

# Beach House

Our acclaimed catering services are available for your meetings and events.  
 All meals are prepared on-site from scratch, using the finest, freshest and local ingredients.  
 Beautifully presented and expertly served by our friendly & professional staff.

***We're here to help, so please, don't hesitate to contact us if you have questions or require assistance. We look forward to being of service!***

Kind regards,  
 Peter Alan, Catering Director/Executive Chef  
 Beach House Hotel at Half Moon Bay  
 650-712-3328  
[Chefpeter@beach-house.com](mailto:Chefpeter@beach-house.com)



**Recipient of a 2019-2020 San Mateo County  
 "As Fresh As It Gets Award"**

***Please note:***

All prices are listed per person unless otherwise noted, and are subject to change without notice.

***Substitutions may occur due to product availability and seasonal changes.***

A 20% ***amenity fee*** is added to food and beverage items.

For groups of less than 20 guests, ***a staffing fee*** of \$150.00 per day is applied.

***All banquet charges*** are subject to sales tax of 9.375%. <https://www.cdtfa.ca.gov/formspubs/pub22.pdf>

***Service Staff Gratuity is not included.*** You may include one with your Contract or Banquet Check.

Contract pricing ***may include*** additional fees for set-up, staffing & equipment when required.

A late-order fee may be applied if your signed catering contract has not been received by the due date.

***Adjustment to charges in the event of a decrease*** in headcount requires more than 72 hours' notice.

We source the highest quality ingredients for all our preparations. Organic is always our preference. We strive to maintain this standard year-round. The seasonal nature of our sourcing may occasionally require substitutions.  
*We appreciate your understanding of this philosophy!*

**NOTICE:** Some of our menu items contain raw or undercooked ingredients such as eggs, meat and fish. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

**WARNING:** Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. Go To: <https://www.p65warnings.ca.gov/places/restaurants>

*~ Almost Everything can be made VEGAN ~ Vegan Desserts are offered as Chef's Choice ~  
 ~ Gluten Free Options are Available for All Sandwiches ~*

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# Beach House

~ WINTER BREAKFASTS BUFFETS ~  
~ Please choose One Selection for your Group ~  
Breakfasts Include Local Gourmet Coffee and Tea Service  
Fresh Orange Juice & Filtered Fruit Flavored Water

**Croissant French Toast** with Cardamom-Cinnamon-Vanilla, Pistachios & Caramelized Bananas.....\$32  
Served with Organic Maple Syrup, Seasonal Fruit Compote & Lime Butter

Crisp Bacon **OR** Chicken Apple Sausage ~ **CHOOSE ONE PLEASE** (With Both Add \$3.00)

Yogurt Parfait with House made Granola and Seasonal Fruit Layers

**Sweet Potato Buttermilk Pancakes** with ginger, nutmeg, cinnamon & vanilla.....\$34

Scrambled Eggs with Chives

Crisp Bacon **OR** Chicken Apple Sausage ~ **CHOOSE ONE PLEASE** (With Both Add \$3.00)

Yogurt Parfait with House made Granola and Seasonal Fruit Layers

**Winter Scramble** ~ Eggs, Caramelized Onions, Butternut Squash, Broccoli, Gruyere & Pumpkin Seeds....\$32

Polenta Cakes Speckled with Sautéed Red Onions, Sun-dried Tomatoes and Smoked Paprika

Crisp Bacon **OR** Chicken Apple Sausage ~ **CHOOSE ONE PLEASE** (With Both Add \$3.00)

Winter Fruit Salad ~ Orange, Pear, Apple, Kiwi & Dried Cranberries topped with Honey-Lime Poppy Seed Dressing

**Winter Bounty Frittata**.....\$34

Fresh Baked with Chef's Choice from onions, artichokes, broccoli, cauliflower, fennel, kale, mushrooms, spinach

Home-fried Potatoes with Sautéed Red Onions, Sun-dried Tomatoes & Smoked Paprika

Pastries from Rosalind Bakery of Pacifica

Yogurt Parfait with House made Granola and Seasonal Fruit Layers

**Okayu or Congee ~ Rice Porridge~ Pick Five Toppings:** boiled eggs, scallions, nori, Ume plum.....\$34

*pickled cucumber, pickled cabbage, kimchi, peanuts, salmon eggs, dried shrimp, shredded chicken, ground pork*

Asian Fruit Slaw with Carrots, Cabbage, Mango & Mandarins in Honey-Cream-Lime Dressing

Served With ~ Hong Gochu ~ Sriracha ~ Hot Chili Crisp ~ Black Goma Shio ~ Nori Seaweed

**Scrambled Eggs** with Spinach, Green Onions, Goat Cheese, Sun-Dried Tomatoes & Fresh Herbs..... \$36

Home-fried Potatoes with Sautéed Red Onions & Kale

Crisp Bacon **OR** Chicken Apple Sausage ~ **CHOOSE ONE PLEASE** (With Both Add \$3.00)

House Recipe Buttermilk Biscuits

Seasonal Fruit Salad with Agave & Lime

**California Eggs Benedict** with Hollandaise, Spinach, Oyster Mushrooms on Hashbrown Potato Pancake.....\$38

**Southern Eggs Benedict** with Sautéed Greens, Shrimp Remoulade on Corn Grit Cakes.....\$38

Crisp Bacon **OR** Chicken Apple Sausage ~ **CHOOSE ONE PLEASE** (With Both Add \$3.00)

Fresh Baked Local Organic Pastries

Seasonal Fruit Salad with Lime & Mint

**Creole Breakfast Stack** ~ Poached Eggs with Shrimp Creole Sauce on Hashbrown Potato Pancake .....\$38

Crisp Bacon **OR** Chicken Apple Sausage ~ **CHOOSE ONE PLEASE** (With Both Add \$3.00)

Fresh Baked Local Organic Pastries

Ambrosia Fruit Salad with Orange, Pineapple, Apple, Coconut, Pecans, Sour & Whipped Cream

**Grits & Greens** w/ Parmesan, Sun-dried Tomatoes & Brown Butter Hot Sauce (Add Shrimp +\$7) .....\$38

Scrambled Eggs with Creole Cream Cheese

Crisp Bacon **OR** Chicken Apple Sausage ~ **CHOOSE ONE PLEASE** (With Both Add \$3.00)

Fresh Baked Local Organic Pastries

Ambrosia Fruit Salad with Orange, Pineapple, Apple, Coconut, Pecans, Sour & Whipped Cream

# Beach House

## ~ Winter Breakfast Buffet Special ~

*Please choose 4 items for your Group .....\$30 per person*

- Rosalind Bakery Organic Pastries *served with sweet butter and house-made jam*
- David's NY Style Bagels *with cream cheese, butter and jam (With Lox ~ Add \$10pp)*
- Scrambled or Eight Minute Eggs *(Sub Chef's Seasonal Frittata ~ Add \$5pp)*
- Spanish Omelet ~ *Tortilla de Patatas* *with potatoes, onions, mild peppers & eggs*
- Banana-Chia Oats, Bob's Red Mill *with almond milk & Seasonal fruit*
- Okayu or Congee ~ *Rice Porridge* *with coconut milk, mango & toasted cashew topping*
- Quesadillas *with cheese, mushrooms, sun-dried tomatoes, green onion & hot sauces on the side*
- Straus Organic Greek Yogurt Parfait *with house-made granola and seasonal fruit layers*
- Seasonal Fruit Salad *with lime zest & juice*

### **BUILD YOUR OWN BREAKFAST**

*or A LA CARTE Add-Ons to your Chosen Menu*

- Eggs ~ Eight Minute Boiled.....\$3
- Eggs ~ Scrambled .....\$5
- Spanish Omelet ~ *Tortilla de Patatas* *with potatoes, onions, mild peppers & eggs.....\$14*
- Migajas ~ *Scrambled Eggs with Crispy Corn Tortilla strips, Spinach, Cheddar & Avocado.....\$14*
- Breakfast Sandwich *with bacon and egg on House Cheddar-Chive Biscuit with Arugula ..... \$10*
- Bacon ~ Applewood Smoked.....\$6.50
- Aidell's Chicken-Apple Sausage.....\$6.50
- Bacon & Chicken-Apple Sausage.....\$9.50
- Home-fried Potatoes *with Sun-dried Tomatoes, Onions and Smoked Paprika.....\$8*
- Hashbrown Potato Pancake *with House-made Apple Sauce.....\$9*
- Straus Organic Greek Yogurt Parfait *with house-made granola & seasonal fruit layers.....\$9*
- Seasonal Fruit Salad *with lime zest ~ Chef's Choice of Fresh Fruits.....\$7*
- Pina Colada Fruit Salad *with Pineapple, Coconut, Fruit, Yogurt, Sour Cream, Ginger & Lime..\$10*
- Pastries~ *Assorted Croissants & Muffins* *from Rosalind Bakery..... \$9*
- David's Bagels, N.Y. Style *with Cream Cheese, Butter & House-made Jam.....\$8*
- Bagel Bar *with Butter, House Jam, Lox Cream Cheese, Chive Cream Cheese, Plain Cream Cheese..\$14*
- Super Bagel Bar *Smoked Salmon, Cream Cheese, Cukes, Red Onions, Sun-dried Tomatoes & Capers...\$20*
- Banana-Chia Oats *with Almond Milk, & Seasonal Fruit.....\$10*
- Maple-Vanilla Quinoa Porridge *with Coconut Milk, Mango & Toasted Cashew Topping.....\$10*
- Quesadillas *with Cheese, Mushrooms, Olives, Green Onion & Hot Sauce on the side.....\$12*
- Sweet Potato Buttermilk Pancakes *with Ginger, Nutmeg, Cinnamon & Vanilla.....\$12*
- French Toast *with Cardamom-Cinnamon-Vanilla & Caramelized Bananas.....\$12*
- Frittata *with Broccoli, Cheddar, Parsley & Dill.....\$14*
- Frittata *with Caramelized Onions, Bacon, and Gruyere & Fresh Herbs .....\$14*
- Frittata *with Italian Sausage, Sun-dried Tomatoes, Fresh Herbs & Parmesan.....\$14*
- Frittata *with Spinach, Nutmeg, Ham, & Green Onions.....\$14*
- Burrito ~ *Eggs, Black Beans, Chayote, Pico de Gallo, Cheese, & Avocado in a Flour Tortilla.....\$18*
- Crepe Pie ~ *Layers of Gluten Free Crepes with Spinach, Ham, Caramelized Onions and Cheese...\$18*

# Beach House

## COFFEE ~ BEVERAGES ~ SNACKS ~ SWEETS Beverage Service Includes Pitchers of Filtered Water

All Prices are Per Person

**Beverage Service is Half Day for Morning or Afternoon as priced**

**Premium Drinks** ~ Izze's; Mexican Coke; Coconut C2O; Mountain Valley Spring Waters ~ Still & Sparkling

**Regular Drinks** ~ Coke; Diet Coke; 7Up; Diet 7Up; Ginger Ale; Diet Ginger Ale; Nixie Sparkling Water

All Prices are per person

- Gourmet Coffee, Tea Service & Premium Soft Drinks (per person/ half day) .....\$14.00
- Refresh Coffee, Tea Service & Premium Soft Drinks ~ Mid-A.M. or Mid P.M.....\$4.50
- Gourmet Coffee and Tea Service and Regular Soft Drinks (per person/ half day) ..... \$11.00
- Refresh Coffee, Tea Service & Regular Soft Drinks~ Mid-A.M. or Mid P.M.....\$3.75
- Regular Gourmet Coffee and Tea Service (per person/ half day) ..... \$5.50
- Still and Sparkling Waters (per person/ half day) .....\$3.75
- Regular Soft Drinks ~ Coke, 7Up, Ginger Ale +Diet (per person/ half day) . . . \$5.50
- Premium Drinks~ Izze's, C2O, Tejava, Mexican Coke, Sparkling & Still (pp/ half day) . \$8.50
- Seasonal Agua Frescas ~Fruit Waters *Ask for Our Seasonal Offering* (per person) ...\$6.00

**Snacks ~ All Prepared from Scratch ~ In-House ~except Kind & Cliff Bars**

- Creamy Rich Hummus with pita chips .....\$9.00
- Mini Mezze Plate with hummus, feta with scallion oil, olives, and pita chips . . . \$14.00
- Maxi Mezze Plate with hummus, mubammara, tzatziki, olives and pita chips ..... \$18.00
- Cheese Platter with dried & fresh fruit, olives, jam, toasted nuts, baguette & crackers . . . \$18.00
- House-made Tortilla Chips with salsa fresca and guacamole ..... \$16.00
- Fruit and Yogurt Smoothies (**Vegan Available**) .....\$10.00
- Yogurt Parfait with fruit and house-made granola (**Vegan Available**) .....\$9.00
- House-made Root Vegetable Chips ~ sweet potato, beet, taro, and red potato with sea salt .....\$9.00
- Whirley-pop Popcorn with butter and sea salt .....\$5.25
- Sliced Fresh Fruit Platter .....\$7.00
- Kind Bars or Cliff Bars .....\$5.25
- Deluxe Toasted Nuts or Spiced Rosemary Cashews .....\$6.50

**Cookies, Cakes et al ~ ALL Baked In-House from our own recipes**

- Freshly Baked Cookies .....\$5.25
- Rich Chocolate Brownies .....\$6.25
- Banana Nut Bread (*minimum 8 servings per order*) .....\$6.50
- Cinnamon Streusel Coffee Cake (*minimum 8 servings per order*) .....\$6.50
- Key Lime Squares with Graham Cracker Crust (*minimum 8 servings per order*) .....\$6.50
- Vanilla Gelato Sundae with Chocolate Sauce, Fruit, Whipped Cream & Sliced Almonds.....\$7.50
- Vanilla Gelato topped with Red Wine Granita ..... \$7.50
- Orange Peel Flan with spiced chocolate curls and candied orange bits (*minimum 8 servings*) .....\$7.50
- Mango Crème Brulée with cashew-coconut crumble (*minimum 8 servings*) .....\$7.50
- Saffron-Lemon Ricotta Cake with Orange Marmalade.....\$8.50

**"To-Go" Bags** with fresh whole fruit, toasted nuts, cookies, and bottled water .....\$15.00

# Beach House

## WINTER THEMED LUNCHES

**Lunches include assorted regular soft drinks (Ask about Premium options)**

### Canton.....\$56

Char Siu BBQ Chicken **OR** Pork Shoulder *with hoisin, ginger & five spice* **CHOOSE ONE PLEASE**

Steamed Bao Buns

Koshihikari Medium Grain Rice served *with toasted nori & sesame salt topping*

Seasonal Vegetable Stir Fry *with coconut, ginger, chili & miso*

Baby Bok Choy Salad *with carrot, radish, rice vinegar & sesame oil*

*Dessert*

Mango Pomelo Pudding *with coconut milk, tapioca pearls & mint*

### Bangkok.....\$58

Massaman Curry ~ Chicken **OR** Shrimp *with carrot, potato, peanuts, red curry* **CHOOSE ONE PLEASE**

Lime Wedges ~ Thai Pickled Cucumbers ~ Hot Chili Crisp

Coconut Rice *with lime, coconut oil & cilantro*

Sauteed Vegetables *with carrots, cauliflower, kale & sweet sesame soy glaze*

Thai Mango Salad ~ *with carrots, cabbage, fennel, green onions & sesame-peanut butter dressing*

*Dessert*

Thai Banana Fritters ~ *coated with sesame seeds & shredded coconut*

### Baja.....\$56

Baja Fish Tacos *with grilled Half Moon Bay 'Catch' (vegan version available)*

Black Beans *with white onions, epazote, cumin, coriander & parsley (vegan)*

Saffron Basmati Rice *with green onions, peas, cilantro & lime zest (vegan)*

Jicama Salad *with grilled pears, baby head lettuce, citrus-cumin vinaigrette, and spiced pepitas*

House-made Tortilla Chips *with guacamole and dried red chili salsa (vegan)*

*Dessert*

Key Lime Squares *with pistachio graham cracker crust*

### Rio Grande (Add \$6 per person for Beef, Fish or Shrimp).....\$56

Chipotle Chicken Fajitas *with grilled celery root, butternut squash & onions + corn & flour tortillas*

Black Beans *with cumin & epazote*

Arroz Blanco *with parsley and butter*

Cabbage Slaw *with green onion, carrots, cilantro and lime vinaigrette*

Guacamole, Pico de Gallo, Sour Cream and House-made Tortilla Chips

*Dessert*

Orange Flan *with spiced chocolate curls and candied orange bits*

### Buenos Aires.....\$56

Grilled Skirt Steak *with chimichurri sauce*

Roasted Butternut Squash, Carrots, Celery Root & Red Onions *with cumin & coriander*

Basmati Rice Pilaf *with butter & fresh herbs*

Grapefruit Salad with Cilantro & Chèvre *crispy romaine, red onion & grapefruit-honey vinaigrette*

House-made Herb Rolls *served with sweet butter*

*Dessert*

Chocolate-Hazelnut Tart *with whipped cream*



## WINTER THEMED LUNCHES

**Lunches include assorted regular soft drinks (Ask about Premium options)**

### Princeton Harbor.....\$58

'Catch of the Day' from HMB with **Salsa Verde** (Fresh Chopped Parsley, lemon & EVOO)

Baked Potatoes with house made crème fraiche, green onion & feta cheese

Sautéed Vegetables featuring local HMB Farms seasonal offerings

Baby Head Lettuce with dried tart cherries, local chèvre, caramelized pecans, and balsamic vinaigrette

House-made Herb Focaccia Rolls served with sweet butter

*Dessert*

Citrus-Olive Oil Cake with citrus compote & orange glaze

### Naples .....\$58

Torta di Rigatoni baked with a beef & pork ragout topped with fresh mozzarella & parmesan

Grilled Winter Vegetables with winter squash, carrots, celery root, fennel & red onions

Minestrone Soup with white beans & seasonal vegetables

Caesar Salad with classic lemony Caesar dressing, croutons & fresh grated Parmesan

Farinata ~ Chickpea Flatbread served with sweet butter

*Dessert*

Lemon Ricotta Cake with grapefruit compote

### Santa Fe.....\$58

Grilled Chicken Breast with poblano chili pesto & chevre

Creamy Polenta with peas, carrots, Manchego cheese & scallions

Winter Succotash with winter squash, carrots, celery root, fennel, cranberry beans & red onions

Arugula & Avocado with orange Supremes, radish, kalamata olives, pumpkin seeds and orange-lime vinaigrette

Savory Corn Muffins served with sweet butter

*Dessert*

Mango Crème Brulée with cashew-coconut crumble

### Tripoli.....\$56

Lemon Herb Chicken Breast with parsley, rosemary & thyme

Tabbouleh Salad with parsley, sun-dried tomatoes, kalamata olives, cucumbers, green onions & bulgur

Trio of Dips ~ Hummus ~ Muhammara ~ Tzatziki served with Pita Bread

Baby Spinach & Radicchio with grilled red onions, sun-dried tomato, pistachios, avocado & tahini vinaigrette

*Dessert*

Caramelized Pistachio, Walnut and Almond Tart with hints of rose, orange and spices

### Half Moon Bay.....\$52

Roasted Chicken Breast with mushrooms & artichoke hearts

Porcini Truffle Ravioli with a tarragon cream sauce & seasonal farm greens

Roasted Brussels Sprouts with Balsamic vinegar & honey

Orange Radicchio Salad with HMB salad greens, caramelized pecans and maple-Dijon vinaigrette

House-made Herb Focaccia Rolls served with sweet butter

*Dessert*

Saffron-Lemon Ricotta Cake with Bergamot Orange Marmalade

# Beach House

**Sandwich & Salad Lunch Buffets include:  
Two Half Sandwiches + Two Salads**

**OR Two Half Sandwiches + One Salad & One Soup**

**Also Included ~ Assorted Regular Soft Drinks and Dessert ~**

Regular Soft Drinks ~ Coke; Diet Coke; 7Up; Diet 7Up; Ginger Ale; Diet Ginger Ale; Nixie Sparkling Water

**(Ask about upgrading to our Premium Soft Drink options)**

Premium Drinks ~ Izze's; Mexican Coke; Coconut C2O; Mountain Valley Spring Waters ~ Still & Sparkling

Luncheon Buffet .....	\$38
To-Go Lunch <b>** Indicates menu items suitable To-Go.....</b>	\$43

## WINTER SANDWICH SELECTIONS

### Sandwiches- Vegetarian & Vegan

- Artichoke & Fontina with fresh basil, roasted garlic & lemon aioli on grilled Sourdough Bread\*\*
- Bánh Mi with marinated tofu, pickled carrot & radish, lettuce, cilantro aioli on Soft French Roll \*\*
- Caprese Winter with local mozzarella, sun-dried tomato pesto, basil & spinach on Organic Ciabatta\*\*
- Chile Relleno with poblano chiles, Toma Cheese, Organic White Bread dipped in egg and skillet toasted
- Egg Salad Sandwich with green onion, celery, caper-mustard-aioli & arugula on Organic White Bread\*\*
- Falafel in Organic Pita with tzatziki, tomato relish, cucumber & tabini sauce (**House Falafel Recipe!**)
- Falafel Slider with olive tapenade, balsamic onions, feta & arugula on Organic Focaccia\*\*
- Roasted Caponata with fire roast tomato, onion, celery, olives, raisins & capers on Organic Ciabatta\*\*
- Grilled Toma Cheese with sun-dried tomato pesto, spinach, artichokes & aioli on Organic White Bread
- Grilled Mix Vegetables with butternut squash, celery root, fennel & red onion on House Focaccia\*\*
- Muffuletta with provolone, fennel, red onion, artichoke-olive-tomato-relish & aioli on Organic Ciabatta\*\*

### Sandwiches- Fish & Meat

- Ahi Tuna Salad-Sashimi Grade, with roasted peppers, lemon aioli, tarragon on Organic White (+\$5/pp)
- Jumbo Shrimp Sandwich with lettuce & lemon-dill aioli on Hoagie Bun (+\$5/pp)
- Large Bay Shrimp in **Lettuce Wraps** with peas, radishes, tarragon and aioli ~ **Gluten Free**
- Bánh Mi Chicken, pickled carrot & radish, lettuce, cilantro & Sriracha aioli on French Roll \*\*
- Chicken Salad with tarragon, mustard, celery, hard cooked egg, and aioli on Brioche Roll\*\*
- Chicken Breast with olive tapenade, balsamic onions and feta cheese on Organic Rosemary Focaccia\*\*
- Italian Chicken Sausage with sauteed onions, peppers, tomato sauce on a Hoagie Roll\*\*
- House Turkey with **cranberry-orange relish**, lettuce, yam chips & aioli on Organic White Bread\*\*
- Turkey with **avocado**, bacon and red onion jam on an Herb Focaccia Roll \*\* (**Bacon Optional**)
- Ham & Toma (**Gouda**), lettuce, tomato pesto, cucumber & Dijon aioli on Organic Sesame Rye\*\*
- Jambon Beurre with local ham, cornichon & butter on Organic Rosalind Baguette\*\*
- Muffuletta with ham, salami, mortadella, provolone, mozzarella, olive salad, creole aioli on Ciabatta Roll \*\*
- Cubano Sliders pork loin, ham, cheese, yellow mustard, garlic butter & dill pickles on Hawaiian Roll\*\*
- Pork Loin with apple butter, Dijon-aioli, cheddar & arugula on Organic Telera Roll\*\*
- Chili Coney Dog artisan beef hot dogs, beef chili, shredded cheese, relish, chopped white onion on a Hoagie Roll
- Cheese Steak grilled flank steak, caramelized onions & peppers, Fontina on a Hoagie Roll
- Flank Steak with herbed goat cheese, roast fennel, romesco & sweet shallot-aioli on Organic Ciabatta Roll\*\*
- Roast Beef with sour cream-horseradish-mayo, lettuce, caramel shallots, potato chips, on Organic Brioche\*\*

# Beach House

## WINTER SALAD & SOUP SELECTIONS

### Salads ~ Winter Selection

- Arugula, Orange & Fennel with Kalamata olives and citrus-cumin vinaigrette
- Baby Spinach with apples, almonds, feta, red onions & apple-cider vinaigrette
- Butter Lettuce with avocado, radishes, chives & lemon-agave-mustard vinaigrette
- Caesar Salad with shaved Parmesan, house-made croutons & lemony Caesar Dressing
- Cucumber Salad with Greek yogurt, mint, za'atar chickpeas, red onion & lemon-dill vinaigrette\*\*
- Grilled Romaine with chickpeas, avocado, golden raisins and lemon-tahini dressing\*\*
- Grilled Pear and Chèvre Salad with crispy romaine, radicchio, almonds, and red wine vinaigrette\*\*
- Kale Salad with tart green apples, currants, pecans and apple cider-mustard vinaigrette\*\*
- Kale-Radicchio Salad w/ grilled apples, quinoa, spiced pumpkin seeds & maple-champagne vinaigrette\*\*
- Macaroni Salad **Hawaiian Style** with carrots, peas & green onion\*\*
- Mango & Avocado Salad with jicama, queso fresco, pumpkin seeds, and agave-lime-rice vinaigrette\*\*
- Niçoise Salad with seared Sashimi Grade Abi Tuna, artichokes, roasted fingerling potatoes, olives, radishes, perfect boiled eggs, tarragon, basil & whole grain-mustard vinaigrette **(Add \$6 per person)**
- Pasta Salad with seasonal vegetables, olives and light house made aioli dressing\*\*
- Quinoa Salad with Golden Beets, almonds, mint, golden raisins and orange vinaigrette \*\*
- Red Potato salad with artichokes, red onion, celery, Italian parsley & red wine vinaigrette\*\*

### Soups ~ Available Year-Round ~ except as indicated

- Butternut Squash Bisque with onion, apple, nutmeg, coconut milk & toasted pumpkin seeds (Vegan)
- Carrot Soup & Chermoula Salsa, with onions, carrots, bay, parsley, yogurt & spices (Can be Vegan)
- Cauliflower Curry Soup ~ onion, cumin, bay, curry & coconut milk (can be Vegan)
- Simple Celery Soup ~ Don't let the word Simple fool you, This is **TASTY!**
- Clam Chowder **New England Style** with bacon (can be Pescatarian)
- Corn Chowder with coconut milk and Thai aromatics (Vegan) **(Summer Only)**
- Cream of Tomato & Fennel (can be Vegan)
- Cuban Black Bean Soup with onion, bell peppers, cumin, oregano & bay (Vegan)
- Moroccan Lentil & Chickpea Soup with onion, celery, cumin, cinnamon & ginger (Vegan)
- Mulligatawny ~ Curried Red Lentil w/ carrot, yam, apple, tomato, coconut milk & spices (Vegan)
- Mushroom-Leek Soup ~ onion, garlic, & thyme garnished with creme fraiche (can be Vegan)
- Potato-Leek Soup ~ onion, garlic, celery, thyme & cream (can be Vegan)
- Red Pepper Bisque ~ roasted red bells, onion, tomato paste, parsley, thyme & cream w/ Feta-Crostini
- Thai Sweet Potato Soup with shallot, carrot, lemongrass, coconut milk ginger & lime (Vegan)
- White Bean & Kale ~ onion, carrot, celery, tomatoes, Italian herbs & balsamic vinegar (Vegan)

- Desserts ~ Choose One, please

- Rich Chocolate Brownies\*\*
- Freshly Baked Cookies\*\*
- Seasonal Fruit Cup\*\*



# Beach House

**MEETING PACKAGES** .....\$115.00

- \* *Price is per person, and includes food, drinks, amenity fee and tax*
- \* *Price includes neither staffing fee for groups of less than 20 nor does it include gratuity*

**Breakfast *Please Choose Four Selections* ~ Served Buffet style**

*Includes gourmet coffee & tea service, OJ, regular soft drinks & filtered fruit flavored water*

- **Fresh Baked Local Pastries** *served with butter and house-made jam*
- **NY Style Bagels** *with cream cheese, butter and jam*
- **Scrambled or Eight Minute Eggs**
- **Banana-Chia Oats** *with almond milk, berries & stone fruit*
- **Maple-Vanilla Quinoa Porridge** *with coconut milk topped with toasted cashews & mango*
- **Peanut Butter-Banana Quesadilla** *with House Jam*
- **Greek Yogurt Parfait** *with house-made granola and seasonal fruit layers*
- **Seasonal Fruit Salad** *with lime zest & lime juice*

**MORNING BREAK** – *replenish gourmet coffee & tea service, regular soft drinks & water pitchers*

**LUNCHEON** ~ *Includes regular soft drinks ~ Served Buffet style*

**Sandwiches** – *choice of two half sandwiches (per person) for everyone*

- **Artichoke and Fontina** *with fresh basil, roasted garlic, and lemon-aioli on grilled Sourdough Bread*
- **Bánh mì Chicken or Tofu** *cucumber, pickled vegetables, lettuce & cilantro-aioli on French Roll\*\**
- **Caprese Winter** *with local mozzarella, sun-dried tomato pesto, basil & spinach on Organic Ciabatta\*\**
- **Egg Salad Sandwich** *celery, green onion, dill, chives, Dijon aioli arugula on Organic White Bread*
- **Grilled Mix Vegetables** *with carrot, celery root, fennel & red onion on House Focaccia\*\**
- **Grilled Chicken** *with olive tapenade, balsamic onions, and feta cheese on a House Organic Focaccia\*\**
- **Ham & Gruyere, Grilled** *with Dijon-aioli on Sourdough Bread*
- **Pork Loin** *with apple butter, Dijon-aioli, cheddar & arugula on Ciabatta roll\*\**
- **Turkey Breast** *with avocado, bacon, and red onion relish on Organic Focaccia (BACON OPTIONAL)\*\**

**Salads and Soups** – *choice of two items for everyone ~ Served Buffet style*

- **Butternut Squash Soup** *with Gruyere and Sage (Vegan)*
- **“Cream” of Tomato and Fennel Soup** *(Can be Vegan)*
- **Caesar Salad** *with shaved Parmesan, house-made croutons & lemony Caesar Dressing*
- **Cole Slaw** ~ *cabbage, carrots, red onions with a creamy sweet n sour dressing\*\* (Can be Vegan)*
- **Pasta Salad** *with fresh seasonal vegetables, olives, and a light aioli dressing\*\* (Can be Vegan)*
- **Red Potato salad** *with artichokes, red onion, celery, Italian parsley & red wine vinaigrette\*\* (Vegan)*
- **Kale-Radicchio Salad** *w/ grilled apples, quinoa, pumpkin seeds, maple-champagne vinaigrette\*\* (Vegan)*

**Dessert** – *choice of one ~ Served Buffet style for everyone*

- **Freshly Baked Cookies\*\* or Rich Chocolate Brownies\*\* or Fruit Platter\*\***

**AFTERNOON BEVERAGE SERVICE AND SNACK**

- **Whirley-pop Popcorn** *with butter and sea salt*  
*Includes gourmet coffee & tea service, regular soft drinks & water pitchers*

***No substitutions, please. Packages may not be broken up over multiple days***

*Gluten Free Options are Available ~ Almost Everything can be made VEGAN*



## APPETIZER PLATTERS

### Platters ~ *minimum order quantity for 10 people*

- Cheese Platter *with imported and local artisan cheeses, fresh and dried fruit, toasted nuts, and an assortment of crackers and crostini* .....\$18 per person
- Charcuterie Plate *served with selection of Salumi's, baguette, mixed olives, and cornichons*.....\$23 per person
- Cheese & Charcuterie *with dried & fresh fruit, olives, baguette and crackers*.....\$28 per person
- Mezzé Platter *with hummus, baba ganoujherb pesto, romesco, marinated cheese, olives, & pita chips*..... \$25 per person

## APPETIZER BITES

### Bites ~ *minimum order quantity for 10 people*

- Deviled Eggs *with smoked salmon, caviar, pickled shallots & dill*..... \$12 per person
- Deviled Eggs *topped with bacon jam + celery sticks with buttermilk ranch dressing 3pc/pp* .....\$8 per person
- Deviled Eggs *with smoked salmon, caviar, pickled shallots & dill* .....3pc/pp..... \$12 per person
- Smoked Tomato Jam Bruschetta *with local mozzarella & herb salad 4pc/pp*..... \$12 per person
- Albacore Tuna Poke *with mango salsa on sesame wonton chip 4pc/pp*..... \$15 per person
- Poached Gulf Shrimp with our House Cocktail Sauce 4pc/pp.....\$16 per person
- Crostini Filet Mignon *with Fine Herb Salad & Fresh Horseradish Crème 3pc/pp*.....\$16 per person

**While we do not have an F&B dollar minimum, we do require the service minimum of breakfast, lunch and beverage services, based on the start and end time of the meeting, to be ordered through our catering department. Please note, that the hotel's continental breakfast served in the lobby is *not included* in your corporate *discounted rates* and that outside food and beverages are *not permitted* in Beach House conference rooms, or event spaces.**

**If you are considering dining with us for dinner, we are able to offer a Soft Bar, Wine & Beer or a Full Bar. Please inquire regards pricing with Chef Peter.**