

BREAKFAST & LUNCH

BREAKFAST

THE CONTINENTAL 29
Chef's choice of assorted pastries or muffins, individual yogurt, seasonal fruit.

AMERICAN 38
Chef's choice of assorted pastries or muffins, seasonal fruit, scrambled eggs, breakfast sausage or bacon, country potatoes.

ADD ON & SIDE OPTIONS

BREAKFAST BURRITOS +11
Chef's choice of protein*, scrambled eggs, cheese in a tortilla.

BREAKFAST SANDWICHES +11
Chef's choice of protein*, scrambled eggs, cheese on an english muffin.

POTATO SALAD 5
Chef's choice of classic, mustard, or deviled egg potato salad.

PASTA SALAD 7
Rotini pasta, assorted vegetables, grated parmesan, citrus vinaigrette.

CAESAR SALAD 9
Grilled chicken, romaine, chopped bacon, parmesan, croutons, Caesar dressing.

GARDEN SALAD 6
Mixed greens, tomatoes, onions, choice of ranch or balsamic vinaigrette.

*Upon request, vegetables can be substituted for vegetarian options.

LUNCH

****THAT'S A WRAP** 36
Chicken Caesar wrap, hummus wrap, BLT wrap, turkey and swiss wrap, choice of one [1] side including individual potato chips and chef's choice of sweet.

****THE DELI** 38
Choice of two [2] sides including individual potato chips, and chef's choice of sweet. Sandwich options include:
ASSORTED MEATS
Roasted turkey, black forest ham, roast beef
BREADS
Wheat, white, sourdough
CHEESES
Cheddar, Swiss
RABBIT FOOD
Lettuce, tomato, onion, pickles

THE ITALIAN 42
House made classic Caesar salad, locally-sourced bread rolls, antipasto with cured meats, artisan cheeses, marinated olives, pasta with your choice of marinara and/or alfredo, and the chef's choice of sweet.

LA FIESTA 40
Fajita bar with toppings of cilantro, diced tomatoes, grilled onions, beans and spanish rice, lettuce, lime, sour cream, guacamole, pico de gallo, house-made tortilla chips, and chef's choice of sweet.
PICK TWO [2] OPTIONS
Fajita style grilled vegetables, fajita style chicken, fajita style beef.

THE UNBELEAFABLE 34
Soup and salad bar with diced chicken and shrimp, assorted mixed greens, red onion, tomato, cucumber, croutons, shredded cheese, bacon, carrots, chickpeas, olives, blue cheese dressing, sherry vinaigrette, buttermilk ranch, choice of two [2] house specialty soups, and chef's choice of sweet.
HOUSE SOUPS
Roasted tomato basil, vegetable soup, warm potato leek, beef chili, corn chowder, broccoli cheddar.

****THAT'S A WRAP & THE DELI available boxed 42**

All menu prices are per person unless otherwise noted. Items are subject to 8.6% sales tax and 25% service charge. All menus are designed as food stations. Buffet stations are available for 1.5 hours, breaks are available for 45 minutes.

RECEPTION & DINNER

HOT SELECTIONS

CLASSIC BURGER SLIDERS 7.00 ea

Shredded cheddar and jack cheese mix, caramelized onions, side of ketchup, mustard and mayo.

TERIYAKI CHICKEN SKEWERS 7.00 ea

Teriyaki marinated chicken breast, green onions, white sesame seeds.

MEATBALLS & MARINARA 5.50 ea

Beef meatballs in marinara sauce, grated parmesan cheese, parsley.

**STUFFED MUSHROOMS 6.00 ea

Panko crusted, stuffed with cream cheese filling and topped with parmesan cheese. **GF**

BRUSSEL SPROUTS 5.00 pp

Baked sprouts with maple vinaigrette, lemon zest and bacon bits. **GF**

DESSERT OPTIONS ON REQUEST

Dessert is available upon request through a local bakery. Please ask your Sales Manager for pricing and options.

APPETIZERS & BOARDS

CRUDITE 175.00 ea

FEEDS 25

Board of fresh veggies served with carrot hummus.

CHARCUTERIE 250.00/400.00 ea

FEEDS 20/45

Board of chef's selection of assorted meats and cheeses with seasonal selection of accoutrement including strawberry basil jam & dill cream cheese.

**SMOKED SALMON CROSTINI 7.00 ea

Caper and dill cream cheese on a toasted baguette.

SALADS

CAPRESE SALAD 5.50 pp

Bocconcini, heirloom tomatoes, basil tossed in a balsamic reduction. **GF**

ELOTE SALAD 5.00 pp

Roasted corn, tomatoes, cucumbers, shredded lettuce, cotija cheese with a cilantro crema dressing on the side. **GF**

****Available as a Passed Option for \$2.00++ per person.**



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BREAKS & À LA CARTE

AM BREAK

BEVERAGE REFRESH

Hot Coffee station refresh available Coffee, Decaf, Hot Water	89.00++ gal
Soft Drink station refresh available Coke, Diet Coke, Dr. Pepper, Diet Dr. Pepper, Sprite, Dasani	5.00++ ea
Cold Coffee station refresh available Assorted bottled and canned iced coffee and tea.	9.00++ ea

WAKE ME UP! 18

Chef's choice of assorted pastries or muffins and seasonal fruit. Beverage refresh available.

BEFORE YOU GO-GO 24

Chef's choice of assorted pastries or muffins, individual yogurt, and breakfast granola bars. Beverage refresh available.

PM BREAK

SWEET & SALTY

ASSORTED COOKIES & TRAIL MIX 18

Chef's selection of cookies and Planters nuts & chocolate trail mix

BROWNIES & MIXED NUTS 18

Chef's selection of brownies & an assortment of nuts.

RICE KRISPIES TREATS & CHIPS 21

Choice of Rice Krispies Treats with an assortment of individual bagged chips.

SWEET TOOTH

HOSTESS TREATS & ICE CREAM 22

Chef's selection of Hostess baked goods and selection of individually wrapped ice cream.



À LA CARTE ITEMS

GALLON OF... 89

REGULAR COFFEE

Assorted sugar, dairy and non dairy creamer.

DECAF COFFEE

Assorted sugar, dairy and non dairy creamer.

HOT WATER

Assorted teas, sugar, dairy and non dairy creamer.

CARAFE OF... 23

ORANGE JUICE

APPLE JUICE

CRANBERRY JUICE

SOFT DRINKS

SODA 5

Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper.

DASANI 5

FIJI 7

SPARKLING 7



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EVENT PACKAGES

MEETING PACKAGES

ALL DAY MEETING 125.00++ pp

BREAKFAST

THE CONTINENTAL with coffee station and juice station included.

Breakfast upgrades available, please ask your Sales Manager.

AM BEVERAGE REFRESH

With sodas and bottled water included.

Coffee station refresh available 89.00++ gal

LUNCH

Please see Banquet and Catering Lunch Menu for options. Limited menu available for groups under 10.

PM BREAK

With sodas and water included.

Please see Banquet and Catering Snacks Menu for options.

Coffee station refresh available 89.00++ gal

HALF DAY MEETING 85.00++ pp

8 AM-12 NOON

BREAKFAST

THE CONTINENTAL with coffee station and juice station included.

Breakfast upgrades available, please ask your sales manager.

AM BREAK

With sodas and water included.

Please see Banquet and Catering Snacks Menu for options.

12 NOON- 5:00 PM

LUNCH

Please see Banquet and Catering Lunch Menu for options. Limited menu available for groups under 10.

PM BREAK

With sodas and water included.

Please see Banquet and Catering Snacks Menu for options.

Coffee Refresh available 89.00++ gal

MEETING ADD ONS

ELECTRONICS

POLYCOM SPEAKER PHONE 250

XL HDMI CORD

Included upon request.

OTHER AV

Other audio visual equipment available through a local downtown AV company.

Please ask your Sales Manager for options and prices.

MEETING SUPPLIES

FLIP CHART 25

Multi colored permanent markers included.

TABLE LINEN

Black linen is included. Please ask your Sales Manager for other color options and prices.



AFTER MEETING FUN

FROM THE ROOFTOP

Looking to celebrate a long day of meetings and build with your team? Inquire with your Sales Manager about an after-meeting Happy Hour or Private Reception at Cambria Hotel's Downtown Rooftop bar for you and your team.

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BAR PACKAGES

BEER & WINE ONLY

DOMESTIC 8

Choose up to three [3] options*

Two Flavors of Available Seltzer

Coors

Bud Light

Michelob Ultra

IMPORT & LOCAL 9

Choose up to three [3] options*

Stella Artois

Modelo

Corona

Rotating Selection of Local Craft

RED WINE

Choose up to two [2] options*

Chateau Souverain 13

Cabernet Sauvignon

Hess 15

Cabernet Sauvignon

La Marca 15

Pinot Noir

Altos 17

Malbec

Justin 18

Isosceles

WHITE WINE

Choose up to two [2] options*

Chateau Souverain 13

Chardonnay

Echo Bay 14

Sauvignon Blanc

J Vineyards 17

Pinot Gris

Justin 18

Chardonnay

Sauvignon Blanc

BUBBLES

Choose up to one [1] option*

Campo Viejo 14

Brut

Rosé

La Marca 14

Prosecco

PREMIUM SPIRITS

BEER 8|9

Choose up to four [4]

Options listed under domestic, import, and local beer.

WINE

Choose up to two [2]

Options listed under red and white wine.

Bubbles available upon request, to add to your package please ask your Sales Manager.

SPIRITS 14

Choose One [1] option each*

Vodka:

Titos

Kettle One

Gin:

Hendricks

Bombay Sapphire

Tequila:

Don Julio Blanco

Don Julio Añejo

Scotch:

Johnnie Walker Black Label

Whiskey:

Bulleit

Bulleit Rye

Maker's Mark

Rum:

Malibu

Captain Morgan Silver

SUPER PREMIUM SPIRITS

BEER 8|9

Choose up to four [4]

Options listed under domestic, import, and local beer.

WINE

Choose up to two [2]

Options listed under red and white wine.

BUBBLES

Choose up to one [1] option*

Options listed under bubbles.

SPIRITS 16

Choose One [1] option each*

Vodka:

Belvedere

Grey Goose

Gin:

Tanqueray

Tequila:

Don Julio Reposado

Scotch:

Macallan 12

Whiskey:

Woodford Reserve

Woodford Reserve Rye

Basil Hayden

Rum:

Myers's Original Dark

All menu prices are per drink unless otherwise noted. Items are subject to 8.6% sales tax and 25% service charge.

\$150+ Private Bar Fee, limited to the contracted time. Additional \$50.00+ per half-hour extension, if requested by on-site contact.

****Please note, due to market and production shortages, substitutions may be made.**

Banquet & Catering Menu 2023

LUNCH MENU

PLATED OR BOXED LUNCH FOR GROUPS OF 10 OR LESS

GARDEN SALAD

CHOOSE CHICKEN OR SHRIMP

MIXED GREENS WITH TOMATOES, RED ONION, CUCUMBERS,
TOSSED IN BALSAMIC VINAIGRETTE

CAESAR SALAD

CHOOSE CHICKEN OR SHRIMP

ROMAINE LETTUCE WITH CHOPPED BACON, PARMESAN CHEESE, AND CROUTONS,
TOSSED IN CAESAR DRESSING

QUESADILLA

CHOOSE CHICKEN OR STEAK

CHEESE BLEND WITH FAJITA VEGGIES AND BLACK BEANS
TOPPED WITH PICO DE GALLO, COTIJA CHEESE, AND SIDE OF SALSA VERDE

CLASSIC BURGER

CHOOSE SIDE OF FRIES OR SMALL GARDEN SALAD

ADD CHEESE

LETTUCE, TOMATO, ONION AND HOUSE SAUCE
ON A LOCAL BAKERY BUN

SONORAN DOG

CHOOSE FRIES OR SMALL GARDEN SALAD

BACON WRAPPED HOT DOG WITH REFRIED BEANS
TOPPED WITH PICO DE GALLO AND SOUR CREAM

DRESSINGS & CONDIMENTS

RANCH, CAESAR, BALSAMIC VINAIGRETTE,
MAYO, MUSTARD, KETCHUP, BURGER SAUCE,
TABASCO, TOMATILLO SALSA, PICO DE GALLO