



GROUP DINING EVENT PLANNER

(FALL | WINTER 2025)

GROUP LUNCH HOURS
TUESDAY - FRIDAY 11:00 AM - 2:30 PM





Experience The Poseidon Del Mar for your group

When you arrive at Poseidon, you're greeted by stunning ocean views that draw you in immediately. Nestled right on the sand, our outdoor patio offers the closest seat to the beach in all of Del Mar. Witness breathtaking sunsets over the Pacific and, if you're lucky, catch sight of whales migrating along the coast during the right season.

About Us: The Poseidon Restaurant captures the essence of Southern California living. We blend the lively beach vibe with a sophisticated yet relaxed dining experience. Our establishment is renowned for its panoramic ocean views, award-winning dining, and exceptional service. Whether you're planning an intimate gathering or a larger celebration, our private and semi-private rooms are adaptable to fit your needs. We're proud to have been a favorite spot for both locals and visitors since 1968.

Our Menu: Our menu showcases the best of California cuisine, featuring fresh, local ingredients sourced from nearby farmers' markets and top-quality, sustainable seafood. Chef Jamal collaborates with leading fishermen, farmers, and ranchers to bring you the finest sustainably harvested ingredients.

Elevate your dining experience with ocean-fresh seafood, either chilled or expertly cooked using a blend of traditional recipes and innovative culinary techniques.

Service Excellence: At Poseidon, our servers are more than just friendly faces; they are knowledgeable seafood specialists eager to share the stories behind each dish. They are ready to guide you through your meal, offering insights into our rich culinary history and preparation methods.

Looking for the perfect wine pairing? Our team is on hand with outstanding recommendations to enhance your dining experience.

Indulge in fresh, delicious cuisine, complemented by a service team dedicated to making your visit memorable. We can't wait to welcome you to Poseidon Del Mar!

Your Event Team:

Event Coordinator: Sue Galloway

General Manager: Bobby Daitch

Executive Chef: Mourad Jamal

General Group Information

If you have fewer than 20 people in your group, please call the restaurant directly at 858-755-9345. For larger groups inquiries please email Sue Galloway, Event Coordinator at events@poseidonrestaurant.com

CONTRACTS & DEPOSITS:

- A signed contract is required to confirm your event.
- Deposit may be required for some events.
- We require that all events be contracted at least 2 weeks prior.
- An authorized credit card on file is required.

GUARANTEE:

- You are required to give your final guest count guarantee to your event manager 3 business days prior to your event. Once your final guest count is given, this number may not be reduced.

CANCELLATIONS:

- Please see your contract terms for more details.

OUTSIDE FOOD OR BEVERAGE & CORKAGE:

- Poseidon doesn't allow outside food or beverage, *with an exception*, a cake* from an approved licensed vendor may be brought in for your event.
- *\$3 fee per person cake cutting fee will apply.

DECORATIONS:

- We will formally set tables with silverware and glassware.
- Guests may provide their own decorations and florals. All décor must be free standing and may not be affixed to walls, catering equipment, or hung from the ceiling.

MENU PRICING:

- Happy hour pricing and gift cards are not applicable for private events.
- Menu prices are subject to change.
- If the food and beverage minimum is not met, the difference will be added to your final bill as a room fee.

MENU SELECTIONS:

- Final menu selections are required to be given to our Event Coordinator 2 weeks prior to your event.
- Our menus are seasonal, and selections are subject to availability.
- Buffet style menus are not available; all menus are plated.
- No entrees selections or place cards are required prior to your event.

SERVICE CHARGE & SALES TAX:

- All food and beverages and rental prices are subject to taxable service charge and applicable sales tax.
- All minimums are before sales tax currently at 8.75%, and 20% gratuity.
- Pricing at holidays may vary.



BANQUET LUNCH MENU

OVER 20 GUESTS - FALL | WINTER 2025

PLATTERS FAMILY STYLE

• SERVES UP TO 4 GUESTS EACH

SEAFOOD PLATTER \$59

WILD SEABASS CEVICHE-MANGROVE PRAWNS
FRESH OYSTERS-CONDIMENTS-CHIPS

TWILIGHT PLATTER \$47

AHI TUNA TATAKI- ZAATAR NAAN BREAD-PISTACHIO BRIE

STARFISH PLATTER \$42

CRISPY CALAMARI-ZAATAR NAAN-PISTACHIO BRIE

OCEAN PLATTER \$44

CRISPY CALAMARI-COCONUT SHRIMP-ZAATAR NAAN

CHARCUTERIE \$60

PROSCIUTTO, SALAMI, PICKLED ONIONS, CASTELVETRANO OLIVES, DILL PICKLES,
DIJON GRAIN MUSTARD

ARTISAN CHEESE \$60

CHEF'S SELECTION OF CHEESES, DRIED FRUIT, CANDIED NUTS, BERRIES, CROSTINI

SLICED FRESH FRUIT \$50

WATERMELONS, BERRIES, AND ASSORTED SEASONAL FRUITS

PASSED HORS D'OEUVRES

- MUST ORDER SEVEN DAYS PRIOR TO THE EVENT DAY
- 20 PIECE MINIMUM ORDER PER EACH SELECTION
- BITE SIZE AND PRICED PER PIECE

COLD HORS D'OEUVRES

WILD SEABASS CEVICHE \$7

CITRUS MARINATED CORVINA-CHIPS

YELLOWFIN TUNA TATAKI \$7

VEGETABLES SLAW, MISO TERIYAKI-FURIKAKE

MANGROVE PRAWN MARTINI \$7

HOUSE MADE COCKTAIL SAUCE

GUACAMOLE & CHIPS \$5

CORN PICO DE GALLO

VEGGIES \$ RANCH \$4

CUCUMBER, CELERY, ZUCCHINI SQUASH

HOT HORS D'OEUVRES

MINI PISTACHIO BRIE \$4

STONE FRUIT CHUTNEY- CROSTINI

CRISPY COCONUT SHRIMP \$6

PINEAPPLE-PAPPAY SAUCE

GRILLED LAMB LOLLIPOP \$8

CHIMICHURRI SAUCE

WAGYU BEEF SLIDERS \$8

BRIOCHE BUN-CHEESE-TOMATO-LETTUCE-HORSERADISH AIOLI

BLACKEND FISH SLIDER \$7

SEABASS-TOMATO-LETTUCE-CHIPOTLE AIOLI

MINI CRAB CAKES \$7

FUJI-APPLE SLAW-FENNEL APPLE SAUCE-REMOULAD SAUCE

FILET TENDERLOIN SKEWER \$10

CHIPOTLE AIOLI

MAINE LOBSTER TAIL SKEWER \$10

LOBSTER-MUSHROOMS SAUCE

THE DEL MAR MENU \$75.00/PP

PLATED 2-COURSE LUNCH

(See Attached Menus for Full Food Description)

ENTREES

Vegetarian Entrée Option is available upon request
(Choose 4 of the following)

CHILEAN BASS
MAINE LOBSTER TAIL
SEAFOOD CIOPPINO
LOBSTER TACOS
BLACKENED MAHI-MAHI SANDWICH
SHRIMP GREEK SALAD
CHICKEN CAESAR SALAD
CRISPY CHICKEN SANDWICH
STEAK N' FRITES
FISH AND CHIPS

THE SWEETS

(Choose 2 of the following)

VANILLA CRÈME BRULÉE
CHOCOLATE LAVA CAKE
FRESH FRUIT SORBET

THE MARINE MENU \$65.00/PP

PLATED 2-COURSE LUNCH

(See Attached Menus for Full Food Description)

ENTREES

Vegetarian Entrée Option is available upon request
(Choose 4 of the following)

CHILEAN BASS
LOBSTER TACOS
BLACKENED MAHI-MAHI SANDWICH
SHRIMP GREEK SALAD
CHICKEN CAESAR SALAD
CRISPY CHICKEN SANDWICH
STEAK N' FRITES
FISH AND CHIPS

THE SWEETS

(Choose 2 of the following)

VANILLA CRÈME BRULEE
CHOCOLATE LAVA CAKE
FRESH FRUIT SORBET

THE BEACH MENU \$55.00/PP

PLATED 2-COURSE LUNCH

(See Attached Menus for Full Food Description)

ENTREES

Vegetarian Entrée Option is available upon request
(Choose 4 of the following)

BLACKENED MAHI-MAHI SANDWICH

SHRIMP GREEK SALAD

CHICKEN CAESAR SALAD

CRISPY CHICKEN SANDWICH

STEAK N' FRITES

FISH AND CHIPS

THE SWEETS

(Choose 2 of the following)

VANILLA CRÈME BRULÉE

CHOCOLATE LAVA CAKE

FRESH FRUIT SORBET

VEGETARIAN MENU

CHOOSE ONLY 1 OF THE FOLLOWING

PROTEIN BOWL

Organic quinoa, spinach, beet spread, summer squash, eggplant shakshuka, Castelvetrano olives, feta cheese, chimichurri vinaigrette, sweet potatoes fries

ROASTED CAULIFLOWER

Organic quinoa, kale, beets, Romesco sauce, chimichurri vinaigrette, toasted almonds

PENNE PRIMAVERA

Vegetables medley, marinara sauce, Parmesan cheese, toasted ciabatta

BRUSSELS SPROUTS

Whipped lemon-goat cheese, maple chile citronette, spiced walnuts, pickled Fresno

At Poseidon, enjoy the freshness and quality of sustainable seafood, meat and produce.
We source all of our seafood in accordance with the Monterey Bay Aquarium's seafood watch guidelines.
We are constantly looking to provide the best products available.
Our menu has been carefully curated and crafted by our chefs.
We encourage family-style dining. Enjoy!

COLD APPETIZERS

CHILLED SEAFOOD PLATEAUX

Wild seabass ceviche, Mangrove prawns, half dozen oysters, condiments, corn tortilla chips

AHI TUNA TATAKI

Sesame crust, Haas avocado, sriracha aioli, vegetable slaw, soy-ginger ponzu

Gf PRAWN MARTINI

Castelvetrano olive, Haas avocado, house-made cocktail sauce

Gf DAILY FRESH OYSTERS

On the half shell, shallot mignonette, house-made cocktail sauce, lemon
½ Dozen | 1 Dozen

WILD SEABASS CEVICHE

Citrus marinated, Haas avocado, radish, tomatoes, cucumbers, cilantro, pickled onions, green salsa, chile oil, corn tortilla chips

HOT APPETIZERS

A perfect way to get things started
for the table to share
Pistachio Crusted Brie + Crispy Calamari + Zaatar Naan

LITTLE NECK CLAMS

Garlic-herb butter, clam broth, white wine, green onions, toasted ciabatta

CRISPY CALAMARI

Semolina crusted steak strips, lemongrass remoulade, pickled vegetables, spicy & sweet chili sauce

CRAB CAKE

Fuji apple-frisee slaw, pickled Fresno pepper, caper tartar sauce, apple-fennel coulis

COCONUT SHRIMP

Coconut-tempura batter, pineapple-papaya dipping sauce, sesame seed, lime

ZAATAR NAAN

Harissa sauce, tzatziki yogurt, charred eggplant zaalouk, beet-cilantro hummus, shishito peppers, pickled red onions & carrots

PISTACHIO CRUSTED BRIE

Flash-fried, Chino greens, berries, cinnamon-stone fruit chutney, pickled fennel, crostini

CHEESE & CHARCUTERIE BOARD

Domestic and international charcuterie & artisanal cheeses, crostini, mustard, pickled red onions, Castelvetrano olives & jam

SALADS & SOUP

Additional Protein Options are available.
Please ask your server for more details

YELLOWFIN TUNA SALAD

Mixed greens, vegetables julienne, oranges, cucumber, Haas avocado, Nori, Fresno peppers, almonds, ginger-sesame vinaigrette

Gf SHRIMP GREEK SALAD

Baby Gem lettuce, cucumber, heirloom tomatoes, Kalamata olives, feta cheese, pepperoncini, Greek vinaigrette

CHICKEN CEASAR SALAD

Baby Gem lettuce, cherry tomatoes, radish, crostini, Caesar dressing, Parmesan cheese

Gf SEAFOOD COBB SALAD

Mesclun mix lettuce, Haas avocado, heirloom tomatoes, shishito peppers, smoked bacon, hard boiled eggs, Maytag blue cheese, lime-cilantro dressing

Gf WILD ISLES SALMON QUINOA SALAD

Kale mesclun, squash, asparagus, carrots, pears, blood orange, berries, almonds, Laura Chenel goat cheese, shallot-mango vinaigrette

CLAM CHOWDER

Clams, potatoes, celery, cheddar biscuit

POSEIDON
COASTAL CUISINE
ON THE BEACH
ENTRÉES

ENTRÉE ACCOMPANIMENTS
ADD (6) SHRIMP ~ ADD (3) MANGROVE PRAWNS
ADD (2) HOKKAIDO SCALLOPS ~ ADD (½ LB) MAINE LOBSTER TAILS

Sandwiches & Tacos
Served with Hand-Cut Fries or House Salad

Gf (MSC) CHILEAN BASS

Lemon pepper crust, cauliflower puree, succotash, cherry tomatoes, yuzu citrus butter sauce, tamari pickled beech mushrooms

SEAFOOD CIOPPINO

Wild fish, Mangrove shrimp, little neck clams, mussels, sambal fennel, saffron-tomato broth, preserved lemon, pickled beech mushrooms, toasted ciabatta

SHRIMP & CLAMS LINGUINI

Creamy tomato-mushroom sauce, preserved lemon, Parmesan cheese, toasted ciabatta

STEAK N' FRITES

C.A.B. Flat iron steak, sautéed onions, mushroom sauce chasseur, savory herbs, fries

PROTEIN BOWL

Organic quinoa, spinach, beet spread, summer squash, eggplant shakshouka, Castelvetrano olives, feta cheese, chimichurri vinaigrette, sweet potatoes fries
W- Steak / W- Chicken / W-Shrimp

Gf V ROASTED CAULIFLOWER

Organic quinoa, kale, beets, romesco sauce, chimichurri vinaigrette, toasted almonds

FISH N' CHIPS

Panko-herb crusted wild Alaskan cod, home made tartar & cocktail sauce, fries

CALAMARI SANDWICH

Parmesan-panko crust, toasted sourdough bread, lemon-caper remoulade, lettuce, heirloom tomato, pickled onions

BLACKENED MAHI MAHI SANDWICH

Potato bun, baby arugula, Haas avocado, pickled red onions, heirloom tomato, dill pickles, lemon-caper remoulade

WILD ISLES SALMON SANDWICH

Bbq glaze, brioche bun, spicy remoulade, heirloom tomato, cucumber, Cajun fried onions, Red Oak lettuce.

CRISPY CHICKEN BREAST SANDWICH

Brioche bun, spicy cole slaw, dill pickles, lettuce, heirloom tomatoes, chipotle aioli

PRIME BEEF SHORT RIB SANDWICH

Torta bun, heirloom tomatoes, baby arugula, charred onions, pepper-jack cheese, poblano aioli, adobo au-jus

MAINE LOBSTER TACOS

Corn tortillas, Haas avocado, cabbage slaw, corn pico de gallo, chipotle aioli, lobster-mushroom sauce

BLACKENED SHRIMP TACOS

Corn tortillas, sweet corn pico, shredded lettuce, Haas avocado crema

SIDES

TRUFFLE FRIES

White truffle-black garlic aioli, Parmesan cheese, herbs

Gf CREAMY SPINACH

Chopped spinach, artichokes hearts, sheep milk feta cheese, savory herbs

Gf FORBIDDEN RICE

Laura Chenel goat cheese, cream, lemon zest, savory herbs

Gf WILD MUSHROOMS

Seasonal variety, garlic-herb butter, lemon zest

Poseidon On the Beach Restaurant | 1670 Coast Blvd Del Mar CA 92014 | www.poseidonrestaurant.com
Consuming raw or undercooked foods can increase risk of food borne illness. | Please inform your server of any allergies.
A 20% service charge is added to parties of 6 or more
There is a \$3 charge for all split entrées |

(GF) Denotes Gluten Free ~ (V) Denotes Vegan ~ (MSC) Denotes Marine Stewardship Council ~ (C.A.B) Denotes Certified Angus Beef

General Manager: Bobby Daitch

Culinary Team:

Executive Chef: Mourad Jamal ~ Chef De cuisine: Travis Lawson ~ Sous Chef: Jesus Valdovinos

June 2024