

catering menu



Breakfast

All breakfasts include Gourmet Coffee and Tea Service and Orange Juice

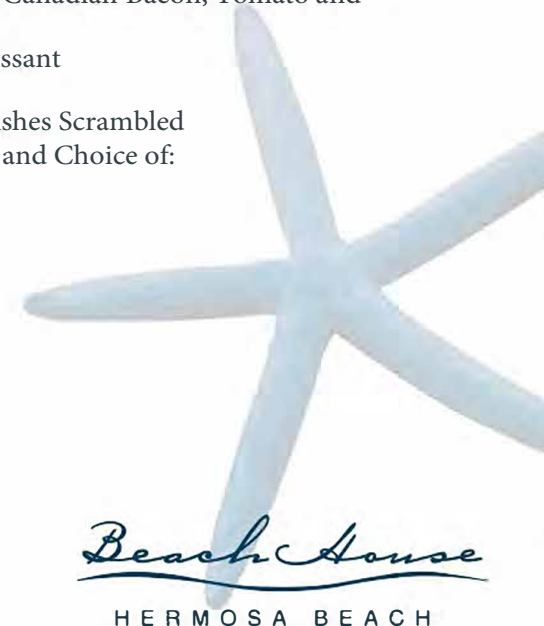
THE DELUXE CONTINENTAL

- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea Selection
- Freshly Squeezed Orange Juice
- Freshly Baked Croissants and Coffee Cake
- Fresh Fruit Salad
- Homemade Granola and Individual Fruit Yogurts

A LA CARTE BREAKFAST ENHANCEMENTS

Priced per person

- Banana Nut Bread
- Whole Fresh Fruit
- Assorted Muffins
- Fresh Hard Boiled Eggs
- Assorted Dry Cereals
- Assorted Bagels and Cream Cheese
- Individual Fruit Flavored and Greek Yogurts
- Hot Oatmeal, Raisins, Nuts and Brown Sugar
- Fresh Sliced Fruit and Berries
- Brioche French Toast, Maple Syrup, Whipped Butter
- English Muffin Breakfast Sandwich, Eggs, Canadian Bacon, Tomato and Cheddar
- Scrambled Eggs, Ham and Muenster Croissant
- Breakfast Burrito, Pico De Gallo
- House Smoked Salmon, Traditional Garnishes Scrambled Egg with Fresh Chives, Breakfast Potatoes and Choice of: Bacon, Turkey, Link Sausages



Beach House
HERMOSA BEACH

catering menu



Breaks

SNACKS

Priced per person

- Chocolate Chip Cookies
- Individual Bags of Assorted Chips, Caramel Corn, Candy, Power and Granola Bars
- Buttered Movie Style Popcorn
- Ice Cream Sandwiches and Bars
- Assorted Nuts, Edamame, Cranberries, Almond and Pumpkin Kernel Blend
- Pine Nuts and Roasted Garlic Hummus, Assorted Olives and Pita Chips
- Restaurant Style Chips with Ranchero Salsa and Guacamole
- Vegetable Crudites with Assorted Dips
- Imported and Domestic Cheeses, Fresh Fruit, Bread and Crackers

BEVERAGES

- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea Selections
- Assorted Soft Drinks and Mineral Waters
- Assorted Energy Drinks, Gatorade and Vitamin Waters
- Liter of Iced Tea or Lemonade
- Liter Freshly Squeezed Orange or Grapefruit Juice



Beach House
HERMOSA BEACH

catering menu



Themed Lunches

GOURMET SANDWICHES

Minimum 10 Guests

- Sweet Kale, Sprouts, Choux Frisee with Pumpkin Seeds and Craisins, Creamy Poppy Seed Vinaigrette
- Panzanella Salad, Tomatoes, Cucumber, Arugula, Feta Cheese and Signature Icahan Dressing
- Chocolate Chip Cookies

SANDWICHES

Please choose Three of our Gourmet Sandwiches

- Blackened Chicken Breast, Lettuce, Tomatoes, Cajun Aioli on Country White
- Tomatoes, Mozzarella and Basil on French Baguette
- Hummus, Feta and Veggie Pica Pocket
- Smoked Turkey, Greens, Avocado, Tomato, Mustard Aioli on Dutch Crunch
- Albacore Tuna Salad, Lettuce, Tomatoes and Red Onion on Torca Sandwich Rolls
- Black Forest Ham, Muenster Cheese, Pickled Tomatoes and Cucumber on Butter Croissant
- Pesto Parmesan Chicken Salad on Sourdough Baguette

BOX LUNCHES

Minimum 10 Guests

- Spicy Cucumber and Red Chili Salad
- Caraway Coleslaw
- Fresh Whole Fruit and Bag of Chips
- Chocolate Chip Cookies
- Bottled Water

HERMOSA

Minimum 10 Guests

- Sweet Kale, Sprouts, Choux Frisee with Pumpkin Seeds and Craisins, Creamy Poppy Seed Vinaigrette
- Pan Roasted Chicken Breast, Tomato-Basil Dish
- Glazed Carrots
- Roasted Potatoes
- Lattice Apple Pie

TUSCAN

Minimum 25 Guests

- Roasted Corn, Red Peppers and Asparagus, Creamy Goat Cheese Dressing
- Organic Spring Mix, Oven Dried Tomatoes, Balsamic Vinaigrette
- Slow Roasted Pimento Rubbed Pork Shoulder en Jus
- Parmesan Butter Polenta or Mashed Potatoes
- Brownie Bites

SOUTH OF THE BORDER

Minimum 25 Guests

- Cucumber and Red Chili Salad
- Hearts of Romaine, Caesar Dressing, Croutons and Shaved Parmesan
- Spicy Beef and Chicken Fajitas
- Fresh Flour Tortillas
- Spanish Rice and Black Beans
- Sour Cream, Cheddar Cheese, Cilantro
- Salsa Fresca and Guacamole
- Chef's Selection of Desserts

ROMANA

Minimum 25 Guests

- Hearts of Romaine, Caesar Dressing, Croutons and Shaved Parmesan
- Fresh Buffalo Mozzarella, Beefsteak Tomatoes, Extra Virgin Olive Oil, Balsamic Vinegar
- Pasta with Fresh Tomatoes, Basil, Garlic and Extra Virgin Olive Oil
- Linguini with Spicy Italian Sausage, Hearty Tomato and Herb Sauce
- Pork Tenderloin Medallions, Lemon-Caper-Sage Butter
- Garlic Bread
- Fresh Fruit Salad
- Silky Chocolate Mousse, Vanilla Whipped Cream

CALIFORNIA-\$21/person

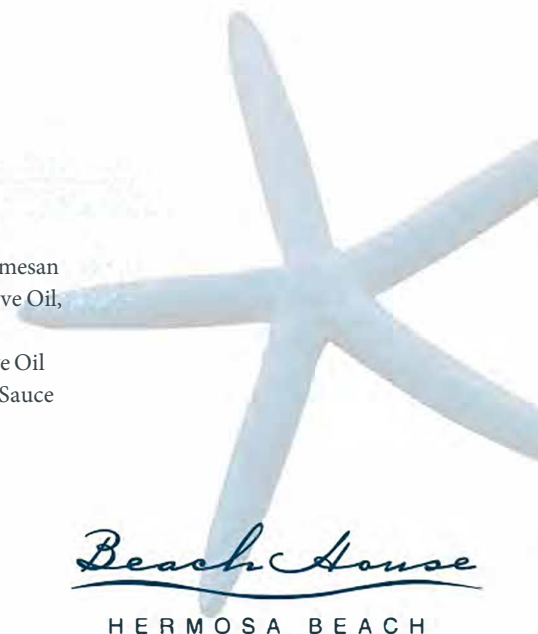
Minimum 8 Guests

- Power Greens and Quinoa Salad, Pulled Rotisserie Chicken and Lemon Vinaigrette
- Sliced Baguette and Butter
- Fresh Fruit Salad

SOUTH BAY-\$24.50/person

Minimum 8 Guests

- Soft Pita and Hummus
- Greek Salad, Cold Poached Salmon, Creamy Dill Vinaigrette
- Cheesecake



Beach House
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Themed Lunches

BUILD YOUR OWN LUNCH BUFFETS

Minimum 12 Guests

Includes your Choice of Starter, Entrte, Side and Dessert

STARTERS

- Organic Spring Mix, Oven Dried Tomatoes, Balsamic Vinaigrette
- Panzanella Salad, Tomatoes, Cucumber, Arugula, Feta Cheese and Signature Italian Dressing
- Sweet Kale, Sprouts, Choux Frisee with Pumpkin Seeds and Craisins, Creamy Poppy Seed Vinaigrene
- Iceberg Lettuce, Cherrie Tomatoes, Cucumbers, Red Onions, Blue Cheese Dressing
- Cucumber and Red Chili Salad
- Caraway Coleslaw

ENTREES

- Pasta with Fresh Tomatoes, Basil, Garlic and Extra Virgin Olive Oil
- Traditional Spaghetti Bolognese
- Pasta, Green Peas, Ham, Prosciutto, Creamy Tomato-Vodka Sauce
- Rock Shrimp Pasta, Cilantro Pesto
- Homemade Turkey or Beef Chili, Sour Cream, Chives, Onions and Shredded Cheese
- Pasta with Grilled Chicken, Oven Dried Tomatoes, Gorgonzola Cream
- Beef or Turkey Meatloaf, Mushroom Gravy
- Free Range Rosemary Marinated Grilled Chicken Breast, Tomato Relish
- Mountain Padla, Chorizo, Chicken, Shrimp and Saffron
- Roasted Medallions of Pork Loin, Orange Chipotle Glaze
- Roasted Tri-Tip, Chimichurri Sauce
- Grilled Salmon, Tomato Ginger Coulis

SIDES

- Roasted Potatoes
- Garlic Mashed Potatoes
- Basmati Rice
- Organic Quinoa
- Garlic Bread

DESSERTS

- Chocolate Chip Cookies
- Chocolate Brownie Bites
- Carrot Cake

A LA CARTE LUNCH ENHANCEMENTS

Priced per Person

- Grilled Vegetables, Mixed Baby Greens, Goat Cheese and Raspberry Vinaigrerte
- Greens, Avocado, Zucchini, Squash, Cucumber and Sun Flower, Apple Cider Vinaigrette
- Hearts of Romaine, Caesar Dressing, Croutons and Shaved Parmesan
- Fresh Buffalo Mozzardla, Beefsteak Tomatoes, Extra Virgin Olive Oil, Balsamic Vinegar
- Roasted Corn, Red Peppers and Asparagus, Creamy Goat Cheese Dressing
- Bdgian Endive, Fresh Pears, Walnuts, Gorgonzola Cheese, Balsamic Vinaigrette
- Watermelon, Honey and Feta Cheese
- Traditional Chicken Noodle Soup
- Cream of Broccoli Soup
- Heany Lentil with Ham Soup
- Tomato Gorgonzola Soup
- Basil Mashed Potatoes
- Soft Polenta
- Ratatouille
- Roasced Cauliflower
- Grilled Asparagus
- Homemade Cheesecake
- Silky Chocolate Mousse, Vanilla Whipped Cream
- Fresh Fruit Tarts, Vanilla Custard
- Vanilla and Chocolate Eclairs
- Apple-Cranberry or Bose Pear Torte
- Strawberry Vanilla Gateau/ Shortcake
- Fresh Berry Crumble, Creme Anglaise
- Individual Flavored Creme Brulee



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BBQ

All BBQ's require a uniformed Chef

THE STRAND

Minimum 20 Guests

- Homemade Potato Salad
- Spicy Cucumber and Red Chili Salad
- Buns, Rolls and Condiments
- Chocolate Chip Cookies and Brownies
- Sliced Fresh Fruit

From the Grill

- Grilled Hamburgers, Cheeseburgers and Veggie Burgers
- All Beef Hot Dogs

THE PACIFIC

Minimum 30 Guests

- Homemade Potato Salad
- Panzanella Salad, Tomatoes, Cucumber, Arugula, Feta Cheese and Signature Italian Dressing
- Spicy Cucumber and Red Chili Salad
- Buns, Rolls and Condiments
- Chocolate Chip Cookies and Brownies
- Assorted Cheesecakes

From the Grill

- Marinated Boneless, Skin on Chicken Breast
- Grilled Hamburgers, Cheeseburgers and Veggie Burgers
- All Beef Hot Dogs

ADDITIONAL SELECTIONS

Priced per Person

- Sweet Kale, Sprouts, Choux Frisee with Pumpkin Seeds and Craisins, Creamy Poppy Seed Vinaigrette
- Iceberg Lettuce, Cherrie Tomatoes, Cucumbers, Red Onions, Blue Cheese Dressing
- Caraway Cole Slaw
- Hearts of Romaine, Caesar Dressing, Croutons and Shaved Parmesan
- Corn on the Cob
- German Pork Brats
- Vegetable Skewers
- Fresh Atlantic Salmon
- Skewered Shrimp
- Grilled Tri Tip
- Rib Eye Steaks

THE SUNSET-\$49.50/person

Minimum 40 Guests

- Panzanella Salad, Tomatoes, Cucumber, Arugula, Feta Cheese and Signature Italian Dressing
- Homemade Potato Salad
- Greens, Avocado, Zucchini, Squash, Cucumber and Sun Flower, Apple Cider Vinaigrette
- Roasted Corn, Red Peppers and Asparagus, Creamy Goat Cheese Dressing
- Brownie Bites
- Assorted Cheesecakes

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Reception

HORS D'OEUVRES - COLD

Priced per Dozen - Two Dozen Minimum Order per Item

- Miniature Open Faced Caprese Sandwiches
- Oven Dried Tomato and Goat Cheese Crostini
- Shredded Chipotle Chicken on Corn Tortilla Chips
- Fresh House made Ricotta and Radish Crostini
- Asparagus Frittata
- Crostini, Roasted Red Peppers, Gorgonzola Cheese and Anchovies
- Fresh Tomato, Basil and Garlic Bruschetta
- Spicy Chicken Skewers, Chipotle Aioli
- Pizette with Caramelized Onions, Goat Cheese and Walnuts
- Curried Chicken and Apples with Walnuts on Toasted Naan
- Smoked Salmon on Brioche, Herbed Creme Fraiche
- Hummus Flatbreads with Shrimp, Italian Sausage, Tomatoes and Parsley
- Jumbo Shrimp on Brioche, Dill Creme Fraiche
- Chilled Jumbo Prawns, Cocktail Sauce
- Seared Ahi Tuna Bites, Green Olive and Anchovy Tapenade

Priced per Person

- Pine Nuts and Roasted Garlic Hummus, Assorted Olives and Pita Chips
- Vegetable Crudites with Assorted Dips
- Restaurant Style Chips with Ranchero Salsa and Guacamole
- Imported and Domestic Cheeses, Fresh Fruit, Assorted Bread and Crackers
- Prosciutto Ham, Salami, Coppa, Cocktail Onions, Cornichons, Sliced Baguette

HORS D'OEUVRES- HOT

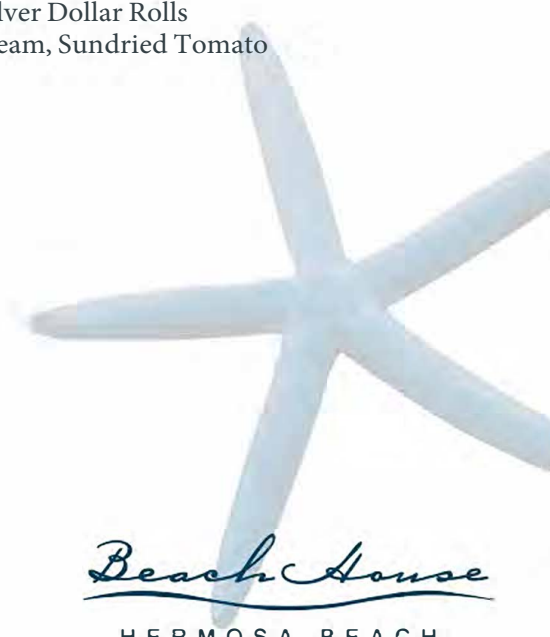
Priced per Dozen - Two Dozen Minimum Order per Item

- Spicy Italian Sausage in Puff Pastry
- Melted Bavarian Rouge on Flatbread with Mushrooms and Brie and Smoked Turkey Quesadilla, House made Salsa
- Miniature Maryland Crab Cakes
- Pulled Pork Sliders, Red Cabbage Slaw
- Grilled Baby Lamb Chops, Pinot Noir Sauce

PLATTERS AND CARVING STATIONS

All Stations Require a Uniformed Chef

- Roasted Turkey Breast, Cranberry Relish, Grainy Mustard, with Miniature Flavored Rolls
- Stuffed Pork loin, Dijon Mustard Aioli, Silver Dollar Rolls
- Roasted Beef Tenderloin, Horseradish Cream, Sundried Tomato Rolls



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Dinner Buffets

All Dinners Include Dinner Rolls, Assorted Breads & Butter

I.

- Baby Kale, Chard and Spinach, Balsamic Vinaigrette
- Roasted Corn, Red Peppers and Asparagus, Creamy Goat Cheese Dressing
- Pan Roasted Chicken Breast, White Wine Mushroom Reduction
- Organic Red Quinoa
- Seasonal Vegetables
- Apple-Cranberry Torte, Creme Chantilly

II.

- Greens, Avocado, Zucchini, Squash, Cucumber and Sun Flower, Apple Cider Vinaigrette
- Sweet Kale, Sprouts, Choux Frisee with Pumpkin Seeds and Craisins, Creamy Poppy Seed Vinaigrette
- Roasted Tri-Tip, Chimichurri Sauce
- Scalloped Potatoes
- Haricot Verts, Shallots and Garlic
- Fresh Fruit Tart, Vanilla Custard

III.

- Sweet Kale, Sprouts, Choux Frisee with Pumpkin Seeds and Craisins, Creamy Poppy Seed Vinaigrette
- Seasonal Halibut, Swordfish or Sturgeon, Dill Beurre Blanc or Provencal/Olive Tapenade
- Basmati Rice
- Grilled Asparagus
- Fresh Seasonal Berries, Creme Anglaise



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Meeting Package I

BREAKFAST

- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea Selections
- Freshly Squeezed Orange Juice
- Freshly Baked Croissants and Coffee Cake
- Homemade Granola and Individual Fruit Yogurts
- Fresh Fruit Salad

MIDMORNING BREAK

- Refresh Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea Selections

LUNCH

- Sweet Kale, Sprouts, Choux Frisee with Pumpkin Seeds and Craisins, Creamy Poppy Seed Vinaigrette
- Chocolate Chip Cookies
- Assorted Soft Drinks and Mineral Waters

PLEASE SELECT TWO OF OUR GOURMET SANDWICHES

- Tomatoes, Mozzarella and Basil on French Baguette
- Smoked Turkey, Greens, Avocado, Tomato, Mustard Aioli on Dutch Crunch
- Pesto Parmesan Chicken Salad on Sourdough Baguette

AFTERNOON BREAK

- Refresh Assorted Soft Drinks and Mineral Waters



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Meeting Package II

BREAKFAST

- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea Selections
- Freshly Squeezed Orange Juice
- Freshly Baked Croissants and Coffee Cake
- Homemade Granola and Individual Fruit Yogurts
- Fresh Fruit Salad
- Breakfast Burritos, Pico de Gallo

MIDMORNING BREAK

- Refresh Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea Selections

LUNCH

- Sweet Kale, Sprouts, Choux Frisee with Pumpkin Seeds and Craisins, Creamy Poppy Seed Vinaigrette
- Pan Roasted Chicken Breast, Tomato-Basil Relish
- Roasted Potatoes
- Lattice Apple Pie
- Assorted Soft Drinks and Mineral Waters

AFTERNOON BREAK

- Refresh Assorted Soft Drinks and Mineral Waters
- Assorted Nuts, Edamame, Cranberries, Almond and Pumpkin Kernel Blend



Beverages



Bar Selections

HOSTED BAR

• Assorted Soft Drinks and Mineral Waters	\$4.00
• Assorted Energy Drinks, Gatorade and Vitamin Waters	\$5.50
• Craft Beers	\$9.00
• Domestic and Imported Beers	\$6.00
• Wines by the Glass	\$9.00
• California Sparkling Wine by the Flute	\$10.00
• Premium Brands	\$10.00
• Tropical Drinks	\$10.00
• Liqueurs	\$10.50
• V.S.O.P. Cognac	\$12.00

OPEN BAR

• One Hour Premium Brands	\$19.50
• Two Hours Premium Brands	\$32.00
• Additional Hour	\$11.00

OTHER FEES

• Bartender \$125.00/h Two Hour Minimum	\$125.00
• Corkage	\$25.00

NO HOSTED BAR

(Includes Tax and Service Charge)

• Mineral Water and Sodas	\$4.50
• Assorted Energy Drinks, Gatorade and Vitamin Waters	\$6.00
• Domestic and Imported Beers	\$7.00
• Wines by the Glass	\$12.00
• California Sparkling Wine by the Flute	\$12.00
• Premium Brands	\$12.00
• Tropical Drinks	\$12.00
• Liqueurs	\$13.00
• V.S.O.P. Cognac	\$14.00

All prices are subject to change and can only be guaranteed 60 days prior to your event

Bartender fees are \$125.00 per bartender, per hour with a two hour minimum

A taxable 21% handling charge and 9.5% Sales Tax (currently) is added to all catering invoices

Should it be approved for bottles of wine to be brought on property for an event, a corkage fee of \$25.00 per 750ml bottle will apply



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