

# Beach House

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

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 9.875%.*** <https://www.cdtfa.ca.gov/formspubs/pub22.pdf>  
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.  
***Charges for Headcount may only decrease up to 3 business days before commencement of your event.***

**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. For more information go to [www.P65Warnings.ca.gov/restaurant](http://www.P65Warnings.ca.gov/restaurant).

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

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# Beach House

## SPRING BREAKFAST MENUS

Breakfasts include ~ Local Oak Roasted Coffee, Far Leaves Tea Service

Fresh Orange Juice & Beach House Recipe *Electrolyte Water*

~Choose One Menu for Your Entire Group~

**Enfrijoladas** *queso fresco in corn tortillas, creamy black bean sauce, avocado & poached egg*.....\$37

Home-Fried Potatoes *with onions, preserved bell peppers and smoked paprika*

Seasonal Fruit Salad *with Ginger, Agave & Lime*

Selection of Hot Sauces

**Scrambled Eggs with Chives**..... \$37

Home-fried Potatoes *with onions, preserved bell peppers and smoked paprika*

Crisp Uncured Bacon **OR** Chicken Apple Sausage **(With Both Add \$4.00)**

House Recipe Buttermilk Biscuits

Seasonal Fruit Salad *with Agave & Lime*

**Spring Bounty Frittata**..... \$37

*Fresh Baked with Chef's choice from onions, green onions, peas, asparagus, spinach, chard, cheese & Fresh Herbs*

Home Fries *with red onions, preserved bell peppers & smoked paprika*

Organic Pastries *from Rosalind Bakery of Pacifica*

Yogurt Parfait *with House made Granola and Seasonal Fruit Layers*

**Eggs Benedict California**..... \$37

*with hollandaise sauce, spinach & tomato pesto on crispy potato pancakes*

Crisp Uncured Bacon **OR** Chicken Apple Sausage **(With Both Add \$4.00)**

Organic Pastries *from Rosalind Bakery of Pacifica*

Seasonal Fruit Salad *with Basil & Mint*

**Berry-Berry Dutch Baby**.....\$37

**Served with Organic Seasonal Berries & Organic Maple Syrup ~**

Scrambled Eggs *with Chives*

Crisp Uncured Bacon **OR** Chicken Apple Sausage **(With Both Add \$4.00)**

Seasonal Fruit Salad *with Agave & Lime* **OR** Yogurt Parfait *with House made Granola and Fruit Layer*

**Savory Dutch Baby**..... \$37

**Served with Caramelized Onion, Mushrooms and Roasted Bell Pepper**

Poached Eggs *with Green Onion Confit*

Crisp Uncured Bacon **OR** Chicken Apple Sausage **(With Both Add \$4.00)**

Seasonal Fruit Salad *with Lemon-Poppy Seed Dressing* **OR** Yogurt Parfait *with House Granola and Fruit Layer*

**Pain de Mie French Toast** *with cardamom-cinnamon-vanilla & caramelized apples*.....\$37

**Served with Organic Maple Syrup**

Scrambled Eggs *with Chives*

Crisp Uncured Bacon **OR** Chicken Apple Sausage **(With Both Add \$4.00)**

Seasonal Fruit Salad *with lime zest* **OR** Yogurt Parfait *with House made Granola and Seasonal Fruit*

~~PLEASE ADVISE ANY DIETARY RESTRICTIONS OR ALLERGIES~~

**BUFFET MENUS ARE SET FOR ENTIRE GROUP**

# Beach House

## Spring Breakfast Buffet

Breakfast Includes ~ Local Oak Roasted Coffee, Far Leaves Tea Service  
Fresh Orange Juice & Beach House Recipe *Electrolyte Water*

*Please choose 4 items.....\$32per person*

- Rosalind Bakery Organic Pastries *served with sweet butter and house-made jams*
- David's NY Style Bagels *with cream cheese, butter and jam (With Lox ~ Add \$10pp)*
- Scrambled or Eight Minute Eggs *or for Seasonal Frittata ~ Add \$5pp*
- Horchata-Chia Oats *with rice milk, bananas, toasted almonds & seasonal fruit V-GF-DF*
- Quesadillas ~ *cheese, olives, green onion, maitake & oyster mushrooms with 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 & agave*

### ***BUILD YOUR OWN BREAKFAST***

***or Add-Ons to your Buffet Menu from Above***

- Eggs ~ *Boiled for Eight Minutes ~ served peeled and halved.....*\$6
- Eggs ~ *Scrambled .....*\$6
- Eggs ~ *Poached.....*\$6
- Seasonal Fruit Salad *with lime zest, juice & agave .....*\$8
- Rosalind Bakery Organic Pastries *served with sweet butter and house-made jams.....*\$10
- David's Bagels, N.Y. Style *with cream cheese, butter & house-made jam.....* \$10
- Lox & Bagels *with cream cheese, cucumber, red onions, capers and tomato jam.....* \$20
- Bacon ~ *Uncured Smoked.....* \$8
- Chicken-Apple Sausage.....\$8
- Uncured Bacon & Chicken-Apple Sausage.....\$12
- Home-fried Potatoes *with red onions, preserved bell peppers, and smoked paprika.....*\$8
- Straus Organic Greek Yogurt Parfait *with house-made granola & seasonal fruit layers.....* \$9
- Horchata-Chia Oats *with rice milk, banana, toasted almonds & seasonal fruit .....*\$10
- Sweet Breakfast Quinoa *with apricots, almonds, cinnamon, maple & Ricotta.....* \$10
- Breakfast Sandwich *with bacon and egg on House cheddar-chive biscuit with arugula .....* \$12
- Dutch Baby Berry Berry-Vanilla *served with real maple syrup.....*\$12
- French Toast *with cardamom-cinnamon-vanilla & brown sugar caramelized apples.....*\$12
- Quesadillas *with cheese, mushrooms, olives, green onion & hot sauce on the side.....*\$12
- Burrito ~ *eggs, black beans, queso cheese with Pico de Gallo & avocado in a flour tortilla.....*\$18
- Crepe Pie ~ *layered gluten free crepes with spinach, mushrooms, caramelized onions and cheese..*\$18
- Shakshuka ~ *eggs simmered in a broth with tomatoes, onions, peppers, coriander, cumin & herbs ....*\$18

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# Beach House

## COFFEE&TEA ~ BEVERAGES ~ SNACKS ~ SWEETS

*All Prices are Per Person*

### Beverages – Morning ~ Afternoon

- Coffee and Tea Service (*per person/ half day*) .....\$5.50
- Refresh Coffee and Tea Service ~ *Morning or Afternoon* .....\$3.75
- Coffee and Tea Service with Regular Soft Drinks (*per person/ half day*) .....\$11.00
- Regular Soft Drinks ~ Coke, 7Up, Ginger Ale +Diet (*per person/ half day*) . . . \$5.50
- Coffee and Tea Service with Premium Soft Drinks (*per person/ half day*) .....\$13.00
- Premium Drinks~ Izze's Fruit Sodas, Mexican Coke, Virgil's Cream & Root Beer Sodas  
Coconut Water, Clean Cause Yerba Mate, Nixie's Stevia Sweetened Sodas (pp/half day).....\$7.50
- Nixie's Organic Zero Sugar Sodas & Sparkling Flavored Waters.....\$5.50  
Nixie Sodas *Stevia Sweetened* Flavors: *Cream, Root Beer, Cola & Ginger Ale*
- Mountain Valley Still and Sparkling Waters (*per person/ half day*) .....\$5.50
- Electrolyte Water ~ Beach House Recipe (*per person / half day*) .....\$5.50

### Afternoon Snacks ~ *prices are per person*

- Mezze Plate *with hummus, mubammara, tzatziki, olives and pita chips* .....\$16.00
- Cheese Platter *with Artisan cheeses, dried & fresh fruit, olives, toasted nuts & jam* ..... \$16.00
- House-made Tortilla Chips *with salsa fresca and guacamole* .....\$14.00
- House Root Vegetable Chips ~ *sweet potato, beet, taro, and red potato with sea salt.* ....\$10.00
- Fruit and Yogurt Smoothies (*Vegan Available*) ..... \$8.00
- Sliced Fresh Fruit Platter ..... \$6.50
- Kind Bars or Cliff Bars ..... \$3.75
- Candied Pecans.....\$3.50
- Chocolate Covered Popcorn.....\$3.75
- Chocolate Covered Blueberries.....\$3.50
- Deluxe Toasted Mixed Nuts..... ..\$3.50
- Spicy Rosemary Cashews..... \$3.50
- Whirley-Pop Popcorn *with Nutritional Yeast and sea salt* ..... \$3.25

### Cookies, Cakes et al ~ *All prepared in House*

- Chocolate Chip & Macadamia-White Chocolate Chip Cookies ..... \$5.25
- Banana Nut Bread ..... \$5.50
- Chocolate Brownies ..... \$6.25
- Key Lime Squares with Graham Cracker Crust (*minimum 8 servings per order*) .. \$6.50
- Vanilla Ice Cream Sundae *with Chocolate Sauce, Fruit, Whipped Cream & Almonds*.....\$7.50
- Mango Crème Brulée *with cashew-coconut crumble (minimum 8 servings)* .....\$7.50
- Lemon Ricotta Bundt Cake *with Meyer Lemon Marmalade*.....\$7.50
- Saffron-Lemon Ricotta Cake *with Bergamot Orange Marmalade*..... \$8.50

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# Beach House

## THEMED SPRING LUNCHES

*Lunches include assorted Regular Soft Drinks & Sparkling Nixie Waters  
Ask about a Beverage Upgrade to our Premium Selections!*

### Seoul City.....\$49

Korean BBQ Chicken **OR** Pork Shoulder *with ginger, sesame, soy & gochuchang*  
Heirloom Grits *with sesame oil, butter & nori seaweed flakes* **OR** Coconut Rice *with green onion*  
Gai Lan / Baby Bok Choy *~ with a miso-ginger-chili sauce*  
Chef's Choice Banchan Salads  
Dessert: Mango Pudding *with coconut milk, tapioca pearls, grapefruit supremes & mint*

### Bangkok. (Add \$5 per person for Beef, Fish or Shrimp) ..... \$49

Massaman Chicken Curry *~ with onion, carrot & potato in red curry sauce*  
Steamed Rice *with coconut, lime & cilantro*  
Papaya Salad *with green papaya, carrots, tomato, birds eye chili, lime & Thai basil*  
Vegetable 'Stir Fry' *with gai lan, carrots, mushrooms, baby bok choy, ginger, mint & Thai basil sprigs*  
Smashed Pickled Cucumbers *with chili oil & sesame seeds*  
Dessert: Thai Banana Fritters *~ coated with sesame seeds & shredded coconut*

### Santa Fe (Add \$5 per person for Beef, Fish or Shrimp) ..... \$49

Roasted Mary's Chicken Quarters *with poblano chili pesto*  
Creamy Polenta *with peas, sundried tomato, Manchego cheese & scallion*  
Spring Asparagus *with Preserved Lemon Confit & preserved bell peppers*  
Arugula & Avocado *with orange supremes, kalamata olives, pistachios and orange-lime vinaigrette*  
Savory Corn Meal Muffins *served with sweet butter*  
Dessert: Mango Crème Brulée *with coconut-cashew crumble*

### Tripoli..... \$49

Lemon Herb Mary's Chicken Breast *with Kalamata olives*  
Tabbouleh Pilaf *with parsley, roast peppers, almonds, green onions & bulgur wheat*  
Triple Dips *~ Hummus Muhammara ~ Tzatziki ~ served with Pita Bread*  
Frisee & Radicchio Salad *with grilled red onions, golden raisins, avocado & Za'atar-lemon vinaigrette*  
Dessert: Caramelized Pistachio, Walnut and Almond Tart *with hints of rose, orange and spices*

### Half Moon Bay.....\$49

Asparagus & Meyer Lemon Ravioli *with thyme-parmesan cream sauce, chives & pea sprouts*  
Local Blanched Asparagus & Peas *with dill, preserved lemon, sliced radish & sesame seeds*  
Orange Radicchio Salad *with baby lettuces, grilled radicchio, candied pecans and maple-Dijon vinaigrette*  
House-made Herb Focaccia Rolls *served with sweet butter*  
Dessert: Saffron-Lemon Ricotta Cake *with Bergamot Orange Marmalade*

**Vegan Options Available**

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# Beach House

## THEMED SPRING LUNCHES

*Lunches include assorted Regular Soft Drinks and Sparkling Nixie Waters  
Ask about a Beverage Upgrade to our Premium Selections!*

### Princeton Harbor..... \$54

**'Catch of the Day' from Local HMB Boats** with Salsa Verde (Fresh Chopped Herbs & EVOO)

Saffron Risotto with peas, shallot, butter & cheese

Blanched Asparagus with shallot, garlic, preserved lemon & pine nuts

Spring Lettuces with dried tart cherries, local chèvre, candied pecans, and white balsamic vinaigrette

House-made Herb Focaccia Rolls served with sweet butter

Dessert: Citrus-Olive Oil Cake with citrus compote & orange glaze

### Kansas City.....\$54

BBQ Chicken Breasts & Thighs with a sweet 'n sour BBQ sauce

Heirloom Grits with bay, butter & cheese

Peas, Carrots & Delicata Squash with grilled red onion & herbs

Charred Chicory Salad with apples, walnuts, grilled red onion and honey-mustard vinaigrette

Baked 'Hush Puppy' Muffins served with sweet butter

Dessert: Lemon Ricotta Cake with Meyer Lemon Marmalade

### Rio Grande (Add \$5 per person for Beef, Fish or Shrimp) .....\$54

Chipotle Chicken Fajitas with roasted peppers, mushrooms & grilled red onions

Black Beans with cumin, garlic & epazote AND Arroz Blanco with parsley and butter

Guacamole, Salsa Morita, Sour Cream and House-made Tortilla Chips

Cabbage Slaw with cabbage, green onion, carrots, cilantro and lime-poppy seed dressing

Flour & Corn Tortillas

Dessert: Vanilla Gelato with chocolate sauce and almonds

### Baja..... \$54

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

Black Bean Salad with sundried tomatoes, roasted red peppers, cucumber and cumin vinaigrette

Saffron Basmati Rice with green onions, peas, cilantro & lime

Jicama Salad with seasonal fruit, mixed baby greens, citrus-cumin vinaigrette, and spiced pepitas

Guacamole, Salsa Morita, Sour Cream and House-made Tortilla Chips

Dessert: Key Lime Squares with pistachio graham cracker crust

### Buenos Aires .....\$54

Grilled Flat Iron with chimichurri sauce (vegan version available)

Roasted Hard Squash with carrots and pea sprouts

Rosemary Fingerling Potatoes with Grilled Red Onions

Grilled Pear and Chèvre Salad with crispy romaine, grilled radicchio, almonds & red wine vinaigrette

House-made Herb Rolls served with sweet butter

Dessert: Chocolate-Hazelnut Tart with whipped cream

**Vegan Options Available**

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# Beach House

## Spring Luncheon Buffet \$42pp

*Lunch Buffet Includes Assorted Regular Soft Drinks, Sparkling Nixie Waters and Dessert  
Ask about a Beverage Upgrade to Premium Selections*

*~ For Your Lunch Buffet Choose ~*

*Two Half Sandwiches AND One Salad + One Soup (OR Two Salads)  
Salad & Soup Selections on the Next Page (8)...*

### SANDWICH SELECTIONS

#### *Vegetarian & Vegan*

- **Halloumi 'No Meat' Ball Sub** with brined cheese, tomato sauce, grilled onions & peppers on Hoagie Roll
- **Bánh Mi Tofu** pickled carrot & radish, lettuce, cilantro & Sriracha aioli on French Roll \*\*
- **Vegetable and White Cheddar** with avocado, cucumber, and bell peppers on Organic House Focaccia\*\*
- **Caprese Spring** with local mozzarella, tomato jam, basil & spinach on Organic House Focaccia\*\*
- **Egg Salad Sandwich** with green onion, celery, capers, aioli, mustard & arugula on Organic White\*\*
- **Falafel in Pita Bread** with tzatziki, tomatoes, cucumber & tahini sauce (**House Falafel Recipe!**)
- **Falafel Slider** w/ balsamic onions, feta, arugula, cilantro & aioli on Organic House Focaccia Roll\*\*
- **Grilled Bellwether Sonoma Carmody Cheese** with tomato jam, spinach, basil & aioli on Sourdough
- **Grilled Artichoke & Carmody Cheese** with basil, roasted garlic, and lemon-aioli on Sourdough
- **Mushroom Monte Cristo** with mixed mushrooms & herb cheese spread griddled on Organic White Bread
- **Red Quinoa Cakes** with tomato pesto, cucumber, lettuce, avocado & tahini sauce on House Slider Bun\*\*

#### *Fish & Meat*

- **Ahi Tuna Salad-Grilled Fresh Tuna**, with roast peppers, tarragon-lemon aioli on Seeded Wheat (+\$5/pp)
- **Shrimp Po'boy** with lettuce, tomato jam & Creole Remoulade on French Roll (+\$5/pp)
- **\_\_\_\_\_** \*\*
- **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 eggs & aioli on Organic White Bread\*\*
- **Italian Chicken Sausage** (house made) with grilled onions, peppers & tomato sauce on Hoagie Roll
- **Grilled Chicken & Olive Tapenade**, balsamic onions & feta cheese on Organic House Focaccia\*\*
- **House Roast Turkey Cranberry Relish**, lettuce, yam chips & aioli on Organic White Bread\*\*
- **House Roast Turkey Avocado**, bacon and red onion jam on an Herb Focaccia Roll \*\*
- **Griddled Pastrami & Sonoma Carmody Cheese** with Dijon-aioli on Organic Sesame Rye
- **Cheese Steak** grilled Ribeye, caramelized onions, peppers & Sonoma Carmody Cheese on a Hoagie Roll
- **Roast Beef** with sour cream-horseradish-mayo, lettuce, caramel shallots, potato chips, on Brioche Roll\*\*

*~~PLEASE ADVISE ANY DIETARY RESTRICTIONS OR ALLERGIES~~*

*~ Gluten Free Options are Available for Most Sandwiches ~*

*\*\* Indicates menu items suitable To-Go ~ Insulated Bag Lunches \$49.50pp*

**BUFFET MENUS ARE SET FOR ENTIRE GROUP**

# Beach House

## Spring Luncheon Buffet

~ For the Lunch Buffet Along with your Sandwiches  
~ Please Choose ~ One Salad + One Soup (OR Two Salads)

### Salads

- Arugula, Orange & Fennel with Kalamata olives, pine nuts and citrus-cumin vinaigrette\*\*
- Baby Head Lettuces with avocado, radishes, almonds, chives & lemon-poppy seed dressing\*\*
- Caesar Baby Gems with shaved Parmesan, house-made croutons & lemony Caesar Dressing
- Grilled Romaine with seasoned chickpeas, avocado, golden raisins and lemon-tabini dressing\*\*
- Frisee & Carrot Ribbon with grilled red onions, golden raisins, avocado & Za'atar-lemon vinaigrette\*\*
- Iceberg Wedge with avocado, pickled radish, feta cheese, sour cream-mayo & chives
- Kale-Radicchio Salad with grilled pears, quinoa, spice pumpkin seeds & maple-champagne vinaigrette\*\*
- Mango & Avocado with baby greens, jicama, queso fresco, pumpkin seeds, and agave-lime-rice vinaigrette\*\*
- Macaroni Salad **Hawaiian Style** with carrots, peas, green onion & creamy mayonnaise dressing
- Pasta with seasonal vegetables, olives and light house made aioli dressing\*\*
- Quinoa & Golden Beets with almonds, mint, golden raisins and orange vinaigrette \*\*
- Red Potato salad with artichokes, red onion, celery, Italian parsley & red wine vinaigrette\*\*
- Wild Rice with asparagus, split peas, spring onion, arugula and a citrus vinaigrette\*\*

### Soups

- Artichoke ~ a la Duarte's Tavern with butter, onion, garlic & cream
- Asparagus ~ with lemon, Parmesan and fresh herbs
- 
- Butternut Squash with onion, apple, nutmeg, coconut milk & toasted pumpkin seeds (V-GF-DF)
- Cauliflower Curry ~ onion, cumin, bay, curry & coconut milk (V-GF-DF)
- Clam Chowder **New England Style** with bacon ~ **Gluten Free (Can be made Bacon Free)**
- 'Cream' of Tomato & Fennel (V-GF) **Can be Dairy Free**
- Cuban Black Bean with toasted coconut, pickled red onions & cilantro (V-GF-DF)
- Curried Red Lentil with carrot, yam, apple, tomato, coconut milk & spices (V-GF-DF)
- 
- Red Pepper with roasted red bells, onion, tomato paste, ginger & coconut (V-GF-DF)
- Thai Sweet Potato Soup with shallot, carrot, lemongrass, coconut milk, ginger & lime (V-GF-DF)
- White Bean & Kale ~ onion, carrot, celery, tomatoes, Italian herbs & balsamic vinegar (V-GF-DF)

- **Desserts ~ Please Choose One of the Following for your Entire Group**
  - Rich Chocolate Brownies ~ Freshly Baked Cookies ~ Seasonal Fruit Cup

*Vegan Desserts, when requested, are offered as Chef's Choice*

~~PLEASE ADVISE ANY DIETARY RESTRICTIONS OR ALLERGIES~~

~ Gluten Free Options are Available for Most Sandwiches ~

**BUFFET MENUS ARE SET FOR ENTIRE GROUP**



# Beach House

## \* MEETING PACKAGE \$120.00 *per person.*

\* *Price is per person, and includes food, drinks, service fee and tax. Gratuity not included.*

### **BREAKFAST ~ Choice of Four Selections from the List Below**

*Includes coffee, tea, OJ, regular soft drinks & flavored sparkling waters*

- NY Style Bagels *with cream cheese, butter and jam* (GF available ~ DF available)
- Sweet Breakfast Quinoa *with apricots, almonds, cinnamon, maple & Ricotta* GF (Can be V-DF)
- Horchata-Chia Oats *with rice milk, bananas, toasted almonds and seasonal fruit* V-GF-DF
- Savory Chickpeas *over Greek Yogurt with pine nuts & mint* GF (Can be V-DF)
- Greek Yogurt Parfait *with house-made granola and seasonal fruit layers* GF (Can be V-DF)
- Seasonal Fruit Salad *with agave & lime* V-GF-DF

### **MORNING BEVERAGE SERVICE AND REFRESH AT BREAK –**

- *Coffee & tea service, regular soft drinks & Nixie sparkling waters*

### **LUNCHEON BUFFET ~ Includes regular soft drinks & Nixie flavored sparkling waters**

#### **Sandwiches – Choice of Two Half Sandwiches + One Soup & One Salad**

- Halloumi ‘No-Meat’ Ball Sub *Firm Brined Cheese smothered in tomato sauce on a hoagie roll*
- Quinoa Cake *with tomato pesto, cucumber, lettuce & avocado on a Herb Focaccia Slider Bun*
- Savory Baked Tofu *with dill pickles, Dijon, spicy aioli & shredded cabbage on Sesame Rye*
- Grilled Artichoke & Carmody Cheese *with basil, roast garlic, and lemon-aioli on Sourdough*
- Vegetable and White Cheddar *with avocado, cucumber, & peppers on Organic House Focaccia*
- Bánh Mi Chicken *pickled daikon & carrot, lettuce, cilantro & Sriracha aioli on French Roll\*\**
- Chicken Salad *with tarragon, mustard, celery, hard cooked eggs & aioli on Organic White Bread*
- Grilled Chicken *with olive tapenade, balsamic onions & feta cheese on Organic House Focaccia*
- House Roast Turkey *with cranberry-orange relish, lettuce, yam chips & aioli on Organic White Bread*

#### **Soups & Salads –**

- Butternut Squash *onion, apple, nutmeg, coconut milk & toasted pumpkin seeds* V-GF-DF
- Cuban Black Bean Soup *with toasted coconut, pickled red onions & cilantro* V-GF-DF
- ‘Silky’ Tomato and Fennel Soup V-GF-DF
- Baby Lettuces *with avocado, radish, almond, chive & lemon-poppy seed dressing\*\** V-GF-DF
- Caesar Salad *with shaved Parmesan, house-made croutons & lemony Caesar Dressing*
- Cole Slaw *of cabbage, carrots, red onions with sweet-sour poppy seed dressing* V-GF-DF
- Spinach Salad *with apples, almonds, chèvre, and balsamic vinaigrette* GF (Can be Vegan-DF)
- Spring Salad *with baby lettuce, radish, peas, feta & herb vinaigrette* GF (Can be Vegan & DF)
- Pasta Salad *with fresh seasonal vegetables, olives, and a light aioli dressing* DF (Can be Vegan)

#### **Hot Lunch**

- Roasted Mary’s Chicken Quarters *with poblano chili pesto*
- Creamy Polenta *with peas, sundried tomato, Manchego cheese & scallion*
- Seasonal Vegetable ~ *Chef’s Choice*
- Seasonal Salad ~ *Chef’s Choice*

#### **Dessert – Choice of One Item**

- Freshly Baked Cookies **OR** Double Chocolate Brownies **OR** Seasonal Fruit Platter

### **AFTERNOON BEVERAGE SERVICE**

- *Coffee & tea service, regular soft drinks & Nixie sparkling waters*

### **AFTERNOON SNACK ~ Whirley-Pop Popcorn with Nutritional Yeast and sea salt**

**V=VEGAN ~ GF=GLUTEN FREE ~ DF=DAIRY FREE**

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



**AFTERNOON OR END OF DAY  
APPETIZER PLATTERS**

**Platters ~ *minimum order quantity for 8 people***

- Mezzé Platter *with hummus, muhammara, tzatziki, marinated cheese, olives & pita chips*.....\$18 per person
- Cheese Platter *with artisan cheeses, fresh and dried fruit, olives, nuts & baguette*.....\$18 per person
- Charcuterie Plate *served with selection of Salumi's, baguette, fruit, olives, and cornichons*.....\$23 per person
- Cheese & Charcuterie *with dried & fresh fruit, olives, baguette and crackers*.....\$28 per person

**AFTERNOON OR END OF DAY  
APPETIZER BITES**

**Bites ~ *minimum order quantity for 8 people***

- Deviled Eggs *topped with bacon jam + celery sticks with ranch dressing 4pcs/pp*.....\$10 per person
- Smoked Tomato Jam Bruschetta *with local mozzarella & herb salad 4pc/pp*.....\$10 per person
- Filet Mignon Crostini *with Fine Herb Salad & Fresh Horseradish Crème 4pc/pp*.....\$15 per person
- Tuna Poke *with mango salsa & seagrass on sesame wonton chip 4pc/pp*.....\$15 per person
- Poached Jumbo Gulf Shrimp *with House Cocktail Sauce 3pc/pp*.....\$15 per person
- Deviled Eggs *topped with smoked salmon, caviar, pickled shallots & dill 3pc/pp*.....\$15 per person

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

**A Full Bar is offered with a minimum alcohol purchase of \$250.**

**Beer & Wine Bar is offered with a minimum of \$150**

**We also offer a Fire Pit to gather round with S'mores, Hot Chocolate Coffee & Tea Service Included in the pricing. *Alcohol is additional.***

**~~PLEASE ADVISE ANY DIETARY RESTRICTIONS OR ALLERGIES~~**

***BUFFET MENUS ARE SET FOR ENTIRE GROUP***