



JOYA  
KITCHEN

*the*  
Boardwalk

## Joya Organic Kitchen

A contemporary, approachable restaurant serving organic farm-fresh menu items. With over 36,000 square feet, the restaurant features a variety of versatile and functional indoor and outdoor spaces, presenting itself as the ideal location for private and corporate events—from weddings and birthdays to meetings, reunions, and more.

Beyond the restaurant, The Boardwalk offers over 10,000 square feet of additional conference and private dining space, ideal for meetings & events of all sizes.

The menu, prepared in collaboration with Chef / Partner Jojo Ruiz and Executive Chef Ryan Bullock, features Organic breakfast options, smoothies, açai bowls and specialty coffee drinks while lunch and happy hour will include dishes that speak to the seasonality and freeness of what San Diego has to offer.



**Ryan Bullock**  
Executive Chef

## JoJo Ruiz

Chef | Partner

Jojo Ruiz serves as Clique Hospitality's Chef Partner overseeing menu development, execution and culinary experience. Chef Jojo also oversees the same components of Clique Hospitality venues Lionfish Modern Coastal Cuisine located at The Pendry San Diego and Delray Beach, FL & Serea Coastal Cuisine at Coronados iconic Hotel Del.

The San Diego native completed his education at the San Diego Culinary Institute and began his culinary career as a sushi chef at Yokozuna's which later led him to JRDN Hotel's Tower 23, Oceanaire Seafood Room and Searsucker before moving into his first executive chef role at Herringbone in La Jolla, San Diego. This move further solidified his passion and experience with coastal cuisine.

Ruiz, a longtime supporter of sustainable sourcing and ocean friendly practices, was most recently recognized as a 2019 James Beard Foundation "Smart Catch Leader" and was also a semifinalist in the Eater Young Guns awards.



## FEATURES

13,800 Sq/ft Interior

23,000 Sq/ft Outdoor

Full Service Bar

State Of The Art Sound System

Cutting Edge AV Capabilities

Flat Screen TV's

Full Service Onsite Catering

Indoor / Outdoor Event Space

Open Air Café & Lounge

Grab & Go Options Available

Indoor Dining: 147

Outdoor Dining: 134

Meeting Space: 200-250



### Monday - Friday

Breakfast: 8am-11am

Lunch: 11am-2pm

### Happy Hour

Thursday & Friday

3pm-6pm



@JOYAKITCHENS | JOYAKITCHENS.COM | 858-247-5376  
THE BOARDWALK | 10275 SCIENCE CENTER DRIVE | SAN DIEGO

To get started, please call Group Sales at 760-565-0024 or email [bertich@cliquehospitality.com](mailto:bertich@cliquehospitality.com)  
To book your event with us, we require a signed contract and credit card authorization form.



**MEETING & EVENTS  
CATERING MENUS**

# BUILD YOUR OWN BREAKFAST

PRICED PER PERSON

## BAGELS & CREAM CHEESE 6

*assorted bagels and whipped cream cheese spread*

## YOGURT PARFAIT 7

*greek yogurt, mixed berry compote, house made granola*

## OATMEAL BAR 8

*rolled oats, banana, dried fruit, brown sugar, maple syrup, milk, almond milk, butter*

## OLD FASHIONED BREAKFAST 10

*cheesy scrambled eggs, red potato hash, sourdough toast, whipped butter  
\*add bacon \$4*

## ACAI BOWL 7

*maple almond granola, banana, shredded organic coconut, mixed berries*

## AVOCADO TOAST 7

*eight grain wheat toast with avocado smash, cherry tomato, alfalfa sprouts, feta, herb vinaigrette*

## FARMER'S MARKET FRUIT PLATTER 6

*assorted peak season fruits*

## ASSORTED PASTRY PLATTER 6

*local artisanal pastries*

In order to ensure we can accommodate your request, all catering orders require a 7 days notice.

Served on large platters. Plates, serving utensils, cutlery and napkins provided upon request.

Food and beverage are subject to prevailing tax, gratuity, large party service fee and Labor fees (if applicable).

# BREAKFAST

MINIMUM OF 8 GUESTS

DINE IN - TAKEOUT - CATER



# BREAKFAST

MINIMUM OF 8 GUESTS

DINE IN - TAKEOUT - CATER

## KICK START

\$15 PER PERSON

### FARMERS MARKET FRUIT PLATTER

*assorted peak season fruits*

### ASSORTED PASTRY PLATTER

*local artisanal pastries*

## RECHARGE

\$20 PER PERSON

### FARMERS MARKET FRUIT PLATTER

*assorted peak season fruits*

### CHOICE OF ONE

#### BREAKFAST SANDWICH

*bacon, cheddar, scrambled egg, romaine lettuce, spicy aioli, local english muffin*

#### BREAKFAST BURRITO

*red potato hash, bacon, scrambled eggs, cheddar, avocado, wrapped in a flour tortilla with house made salsa*

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## ENLIGHTEN

\$23 PER PERSON

### FARMERS MARKET FRUIT PLATTER

*assorted peak season fruits*

### ASSORTED PASTRY PLATTER

*local artisanal pastries*

### GREEK YOGURT

*granola, mixed berries*

### AVOCADO TOAST

*eight grain wheat toast with avocado smash, cherry tomato, alfalfa sprouts, feta, herb vinaigrette*

## ENERGIZE

\$30 PER PERSON

### FARMERS MARKET FRUIT PLATTER

*assorted peak season fruits*

### ASSORTED PASTRY PLATTER

*local artisanal pastries*

### BREAKFAST SANDWICH

*bacon, cheddar, scrambled egg, romaine lettuce, spicy aioli, local english muffin*

### OPEN FACED LOX & BAGEL

*cured salmon, cherry tomato, caper, sprouts, shallot, tzaziki cream cheese spread, everything bagel*

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## BREAKFAST

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DINE IN - TAKEOUT - CATER



# LUNCH

MINIMUM OF 8 GUESTS

DINE IN - TAKEOUT - CATER

## SANDWICHES

\$16 PER PERSON • CHOOSE TWO

ACCOMPANIED WITH GREENS SALAD | ADD COOKIE +3

### TUNA CONSERVA SANDWICH

*romaine lettuce, alfafa sprouts, beefsteak tomato, crispy shallot, roasted garlic aioli, sourdough bread*

### HERB GRILLED CHICKEN SANDWICH

*bacon, romaine lettuce, sliced beefsteak tomato, avocado, pepper jack, herb aioli, ciabatta*

### IMPOSSIBLE SMASH BURGER

*garlic veganaise, romaine, beefsteak tomato, caramelized onion, vegan provolone, sourdough bun*

## WRAPS

\$16 PER PERSON

ACCOMPANIED WITH GREENS SALAD | ADD COOKIE +3

CHOICE OF TWO

### SMOKED TURKEY "BLT"

*avocado, romaine lettuce, beefsteak tomato, bacon, provolone, herb aioli, wheat tortilla*

### HUMMUS WRAP

*confit garlic hummus, spinach, shredded beets, red onion, avocado, crispy sweet potato, cilantro*

### HERB GRILLED CHICKEN

*bacon, romaine lettuce, sliced beefsteak tomato, avocado, pepper jack, herb aioli*



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# LUNCH

MINIMUM OF 8 GUESTS

DINE IN - TAKEOUT - CATER

## BOWLS

\$25 PER PERSON • CHOOSE TWO

### MEDITERRANEAN GRILLED CHICKEN BOWL

*harissa marinated chicken thighs, cucumber, feta, cherry tomatoes, garbanzo beans, brown rice, pepper romesco*

### TUNA POKE BOWL

*brown rice, spring mix, cucumbers, avocado, seaweed salad, confit garlic ponzu, spicy aioli*

### "GREEN GODDESS" MARKET VEGGIE BOWL

*brown rice & quinoa, grilled asparagus, seasonal vegetables, sesame crusted avocado, green goddess*

## SALADS

\$13 PER PERSON

### CAESAR SALAD

*romaine, grana padano, garlic bread crumb, caesar's dressing*

### JOYA SALAD

*spring mix, shaved fennel & radish, cherry tomatoes, cucumber, toasted pistachio, champagne vinaigrette*

ADD A PROTEIN

CHICKEN +8 • BAVETTE STEAK +10 • SALMON +12 • SHRIMP +8

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# LUNCH

MINIMUM OF 8 GUESTS

DINE IN - TAKEOUT - CATER

## LUNCH ENHANCEMENTS

PRICED PER PERSON

### STARTERS

#### JOYA SALAD 6

*spring mix, shaved fennel & radish, cherry tomatoes, cucumber, toasted pistachio, champagne vinaigrette*

#### CAESAR SALAD 7

*romaine, grana padano, garlic bread crumb, caesar's dressing*

#### AVOCADO TOAST 7

*eight grain wheat toast with avocado smash, cherry tomato, alfalfa sprouts, feta, herb vinaigrette*

### SIDES

#### ANCIENT GRAINS 8

#### ROASTED HERB POTATOES 8

#### ROASTED SEASONAL VEGETABLES 8

#### BROWN RICE 8

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# SEATED PLATED MENU

\$75 PER PERSON

## SALADS - SELECT ONE

### JOYA SALAD

*spring mix, shaved fennel & radish, cherry tomatoes, cucumber, toasted pistachio, champagne vinaigrette*

### CAESAR SALAD

*romaine, grana padano, garlic bread crumb, caesar's dressing*

## CHOICE OF MAIN - SELECT TWO

### BRAISED SHORT RIB

*red wine braise, herb salad*

### IMPOSSIBLE "BEEF" ALBONDIGAS (VG, GF)

*chile verde sauce, cilantro*

### MARINATED CHICKEN BREAST

*green goddess*

### PAN SEARED SALMON

*red pepper romesco*

## SIDES - SELECT TWO

### BROWN RICE & QUINOA

### CHARRED BROCCOLINI

*lemon, grana padano, pistachio*

### ROASTED CARROTS

*garbanzo, sautéed spinach,  
herb vin*

### PEEWEE POTATOES

*garlic confit, shallots, fine herbs*

### CAULIFLOWER AGRO DULCE

*capers, citrus, currants, parsley*

### YUKON MASHED POTATOES

*parmesan, garlic confit, chives*

### MARKET VEGETABLES

*chef's choice seasonal vegetables,  
shallot, garlic, herbs*



Meal counts are due (2) weeks in advance and require a place card per each guest indicating their meal selection. Vegetarian/vegan/gluten-free options available and are independent of entrée selections. Food and beverage are subject to prevailing tax, gratuity, large party service fee and Labor fees (if applicable)

# LUNCH

MINIMUM OF 8 GUESTS

## SWEETS

A LA CARTE

CHOCOLATE CHIP COOKIE 5

DARK CHOCOLATE BROWNIE 5

TRIPLE CHOCOLATE FUDGE COOKIE 5

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## **BEVERAGES** A LA CARTE

MEXICAN COKE 3.50

COKE 2.50

DIET COKE 2.50

TOPO CHICO SPARKLING WATER 5

## **COFFEE & HOT TEA** BEVERAGE PACKAGE

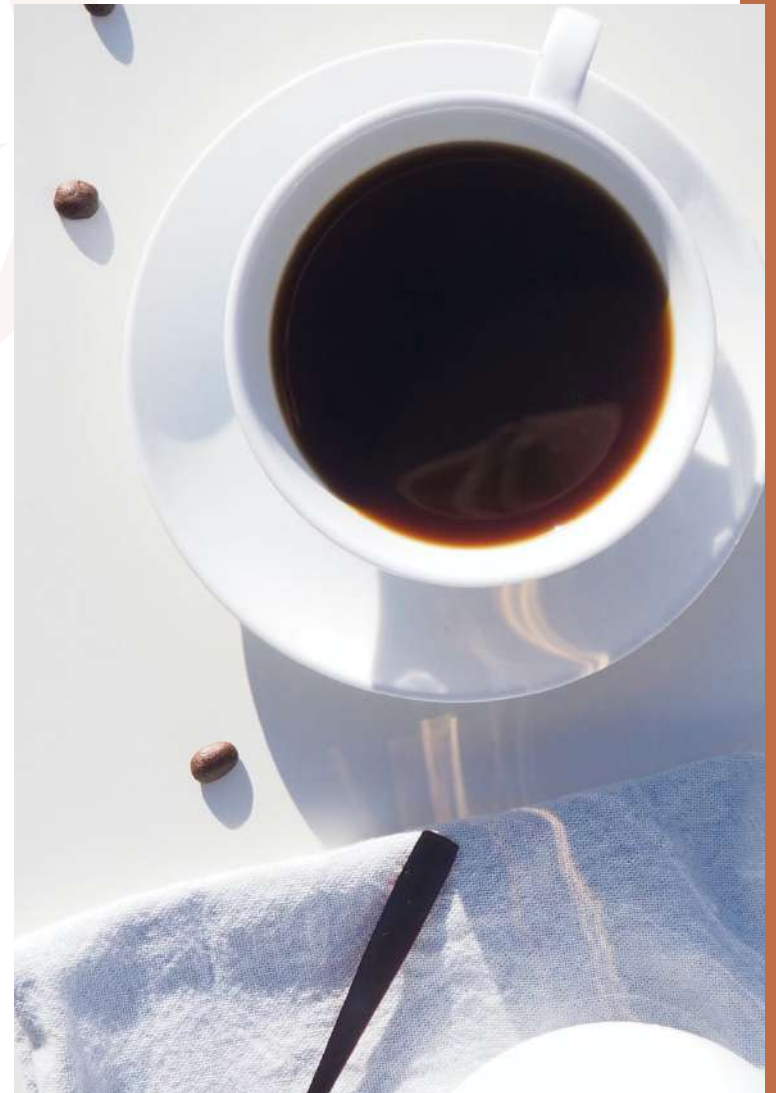
\$10 FOR TWO(2) HOURS

\$6 FOR EVERY ADDITIONAL HOUR

## **ICED TEA & LEMONADE** BEVERAGE PACKAGE

\$12 FOR TWO(2) HOURS

\$8 FOR EVERY ADDITIONAL HOUR



# RECEPTION MENU

MINIMUM OF 50 GUESTS

## PASSED APPS

PRICED PER PIECE

OR - \$25 3 OPTIONS FOR 1 HOUR | \$40 5 OPTION FOR 1 HOUR | \$56 7 OPTIONS FOR 1 HOUR

### COLD APPS

**CAULIFLOWER CEVICHE** 6  
*marinated tri color cauliflower, shallots, chiles, pepitas, tostadita*

**TUNA CRUDO** 6  
*koji lime chimichurri, local citrus, shaved serrano, crispy wonton*

**CEVICHE VERDE** 8  
*local halibut, yuzu, limon, cucumber, tomato, grilled corn, cucumber, chile, mini tostada*

**SALMON POKE** 8  
*atlantic salmon, confit garlic ponzu, seaweed salad, togarashi wonton*

### HOT APPS

**JOYA SLIDER** 6  
*aged cheddar, herb aioli, romaine lettuce, roasted peppers, seeded bun*

**IMPOSSIBLE SLIDER** 8  
*provolone, romaine, caramelized onion, herb aioli, seeded bun*

**ASIAGO ARANCINI** 8  
*creamy fried risotto, spicy aioli, grana padano*

**BLACK BEAN & CHILE FLAUTA** 8  
*chamoy, cilantro crema*

**LAMB SKEWER** 9  
*citrus marinade, tahini soy sauce, hazelnut dukkah, chives*

**KALBI BEEF WRAPS** 8  
*lettuce wrapped, marinated prime beef, shredded cucumber, carrot, and radish*

**SHORT RIB FLATBREAD** 8  
*romesco, roasted peppers, roasted mushroom, mozzarella, basil*

**CHORIZO & POTATO EMPANADA** 8  
*salsa verde, cotija, guajillo powder*

### HOT APPS

**CHICKEN GYOZA** 6  
*yellow curry, green onion*

**COCONUT SHRIMP SKEWER** 6  
*soy chile glaze, green onion*

**HERBED FALAFEL** 7  
*roasted garlic hummus, chile oil*

**BACON WRAPPED DATES** 8  
*blue cheese stuffed, balsamic reduction*

**CRISPY BRIE** 8  
*sweet & spicy jalapeño jam, chives*

**MINI BBQ PORK BUNS** 8  
*sesame chile oil*

**PEPPERONI SAUSAGE MINI CALZONE** 8  
*red sauce, mozzarella, basil*

**LOBSTER RANGOON** 11  
*sweet chile glaze, sesame seeds*

**CAVIAR & BLINIS** 13  
*creme fraiche, sturgeon caviar, chives*

**BAY SCALLOP SKEWER** 11  
*bearnaise, chile oil*

**MINI BEEF WELLINGTON** 11  
*red wine reduction, herb salad*

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# RECEPTION MENU

MINIMUM OF 50 GUESTS

## BUFFET STATIONS

PRICED PER PERSON

### DISPLAYS

**MARKET VEGETABLE CRUDITE** 18  
*ancient grain salad, seasonal veggies and dips*

**GRAZE** 25  
*assorted meats, cheeses, olives, pickles, breads & spreads*

### SALADS

**JOYA SALAD** 13  
*spring mix, shaved fennel & radish, cherry tomatoes, cucumber, toasted pistachio, red wine tarragon dressing*

**CAESAR SALAD** 13  
*romaine, roasted tomatoes, grana padano, garlic bread crumb, caesar's dressing*

### MAIN

**BRAISED SHORT RIB** 25  
*red wine braise, herb salad*

**IMPOSSIBLE "BEEF"  
ALBONDIGAS (VG, GF)** 15  
*chile verde sauce, cilantro*

**MARINATED CHICKEN** 18  
*green goddess*

**PAN SEARED SALMON** 20  
*red pepper romesco*

### SIDES

**BROWN RICE & QUINOA** 8

**CHARRED BROCCOLINI** 8  
*lemon, grana padano, pistachio*

**ROASTED CARROTS** 8  
*garbanzo, sautéed spinach, herb vin*

**PEEWEE POTATOES** 8  
*garlic confit, shallots, fine herbs*

**CAULIFLOWER  
AGRO DULCE** 8  
*capers, citrus, currants, parsley*

**YUKON MASHED POTATOES** 8  
*parmesan, garlic confit, chives*

**MARKET VEGETABLES** 8  
*chef's choies seasonal vegetables, shallot, garlic, herbs*



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# RECEPTION MENU

MINIMUM OF 50 GUESTS

## SWEETS

A LA CARTE

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### LEMON BAR 6

*blackberry*

### BUTTERSCOTCH BUDINO 6

*chocolate ganache, whipped cream, cocoa nibs*

### DARK CHOCOLATE BROWNIE 6

*milk chocolate mousse*

### COCONUT PAVLOVA 6

*lime curd, preserved blueberry, mint*

### BERRY COBBLER BAR 6

*mixed berries, brown sugar & thyme crumble, whipped cream*

### ORANGE PANNA COTTA 6

*raspberry chutney, candied pistachio*

### PASSION FRUIT MERENGUE TART 6

*passion fruit cream, toasted merengue ribbons*



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## BEVERAGE PACKAGES

### CONSUMPTION BAR

*all beverages are based on consumption and added to the final bill.  
restrictions can be applied to limit what your guests can order.*

### BEER & WINE PACKAGE

*40 Per Guest +15 Per Additional Hour*

#### *Two Hour Package*

*Draft Beer, House Red and White Wine, Soft Drinks & Juices*

### ESSENTIALS BAR PACKAGE

*50 Per Guest +15 Per Additional Hour*

#### *Two Hour Package*

*House Brand Cocktails, Draft Beers, House Red  
& White Wine, Soft Drinks & Juices*

### PREMIUM BAR PACKAGE

*65 Per Guest +15 Per Additional Hour*

#### *Two Hour Package*

*Premium Brand Cocktails, Wines by the Glass,  
Draft and Bottled Beer, Soft Drinks, Juices*

*+7 Per Person • Redbull & Specialty Cocktails*



Non-Alcoholic Beverage is Included in all Bar Packages  
Bar Packages do not include Shots, Martini's, Bottled Water or Redbull  
Each Bar Package is based on up to 2 hours of service.  
Bar Packages are Applicable to the Entire Group Guarantee  
All groups are subject to prevailing tax, gratuity and large party service fee

## MEETINGS & EVENTS POLICIES AND PROCEDURES & FEES

These Policies and Procedures are provided to ensure we are delivering the highest quality of service to assist in planning your event. Please review them carefully.

### AUDIOVISUAL

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Joya Kitchen offers in-house audio visual (wireless projector, podium, lapel microphone).

For additional AV needs pricing is below:

- Speakers + Microphone (2): \$650 starting | additional microphones \$180 per
- Zoom Set Up: \$2,020 starting
- Video Recording: \$650
- Customizable packages available through your Sales Manager upon request.

No outside AV vendors are permitted at Joya.

### FOOD & BEVERAGE

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Joya Kitchen is the sole provider of all food and beverages served in the venue. No food or beverages will be permitted to be brought into the venue by a guest or any of the customer's guests or attendees. Your sales manager is responsible for assisting you with menu selection. We will maintain a flexible position regarding suggested menus; however, due to changing food costs, definite prices on food and beverage will be guaranteed three (3) months prior to your event.

All prices are plus tax and service charge and are subject to change. Labor charges and setup fees may apply.

In compliance with California Liquor Laws, Joya Kitchen is the only

### CABLES & WIRES

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In the event electrical power drops, television cables, telephone cords or other such cables and wires must be laid on the floor, or in public traffic areas, and appropriate cable bridges and/or low-adhesive tape must be installed. All 110-volt extension cords shall be three-wire (grounded), #14 or larger AWG, copper wire. Cords must not support connectors. Two-wire "Zip Cords" are not permitted other than factory-installed appliance connectors; these may not exceed six feet in length and must be UL-approved. Cube tap adapters are prohibited. Multi-plug adapters must be UL-approved and have builtin overload protection. Connectors must not be used to exceed their listed ampere rating. All temporary electrical wiring must be accessible and free from debris and storage materials

authorized licensee able to sell and serve liquor, beer and wine in the Venue. Joya Kitchen reserves the right to refuse service to any person who visibly appears to be intoxicated. No one under 21 years of age will be served alcoholic beverages. Venue reserves the right to inspect the identification of any person attending events in the Venue.

Cash Bar: Drink tickets can be sold prior to entrance (or at the door) of event and guest may redeem their ticket with bartender for a drink at any time. This helps organizations or individuals to recoup some upfront cost on the alcohol. Most people choose beer and wine.

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### FINAL GUARANTEES

Final guarantees for all events must be given to your sales manager fourteen (14) business days prior to your event date. If notice would fall on a holiday, then guarantees must be received by the first working day prior to the holiday. If your guarantee is not received, you will be charged with a guarantee equal to the expected number set forth on the Banquet Event Order or the number of people actually served, whichever is greater. We set 3% above your guaranteed number.

### GARBAGE / CLEANING

Cleaning services are required for any areas requiring excessive cleaning. Please contact your sales manager for clarification and pricing.

Garbage Removal: \$250

Cleaning: \$500

### PARKING / VALET SERVICES

Joya has free parking available up to 75 guests. Events with guest counts larger than 75 are required to have valet services. Valet services start at \$1,000.00 minimum 3 hours.

### FURNITURE REMOVAL / SETUP CHANGES

Additional labor charges may be incurred if a group requests extensive changes to the existing room setup. Your sales manager will advise whether or not the room setup change can be accommodated, the approximate time it will take to complete the changes and if additional labor charges will apply.

Changes to set ups may be subject to an additional labor charge should the changes be made less than 48 hours prior to your event.

Standard Fees: \$250/Hour – Minimum of 3 Hours

### LABOR

Chefs and Attendants – A labor charge of \$175.00 per Chef or Attendant will be added to the Banquet Event Order.

Server – A labor charge of \$50.00/Hour per Bartender will be added to the Banquet Event Order.

Bartender – A labor charge of \$50.00/Hour per Bartender will be added to the Banquet Event Order.

Busser – A labor charge of \$50.00/Hour per Bartender will be added to the Banquet Event Order.

Coat Check Facilities are available upon request – A labor charge of \$50.00/Hour per attendant will be added to the Banquet Event Order.

## MEETINGS & EVENTS POLICIES AND PROCEDURES & FEES

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### RENTAL FEES / MINIMUMS

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Food & Beverage Minimums/Rental Fees fluctuate and are based on date, day of the week, time of the event and season.

Average minimum is approximately - starting at \$500

### SECURITY

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Security is required for all events. Please note that The Boardwalk/Joya Kitchen is the sole provider of security for meetings and events and does not permit the use of outside security companies.

Events with over 200 attendees require additional security.

Security - \$300/ Hour - Minimum of three hours

### SMOKING POLICY

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Joya Kitchen and the Boardwalk at Science Center is committed to a smoke-free environment. Smoking is prohibited in all indoor and outdoor locations.

### TAX & SERVICE CHARGE

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Catered food & beverage prices are subject to prevailing gratuity, service charge and tax.

Current rates - Tax 7.75% | Gratuity 19% | Large Party Fee 8%

### SETUP / TAKEDOWN

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The space may be reserved by the hour for whatever time you need. When reserving your time slot, please take into consideration the time needed for vendors set up (caterers, dj's and bartender), arranging the tables in the way you wish & any decorating. Most events need 1 hr set up PRIOR to event. If our calendar allows, you can set up time the day before or morning of an evening event. This can be arranged the week of your event. If during the event you choose to extend the time & the manager gives permission, the additional hourly rate will be collected during event. You will have 30 minutes from the end time of the event to clean up and gather belongings FREE of charge.

### WIFI

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Wireless internet is available at no charge. Wireless internet and password will be provided by your Sales Manager prior to event or on event date.