



MADE BY MEG CATERING
@ Beach House

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A guaranteed guest count is required by 12:00pm, 5 business days prior to your event.

All meals are designed and prepared for your group, and may require additional fees for set up, staffing and equipment. All prices are subject to change and can only be guaranteed 60 days prior to your event.



BREAKFAST

The Deluxe Continental Breakfast

- Farmers' Market Bumbleberry Bowl
- Assorted Individual Greek Yogurts
- House made Decadent Organic Granola
- Chef Choice Seasonal Pastry Basket: Seasonal Muffins, Petite Pain Au Chocolat, Seasonal Scones
- Whole Bananas, Apples and Oranges

A La Carte Breakfast Enhancements

- Fresh Hard-Boiled Eggs
- Scrambled Eggs
- Beach House Bacon
- Belgian Waffles with Vermont Maple Syrup
- Breakfast Burritos with House Fresh Salsa
- Bumbleberry Fruit Salad (Strawberries, Blueberries, Raspberries)
- MegMuffin Breakfast Sandwiches with eggs, ham, shredded cheese layered on top of a fresh homemade biscuit
- Assorted Bagels & Cream Cheese
- Assorted fresh baked Mini Muffins
- Assorted fresh baked Mini Scones
- Avocado Toast with Pickled Red Onions, Roasted Red Bell Peppers & Feta Cheese Crumbles
- Fresh Croissants

BREAKS

SNACKS

Priced per person

- Whole Fresh Fruit (Bananas, Seasonal Apples, Oranges, Strawberries), GF
- House made Corn Tortilla Chips w. Pico De Gallo & Tomatillo Verde Salsa
- House made Corn Tortilla Chips w. Haas Avocado Guacamole
- Heirloom Crudit  and Chef Inspired Dips
- 3 Cheese & Charcuterie with Organic Grapes, Dried Fruit, Whole Grain Crackers & House Roasted Nuts
- Meg's Famous Chocolate Chip Cookies
- Individual Assorted Snack Bags (Kettle Chips, Pirate's Booty White Cheddar Popcorn, Sahale Snack Gourmet Nuts)

PLATTERS

- 3 Cheese & Charcuterie Platter with Fresh Organic Grapes Dried Fruit, Whole Grain Crackers and House Roasted Nuts (serves 10-15)
- Harvest Dipping Platter - Chef crafted, seasonal dips (Tuscan Kale Parmesan Pine Nut Hummus, Truffle White Bean Puree & Fresh Herb Goat Cheese, Pomegranate Jewel Dip) served with heirloom Crudit  and assorted Crostini (serves 10-15)

LUNCH

Coastal Luncheon Menu

- An Assortment of 3 Gourmet Mini Sandwiches on Freshly Baked Brioche Buns
 - Meg's Nutty Turkey (*House Roasted Turkey, Brie Cheese, Walnut Aioli with Baby Arugula*)
 - Roasted Beef Sandy (*Roast Beef, Aged White Cheddar, Pickled Red Onions & Garlic Aioli with Baby Arugula*)
 - Vegetarian Sandy (*Grilled Fresh Peaches or Pears based on the season, Viognier Whipped Goat Cheese, Balsamic Crème with Baby Arugula*)
- Choice of one Farm Fresh Salad (select one)
 - Strawberry Fields Salad (*Fresh Strawberries, Goat Cheese & Pine Nuts with a Balsamic Dressing*)
 - Corn & Avocado Salad (*Grilled White Corn, Haas Avocado, English Cucumbers, Roasted Red Bell Peppers, Pepitas with a Light House Ranch Dressing*)
 - Big Sur Date Salad (*Dates, Roasted Rosemary Cashews, Roasted Parsnips Burrata, Baby Kale with a Citrus Vinaigrette*)
 - Carmel Valley Salad (*Heirloom Cherry Tomatoes, Watermelon, Ciliegine Baby Kale with Fresh Basil Oil*)
- Individual Assorted Kettle Chip
- Meg's Famous Chocolate Chip Cookies

Healthy Hermosa Luncheon Menu (Soup and Salad)

- Choice of House made Soup
 - California Corn Chowder
 - Tomato & Basil Bisque
 - Wild Mushroom Forest Soup
 - Fireman's Chili
 - Acorn Squash Soup (Seasonal)
- Choice of one Farm Fresh Salad (select one)
 - Strawberry Fields Salad (*Fresh Strawberries, Goat Cheese & Pine Nuts with a Balsamic Dressing*)
 - Corn & Avocado Salad (*Grilled White Corn, Haas Avocado, English Cucumbers, Roasted Red Bell Peppers, Pepitas with a Light House Ranch Dressing*)
 - Big Sur Date Salad (*Dates, Roasted Rosemary Cashews, Roasted Parsnips Burrata, Baby Kale with a Citrus Vinaigrette*)
 - Carmel Valley Salad (*Heirloom Cherry Tomatoes, Watermelon, Ciliegine Baby Kale with Fresh Basil Oil*)

- Ciabatta Bread Rolls and Salted Honey Butter
- Meg's Famous Chocolate Chip Cookies

Box Lunches

- Whole Sandwich (Select 1)
 - Meg's Nutty Turkey (*House Roasted Turkey, Brie Cheese, Walnut Aioli with Baby Arugula*)
 - Coastal Californian (*Grilled Chicken, Skillet Bacon Jam, and Haas Avocado on Parmesan Sourdough Bread*)
 - Vegetarian Sandy (*Grilled Fresh Peaches or Pears based on the season, Viognier Whipped Goat Cheese, Balsamic Crème with Baby Arugula*)
- California Cold Orzo Salad (*Cherry Tomatoes, Fresh Mozzarella and Cucumber Orzo Salad tossed with light Herb Vinaigrette*)
- Fresh Whole Fruit
- Bag of Kettle Chips
- Meg's Famous Chocolate Chip Cookies



THEMED MENUS

SoCal Fresh Menu

- Texas BBQ Grilled Chicken Breast
- Southwestern Kale Salad: *Baby Kale with Black Beans, Cotija Cheese, Red Bell Peppers, Candied Pepitas and a Creamy Avocado Green Goddess Dressing*
- Cilantro Lime Rice
- House Made Fresh Baked Snickerdoodle

White Sand Dune Menu

- Lemon Garlic Genoa Chicken: *Flavors of Meyer Lemon, golden Garlic and fresh Herb*
- Fresh Mediterranean Salad: *Cucumbers, Tomatoes, Shaved Red Onion, Mint and Feta Cheese with a Lemon Vinaigrette*
- Coconut Basmati Rice
- Pita Bread served with Tzatziki Sauce
- Meg's Famous Chocolate Chip Cookie

Avalon View Menu

- Grilled Salmon with Cilantro Pesto (Cold)
- Strawberry Fields Salad (*Fresh Strawberries, Goat Cheese & Pine Nuts with a Balsamic Dressing*)
- Roasted Rosemary Fingerling Potatoes
- Vanilla Bean Panna Cotta Shooters with Fresh Berries



Build Your Own Buffet

Minimum 8 Guests

Includes your Choice of a Salad, Entrée, Two Side Dishes, Assorted Ciabatta Bread Rolls, Salted Honey Butter & Selection of Dessert

Salad (Select One)

- Strawberry Fields Salad (*Fresh Strawberries, Goat Cheese & Pine Nuts with a Balsamic Dressing*)
- Corn & Avocado Salad (*Grilled White Corn, Haas Avocado, English Cucumbers, Roasted Red Bell Peppers, Pepitas with a Light House Ranch Dressing*)
- Big Sur Date Salad (*Dates, Roasted Rosemary Cashews, Roasted Parsnips Burrata, Baby Kale with a Citrus Vinaigrette*)
- Carmel Valley Salad (*Heirloom Cherry Tomatoes, Watermelon, Ciliegine Baby Kale with Fresh Basil Oil*)

Entrée (Select One)

- Fig + Carneros Petit Syrah Braised Short Ribs garnished with Fresh Rainbow Radishes
- Bourbon Glazed Marinated Short Ribs
- Tunisian Grilled Chicken w. Sumac Herb Warm Vinaigrette, GF
- Cara Cara Chicken: Flavors of Cara Cara Oranges, Golden Garlic and Fresh Herbs
- Napa Viognier Braised Bone in Chicken
- Grilled Miso Sesame Salmon Filet with Pajori
- Coconut Oil Pan Seared Cauliflower Steak with Fire Roasted Bell Peppers, Caramelized Maui Onions, Crunchy Garbanzo Beans, Mediterranean Lemon Vinaigrette (Gluten, Dairy, Nut, Soy free. Vegan)
- Butternut Squash Ravioli with Brown Sage Butter

Sides (Select Two)

- Okinawan Purple Potato Puree
- Roasted Rosemary & Garlic Fingerling Potatoes
- Chipotle, Lime Cilantro Spanish Rice
- Five Cheese Mac n' Cheese: 5 Cheese Bechamel with Toasted Breadcrumbs
- Quinoa Sugar Snap Peas
- California Cherry Tomatoes, Ciliegine (Mini Fresh Mozzarella Balls) & Fresh Basil
- Cold Grilled Corn, Crispy Bacon, Haas Avocado & Shaved Red Onion with Light Ranch Vinaigrette
- Flash Roasted Haricot Verts with Crispy Shallots



HERMOSA BEACH

- Fresh Thyme Roasted Summer Squash (Zucchini and Gold Bar)

Dessert (Select One)

- Assorted Bars (Lemon Love Bar & Strawberry Cheesecake Bar)
- Assorted Cookies (Chocolate Chip, Oatmeal Raisin & White Chocolate Macadamia Nut)
- Assorted Brownies (Brownie Bar & Blondie Bar)

A La Carte Lunch Enhancements

Per Person

- Gluten Free Pizettas (Brazilian Cheese Bread Rolls)
- Grilled Asparagus with Fresh Pressed Olive Oil & Lemon
- Teriyaki Udon Noodle Boxes
- Classic Caesar Salad
- Grilled Naan Bread
- Waldorf Flat Breads
- Sirloin Sliders with Aged White Cheddar, Grilled Onions and Garlic Aioli

From the Grill

All BBQ's Require a Uniformed Chef

The Strand

From the Grill:

(Quantities required upon final event confirmation)

- Grilled Hamburgers
- Cheeseburgers
- Veggie Burgers
- All Beef Hot Dogs
 - All Grilled items served on Brioche Buns
- *Condiments: Ketchup, Mustard, Mayo, Tomatoes, Onions, Lettuce, Pickles, Relish*

Sides:

- Red Bliss BBQ Potato Salad
- Corn & Avocado Salad *(Grilled White Corn, Haas Avocado, English Cucumbers, Roasted Red Bell Peppers, Pepitas with a Light House Ranch Dressing)*

Sweet Finish:

- Meg's Famous Chocolate Chip Cookies
- Local Seasonal Fresh Fruit

The Pacific

Welcome Spread

- Heirloom Crudit  and 2 Chef Inspired Seasonal Dips

From the Grill:

(Quantities required upon final event confirmation)

- MBM Grilled Sirloin Burgers served on a Brioche Bun
- Beyond Meat Veggie Burgers Caramelized Onions and Garlic Aioli served on a Brioche Bun
- Beef Bratwurst on a Gourmet Pretzel Bun
- *Accoutrement: Caramelized Onions, Sauteed Mushrooms, Aged White Cheddar, Heirloom Tomatoes, Butter Lettuce*
- *Condiments include: BBQ, Ranch, Ketchup, Garlic Aioli, Mustard, Relish*



HERMOSA BEACH

Sides:

- Grilled Rainbow Vegetable Salad with Burrata Cheese
- Roasted Garlic, Cumin, Rosemary Sweet Potato Wedges

Sweet Finish:

- Tahitian Vanilla Bean Panna Cotta with Fresh Berries
- Assorted Sweet Mini Tarts
- Hermosa Lemon Bars

The Sunset

Welcome Spread

- 3 Cheese + Charcuterie with House roasted Nuts, Dried Fruit and Crostini

From the Grill:

- Santa Maria Style Grilled Chicken Breast
- Tri Tip served with Roasted Tomato Relish and BBQ Sauce

Sides:

- Caramelized Onion Sour Cream Mashed Potatoes
- Rustic Grilled Roasted Vegetables
- California Cold Orzo Salad

Sweet Finish:

- Magic Pretzel Bars
- Banana Nutella Bites

Gourmet Taco Station

Welcome Spread

- House Made Corn Tortilla Chips with Pico De Gallo, Tomatillo Verde Salsa
- Fresh Fried Plantain Chips

From the Grill: (Choose 3)

- Slow Cooked Pulled Pork
- Tequila Lime Flank Steak
- Chipotle Braised Short Ribs
- Santa Maria Grilled Chicken
- Grilled Citrus Marinated Mahi Mahi
- VEGAN OPTION: Spicy Jackfruit



HERMOSA BEACH

Choice of 5 Toppings:

- Shredded White Cheddar
- Pickled Red Onions
- Finely Chopped Romaine
- Grilled Bell Peppers
- Sautéed Mushrooms
- Tomatillo Salsa
- Scallions
- Grilled Corn
- Cilantro & Onion Mix

Sides:

- Cilantro Lime Rice
- Refried Beans with Cotija Cheese
- Fresh Haas Avocado Guacamole
- Corn & Avocado Salad (*Grilled White Corn, Haas Avocado, English Cucumbers, Roasted Red Bell Peppers, Pepitas with a Light House Ranch Dressing*)
- Warm Flour & Corn Tortillas, Sour Cream, Salsa & Fresh Cut Limes

Dessert:

- Assorted Bars (Lemon Love Bar & Strawberry Cheesecake Bar)

Additional Grill Selections:

Priced per person, ordered for full guest count

- Roasted Garlic + Rosemary Mashed Potatoes
- Roasted Garlic, Cumin, Rosemary Sweet Potato Wedges
- Elote Corn on the Cob
- Grilled Rainbow Vegetable Salad with Burrata Cheese
- Haricot Verts with Crispy Shallots
- Charred Brussel Sprouts with Bacon & Lemon Butter
- Roasted Heirloom Carrots tossed with Cracked Almond Chimichurri

RECEPTION

HORS D'OEUVRES

Priced per dozen - Two Dozen Minimum Order Per Item

COLD SELECTIONS -

- Spicy Tuna with Sweet Miso sauce on Crispy Rice
- Sushi Grade Seared Ahi Tuna with Asian Guacamole & Wasabi Creme Fraiche on Hand Fried Wontons
- Little Banh Mi Sandwich *Vietnamese Pork Sandwich on a Cut Baguette with Pickled Carrots, Daikon Radishes and Cilantro Aioli*
- Brioche Bun Maine Lobstah Roll
- Watermelon, Feta and Mint Soup Shooters, *Veg*
- Mini Kale Caesar Salad in Mini Take-out Boxes, *Veg*
- Cocktail Corn Cakes with Mango Salsa, *Veg*
- Chardonnay whipped Goat Cheese Hazelnut Tartlets with a Date Compote, *Veg*
- Fire Roasted Curry Cauliflower, Fried Chickpeas with Garlic Hummus on Crisp, *Veg*
- Waldorf Flatbread *Red Grapes, Creamy Gorgonzola, Candied Walnuts and Baby Arugula, drizzled with Reduced Balsamic*
- Tandoori Curry Chicken Salad on Olive Oil Roasted Toast Boxes
- Lebanese braised Chicken on Blue Corn Crisp with Hummus topped with sweet Garlic Creme and Pickled Red Onion, *GF*
- Chinese Chicken Salad with Sesame Dressing in Mini Take-out Boxes
- Chile Cumin Filet Mignon with Spicy Mango Salsa
- Teriyaki Udon Noodle Boxes in Mini Take-out Boxes, *Veg*

HOT SELECTIONS

- Mini Sirloin Sliders with Aged White Cheddar, Caramelized Onions & Garlic Aioli
- Korean Short Ribs, Red Bean Paste and Toasted Sesame Seeds. Topped with Cucumber Salad.
- Buffalo Karaage Chicken with Garlic Pepper Ranch in a Cone
- Mini LA Dogs with Shishito Pepper Relish in a Toasted Brioche Hot Dog Bun
- Pork Belly Ssam *Butter Lettuce, Pickled Onions & Cucumbers with a Sweet & Spicy Sauce*
- Chorizo & Beef Sliders
- Chicken and Waffle Sliders
- Furikake Fried Chicken Popcorn
- Tandoori Chicken Satay with Garlic Yogurt Sauce
- Grilled Chicken, Arugula Pesto & Mushroom Empanada
- Bacon Bourbon BBQ Chicken Kebabs
- Asian Duck Taquitos, Hoisin, Cabbage and Fennel slaw



HERMOSA BEACH

- Brie & White Chocolate Pillows
- Mac n' Cheese Poppers
- Grilled Parmesan Polenta Squares with Wild Mushroom Rosemary Ragu with Creamy Goat Cheese
- Creamy Goat Cheese Fried Polenta Boxes with Fresh Cherries, Marcona Almonds & Meyer Lemon Zest
- Mini Falafel Pitas with Cherry Tomato, Arugula and Tahini Sauce, *Vegan*
- Eggplant, Parmesan & Pistachio Pizzettas, *GF*
- Saag Paneer Croquette with Tikka Masala Drizzle, *GF*
- Spiced Acorn Squash Soup with Nutmeg Creme Fraiche & Toasted Pumpkin Seeds, *GF*
- Tomato Bisque Shooters with Mini Triple Cheese Grilled Cheese Sandwiches
- Coconut Curry Shrimp with Apricot Sweet Chile Sauce

PRICED PER PERSON, ordered for full guest count

- House Made Corn Tortilla Chips w. Pico De Gallo & Tomatillo Verde Salsa
- House Made Corn Tortilla Chips w. Haas Avocado Guacamole
- Heirloom Crudité and Chef Inspired Dips
- 3 Cheese & Charcuterie with Organic Grapes, Dried Fruit, Whole Grain Crackers & House Roasted Nuts

PLATTERS

- 3 Cheese & Charcuterie Platter with Fresh Organic Grapes Dried Fruit, Whole Grain Crackers and House Roasted Nuts (serves 10-15)
- Harvest Dipping Platter - Chef Crafted, Seasonal Dips (Tuscan Kale Parmesan Pine Nut Hummus, Truffle White Bean Puree & Fresh Herb Goat Cheese, Pomegranate Jewel Dip) served with Heirloom Crudité and Assorted Crostini (serves 10-15)



BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Tea Selections
Assorted Soft Drinks & Mineral Waters
Assorted Energy Drinks, Vitamin Waters & Protein Shakes
Kombucha & Cold Pressed Juices
Liter of Iced Tea or Lemonade
Liter of Freshly Squeezed Orange Juice

BAR SELECTIONS

Priced by the Drink

Hosted Bar

Domestic & Imported Beers
Craft Beers
Wines by the Glass
California Sparkling Wine by the Flute
Premium Brands

Open Bar

One Hour Premium Brands
Two Hours Premium Brands
Additional Hour

Other Fees

Bartender - Two Hour Minimum
Corkage

No Host Bar

(Includes Tax and Service Charge)
Mineral Water & Sodas
Assorted Energy Drinks or Vitamin Waters
Kombucha or Cold Pressed Juices
Domestic & Imported Beers
Wines by the Glass
California Sparkling Wine by the Flute
Premium Brands

*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*