

**HOLIDAYS WITH A VIEW**  
**AT THE PORTO VISTA HOTEL IN LITTLE ITALY**

**FUN | FABULOUS | FESTIVE | FRUGAL**

THIS YEAR THE PORTO VISTA HOTEL MAKES HOLIDAY ENTERTAINING **FUN**. CHOOSE FROM SEVERAL **FABULOUS** PLATED, BUFFET, OR RECEPTION MENUS FOR LUNCH OR DINNER CELEBRATIONS. BE **FESTIVE** THIS YEAR AND DINE OVERLOOKING THE SAN DIEGO BAY FROM THE GLASS DOOR RESTAURANT, OUR TENTED ROOF TOP OR ONE OF OUR PRIVATE VENUES AT THE PORTO VISTA HOTEL...ALL WITH A VIEW. WHERE ELSE CAN YOU GET A KILLER VIEW, AMAZING FOOD, SPOT-ON SERVICE AND BE **FRUGAL**... WITHOUT APPEARING TO BE!

**OUR GIFT TO YOU**

FOR EVERY 1,500 DOLLARS YOU SPEND IN HOLIDAY ENTERTAINING FROM DECEMBER 1<sup>ST</sup> TO JANUARY 16<sup>TH</sup> YOU WILL RECEIVE ONE DELUXE ROOM WITH BREAKFAST FOR TWO (SUBJECT TO AVAILABILITY) AS OUR GIFT TO YOU! THE MORE YOU SPEND THE MORE YOU EARN. REDEEM YOUR ROOM ON THE NIGHT OF YOUR EVENT, RAFFLE IT OFF AT YOUR PARTY OR HANG ON TO IT FOR A SPECIAL OCCASION.

TO BOOK YOUR EVENT OR FOR FURTHER INFORMATION CONTACT OUR EVENTS DEPARTMENT.

**619-564-3998**

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HOLIDAY ENTERTAINING AT THE PORTO VISTA 619-564-3998  
MENUS ARE PRICED PER PERSON AND DO NOT INCLUDE TAX OR SERVICE CHARGES

## PLATED OPTIONS

OUR PLATED MEALS OFFER CHOICES FOR THE GROUP FOR EACH COURSE AND ARE ACCOMPANIED BY ARTISAN ROLLS, ICED TEA FOR LUNCH | COFFEE & TEA FOR DINNER

### VELVET

#### FIRST COURSE

CHEFS SEASONAL SOUP

OR

MERCATO SALAD

BABY GREENS | BOSCH PEAR | CANDIED WALNUTS | MANCHENGO CHEESE  
MICHIGAN SWEET TART CHERRIES | CHAMPAGNE VINAIGRETTE

#### SECOND COURSE

GRILLED CHICKEN BREAST

SWEET POTATO HASH | BRUSSELS SPROUT PETALS | CHICKEN JUS

OR

GRILLED COHO SALMON

SWISS CHARD | LEEK | SHALLOT | PERUVIAN POTATO | ROASTED FENNEL | BUERRE ROUGE

OR

CABERNET BRAISED SHORT RIBS

TRUFFLED MACARONI & CHEESE | CRIMINI MUSHROOMS

#### THIRD COURSE

BAILEYS GLAZED DOUGHNUTS & COFFEE

30 DOLLARS PER GUEST

### SILK

#### FIRST COURSE

CHEFS SEASONAL SOUP

OR

CRAB CAKE

GRANNY SMITH APPLE | FENNEL | SPICED CIDER AÏOLI | CHIVE CAVIAR

OR

MERCATO SALAD

BABY GREENS | BOSCH PEAR | CANDIED WALNUTS | MANCHENGO CHEESE  
MICHIGAN SWEET TART CHERRIES | CHAMPAGNE VINAIGRETTE

#### SECOND COURSE

GRILLED CHICKEN BREAST

SWEET POTATO HASH | BRUSSELS SPROUT PETALS | CHICKEN JUS

OR

CABERNET BRAISED SHORT RIB

TRUFFLED MACARONI AND CHEESE | CRIMINI MUSHROOMS

OR

LOBSTER RISOTTO

ARTICHOKE HEARTS | LEEKS | MUSHROOMS | CORN | ASPARAGUS

OR

VEGETARIAN CASSOLETTE

FLAGEOLET BEANS | CANNELLINI BEANS | CRANBERRY BEANS

#### THIRD COURSE

WARM APPLE PIE & CINNAMON ICE CREAM

36 DOLLARS PER GUEST

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## **BUFFET OPTIONS**

OUR BUFFET MEALS ARE ACCOMPANIED BY ARTISAN ROLLS, ICED TEA FOR LUNCH | COFFEE & TEA FOR DINNER

### **ORGANZA**

#### **MERCATO SALAD**

BABY GREENS | BOSC PEAR | CANDIED WALNUTS | MANCHENGO CHEESE  
MICHIGAN SWEET TART CHERRIES | CHAMPAGNE VINAIGRETTE

#### **ANTIPASTO**

DUCK PROSCIUTTO | CAPICOLLA | SALUMI | SOPRESSATA | MARINATED OLIVES  
ROASTED PEPPERS | POMMERY MUSTARD | GRILLED VEGETABLES

#### **GRILLED CHICKEN BREAST**

STEAMED SPINACH & CHICKEN JUS

#### **MAPLE BRINED PORK LOIN**

CIDER REDUCTION

#### **APPLE BRAISED GREEN CABBAGE**

CRÈME FRAÎCHE MASHED POTATOES

#### **PETITE FOURS**

25 DOLLARS PER GUEST

### **TULLE**

#### **MERCATO SALAD**

BABY GREENS | BOSC PEAR | CANDIED WALNUTS | MANCHENGO CHEESE  
MICHIGAN SWEET TART CHERRIES | CHAMPAGNE VINAIGRETTE

#### **ROASTED BEET SALAD**

BABY GREENS | GOAT CHEESE CHIOGGA BEET | GOLDEN BEET | FENNEL  
CHAMPAGNE VINAIGRETTE

#### **ANTIPASTO**

CAPICOLLA | SALUMI | SOPRESSATA | MARINATED OLIVES  
ROASTED PEPPERS | POMMERY MUSTARD | GRILLED VEGETABLES

#### **GRILLED CHICKEN BREAST**

STEAMED SPINACH & CHICKEN JUS

#### **CABERNET BRAISED SHORT RIB GREMOLATA**

#### **MAPLE BRINED PORK CHOP**

CIDER REDUCTION

#### **APPLE BRAISED GREEN CABBAGE**

CRÈME FRAÎCHE MASHED POTATOES

#### **ASSORTED PETITE FOURS**

35 DOLLARS PER GUEST

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## RECEPTION

OUR RECEPTIONS ARE BASED ON A MINIMUM OF 40 GUESTS

### CHIFFON

#### PASSED

~CHOOSE 3 SELECTIONS~

CRAB CAKE | CHICKEN BROCHETTE  
POACHED APPLE & BLUE CHEESE TARTLET  
SHRIMP CEVICHE IN A TORTILLA CUP | SPANIKOPITA  
PETITE CORN SOUFLÉS | CRAB POPPERS  
PORK WONTONS | ASSORTED MINI FLATBREADS

### STATIONS

#### THE MERCATO SALAD

BABY GREENS | BOSCH PEAR | CANDIED WALNUTS | BLEU CHEESE  
MICHIGAN SWEET TART CHERRIES | CHAMPAGNE VINAIGRETTE

#### CHEESE BOARD

BRIE | HUMBOLT FOG | GORGANZOLA | MANCHENGO | CROSTINI | LAVOSH | GRAPES | TOASTED NUTS

#### CHARCUTERIE

DUCK PROSCIUTTO | CAPICOLLA | SALUMI | SOPRESSATA | MARINATED OLIVES  
ROASTED PEPPERS | POMMERY MUSTARD

#### CARVING

MAPLE BRINED PORK LOIN  
WARM CABBAGE SALAD & CIDER REDUCTION

#### DESSERT & COFFEE STATION

ASSORTED COOKIES | BROWNIES | PETITE FOURS  
COFFEE | TEA

55 DOLLARS PER GUEST

### BEVERAGE PACKAGE

HOUSE SELECTED BEER & WINE | SOFT DRINKS  
1 HOUR OF SERVICE  
10 DOLLARS PER GUEST

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**GLASS DOOR RESTAURANT**

THESE MENUS ARE AVAILABLE EXCLUSIVELY AT THE GLASS DOOR RESTAURANT

**CHARMEUSE LUNCHEON**

**FIRST COURSE**

~CHOOSE ONE FOR THE GROUP~

**CHEFS SEASONAL SOUP**

OR

**MERCATO SALAD**

BABY GREENS | SECKLE PEAR | CANDIED WALNUTS | MANCHENGO CHEESE  
MICHIGAN SWEET TART CHERRIES | CHAMPAGNE VINAIGRETTE

**SECOND COURSE**

~CHOOSE ONE FOR THE GROUP~

**GRILLED CHICKEN BREAST**

SWEET POTATO HASH | BRUSSEL SPROUT PETALS | CHICKEN JUS

OR

**CABERNET BRAISED SHORT RIB**

TRUFFLED MACARONI & CHEESE | CRIMINI MUSHROOMS

**THIRD COURSE**

GINGERBREAD PUDDING & RUM RAISIN ICE CREAM

**19 DOLLARS PER GUEST**

**SAUVAGE DINNER**

**FIRST COURSE**

**SEAFOOD BEGGARS POUCH**

SHRIMP | SCALLOPS | BOUILLABAISSE  
*MARQUEE CHARDONNAY, AUSTRALIA 2008*

**SECOND COURSE**

**FLAT IRON OSCAR**

HOLLANDAISE | CRAB TIMBALE | ASPARAGUS  
*MARTIN & WEYRICH NEBBIOLO, CENTRAL COAST 2006*

OR

**PAN SEARED SNAPPER**

ROASTED VEGETABLE FAROTTO | ORANGE ZABAGLIONE  
*NEWTON "RED LABEL" CHARDONNAY, NAPA 2007*

**THIRD COURSE**

**JAMAICAN SPICED RUM CAKE**

MAPLE SYRUP FOAM

*EGGNOG MARTINI*

**25 DOLLARS PER GUEST | 35 DOLLARS WITH THE 2 OUNCE WINE PAIRINGS**

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