



*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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WINTER BREAKFAST BUFFET MENUS

Breakfasts include Local Gourmet Coffee and Tea Service
Fresh Orange Juice & Filtered Water

Breakfast Biscuit Sandwich \$37

House Made Organic Biscuit *with Cheddar Cheese, Chives, Arugula, Avocado & Egg*
Chicken Apple Sausage Patties *House Recipe*
Home-Fried Potatoes *with Red Onions & Preserved Bell Peppers*
Seasonal Fruit Salad *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*

Bubble and Squeak \$37

Mashed Potato *with Onions, Carrots & shaved Brussels Sprouts*
Poached Eggs
Crisp Bacon **OR** Chicken Sausage ~ **Choose One, please (With Both Add \$4.00)**
Straus Organic Greek Yogurt Parfait *with House made Granola and Seasonal Fruit*

Winter Scramble \$37

Scrambled Eggs ~ *with Caramelized Onions, Butternut Squash, Gouda Cheese & Pumpkin Seeds*
Polenta Cakes *with Red Onions, Sun-dried Tomatoes & Smoked Paprika, topped with Marinara Sauce*
Crisp Bacon **OR** Chicken Apple Sausage ~ **Choose One, please (With Both Add \$4.00)**
Winter Fruit Salad - *Orange, Pear, Apple, Kiwi & Dried Cranberries topped with Agave-Lime-Poppy Seeds*

Winter Bounty Frittata \$37

Fresh Baked *with Chef's Choice from onions, broccoli, cauliflower, fennel, chard, mushrooms, spinach & chevre*
Home-fried Potatoes *with Sautéed Red Onions, Sun-dried Tomatoes & Smoked Paprika*
Pastries from Rosalind Bakery of Pacifica
Straus Organic Greek Yogurt Parfait *with House made Granola and Seasonal Fruit Layers*

Winter Benedict \$39

Portobello Mushroom topped with *Spinach, Sun dried tomato, Poached Egg, & Hollandaise Sauce*
Roasted Potato & Butternut Squash Hash *with Creamy Ricotta Cheese and Green Onions*
Crisp Bacon **OR** Chicken Sausage ~ **Choose One, please (With Both Add \$4.00)**
Straus Greek Yogurt Parfait *with House made Granola and Seasonal Fruit*

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 ~

Scrambled Eggs *with Sour Cream & Chives.*
Crisp Bacon **OR** Chicken Apple Sausage **Choose One, please (With Both Add \$4.00)**
Organic Yogurt Parfait *with House made Granola and Seasonal Fruit*

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



~Choose One Menu for Your Entire Group~
‘The Short List’ ~ Breakfast Buffet

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

- 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 \$10/pp)
- Scrambled **OR** Seven Minute Eggs (**Please Choose One**)
- Chef’s Seasonal Frittata with selection of seasonal vegetables & cheese (Add \$5/pp)
- Horchata Banana-Chia Oats with rice milk, almond milk, toasted almonds & Seasonal fruit
- Quesadillas with cheese, oyster mushrooms, green olives, green onion & 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 ‘Short List Buffet Menu’ from Above

- Eggs ~ Boiled Seven Minutes in the Shell.....\$6
- Eggs ~ Scrambled \$6
- Eggs ~ Poached.....\$6
- Seasonal Fruit Salad with Agave & Lime ~ Chef’s Choice of Fresh Fruit.....\$8
- David’s Bagels, N.Y. Style with cream cheese, butter & house-made jams.....\$10
- Lox & Bagels with cream cheese, cucumber, red onions, capers and tomato jam.....\$20
- Bacon ~ Uncured.....\$8
- Chicken-Apple Sausage House Recipe..... \$8
- Bacon & Chicken-Apple Sausage..... \$12
- Home-fried Potatoes with onions, preserved bell peppers, and paprika.....\$9
- Straus Organic Greek Yogurt Parfait with house-made granola & seasonal fruit layers\$9
- Rosalind Bakery Organic Pastries served with sweet butter and house-made jam.....\$10
- Horchata Banana-Chia Oats with rice milk, almond milk, toasted almonds & Seasonal fruit.....\$10
- Breakfast Quinoa with apricots, almonds, cinnamon, maple & Ricotta\$10
- Breakfast Sandwich of bacon and egg on House cheddar-chive biscuit with arugula \$10
- Sweet Potato Buttermilk Pancakes served with apple compote.....\$12
- Cranberry Cream Cheese French Toast Bake with cinnamon, nutmeg & maple syrup\$12
- Quesadillas with cheese, oyster mushrooms, green olives, green onion & hot sauces on the side,,,,,,,,,,,,,\$12
- Frittata with broccoli, Pt Reyes Toma Cheese and dill.....\$14
- Burrito ~ eggs, black beans, quesillo 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

All Pricing is Per Person

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BUFFET MENUS ARE SET FOR THE ENTIRE GROUP



COFFEE & TEA ~ BEVERAGES ~ SNACKS ~ SWEETS

Beverages – *Pricing per Morning OR per 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 ~ *All pricing is 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 \$5.50
- 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
- House Baked Recipe 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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THEMED WINTER BUFFET LUNCHES

*Lunches include assorted regular soft drinks & sparkling flavored waters
(Ask about Premium options)*

Seoul City.....\$49/pp

Korean BBQ Mary's Chicken Leg Quarters *with ginger, sesame, soy & gochuchang*
Heirloom Grits *with sesame oil, butter & nori 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 & Marinated Seasoned Vegetables)*
Dessert ~ Mango Royale – *Mango Cream Pie with brown butter graham cracker crust*
Seoul City Lunch ~ Also available with Pork, Beef or Shrimp

Bangkok\$49/pp

Massaman Red Curry Stew – ***Specify Chicken, Shrimp or Tofu*** *with onion, carrot & potato in red curry*
Steamed Rice *with Lime, Coconut & Cilantro*
Papaya Salad *with Green Papaya, Carrots, Tomato, Birds Eye Chili, Lime & Thai Basil*
Vegetable Platter *with gai-lan, carrots, mushrooms, bok-choy & Thai basil*
Smashed Pickle Cucumbers *with chili oil & sesame seeds*
Dessert ~ Thai Banana Fritters - *Coated with Sesame Seeds & Shredded Coconut*

Tripoli\$49/pp

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

Half Moon Bay\$49/pp

Porcini Truffle Ravioli *with spinach, lemon zest & a tarragon cream sauce (just the right amount of truffle!)*
Roasted Kabocha Squash *with cauliflower, sage, melted leeks & balsamic reduction*
Roasted Crispy Brussel Sprouts *with preserved lemon and extra virgin olive oil*
Orange Beet Salad *with baby lettuces, orange supremes, golden beets, pecans and maple-Dijon vinaigrette*
House-made Herb Focaccia Rolls *served with sweet butter*
Dessert ~ Saffron-Lemon Ricotta Cake *with Bergamot Orange Marmalade*

Princeton Harbor\$54/pp

'Catch of the Day' *from local HMB Boats with Salsa Verde (Fresh Chopped Herbs & EVOO)*
Roasted Rosemary Fingerling Potatoes *with sour cream & chives*
Grilled Winter Vegetables *featuring local HMB Farms seasonal offerings*
Baby Head Lettuces *with grilled pears, local chèvre, toasted walnuts, and white balsamic vinaigrette*
House-made Herb Focaccia Rolls *served with sweet butter*
Dessert ~ Citrus-Olive Oil Cake *with citrus compote & orange glaze*

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THEMED WINTER BUFFET LUNCHES

*Lunches include assorted Regular soft drinks and sparkling flavored waters
(Ask about Premium options)*

Skinny Burger..... \$49/pp

Pomponio Ranch Smash Burger with lettuce, tomato, cheddar, pickle & Special Sauce!

Crispy Fries served with aioli & ketchup, of course

California Cole Slaw with green, red & napa cabbage, red onion, carrot, cilantro and rice-lime vinaigrette

Macaroni Salad with green onions, carrots & peas in a creamy mayonnaise dressing

Dessert ~ Lemon Ricotta Bundt Cake with Meyer Lemon Marmalade

Santa Fe \$48/pp

Braised Mary's Chicken Leg Quarters with poblano chili pesto

Creamy Polenta with peas, sundried tomatoes, Manchego cheese & scallions

Roasted Crispy Brussel Sprouts with preserved lemon and extra virgin olive oil

Arugula & Avocado with orange supremes, kalamata olives, pistachios and orange-lime vinaigrette

House Made Herb Rolls served with sweet butter

Dessert ~ Mango Crème Brûlée with coconut-cashew crumble

Rio Grande\$49/pp

Chipotle Chicken cumin, dried oregano, lime with grilled red onions & butternut squash

Black Beans with white onions, epazote, cumin & coriander

Arroz Blanco with parsley and butter

Guacamole, Salsa Morita, Sour Cream and House-made Tortilla Chips

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

Flour & Corn Tortillas

Dessert ~ Orange Peel Flan with chocolate dipped orange bits

Rio Grande Lunch – Also available with Shrimp, Fish or Beef with price adjustment

Baja\$54/pp

Baja Fish Tacos with grilled Half Moon Bay 'Catch'

Black Beans with white onions, epazote, cumin & coriander

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

Jicama Salad with seasonal fruit, baby head lettuces, citrus-cumin vinaigrette, and spiced pepitas

House-made Tortilla Chips with guacamole, mango salsa and salsa morita

Dessert ~ Key Lime Squares with pistachio graham cracker crust

Baja Lunch – Also available with Chicken, Shrimp or Beef same pricing

Buenos Aires\$54/pp

Grilled Grass-fed Flat Iron Steak with chimichurri sauce

Roasted Honeynut Squash & Brussels Sprouts with dried cranberries & pumpkin seeds

Rosemary Fingerling Potatoes with grilled red onions

Caesar Salad with shaved Parmesan, croutons & lemony Caesar dressing

House-made Herb Rolls served with sweet butter

Dessert ~ Chocolate-Hazelnut Tart with whipped cream

**~~PLEASE ADVISE US EARLY OF ANY DIETARY RESTRICTIONS OR ALLERGIES~~
YOUR SELECTION IS SET FOR THE ENTIRE GROUP**



Winter Luncheon Buffet \$42/pp

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

For the Lunch Buffet ~ Choose ~ Two Half Sandwiches

Plus, a Salad & a Soup from the Next Page

SANDWICH SELECTIONS

Sandwiches- ***Vegetarian & Vegan***

- Avocado & Edamame with cucumber, scallion, arugula & pea shoots on Organic Sour Wheat
- Artichoke & Spinach Melt with aioli, cream cheese, parmesan & provolone on Organic White Bread**
- Fried Artichoke with lime-cabbage-carrot slaw, dill pickles, lettuce & aioli on Brioche Bun
- Grilled Artichoke & EweNique Cheese, basil, roasted garlic, and lemon-aioli on Sourdough
- Bánh Mi Tofu pickled carrot & radish, lettuce, cilantro & Cilantro-Sriracha aioli on French Roll **
- Curried Tofu Salad with scallion, apple, celery, Dijon, lemon & yogurt-mayo Organic White Bread
- Falafel in Pita Bread with tzatziki, tomatoes, cucumber & tahini sauce (**House Falafel Recipe!**)
- Falafel Slider w/ balsamic onions, feta, arugula & cilantro crème fraiche on Organic House Focaccia Roll**
- Halloumi Cheese Flatbreads with hummus, dates, chickpeas, cilantro & lemon-ginger-cumin yogurt
- Halloumi 'No-Meat' Ball Sub Firm Brined Cheese smothered in tomato sauce on a Hoagie Roll
- Mushroom Monte Cristo with grilled pears & herb cheese spread ~ griddled on Organic White Bread
- Savory Baked Tofu with dill pickles, Dijon, spicy aioli & vinegared cabbage slaw on Organic Sesame Rye
- Vegetable and White Cheddar with avocado, cucumber, & peppers on Organic House Focaccia

~ Vegan Versions of Some Items Below are Available~

Sandwiches- ***Fish & Meat***

- Ahi Tuna Salad-Sashimi Grade with roasted peppers, tarragon-lemon aioli on Multi Grain (+\$5/pp)
- 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**
- Curry Chicken Salad with scallion, apple, celery, Dijon, lemon-yogurt-mayo on Organic White Bread**
- Grilled Chicken with olive tapenade, balsamic onions & feta cheese on Organic Focaccia**
- Italian Chicken Sausage with Sautéed Onions, Peppers & Melted Cheese on Hoagie Roll
- Grilled Ham & Central Coast Holey Cow Cheese with Dijon-aioli on Organic Sesame Rye
- House Roast Turkey w/ cranberry-orange relish, lettuce, yam chips & aioli on Organic White Bread**
- House Roast Turkey, & Avocado with Bacon and Red Onion Jam on Organic Herb Focaccia Roll**
- Roast Beef with sour cream-horseradish-mayo, lettuce, caramel shallots & potato chips on Brioche Roll**
- Frita Cubana Smashburger with onion, cumin, paprika & sweet-tart Special Sauce on Brioche Roll

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

Ask about a Beverage Upgrade to Premium Selections

~ Gluten Free Breads are Available for Some Sandwiches ~

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

BUFFET MENUS ARE SET FOR ENTIRE GROUP



Winter Luncheon Buffet Selections cont'd

SALAD & SOUP SELECTIONS

*For Lunch Buffet Choose ~ One Salad + One Soup **OR** Two Salads
YOUR SELECTIONS ARE SET FOR THE ENTIRE GROUP*

Salads ~ Our Winter Selections

- Arugula, Grilled Apples & Fennel *with sliced almonds, Big Rock Blue & red wine vinaigrette***
- Baby Head Lettuce *with avocado, radishes, chives & lemon-agave-Dijon-champagne vinaigrette*
- Boiled Potato Salad *with artichokes, red onion, celery, parsley, grain mustard & red wine vinaigrette***
- Caesar Salad *with shaved Parmesan, house-made croutons & lemony Caesar Dressing*
- Grilled Romaine *with roasted chickpeas, avocado, golden raisins and lemon-tahini dressing***
- Macaroni Salad *Hawaiian Style with carrots, peas & green onion***
- Mango & Avocado Salad *with head lettuces, jicama, queso fresco, pumpkin seeds, and lime-rice vinaigrette*
- Pasta Salad *with seasonal vegetables, olives and light house made aioli dressing***
- Quinoa Salad with Golden Beets, almonds, mint, golden raisins, arugula and orange vinaigrette **
- Radicchio Salad *with grilled pears, quinoa, spiced pumpkin seeds & maple-champagne vinaigrette***
- Spinach *with grapefruit supremes, pistachios, avocado, pickled red onion, feta & balsamic vinaigrette***
- Thai Noodle *with Shiitake, Thai Basil, Snap Peas, Red Pepper, Bean Sprouts, Coconut-Miso Dressing*

Soups ~ Our Winter Selections

- Butternut Squash *with onion, apple, nutmeg, coconut milk & toasted pumpkin seeds* **DF**
- Carrot Soup with Chermoula Salsa *onion, carrot, cumin & bay with Fresh Herb Sauce* **DF**
- Cauliflower Curry ~ *onion, ginger, bay, curry & coconut milk* **DF**
- Clam Chowder *New England Style with bacon (can be Pescatarian)*
- Cream of Mushroom-Leek *with thyme, onion, Sherry & cream (can be Dairy Free)*
- Cream of Potato-Leek *with bay, thyme, onion, celery & cream (can be Dairy Free)*
- 'Creamy' Tomato & Fennel *with fresh fennel, onion, basil, oat milk & balsamic vinegar* **Dairy Free**
- Minestrone Soup *with white beans and seasonal vegetables* **DF**
- Moroccan Lentil & Chickpea *with onion, celery, saffron, turmeric, paprika, tomato & ginger* **DF**
- Red Lentil Dal *with onion, tomato, garam masala & coconut milk* **DF**
- Thai Sweet Potato Soup *with shallot, carrot, lemongrass, coconut milk ginger & lime* **DF**
- Tortilla Soup – *veggies, butternut squash & black beans Crispy corn, avocado, cilantro & lime* **DF**
- Tuscan White Bean & Kale ~ *onion, carrot, tomato, oregano, bay, kale & chard* **DF**

- Desserts ~ Choose One of the Following, please

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

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Vegan Desserts, when requested, are offered as Chef's Choice

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BUFFET MENUS ARE SET FOR ENTIRE GROUP

Beach House

- * **MEETING PACKAGE \$120.00 per person.**
- * *Price includes food, drinks, service fee and tax. Gratuity is 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)
- Sweet Breakfast Quinoa with apricots, almonds, cinnamon, maple & Ricotta GF (Can be V-DF)
- Horchata Banana-Chia Oats with rice & almond milk, sliced almonds and seasonal fruit V-GF-DF
- Quesadillas ~ cheese, olives, green onion & oyster mushrooms with hot sauces on the side
- Seven Minute Eggs served peeled & halved with Maldon salt & smoked paprika
- 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 OR Hot Lunch

- Halloumi ‘No-Meat’ Ball Sub Firm Brined Cheese smothered in tomato sauce on a hoagie roll
- Quinoa Cake with tomato pesto, cucumber, lettuce & avocado on Herb Focaccia Slider Bun
- Savory Baked Tofu with dill pickles, Dijon, spicy aioli & shredded cabbage on Sesame Rye
- Grilled Artichoke & EweNique Cheese, basil, roasted 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 –

- Butternut Squash onion, apple, nutmeg, coconut milk & toasted pumpkin seeds V-GF-DF
- Carrot Soup with Chermoula Salsa onion, carrot, cumin & bay with Fresh Herb Sauce DF
- ‘Creamy’ Tomato & Fennel with fresh fennel, onion, basil, oat milk & balsamic vinegar V-DF-GF
- Baby Lettuces with avocado, radish, almond, chive & lemon-poppy seed dressing**V-GF-DF
- Boiled Potato Salad with artichokes, red onion, celery, parsley, grain mustard & red wine vinaigrette**
- 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)

Hot Lunch – Instead of Sandwich, Soup & Salad

- Braised 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 Cup

AFTERNOON BEVERAGE SERVICE

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

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



**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~~