



**Catering & Events Menu
Summer & Fall 2019**



Contact us today:

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330 South Pine Ave. Long Beach, CA 90802

Thank you for choosing Gladstone's Long Beach for your special event! We offer spectacular views of the Pacific Ocean, Queen Mary, & Lighthouse. We also provide delicious food, specialty drinks, & professional service. Whether you are planning an intimate get-together or large corporate event we have the venue that will serve you best!

SUNSET DECK



Enjoy the fresh California air on our beautiful deck that boasts a custom bar, fire pit, stand alone heaters and plenty of umbrellas.

Seated: 120 Mixer: 200

QUARTER DECK BAR & LOUNGE



This is a great area for festive parties right next to our main bar and sushi bar. This space lends itself to groups that love to mingle and be social.

Seated: 50 Mixer: 100

CATALINA ROOM



Our customizable private dining room boasts floor-to-ceiling windows, the flexibility to rearrange tables and option to add specialized decorations.

Seated: 120 Mixer: 200

GLADSTONE'S LONG BEACH BUY OUT



Planning a really large event or want privacy for your special celebration?

Use our whole venue!

Restaurant Capacity: 425 Max Capacity: 800



SMALL BITES

**These delicious two-bite items compliment any meal package.
Items are ordered by the dozen & are priced accordingly.**

LOBSTER DEVEILED EGGS	<i>\$27 PER DOZEN</i>
CHICKEN SALAD SLIDERS on sweet Hawaiian rolls	<i>\$31 PER DOZEN</i>
STEAK SKEWERS served with Szechwan sauce	<i>\$44 PER DOZEN</i>
THAI CHICKEN SKEWERS served with peanut sauce	<i>\$29 PER DOZEN</i>
TASTE OF ITALY BRUSCHETTA fresh garden tomatoes, basil, & garlic served on French baguette crostinis, drizzled with extra virgin olive oil	<i>\$23 PER DOZEN</i>
MINI MARYLAND CRAB CAKES garnished with our chipotle mayonnaise	<i>\$65 PER DOZEN</i>
FRESHLY SHUCKED OYSTER SHOOTERS served with cocktail sauce, mignonette, & fresh horseradish	<i>\$38 PER DOZEN</i>
AHI POKE SHOOTERS served in a cucumber cup topped with wasabi cream & sesame seeds	<i>\$38 PER DOZEN</i>
VEGETARIAN EGG ROLLS served with Thai chili sauce	<i>\$28 PER DOZEN</i>

*Prices do not include Tax (10.25%) or Service Charge (20%)

*The options here are popular combinations and can be modified upon request

*Prices are subject to change due to market price and seasonal availability



PLATTERS

Platters feed approximately one dozen people & are priced accordingly.

CRISPY FRIED CALAMARI

Gladstone's signature crispy calamari served with our homemade cocktail sauce, our chipotle mayonnaise, & fresh lemons **\$52 PER PLATTER**

THAI CALAMARI

Crispy fried calamari tossed in a sweet & spicy Thai chili sauce served over sushi rice **\$55 PER PLATTER**

ASSORTED CHEESE PLATTER

A selection of brie, sharp cheddar, Swiss, chevre, & bleu cheese, served with crackers **\$86 PER PLATTER**

VEGETABLE CRUDITE

Broccoli, cauliflower, celery, radishes, cucumber, carrots, & cherry tomatoes served with bleu cheese dressing **\$48 PER PLATTER**

JAMAICAN JERK WINGS

Chicken wings tossed in a Jamaican jerk sauce, served with ranch dipping sauce **\$58 PER PLATTER**

ASSORTED SUSHI PLATTERS

Combination of California rolls, spicy tuna rolls, & crunchy shrimp rolls served with ginger & wasabi **\$72 PER PLATTER**

ASSORTED FRUIT PLATTER

An assortment of fresh fruit that may consist of watermelon, cantaloupe, honeydew melon, grapes, pineapple, strawberries, raspberries, & kiwi **\$72 PER PLATTER**

SPINACH & ARTICHOKE DIP

Spinach, artichoke hearts, mozzarella, parmesan, & cream cheese served with corn tortilla chips **\$48 PER PLATTER**

SUCCULENT SHRIMP COCKTAIL

Our JUMBO cocktail shrimp served with our homemade cocktail sauce & lemon wedges **\$195 PER PLATTER**

CRISPY COCONUT SHRIMP

Golden coconut encrusted shrimp served with our pineapple plum dipping sauce **\$60 PER PLATTER**

CHILLED SEAFOOD PLATTER

Ahi poke, oysters on the half-shell, Ceviche, shrimp, Dungeness crab, lobster & clams, with a variety of dipping sauces **\$440 PER PLATTER**

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ALL YOU CAN EAT BRUNCH BUFFET

AVAILABLE DAILY FROM OPEN-2:00PM

MINIMUM OF 30 GUESTS



ASSORTED DANISHES & MUFFINS

FRESH FRUIT PLATTER

SCRAMBLED EGGS

FRENCH TOAST WITH MAPLE SYRUP, TOASTED COCONUT, & MANGO

BACON & SAUSAGE

BREAKFAST POTATOES

INCLUDES: SODA, ICED TEA, AND COFFEE

\$29.95 PER PERSON

BRUNCH ADD-ONS:

JUICE BAR- *Add \$5.00 per person*

Fresh orange, grapefruit, & apple juices

MIMOSA BAR- *Add \$26 per bottle*

Champagne with orange juice, mango puree, strawberry puree, or peach puree

OMELETTE STATION - *Add \$8 per person*

Cheddar cheese, Swiss cheese, mushrooms, bay shrimp, green onion, bacon, red bell pepper, diced tomatoes, & ham

SMOKED SALMON- *Add \$9.50 per person*

Bagels, cream cheese, capers, onions, & thinly sliced smoked salmon

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PLATED LUNCHEONS

AVAILABLE DAILY FROM OPEN - 3:00PM

OPTION A:

Guests choose a starter:

Caesar Salad – Clam Chowder – Manhattan Fish Chowder

Guests choose an entrée:

Classic Cobb Salad

Bay Shrimp Salad

Grilled Salmon with wild rice pilaf & steamed vegetables

Vegan Pasta Primavera

\$29.50 PER PERSON

OPTION B:

Guests choose one starter:

Caesar Salad – Clam Chowder – Manhattan Fish Chowder

Choose from three entrées, guests select one the day of:

Queensway salad with Louie dressing

Sautéed Chicken Piccata with wild rice pilaf & steamed vegetables

Jamaican Jerk Salmon served with wild rice pilaf & steamed vegetables

Grilled Fish of the Day served with wild rice pilaf & steamed vegetables

Lobster & Crab Linguine

Lobster Mac-n-Cheese

Ending with chocolate cake for dessert

\$36.50 PER PERSON



Both Packages Include Choice of: Soda, Iced Tea, or Lemonade

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LUNCH BUFFET

AVAILABLE DAILY FROM OPEN-3:00PM

MINIMUM OF 30 GUESTS

\$38.95 PER PERSON

STARTERS:

CAESAR SALAD

Romaine lettuce topped with shredded parmesan cheese & crostinis with our house caesar dressing

GARDEN SALAD

Mixed greens with carrots, tomatoes, red onion, cheddar cheese, & shiitake mushrooms with choice of ranch, bleu cheese, Louie, Italian, or raspberry vinaigrette

CHOOSE 3 SIGNATURE DISHES:

Chicken Piccata sautéed and tossed in a lemon butter caper sauce

Top Round of Beef slow roasted, sliced, and served with horseradish cream sauce

Vegan Pasta Primavera

Penne pasta tossed with seasonal grilled garden vegetables, olive oil, & garlic

Chef's Fresh Fish of the Day Grilled & served with lemons

Lobster & Crab Pasta

Penne pasta tossed with savory chunks of lobster & crab in a homemade lobster cream sauce

INCLUDED WITH EVERY SPREAD:

**FRESH BAKED SOURDOUGH BREAD ROLLS, GLADSTONE'S RICE, &
STEAMED VEGETABLES**

CHOICE OF: SODA, ICED TEA, OR LEMONADE

DESSERT:

Homemade chocolate cake with raspberry sauce & whipped cream

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DINNER BUFFET- Option A

AVAILABLE DAILY FROM 3:00PM-CLOSE

MINIMUM OF 30 GUESTS

\$44.50 PER PERSON

STARTERS:

CAESAR SALAD Romaine Lettuce topped with shredded parmesan cheese & crostinis

GARDEN SALAD Mixed greens with carrots, tomatoes, red onion, cheddar cheese, olives, & shiitake mushrooms with choice of ranch, bleu cheese, Louie, Italian, or raspberry vinaigrette

CHOOSE 3 SIGNATURE DISHES:

Jamaican Jerk Salmon served with fresh mango salsa

Chicken Piccata sautéed and tossed in a lemon butter caper sauce

Grilled Shetland Salmon served with a chardonnay & fresh dill butter sauce

Top Round of Beef slow roasted, sliced, and served with horseradish cream sauce

Lobster & Crab Pasta

Penne pasta tossed with savory chunks of lobster & crab in a homemade lobster cream sauce

Chef's Fresh Fish of the Day Grilled & served with lemons

Parmesan Crusted Halibut served with a beurre blanc sauce

DESSERT:

Homemade chocolate cake with raspberry sauce and whipped cream

INCLUDED WITH EVERY SPREAD:

FRESH BAKED SOURDOUGH BREAD ROLLS

GILROY GARLIC MASHED POTATOES

STEAMED SEASONAL VEGETABLES

CHOICE OF: SODA, ICED TEA, OR LEMONADE

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DINNER BUFFET-OPTION B

AVAILABLE DAILY FROM 3:00PM-CLOSE

MINIMUM OF 30 GUESTS

\$48.50 PER PERSON

STARTERS:

PIKE SALAD Apples, Pears, Raspberries, red onions, & feta cheese on mixed greens with raspberry vinaigrette

AWARD-WINNING CLAM CHOWDER

CHOOSE 3 SIGNATURE DISHES:

Chicken Piccata sautéed and tossed with a lemon butter caper sauce

Macadamia Nut Crusted Mahi Mahi served with a vanilla bean sauce

Top Round of Beef slow roasted, sliced, and served with horseradish cream sauce

Lobster & Crab Pasta

Penne pasta tossed with savory chunks of lobster & crab
tossed in a homemade lobster cream sauce

Chef's Fish of the Day Grilled & served with lemons

Lobster Mac-N-Cheese

Parmesan Crusted Halibut served with a beurre blanc sauce

DESSERT:

Homemade chocolate cake with raspberry sauce & whipped cream

INCLUDED WITH EVERY SPREAD:

FRESH BAKED SOURDOUGH BREAD ROLLS

GILROY GARLIC MASHED POTATOES

STEAMED SEASONAL VEGETABLES

CHOICE OF: SODA, ICED TEA, OR LEMONADE

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PLATED DINNER BANQUETS

AVAILABLE DAILY FROM 3:00PM- CLOSE

Our plated dinners are served as a three course meal served with freshly baked sourdough bread, & includes a choice of soda, iced tea, or lemonade. Plated meals are charged at the cost of the Entrée.

CHOOSE 2 STARTER OPTIONS:

CAESAR SALAD

Romaine lettuce tossed in our caesar dressing topped with parmesan cheese & crostinis

WEDGE SALAD

Iceberg wedge lettuce, bacon, tomatoes, & bleu cheese, topped with our creamy bleu cheese dressing

PIKE SALAD

Field Greens, apples, pears, raspberries, red onions, & feta cheese served with a raspberry vinaigrette

HOMEMADE SOUP

New England clam chowder or Manhattan red fish chowder

CHOOSE UP TO 3 ENTRÉE OPTIONS:

CHICKEN PICCATA \$41

Sautéed chicken breast tossed in a lemon caper butter sauce served with wild rice pilaf & steamed vegetables

SHETLAND SALMON \$46

Sautéed Shetland salmon with dill beurre blanc served with Gilroy garlic mashed potatoes & steamed vegetables

FRESH FISH OF THE DAY \$42

Grilled catch of the day served with Gilroy garlic mashed potatoes & steamed vegetables

DOUBLE SHRIMP SKEWERS \$52

Grilled shrimp skewers served with wild rice pilaf & steamed vegetables

SHRIMP SCAMPI \$50

Jumbo shrimp tossed in our scampi sauce served with wild rice pilaf & steamed vegetables

LOBSTER MAC-N-CHEESE \$49

Creamy baked Mac-N-Cheese with fresh chunks of lobster, served with steamed vegetables

NEW YORK STEAK \$54

Our 12oz. New York prime cut is cooked to medium, topped with fried onions, served with Gilroy garlic mashed potatoes & steamed vegetables

PETITE FILLET MIGNON \$58

7oz Fillet grilled to medium, served with Gilroy garlic mashed potatoes & steamed vegetables

PARMESAN CRUSTED HALIBUT \$48

A beautiful white flaky fish covered with parmesan & Beurre blanc sauce, served with Gilroy garlic mashed potatoes & steamed vegetables

***One choice of an entrée for the entire group**

EVENING COMBO \$69 *

Our 4oz. cold water lobster tail on top of a 7oz. Angus filet mignon, served with Gilroy garlic mashed potatoes & steamed vegetables

CLAMBAKE FOR ONE \$58 *

½ Maine lobster with a king crab leg, peel & eat shrimp, clam steamers in a shallot wine broth, corn on the cob, & red potatoes

2 LB LIVE MAINE LOBSTER DINNER \$74 *

Served with Gilroy garlic mashed potatoes, steamed vegetables, & drawn butter

CHOICE ANGUS 'PRIME RIB' DINNER \$48 *

With horseradish cream sauce, Au Jus, Gilroy garlic mashed potatoes, & steamed vegetables

PRIME RIB AND 4 OZ COLD WATER LOBSTER TAIL COMBO \$64 *

Served with Gilroy garlic mashed potatoes & steamed vegetables

RACK OF LAMB \$58 *

Marinated & grilled to perfection, served with Gilroy garlic mashed potatoes & steamed vegetables

PREMIUM SEARED DIVER SEA SCALLOPS \$58 *

"Candy from the Sea" served with quinoa, mixed vegetables, & drizzled in avocado oil

CANADIAN COLD WATER LOBSTER TAIL 12-14 OZ \$82 *

Baked with a touch of paprika, served with drawn butter, Gilroy garlic mashed potatoes, & steamed vegetables

DESSERT:

Homemade chocolate cake with raspberry sauce and whipped cream

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