

PETCO PARK

Catering Menu



SAN DIEGO. PADRES. SAN DIEGO. PADRES. SAN DIEGO. PADRES. SAN DIEGO. PADRES. SAN DIEGO. PADRES.

Breakfast

CURATED PACKAGES

Items priced per person. Minimum of 25 people. Includes coffee, assorted tea, choice of orange or cranberry juice.

DOWNTOWN CONTINENTAL 27
Seasonal fresh fruit, freshly baked pastries & muffins, assorted yogurts & granola

SEAPORT BAGEL BAR 28
Assorted bagels, assorted spreads & jams, lox, capers, fresh dill

MEXICALI BREAKFAST 35
Baja fruit platter, chilaquiles, cage-free scrambled eggs, breakfast potatoes with peppers & onions, pico de gallo, sour cream & mexican pastries

SAN DIEGO SUNRISE 48
Seasonal fresh fruit, freshly baked pastries & muffins, assorted yogurts, cage-free scrambled eggs, applewood smoked bacon, country sausage links, breakfast potatoes with peppers & onions

PACKAGE ENHANCEMENTS

Items priced per person

CAGE-FREE SCRAMBLED EGGS 8

BREAKFAST HASH 11

APPLEWOOD SMOKED BACON 9

CHICKEN APPLE SAUSAGE 9

PORK SAUSAGE LINKS 9

COUNTRY BREAKFAST POTATOES 8

PLANT BASED BREAKFAST PROTEIN 10

AVOCADO TOAST 9

ORGANIC FRUIT PARFAIT 11
Vanilla yogurt, berries, granola

OATMEAL 9
Brown sugar, sun dried cranberries

YOGURT 4

WHOLE FRUIT 4

GRANOLA BARS 4

SEASONAL SLICED FRUIT 12

MIMOSA BAR 14

A LA CARTE

Items priced per person

BRIOCHE FRENCH TOAST 13
Maple syrup

BREAKFAST CROISSANT SANDWICH 15
Scrambled eggs, applewood smoked bacon, cheddar cheese

SAN DIEGO BREAKFAST BURRITO 16
Scrambled eggs, choice of bacon or sausage, breakfast potatoes, pico de gallo, sour cream, pepper jack cheese

SEASONAL FRITATTA 14

ACTION STATIONS

2 Chef attendants required per station. A fee of \$225 per attendant will apply. Items priced per person. Minimum of 50 people.

BREAKFAST BOWL STATION 19
Muesli, granola, fresh fruit & berries, dried fruit & nuts, greek yogurt, honey, hard boiled eggs, greens, quinoa

BREAKFAST BURRITO BAR 17
Cage-free scrambled eggs, bacon, ham, sausage, fresh seasonal vegetables, cheddar, pepper jack, flour tortillas
+ GLUTEN FREE TORTILLAS 3
+ PLANT BASED PROTEIN 3

FROM THE BAKERY

Priced per dozen

ASSORTED DANISH, MUFFINS & PASTRIES 65

ASSORTED BAGELS 65
Sweet butter & cream cheese

SLICED TEA BREAD 68
Lemon poppy seed, zucchini, banana nut

APPLE COFFEE CAKE 58

GLUTEN FREE MUFFINS 65



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🥜 Contains Nuts 🌿 Gluten Free 🥬 Vegetarian 🌱 Vegan

Breaks

PACKAGES

Priced per person minimum of 25 people

GAME DAY 🌰 🌱	26
Popcorn, peanuts, cracker jacks, warm pretzel bites with poblano white cheddar cheese	
PARFAIT BAR 🌱	24
Yogurt, berries, muesli, granola, shredded coconut	
+ ACAI PARFAIT	6
Includes goji berries, cacao nibs & chocolate chips	
BUILD YOUR OWN TRAIL MIX 🌰 🌱	26
Roasted nuts, dried fruit, housemade granola, mini marshmallows, chocolate chips, yogurt chips	
ENERGIZER 🌱 🌱	27
Mixed nuts & dried fruits, fresh berries, smoothie shooters	
FIESTA 🌱	28
Chips, salsa roja, salsa verde, queso, smoked elote, chicharrones, cinnamon sugar churro cookies	

BEVERAGES

Priced per gallon, unless otherwise noted

JUICE	70
Orange or cranberry	
COFFEE	62
Regular or decaf	
ASSORTED HOT TEA	62
FRESH BREWED ICED TEA	60
ICE WATER	30
Per 3-gallon dispenser	
LEMONADE	60
INFUSED SPRING WATER	57
Lemon, cucumber or strawberry	
ASSORTED SODAS & WATER	4
Coca-cola, diet coke, sprite, dasani	
TOPO CHICO	5

A LA CARTE

Serves 12 guests

SMOKED GOUDA & BACON MAC & CHEESE BITES	93
SALSA & GUACAMOLE 🌱 🌱	92
+ ADD QUESO	35
WARM PRETZEL BITES 🌱	82
White cheddar & poblano cheese sauce, honey mustard	
FRENCH ONION DIP 🌱 🌱	70
Served with kettle chips	
SPICY SPINACH & ARTICHOKE DIP 🌱	76
Served with pita chips	
GRANOLA BARS 🌱	48
ASSORTED POTATO CHIPS 🌱 🌱	37
PEANUTS 🌱 🌱 🌱	35
POPCORN 🌱 🌱	35
CRACKER JACKS 🌱 🌱 🌱	35



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Lunch

Buffets are served for 2 hours each additional hour is \$4 per person. Minimum of 25 people.

DELI DISPLAY

48

Priced per person.

Includes fresh breads & rolls, lettuce, tomatoes, sliced onions, pickles, assorted kettle chips, cookies & brownies
+ **GLUTEN FREE BREAD** 3

DELI MEAT

CHOOSE 3

Smoked turkey breast, pepper crusted roast beef, black forest ham, capicola, genoa salami

DELI CHEESE

CHOOSE 3

American, swiss, provolone, cheddar, smoked gouda, pepper jack

SALAD

CHOOSE 2

CALIFORNIA CHOPPED SALAD 🥗

Seasonal vegetables, buttermilk ranch

QUINOA SALAD 🌱

Cucumber, cherry tomatoes, garbanzo beans, goat cheese, roasted garlic vinaigrette

SEASONAL VEGETABLE PASTA SALAD 🥗

HEARTS OF ROMAINE CAESAR

Garlic croutons, shaved parmesan

MEDITERRANEAN SALAD 🌿

Pepperoncini, tomato, cucumber, kalamata olives, red onion, lemon herb vinaigrette

SEASONAL FRESH FRUIT & BERRIES 🍓

BOXED LUNCH

31

Priced per person.

Includes kettle chips, whole fruit, cookie & bottled water
+ **GLUTEN FREE BREAD** 3
*Substitute regular tortillas at no additional charge

CAPRESE 🥗

Fresh mozzarella, basil, tomato, balsamic, extra virgin olive oil

GRILLED CHICKEN CAESAR WRAP

Romaine hearts, shaved parmesan, tomato, whole wheat tortilla

ITALIAN SUB

Capicola, pepperoni, genoa salami, roasted red peppers, tomato, pesto spread, french baguette

ROAST BEEF & SMOKED GOUDA

Marinated tomato, pickled red onion, shaved iceberg, chimichurri aioli

SMOKED TURKEY BREAST

Swiss, arugula, tomato, bacon, mayo, sprouts

VEGETARIAN BAHN MI 🌱

Cucumber, carrot, daikon, thai basil, sesame mayo, jalapeno, cilantro



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Curated Packages

Priced per person.

All buffets include appropriate condiments. Buffets are served for 2 hours. Each additional hour is \$4 per person. Minimum of 25 people.

LITTLE ITALY	58	OLD TOWN	48
ANTIPASTO SALAD 🌿🌿🌿 Olives, pepperoncini, cucumber, tomato, pesto vinaigrette		BAJA CAESAR SALAD 🌿🌿 Romaine lettuce, roasted corn, black beans, cotija cheese	
TRADITIONAL CAESAR SALAD Garlic croutons, parmesan		CHICKEN FAJITAS Grilled peppers, onions, flour & corn tortillas	
POLENTA 🌿🌿 Sundried tomato, goat cheese, fire roasted tomato sauce, fresh basil		CHEESE ENCHILADAS 🌿🌿 Sour cream, pico de gallo	
GRILLED CHICKEN BREAST 🌿 Porcini mushrooms, cipollini onions, marsala wine sauce		SPANISH RICE 🌿🌿	
CAVATELLI POMODORO WITH ITALIAN SAUSAGE Seasonal vegetables, fresh herbs, olive oil		CHARRO BEANS 🌿🌿	
DARK CHOCOLATE & PISTASCHIO DIPPED CANOLI 🌿🌿		CINNAMON SUGAR CHURRO COOKIES 🌿🌿	
ENHANCEMENTS		ENHANCEMENTS	
+ VEGETABLE MINESTRONE	5	+ CHICKEN TORTILLA SOUP	5
+ PROSCIUTTO & SUNDRIED TOMATO FLATBREAD	5	+ SOPA DE FIDEO	4
		+ TAMALES	5
		+ PLANT BASED FAJITAS	4
		+ BEEF FAJITAS	5
BALLPARK	30	BACKYARD BBQ	55
LOCAL GREEN SALAD 🌿🌿 Cucumber, cherry tomato, carrot		CALIFORNIA CHOPPED SALAD 🌿🌿 Feta, seasonal vegetables, champagne vinaigrette	
KETTLE CHIPS 🌿🌿		SMOKED BBQ CHICKEN BREAST Whiskey bbq sauce, fried onions, sweet pickles	
CHIPOTLE COLESLAW 🌿		PULLED PORK OR CHICKEN SLIDERS Hawaiian roll	
GRILLED ALL-BEEF HOT DOGS Grilled onions		SMOKED ELOTE 🌿🌿 Cotija, lime crema, tajin	
BALLPARK PEANUTS & CRACKER JACKS 🌿🌿🌿		APPLE STREUSEL BARS & FRESH FRUIT BOWLS 🌿	
COOKIES & BROWNIES 🌿		ENHANCEMENTS	
ENHANCEMENTS		+ SMOKED BRISKET CHILI	5
+ GRILLED CHEESEBURGER	9	+ THREE CHEESE MAC & CHEESE	5
+ VEGGIE HOT DOG	10	+ CHIPOTLE POTATO SALAD	3
+ GLUTEN FREE BUN	3	+ PORTOBELLO STEAKS	4
+ CHIPOTLE POTATO SALAD	3	+ CHEDDAR BISCUIT	3
		+ GLUTEN FREE BUNS	3



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Appetizers

Priced per piece

Minimum of 50 pieces per selection required. Items annotated with * require a tray-passing attendant. An attendant fee of \$225 per 100 guests will apply for 2 hours. Additional hours will have an additional \$100 per hour per attendant fee applied

HOT

- SPANAKOPITA** 🌱 7
Feta fondue
- LOBSTER LUMPIA** 13
Sweet chili sauce, scallions
- BUFFALO CHICKEN RANGOON** 11
Pepper sauce, bleu cheese
- WALNUT & GOAT CHEESE IN PHYLLO** 🌱🌱 8
Hot honey drizzle
- EDAMAME POTSTICKERS** 🌱 9
Sesame ginger sauce
- VEGETABLE SPRING ROLLS** 🌱 9
Sweet thai chili sauce
- SOUTHWEST CHICKEN EMPANADA** 9
Chimichurri aioli, charred corn relish
- BRIE & FIG CROSTINI** 🌱 7
Balsamic drizzle
- COCONUT SHRIMP** 8
Sweet thai chili sauce
- TOMATO BISQUE SHOOTER*** 🌱 7
Mini grilled cheese, crema
- SPANISH CHORIZO & SHRIMP SKEWER** 🌱 11
Green olive salsa verde
- SOPA DE FIDEO SHOOTER*** 8
Chicken & cheese taquito
- CHICKEN SATAY** 🌱 9
Spicy thai peanut sauce
- WAGYU MEATBALL** 🌱 10
Fire roasted tomato sauce, parmesan, fresh basil
- BRAISED BEEF SHORT RIB SLIDERS** 13
Seasonal slaw

CHILLED

- BEEF CARPACCIO** 🌱 11
Thin sliced beef tenderloin, fried capers, shaved parmesan, frisée, lemon oil, truffle salt
- MOZZARELLA & TOMATO BRUSCHETTA** 🌱🌱 9
Pesto, aged balsamic glaze, extra virgin olive oil
- SALMON POKE** 9
Kombi salad, sushi rice
- VEGETABLE RICE PAPER ROLL** 🌱🌱 7
Rice paper, carrot, cucumber, daikon, thai basil, red bell pepper, cilantro, edamame hummus
- CUCUMBER CANAPE** 🌱🌱 6
Chickpea puree, micro greens, sea salt
- MINI TOSTADA** 🌱🌱 7
Smoked elote, cotija cheese
- AHI TUNA TATAKI** 11
Cucumber, whipped boursin, red onion, dill, sliced lemon, tobiko caviar, ponzu
- BURRATA CAPRESE CUPS** 🌱🌱 9
Sun roasted tomatoes, extra virgin olive oil, fresh basil
- ANTIPASTO SKEWERS** 🌱🌱 9
Heirloom tomato, marinated artichoke, salami, olive, mozzarella cilingine, balsamic reduction, pesto
- STUFFED DOLMAS** 🌱🌱 7
Grape leaf, saffron rice, labneh



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Stations

Priced per person

All stations include appropriate condiments. Stations are served for 2 hours. Each additional hour is \$4 per person. Minimum of 25 people. * Requires chef attendants. Two Chef attendants required per station. An attendant fee of \$225 per attendant will apply. Items priced per person. Minimum of 50 people.

SUSHI PLATTER	27	FLATBREADS	25
Assorted rolls to include: california, spicy tuna, shrimp tempura, salmon & rainbow red dragon		CHOOSE 2	
		Margherita - tear drop tomatoes, fresh stracciatella, basil, himalayan sea salt, extra virgin olive oil 🌿	
CHARCUTERIE BOARD 🥜	18	Wood Fired Pulled Chicken - garlic, pomodoro sauce, smoked gouda	
Regional cheese, stracciatella, cured meats, dried fruit, nuts, pickled vegetables, cured olives, calabrian peppers, black fig, grapes, preserves, crostini and crackers		Pepperoni - tomato sauce, mozzarella cheese, italian herbs	
SEASONAL SLICED FRUIT 🍏🍎	10	Korean BBQ - korean bbq sauce, mozzarella cheese, bulgogi beef, red onion, cilantro, scallions, Kimchi, sesame seed	
ANTIPASTO PLATTER	15	+ GF CRUST	3
Milano salami, prosciutto de parma, tomato, assorted aged cheeses, pearl mozzarella, marinated olives, fire roasted peppers, artichoke insalata, italian crostini		SAN DIEGO STREET DOG	19
MEDITERRANEAN MEZZE	11	Bacon wrapped dogs, diego queso, pico de gallo, sautéed jalapenos, onions, queso fresco served with tortilla chips	
Hummus & pita, fresh seasonal vegetables, artichoke hearts, marinated olives, tzatziki, dolmas		+ GLUTEN FREE BUNS	3
NACHOS 🌿	14	SLIDER TRIO	22
Tortilla chips, diego queso, jalapenos, sour cream, salsa roja, salsa verde, pico de gallo		Beef - french onion aioli, cheddar, silver dollar rolls, served with kettle chips 🌿🍄	
+ ANCHO-CHILI RUBBED CHICKEN	7	Hot Hen Chicken - hot agave dipped fried chicken, fresno chile slaw, sweet pickle, fuego sauce, brioche bun	
+ CARNE ASADA	8	Crab Cake - frisée, pickled red onion, charred lemon dill aioli	
BARBECUE-TERIE	18	+ VEGGIE SLIDERS	4
Smoked brisket, sausage + pork belly, craft beer mustard, sweet pickles + melon, whipped boursin, jalapenos, grilled crostini, smoked elote		SALAD STATION	16
POKE BAR	MP	CHOOSE 3	
Sashimi grade ahi tuna, togarashi, wonton chips, ponzu soy, seaweed salad, toasted sesame seeds		Cali Chopped Salad - california garden vegetables, buttermilk ranch dressing 🌿🍄	
CEVICHE TRIO 🌿	MP	Chopped Chinese Chicken - romaine, napa cabbage, red cabbage, red bell pepper, mandarin oranges, cilantro, scallion, black sesame, almonds, crispy wonton, sesame ginger dressing 🌿	
Scallop & mango mahi mahi, blood orange citrus baja shrimp, octopus mini tostadas, fresh avocado, micro cilantro		Wedge Salad - bleu cheese crumbles, vine tomatoes, pickled red onion, chives, sumac, buttermilk ranch 🌿	
		Wild Grain Salad - farro, quinoa, dried cranberries, crumbled feta, toasted almonds, parsley, champagne vinaigrette 🌿🍄	
		Antipasto - rocket arugula, baby spinach, genoa salami, pepperoncini, kalamata olives, marinated artichoke, vidalia onion, roasted red peppers, cannellini bean, confit tomatoes, fresh herb vinaigrette	

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STREET TACOS*	20	MASHED POTATO BAR* 🌿	17
Ancho-chili rubbed chicken, grilled vegetables, cilantro, onions, crema, corn tortillas, pico de gallo, salsa roja, salsa verde, served with elote off the cobb		Crumbled bacon, herb whipped butter, steamed broccoli, assortment of shredded cheese, green onions, sour cream	
+ CARNE ASADA	8		
+ BLACKENED MAHI MAHI	8	BUILD YOUR OWN BURRITO BOWL* 🌿	25
		Choice of beef, chicken or carnitas, spanish rice, black beans, pico de gallo, cotija cheese, guacamole, shredded lettuce, corn, fresh salsa, cilantro crema	
HIBACHI STIR-FRIED RICE*	20		
Jasmine rice, seasonal vegetables, soy, egg		SMASH BURGER SLIDERS*	20
Station includes chicken fried rice & vegetable fried rice		Beef patties, assorted cheese, caramelized onion, brioche bun, special sauce and condiments	
+ STEAK	8		
+ SHRIMP	8	BEEF TENDERLOIN* 🌿	34
		Mushroom demi-glace, creamy horseradish	
PASTA STATION*	20	HARISSA RUBBED TURKEY BREAST*	20
CHOOSE 3		Cranberry jam & craft beer mustard	
Orecchiette - roasted garlic cream, gran padano parmesan cheese, crispy pancetta, crushed toasted walnut 🌿		PORCHETTA* 🌿	20
Penne Rigato - beef bolognese, torn basil, asiago cheese		Whole grain mustard aioli	
Fusili - butternut squash sauce, fresh herbs 🌿		PRIME RIB* 🌿	23
Cheese Tortellini - confit tomatoes, pesto, romano cheese 🌿🌿		Classic au jus, creamy horseradish	
Plant Based Bolognese - plant based protein, tomato sauce, herbs 🌿		NEW YORK STRIP* 🌿	24
		Caramelized onions & peppercorn sauce	
+ PESTO GARLIC SHRIMP	7	TOMAHAWK STEAK* 🌿	MP
+ HERB ROASTED CHICKEN	7	Bordelaise sauce, forest mushrooms	
+ ITALIAN SAUSAGE	7		
+ GF PASTA AVAILABLE	2		
+ GF GARLIC BREAD	2		



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Customized Buffets

\$58 PER PERSON

All buffets include appropriate condiments. Buffets are served for 2 hours. Each additional hour is \$4/person. Minimum of 25 people.

SALADS

CHOOSE 1

CLASSIC CAESAR SALAD

Garlic croutons, shaved parmesan

CALIFORNIA CHOPPED SALAD 🌱 🌿

California seasonal vegetables, buttermilk ranch

CHINESE CHOPPED SALAD 🌿

Romaine, napa cabbage, red cabbage, red bell pepper, carrot, edamame, mandarin oranges, cilantro, green onions, black sesame, almonds, crispy wonton, sesame ginger dressing

ANTIPASTO 🌿

Arugula, baby spinach, genoa salami, pepperoncini, kalamata olives, artichoke, onion, roasted red peppers, cannellini bean, confit tomatoes, fresh herb vinaigrette

TOMATO & BUFFALO MOZZARELLA 🌿 🌱

Fresh basil, extra virgin olive oil, balsamic drizzle

ENTREES

CHOOSE 2

SMOKED BEEF BRISKET

Red wine sauce, frizzled onion straws

BLACKENED SALMON 🌱

Wilted spinach, pineapple salsa

LOCAL WHITE FISH 🌱

Pepper coulis, olive-tomato relish

VEGAN QUINOA RISOTTO 🌱 🌿

Quinoa, coconut cream, roasted garlic, foraged wild mushrooms, chives

HERB MARINATED GRILLED CHICKEN BREAST 🌱

Wild mushrooms, tomato & tarragon relish

ROASTED BEEF 🌱

Red wine demi-glace, mushroom ragout

VEGAN RAVIOLI 🌱

Seasonal vegetables, extra virgin olive oil

VEGETARIAN LASAGNA 🌿

Squash, spinach, roasted red pepper, mushrooms, eggplant, ricotta, marinara

SIDES

CHOOSE 2

SEASONAL VEGETABLE MEDLEY 🌱 🌿

GREEN BEANS & ROASTED SHALLOTS 🌿 🌱

BABY CARROTS, PEAS & PEARL ONIONS 🌱 🌿

BRAISED ROOT VEGETABLES 🌿 🌱

SWEET CORN & CHILI BUTTER 🌿 🌱

ROASTED RED BLISS POTATOES 🌿 🌱

GARLIC & HERB WHIPPED YUKON GOLD POTATOES 🌿 🌱

FINGERLING POTATOES 🌱 🌿

Rosemary & olive oil

PEARL COUSCOUS, GRAPE TOMATOES & HERBS 🌿

CAVATELLI PASTA, ROASTED GARLIC, EXTRA VIRGIN OLIVE OIL 🌿

FRAGRANT JASMINE RICE 🌱 🌿

ADD SOUP

+ \$5 PER PERSON

LOBSTER BISQUE

TOMATO BISQUE 🌿 🌱

CHICKEN TORTILLA

CORN CHOWDER 🌿

VEGETABLE MINISTRONE 🌿

LENTIL SOUP 🌱

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Dessert

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ASSORTED CAKE POPS 🌳	7
ASSORTED COOKIES 🌳	6
MINI WHOOPIE PIES 🌳 Chocolate & red velvet	6
DARK CHOCOLATE DIPPED STRAWBERRIES 🌿 🌳	6
SALTED CARAMEL FUDGE BROWNIES 🌳	6
WHITE CHOCOLATE BLONDIES 🌳	7
GOURMET CUPCAKES 🌳 Chocolate, salted caramel & red velvet	7
RICE KRISPIE BASEBALLS 🌿 🌳	6
MILK & COOKIES STATION 🌳 Assortment of fresh baked cookies, plant based milk	12
ICE CREAM SUNDAE BAR 🌳 Assortment of fresh baked cookies, vanilla ice cream, assorted ice cream toppings and sauces **2 Chef attendants required per station. A fee of \$225 per attendant will apply. Items priced per person.	14
DOUBLE CHOCOLATE MOUSSE CAKE 🌳	7
MINI RED VELVET CAKE TRIFLE 🌳	7
NEW YORK CHEESECAKE 🌳	7
CREME BRULÉE CUPS 🌿 🌳	7
TIRAMISU CUPS 🌳	6
CINNAMON SUGAR CHURRO COOKIES 🌿 🌳	6
FRUIT TART 🌳	6



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Plated Meals

Price per person.

Select one salad, one entree & one dessert. Served with rolls & butter.

Minimum of 25 people. Maximum of 2 selections.

SALAD

CHOOSE 1

CALI CHOPPED SALAD 🌱🌿

California garden vegetables, champagne vinaigrette

WEDGE SALAD 🌱

Bleu cheese crumbles, vine tomatoes, pickled red onion, chives, sumac, buttermilk ranch

HEARTS OF ROMAINE CAESAR

Garlic croutons, shaved parmesan

WILD GRAIN SALAD 🌱🌿

Farro, quinoa, dried cranberries, crumbled feta, toasted almonds, parsley, champagne vinaigrette

ANTIPASTO 🌿

Rocket arugula, baby spinach, genoa salami, pepperoncini, kalamata olives, marinated artichoke, vidalia onion, roasted red peppers, cannellini bean, confit tomatoes, fresh herb vinaigrette

DESSERT

CHOOSE 1

DOUBLE CHOCOLATE MOUSSE CAKE 🌱

MINI RED VELVET CAKE TRIFLE 🌱

NEW YORK CHEESECAKE 🌱

CREME BRULÉE CUPS 🌱🌿

TIRAMISU CUPS 🌱

ENTREE

CHOOSE 1

PETIT FILET MIGNON & PRAWNS 🌿 86

Merlot demi-glace, beurre blanc, yukon gold whipped potatoes & vegetable medley

ROCK LOBSTER TAIL 🌿 86

Chanterelle & white truffle infused yukon gold whipped potatoes, baby vegetables, roasted garlic butter

ROASTED RACK OF LAMB 🌿 78

Cabernet reduction, herbed basmati rice, seasonal baby vegetables

ROASTED PETIT FILET 🌿 68

Shiitake mushroom demi, dauphinoise potatoes

LOCAL WHITE FISH 🌿 58

Brown butter lemon sauce, jasmine rice

BRAISED BEEF SHORT RIB 🌿 52

Polenta, brussels, green pea puree, pickled onion

PAN SEARED SALMON 🌿 52

Rustic olive tapenade, sweet potato mash

BUTTERNUT SQUASH RAVIOLI 🌱 38

Roasted pepper cream, sweet basil drizzle

CAULIFLOWER STEAK & KING MUSHROOM SCALLOP 🌿🌿 38

Quinoa & fall squash fritter, frisee, red pepper coulis

VEGETABLE NAPOLEAN 🌿🌿 34

Squash, spinach, red pepper, onion, potato, marinara, balsamic glaze, seasoned quinoa

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Policies & Procedures

Delaware North Sportservice is the exclusive Food & Beverage provider for all events held within Petco Park. We are delighted to work with you to provide all of your food & beverage needs. Providing everything from culinary delights to outstanding service & the ability to order any of our offerings as effortlessly as possible.

FOOD & BEVERAGE SERVICE

All food & beverage presented at Petco Park must be prepared by the Delaware North culinary team. Food may not be taken off the premises after it has been prepared on site. No food, beverage, or alcohol will be permitted to be brought into or removed from the venue by the client or any of the client's guests or invitees.

Sales & service of alcoholic beverages is regulated by the State of California. Delaware North Sportservice is responsible for the administration of these regulations. Delaware North Sportservice requires that all alcoholic beverages be dispensed only by Delaware North Sportservice employees or agents. State law prohibits the consumption of any alcoholic beverage by any person under the age of 21. We request the cooperation of all guests in complying with these legal requirements. Delaware North Sportservice reserves the right to check for proper identification & refuse service to persons under the legal drinking age as well as anyone who appears to be intoxicated.

We understand you may have guests with dietary restrictions who require a specialty meal. Please notify your Catering Sales Manager at least 5 business days (excluding holidays and weekends) in advance of your event to ensure we have ample time to create something for everything.

Kosher or Hallah meals are available upon request with a minimum of 14 days advance notice. Prices subject to market price plus vendor delivery fee.

SERVICE CHARGE & TAX

A 19% service charge will be applied to all food & beverage charges for each event order. California State & local taxes will be applied to all food, beverage, labor charges, equipment rentals, and any other miscellaneous charges that are incurred for each event order.

PRICING

Listed prices are effective April 1, 2023. Rates are subject to change without notice and menu items may vary based on seasonal availability. We reserve the right to make reasonable substitutions as necessary.

Pricing listed includes recyclable plates, cups, utensils, & house linen for buffet tables. China service & glassware are available for an additional fee.

Rental fees will be applied to specific flatware, glassware, china, linen, décor, or any additional special requests.

GUEST COUNT

The guest guarantees are required 7 business days prior to your event date. This number will be considered a guaranteed number for attendance and cannot be subject to reduction. If no guarantee is received, the expected number of guests on the contracted Banquet Event Order will be considered the guarantee. If attendance falls below the guarantee, the contract is responsible for the number guaranteed.

ANCILLARY CHARGES

A fee of \$200 will be applied per order to services of guest counts under 25.

A late ordering fee of 20% will be applied to all food & beverage orders placed less than 5 business days (excluding holidays & weekends) prior to your event.

CONSUMPTION & CASH BARS:

A bartender fee of \$200 for each bartender will be applied if a minimum of \$500 in sales is not met; per bartender.

DELAYED OR EXTENDED SERVICE

On the day of the event, if the agreed upon beginning or ending service time changes by 30 minutes or more, an additional labor charge will apply.

CONCESSION SERVICES

In the event that a client would like to have a concession stand open to sell items during an event that is on a Non-Game Day, a minimum sales guarantee will be required per stand or cart that is opened. If the sales guarantee is not met, the client will be billed for the difference in sales for each stand or cart that was opened for their event.

In the event that a client would like to have a mobile concessions cart or stand relocated, a cart moving fee of \$250 per cart can be applied and must be requested with a minimum of 7 days' notice prior to the event date.

EVENTS ON HOLIDAYS

Additional labor fees will be applied for food & beverage services or preparatory days that fall on the following Federal Holidays:

- Martin Luther King Jr. Day
- President's Day
- Memorial Day
- Independence Day
- Labor Day
- Thanksgiving Day
- Christmas Day
- New Year's Eve

