

HOAG SUMMER FEST

• 2024 •

RESTAURANT MENUS

AMBITIOUS ALES

CENTRAL PERK: Blonde with Rose Park Roasters Guatemalan Coffee and Madagascar Vanilla Bean 5.0% ABV

BATMAN RAPIDS: West Coast IPA with Kohia Nelson and NZ Cascade. 7.5% ABV

GANDALF THE CRISP: New Zealand-Style Pilsner brewed with 100% Motueka™ Hops. 5.0% ABV

AMMATOLI

Muhammara - Roasted peppers, walnuts, tahini, pomegranate, molasses, extra virgin olive oil, lettuce **(v/gf without bread)*

ARGAUX

2022 Château Barbe Belle Coteaux d'Aix en Provence Fleurie Rosé

2023 Argaux Santa Ynez Valley Sauvignon Blanc **First Time Pouring, Hoag Summerfest Attendees 1st to Taste*

Summer Spritzes ft. Liquore delle Sirene Aperitivo Americano Rosso & 2019 Contratto Metodo Classico Pas Dose Millesimato

2020 Gouchas Luján de Cuyo Carbonic Malbec

BALBOA BAY RESORT

Tuna Ceviche with coconut, ginger, red onion, mango, charred pineapple, avocado, jicama, corn nuts

BLUEWATER GRILL

Shrimp and Avocado Ceviche with fresh cucumbers, red onions, jalapeño, radish, cilantro lime and lemon juice, fried corn tortilla strips

**(gf)*

BODY VODKA

Tastings of Body Vodka and mixers

BOSSCAT KITCHEN & LIBATIONS

Grilled Shrimp Cocktail

BYBLOS CAFE

Grape leaves with yogurt sauce
**(veg / v without yogurt sauce)*

CAFE SEVILLA RESTAURANT & TAPAS BAR

Traditional Paella Valenciana - Mussels, clams, calamari, shrimp, chicken & grilled sausages over authentic saffron-infused bomba rice

v - vegan, veg - vegetarian, gf - gluten free

Inquiries | hhfevents@hoag.org.

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RESTAURANT MENUS (cont.)

CANNERY SEAFOOD OF THE PACIFIC

Lobster sliders

Poolside - Fresh cucumber, lemon, agave, crop organic cucumber vodka

CATERING BY MIX MIX / VERDANT

Roasted Sweet Potato and Garbanzo Bowl - Basmati rice, avocado, pickled onions, roasted pepitas, cilantro lime coconut yogurt
**(v / gf)*

CHAAK

Castacàn Taco - Crispy pork belly, smoked pineapple xnipek, shaved white onion, radish

CHAMPAGNES KITCHEN

Hot Father - Griddled mortadella, capicola, salami, provolone cheese, lettuce, tomato, onion, pepperoncini, Italian dressing, mayo on baguette

Toffee Cookie - English toffee with sea salt

COLETTE'S CATERING & EVENTS

Watermelon Salad - Arugula, cucumbers, heirloom tomato, red onion, marinated feta, red wine, and oregano vinaigrette
**(veg / v option avail with cheese removed)*

Thai Chicken Sliders - Pickled veggie Thai basil mint slaw, chili mango aioli, potato bun

DESCANSO

Pork belly bites

DUKE'S HUNTINGTON BEACH

Fresh raw ahi marinated in shoyu sauce, mixed with Maui and green onions, placed in a crispy wonton shell, topped with wasabi aioli and black sesame seeds on top of a dollop of fresh avocado mash

EL CHOLO

Famous green corn tamales
**(veg)*

Famous El Cholo Margaritas

FARMHOUSE AT ROGER'S GARDENS

Griddled Asian Beef Short Rib Salad - savoy cabbage, red bell peppers, carrots, red onions, Persian cucumbers, baby bok choy, sugar snap peas, soy citrus, chile vinaigrette, sesame seeds, and herbs

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FIVE CROWNS / SIDEDOOR

Prime rib & horseradish crostini with crispy fried onions

GABBI'S MEXICAN KITCHEN

Mole Tostaditas - Shredded Jidori chicken, mole Coloradito, cabbage, crema, queso fresco, radish

HI-TIME WINE CELLARS

Red, white and sparkling wines

HO SUM BISTRO

Ho Sum Chinese chicken salad

Minced chicken lettuce cups

HONEY & HIVE BOARDS

Charcuterie cups
*(veg)

Charcuterie cups
*(gf)

Crudités cups
*(v)

IL BARONE RISTORANTE

Wild Boar Radiatori - Fresh homemade radiatori pasta with wild boar peppercorn brandy sauce

LA COMPETENCIA IMPORTS

Casa Jipi Rosé
De Cote Inédito Blanco
Llano Colorado Lágrimas Verdejo
Guanamé Blend
Tres Raíces Tré
Bodega Los Cedros Fusion

LIDO BOTTLE WORKS

Hummus Bruschetta with basil oil, and lavash
*(veg)

Roasted Peaches - Shortbread, crème anglaise, miso caramel

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LOUIE'S BY THE BAY

Meatballs Pomodoro
Pompelmo Cocktail

MARY & DICK ALLEN DIABETES CENTER MOBILE KITCHEN

Tofu Chocolate Truffles
*(v)

Barley Cranberry Salad on Belgian Endive
*(veg)

MISS MINI DONUTS

Variety of mini donuts

NEWPORT RIB COMPANY

"Brisket Tinis" - Our own BBQed Baked Beans, layered on top of our homemade Garlic Mashed potatoes, with our Chopped beef Brisket, topped with onion Straws and drizzled with our signature sweet-n-tangy BBQ sauce

NOMADA

Tacos

- Carne Asada - Certified agus beef marinated in herbs and spices
- Pollo del Campo - Free-range Chicken in our family recipe
- Wild-Caught Shrimp - Garlic marinated Mexican wild-caught shrimp

Esquites - Corn, cotija, lime, tajin
*(veg)

Banderilla de Fruta - Seasonal Fruit Skewers w/ Chamoy, Tajin, and Lime
*(v)

OEB BREAKFAST CO.

Smoked Chicken Sliders
Smoked Pastrami Sliders
Hummus Bowl with Pita Chips
*(veg)
French Toast Trifle

OLIVER'S OSTERIA AND OLIVER'S TRATTORIA

Ravioli alle erbe e ricotta - Homemade ravioli stuffed with sweet chard, spinach, ricotta cheese, and parmigiana in a butter sage sauce

Panna cotta al mango (Mango Panna Cotta)

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SIMPLY FISH

Ahi Poke - Marinated Wild Ahi Tuna with green and maui onions, sesame seeds, avocado, and wonton chip

Rockin Shrimp - Flash-fried shrimp drizzled with our Rockin Sauce with Rockin Slaw, cabbage topped with almonds, sesame seeds, green onion, and cilantro

Cajun Salmon Salad - Cajun salmon with Arcadian greens, roasted corn, red and green onions, feta cheese, heirloom tomatoes, candied walnuts, cranberries with a lime vinaigrette

STARFISH

Thai Curry Chicken with Coconut Rice

Spicy Ahi Tuna Roll

Silk Road Potstickers

Wild Lychee Martini Samplings

STRAUB DISTRIBUTING

Golden Road

Kona Big Wave

Michelob Ultra

SUNBLISS CAFE

Strawberry Lemonade - Real strawberries burst with flavor in this perfectly balanced sweet and tangy drink.

Cloudy Caramel Cold Brew: Our award-winning Cold Brew gets a touch of sweetness from cloud caramel, topped with a delightful cloud and drizzle.

Mochi Donuts with Caramel: Delight in our chewy, sweet mochi donuts with rich caramel for a unique and satisfying treat!

SWEETGREEN

BBQ chicken salad

Harvest bowl

TEN SUSHI + COCKTAIL BAR

Japanese nachos

THE FLAKY APPLE PIE CO.

Gluten-free apple cutie pies

*(gf)

Cutie pies

Pie pops

Pie crust cookies

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TK BURGERS CATERING, INC.

Cheeseburgers
Hamburgers
Turkey Burgers
Grilled Chicken Sandwiches
Veggie Burgers (vegetarian)
Condiments Bar

URBANA MEXICAN GASTRONOMY

Crispy Potato Dorados - topped with Cotija, Salsa Roja, Pickled Onion
**(veg / gf)*

Red Snapper Ceviche - citrus-cured red snapper, pico de gallo, spicy aioli,
housemade chip
**(gf)*

W CAFE

Lamb Sliders

Kale Salad
**(v / veg / gf)*

ZOTOVICH FAMILY VINEYARDS & WINERY

2023 Zotovich Rosé
2023 Zotovich Viognier
2022 Zotovich Pinot Noir
2020 Z Heritage

BEVERAGES AVAILABLE AT BARS

Wine: Tuscan Kiss Rose, Chardonnay and Bordeaux
Beer: Kona Big Wave and Coors Light
Hard Seltzer: White Claw
Lone River Ranch Water
Sodas
Waters

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