



# CHANDLER'S

## OCEANFRONT DINING

*California Coastal Cuisine*

## SIGNATURE DINING

*When planning your next group celebration!*

WHETHER INTIMATE OR GRAND, CHANDLER'S HAS EVERYTHING YOU NEED FOR A DINING EXPERIENCE WORTH REMEMBERING. CALIFORNIA CUISINE, SIGNATURE COCKTAILS AND BREATHTAKING OCEAN VIEWS - WE'VE GOT YOU COVERED!

*For Parties With 12-25 Guests*

ASK ABOUT OUR OPEN-AIR PATIOS WITH SWEEPING OCEAN VIEWS OR OUR SUNSET TERRACE, PERFECT FOR OUTDOOR ENTERTAINING. YOUR NEXT EVENT WILL SURELY IMPRESS AS EACH MEAL IS HANDCRAFTED WITH LOCAL PRODUCE, COASTAL FLAVORS & PURE DELIGHT WITH EVERY BITE.

**EMAIL US FOR MORE DETAILS ABOUT SIGNATURE DINING EVENTS: [KJONES@CAPEREY.COM](mailto:KJONES@CAPEREY.COM)**



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### DINNER MENU

#### FIRST COURSE

##### *SWEET GEM CAESAR SALAD*

little gem lettuce, oven roasted tomatoes, garlic chips, parmesan snow, foccacia crumble

#### BREAD COURSE

##### *SADIE ROSE SOURDOUGH BOULE*

house-made pesto & whipped bone marrow truffle butter with smoked Maldon sea salt

#### SECOND COURSE

##### *CHEF'S SELECTION OF MARKET INSPIRED SEASONAL SOUP*

#### ENTREES

Choice of 3:

##### *GINGER GLAZED SALMON*

roasted garlic carrot puree, baby spinach, blistered heirloom tomato, charred orange (GF)

##### *WINE BRAISED BEEF SHORT RIB*

spring asparagus & Dasi farm heirloom tomato cous cous, bone marrow-herb jus

##### *\*8OZ FILET MIGNON (+\$10)*

grilled center cut tenderloin, potato fondant, asparagus, pickled pearl onion, black garlic demi-glace (GF)

##### *FIRE ROASTED HALF CHICKEN ADOBADO*

refried white bean puree, avocado mousse, pickled onions, carrot ribbons, purple ninja radish, lime, micro epazote, corn tortillas (GF)

##### *RAINBOW CAULIFLOWER ROMESCO*

mini sweet peppers, brussels sprouts, smoked almond romesco sauce, pickled beech mushrooms, herb gremolata (GF, V)

#### **\$80 PER PERSON + TAX + 25% GRATUITY**

Pricing per person. Prices are subject to applicable sales tax & 25% service charge.

**\*\*Filet Mignon is only available to parties of 18 or less and adds \$10pp to price.**

GF= gluten free available // V= vegan, other vegan options available upon request

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness, especially with certain medical conditions.*

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### LUNCH MENU

#### FAMILY STYLE STARTERS - CENTER OF TABLE

Each serves 4

##### *MACADAMIA NUT CRUSTED CALAMARI*

pineapple chutney, cucumber, wakame

##### *SOURDOUGH BOULE*

served with house-made pesto, butter

##### *SWEET GEM CAESAR SALAD*

little gem lettuce, oven roasted tomatoes, garlic chips, parmesan snow, focaccia crumble

#### ENTREES

Choice of:

##### *\*BLUE FIN TUNA POKE BOWL*

sashimi grade ahi tuna tossed in soy-sesame-sambal chili sauce, jasmine rice, avocado, daikon sprouts, scallions, wakame seaweed, crispy wontons

##### *SPICED LOCAL ROCK SNAPPER TACOS*

micro cilantro, cabbage, carrots, avocado, pico de gallo, chipotle cream, house-made salsa and chips

##### *PAN ROASTED CHICKEN SANDWICH*

free-range chicken, pesto aioli, Swiss cheese, lettuce, heirloom tomato, Sadie Rose brioche bun, French fries

##### *\*CHUCK BRISKET CHEESEBURGER*

smoked cheddar, beefsteak tomato, shredded iceberg lettuce, grilled onions, chipotle aioli, French fries

##### *RAINBOW CAULIFLOWER ROMESCO*

mini sweet peppers, brussels sprouts, smoked almond romesco sauce, pickled beech mushrooms, herb gremolata (GF,V)

#### **\$50 PER PERSON + TAX + 25% GRATUITY**

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### BREAKFAST / BRUNCH MENU

#### FAMILY STYLE STARTERS - CENTER OF TABLE

Each serves 4

##### *SEASONAL FRUIT PLATE*

Sliced melon, pineapple, grapes, orange

##### *BUTTER CROISSANTS*

Served w/ butter & jam

#### ENTREES

Choice of:

##### *COASTAL FARM FRITTATA*

acorn squash, Brussels sprouts, mini peppers, goat cheese crumble, crispy onion, chives, cottage potatoes

##### *LEMON RICOTTA PANCAKES*

blueberry compote, pistachio biscotti crumble, white sugar dust, syrup

##### *CROISSANT AVOCADO TOAST*

Dassi Farms tomatoes, micro greens mix, boiled egg "snow", hazelnut sesame dukkha, arbequina extra virgin olive oil

##### *WILD BLUE CRAB CAKE BENEDICT*

crispy pan-fried crab cakes, poached eggs, grilled herb focaccia, lemon Hollandaise sauce, chives

##### *BABY WEDGE SALAD*

smoked Nueske pork belly, heirloom tomatoes, blue cheese crumble, house ranch, everything bagel sprinkles, fresh dill

#### **\$60 PER PERSON + TAX + 25% GRATUITY**

Price includes drip coffee and sodas. **\$65 per person with 1 mimosa per guest included.**

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### **EVENING RECEPTION APPETIZERS**

Add on to your lunch or dinner

#### **CHEESE BOARD - \$35**

Chef selection of locally sourced cheeses, seasonal fruit, nuts, artisan bread

#### **GRILLED AVOCADO & SHRIMP CEVICHE - \$32**

Hass guacamole, mango, grilled onion, crispy plantain chips, taro chips (V)

#### **ROASTED SHISHITOS & BRUSSELS SPROUTS - \$30**

spiced cashews, curry aioli (V)

#### **MARGHERITA FLATBREAD - \$21**

House-made pesto sauce, sliced Roma tomato, fresh mozzarella

#### **FENEL SAUSAGE FLATBREAD - \$22**

Lipstick pepers, smoked mozzarella, red sauce

#### **CHANDLER'S CRUDITE - \$25**

Fresh selection of seasonal farmers market vegetables, house-made herbed hummus and ranch (V)

#### **CHEF INSPIRED SEASONAL BRUSCHETTA - \$6 ea**

#### **\*BLUEFIN TUNE POKE TOSTADAS - \$10 ea**

avocado, pico de gallo, lime creme, ginger, miso. yuzu, green onion, furikake, crispy wonton tostada

Pricing per person. Prices are subject to applicable sales tax & 25% service charge.

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### MORNING RECEPTION APPETIZERS

Add on to your breakfast, brunch, or lunch

#### SMOKED SALMON FLATBREAD - \$21

Crispy capers, boiled egg, dill, chili garlic crunch, pickled onions

#### AVOCADO TOAST BITES - \$6 ea

Queso fresco, baby tomatoes

#### DEVILED EGGS - \$6 ea

Pork belly, micro herbs

#### SPINACH & CRAB CRUMPET BITE - \$7 ea

Baby tomatoes, creme fraiche

#### CHEF INSPIRED SEASONAL BURSCHETTA - \$5 ea

#### GAZPACHO SHOOTERS - \$5 ea

#### \*BLUEFIN TUNE POKE TOSTADAS - \$7 ea

avocado, pico de gallo, lime creme, ginger. miso, yuzu, green onion, furikake, crispy wonton tostada

Gluten-free upon request. Pricing per person. Prices are subject to applicable sales tax & 25% service charge.

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### SIGNATURE DINING DETAILS

#### DEFINITE BOOKING

A SIGNED CREDIT CARD AUTHORIZATION FORM IS REQUIRED FOR AN EVENT TO BE CONFIRMED AND CONSIDERED A DEFINITE BOOKING.

#### FOOD & BEVERAGE MINIMUM

A MINIMUM AMOUNT IS REQUIRED TO BE SPENT IN FOOD AND BEVERAGE THAT VARIES DEPENDING ON DATE, TIME & LOCATION. THE MINIMUMS ARE BASED ON CONSUMPTION AND DO NOT INCLUDE TAX AND SERVICE CHARGE.

#### MENU SELECTIONS

WE REQUIRE PRE-ORDERED APPETIZERS OR A PRE-ORDERED FIRST COURSE. ALL FINAL MENU SELECTIONS MUST BE MADE AT LEAST 72 HOURS PRIOR TO THE EVENT.

#### FINAL GUEST COUNT

YOUR FINAL GUEST COUNT IS DUE NO LESS THAN 72 HOURS PRIOR TO THE EVENT.

#### PAYMENT GUARANTEES

WE KEEP YOUR COMPLETED CREDIT CARD AUTHORIZATION FORM ON FILE TO BE USED AS PAYMENT FOR THE EVENT SHOULD NO OTHER FORM OF PAYMENT BE PROVIDED.

We do not split checks. One check required.

**PAYMENT IS DUE IN FULL AT THE CONCLUSION OF THE EVENT.**

#### PARKING

VALET SERVICE IS AVAILABLE FOR YOUR GUESTS AT \$5 PER VEHICLE, AS WELL AS COMPLIMENTARY SELF PARKING (WITH VALIDATION) IN THE CAPE REY CARLSBAD PARKING LOT.

#### WINE CORKAGE

PLEASE LET US KNOW IN ADVANCE IF YOU PLAN ON BRINGING IN YOUR OWN WINE FOR YOUR EVENT. WE HAVE A CORKAGE FEE OF \$25 PER BOTTLE (750 ML) WITH A 4 BOTTLE LIMIT.

#### CANCELLATIONS

CANCELLATIONS NEED TO BE MADE AT LEAST 72 HOURS IN ADVANCE OR A CHARGE OF 50% OF THE FOOD AND BEVERAGE MINIMUM WILL BE APPLIED TO THE CREDIT CARD WE HAVE ON FILE.

#### OUTSIDE CATERING

WE DO NOT ALLOW ANY OUTSIDE FOOD & BEVERAGE.

#### SUBJECT TO CHANGE

OUR MENU ITEMS ARE SUBJECT TO CHANGE DEPENDING ON SEASON AND AVAILABILITY.