

Beach House

Welcome! Whether you're looking for a delicious gourmet dinner or simple yet elegant luncheon, 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 serving you.

Kind regards,
Rachel L. Strom, Catering Director
Beach House Hotel at Half Moon Bay
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Recipient of a 2018-2019 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.

A 20% service fee is added to food and beverage item.

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 8.75%.

A late-order fee may be applied if your signed catering contract has not been received by the due date.

All dinners are specially designed and prepared for your group.

All meal prices will include additional fees for set-up, staffing, and equipment.

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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BREAKFAST

Breakfasts include gourmet coffee and tea service and orange juice

Breakfast with Selections

Please choose 4 items

- House-made Morning Breads, Scones and Mini Muffins *served with house-made jam*
- House of Bagels, NY Style Bagels *with cream cheese, butter and jam*
- Scrambled or Hard-cooked Eggs
- Freshly Baked Mini Muffins **or** Butter Croissants **or** Bread Basket for Toasting
- Hot Oatmeal *with fresh fruit, toasted pecans, and brown sugar toppings*
- Maple-Vanilla Quinoa Porridge *with coconut milk, toasted almonds, and fruit*
- Greek Yogurt *with house-made granola*
- Fresh Fruit Salad

Cinnamon Brioche French Toast *or* Blueberry Pancakes

served with Real Maple Syrup

Scrambled Eggs

Crisp Bacon and Chicken Apple Sausage

Fresh Fruit Salad

Scrambled Eggs with Chives

Crisp Bacon and Chicken Apple Sausage

Home-fried Potatoes *with bell peppers and onions*

Buttermilk Biscuits

Fresh Fruit Salad

Eggs Benedict with Dungeness Crab

Hollandaise Sauce and English Muffin

Potato Latkes

Fresh Fruit Salad

Breakfast Additions – *please inquire about minimum orders*

- Freshly Baked Quiche **or** Frittata *with bacon, onions and gruyere, or asparagus, leeks and chèvre or sun-dried tomatoes, artichoke, and feta*
- Smoked Salmon Platter *with sliced tomatoes, cucumber, red onions, and capers*
- Breakfast Burrito with scrambled egg, bacon, and white cheddar in a flour tortilla *with pico de gallo and avocado*
- Bacon and Egg, Biscuit Sandwich *with arugula*
- Greek Yogurt *with house-made granola*
- Hot Oatmeal *with fresh fruit, toasted pecans, house-made granola, and brown sugar toppings*
- Maple-Vanilla Quinoa Porridge *with coconut milk, toasted almonds, and fruit*
- House-made Morning Breads, Scones and Mini Muffins *served with house-made jam, lemon curd, and honey butter*

Beach House

LUNCHEON

Lunches include assorted soft drinks

Luncheon Buffet

To Go Lunch (* indicates that menu item is suitable for packing to go)

Sandwiches – *your choice of any two sandwiches*

- Bay Shrimp Lettuce Wraps *with English peas, radish, aioli and fresh tarragon*
- Chicken and Artichoke with Fontina, *fresh basil, roasted garlic, and lemon aioli on grilled sourdough bread*
- Chile Verde Sliders *with tomatillo braised beef, white cheddar, avocado and slaw on a brioche bun*
- Roasted Fresh Ahi Tuna Salad *with fire-roasted peppers and Meyer lemon aioli **
on whole wheat bread
- Roasted Turkey Breast *with avocado, bacon and red onion relish on herbed focaccia **
- Open Faced Flank Steak Sandwich *with herbed goat cheese, tomato and roasted pepper aioli on a ciabatta roll*
- Mediterranean Sandwich *with a chickpea patty, olive tapenade, balsamic onions, feta, and * arugula on a focaccia bun*
- Eggplant Parmesan Sandwich *with provolone, sun-dried tomato chutney, onion relish, fresh basil and garlic aioli on a ciabatta roll*

Salads – *your choice of any two salads*

- Asparagus and Mushroom Salad *with walnuts and lemon-thyme-walnut vinaigrette*
- Kale Salad *with dried tart cherries, avocado and balsamic vinaigrette **
- Roasted Beets *with shaved fennel, pistachios, seasonal greens, and creamy herb dressing*
- Antipasti Salad *with marinated artichoke, sun-dried tomato, zucchini, red bell pepper, arugula, and red wine vinaigrette*
- Wild Rice Salad *with orange, currents, fennel, pine nuts, and citrus-walnut vinaigrette **
- Marinated Five Bean Salad *with parsley, celery, red onion, and red bell pepper**
- Quinoa Salad *with golden beets, golden raisins, almonds, mint, and citrus vinaigrette **
- Roasted Red Potato Salad *with artichokes, celery, Italian parsley, and bacon **

Soups (*minimum order 6 servings*)

- Cream of Asparagus Soup *with truffle oil*
- Vegetable Minestrone *with Parmesan*
- Artichoke Leek Bisque
- New England Style Clam Chowder *with bacon*

Chips (*minimum order 8 servings*)

- House-made Root Vegetable Chips: *sweet potato, beet, taro, and red potato with sea salt*

Dessert

Rich Chocolate Brownies **or** Freshly Baked Cookies or Dessert Bars



THEMED LUNCHES
Lunches include assorted soft drinks

Baja

Baja Fish Tacos *with beer-battered fresh fish*
Black Bean Salad *with tomato, peppers, red onion, and cumin vinaigrette*
Saffron Rice *with tomato, peppers, and green olives*
Jicama-Melon Salad *with cantaloupe, mixed baby greens, citrus-cumin vinaigrette and spiced pepitas*
House-made Tortilla Chips *with guacamole and salsa roja*

Dessert

Lime Cream Squares *with pistachio graham cracker crust and dulce de leche sauce*

Barbary Coast

Moroccan Spiced Chicken Breast *with yogurt sauce*
Berbere Spiced Roasted Vegetables
Chickpea Stew *with roasted eggplant, tomato, and spices*
Cardamom Infused Basmati and Wild Rice Pilaf *with apricots and pistachios*
Orange and Fennel Salad *with olives and citrus-cumin vinaigrette*
Focaccia Rolls

Dessert

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

Goucho Asado

Grilled Skirt Steak *with chimichurri sauce*
Hominy Stew *with butternut squash and paprika*
Roasted Fingerling Potatoes
Seasonal Vegetable Medley
Golden Beets and Chèvre Salad *with crispy romaine, radicchio, almonds, and red wine vinaigrette*
Focaccia Rolls

Dessert

Chocolate-Grand Marnier Pot de Crème

(continued on next page)



THEMED LUNCHES (continued)
Lunches include assorted soft drinks

Half Moon Bay

Parmesan Crusted Chicken Breast
Artichoke Ravioli *with sun-dried tomato, basil, parmesan and pine nuts*
Sautéed Green Beans *with shallot*
Grilled Pear and Manchego *with hazelnuts, bitter greens, and mustard vinaigrette*
Herb Focaccia Rolls

Dessert

Tiramisu

Princeton Harbor

Fresh Local Fish *with fresh herb pesto*
Seasonal Risotto
Sautéed Heirloom Baby Carrots
Dried Tart Cherries *with Laura Chenel chèvre, baby greens, candied walnuts and balsamic vinaigrette*
Herb Focaccia Rolls

Dessert

Citrus-Olive Oil Cake *with Meyer lemon curd, and strawberries*

Rio Grande

(Combinations will be based upon higher priced selection; minimum of 10 guests for split orders)

Fajitas *with Chipotle Beef or Chicken or Chile-Lime Shrimp*
served with sautéed zucchini, peppers and onions, house-made guacamole, salsa fresca,
sour cream, and white cheddar
Jicama-Melon Salad *with cantaloupe, mixed baby greens, citrus-cumin vinaigrette, and spiced pepitas*
Black Beans and Rice
House-made Tortilla Chips

Dessert

Vanilla Gelato Sundae *with spiced chocolate sauce and strawberries*



COFFEE BREAKS AND SNACKS

Beverages – Morning or Afternoon

- Gourmet Coffee and Tea Service and Assorted Soft Drinks (*per person/ half day*)
- Gourmet Coffee and Tea Service (*per person/ half day*)
- Refresh on Morning or afternoon Coffee and Tea Service
- Assorted Soft Drinks (*per person/ half day*)
- Still and Sparkling Waters (*per person/ half day*)
- Premium Soft Drinks, Juices, Waters and Teas (*charges based upon consumption*)
- Spicy Chai Latte (*per pot*)
- Cold Brewed Iced Coffee (*per pitcher*)

Snacks

- Mini Mezze Plate *with hummus, feta with scallion oil, olives, and pita chips*
- Vegetable Crudités *with basil dipping sauce*
- Cheese Display *with fruit and toasted nuts*
- House-made Tortilla Chips *with salsa fresca and guacamole*
- House-made Root Vegetable Chips: *sweet potato, beet, taro, and red potato with sea salt*
- Creamy, Rich Hummus *with pita chips*
- Truffled Popcorn *with Parmesan*
- Air-popped Popcorn *with butter and sea salt*
- Deluxe Caramel Corn *with drizzled chocolate and peanuts*
- Sliced Fresh Fruit Platter
- Basket of Fresh Whole Fruit
- Kind Bars
- Classic Chex Mix *with toasted nuts*
- Deluxe Toasted Nuts *or Spicy Rosemary Cashews*
- Fruit and Yogurt Smoothies
- Yogurt Parfait *with fruit and house-made granola*
- Deviled Eggs, *classic or smoked salmon or bacon (min. 12 servings per order)*

Freshly Baked Cookies, Cakes and Breads

- Dessert Bars
- Freshly Baked Cookies
- Deluxe Cookie Trio *with ginger-molasses, pecan shortbread, and spiced dark chocolate*
- Rich Chocolate Brownies
- Banana Nut Bread (*minimum 8 servings per order*)
- Cinnamon Streusel Coffee Cake (*minimum 8 servings per order*)

“To-Go” Bags *with fresh whole fruit, toasted nuts, cookies, and bottled water*

Beach House

Meeting Package

- * Prices are per person, and include service fee and tax.
- * Price does not include staffing fee for groups of less than 20.

Breakfast with Selections

Please choose 4 items. Includes gourmet coffee, tea, and orange juice.

- House-made Morning Breads and Scones *served with house-made jam*
- House of Bagels, NY Style Bagels *with cream cheese, butter and jam*
- Scrambled or Hard-cooked Eggs
- Freshly Baked Mini Muffins **or** Butter Croissants **or** Bread Basket for Toasting
- Hot Oatmeal *with fresh fruit, toasted pecans, and brown sugar toppings*
- Maple-Vanilla Quinoa Porridge *with coconut milk, toasted almonds, and fruit*
- Greek Yogurt *with house-made granola*
- Fresh Fruit Salad

MORNING BREAK – *replenish gourmet coffee and tea service*

LUNCHEON

Sandwiches – *choice of two*

- Black Forest Ham *with gruyere and fresh tomato on grilled sourdough bread*
- Grilled Chicken Sandwich *with olive tapenade, balsamic onions, and feta cheese on focaccia roll*
- Roasted Turkey Breast *with avocado, bacon and red onion relish on herbed focaccia*
- Roasted Portobello Mushroom and Red Bell Pepper *with herbed goat cheese, tomato and roasted pepper aioli on a ciabatta roll*
- Artichoke and Fontina *with fresh basil, roasted garlic, and lemon aioli on grilled sourdough bread*

Salads and Soups – *choice of two*

- Cream of Asparagus Soup *with truffle oil*
- Vegetable Minestrone *with Parmesan*
- Artichoke Leek Bisque
- Asparagus and Mushroom Salad *with walnuts, and lemon-thyme walnut vinaigrette*
- Caesar Salad *with shaved parmesan and house-made croutons*
- Kale Salad *with dried tart cherries, avocado and balsamic vinaigrette*
- Pasta Salad *with fresh vegetables, olives, and aioli*
- Roasted Red Potato Salad *with artichokes, celery, Italian parsley, and bacon dressing*

Dessert – *choice of one*

- Freshly Baked Cookies **or** Rich Chocolate Brownies

Includes assorted soft drinks

AFTERNOON BEVERAGE SERVICE AND SNACKS – *choice of one*

- Air-popped Popcorn *with butter and sea salt*
- Assortment of Dessert Bars
- House-made Caramel Corn
- Classic Chex Mix *with toasted nuts*

Includes gourmet coffee and tea service and assorted soft drinks

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



APPETIZERS AND PLATTERS

Appetizers (*priced per person*)

- Grilled Shrimp *in tequila-lime beurre blanc*
- Smoked Salmon Cream Cheese *with pickled shallots and capers on crostini*
- Sautéed Shrimp *with roasted garlic beurre blanc*
- Seared Ahi Tuna *with herbes de Provence, honey-dijon vinaigrette, and taro chips*
- Grilled Shrimp *with olive tapenade and smoked paprika oil*
- Dungeness Crab Cakes *with roasted pepper rémoulade*
- Scallop Ceviche Spoons *with avocado, cucumber, and cilantro*
- Lamb Loin Chops *with sweet and spicy mint sauce*
- Fresh Spring Rolls *with shrimp or vegetables and dipping sauce*
- Pear and Crisp Pancetta Phyllo Purses *with Meyer lemon scented chèvre*
- Mushroom Phyllo Bundles *with Parmesan and truffle oil*
- Endive Spears *with roasted beets, chèvre, and walnut vinaigrette*
- Crispy Phyllo Artichoke Tiropitas *with herbed ricotta and artichoke hearts*
- Bellwether Farms Fromage Blanc *with artichoke-olive tapenade on crostini*
- Cheese Quesadilla Bites *with salsa verde and lime cream*
- Blue Cheese *with wine-poached pear and candied pecans*

Platters

Cheese Display *with imported and local artisan cheeses, fresh and dried fruit, toasted nuts, and an assortment of crackers and crostini*

Olympia Provisions Salamis, Cacciatore, Finocchiona, and Saucission *with baguette, mixed olives, and cornichons*

Vegetable Crudités *with basil dipping sauce*

Mezzé Platter *with hummus, caponata, marinated cheese, tabbouleh and olives, and marinated vegetables served with pita chips and fresh focaccia*

Spanish Meatballs *with smoky tomato fennel sauce served with sliced baguette*

Tender Braised Beef Sliders on Brioche Buns
tangy tomatillo sauce with melted white cheddar, avocado, and lime-garlic slaw
or *rich red wine sauce with tomato chutney and arugula*



PLATED-STYLE DINNERS

Plated Style Dinner with Appetizers, pre-ordered Entrée and Dessert

Passed Appetizers

Choice of two

- Mushroom Ragout *with Parmesan and truffle oil on crostini*
- Point Reyes Bay Blue Cheese *with herbed focaccia and caramelized onions*
- Crispy Phyllo Bundles *with artichoke hearts and herbed ricotta*
- Smoked Sturgeon *with fromage blanc, pickled shallot and dill on house-made rye crackers*
- Puttanesca Bruschetta *with tomato, capers, olives, herbs and white anchovy fillet*
- Grilled Skirt Steak *with sweet potato rosti and romesco sauce*

First Course – *includes house-made focaccia dinner rolls*

Choice of one

- English Pea Soup *with maitake mushroom*
- Orange and Butter Lettuce Salad *with radish, crème fraiche dressing, chives and pistachios*
- Artichoke and Herb Salad *with farro, olive oil and lemon*
- Asparagus Salad *with frisée, poached egg, pancetta and warm pancetta-sherry vinaigrette*

Entrée, *includes seasonal vegetable*

Choice of two

Entrée

- Braised Lamb Shank *with red wine demi-glace, and gremolata, creamy polenta, sautéed chard*
- Mustard Glazed Black Cod *with sautéed spinach, jasmine rice pilaf with scallions, and chive puree*
- Beef Tenderloin *with tomato-peppercorn sauce, smashed potatoes, and sautéed sugar snap peas*
- Chicken Marbella *with prunes, capers, green olives, couscous, and asparagus*
- Gnocchi *with asparagus, peas, mushroom-sherry cream sauce, and chive oil*
- Grilled Cauliflower Steak *with romesco, arugula mashed potatoes, roasted heirloom carrots and radishes with gremolata*

Dessert

Choice of two

- Buttermilk Panna Cotta *with rose scented strawberries*
- Warm Valrhona Chocolate Cakes
- Cherry-Almond Clafouti
- Butterscotch Pudding *with fleur de sel*

Please note:

Dinners include gourmet coffee and tea service.

Dinners are specially designed and prepared for your group and will include additional fees for set up, staffing, and equipment.



BUFFET STYLE DINNERS

Pacific Buffet

Passed Appetizers

Choice of two

- Fresh Spring Rolls *with vegetables, herbs and sweet chili-boisin sauce*
- Ahi Poke *with crispy wonton*
- Korean Barbecue Beef Skewers *with blistered cherry tomato*

Dinner Buffet

Thai Grilled Chicken *with lemongrass pesto*

Curry-Coconut Shrimp *with broccoli and cauliflower*

Mango-Herb Slaw *with sesame-lime vinaigrette and peanuts*

Sautéed Sugar Snap Peas *with garlic*

Jasmine Rice *with coconut, scallion, and crispy shallots*

Sesame-Ginger Salad *with snow peas, tamari cashews, Asian lettuces, carrot, cilantro, and mint*

Filipino Bread Rolls

Dessert

Citrus-Olive Oil Cake *with strawberries and Meyer lemon curd*

Ocean Terrace Buffet

Passed Appetizers

Choice of two

- Grilled Shrimp *in tequila-lime beurre blanc*
- Corn Fritters *with pineapple chutney*
- Bacon-Cheddar Cheese Puff

Dinner Buffet

Grilled Achiote and Citrus Rubbed Chicken *with chipotle barbecue sauce*

Memphis Dry-rubbed Beef Tri Tip

Watermelon and Mint Salad *with feta, and crispy romaine*

Cabbage and Carrot Coleslaw *with celery seed dressing*

Fresh Corn on the Cob **or** Roasted Seasonal Vegetables

Macaroni and Cheese

Savory Baked Beans

Sweet Corn Muffins

Dessert

Bourbon Brown Butter Apple Crisp *with vanilla gelato*

Please note:

Dinners include gourmet coffee and tea service.

Dinners are specially designed and prepared for your group and will include additional fees for set up, staffing, and equipment.



FIRE PIT IN THE ROSE GARDEN

A Cozy Fire Pit in the Rose Garden with a Crackling Fire, Gourmet Hot Cocoa, Coffee, Decaf, and Tasty S'mores

With an onsite dinner, group of 20 guests or less

Without an onsite dinner please add

Fireside Service Staff

For groups of more than 20 guests

Additional guests (per person)

Available at an additional charge (see Page 12):

- Bonfire Cocktails with your choice of: Baileys, Peppermint Schnapps, Kahlua, Frangelico, Irish whiskey, etc. *with coffee, hot cocoa or steamed milk*
- Wine, Premium Beers, Cordials, Bottled Water, and Soft Drinks

Please note:

Available only to corporate groups in conjunction with meeting space rental.

Available with or without onsite catered dinner.

Weather permitting.

24-hour notice required.



BAR MENU

Wines

Roederer Estate Brut, Anderson Valley Sparkling Wine
Tangent Sauvignon Blanc
William Hill Estates Chardonnay
MacMurray Ranch Chardonnay
Sonoma Cutrer Chardonnay

Edna Valley Rosé

Talbott Pinot Noir, Monterey
Dry Creek Heritage Zinfandel
Bridlewood Cabernet Sauvignon
Educated Guess Cabernet Sauvignon, Napa Valley
Farm Napa Valley Cabernet Sauvignon

Premium Beers

Stella Artois, Rogue Hazelnut Brown Nectar, Sierra Nevada Pale Ale,
Lagunitas IPA, Deschutes Obsidian Stout

HMB Brewing Company Kölsch Style Ale *22oz bottle*

Premium Mixed Drinks

Belvedere, Tanqueray No. 10, Maker's Mark, Appleton Reserve Rum, Johnny Walker Black,
Patron Anejo, Glenlivet, Dewar's White Label, High West Rendezvous Rye Whiskey,
Suntory Whisky Toki

Cordials

Remy Martin, Courvoisier, Grand Marnier, Hennessy, Michter's US1 Small Batch Bourbon

After Dinner Cocktails

Coffee, Hot Chocolate or Steamed Milk with your choice of: *Baileys, Peppermint Schnapps, Kahlua, Frangelico, Irish whiskey, etc*

Corkage Fee per bottle