



BREAKFAST BREAKFAST - MINIMUM ORDER 10

Please select (1) option from the following choices:



Buffet Breakfast \$42/PP

Traditional "Breakfast Americana" to start the day! Scrambled eggs, house potatoes, bacon, and sausage. Served with an assortment of freshly baked breakfast pastries.

FRESH FRUIT ADD-ON: Additional fees apply and are based on group size. Available with Buffet Breakfast ONLY.

Grab & Go Boxed Breakfast \$25/PP

Includes an assortment of:

- Garden avocado egg sandwich on everything bagel (V)
- Applewood bacon & cheddar egg sandwich on an asiago bagel
- Chorizo sunrise egg sandwich on a green chile bagel
- Turkey-sausage & cheddar egg sandwich on a plain bagel
- Assorted breakfast pastries

**No substitutions for Boxed Breakfast*

Vegetarian / Vegan (V) | Gluten Free (GF) | Dairy Free (DF)



CATERING



MENU



LUNCH BUFFET LUNCH \$46/PP - MINIMUM ORDER 10

Please select (1) entree from the following choices:

**All entrees can be made with vegetarian options (V)*

Lemon Thyme Chicken

Grilled chicken breast in a white caper sauce (GF)

Bruschetta Chicken:

Grilled chicken topped with seasoned tomatoes, fresh basil, asiago cheese, balsamic glaze (GF)

BBQ Tri-Tip & Shredded Chicken on Brioche Buns

Served with mac & cheese and baked beans **No additional sides*

Garlic Herbed Sirloin:

Grilled sirloin in a mushroom demi-glace (GF) (DF)

Beef Lasagna

Seasoned beef, mozzarella, tomato basil marinara, Parmesan cheese



Choose (1) salad:

Classic Caesar Salad

Garden Salad w/Ranch Dressing

Spinach Strawberry Salad (+\$1/pp)

Choose (1) side:

Roasted Brussel sprouts & carrots

Steamed broccoli & cauliflower

Sautéed garlic, green beans, & shallots

Roasted seasonal vegetables

Roasted red herb potatoes

Garlic butter mashed potatoes

Rice pilaf

Lemon pepper couscous

Grab & Go Boxed Sandwiches \$27/PP

Includes side salad

Club Sandwich - Roasted turkey, applewood-smoked bacon, avocado, cheddar cheese, sliced tomato, green leaf lettuce, herb aioli

Chicken Pesto - Roasted chicken, basil pesto, sun dried tomatoes, mozzarella cheese, arugula, veganaise

Californian Vegetarian Sandwich - House marinated artichoke hearts, avocado, sun dried tomatoes, mozzarella cheese, green leaf lettuce, herb aioli

Santa Maria BBQ Chicken Sandwich - Marinated BBQ chicken, Applewood smoked bacon, cheddar cheese, house made apple coleslaw, ranch dressing



Pacific American Life Science Learning Center is excited to present a unique dining experience with a variety of food truck options for your event.

RISE & SHINE FOOD TRUCK FEAST

\$46/PP - MINIMUM ORDER 15

50% NON-REFUNDABLE deposit is required to secure dates.

*MIX-N-MATCH THE ITEMS BELOW
PLEASE INDICATE HOW MANY OF EACH*

BACON BREAKFAST BURRITO

Flour tortilla, eggs, bacon, cheese, potatoes, grilled peppers and onion

VEGAN BREAKFAST BURRITO (V)

Multigrain tortilla, seasoned tofu, black beans, grilled peppers and onion, avocado, salsa on the side

BREAKFAST BACON BOWL

Eggs, bacon, cheese, potatoes, grilled peppers and onion, avocado

SWEET POTATO CHICKPEA HASH (V)

Roasted sweet potato, chickpeas, grilled peppers and onion, salsa on the side

WAFFLES

Served with syrup & fruit





GOURMET TACO TRUCK

\$46/PP - MINIMUM ORDER 15

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TACOS, BOWLS, OR NACHOS

SELECT UP TO (4) PROTEIN OPTIONS FROM THE LIST BELOW

CARNE ASADA

Steak strips marinated in a carne asada seasoning blend, chipotle crema, cotija cheese, cilantro

AL PASTOR

Pork in an adobada style marinade, grilled pineapple, red onion, cilantro, avocado crema

FISH

Beer-battered cod, cabbage, pico, avocado lime crema, cilantro

CARNITAS

Slow cooked pulled pork, red onion, chipotle crema, cilantro

SHRIMP

Beer-battered shrimp, cabbage, avocado, cotija cheese, chipotle ranch, cilantro

CHICKEN

Seasoned chicken, pico, avocado lime crema, cotija cheese, cilantro

KOREAN BBQ

Marinated steak, cabbage, wasabi, sesame seeds, Korean BBQ sauce, cilantro

SOYRIZO (V)

Soy protein flavored with authentic chorizo spices

Vegetarian / Vegan option available (V)

EACH GUEST WILL RECEIVE THE CHOICE OF:
(3) TACOS / (1) BOWL / (1) PLATE OF NACHOS





AMERICAN FLAVORS

\$46/PP - MINIMUM ORDER 15

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SELECT (5) OPTIONS BELOW

(1) FROM EACH CATEGORY IS RECOMMENDED

BURGERS

BACKYARD BURGER
Spring mix, red onion, tomato, house sauce aioli

BLTA BURGER
Applewood smoked bacon, spring mix, tomato, avocado, house sauce aioli

BLEU BURGER
Bleu cheese, spring mix, red onion, tomato, applewood smoked bacon

BBQ BURGER
Pulled pork, BBQ sauce, cheddar cheese, grilled red onions, bacon, spring mix

GRILLED CHEESE

TRADITIONAL (V)
Cheese only served on sourdough bread

PULLED PORK
Pulled pork, cheddar, provolone, BBQ sauce, sriracha aioli

BLTA
Bacon, spring mix, tomato, avocado, provolone

BUFFALO CHICKEN
Fried chicken, buffalo sauce, applewood smoked bacon, bleu cheese, provolone

SLIDERS

PULLED PORK
Pulled pork, applewood smoked bacon, BBQ sauce, sriracha aioli

BUFFALO CHICKEN
Fried chicken, buffalo sauce, bleu cheese

OTHER

BACON BLEU FRIES
Applewood smoked bacon, bleu cheese, sriracha aioli

BBQ FRIES
Pulled pork, grilled onions, applewood smoked, bacon, BBQ sauce

SIDES (CHOOSE 2)

SHOESTRING FRIES (SALT/PEPPER)

HOMEMADE POTATO CHIPS

GARLIC PARMESAN FRIES

WAFFLE FRIES

POTATO SALAD (COLD)

BAKED BEANS (HOT)

BUTTER ROASTED CORN (HOT)

Vegetarian / Vegan option available (V)





RUSTIC WOOD-FIRED PIZZA

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SELECT: (1) SALAD / (5) PIZZAS / (1) DESSERT

SALADS

CHOPPED ITALIAN

Lettuce, radicchio, salami, tomato, onion, parmesan, chickpea, pepperoncini, vinaigrette

CEASAR SALAD

Romaine, croutons, parmesan

URBN SALAD

Field greens, pear, walnut brittle, gorgonzola, house vinaigrette

PIZZAS

MARGHERITA

Tomato sauce, mozzarella, basil, olive oil

MASHED POTATO

Mozzarella, mashed potato, bacon, olive oil

HOT HONEY

Tomato sauce, mozzarella, soppressata, spicy honey

BBQ CHICKEN

Mozzarella, roasted chicken, red onion, bbq sauce

PEPPERONI

Tomato sauce, pepperoni, mozzarella

CHICKEN HOT PEPPER

Mozzarella, chicken, tomato sauce, hot cherry peppers

MEAT LOVERS

Tomato sauce, bacon, sausage, pepperoni, mozzarella

PEPPERED SALAMI

Tomato sauce, pepperoni, salami, pepperoncini, mozzarella

CLAM & BACON

White sauce, clams, bacon, parmesan, olive oil, oregano, garlic

WHITE SPINACH (V)

White sauce, spinach, ricotta, mozzarella, parmesan, olive oil

SPICY VEGAN (V)

Tomato sauce, red onion, jalapeno, soy chorizo, basil

HEARTY VEGETABLE (V)

Tomato sauce, mozzarella, spinach, mushroom, onion, garlic

DESSERT

CANNOLI

Sweet ricotta filling, Sicilian pastry, dark chocolate, pistachio

TIRAMISU

Mascarpone cream layered with espresso ladyfingers

DESSERT PIZZA

Nutella, strawberries, confectioners sugar

Vegetarian / Vegan option available (V)

The background of the entire page is a photograph of a reception menu. In the foreground, there are several glasses of wine and beer. In the middle ground, there is a tray of appetizers, including cherry tomatoes, cheese, and bread. In the background, there are more glasses of wine and beer.

Reception Menu



BEER & WINE

Premium selection of red, white, and sparkling wines, paired with four craft beer options, served by our professional bartenders.

HORS D'OEUVRES

Gourmet assortment of hors d'oeuvres, featuring a variety of hot and cold options to cater to every taste and preference.

*Pricing available upon request



Pacific LIFE SCIENCE
AMERICAN LEARNING CENTER
SAN DIEGO

AVAILABLE FOR GROUPS UP TO 100
\$750.00 Space Fee

