





Indulge in favorite entrées of San Diego Padres icon Tony Gwynn. Enjoy delicious plates like Chicken Tikka Masala, Miso Glazed Pacific Snapper or Home-Style Meatloaf and quench your thirst with a glass of San Diego Pale Ale .394, made in partnership with Mr. Gwynn and AleSmith brewery. Tony Gwynn's Sports Pub also showcases one-of-a-kind memorabilia including Gold Glove and Silver Slugger Awards, along with an original uniform worn by Mr. Padre himself.

## SEATING CAPACITY

Main Dining Room: 190

## SQUARE FOOTAGE

Total: 5,222 ft.



Best Sports Bar



Best Sports Bar



Best Sports Bar



Best Sports Bar

All prices subject to 20% service charge and 8% sales tax. Minimum \$3,500 spend, inclusive of food and bar options. Full buy-out pricing will vary. Must be at least 21 years of age to enter this establishment.

# BREAKFAST BUFFET

---

\$26 PER GUEST

Includes Sliced Seasonal Fruit and Berries

Assorted Baked Breakfast Pastries

Yogurt and Granola Parfaits

Bagels and Cream Cheese

Freshly Brewed Coffee, Decaffeinated Coffee

Cranberry Juice, Orange Juice, and Apple Juice

## EGG SCRAMBLES - Choice of One

Vegetarian Egg Scramble

Meat Lovers Scramble

Classic Egg Scramble

## GRIDDLE - Choice of One

Challah French Toast with Whipped Cream and Candied Walnuts

Buttermilk Pancakes with Whipped Butter and Syrup

## MEAT SIDE DISHES - Choice of Two

Applewood Smoked Bacon

Pork Sausage

Turkey Sausage

Canadian Bacon

## POTATO SIDE DISHES - Choice of One

Potatoes O'Brien

Hash Browns

## ADD-ONS

### OMELET STATION

Build your own Omelet | \$11 PER GUEST

Fillings Include:

Ham

Bacon

Sausage

Onion

Tomatoes

Peppers

Mushrooms

Spinach

Assorted Cheeses

# APPETIZER DISPLAY

---

\$29 PER GUEST

## BITES - Choice of Four

Seasonal Fruit Plate

House-Made Chicken Tenders

Vegetable Crudit  with Hummus and Olives

Thai Chicken Lettuce Wraps

Chicken Wings

Street Tacos

Potato Skins

Classic Bruschetta

Chicken or Beef Skewers

Shrimp Cocktail

Lumpia

## TOP SHELF BITES - Additional \$5 Per Item Per Guest

Artisanal Cheese and Charcuterie Board

Maryland Style Crab Cakes

Mini Beef Wellington

Lobster Tacos

Bacon-Wrapped Scallops

Kobe Beef Sliders

## ASSORTED SWEETS - Additional \$3 Per Guest

Assorted Cookies

Petit Fours

Petite Cr me Br l e

Assorted Brownies

# LUNCH OR DINNER BUFFET

---

\$50 PER GUEST | CHOICE OF TWO SELECTIONS FROM EACH GROUP AND ONE DESSERT

Includes Rolls and Butter

## SALADS

Caesar Salad

Chopped Salad

Butternut Squash Salad

Curried Couscous Salad

Baby Red Potato Salad

## SOUPS

Classic Chicken Noodle Soup

Roasted Butternut Squash Soup

Fire-Roasted Tomato Bisque

Egg Drop Soup

## ENTRÉES

Pan-Seared Chicken Supreme with Creamy Garlic and Mushroom Sauce

Chicken Tikka Masala

Miso Glazed Pacific Snapper

Citrus Brined Pork Loin with Bacon Thyme Demi

Home-Style Meatloaf

## STARCHES

Herb-Roasted Red Potatoes

Garlic Mashed Potatoes

Herbed Rice Pilaf

Mac and Cheese

## VEGETABLES

Roasted Brussels Sprouts

Green Beans and Red Peppers

Roasted Curried Cauliflower

Market Vegetables with Herb Butter

## DESSERTS

Chiffon Cake with Berries

Bread Pudding

Apple Crumble

Chocolate Mousse