

catering menu



Breakfast

All breakfasts include Gourmet Coffee and Tea Service and Orange Juice

CONTINENTAL BREAKFAST

- Assorted Pastries, Croissants and Freshly Baked Mini Muffins
- Bagels with cream cheese, butter and jam
- 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

SOURDOUGH CINNAMON FRENCH TOAST OR FLUFFY BLUEBERRY VANILLA 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 sun-dried tomatoes, artichoke and chevre.
- Smoked Salmon Platter with sliced tomatoes, cucumber, red onions, capers, bagels and cream cheese
- Scrambled Eggs
- Hard-boiled Eggs
- Assorted Pastries and Croissants
- Fresh Fruit Salad
- Bellwether Farms Artisan Yogurts with house-made granola
- Bacon and Egg, Biscuit Sandwich with arugula



Beach House

HALF MOON BAY

catering menu



Luncheon

All lunches include assorted soft drinks

LUNCHEON BUFFET

SANWICHES - Enhanced package choose two, standard package choose one.

- Black Forest Ham with gruyere and fresh tomato on grilled sourdough bread
- Chicken Salad with cilantro-almond relish and roasted peppers on whole wheat bread
- Chicken with mozzarella, artichoke hearts and basil aioli on grilled sourdough walnut bread
- Pastrami Sandwich with coleslaw, gruyere and whole grain mustard on grilled rye bread
- Hot Vegetable Sandwich with grilled zucchini, eggplant, roasted tomatoes, mozzarella and fresh basil on olive focaccia
- Mediterranean Sandwich with a chickpea patty, olive tapenade, balsamic onions, feta and arugula on a focaccia bun

SALADS - Your choice of any two salads

- Kale Salad with green apple, currents, pine nuts and honey-mustard vinaigrette
- Roasted Beets with chevre, walnuts and mixed baby greens
- Caesar Salad with shaved parmesan and house-made croutons
- Wild Arugula with Manchego, tart apples and caramelized walnuts
- Crispy Romaine with grilled red onion, toasted hazelnuts and tahini vinaigrette
- Grilled Vegetable Salad with arugula, Laura Chenel Chevre and croutons
- Roasted Red Potato Salad with artichokes, celery, Italian parsley and bacon dressing
- Pasta Salad with fresh vegetables, olives and aioli
- Citrus Couscous Salad with butternut squash, golden raisins, pine nuts and citrus vinaigrette
- Tabbouleh Salad with cracked wheat, tomatoes, cucumbers and parsley

SOUPS

Minimum order 6 servings

- Vegetable Minestrone with parmesan
- Roasted Red Pepper Bisque
- Cream of Tomato and Fennel
- Traditional French Onion Soup Baked with crostini and cheese
- 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



Beach House

HALF MOON BAY

catering menu



Luncheon

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SANTA FE

- Chicken Bread stuffed with cilantro salsa verde and Laura Chenel Chevre
- Roasted Pasilla Pepper and Mancho Polenta with oven-roasted tomatoes wheat bread
- Smokey Sautéed Zucchini
- Baby Spinach with citrus, fennel, kalamata olives and toasted cumin vinaigrette
- Sweet Corn Muffins

Dessert

- Cinnamon-Coffee Flan with a spiced chocolate cookie

RIO GRANDE

- Fajitas, Chipotle Beef, Chicken, or Chile-Lime Shrimp Combinations will be based upon the higher priced selection. Minimum of 10 guests for split orders. with sautéed peppers and onions, house-made guacamole, salsa fresca, sour cream and white cheddar cheese.
- Crispy Romaine with radishes, cucumbers, queso fresco and creamy cilantro dressing
- Mexican Beans and Rice
- House-made Tortilla Chips

Dessert

- Vanilla Gelato Sundae with spiced chocolate sauce and berries

RIO GRANDE

- Roasted Chicken Breast with mushrooms, olive tapenade and pine nuts
- Sautéed Broccolini with saffron and garlic confit
- Zucchini Fritters with cumin-mint raita
- Crispy Lettuce with cucumber feta cheese, slivered red onions and oregano vinaigrette
- Focaccia Rolls

Dessert

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

ROMANO

- Roasted Chicken Breast with pancetta and balsamic onions
- Orzo with parmesan and herbs
- Baked Roma Tomatoes with parmesan, bread crumbs and basil
- Panzanella Salad with grilled vegetables, arugula, Laura Chenel Chevre and house-made croutons
- Focaccia Rolls

Dessert

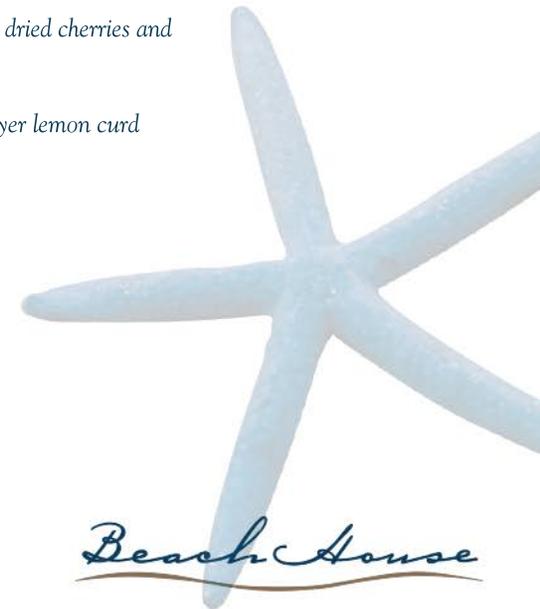
- Chocolate Hazelnut and Caramel Tart

PRINCETON HARBOR

- Fresh Local Fish with fresh herb pesto
- Seasonal Risotto
- Sautéed Heirloom Baby Carrots
- Mixed Baby Greens with Laura Chenel Chevre, dried cherries and caramelized walnuts

Dessert

- Citrus-Almond Cake with Strawberries and Meyer lemon curd



Beach House

HALF MOON BAY

catering menu



Coffee Breaks & 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 on consumption)
- Spicy Chai Latte (minimum order 9 servings)

SNACKS

- Mini Mezze Plate with hummus, feta with scallion oil, olives and pita chips
- Vegetable Crudites 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
- Off the Farm Granola Bars
- Sahale Nut Sacks
- 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

FRESHLY BAKED COOKIES, CAKES AND BREADS

- Dessert Bars
- Freshly Baked Cookies
- Rich Chocolate Brownies (minimum 8 servings per order)
- Banana Nut Bread
- Cinnamon Streusel Coffee Cake

"TO GO" BAGS

- Granola bars, fresh whole fruit, toasted nuts and bottled water



Beach House

HALF MOON BAY

catering menu



Meeting Packages

Enhanced Meeting Package- includes two sandwiches with lunch • *Standard Meeting Package*- includes one sandwich with lunch

BREAKFAST - Please choose one:

- Assorted Pastries, Croissants and Bagels with cream cheese, butter and jam
- Freshly Baked Mini Muffins
- Fresh Fruit Salad

Or

- Hot Oatmeal with toppings
- Yogurts with house-made granola
- Freshly Baked Muffins
- Fresh Fruit Salad

Breakfast includes Gourmet Coffee and Tea Service and Orange Juice

MORNING BREAK

- Replenish Gourmet Coffee and Tea Service

LUNCH

Sanwiches

- Black Forest Ham with guere and fresh tomato on grilled sourdough bread
- Grilled Chicken Sandwich with balsamic onions, olive tapenade and feta cheese on a crusty roll
- Roasted Turkey Breast with avocado, bacon and red onion relish on herbed focaccia
- Fresh Vegetable and White Cheddar with avocado, cucumber, bell peppers and tomato on herbed focaccia
- Grilled Eggplant with Bellwether Farms Fromage Blanc, arugula and balsamic onions on olive focaccia

SALADS AND SOUPS

Please choose two

- Pasta Salad with fresh vegetables, olives and aioli
- Roasted Red Potato Salad with artichokes, celery, Italian parsley and bacon dressing
- Grilled Pear and Pecorino with hazelnuts, mixed baby greens and mustard vinaigrette
- Baby Spinach with tart apples, Laura Chenel Chevre and walnuts
- Caesar Salad with shaved parmesan and house-made croutons
- Cream of Tomato and Fennel Soup
- Vegetable Minestrone with parmesan
- Roasted Red Pepper Bisque

SALADS AND SOUPS

Please choose one

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

BEVERAGES

- Assorted Soft Drinks

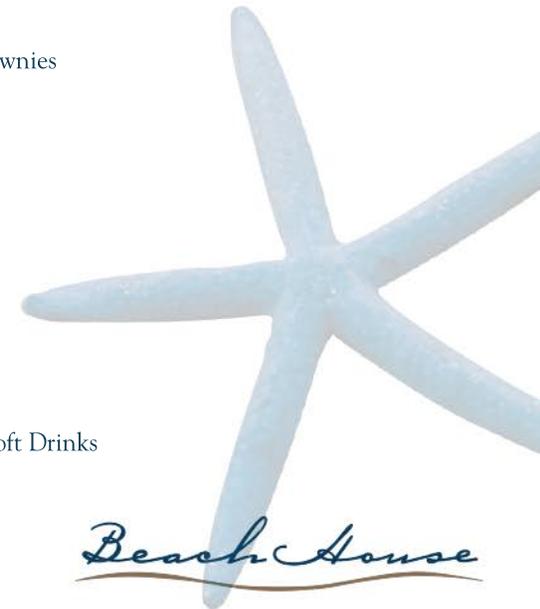
AFTERNOON BREAK AND SNACKS

Please choose one

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

Gourmet Coffee and Tea Service and Assorted Soft Drinks

No substitutions, please.



Beach House

HALF MOON BAY

catering menu



Appetizers & Platters

APPETIZERS

Priced Per Person

- Grilled Shrimp in *tequila-lime beurre blanc*
- Smoked Salmon Cream Cheese with *pickled shallots and capers on crostini*
- Sauteed 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 remoulade*
- 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 chevre*
- Mushroom Phyllo Bundles with *parmesan and truffle oil*
- Endive Spears with *roasted beets, chevre 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*
- Vegetable Crudites with *basil dipping sauce*
- Mezze Platter with *hummus, caponata, marinated cheese, tabbouleh and olives and marinated vegetables served with pita chips and fresh focaccia*
- Salumi Platter with *imported Italian meats including Prosciutto di Parma, coppa, spicy sopresatta, Toscano salami, mortadella and fennel salami served with onion relish, wholegrain mustard, cornichons, olives and sliced baguette*
- Spanish Meatballs with *smokey, tomato fennel sauce served with sliced baguette*
- Tender Braised Beef Sliders served on *Brioche Bun with tangy tomatillo sauce with melted white cheddar, avocado and lime-garlic slaw or rich red wine sauce with tomato chutney and arugula*



Beach House

HALF MOON BAY

catering menu



Dinner

All dinners include gourmet coffee and tea service, and assorted soft drinks

PARMESAN CRUSTED CHICKEN

Appetizers

- Sautéed Shrimp *with roasted garlic beurre blanc*
- Wine-poached Pear and Blue Cheese *with candied pecans*

Plated or Buffet

- Parmesan Crusted Chicken
- Seasonal Risotto
- Roasted Seasonal Vegetables
- Mixed Baby Greens *with Laura Chenel Chevre, dried cherries and caramelized walnuts*
- House-made Focaccia Rolls

Dessert

- Tiramisu

FILET MIGNON

Appetizers

- Crab Cakes *with red pepper remoulade*
- Bellwether Farms Fromage Blanc *with artichoke-olive tapenade on crostini*

Plated or Buffet

- Filet of Beef *with mushroom-red wine sauce*
- Garlic-buttermilk mashed potatoes
- Roasted Seasonal Vegetables
- Beets *with Laura Chenel Chevre, walnuts and arugula*
- House-made Focaccia Rolls

Dessert

- Chocolate Hazelnut and Caramel Tart

FAJITAS BUFFET

Appetizers

- Scallop Ceviche Spoons *with avocado, cucumber and cilantro*
- Cheese Quesadilla Bites *with salsa verde and lime cream*

Dinner Buffet

- Fajitas, Chipotle Beef, Chicken *or* Chile-Lime Shrimp *with sautéed peppers and onions, house-made guacamole, salsa fresca, sour cream and white cheddar cheese*
- Crispy Romaine *with radishes, cucumbers, queso fresco and creamy cilantro dressing*
- Mexican Beans and Rice
- House-made Tortilla Chips

Dessert

- Banana Chocolate Chip Chimichanga *with dulce de leche*

OCEAN TERRACE BUFFET

Appetizers

- Grilled Shrimp *in tequila-lime beurre blanc*
- Corn Fritters *with pineapple chutney*

Dinner Buffet

- Grilled Chicken and 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

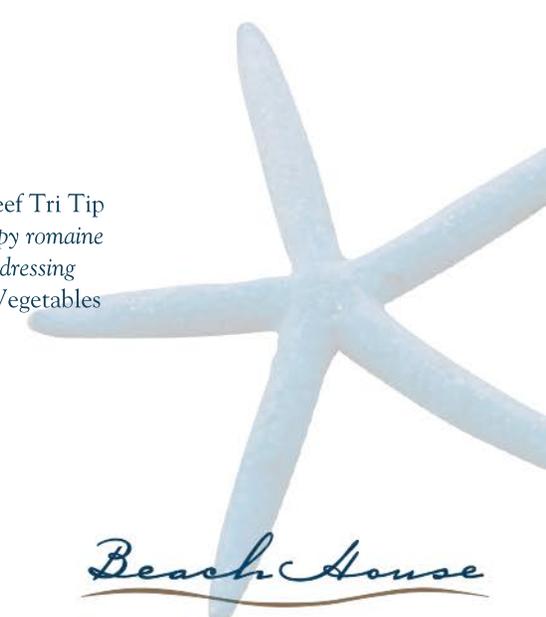
- Seasonal Fresh Fruit Crisp *with vanilla gelato*

Please Note:

All dinners are especially designed and prepared for your group and will include additional fees for set up, staffing and equipment.

Beach House

HALF MOON BAY



catering menu



Dinner (continued)

All dinners include gourmet coffee and tea service, and assorted soft drinks

ROASTED CHICKEN BREAST

Appetizers

- Smoked Salmon Cream Cheese with pickled shallots and capers on crostini
- Crispy Phylo Artichoke Tiropitas with herbed ricotta and artichoke hearts

First Course

- Warm Spinach Salad with roasted peppers, balsamic onions, bacon and chevre croquettes
- House-made Focaccia Rolls

Entree

- Roasted Chicken Breast with white wine pan sauce
- Yukon Gold Mashed Potatoes with fennel and olive oil
- Sauteed Broccoli with basil, garlic confit, and saffron

Dessert

- Citrus-Almond Cake with Strawberries and Meyer lemon curd

FRESH LOCAL FISH - please inquire

Appetizers

- Fresh Spring Rolls with shrimp, vegetables and dipping sauce
- Pear and Crisp Pancetta Phyllo Purses with Meyer lemon scented chevre

First Course

- Crab Salad with mushroom vinaigrette
- Seasonal Risotto
- Sauteed Baby Heirloom Carrots

Dessert

- Vanilla Creme Brulee

AMERICAN KOBE-STYLE BEEF

Appetizers

- Endive Spears with roasted beets, chevre and walnut vinaigrette
- Seared Ahi Tuna with herbes de Provence, honey-dijon vinaigrette and taro chips

First Course

- Iceberg Lettuce Wedge with blue cheese, apple butter and balsamic vinaigrette
- House-made Focaccia Rolls

Entree

- Oven-Roasted American Kobe-style Beef with red wine sauce
- Potatoes with artichokes, pancetta and spinach

Dessert

- Warm Valrhona Chocolate Cakes

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Beach House

HALF MOON BAY

catering menu



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, hot cocoa, coffee and tasty s'mores will await your arrival.

AVAILABLE AT AN ADDITIONAL CHARGE:

- 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, Mixed Drinks, Cordials, Bottled Water, and Soft Drinks

PLEASE NOTE:

- Available only to corporate groups in conjunction with meeting space rental and an onsite catered dinner.
- Weather permitting
- 24-hour notice required
- Permission to use the beach for this activity 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

AVAILABLE AT AN ADDITIONAL CHARGE:

- 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, Mixed Drinks, Cordials, Bottled Water, and Soft Drinks

PLEASE NOTE:

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- Available with or without onsite catered dinner
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HALF MOON BAY

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Bar

WINES

- Roederer Estate Brut, Anderson Valley Sparkling Wine
- Tangent Sauvignon Blanc
- William Hill Estates Chardonnay
- MacMurray Ranch Chardonnay
- Donoma Cutrer Chardonnay
- J Lohr Pinot Noir
- Dry Creek Heritage Zinfandel
- Bridlewood Cabernet Sauvignon
- J Lohr Hilltop Cabernet Sauvignon

PREMIUM BEERS

Trumer Pils, Stella Artois, Lost Coast Alley Cat Amber, Rogue Hazelnut Brown Nectar, Lagunitas IPA, Deschutes Obsidian Stout

MIXED DRINKS

Belvedere, Tanqueray "10", Maker's Mark, Rhum Barbancourt, Johnny Walker Black, Patron Gold, Glenlivet, Dewars White Label, High West Rendezvous Rye Whiskey

CORDIALS

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

AFTER DINNER CORDIALS

Coffee, Hot Chocolate or Steamed Milk *with your choice of:* Bailey's, Peppermint Schnapps, Kahlua, Frangelico, Irish Whiskey, etc.



Beach House

HALF MOON BAY