

*Beach House*

HERMOSA BEACH

# CATERING MENUS





## GENERAL INFORMATION & SERVICES

### Catering Food & Beverage

To receive a proposal, please choose your menu items so we may quote your event. All pricing is based on guest count and event details. **All food and beverages must be purchased through Beach House Hotel and consumed on the premises. A minimum guarantee of (8) guests is required for all menus.** Prices are subject to change and can only be guaranteed 60 days prior to your event.

### Service Charge & Sales Tax

A taxable 25% Service Charge will be added to all food and beverages, along with 9.75% Sales Tax. All other charges are subject to the Sales Tax of 9.75% except for valet parking and meeting room rental fees.

### Labor Fees & Staffing Requirements

The number of Chefs, Cooks, Servers, Staff Captains, and Bartenders for each event is determined by Made By Meg Catering according to guest count and menu selections. **Additional fees for set-up, staffing, and labor will apply.**

### Guarantees of Attendance

**The final attendance for your function must be received by 12:00 pm (5) business days before the date of your event.** In the absence of a guarantee, the contracted guest count will be used as the guarantee. The final bill will be based on the guarantee or actual consumption, whichever is greater.

### Valet Parking

**All Hotel parking is valet.** A fee of \$36 per vehicle will apply for event parking. Overnight parking for in-house guests is \$46 per vehicle per night and is charged to the individual guest room.



## AUDIO VISUAL & MISC

Post-It Paper Flip Chart & Markers	\$50.00 each/per day
White Board & Dry Erase Markers	\$50.00 each/per day
Mac to HDMI Adapter	\$20.00 each/per day
Polycom Speaker Phone	\$125.00 per day
Laser Pointer/Slide Advancer	\$25.00 per day
Director's Chair	\$75 each/per day (max 4)

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## BREAKFAST BUFFETS

**Labor Fees & Staffing Requirements** - Staffing for each event is determined by Made By Meg Catering according to guest count and menu selections. Additional fees for set-up, staffing and labor will apply.

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### Deluxe Continental Breakfast

Farmers Market Bumbleberry Bowl  
*Cantaloupe Melon Balls & Seasonal Berries*  
Individual Greek Yogurts  
House Made Organic Granola & Honey  
Chef's Choice Seasonal Pastry Basket  
*Seasonal Muffins, Chocolate Croissants,  
Seasonal Scones*  
**\$25.95 Per Person**

### SoCal Breakfast

Breakfast Burritos  
*Filled with Scrambled Eggs, Seasoned Breakfast  
Potatoes, Cheddar Cheese, Peppers & Salsa*  
*\$2.50pp to add bacon*  
Avocado Toast  
*Sliced Sourdough, Smashed Avocado,  
Cucumber, Fresh Squeezed Lime & Crushed  
Red Pepper Flakes*  
Turkey Sausage Links  
Assorted Cut Fruit  
**\$34.95 Per Person**

### Hermosa Breakfast

Scrambled Eggs  
Beach House Bacon  
Herbed Breakfast Potatoes  
Whole Sliced Bagels & Cream Cheese  
Assorted Cut Fruit  
**\$33.95 Per Person**

### Breakfast Enhancements

Ordered for Full Guest Count in Addition to  
Breakfast Packages

Breakfast Burritos (1 pp)	\$10.25 pp
MegMuffin Breakfast Sandwiches <i>Scrambled Eggs, Ham &amp; Shredded Cheese Layered on a Fresh Homemade Biscuit (1 pp)</i>	\$5.25 pp
Whole Bagels & Cream Cheese	\$3.25 pp
Assorted Pastries (1.5 pp) <i>Muffins, Scones &amp; Croissants</i>	\$4.50 pp
Individual Greek Yogurts	\$3.50 ea
Fresh Orange Juice (per liter)	\$18.00

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## BREAKS

**Labor Fees & Staffing Requirements** - Staffing for each event is determined by Made By Meg Catering according to guest count and menu selections. Additional fees for set-up, staffing and labor will apply.

### **Assorted Cut Fruit Platter**

\$65.00 (serves 10-15)

### **Fresh Baked Cookies**

*Meg's Famous Chocolate Chip, Oatmeal Raisin, Snickerdoodle or Peanut Butter*

\$24.95 per dozen, minimum order 1 dozen per selection

### **Brownies & Bars**

*Double Chocolate Brownies, Peanut Butter Fleur de Sel Brownies,*

*Lemon Bars or Blondie Bars*

\$26.00 per dozen, minimum order 1 dozen per selection

### **Assorted Chips**

\$2.75 each

### **Assorted Nut Snacks**

\$2.75 per bag

### **Popcorn**

\$2.75 each

### **Granola Bars**

\$2.75 each

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## BREAKS CONTINUED

**Labor Fees & Staffing Requirements** - Staffing for each event is determined by Made By Meg Catering according to guest count and menu selections. Additional fees for set-up, staffing and labor will apply.

### **Chips & Salsa**

*Corn Tortilla Chips with House Made Salsa & Fresh Avocado Guacamole*

**\$68.00 (serves 10-15)**

### **Three Cheese & Charcuterie Platter**

*Fresh Organic Grapes, Dried Fruit, Crackers, House Roasted Nuts*

**\$75.00 (serves 10-15)**

### **Harvest Dipping Platter**

*Tuscan Garlic Pine Nut Hummus*

*Creamy Dill Dip*

*Heirloom Crudité, Crackers, Crostini*

**\$85.00 (serves 10-15)**

### **Mezze Platter**

*Grilled Peppers, Marinated Asparagus, Olives, Crumbled Feta*

*Garlic Hummus, Tzatziki*

*Tabbouleh & Grilled Pita Points*

**\$95.00 (serves 10-15)**

### **Tapas Platter**

*Chorizo & Roasted Bell Pepper Kebabs*

*Cayenne Grilled Shrimp & Artichoke Kebabs*

*Chimichurri Vegetable Kebabs*

*Manchego, Crostini, Olive Tapenade*

**\$95.00 (serves 10-15)**

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## BEVERAGES

Fresh Brewed Coffee, Decaf & Assorted Hot Tea Selections	\$80.00 per gallon
Soft Drinks (Coke, Diet Coke, Sprite)	\$5.00 each
Assorted LaCroix Sparkling Waters	\$5.00 each
Fiji Bottled Water	\$5.00 each
Pellegrino Sparkling Water	\$5.00 each
Assorted Energy Drinks	\$10.00 each
Assorted Vitamin Waters	\$10.00 each
Assorted Bottled Fruit Smoothies	\$10.00 each
Assorted Kombucha Drinks	\$12.00 each
Assorted Cold Pressed Juices	\$12.00 each
Iced Tea or Lemonade	\$60.00 per gallon
Orange Juice	\$60.00 per gallon

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## BEACH HOUSE BUFFETS

**Labor Fees & Staffing Requirements** - Staffing for each event is determined by Made By Meg Catering according to guest count and menu selections. Additional fees for set-up, staffing and labor will apply.

A minimum guarantee of (8) guests is required for all menus.

### The Palm Menu

Lemon Garlic Genoa Chicken  
Fresh Mediterranean Salad  
*Cucumbers, Tomatoes, Shaved Red Onion,  
Mint, Feta Cheese, Lemon Vinaigrette*  
Herbed Jasmine Rice  
Pita Bread & Tzatziki  
Lemon Bars  
**\$31.95 Per Person**

### The Bayview Menu

Texas BBQ Grilled Chicken Breast  
Southwestern Kale Salad  
*Baby Kale, Black Beans, Cotija Cheese, Red Bell  
Peppers, Candied Pepitas, Creamy Avocado  
Green Goddess Dressing*  
Cilantro Lime Rice  
Sweet & Salty Caramel Pretzel Magic Bars  
**\$30.95 Per Person**

### The Cypress Menu

Chicken Marsala  
Caesar Salad  
*Romaine, Parmesan Cheese, Croutons &  
Traditional Caesar Dressing*  
Penne Pasta with Pink Vodka Sauce  
Seasonal Berry Cheesecake Bars  
**\$33.00 Per Person**

### The Esplanade Menu

#### Entrees (Select Two)

Tequila Lime Flank Steak Fajitas  
*Grilled Peppers & Onions – Flour Tortillas*  
Mesquite Chicken Breast Fajitas  
*Grilled Peppers & Onions – Flour Tortillas*

#### Tamales (Select One)

*Pork, Chicken or Jalapeno Cheese*

Spicy Jackfruit Enchiladas  
*Spicy Shredded Jackfruit & Green Chiles  
Layered with Red Sauce & Vegan Cheese*

#### Included Toppings

Shredded White Cheddar, Sour Cream & Salsa

#### Included Sides

Cilantro Lime Rice  
Refried Beans with Cotija Cheese  
SoCal Classic Salad  
*Mixed Greens, Cherry Tomatoes, Chopped  
Green Onions, Cotija Cheese, Roasted Pepitas,  
Cilantro Lime Vinaigrette*

#### Dessert

Lemon Bars & Chocolate Chip Cookies  
**\$41.95 Per Person**

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## BEACH HOUSE BUFFETS CONTINUED

**Labor Fees & Staffing Requirements** - Staffing for each event is determined by Made By Meg Catering according to guest count and menu selections. Additional fees for set-up, staffing and labor will apply.

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### The Coastal Luncheon Menu

**Assortment of Deli-Style Sandwich Halves**  
(Select 2 Meat Sandwiches & 1 VEG Sandwich)

**House Roasted Turkey** *Provolone,*  
*Walnut Aioli & Baby Arugula*

**Roast Beef** *Aged White Cheddar,*  
*Pickled Red Onions, Garlic Aioli & Baby*  
*Arugula*

**Mesquite Grilled Shredded Chicken**  
*Basil Lemon Pesto & Baby Spinach*

**Slow Roasted Pulled Pork** *Chipotle*  
*Aioli & Cilantro Slaw*

**Vegetarian** *Grilled Portobello*  
*Mushroom, Grilled Peppers, Viognier*  
*Whipped Goat Cheese, Reduced*  
*Balsamic & Baby Arugula*

**Strawberry Fields Salad**  
*Fresh Strawberries, Goat Cheese, Pine Nuts,*  
*Balsamic Dressing*

**California Cold Orzo Salad**  
*Seasonal Vegetables, Pesto Vinaigrette*

**Meg's Famous Chocolate Chip Cookies**

**\$26.95 Per Person**



### Boxed Lunch

*Prepared "To-Go" for Off-Premises*  
*Consumption and Does Not Include*  
*Dining Table Set-Up*

**Select up to 2 Meat Sandwiches & 1**  
**VEG Sandwich from The Coastal**  
**Luncheon Menu – *Guaranteed***  
***Counts for Each Sandwich Required***

#### **Each Box Includes:**

Whole Sandwich  
California Cold Orzo Salad  
KIND Bar  
Bag of Gourmet Chips  
Chocolate Chip Cookie  
Bottled Water

**\$31.95 Per Person**

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## BEACH HOUSE BUFFETS CONTINUED

**Labor Fees & Staffing Requirements** - Staffing for each event is determined by Made By Meg Catering according to guest count and menu selections. Additional fees for set-up, staffing and labor will apply.

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### The Strand Menu

*Includes Ciabatta Rolls & Butter*

#### Salad (Select One)

Strawberry Fields Salad - *Fresh Strawberries, Goat Cheese & Pine Nuts, Balsamic Dressing*

Big Sur Date Salad - *Baby Kale, Dates, Roasted Rosemary Cashews, Burrata, Roasted Parsnips, Citrus Vinaigrette*

Carmel Valley Salad - *Baby Kale, Heirloom Cherry Tomatoes, Watermelon, Ciliegine Mozzarella, Fresh Basil Oil*

Caesar Salad - *Romaine, Parmesan Cheese, Croutons, Traditional Caesar Dressing*

#### Entrée

(Select One 8 oz. Entree Portion – or – Two 4 oz. Entree Portions)

Fig + Carneros Petit Syrah Braised Short Ribs

Flank Steak – *Chimichurri Sauce*

Cara Cara Chicken – *Cara Cara Oranges, Golden Garlic and Fresh Herbs*

Grilled Salmon – *Rosemary Lemon Caper Sauce*

#### Sides (Select Two)

Classic Whipped Mashed Potatoes

Roasted Rosemary & Garlic Fingerling Potatoes

Five Cheese Mac n' Cheese: 5 Cheese Bechamel

Roasted Seasonal Provencal Vegetables

Flash Roasted Haricot Verts, Crispy Shallots

Grilled Asparagus, Olive Oil & Lemon

#### Dessert (Select One)

Lemon Bar & Chocolate Chip Cookie Duo

Dark Chocolate Tart with Berries & Petit Seasonal Fruit Tart Duo

Assorted Brownies & Blondies

**\$56.00 Per Person**

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## BEACH HOUSE BUFFETS CONTINUED

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### The Beach House Barbeque Menu

*Barbeque Menu Requires Event to be Contracted in Outdoor Location*

**Select Two - From The Grill**     **\$50.00 Per Person**

**Select Three - From The Grill**     **\$58.00 Per Person**

#### From The Grill

Grilled Sirloin Burger *Served on a Sesame Bun*

Veggie Burger *Served on Sesame Bun*

BBQ Boneless, Skinless Chicken Breast

All Beef Hot Dog *Served on a Sesame Bun*

Cilantro Lime Shrimp Skewers *(3 per Skewer)*

#### Sides (Select Two)

Red Bliss Potato Salad

California Classic Salad- *Mixed Greens, Tomatoes, Green Onions, Shaved Parmesan, Light Honey Mustard Dressing*

Cole Slaw

Caesar Salad

#### Dessert (Select One)

Meg's Famous Chocolate Chip Cookies

Double Chocolate Brownies

Lemon Bars

Blondie Bars

### BBQ Condiments Included

*Ketchup, Mustard, Mayo, Tomatoes, Onions, Lettuce, Pickles, Relish, BBQ Sauce, American Cheese Slices*

### Upgraded Condiments & Sides

*Ordered for Full Guest Count in Addition to Beach House Barbeque Menu*

Caramelized Onions, Sauteed Mushrooms, Aged White Cheddar Slices, Heirloom Tomato Slices & Butter Lettuce     **\$1.75 pp, per item**

Garlic & Rosemary Mashed Potatoes     **\$5.25 pp**

Roasted Potato Wedges     **\$5.95 pp**  
*Rosemary, Garlic & Cumin*

Grilled Corn Salad     **\$6.50 pp**  
*Bell Peppers, Avocado, Shaved Red Onion*

Hericot Verts & Crispy Shallots     **\$6.95 pp**



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## RECEPTION

**Labor Fees & Staffing Requirements** - Staffing for each event is determined by Made By Meg Catering according to guest count and menu selections. Additional fees for set-up, staffing and labor will apply.

### **COLD Hors D'oeuvres**

*Served Tray Passed or Displayed*

Sushi Grade Seared Ahi Tuna, Asian Guacamole,  
Wasabi Crème Fraiche on Hand Fried Wonton

Little Banh Mi Sandwich, Pork on Cut Baguette,  
Pickled Carrots, Daikon Radish, Cilantro Aioli

Crostini with Goat Cheese, Strawberries,  
Balsamic Creme

Chardonnay Whipped Goat Cheese, Hazelnut  
Tartlet, Date Compote (V)

Fire Roasted Curry Cauliflower, Fried Chick  
Peas, Garlic on Crisp (V)

Tandoori Curry Chicken Salad on Olive Oil  
Roasted Toast

Chinese Chicken Salad, Sesame Dressing in  
Mini Take-Out Box

**\$43.00 Per Dozen**

*Minimum (2) Dozen per order*

### **HOT Hors D'oeuvres**

*Served Tray Passed or Displayed*

Mini Sirloin Sliders, Aged White Cheddar,  
Caramelized Onions, Garlic Aioli

Chorizo & Beef Sliders, Pickled Red Onion,  
Manchego, Cilantro Pineapple Cabbage Slaw,  
Chipotle Aioli

Korean Short Ribs, Red Bean Paste, Toasted  
Sesame Seeds, Cucumber Salad on Brazilian  
Cheese Bread

Mini Cubano Grilled Cheese Sandwiches

Tomato Bisque Shooter & Mini Grilled Cheese  
Sandwich

Mini LA Dogs, Shishito Pepper Relish in Toasted  
Brioche Hot Dog Bun

Furikake Fried Chicken Popcorn

Coconut Curry Shrimp, Apricot Sweet Chile  
Sauce

Bacon Bourbon BBQ Chicken Kebabs

Mac n' Cheese Poppers

**\$48.00 Per Dozen**

*Minimum (2) Dozen per order*

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## RECEPTION PLATTERS

**Labor Fees & Staffing Requirements** - Staffing for each event is determined by Made By Meg Catering according to guest count and menu selections. Additional fees for set-up, staffing and labor will apply.

### **Chips & Salsa**

*Corn Tortilla Chips with House Made Salsa & Fresh Avocado Guacamole*

**\$68.00 (serves 10-15)**

### **Three Cheese & Charcuterie Platter**

*Fresh Organic Grapes, Dried Fruit, Crackers, House Roasted Nuts*

**\$75.00 (serves 10-15)**

### **Harvest Dipping Platter**

*Tuscan Garlic Pine Nut Hummus*

*Creamy Dill Dip*

*Heirloom Crudité, Crackers, Crostini*

**\$85.00 (serves 10-15)**

### **Mezze Platter**

*Grilled Peppers, Marinated Asparagus, Olives, Crumbled Feta*

*Garlic Hummus, Tzatziki*

*Tabbouleh & Grilled Pita Points*

**\$95.00 (serves 10-15)**

### **Tapas Platter**

*Chorizo & Roasted Bell Pepper Kebabs*

*Cayenne Grilled Shrimp & Artichoke Kebabs*

*Chimichurri Vegetable Kebabs*

*Manchego, Crostini, Olive Tapenade*

**\$95.00 (serves 10-15)**

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## BAR & WINE

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### Hosted Bar (Based on Consumption)

Domestic Beers	\$7.00 ea
Imported Beers	\$8.00 ea
Hermosa Brewing Co. Craft Beers	\$9.00 ea
House Wine by the Glass	\$11.00ea
House Sparkling by the Glass	\$12.00ea
Premium Brands Cocktails	\$13.00ea
Sodas & Mineral Waters	\$5.00 ea

### Package Bar (Full Bar - Premium Brands)

Two Hours	\$40.00 pp
Three Hours	\$52.00 pp
Four Hours	\$61.00 pp

### Package Bar (Beer & Wine)

Two Hours	\$32.00pp
Three Hours	\$44.00pp
Four Hours	\$56.00pp

### Wine List

White	Bottle
House Wine Josh Chardonnay	\$44.00
Groth Sauvignon Blanc	\$48.00
Santa Margherita Pinot Grigio	\$52.00

### Red

House Wine Josh Pinot Noir	\$44.00
Coppola Claret Cabernet Sauvignon	\$48.00
Coppola Directors Cut Pinot Noir	\$55.00
The Prisoner Red Blend	\$89.00

### Rose

House Wine Josh Rose	\$44.00
Domaine de Cala	\$48.00

### Sparkling & Champagne

House Sparkling LaMarca Prosecco	\$48.00
Gloria Ferrer Sonoma Brut	\$56.00
Veuve Cliquot Champagne Brut	\$139.00

Corkage Fee (per bottle, 750ml wine)	\$35.00
Bartender Fee	\$300.00

Minimum 4 hours

Beach House Hotel Hermosa Beach does not require a bar minimum for events.

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