

# 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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***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 and 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.

**Menus**

Breakfast . . . . .	2
Lunch . . . . .	3-5
Coffee Breaks and Snacks . . . . .	6
Meeting Packages . . . . .	7
Appetizers and Platters . . . . .	8
Dinner . . . . .	9-10
Beach Bonfire . . . . .	11
Bar Menu . . . . .	12



**BREAKFAST**

*Breakfasts include gourmet coffee and tea service and orange juice*

Beach House Continental Breakfast .....  
An Assortment of House-made Morning Breads, Scones and Mini Muffins  
*served with house-made jam, lemon curd and honey butter*  
House of Bagels, NY Style Bagels *with cream cheese*  
Hard-cooked Eggs  
Fresh Fruit Salad

Wholesome Breakfast .....  
Hot Oatmeal *with fresh fruit, toasted pecans, house-made granola, and brown sugar toppings*  
Bellwether Farms Artisan Yogurts  
Freshly Baked Mini Muffins  
Fresh Fruit Salad

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 roasted vegetables and Parmesan or asparagus, leek, and chèvre* .....
- Smoked Salmon Platter *with sliced tomatoes, cucumber, red onions, and capers* .....
- Scrambled Eggs .....
- Hard-boiled Eggs .....
- Deviled Eggs, *classic, or smoked salmon, or bacon*, (min. 12 servings per order) .....
- Fresh Fruit Salad .....
- Bellwether Farms Artisan Yogurts *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* .....
- Bacon and Egg, Biscuit Sandwich *with arugula* .....
- House-made Morning Breads, Scones and Mini Muffins  
*served with house-made jam, lemon curd and honey butter* .....



**LUNCHEON**

*Lunches include assorted soft drinks*

**Luncheon Buffet** .....  
**To-Go Lunch** (\* menu items suitable for packing to go) .....

**Sandwiches – choice of any two sandwiches**

- Vietnamese Bánh Mì *with marinated pork or chicken or tofu, English cucumber, pickled carrots, \* daikon, and shredded lettuce on a soft roll with cilantro aioli*
- Roasted Fresh Ahi Tuna Salad *with fire-roasted peppers and Meyer lemon aioli \* on whole wheat bread*
- Chicken and Artichoke with Fontina, *fresh basil, roasted garlic, and lemon aioli on grilled sourdough bread*
- Roasted Turkey Breast *with avocado, bacon, and red onion relish on herbed focaccia \**
- Flank Steak *with herbed goat cheese, tomato, and roasted red pepper served open faced on ciabatta bread with a Parmesan crisp*
- Mediterranean *with a chickpea patty, olive tapenade, balsamic onions, feta, and arugula \* on a focaccia bun*
- Roasted Portobello Mushroom and Red Bell Pepper *with Manchego and artichoke relish on focaccia*

**Salads – choice of any two salads**

- Roasted Ginger Kale Salad *with avocado, sugar snap peas, radish, cilantro, and black sesame*
- Roasted Beets *with shaved fennel, pistachios, mixed baby greens, and green goddess dressing*
- Grilled Asparagus Salad *with arugula, orange, pecorino, shallot confit and vinaigrette*
- Bok Choy and Thai Rice Noodle Salad *with coconut lime dressing, carrot, radish, fresh basil, scallions, and peanuts*
- Farro and Artichoke Salad *with cherry tomato, English peas, celery, parsley, Kalamata olives, feta, and Greek vinaigrette*
- 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* .....

**Desserts**

Rich Chocolate Brownies **or** Freshly Baked Cookies



**THEMED LUNCHES**  
*Lunches include assorted soft drinks*

**Baja** .....

- Baja Fish Tacos *with beer-battered fresh fish*
- Black Bean Salad *with sweet potato, tomato, peppers, red onion, and cumin vinaigrette*
- Saffron Rice *with tomatoes, peppers, and green olives*
- Jicama-Citrus Salad *with mixed baby greens, citrus-cumin vinaigrette, and 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*
- Berberie Spiced Roasted Vegetables
- Cardamom Infused Basmati and Wild Rice Pilaf *with apricot and pistachio*
- Orange and Fennel Salad *with olives and citrus-cumin vinaigrette*
- Focaccia Rolls

**Dessert**

- Honey Almond Tart *with hints of rose, orange and spices*

**Frankfurt** .....

- Braised Beef Brisket *with pomegranate molasses and pistachio gremolata*
- Sherry Braised Red Cabbage *with apples and caraway*
- Spaetzle *with caramelized onions*
- Seasonal Vegetable Medley
- Cucumber Salad *with creamy dill dressing, crispy romaine, and celery*
- Focaccia Rolls

**Dessert**

- Chocolate-Cherry Bread Pudding

**(continued on next page)**



**THEMED LUNCHEES (continued)**  
*Lunches include assorted soft drinks*

**Princeton Harbor** .....

Fresh Local Fish *with fresh herb pesto*  
Seasonal Risotto  
Sautéed Heirloom Baby Carrots  
Mixed Baby Greens *with Laura Chenel Chèvre, dried cherries and caramelized walnuts*  
Herb Focaccia Rolls

**Dessert**

Citrus Olive Oil Cake *with Meyer lemon curd*

**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 peppers and onions, house-made guacamole, salsa fresca, sour cream, and white cheddar cheese*  
Jicama Citrus Salad *with mixed baby greens, citrus-cumin vinaigrette, and pepitas*  
Black Beans and Rice  
House-made Tortilla Chips

**Dessert**

Vanilla Gelato Sundae *with spiced chocolate sauce and strawberries*

**Half Moon Bay** .....

Roasted Chicken Breast *with lemon-caper sauce*  
Mushroom Ravioli *with truffle-brandy cream sauce*  
Seasonal Vegetable  
Grilled Pear and Pecorino Salad *with hazelnuts, mixed baby greens, and mustard vinaigrette*  
Herb Focaccia Rolls

**Dessert**

Tiramisu



## 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*) . . . . .
- 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 – choice of one**

House-made Morning Breads and Scones and Mini Breads	<i>or</i>	Hot Oatmeal <i>with toppings</i>
Bagels <i>with cream cheese</i>		Yogurts <i>with house-made granola</i>
Hard-cooked Eggs		Freshly Baked Mini Muffins
Fresh Fruit Salad		Fresh Fruit Salad

*Includes include gourmet coffee and tea service and orange juice.*

### **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 *with olive tapenade, balsamic onions, and feta cheese on a crusty roll*
- Roasted Turkey Breast *with avocado, bacon, and red onion relish on herbed focaccia Mediterranean with a chickpea patty, olive tapenade, balsamic onions, feta, and arugula*
- 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
- Pasta Salad *with fresh vegetables, olives, and aioli*
- Roasted Red Potato Salad *with artichokes, celery, Italian parsley, and bacon dressing*
- Grilled Asparagus Salad *with arugula, shallot confit, orange, pecorino, and vinaigrette*
- Baby Spinach *with tart apples, Laura Chenel Chèvre, and walnuts*
- Caesar Salad *with shaved Parmesan and house-made croutons*

#### **Dessert – choose 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 smokey 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

*Includes preordered appetizers, 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*
- Baby Artichoke Tempura *with lemon aioli*
- 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 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

*Choice of two entrées for attendees to preorder*

- Grilled Braised Lamb Sirloin *with red wine demi-glace, herb-roasted fingerling potatoes, sautéed chard, and mint*
- 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*
- Roasted Chicken *with ragout of artichoke, mushroom, tomato, basil, white wine, and parslid egg noodles*
- Gnudi (a pillowy ricotta dumpling) *with asparagus, peas, and mint*
- Mushroom and Eggplant Strudel *with toasted walnuts and spices*

### Dessert

*Choice of two desserts for attendees to preorder*

- Coconut Panna Cotta *with lime*
- Warm Valrhona Chocolate Cakes
- Bruléed Humboldt Fog Goat Cheese *with port-poached pear and pecan shortbread cookie*



## BUFFET STYLE DINNERS

### Pacific Buffet .....

#### Passed Appetizers

##### *Choice of two*

- Fresh Spring Rolls *with vegetables, Herbs and Sweet Chili-Hoisin 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 Long Beans *with garlic*

Jasmine Rice *with coconut crispy shallots and scallions*

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

Filipino Bread Rolls

#### Dessert

Citrus-Almond 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.*



**BONFIRE ON THE BEACH**

Relax and connect with your event participants around a cozy bonfire on the picturesque Princeton Harbor Beach adjacent to the Beach House. A crackling fire, beach chairs, gourmet hot cocoa, coffee, and tasty s'mores will await your arrival.

Group of 20 or less . . . . .  
Additional guests (per person) . . . . .

Available at an additional charge (see Bar Menu on Page 12):

- Bonfire Cocktails with your choice of: Bailey’s, 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 and onsite catered dinner (minimum 10 guests).  
Weather and tide permitting.  
24-hour notice required.  
Permission to use the beach is provided by the San Mateo County Harbor District (conditions apply).

**FIRE PIT IN THE ROSE GARDEN**

A cozy fire pit in the Rose Garden with a crackling fire, gourmet hot cocoa, coffee, 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 14):

- Bonfire Cocktails with your choice of: Bailey’s, 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 .....

J Lohr Pinot Noir .....  
Dry Creek Heritage Zinfandel .....  
Bridlewood Cabernet Sauvignon .....  
Kenwood Six Ridges, Alexander Valley Cabernet Sauvignon .....  
Farm Napa Valley Cabernet Sauvignon .....

**Premium Beers** .....

Trumer Pils, Stella Artois, Rogue Hazelnut Brown Nectar, Sierra Nevada Pale Ale,  
Lagunitas IPA, Deschutes Obsidian Stout  
HMB Brewing Company Kölsch Style Ale 22oz. bottle .....  
Golden State Might Dry Hard Cider, 16 oz can .....

**Premium Mixed Drinks** .....

Belvedere, Tanqueray No. 10, Maker’s Mark, Rhum Barbancourt, Johnny Walker Black,  
Patron Anejo, Glenlivet, Dewars 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: *Bailey’s, Peppermint Schnapps, Kablua, Frangelico, Irish Whiskey, etc.* .....

**Corkage Fee** per bottle .....