

Sbicca

215 15th Street
Del Mar, CA 92024

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEvents.com
www.EMEvents.com

- ◆ Open 7 days
- ◆ Lunch Daily 11:30am- 3:00pm
- ◆ Dinner Nightly from 5:00pm
- ◆ Private Dining Options for Parties from 16 to 200 guests
- ◆ Nearby Valet Parking or Self-Park Street Parking
- ◆ Dress Code: Business Casual
- ◆ Wine Lover's Tuesdays & Thursdays
 - ◆ Almost all bottles of wine are 50% off



At Sbicca Bistro, you'll enjoy extraordinary wines, fine spirits and great food, lovingly prepared by a chef that will exceed your every expectation.

Dan and Susan Sbicca invite you to enjoy modern American cuisine, served in a seaside village setting, with ocean view terrace dining and good friends.

Susan Sbicca has worked in the food industry since 1978. Starting as a deli clerk, she worked into management, and in 1984 was hired by J. Bildner and Sons in Boston. Susan worked in the Boston area for six years, cooking and catering for parties as large as 1,000 before returning home to San Diego.

Since then, she has been successfully creating innovative menus that combine the essence of southwestern and Mexican cuisine, with the Asian and Mediterranean influences that we've long enjoyed in this geographical melting pot.

Group Accommodations



Wine Room

Our Wine Room is situated on our upper deck and offers ocean views. Rectangular in shape, this warm intimate room has shaded windows and a wine storage wall.

Number of guests accommodated: 16 spaciously / 18 maximum
With AV – 12 spaciously / 14 maximum

No Food & Beverage Minimum.
Please add Tax and 20% Service Charge



Dining Room

Our Dining Room is available for groups to 50 and is decorated with local unique art and a fireplace. The room has banquette seating on $\frac{3}{4}$ of the walls, the other $\frac{1}{4}$ has ceiling to floor windows overlooking plants and flowers. Mirrors are on the opposing walls to the windows. You may also rent out the entire restaurant and host groups to 200.

Monday & Wednesday:
\$1,600.00 Food & Beverage Minimum,
plus Tax and 20% Service Charge

Tuesday & Thursday:
\$2,000.00 Food & Beverage Minimum,
plus Tax and 20% Service Charge



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Group Menus

MENU SELECTION ONE

SOUP OR SALAD

Choice Of

Seasonal Soup of the Day

Lobster-Shrimp Bisque

Mixed Farm Green Salad

with Grape Tomatoes and Bean Sprouts

Caesar

Hearts of Romaine, Shaved Parmesan, and Ciabatta Croutons

ENTRÉES

Choice Of

Char Broiled Flat Iron Steak

*Red Wine Demi, Truffled Mashed Potatoes,
Seasonal Vegetables, Horseradish Sauce*

Seafood Paella

*Shrimp, New Zealand Green Lip Mussels,
Scallops, Fish, Proscuitto, Tomato Saffron Sauce*

Grilled Chicken Breast

*Hearts of Palm, Oil Cured Olives, Garlic,
Tomato Cream, Pesto Drizzle*

Roasted Vegetable Parmesan

*Eggplant, Seasonal Squash, Roasted Peppers, Mushrooms,
Tomatoes, Linguine, Grana Parmesan*

DESSERT

Choice Of

Giandua Fudge Brownie *with Espresso Gelato*

Seasonal Berry Cheesecake

Seasonal Fruit Sorbet *with Berries*

COFFEE AND TEA

\$37.75 PER PERSON,
PLUS BEVERAGES, TAX & 20% SERVICE CHARGE

MENU ITEMS, PREPARATIONS AND PRICES SUBJECT TO CHANGE

MENU SELECTION TWO

PASSED APPETIZERS

Avocado-Jack Cheese Quesadilla

with Basil Pesto, Pine Nuts and Habanero-Papaya Salsa

Shiitake Grilled Chicken Spring Rolls

*with Point Reyes Blue Cheese, Arugula, Almonds,
Currants, Spicy Lemon Plum Sauce*

Louisiana Blue Crab Cakes

with Chive-Chipotle Rémoûlade

SOUP OR SALAD

Choice Of

Seasonal Soup of the Day ~ or ~ Lobster Shrimp Bisque

Mixed Farm Green Salad

with Grape Tomatoes and Bean Sprouts

Caesar *Hearts of Romaine, Shaved Parmesan, Ciabatta Croutons*

ENTRÉES

Choice Of

Char Broiled Flat Iron Steak

*Red Wine Demi, Truffled Mashed Potatoes,
Seasonal Vegetables, Horseradish Sauce*

Seafood Paella

*Shrimp, New Zealand Green Lip Mussels, Scallops, Fish,
Proscuitto, Tomato Saffron Sauce*

Grilled Chicken Breast

Hearts of Palm, Oil Cured Olives, Garlic, Tomato Cream, Pesto Drizzle

Roasted Vegetable Parmesan

*Eggplant, Seasonal Squash, Roasted Peppers, Mushrooms,
Tomatoes, Linguine, Grana Parmesan*

Maple Roasted Pork Prime Rib

Sweet Potatoes, Bourbon Chantilly Sauce

DESSERT

Choice Of

Giandua Fudge Brownie *with Espresso Gelato*

Seasonal Berry Cheesecake

Seasonal Fruit Sorbet *with Berries*

COFFEE AND TEA

\$42.75 PER PERSON,
PLUS BEVERAGES, TAX & 20% SERVICE CHARGE

MENU ITEMS, PREPARATIONS AND PRICES SUBJECT TO CHANGE



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Group Menus

MENU SELECTION THREE

PASSED APPETIZERS

Avocado-Jack Cheese Quesadilla

with Basil Pesto, Pine Nuts and Habanero-Papaya Salsa

Shiitake Grilled Chicken Spring Rolls

with Point Reyes Blue Cheese, Arugula, Almonds, Currants, Spicy Lemon Plum Sauce

Louisiana Blue Crab Cakes

with Chive-Chipotle Rémoulade

SOUP OR SALAD

Choice Of

Seasonal Soup of the Day ~ or ~ Lobster Shrimp Bisque

Mixed Farm Green Salad

with Grape Tomatoes and Bean Sprouts

Caesar Hearts of Romaine, Shaved Parmesan, Ciabatta Croutons

ENTRÉES

Choice Of

Char Broiled Filet Mignon

English Coleman Mustard Butter, Grilled Onion Relish, Mashed Potatoes, Burgundy Demi

Seafood Paella

Shrimp, New Zealand Green Lip Mussels, Scallops, Fish, Proscuitto, Tomato Saffron Sauce

Grilled Chicken Breast

Hearts of Palm, Oil Cured Olives, Garlic, Tomato Cream, Pesto Drizzle

Roasted Vegetable Parmesan

Eggplant, Seasonal Squash, Roasted Peppers, Mushrooms, Tomatoes, Linguine, Grana Parmesan

Maple Roasted Pork Prime Rib

Sweet Potatoes, Bourbon Chantilly Sauce

Natural Pan Roasted Salmon

Grilled Seasonal Vegetables and Mustard Cream Sauce

DESSERT

Choice Of

Giandua Fudge Brownie with Espresso Gelato

Seasonal Berry Cheesecake

Seasonal Fruit Sorbet with Berries

COFFEE AND TEA

\$48.75 PER PERSON,
PLUS BEVERAGES, TAX & 20% SERVICE CHARGE

MENU ITEMS, PREPARATIONS AND PRICES SUBJECT TO CHANGE

MENU SELECTION FOUR

PASSED APPETIZERS

Avocado-Jack Cheese Quesadilla

with Basil Pesto, Pine Nuts and Habanero-Papaya Salsa

Shiitake Grilled Chicken Spring Rolls

with Point Reyes Blue Cheese, Arugula, Almonds, Currants, Spicy Lemon Plum Sauce

Louisiana Blue Crab Cakes with Chive-Chipotle Rémoulade

Grill-Fired Rosemary Marinated Beef Skewers

with Horseradish Sauce

SOUP OR SALAD

Choice Of

Seasonal Soup of the Day ~ or ~ Lobster Shrimp Bisque

Mixed Farm Green Salad with Grape Tomatoes and Bean Sprouts

Caesar Hearts of Romaine, Shaved Parmesan, Ciabatta Croutons

Bosc Pear Salad

Mixed Greens, Goat Cheese, Spicy Walnuts, Plum Vinaigrette

ENTRÉES

Choice Of

Char Broiled Filet Mignon

English Coleman Mustard Butter, Grilled Onion Relish, Mashed Potatoes, Burgundy Demi

Seafood Paella

Shrimp, New Zealand Green Lip Mussels, Scallops, Fish, Proscuitto, Tomato Saffron Sauce

Grilled Ahi Tuna (Rare)

Wasabi Butter, Mashed Potatoes, Grilled Asparagus

Grilled Chicken Breast

Hearts of Palm, Oil Cured Olives, Garlic, Tomato Cream, Pesto Drizzle

Maple Roasted Pork Prime Rib

Sweet Potatoes, Bourbon Chantilly Sauce

Natural Pan Roasted Salmon

Grilled Seasonal Vegetables, Mustard-Caper Cream Sauce

Roasted Vegetable Parmesan

Eggplant, Seasonal Squash, Roasted Peppers, Mushrooms, Tomatoes, Linguine, Grana Parmesan

DESSERT

Choice Of

Giandua Fudge Brownie with Espresso Gelato

Seasonal Berry Cheesecake

Seasonal Fruit Sorbet with Berries

Bourbon Pecan Bread Pudding

with Toasted Pecans and Caramel Gelato

COFFEE AND TEA

\$54.75 PER PERSON,
PLUS BEVERAGES, TAX & 20% SERVICE CHARGE

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Event Information

Booking Information

Sbicca Bistro is happy to go over the details of your event. Once the event information (date, time, and number of guests) has been determined, Sbicca Bistro will fax/email their confirmation letter to the guest to be signed. Sbicca Bistro requires a \$200 non-refundable deposit when booking the Dining Room, however no deposit is required for the Wine Room.

Menus

Sbicca Bistro requires a set menu for events with 18 or more guests.

Cancellations

In the event of a cancellation, Sbicca Bistro requires a minimum of twenty-four (24) hours.

EME Rewards

EME Appreciation Program not offered.

In addition, earn **EME Points** equal to 1% Cash-Back* for all events EME books for you with our Approved Venues and Services.

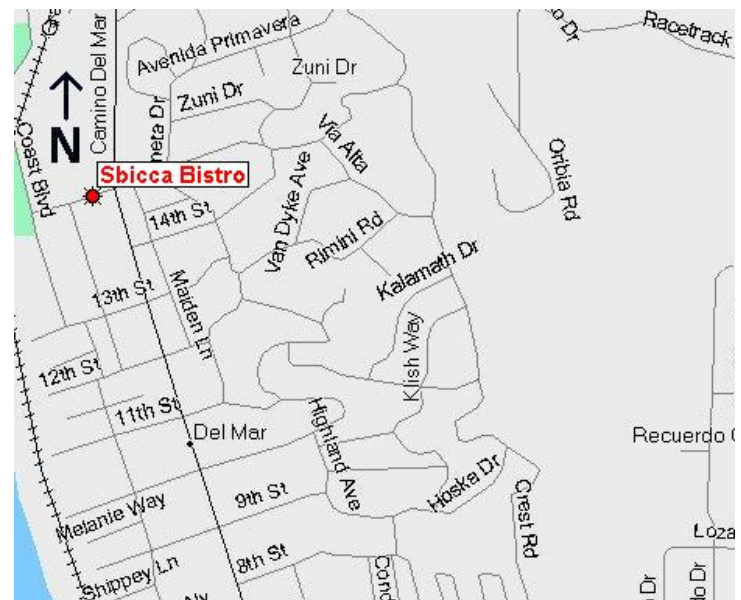
See the Rewards page on the EME website for more details.

** EME respects the guidelines of our client corporations. For companies that do not allow cash rewards, EME is glad to provide the equivalent value in the gift certificates of your choice.*

Parking

Through September, valet parking is available in front of Bully's Restaurant on Camino Del Mar. Parking is also available under L'Auberge Hotel, as well as street parking.

Map & Directions



From the North heading southbound I-5:

- ◆ Take I-5 South and continue until Via De La Valle exit.
- ◆ Exit on Via De La Valle and turn right on Via De La Valle.
- ◆ Continue on Via De La Valle until Jimmy Durante Boulevard.
- ◆ Turn left on Jimmy Durante Boulevard. Jimmy Durante Boulevard will turn into Camino Del Mar.
- ◆ Continue on Camino Del Mar until 15th Street.
- ◆ Turn right on 15th Street. Sbicca Bistro located on the left at 2155 15th Street.

From the South heading northbound I-5:

- ◆ Take I-5 North and continue until Del Mar Heights Road exit.
- ◆ Exit on Del Mar Heights Road and turn left on Del Mar Heights Road.
- ◆ Continue on Del Mar Heights Road until Camino Del Mar.
- ◆ Turn right on Camino Del Mar and continue until 15th Street.
- ◆ Turn left on 15th Street. Sbicca Bistro located on the left at 2155 15th Street.



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Regular Dinner Menu*

DINNER STARTERS

Lobster Shrimp Bisque \$7.25

Bosc Pear Salad \$7.25

Mixed Greens / Goat Cheese / Spicy Walnuts / Plum Vinaigrette

Summer Beet Goat Cheese Salad \$7.25

*Arugula / Radicchio / Red Onion
Balsamic Vinaigrette / Walnuts*

Caesar Salad \$7.25

Hearts of Romaine / Shaved Parmesan

Grilled Shrimp Cocktail \$12.50

Chipotle Horseradish Cocktail Sauce

Sesame Ahi Tuna Avocado Tartar \$12.50

Cucumber Serrano / Ginger Ponzu

Chicken Shiitake Spring Rolls \$9.25

*Organic Arugula / French Feta Cheese
Almonds / Currants / Plum Dipping Sauce*

Smoked Salmon Basil Bruschetta \$9.25

Brie Cheese / Capers / Red Onion Marmalade

Louisiana Blue Crab Cakes \$10.50

Chipotle Rémolade

ENTRÉES

Blackened Alaskan Halibut \$27.75

Spinach Garlic Orzo / Avocado Truffle Tartar Sauce

Burgundy Braised Meyers Short Ribs \$24.75

*Garlic Spinach / Buttermilk Mashed Potatoes
Rich Demi / Spicy Horseradish*

1/2 Pound Char Broiled Filet Mignon \$29.75

Port Wine Demi / English Mustard Butter / Shoestring Potatoes

Hawaiian BBQ Meyer's Flat Iron Steak \$25.75

Warm Bacon Potato Salad

ENTRÉES (CONTINUED)

Garlic Roasted Natural Chicken \$22.75

*Mashed Potatoes / French Feta Cheese
Mediterranean / Tapenade / Asparagus*

Summer Ratatouille Linguine \$19.75

*Grilled Eggplant / Zucchini / Portabellas / Dried Tomato
Spinach / White Wine / Garlic / Locatelli Romano*

Grilled Ahi Tuna \$27.75

*Soba Seaweed Salad / Wasabi Sauce
Balsamic Raspberry Drizzle*

Pan Roasted King Salmon \$24.75

Tomato-Fennel Confit / Lemon Parmesan Risotto

Tomato Saffron Seafood Orzo \$23.75

Shrimp / Scallops / Fresh Seafood / Peas / Corn / Prosciutto

Maple Roasted Pork Prime Rib \$23.75

*Vanilla Scented Yams / Creole-Pecan Butter
Bourbon Chantilly Sauce*

DESSERT

Lemon Ricotta Cheesecake \$7.00

Raspberries and Sauce

Makers Mark Bourbon Pecan Bread Pudding \$7.00

Toasted Pecans, Caramel Gelato

Chocolate Peanut Butter Ice Cream Sandwich \$7.00

Blueberry Vanilla Crème Brûlée \$7.00

Warm Giandua Fudge Brownie \$8.00

Cappuccino Gelato, Chocolate Sauce, Caramel

Chocolate Molten Pot \$7.00

Chocolate Truffle Center

Seasonal Sorbet & Fresh Berries \$7.00

*MENU ITEMS & PRICES SUBJECT TO CHANGE

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