



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.*

Please note: All prices are listed per person and are subject to change without notice. A 20% service fee is added to all catering invoices. For groups of 15 guests or less, a staffing fee of \$125.00 per day is applied. Sales Tax will be added.

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BREAKFAST

Continental Breakfast	\$16.00
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	\$24.00
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	\$25.00
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)	\$27.00
Hash Brown Potatoes	
Seasonal, Fresh-cut Fruit Salad	
Gourmet Coffee and Tea Service	
Fresh-squeezed Orange Juice	
Breakfast Additions <i>(A minimum order of six items per group.)</i>	
Bacon, Egg and Arugula "Breakfast Bite" Biscuit Sandwich	\$8.50
Creamy Scrambled Eggs	\$5.50
Hard-boiled Eggs	\$2.75
Assorted Pastries and Scones	\$3.75
Fresh-cut Seasonal Fruit Salad	\$4.75
Assorted Yogurts with Crunchy Granola	\$5.50
Hot Oatmeal with Toppings	\$6.50
Chai Tea Latte	\$3.75
Mona Vie Power-Boost Nourishing Acai Juice Blend	\$4.75
Smoked Salmon Platter	\$16.50
<i>with Sliced Tomatoes, Onions, Capers, Bagels and Cream Cheese</i>	
Freshly Baked Quiche or Frittata	\$8.50
<i>Sweet Onion, Bacon and Gruyere or Roasted Vegetables and Goat Cheese or Mushroom, Shallot and Cheddar or Sun-dried Tomato, Artichoke and Parmesan</i>	



LUNCH

Luncheon Buffet **\$30.00**

Salads *Your choice of any one salad*

- Classic Caesar Salad with Shaved Parmesan and Croutons (**Add Grilled Chicken** - \$5.50pp)
- 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
(add \$8.50 pp)
- Fresh Dungeness Crab and Melted Gruyere Cheese on Grilled Sourdough Bread
(add \$8.50 pp)

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

- Minestrone \$6.00
- New England Style Clam Chowder..... \$7.00
- Roasted Red Pepper Bisque \$6.00
- Black Bean with Salsa and Queso Fresco \$6.00
- Cream of Tomato \$6.00
- French Onion with Parmesan Crostini \$7.00

Dessert

House-made Brownies or Freshly Baked Cookies

Beverages

Assorted Soft Drinks



THEMED LUNCHES

Southwestern \$35.00

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 \$38.00

Chipotle Chicken Fajitas with Grilled Peppers and Onions
Beef Fajitas (Add \$3.00pp)
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 \$40.00

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) \$33.00

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) \$30.00

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 **\$34.00**

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 **\$40.00**

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 **\$32.00**

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 **\$32.00**

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

<input type="checkbox"/> Gourmet Coffee, Tea and Assorted Soft Drinks.....	\$10.00
<input type="checkbox"/> Gourmet Coffee and Tea (<i>When replenished with breakfast order</i>)	\$2.75
<input type="checkbox"/> Euphoria Bottled Spring Water	\$2.50
<input type="checkbox"/> Pellegrino Bottled Sparkling Water	\$3.00
<input type="checkbox"/> Voss Bottled Spring Water	\$4.50
<input type="checkbox"/> Mona Vie Power-Boost Nourishing Acai Juice Blend	\$4.75
<input type="checkbox"/> Premium Soft Drinks, Juices and Teas.....	\$4.00

Snacks

<input type="checkbox"/> Cheese and Crackers with Fresh Fruit	\$13.00
<input type="checkbox"/> Handmade Ice Cream Bars	\$7.50
<input type="checkbox"/> Fresh Fruit and Yogurt Smoothies	\$6.50
<input type="checkbox"/> Delicious House-made Dessert Bars	\$4.00
<input type="checkbox"/> Sahale Gourmet Nut Blend Snacks	\$5.50
<input type="checkbox"/> Yogurt Parfait with Fruit and Crunchy Granola	\$9.50
<input type="checkbox"/> Seasonal, Fresh-cut Fruit Salad	\$4.75
<input type="checkbox"/> Basket of Fresh Whole Fruit.....	\$4.00
<input type="checkbox"/> Granola Grabber Cookies (with Nuts and Fruits)	\$4.25
<input type="checkbox"/> Freshly Baked Cookies	\$3.50
<input type="checkbox"/> 18 Rabbits Whole Grain Organic Granola Bars in Assorted Flavors	\$5.00
<input type="checkbox"/> House-made Vegetable and Potato Chips	\$4.75
<input type="checkbox"/> Air Popped Popcorn with Real Butter and Fleur de Sel	\$4.50
<input type="checkbox"/> Funkychunky Popcorn	\$5.50
<i>Handmade popcorn drenched in luscious white, dark and milk chocolates along with smooth caramel and nuts.</i>	

Freshly Baked Cake / Breads

<input type="checkbox"/> Banana Nut Bread	\$4.50
<input type="checkbox"/> Cinnamon Streusel	\$4.50
<input type="checkbox"/> Blueberry Brown Butter Cake	\$4.50
<input type="checkbox"/> Cardamom Crumb Cake	\$4.50

“To Go” Bag

<input type="checkbox"/> Granola Bars, Fresh Whole Fruit, Freshly Roasted Nuts, Spring Water	\$11.00
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MEETING PACKAGES

Standard Meeting Package \$65.00

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 \$70.00

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 \$8.50
- Paprika Crusted Ahi with Eggplant and Saffron Aioli on Crostini \$10.50
- Cayenne Spiced Grilled Shrimp in Tequila-Lime Butter \$11.00
- Smoked Salmon-Herbed Cream Cheese with Pickled Shallots and Capers on Crostini \$10.00
- Dungeness Crab Cakes with Roasted Pepper Aioli \$12.00
- Beef or Chicken Teriyaki Skewers with Scallions and Toasted Sesame Seeds \$9.50
- Albondigas; Spanish Meatballs in Tomato, Saffron-Paprika Sauce \$9.50
- Pancetta and Grilled Pears with Goat Cheese and Pickled Onions on Crostini \$9.50
- Spanish Chorizo, Potato and Manchego Quesadillas \$9.00
- Harley Farms Fromage Blanc, Artichoke and Olive Tapenade on Crostini \$9.00
- Blue Cheese, Apple Butter and Candied Pecans on Crostini \$9.00

Platters

- Imported and Domestic Cheeses with Fresh and Dried Fruit, Toasted Nuts and an assortment of Crackers and Biscuits \$13.50
- Fresh Vegetable Crudités with Herb Dipping Sauce \$12.00
- Smoked Salmon with Herbed Cream Cheese, Tomatoes, Red Onions, Capers and Breads \$13.75
- Mezza Platter with an assortment of Mediterranean Dips, Salads and Grilled Vegetables served with Pita Chips and Fresh Focaccia \$16.50



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 **\$65.00**

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 \$70.00

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 \$65.00

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 \$70.00

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** add **\$5.50** per person

Roasted Chicken Breast \$62.00

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 \$70.00

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 \$70.00

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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- For an addition of Vegetarian Entrée to all dinner menus, please add **\$20.00** per person.
 - All dinners are specifically catered and include additional fees for staffing, equipment and staging.
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**BONFIRE ON
THE BEACH**

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.

Group of 20 or less	\$450.00
Additional guests	\$12.00 (per person)
Bonfire Attendant Fee*	\$150.00

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

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* Attendant Fee waived if bonfire follows dinner at the Beach House for eight or more guests.

- Weather and Tide Permitting
- 24 hour notice required
- Permission to use the beach for this activity is provided with kind consideration by the San Mateo County Harbor District. Conditions apply.

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