2014-2015 MENU

BEACH CATERING
Beach Catering welcomes the opportunity to assist you in planning and hosting your event on the California State University, Long Beach campus. Whether you are planning a morning meeting, a working luncheon, an afternoon reception, or a formal wait-served dinner, our team is ready to serve your needs. We offer an outstanding selection of food and beverages, as well as special services that include equipment, centerpieces and linen.

Catering services are provided in any location throughout the Cal State Long Beach campus. The Pacific & Cove Rooms are located in The Chartroom, and are available for your meeting needs at no cost with your catering purchase. You may also pick up orders from The Chartroom at your convenience.

The following catering guide offers a variety of menu options. We can also customize your event to meet your unique needs and tastes.

To schedule an appointment or make a reservation, please contact us at:

562.985.4971
or beachcatering@csulb.edu

We appreciate the opportunity to become your Caterer of Choice. We are a division of the 49er Shops Inc., a not-for-profit organization and your business directly supports students.
Reservation Policies

To schedule an appointment or make a reservation please contact us at: 562.985.4971

Advance Notice: We recommend placing your order as early as possible. A minimum of two weeks planning is required for large events. Meetings, Breaks and Snack services require 5 working days notice. We reserve the right to refuse events that are requested late or exceed our capacity to provide the service.

Guaranteed Attendance: The guaranteed count is due three business days prior to the event, except for non-university events which require 7 business days prior to the event. When a count is not submitted, the most current estimated count will become the guarantee.

Late Arrival/Extended Meals: Meals are served promptly as scheduled, please confirm the contract service times. We allow 2 hours of service for breakfast and lunch and 3 hours for dinner. Additional charges may be incurred for additional meal time.

University Event Requirements/Cancellation Fees: A catering contract with an authorized signature is required as a confirmation for all university departmental events. Cancellations made three or more business days prior to your event will not incur charges. Cancellations made one or two business days prior to your event will result in a charge of 30% of the total bill. Cancellations made on the day of your event will result in a charge of 100% of the total bill.

University Account Charges & Payments: Services charged to preapproved university accounts will be billed the following business day after the event has occurred. A billing invoice will be sent via campus mail to the department on the catering contract, payment should be received no later than 30 days after the billing invoice date.

Non University Event Requirements & Cancellation Policy: A non-refundable deposit of $300 is required at the time of booking your event unless the total cost is less than the deposit requirement. Final guest count and payment in full is due 7 business days prior to your event date. Cancellation of the event less than 7 days prior to the event date will result in forfeiture of the entire deposit and or payments made. A Certificate of Insurance is required for any events held in the Chartroom. Insurance cost is dependent upon guest count and event details.

Service Charge and Sales Tax: A service charge of 15% and applicable sales tax will be added to the cost of all food and beverage items. The 15% service charge is subject to State Sales Tax (California State Board of Equalization Regulation #1603).

Bar Service: Beer and wine bars can be provided for your event. A general guideline of one bar station for every 125 guests is suggested. A bartender will be provided for each function. Bar set up is $100 per Bar and Bartending services start at $25.00 per hour. Payment in full for Bar Service Only Events is required 7 business days prior for any Non University Clients. A Wine and Beer List is available upon request.

Alcohol Policy: Due to the highly restrictive CSULB policies for alcohol service on Campus, all catering clients must adhere to the CSULB guidelines in order to have alcoholic beverages served at your campus events. The Bar Service policy states that the Bar may only remain open for a maximum of 3 hours of bar service. A non-alcoholic beverage must be served at all times during the bar service. In order to have any alcohol or bar service on campus, a Beer and Wine Clearance Form is required and needs to be completed and returned to the catering office three days prior to the event. The Catering Staff must attend all Bar Service events.
Levels of Service

--- PICK-UP SERVICE: ---
FREE
You or a representative will come to our facilities on campus and pick-up your order. All food and beverages will be in disposable containers accompanied by appropriate disposable paper goods.
(Only selected menus are available for pick-up service)

--- DROP-OFF SERVICE: UNDER 75 GUESTS ---
$25.00
The Catering Staff will deliver your order, but does not return at the end of the event. All cold food and beverages will be in disposable containers accompanied by appropriate disposable paper goods.
(Only selected menus & individual beverages are available for drop-off service)

--- DROP-OFF SERVICE: OVER 75 GUESTS ---
$45.00
The Catering Staff will deliver your order, but does not return at the end of the event. All cold food and beverages will be in disposable containers accompanied by appropriate disposable paper goods.
(Only selected menus and individual beverages are available for drop-off service)

--- DELIVERY SERVICE & SET-UP: UNDER 75 GUESTS ---
$30.00
The Catering Staff will deliver your order. The staff will not stay at the event, but they will return at the end of the event to pick up service pieces and clear tables. Linens are provided for the buffet tables only, but can be ordered for guest tables at an additional charge. All food and beverages will be in disposable containers accompanied by appropriate disposable paper goods.

--- DELIVERY SERVICE & SET-UP: OVER 75 GUESTS ---
$60.00
The Catering Staff will deliver your order. The staff will not stay at the event, but they will return at the end of the event to pick up service pieces and clear tables. Linens are provided for the buffet tables only, but can be ordered for guest tables at an additional charge. All food and beverages will be in disposable containers accompanied by appropriate disposable paper goods.

--- DELIVERY SERVICE & SET-UP: 150-300 GUESTS ---
(This service is not available on all menus)
$100.00
The Catering Staff will deliver your order. The staff will not stay at the event, but they will return at the end of the event to pick up service pieces and clear tables. Linens are provided for the buffet tables only, but can be ordered for guest tables at an additional charge. All food and beverages will be in disposable containers accompanied by appropriate disposable paper goods.

--- RECEPTION BUFFET: DISPOSABLE WITH STAFF ---
$2.50/person: minimum 15 guests
Reception Buffet on Eco Friendly Disposable Ware includes: cutlery, seven inch plates, cocktail paper napkins. The Catering Staff will deliver your food and beverage, set-up the buffet, attendant will stay & monitor the event. Table Linens are provided for the Buffet Only.
(Guest table linen & Specialty linens are available for an additional charge)

--- BUFFET SERVICE: DISPOSABLE WITH STAFF ---
$3.00/person: minimum 20 guests
Buffet on High Quality Eco-Friendly Disposable Ware to include: cutlery, nine inch plates, and paper napkins. The Catering Staff will deliver your food and beverage, set-up the buffet, attendant will stay & monitor the event. Table Linens are provided for the Buffet only.
(Guest table linen & Specialty linens are available for an additional charge)
Continental Breakfast

All breakfast packages & additions require a minimum of 15 orders.

LIGHT CONTINENTAL BREAKFAST
$5.99 per person
- Assorted Mini Muffins
- Starbucks Regular & Decaffeinated Coffee
- Assorted Hot Tea
- Chilled Orange Juice
- Iced Water with Sliced Lemon

TRADITIONAL CONTINENTAL BREAKFAST
$7.25 per person
- Assorted Danish Pastries and Muffins
- Seasonal fresh Fruit
- Starbucks Regular and Decaffeinated Coffee
- Assorted Hot Tea
- Chilled Orange Juice
- Iced Water with Sliced Lemon

Breakfast Additions

OATMEAL BAR - $3.00/person
Hot Oatmeal served with Brown Sugar, Raisins & Butter.

YOGURT BAR - $3.50/person
Granola, Blueberries & Strawberries, Vanilla & Strawberry

HOT BREAKFAST SANDWICHES - $4.49/person
Scrambled egg stuffed sandwich with choice of cheese, meat or vegetarian option.

- Choose One: Country Biscuit, Croissant or Whole Grain Flat Bread.
- Choose One: American or Swiss cheese
- Choose One: Bacon, Ham, Sausage Patty or Turkey Sausage Patty; OR Spinach, Tomato, Egg and Cheese
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**Design Your Own Continental Breakfast**

**BAKERY**
- Coffee Cake $14.95 per dozen
- Cinnamon Rolls (two dozen minimum) $15.95 per dozen
- Orange Cranberry Loaf or Banana Nut Bread (1 loaf 10 slices) $14.95 loaf
- Assorted Mini Muffins $12.95 per dozen
- Assorted Muffins $14.95 per dozen
- Assorted Mini Danish $13.95 per dozen
- Assorted Large Danish $15.95 per dozen
- Mini Bagels with Cream Cheese $18.95 per dozen
- Assorted Bagels with Cream Cheese $18.95 per dozen
- Doughnuts $13.95 per dozen
- Freshly Baked Scones $14.95 per dozen

**SIDE ITEMS**
- Seasonal Fresh Fruit Tray (minimum 15) $2.50 per person
- Individual Seasonal Fresh Fruit Cup $2.50 per person
- Whole Fresh Fruit (Apple, Orange or Banana) $1.50 each
- Cold Cereal Selection & Milk $2.25 each
- Individual Yogurt Parfait $3.95 each
- Assorted Individual Yogurts $1.75 each

**BEVERAGES**
(Beverages sold by the gallon serve approximately 15 8-oz cups)
- Starbucks Regular or Decaffeinated Coffee $19.95 per gallon
- Hot Chocolate $16.95 per gallon
- Starbucks Regular or Decaffeinated Iced Coffee $19.95 per gallon
- Assorted Tea Bags with Hot Water $13.95 per gallon
- Orange, Apple or Cranberry Juice $16.95 per gallon
- Bottled Juices $2.25 each
- Go Beach Bottled Water $1.50 each

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**Breakfast Buffet**

*All breakfast packages require a minimum of 15 orders.*

**SILVER NUGGET BREAKFAST BUFFET**
- $10.99 per person
- Scrambled Eggs
- Bacon or Sausage Links
- Country Potatoes
- Fresh Fruit Salad
- Assorted Breakfast Pastries
- Your Choice of One:
  - French Toast, Pancakes, Waffles
  - Includes:
    - Starbucks Regular & Decaffeinated Coffee, Assorted Hot Tea, Chilled Orange Juice, Cranberry Juice, Iced Water with Sliced Lemon

**BEACH BREAKFAST BUFFET**
- $8.99 per person
- Scrambled Eggs
- Bacon or Sausage
- Country Potatoes
- Assorted Muffins
- Starbucks Regular & Decaffeinated Coffee
- Assorted Hot Tea
- Chilled Orange Juice
- Iced Water with Sliced Lemon

**GOLDEN NUGGET BREAKFAST BUFFET**
- $11.99 per person
  - Choose One: Bacon or Veggie Quiche, Scrambled Eggs, Egg and Cheese Burritos, Cheese and Vegetable Frittata, Cheese and Meat Frittata (Bacon, Ham or Sausage)
  - Choose Two: Bacon, Pork Sausage Links, Turkey Sausage Links, Ham
  - Choose One: Country Potatoes, Hash Browns
  - Choose Two: Assorted Muffins, Assorted Danish - Assorted Bagels with Cream Cheese, Waffles, French Toast, Southern Style Biscuits with Gravy
- Includes: Starbucks Regular and Decaffeinated Coffee, Hot Tea, Chilled Orange Juice, Cranberry Juice, Iced Water with Sliced Lemon
CLASSIC BEACH BRUNCH
$18.49 per person (25 person minimum)
Scrambled Eggs
Roasted Vegetable Frittata
Choice of One:
Crispy Bacon Strips, Sausage Links, or Grilled Ham
Rosemary Roasted Potatoes
Grilled Lemon Chicken
Carving station – Choice of One:
Roast Beef, Baked Ham, Tri Tip or Roast Turkey
Mixed Green Salad with Goat Cheese,
Grilled Portobello and Caramelized Pecans
Caprese Salad
Grilled Vegetable Pasta Salad
Fresh Fruit Salad
Freshly Baked Biscuits with Butter and Preserves
Breakfast Pastries, Bagels with Cream Cheese
Starbucks Regular and Decaffeinated Coffee, Assorted Hot Tea,
Chilled Orange Juice, Cranberry Juice, Iced Water with Sliced Lemon

Lunches To Go
Lunches To-Go include a sandwich, side salad and a cookie or brownie
Two sandwich selections plus a vegetarian option per 20 guests
Served Boxed or on Platters and Bowls.

Add a bottled water or canned soda for $1.00

Choose One Side:
Pasta with Vegetable Salad, Greek Cucumber Salad,
Three Bean Salad, Potato Salad, Coleslaw,
Watermelon Mint Salad, Cucumber Dill Salad,
Seasonal Fresh Fruit Salad, Potato Chips, Sun Chips

CLASSIC LUNCH
$8.99 per person
Turkey & Swiss on a French Roll
Turkey Pesto on a Ciabatta Roll
Roast Beef with Provolone Cheese on French Roll
Savory Ham with Swiss on Wheat Bread
The Vegetarian: Provolone Cheese, Cucumber,
Black Olives, Tomato and Spinach Served on Wheat Bread

49ER LUNCH
$9.99 per person
Smoked Turkey with Sliced Avocado and Provolone Cheese on a French Roll
Tuna Salad or Chicken Salad on Wheat Bread
Abruzzo Pesto Chicken Salad on Ciabatta Roll
Smoked Turkey Beach Wrap
Thai Chicken Wrap
Chicken Caesar Wrap
Grilled Vegetable Wrap
Caprese on a Ciabatta Roll
The VIP Vegetarian: Provolone Cheese, Sliced Avocado,
Cucumber, Olives, Tomato and Spinach Served on Wheat Bread
Buffets

Minimum 20 guests

**DESIGN YOUR OWN BUFFET**

$15.99 per guest
Includes seasonal vegetables, garden salad, rolls with butter
Starbucks Coffee, Ice Tea and Ice Water

Choose One Entrée

Vegetarian or Vegan Options Available:
Seared Beef Tips with Grilled Mushrooms and Cabernet sauce
Grilled Tri Tip with Garlic Demi-Glace
Mediterranean Chicken Kabobs
Grilled Chicken Breast with Sherry Mustard Cream
Lemon & Herb Grilled Chicken Breast
Chicken Marsala
Chicken Basilica
Mediterranean Chicken Roulade
Mediterranean Chicken Kabobs
Chicken Picatta
Chicken Florentine Roulade
Baked Cod with Lemon Butter & Caper Sauce
Sweet & Spicy Stir Fry Shrimp
Linguini with White Beans and Pesto (Vegan)
Tofu Vegetable Stir Fry (Vegan)
Spinach and Ricotta Vegetable Lasagna (Vegetarian)
Butternut Squash Ravioli with Bechamel Sauce (Vegetarian)
Mushroom Ravioli with Marinara Sauce (Vegetarian)
Tofu Picata (Vegetarian)

Choose one Side Dish:
Garlic Mashed Potatoes, Roasted Yukon Gold Potatoes,
Rosemary Roasted Red Potatoes, Scalloped Potatoes
Vegetable Rice Pilaf, Jasmine Rice, Vegetable Couscous, Vegetable Paella

Choose one Dessert:
German Chocolate Cake, Carrot Cake, Lemon Bars, Éclairs, Mini Cheesecake, Chocolate Cake, Brownies or Assorted Cookies

Theme Buffets

**TASTE OF ITALY**

$15.99 per person
Choice of Caesar Salad or
Mixed Green Salad with Choice of Dressing
(Ranch, Italian, Blue Cheese, Herb Vinaigrette, Balsamic)

Choice of One Entrée:
Chicken Parmesan, Chicken Marsala, Chicken Basilica, Meat Lasagna,
Vegetable Lasagna, Pasta Primavera,
Baked Penne Pasta with Marinara & Mozzarella
Includes: Italian Herb Rice Pilaf with Chicken Entrée’s, Antipasto Salad, Garlic Bread Sticks
Dessert: Tiramisu, Almond Biscotti, Chocolate Mousse
Drinks: Starbucks Coffee, Iced Tea, Iced Water with Lemon

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**ASIAN INSPIRED**
$15.99 per person
Spinach and Orange Salad or
Mixed Green Salad with Choice of Dressing
(Ranch, Italian, Blue Cheese, Herb Vinaigrette,
Balsamic, Honey Mustard or Citrus Sesame)
Choice of One Entrée:
Teriyaki Chicken - Orange Chicken - Beef and Broccoli
Sweet & Spicy Stir Fried Shrimp, Tofu Vegetable Stir Fry
Includes: Jasmine Rice, Stir Fry Vegetables
Dessert: Fortune & Almond Cookies or
Pineapple Upside - Down Cake
Drinks: Starbucks Coffee, Iced Tea, Iced Water with Lemon

**LATIN FIESTA**
$15.99 per person
Jicama and Orange Salad or
Mixed Green Salad with Choice of Dressing
(Ranch, Italian, Blue Cheese, Herb Vinaigrette, Cilantro Vinaigrette)
Choice of One Entrée:
Chicken or Beef Fajitas with Tortillas, Three Cheese Enchiladas
Chicken Enchiladas, Beef Chili Colorado, Chile Verde
Includes: Fresh Chips and Salsa with Guacamole, Choice of Refried or Black Beans, Spanish Rice
Dessert: Carmel Flan, Tres Leches Cake or Churros
Drinks: Starbucks Coffee, Iced Tea, Iced Water with Lemon

**SPICE OF INDIA**
$15.99 per person
Cucumber Salad or Mixed Green Salad with Choice of Dressing
(Ranch, Italian, Blue Cheese, Herb Vinaigrette,
Balsamic, Honey Mustard or Citrus Sesame)
Choice of One Entrée:
Chicken Tikka Masala, Chicken Tandoori, Mixed Vegetable Curry,

**BACKYARD BBQ**
$13.99 per person
Charbroiled Hamburgers and Hot Dogs Served with All the Fixings
(Veggie Burgers available upon request when placing order)
Includes: Potato Salad, Coleslaw, Fresh Fruit Salad,
Baked Beans or Vegetarian Baked Beans
Dessert: Assorted Cookies and Brownies
Drinks: Lemonade, Iced Tea, Iced Water with Lemon

**BARBEQUE FEAST**
$16.99 per person
Choice of One Entrée:
Chicken Breast, Tri Tip, Beef Brisket, Babyback Ribs (add $2.00)
Includes:
Potato Salad or Mixed Green Salad with Choice of Dressing
Baked Beans or Vegetarian Baked Beans
Grilled Seasonal Vegetables
Mac and Cheese
Biscuits with Honey and Butter
Dessert - Choice of One: Apple Pie, Peach Cobbler, Chocolate Cake,
Cookies & Brownies
Starbucks Coffee, Iced Tea, Lemonade, Iced Water with Lemon

**DELI PLATTER**
$14.49 per person
Combination Deli Meat Platter of Smoked Turkey, Savory Ham, and Roast Beef
Cheese Platter with Provolone, Swiss, and American Sliced Tomatoes, Lettuce, and Dill Pickle Spears
Assorted Sliced Breads

Chicken Madras, Aloo Palak (Spinach and Potato Curry)
Includes: Basmati Rice, Spiced Vegetables,
Choice of Naan Bread or Dinner Rolls
Dessert: Coconut Cupcake or Fresh Fruit with Mint
Drinks: Starbucks Coffee, Iced Tea, Iced Water with Lemon
Choose Two Side Salads: Pasta Salad, Potato Salad, Cole Slaw, Three Bean Salad, Fresh Fruit Salad, Watermelon Mint Salad, Cucumber Dill Salad, Greek Cucumber Salad, Mixed Garden Salad, Marinated Vegetable Salad
Cookies and Brownies
Starbucks Coffee, Iced Tea, Iced Water with Lemon

THE CHART ROOM BUFFET

$10.99 per person
You and your guests can dine in the Chart Room, located in the University Dining Plaza. We serve lunch from 11:30am to 2:00pm Monday through Friday. Enjoy the convenience of a buffet meal in a comfortable, attractive setting. You may visit us at [shopthebeach.com/go/chartroom](http://shopthebeach.com/go/chartroom) to view our weekly menus
Service available from 11:30am to 2:00pm Monday through Friday.

PRIVATE ROOM CHART ROOM BUFFET

Reservations must be made 24 hours in advance
$13.49 per person
Enjoy the convenience of the Chart Room Buffet and a private space for you and your guests, when you obtain your food from the buffet and enjoy it in a private room just a few steps away. Beverages and dessert will be set up in your private room. Service available from 11:30am to 2:00pm Monday through Friday.

**Entree Salads**

Entrée salads can be served boxed or in platters or bowls. The salads include a roll and butter, and a freshly baked cookie or brownie.

**CHICKEN OR SHRIMP CAESAR SALAD**
Traditional combination of Romaine Lettuce tossed in our own Zesty Caesar Dressing, topped with Marinated Grilled Tiger Shrimp or Grilled Chicken and Garlic Herb Croutons.
$10.99 per person

**PETITE FILET MIGNON WITH GARDEN GREENS SALAD**
Pan seared Petite Filet Mignon served with Garden Greens, topped with Goat Cheese, caramelized walnuts, grilled Portobello Mushrooms and a light Balsamic Vinaigrette
$14.99 per person

**CALI COBB SALAD**
Romaine Lettuce, topped with Chopped Boiled Egg, Crumbled Bacon, Diced Tomatoes, Avocado, Blue Cheese, and your choice of Baked Turkey Breast, Herb Grilled Chicken Breast, or Seasoned Grilled Portobello Mushrooms. Served with Ranch Dressing
$10.99 per person

**CHICKEN TOSTADA SALAD**
Lettuce and tomato surrounded by tortilla chips with black beans, corn, cheddar cheese, and grilled chicken, topped with sour cream, cilantro salsa and guacamole.
$10.99 per person
**$24 lunch/$28 dinner**

Service available from 11:30am to 2:00pm Monday through Friday.

Seasonal Fresh Fruit, Assorted Finger Sandwiches, Fresh Vegetable

buffet meal in a comfortable, attractive setting. You may visit us at

(Ranch, Italian, Blue Cheese, Herb Vinaigrette, Cilantro Vinaigrette)

Chicken Tikka Masala, Chicken Tandoori, Mixed Vegetable Curry,

Fresh Vegetable Crudités With Dip, Assorted Finger Sandwiches,

Cucumber Salad or Mixed Green Salad with Choice of Dressing

All of our entrees are served with Chefs selection of Fresh Seasonal

Vegetable, Fresh Baked Dinner Rolls, with your choice of One Salad, One

Accompaniment, and One Dessert. Minimum 20 guests.

**MEDITERANEAN CHICKEN FILET**
Chicken Breast filled with Sweet Red Onion, Feta Cheese & Spinach

$16 lunch – $19 dinner

**SAUTEED CHICKEN MARSALA**
Boneless Chicken Breast with Marsala Wine Mushroom Sauce

$16 lunch – $19 dinner

**BREAST OF CHICKEN PICCATA**
Boneless Chicken Breast with Lemon Caper Sauce

$16 lunch – $19 dinner

**BREAST OF CHICKEN DIJON**
Boneless Chicken Breast with Sherry Dijon Cream Sauce

$16 lunch – $19 dinner

**BAKED COD FILET**
With Lemon Butter Caper Sauce

$16 lunch – $19 dinner

**GRILLED MAHI MAHI**
With Cilantro Lime Sauce

$17 lunch – $20 dinner

**ROASTED SALMON**
With Lemon Dill Sauce

$19 lunch – $22 dinner

**SHRIMP FETTUCCINE**
With Spinach Fettuccine & Mushrooms served in a light Cream Sauce

$16 lunch/$19 dinner

**SEA AND LAND DUO**
Seared Petite Filet, Paired with Shrimp Scampi $24 lunch/$28 dinner

**FILET MIGNON**
Broiled to Medium, topped with Béarnaise Sauce $24 lunch/$28 dinner

**GRILLED TRI TIP**
Charbroiled Tri Tip with Cabernet Plum Sauce

$17 lunch/$21 dinner

**ROAST PORK TENDERLOIN**
Roast Pork Tenderloin with Apple Ginger Sauce

$16 lunch/$19 dinner

**SALAD**
Traditional Caesar, Herbed Croutons & Parmesan Cheese with Caesar Dressing.

Mixed Greens, Tomato, Shredded Carrots & Cucumber with Herb Vinaigrette.

Field Greens, Dried Cranberries, Candied Walnuts & Feta Cheese with Balsamic Vinaigrette.

Baby Spinach, Mandarin Oranges, Candied Walnuts, Red Onion & Feta Cheese with Poppy Seed Dressing.

**ACCOMPANIMENT**
Garlic Mashed Potatoes, Roasted Yukon Gold Potatoes,
Rosemary Red Potatoes, Scalloped Potatoes, Au Gratin Potatoes,
Vegetable Rice Pilaf, Wild Rice Pilaf, Vegetable Couscous, Vegetable Paella, Jasmine Rice

**DESSERT**
Fresh Fruit Tart, Lemon Mousse Cake, Cheesecake with Fresh Berry Sauce. Triple Chocolate Mousse Cake, White & Milk Chocolate Mousse Cup, Red Velvet Cake. Apple Pie, Italian Tiramisu, German Chocolate Cake, Carrot Cake
Receptions Packages

Minimum 20 guests
All packages include Starbucks Regular and Decaffeinated Coffee, Iced Tea and Ice Water with Lemon

BEACH RECEPTION
$11.99 per person
Domestic Cheese Display and Crackers, Tomato and Basil Bruschetta, Seasonal Fresh Fruit, Assorted Finger Sandwiches, Fresh Vegetable Crudité with Dip and Freshly Baked Cookies

SILVER NUGGET RECEPTION
$13.99 per person
Domestic Cheese Display With Crackers, Seasonal Fresh Cut Fruit, Fresh Vegetable Crudité with Dip, Assorted Finger Sandwiches, Choice Of 2 Appetizers And Freshly Baked Cookies

GOLDEN NUGGET RECEPTION
$15.99 per person
Choice of Assorted Mini Wraps or Mini Brioche Bun Sandwiches, Domestic & Import Cheese Display with Crackers, Seasonal Fresh Fruit, Fresh Vegetable Crudité with Dip, Choice of 3 Appetizers and Assorted Mini Desserts

Appetizers

A dazzling display of buffet-style appetizers can be created by combining a variety of items from the selections below. All orders serve 25 guests, unless noted as per piece.

COLD APPETIZERS

Domestic Cheese & Crackers $55
Imported Cheeses offered with Homemade Crostini’s & Crackers $75
Fresh Seasonal Fruit Platter $55
Fresh Vegetable Crudité with Dip Tray $40
Roasted Vegetable Platter $60
Antipasto Platter $55
Assorted Finger Sandwiches $59
Goat Cheese with Pesto Crostini $49
Chips & Salsa $39
Chips, Salsa & Guacamole $49
Tomato & Basil Bruschetta $55
Black Bean Humus served with Tortilla Chips $39
Herbed Cream Cheese Stuffed Petite Potato $1.75 per piece
Sun-dried Tomato & Cream Cheese Stuffed Petite Potato $1.75 per piece
Gorgonzola & Bacon Stuffed Petite Potato (Hot or Cold) $1.95 per piece
Mini Wraps (Vegetarian, Turkey or Roast Beef) $1.50 per piece
Brioche Mini Bun Sandwiches (Turkey, Roast Beef, or Vegetarian) $1.50 per piece
Mini Croissant Sandwiches (Vegetarian, Turkey, Ham or Roast Beef) $1.95 per piece
**HOT APPETIZERS**

- Spicy Buffalo Chicken Wings with Ranch Dip $65
- Sweet & Sour Chicken Wings $65
- Meatballs in BBQ or Plum Sauce $60
- Spicy Thai Chicken Sate with Sweet Peanut Sauce $55
- Pork or Vegetable Pot Stickers with Sesame Ginger Dipping Sauce $47
- Vegetable Quesadillas with salsa $39
- Chicken Quesadillas with Salsa $49
- Smoked Chicken Cornucopias $1.50 per piece
- Vegetarian Spring Rolls with Sweet Chili Sauce $1.50 per piece
- Spanakopita $1.50 per piece
- Gorgonzola & Bacon Stuffed Petite Potato (Hot or Cold) $1.95 per piece
- Assorted Petite Quiche $1.25 per piece
- Mozzarella & Roasted Tomato Empanada $1.50 per piece
- Chicken Pot Pie Empanada $1.50 per piece
- Vegetable Empanada $1.75 per piece
- Southwest Chicken or Buffalo Chicken Empanada $1.75 per piece
- Steak & Cilantro Empanada $1.95 per piece
- Mushroom Caps Florentine $1.50 per piece

**SPECIALTY APPETIZERS**

A dazzling display of buffet-style appetizers can be created by combining a variety of items from the selections below. All orders serve 25 guests, unless noted as per piece.

**COLD SPECIALTY APPETIZERS**

- Jumbo Shrimp Cocktail $95
- Roasted Garlic & Mushroom Crostini with Parmesan Cheese $55
- Caprese Skewers with Balsamic Drizzle $65
- Balsamic Glazed Pear and Goat Cheese Crostini $55
- Smoked Salmon Canapé with Horseradish Cream and Minced Red Onion $2.25 per piece
- Shrimp Ceviche Cup with Tortilla Triangles $2.25 per cup

**HOT SPECIALTY APPETIZERS**

- Mini Crab Cake served with Dill Aioli $65
- Crab Stuffed Mushrooms $65
- Bacon-Wrapped BBQ Shrimp $67
- Petite Chicken Wellington $67
- Petite Beef Wellington $67
- Baked Brie en Croute with Fruit Chutney $65
- Soup Shooters (Tomato Basil, Butternut Squash or Mushroom) $1.75 per piece
EXTRAS

BEVERAGES
(Beverages Sold By The Gallon Serve Approximately 15 8-oz Cups)
Starbucks Regular Or Decaffeinated Coffee $19.95 Per Gallon
Starbucks Regular Or Decaffeinated Iced Coffee $19.95 Per Gallon
Asorted Tea Bags With Hot Water $13.95 Per Gallon
Orange, Apple Or Cranberry Juice $16.95 Per Gallon
Hot Chocolate $16.95 Per Gallon
Hot Apple Cider $16.95 Per Gallon
Bottled Juices $2.25 Each
Ice Tea $14.95 Per Gallon
Lemonade $14.95 Per Gallon
Strawberry Lemonade $15.95 Per Gallon
Ice Water $3.00 Per Gallon
Can Sodas $1.50 Each
Bottled Water $1.50 Each

SNACKS
Hummus with Pita Chips $3.50/guest
Party Snack Mix $24.95 (serves 20)
Potato Chips or Pretzels $1.50 per bag
Granola Bars $1.50 each

SWEET TREATS
By the dozen
Assorted Cookies $14.49
Brownies $15.95
Brownie Bites $12.95
Rice Crispy Treats $12.95
Cupcakes $16.95
Lemon Bars $15.95

ICE CREAM SUNDAE BAR
$5.95 per person
Vanilla and Chocolate
Toppings:
Chocolate Syrup, Caramel Syrup, Strawberry Topping, Chocolate Chips, Oreo Cookies, Rainbow Sprinkles, Reese’s Pieces, M&M’s Chopped Nuts, Cherries, Whipped Cream

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