



*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 being of service!*

Kind regards,
Peter Alan, Catering Director/Executive Chef
Beach House Hotel at Half Moon Bay
650-712-3328
Chefpeter@beach-house.com



**Recipient of a 2025-2026 San Mateo County
"As Fresh As It Gets Award"**

Items of Importance:

All prices are listed per person unless otherwise noted, and are subject to change without notice.

Substitutions may occur due to product availability and seasonal changes.

Catering Staff Gratuity is not included. You may include one with your Contract or Banquet Check.

PLEASE NOTE: A 'Service Fee' will be added to your contract. ***This is not a Gratuity.***

It is 20% applied to your Food & Beverage total. Description of its application is below.

"The service charge helps cover the costs of doing business: office staff, utilities, office supplies, day to day operations, etc. So, while a catering contract may show a breakdown of the event elements and their costs, the service charge helps cover the cost of the hours needed to prep and plan the event."

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 9.875%. <https://www.cdtfa.ca.gov/formspubs/pub22.pdf>

Contract pricing may include additional fees for set-up, staffing & equipment when required.

A late-order fee may be applied if your signed catering contract has not been received by the due date.

Charges for Headcount may only decrease up to 3 business days before commencement of your event.

We will accommodate increases in headcount at any point during your event to the best of our ability.

NOTICE: We source the highest quality ingredients for all our preparations. Organic is always our preference. We strive to maintain this standard year-round. The seasonal nature of our sourcing may occasionally require substitutions.
We appreciate your understanding of this philosophy!

NOTICE: 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.

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.

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SUMMER BREAKFAST MENUS

Breakfasts include local gourmet coffee and tea service

Fresh Orange Juice & filtered fruit flavored water

~Choose One Menu for Your Entire Group~

Pain de Mie French Toast *with cardamom-cinnamon-vanilla custard, fruits, Maple Syrup.....* \$37

Scrambled Eggs *with Chives.*

Crisp Bacon **OR** Chicken Apple Sausage **(With Both Add \$4.00)**

Seasonal Fruit Salad *with lime zest* **OR** Yogurt Parfait *with House made Granola and Seasonal Fruit*

Shakshuka ~ *poached eggs in a North African heirloom tomato sauce, with cumin, onion & bell pepper.....* \$37

House made Chicken Apple Sausage

Flatbread *spread with onions, chickpeas, parsley, tabini & za'atar*

Moroccan Fruit Salad *Seasonal Fruits in Yogurt drizzled with Orange Glaze*

Enfrijoladas ~ *poached eggs atop soft corn tortilla in black bean sauce with queso fresco, crema & avocado...* \$37

Home-Fried Potatoes *with onions, sweet bell peppers, poblanos and smoked paprika*

Uncured Bacon **OR** House made Chicken Apple Sausage ~ **Choose One (With Both Add \$4.00)**

Pina Colada Fruit Salad *with Ginger, Pineapple & Lime*

Hot Sauces on the Side

Scrambled Eggs with French Feta, Basil & Heirloom Tomatoes \$37

Home-Fried Potatoes *with onions, sweet bell peppers and smoked paprika*

Uncured Bacon **OR** House made Chicken Apple Sausage ~ **Choose One (With Both Add \$4.00)**

House Recipe Buttermilk Biscuits *served with sweet butter*

Seasonal Fruit Salad *with Agave & Lime*

Summer Bounty Frittata..... \$37

Fresh Baked with Chef's Choice of Seasonal vegetables & herbs

Home Fries *with red onions, sweet bell peppers & smoked paprika*

Organic Pastries *from Rosalind Bakery of Pacifica*

Straus Greek Yogurt Parfait *with House made Granola and Seasonal Fruit*

Savory Dutch Baby *Served with Caramelized Onion, Summer Squash & Roasted Bell Pepper* \$38

Poached Eggs *with Green Onion Confit*

Uncured Bacon **OR** House made Chicken Apple Sausage ~ **Choose One (With Both Add \$4.00)**

Seasonal Fruit Salad *with lime zest* **OR** Yogurt Parfait *with House made Granola and Seasonal Fruit*

Eggs Benedict California \$39

with hollandaise sauce, spinach & heirloom tomato on potato hash brown pancakes

Uncured Bacon **OR** House made Chicken Apple Sausage ~ **Choose One (With Both Add \$4.00)**

Organic Pastries *from Rosalind Bakery of Pacifica*

Seasonal Fruit Salad *with Agave, Basil, Mint & Lime*

~~PLEASE ADVISE US EARLY OF ANY DIETARY RESTRICTIONS OR ALLERGIES~~

BUFFET MENUS ARE SET FOR THE ENTIRE GROUP



Summer Breakfast Buffet

Includes ~ Local Roasted Coffee, Far Leaves Tea & Fresh Orange Juice

Please choose 4 items.....\$32

- Rosalind Bakery Organic Pastries *served with sweet butter and house-made jam*
- David's NY Style Bagels *with cream cheese, butter and jam (With Lox ~ Add \$10pp)*
- Scrambled **OR** Eight Minute Eggs ~ ***Please Choose One***
- Chef's Seasonal Frittata ~ ***Please Add \$5pp***
- Horchata-Chia Oats *with rice & almond milk, toasted almonds & Seasonal Fruit*
- Breakfast Quinoa *with apricots, almonds, cinnamon, maple, almond milk & Ricotta cheese*
- Quesadillas ~ *cheese, olives, green onion, maitake & oyster mushrooms with hot sauces on the side*
- Straus Organic Greek Yogurt Parfait *with house-made granola and seasonal fruit layers*
- Seasonal Fruit Salad *with Agave & Lime*

BUILD YOUR OWN BREAKFAST MENU

OR Add-Ons to your 'Summer Breakfast Buffet' from Above

- Eggs ~ *Boiled for Eight Minutes* ~ *served peeled, halved & seasoned.....*\$6
- Eggs ~ *Scrambled*\$6
- Eggs ~ *Poached*.....\$6
- Seasonal Fruit Salad *with Agave & lime* ~ *Chef's Choice of Fresh Fruit.....*\$8
- Rosalind Bakery Organic Pastries *served with sweet butter and house-made jam.....*\$10
- David's Bagels, N.Y. Style *with cream cheese, butter & house-made jam.....*\$10
- Lox & Bagels *with cream cheese, cucumber, red onions, capers and fresh tomato.....*\$20
- Bacon ~ *Uncured Smoked.....*\$8
- House made Chicken-Apple Sausage.....\$8
- Bacon & Chicken-Apple Sausage.....\$12
- Home-fried Potatoes *with red onions, fresh bell peppers, and smoked paprika.....*\$9
- Straus Organic Greek Yogurt Parfait *with house-made granola & seasonal fruit layers.....*\$9
- Horchata-Chia Oats *with rice & almond milk, toasted almonds & Seasonal Fruit\$10*
- Breakfast Quinoa *with apricots, almonds, cinnamon, maple, almond milk & Ricotta cheese.....*\$10[P1]
- Breakfast Sandwich *with bacon and egg on House cheddar-chive biscuit with arugula\$12*
- Dutch Baby Berry Berry-Vanilla *served with organic maple syrup.....*\$12
- French Toast – Pain de Mie *with cardamom-cinnamon-vanilla custard & summer fruits.....*\$37
- Quesadillas *with cheese, mushrooms, olives, green onion & hot sauce on the side.....*\$12
- Frittata ~ *Seasonal Chef's Choice selection of vegetables & cheese.....*\$14
- Burrito ~ *eggs, black beans, queso cheese with Pico de Gallo & avocado in a flour tortilla.....*\$18
- Crepe Pie ~ *layers of gluten free crepes with spinach, ham, caramelized onions and cheese.....*\$18
- Shakshuka ~ *eggs simmered in a broth with tomatoes, onions, peppers, coriander, cumin & herbs*\$18

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COFFEE & TEA ~ BEVERAGES ~ SNACKS ~ SWEETS

Beverages – Morning ~ Afternoon

- Coffee and Tea Service (*per person/ half day*)\$5.50
- Coffee and Tea Service with Regular Soft Drinks (*per person/ half day*)\$11.00
- Regular Soft Drinks ~ Coke, 7Up, Ginger Ale +Diet (*per person/ half day*) . . . \$5.50
- Coffee and Tea Service with Premium Soft Drinks (*per person/ half day*)\$14.00
- Premium Drinks~ Izze's Fruit Sodas, Mexican Coke, Virgil's Cream & Root Beer Sodas
Coconut Water, Clean Cause Yerba Mate, Nixie's Organic Stevia Sodas (*pp/half day*).....\$8.50
- Nixie's Organic Zero Sugar Sodas & Sparkling Flavored Waters.....\$5.50
Nixie Sodas *Stevia Sweetened* Flavors: *Cream, Root Beer, Cola & Ginger Ale*
- Mountain Valley Still and Sparkling Waters (*per person/ half day*)\$5.50
- Electrolyte Water ~ Beach House Recipe (*per person / half day*)\$5.50
- Refresh Coffee and Tea Service ~ *Morning or Afternoon*\$3.75

Afternoon Snacks ~ *prices are per person*

- Mezze Plate *with hummus, muhammara, tzatziki, olives and pita chips*\$16.00
- Cheese Platter *with Artisan cheeses, dried & fresh fruit, olives, toasted nuts & jam* \$16.00
- House-made Tortilla Chips *with salsa fresca and guacamole*\$14.00
- House Root Vegetable Chips ~ *sweet potato, beet, taro, and red potato with sea salt.*\$10.00
- Fruit and Yogurt Smoothies (*Vegan Available*) \$8.00
- Sliced Fresh Fruit Platter \$6.50
- Kind Bars or Cliff Bars \$3.75
- Candied Pecans.....\$3.50
- Chocolate Covered Popcorn.....\$3.75
- Chocolate Covered Blueberries.....\$3.50
- Deluxe Toasted Mixed Nuts.....\$3.50
- Spicy Rosemary Cashews..... \$3.50
- Whirley-Pop Popcorn *with Nutritional Yeast and sea salt* \$3.25

Cookies, Cakes et al *All House Baked except as noted*

- Chocolate Chip & Macadamia-White Chocolate Chip Cookies \$5.25
- Banana Nut Bread \$5.50
- *Rosalind Bakery* Nut Loaf ~ GLUTEN FREE ~ \$6.00
- Chocolate Brownies \$6.25
- Key Lime Cheesecake Squares (*minimum 8 servings*) \$6.50
- Vanilla Ice Cream Sundae *with Chocolate Sauce, Fruit, Whipped Cream & Almonds*.....\$7.50
- Mango Crème Brûlée *with cashew-coconut crumble (minimum 8 servings)*\$7.50
- Lemon Ricotta Bundt Cake *with Meyer Lemon Marmalade*.....\$7.50
- Saffron-Lemon Ricotta Cake *with Bergamot Orange Marmalade*..... \$8.50

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BUFFET MENUS ARE SET FOR THE ENTIRE GROUP



THEMED SUMMER LUNCHES

*Lunches include assorted Regular Soft Drinks & Nixie Sparkling Waters
Ask about a Beverage Upgrade to our Premium Selections!*

Seoul City.....\$49

Korean BBQ Chicken *with ginger, sesame, soy & gochuchang*
Heirloom Grits *with sesame oil, butter & nori seaweed flakes* **OR** Coconut Rice *with green onion & lime*
Gai Lan / Baby Bok Choy *~ with a miso-ginger-chili sauce*
Chef's Choice ~ Banchan Salads *(Fermented & Seasoned Vegetables)*
Dessert: Mango Royale – Mango Cream Pie *with brown butter graham cracker crust*

Bangkok.....\$49

Massaman Curry *with Onion, Carrot, Potato & Peanuts, Red Curry Sauce* Specify Chicken **OR** Shrimp
Steamed Rice *with Lime & Coriander*
Papaya Salad *with Green Papaya, Carrots, Tomato, Birds Eye Chili, Lime & Thai Basil*
Pickled Cucumbers *with Bean Sprouts, Lime, Sesame Seeds and Cilantro*
Vegetable Sauté *with Green Beans, Tomatoes, Green Onion, Bok Choy, Cilantro, & Thai Basil Sprigs*
Dessert ~ Thai Tea Soft 'Ice Cream' Bars *served with a sprinkle of Maldon Salt*

Santa Fe.....\$48

Roasted Mary's Quarter Chicken *with poblano chili pesto*
Creamy Polenta *with peas, roasted red bell peppers, Manchego cheese & scallions*
Green Beans *with roasted shallot & tomato concasse*
Arugula & Avocado *with nectarines, kalamata olives, almonds and orange-lime vinaigrette*
Savory-Sweet Corn Meal Muffins *served with sweet butter*
Dessert~ Grilled Stone Fruit *with whipped mascarpone cream*
On Above Santa Fe ~ Shrimp ~ Fish ~ or Beef may be Substituted for An Additional Charge

Half Moon Bay.....\$52

Roasted Mary's Chicken Breast *with lemon, basil, oregano & thyme*
Summer Squash Ravioli *with corn, basil, heirloom tomatoes*
Green Beans *with a tomato confit*
Orange Radicchio Salad *with baby lettuces, orange supremes, grilled radicchio, pecans and maple-Dijon vinaigrette*
House-made Herb Focaccia Rolls *served with sweet butter*
Dessert ~ Buttermilk Panna Cotta *with Strawberries*
On the Half Moon Bay~ Shrimp ~ Fish ~or Beef may be Substituted for An Additional Charge

Princeton Harbor.....\$54

'Catch of the Day' *from Local HMB Boats with Salsa Verde (Fresh Chopped Herbs & EVOO)*
Saffron Risotto *with peas, shallot, butter & cheese*
Summer Vegetable *with salt lemon, fresh herbs & EVOO*
Summer Lettuce Salad *with stone fruit, local chèvre, candied pecans, and white balsamic vinaigrette*
House-made Herb Focaccia Rolls *served with sweet butter*
Dessert: Zeppole *with citrus compote & orange glaze*

Vegan & Vegetarian Options Available

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THEMED SUMMER LUNCHES

Lunches include assorted Regular Soft Drinks and Nixie Sparkling Waters

Ask about a Beverage Upgrade to our Premium Selections!

Tripoli.....\$49

Grilled Lemon Herb Mary's Chicken Breast *with basil, thyme, oregano & Kalamata olives*
Tabbouleh Pilaf *with parsley, tomato, cucumber, almonds, green onions & bulgur wheat*
Triple Dips ~ *Hummus ~ Muhammara ~ Tzatziki ~ served with Pita Bread*
Baby Spinach & Radicchio Salad *with grilled red onions, golden raisins, avocado & tabini vinaigrette*
Dessert ~ Caramelized Pistachio, Walnut and Almond Tart *with hints of rose, orange and spices*

Skinny Burger..... \$49

Pomponio Ranch Smash Burger *with lettuce, tomato, cheddar, pickle & Special Sauce!*
Crispy Fries *with Garlic or Without served with aioli & ketchup of course*
California Cole Slaw *with green, red & napa cabbage, red onion, carrot, cilantro and lime vinaigrette*
Macaroni Salad *with carrots, peas, green onion & creamy mayonnaise dressing*
Dessert: Lemon Ricotta Bundt Cake *with Meyer Lemon Marmalade*

Rio Grande\$54

Chipotle Chicken Fajitas *with roasted peppers, mushrooms & grilled red onions*
Black Beans *with cumin, garlic & epazote*
Arroz Blanco *with parsley and butter*
Guacamole, Pico de Gallo, Crema and House-made Tortilla Chips
Cabbage Slaw *with cabbage, green onion, carrots, cilantro and lime-poppy seed dressing*
Flour & Corn Tortillas
Dessert: Vanilla Gelato *with chocolate sauce and almonds*

On the Rio Grande ~ Shrimp ~ Fish ~ or Beef may be Substituted for An Additional Charge

Baja..... \$54

Baja Style Fish Tacos *with grilled Half Moon Bay 'Catch of the Day'*
Black Bean Salad *with heirloom tomatoes, sweet bell peppers, cucumber and cumin-lime vinaigrette*
Saffron Basmati Rice *with green onions, peas, cilantro & lime*
Jicama Salad *with seasonal fruit, mixed baby greens, citrus-cumin vinaigrette, and spiced pepitas*
Guacamole, Pico de Gallo, Crema and House-made Tortilla Chips
Dessert: Key Lime Cheesecake Squares *with pistachio graham cracker crust*

Buenos Aires\$54

Grilled Flat Iron *with chimichurri sauce*
Grilled Summer Squash *with Feta cheese, basil & lemon vinaigrette*
Rosemary Fingerling Potatoes *with Grilled Red Onions*
Grilled Stone fruit and Chèvre Salad *with crispy romaine, grilled radicchio, almonds & red wine vinaigrette*
House-made Herb Rolls *served with sweet butter*
Dessert: Chocolate-Hazelnut Tart *with whipped cream*

Vegan & Vegetarian Options Available

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BUFFET MENUS ARE SET FOR THE ENTIRE GROUP



Summer Luncheon Buffet \$42pp

**** ~ INDICATES ITEMS SUITABLE FOR 'TO GO' \$47 per person**

Lunch Buffet Includes Assorted Regular Soft Drinks, Sparkling Nixie Waters and Dessert

Ask about a Beverage Upgrade to Premium Selections

~ For Your Lunch Buffet Choose ~

Two Half Sandwiches; One Salad + One Soup (OR Two Salads)

SANDWICH SELECTIONS

Sandwiches- **Vegetarian & Vegan**

- Halloumi 'No Meat' Ball **Sub** with brined cheese, tomato sauce, grilled onions & peppers on Hoagie Roll
- Bánh Mi Tofu pickled carrot & radish, lettuce, cilantro & Sriracha aioli on French Roll **
- Red Quinoa Sliders with heirloom tomato, cucumber, lettuce, avocado & tabini sauce on Slider Bun**
- Falafel in Pita Bread with tzatziki, tomatoes, cucumber & tabini sauce **(House Falafel Recipe!)**
- Falafel Slider w/ balsamic onions, feta, arugula, cilantro & aioli on Organic House Focaccia Roll**
- Vegetable and White Cheddar with avocado, cucumber, and bell peppers on Organic House Focaccia**
- Caprese Summer with local mozzarella, heirloom tomatoes, basil & spinach on Organic House Focaccia**
- Grilled Bellwether Carmody Cheese with heirloom tomato, spinach, basil & aioli on Sourdough
- Grilled Artichoke & Carmody Cheese with basil, roasted garlic, and lemon-aioli on Sourdough
- Mushroom Monte Cristo with mixed mushrooms & herb cheese spread griddled on Organic White Bread

Sandwiches- **Fish & Meat**

- Tuna Salad-Grilled #1 Abi Tuna, roast peppers, tarragon-lemon aioli on Seeded Wheat **(+\$5/pp)**
- Jumbo Shrimp Po'boy with lettuce, tomato jam & Creole Remoulade on French Roll **(+\$5/pp)**
- Jumbo Shrimp Roll with celery, green onion, dill & lemon aioli on Brioche Roll **(+\$5)P2]****
- Jumbo Shrimp in **Lettuce Wraps** with peas, radishes, tarragon and aioli ** ~ **Gluten Free**
- Bánh Mi Chicken pickled carrot & radish, lettuce, cilantro & Sriracha aioli on French Roll **
- Chicken Salad with tarragon, mustard, celery, hard cooked eggs & aioli on Organic White Bread**
- Italian Chicken Sausage with grilled onions, peppers & tomato sauce on Hoagie Roll
- Grilled Chicken & Olive Tapenade, balsamic onions & feta cheese on Organic House Focaccia**
- House Roast Turkey Cranberry Relish, lettuce, yam chips & aioli on Organic White Bread**
- House Roast Turkey Avocado bacon and red onion jam on an Herb Focaccia Roll **
- Griddled Pastrami & Sonoma Carmody Cheese with Dijon-aioli on Organic Sesame Rye
- Cheese Steak grilled Ribeye, caramelized onions, peppers & Sonoma Carmody Cheese on a Hoagie Roll
- Roast Beef with sour cream-horseradish-mayo, lettuce, caramel shallots, potato chips, on Brioche Roll**

Salad & Soup Selections on the Next Page (8)...

~~PLEASE ADVISE US EARLY OF ANY DIETARY RESTRICTIONS OR ALLERGIES~~

~ Gluten Free Options are Available for Some Sandwiches ~

BUFFET MENUS ARE SET FOR ENTIRE GROUP



Summer Luncheon Buffet *continued*

~ *For the Lunch Buffet Along with your Sandwiches*

~ *Please Choose ~ One Salad + One Soup (OR Two Salads)*

Salads ~ Summer Selection

- Arugula, Stone Fruit & Fennel *with sliced almonds, Kalamata olives and citrus-cumin vinaigrette*
- Baby Head Lettuce *with avocado, radishes, chives & lemon-agave-mustard-champagne vinaigrette***
- Berry & Baby Lettuce *with candied pecans, goat cheese, mint & white balsamic vinaigrette*
- Caesar *with shaved Parmesan, house-made croutons & lemony Caesar Dressing*
- Greek *with lettuce, radish, cucumber, tomato, feta & herb vinaigrette GF (Can be Vegan & DF)***
- Grilled Romaine *with roasted chickpeas, avocado, golden raisins and lemon-tabini dressing***
- Kale-Radicchio *with grilled stone fruit, quinoa, spiced pepitas & maple-champagne vinaigrette***
- Mango & Avocado *with head lettuces, jicama, queso fresco, pumpkin seeds, and lime-rice vinaigrette***
- Strawberry-Spinach *with pistachios, avocado, red onion, feta & balsamic vinaigrette*
- Lentil & Wild Rice *with onion, carrot zucchini, basil & thyme, red wine vinaigrette***
- Macaroni *Hawaiian Style* *with carrots, peas, green onion & mayonnaise dressing***
- Thai Rice Noodle *with Napa cabbage, carrots, radish, green onion, zucchini & coconut-lime dressing***
- Quinoa & Golden Beets *with almonds, mint, golden raisins and orange vinaigrette ***
- Southern Potato *with green onion, celery, hard boil eggs, mustard, relish & sour cream-mayo dressing***

Soups ~ Summer Selection

- Avocado Soup *with onion, cumin, lime, cilantro & cream (GF) (Can be Vegan/Dairy Free)*
- Carrot & Chermoula *with onion, apple, cumin & bay (GF) (Can be Vegan/Dairy Free)*
- Cauliflower Curry ~ *onion, cumin, bay, curry & coconut milk (V-GF-DF)*
- Clam Chowder *New England Style* *with bacon ~ Gluten Free (Can be made Bacon Free)*
- Corn Chowder *with shallot, lemongrass, coconut milk ginger & lime (V-GF-DF)*
- Cuban Black Bean *with toasted coconut, pickled red onions & cilantro (V-GF-DF)*
- Curried Red Lentil *with carrot, yam, apple, tomato, coconut milk & spices (V-GF-DF)*
- Green Gazpacho *cucumber, tomatillos, cilantro, yogurt & lime GF (Can be Vegan/Dairy Free)*
- Red Pepper *with roasted red bells, onion, tomato paste, ginger & coconut (V-GF-DF)*
- Thai Sweet Potato Soup *with shallot, carrot, lemongrass, coconut milk ginger & lime (V-GF-DF)*
- Tomato Bisque *with onion, basil, oregano & cream; brown butter croutons*
- Summer Tomato *with onion, fennel, basil & aged balsamic (GF) (Can be Vegan/Dairy Free)*
- Watermelon Gazpacho *with cucumber, bell pepper, tomato & summer herbs (V-GF-DF)*
- Zucchini ~ *onion, basil, lemon, Greek yogurt & chives (GF) (Can be Vegan/Dairy Free)*

- Desserts ~ *Choose One per Day for your Group, please*

- Rich Chocolate Brownies ~ Freshly Baked Cookies ~ Seasonal Fruit Cup

Lunch Buffet Includes Assorted 'Regular Soft Drinks', Sparkling Waters and Dessert

Ask about a Beverage Upgrade to Premium Selections

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BUFFET MENUS ARE SET FOR ENTIRE GROUP

V=VEGAN ~ GF=GLUTEN FREE ~ DF=DAIRY FREE

Beach House

* MEETING PACKAGE \$120.00 *per person.*

* *Price is per person, and includes food, drinks, service fee and tax. Gratuity not included.*

BREAKFAST ~ Choice of Four Selections from the List Below

Includes coffee, tea, OJ, regular soft drinks & flavored sparkling waters

- NY Style Bagels with cream cheese, butter and jam (GF available ~ DF available)
- Breakfast Quinoa with apricots, almonds, cinnamon, maple & Ricotta GF (Can be V-DF)
- Horchata-Chia Oats with rice & almond milk, bananas, almonds and seasonal fruit V-GF-DF
- Quesadillas ~ cheese, olives, green onion, maitake & oyster mushrooms with hot sauces on the side
- Greek Yogurt Parfait with house-made granola and seasonal fruit layers GF (Can be V-DF)
- Seasonal Fruit Salad with agave & lime V-GF-DF

MORNING BEVERAGE SERVICE AND REFRESH AT BREAK –

- *Coffee & tea service, regular soft drinks & Nixie sparkling waters*

LUNCHEON BUFFET ~ Includes regular soft drinks & Nixie flavored sparkling waters

Sandwiches – Choice of Two Half Sandwiches + One Soup & One Salad

- Halloumi ‘No-Meat’ Ball Sub Firm Brined Cheese smothered in tomato sauce on a hoagie roll
- Red Quinoa Sliders with tomato pesto, cucumber, lettuce, avocado & tahini sauce on House Bun**
- Savory Baked Tofu with dill pickles, Dijon, spicy aioli & shredded cabbage on Sesame Rye
- Grilled Artichoke & Carmody Cheese with basil, roast garlic, and lemon-aioli on Sourdough
- Vegetable and White Cheddar with avocado, cucumber, & peppers on Organic House Focaccia
- Bánh Mi Chicken pickled daikon & carrot, lettuce, cilantro & Sriracha aioli on French Roll **
- Chicken Salad with tarragon, mustard, celery, hard cooked eggs & aioli on Organic White Bread
- House Roast Turkey with cranberry-orange relish, lettuce, yam chips & aioli on Organic White Bread

Soups & Salads –

- Carrot & Chermoula with onion, apple, cumin & bay (GF) (Can be Vegan/Dairy Free)
- Cuban Black Bean Soup with toasted coconut, pickled red onions & cilantro V-GF-DF
- Tomato & Fennel with onion, basil & aged balsamic (GF) (Can be Vegan/Dairy Free)
- Baby Lettuces with avocado, radish, almond, chive & lemon-poppy seed dressing**V-GF-DF
- Caesar Salad with shaved Parmesan, house-made croutons & lemony Caesar Dressing
- Cole Slaw of cabbage, carrots, red onions with sweet-sour poppy seed dressing V-GF-DF
- Greek Salad with lettuce, radish, cucumber, tomato, feta & herb vinaigrette GF (Can be Vegan & DF)
- Spinach Salad with apples, almonds, chèvre, and balsamic vinaigrette GF (Can be Vegan-DF)
- Pasta Salad with fresh seasonal vegetables, olives, and a light aioli dressing DF (Can be Vegan)

The Following Hot Lunch is Offered ~ Instead of Soup/Salad/Sandwiches

- Roasted Mary’s Chicken Quarters with poblano chili pesto
Creamy Polenta with peas, sundried tomato, Manchego cheese & scallion
Seasonal Vegetable ~ *Chef’s Choice*
Seasonal Salad ~ *Chef’s Choice*

Dessert – *Choice of One Item*

- Freshly Baked Cookies **OR** Double Chocolate Brownies **OR** Seasonal Fruit Platter

AFTERNOON BEVERAGE SERVICE

- *Coffee & tea service, regular soft drinks & Nixie sparkling waters*

AFTERNOON SNACK ~ Whirley-Pop Popcorn with Nutritional Yeast and sea salt

V=VEGAN ~ GF=GLUTEN FREE ~ DF=DAIRY FREE

No substitutions, please. Packages may not be broken up over multiple days



**AFTERNOON OR END OF DAY
APPETIZER PLATTERS**

Platters ~ *minimum order quantity for 8 people*

Mezzé Platter *with hummus, muhammara, marinated cheese, olives & pita chips*.....\$16 per person

Cheese Platter *with artisan cheeses, fresh and dried fruit, olives, nuts, jam & baguette*.....\$16 per person

Charcuterie Plate *with selection of Salumi's, baguette, fruit, olives, jam, and cornichons*.....\$18 per person

Cheese & Charcuterie *with all the accoutrements, baguette and crackers*.....\$22 per person

**AFTERNOON OR END OF DAY
APPETIZER BITES**

Bites ~ *minimum order quantity for 8 people*

Deviled Eggs *topped with smoked salmon, caviar, pickled shallots & dill 3pc/pp*.....\$7.50 per person

Deviled Eggs *topped with bacon jam + celery sticks with ranch dressing 4pcs/pp*.....\$7.50 per person

Smoked Tomato Jam Bruschetta *with local mozzarella & herb salad 4pc/pp*.....\$7.50 per person

Filet Mignon Crostini *with Fine Herb Salad & Fresh Horseradish Crème 4pc/pp*.....\$12.50 per person

Tuna Poke *with mango salsa & seagrass on sesame wonton chip 4pc/pp*.....\$12.50 per person

Poached Jumbo Gulf Shrimp *with House Cocktail Sauce 3pc/pp*.....\$12.50 per person

While we do not have an F&B dollar minimum, we do require the service minimum of breakfast, lunch and beverage services, based on the start and end time of your meeting, to be ordered through our catering department.

Please note, that the hotel's Continental Breakfast served in the lobby is not included in your corporate discounted room rates.

***~ Outside food and beverages ~
are not permitted in Beach House conference rooms or event spaces.***

If you are considering dining with us for dinner, we are able to offer a Soft Bar, Wine & Beer Bar or a Full Bar.

Minimums may Apply ~ Please Inquire for Pricing

We also offer a Fire Pit to gather round with S'mores, Hot Chocolate Coffee & Tea Service Included. Alcohol is additional.

~~PLEASE ADVISE US EARLY OF ANY DIETARY RESTRICTIONS OR ALLERGIES~~