

Beach House

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
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**Recipient of a 2019-2020 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.

A 20% ***amenity fee*** is added to food and beverage items.

For groups of less than 20 guests, ***a set-up staffing fee*** of \$150.00 per day is applied.

All banquet charges are subject to sales tax of 9.375%. <https://www.cdtfa.ca.gov/formspubs/pub22.pdf>

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

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.

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 Most Sandwiches ~*

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Beach House

BREAKFASTS

Breakfasts include local gourmet coffee and tea service
orange juice & filtered flavored water

French Toast *with cardamom-cinnamon-vanilla & brown sugar caramelized bananas*.....\$32

Scrambled Eggs *with Chives*

Crisp Bacon **OR** Chicken Apple Sausage **(With Both Add \$3.00)**

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

Berry Berry-Vanilla Pancakes or Banana/Chocolate-Chip Pancakes

Scrambled Eggs *with Chives*

Crisp Bacon **OR** Chicken Apple Sausage **(With Both Add \$3.00)**

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

Iberian Migajas ~ *scrambled eggs & crispy corn tortilla strips with sautéed spinach, avocado & cheese*.... \$32

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

Macedonian Fruit Salad *with Seasonal Fruits topped with Orange Juice*

Breakfast Burrito *scrambled eggs, black beans, cheese, pico de gallo & avocado*..... \$32

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

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

Hot Sauces

Scrambled Eggs with Feta, Basil & Tomatoes\$34

Home-fried Potatoes *with bell peppers and onions*

Crisp Bacon **OR** Chicken Apple Sausage **(With Both Add \$3.00)**

House Recipe Buttermilk Biscuits

Seasonal Fruit Salad *with Agave & Lime*

Eggs Benedict California\$34

with hollandaise sauce, spinach & tomato on potato latkes

Crisp Bacon **OR** Chicken Apple Sausage **(With Both Add \$3.00)**

Fresh Baked Local Pastries

Seasonal Fruit Salad *with Basil & Mint*

Summer Bounty Frittata..... \$34

Fresh Baked with Chef's choice from onions, summer squash, sweet peppers, corn, peas & Fresh Herbs

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

Pastries from our Local Bakery

Yogurt Parfait *with House made Granola and Seasonal Fruit Layers*

Shakshuka ~ *eggs simmered in a broth with tomatoes, onions, peppers, coriander, cumin & herbs*.....\$38

Pita Bread *for Dipping or to make a Handheld*

Tomato-Cucumber Salad *with red onion, EVOO, lemon juice, parsley and cilantro*

Roasted Red Pepper Hummus *with chickpeas, paprika, cumin, lemon & harissa*

Feta-Yogurt Sauce *with chives, dill, parsley & clove*

Beach House

Breakfast with Selections *Please choose 4 items*.....\$30

- Fresh Baked Local Pastries *served with sweet butter and house-made jam*
- NY Style Bagels *with cream cheese, butter and jam (With Lox ~ Add \$10)*
- Scrambled or Eight Minute Eggs **(Sub Chef's Seasonal Frittata ~ Add \$5)**
- Banana-Chia Oats *with almond milk, berries & stone fruit*
- Maple-Vanilla Quinoa Porridge *with coconut milk with mango & toasted cashew toppings*
- Peanut Butter-Banana Quesadilla *with House Jam OR Chocolate Chips*
- Greek Yogurt Parfait *with house-made granola and seasonal fruit layers*
- Seasonal Fruit Salad *with lime zest*

BUILD YOUR OWN BREAKFAST or A LA CARTE Add-Ons to your Chosen Menu

- Eggs ~ Eight Minute Boiled.....\$3
- Eggs ~ Scrambled\$5
- Eggs ~ Poached.....\$5
- Seasonal Fruit Salad *with lime zest ~ Chef's Choice of Fresh Fruits*.....\$7
- Bagels, N.Y. Style *with cream cheese, butter & House-made jam*.....\$8
- Bacon Applewood Smoked.....\$6.50
- Chicken-Apple Sausage.....\$6.50
- Bacon & Chicken-Apple Sausage.....\$9.50
- Home-fried Potatoes *with bell peppers, onions and paprika*.....\$8
- Potato Latkes *with House-made apple sauce*.....\$9
- Yogurt Parfait *with yogurt, house-made granola & seasonal fruit layers*.....\$9
- Pastries~ ***Assorted Croissants & Muffins*** *from our Local Bakery*.....\$9
- Pina Colada Fruit Salad *with pineapple, seasonal fruit, coconut, ginger & lime*.....\$10
- Banana-Chia Oats *with almond milk, berries & stone fruit*.....\$10
- Maple-Vanilla Quinoa Porridge *with coconut milk topped with toasted cashews & mango* . . . \$10
- Breakfast Sandwich *with bacon and egg on House cheddar-chive biscuit with arugula* \$10
- Berry Berry-Vanilla Pancakes *served with real maple syrup*.....\$12
- French Toast *with cardamom-cinnamon-vanilla & brown sugar caramelized bananas*.....\$12
- Peanut Butter-Banana Quesadilla *with Chocolate Chips OR House Jam*.....\$12
- Bagel Bar *with butter, house-jam, lox cream cheese, chive cream cheese, plain cream cheese*.....\$14
- Frittata *with onion, sweet bell peppers, summer squash & goat cheese*\$14
- Frittata *with broccoli, cheddar, and dill*.....\$14
- Frittata *with caramelized onions, bacon, and gruyere*.....\$14
- Frittata *with Italian Sausage, roast peppers, parsley & Parmesan*.....\$14
- Frittata *with spinach, ham, nutmeg & green onions*.....\$14
- Migajas ~ *scrambled eggs & crispy corn tortilla strips sautéed with spinach, avocado & cheddar*.....\$14
- Burrito ~ *with eggs, potato, black beans, cheddar with pico de gallo and 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
- Smoked Salmon Platter *with bagels, cream cheese, tomato, cucumber, red onions, and capers*... . \$20



THEMED LUNCHEES

Lunches include assorted regular soft drinks (Ask about Premium options)

Baja.....\$56

Baja Fish Tacos *with grilled Half Moon Bay 'Catch' (vegan version available)*
Black Bean Salad *with tomatoes, peppers, red onion, corn and cumin vinaigrette (vegan)*
Saffron Basmati Rice *with green onions, peas, cilantro & lime zest (vegan)*
Jicama Salad *with seasonal fruit, mixed baby greens, citrus-cumin vinaigrette, and spiced pepitas*
House-made Tortilla Chips *with guacamole and salsa roja (vegan)*

Dessert

Key Lime Squares *with pistachio graham cracker crust*

Rio Grande (Add \$4 per person for Beef, Fish or Shrimp)\$56

Chipotle Chicken Fajitas *with Grilled Peppers Zucchini, and Onions*
Black Beans *with cumin & cilantro ~ & ~ Arroz Blanco with parsley and butter*
Guacamole, Pico de Gallo, Sour Cream and House-made Tortilla Chips
Cabbage Slaw *with green onion, carrots, cilantro and lime vinaigrette*
Flour and/or corn Tortillas

Dessert

Orange Peel Flan *with spiced chocolate curls and candied orange bits*

Buenos Aires \$56

Grilled Skirt Steak *with chimichurri sauce*
Grilled Zucchini & Corn on the Cob *with Romesco Sauce & crumbled Cotija cheese*
Rosemary Roasted Fingerling Potatoes *with Grilled Red Onions*
Grilled Stone Fruit and Chèvre Salad *of crispy romaine, radicchio, almonds, red wine vinaigrette*
House-made Herb Rolls *served with sweet butter*

Dessert

Chocolate-Hazelnut Tart *with whipped cream*

Santa Fe.....\$58

Grilled Chicken Breast *with poblano chile pesto & chevre*
Creamy Polenta *with spring peas, Manchego cheese & spring onions*
Summer Succotash *with summer squash, corn, sweet peppers & onions*
Arugula & Avocado *with orange supremes, kalamata olives and orange-lime vinaigrette*
Savory Corn Muffins *served with sweet butter*

Dessert

Mango Crème Brulée *with cashew-coconut crumble*

Naples (Beef Only, Turkey Only & Vegetarian Versions Also Available)\$52

Torta di Rigatoni *baked with a beef & pork ragout, fresh herbs, topped with mozzarella & parmesan*
Grilled Summer Vegetables *featuring local HMB Farms seasonal offering*
Minestrone Soup *with white beans and seasonal vegetables*
Caesar Salad *with a classic lemony Caesar dressing, croutons & fresh grated Parmesan*
Farinata ~ *Chickpea Flatbread*

Dessert

Lemon Ricotta Cake *with Seasonal Cherry or Berry Compote*

Beach House

THEMED LUNCHES

Lunches include assorted regular soft drinks (Ask about Premium options)

Niçoise.....\$56
Provence Chicken Breast *with Shallot, White Wine, Dijon, Thyme & Cream*
Saffron Bulgar Pilaf *with Onions, Apricots, Currants & Almonds*
Vegetables Herbs de Provence ~ *Red Onion, Zucchini, Eggplant & Sweet Bell Pepper*
Salad Niçoise *with Spinach, Basil, 8 Minute Eggs, Tomatoes, Black Olives & Lemon Vinaigrette*
House Made Skillet Bread *served with sweet butter*

Dessert

Strawberry Shortcake *with local strawberries & whipped cream*

Barbary Coast.....\$56

Moroccan Spiced Chicken Breast *with cumin-mint yogurt sauce*
Chickpea Stew *with eggplant, tomato, onion, cinnamon & cumin*
Ras el banout Seasoned Roasted Vegetables *featuring local HMB Farms seasonal offerings*
Orange and Fennel Salad *with HMB mixed greens, olives and citrus-cumin vinaigrette*
House-made *Za'atar* Topped Rolls *served with sweet butter*

Dessert

Halwa dyal Makina ~ *Chocolate Dipped Orange Peel Twist Cookies*

Tripoli.....\$56

Lemon Herb Grilled Chicken Breast *with basil, thyme, oregano & Kalamata olives*
Tabbouleh Salad *with parsley, tomatoes, cucumbers, bulgur wheat, and green onions*
Triple Dip of Hummus ~ Baba ganouj ~ Tzatziki Sauce
Baby Spinach & Radicchio *with Grilled Red Onions, Summer Tomatoes, Avocado & Tahini Vinaigrette*
Pita Bread

Dessert

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

Half Moon Bay.....\$52

Roasted Chicken Breast *with mushrooms, olives, and pine nuts*
Porcini Truffle Ravioli *with a tarragon cream sauce & farm green*
Blanched Green Beans *with lemon aioli and toasted breadcrumbs*
Orange Radicchio Salad *with pecans and maple-Dijon vinaigrette*
House-made Herb Focaccia Rolls *served with sweet butter*

Dessert

Saffron & Chocolate Tea Cake *with Bergamot Orange marmalade*

Princeton Harbor.....\$58

'Catch of the Day' from HMB *with Salsa Verde (Fresh Chopped Herbs & EVOO)*
Saffron Risotto *with seasonal vegetable & dried fruit*
Sautéed Vegetables *featuring local HMB Farms seasonal offerings*
Baby Greens *with dried tart cherries, local chèvre, candied walnuts, and balsamic vinaigrette*
House-made Herb Focaccia Rolls *served with sweet butter*

Dessert

Citrus-Olive Oil Cake *with citrus compote & orange glaze*

ABOVE OFFERINGS on pages 4&5 ARE ALL AVAILABE WITH BEEF, PORK OR FISH

Beach House

(indicates menu items suitable To-Go)**

**Lunch Buffet includes: Two Sandwich choices + Two Salads OR One Salad & One Soup
Assorted Regular Soft Drinks and Dessert**

Luncheon Buffet \$38
To-Go Lunch. includes reusable aluminum water bottle\$42

SANDWICH SELECTIONS

Sandwiches- Vegetarian & Vegan

- **Artichoke & Fontina** with fresh basil, roasted garlic & lemon aioli on grilled Sourdough Bread**
- **Bánh Mi** with marinated tofu, pickled carrot & radish, lettuce, cilantro aioli on Soft French Roll **
- **Buffalo Cauliflower** Franks hot sauce, lettuce, tomato, avocado & Ranch dressing on Ciabatta Roll.
- **Caprese Summer** with local mozzarella, heirloom tomatoes, basil & spinach on Focaccia or Ciabatta**
- **Chickpea Salad** with lettuce, red onion, tomato, lemon & dill vegan mayonnaise on Whole Grain Bread**
- **Chile Relleno** with poblano chiles, Toma Cheese, Organic White Bread dipped in egg and skillet toasted
- **Egg Salad Sandwich** with green onion, celery, capers, aioli, mustard & arugula on White Bread**
- **Falafel in Pita Bread** with tzatziki, tomatoes, cucumber & tahini sauce **(House Falafel Recipe!)**
- **Falafel Slider ~ House Chickpea Patty**, olive tapenade, balsamic onions, feta & arugula on Focaccia**
- **Grilled Eggplant** with heirloom tomatoes, zucchini, grilled red onions & herb goat cheese on Focaccia
- **Grilled Gruyere (Fribourg)** caramelized onion-thyme jam, wilted kale & Grain Dijon on Rye
- **Grilled Toma Cheese (Pt Reyes)** with heirloom tomato, spinach & basil aioli on Sourdough Bread
- **Grilled Mix Vegetables** with carrot, celery root, bell pepper & red onion on Ciabatta**
- **Muffuletta** with provolone, zucchini, grilled red onion, artichoke-olive-tomato-relish & aioli on Ciabatta**
- **Mushroom French Dip** with onion, thyme, portobella & oyster mushrooms, Dijon, provolone, Hoagie roll

Sandwiches- Fish & Meat

- **Ahi Tuna Salad-Sashimi Grade**, with roasted peppers, lemon aioli, tarragon on Seeded Wheat (+\$5/pp)
- **Shrimp Sandwich (Spot or Gulf)** with lettuce, tomato & lemon-dill aioli on Ciabatta Roll (+\$5/pp)
- **Large Bay Shrimp in Lettuce Wraps** with peas, radishes, tarragon and aioli ** ~ **Gluten Free**
- **Bánh Mi Chicken**, pickled carrot & radish with cilantro aioli on Soft French Roll **
- **Polynesian Pulled Chicken** with pineapple, onion, peppers & Coconut BBQ Sauce on a Hoagie Bun
- **Chicken Salad** with tarragon, mustard, celery, hard cooked egg, and aioli on Whole Wheat Bread**
- **Chicken Breast** with olive tapenade, balsamic onions and feta cheese on Rosemary Focaccia Bun **
- **Italian Chicken Sausage** with sauteed onions, peppers, tomato sauce on a Hoagie Roll
- **Ham with Toma cheese**, lettuce, heirloom tomatoes & aioli on White Bread**
- **Ham with Gruyere cheese** with lettuce, tarragon, cornichon, butter & Dijon on Herb Focaccia Bun**
- **Cubano Sliders** with pork loin, ham, Swiss cheese, dill pickles on Hawaiian Roll
- **Pork Loin** with apple butter, Dijon-aioli, cheddar & arugula on Ciabatta roll**
- **Muffuletta** with ham, salami, provolone cheese, olive salad, and creole aioli on Ciabatta Roll **
- **Chili Coney Dog** artisan beef hot dogs, beef chili, shredded cheese, relish, chopped white onion on a Hoagie Roll
- **Cheese Steak** grilled flank steak, caramelized onions & peppers, Fontina on a Hoagie Roll
- **Flank Steak** with herbed goat cheese, roast fennel, romesco and sweet shallot-aioli on Ciabatta Roll**
- **Roast Beef** with sour cream-horseradish-mayonnaise, lettuce, caramel shallots, potato chips, on Ciabatta**
- **Turkey Gyro** with cucumber, lettuce, tomato & lemon-dill sour cream-yogurt in Pita Bread (House Roasted)
- **Turkey with cranberry-orange relish**, lettuce, yam chips & aioli on White Bread (House Roasted) **
- **Turkey with avocado**, bacon and red onion jam on a Herb Focaccia Roll ** **(Bacon Optional)**
- **Hasselback Tomato Club** with turkey, bacon, lettuce & cheese **(Bacon Optional) ~ Gluten Free**

Beach House

*(** indicates menu items suitable To-Go)*

Lunch Buffet includes: Two Salads OR One Salad & One Soup ~ Soft Drinks and Dessert

SALAD & SOUP SELECTIONS

Salads ~ Summer Selection

- Arugula, Orange & Fennel with Kalamata olives and citrus-cumin vinaigrette
- Baby Spinach with strawberries, almonds, feta, red onions, avocado & strawberry-balsamic vinaigrette
- Blackberry-Goat Cheese Salad with baby mix greens, pecans & honey-Dijon mustard vinaigrette
- Burrata Salad with arugula, berries, pistachios & stone-ground mustard-honey dressing
- Butter Lettuce with avocado, radishes, chives & lemon-agave-mustard vinaigrette
- Caesar Salad with, anchovy, shaved Parmesan, house-made croutons & lemony Caesar
- Cucumber Salad with Greek yogurt, mint, za'atar chickpeas, red onion & lemon-dill vinaigrette
- Grilled Romaine with chickpeas, avocado, golden raisins and lemon-tahini dressing**
- Grilled Stone Fruit and Chèvre Salad with crispy romaine, radicchio, almonds, and red wine vinaigrette
- Kale Salad with tart green apples, currants, pecans and apple cider-mustard vinaigrette**
- Kale-Radicchio Salad with grilled stone fruit, quinoa, spice pumpkin seeds & maple-champagne vinaigrette
- Macaroni Salad **Hawaiian Style** with carrots, peas & green onion**
- Mango & Avocado Salad with jicama, queso fresco, pumpkin seeds, and agave-lime-rice vinaigrette
- Niçoise Salad with seared Sashimi Grade Ahi Tuna, green beans, roasted fingerling potatoes, olives, radishes, perfect boiled eggs, tarragon, basil & whole grain-mustard vinaigrette **(Add \$6 per person)**
- Pasta Salad with seasonal vegetables, olives and light house made aioli dressing**
- Quinoa Salad with Golden Beets, almonds, mint, golden raisins and orange vinaigrette **
- Radish Salad with Butter Lettuce, avocado, cucumber, smoked paprika chickpeas & yogurt-dill dressing
- Red Potato salad with artichokes, red onion, celery, Italian parsley & red wine vinaigrette**
- Rice Noodle with Napa cabbage, carrot, radish, Thai basil, scallions, peanuts & coconut lime dressing **
- Watermelon-Mint Salad with cucumber, French feta, romaine & shallot vinaigrette
- Wild Rice Salad with arugula, tart cherries, feta, almonds, basil & parsley with sherry vinaigrette **
- Zucchini 'Noodle' Salad (GF) zucchini threads, mozzarella, cherry tomatoes, pinenuts & basil pesto

Soups ~ Available Year-Round ~

- Butternut Squash Bisque with onion, apple, nutmeg, coconut milk or cream & toasted pumpkin seeds
- Carrot Soup & Chermoula Salsa, with onions, carrots, bay, parsley & spices (Can be Vegan)
- Cauliflower Curry Soup ~ onion, cumin, bay, curry & coconut milk (can be Vegan)
- Simple Celery Soup ~ Don't let the word Simple fool you, This is **TASTY!**
- Clam Chowder **New England Style** with bacon (can be Pescatarian)
- Corn Chowder with coconut milk and Thai aromatics (Vegan)
- Cream of Tomato & Fennel (can be Vegan)
- Cuban Black Bean Soup with onion, bell peppers, cumin, oregano & bay (Vegan)
- Moroccan Lentil & Chickpea Soup with onion, celery, cumin, cinnamon & ginger
- Mulligatawny ~ Curried Red Lentil Soup with carrot, yam, apple, tomato, coconut milk & spices
- Mushroom-Leek Soup ~ onion, garlic, & thyme garnished with creme fraiche (can be Vegan)
- Potato-Leek Soup ~ onion, garlic, celery, thyme & cream (can be Vegan)
- Red Pepper Bisque ~ roasted red bells, onion, tomato paste, parsley, thyme & cream w/ Feta-Crostini
- Thai Sweet Potato Soup with shallot, carrot, lemongrass, coconut milk ginger & lime
- White Bean & Kale ~ onion, carrot, celery, tomatoes, Italian herbs & balsamic vinegar (Vegan)

Desserts ~ Choose One, please

Rich Chocolate Brownies ~ Freshly Baked Cookies ~ Seasonal Fruit Cup

Beach House

COFFEE BREAKS AND SNACKS

Beverages – Morning or Afternoon

- Gourmet Coffee and Tea Service and Assorted Soft Drinks (*per person/ half day*) \$11.00
- Gourmet Coffee and Tea Service (*per person/ half day*) \$5.50
- Refresh on Morning or Afternoon Coffee and Tea Service \$3.25
- Seasonal Agua Frescas ***please ask what is currently available.*** (*per person*) \$6.00
- Still and Sparkling Waters (*per person/ half day*) \$3.75
- Assorted Regular Soft Drinks (*per person/ half day*) \$5.50
- Premium Soft Drinks, Juices, Waters and Teas (*per person/ half day*) \$7.50

Regular Soft Drinks ~ Coke; Diet Coke; 7Up, Diet 7Up; Ginger Ale, Diet Ginger Ale; etc.

Premium Soft Drinks ~ Izze's; Mexican Coke; Tejava; Flavored Spring Water; Coconut H2O

Snacks

- Mini Mezze Plate *with hummus, feta with scallion oil, olives, and pita chips* \$13
- Vegetable Crudités *with basil dipping sauce* \$12
- Cheese Platter *with dried & fresh fruit, olives and toasted nuts.* \$18
- House-made Tortilla Chips *with salsa fresca and guacamole* \$16
- Fruit and Yogurt Smoothies **(Vegan Available)** \$10
- Yogurt Parfait *with fruit and house-made granola* \$9
- House-made Root Vegetable Chips: *sweet potato, beet, taro, and red potato with sea salt* \$9
- Creamy, Rich Hummus *with pita chips* \$9
- Air-popped Popcorn *with butter and sea salt* \$5.25
- Sliced Fresh Fruit Platter \$7
- Basket of Fresh Whole Fruit \$5.25
- Kind Bars \$5.25
- Cliff Bars \$5.25
- Deluxe Toasted Nuts *or Spicy Rosemary Cashews* \$6.50

Cookies, Cakes et al

- Freshly Baked Cookies \$5.25
- Rich Chocolate Brownies \$6.25
- Banana Nut Bread (***minimum 8 servings per order***) \$6.50
- Cinnamon Streusel Coffee Cake (***minimum 8 servings per order***) \$6.50
- Key Lime Squares with Graham Cracker Crust (***minimum 8 servings per order***) \$6.50
- Chocolate Hazelnut Tart with Whipped Cream \$7.50
- Caramelized Pistachio, Walnut and Almond Tart with hints of rose, orange & spices \$7.50
- Vanilla Gelato Sundae, Chocolate Sauce, Fruit, Whipped Cream & Sliced Almonds \$7.50
- Vanilla Gelato topped with Red Wine Granita \$7.50
- Coconut Panna Cotta with Banana Brulée, Almond and Lime \$7.50
- Orange Peel Flan with spiced chocolate curls and candied orange bits \$7.50
- Mango Crème Brulée with cashew-coconut crumble \$7.50
- Saffron & Chocolate Tea Cake with Orange Marmalade \$8.50

“To-Go” Bags *with fresh whole fruit, toasted nuts, cookies, and bottled water* \$15

Beach House

MEETING PACKAGE \$115.00

* *Price is per person, and includes food, drinks, service fee and tax.*

* *Price does not include staffing fee for groups of less than 20.*

Breakfast with Four Selections *Includes gourmet coffee, tea service, orange juice, soft drinks*

- **Fresh Baked Local Pastries** *served with butter and house-made jam*
- **NY Style Bagels** *with cream cheese, butter and jam*
- **Scrambled or Eight Minute Eggs**
- **Banana-Chia Oats** *with almond milk, berries & stone fruit*
- **Maple-Vanilla Quinoa Porridge** *with coconut milk topped with toasted cashews & mango*
- **Peanut Butter-Banana Quesadilla** *with House Jam OR Chocolate Chips*
- **Greek Yogurt Parfait** *with house-made granola and seasonal fruit layers*
- **Seasonal Fruit Salad** *with lime zest*

MORNING BREAK – *replenish gourmet coffee, tea service and assorted soft drinks*

LUNCHEON

Sandwiches – *choice of two*

- **Artichoke and Fontina** *with fresh basil, roasted garlic, and lemon-aioli on grilled Sourdough Bread*
- **Bánh mì Chicken or Tofu** *cucumber, pickled vegetables, lettuce & cilantro-aioli on French Roll*
- **Caprese Sandwich** *with heirloom tomato, basil, fresh mozzarella, and balsamic-aioli on Ciabatta Roll*
- **Egg Salad Sandwich** *celery, green onion, dill, chives, Dijon aioli arugula on Grilled White Bread*
- **Grilled Vegetables** *with carrot, celery root, bell pepper, red onion & aioli on House-made Focaccia***
- **Grilled Chicken** *with olive tapenade, balsamic onions, and feta cheese on a House-made Focaccia Roll*
- **Ham & Gruyere, Grilled** *with Dijon-aioli on Sourdough Bread*
- **Pork Loin** *with apple butter, Dijon-aioli, cheddar & arugula on Ciabatta roll*
- **Turkey Breast** *with avocado, bacon, and red onion relish on herb Focaccia (**BACON OPTIONAL**)*

Salads and Soups – *choice of two*

- **Butternut Squash Soup** *with Gruyere and Sage*
- **Cream of Tomato and Fennel Soup**
- **Caesar Salad** *with shaved Parmesan, house-made croutons & lemony Caesar Dressing*
- **Cole Slaw** ~ *cabbage, carrots, red onions with a creamy sweet n sour dressing*
- **Pasta Salad** *with fresh seasonal vegetables, olives, and a light aioli dressing*
- **Red Potato salad** *with artichokes, red onion, celery, Italian parsley & red wine vinaigrette***
- **Spinach Salad with Strawberry & Almonds**, *chèvre, and balsamic vinaigrette*

Dessert – *choice of one*

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

AFTERNOON BEVERAGE SERVICE AND SNACK

- **Air-popped Popcorn** *with butter and sea salt*
Includes gourmet coffee, tea service and assorted soft drinks

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

PLEASE NOTE THE FOLLOWING:

***Gluten Free Options are Available ~ Almost Everything can be made VEGAN
Vegan Desserts, when requested, are offered as Chef's Choice***



APPETIZER PLATTERS

Platters ~ *minimum order quantity for 10 people*

- Cheese Platter *with imported and local artisan cheeses, fresh and dried fruit, toasted nuts, and an assortment of crackers and crostini*\$18 per person
- Charcuterie Plate *served with selection of Salumi's, baguette, mixed olives, and cornichons*.....\$23 per person
- Cheese & Charcuterie *with dried & fresh fruit, olives, baguette and crackers*.....\$28 per person
- Mezzé Platter *with hummus, baba ganouj, romesco, marinated cheese, olives, & pita chips*..... \$25 per person
- Deviled Eggs *with smoked salmon, caviar, pickled shallots & dill*..... \$12 per person
- Deviled Eggs *topped with bacon jam + celery sticks with buttermilk ranch dressing*.....\$8 per person

While we do not have an F&B dollar minimum, however, 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 rates and that outside food and beverages are not permitted in Beach House conference rooms, or event spaces.