



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 - at the Beach House or at a location of your choice.

All meals are prepared on-site from scratch, using the finest, freshest and local 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 Myshall Brady

Beach House Catering

Owner / Director of Catering & Events

Tel. (650) 712-3328

P.S. If you have any vegetarian, vegan, cultural or specific food requirements, simply let us know and we'll be happy to assist.

MENUS

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BREAKFAST

Continental Breakfast

Assorted Pastries and House-made Muffins
Croissants and Bagels with Cream Cheese
Fresh-cut Fruit Salad
Deluxe Gourmet Coffee and Tea Service
Fresh-squeezed Orange Juice

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

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

Eggs Benedict (Classic or Vegetarian)

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

Breakfast Additions

**Please inquire about minimum orders.*

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 two salads*

- 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
- 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 White Cheddar, Avocado, Cucumber, Shaved Fennel and Tomato on Focaccia
- Grilled Tuscan Chicken Sandwich with Mozzarella, Artichoke Hearts and Pesto Aioli
- Roasted Turkey Breast with Avocado, Bacon and Onion Relish on House-made Focaccia
- Grilled Eggplant, 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

Additions

- Fillet of Beef Steak Sandwich with Caramelized Onions and Portobello Mushrooms on Croissant
- Fresh Dungeness Crab with Melted Gruyere Cheese on Grilled Sourdough Bread

Soups *(minimum 6 servings per order)*

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

Dessert

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

Beverages

Assorted Soft Drinks



THEMED LUNCHES

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
Guacamole, Salsa, Sour Cream and House-made Tortilla Chips
Mixed Baby Greens with Cantaloupe, Jicama and Toasted Pumpkin Seeds
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
Rich Olive Oil Cake with Lemon Curd and Fresh Berries
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 with Fresh Crab, Avocado, Cucumber and Sushi Rice
Asian Slaw with 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 in Warm Pita Bread with Tzatziki Sauce, Tomatoes and Crispy Lettuce
Tabbouleh Salad with Cracked Wheat, Tomatoes, Cucumber and Parsley
Baby Spinach with Grilled Red Onions, Hazelnuts and Tahini Vinaigrette
Caramelized Pistachio, Walnut and Almond Tart with Hints of Rose, Orange and Spices
Assorted Soft Drinks



COFFEE BREAKS AND SNACKS

Beverages

- Deluxe Gourmet Coffee and Tea Service and Assorted Soft Drinks
- Deluxe Gourmet Coffee and Tea Service
- Green Planet Water in a Bio-Degradable Bottle
- Pellegrino Bottled Sparkling Water
- Voss Bottled Spring Water
- Mona Vie Power-Boost Nourishing Acai Juice Blend
- Premium Soft Drinks, Juices and Teas

Snacks

- Cheeses with Fresh and Dried Fruit and Toasted Nuts
- Handmade Ice Cream Sandwich
- 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
- Fresh Vegetable Crudités with Herb Dipping Sauce
- Granola Grabber Cookies (with Nuts and Fruits)
- Freshly Baked Cookies
- Rich, House-made Valrhona Chocolate Brownies
- Granola Bars in Assorted Flavors
- House-made Vegetable and Potato Chips
- Fresh, House-made Tortilla Chips, Salsa and Guacamole
- Air Popped Popcorn with Real Butter and Fleur de Sel
- Deluxe Caramel Corn with Drizzled Chocolate and Peanuts
- Tuscan Fries with Fresh Herbs and Garlic
- Mini Mezza Plate with Hummus, Marinated Cheese, Olives and Pita Chips
- Bleu Cheese and Caramelized Onion Tart

Freshly Baked Cakes and Breads *(minimum 8 servings per order)*

- Banana Nut Bread
 - Cinnamon Streusel
 - Blueberry Brown Butter Cake
 - Cardamom Crumb Cake
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- “To Go” Bag** with Granola Bars, Fresh Whole Fruit, Freshly Roasted Nuts, Bottled Water



MEETING PACKAGES

Deluxe Meeting Package

Includes Two Sandwiches with Lunch (One Meat and One Vegetable)

Standard Meeting Package

Includes One Sandwich with Lunch (Meat or Vegetable)

Breakfast

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

Morning Break – Deluxe Gourmet Coffee and Tea Service

Lunch

Sandwiches – Meat: *Please choose one*

- Pulled BBQ Turkey Sandwich with Warm, Tender Roasted Turkey on a Crusty Roll with Melted White Cheddar and Coleslaw
- Grilled Breast of Chicken with Vermont Cheddar, Roasted Peppers and Sun Dried Tomato Aioli on a Rosemary Garlic Roll
- Warm Turkey Meatloaf, Roasted Tomato, Crispy Lettuce and Mustard-Aioli on a Crusty Roll

Sandwiches – Vegetable: *Please choose one*

- Grilled Sharp Cheddar and Tomato with Basil Aioli on Sourdough Bread
- Vegetable 'Primavera' with White Cheddar, Avocado, Cucumber, Shaved Fennel and Tomato on Focaccia
- Hot, Grilled Vegetable Sandwich with Sweet Oven Roasted Tomatoes, Mozzarella Cheese and Fresh Basil on House-made Olive Focaccia

Salads and Soups - *Please choose two*

- Mediterranean Pasta Salad with Olives, Vegetables and Balsamic Vinaigrette
- Potato Salad with Artichokes and Bacon
- Mixed Baby Greens with Grapes, Bleu Cheese, Candied Pecans and House-made Vinaigrette
- Baby Spinach with Apples, Walnuts, Goat Cheese and Champagne Vinaigrette
- Cream of Tomato Soup with Cheddar Puff Pastry Twists
- Garden Minestrone with Parmesan
- Red Pepper Bisque

Dessert - *Please choose one*

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

Beverages

Assorted Soft Drinks

Afternoon Break and Snacks - *Please choose one*

- Air Popped Popcorn with Real Butter and Fleur de Sel
- House-made Caramel Corn
- Delicious Dessert Bars

Deluxe Gourmet Coffee and Tea Service and Assorted Soft Drinks

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
 - Prosciutto 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
 - Seared Ahi Tuna with Herbs de Provence, Honey-Dijon Vinaigrette and Taro Chips
 - Shanghai Duck with Hoisin Sauce and Wonton Chips
 - Grilled Sea Scallops, Bacon-wrapped, Mirin-Honey glazed with Sweet Red Pepper Relish
 - Endive Spears with Red and Golden Beets, Harley Farms Chevre and Walnut Vinaigrette.
 - Petite Lamb Chops with Sweet and Spicy Mint Sauce
 - Beef Short Rib Ragu with Risotto Cake, Sage Crème Fraiche and Frizzled Leek
 - Fig and Onion Crostini with Bellwether Farms Fresh Ricotta
 - Cheese Quesadilla Bites with Salsa Verde and Lime Cream
 - Sautéed Shrimp with Roasted Garlic and Herb Butter
 - Crispy Artichoke, Ricotta and Herb Phyllo Triangles
 - Tempura Shrimp with Soy-Dipping Sauce
 - Pear and Crisp Pancetta Phyllo Purses with Meyer Lemon Scented Goat Cheese
 - Demitasse Soup Cups
- Cream of Tomato-Fennel with Cheddar Straws *or* Sherried Butternut Squash with Nutmeg Cream

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
- Mezza Platter with an assortment of Mediterranean Dips, Salads and Grilled Vegetables served with Pita Chips and Fresh Focaccia



DINNER MENUS



From elegant fine-dining to casual buffets, each gourmet menu is prepared freshly just for your event, and graciously served at an exquisitely staged location.

Whether you choose one of our delicious menus or a customized menu, we look forward to working with you to create a memorable event.

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 with Goat Cheese, Dried Tart Cherries and Port Dressing

House-made Olive Focaccia Rolls

Dessert

Fresh Fruit Cobbler with Vanilla Gelato

Beverages

Deluxe Gourmet Coffee and Tea Service

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

Deluxe Gourmet Coffee and Tea Service
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

Deluxe Gourmet Coffee and Tea Service
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 meats*

Grilled Pork Ribs with Sweet and Sour BBQ Sauce

Salt and Pepper Roasted Tri Tip

Grilled Chipotle Chicken

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

Deluxe Gourmet Coffee and Tea Service

Assorted Soft Drinks

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

Roasted Chicken Breast

Appetizers

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

Crispy Artichoke, Ricotta and Herb Phyllo Triangles

First Course

Warm Spinach Salad with Roasted Peppers, Balsamic Onions, Bacon, Walnuts and Herbed Chevre Croquettes

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

Deluxe Gourmet Coffee and Tea Service

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

Deluxe Gourmet Coffee and Tea Service
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, Goopy Valrhona Chocolate Cakes

Beverages

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

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 All dinners are specially 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 adjacent to the Beach House. A crackling fire, beach chairs, hot cocoa, coffee and tasty s'mores will await your arrival.

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

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- The Bonfire-on-the-Beach is available only in conjunction with an onsite dinner or other qualifying catered event.
- 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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