



Beach House Hotel Catering Menus

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



BREAKFAST

The Deluxe Continental

- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea Selection
- Freshly Squeezed Orange Juice
- Freshly Baked Croissants and Coffee Cake
- Fresh Fruit Salad
- Homemade Granola and Individual Fruit Yogurts

A La Carte Breakfast Enhancements

Priced per person

- Banana Nut Bread
- Whole Fresh Fruit
- Assorted Muffins
- Fresh Hard-Boiled Eggs
- Assorted Dry Cereals
- Assorted Bagels and Cream Cheese
- Individual Fruit Flavored and Greek Yogurts
- Hot Oatmeal with Raisins, Nuts and Brown Sugar
- Fresh Sliced Fruit and Berries
- English Muffin Breakfast Sandwich, Eggs, Canadian Bacon, Tomato and Cheddar
- Scrambled Eggs, Ham and Muenster Croissant
- Scrambled Eggs with Fresh Chives, Breakfast Potatoes & Choice of:
 - Bacon
 - Turkey Sausages
 - Link Sausages
- Breakfast Burrito, Pico De Gallo
- House Smoked Salmon, Traditional Garnishes



BREAKS

Snacks

Priced per person

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

Beverages

- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea Selections
- Assorted Soft Drinks and Mineral Waters
- Assorted Energy Drinks, Gatorade and Vitamin Waters
- Liter of Iced Tea or Lemonade
- Liter Freshly Squeezed Orange or Grapefruit Juice



THEMED LUNCHES

California

Minimum 8 Guests

- Power Greens and Quinoa Salad, Pulled Rotisserie Chicken and Lemon Vinaigrette
- Sliced Baguette and Butter
- Fresh Fruit Salad

South Bay

Minimum 8 Guests

- Soft Pita and Hummus
- Greek Salad, Cold Poached Salmon, Creamy Dill Vinaigrette
- Cheesecake

Gourmet Sandwiches

Minimum 10 Guests

- Sweet Kale, Sprouts, Choux Frisee with Pumpkin Seeds and Craisins, Creamy Poppy Seed Vinaigrette
- Panzanella Salad, Tomatoes, Cucumber, Arugula, Feta Cheese and Signature Italian Dressing
- Chocolate Chip Cookies

Sandwiches – Please choose Three of our Gourmet Sandwiches

- Blackened Chicken Breast, Lettuce, Tomatoes, Cajun Aioli on Country White
- Tomatoes, Mozzarella and Basil on French Baguette
- Hummus, Feta and Veggie Pita Pocket
- Smoked Turkey, Greens, Avocado, Tomato, Mustard Aioli on Dutch Crunch
- Albacore Tuna Salad, Lettuce, Tomatoes and Red Onion on Torta Sandwich Rolls
- Black Forest Ham, Muenster Cheese, Pickled Tomatoes and Cucumber on Butter Croissant
- Pesto Parmesan Chicken Salad on Sourdough 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

- Blackened Chicken Breast, Lettuce, Tomatoes, Cajun Aioli on Country White
- Tomatoes, Mozzarella and Basil on French Baguette
- Hummus, Feta and Veggie Pita Pocket
- Smoked Turkey, Greens, Avocado, Tomato, Mustard Aioli on Dutch Crunch
- Albacore Tuna Salad, Lettuce, Tomatoes and Red Onion on Torta Sandwich Rolls
- Black Forest Ham, Muenster Cheese, Pickled Tomatoes and Cucumber on Butter Croissant
- Pesto Parmesan Chicken Salad on Sourdough Baguette



THEMED LUNCHES (continued)

Hermosa

Minimum 10 Guests

- Sweet Kale, Sprouts, Choux Frisee with Pumpkin Seeds and Craisins, Creamy Poppy Seed Vinaigrette
- Pan Roasted Chicken Breast with Tomato-Basil Relish
- Glazed Carrots
- Roasted Potatoes
- Lattice Apple Pie

Tuscan

Minimum 25 Guests

- Roasted Corn, Red Peppers and Asparagus, Creamy Goat Cheese Dressing
- Organic Spring Mix, Oven Dried Tomatoes, Balsamic Vinaigrette
- Slow Roasted Pimento Rubbed Pork Shoulder en Jus
- Parmesan Butter Polenta or Mashed Potatoes
- Brownie Bites

South of the Border

Minimum 25 Guests

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

Romana

Minimum 25 Guests

- Hearts of Romaine, Caesar Dressing, Croutons and Shaved Parmesan
- Fresh Buffalo Mozzarella, Beefsteak Tomatoes, Extra Virgin Olive Oil, Balsamic Vinegar
- Pasta with Fresh Tomatoes, Basil, Garlic and Extra Virgin Olive Oil
- Linguini with Spicy Italian Sausage, Hearty Tomato and Herb Sauce
- Pork Tenderloin Medallions, Lemon-Caper-Sage Butter
- Garlic Bread
- Fresh Fruit Salad
- Silky Chocolate Mousse with Vanilla Whipped Cream



THEMED LUNCHES (continued)

BUILD YOUR OWN LUNCH BUFFETS

Minimum 12 Guests

Includes your Choice of Starter, Entrée, Side and Dessert

Starters

- Organic Spring Mix, Oven Dried Tomatoes, Balsamic Vinaigrette
- Panzanella Salad, Tomatoes, Cucumber, Arugula, Feta Cheese and Signature Italian Dressing
- Sweet Kale, Sprouts, Choux Frisee with Pumpkin Seeds and Craisins, Creamy Poppy Seed Vinaigrette
- Iceberg Lettuce, Cherrie Tomatoes, Cucumbers, Red Onions, Blue Cheese Dressing
- Cucumber and Red Chili Salad
- Caraway Coleslaw

Entrees

- Pasta with Fresh Tomatoes, Basil, Garlic and Extra Virgin Olive Oil
- Traditional Spaghetti Bolognese
- Pasta, Green Peas, Ham, Prosciutto, Creamy Tomato-Vodka Sauce
- Rock Shrimp Pasta and Cilantro Pesto
- Homemade Turkey or Beef Chili, Sour Cream, Chives, Onions and Shredded Cheese
- Pasta with Grilled Chicken, Oven Dried Tomatoes and Gorgonzola Cream
- Beef or Turkey Meatloaf, Mushroom Gravy
- Free Range Rosemary Marinated Grilled Chicken Breast with Tomato Relish
- Mountain Paella with Chorizo, Chicken, Shrimp and Saffron
- Roasted Medallions of Pork Loin with Orange Chipotle Glaze
- Roasted Tri-Tip, Chimichurri Sauce
- Grilled Salmon, Tomato Ginger Coulis

Sides

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

Desserts

- Chocolate Chip Cookies
- Chocolate Brownie Bites
- Carrot Cake



BUILD YOUR OWN LUNCH BUFFETS (continued)

A La Carte Lunch Enhancements

Priced Per Person

- Grilled Vegetables, Mixed Baby Greens, Goat Cheese and Raspberry Vinaigrette
- Greens, Avocado, Zucchini, Squash, Cucumber, Sun Flower and Apple Cider Vinaigrette
- Hearts of Romaine, Caesar Dressing, Croutons and Shaved Parmesan
- Fresh Buffalo Mozzarella, Beefsteak Tomatoes, Extra Virgin Olive Oil, Balsamic Vinegar
- Roasted Corn, Red Peppers and Asparagus, Creamy Goat Cheese Dressing
- Belgian Endive, Fresh Pears, Walnuts, Gorgonzola Cheese, Balsamic Vinaigrette
- Watermelon, Honey and Feta Cheese
- Traditional Chicken Noodle Soup
- Cream of Broccoli Soup
- Hearty Lentil with Ham Soup
- Tomato Gorgonzola Soup
- Basil Mashed Potatoes
- Soft Polenta
- Ratatouille
- Roasted Cauliflower
- Grilled Asparagus
- Homemade Cheesecake
- Silky Chocolate Mousse with Vanilla Whipped Cream
- Fresh Fruit Tarts, Vanilla Custard
- Vanilla and Chocolate Éclairs
- Apple-Cranberry or Bosc Pear Torte
- Strawberry Vanilla Gateau / Shortcake
- 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 and Red Chili Salad
- Buns, Rolls and Condiments
- Chocolate Chip Cookies and Brownies
- Sliced Fresh Fruit

From the Grill

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

The Pacific

Minimum 30 Guests

- Homemade Potato Salad
- Panzanella Salad, Tomatoes, Cucumber, Arugula, Feta Cheese and Signature Italian Dressing
- Spicy Cucumber and Red Chili Salad
- Buns, Rolls and Condiments
- Chocolate Chip Cookies and 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

- Panzanella Salad, Tomatoes, Cucumber, Arugula, Feta Cheese and Signature Italian Dressing
- Homemade Potato Salad
- Greens, Avocado, Zucchini, Squash, Cucumber and Sun Flower, Apple Cider Vinaigrette
- Roasted Corn, Red Peppers and 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 with Pumpkin Seeds and Craisins, Creamy Poppy Seed Vinaigrette
- Iceberg Lettuce, Cherry Tomatoes, Cucumbers, Red Onions, Blue Cheese Dressing
- Caraway Cole Slaw
- Hearts of Romaine, Caesar Dressing, Croutons and 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
- Shredded Chipotle Chicken on Corn Tortilla Chips
- Fresh House made Ricotta and Radish Crostini
- Asparagus Frittata
- Crostini, Roasted Red Peppers, Gorgonzola Cheese and Anchovies
- Fresh Tomato, Basil and Garlic Bruschetta
- Spicy Chicken Skewers, Chipotle Aioli
- Pizette with Caramelized Onions, Goat Cheese and Walnuts
- Curried Chicken and Apples with Walnuts on Toasted Naan
- Smoked Salmon on Brioche, Herbed Crème Fraiche
- Hummus Flatbreads with Shrimp, Italian Sausage, Tomatoes and Parsley
- Jumbo Shrimp on Brioche, Dill Crème Fraiche
- Chilled Jumbo Prawns, Cocktail Sauce
- Seared Ahi Tuna Bites, Green Olive and Anchovy Tapenade

Priced per Person

- Pine Nuts and Roasted Garlic Hummus, Assorted Olives and Pita Chips
- Vegetable Crudités with Assorted Dips
- Restaurant Style Chips with Ranchero Salsa and Guacamole
- Imported and Domestic Cheeses, Fresh Fruit, Assorted Bread and 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 and Ham
- Brie and Smoked Turkey Quesadilla, House made Salsa
- Miniature Maryland Crab Cakes
- Pulled Pork Sliders, Red Cabbage Slaw
- Grilled Baby Lamb Chops, 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, Dijon Mustard Aioli, Silver Dollar Rolls
- Roasted Beef Tenderloin, Horseradish Cream, Sundried Tomato Rolls



DINNER BUFFETS

All Dinners Include Dinner Rolls, Assorted Breads & Butter

I.

Baby Kale, Chard and Spinach, Balsamic Vinaigrette
Roasted Corn, Red Peppers and Asparagus, Creamy Goat Cheese Dressing
Pan Roasted Chicken Breast, White Wine Mushroom Reduction
Organic Red Quinoa
Seasonal Vegetables
Apple-Cranberry Torte, Crème Chantilly

II.

Greens, Avocado, Zucchini, Squash, Cucumber and Sun Flower, Apple Cider Vinaigrette
Sweet Kale, Sprouts, Choux Frisee with Pumpkin Seeds and Craisins, Creamy Poppy Seed Vinaigrette
Roasted Tri-Tip, Chimichurri Sauce
Scalloped Potatoes
Haricot Verts, Shallots and Garlic
Fresh Fruit Tart, Vanilla Custard

III.

Sweet Kale, Sprouts, Choux Frisee with Pumpkin Seeds and Craisins, Creamy Poppy Seed Vinaigrette
Seasonal Halibut, Swordfish or Sturgeon, Dill Beurre Blanc or Provencal/Olive Tapenade
Basmati Rice
Grilled Asparagus
Fresh Seasonal Berries, Crème Anglaise



MEETING PACKAGE I.

*Handling, Labor and Tax Included
No Substitutions Please*

Breakfast

- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea Selections
- Freshly Squeezed Orange Juice
- Freshly Baked Croissants and Coffee Cake
- Homemade Granola and Individual Fruit Yogurts
- Fresh Fruit Salad

Midmorning Break

- Refresh Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea Selections

Lunch

- Sweet Kale, Sprouts, Choux Frisee with Pumpkin Seeds and Craisins, Creamy Poppy Seed Vinaigrette
- Chocolate Chip Cookies
- Assorted Soft Drinks and Mineral Waters

Please select Two of our Gourmet Sandwiches

- Tomatoes, Mozzarella and Basil on French Baguette
- Smoked Turkey, Greens, Avocado, Tomato, Mustard Aioli on Dutch Crunch
- Pesto Parmesan Chicken Salad on Sourdough Baguette

Afternoon Break

- Refresh Assorted Soft Drinks and Mineral Waters



HERMOSA BEACH

MEETING PACKAGE II.

*Handling, Labor and Tax Included
No Substitutions Please*

Breakfast

- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea Selections
- Freshly Squeezed Orange Juice
- Freshly Baked Croissants and Coffee Cake
- Homemade Granola and Individual Fruit Yogurts
- Fresh Fruit Salad
- Breakfast Burritos, Pico de Gallo

Midmorning Break

- Refresh Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea Selections

Lunch

- Sweet Kale, Sprouts, Choux Frisee with Pumpkin Seeds and Craisins, Creamy Poppy Seed Vinaigrette
- Pan Roasted Chicken Breast, Tomato-Basil Relish
- Roasted Potatoes
- Lattice Apple Pie
- Assorted Soft Drinks and Mineral Waters

Afternoon Break

- Refresh Assorted Soft Drinks and Mineral Waters
- Assorted Nuts, Edamame, Cranberries, Almond and Pumpkin Kernel Blend



HERMOSA BEACH

BEVERAGES

BAR SELECTIONS

Priced by the Drink

Hosted Bar

- Assorted Soft Drinks and Mineral Waters
- Assorted Energy Drinks, Gatorade and Vitamin Waters
- Craft Beers
- Domestic and Imported Beers
- Wines by the Glass
- California Sparkling Wine by the Flute
- Premium Brands
- Tropical Drinks
- Liqueurs
- V.S.O.P. Cognac

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 and Sodas
- Assorted Energy Drinks, Gatorade, Vitamin Waters, Protein Shakes
- Domestic and Imported Beers
- Wines by the Glass
- California Sparkling Wine by the Flute
- Premium Brands
- Tropical Drinks
- Liqueurs
- V.S.O.P. Cognac

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

Additional Labor charges may apply

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