, Ginger Soy Dressing

### Grilled Chicken Breast <sup>DF</sup>

Portobello, Heirloom Tomato Ragout

### Beef and Broccoli <sup>DF</sup>

Thai Basil and Garlic Broth

### Pan Seared Whitefish <sup>DF</sup>

Napa Cabbage, leeks and Ponzu Sauce, Ginger-Habañero Jasmine Rice

### Stir Fried Seasonal Vegetables <sup>VE</sup>

Garlic-Ginger Butter

### Seasonal Fruit Cobbler

### Devil's Chocolate Fudge Cake

## AFTERNOON BREAK

### Drinks

Freshly Brewed Peerless Coffees

Selection of Steven Smith Teamaker Teas

Assorted Juices, Soft Drinks Iced Tea,

Still and Sparkling Water

### Fresh Whole Fruit

### Farmers Market Vegetables

Leek Crème Fraîche with Hummus

### Vegetable Chips and Pita Chips

### Walnut Fudge Brownies

### Variety of Dry Snacks

Dirty Potato Chips, Almonds, Trail Mix, Dried Fruit, and KIND Bars

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## THURSDAY PACKAGE DINNER

### Drinks

Freshly Brewed Peerless Coffees  
Selection of Steven Smith Teamaker Teas

### Roasted Garlic-Carrot Soup <sup>GF</sup>

### Organic Mixed Lettuces and Seasonal Vegetables <sup>GF</sup>

Balsamic Vinaigrette, Basil Buttermilk, Cider-Mustard Vinaigrette

### Heirloom Tomato and Mozzarella Caprese <sup>GF, VE</sup>

### Quinoa Vegetable Salad <sup>GF, VG</sup>

### Yukon Potato Au Gratin <sup>GF</sup>

### Grilled Salmon <sup>GF</sup>

Lemon Rice, Chive Beurre Blanc

### Seared Petite Filet <sup>DF, GF</sup>

Broccolini, Baby Carrots, Truffle Demi

### Roasted Free Range Chicken Breast <sup>GF</sup>

Soft Corn Polenta, Thyme Sauce

### Banana-Croissant Bread Pudding

Whiskey Caramel Sauce

### Tiramisu

### Seasonal Fruit

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A photograph of a tropical garden path. The path is paved with light-colored stones and leads through lush greenery. Large palm fronds frame the top and sides of the image. In the background, a multi-story building with a red-tiled roof and balconies is visible. The text "CMP MENUS: FRIDAY" is overlaid in the center in a white, outlined font.

# CMP MENUS: FRIDAY

ESTANCIA   
LA JOLLA®  
HOTEL & SPA





## FRIDAY PACKAGE BREAKFAST

### Drinks

Freshly Brewed Peerless Coffees  
Selection of Steven Smith Teamaker Teas  
Orange, Grapefruit, Cranberry, Apple, V8 Juices

### Low Fat Cottage Cheese

Fresh Berries

### Daily Coffee Cake

### Steel Cut Irish Oatmeal Bar <sup>GF, VG</sup>

Brown Sugar, Golden Raisins, Dried Cranberries

### Sliced Seasonal Melons

Honey Yogurt

### Granola and Assorted Cereals

### Grilled Vegetable Strata <sup>VE</sup>

Roasted Tomatoes, Croissant, Swiss Cheese

### Farm Fresh Scrambled Eggs <sup>GF</sup>

### Apple Wood Smoked Bacon, Chicken Apple Sausage

### Black Forest Ham-Leek Quiche

### Cajun Potato Home Fries <sup>VG</sup>

## MORNING BREAK

### Drinks

Freshly Brewed Peerless Coffees  
Selection of Steven Smith Teamaker Teas  
Assorted Juices, Soft Drinks, Iced Tea,  
Still and Sparkling Water

### Seasonal Fresh Sliced Fruit

### Chocolate Marble Bread and Assorted Mini Pastries

### Individual Babybel Cheese

### Assorted Yogurts

### Whole Fresh Fruits

### Variety of Dry Snacks

Dirty Potato Chips, Almonds, Trail Mix, Dried Fruit, and KIND Bars

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## FRIDAY PACKAGE LUNCH

### Drinks

Peerless China Black Iced Tea

### Assorted Artisan Breads

House made Spreads

### Organic Mixed Lettuces and Seasonal Vegetables <sup>GF</sup>

Balsamic Vinaigrette, Basil Buttermilk, Cider-Mustard Vinaigrette

### Truffle Cauliflower Soup <sup>GF, VE</sup>

### Butterleaf Salad

Dried Cranberries, Blue Cheese, Caramelized Walnuts, Cider-Honey Vinaigrette

### Rosemary Roasted Chicken Breast <sup>DF, GF</sup>

Fingerling Potatoes, Caramelized Onions, Truffle Honey

### Slow Roasted Meatloaf <sup>DF, GF</sup>

Portobello Mushroom Sauce

### Sautéed Pacific Salmon

Parmesan Risotto, Arugula Pesto

### Roasted Garlic Mashed Potatoes

### Vegetarian Lasagna <sup>VE</sup>

### Sliced Seasonal Fruit

### Smoers Bar

## AFTERNOON BREAK

### Drinks

Freshly Brewed Peerless Coffees

Selection of Steven Smith Teamaker Teas

Assorted Juices, Soft Drinks, Iced Tea,

Still and Sparkling Water

### Estancia La Jolla Trail Mix

### Fresh Whole Fruit

### Seasonal Vegetables

Edamame Hummus, Artesian Crackers and Marinated Olives

### Assorted Mixed Nuts

### Apple Cranberry Crumble

### Variety of Dry Snacks

Dirty Potato Chips, Almonds, Trail Mix, Dried Fruit, and KIND Bars

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## FRIDAY PACKAGE DINNER

### Drinks

Freshly Brewed Peerless Coffees  
Selection of Steven Smith Teamaker Teas

### New England Clam Chowder <sup>GF</sup>

**Organic Mixed Lettuces and Seasonal Vegetables** <sup>GF</sup>  
Balsamic Vinaigrette, Basil Buttermilk, Cider-Mustard Vinaigrette

### Grilled Corn, Chipotle Mayo Cotija, Cilantro and Lime <sup>GF</sup>

### Truffle Mac N' Cheese

Three Cheese Sauce, Herb Panko

### Grilled New York Strip <sup>DF, GF</sup>

Crispy Onions, Portobello, Red Wine Sauce

### Sautéed Local Bass <sup>DF, GF</sup>

Black Mussels, Basmati Rice, Green Curry-Coconut Sauce

### Grilled Free-Range Chicken <sup>DF</sup>

Spinach, Frisee, Bacon Lardons

### Chocolate Marquise

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# CMP MENUS: SATURDAY

ESTANCIA   
LA JOLLA  
HOTEL & SPA





## SATURDAY PACKAGE BREAKFAST

### Drinks

Freshly Brewed Peerless Coffees  
Selection of Steven Smith Teamaker Teas  
Orange, Grapefruit, Cranberry, Apple, V8 Juices

### Low Fat Cottage Cheese Fresh Berries

### Assorted Freshly Baked Croissants

**Steel Cut Irish Oatmeal Bar** <sup>GF, VG</sup>  
Brown Sugar, Golden Raisins, Dried Cranberries

**Sliced Seasonal Melons**  
Honey Yogurt

### Granola and Assorted Cereals

### Farm Fresh Scrambled Eggs <sup>GF</sup>

**Croissant Breakfast Sandwiches:**  
Apple Wood Smoked Bacon, Egg, Cheddar, and  
Wilted Arugula, Tomato, Egg, Provolone <sup>VE</sup>

### Country Sausage, Chicken Apple Sausage

**Belgian Waffles, Blackberry Compote** <sup>VE</sup>  
Maple Syrup

**Roasted Yukon Potatoes** <sup>VE, GF</sup>  
Scallions, Cilantro, Cotija

## MORNING BREAK

### Drinks

Freshly Brewed Peerless Coffees  
Selection of Steven Smith Teamaker Teas  
Assorted Juices, Soft Drinks, Iced Tea,  
Still and Sparkling Water

### Blended Berry Smoothie (Served for First Hour Only)

### Seasonal Fresh Sliced Fruit

### Homemade Banana-Chocolate Bread <sup>GF</sup>

### Individual Babybel Cheese

### Assorted Yogurts

### Whole Fresh Fruits

### Variety of Dry Snacks

Almonds, Trail Mix, Dried Fruit, KIND Bars

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## SATURDAY PACKAGE LUNCH

### Drinks

Peerless China Black Iced Tea

### Assorted Artisan Breads

House made Spreads

### Organic Mixed Lettuces and Seasonal Vegetables <sup>GF</sup>

Balsamic Vinaigrette, Basil Buttermilk, Cider-Mustard Vinaigrette

### Tomato-Basil Soup <sup>GF, VE</sup>

### Four Cheese Ravioli

Sundried Tomato Pesto, Spinach, Basil

### Balsamic-Garlic Marinated Hanger Steak <sup>GF</sup>

Broccolini, Parmesan Gratinée

### Sautéed Mahi-Mahi <sup>GF</sup>

Pineapple Salsa, Chive Beurre Blanc

### Grilled Chicken Breast <sup>GF, DF</sup>

Tomato-Scallion Cous Cous, Balsamic-Garlic Jus

### Grilled Asparagus <sup>GF, VG</sup>

Roasted Garlic, Balsamic Glaze

### Roasted Fingerling Potatoes <sup>GF, VG</sup>

Caramelized Onions, Rosemary

### Blondies

### Seasonal Fruit

## AFTERNOON BREAK

### Drinks

Freshly Brewed Peerless Coffees

Selection of Steven Smith Teamaker Teas

Assorted Juices, Soft Drinks, Iced Tea,

Still and Sparkling Water

### Estancia La Jolla Trail Mix

### Fresh Whole Fruit

### Vegetable Crudité <sup>VG</sup>

Tapenade, Hummus, and Crackers

### Lemon Bars

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## SATURDAY PACKAGE DINNER

### Drinks

Freshly Brewed Peerless Coffees  
Selection of Steven Smith Teamaker Teas

### White Bean Chili <sup>GF, VE</sup>

Cotija Cheese, Grilled Green Onions

### Iceberg Wedge Salad <sup>GF</sup>

Tomatoes, Apple Wood Smoked Bacon, Blue Cheese-Buttermilk Dressing

### Organic Mixed Lettuces and Seasonal Vegetables <sup>GF</sup>

Balsamic Vinaigrette, Basil Buttermilk, Cider-Mustard Vinaigrette

### Mole Spiced Atlantic Salmon

Brown Rice, Quinoa Pilaf

### Grilled Free-Range Chicken Breast <sup>DF, GF</sup>

Brown Rice-Quinoa Pilaf, Wilted Kale, Garlic Jus

### Grilled New York Strip <sup>DF, GF</sup>

Portobello Mushrooms, Red Wine Braised Onion Marmalade

### Baked Yukon Potato Planks <sup>GF, VG</sup>

Sour Cream, Butter, Green Onions, Bacon Bits

### Lemon-Garlic Sautéed Broccolini <sup>GF, VG</sup>

### Seasonal Fruit Cobbler

Vanilla Ice Cream

### Vanilla Crème Brûlée Tart

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