BEACH CATERING WEDDING PACKAGES
The 49er Shops Beach Catering welcomes the opportunity to assist you plan and host your special day on the campus of California State University, Long Beach. The following catering guide offers you a variety of menu options. We can also customize your event to meet your unique needs and tastes.

About Us

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

562.985.4039 or beachcatering@csulb.edu

We appreciate the opportunity of becoming your Caterer of Choice. We are a division of the 49er Shops Inc., a not-for-profit organization and your business directly supports the University.
Payments & Charges

A non-refundable deposit of $300 is required at the time of booking your wedding reception. Additional reception time after 4 hours is available at the rate of $200.00 per hour labor fee. Final payment is due 7 days prior to the scheduled event. The deposit will be applied to the final bill.

SERVICE CHARGE AND SALES TAX
A service charge of 21% and applicable sales tax will be added to the cost of all food and beverage items. The 21% service charge is subject to State Sales Tax.

All Packages Include
Champagne and Sparkling Cider Toast
Strawberry Lemonade
Cucumber Mint Water
Starbucks Coffee, Hot Tea
China, Flatware and Glassware
White, Ivory or Black Table Linen
Choice of Linen Napkin Color
Uniformed Service Staff for 4 hours Reception Time
Cake Cutting and Serving

Bronze Package Buffet

Hor D’oeuvres Stationed
Fresh Seasonal Fruit
Domestic Cheese with Crostini and Crackers

ENTREES
(Choice of Two)
Grilled Chicken Breast with Sherry Mustard Cream
Breast of Chicken Marsala
Breast of Chicken Picatta
Chicken Florentine Roulade
Baked Cod with Lemon Butter & Caper Sauce
Marinated Grilled Chicken Kebobs
Sweet & Spicy Stir Fry Shrimp
Seared Beef Tips with Mushrooms and Cabernet sauce
Spinach and Ricotta Vegetable Lasagna (Vegetarian)
Butternut Squash Ravioli with Bechamel Sauce (Vegetarian)
Tofu Picatta (Vegetarian)

(Choice of Two Salads)
Traditional Caesar, Herbed Croutons and Parmesan Cheese with Caesar Dressing • Mixed Greens, Tomato, Shredded Carrots and Cucumber with Herb Vinaigrette • Tri-Color Pasta Salad • Watermelon Mint Salad • Greek Cucumber Salad.

(Choice of One Side)
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

(Choice of One Bread)
Assorted Dinner Roll, French Bread Dinner Roll, Wheat Dinner Roll
Kings Hawaiian Roll, Assorted Artisan Dinner Roll
Silver Package Buffet  $49.99 per person

Tray Passed Hors d’oeuvres  
(Choice of Two)
- Oriental Vegetable Spring Rolls with Thai Chile Sauce
- Mini Crab Cake with Dill Aioli
- Cucumber Slices topped with Chicken Salad
- Petite Caprese Skewers
- Chicken Satay with Peanut Sauce
- Teriyaki Beef Skewers
- Mushroom Caps Florentine

ENTREES  
(Choice of Two Entrees)

CHICKEN MEDITERRANEAN
Breast of Chicken topped with Artichoke Hearts, Garlic and Tomatoes in a Lemon Butter Sauce

GRILLED TERIYAKI CHICKEN
Boneless Breast of Chicken with Sweet & Spicy Teriyaki Glaze

FILLET OF FRESH PACIFIC SALMON
Served with Lemon Dill Sauce

TERIYAKI GLAZED SALMON
Salmon Filet with Sweet & Spicy Teriyaki Glaze

CHARBROILED TRI TIP
Charbroiled Tri Tip Beef specially seasoned & served with Cabernet Plum Sauce

QUINOA AND WILD RICE STUFFED PORTOBELLO MUSHROOM
Quinoa, Wild Rice, Fresh Spinach and Feta Cheese

PASTA PRIMAVERA
Spinach Fettuccine, Mushrooms, Red & Green Peppers, Summer Squash, Sundried Tomatoes in a White Wine Cream Sauce

STIR FRY TOFU
Snap Peas, Red & Green Peppers, Red Onion with a Sweet Teriyaki Glaze

(Choice of Two Salads)
Traditional Caesar: Romaine, Herbed Croutons and Parmesan Cheese with Caesar Dressing
Garden Salad: Romaine & Field Green Mix, Tomato, Shredded Carrots and Cucumber with Herb Vinaigrette
Field Greens: Dried Cranberries, Candied Walnuts and Feta Cheese with Balsamic Vinaigrette
Baby Spinach: Mandarin Oranges, Candied Walnuts, Red Onion and Feta Cheese with Poppy Seed Dressing
Roasted Sunset Vegetable: Field Greens, Goat Cheese, Red Onion, Candied Pecans with White Balsamic Vinaigrette

(Choice of Two Sides)

(Choice of One Bread)
Assorted Dinner Roll, French Bread Dinner Roll, Wheat Dinner Roll
Kings Hawaiian Roll, Assorted Artisan Dinner Roll
**Gold Package Buffet** $59.99 per person

---------- Hor D’oeuvres Stationed ----------
- Fresh Seasonal Fruit with Berries
- Imported Cheese Board with Crostini and Crackers

---------- Tray Passed Hors d’oeuvres (Choice of Two) ----------
- Crab Stuffed Mushroom Caps
- Bacon Wrapped Shrimp
- Crab Cakes with Mango Papaya Salsa
- Balsamic Glazed Pear & Goat Cheese Crostini
- Smoked Salmon Canape
- Steak & Cilantro Empanada
- Smoked Chicken Cornucopia
- Petite Beef or Chicken Wellington
- Shrimp Ceviche Cup with Tortilla Triangle

**ENTREES**
*(Choice of Two)*
- Fillet of Fresh Pacific Salmon
- Coconut Crusted Mahi-mahi
- Cod Vera Cruz
- Carved Roast New York Sirloin
- Carved Prime Rib
- Breast of Chicken Madera
- Mediterranean Stuffed Chicken Breast Roulade

**Choice of Two Salads**
- **Traditional Caesar**: Romaine, Herbed Croutons and Parmesan Cheese with Caesar Dressing
- **Garden Salad**: Romaine & Field Green Mix, Tomato, Shredded Carrots and Cucumber with Herb Vinaigrette
- **Field Greens**: Dried Cranberries, Candied Walnuts and Feta Cheese with Balsamic Vinaigrette
- **Baby Spinach**: Mandarin Oranges, Candied Walnuts, Red Onion and Feta Cheese with Poppy Seed Dressing
- **Roasted Sunset Vegetable**: Field Greens, Goat Cheese, Red Onion, Candied Pecans with White Balsamic Vinaigrette
- **Field Greens**: Dried Cherries, Sliced Almonds, Blue Cheese Crumbles with Balsamic Vinaigrette

**Choice of Three Sides**
- Garlic Mashed Potatoes, Roasted Yukon Gold Potatoes
- Rosemary Baby Red Potatoes, Scalloped Potatoes, Au Gratin Potatoes, Vegetable Rice Pilaf, Wild Rice Pilaf, Vegetable Couscous, Vegetable Paella, Jasmine Rice
- Grilled Asparagus, Sautéed Green Beans, Sautéed Zucchini & Yellow Squash Medley of Baby Vegetables

**Choice of One Bread**
- Assorted Dinner Roll, French Bread Dinner Roll, Wheat Dinner Roll, Kings Hawaiian Roll, Assorted Artisan Dinner Roll

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- Fresh Seasonal Fruit with Berries
- Imported Cheese Board with Crostini and Crackers

Tray Passed Hors d’oeuvres (Choice of Two)
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- Bacon Wrapped Shrimp
- Crab Cakes with Mango Papaya Salsa
- Balsamic Glazed Pear & Goat Cheese Crostini
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- Rosemary Baby Red Potatoes, Scalloped Potatoes, Au Gratin Potatoes, Vegetable Rice Pilaf, Wild Rice Pilaf, Vegetable Couscous, Vegetable Paella, Jasmine Rice
- Grilled Asparagus, Sautéed Green Beans, Sautéed Zucchini & Yellow Squash Medley of Baby Vegetables

Choice of One Bread
- Assorted Dinner Roll, French Bread Dinner Roll, Wheat Dinner Roll, Kings Hawaiian Roll, Assorted Artisan Dinner Roll
Due to the highly restrictive state policies for alcohol service on College Campuses, all Catering Clients must adhere to the CSULB guidelines in order to have alcoholic beverages present for all On-Campus events.

The Bar service Policy states that the Bar may only remain open for a maximum/ not to exceed 3 hours of bar service. A non-alcoholic beverage must be served at all times during the entire bar service or the bar will close. In order to have any alcohol service on campus, a Beer and Wine Clearance Form is required and will be completed by the Catering Department. The Catering Staff must attend all Bar Service events to service the Bar.

**HOSTED BAR**

1 hour @ $9.00 per person  
3 hours @ $18.00 per person  
(No mixed drinks)  
Domestic and Imported Beer, House Wines, Smirnoff Ice  
Soft Drinks, Mineral Water  
$25.00 per hour Attendant

**NO HOST CASH BAR WITH CATERING**

Up to 100 guests - $100 (1 Attendant)  
Over 100 guests - $200 (requires 2 Attendants)

**WINE SERVICE**

$22.00 per bottle  
Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Pinot Noir

**CORKAGE FEE**

(Client to provide own wine, restrictions do apply)  
$10.00 per bottle with a $25.00 per hour Attendant