

Bob Hope Hall



Wedding Menu

Style of Services



Buffet

Our most popular service style! This service style allows your guests to come up to the table and select the options you have chosen. Double sided or additional buffet stations are available depending on your guest size. ***Buffet Attendants are not included.*

Plated

This service style is an elegant way to impress your guests. This style comes with a plated salad of your choice, the main course that includes 2 entree selections & 2 sided dishes, assorted dinner rolls & butter served in bread baskets at each guest table. ***The main course can also be done as a dual entrée for an additional cost.*

Please consider our menu as merely a guideline. If you have something specific in mind, our Executive Chef can work with you to come up with some additional menu options. Please let us know prior to your consultation, so we can ensure that the Chef will be available for your appointment time.

Package pricing is based upon 50 guests or more.

Diamond Package

Includes one appetizer display, two tray passed appetizers, one salad, two entree selections, two side dishes, assorted dinner rolls & butter, & champagne toast service (alcohol not included). This package also includes water, coffee & assorted hot tea stations with disposable cups, water goblets & champagne flutes for your table, china plates for all meals, flatware & cake cutting service. Ivory napkins and floor length linens are also provided.

Price does not include service, tax or gratuity.

Buffet \$53

Plated \$61

per person

Gold Package

Includes one appetizer display, one salad, two entree selections, two side dishes, assorted dinner rolls & butter. This package also includes water, coffee & assorted hot tea stations with disposable cups, water goblets for your table, china plates, flatware for dinner service. Ivory napkins and floor length linens are also provided.

Price does not include service, tax or gratuity.

Buffet \$48

Plated \$56

per person

Appetizer Displays

Hummus

Roasted red pepper & roasted garlic hummus with grilled pita bread, crispy pita chips & fresh seasonal vegetables.

Guacamole & Salsa

A San Diego favorite! Delicious fresh salsa, homemade guacamole & tortilla chips.

Cheese Fondue

Delicious sharp white cheddar cheese, sautéed onions & fresh garlic melted down to perfection with assorted sliced breads, seasonal vegetables & fruit for dipping.

Artisan Cheeses

Imported & domestic cheeses, homemade toasted crostini, crackers, seasonal fruit, assorted nuts, dried fruits, & olives.

Add an assortment of cured meats for an additional \$3 per person.

Raw Bar

+ \$4 per person for shrimp only

+ \$6 per person for shrimp & shucked oysters

Peel & eat shrimp & shucked oysters served with cocktail sauce, horseradish, hot sauce & lemon wedges chilled on a bed of ice.

Pass Tray Hors d'oeuvres

Ahi Poke

Freshly diced ahi tuna tossed with ripe, California avocados in our delicious soy ginger marinade & served in a light & flaky puff pastry cup topped with toasted, black & white sesame seeds.

SoCal Deviled Eggs

A twist on a southern classic!

Caprese Salad Bites

Ripe cherry tomatoes with fresh mozzarella balls & basil, served on a bamboo skewer.

Spanakopita Bites

A Greek favorite! Puff pastry layered with spinach and feta cheese

Tomato Bruschetta

A refreshingly savory hors d'oeuvre that is perfect for your vegan guests. Chopped fresh garlic, basil & tomatoes on a toasty crostini, finished with a balsamic glaze.

Chicken Pesto Crostini

Diced chicken tossed with pesto sauce, parmesan, & roasted peppers, served on a toasted crostini, & topped with an apricot chutney & micro greens.

Pesto Goat Cheese & Sun Dried Tomato Crostini

Fresh pesto, goat cheese, & sun dried tomatoes blended together & served on a toasted crostini.

Maryland Blue Crab Cakes

Panko crusted, Maryland blue crab topped with a garlic aioli, & micro greens.

These are best cooked on site.

Gorgonzola & Caramelized Onion Tarts

Hot & flaky puff pastry squares baked with gorgonzola cheese, caramelized red onions, & apricot preserves.

These are best cooked on site.

Shrimp & Sausage Skewers

Shrimp & mildly spicy sausage grilled to perfection and served on a skewer.

Entrees

Prime Rib Carving Station

+ \$4 per person

Beautifully marbled USDA choice prime rib sliced to order at our carving station. Served with au jus & horseradish cream sauce. A bride and groom favorite!

Herb Rubbed Tri Tip Carving Station

+ \$3 per person

Herb rubbed tri tip marinated in our house seasonings & grilled up right at your event then carved on our beautifully decorated carving station.

**Some venues prohibit on-site cooking.*

Braised Short Ribs

+ \$4 per person

Slowly braised in the oven for several hours. This Chef's favorite is served with a red wine reduction & a citrus parsley gremolata.

Grilled Salmon

+ \$2 per person

Wild caught, grilled, Pacific salmon topped with a pineapple or mango relish.

Whole Roasted Turkey Carving Station

+ \$2 per person

Juicy turkey served with homemade maple cranberry sauce, carved right in front of your guest for a classic family feel.

Roasted Ham

Brown sugar & paprika seasoned ham, slow roasted & served sliced

Grilled Chicken Leg Quarters

Our classic Park Boulevard Catering herb marinade makes this a delicious main course. Chicken is marinated then grilled on site at your event and served with creamy garlic & herb sauce, Patty's famous hot sauce, & our families 5th generation BBQ sauce on the side for your guests to dress their chicken as they like.

Mediterranean Stuffed Chicken

Fresh garlic, spinach, feta cheese, tapenade stuffed inside a chicken breast. Served with a saffron basil cream sauce.

Greek Chicken

Juicy chicken breast marinated in our homemade lemon Greek marinade & topped with slow roasted red onions, bell peppers & Kalamata olives.

Toasted Coconut Curry Chicken

Chicken breast tossed & coated in sweet, toasted coconut & served in a creamy coconut curry sauce.

Garlic & Lemon Zest Shrimp

Large, white shrimp marinated in avocado oil, fresh garlic, chopped parsley & lemon zest. Grilled & served with lemon wedge garnishes.

Dietary Options

Quinoa Stuffed Portobello Mushrooms (vegan & gluten free)

Large Portobello mushrooms stuffed with sautéed spinach, onions, garlic & quinoa. Topped with baked feta cheese as a vegetarian option.

Seasonal Vegetable Lasagna

Fresh eggplant, zucchini, & yellow squash layered in between ricotta, mozzarella cheese & zesty marinara sauce.

Sides

Buttery Garlic Mashed Potatoes

A customer favorite! Red skin potatoes mashed & whipped with butter, heavy cream & our signature seasoning.

Add a topping bar!

Includes Applewood smoked bacon, sharp cheddar, blue cheese, sour cream,
& chives
+\$2 per person

Rice Pilaf

Classic rice dish steamed in vegetable broth & garnished with freshly cut
parsley.

Cilantro Rice

Steamed white rice steamed tossed with chopped cilantro & topped with a
sprinkle of cotija cheese.

Grilled Lemon Butter Asparagus (seasonal)

Grilled asparagus topped with savory lemon butter sauce.

Roasted Green Beans (seasonal)

Tender, roasted green beans tossed with garlic butter.

Roasted Seasonal Vegetables

Locally sourced vegetables roasted to perfection.

Rosemary & Sage Roasted Potatoes

Diced potatoes seasoned with garlic, fresh rosemary & sage

Macaroni and cheese

+\$2 per person

Fresh garlic & sharp cheddar cheese make up this southern classic.

Roasted Tricolored Carrots

Tricolored carrots roasted with olive oil, salt & pepper.

Salads

The Lucy

Freshly sliced seasonal apples, goat cheese crumbles, sliced almonds, dried
cranberries on a bed of spring mix tossed with our apple vinaigrette

The Ellie

Applewood smoked bacon, dried cranberries, gorgonzola, walnuts & spinach salad tossed with a balsamic vinaigrette

The Bob Hope Dinner Salad

Mixed greens with tomatoes, cucumbers, carrots & house made croutons with your choice of blue cheese dressing, ranch dressing, balsamic vinaigrette, or apple vinaigrette.

The Caesar

Chopped romaine lettuce tossed with Caesar dressing & topped with grated parmesan cheese & house made croutons.

The Greek

Red onions, celery, red bell peppers, cucumbers, Kalamata olives, capers, & fresh oregano over a bed of chopped romaine lettuce tossed in our amazing Greek salad dressing & topped with fresh crumbled feta cheese.

~Plated or Family Style Only~

The Justin

Park Boulevard's delicious guacamole layered with thinly sliced tomatoes topped with cotija cheese & a tortilla chip.

The Caprese

Thinly sliced colorful heirloom tomatoes layered with fresh mozzarella cheese topped with ribbons of basil, sliced red onions, drizzled with extra virgin olive oil & balsamic glaze.

The Red & Gold Beet

Gold & red beets, burrata cheese served on top of arugula finished with truffle oil.

Bar Packages

Diamond Package

Includes unlimited potable ice, bar glasses (wine glasses, beer glasses, low ball glasses, martini glasses) and cocktail napkins. Assorted sodas, mixers, juices and garnishes.

\$5 per guest

Gold Package

Includes unlimited potable ice, bar glasses (wine glasses and beer glasses) and cocktail napkins.

\$2 per guest

Additional Charges

Meals

Special dietary meals--- please inquire

Children's meals --- 50% discount per child (age 12 & under)

Service

Additional charges apply for event staff, bartenders and coordinators.

Gratuity

A 20% gratuity is added to all invoices. No additional gratuity is required.

Guest Count

Our package pricing is based on a minimum of 50 or more guests.

Payments & Deposits

- After your deposit, payments can be made monthly at no charge, although these payments are non---refundable

- Final payments must be made 14 days prior to your event along with your final guest count
 - A 5% fee will be charged on the entire bill for late payments
- We accept all major credit cards & payments can be made online through the invoice we email out.

Final Details

- 2 weeks before your wedding/event we will schedule your final details meeting.
- Your final guest count is due no later than 14 days prior to your event date. We do start the planning process of your event at this point, so decreases in guest count cannot be made within these 14 days. We may be able to accommodate increased guest count.

Tastings

- Tastings are scheduled Monday through Thursday. Daytime & evening appointments are available to accommodate your busy schedule. Weekend appointments may be available during our off peak season, which is usually November through January.
- Tastings are \$60 for up to 2 guests, but this amount will be deducted from your bill if you book with us. Additional guests are billed at \$30 per guest, however, this amount will not be deducted from your bill. This must be paid when scheduling your tasting.
- Consultations & Tastings usually lasts 1 hour, please make sure you have allotted enough time for this in your schedule.

We look forward to meeting you soon and can't wait to be a part of your special day!

--- The Team at Bob Hope Hall

