



Beach House Hotel Catering Menus

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Beach House Hotel Hermosa Beach
1300 The Strand Hermosa Beach, CA 90254
(310) 372-3868



HERMOSA BEACH

MEETING PACKAGE 1

*Handling, Labor & Tax Included
No Substitutions Please*

Breakfast

- Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Tea Selections
- Freshly Squeezed Orange Juice
- Assorted Breakfast Bakeries
- Homemade Granola & Individual Fruit Flavored & Greek Yogurts
- Fresh Fruit Salad
- Assorted Soft Drinks & Mineral Waters

Midmorning Break

- Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Tea Selections
- Assorted Soft Drinks & Mineral Waters

Lunch

- Sweet Kale, Power Greens, Sprouts, Choux Frisee, Pumpkin Seeds & Craisins with Creamy Poppyseed Vinaigrette
- Chocolate Chip Cookies
- Assorted Soft Drinks & Mineral Waters

Please Select Two of Our Gourmet Sandwiches

- Shredded Chipotle Chicken Salad, Mixed Greens, Fresh Corn, Tomato, Avocado, & Cilantro Wrap
- Grilled Zucchini, Squash, Hummus & Feta Cheese on Pita Bread
- Smoked Turkey, Mixed Greens, Avocado, Crispy Bacon & Chipotle Aioli on Multi Grain Bread

Afternoon Break

- Assorted Soft Drinks & Mineral Waters



HERMOSA BEACH

MEETING PACKAGE 2

*Handling, Labor & Tax Included
No Substitutions Please*

Breakfast

- Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Tea Selections
- Freshly Squeezed Orange Juice
- Assorted Breakfast Bakeries
- Homemade Granola & Individual Fruit Flavored & Greek Yogurts
- Fresh Fruit Salad
- Breakfast Burritos with Pico de Gallo
- Assorted Soft Drinks & Mineral Waters

Midmorning Break

- Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Tea Selections
- Assorted Soft Drinks & Mineral Waters

Lunch

- Hearts of Romaine, Caesar Dressing, Croutons, & Shaved Parmesan
- Pasta with Fresh Tomatoes, Basil, Garlic & Extra Virgin Olive Oil
- Pan Roasted Chicken Breast with Tomato-Basil Relish
- Lattice Apple Pie
- Assorted Soft Drinks & Mineral Waters

Afternoon Break

- Assorted Soft Drinks & Mineral Waters
- Assorted Nuts, Dried Fruit, Edamame, Cranberries, Almond & Pumpkin Kernels



HERMOSA BEACH

BREAKFAST

The Deluxe Continental

- Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Tea Selection
- Freshly Squeezed Orange Juice
- Assorted Breakfast Bakeries
- Fresh Fruit Salad
- Homemade Granola & Individual Fruit Flavored & Greek Yogurts

A La Carte Breakfast Enhancements

Priced per person

- Fresh Hard-Boiled Eggs
- Assorted Dry Cereals
- Assorted Bagels & Cream Cheese
- Individual Acai Bowls with Fresh Berries
- Hot Oatmeal with Raisins, Nuts & Brown Sugar
- Individual Egg Bakes with Chef's Choice of Bacon, Ham, Spinach or Cheese
- Avocado Toast with Radishes, Red Onion, Feta Cheese & Crushed Red Pepper
- English Muffin Breakfast Sandwich with Eggs, Canadian Bacon, Tomato & Cheddar Cheese
- Scrambled Eggs, Ham & Muenster Croissant
- Breakfast Burrito with Pico De Gallo
- Scrambled Eggs with Fresh Chives, Breakfast Potatoes & Choice of:
 - Bacon
 - Turkey Sausages
 - Link Sausages
- House Smoked Salmon with Traditional Garnishes



BREAKS

Snacks

Priced per person

- Banana Nut Bread
- Whole Fresh Fruit
- Chocolate Chip Cookies
- Individual Bags of Assorted Chips, Caramel Corn, Candy, Power & Granola Bars
- Buttered Movie Style Popcorn
- Yogurt Parfait Bar with Granola, Bananas, & Fresh Berries
- Ice Cream Sandwiches & Bars
- Assorted Nuts, Edamame, Cranberries, Almond & Pumpkin Kernel Blend
- Fresh Sliced Fruit & Berries
- Roasted Garlic Hummus with Pine Nuts, Assorted Olives & Pita Chips
- Restaurant Style Chips with Ranchero Salsa & Guacamole
- Vegetable Crudités with Assorted Dips
- Imported and Domestic Cheeses, Fresh Fruit, Breads & Crackers

Snack Boxes

Minimum 10 Guests

- Hard Boiled Egg
- Sliced Apples
- Mixed Nuts & Cow's Milk Cheese
- Roasted Garlic Hummus
- Soft Pita

Beverages

- Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Tea Selections
- Assorted Soft Drinks & Mineral Waters (*Based on Consumption*)
- Assorted Energy Drinks, Vitamin Waters & Protein Shakes
- Kombucha & Cold Pressed Juices
- Liter of Iced Tea or Lemonade
- Liter of Freshly Squeezed Orange or Grapefruit Juice



LUNCH

West Coast

Minimum 6 Guests

- Freshly Baked Rolls & Butter
- Seared Organic Ground Turkey, Julienne Romaine, Edamame, Wild Rice, Corn & Spices
- Chocolate Chip Cookies

California

Minimum 6 Guests

- Sliced Baguette & Butter
- Power Greens & Quinoa Salad with Pulled Rotisserie Chicken & Lemon Vinaigrette
- Fresh Fruit Salad

South Bay

Minimum 6 Guests

- Soft Pita & Hummus
- Greek Salad, Cold Poached Salmon & Creamy Dill Vinaigrette
- Individual Cheesecake Bites

Gourmet Sandwiches

Minimum 10 Guests

- Sweet Kale with Power Greens, Sprouts, Choux Frisee, Pumpkin Seeds, Craisins & Creamy Poppy Seed Vinaigrette
- Greek Salad with Tomatoes, Cucumber, Peppers, Feta Cheese & Oregano Vinaigrette
- Chocolate Chip Cookies

Sandwiches – Please Choose Three of our Gourmet Sandwiches

- Shredded Chipotle Chicken Salad, Mixed Greens, Fresh Corn, Tomato, Avocado & Cilantro Wrap
- Albacore Tuna Salad, Lettuce, Tomatoes & Red Onions on Torta Sandwich Rolls
- Grilled Zucchini, Squash, Hummus & Feta Cheese on Pita Bread
- Smoked Turkey, Mixed Greens, Avocado, Crispy Bacon & Chipotle Aioli on Multi Grain Bread
- Basil Pesto Chicken Salad with Tomato on Hawaiian Rolls
- Black Forest Ham, Munster Cheese, Pickled Tomatoes & Cucumber on Butter Croissant

Beach House

HERMOSA BEACH

Deluxe Sandwiches

Minimum 10 Guests

- Power Greens, Zucchini, Yellow Squash, Tomatoes, Red Onion & Apple Cider Vinaigrette
- Panzanella Salad, Tomatoes, Cucumber, Arugula, Feta Cheese & Signature Italian Dressing
- Chocolate Fudge Brownies

Sandwiches – Please Choose Three of our Gourmet Sandwiches

- Hermosa BLT with Smoked Bacon, Avocado, Romaine Lettuce & Brie Cheese on Potato Bread
- Goat & Boursin Cheese with Caramelized Onions & Spinach on Butter Croissant
- Blackened Chicken Breast with Mixed Greens, Tomatoes, & Chipotle Aioli on Country White Bread
- Pork Tenderloin Banh Mi with Cilantro, Carrots, Jalapenos & Garlic Mayo on Baguette
- Steak Sandwich with Arugula, Tomatoes, Red Onion, & Horseradish Mayo on French Roll
- Grilled Portobello Mushrooms, Roasted Peppers, Grilled Tomatoes, Romaine Lettuce & Roasted Garlic Mayo on Country Buttermilk Bread
- Prosciutto with Arugula, Tomatoes & Fresh Mozzarella on Crusty Baguette

Box Lunches

Minimum 10 Guests

- Spicy Cucumber and Red Chili Salad
- Caraway Coleslaw
- Fresh Whole Fruit
- Bag of Chips
- Chocolate Chip Cookies
- Bottled Water

Sandwiches – Please choose Three of our Gourmet Sandwiches

- Shredded Chipotle Chicken Salad, Mixed Greens, Fresh Corn, Tomato, Avocado & Cilantro Wrap
- Albacore Tuna Salad with Lettuce, Tomatoes & Red Onion on Torta Sandwich Rolls
- Grilled Zucchini, Squash, Hummus & Feta Cheese on Pita Bread
- Basil- Pesto Chicken Salad with Lettuce & Tomato on Hawaiian Rolls
- Tomato, Mozzarella & Basil on French Baguette
- Smoked Turkey, Mixed Greens, Avocado & Chipotle Aioli on Multi Grain Bread



THEMED LUNCHES (continued)

Hermosa

Minimum 10 Guests

- Julienne Romaine Lettuce, Edamame, Wild Rice, Corn & Spices
- Pan Roasted Chicken Breast with Tomato-Basil Relish
- Glazed Carrots
- Roasted Potatoes
- Chef's Choice of Baked Pie

Catalina

Minimum 10 Guests

- Power Greens, Zucchini, Yellow Squash, Tomatoes, Red Onion & Apple Cider Vinaigrette
- Panzanella Salad with Tomatoes, Cucumber, Arugula, Feta Cheese & Signature Italian Dressing
- Grilled Salmon with Tomato Ginger Coulis
- Basmati Rice
- Fresh Fruit Salad

Manhattan

Minimum 10 Guests

- Iceberg Lettuce, Cucumber, Red Onion, Tomatoes, & Crumbled Gorgonzola with Blue Cheese Dressing
- Roasted Tri-Tip with Chimichurri Sauce
- Sautéed Spinach
- Roasted Sweet Potatoes
- Chocolate Fudge Brownies

South of the Border

Minimum 15 Guests

- Cucumber and Red Chili Salad
- Hearts of Romaine, Caesar Dressing, Croutons & Shaved Parmesan
- Spicy Beef **OR** Chicken Fajitas
- Fresh Flour Tortillas
- Spanish Rice & Black Beans
- Sour Cream, Cheddar Cheese & Cilantro
- Salsa Fresca & Guacamole
- Chef's Selection of Desserts



THEMED LUNCHES (continued)

BUILD YOUR OWN LUNCH BUFFETS

Minimum 12 Guests

Includes your Choice of Starter, Entrée, Side & Chef Selection of Dessert

Starters

- Iceberg Lettuce, Cucumber, Red Onion, Tomatoes, & Crumbled Gorgonzola with Blue Cheese Dressing
- Greek Salad with Tomatoes, Cucumber, Peppers, Feta Cheese & Oregano Vinaigrette
- Sweet Kale, Sprouts, Choux Frisee, Pumpkin Seeds, Craisins, & Creamy Poppy Seed Vinaigrette
- Power Greens, Zucchini, Yellow Squash, Tomatoes, Red Onion & Apple Cider Vinaigrette

Entrees

- Pasta Puttanesca with Tomatoes, Garlic, Olives & Anchovies
- Pasta with Green Peas, Ham, Prosciutto, & Creamy Tomato-Vodka Sauce
- Traditional Spaghetti Bolognese
- Rock Shrimp Pasta with Cilantro Pesto
- Homemade Turkey or Beef Chili with Sour Cream, Chives, Onions & Shredded Cheese
- Beef or Turkey Meatloaf with Mushroom Gravy
- Saffron Mountain Paella with Chicken, Shrimp, & Chorizo
- Sliced Medallions of Pork Tenderloin with Forrest Mushroom Glaze
- Beef Tenderloin with Cabernet Reduction

Sides

- Garlic Mashed Potatoes
- Roasted Fingerling Potatoes
- Organic Quinoa
- Basmati Rice
- Garlic Bread



BUILD YOUR OWN LUNCH BUFFETS (continued)

A La Carte Lunch Enhancements

Priced Per Person

- Grilled Vegetables, Mixed Baby Greens, Goat Cheese & Raspberry Vinaigrette
- Hearts of Romaine, Caesar Dressing, Croutons & Shaved Parmesan
- Fresh Buffalo Mozzarella, Beefsteak Tomatoes, Extra Virgin Olive Oil & Balsamic Vinegar
- Roasted Corn, Red Peppers & Asparagus with Creamy Goat Cheese Dressing
- Watermelon, Honey & Feta Cheese
- Cream of Broccoli Soup
- Hearty Lentil with Ham Soup
- Tomato Gorgonzola Soup
- Traditional Chicken Noodle Soup
- Basil Mashed Potatoes
- Soft Polenta
- Roasted Cauliflower
- Grilled Asparagus
- Ratatouille
- Homemade Cheesecake
- Vanilla and Chocolate Éclairs
- Fresh Berry Crumble & Crème Anglaise
- Individual Flavored Crème Brûlée



BBQ

All BBQ's Require a Uniformed Chef

The Strand

Minimum 20 Guests

- Homemade Potato Salad
- Spicy Cucumber & Red Chili Salad
- Buns, Rolls & Condiments
- Chocolate Chip Cookies
- Sliced Fresh Fruit

From the Grill

- Grilled Hamburgers, Cheeseburgers & Veggie Burgers
- All Beef Hot Dogs

The Pacific

Minimum 30 Guests

- Homemade Potato Salad
- Greek Salad with Tomatoes, Cucumber, Peppers, Feta Cheese & Oregano Vinaigrette
- Spicy Cucumber & Red Chili Salad
- Buns, Rolls & Condiments
- Chocolate Chip Cookies & Brownies
- Assorted Cheesecakes

From the Grill

- Marinated Boneless, Skin on Chicken Breast
- Grilled Hamburgers, Cheeseburgers and Veggie Burgers
- All Beef Hot Dogs

The Sunset

Minimum 40 Guests

- Greek Salad with Tomatoes, Cucumber, Peppers, Feta Cheese & Oregano Vinaigrette
- Homemade Potato Salad
- Power Greens, Zucchini, Yellow Squash, Tomatoes, Red Onion & Apple Cider Vinaigrette
- Roasted Corn, Red Peppers, Asparagus, & Creamy Goat Cheese Dressing
- Brownie Bites
- Assorted Cheesecakes

From the Grill

- Marinated Boneless, Skin on Chicken Breast
- Fresh Atlantic Salmon
- Grilled Tri Tip

Beach House

HERMOSA BEACH

Additional Selections

Priced per Person

- Sweet Kale, Sprouts, Choux Frisee, Pumpkin Seeds & Craisins with Creamy Poppy Seed Vinaigrette
- Caraway Cole Slaw
- Iceberg Lettuce, Cucumber, Red Onion, Tomatoes & Crumbled Gorgonzola with Blue Cheese Dressing
- Hearts of Romaine, Caesar Dressing, Croutons & Shaved Parmesan
- Corn on the Cobb
- German Pork Brats
- Vegetable Skewers
- Grilled Tri Tip
- Fresh Atlantic Salmon
- Skewered Shrimp
- Rib Eye Steaks



HERMOSA BEACH

RECEPTION

HORS D'OEUVRES-Cold

Priced per Dozen – Two Dozen Minimum Order Per Item

- Miniature Open Faced Caprese Sandwiches
- Oven Dried Tomato and Goat Cheese Crostini
- Avocado Toast, Radishes, Red Onion, Feta Cheese & Crushed Pepper Flakes
- Shredded Chipotle Chicken on Corn Tortilla Chips
- Fresh House made Ricotta and Radish Crostini
- Asparagus Frittata
- Fresh Tomato, Basil & Garlic Bruschetta
- Spicy Chicken Skewers with Chipotle Aioli
- Pizzette with Caramelized Onions, Goat Cheese & Walnuts
- Curried Chicken & Apples with Walnuts on Toasted Naan
- Smoked Salmon on Brioche with Herbed Crème Fraiche
- Hummus Flatbreads with Shrimp, Italian Sausage, Tomatoes & Parsley
- Jumbo Shrimp on Brioche with Dill Crème Fraiche
- Chilled Jumbo Prawns with Cocktail Sauce
- Seared Ahi Tuna Bites, Green Olive & Anchovy Tapenade

Priced per Person

- Pine Nuts and Roasted Garlic Hummus, Assorted Olives and Pita Chips
- Restaurant Style Chips with Ranchero Salsa & Guacamole
- Vegetable Crudités with Assorted Dips
- Imported & Domestic Cheeses, Fresh Fruit, Assorted Breads & Crackers
- Prosciutto Ham, Salami, Coppa, Cocktail Onions, Cornichons, Sliced Baguette

HORS D'OEUVRES-Hot

Priced per Dozen – Two Dozen Minimum Order per Item

- Spicy Italian Sausage in Puff Pastry
- Melted Bavarian Rouge on Flatbread with Mushrooms & Ham
- Brie & Smoked Turkey Quesadilla with House made Salsa
- Miniature Maryland Crab Cakes
- Pulled Pork Sliders with Red Cabbage Slaw
- Grilled Baby Lamb Chops with Pinot Noir Sauce

PLATTERS and CARVING STATIONS

All Stations Require a Uniformed Chef

- Roasted Turkey Breast, Cranberry Relish, & Grainy Mustard with Miniature Flavored Rolls
- Stuffed Pork loin with Dijon Mustard Aioli & Silver Dollar Rolls
- Roasted Beef Tenderloin, Horseradish Cream & Sundried Tomato Rolls



BEVERAGES

BAR SELECTIONS

Priced by the Drink

Hosted Bar

- Assorted Soft Drinks & Mineral Waters
- Assorted Energy Drinks or Vitamin Waters
- Kombucha or Cold Pressed Juices
- Domestic & Imported Beers
- Craft Beers
- Wines by the Glass
- California Sparkling Wine by the Flute
- Premium Brands
- Tropical Drinks

Open Bar

- One Hour Premium Brands
- Two Hours Premium Brands
- Additional Hour

Other Fees

- Bartender \$125.00/h Two Hour Minimum
- Corkage

No Host Bar

(Includes Tax and Service Charge)

- Mineral Water & Sodas
- Assorted Energy Drinks or Vitamin Waters
- Kombucha or Cold Pressed Juices
- Domestic & Imported Beers
- Wines by the Glass
- California Sparkling Wine by the Flute
- Premium Brands
- Tropical Drinks

*All prices are subject to change and can only be guaranteed 60 days prior to your event
Bartender fees are \$125.00 per bartender, per hour with a two hour minimum
A taxable 21% handling charge, and 9.5% Sales Tax (currently) is added to all catering invoices
Should it be approved for bottles of wine to be brought on property for an event, a corkage fee of \$25.00 per
750ml bottle will apply*