



## SEA180 Banquet Menus

**Thank you for considering SEA180 for your Special Event**

*Prices and items are subject to change based on the season and availability.*

### **Breakfast Buffets**

20 Guest Minimum

all buffets include fresh orange juice, pressed apple juice, coffee and tea station

**Pier Side Continental** \$15 per person

fresh fruit salad, flaky croissants & blueberry muffins, strawberry preserves

**Surfside Breakfast Buffet** \$19 per person

crème fraîche scrambled eggs, herbed yukon gold potatoes with caramelized onions, house smoked bacon, sliced fresh fruit, toaster station

**South of the Border Breakfast Buffet** \$21 per person

green chile scrambled eggs, house-made pork chorizo, plancha roasted potatoes, black beans, pico de gallo, queso fresco, warm corn and flour tortillas, fresh fruit, lime and mint

### **Breakfast Buffet Enhancements**

**Salmon Platter** house smoked salmon and bagel chips, capers, red onion, egg \$7 per person

**Toaster Station** artisan breads, english muffins, bagels, cream cheese, whipped butter, seasonal preserves \$4 per person

**Individual Layered Greek Yogurt Parfait** granola, berries, lime \$5 per person

**Classic Benedict** canadian bacon, poached egg, english muffin, hollandaise \$8 per person

**House Smoked Salmon Benedict** poached egg, english muffin, dill hollandaise \$8 per person

**Sweet Potato Hash** duck confit, green onions, sweet peppers \$7 per person

**Cinnamon Brioche French Toast** ginger apple compote, whipped cream \$7 per person

**Chicken Sausage or Pork Chorizo** \$5 per person

**Fresh Seasonal Fruit** \$5 per person

**Chef's Selection Sweet Breakfast Breads** \$4 per person

### **Mid-Morning Meeting Breaks**

15 Guest Minimum - Breaks are 30 minutes - \$15 per person

**The Grinder** assorted bagels, muffins, bacon toffee sticky buns  
fresh orange juice, pressed apple juice, coffee and tea station

**Hang Ten** whole fresh fruit, energy and granola bars, honey roasted mixed nuts  
fresh orange juice, pressed apple juice, coffee and tea station

**Sandbar** raspberry lemon bars, caramel pecan bars, fudge bacon brownies, roasted almonds  
fresh rosemary lemonade, assorted sodas, sparkling and still water



## **Lunch Packages**

2-Courses: Starter of Soup or Salad and Entrée or Entrée and Dessert \$27 per person

3-Courses: Starter of Soup or Salad, Entrée and Dessert \$35 per person

Lunch Packages include Coffee, Ice Tea and Sodas

Maximum of three entrée selections (including vegetarian selections)

An exact count of each entrée choice must be given with the final guarantee 72 hours prior.

### **Starter** choose one

**Chile Spiced Tortilla Soup** cilantro, avocado, jalapeno crema

**“Farmers” Greens** shallot vinaigrette, baguette crouton

### **Entrée Salad or Sandwich** choose up to 3

#### **Salad**

add chicken or shrimp to any entrée salad \$5

**IB Wedge** iceberg lettuce, crispy bacon, cherry tomatoes, creamy cilantro ranch

**Arugula and Baby Beets** pecorino, pistachios, orange segments, coriander vinaigrette

**Bacon and Egg Caesar** country loaf torn croutons, boiled egg, house smoked bacon, romaine and kale

#### **Sandwich**

served with french-fries or fruit

**Proscuitto and Fontina Grilled Cheese** arugula, tomato, country french bread

**Chuck Sirloin House Grind Hamburger** aged white cheddar, lettuce, tomato, brioche bun

**Grilled Chicken Sandwich** roasted peppers, avocado, lime aioli, poppy seed bun

**Charred Vegetable Wrap** goat yogurt, red onion confit, whole wheat flatbread

### **Dessert** choose one

**Spiced Seasonal Fruit Bread Pudding** cinnamon stick gelato,  
brandy crème anglaise, toasted oat crumb

**Coconut Tres Leches Cake** caramelized pineapple, pineapple sorbet

**Warm Coaco Nib Cake** bacon caramel, whipped cream

**Seasonal Sorbet** prosecco sabayon, agave drizzle



## **Lunch Buffet Menu Options**

Based on a Maximum 1 Hour Serve Time with a Minimum of 20 Guests  
Lunch Buffets include Coffee, Ice Tea and Sodas

### **Bayside Deli** \$40 per person

deli style country ham and oven roasted turkey- herb mayo, whole grain mustard-pickle spears, sourdough, whole wheat, multigrain breads, yukon gold potato salad, , chef's selection of cookies and brownies

### **Sea la Vie** \$45 per person

nicoise salad, petit brioche, quiche Lorraine, herbs de provence chicken breast, boulanger potatoes, chocolate caramel cream puffs, meyer lemon macarons

### **Bajajajajaja** \$42 per person

vegetarian tortilla soup, grilled carne asada, mexican rice, frijoles negros, warm corn & flour tortillas, guacamole, pico de gallo, orange flan, cinnamon sugared churros

### **Greek** \$45 per person

traditional greek salad, lamb and chicken kabobs, curried rice, marinated olives, roasted garlic hummus, roasted pita chips, orange pistachio cake, honey cream

## **Afternoon Meeting Breaks**

15 Guest Minimum - Breaks are 30 minutes - \$16 per person  
Breaks includes Assorted Sodas and Bottled Water

### **Point Break**

farm fresh veggies & cilantro ranch dip, hummus & pita chips, lemon goat cheese poppers

### **Moondoggie**

TJ style mini hotdogs, truffle parmesan popcorn, soft pretzels, sweet potato chips

### **Longboarder**

lamb sliders with pickled tomatillos, flatbread with sundried tomato spread, display of grilled vegetables



### **3-Course Dinner Packages**

Starter of Soup or Salad Selection, up to 3 Entrée Selections and Dessert  
Dinner Packages include Coffee, Ice Tea and Sodas

For all menus with multiple entrée selections, you will be charged for the highest priced entrée.  
An exact count of each entrée choice must be given with the final guarantee 72 hours prior.

#### **Starter of Soup or Salad** choose one

##### **Soup**

**Chile Spiced Tortilla** cilantro, avocado, jalapeno crema  
**Roasted Butternut Squash** bacon mousse, maple drizzle  
**Smoked Cod Chowder** roasted fennel, pancetta, fingerling potatoes  
**Seasonal Minestrone** hand cut noodles, Suzie's farm vegetables

##### **Salad**

**Mixed "Farmers" Greens** shallot vinaigrette, baguette crouton  
**IB Wedge** iceberg lettuce, crispy bacon, cherry tomatoes, creamy cilantro ranch  
**Bacon and Egg Caesar** country loaf torn croutons, boiled egg, smoked bacon, romaine & kale  
**Panzanella** mozzarella, tomato, Kalamata olives, onions, garlic croutons, sweet basil vinaigrette  
**Anjou Pear and Gala Apple** baby kale, almonds, goat cheese fritter, mustard seed vinaigrette  
**Arugula and Baby Beets** pecorino, pistachios, coriander vinaigrette

#### **Entrée** choose up to 3

**Creamy Wild Mushroom Risotto** crispy shallots, parmesan cheese \$55  
**Stuffed Pork Ribeye Steak** prosciutto, fontina, chipotle crust, broccolini, smashed potatoes, grain mustard sauce \$60  
**Grilled Herb Chicken Breast** quinoa pilaf, thyme roasted carrots, brown chicken demi \$60  
**Ale Braised Beef Short Ribs** vanilla parsnip puree, honey roasted pearl onions, braising jus \$60  
**Pan Seared King Salmon** roasted red pepper risotto, blistered shishito peppers, smoked chili butter \$68  
**Duck Confit** goat cheese bread pudding, spinach, balsamic rosemary demi-glace \$68  
**Grilled NY Strip Steak** grilled asparagus, garlic mashed potato, chipotle mezcal sauce \$68  
**Petite Filet and Large Shrimp** crispy polenta, haricot vert, red wine reduction \$75  
**Sautéed Local Halibut** roasted fennel, pee wee potatoes, piccata sauce \$75  
**Filet Mignon "Oscar"** crab, grilled asparagus, garlic whipped potatoes, sauce béarnaise \$75  
**Roasted Duck Breast** saffron risotto cake, wilted spinach, burnt orange sauce \$75

#### **Dessert** choose one

**S'Mores Pie** milk chocolate ganache, graham cracker, house-made marshmallow fluff  
**Spiced Seasonal Bread Pudding** cinnamon stick gelato, brandy crème anglaise, toasted oat crumb  
**Butterscotch Pudding** dutch chocolate cake, salted caramel, whiskey whipped cream  
**Ancho Chili Cheese Cake** new york style cheese cake, pistachio ancho chili caramel, pomegranate coulis  
**Coconut Tres Leches Cake** caramelized pineapple, pineapple sorbet  
**Seasonal Sorbet** prosecco sabayon, agave drizzle  
**Warm Cocoa Nib Cake** bacon caramel, whipped cream

#### **Dinner Enhancements**

upgrade your salad \$5

**Dungeness Crab Salad**, citrus, radish, harissa, petite arugula, creamy tarragon dressing  
**Smoked Salmon Salad**, lemon puree, golden beets, bagel crisps, purslane



## Dinner Buffet Menu Options

Based on a Maximum 2 Hour Serve Time with a Minimum of 40 Guests - \$65 per person  
Dinner Buffets include Coffee, Ice Tea and Sodas

### **Hola Mexico**

**queso fresco enchiladas** salsa verde, chicken or beef **fajitas a la plancha**, **frijoles refritos**, **arroz Mexicana**, **lime crema**, **guacamole**, **pico de gallo**, **warm corn & flour tortillas**, **romaine salad** "cardini" style, **churraditos** spiced chocolate sauce, **coconut tres leches cake**

### **Fruits de Mar**

**steamed clams & mussels** lager beer and red curry, **harissa rubbed shrimp** saffron rice, **whole roasted fish** fennel, aromatics, **grilled broccoli rabe** lemon and chili flakes, **seared tuna salad** radish, arugula, citrus vinaigrette, **artisan rolls** olive oil butter, **lemon & raspberry trifle**, **milk chocolate mousse** passion fruit, cocoa nibs

### **The Rancher**

honey glazed **grilled chicken**, smoked **tri tip steak**, chipotle spiked **ranchero beans**, **creamed spinach**, **iceberg wedge salad** bacon, blue cheese dressing, **cheddar corn bread**, **dutch oven apple crumble**, **double chocolate pudding**

### **Tuscan Sunset**

**antipasti of cured meats**, **penne pasta** marinara, mini meatballs, **shrimp piccata**, **grilled vegetables**, **chopped salad** oregano vinaigrette, **olive rosemary focaccia**, individual **tiramisu**, chocolate nutella **panna cotta**

### **Taste of Asia**

**green curry chicken**, **beef yakatori**, **ginger scallion rice**, **sesame & soy green beans**, **citrus & hearts of palm salad**, **raspberry litchi tarts** green tea cream, passion fruit **white chocolate mousse**

### **Beach Blanket BBQ**

grilled **bratwurst** sauerkraut, citrus marinated **chicken breast**, brown sugar **baked beans**, warm baby red **potato salad**, **baby greens salad** shallot vinaigrette, **sweet milk rolls**, **devil's food cake** fudge icing, **mini fruit tarts**

## Dinner Buffet Enhancements

### **Antipasti of Cured Meats** \$200 per display (serves 20)

shaved prosciutto spanish jamon, salumi, marinated olives, whole grain mustard, cornichons, red onion marmalade, sweet and roasted peppers, crispy breadsticks

### **Artisan Cheese Display** \$175 per display (serves 20)

variety of local and imported cheeses, fresh and dried fruits, marmalade, mostardo, candied nuts, crackers and baguettes

### **Seafood Display** \$250 per display (serves 20)

oysters on the half shell, bay scallop ceviche, avocado, cherry tomatoes, cucumber water, shrimp cocktail, spicy tomato jam, grilled lemons, spicy tuna roll & smoked salmon Philly roll, sesame seared tuna, pickled shitakes, sesame soy dressing

**Carving Station** (serves 20) Each Station requires a Chef Attendant at \$125 per item

**Roasted Leg of Lamb** jalapeño mint jam, rosemary cherry mustard, silver dollar roll \$250

**Herb and Pepper Crusted Beef Tenderloin** creamy horseradish, bordelaise, wheat roll \$275

**Citrus Brined Turkey Breast** apricot & orange chutney, chipotle aioli, buttermilk biscuit \$175

**Bacon Wrapped Porchetta** olive tapenade, mustard seed gastrique, ciabatta bun \$225

### **Pasta Station** \$220 display (serves 20)

grilled chicken, shrimp or Italian sausage add \$120

**Penne Pasta** sweet garlic marinara, wild mushrooms, sun dried tomatoes, broccolini, chili flakes

**Orecchiette** basil pesto, grilled asparagus, peppadew, shaved pecorino

**Potato Gnocchi** pancetta, herb butter sauce, cauliflower, parmesan

Prices are exclusive of the 22% Service Charge and Current Sales Tax

SEA180° 800 Seacoast Dr. Imperial Beach, CA 91932 619-631-4944 sea180.com



## Hors d'oeuvres Menu

**Cold** \$180 per order (50 pieces)

**Scallop Ceviche** avocado, citrus, agua verde  
**Mexican Caprese** panela cheese, cherry tomato, cilantro pesto  
**Smoked Salmon** cucumber, dill, mezcal crema  
**Bacon Mousse** toasted brioche, pear preserves  
**Stuffed Peppadew Peppers** serrano ham, manchego

**Crab Salad Bite** green apple, tarragon  
**Pepper Seared Tuna** sesame, teriyaki glaze  
**Wild Mushroom Lettuce Cups** lemon, thyme, smoked goat cheese  
**Old Bay Poached Shrimp** harissa, lemon confit  
**Huevos Diablos** crispy smoked bacon, frisee  
**Orange Ricotta Crostini** fig jam

**Hot** \$200 per order (50 pieces)

**Brandade Croquettes** fried capers, parsley pistou  
**Melted Fontina Crostini** confit tomato, micro basil  
**Huli Chicken Skewer** mango relish  
**Blue Cheese Poppers** spicy buffalo sauce, ranch aioli  
**Mole Chicken Empanadas** black bean salsa  
**Mushroom Duxelle** herb crostini, parmesan, chive

**Chorizo Puffs** queso oaxaca, tamarind glaze  
**Smoked Duck Quesadilla** pineapple, caramelized onions  
**Stone Crab Cake** spicy kimchi  
**Aranchini** crushed tomato sauce  
**Steak Satay** balsamic glaze, blue cheese  
**Shrimp Bisque Shooter** potato cream

## Display Stations

**Antipasti of Cured Meats** \$200 per display (serves 20)  
shaved prosciutto, spanish jamon, salumi, marinated olives, whole grain mustard, cornichons, red onion marmalade, sweet and roasted peppers, crispy breadsticks

**Artisan Cheese Display** \$175 per display (serves 20)  
variety of domestic and imported cheeses, fresh and dried fruits, marmalade, fig jam, candied nuts crackers and baguettes

**Garden Salad** \$175 per display (serves 20)  
shaved, sliced, and diced local vegetables, romaine and little gems lettuce, shaved parmesan reggiano, laura chenel goat cheese, maytag blue cheese crumbles, lemon herb vinaigrette, roasted shallot and garlic vinaigrette, creamy parmesan dressing, grilled croutons

**Seafood** \$250 per display (serves 20)  
oysters on the half shell, bay scallop ceviche, avocado, cherry tomatoes, cucumber water, shrimp cocktail, spicy tomato jam, grilled lemons, spicy tuna roll & smoked salmon philly roll, sesame seared tuna, pickled shitakes, sesame soy dressing

## Evening Meeting Breaks

15 Guest Minimum - Breaks are 30 minutes - \$14 per person  
Breaks includes Assorted Sodas and Bottled Water

### **Switchfoot**

spicy salted nuts, parmesan popcorn, pickled vegetables, marinated olives, bacon cheddar & pecan cheeseball, toasted baguette

### **Waxer**

chocolate truffles, chocolate dipped strawberries, hazelnut crusted toffee, coffee bean & cocoa nib bark, coffee & tea station



## SEA180 Beverage Options

A Bartender Fee of \$100.00 will be applied for all Hosted Consumption Bars and Cash Bars  
Consumption of alcoholic beverages by minors will cause the event to cease.

### **Banquet Bar Pricing for Hosted and Cash Bars**

<b>Beverage Pricing Information</b>	<b>Hosted</b>	<b>Cash</b>
Silver	\$7.00	\$8.00
Gold	\$8.00	\$9.00
Platinum	\$9.00	\$10.00
SEA180° House Select Wine	\$6.00	\$7.00
Premium Wine	\$7.00	\$8.00
Domestic Beer	\$5.00	\$6.00
Import / Craft Beer	\$6.00	\$7.00
Mineral Water (Still & Sparkling)	\$3.00	\$3.00
Soft Drinks	\$3.00	\$3.00
Fruit Juices	\$3.00	\$3.00

### Hosted Bar Packages

Bartender Fee is included in the Hosted Bar Packages  
Hosted Bar Packages include Fruit Juice, Soda, Still and Sparkling Water

### Beer & Wine Packages

<b>Grand</b>	<b>Imperial</b>	<b>Royal</b>
Domestic Beer: Coors Light & Coors Import Beer: Corona Negra Modelo Stone IPA	Domestic Beer: Coors Light & Coors Import/ Craft Beer: Corona, Negra Modelo, CBC- Orange Avenue Wit	Domestic Beer: Coors Light & Coors Import/ Craft Beer: Corona, Negra Modelo, CBC- Orange Ave Wit
<b>SEA180 House Wines</b> Butterfield Station Chardonnay & Cabernet Sauvignon	<b>SEA180 Select Wines</b> Charles Smith Chardonnay and Zolo Red Blend	<b>SEA180 Premium</b> Landmark Chardonnay Silver Palm Cabernet
\$11.00 per Guest first hour +4.00 each additional hour	\$12.00 per Guest first hour +5.00 each additional hour	\$14.00 per Guest first hour +\$6.00 each additional hour

### Add Your Spirits...

<b>Silver</b>	<b>Gold</b>	<b>Platinum</b>
Svedka Vodka Ron Metusalem Rum Beefeater Gin Benchmark Bourbon Rancho Alegre Tequila John Barr Scotch	Absolut Vodka Bacardi Silver Rum Beefeater Gin Jack Daniels Olmecca Silver Johnny Walker Red Scotch	Grey Goose Vodka Mt. Gay Rum Sapphire Gin Maker's Mark Bourbon Avion Silver Dewars Scotch
\$5.00 per Guest first hour + \$3.00 each additional hour	\$6.00 per Guest first hour +\$4.00 each additional hour	\$8.00 per Guest first hour +\$4.00 each additional hour

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## **Specialty Cocktail Packages**

### **Margarita Bar - Served "On The Rocks"**

\$10.00 per drink hosted / \$12.00 per drink cash

**180 Rita Blanco**, orange liquor, sweet & sour

**Paloma Blanco** lime juice, squirt, grapefruit bitters

**Hawaiian Punch** pineapple infused vodka, guava nectar, sweet & sour

**Green Flash** jalapeno infused tequila, pineapple juice, Midori

### **Classic Martini Bar – Served Up**

\$10.00 per drink hosted / \$12.00 per drink cash

#### **Manhattan**

bourbon, sweet vermouth

#### **Cosmopolitan**

vodka, triple sec, cranberry

#### **Cactus Sky**

tequila, triple sec, cranberry

#### **Sidecar**

brandy, triple sec, lemon juice

### **SEA180° Signature Drinks**

\$8.00 per drink hosted / \$9.00 per drink cash

#### **P.S.S.T. (Pier South Signature Tini)**

kir quince black tea infused vodka, sparkling wine, pineapple juice

#### **Red or White Sangria**

red wine or sparkling wine, p.o.m, brandy, fresh fruit

#### **After Dinner Cordials**

amaretto di saronno, bailey's irish cream, courvosier vs, drambuie, frangelico, gran mariner, kahlua, sambuca romana, select dessert wines & port