

Beach House

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"

Please note:

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 'Production 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 \$200.00 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.

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.

*~ Almost Everything can be made VEGAN ~ Vegan Desserts are offered as Chef's Choice ~
~ Gluten Free Options are Available for Almost All Sandwiches ~*

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Beach House

HOT BREAKFAST MENUS

Breakfast Includes ~ Filtered Water, Local Oak Roasted Coffee
Far Leaves Tea Service & Fresh Squeezed Orange Juice

Enfrijoladas de Oaxaca..... \$37
Corn tortillas in black bean sauce *with avocado, queso fresco, pico de gallo & poached egg on top*
Home-Fried Potatoes *with red onions, poblano chiles, sweet peppers & smoked paprika*
Crisp Bacon **OR** Chicken Apple Sausage **Choose One, please** (With Both Add \$4.00)
Breakfast Fruit Platter *with Ginger, Agave & Lime*
Selection of Hot Sauces

Scrambled Eggs with Chives..... \$37
Home-Fried Potatoes *with red onions, sweet peppers & smoked paprika*
Crisp Bacon **OR** Chicken Apple Sausage **Choose One, please** (With Both Add \$4.00)
Spinach Puff Pastries *with cream cheese, feta, spinach. Lemon & dill*
Breakfast Fruit Platter *with Agave & Lime*

Eggs Bhurji \$39
Indian Style Scrambled Eggs *with onion, tomatoes, ginger & cilantro*
Bombay Aloo – Home Fried Potatoes *with onion, garam masala, cilantro & lime*
Curry Chicken Sausage Patties – House Recipe
Two House Made Chutneys ~ Tomato; Coconut; Cilantro; Tamarind ~ **Chef's Choice**
Straus Organic Greek Yogurt Parfait *with mango, apple & lime*

Summer Bounty Frittata..... \$37
Fresh Baked with Chef's choice from squash, beans, tomatoes, peas, other seasonal veg, cheese & herbs
Home-Fried Potatoes *with red onions, poblano chiles, sweet peppers & smoked paprika*
Organic Pastries *from Rosalind Bakery of Pacifica*
Straus Organic Greek Yogurt Parfait *with House Granola and Seasonal Fruit Layers*

Burek ~ Spinach Puff Pastries *with cream cheese, feta, spinach. lemon & dill*.....\$37
Served with Tzatziki ~ Yogurt-Cucumber dip
Scrambled Eggs *with basil, tomatoes & chives*
Home-Fried Potatoes *with red onions, sweet peppers & sumac*
Breakfast Fruit Salad *with Agave, Mint & Lemon*

Eggs Benedict California \$39
Served with hollandaise sauce, spinach & heirloom tomato on crispy potato pancake
Crisp Bacon **OR** Chicken Apple Sausage **Choose One, please** (With Both Add \$4.00)
Organic Pastries *from Rosalind Bakery of Pacifica*
Breakfast Fruit Platter *with Basil & Mint*

Cranberry Cream Cheese French Toast Bake *with cinnamon, nutmeg & maple syrup* \$37
Sweet Potato Buttermilk Pancakes *with ginger, nutmeg, cinnamon, vanilla & apple compote*\$37
Choose one of the above, Served Along With ~
Crisp Bacon **OR** Chicken Apple Sausage **Choose One, please** (With Both Add \$4.00)
Straus Organic Yogurt Parfait *with House made Granola and Seasonal Fruit*

~~PLEASE ADVISE ANY DIETARY RESTRICTIONS OR ALLERGIES~~

Beach House

BUFFET MENUS ARE SET FOR ENTIRE GROUP

Rapid Fire ~ Breakfast Buffet Menu

Breakfast Includes ~ Filtered Water, Local Oak Roasted Coffee
Far Leaves Tea Service & Fresh Squeezed Orange Juice

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

- Rosalind Bakery Organic Pastries *served with sweet butter and house-made jams*
- David's NY Style Bagels *with cream cheese, butter and jams (With Lox ~ Add \$10pp)*
- Scrambled or Seven Minute Eggs *(or for Seasonal Frittata ~ Add \$5pp)*
- Horchata-Chia Oats *with rice milk, bananas, toasted almonds & seasonal fruit V-GF-DF*
- Cranberry Cream Cheese French Toast Bake *with cinnamon, nutmeg & maple syrup*
- Straus Organic Greek Yogurt Parfait *with house-made granola and seasonal fruit layers*
- Breakfast Fruit Platter *with lime zest, juice & agave*

BUILD YOUR OWN BREAKFAST BUFFET from BELOW **or Add-Ons to your Buffet Menu from Above**

- Eggs ~ Boiled for Seven Minutes ~ served peeled and halved.....\$5
- Eggs ~ Scrambled\$5
- Avocado Toast #1~ Plain,\$10
- Avocado Toast #2 with Goat Cheese & Chives.....,\$12
- Avocado Toast #3 with Bacon & Chopped Egg\$14
- Avocado Toast #4 with Smoked Salmon, Shallot & Cucumber,\$16
- Breakfast Fruit Platter *with lime zest, juice & agave*\$8
- Rosalind Bakery Organic Pastries *served with sweet butter and house-made jams*.....\$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 tomato jam*.....\$20
- Bacon ~ Uncured Smoked.....\$8
- Chicken-Apple Sausage ~ House Recipe with Mary's Chicken.....\$8
- Uncured Bacon & Chicken-Apple Sausage.....\$12
- Home-fried Potatoes *with red onions, red 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 milks, banana, toasted almonds & seasonal fruit*\$10
- Sweet Breakfast Quinoa *with apricots, almonds, cinnamon, maple & Ricotta*.....\$10
- Spinach Puff Pastries *with cream cheese, feta, spinach, lemon & dill*.....\$10
- Breakfast Sandwich *with bacon and egg on House cheddar-chive biscuit with arugula*\$12
- Cranberry Cream Cheese French Toast Bake *with cinnamon, nutmeg & maple syrup*\$20
- Quesadillas *with cheese, mushrooms, olives, green onion & hot sauce on the side*.....\$12
- Burrito ~ eggs, black beans, queso cheese with Salsa Morita & avocado in a flour tortilla.....\$18
- Shakshuka ~ eggs simmered in a broth with tomatoes, onions, peppers, coriander, cumin & herbs\$18

~~PLEASE ADVISE ANY DIETARY RESTRICTIONS OR ALLERGIES~~

Beach House

BUFFET MENUS ARE SET FOR ENTIRE GROUP

COFFEE&TEA ~ BEVERAGES ~ SNACKS ~ SWEETS

All Prices are Per Person

Beverages – Morning ~ Afternoon

- Coffee and Tea Service (*per person/ half day*)\$6.50
- Coffee and Tea Service with Regular Soft Drinks (*per person/ half day*)\$12.00
- Refresh Coffee and Tea Service ~ *Morning or Afternoon*\$3.75
- Regular Soft Drinks ~ Coke, 7Up, Ginger Ale +Diet (*per person/ half day*) . . . \$5.50
- Saratoga Sparkling & Still Water ~ Morning or Afternoon..... \$5.50
- Coffee and Tea Service with Premium Soft Drinks (*per person/ half day*)\$13.00
- 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)\$6.50
- Nixie's Organic Zero Sugar Sodas & Sparkling Flavored Waters.....\$5.50
Stevia Sweetened Nixie Sodas: Cream, Root Beer, Cola & Ginger Ale
- Saratoga Sparkling Water (*per 28oz bottle*)\$7.50

Afternoon Snacks ~ *prices are per person*

- Mezze Plate with hummus, mubammara, tzatziki, olives and pita chips\$16.00
- House-made Tortilla Chips with Pico de Gallo and guacamole \$14.00
- Fruit and Yogurt Smoothies (*Vegan Available*) \$8.00
- Sliced Fresh Fruit Platter \$5.50
- Kind Bars or Cliff Bars \$3.75
- Chocolate Covered Popcorn.....\$3.75
- Chocolate Covered Blueberries.....\$3.50
- Chocolate Covered Raisins\$3.50
- Deluxe Toasted Mixed Nuts.....\$3.75
- Spicy Rosemary Cashews..... \$3.50
- Whirley-Pop Popcorn with Nutritional Yeast and sea salt \$2.75

Cookies, Cakes et al ~ *All prepared in House*

Afternoon Snacks ~ *prices are per person*

- Chocolate Chip & Macadamia-White Chocolate Chip Cookies \$5.25
- Banana Nut Bread\$5.50
- Chocolate Brownies \$6.25
- Key Lime Squares with Graham Cracker Crust (*minimum 8 servings per order*) .. \$6.50
- Vanilla Ice Cream Sundae with Chocolate Sauce, Fruit, Whipped Cream & Almonds.....\$7.50
- Mango Crème Brulée 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

~~PLEASE ADVISE ANY DIETARY RESTRICTIONS OR ALLERGIES~~

Beach House

THEMED SUMMER LUNCHES

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

Seoul City.....\$49
Korean BBQ Chicken *with ginger, sesame, soy & gochuchang*
Coconut Rice *with green onion & lime* **OR Heirloom Grits** *with sesame oil, butter & nori seaweed flakes*
Gai Lan / Baby Bok Choy ~ *with a miso-ginger-chili sauce*
Banchan Salad Array ~ **Chef's Choice** ~ *(Pickled & Seasoned Vegetables)*
Dessert: Mango Cream Pie *with brown butter graham crust & lime whipped condensed cream (can be Vegan)*

Hanalei Bay\$54
BBQ Chicken Leg & Thighs *with ginger-pineapple-soy BBQ Sauce*
Koshihikari Rice *with coconut, cilantro & lime*
Hawaiian Macaroni Salad *with carrots, peas, green onion & a creamy mayonnaise dressing*
Little Gem Salad *with carrot, radish, green onion, avocado & Ponzu dressing*
Broccoli with *salty-sweet-sesame dressing (Gomae) and lemon bits*
Dessert: Malasadas *served with coconut custard or house made jam ~ it's an Asian Donut via Portugal*

Bursa (Add \$6 per person for Fish, Shrimp or Beef)\$49
Shawarma Spiced Chicken *with lemon, cumin, paprika, cinnamon & parsley*
Saffron-Turmeric Rice *with coriander and parsley*
Fattoush Salad *of little gems, cucumber, tomato, radish, mint & pomegranate-lemon dressing & pita chips*
Triple Dips ~ **Hummus Muhammara ~ Tzatziki ~ served with Pita Bread**
Pickle Platter ~ *Pink Turnips, Cucumbers & Carrots*
Dessert: Fruit Sorbet ~ *served with a nut 'n honey puff pastry*

Tripoli..... \$49
Lemon Herb Mary's Chicken Breast *with Kalamata olives & chicken jus*
Red Lentils *with cumin, turmeric, ras al hanout, lemon & parsley*
Roasted Cauliflower *with tahini, coriander, oregano & a dash of red wine vinegar*
Triple Dips ~ **Hummus Muhammara ~ Tzatziki ~ served with Pita Bread**
Frisee & Radicchio Salad *with grilled red onions, golden raisins, avocado & Za'atar-lemon vinaigrette*
Dessert: Caramelized Pistachio, Walnut and Almond Tart *with hints of rose, orange and spices*

Half Moon Bay.....\$49
Summer Squash & Ricotta Ravioli *with a fresh Heirloom Tomato 'Sauce' & fresh summer herbs*
Local Blanched Green Beans & Tomatoes *with grilled onions, basil, parsley & preserved lemon*
Summer Salad *with baby lettuces, goat cheese, radish, toasted pecans and white balsamic vinaigrette*
House-made Herb Focaccia Rolls *served with sweet butter*
Dessert: Saffron-Lemon Ricotta Cake *with Bergamot Orange Marmalade*

Smashburger Lunch Special.....\$45
Smashburgers with all the Fixins', French Fries, Cole Slaw, Ice Cream Sundae

Vegan & Vegetarian Options Available

~~PLEASE ADVISE ANY DIETARY RESTRICTIONS OR ALLERGIES~~

BUFFET MENUS ARE SET FOR ENTIRE GROUP



THEMED SUMMER LUNCHES

Lunches include assorted Regular Soft Drinks and Sparkling Nixie Waters

Ask about a Beverage Upgrade to our Premium Selections!

Princeton Harbor.....\$54

'Catch of the Day' from *Local HMB Boats* with Salsa Verde (Fresh Chopped Herbs & EVOO)

Beluga Lentils with parsley, rosemary, thyme & a splash of champagne vinegar

Grilled Summer Squash with shallot, heirloom tomatoes, basil and tarragon

Summer Lettuces with stone fruit, local chèvre, toasted walnuts, and aged balsamic vinaigrette

House-made Herb Focaccia Rolls served with sweet butter

Dessert: Citrus-Olive Oil Cake with citrus compote & orange glaze

Santa Fe (Add \$6 per person for Fish, Shrimp or Beef)\$52

Roasted Mary's Chicken Quarters with poblano chili pesto & chicken jus

Creamy Polenta with peas, sweet peppers, Manchego cheese & scallion

Heirloom Tomato & Burrata with arugula, sherry-Dijon vinaigrette & rosemary breadcrumbs

Savory Corn Meal Muffins served with sweet butter

Dessert: Mango Crème Brûlée with coconut-cashew crumble

Rio Grande (Add \$5 per person for Fish, Shrimp or Beef)\$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, Sour Cream and House-made Tortilla Chips

Cabbage Slaw with cabbage, green onion, carrots, cilantro and lime-agave vinaigrette

Flour & Corn Tortillas

Dessert: Vanilla Gelato with chocolate sauce and almonds

Baja (Also Available with Chicken, Shrimp or Beef A.Q.) \$54

Baja Style Fish Tacos with grilled Half Moon Bay 'Catch'

Black Bean Salad with heirloom tomatoes, fresh red peppers, corn cucumber and cumin vinaigrette

Saffron Basmati Rice with green onions, peas, cilantro & lime zest

Jicama Salad with seasonal fruit, mixed baby greens, citrus-cumin vinaigrette, and spiced pepitas

Guacamole, Pico de Gallo, Sour Cream and House-made Tortilla Chips

Dessert: Key Lime Squares with pistachio graham cracker crust

Buenos Aires\$54

Grilled Flat Iron Steak with chimichurri sauce

Heirloom White Corn Grits with butter, bay & thyme, (similar to Polenta)

Grilled Summer Squash, Corn & Sweet Peppers with red onions, oregano & thyme

Grilled Peaches 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

~~PLEASE ADVISE ANY DIETARY RESTRICTIONS OR ALLERGIES~~

Beach House

BUFFET MENUS ARE SET FOR ENTIRE GROUP

Summer Luncheon Buffet \$42pp

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)

*** Indicates menu items suitable To-Go ~ Insulated Bag Lunches \$49.50pp*

SANDWICH SELECTIONS

Vegetarian & Vegan

- **Artichoke & Spinach Melt** with cream cheese, provolone & parmesan on Organic White Bread
- **Bánh Mi Tofu** pickled carrot & radish, lettuce, cilantro & Sriracha aioli on soft French Roll **
- **Caprese Summer** with local mozzarella, heirloom tomato, basil & spinach on Organic House Focaccia**
- **Cheddar & Veg** with avocado, cucumber, and sweet bell peppers on Organic House Focaccia**
- **Falafel in Pita Bread** with tzatziki, tomatoes, cucumber & tahini sauce (**House Falafel Recipe!**)
- **Falafel Slider** w/ balsamic onions, feta, arugula, cilantro & aioli on Organic House Focaccia Roll**
- **Grilled Schoch Junipero Cheese** (raw Swiss) with tomato jam, spinach, basil & aioli on Sourdough
- **Grilled Artichoke & Manchego Cheese** with basil, roasted garlic, and lemon-aioli on Sourdough
- **Grilled Goat Cheese & Arugula** with mozzarella, tomato pesto & roasted peppers on Sourdough
- **'No Meat' Ball Sub** with brined cheese, tomato sauce, grilled onions & peppers on Hoagie Roll
- **Mushroom Monte Cristo** w/ herb cheese spread & sundried tomato pesto griddled on Organic White
- **Red Quinoa Cakes** with tomato pesto, cucumber, lettuce, avocado & tahini sauce on House Slider Bun**
- **Savory Baked Tofu** with cabbage slaw, bread & butter pickles & Dijon aioli on Seeded Bread**
- **Shawarma Spiced Tofu Wraps** with Greek yogurt sauce, pickled red onion & Persian cucumbers

Fish & Meat

- **Jumbo Shrimp Roll** with celery, green onion, dill & lemon aioli on Brioche Roll (+\$5)**
- **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** (house made) with grilled onions, peppers & tomato sauce on Hoagie Roll
- **Grilled Chicken & Olive Tapenade**, balsamic onions & feta cheese on Organic House Focaccia**
- **Griddled Pastrami & Sonoma Carmody Cheese** with Dijon-aioli on Organic Sesame Rye
- **House Roast Turkey Cranberry Relish**, lettuce, jam chips & aioli on Organic White Bread**
- **House Roast Turkey-Bacon-Avocado** with red onion jam on an Herb Focaccia Roll **
- **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**
- **Shawarma Spiced Chicken Wraps** with Greek yogurt sauce, pickled red onion & Persian cucumbers
- **Smash Burger** with lettuce, tomato, pickle, ketchup, mustard, aioli on a brioche bun

~~PLEASE ADVISE ANY DIETARY RESTRICTIONS OR ALLERGIES~~

~ Gluten Free Options are Available for Most Sandwiches ~

Beach House

BUFFET MENUS ARE SET FOR ENTIRE GROUP

Summer Luncheon Buffet

~ *For your Lunch Buffet Along with your Sandwiches*

**** Indicates menu items suitable To-Go ~ Insulated Bag Lunches \$49.50pp**

Salads

- Arugula, Orange & Fennel with Kalamata olives, pine nuts and citrus-cumin vinaigrette**
- Baby Head Lettuces with avocado, radishes, almonds, chives & lemon-poppy seed dressing**
- Broccoli Slaw in Miso Ginger Dressing with cilantro, mint, Thai basil & toasted coconut flakes**
- Broccolini with salty-sweet-sesame dressing (Japanese gomae) and lemon bits**
- Caesar Little Gems with shaved Parmesan, house-made croutons & lemony Caesar Dressing
- Grilled Romaine Gems with seasoned chickpeas, avocado, golden raisins and lemon-tahini dressing**
- 'Green' Salad with baby head lettuce, asparagus, cucumber, avocado, basil, dill & citrus vinaigrette**
- Iceberg Wedge with avocado, pickled radish, feta cheese, sour cream-mayo & chives
- Mango & Avocado with baby greens, jicama, queso fresco, pumpkin seeds, and agave-lime-rice vinaigrette**
- Macaroni Salad **Hawaiian Style** with carrots, peas, green onion & creamy mayonnaise dressing
- Pasta Salad with seasonal vegetables, olives and light house made aioli dressing**
- Potato Salad with artichokes, red onion, celery, Italian parsley & red wine vinaigrette**
- Quinoa & Golden Beets with almonds, mint, golden raisins and orange vinaigrette **
- Salmon Poke Salad with little gems, carrot, radish, green onion, avocado & Ponzu dressing
- Wild Rice with asparagus, English peas, spring onion, arugula and a citrus-champagne vinaigrette**

Soups

- Artichoke ~ a la Duarte's Tavern with butter, onion, garlic & cream (GF)
- Asparagus, Green Pea & Parsley Soup ~ with lemon, leeks & thyme (V-GF-DF)
- Black Lentil & Chickpea with onion, celery, cumin, cinnamon & ginger (V-GF-DF)
- Butternut Squash with onion, apple, nutmeg, coconut milk & toasted pumpkin seeds (V-GF-DF)
- Carrot with Lemongrass & Ginger ~ garnished with celery leaves & pickled ginger (V-GF-DF)
- 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 Coconut Milk, Lemongrass, ginger, basil & mint (V-GF-DF)
- Curried Red Lentil with carrot, yam, apple, tomato, coconut milk & spices (V-GF-DF)
- English Pea Soup with cream & maitake mushroom GF
- English Pea & Asparagus with parsley, leeks & thyme (V-GF-DF)
- Green Goddess with broccoli, spinach, coconut milk, basil & mint (V-GF-DF)
- Heirloom Tomato & Fennel with onion, parsley, basil, tarragon & cream (Can be V-DF)
- Heirloom Tomato Gazpacho with cucumber, shallot, basil, red wine vinegar & chives (V-GF-DF)
- Lettuce Soup with onion, potato, coriander, tarragon & chives
- Watermelon Gazpacho with red onion, cucumber, chiles & apple cider vinegar (V-GF-DF)

Desserts ~ **Please Choose One of the Following for your Entire Group**

- Rich Chocolate Brownies ~ Freshly Baked Cookies ~ Seasonal Fruit Cup
- Vegan Desserts, when needed, are offered as Chef's Choice***

Beach House

~~PLEASE ADVISE ANY DIETARY RESTRICTIONS OR ALLERGIES~~

* MEETING PACKAGE \$120.00 per person/per day

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

BREAKFAST ~ Choice of Four Selections from the Breakfast 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)
- Sweet Breakfast Quinoa with apricots, almonds, cinnamon, maple & Ricotta GF (Can be V-DF)
- Horchata-Chia Oats w/ rice & almond milk, bananas, toasted almonds & seasonal fruit V-GF-DF
- Scrambled Eggs or Seven Minute Eggs (peeled & split)
- Cranberry Cream Cheese French Toast Bake with cinnamon, nutmeg & maple syrup
- Greek Yogurt Parfait with house-made granola and seasonal fruit layers GF (Can be V-DF)
- Breakfast Fruit Platter 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

- ‘No Meat’ Ball Sub with brined cheese, tomato sauce, grilled onions & peppers on Hoagie Roll
- Caprese Spring with local mozzarella, heirloom tomato, basil & spinach on Organic House Focaccia**
- Savory Baked Tofu with dill pickles, Dijon, spicy aioli & shredded cabbage on Seeded Bread**
- Falafel Slider w/ balsamic onions, feta, arugula, cilantro & aioli on Organic House Focaccia Roll**
- Cheddar & Veg with avocado, cucumber, and bell 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 House Focaccia

Soups & Salads –

- Butternut Squash with onion, apple, nutmeg, coconut milk & toasted pumpkin seeds (V-GF-DF)
- Carrot with Lemongrass & Ginger ~ garnished with celery leaves & pickled ginger (V-GF-DF)
- Curried Red Lentil with carrot, yam, apple, tomato, coconut milk & spices (V-GF-DF)
- Green Goddess with broccoli, spinach, coconut milk, basil & mint (V-GF-DF)
- 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
- 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)

OR IF YOU PREFER A Hot Lunch (Instead of Soup/Salad/Sandwiches)

- Roasted Mary’s Chicken Quarters with poblano chili pesto & chicken jus
- Creamy Polenta with peas, sweet red peppers, Manchego cheese & scallion
- Summer Vegetables ~ Chef’s Choice
- Summer 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

MORNING ~ AFTERNOON ~ END OF DAY

APPETIZER PLATTERS

Platters ~ *minimum order quantity for 8 people*

- Mezzé Platter *with hummus, mubammara, tzatziki, marinated cheese, olives & pita chips*.....\$16 per person
- Cheese Platter *with artisan cheeses, fresh and dried fruit, olives, nuts & crackers*.....\$16 per person
- Charcuterie Platter *with Artisan cured meats, jams, olive, fresh & dried fruits*..... \$16 per person
- Cheese & Charcuterie *with dried & fresh fruit, olives, baguette and crackers*.....\$20 per person

MORNING ~ AFTERNOON ~ END OF DAY

APPETIZER BITES

Bites ~ *minimum order quantity for 8 people*

- Deviled Eggs *topped with bacon jam + celery sticks with ranch dressing 4pcs/pp*.....\$10 per person
- Smoked Tomato Jam Bruschetta *with local mozzarella & herb salad 4pc/pp*.....\$10 per person
- Filet Mignon Crostini *with Fine Herb Salad & Fresh Horseradish Crème 4pc/pp*.....\$15 per person
- Tuna Poke with mango salsa & seagrass on sesame wonton chip 4pc/pp.....\$15 per person
- Poached Jumbo Gulf Shrimp *with House Cocktail Sauce 3pc/pp*.....\$15 per person
- Deviled Eggs *topped with smoked salmon, caviar, pickled shallots & dill 3pc/pp*.....\$15 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 the 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 and that 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. Please inquire for pricing.

A Full Bar is offered with a minimum alcohol purchase of \$250.

Beer & Wine Bar is offered with a minimum of \$150

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

~~PLEASE ADVISE ANY DIETARY RESTRICTIONS OR ALLERGIES