

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

Items of Importance:

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.

PLEASE NOTE: A 'Service Fee' will be added to your contract. This is not a Gratuity.

It is 20% applied to your Food & Beverage total. Description of its application is below.

"The service charge helps cover the costs of doing business: office staff, utilities, office supplies, day to day operations, etc. So, while a catering contract may show a breakdown of the event elements and their costs, the service charge helps cover the cost of the hours needed to prep and plan the event."

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>

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.

We will accommodate increases in headcount at any point during your event to the best of our ability.

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.

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WINTER BREAKFAST MENUS

Breakfasts include local gourmet coffee and tea service

Fresh Orange Juice & filtered fruit flavored water

~Choose One Menu for Your Entire Group~

Pain de Mie French Toast *with cardamom-cinnamon-vanilla, caramelized bananas & pistachios* \$32

Sweet Potato Buttermilk Pancakes *with ginger, nutmeg, cinnamon, vanilla & apple compote*\$32

Choose one from above, **Served Along With** ~

Scrambled Eggs *with Sour Cream & Chives.*

Crisp Bacon **OR** Chicken Apple Sausage **Choose One (With Both Add \$3.00)**

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

Croissant Egg Sandwich *with Toma Cheese, Spinach and Chives*\$32

Chicken Apple Sausage Patties *with maple, cinnamon & sage*

Home-Fried Potatoes *with onions, sweet bell peppers*

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

Winter Scramble ~with *Caramelized Onions, Butternut Squash, Broccoli, Toma & Pumpkin Seeds* \$34

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

Crisp Bacon **OR** Chicken Apple Sausage ~ **Choose One (With Both Add \$3.00)**

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

Eggs Bhurji - Indian Style Scrambled Eggs *with, tomatoes, ginger, coriander, & cilantro*\$36

Bombay Aloo – Home Fried Potatoes *with garam masala*

Curry Chicken Sausage Patties

Coconut Chutney and Green Chutney

Straus Organic Greek Yogurt Parfait *with mango, apple & lime*

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

Straus Organic Greek Yogurt Parfait *with House made Granola and Seasonal Fruit Layers*

Bubble and Squeak \$34

Potato Hash *with Onions, Carrots & Brussels Sprouts*

Poached Eggs

Crisp Bacon **OR** Chicken Sausage ~ **Choose One (With Both Add \$3.00)**

Straus Organic Greek Yogurt Parfait *with House made Granola and Seasonal Fruit*

Savory Dutch Baby.....\$34

Topped with *Poached Eggs, mushrooms and spinach*

Roasted Butternut Squash Hash *with creamy ricotta cheese and green onions*

Straus Greek Yogurt Parfait *with House made Granola and Seasonal Fruit*

Seasonal Fresh Fruit Salad *with Agave & Lime*

~~PLEASE ADVISE US EARLY OF ANY DIETARY RESTRICTIONS OR ALLERGIES~~



BUFFET MENUS ARE SET FOR THE ENTIRE GROUP

‘The Short List’ ~ Breakfast Buffet

Please choose 4 items.....\$30

- 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 \$10)
- Scrambled or Eight Minute Eggs
- Chef’s Seasonal Frittata, (Add \$5.00)
- Apple-Chia Oats, Bob’s Red Mill with almond milk & Seasonal fruit
- Quesadillas with cheese, mushrooms, olives, green onion & hot sauces on the side
- Straus Organic Greek Yogurt Parfait with house-made granola and seasonal fruit layers
- Seasonal Fruit Salad with Agave & Lime

BUILD YOUR OWN BREAKFAST MENU

OR Add-Ons to your ‘Short List Buffet Menu’ from Above

- Eggs ~ Eight Minutes In the Shell..... \$3
- Eggs ~ Scrambled \$5
- Eggs ~ Poached.....\$5
- Seasonal Fruit Salad with Agave & Lime ~ Chef’s Choice of Fresh Fruit.....\$7
- David’s Bagels, N.Y. Style with cream cheese, butter & house-made jam.....\$8
- Bacon ~ Applewood Smoked.....\$6
- Aidell’s Chicken-Apple Sausage.....\$6
- Bacon & Chicken-Apple Sausage..... \$9
- Home-fried Potatoes with bell peppers, onions and paprika..... \$8
- Straus Organic Greek Yogurt Parfait with house-made granola & seasonal fruit layers \$9
- Rosalind Bakery Organic Pastries served with sweet butter and house-made jam.....\$9
- Pina Colada Fruit Salad with pineapple, seasonal fruit, coconut, ginger & lime.....\$10
- Apple-Chia Oats with almond milk and Seasonal Fruit **V-GF-DF**.....\$10
- Sweet Breakfast Quinoa with apricots, almonds, cinnamon, maple & Ricotta.....\$10
- Breakfast Sandwich of bacon and egg on House cheddar-chive biscuit with arugula \$10
- Sweet Potato Buttermilk Pancakes served with apple compote.....\$12
- Pain De Mie Frnch Toast with cardamom-cinnamon-vanilla; brown sugar caramelized bananas ..\$12
- Quesadillas with cheese, mushrooms, olives, green onion & hot sauces on the side.....\$12
- Frittata with broccoli, Pt Reyes Toma Cheese and dill.....\$14
- Frittata with caramelized onions, bacon, and Manchego..... \$14
- Burrito ~ eggs, black beans, quesillo cheese with Pico de Gallo & avocado in a flour tortilla.....\$18
- Crepe Pie ~ layers of **gluten free crepes** with spinach, ham, caramelized onions and cheese.....\$18
- Shakshuka ~ eggs simmered in a broth with tomatoes, onions, peppers, coriander, cumin & herbs\$18
- Lox & Bagels with cream cheese, cucumber, red onions, capers and tomato jam..... \$20

~~PLEASE ADVISE US EARLY OF ANY DIETARY RESTRICTIONS OR ALLERGIES~~



**BUFFET MENUS ARE SET FOR THE ENTIRE GROUP
COFFEE & TEA ~ BEVERAGES ~ SNACKS ~ SWEETS**

All Prices are Per Person

Beverages – Morning ~ Afternoon

- Coffee and Tea Service and Premium Soft Drinks (*per person/ half day*)\$14.00
- Coffee and Tea Service and Regular Soft Drinks (*per person/ half day*)\$11.00
- Coffee and Tea Service (*per person/ half day*)\$5.50
- Refresh Coffee and Tea Service ~ **Morning or Afternoon** \$3.75
- Regular Soft Drinks ~ Coke, 7Up, Ginger Ale +Diet (*per person/ half day*) \$5.50
- Premium Drinks~ Izze's, CocoH2O, MexiCoke. Spring H2O's (*pp/ half day*) ...\$8.50
- Still and Sparkling Waters (*per person/ half day*)\$3.75
- Matcha Lemonade ~ Green Tea Lemonade Per Pitcher.....\$15.00
- North Coast Organic Sonoma Apple Juice Per Pitcher.....\$15.00

Afternoon Snacks ~ *prices are per person*

- 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 and toasted nuts.* \$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
- Deluxe Toasted Mixed Nuts.....\$3.50
- Spicy Rosemary Cashews.....\$3.50
- Whirley-Pop Popcorn *with Brewer's Yeast and sea salt*..... \$3.25

Cookies, Cakes et al

- Freshly Baked Cookies \$5.25
- Rich Chocolate Brownies \$6.25
- Pumpkin Banana Nut Bread (*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 chocolate dipped orange bits (minimum 8 servings)*..... \$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

~~PLEASE ADVISE US EARLY OF ANY DIETARY RESTRICTIONS OR ALLERGIES~~

BUFFET MENUS ARE SET FOR THE ENTIRE GROUP



THEMED WINTER LUNCHESES

Lunches include assorted regular soft drinks & sparkling waters (Ask about Premium options)

YOUR SELECTION IS SET FOR THE ENTIRE GROUP

Canton\$49

Char Siu BBQ *Specify* Chicken **OR** Pork Shoulder with hoisin, ginger & five spice

Steamed Bao Buns

Steamed Rice with sesame salt & green onions

Gai Lan ~ **Chinese Broccoli** ~ with coconut, ginger, chili & miso

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

Dessert ~ **Mango Pudding** with coconut milk, tapioca pearls, grapefruit supremes & mint

Bangkok\$49

Massaman Curry – *Specify* Chicken **OR** Shrimp with onion, carrot & potato in red curry Sauce

Steamed Rice with Lime, Coriander & Cilantro

Papaya Salad with Green Papaya, Carrots, Tomato, Birds Eye Chili, Lime & Thai Basil

Vegetable Platter with gai-lan, carrots, mushrooms, bok-choy, cilantro & Thai basil

Smashed Pickle Cucumbers with chili oil & sesame seeds

Dessert ~ **Thai Banana Fritters** - Coated with Sesame Seeds & Shredded Coconut

Santa Fe\$48

Roasted Mary's Quarter Chicken with poblano chili pesto

Creamy Polenta with peas, sundried tomatoes, Manchego cheese & scallions

Roasted Crispy Brussel Sprouts with preserved lemon and extra virgin olive oil

Arugula & Avocado with orange supremes, kalamata olives, pistachios and orange-lime vinaigrette

House Made Herb Rolls served with sweet butter

Dessert~ **Mango Crème Brulée** with coconut-cashew crumble

Tripoli\$49

Grilled Lemon Herb Mary's Chicken Breast with basil, thyme, oregano & Kalamata olive relish

Tabbouleh Pilaf with parsley, roast peppers, almonds, green onions & bulgur wheat

Triple Dips ~ **Hummus** ~ **Muhammara** ~ **Tzatziki** ~ served with **Pita Bread**

Baby Spinach & Radicchio Salad with grilled red onions, golden raisins, avocado & tahini vinaigrette

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

Half Moon Bay\$56

Grilled Tenderloin Filet Mignon with wild mushrooms and balsamic red onions

Porcini Truffle Ravioli with a tarragon cream sauce

Roasted Kabocha Squash with parsnips and melted leeks

Orange Radicchio Salad with baby lettuces, orange supremes, grilled radicchio, pecans and maple-Dijon vinaigrette

House-made Herb Focaccia Rolls served with sweet butter

Dessert ~ **Saffron-Lemon Ricotta Cake** with Bergamot Orange Marmalade

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BUFFET MENUS ARE SET FOR THE ENTIRE GROUP



THEMED WINTER LUNCHESES

Lunches include assorted regular soft drinks and sparkling waters (Ask about Premium options)

YOUR SELECTION IS SET FOR THE ENTIRE GROUP

Rio Grande (Add \$5 per person for Beef, Fish or Shrimp)\$49
Chipotle Chicken, Shrimp OR Beef Fajitas *with grilled poblano chiles, butternut squash & grilled red onions*
Black Beans *with white onions, epazote, cumin & coriander (vegan)*
Arroz Blanco *with parsley and butter*
Guacamole, Pico de Gallo, Sour Cream and House-made Tortilla Chips
Cabbage Slaw *with cabbage, green onion, carrots, cilantro and lime vinaigrette*
Flour & Corn Tortillas
Dessert ~ Orange Peel Flan *with chocolate dipped orange bits*

Baja \$54
Baja Fish Tacos *with grilled Half Moon Bay 'Catch' (vegan version available)*
Black Beans *with white onions, epazote, cumin & coriander (vegan)*
Saffron Basmati Rice *with green onions, green olives, cilantro & lime zest (vegan)*
Jicama Salad *with seasonal fruit, baby head lettuces, citrus-cumin vinaigrette, and spiced pepitas (vegan)*
House-made Tortilla Chips *with guacamole, mango salsa and salsa morita (vegan)*
Dessert ~ Key Lime Squares *with pistachio graham cracker crust*

Princeton Harbor \$54
'Catch of the Day' *from local HMB Boats with Salsa Verde (Fresh Chopped Herbs & EVOO)*
Saffron Risotto *with shallot & winter vegetables*
Grilled Winter Vegetables *featuring local HMB Farms seasonal offerings*
Baby Head Lettuces *with grilled pears, local chèvre, toasted walnuts, and white balsamic vinaigrette*
House-made Herb Focaccia Rolls *served with sweet butter*
Dessert ~ Citrus-Olive Oil Cake *with citrus compote & orange glaze*

Emilia-Romagna\$49
Vegetarian Lasagne *with spinach, mushrooms, ricotta, fresh herbs, mozzarella, parmesan and sauce*
Grilled Winter Vegetables *featuring local HMB Farms seasonal offering*
Caesar Salad *with a classic lemony Caesar dressing, croutons & fresh grated Parmesan*
Farinata ~ *Chickpea Flatbread*
Dessert ~ Lemon Ricotta Cake *with Meyer Lemon Marmalade*

Buenos Aires\$52
Grilled Grass-fed Skirt Steak *with chimichurri sauce*
Grilled Winter Squash *with carrots, butternut squash, parsnips, cumin & coriander*
Rosemary Roasted Fingerling Potatoes *with grilled red onions*
Grilled Apple and Chèvre Salad *with crispy romaine, radicchio, almonds & red wine vinaigrette*
House-made Herb Rolls *served with sweet butter*
Dessert ~ Chocolate-Hazelnut Tart *with whipped cream*

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BUFFET MENUS ARE SET FOR THE ENTIRE GROUP

Beach House

Winter Luncheon Buffet \$40

**** Indicates menu items suitable To-Go ~ To-Go Insulated Bag Lunches \$45**

For the Lunch Buffet ~ Choose ~ Two Half Sandwiches

Plus, Salad & Soup from the Next Page

YOUR SELECTIONS ARE SET FOR THE ENTIRE GROUP

SANDWICH SELECTIONS

Sandwiches- *Vegetarian & Vegan*

- **Avocado** with preserved lemon, edamame spread, cucumber, scallion & pea shoots on Organic Sour Wheat Bread
- **Bánh Mi Tofu** pickled carrot & radish, lettuce, cilantro & Cilantro-Sriracha aioli on French Roll **
- **Caprese Winter** with local mozzarella, tomato jam, basil & spinach on Organic House Focaccia**
- **Curried Tofu Salad** with scallion, apple, celery, Dijon, lemon & yogurt-mayo Organic White Bread
- **Vegan 'Egg Salad'** with scallion, celery, capers, vegan aioli, grain mustard & arugula on Brioche **
- **Falafel in Pita Bread** with tzatziki, tomatoes, cucumber & tahini sauce (**House Falafel Recipe!**)
- **Falafel Slider** w/ balsamic onions, feta, arugula & cilantro crème fraiche on Organic House Focaccia Roll**
- **Grilled Artichoke & Cheese** with Pt Reyes Toma, basil, roasted garlic, and lemon-aioli on Sourdough
- **Grilled Vegetables** with winter squash, carrot, red onion, celery root and hummus on House Focaccia**
- **Mushroom Monte Cristo** with mixed mushrooms, herb cheese spread ~ griddled on Organic White Bread
- **Seitan "Chicken" Bao** Wheat Gluten with pickled carrots & onions, hoisin-sriracha mayo on Bao Buns

~ Vegan Versions of Some Items Below are Available~

Sandwiches- *Fish & Meat*

- **Ahi Tuna Salad-Sashimi Grade** with roasted peppers, tarragon-lemon aioli on Seeded Wheat (+\$5/pp)
- **Shrimp Roll New England Style** with celery, green onion, dill & lemon aioli on Brioche Roll (+\$5)
- **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 eggs & aioli on Organic White Bread
- **Curry Chicken Salad** with scallion, apple, celery, Dijon, lemon-yogurt-mayo on Organic White Bread
- **Grilled Chicken** with olive tapenade, balsamic onions & feta cheese on Organic Focaccia**
- **House Roast Turkey** w/ cranberry-orange relish, lettuce, yam chips & aioli on Organic White Bread**
- **Turkey-Bacon-Avocado** with lettuce & red onion jam on an Herb Focaccia Roll **
- **Grilled Ham & Pt Reyes Cheese** with Dijon-aioli on Organic Sesame Rye
- **Cheese Steak** grilled ribeye, caramelized onions, peppers & Pt Reyes Toma Cheese on a Hoagie Roll
- **Roast Beef** with sour cream-horseradish-mayo, lettuce, caramel shallots, potato chips, on Brioche Roll**

Ask about a Beverage Upgrade to Premium Selections

Lunch Buffet Includes Assorted 'Regular Soft Drinks', Sparkling Waters and Dessert

~ Almost Everything can be made VEGAN for your Group ~

~ Gluten Free Options are Available for Most Sandwiches ~

~~PLEASE ADVISE US EARLY OF ANY DIETARY RESTRICTIONS OR ALLERGIES~~

BUFFET MENUS ARE SET FOR ENTIRE GROUP



Winter Luncheon Buffet Selections cont'd

SALAD & SOUP SELECTIONS

For Lunch Buffet Choose ~ One Salad + One Soup OR Two Salads
YOUR SELECTIONS ARE SET FOR THE ENTIRE GROUP

Salads ~ Winter Selections

- Arugula, Grilled Apples & Fennel *with sliced almonds, green olives & red wine vinaigrette*
- Baby Head Lettuce *with avocado, radishes, chives & lemon-agave-mustard-champagne vinaigrette***
- Kale Salad *with granny smiths and currants & white balsamic vinaigrette*
- Caesar Salad *with shaved Parmesan, house-made croutons & lemony Caesar Dressing*
- Grilled Romaine *with roasted chickpeas, avocado, golden raisins and lemon-tabini dressing***
- Kale-Radicchio Salad *with grilled pears, quinoa, spiced pumpkin seeds & maple-champagne vinaigrette*
- Mango & Avocado Salad *with head lettuces, jicama, queso fresco, pumpkin seeds, and lime-rice vinaigrette*
- Spinach *with grapefruit, pistachios, avocado, red onion, feta & balsamic vinaigrette*
- Lentil & Wild Rice Salad *with onion, carrot, winter squash, marjoram & thyme, red wine vinaigrette***
- Macaroni Salad *Hawaiian Style with carrots, peas & green onion***
- 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

- Butternut Squash *with onion, apple, nutmeg, coconut milk & toasted pumpkin seeds DF*
- Carrot Soup with Chermoula Salsa *onion, carrot, cumin & bay with a Fresh Chopped Herb Sauce*
- Cauliflower Curry ~ *onion, ginger, bay, curry & coconut milk DF*
- Clam Chowder *New England Style with bacon (can be Pescatarian)*
- Cuban Black Bean *with toasted coconut, pickled red onions & cilantro DF*
- Minestrone Soup *with white beans and seasonal vegetables DF*
- Moroccan Lentil & Chickpea *with onion, celery, saffron, turmeric, paprika, tomato & ginger DF*
- Cream of Mushroom-Leek *with thyme, onion, Sherry & cream*
- Cream of Potato-Leek *with bay, thyme, onion, celery & cream*
- Red Lentil Dal *with onion, tomato, garam masala & coconut milk DF*
- Red Pepper Bisque *with roasted red bells, onion, tomato, parsley, thyme & cream w/ Feta-Crostini*
- Thai Sweet Potato Soup *with shallot, carrot, lemongrass, coconut milk, ginger & lime DF*
- Tomato & Fennel Bisque *with fresh fennel bulb, onion, parsley, basil & balsamic vinegar*
- Tuscan White Bean & Kale ~ *onion, carrot, tomato, oregano, bay, kale & chard DF*

- Desserts ~ Choose One, please

- Rich Chocolate Brownies ~ Freshly Baked Cookies ~ Seasonal Fruit Cup
Vegan Desserts, when requested, are offered as Chef's Choice

Lunch Buffet Includes Assorted 'Regular Soft Drinks', Sparkling Waters and Dessert

Ask about a Beverage Upgrade to Premium Selections

~ Almost Everything can be made VEGAN for your Group ~

~~PLEASE ADVISE US EARLY OF ANY DIETARY RESTRICTIONS OR ALLERGIES~~



MEETING PACKAGE \$115.00

- * *Price is per person, and includes food, drinks, service fee and tax. Gratuity not included.*
- * *Price does not include staffing fee for groups of less than 20.*

Breakfast ~ Choice of Four Selections *Includes coffee, tea, OJ, soft drinks & sparkling water*

- **Fresh Baked Local Organic Pastries** *served with butter and house-made jam*
- **NY Style Bagels** *with cream cheese, butter and jam (GF available)*
- **Scrambled or Eight Minute Eggs GF**
- **Vegetable Frittata, Chef's choice GF**
- **Greek Yogurt Parfait** *with house-made granola and seasonal fruit layers GF (Can be V-DF)*
- **Seasonal Fruit Salad** *with lime zest & lime juice V-GF-DF*

MORNING BREAK – replenish coffee & tea service, regular soft drinks & sparkling water

LUNCHEON ~ Includes regular soft drinks & sparkling water

Sandwiches – choice of Two Half Sandwiches ~ Suggest Choosing 1 VEGETARIAN + 1 MEAT

- **Caprese Winter** *with local mozzarella, tomato jam, basil & spinach on Organic Focaccia***
- **Falafel Slider** *w/ balsamic onions, feta, arugula & cilantro crème fraiche on House Focaccia Roll***
- **Grilled Cheese & Artichoke** *with Pt Reyes Toma, basil, roasted garlic, and lemon-aioli on Sourdough*
- **Grilled Vegetables** *butternut squash, carrot, red onion, celery root & hummus on Organic Focaccia***
- **Chicken Salad** *with tarragon, mustard, celery, hard cooked eggs & aioli on Organic White Bread*
- **Curry Chicken Salad** *with scallion, apple, celery, Dijon, lemon-yogurt-mayo on Organic White Bread*
- **Grilled Chicken** *with olive tapenade, balsamic onions & feta cheese on Organic House Focaccia*
- **Grilled Ham & Cheese** *with Pt Reyes Toma, Grain mustard & aioli on Organic Sesame Rye*
- **House Roast Turkey** *with cranberry-orange relish, lettuce, yam chips & aioli on Organic White Bread*
- **House Roast Turkey** *with avocado, bacon, lettuce & red onion relish on Organic House Focaccia*

Salads and Soups – Choice of Two Items ~ 1 SOUP + 1 SALAD OR 2 SALADS

- **Butternut Squash Soup** *onion, apple, nutmeg, coconut milk & toasted pumpkin seeds V-GF-DF*
- **Cuban Black Bean Soup ~ Garnish~** *toasted coconut, pickled red onions & cilantro V-GF-DF*
- **Tomato & Fennel Bisque** *with fresh fennel bulb, onion, parsley, basil & balsamic vinegar GF*
- **Red Lentil Dal** *with onion, cumin, ginger & coconut milk V-GF-DF*
- **Caesar Salad** *with shaved Parmesan, house-made croutons & lemony Caesar Dressing*
- **Spinach Salad** *with apples, almonds, chèvre, and balsamic vinaigrette GF (Can be Vegan-DF)*
- **Winter Salad** *with baby lettuce, radish, fennel, feta & herb vinaigrette GF (Can be Vegan & DF)*
- **Pasta Salad** *with fresh seasonal vegetables, olives, and a light aioli dressing DF (Can be Vegan)*
- **Red Potato Salad** *with artichokes, red onion, celery, Italian parsley & red wine vinaigrette V-GF-DF*

Dessert – Choice of One Item

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

AFTERNOON BEVERAGE SERVICE AND SNACK

- **Whirley-Pop Popcorn** *with Nutritional Yeast and sea salt*
Includes coffee & tea service, regular soft drinks & sparkling water

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

~ Gluten Free Options are Available for Most Sandwiches ~

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

AFTERNOON OR HAPPY HOUR4



APPETIZER PLATTERS

Platters ~ *minimum order quantity for 8 people*

- Mezzé Platter *with hummus, muhammara, marinated feta 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*.....\$18 per person
- Cheese & Charcuterie *with dried & fresh fruit, olives, baguette and crackers*.....\$25 per person

AFTERNOON OR HAPPY HOUR

APPETIZER BITES

Bites ~ *minimum order quantity for 8 people*

- Deviled Eggs & *celery sticks with ranch dressing 4pcs/pp*\$10 per person
- Smoked Tomato Jam Bruschetta *with local mozzarella 4pc/pp*.....\$12 per person
- Saffron Chicken Skewers *with Tzatziki sauce 4pc/pp*.....\$14 per person
- Gravlax ~ Wild Salmon *cured with Vodka & Fennel on crostini 4pcs/pp*\$15 per person
- Poached Jumbo Gulf Shrimp *with House Cocktail Sauce 3pc/pp*.....\$15 per person
- Filet Mignon Crostini *with Fine Herb Salad & Fresh Horseradish Crème 4pc/pp*.....\$15 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 room 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 or Small Bites, we also offer a Soft Bar, Wine & Beer Bar or a Full Bar.

Please inquire for pricing.

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

~~PLEASE ADVISE US EARLY OF ANY DIETARY RESTRICTIONS OR ALLERGIES~~