



Welcome to the Beach House

Whether you're looking for a delicious gourmet dinner, or a simple yet elegant luncheon, our acclaimed catering services are available for your meetings and events held at the Beach House or at the location of your choice.

All meals are prepared onsite from scratch by our own catering department, using the freshest natural and whenever possible organic ingredients, all beautifully presented and expertly served by our friendly and 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 serving you...

Lisa Brady

Beach House Catering

Tel. (650) 712-0220

PS: *If you have any Vegetarian, Vegan, Cultural or Specific Food Requirements, simply let us know and we'll be happy to assist.*

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BREAKFAST

Continental Breakfast

Assorted Pastries and House-made Muffins
Croissants and Bagels with Cream Cheese
Basket of Whole Fruit
Gourmet Coffee and Tea
Fresh-squeezed Orange Juice

Cinnamon French Toast made with Sourdough Nine Grain Bread or Fluffy Blueberry Pancakes served with Real Maple Syrup

Crisp Applewood Smoked Bacon and Chicken-Apple Sausage
Seasonal, Fresh-cut Fruit Salad with Berries
Gourmet Coffee and Tea Service
Fresh-squeezed Orange Juice

Creamy Egg and Chive Scramble

Crisp Applewood Smoked Bacon and Chicken-Apple Sausage
Country Potatoes
Seasonal, Fresh-cut Fruit Salad
Freshly Baked Biscuits
Gourmet Coffee and Tea Service
Fresh-squeezed Orange Juice

Eggs Benedict (Classic or Vegetarian)

Hash Brown Potatoes
Seasonal, Fresh-cut Fruit Salad
Gourmet Coffee and Tea Service
Fresh-squeezed Orange Juice

Breakfast Additions (A minimum order of six items per group.)

Bacon, Egg and Arugula "Breakfast Bite" Biscuit Sandwich
Creamy Scrambled Eggs
Hard-boiled Eggs
Assorted Pastries and Scones
Fresh-cut Seasonal Fruit Salad
Assorted Yogurts with Crunchy Granola
Hot Oatmeal with Toppings
Chai Tea Latte
Mona Vie Power-Boost Nourishing Acai Juice Blend
Smoked Salmon Platter
with Sliced Tomatoes, Onions, Capers, Bagels and Cream Cheese
Freshly Baked Quiche or Frittata
*Sweet Onion, Bacon and Gruyere or Roasted Vegetables and Goat Cheese or
Mushroom, Shallot and Cheddar or Sun-dried Tomato, Artichoke and Parmesan*



LUNCH

Luncheon Buffet

Salads *Your choice of any one salad*

- Classic Caesar Salad with Shaved Parmesan and Croutons
- Arugula with Manchego, Apples and Caramelized Walnuts
- Bibb Lettuce with Avocado, Dried Tart Cherries and Toasted Pine Nuts
- Baby Spinach with Grilled Red Onion, Toasted Hazelnuts and Tahini Vinaigrette

Plus choose one of the following

- Roasted Red Potato Salad with Artichokes, Celery, Bacon and Whole Grain Mustard
- Fusilli Pasta Salad with Mozzarella Sundried Tomatoes and Kalamata Olives
- Roasted Vegetable Salad with Arugula, Goat Cheese and Croutons
- Citrus Couscous Salad with Cumin Vinaigrette, Golden Raisins and Pine Nuts

Sandwiches *Your choice of any two sandwiches*

- Grilled Ham with Fresh Tomato and Gruyere on Nine-grain Sourdough Bread
- Chicken and Roasted Pepper with Cilantro-Almond Relish on Whole Grain Wheat Bread
- Turkey Salad Sandwich with Bleu Cheese, Apples and Pecans
- Vegetable 'Primavera' with Avocado, Cucumber, Shaved Fennel and Tomato on Focaccia
- Grilled Tuscan Chicken Sandwich with Mozzarella, Artichoke Hearts and Pesto Aioli
- Lemon and Rosemary Roasted Turkey with Mixed Greens on a Crusty Roll
- Grilled Eggplant, Harley Farm Fromage Blanc, Arugula and Balsamic Onions on Focaccia
- Roasted Fresh Albacore Tuna Salad Sandwich with Roasted Peppers and Preserved Lemon Aioli on Whole Grain Wheat Bread

- Fillet of Beef Steak Sandwich with Caramelized Onions and Portobello Mushrooms on Croissant
(available as an addition)
- Fresh Dungeness Crab and Melted Gruyere Cheese on Grilled Sourdough Bread
(available as an addition)

Soups to add to your Luncheon Buffet *Minimum order of six per group.*

- Minestrone
- New England Style Clam Chowder
- Roasted Red Pepper Bisque
- Black Bean with Salsa and Queso Fresco
- Cream of Tomato
- French Onion with Parmesan Crostini

Dessert

House-made Brownies or Freshly Baked Cookies

Beverages

Assorted Soft Drinks



THEMED LUNCHESES

Southwestern

Chicken Breast Stuffed with Cilantro Pesto and Goat Cheese
Southwestern Stir-fried Zucchini
Baby Spinach with Sliced Oranges and Cumin-Lime Vinaigrette
House-made Cornbread and Butter
Cinnamon-Coffee Flan
Assorted Soft Drinks

Mexican

Chipotle Chicken Fajitas with Grilled Peppers and Onions
Beef Fajitas (*available as an addition*)
Guacamole, Salsa, Sour Cream and House-made Tortilla Chips
Mixed Baby Greens with Toasted Pumpkin Seeds, Jicama and Cantaloupe
Black Beans and Rice
Dulce De Leche Ice Cream with Fresh Strawberries and Mexican Chocolate Sauce
Assorted Soft Drinks

Mediterranean

Oven Roasted Chicken Breast with Mushrooms, Olives, Capers and Pine Nuts
Mediterranean Roasted Vegetables
Zucchini Fritters with Minted Yogurt Sauce
Crispy Lettuce with Cucumber, Feta Cheese, Slivered Red Onions and Oregano
Fresh Rolls and Butter
Lemon Cupcakes
Assorted Soft Drinks

Italian (Chicken)

Grilled Chicken Breast with Pancetta and Balsamic Onion Sauce
Hot Orzo with Freshly Grated Parmesan Cheese and Herbs
Seasonal Roasted Vegetables
Mixed Baby Greens with Fig Vinaigrette
Rosemary Rolls and Butter
Chocolate Hazelnut Tarts
Assorted Soft Drinks

Italian (Lasagna)

Lasagna (Meat **or** Vegetable)
Caesar Salad
Baked Roma Tomatoes Stuffed with Parmesan Cheese, Shallots and Basil
Seasonal Roasted Vegetables
Garlic Rolls and Butter
Tiramisu
Assorted Soft Drinks



THEMED LUNCHES (cont....)

Fresh Catch

Grilled Fresh Fish with Herbs, Lemon and Shallots
Rosemary and Brown Butter Roasted Fingerling Potatoes
Seasonal Grilled Vegetables
Mixed Baby Greens with Goat Cheese, Dried Cherries and Sherry Vinaigrette
Fresh Rolls and Butter
Fruit Tart
Assorted Soft Drinks

Japanese

Teriyaki Chicken
'California Roll' Salad, Fresh Crab, Avocado, Cucumber and Sushi Rice
Asian Slaw, Cabbage, Slivered Almonds, Cilantro and Black Sesame Seeds
Fresh Spring Rolls with Shrimp, Vegetables and Dipping Sauce
Edamame
Asian Napoleon with Lemon Curd and Whipped Cream
Assorted Soft Drinks

Americana

Grilled Choice Angus Beef Hamburger
with
Grilled Onions and Aioli on a House-made Bun
Macaroni and Cheese
Iceberg Wedges with Creamy Bleu Cheese and Crumbled Bacon
Butterscotch Pudding
Assorted Soft Drinks

Greek

Grilled Chicken **or** Roasted Lamb Sandwich with Balsamic Onions, Olive Tapenade and Feta Cheese on a Crusty Roll
House-made Falafel, Warm Pita Bread, Tzatziki Sauce, Tomatoes and Crispy Lettuce
Tabbouleh Salad, Cracked Wheat, Tomatoes, Cucumber and Parsley
Baby Spinach with Grilled Red Onions, Hazelnuts and Tahini Vinaigrette
Baklava
Assorted Soft Drinks



COFFEE BREAKS AND SNACKS

Beverages

Gourmet Coffee, Tea and Assorted Soft Drinks

- Gourmet Coffee and Tea (*When replenished with breakfast order*)
- Euphoria Bottled Spring Water
- Pellegrino Bottled Sparkling Water
- Voss Bottled Spring Water
- Mona Vie Power-Boost Nourishing Acai Juice Blend
- Premium Soft Drinks, Juices and Teas

Snacks

- Cheese and Crackers with Fresh Fruit
- Handmade Ice Cream Bars
- Fresh Fruit and Yogurt Smoothies
- Delicious House-made Dessert Bars
- Sahale Gourmet Nut Blend Snacks
- Yogurt Parfait with Fruit and Crunchy Granola
- Seasonal, Fresh-cut Fruit Salad
- Basket of Fresh Whole Fruit
- Granola Grabber Cookies (with Nuts and Fruits)
- Freshly Baked Cookies
- 18 Rabbits Whole Grain Organic Granola Bars in Assorted Flavors
- House-made Vegetable and Potato Chips
- Air Popped Popcorn with Real Butter and Fleur de Sel
- Funkychunky Popcorn
Handmade popcorn drenched in luscious white, dark and milk chocolates along with smooth caramel and nuts.

Freshly Baked Cake / Breads

- Banana Nut Bread
- Cinnamon Streusel
- Blueberry Brown Butter Cake
- Cardamom Crumb Cake

“To Go” Bag

- Granola Bars, Fresh Whole Fruit, Freshly Roasted Nuts, Spring Water



MEETING PACKAGES

Standard Meeting Package

Breakfast

Beach House Signature Muffins and Pastries
Bagels with Cream Cheese
Fresh Whole Fruit
Fresh-squeezed Orange Juice
Gourmet Coffee and Tea

Morning Break

Gourmet Coffee and Tea

Lunch

Sandwiches - *Please choose one*

- Grilled Sharp Cheddar Cheese on Sourdough Bread
- Crispy Bacon and Gruyere Cheese on Grilled Nine-grain Sourdough Bread
- Warm Turkey Meatloaf, Roasted Tomato, Crispy Lettuce and Mustard-Aioli on a Crusty Roll

Salads - *Please choose one*

- Hearts of Romaine with Croutons and Creamy Roasted Garlic Dressing
- Baby Spinach with Apple, Sundried Cranberries and Cocoa Nibs
- Mixed Baby Greens with House Vinaigrette

Soups - *Please choose one*

- Cream of Tomato
- French Onion with Parmesan Crostini
- Red Pepper Bisque

Dessert - *Please choose one*

- Cupcakes, Yellow Cake with Chocolate Ganache
- Freshly Baked Cookies

Beverages

Assorted Soft Drinks

Afternoon Break and Snacks

Gourmet Coffee and Tea
House-made Dessert Bars **or** Brownies

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No Substitutions Please

(See following page for Deluxe Meeting Package.)



MEETING PACKAGES

Deluxe Meeting Package

Breakfast

Beach House Signature Muffins and Pastries
Bagels with Cream Cheese
Seasonal, Fresh-cut Fruit Salad
Fresh Squeezed Orange Juice
Gourmet Coffee and Tea

Morning Break

Gourmet Coffee and Tea

Lunch

Sandwiches - Please choose one

- Fresh Roasted Turkey Breast with B.B.Q. Sauce, Coleslaw and Sharp Cheddar on a Crusty Roll
- Grilled Breast of Chicken with Vermont Cheddar, Roasted Peppers and Sun Dried Tomato Aioli on a Rosemary Garlic Roll
- Please choose one*
- Avocado Primavera on House-made Focaccia
- Hot, Grilled Vegetable Sandwich with Sweet Oven Roasted Tomatoes, Mozzarella Cheese and Fresh Basil on House-made Olive Focaccia

Salads - Please choose one

- Mediterranean Pasta Salad with Olives, Vegetables and Balsamic Vinaigrette
- Potato Salad with Artichokes and Bacon
- Please choose one*
- Mixed Baby Greens with Grapes, Bleu Cheese and House-made Vinaigrette
- Baby Spinach with Apples, Walnuts, Goat Cheese and Champagne Vinaigrette

Dessert

Freshly Baked Cookies **or** House-made Brownies

Beverages

Assorted Soft Drinks

Afternoon Break and Snacks

Gourmet Coffee, Tea and Assorted Soft Drinks
Air Popped Popcorn with Real Butter and Fleur de Sel **or** House-made Caramel Corn

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No Substitutions Please



APPETIZERS AND PLATTERS

Appetizers (*Priced per person.*)

- Beach House Signature Corn Fritters with Pineapple Chutney
- Paprika Crusted Ahi with Eggplant and Saffron Aioli on Crostini
- Cayenne Spiced Grilled Shrimp in Tequila-Lime Butter
- Smoked Salmon-Herbed Cream Cheese with Pickled Shallots and Capers on Crostini
- Dungeness Crab Cakes with Roasted Pepper Aioli
- Beef or Chicken Teriyaki Skewers with Scallions and Toasted Sesame Seeds
- Albondigas; Spanish Meatballs in Tomato, Saffron-Paprika Sauce
- Pancetta and Grilled Pears with Goat Cheese and Pickled Onions on Crostini
- Spanish Chorizo, Potato and Manchego Quesadillas
- Harley Farms Fromage Blanc, Artichoke and Olive Tapenade on Crostini
- Blue Cheese, Apple Butter and Candied Pecans on Crostini

Platters

- Imported and Domestic Cheeses with Fresh and Dried Fruit, Toasted Nuts and an assortment of Crackers and Biscuits
- Fresh Vegetable Crudités with Herb Dipping Sauce
- Smoked Salmon with Herbed Cream Cheese, Tomatoes, Red Onions, Capers and Breads
- Mezza Platter with an assortment of Mediterranean Dips, Salads and Grilled Vegetables served with Pita Chips and Fresh Focaccia

DINNER MENUS



All Beach House dinners are individually catered, staffed and staged to suit your meeting, function or event.

Overseen by our Executive Chef, your dinner will be prepared from scratch with fresh, natural and organic ingredients, all beautifully presented and served by friendly, professional staff.

If you are looking for a customized seasonal dinner menu, we will be happy to work closely with you to prepare a meal to suit your needs.

Parmesan Crusted Chicken Buffet

Appetizers

Corn Fritters with Pineapple Chutney
Grilled Shrimp with Olive Tapenade and Paprika Oil

Buffet

Parmesan Crusted Chicken
Creamy Mushroom Risotto
Roasted Seasonal Vegetables
Mixed Baby Greens, Goat Cheese and Dried Tart Cherries with Port Dressing
House-made Garlic and Olive Focaccia Rolls

Dessert

Fresh Fruit Cobbler with Vanilla Gelato

Beverages

Gourmet Coffee and Teas
Assorted Soft Drinks
Selection of Beer, Wine and Spirits *(available at additional charges)*



Beef Tenderloin Buffet

Appetizers

Harley Farms Fromage Blanc, Artichoke and Olive Tapenade on Crostini

Crab Cakes with Roasted Pepper Aioli

Buffet

Roasted Filet of Beef with Mushroom-Red Wine Sauce

Creamy Garlic Mashed Potatoes

Roasted Seasonal Vegetables

Mixed Baby Greens, Roasted Beets and Toasted Pecans with Balsamic Vinaigrette

Rosemary Garlic Rolls

Dessert

Chocolate Decadence Cake

Beverages

Gourmet Coffee and Teas

Assorted Soft Drinks

Selection of Beer, Wine and Spirits *(available at additional charges)*

Mexican Buffet

Appetizers

Spicy Grilled Shrimp with Tequila-Butter and Cilantro

Cheese Quesadilla Bites with Salsa Verde and Lime Cream

Buffet

Chipotle Beef Fajitas with Grilled Peppers and Onions

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

Mixed Baby Greens, Toasted Pumpkin Seeds, Jicama and Cantaloupe

Beans and Rice

Dessert

Cinnamon Coffee Flan

Beverages

Gourmet Coffee and Teas

Assorted Soft Drinks

Selection of Beer, Wine and Spirits *(available at additional charges)*



Patio Grill Buffet

Appetizers

Beach House Signature Corn Fritters with Pineapple Chutney

Sautéed Shrimp with Roasted Garlic and Herb Butter

Buffet *Please choose two*

Grilled Pork Ribs with Sweet and Sour BBQ Sauce

Salt and Pepper Roasted Tri Tip

Grilled Chipotle Chicken

Includes...

Mixed Baby Greens with Fresh Berries, Toasted Pecans and Blue Cheese

Cabbage and Carrot Coleslaw with Celery Seed Dressing

Fresh Corn on the Cob or Roasted Seasonal Vegetables

Baked Beans

Sweet Corn Muffins

Dessert

Fresh Fruit Cobbler with Vanilla Gelato

Beverages

Gourmet Coffee and Teas

Assorted Soft Drinks

Selection of Beer, Wine and Spirits *(available at additional charges)*

Optional **Fish Entrée** available

Roasted Chicken Breast

Appetizers

Smoked Salmon- Herbed Cream Cheese with Pickled Shallots and Capers on Crostini

Artichoke, Ricotta and Herb Phyllo Triangles

First Course

Creamy Polenta with a One Hour Egg, Manchego and Truffle Oil

Entrée

Roasted Chicken Breast

Yukon Gold, Fennel and Olive Oil Mashed Potatoes

Sautéed Broccoli with Basil, Garlic Confit and Saffron

Dessert

Vanilla Buttermilk Panna Cotta

Beverages

Gourmet Coffee and Teas

Assorted Soft Drinks

Selection of Beer, Wine and Spirits *(available at additional charges)*



Grilled Fresh Local Halibut

Appetizers

Tempura Shrimp with Soy-Dipping Sauce
Harley Farms Fromage Blanc, Artichoke and Olive Tapenade on Crostini

First Course

Crab Salad with Butter Lettuce, Beets and Citrus

Entrée

Grilled Fresh Local Halibut, Seasonal Risotto
Baby Heirloom Carrots, Mushroom Vinaigrette

Dessert

Almond Financier with Dulce de Leche Gelato

Beverages

Gourmet Coffee and Teas
Assorted Soft Drinks
Selection of Beer, Wine and Spirits *(available at additional charges)*

Oven Roasted American Kobe Beef

Appetizers

Paprika-Crusted Ahi with Eggplant and Saffron Aioli on Crostini
Fennel Fritters with Spicy, Red Pepper Compote

First Course

Iceberg Lettuce Wedge with Blue Cheese Crackers, Apple Butter and Balsamic Vinaigrette

Entrée

Oven-Roasted American Kobe Beef
Potatoes with Artichokes and Spinach
Red Wine-Pancetta Sauce

Dessert

Warm, Gooey Valrhona Chocolate Cakes

Beverages

Gourmet Coffee and Teas
Assorted Soft Drinks
Selection of Beer, Wine and Spirits *(available at additional charges)*

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- Addition of Vegetarian Entrée to all dinner menus are available.
 - All dinners are specifically catered and include additional fees for staffing, equipment and staging.
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Relax and connect with your event participants around a cozy bonfire on the picturesque Harbor Beach below the Beach House. A crackling fire, beach chairs, hot cocoa and tasty s'mores will await your arrival.

Premium beers, wine, bottled water and soft drinks are available at an additional charge – please inquire.