

Welcome!

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 serving you.

Kind regards,  
Catering Director  
Beach House Hotel at Half Moon Bay  
650-712-3303



**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.

A 20% service fee is added to food and beverage item.

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 9.375%.

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

All meal prices will include additional fees for set-up, staffing, and equipment.

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](http://www.P65Warnings.ca.gov/restaurant).

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## BREAKFAST

*Breakfasts include gourmet coffee and tea service and orange juice*

<b>Breakfast with Selections</b> .....	\$26
<i>Please choose 4 items</i>	
<ul style="list-style-type: none"> <li>• Assorted Pastries, Bread and Scones <i>served with butter and jam</i></li> <li>• House of Bagels, NY Style Bagels <i>with cream cheese, butter and jam</i></li> <li>• Scrambled or Hard-cooked Eggs</li> <li>• Hot Oatmeal <i>with, toasted pecans, and brown sugar toppings</i></li> <li>• Maple-Vanilla Quinoa Porridge <i>with coconut milk and toasted almonds</i></li> <li>• Yogurt <i>with house-made granola</i></li> <li>• Fresh Fruit Salad</li> </ul>	
<b>Cinnamon Brioche French Toast or Blueberry Pancakes</b> .....	\$30
<i>served with Real Maple Syrup</i>	
Scrambled Eggs	
Crisp Bacon and Chicken Apple Sausage	
Fresh Fruit Salad	
<b>Scrambled Eggs with Chives</b> .....	\$30
Crisp Bacon and Chicken Apple Sausage	
Home-fried Potatoes <i>with bell peppers and onions</i>	
Buttermilk Biscuits	
Fresh Fruit Salad	
<b>Eggs Benedict Florentine</b> .....	\$30
<i>with hollandaise sauce, spinach, and English muffin</i>	
Crisp Bacon and Chicken Apple Sausage	
Potato Latkes	
Fresh Fruit Salad	
<b>Breakfast Additions – please inquire about minimum orders</b>	
<ul style="list-style-type: none"> <li>• Freshly Baked Quiche <b>or</b> Frittata <i>with caramelized onions, bacon, and gruyere, or broccoli, cheddar, and dill or roasted vegetables and parmesan</i> .....</li> </ul>	\$9
<ul style="list-style-type: none"> <li>• Smoked Salmon Platter <i>with sliced tomatoes, cucumber, red onions, and capers</i> .....</li> </ul>	\$9
<ul style="list-style-type: none"> <li>• Bacon and Egg, Biscuit Sandwich <i>with arugula</i> .....</li> </ul>	\$9
<ul style="list-style-type: none"> <li>• Yogurt <i>with house-made granola</i> .....</li> </ul>	\$6
<ul style="list-style-type: none"> <li>• Hot Oatmeal <i>with, toasted pecans and brown sugar toppings</i> .....</li> </ul>	\$7
<ul style="list-style-type: none"> <li>• Maple-Vanilla Quinoa Porridge <i>with coconut milk and toasted almonds</i> .....</li> </ul>	\$9

## LUNCHEON

*Lunches include assorted soft drinks*

Luncheon Buffet .....	\$34
To Go Lunch (* indicates that menu item is suitable for packing to go) .....	\$38

### Sandwiches – *your choice of any two sandwiches*

- Vietnamese Bánh Mì *with marinated chicken, pork or tofu on a baguette with cilantro aioli \**
- Chicken Salad *with tarragon, mustard, celery, hard cooked egg, and aioli on whole wheat bread \**
- Grilled Chicken *with olive tapenade, balsamic onions, and feta cheese on crusty bread \**
- Roasted Turkey Breast *with avocado, bacon, and red onion relish on herbed focaccia*
- Muffaletta *with ham, salami, aged provolone cheese, olive salad, and creole aioli on ciabatta \**
- Black Forest Ham *with gruyere and fresh tomato on grilled sourdough bread*
- Pastrami *with melted gruyere, coleslaw, and whole grain mustard on grilled rye*
- Bay Shrimp Lettuce Wraps *with English peas, radish, aioli and fresh tarragon*
- Roasted Fresh Ahi Tuna Salad *with fire-roasted peppers and Meyer lemon aioli on whole wheat bread \**
- Chile Verde Sliders *with tomatillo braised beef, white cheddar, avocado and slaw on a brioche bun*
- Open Faced Flank Steak Sandwich *with herbed goat cheese, tomato and roasted pepper aioli on ciabatta bread*
- Mediterranean Sandwich *with a chickpea patty, olive tapenade, balsamic onions, and feta on focaccia \**
- Caprese Sandwich *with tomato, basil, fresh mozzarella, and balsamic aioli on ciabatta roll \**
- Roasted Portobello Mushroom and Red Bell Pepper *with Manchego and artichoke relish on ciabatta*
- Artichoke and Fontina, (available with Chicken), *with fresh basil, roasted garlic, and lemon aioli on grilled sourdough bread*
- Eggplant Parmesan Sandwich *with provolone, sun-dried tomato chutney, onion relish, fresh basil, and garlic aioli on a ciabatta roll*

### Side salads – *choice of any two salads (or a vegetable soup)*

- Grilled Pear and Manchego *with hazelnuts, seasonal greens, and mustard vinaigrette \**
- Roasted Red Potato salad *with artichokes, celery, Italian parsley, and bacon \**
- Kale Salad *with green apple, currants, pine nuts, and honey-mustard vinaigrette \**
- Kale Salad *with dried tart cherries, avocado and balsamic vinaigrette \**
- Asparagus and Mushroom Salad *with walnuts and lemon-thyme vinaigrette*
- Baby Spinach *with tart apples, chèvre and walnuts \**
- Caesar Salad *with shaved Parmesan and house-made croutons \**
- Grilled Asparagus Salad *with arugula, orange, pecorino, shallot confit and vinaigrette*
- Antipasti Salad *with marinated artichoke sun-dried tomato, red bell peppers, arugula and a vinaigrette*
- Roasted Beets *with shaved fennel, pistachios, seasonal greens, and green goddess dressing*
- Roasted Beets *with chèvre, baby spinach, balsamic vinaigrette, and crispy-fried shallots*
- Thai Rice Noodle Salad *with Napa cabbage coconut lime dressing, carrot, radish, fresh basil, scallions, and peanuts \**
- Quinoa Salad *with golden beets, golden raisins, almonds, mint, and citrus vinaigrette \**
- Strawberry Almond Salad *with spinach, chevre, and balsamic vinaigrette*
- Wild Rice Salad *with orange, currents, fennel, pine nuts, and citrus-walnut vinaigrette \**
- Pasta Salad *with fresh vegetables, olives, and aioli \**

**Additions**

**Soups Seasonal (*minimum order 6 servings*)**

- Corn Chowder *with coconut milk and Thai aromatics* . . . . . \$9
- Vegetable Minestrone *with Parmesan* . . . . . \$9
- Cream of Asparagus Soup *with truffle oil* . . . . . \$9
- Cream of Tomato and Fennel Soup . . . . . \$9
- New England Style Clam Chowder *with bacon* . . . . . \$9
- Vegetarian Posole *with hominy, peppers, cabbage, radish, lime and tortilla crispies* . . . . . \$9
- Butternut Squash Soup . . . . . \$9

**Chips (*minimum order 8 servings*)**

- House-made Root Vegetable Chips: *sweet potato, beet, taro, and red potato with sea salt* . . . . \$7

**Dessert**

Rich Chocolate Brownies **or** Freshly Baked Cookies

**THEMED LUNCHES**  
*Lunches include assorted soft drinks*

**Baja** ..... \$49

Baja Fish Tacos *with beer-battered fresh fish*  
Black Bean Salad *with tomato, peppers, red onion, and cumin vinaigrette*  
Saffron Rice *with tomatoes, peppers, and green olives*  
Jicama-Orange Salad *with cantaloupe, mixed baby greens, citrus-cumin vinaigrette and spiced pepitas*  
House-made Tortilla Chips *with guacamole and salsa roja*

**Dessert**

Lemon Squares *with pistachio graham cracker crust*

**Barbary Coast** ..... \$49

Moroccan Spiced Chicken Breast *with yogurt sauce*  
Chickpea Stew *with eggplant, tomato, and spices*  
Berbere Spiced Roasted Vegetables  
Cardamom Infused Basmati and Wild Rice Pilaf *with apricots and pistachios*  
Orange and Fennel Salad *with olives and citrus-cumin vinaigrette*  
Focaccia Rolls

**Dessert**

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

**Goucho Asado** ..... \$53

Grilled Skirt Steak *with chimichurri sauce*  
Hominy Stew *with butternut squash and paprika*  
Roasted Fingerling Potatoes  
Seasonal Vegetable Medley  
Golden Beets and chevre salad *with crispy romaine, radicchio, almonds, and red wine vinaigrette*  
Focaccia Rolls

**Dessert**

Chocolate Hazelnut Tart

**THEMED LUNCHEES (continued)**  
*Lunches include assorted soft drinks*

**Half Moon Bay** ..... \$49

Roasted Chicken Breast *with mushrooms, olives, and pine nuts*  
Pumpkin Ravioli *with sage-brown butter sauce*  
Sautéed Green Beans *with shallot*  
Grilled Pear and Bitter Greens Salad *with hazelnuts and mustard vinaigrette*  
Herb Focaccia Rolls

**Dessert**

Chocolate Hazelnut Tart

**Princeton Harbor** ..... \$55

Fresh Local Fish *with fresh herb pesto*  
Seasonal Risotto  
Sautéed Heirloom Baby Carrots  
Dried Tart Cherries *with chèvre, baby greens, candied walnuts and balsamic vinaigrette*  
Herb Focaccia Rolls

**Dessert**

Citrus-Olive Oil Cake *with blueberries and Meyer lemon curd*

**Rio Grande** ..... \$49-55

*(Combinations will be based upon higher priced selection; minimum of 10 guests for split orders)*

Fajitas *with* Chipotle Beef **or** Chicken **or** Chile-Lime Shrimp  
*served with sautéed peppers and onions, house-made guacamole, salsa fresca, sour cream, and white cheddar cheese*  
Jicama-Orange Salad *with cantaloupe, mixed baby greens, citrus-cumin vinaigrette, and spiced pepitas*  
Black Beans and Rice  
House-made Tortilla Chips

**Dessert**

Vanilla Gelato Sundae *with spiced chocolate sauce and strawberries*

## COFFEE BREAKS AND SNACKS

### Beverages – Morning or Afternoon

- Gourmet Coffee and Tea Service (*per person/ half day*) . . . . . \$5.25
- Gourmet Coffee and Tea Service and Assorted Drinks (*per person/half day*) . . . . . \$10.50
- Refresh on Morning or Afternoon Coffee and Tea Service . . . . . \$3.00
- Premium Soft Drinks, Juices, Waters and Teas (*charges based upon consumption*) . . . . . \$5.25
- Still and Sparkling Waters (*per person/ half day*) . . . . . \$3.50
- Assorted Soft Drinks (*per person/ half day*) . . . . . \$5.25

### Snacks

- Mini Mezze Plate *with hummus, feta with scallion oil, olives, and pita chips* . . . . . \$13
- Vegetable Crudités *with basil dipping sauce* . . . . . \$8
- Cheese Display *with fruit and toasted nuts* . . . . . \$17
- House-made Tortilla Chips *with salsa fresca and guacamole* . . . . . \$13
- House-made Root Vegetable Chips: *sweet potato, beet, taro, and red potato with sea salt* . . . . . \$7
- Creamy, Rich Hummus *with pita chips* . . . . . \$7
- Truffled Popcorn *with Parmesan* . . . . . \$5
- Deluxe Toasted Nuts *or Spicy Rosemary Cashews* . . . . . \$5.25
- Deviled Eggs, *classic or smoked salmon or bacon (min. 12 servings per order)* . . . . . \$6.25
- Air-popped Popcorn *with butter and sea salt* . . . . . \$5
- Deluxe Caramel Corn *with drizzled chocolate and peanuts* . . . . . \$5.50
- Sliced Fresh Fruit Platter . . . . . \$7.25
- Basket of Fresh Whole Fruit . . . . . \$5

### Freshly Baked Cookies, Cakes and Breads

- Freshly Baked Cookies . . . . . \$5
- Rich Chocolate Brownies . . . . . \$5
- Banana Nut Bread (*minimum 8 servings per order*) . . . . . \$6
- Cinnamon Streusel Coffee Cake (*minimum 8 servings per order*) . . . . . \$6

- “To-Go” Bags *with fresh whole fruit, toasted nuts, cookies, and bottled water* . . . . . \$12

## MEETING PACKAGE

Meeting Package ..... \$90.00

- \* *Prices are per person, and include service fee and tax.*
- \* *Price does not include staffing fee for groups of less than 20.*

### Breakfast with Selections

*Please choose 4 items. Includes gourmet coffee, tea, and orange juice.*

- Assorted Pastries, *served with butter and jam*
- House of Bagels, NY Style Bagels *with cream cheese, butter, and jam*
- Scrambled or Hard-cooked Eggs
- Hot Oatmeal *with toasted pecans, and brown sugar toppings*
- Maple-Vanilla Quinoa Porridge *with coconut milk, toasted almonds*
- Yogurt *with house-made granola*
- Fresh Fruit Salad

### Morning Break – *replenish gourmet coffee and tea service*

### Luncheon

#### Sandwiches – *choice of two*

- Black Forest Ham *with gruyere and fresh tomato on grilled sourdough bread*
- Grilled Chicken Sandwich *with olive tapenade, balsamic onions, and feta cheese on crusty bread*
- Roasted Turkey Breast *with avocado, bacon and red onion relish on herbed focaccia*
- Roasted Portobello Mushroom and Red Bell Pepper *with herbed goat cheese, tomato and toasted pepper aioli on a ciabatta roll*
- Artichoke and Fontina *with fresh basil, roasted garlic, and lemon aioli on grilled sourdough bread*

#### Salads and Soups – *choice of two*

- Butternut Squash Soup
- Vegetable Minestrone *with parmesan*
- Corn Chowder *with coconut milk and Thai aromatics*
- Baby Spinach *with tart apples, chèvre, and walnuts*
- Caesar Salad *with shaved parmesan and house-made croutons*
- Seasonal Greens *with avocado, toasted pine nuts, dried tart cherries, and balsamic vinaigrette*
- Pasta Salad *with fresh vegetables, olives, and aioli*
- Roasted Red Potato Salad *with artichokes, celery, Italian parsley, and bacon*

#### Dessert – *choice of one*

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

*Includes assorted soft drinks*



*(meeting package continued)*

**Afternoon Beverage Service and Snacks**

*-choice of one*

- Air-popped Popcorn *with butter and sea salt*
- House-made Caramel Corn
- Rich Chocolate Brownies
- Lemon Squares

*Includes gourmet coffee and tea service and assorted soft drinks*

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