

# 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 serving you!

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

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# Beach House

## BREAKFASTS

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

**VEGETARIAN & VEGAN VERSIONS OF MANY ITEMS ARE AVAILABLE**

**Breakfast with Selections . . . . . \$30**

*Please choose 4 items*

- Fresh Baked Local Pastries *served with butter and house-made jam*
- NY Style Bagels *with cream cheese, butter and jam (Add Lox Platter ~ Additional Charge)*
- Scrambled or Eight Minute Eggs *(Sub Chef's Seasonal Frittata ~ Additional Charge)*
- 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*

**Breakfast Burrito . . . . . \$32**

*with scrambled eggs, bacon, white cheddar, pico de gallo & avocado in a flour tortilla*

Home-Fried Potatoes

Pina Colada Fruit Salad with Ginger & Lime

Hot Sauce

**Cinnamon French Toast... \$25 / Blueberry Pancakes or Pumpkin Pancakes . . . . . \$32**

*served with real maple syrup*

Scrambled Eggs

Crisp Bacon and Chicken Apple Sausage

Fresh Fruit Salad

**Scrambled Eggs and Chives . . . . . \$32**

Home-fried Potatoes *with bell peppers and onions*

Crisp Bacon and Chicken Apple Sausage

Buttermilk Biscuits

Fresh Fruit Salad

**Eggs Benedict California . . . . . \$34**

*with hollandaise sauce, spinach & tomato on potato latkes*

Crisp Bacon and Chicken Apple Sausage

Fresh Fruit Salad

**Eggs Benedict Florentine . . . . . \$37**

*with hollandaise sauce, spinach & tomato on English muffin*

Crisp Bacon and Chicken Apple Sausage

Potato Latkes

Fresh Fruit Salad

**Eggs Benedict Dungeness Crab (November thru April) . . . . . \$42**

*with hollandaise sauce, arugula & avocado on English muffin*

Crisp Bacon and Chicken Apple Sausage

Potato Latkes

Fresh Fruit Salad

# Beach House

**Bacon Frittata**..... \$34

*Fresh Baked with Chef's choice of seasonal greens, caramelized onions, Gruyere cheese & bacon*

Home Fries *with red onions & sundried tomatoes*

Pastries from Local Bakery

Yogurt Parfait *with House made Granola and Seasonal Fruit*

**Chef's Choice Frittata**..... \$42

*Fresh Baked with Chef's choice of seasonal vegetables and cheese*

Smoked Salmon Platter *with avocado, cucumber, red onions, and capers*

Selection of NY Style Bagels

Fresh Fruit Salad

**Galette of Ricotta, Potato & Spring Peas** .....\$45

Perfect Boiled Eggs *with caviar & chives*

Arugula & Avocado Salad *with bacon, almonds, kohlrabi & green goddess dressing*

Yogurt Parfait *with House-made granola and seasonal fruit*

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

- **Eggs** ~ Hard Boiled .....\$3
- **Eggs** ~ Scrambled or Poached.....\$5
- **Bagels, N.Y. Style** *with cream cheese, butter & House-made jam*.....\$8
- **Bacon & Chicken-Apple Sausage**.....\$8
- **Home-fried Potatoes** *with sundried tomatoes and onions*.....\$8
- **Potato Latkes** *with House-made apple sauce*.....\$9
- **Fruit Salad ~ Chef's Choice of Fresh Fruits**.....\$7
- **Pina Colada Fruit Salad** *with pineapple, shredded coconut, seasonal fruit, ginger & lime*.....\$10
- **Yogurt Parfait** *with Greek yogurt house-made granola & seasonal fruit* .....\$9
- **Pastries~ Assorted Croissants & Muffins** from Local Bakery.....\$9
- **Banana-Chia Oats** *with almond milk topped with apples & seasonal 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
- **Blueberry-Vanilla Pancakes** *served with real maple syrup*.....\$12
- **French Toast** *with cardamom-cinnamon-vanilla & brown sugar caramelized bananas*.....\$12
- **Bagel Bar** *with butter, house-jam, lox cream cheese, chive cream cheese, plain cream cheese*.....\$14
- **Frittata** *with asparagus, leeks & chèvre OR sun-dried tomatoes, artichokes, thyme and chèvre*.....\$14
- **Frittata** *with caramelized onions, bacon, and gruyere, OR spinach, ham, nutmeg & green onions*.....\$14
- **Frittata** *with broccoli, cheddar, and dill, OR Italian Sausage, roast peppers, parsley & Parmesan*. ...\$14
- **Galette of ricotta, new potato & fresh spring peas in a flaky pastry crust**.....\$14
- **Migas** ~ *scrambled eggs & crispy corn tortilla strips sautéed with spinach, avocado & cheddar*.....\$14
- **Quiches** ~ **Seasonal Vegetables, Cheese and Meats or Vegetarian please ask**.....\$14
- **Burrito** ~ *filled with egg, potato, bacon & cheddar in a flour tortilla with pico de gallo and avocado*....\$18
- **Crepe Pie** ~ *layers of gluten free crepes with spinach, ham, caramelized onions and cheese*.....\$18
- **Shakshuka** ~ *eggs simmered with tomatoes, broccoli, onions, garlic, coriander, cumin & mint*.....\$18
- **Smoked Salmon Platter** *with bagels, cream cheese, avocado, cucumber, red onions, and capers* . . . . \$20

# Beach House

## LUNCHEONS

*Lunch Buffet includes assorted Soft Drinks & Dessert*

Luncheon Buffet .....	\$38
To-Go Lunch (** indicates menu items suitable To-Go) .....	\$42

To-Go Lunches include reusable aluminum water bottle

### Sandwiches- choice of any two

- **Artichoke & Fontina** with fresh basil, roasted garlic & lemon aioli on grilled Sourdough Bread
- **Buffalo Cauliflower** with EVOO, hot sauce, avocado, sun dried tomatoes & spinach on Ciabatta Roll.
- **Caprese Spring** with mozzarella, peas, asparagus, & arugula, basil & mint on Ciabatta Roll\*\*
- **Cream Cheese & Cucumber**, Greek yogurt, chives, dill on Whole Wheat Bread\*\*
- **Egg Salad Sandwich** with arugula on grilled White Bread\*\*
- **Eggplant Parm** with provolone, sun-dried tomato chutney, onion relish, basil-garlic aioli on a Ciabatta Roll
- **Falafel in Pita Bread** with tzatziki sauce, tomatoes and crispy lettuce (**House Falafel Recipe!**)
- **Falafel Slider ~ House Chickpea Patty**, olive tapenade, balsamic onions, feta & arugula on Focaccia\*\*
- **Grilled Gruyere (Fribourg)** with sundried tomato pesto & onion jam on Sourdough Bread
- **Grilled Toma Cheese (Pt Reyes)** with tomato jam, basil aioli on Sourdough Bread
- **Grilled Vegetables** with carrots, cauliflower, kohlrabi & red onions on House-made Focaccia\*\*
- **Muffuletta** with red onion, carrots, provolone, artichoke-olive-dry tomato-relish & aioli on Ciabatta\*\*
- **Mushroom French Dip** with onion, garlic, portobella & oyster mushrooms, Dijon, fresh thyme, provolone cheese on Hoagie roll; **Side Dip**~ mushroom broth, dry sherry,
  
- **Ahi Tuna Salad** fire roasted peppers, Meyer lemon aioli, fresh tarragon on Seeded Wheat Bread(+\$/pp)
- **Bay Shrimp Lettuce Wraps** with peas, radishes, tarragon and aioli
- **Bánh Mi marinated chicken, pork or tofu**, pickled carrot/ radish with cilantro aioli on Soft Roll \*\*
- **Chicken Salad** with tarragon, mustard, celery, hard cooked egg, and aioli on Whole Wheat Bread\*\*
- **Chicken Breast with basil-artichoke spread**, Fontina, roast garlic-lemon aioli on Sourdough Bread\*\*
- **Chicken Breast with bacon**, cheddar cheese on Sourdough Bread
- **Chicken Breast with olive tapenade**, balsamic onions and feta cheese on Crusty Roll \*\*
- **Ham with Gruyere, Grilled** with Dijon-aioli on Sourdough Bread
- **Ham Sandwich** with Toma cheese, lettuce, sundried tomatoes & aioli on White Bread\*\*
- **Ham with Gruyere, Cold** with butter, tarragon, cornichon, Dijon on House-Made Focaccia
- **Cubano** with pork loin, ham, Swiss cheese, dill pickles on Crusty Roll
- **Pork Loin** with apple butter, Dijon-aioli, arugula and cheddar on Ciabatta roll
- **Muffuletta** with ham, salami, provolone cheese, olive salad, and creole aioli on Ciabatta 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, caramelized shallots, potato chips, on Brioche\*\*
- **Turkey with cranberry-orange relish**, butter lettuce & aioli on White Bread (House Roasted) \*\*
- **Turkey Breast with cheddar**, lettuce, avocado & chipotle aioli on White Bread (House Roasted) \*\*
- **Turkey Breast with avocado**, bacon and red onion relish on a Crusty Roll (House Roasted) \*\*
- **Turkey BBQ Sandwich** with melted white cheddar and coleslaw on Ciabatta

# Beach House

## LUNCHEON

*Lunch Buffet includes assorted Soft Drinks & Dessert*

Side salads – *choice of any Two Salads OR One Salad + One Soup*

- Arugula & Avocado *with kohlrabi, walnuts and lime-rice vinaigrette*
- Arugula, Orange & Fennel *with Kalamata olives and toasted cumin vinaigrette*
- Asparagus Salad, Orange & Pecorino, greens, shallot confit and citrus-rice vinaigrette
- Asparagus & Sundried Tomato, soft boil egg, arugula, capers and tarragon-Champagne vinaigrette
- Asparagus and Manchego *with baby greens, toasted almonds, and lemon-Dijon vinaigrette*
- Baby Spinach *with tart apples chevre, walnuts and red wine vinaigrette*
- Baby Spinach & Grilled Onions, avocado, walnuts and green apple and honey-lime vinaigrette
- Kale Salad *with tart green apples, currants, pecans and honey-mustard vinaigrette\*\**
- Macaroni Salad *Hawaiian Style with carrots, peas & green onion\*\**
- Mango & Avocado Salad *with jicama, queso fresco, pumpkin seeds, and honey-lime vinaigrette*
- Niçoise Spring Salad *with seared Abi Tuna, asparagus, roasted fingerling potatoes, olives, perfect boiled eggs, radishes and tarragon-whole grain mustard vinaigrette*
- Pasta Salad *with seasonal vegetables, olives and house made aioli \*\**
- Quinoa Salad with Golden Beets, almonds, mint, golden raisins and citrus vinaigrette \*\*
- Rice Noodle *with Napa cabbage, carrot, radish, fresh basil, scallions, peanuts & coconut lime dressing \*\**
- Roasted Red Potato salad *with artichokes, celery, Italian parsley, and bacon (OPTIONAL) \*\**
- Romaine Grilled with Red Onion, toasted hazelnuts and tabini vinaigrette\*\*
- Wild Rice Salad *with arugula, tart cherries, feta, almonds and basil with lemon-honey vinaigrette \*\**

Soups ~ Available Year-Round ~

*Except Corn Chowder & Red Pepper Bisque- Summer/Fall Only ~ Asparagus- Spring Only*

- Avgolemono ~ *roasted asparagus, onion, lemon, egg, mushrooms, oregano & dill*
- Butternut Squash Bisque *with aged Gouda, chipotle and bacon (can be Vegan)*
- Cauliflower Soup *with anchovy breadcrumbs (can be Vegan)*
- Cauliflower Curry Soup ~ *onion, cumin, bay, curry, butter & milk (can be Vegan)*
- Celery Root & Leek Soup *with chive oil (can be Vegan)*
- 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)*
- Cream of Asparagus ~ *with onion, garlic, cream, coriander & dill (can be Vegan)*
- Mushroom-Leek Soup ~ *onion, garlic, & thyme garnished with creme fraiche (can be Vegan)*
- Potato-Leek Soup ~ *onion, garlic, celery, thyme & cream (can be Vegan)*
- Pozole Verde ~ *chicken, onion, garlic, tomatillos, poblanos, hominy, cilantro & oregano*
- Red Pepper Bisque ~ *roasted red bells, onion, tomato paste, parsley, thyme & cream w/ Feta-Crostini*
- Tortilla Soup ~ *a Mexican Chicken Soup with crispy tortilla strips & a smoky flavor*
- 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

**PLEASE NOTE THE FOLLOWING:**

*Gluten Free Options are Available ~ Please ask*

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

# Beach House

## THEMED LUNCHES

*Lunches include assorted soft drinks*

**Baja** .....\$56

Baja Fish Tacos *with grilled or deep-fried Half Moon Bay 'Catch' (vegan version available)*  
Black Bean Salad *with tomato, peppers, red onion, 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 (vegan)*  
House-made Tortilla Chips *with guacamole and salsa roja (vegan)*

### Dessert

Key Lime Squares *with pistachio graham cracker crust*

**Rio Grande Fajitas** .....\$56

**Add \$6 per person for Beef or Shrimp; Add \$3 per person for Fish**

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

### Dessert

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

**Gaicho Asado** ..... \$56

Grilled Skirt Steak *with chimichurri sauce*  
Hominy Stew *with butternut squash and paprika*  
Roasted Fingerling Potatoes  
Seasonal Vegetable Medley  
Grilled Stone Fruit and Chèvre Salad *with crispy romaine, radicchio, almonds, and red wine vinaigrette*  
House-made Rosemary Rolls *and butter*

### Dessert

Chocolate-Hazelnut Tart *with whipped cream*

**Barbary Coast** .....\$52

Moroccan Spiced Chicken Breast *with yogurt sauce*  
Chickpea Stew *with eggplant, tomato & spices*  
Berbere Spiced Roasted Vegetables *featuring local HMB Farms seasonal offerings*  
Orange and Fennel Salad *with HMB baby greens, olives and citrus-cumin vinaigrette*  
House-made Herb Focaccia Rolls *and butter*

### Dessert

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

# Beach House

## THEMED LUNCHES

*Lunches include assorted soft drinks*

### The Greek.....\$56

Grilled Chicken *with olive tapenade, balsamic onions & feta cheese*  
Tabbouleh Salad *with cracked wheat, sundried tomatoes, cucumber & parsley*  
Hummus (*vegan*), Baba ganouj (*vegan*), Tzatziki Sauce  
Baby Spinach with Grilled Red Onions, Sundried Tomatoes, Avocado & Tahini Vinaigrette  
Pita Bread

#### Dessert

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

### The Italian .....\$52

Torta di Rigatoni ~ *baked with a beef & pork ragout, rosemary, bay & thyme topped with mozzarella & parmesan*  
Grilled Vegetable *featuring local HMB Farms seasonal offering*  
Minestrone Soup *with white beans and seasonal vegetables*  
Caesar Salad *with a classic lemony Caesar dressing, house croutons & sprinkle of fresh grated Parmesan*  
House-made Rosemary Rolls *and butter (Beef Only or Vegetarian Versions Available)*

#### Dessert

Lemon Ricotta Cake *with Cherry Compote*

### Half Moon Bay 'Spring' .....\$52

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

#### Dessert

Saffron & Chocolate Tea Cake *with Bergamot Orange marmalade*

### Princeton Harbor.....\$58

Fresh Half Moon Bay 'Catch' *with salsa verde (Fresh Chopped Herbs & EVOO)*  
Saffron Risotto *with seasonal vegetable*  
Sautéed Vegetables *featuring local HMB Farms seasonal offerings*  
Baby Greens *with dried tart cherries, Laura Chenel chèvre, candied walnuts, and balsamic vinaigrette*  
House-made Herb Focaccia Rolls *and butter*

#### Dessert

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

### Santa Fe.....\$58

Grilled Chicken Breast *with poblano chile pesto & chevre*  
Creamy Polenta *with spring peas, Manchego cheese & spring onions*  
Smoky Grilled Asparagus *with toasted sesame seeds and lemon zest*  
Arugula & Avocado *with orange supremes, kalamata olives and lime vinaigrette*  
Sweet Corn Muffins *served with sweet butter*

#### Dessert

Mango Crème Brulée *with cashew-coconut crumble*

# 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
- Still and Sparkling Waters (*per person/ half day*) . . . . . \$3.75
- Assorted Soft Drinks (*per person/ half day*) . . . . . \$5.50
- Premium Soft Drinks, Juices, Waters and Teas (*charges based upon consumption*) . . . . . \$5.50
- Seasonal Agua Frescas ***please ask what is currently available.*** . . . . . \$6.00
- Fruit & Yogurt Smoothies (*Vegan Versions Available*) . . . . . \$10.00

### Snacks

- Mini Mezze Plate *with hummus, feta with scallion oil, olives, and pita chips* . . . . . \$16
- Vegetable Crudités *with basil dipping sauce* . . . . . \$12
- Cheese Platter for Two *with fruit and toasted nuts.* . . . . . \$18
- House-made Tortilla Chips *with salsa fresca and guacamole* . . . . . \$16
- House-made Root Vegetable Chips: *sweet potato, beet, taro, and red potato with sea salt* . . . . . \$9
- Creamy, Rich Hummus *with pita chips* . . . . . \$9
- Truffled Popcorn *with Parmesan* . . . . . \$7.25
- 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
- Deluxe Toasted Nuts *or Spicy Rosemary Cashews* . . . . . \$6.50
- Fruit and Yogurt Smoothies . . . . . \$10
- Yogurt Parfait *with fruit and house-made granola* . . . . . \$10

### 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
- 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 service fee and tax.*
- \* *Price does not include staffing fee for groups of less than 20.*

## Breakfast with Selections

*Includes gourmet coffee, tea service, orange juice and assorted soft drinks*

*Please choose 4 items.*

- **NY Style Bagels** *with cream cheese, butter, and house made jam*
- **Fresh Pastry Assortment**
- **Scrambled or Hard-Boiled Eggs**
- **Frittata of the Day Vegetarian** *(Let our Chef be inspired with Seasonal Ingredients)*
- **Hot Oatmeal** *with fresh fruit, toasted pecans, and brown sugar toppings*
- **Maple-Vanilla Quinoa Porridge** *with coconut milk, toasted almonds, and fruit*
- **Yogurt Parfait** *with house-made Granola & Seasonal Fruit*
- **Fresh Fruit Salad**

**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** *cucumber, pickled vegetables, shredded lettuce and cilantro-aioli on Baguette*
- **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 Chicken** *with olive tapenade, balsamic onions, and feta cheese on a House-made Focaccia Roll*
- **Grilled Vegetables** *~ fennel, carrots, red onions, mushrooms, herbs on House-Made Focaccia*
- **Ham (Uncured Natural)** *with Gruyere and dried tomato on grilled Sourdough Bread*
- **Ham (Uncured Natural)** *with Gruyere, butter, tarragon, cornichon, Dijon on House-Made Focaccia*
- **Pork Loin** *with apple butter, Dijon aioli, arugula and cheddar on ciabatta roll*
- **Turkey Breast** *with avocado, bacon, and red onion relish on herb House-made Focaccia*

**Salads and Soups – choice of two**

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

**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***



**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*..... \$18 per person

Deviled Eggs *with smoked salmon & dill cream cheese, caviar & pickled shallots*..... \$9 per person

Deviled Eggs *topped with bacon + celery sticks and buttermilk ranch dressing*.....\$7 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.**