



## Daytime Catering Menu Your Memories Start Here...

*We provide catering services for all occasions such as:  
Weddings, Business Meetings, Rehearsal Dinners, Anniversary & Birthday Parties, Holiday Parties,  
Baby & Bridal Showers, Retirement Celebrations, Memorial Services & Graduation Parties.*

**Oceanfront dining**  
**Sunset views**  
**Manicured gardens**  
**Historic craftsman home**  
**Cozy indoor seating**

**Prized art collection**  
**Elegant galleries**  
**Creative cuisine**  
**Discerning wine selection**  
**Excellent service**



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Please visit our website at [www.lbma.org](http://www.lbma.org)





Final guest count and guests' meal choices must be turned in (2) weeks prior to event date  
Meals cannot be ordered on the day of the event

### **Continental Breakfast**

A selection of bagels, muffins, and pastries  
A Fresh Fruit Platter and Yogurt

*Includes choice of beverages:*  
Orange Juice, Cranberry Juice, Coffee, Hot Tea  
**\$14.00 per person \***

### **Breakfast on the Bluff**

*Guests order from a limited menu of:*

#### **Breakfast Burrito**

Eggs, bacon, sausage, hash browns, and jack cheese wrapped in a flour tortilla  
Served with our homemade salsa on the side. Served with fresh fruit

#### **Spinach Scramble**

Eggs scrambled with spinach, tomatoes and feta cheese  
Served with breakfast potatoes, fresh fruit, and toast

#### **Ham and Cheese Croissant**

Served with breakfast potatoes

#### **Banana Walnut Buttermilk Pancakes**

Three fluffy buttermilk pancakes with freshly chopped bananas  
and walnuts. Served with maple syrup and fresh fruit.

*Includes choice of beverages:*

Orange Juice, Cranberry Juice, Iced Tea, Coffee, Lemonade, Fountain Drinks

*Ask about upgrading to include champagne cocktails!*

**\$22.95 per person \***

***\*Taxes & 20% gratuity not included. Staffing, site fee and rental items not included.***



## **Daytime Lunch Packages**

*Final guest count and guests' meal choices must be turned in (2) weeks prior to event date.*

*Meals cannot be ordered on the day of the event.*

*Parties of 30 or more, the menu must be reduced to a total of 3 entrée choices or Buffet.*

### **Salads**

*Served with a warm roll*

#### **Cobb Salad**

Mixed greens topped with grilled chicken, tomatoes, blue cheese, olives, hard boiled eggs, cheddar cheese, avocado, and bacon. Served with honey mustard dressing

#### **Chicken Caesar Salad**

Chopped romaine hearts, grilled chicken, shaved parmesan, capers, and garlic croutons

#### **Apple Pecan Salad with or without Chicken**

Baby spinach, glazed pecans, green apple slices, golden raisins, dried cranberries, blue cheese crumbles, and green onions all tossed in a citrus vinaigrette

### **Gourmet Sandwiches**

*Served with a side of steak fries*

#### **Salmon Avocado BLT**

Grilled salmon filet, bacon, lettuce, tomato, avocado, and tarragon aioli on focaccia bread

#### **Grilled Vegetable Sandwich**

Seasonal grilled vegetables and pesto on focaccia bread

#### **Chicken Sandwich**

Hand-breaded chicken breast, chipotle mayonnaise, lettuce, tomato, and jack cheese on focaccia bread

### **Pastas**

*Served with garlic toast.*

#### **Chicken Alfredo**

Fettuccine pasta and grilled chicken in an authentic alfredo sauce

#### **Pomerey Shrimp**

Jumbo shrimp tossed in a whole-grain mustard cream sauce. Served over capellini pasta with tomatoes, basil, and olive oil

*Includes choice of beverages: Iced Tea, Lemonade, and Fountain Drinks*

**\$25.95 per person \***

***\*Taxes & 20% gratuity not included. Staffing, site fee and rental items not included.***



## **Claire's Breakfast Buffet Package**

*Includes choice of beverages:*

Orange Juice, Cranberry Juice, Coffee, Champagne, Bloody Mary,  
Iced Tea, Lemonade, and Fountain Drinks



### Starters

**Seasonal Fruit Platter**

**Assorted Pastries and Muffins**

**Smoked Salmon with cream cheese, tomatoes, onions, capers, and bagels**

**Granola and Yogurt**

### Main Course

*Served with Hosts' Choice of Breakfast Potatoes, Bacon or Sausage*

*And Hosts' Choice of One of the Following:*

**Eggs Benedict**

**Crème Brûlée French Toast**

**Spinach Scramble**

**\$37.95 per person\***

*\*Taxes & 20% gratuity not included. Staffing, site fee and rental items not included.*



## **Platters**

### **Fresh Fruit Platter**

A bountiful array of seasonal fruit is the perfect centerpiece for any morning, afternoon, or evening event. Fruits vary by season.

**\$4.00 per person\***

### **Vegetable Platter**

A harvest of fresh, crisp garden vegetables with our delicious ranch dip. Vegetables vary by season.

**\$3.00 per person\***

### **Charcuterie Platter**

A delicious assortment of quality imported and domestic cured meats. Accompanied with olives and mixed nuts.

**\$8.00 per person\***

### **Gourmet Cheese & Cracker Platter**

Assorted Gourmet Cheeses and an Array of Crackers.  
Served with a garnish of Fresh Fruit.

**\$7.00 per person\***

### **Finger Sandwich Platter**

*Choice of 3 sandwiches:*

Herbed cream cheese & cucumber

Tomato, basil, & goat cheese

French blue cheese & watercress

Egg salad & mild leek

Smoked salmon mousse

Chicken salad with tarragon & raisins

Roast beef, greens, tomato, & mustard

**\$8.00 per person\***

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## **Desserts**

### **Dessert Station**

Mini Gourmet Dessert Trio

**\$10.95 per person\***

### **Plated Dessert**

Crème Brulee, Chocolate Mousse, Cheesecake, or Carrot Cake

**\$7.00 per person\***

*\*Taxes & 20% gratuity not included. Staffing, site fee and rental items not included.*



## Terms & Conditions

- **Guest count and meal choices are due two (2) weeks prior to the event.** Once the guest count is confirmed, this number cannot be reduced or discounted. If there are additions to your party, the increase will be added according to the per person price quoted, if the number of guests does not exceed room limitations.
- Any party renting the outdoor lawns or any indoor party with a guest count of 40 or higher must rent all necessary equipment (including, but not limited to chairs, tables, linens, tableware, etc.)
- A non-refundable room and staffing fee must be paid in advance in order to secure the date. Final payment for events totaling less than \$1000 is due the day of the event. Events totaling over \$1000 are due (2) weeks prior to the event. Event must be paid by Cashier Check, Cash or Credit Card. We do not accept personal checks for final payment.
- We will do our best to accommodate all food concerns and preferences. Please voice such concerns during the planning process. However, we can not make changes to the menu 48 hours prior to event date.
- We reserve the right to limit your consumption of alcohol if, according to our judgment, behavior becomes inappropriate.
- We reserve the right to refuse service at the discretion of restaurant management.

**Credit Card Authorization:** I, \_\_\_\_\_, authorize *Claire's at the Museum* to charge my credit card according to the detailed information below. I guarantee payment in full of the account as described.

Date of Event: \_\_\_\_\_ Time: \_\_\_\_\_ - \_\_\_\_\_  
Type of Event: \_\_\_\_\_ Phone: \_\_\_\_\_ Email: \_\_\_\_\_  
Address: \_\_\_\_\_  
Day-of Contact: \_\_\_\_\_ Phone: \_\_\_\_\_

**Method of Payment:** ☐ Credit Card ☐ Cash ☐ Check  
**Type:** ☐ Visa ☐ MasterCard ☐ American Express

**\*\*Credit Card Holder's Name:** \_\_\_\_\_

**\*\*Credit Card Number:** \_\_\_\_\_

**\*\*Expiration Date:** \_\_\_\_\_

**\*\*Keep Card on File:** ☐ Yes ☐ No

**Reserved Area:** ☐ Fireside Room ☐ Nussbaum Banquet Parlor ☐ Garden

**Number of Guests Expected:** \_\_\_\_\_