



Banquet Menus

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GREEN ACRE NAUTILUS
3535 General Atomics Court
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GREEN ACRE CAMPUS POINTE
10300 Campus Point Drive
San Diego, CA 92121



Brian Malarkey and his team have developed a one-of-a-kind catering menu featuring fresh seasonal ingredients and produce harvested directly from our gardens.

By bringing together world-class culinary talent and a dedicated events team, Green Acre provides the best-in-class service for a group of any size.

Cultivating a farm & garden-focused eatery, our menus reflect seasonal harvest changes; therefore availability of certain items and ingredients may be limited or substituted. We will make every effort possible to accommodate your menu requests within these parameters.

We've created these menus in hopes of making your selection process a bit easier, but we are more than happy to customize your menu/event for you.

If you are looking to add that special touch to your event or meeting, please contact us!



All prices listed include labor costs, but do not include service charge, or tax; these fees will be added appropriately to your final bill. All prices listed are per person unless noted and subject to a 21% service charge and a 8% sales tax; menus and prices subject to seasonal availability.



Breakfast

*Price Per Guest
Buffets are Displayed for 1-1 1/2 Hours*

CONTINENTAL / \$15

Seasonal Fruit, Muffins, Assorted Breakfast Pastries & Spreads, Fresh Fruit, OJ

HEALTHY START / \$16

Acai Yogurt Parfait, Steel-Cut Oatmeal, Seasonal Fruit & OJ

TRADITIONAL / \$20

Scrambled Eggs, Bacon, Sausage, Breakfast Potatoes, Seasonal Fruit & OJ

HECTARE VERDE / \$20

Farm Fresh Burritos, Two Toppings, Seasonal Fruit, Breakfast Potatoes & OJ

COUNTRY HOME / \$22

Garden Harvest Frittata, Bacon, Sausage, Breakfast Potatoes, Seasonal Fruit & OJ

BREAKFAST ENHANCEMENTS

Scrambled Eggs / \$7

Steel Cut Oatmeal, Brown Sugar, Fruit / \$7

Assorted Bagels & Spreads / \$7

Bagels & Smoked Salmon Display, Traditional Accompaniments / \$12

Acai Yogurt Parfaits / \$5

Eggs Benedict, Jambon, Poached Eggs & Hollandaise / \$8

Brioche French Toast, Warm Syrup & Whipped Butter / \$8

Multigrain Pancakes, Greek Yogurt & Blackberry Compote / \$8

Bacon, Sausage, Jambon, Turkey Bacon / \$5 Per Selection

Corned Beef Hash, Grain Mustard / \$8

Croissant Breakfast Sandwich, Aged Cheddar, Scrambled Eggs, Bacon or Jambon / \$9

Breakfast Burrito, Scrambled Eggs, Breakfast Potatoes, Avocado & Smoked Cheddar / \$8

*Ask Your Sales Person for Plated Breakfast Options,
We Will Build to Suit Your Needs.*



Prepared Sandwich Box Lunches

Select Up to 3 Types, All Served with a Simple Salad, Chips & Cookie

BETWEEN BREAD

- PO'BOY** Blackened Shrimp, Shredded Lettuce, Tomato, Remoulade, French Bread / \$18
- HEIRLOOM TOMATO** Tomatoes, Mozzarella, Eggplant, Basil Aioli, Baguette / \$15
- ITALIAN** Salami, Ham, Lettuce, Tomato, Mustard, Oil & Vinegar, Italian Roll / \$16
- CHICKEN CLUB** Roasted Chicken, Bacon, Frisée, Tomato, Aioli, Sourdough / \$16
- FISH** Roasted Cod, Cabbage, Tartar, Pickle, Brioche / \$18
- DRUNKEN MARY** Chicken Salad, Lettuce, Tomato, Sourdough / \$16
- HAVANA** Ham, Pork Shoulder, Dijon, Herb Aioli, Gruyere, Tomato, Pickle, Hoagie Roll / \$16
- HOLY ROASTER** Roast Beef, Giardiniera, Red Onion, Horseradish Aioli, Hoagie Roll / \$18
- TUNA** Smoked Cheddar, Lettuce, Tomato, Sourdough / \$18

WRAPS

- TURKEY "BLAT"** Turkey, Bacon, Avocado, Tomato, Dijon Aioli / \$18
- VEGGIE** Quinoa, Hummus, Roasted Peppers, Green Onion / \$15
- AVOCADO** Pico de Gallo, Black Beans, Romaine, Cilantro, Smoked Cheddar, Crema / \$16
- PACIFIC** Roast Beef, Arugula, Green Onion, Cucumber, Wasabi, Soy Aioli / \$18
- ALMOST ELVIS** Banana, Granola, Honey, Dried Cranberries / \$15

COFFEE, HOT TEA, ICED TEA, LEMONADE OR SODA / \$2.50

Price Per Guest



Buffet-Style Sandwich Lunch / \$17

Select Up to 3 Types

All Served on a Platter with a Simple Salad, Chips & Cookie

BETWEEN BREAD

PO'BOY Blackened Shrimp, Shredded Lettuce, Tomato, Remoulade, French Bread

HEIRLOOM TOMATO Tomatoes, Mozzarella, Eggplant, Basil Aioli, Baguette

ITALIAN Salami, Ham, Lettuce, Tomato, Mustard, Oil & Vinegar, Italian Roll

CHICKEN CLUB Roasted Chicken, Bacon, Frisée, Tomato, Aioli, Sourdough

FISH Roasted Cod, Cabbage, Tartar, Pickle, Brioche

DRUNKEN MARY Chicken Salad, Lettuce, Tomato, Sourdough

HAVANA Ham, Pork Shoulder, Dijon, Herb Aioli, Gruyere, Tomato, Pickle, Hoagie Roll

HOLY ROASTER Roast Beef, Giardiniera, Red Onion, Horseradish Aioli, Hoagie Roll

TUNA Smoked Cheddar, Lettuce, Tomato, Sourdough

WRAPS

TURKEY "BLAT" Turkey, Bacon, Avocado, Tomato, Dijon Aioli

VEGGIE Quinoa, Hummus, Roasted Peppers, Green Onion

AVOCADO Pico de Gallo, Black Beans, Romaine, Cilantro, Smoked Cheddar, Crema

PACIFIC Roast Beef, Arugula, Green Onion, Cucumber, Wasabi, Soy Aioli

ALMOST ELVIS Banana, Granola, Honey, Dried Cranberries

COFFEE, HOT TEA, ICED TEA, LEMONADE OR SODA / \$2.50

Price Per Guest



Lunch Buffet

*Price Per Guest
Buffets are Displayed for 1-1 1/2 Hours*

LA DOLCE VITA / \$55

- Arugula** Shaved Fennel, Pecorino, Lemon & Extra Virgin Olive Oil
- Caprese Salad** Tomatoes, Fresh Mozzarella, Basil, Balsamic & Olive Oil
- Antipasto Platter** Cured Meats Italian Cheeses, Olives & Giardiniera
- Chicken Parmesan** Crushed Tomato, Fontina & Basil
- Olive Oil Rosemary Roasted Baby Potatoes**
- Grilled Rapini** Meyer Lemon, Garlic
- Olive Oil Cake** Candied Orange, Hazelnut
- Goat Cheese Panna Cotta** Seasonal Fruit, Candied Nuts

VIVA MEXICO / \$55

- Romaine Grilled Corn** Black Beans, Roasted Poblanos, Cilantro Lime Vinaigrette
- Ceviche Local Bass** Lime, Cilantro, Red Onion, Jalapenos
Tortilla Chips & Guacamole
- Chipotle Lime Chicken** Grilled Green Onions
- Pork al Pastor Red Chili Adobo** Pineapple Habanero Salsa, Lime Avocado Puree
- Spanish Rice**
- Pinto Beans**
- Corn Tortillas**
- Assorted Salsas:*
- Pico de Gallo** Salsa Verde, Salsa Roja
- Chili Chocolate Crème Brulee** Chocolate Crumble
- Churros**

AMERICAN MADE / \$65

- Green Goddess Salad**
- Watermelon** Cucumber, Avocado, Feta, Sherry Vinaigrette
- Chicken & Sausage Gumbo** Steamed Rice
- BBQ Pork Ribs** Sweet Onion Slaw, Spiced BBQ Sauce
- Sliced BBQ Brisket**
- Bacon Macaroni & Cheese**
- BBQ Baked Beans**
- Roasted Corn** Herb Butter
- Apple Cobbler** Vanilla Cream
- Strawberry Shortcake**



Plated Lunch

*Price Per Guest
Buffets are Displayed for 1-1 1/2 Hours
Choose One From Each Group*

FIRST

- Simple Mixed Greens Salad** Cucumbers, Tomatoes & Champagne Vinaigrette
- Kale Caesar Salad** Grana & Creamy Anchovy Dressing
- Goddess Garden Herbs Slow Roasted Tomato, Goat Cheese & Capers**
- Arugula** Shaved Fennel, Grana & Lemon Herb Dressing
- Heirloom Tomato Soup** Basil Oil
- Curried Baby Carrots** Feta & Greek Yogurt Vinaigrette
- Vine Ripened Tomato Burrata** Basil & Aged Balsamic Drizzle
- Cucumber Gazpacho** Opal Basil & Crab Salad
- Celery Root & Shrimp Chowder** Crispy Prosciutto

MAIN

- Roasted Carrot Risotto** Parmesan Cream & Crispy Carrot Tops / \$36
- Shrimp & Tasso Gravy** Roasted Tomatoes & Creamy Polenta / \$50
- Fresh Spaghetti** Lemon Oil Basil Shaved Grana / Add Shrimp (\$6) or Chicken (\$4) / \$36
- Roasted Mary's Chicken** Potato Puree, Baby Carrots & Natural Jus / \$48
- Baked Salmon** Confit Potatoes, Brown Butter Cauliflower & Tomato / \$52
- Slow Braised Short Ribs** Potato Puree, Grilled Rapini & Braising Liquid / \$55
- Slow Roasted Pork Loin** Stewed Kale, White Corn Grits, Mustard Apple Butter / \$48
- Seared Sea Bass** Romesco, Farro Verde & Lemon / \$55
- Bistro Steak** Pomme Frites, Creamed Spinach & House Made Steak Sauce / \$55

SWEET

- Seasonal Fruit Cobbler** Vanilla Bean Gelato
- Chili Chocolate Crème Brulee** Chocolate Crumble
- Milk Chocolate Panna Cotta** Lavender Shortbread
- Goat Cheese Panna Cotta** Seasonal Fruit & Candied Nuts
- Olive Oil Cake** Candied Orange & Hazelnut Dust
- Ricotta Doughnuts** Meyer Lemon Gel & Vanilla Crème Anglaise



Breaks

RECHARGE

SUGAR & SALT / \$22

Assorted House Made Cookie Selection:

Oatmeal Raisin, Chocolate Chip, Peanut Butter

Trail Mix

Old Bay Kennebec Chips

HEALTHY ENERGY / \$22

Sliced Fresh Seasonal Fruit

Assorted Berry Skewers

Honey Yogurt Dip

House Kale Chips

Granola Bars

MEDITERRANEAN / \$16

Hummus

Raw Vegetables

Lavash & Pita

REFUEL

Beverage Refresh of Coffee, Hot or Iced Tea, Lemonade / \$2.50

Price Per Guest



Reception

TRAY PASSED

Light Bites, choose 3 for \$24

Hearty Bites, choose 4 for \$30

Hefty Bites, choose 5 for \$37

HOT HORS D'OEUVRES

Miniature Crab Cake Old Bay Aioli

Baby Lamb Chop Pistachio Gremolata

Satay of Chicken (Shrimp add \$1pp) Thai Peanut Sauce

Bison Meatball Crushed Tomato & Ricotta

La Mesa Pizzetta Chicken, Smoked Cheddar & Red Onion

Mini Mahi Tacos Cabbage, Pico de Gallo & White Sauce

Crispy Short Rib Ravioli Crushed Tomato & Grana

Fontina Arancini Tomato Gel & Micro Basil

Crab Hushpuppies Spicy Remoulade

Heirloom Tomato Flatbread Burrata & Basil

Truffled Egg Toast Chives & Grana

COLD HORS D'OEUVRES

Charred Tomato Skewers Mozzarella & Basil Gel

Grilled Shrimp "Nachos" Avocado Mousse & Fire Roasted Chile

Steak Crostini Horseradish & Arugula

Seared Albacore Tostadas Chipotle & Lime

Potato Chip Beef Tartar Fried Capers & Dijon

Cucumber Gazpacho Crab Salad & Mint

Garden Vegetable Spring Roll Sesame Vinaigrette

Lobster Mousse Stuffed Zucchini Blossom

*All Hors D'oeuvres Serve
Approximately 1.5 Pieces Per Guest
Minimum order of 20*

Price Per Guest

Reception

DISPLAY ITEMS

Imported & Domestic Cheese Display / \$13

Rustic Breads, Crackers & Accompaniments

Hummus Display / \$13

Lavash, Raw Vegetables, Olives

Salsa Bar with Tortilla Chips / \$10

Pico de Gallo, Salsa Verde, Salsa Roja

Local Charcuterie Display Local Cured Meats / \$18

Pickled Vegetables, Pickles, Mustards, Crackers

Seasonal Raw Vegetable Display / \$12

Bleu Cheese Dip, Buttermilk Cucumber Dressing

Shrimp Cocktail Display / \$14

Two U-12 Shrimp Per Person

Remoulade & Cocktail Sauce, Lemons, Hot Sauce

Raw Oyster Display / \$14

Four Oysters Per Person

Green Apple Mignonette & Cocktail Sauce, Lemons, Hot Sauce

Pizza Display / \$15

Choice of Two:

Chicken Smoked Cheddar & Red Onion

Heirloom Tomato Burrata & Basil

Pancetta Leeks, Fontina & Scallion

Roasted Mushrooms Fontina, Mozzarella & Thyme

Price Per Guest





Plated Dinner

PLATED DINNER OPTIONS

Choose One From Each Group

FIRST

- Simple Mixed Greens Salad** Cucumbers, Tomatoes & Champagne Vinaigrette
- Kale Caesar Salad** Grana & Creamy Anchovy Dressing
- Goddess** Garden Herbs, Slow Roasted Tomato, Goat Cheese & Capers
- Arugula** Shaved Fennel, Grana & Lemon Herb Dressing
- Heirloom Tomato Soup** Basil Oil
- Curried Baby Carrots** Feta & Greek Yogurt Vinaigrette
- Vine Ripened Tomato** Burrata, Basil & Aged Balsamic Drizzle
- Cucumber Gazpacho** Opal Basil & Crab Salad
- Celery Root & Shrimp Chowder** Crispy Prosciutto

MAIN

- Roasted Carrot Risotto** Parmesan Cream & Crispy Carrot Tops / \$60
- Shrimp & Tasso Gravy** Roasted Tomatoes & Creamy Polenta / \$75
- Fresh Spaghetti** Venus Clams, Lemon Oil, Basil, Shaved Grana / \$65
- Roasted Mary's Chicken** Potato Puree, Baby Carrots & Natural Jus / \$65
- Baked Salmon** Confit Potatoes, Brown Butter Cauliflower & Tomato / \$75
- Slow Braised Short Ribs** Potato Puree, Grilled Rapini & Braising Liquid / \$80
- Slow Roasted Pork Loin** Stewed Kale, White Corn Grits & Mustard Apple Butter / \$70
- Seared Sea Bass** Romesco, Farro Verde & Lemon / \$85
- Filet** Potato Puree, Creamed Spinach & House Made Steak Sauce / \$90
- Roasted Lamb Rack** Harrissa, Cauliflower Puree & Swiss Chard / \$90
- Smoked Pork Tenderloin** White Beans, Kale, Apple Gastric & Pickled Mustard Seeds / \$70
- Yellowfin Tuna** Fried Rice, Chinese Sausage, Gai Lon & Cilantro Pesto / \$90

SWEET

- Seasonal Fruit Cobbler** Vanilla Bean Gelato
- Chili Chocolate Crème Brulee** Chocolate Crumble
- Milk Chocolate Panna Cotta** Lavender Shortbread
- Goat Cheese Panna Cotta** Seasonal Fruit & Candied Nuts
- Olive Oil Cake** Candied Orange & Hazelnut Dust
- Ricotta Doughnuts** Meyer Lemon Gel & Vanilla Crème Anglaise

Price Per Guest



Dinner Buffet

*Price Per Guest
Buffets are Displayed for 1-1 1/2 Hours*

FEAST OF LITTLE ITALY / \$100

- Cured Meat Antipasto** Imported Cheeses, Spreads, Pickled Vegetables
- Arugula** Shaved Fennel, Pecorino, Lemon & Extra Virgin Olive Oil
- Caprese Salad** Tomatoes, Fresh Mozzarella, Basil & Balsamic & Olive Oil
- Ravioli Alla Bolognese**
- Grilled Bass** Lemon, Capers, Tomato, Olive Oil
- Porchetta Style Roasted Pork Loin** Pan Gravy
- Polenta**
- Rapini** Roasted Artichokes
- Olive Oil Cake** Candied Orange, Hazelnut
- Goat Cheese Panna Cotta** Seasonal Fruit, Candied Nuts

MEXICALI / \$95

- Romaine** Grilled Corn, Black Beans, Roasted Poblanos & Cilantro Lime Vinaigrette
- Ceviche** Local Bass, Lime, Cilantro, Green Onion, Jalapenos
- Tortilla Chips & Guacamole**
- Mesquite Smoked Brisket** Oaxacan Mole, Sesame Seeds, Cotija
- Swordfish Vera Cruz**
- Green Mole Cheese Enchiladas**
- Spanish Rice**
- Pinto Beans**
- Corn Tortillas**
- Assorted Salsas:*
- Pico de Gallo** Salsa Verde, Salsa Roja
- Chili Chocolate Crème Brulee** Chocolate Crumble
- Churros**

WEST COAST BARBEQUE / \$100

- Green Goddess Salad**
- Watermelon** Cucumber, Avocado, Feta, Sherry Vinaigrette
- Shrimp & Corn Chowder**
- Sweet Corn Bread Muffins** Burnt Honey Butter
- Smoked Chicken**
- Kobe Beef Brisket** Chimmichurri
- Grilled Salmon** Smoked Tomato Puree
- Bacon Macaroni & Cheese**
- BBQ Baked Beans**
- Roasted Corn** Herb Butter
- Apple Cobbler** Vanilla Cream
- Strawberry Shortcake**



Attended Dinner Display Items

An Attendant Fee of One Hundred Fifty Dollars Will Apply to the Following

Brick Oven Roasted Leg of Colorado Lamb Mint Pistou & Natural Jus / Serves 30 / \$375

Mesquite Smoked Sirloin of Beef Argentine Chimichurri / Serves 30 / \$375

Oven Roasted Whole Diestel Turkey Natural Gravy & Cranberry Relish / Serves 25 / \$300

Whole Bison Rib Eye Sangria Reduction / Serves 30 / \$425

Seared Tuna Loin Sesame Vinaigrette / Serves 30 / \$425

Whole Roasted Suckling Pig Cuban Mojo / Serves 30 / \$425

Blackened Salmon Lemon Thyme Butter / Serves 40 / \$325

Smoked Pork Loin Salsa Verde / Serves 20 / \$300

Interactive Dinner Display Items

*Minimum of 25 Guests per Display
Minimum of Three Displays*

POLENTA DISPLAY / \$25

Mascarpone Creamed Polenta

Served with Two Of The Following:

Braised Short Rib Ragu

Wild Mushroom Ragu

Pomodoro Tomato Sauce

Shrimp & Tasso Gravy

Stewed Greens & Tomatoes

ASIAN STIR-FRY / \$30

Choose Two of the Following:

Kung Pao Chicken Cashews

Ginger Beef Scallions

Salt & Pepper Shrimp

Vegetable Stir Fry

Korean Spiced Pork Fried Rice

Price Per Guest



Interactive Dinner Display Items Continued

*Minimum of 25 Guests per Display
Minimum of Three Displays*

TACO BAR / \$30

Choice of Two Proteins:

Carne Asada

Pollo Asada

Carnitas

Lamb Barbacoa

Grilled Mahi Mahi

Vegetarian

Additional Protein / \$7

Includes: Cotija, Corn Tortillas, Assorted Salsas, Limes, Crema, Guacamole & Cabbage

SLIDER BAR / \$28

Choice of Proteins:

Grass-Fed Beef

Tuna

Black Bean

Pulled Pork

Fried Chicken

Additional Protein / \$7

Includes: Lettuce, Sliced Tomato, Red Onion, Ketchup & Mustard served on Silver Dollar Rolls

CAESAR SALAD DISPLAY / \$9

Romaine Parmesan, House Croutons, Made To Order Dressing

Price Per Guest

Bar Packages

1ST TIER *\$23/hour per person for 2 hours, each additional hour \$9 per person*

SPIRITS | Green Mark Vodka, English Guard Gin, Evan Williams Whiskey, Arette Blanco Tequila, Ron Matusalem Platino Rum, Grant's Scotch

WINE | Tolosa Cabernet, Angeline Chardonnay

2ND TIER *\$25/hour per person for 2 hours, each additional hour \$11 per person*

SPIRITS | Tito's Vodka, Mayfair Gin, Four Roses Bourbon, Siembra Azul Blanco Tequila, Sailor Jerry Rum, Monkey Shoulder Blended Scotch

WINE | Soleil Sauvignon Blanc, Llama Malbec

3RD TIER *\$30/hour per person for 2 hours, each additional hour \$13 per person*

SPIRITS | Silver Tree Vodka, Hendrick's Gin, Jack Daniels Whiskey, Fortaleza Blanco Tequila, Zaya 12 Yr Rum, Glenfiddich 12 Yr Single Malt Scotch

WINE | Sparkman Cellars Holler Cabernet Sauvignon, Talbott Chardonnay

WINE & BEER ONLY *\$18/hour per person for 2 hours, each additional hour \$8.50 per person*

BEER SELECTION | We offer a rotating seasonal selection of draft and bottled craft beers.

NON ALCOHOLIC BEVERAGES | Assorted Sodas, Iced Tea, Still & Sparkling Water available upon request

**Bar minimums- \$300 per event, per bartender. All bars must generate at least \$300 in consumption.
Wines subject to change seasonally.