

Beach House

HERMOSA BEACH

CATERING MENUS





GENERAL INFORMATION & SERVICES

Catering Food & Beverage

To receive a proposal, please choose your menu items so we may quote your event. All pricing is based on guest count and event details. **All food and beverage must be purchased through Beach House Hotel and consumed on premises. A minimum guarantee of (8) guests is required for all menus.** Prices are subject to change and can only be guaranteed 60 days prior to your event.

Service Charge & Sales Tax

A taxable 25% Service Charge will be added to all food and beverage along with 9.5% Sales Tax. All other charges are subject to Sales Tax of 9.5% with the exception of valet parking and meeting room rental fees.

Labor Fees & Staffing Requirements

The number of Chefs, Cooks, Servers, Staff Captains and Bartenders for each event is determined by Made By Meg Catering according to guest count and menu selections. **Additional fees for set-up, staffing and labor will apply.**

Guarantees of Attendance

The final attendance for your function must be received by 12:00pm, (5) business days before the date of your event. In the absence of a guarantee, the contracted guest count will be used as the guarantee. The final bill will be based on the guarantee or actual consumption, whichever is greater.

Valet Parking

All Hotel parking is valet. A fee of \$30 per vehicle will apply for event parking. Overnight parking for in-house guests is \$40 per vehicle per night and charged to the individual guest room.

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AUDIO VISUAL & MISC

Post-It Paper Flip Chart & Markers	each/per day
White Board & Dry Erase Markers	each/per day
Mac to HDMI Adapter	each/per day
Polycom Speaker Phone	per day
Laser Pointer/Slide Advancer	per day
Director's Chair	per day (max 4)

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BREAKFAST BUFFETS

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Deluxe Continental Breakfast

Farmers Market Bumbleberry Bowl
Cantaloupe Melon Balls & Seasonal Berries
Individual Greek Yogurts
House Made Organic Granola & Honey
Chef's Choice Seasonal Pastry Basket
*Seasonal Muffins, Chocolate Croissants,
Seasonal Scones*

SoCal Breakfast

Breakfast Burritos
*Filled with Scrambled Eggs, Seasoned Breakfast
Potatoes, Cheddar Cheese, Peppers & Salsa*
\$2.50pp to add bacon
Avocado Toast
*Sliced Sourdough, Smashed Avocado,
Cucumber, Fresh Squeezed Lime & Crushed
Red Pepper Flakes*
Turkey Sausage Links
Assorted Cut Fruit

Hermosa Breakfast

Scrambled Eggs
Beach House Bacon
Herbed Breakfast Potatoes
Whole Sliced Bagels & Cream Cheese
Assorted Cut Fruit

Breakfast Enhancements

Ordered for Full Guest Count in Addition to
Breakfast Packages

Breakfast Burritos (1 pp)
MegMuffin Breakfast Sandwiches
*Scrambled Eggs, Ham & Shredded Cheese
Layered on a Fresh Homemade Biscuit (1 pp)*
Whole Bagels & Cream Cheese
Assorted Pastries (1.5 pp)
Muffins, Scones & Croissants
Individual Greek Yogurts
Fresh Orange Juice (per liter)

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BREAKS

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Assorted Cut Fruit Platter

(serves 10-15)

Fresh Baked Cookies

Meg's Famous Chocolate Chip, Oatmeal Raisin, Snickerdoodle or Peanut Butter

minimum order 1 dozen per selection

Brownies & Bars

Double Chocolate Brownies, Peanut Butter Fleur de Sel Brownies,

Lemon Bars or Blondie Bars

minimum order 1 dozen per selection

Assorted Chips

based on consumption

Assorted Nut Snacks

based on consumption

Popcorn

based on consumption

Granola Bars

based on consumption

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BREAKS CONTINUED

Labor Fees & Staffing Requirements - Staffing for each event is determined by Made By Meg Catering according to guest count and menu selections. Additional fees for set-up, staffing and labor will apply.

Chips & Salsa

Corn Tortilla Chips with House Made Salsa & Fresh Avocado Guacamole
(serves 10-15)

Three Cheese & Charcuterie Platter

Fresh Organic Grapes, Dried Fruit, Crackers, House Roasted Nuts
(serves 10-15)

Harvest Dipping Platter

Tuscan Garlic Pine Nut Hummus
Creamy Dill Dip
Heirloom Crudité, Crackers, Crostini
(serves 10-15)

Mezze Platter

Grilled Peppers, Marinated Asparagus, Olives, Crumbled Feta
Garlic Hummus, Tzatziki
Tabbouleh & Grilled Pita Points
(serves 10-15)

Tapas Platter

Chorizo & Roasted Bell Pepper Kebabs
Cayenne Grilled Shrimp & Artichoke Kebabs
Chimichurri Vegetable Kebabs
Manchego, Crostini, Olive Tapenade
(serves 10-15)

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BEVERAGES

Fresh Brewed Coffee, Decaf & Assorted Hot Tea Selections	per person/per refresh
Soft Drinks (Coke, Diet Coke, Sprite)	each/based on consumption
Assorted LaCroix Sparkling Waters	each/based on consumption
Fiji Bottled Water	each/based on consumption
Pellegrino Sparkling Water	each/based on consumption
Assorted Energy Drinks	each/based on consumption
Assorted Vitamin Waters	each/based on consumption
Assorted Bottled Fruit Smoothies	each/based on consumption
Assorted Kombucha Drinks	each/based on consumption
Assorted Cold Pressed Juices	each/based on consumption
Iced Tea or Lemonade	per liter
Fresh Squeezed Orange Juice	per liter

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BEACH HOUSE BUFFETS

Labor Fees & Staffing Requirements - Staffing for each event is determined by Made By Meg Catering according to guest count and menu selections. Additional fees for set-up, staffing and labor will apply.

A minimum guarantee of (8) guests is required for all menus.

The Palm Menu

Lemon Garlic Genoa Chicken
Fresh Mediterranean Salad
*Cucumbers, Tomatoes, Shaved Red Onion,
Mint, Feta Cheese, Lemon Vinaigrette*
Herbed Jasmine Rice
Pita Bread & Tzatziki
Lemon Bars

The Bayview Menu

Texas BBQ Grilled Chicken Breast
Southwestern Kale Salad
*Baby Kale, Black Beans, Cotija Cheese, Red Bell
Peppers, Candied Pepitas, Creamy Avocado
Green Goddess Dressing*
Cilantro Lime Rice
Sweet & Salty Caramel Pretzel Magic Bars

The Cypress Menu

Chicken Marsala
Caesar Salad
*Romaine, Parmesan Cheese, Croutons &
Traditional Caesar Dressing*
Penne Pasta with Pink Vodka Sauce
Seasonal Berry Cheesecake Bars

The Esplanade Menu

Entrees (Select Two)

Tequila Lime Flank Steak Fajitas
Grilled Peppers & Onions – Flour Tortillas
Mesquite Chicken Breast Fajitas
Grilled Peppers & Onions – Flour Tortillas

Tamales (Select One)

Pork, Chicken or Jalapeno Cheese

Spicy Jackfruit Enchiladas
*Spicy Shredded Jackfruit & Green Chiles
Layered with Red Sauce & Vegan Cheese*

Included Toppings

Shredded White Cheddar, Sour Cream & Salsa

Included Sides

Cilantro Lime Rice
Refried Beans with Cotija Cheese
SoCal Classic Salad
*Mixed Greens, Cherry Tomatoes, Chopped
Green Onions, Cotija Cheese, Roasted Pepitas,
Cilantro Lime Vinaigrette*

Dessert

Lemon Bars & Chocolate Chip Cookies

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BEACH HOUSE BUFFETS CONTINUED

Labor Fees & Staffing Requirements - Staffing for each event is determined by Made By Meg Catering according to guest count and menu selections. Additional fees for set-up, staffing and labor will apply.

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The Coastal Luncheon Menu

Assortment of Deli-Style Sandwich Halves
(Select 2 Meat Sandwiches & 1 VEG Sandwich)

House Roasted Turkey *Provolone,
Walnut Aioli & Baby Arugula*

Roast Beef *Aged White Cheddar,
Pickled Red Onions, Garlic Aioli & Baby
Arugula*

Mesquite Grilled Shredded Chicken
Basil Lemon Pesto & Baby Spinach

Slow Roasted Pulled Pork *Chipotle
Aioli & Cilantro Slaw*

Vegetarian *Grilled Portobello
Mushroom, Grilled Peppers, Viognier
Whipped Goat Cheese, Reduced
Balsamic & Baby Arugula*

Strawberry Fields Salad
*Fresh Strawberries, Goat Cheese, Pine Nuts,
Balsamic Dressing*

California Cold Orzo Salad
Seasonal Vegetables, Pesto Vinaigrette

Meg's Famous Chocolate Chip Cookies



Boxed Lunch

*Prepared "To-Go" for Off-Premises
Consumption and Does Not Include
Dining Table Set-Up*

Select up to 2 Meat Sandwiches & 1
VEG Sandwich from The Coastal
Luncheon Menu – *Guaranteed
Counts for Each Sandwich Required*

Each Box Includes:

Whole Sandwich
California Cold Orzo Salad
KIND Bar
Bag of Gourmet Chips
Chocolate Chip Cookie
Bottled Water

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BEACH HOUSE BUFFETS CONTINUED

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The Strand Menu

Includes Ciabatta Rolls & Butter

Salad (Select One)

Strawberry Fields Salad - *Fresh Strawberries, Goat Cheese & Pine Nuts, Balsamic Dressing*

Big Sur Date Salad - *Baby Kale, Dates, Roasted Rosemary Cashews, Burrata, Roasted Parsnips, Citrus Vinaigrette*

Carmel Valley Salad - *Baby Kale, Heirloom Cherry Tomatoes, Watermelon, Ciliegine Mozzarella, Fresh Basil Oil*

Caesar Salad – *Romaine, Parmesan Cheese, Croutons, Traditional Caesar Dressing*

Entrée

(Select One 8 oz. Entree Portion – or – Two 4 oz. Entree Portions)

Fig + Carneros Petit Syrah Braised Short Ribs

Flank Steak – *Chimichurri Sauce*

Cara Cara Chicken – *Cara Cara Oranges, Golden Garlic and Fresh Herbs*

Grilled Salmon – *Rosemary Lemon Caper Sauce*

Sides (Select Two)

Classic Whipped Mashed Potatoes

Roasted Rosemary & Garlic Fingerling Potatoes

Five Cheese Mac n' Cheese: 5 Cheese Bechamel

Roasted Seasonal Provençal Vegetables

Flash Roasted Haricot Verts, Crispy Shallots

Grilled Asparagus, Olive Oil & Lemon

Dessert (Select One)

Lemon Bar & Chocolate Chip Cookie Duo

Dark Chocolate Tart with Berries & Petit Seasonal Fruit Tart Duo

Assorted Brownies & Blondies

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BEACH HOUSE BUFFETS CONTINUED

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The Beach House Barbeque Menu

Barbeque Menu Requires Event to be Contracted in Outdoor Location

Select Two - From The Grill

Select Three - From The Grill

From The Grill

Grilled Sirloin Burger *Served on a Sesame Bun*

Veggie Burger *Served on Sesame Bun*

BBQ Boneless, Skinless Chicken Breast

All Beef Hot Dog *Served on a Sesame Bun*

Cilantro Lime Shrimp Skewers *(3 per Skewer)*

Sides (Select Two)

Red Bliss Potato Salad

California Classic Salad- *Mixed Greens, Tomatoes, Green Onions, Shaved Parmesan, Light Honey Mustard Dressing*

Cole Slaw

Caesar Salad

Dessert (Select One)

Meg's Famous Chocolate Chip Cookies

Double Chocolate Brownies

Lemon Bars

Blondie Bars

BBQ Condiments Included

Ketchup, Mustard, Mayo, Tomatoes, Onions, Lettuce, Pickles, Relish, BBQ Sauce, American Cheese Slices

Upgraded Condiments & Sides

Ordered for Full Guest Count in Addition to Beach House Barbeque Menu

Caramelized Onions, Sauteed Mushrooms, Aged White Cheddar Slices, Heirloom Tomato Slices & Butter Lettuce

Garlic & Rosemary Mashed Potatoes

Roasted Potato Wedges
Rosemary, Garlic & Cumin

Grilled Corn Salad

Bell Peppers, Avocado, Shaved Red Onion

Hericot Verts & Crispy Shallots



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RECEPTION

Labor Fees & Staffing Requirements - Staffing for each event is determined by Made By Meg Catering according to guest count and menu selections. **Additional fees for set-up, staffing and labor will apply.**

COLD Hors D'oeuvres

Served Tray Passed or Displayed

Sushi Grade Seared Ahi Tuna, Asian Guacamole,
Wasabi Crème Fraiche on Hand Fried Wonton

Little Banh Mi Sandwich, Pork on Cut Baguette,
Pickled Carrots, Daikon Radish, Cilantro Aioli

Cocktail Corn Cake, Mango Salsa (V)

Crostini with Goat Cheese, Strawberries,
Balsamic Creme

Chardonnay Whipped Goat Cheese, Hazelnut
Tartlet, Date Compote (V)

Fire Roasted Curry Cauliflower, Fried Chick
Peas, Garlic on Crisp (V)

Tandoori Curry Chicken Salad on Olive Oil
Roasted Toast

Chinese Chicken Salad, Sesame Dressing in
Mini Take-Out Box

Per Dozen

2 Dozen of Each Minimum Order

HOT Hors D'oeuvres

Served Tray Passed or Displayed

Mini Sirloin Sliders, Aged White Cheddar,
Caramelized Onions, Garlic Aioli

Chorizo & Beef Sliders, Pickled Red Onion,
Manchego, Cilantro Pineapple Cabbage Slaw,
Chipotle Aioli

Korean Short Ribs, Red Bean Paste, Toasted
Sesame Seeds, Cucumber Salad on Brazilian
Cheese Bread

Mini Cubano Grilled Cheese Sandwiches

Tomato Bisque Shooter & Mini Grilled Cheese
Sandwich

Mini LA Dogs, Shishito Pepper Relish in Toasted
Brioche Hot Dog Bun

Furikake Fried Chicken Popcorn

Coconut Curry Shrimp, Apricot Sweet Chile
Sauce

Bacon Bourbon BBQ Chicken Kebabs

Mac n' Cheese Poppers

Per Dozen

2 Dozen of Each Minimum Order

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RECEPTION PLATTERS

Labor Fees & Staffing Requirements - Staffing for each event is determined by Made By Meg Catering according to guest count and menu selections. Additional fees for set-up, staffing and labor will apply.

Chips & Salsa

Corn Tortilla Chips with House Made Salsa & Fresh Avocado Guacamole
(serves 10-15)

Three Cheese & Charcuterie Platter

Fresh Organic Grapes, Dried Fruit, Crackers, House Roasted Nuts
(serves 10-15)

Harvest Dipping Platter

Tuscan Garlic Pine Nut Hummus
Creamy Dill Dip
Heirloom Crudité, Crackers, Crostini
(serves 10-15)

Mezze Platter

Grilled Peppers, Marinated Asparagus, Olives, Crumbled Feta
Garlic Hummus, Tzatziki
Tabbouleh & Grilled Pita Points
(serves 10-15)

Tapas Platter

Chorizo & Roasted Bell Pepper Kebabs
Cayenne Grilled Shrimp & Artichoke Kebabs
Chimichurri Vegetable Kebabs
Manchego, Crostini, Olive Tapenade
(serves 10-15)

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BAR & WINE

Labor Fees & Staffing Requirements - Staffing for each event is determined by Made By Meg Catering according to guest count and menu selections. **Additional fees for set-up, staffing and labor will apply.**

Hosted Bar (Based on Consumption)

- Domestic Beers
- Imported Beers
- Hermosa Brewing Co. Craft Beers
- House Wine by the Glass
- House Sparkling by the Glass
- Premium Brands Cocktails
- Sodas & Mineral Waters

Package Bar (Full Bar - Premium Brands)

- Two Hours
- Three Hours
- Four Hours

Package Bar (Beer & Wine)

- Two Hours
- Three Hours
- Four Hours

Wine List

White

Bottle

- House Wine Josh Chardonnay
- Groth Sauvignon Blanc
- Santa Margherita Pinot Grigio

Red

- House Wine Josh Pinot Noir
- Coppola Claret Cabernet Sauvignon
- Coppola Directors Cut Pinot Noir
- The Prisoner Red Blend

Rose

- House Wine Josh Rose
- Domaine de Cala

Sparkling & Champagne

- House Sparkling LaMarca Prosecco
- Gloria Ferrer Sonoma Brut
- Veuve Cliquot Champagne Brut

Corkage Fee (per bottle, 750ml wine)

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