

The Lafayette Hotel



Meetings & Events

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2223 El Cajon Boulevard | San Diego, California 92104 | (619) 296 – 2101

www.lafayettehotelsd.com

The Lafayette Hotel Swim Club & Bungalows

2223 El Cajon Boulevard | San Diego, California 92104 | (619) 296 - 2101

Welcome to the Lafayette

Whether you are searching for sleek sophistication or whimsical fun look no further than The Lafayette. This beautiful historical property built in 1946 is more than just another boring hotel.

This elegant colonial style hotel is the perfect blend of the glamour

of yesterday and the modern amenities of today. The Lafayette Hotel has played host to corporate retreats, social gatherings, and some of San Diego's most extravagant parties. Conveniently located five miles from the San Diego Airport our hotel is the ideal venue for families and business travelers alike. With 15,000 square feet of easily customized venues and a team of hospitality professionals to see to your every need, The Lafayette Hotel is your source for a seamless, successful and stress-free event.



Breakfast & Brunch (20 person minimum required)

Steel-Cut Oatmeal Bar	\$8.50 per person	Smoked Salmon Display	\$17.25 per person
Served with fresh granola, nuts, honey, bananas, raisins, brown sugar, and milk		Served with bagels, cream cheese, sliced tomato, red onion, cucumber, dill, cream cheese, and capers	
Belgian Waffles	\$10.50 per person	Omelet Station*	\$11.50 per person
served with whipped cream and maple syrup. Display only, not available as a plated option.		Chef attended and made to order from a bounty of fresh ingredients	
Breakfast Wraps	\$8.50 per person	Breakfast Croissants	\$11.00 per person
Scrambled eggs, sage sausage, tomatoes, onions, bell peppers, and Cotija cheese wrapped in a flour tortilla		Scrambled eggs, sliced ham with jalapeno-orange glaze, sliced tomato, and cheddar cheese	

**Staffed by our chef attendants and made to order. \$150 Chef Attendant Fee applies per attendant*

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Breakfast Packages	Brunch Package
<p data-bbox="386 359 618 394" style="text-align: center;">The Continental</p> <ul style="list-style-type: none"> • Freshly Baked Breakfast Pastries <p data-bbox="147 470 748 554">Muffins, croissants, Danish, sweet butter, and fruit preserves</p> <ul style="list-style-type: none"> • Greek-Style Yogurts <p data-bbox="147 619 643 655">Served with fresh granola, and dried fruits</p> <ul style="list-style-type: none"> • Locally Grown Seasonal Fresh Fruit & Strawberries <p data-bbox="147 720 464 756">Served with cottage cheese</p> <ul style="list-style-type: none"> • Freshly Squeezed Orange and Apple Juices • Freshly Brewed Coffee, Decaf and Teas <p data-bbox="404 869 597 905" style="text-align: center;">\$21 per person</p>	<p data-bbox="911 359 1474 394" style="text-align: center;">The Jet-Set Brunch (25 person minimum)</p> <ul style="list-style-type: none"> • Freshly Baked Breakfast Pastries <p data-bbox="875 470 1479 554">Muffins, croissants, Danish, sweet butter, and fruit preserves</p> <ul style="list-style-type: none"> • Farmers Market Frittata <p data-bbox="875 619 1479 703">Fluffy scrambled eggs, baby spinach, Cotija cheese, and market fresh veggies</p> <ul style="list-style-type: none"> • Louisiana Street Cottage Fries <p data-bbox="875 768 1463 852">Red potatoes, onion, bell peppers, Anaheim chili, and achiote</p> <ul style="list-style-type: none"> • Hickory Smoked Thick-Cut Bacon & Sage Sausage Links • Belgian Waffles <p data-bbox="875 1016 1268 1052">Whipped cream and maple syrup</p> <ul style="list-style-type: none"> • Locally Grown Seasonal Fresh Fruit <p data-bbox="875 1117 1438 1152">Served with cottage cheese, yogurt, and granola</p> <ul style="list-style-type: none"> • Natural Turkey Breast Carved to Order* <p data-bbox="875 1218 1495 1302">Oven roasted with citrus, herbs & honey served with freshly baked rolls, apple chutney with turkey gravy</p> <ul style="list-style-type: none"> • Baby Caprese Salad (choose 1) <p data-bbox="875 1367 1474 1451">Grape tomatoes, fresh mozzarella, basil leaves, fig-balsamic vinaigrette, and pickled red onion OR</p> <ul style="list-style-type: none"> • Greek Salad (choose 1) <p data-bbox="875 1516 1479 1650">Cucumber, roma tomatoes, red onions, feta cheese, Kalamata olives, sweet pepper, and fresh oregano tossed in extra virgin olive oil</p> <ul style="list-style-type: none"> • Freshly Baked Assorted Cookies and Brownies • Freshly Squeezed Orange and Apple Juices • Freshly Brewed Coffee, Decaf and Teas <p data-bbox="1094 1814 1287 1850" style="text-align: center;">\$70 per person</p>
<p data-bbox="415 980 586 1016" style="text-align: center;">The Sunrise</p> <ul style="list-style-type: none"> • Freshly Baked Breakfast Pastries <p data-bbox="147 1092 740 1176">Muffins, croissants, Danish, sweet butter and fruit preserves</p> <ul style="list-style-type: none"> • Fluffy Fresh Scrambled Eggs • Louisiana Street Cottage Fries <p data-bbox="147 1289 781 1373">Red potatoes, onion, bell peppers, Anaheim chili, and achiote</p> <ul style="list-style-type: none"> • Hickory Smoked Thick-Cut Bacon & Sage Sausage Links • Locally Grown Seasonal Fresh Fruit & Strawberries <p data-bbox="147 1537 464 1572">Served with cottage cheese</p> <ul style="list-style-type: none"> • Freshly Squeezed Orange and Apple Juices • Freshly Brewed Coffee, Decaf and Teas <p data-bbox="383 1686 618 1722" style="text-align: center;">\$26.50 per person</p>	

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Catering Menu | 2 |

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A La Carte Menu

From the Pantry

Freshly Baked Breakfast Pastries	\$46 per doz	Assorted Bagels	\$44 per doz
Muffins, croissants, and danishes served with sweet butter and fruit preserves		Served with sweet butter, fruit preserves, and cream cheese	
Chocolate Dipped Biscotti	\$53 per doz	Freshly Baked Cookies	\$39.75 per doz
Anise & pistachio biscotti dipped in dark chocolate		Chocolate Chip and Macadamia Nut cookies	
Assorted Granola Bars	\$3.50 each	Double Fudge Chocolate Brownies	\$50.50 per doz
Chocolate Dipped Strawberries	\$62.75 per doz	Individual Bags of Chips	\$3.50 each
North County Strawberries with dark and white chocolate (24 piece minimum)			

Beverages

Coffee Station	\$50.50 per gallon	Fresh Juice	\$42.75 per gallon
Locally roasted coffee, decaf, and teas			
Gourmet Coffee Station	\$57.75 per gallon	Freshly Brewed Iced Tea	\$27.75 per gallon
Locally roasted coffee, decaf, and teas with flavored Italian syrups, cinnamon, nutmeg, chocolate, caramel, and cream		Lemonade	\$27.75 per gallon
		Assorted Canned Sodas	\$3.50 each
Infused Water Station	\$11.50 per gallon	Bottled Spring Water	\$3.50 each
Fresh seasonal fruit or citrus with mint infusion			

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Light Fare

Bruschetta	\$4 per person	Antipasti Brochettes	\$3.75 per piece
Roma tomatoes, fresh basil, garlic, black pepper, and olive oil served on toasted parmesan crostini		Marinated artichoke hearts, sundried tomato, Kalamata olives, and fresh mozzarella with a balsamic glaze	
Herb Marinated Grilled Vegetables	\$6.00 per person	Market Fresh Seasonal Fruit Platter	\$4.50 per person
Eggplant, Portobello, carrots, sweet peppers, Italian squash, and pickled red onion served with lemon-chive buttermilk dressing		Ripe melon, pineapple, grapes, local seasonal berries, and fresh oranges served with honey-lemon yogurt dip	
Gourmet Cheese Display	\$14 per person	California Antipasti	\$12 per person
Select imported and domestic cheeses including brie, smoked gouda, gorgonzola, pepper jack, Swiss, and cheddar served with assorted crackers and breads with a fresh fruit garnish		Artichokes, cured meats, marinated olives, feta cheese, grape tomatoes, rosemary, marinated Portobello mushrooms, asparagus spears, fig compote, Humboldt Fog and Point Reyes blue cheeses served with sliced baguette and flatbreads	
Salsa Sampler	\$5.25 per person		
Fire roasted salsa, pico de gallo, and mild salsa verde served with tortilla chips			
Add freshly made guacamole	\$3 per person		

Lafayette Box Lunch

Box Lunches include whole fresh fruit, fresh baked cookies or fudged brownies, potato chips, and choice of drink

Roasted Turkey Sandwich	\$22 each	Farmer's Market	\$22 each
Oven roasted turkey breast on whole wheat bread with leaf lettuce, sliced tomato, Swiss cheese, and ancho chili aioli		spring greens, avocado, grapefruit, asparagus, parmesan hazelnuts, citrus vinaigrette and sea salt. Add marinated grilled chicken	\$5.25 each
Smoked Ham Sandwich	\$22 each	Grilled Chicken Breast Sandwich	\$24 each
Thinly sliced ham on whole wheat bread with leaf lettuce, sliced tomato, Swiss cheese, and pesto aioli.		Garlic-herb marinated chicken on ciabatta bread with jack cheese, leaf lettuce, roasted tomato, and pesto aioli	

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Lafayette Box Lunch (continued)

Box Lunches include whole fresh fruit, fresh baked cookies or fudged brownies and choice of drink

Roasted Beef Sirloin Sandwich	\$27.50 each	Roasted Turkey Croissant	\$24.25 each
Thinly sliced beef on a French baguette with cheddar cheese, grilled onion, leaf lettuce, sliced tomato, and horseradish sour cream served with choice of chips or mixed green salad		Oven roasted turkey breast on a buttery croissant with Swiss cheese, leaf lettuce, sliced tomato and honey-mustard-dill sauce served with choice of chips or mixed green salad	
Chilled Grilled Portobello Mushroom Sandwich			\$24.25 each
Garlic-herb marinated Portobello mushroom caps on whole grain bread with provolone cheese, pickled red onions, leaf lettuce, sliced tomato and roasted red pepper aioli served with choice of chips or mixed green salad			

2 Course Plated Lunch

Includes freshly baked rolls and butter served with freshly brewed coffee, decaf, or tea

First Course: Entrees (select one)

Asian Chicken Salad	\$24.25
Fresh romaine, Napa cabbage, grilled and chilled marinated chicken breast, julienne carrots, bean sprouts, green onions, and rice noodles with sesame-ginger dressing	
Baja Jumbo Shrimp Salad	\$30.00
Grilled and chilled marinated Mexican white shrimp, locally farmed butter leaf lettuce, Point Reyes blue cheese, and toasted hazelnuts with Green Goddess dressing	
California Chicken Salad	\$26.75
Locally grown young lettuce, grilled and chilled marinated chicken breast, baby tomatoes, feta cheese, candied chili pecans, gold raisins, and fig-balsamic vinaigrette	

Second Course: Desserts (select one)

Double Layer Carrot Cake	New York Cheesecake	Triple Chocolate Mousse Cake
with rich cream cheese frosting and chopped walnuts	with fresh berry coulis	with fresh strawberries

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3 Course Plated Lunch

Includes freshly baked rolls and butter served with freshly brewed coffee, decaf, or tea

First Course: Starter

Local young green salad with fig-balsamic or herbed buttermilk dressing

Second Course: Entrees (select one)

Grilled Free-Range Chicken Breast \$34
Garlic-herb marinated chicken breast served with artichoke hearts, North Park Pepperonata and Sonoma goat cheese risotto

Grilled Pacific Salmon Filet \$35
Grilled sustainably farmed salmon in a local herb marinade served with sweet potatoes, pickled red onions, and a poblano corn broth

Portobello Mushroom Polenta \$32
Served with baby spinach, fresh oregano, roasted tomato broth, and shaved manchego

Burgandy Marinated Tri-tip \$38
Marinated tri-tip served with baby spinach and roasted sweet potatoes

Second Course: Desserts (select one)

Double Layer Carrot Cake
with rich cream cheese frosting and chopped walnuts

New York Cheesecake
with fresh berry coulis

Triple Chocolate Mousse Cake
with fresh strawberries



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Backlot Deli-Style Lunch Buffet

\$32 per person served with freshly brewed coffee, decaf, and teas

Salad (select one)

California Greens

Locally grown young lettuce, baby tomatoes, cucumber, and sliced mushrooms served with fig-balsamic vinaigrette and herbed buttermilk dressings

Greek Salad

Cucumber, roma tomatoes, red onions, feta cheese, kalamata olives, sweet peppers, and fresh oregano tossed in extra virgin olive oil

Buffet Displays

Deli Meats & Cheeses

Roasted beef sirloin, smoked ham, roasted turkey breast with sliced cheddar, pepper jack, and Swiss cheeses

Garnish Platter

Pepperoncini, red onions, leaf lettuce, sliced tomatoes, and dill pickle spears

Breads & Condiments

Sliced rye, wheat, and sourdough breads with mayonnaise, whole grain and yellow mustards to dress

Freshly Baked Cookies & Brownies

Chocolate chip and macadamia nut cookies, and chocolate fudge brownies

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All Day Meeting Packages

The Chairman \$52 per person

Morning Service

- Freshly Baked Breakfast Pastries Muffins, croissants, Danish, sweet butter, and fruit preserves
- Freshly Brewed Coffee, Decaf, and Teas
- Locally Grown Seasonal Fresh Fruit & Strawberries Served with yogurt, granola, and cottage cheese
- Freshly Squeezed Orange & Apple Juices

Mid-Morning

- Coffee Refresh with Bottled Water

Lunch Service

Backlot Deli-Style Lunch Buffet

- Deli Meats & Cheeses
Roasted beef sirloin, smoked ham, and roasted turkey breast with sliced cheddar, pepper jack, and Swiss cheeses with mayonnaise, whole grain & yellow mustards on the side, and sliced rye, wheat, and sourdough breads
- Garnish Platter
Pepperoncini, red onions, leaf lettuce, sliced tomatoes, and dill pickle spears

Choice of Salad (select one)

- California Greens
Locally grown young lettuce, baby tomatoes, cucumber, and sliced mushrooms with fig-balsamic vinaigrette and herbed buttermilk dressing
- Greek Salad
Cucumber, roma tomatoes, red onions, feta cheese, Kalamata olives, sweet peppers, and fresh oregano tossed in extra virgin olive oil

Drinks

- Bottled and Assorted Soft Drinks

Dessert

- Freshly Baked Cookies & Brownies
Chocolate chip & macadamia nut cookies with chocolate fudge brownies

Afternoon Service

- Salsa Sampler
Fire roasted salsa, pico de gallo, and mild salsa verde served with tortilla chips
- Seasonal Fresh Fruit Infused Water

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All Day Meeting Packages

The Power Point \$30 per person

The Round Table \$46 per person

Morning Service

- Freshly Baked Breakfast Pastries
Muffins, croissants, Danish, sweet butter, and fruit preserves
- Locally Grown Seasonal Fresh Fruit & Strawberries
Served with yogurt, granola, and cottage cheese
- Freshly Squeezed Orange & Apple Juices
- Freshly Brewed Coffee, Decaf, and Teas

Mid-Morning

- Coffee Refresh with Bottled Water

Afternoon Service

- Freshly Baked Cookies and Double Fudge Brownies
- Whole Fresh Fruit
- Bottled Water

Morning Service

- Freshly Baked Pastries
Muffins, croissants, Danish, sweet butter, and fruit preserves
- Locally Grown Seasonal Fresh Fruit & Strawberries
Served with yogurt, granola, and cottage cheese
- Freshly Squeezed Orange & Apple Juices
- Freshly Brewed Coffee, Decaf, & Teas

Mid-Morning

- Coffee Refresh with Bottled Water

Box Lunch Service

- Select from the Lafayette Box Lunch Menu

Afternoon Service

- Freshly Baked Cookies & Double Fudge Brownies
- Whole Seasonal Fresh Fruit & Bottled Water



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Hot Hors D'oeuvres

Sausage Stuffed Mushrooms	\$4.25 each	Crab Stuffed Mushrooms	\$5.75 each
Mushroom caps stuffed with mild Italian sausage, parmesan cheese, and marinara sauce		Mushroom caps stuffed with Alaskan snow and blue crab meat, parmesan cheese and pesto cream sauce	
Spanikopita	\$4.25 each	Coconut Prawns	\$5.25 each
Phyllo triangles filled with feta cheese and sautéed spinach served with a cucumber raita dipping sauce		Crispy fried prawns served with sweet Thai chili dipping sauce	
Prosciutto Wrapped Shrimp	\$6 each	Bacon Wrapped Scallops	\$7.25 each
Grilled and served with pesto dipping sauce		Tender sea scallops in hickory smoked bacon	
Mini Beef Wellingtons	\$6 each	Mini Artichoke Crab Cakes	\$5.50 each
Beef tenderloin and wild mushrooms in a flakey puff pastry with bordelaise sauce		Oven toasted in seasoned breadcrumbs with roasted red pepper aioli	
Beef Tenderloin Kabobs	\$5.50 each	Chicken Breast Sate	\$4.25 each
Roasted and served with red ale gravy		Ginger-soy marinade and Thai peanut dipping sauce	
Mini Baked Brie en Croute	\$4.25 each	Smoked Chicken Quesadilla Cornucopias	\$4.50 each
With toasted almonds, flakey puff pastry and raspberry preserve		Shredded chicken seasoned with southwestern spices well blended with cheddar and jack cheeses served with a side of ancho ranch dressing	

Cold Hors D'oeuvres

Mediterranean Bruschetta	\$4.25 each	California Crostini	\$4.25 each
Roma tomatoes, fresh basil, garlic, black pepper, olive oil, and toasted parmesan crostini		Toasted baguette with walnut, Sonoma goat cheese, fresh basil, and fig compote	
Shrimp Ceviche	\$5.25 each	Ahi Canape on Crisp Wonton	\$6 each
Chilled shrimp, tomato, onions, cucumber, cilantro, sweet and spicy peppers		Seared rare with black pepper crust, thinly sliced with daikon sprouts, hoisin aioli and wasabi	

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Cold Hors D'oeuvres (continued)

Prosciutto Wrapped Melon	\$3.75 each	Prosciutto Wrapped Asparagus Spears	\$4.75 each
With fresh basil infused olive oil		With pesto dipping sauce	
Individual Vegetable Crudités	\$3.75 each	Antipasti Brochettes	\$4.25 each
Jicama, bell peppers, baby carrots, Italian squash, ancho ranch dressing		Marinated artichoke hearts, sundried tomato, Kalamata olives, fresh mozzarella and balsamic glaze	

Hors D'oeuvres Displays

Little Italy Layer Dip	\$4.25 per person	Baked Brie en Croute	\$4.25 per person
Sundried tomatoes, garlic cream cheese, pesto sauce, and black olives layered and served with assorted crackers and flatbreads		Creamy brie cheese with toasted walnuts and fruit preserves in a flakey puff pastry served with warm baguettes	
California Vegetable Crudité	\$3.75 per person	Herb Marinated Grilled Vegetables	\$5.75 per person
Jicama, bell peppers, baby carrots, broccoli, cauliflower, mushrooms, Italian squash, and baby tomatoes served with ancho ranch dressing		Eggplant, Portobello mushrooms, carrots, sweet peppers, Italian squash, and red onion served with lemon-chive buttermilk dressing	
Market Fresh Seasonal Fruit Platter	\$4.50 per person	Smoked Salmon Display	\$19 per person
Ripe melon, pineapple, grapes, local seasonal berries, and fresh oranges served with honey-lemon yogurt dip		Mini bagels, cream cheese, sliced tomato, red onion, cucumber, dill, cream cheese, and capers	
South Park 7-Layer Dip	\$4.25 per person	Boulevard Dips & Spreads	\$5.25 per person
Refried pinto beans, sour cream, black olives, cheddar cheese, green onions, diced tomatoes, and avocado served with tortilla chips		<ul style="list-style-type: none">White bean dip with South Park chorizo and desert sageArtichoke hearts, Sonoma chevre, fresh lemon, and oreganoNorth Park Pepperonata, sweet & mild roasted peppers, basil, tomato, and Cotija cheese	
Oyster on the Half-Shell (2)	\$10.50 per person	Served with grilled rustic breads and pita chips	
Served with lemon wedges, cocktail sauce, horseradish, tobacco sauce, and Julian Hard Cider apple mignonette			

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Hors D'oeuvres Displays (continued)

Potstickers (2)	\$5.75 per person	Salsa Sampler	\$5.25 per person
Tender gyoza dumplings filled with vegetables and pork chicken, or seafood served with thai sweet chili sauce and ginger-plum glaze		Roasted salsa quemada, pico de gallo, and mild salsa verde served with tortilla chips	
		Add Freshly Made Guacamole	\$3 per person
Smoked Chicken Flautas (1)	\$4.50 per person	Gourmet Cheese Display	\$14 per person
Shredded smoked chicken wrapped in flour tortillas and pan fried with cheddar cheese and queso Cotija served with sour cream, pico de gallo, and freshly made guacamole		Imported and domestic cheeses including brie, smoked gouda, gorgonzola, pepper jack, Swiss, and cheddar served with assorted crackers and breads with a fresh fruit garnish	
California Antipasti	\$12 per person	Chicken Drumettes (2)	\$6.25 per person
Artichokes, cured meats, marinated olives, feta cheese, grape tomatoes, rosemary, marinated Portobello mushrooms, asparagus spears, and fig compote with Humboldt Fog blue, Reggiano, and aged provolone cheeses served with sliced baguette and flat breads		With teriyaki glaze, buffalo sauce and ranch dressing	
		Chilled Jumbo Baja Shrimp (3)	\$14 per person
		Served with lemon wedges, cocktail sauce, horseradish, and tabasco sauce	

Reception Stations

Staffed by our chef attendants and made to order. \$150 Chef Attendant Fee applies per attendant

Gourmet Culinary Action Stations

Gourmet Pasta Bar	\$22 per person	Street Taco Stand	\$19 per person
Cheese Tortellini and Penne Pasta with your choice of ingredients including diced tomatoes, scallions, bell peppers, artichoke hearts, Kalamata olives garlic, and fresh basil.		Mini corn tortillas grilled to order with choice of two:	
Toss your creation with San Marcos mushroom-gorgonzola sauce, pesto sauce, or tomato-basil-lobster cream sauce with parmesan cheese and red pepper flakes		<ul style="list-style-type: none">• Pork Carnitas• Shredded Beef• Chicken Adobo	
		Served with refried black beans, Cotija cheese, cilantro-onions, fresh lime, shredded cabbage, sour cream, guacamole, spicy marinated carrots, salsa quemada, pico de gallo, mild salsa verde, and tortilla chips	

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Gourmet Culinary Action Stations (continued)

Mac-n-Cheese Station	\$17.50 per person	Slider Station	\$17 per person
Elbow noodles in a creamy cheese sauce with braised beef or shredded chicken served with bacon crumbles, green onions, sour cream, cheddar cheese, sweet peas, truffle oil, and parmesan cheese		<ul style="list-style-type: none">All-natural beef sliders on soft rolls with cheddar cheese and sundried tomato aioliBBQ Pork sliders on soft rolls with red ale barbecue sauce	
		Garnish your creation with bread & butter pickles, pepperoncini, barbecue sauce, ketchup, mustard, mayonnaise, and pickled red onions	

Carving Stations

Turkey Breast	\$21 per person	All-Natural Beef Tenderloin	\$32 per person
Oven roasted with citrus, herbs, and honey served with freshly baked dinner rolls and cranberry-apple chutney		Black pepper-herb marinade, port wine demi-glace, and Point Reyes blue cheese served with fresh dinner rolls	
Smoked Beef Brisket	\$22 per person	All-Natural Beef Tri-Tip	\$25 per person
Served with molasses baked beans, jalapeno cheddar cornbread, and a barbecue sauce sampler with smoky, sweet, and spicy sauces		All-natural beef served with locally grown root vegetables, brown ale demi-glace and fresh baked dinner rolls	
Chilled Seafood on Ice	\$32 per person		
Fresh oysters on the half shell, New Zealand green lipped mussels, Baja jumbo white shrimp, and crab claws served with cocktail sauce, red wine mignonette, tobacco sauce, horseradish, and fresh lemons			

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2 Course Plated Dinner

Includes freshly baked rolls and butter served with freshly brewed coffee, decaf, or tea

First Course: Starter

Local Young Green Salad with fig-balsamic vinaigrette or herbed buttermilk dressing

Second Course: Entrees- (highest priced entrée to prevail)

<p>Grilled Free-Range Chicken Breast \$38 Garlic-herb marinade, artichoke hearts, North Park Pepperonata, and Sonoma goat cheese risotto</p>	<p>Grilled Pacific Salmon Filet \$41 Grilled sustainably farmed salmon in a local herb marinade served with sweet potatoes, pickled red onions, and a poblano corn broth</p>
<p>Portobello Mushroom Polenta \$35 Baby spinach, fresh oregano, rasted tomato broth, and shaved manchego</p>	<p>Burgandy Marinated Tri-tip \$43 Marinated tri-tip, baby spinach, and roasted sweet potatoes</p>
<p>Free-Range Chicken Breast 'Cassoulet' \$38 Oven roasted with fresh rosemary and olive oil served with a mild white bean stew and crisp prosciutto strips</p>	<p>Penne Pasta Frutti di Mare \$44 Shrimp, scallops, fish, and crab with Italian squash and rustic tomato sauce with fresh oregano</p>
<p>Crab Stuffed Market Fish \$MKT Chef's choice market fresh fish stuffed with crab and garnished with fresh mango salsa and artichoke risotto with fresh tarragon and Sonoma goat cheese</p>	<p>All-Natural Beef Tenderloin \$54 Black pepper-herb marinade served with freshly baked rolls, port wine demi-glace, Point Reyes blue cheese, and truffled potato mash</p>
<p>Chicken & Dumplings \$38 Beer braised natural chicken, carrots, sweet peas, rosemary, and sage topped with malted drop biscuits</p>	<p>Roasted All-Natural Beef Sirloin \$44 Fresh oregano, garlic, grilled onions, roasted tomatoes, and a sangiovese reduction sauce over creamy polenta</p>
<p>Braised Free-Range Chicken Olivetto \$38 Garlic-herb marinade, Kalamata olives, roasted tomatoes, capers, roasted sweet peppers, fresh basil, and rustic tomato sauce with North County Wild Mushroom Risotto</p>	

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2 Course Plated Dinner

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Second Course: Entrees, continued- (highest priced entrée to prevail)

Cheese Tortellini	\$34	Baja White Jumbo Prawns	\$48
Served with parmesan cheese and red pepper flakes		Pan-seared on bamboo skewers with Fallbrook Chardonnay beurre blanc, local citrus gremolata, and wilted rainbow chard served with wild rice pilaf	
Pot Roast	\$41		
Braised pot roast served with baby carrots, tender celery, and baby onions			

Dessert Selections: (Add \$6.75 per person)

Double Layer Carrot Cake	Triple Layer Chocolate Ganache Cake
With rich cream cheese frosting and chopped walnuts	With Grand Marnier
New York Cheesecake	Triple Chocolate Mousse Cake
With fresh berry coulis	With fresh strawberries



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Catering Menu | 15 |

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San Diego Street Party Reception Package

Columbia Street \$42 per person

Tray Passed Hors D'oeuvres

- **Sausage Stuffed Mushrooms**

Mild Italian sausage, parmesan cheese, and marinara sauce

Hors D'oeuvres Displays

- **Little Italy Layer Dip**

Sundried tomatoes, garlic cream cheese, pesto sauce, and black olives served with assorted crackers and flatbreads

- **California Vegetable Crudite**

Jicama, bell peppers, baby carrots, broccoli, cauliflower, mushrooms, Italian squash, and baby tomatoes served with ancho ranch dressing

Appetizer Displays

- **Mac-n-Cheese Bar**

Elbow noodles in a creamy cheese sauce served with bacon crumbles, green onions, and toasted herb bread crumbs

- **Slider Station** (select one)

- **All-Natural Beef Sliders** on soft rolls with cheddar cheese and sundried tomato aioli
- **BBQ Pulled Pork Sliders** on soft rolls with red ale barbecue sauce

Garnish your creation with bread and butter pickles, pepperoncini, barbecue sauce, ketchup, mustard, mayonnaise, and pickled red onion

Desserts

- **Double Chocolate Brownies**

With dark chocolate ganache

- **Assorted Freshly Baked Cookies**

Chocolate chip, macadamia nut, peanut butter, and oatmeal raisin

Beverages

- **Freshly Brewed Coffee, Decaf, & Teas**

The
LAFAYETTE



Did you know?

Built in a grand colonial style in 1946 by former car dealer and developer Larry Imig, this historic San Diego hotel opened along California Highway 80 and opened up doors to celebrity clientele. With a little bit of risk and a whole lot of resolve, Imig leveraged his well-honed skills as an entrepreneur, home builder, and flirt to kick start the celebrity cult and turn the San Diego Lafayette into a historic San Diego hotel everyone knows about.

The Lafayette Hotel Swim Club & Bungalows

2223 El Cajon Boulevard | San Diego, California 92104 | (619) 296 - 2101

San Diego Street Party Reception Package

Adams Avenue \$47.50 per person

Tray Passed Hors D'oeuvres

- **Prosciutto Wrapped Asparagus**
With mild cream cheese
- **Spanikopita**
Phyllo triangles filled feta cheese and sautéed spinach with a cucumber raita dipping sauce
- **Rosemary Chicken Brochettes**
With Kalamata olives, grape tomatoes, and balsamic-feta dipping sauce

Appetizer Displays

- **Lamb Meatballs**
With baba ganoush, warm pita bread, and fresh mint & tzatziki sauce
- **Mediterranean Bruschetta**
Roma tomatoes, fresh basil, garlic, black pepper and olive oil atop toasted parmesan crostini

Desserts

- **Limoncello Tartlets**
Shortbread crusts filled with lemon custard and a light spritz of Limoncello
- **Chocolate Dipped Strawberries**
North County Strawberries with dark and white chocolate

Beverages

- **Freshly Brewed Coffee, Decaf, & Teas**

The
LAFAYETTE

Did you know?

The Lafayette Hotel has played host to some of San Diego's most extravagant parties. Among our Celebrity Guest List are stars such as Ava Gardner and Bob Hope.



The Lafayette Hotel Swim Club & Bungalows

2223 El Cajon Boulevard | San Diego, California 92104 | (619) 296 - 2101

San Diego Street Party Reception Package

5th Avenue \$41.50 per person

Tray-Passed Hors D'oeuvres

- **Mediterranean Bruschetta**
Roma tomatoes, fresh basil, garlic, black pepper, and olive oil atop toasted parmesan crostini
- **Prosciutto Wrapped Melon**
With fresh basil infused olive oil

Food Stations

- **Herbed Focaccia & Fresh Garlic Bread**
With olive oil and balsamic vinegar
- **Classic Caesar Salad Bar**
Hearts of romaine, shave parmesan cheese, garlic croutons, and classic Caesar dressing
- **Pasta Bar** (select 2) Served with parmesan cheese and red pepper flakes
 - **Cheese Tortellini** in tomato basil cream sauce
 - **Cheese Tortellini** in zesty pesto sauce
 - **Penne Pasta** in San Marcos Mushroom-gorgonzola sauce

Desserts

- **Chocolate Dipped Biscotti**
Anise and pistachio biscotti dipped in dark chocolate
- **Individual Panna Cottas**
With white chocolate and fresh berry compote

Beverages

- **Freshly Brewed Coffee, Decaf, & Teas**

The
LAFAYETTE

Did you know?

In the 1940's and 50's, this charming old San Diego hotel inhabited nearly 2.5 acres and boasted 24 shops, 4 restaurants, a nightclub, and 250 guest rooms, suites, and apartments. Sometime during the 1950s, hotelier and San Diego Charger owner Conrad Hilton purchased the San Diego Lafayette and immediately put his stamp on the property. Not only did he demolish and relocate several of the property's apartment buildings and paint the brick façade, but he also removed Imig's large signature from the large terrazzo star in the Conservatory floor.



The Lafayette Hotel Swim Club & Bungalows

2223 El Cajon Boulevard | San Diego, California 92104 | (619) 296 - 2101

San Diego Street Party Reception Package

Orange Avenue \$60 per person

Tray-Passed Hors D'oeuvres

- **Crab Stuffed Mushrooms**

Alaskan snow and blue crab meat, parmesan cheese, and pesto cream sauce

- **Mini Beef Wellingtons**

Beef tenderloin with wild mushrooms in flakey puff pastry with bordelaise sauce

Appetizer Displays

- **Baked Brie en Croute**

Creamy brie cheese with toasted walnuts, dried apricots, and mission figs in a flakey puff pastry served with warm baguettes

- **Chilled Jumbo Baja Shrimp and Crab Claw Cocktail**

Served with lemon wedges, cocktail sauce, horseradish, and tobacco sauce

Food Stations

- **Mashed Potato Bar**

Redskin potatoes with bacon crumbles, sour cream, green onions, cheddar cheese, blue cheese, parmesan cheese, basil pesto, sundried tomatoes, truffle oil, and Portobello mushroom gravy

- **Select one:**

- **Turkey Breast Carved to Order***

Oven roasted with citrus, herbs, and honey served with freshly baked rolls and Julian Hard Cider apple chutney

- **All-Natural Beef Tri-Tip Carved to Order***

In a black pepper-herb marinade served with freshly baked rolls, port wine demi-glace, and Point Reyes blue cheese

Desserts

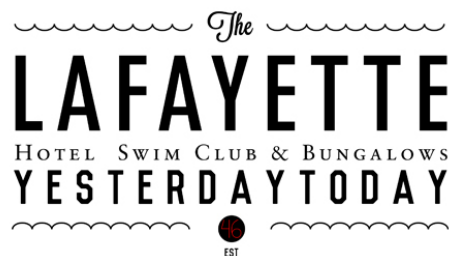
- **Mini Pastry Selection**

Eclairs, cream puffs, chocolate ganache tartlets, and lemon tartlets

Beverages

- **Freshly Brewed Coffee, Decaf, & Teas**

* Chef attendant required. There is a \$100 Chef Attendant Fee that applies to all chef attended stations



The Lafayette Hotel Swim Club & Bungalows

2223 El Cajon Boulevard | San Diego, California 92104 | (619) 296 - 2101

San Diego Street Party Reception Package

Cesar Chavez Boulevard \$46 per person

Tray-Passed Hors D'oeuvres

- **Grilled Baja White Shrimp**

On bamboo skewers with cilantro-pesto dipping sauce

- **Pork Carnitas Canape**

Tender braised pork shoulder, serrano, lime crema, and toasted bolillo bread

Appetizer Displays

- **Salsa Sampler**

Roasted salsa quemada, pico de gallo, and mild salsa verde served with tortilla chips and freshly made guacamole

- **Shrimp & Scallop Ceviche**

Bay scallops and Baja white shrimp marinated in lime juice with tomato, cucumber, cilantro, onion, peppers, and Serrano chili served with tortilla chips **Smoked**

- **7-Layer Dip**

Refried pinto beans, sour cream, black olives, cheddar cheese, green onions, diced tomatoes, and avocado served with tortilla chips

- **Chicken Flautas**

Wrapped in flour tortillas with cheddar cheese and pan fried served with sour cream and freshly made guacamole

- **Cinnamon Churros**

Served with Cajeta dipping sauce

Desserts

- **Fresh Pineapple Platter**

With New Mexico Red Chili Dust and cilantro

- **Freshly Brewed Coffee, Decaf, & Teas**

Beverages

The
LAFAYETTE

Did you know?

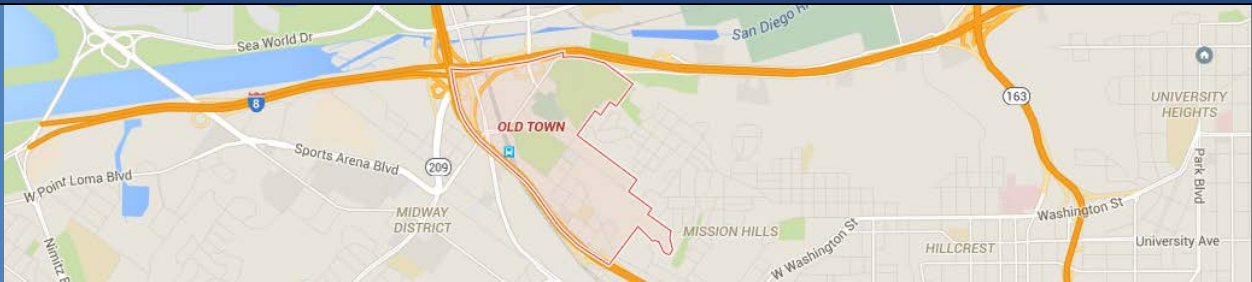
The Lafayette is known to throw some big parties, but our biggest claim to fame is our pool and poolside entertainment. The famed Weissmuller pool was designed by former Tarzan and five-time Olympic gold medal winner Johnny Weissmuller in 1946. Since then our hotel has won many awards, including CityBeat's BEST of San Diego for best hotel pool open to the public.



The Lafayette Hotel Swim Club & Bungalows

2223 El Cajon Boulevard | San Diego, California 92104 | (619) 296 - 2101

Lafayette Neighborhood Buffet



The Old Town \$53.25 per person

To Start:

- **Old Town Taco Salad**

Hearts of romaine, tortilla strips, grilled corn, green onion, tomato, black olives, black beans, Cotija cheese, and ancho-ranch dressing

- **Baja California Salsa Bar**

Fire roasted salsa, pico de gallo, mild salsa verde, sour cream, shredded cabbage, diced tomatoes, cotija cheese, guacamole, jalapeno peppers, green onions, lime wedges, and spicy marinated carrots served with rustic corn tortilla chips

Entrees:

- **Choice of Beef or Chicken Fajitas**

Sweet bell peppers, red onions, cumin, coriander, cilantro, and warm flour tortillas

- **Cheese Enchiladas**

Cheddar and cotija cheese rolled in flour tortillas with black olives, scallions, and ancho chili sauce

- **Copper Canyon Ranchero Rice**

Grilled corn, sweet peas, cilantro, garlic, tomatoes, achiote, and cumin

- **Spicy Black Beans**

Cracked black pepper, cumin, diced onion, and fresh cilantro

Dessert:

- **Fresh Pineapple Platter**

With orange and grapefruit salad

- **Tres Leches Cake**

With fresh strawberries

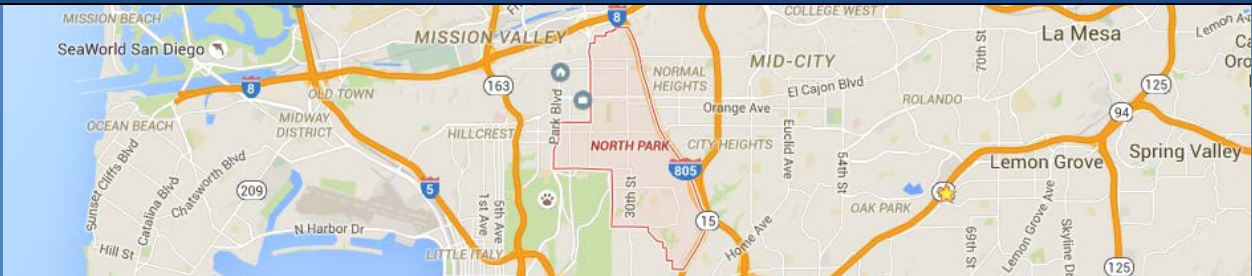
Beverages:

- **Freshly Brewed Coffee, Decaf, & Teas**

The Lafayette Hotel Swim Club & Bungalows

2223 El Cajon Boulevard | San Diego, California 92104 | (619) 296 - 2101

Lafayette Neighborhood Buffet



The North Park \$70.25 per person

To Start:

- **Green Goddess Salad**

Hearts of romaine, Green Goddess dressing, shaved parmesan cheese, and herbed croutons

Entrees (select two):

- **Chicken & Dumplings**

Beer braised natural chicken, carrots, sweet peas, rosemary, sage, malted drop biscuits

- **Pot Roast**

Braised pot roast, baby carrots, tender celery, pearl onions

- **Seafood Pasta Salad**

Scallops, shrimp, crab, tomato, baby spinach, celery, cucumber, and buttermilk-tarragon dressing

- **Grilled Pacific Salmon Filet**

Grilled sustainably farmed salmon in a local herb marinade served with sweet potatoes, pickled red onions, and a poblano corn broth

Sides

- **Market Fresh Seasonal Vegetables**

- **Freshly Baked Dinner Rolls**

- **Roasted Red and Yukon Gold Potatoes**

With fresh rosemary and garlic

Dessert:

- **New York Cheesecake**

With fresh berry coulis

- **Southern Pecan Pie**

With whipped cream

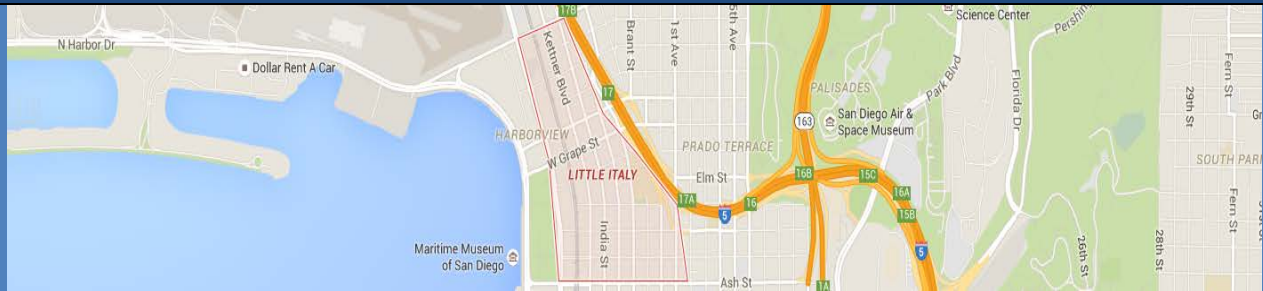
Beverages:

- **Freshly Brewed Coffee, Decaf, & Teas**

The Lafayette Hotel Swim Club & Bungalows

2223 El Cajon Boulevard | San Diego, California 92104 | (619) 296 - 2101

Lafayette Neighborhood Buffets



The Little Italy \$66 per person

To Start: (choose 2)

- **Baby Spinach & Wild Arugula Salad**

Marinated and grilled Italian squash, eggplant, and bell peppers with red wine vinaigrette

- **Tomato & Fresh Mozzarella**

With basil leaves, balsamic vinegar, extra virgin olive oil and cracked black pepper

- **Panzanella Salad**

Toasted bread with tomato, sweet peppers, cucumbers, red onion, wild arugula, cracked black pepper, and white balsamic vinaigrette

- **Freshly Baked Dinner Rolls**

Entrees:

- **Roasted All-Natural Tri-Tip**

Fresh oregano, garlic, grilled onions, roasted tomatoes, and sangiovese reduction sauce

- **Penne Pasta Frutti di Mare**

Penne pasta topped with shrimp, scallops, fish, crab, Italian squash, and rustic tomato sauce with fresh oregano

- **Braised Free-Range Chicken Olivetto**

Garlic-herb marinade, kalamata olives, roasted tomatoes, capers, roasted sweet peppers, fresh basil, and rustic tomato sauce

- **Rice Pilaf or Catalan Rice**

- **Market Fresh Seasonal Vegetables**

Dessert:

- **Individual Panna Cottas**

With white chocolate and fresh berry compote

- **Limoncello Tartlets**

Shortbread crusts with lemon custard and limoncello

Beverages

- **Freshly Brewed Coffee, Decaf, & Teas**

The Lafayette Hotel Swim Club & Bungalows

2223 El Cajon Boulevard | San Diego, California 92104 | (619) 296 - 2101

Lafayette Neighborhood Buffets



The Mission Hills \$84 per person

To Start:

- **Baby Spinach Salad**

Baby spinach, crumbled bacon, San Marcos mushrooms, spice roasted pecans, and smoked gouda with a sherry vinaigrette

- **Greek Salad**

Cucumber, roma tomatoes, red onions, feta cheese, kalamata olives, sweet peppers, and basil leaves tossed in olive oil

- **Freshly Baked Dinner Rolls**

Entrees:

- **All-Natural Beef Tenderloin Carved to Order***

Black pepper-herb marinade, freshly baked rolls, port wine demi-glace, and Point Reyes blue cheese

- **Free-Range Chicken Breast 'Cassoulet'**

Oven roasted with fresh rosemary and olive oil served with a mild white bean stew and crisp prosciutto strips

- **Grilled Salmon**

Grilled sustainably farmed salmon in a local herb marinade served with sweet potatoes, pickled red onions, and a poblano corn broth

- **Rice Pilaf or Catalan Rice**

- **Truffled Potato Mash**

Yukon Gold, white truffle oil, and parmesan cheese

- **Market Fresh Seasonal Vegetables**

**Requires a chef attendant, \$150 Chef Attendant Fee applies*

Dessert:

- **New York Cheesecake**

With fresh berry coulis

- **Double Layer Carrot Cake**

With rich cream cheese frosting and chopped walnuts

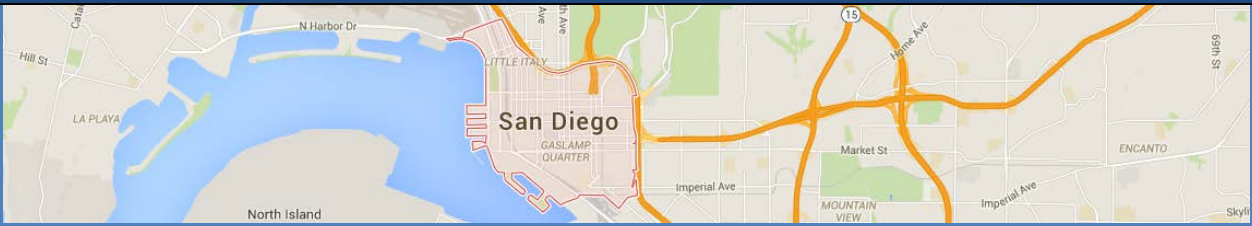
Beverages:

- **Freshly Brewed Coffee, Decaf, & Teas**

The Lafayette Hotel Swim Club & Bungalows

2223 El Cajon Boulevard | San Diego, California 92104 | (619) 296 - 2101

Lafayette Neighborhood Buffets



The San Diego Harvest \$68 per person

To Start:

- **Julian Apple Salad**

Baby spinach, mission figs, toasted hazelnuts, shaved fennel, cucumber, and Point Reyes blue cheese with a creamy cider dressing

- **Beet Salad**

Pickled red onion, feta cheese, wild arugula, white radish, and sunflower sprouts

- **Local Artisan Dinner Rolls with Butter**

Entrees:

- **Short Ribs**

Served with locally grown root vegetables and a brown ale demi-glace

- **Baja White Jumbo Prawns**

Pan-seared on bamboo skewers with Fallbrook Chardonnay buerre blanc, local citrus gremolata, and wilted rainbow chard

- **All-Natural Free-Range Airline Chicken Breast**

Stuffed with sautéed baby spinach, Sonoma goat cheese, and brie cheese dusted with toasted pistachio nuts and finished with a lemon hollandaise

- **Wild Rice Pilaf**

Sweet peppers, onions, roasted eggplant, tomatoes, green olives, and fresh oregano

- **Market Fresh Vegetables**

Dessert:

- **Julian Apple Pie**

- **Pecan Pie**

Beverages:

- **Freshly Brewed Coffee, Decaf, & Teas**

The Lafayette Hotel Swim Club & Bungalows

2223 El Cajon Boulevard | San Diego, California 92104 | (619) 296 - 2101

Bar Packages

Hosted Bar Options

- **Standard Brand Bar**

First Hour: \$16 per person

Each Additional Hour: \$9 per person

- **Standard Beer and Wine Bar**

First Hour: \$11 per person

Each Additional Hour: \$7 per person

- **Premium Brand Bar**

First Hour: \$19 per person

Each Additional Hour: \$11 per person

- **Ultra-Premium Brand Bar**

First Hour: \$22 per person

Each Additional Hour: \$14 per person

Cash Bar

Standard Brand Spirits	\$7	Beer	\$7
Premium Brand Spirits	\$9	House Wine – Red & White	\$7
Ultra-Premium Brand Spirits	\$11	Soft Drinks & Juices	\$3
Domestic Beer	\$6	Premium Mixers	\$4

Tablesides Wine Service

- **By the Glass \$7**

Pacific Bay Cabernet, Merlot & Chardonnay

- **Wine Corkage Fee \$18 per bottle**

750 mL Bottles of wine or champagne only

Kegs of Beer

- **Keg Corkage Fee \$350 per Keg**

Maximum of (2) Kegs

- **By the Keg \$480 - \$1,200**

Please inquire with the Catering Team for specific brands and pricing