



LIGHTHOUSE  
BAYVIEW CAFÉ  
— CATERING —

Lighthouse Café Catering will make your special occasion or corporate function seamless. Our executive Chef will work personally with you to create a customized menu for you and your guests, focusing on quality ingredients and friendly service. Whether you choose from our beautiful waterfront venues or prefer a location with more personal meaning, Lighthouse Café Catering will bring a unique style, expertise and years of experience to your next event. Full service, self-service, gourmet menus, meetings, brunch and picnics in the park... Our goal is to exceed your expectations.



949.299.1121 | [lighthousecatering.com](http://lighthousecatering.com)

Culinary design | Custom menus | Budget flexibility | Waterfront location | Offsite catering

## COASTAL CONTINENTAL \$12

- A selection of seasonal fresh fruits and berries
- A variety of freshly baked bagels, croissants, danish and muffins
- Cream cheese, butter and assorted jams and jellies

## HEALTHY START \$12

- Steel cut oatmeal with maple syrup, dried fruits and nuts, and cinnamon butter
- Fresh fruit salad
- Yogurt and granola

## BALBOA BREAKFAST SANDWICH \$12

- Preassembled sandwiches with fluffy scrambled eggs and cheese on your choice of one: croissant, bagel, or English muffin
- Choice of one: Bacon, sausage, or ham
- Fresh seasonal fruit

## BAYVIEW BREAKFAST BURRITO \$12

- Burrito filled with fluffy scrambled eggs and choice of:
- Sausage, roasted potatoes and pepper jack
- Ham, roasted potatoes, caramelized onions, bell peppers, and cheddar
- Seasonal roasted veggies and potatoes with mozzarella
- Pico de gallo, hot sauce and fresh seasonal fruit

## LIGHTHOUSE HOT BREAKFAST \$16

- Choice of one: Scrambled eggs, ham and cheddar frittata, Roasted veggie frittata, black bean and roasted pepper frittata
- Choice of one: Bacon, sausage or ham steaks
- Seasonal fruit display with yogurt
- Biscuit butter and jelly

## DOCKSIDE BRUNCH \$28

- Breakfast: Scrambled eggs, eggs benedict, applewood bacon, sausage links, breakfast potatoes, french toast
- Bread items: Assorted baked goods, muffins, bagels and scones
- Cold items: Smoked salmon, yogurt, granola
- Hot items: Penne pasta, chicken piccata, fresh catch of the day
- Desserts: Assorted mini cakes
- Coffee and tea

## HARBORSIDE BRUNCH \$36

- Fruit and salad station: Fresh fruit salad bowl, caesar or organic baby greens,
- Bread items: Assorted baked goods, muffins, bagels, scones, rolls and croissants
- Breakfast: Scrambled eggs, eggs benedict, applewood bacon, sausage links, french toast or pancakes
- Omelet station: Made to order with a variety of items
- Cold items: Smoked salmon, yogurt, granola
- Hot items: Grilled salmon, BBQ pork ribs, primavera or seafood pasta, oven roasted potatoes
- Desserts: Assorted mini cakes
- Coffee and tea

## BEVERAGE STATION

- Regular and decaf coffee and selection of hot teas \$4
- Iced tea, lemonade, and water \$3.50
- Orange juice and water with lemon wheels \$3.50

# passed hors d'oeuvres

## WARM OPTIONS

### **BLUE CHEESE STUFFED MUSHROOMS**

Wrapped with bacon with merlo maple glaze

### **FRIED SPINACH ARTICHOKE BITES**

Chipotle aioli

### **CHICKEN SKEWER**

Orange basil glaze

### **BEEF SKEWER**

Bleu cheese demi glaze

### **VEGETABLE ARANCINI**

Mozzarella, parmesan topped with sundried tomato cream

### **CHICKEN MEAT MEATBALL SKEWER**

Sweet & sour soy glaze

### **MINI CRAB CAKES BITES**

Pineapple tomatillo relish

### **BLACKENED TIGER SHRIMP SKEWER**

Lemon chili sauce

### **MINI MESQUITE TACO**

Salsa quemada and avocado cream micro cilantro

### **SHRIMP COCKTAIL**

Vodka sauce and micro greens

### **APPLEWOOD BACON-WRAPPED SCALLOP**

Sweet orange cilantro sauce

### **AHI TUNA BITES**

Spicy sambal aioli

### **SALMON SPRING ROLLS**

Cucumber, bell pepper relish and sweet & sour sauce

### **SMOKED SALMON**

Cream dill arugula, capers on crostini

### **PROSCIUTTO SHAVED PARMESAN**

Baby arugula, fig balsamic reduction, on garlic crostini

## SMALL BITE SLIDERS

### **BLT**

Garlic aioli

### **CAPRESE**

Fresh mozzarella, tomatoes, basil, topped with orange aioli

### **CRAB CAKE**

Baby arugula and old bay aioli

### **MINI BURGER**

Tomato, onions, spinach and ketchup

### **SHORT RIB**

Caramelized onions, baby arugula and horseradish cream

## SKEWERS

### **CHICKEN SICILIAN**

Marinated with bell peppers, onions topped with curry spice and honey orange glaze

### **BEEF WITH CORIANDER SPICE RUBBED BEEF**

Onions with chermoula sauce

### **SHRIMP WITH ZUCCHINI**

Onions, cherry tomatoes with chili cilantro lemon sauce

### **VEGETABLES WITH ZUCCHINI**

Yellow squash, red onions, mushrooms with chermoula sauce

## VEGETARIAN OPTIONS

### **CAPRESE SKEWER**

Fresh mozzarella, basil, salt and cracked pepper, topped with roasted garlic balsamic

### **CELERY STICKS BITES**

Roasted garlic hummus, micro greens and paprika

### **BLT CROSTINI BITES**

Garlic aioli

### **ROMAINE BEET SALAD BITES**

Raspberries, chapman vinaigrette, goat cheese and ground almonds

**DATES** Stuffed with gorgonzola cheese with spicy basil honey

## FRESH FRUIT DISPLAY

Seasonal melons, berries and grapes

## ARTISAN CHEESE PLATTERS

Drunken goat cheese, tillamook cheddar, cave aged bleu cheese, california cow's milk brie, manchego cheese, halloumi cheese, dried fruit, nuts and mix of assorted crackers

## ANTIPASTO

Pepper salami, prosciutto, mortadella, herb ham, chorizo, pickled vegetables, sweet balsamic onions, cornichons, olives, dijon mustard and assorted breads

## CRUDITÉS MEDITERRANEAN TASTING

Garlic hummus, eggplant babaganouj, mint tzatziki, dolmades, olive salad, assorted vegetables served with mediterranean pita bread

## GRILLED VEGETABLES PLATTER

Grilled squash, eggplant, asparagus, tomatoes, carrots, mix bell peppers, rosemary balsamic drizzle, sea salt and cracked pepper

## BEACH SIDE PICNIC

Maple spicy coleslaw, potatoes salad, smoked salmon with dill remoulade, and crostini's, penne pasta salad with vegetables and dijon basil vinaigrette

## MAC AND CHEESE BAR

Cavatappi pasta, Lighthouse four cheese blend, mushrooms, crumbled bacon, pickled jalapenos, scallions, herbed bread crumbs, cheddar cheese, pickled red onions and basil

## SEA FOOD AND ACE PLATTERS

Jumbo mexican shrimp, poached lobster, carlsbad oysters, pepper sea red ahi, green mussels, wakame salad, tangerine mignonette, cocktail sauce, fresh horseradish, lemons wedges and pickled red onions

## STATIONS

### BBQ

- Tri-tip with mesquite red onion
- Pork loin with maple orange
- Smoked baby back ribs
- Airline chicken breast with honey sambal
- Sauces: chutney and raspberries chipotle

### TAPAS

- Chickpea and chorizo, tomato and onions
- Potato bacon scallion's, cherry tomato salad
- Chili power lime shrimp kabobs,
- Artichoke, olives, salami and peppers kabobs
- Tomato, mozzarella with onions, basil, garlic, olives, salt and cracked pepper salad
- Romaine salad with corn relish, bleu cheese and house vinaigrette

## DUFFY BUFFET

Choice of one salad:

### **CAESAR SALAD**

Fresh romaine with tomatoes red onions/roasted garlic caesar dressing toasted lemon garlic croutons, pecorino and romano cheese

### **SPINACH SALAD**

Raspberry champagne vinaigrette, goat cheese, dried cranberries and candied pecans

### **PEAR MIX GREEN SALAD**

Fresh pears, feta cheese, basil, bacon, tossed with orange red wine vinaigrette

### **CAPRICE MOZZARELLA SALAD**

Red onions, tomatoes, fresh mozzarella cheese, basil, salt and cracked pepper, top with roasted garlic balsamic reduction

### **BEET SALAD**

Organic beet salad with goat cheese, pine nuts tossed with champagne raspberry vinaigrette and micro greens

Choice of one protein (add one additional protein for \$6):

### **BLACKENED GRILL SALMON**

with tropical papaya relish

### **ACHIOTE MARINATED PORK CHOPS**

with maple red wine glaze and sliced apples

### **GRILLED CHICKEN BREAST**

with chili cilantro butter sauce

### **SAUTÉED AERO LAIN CHICKEN**

with pepperoncini bacon sauce

### **MEDITERRANEAN SPICED TRI TIP**

with tomatillo mango relish

### **COUSCOUS MEDLEY PRIMAVERA**

with fresh vegetables and tomato garlic basil sauce

Choice of one side (add one additional side for \$4):

- **Roasted baby red potatoes with sicilian spices**
- **Buttery garlic mash potatoes with chives**
- **Sharp cheddar and parmesan macaroni and cheese**
- **Roasted seasonal vegetables medley with garlic basil and balsamic dressing**
- **Lemon grass rice pilaf with onions and peas**

## HARBOR BUFFET

Choice of two salads:

### **SPINACH SALAD**

Raspberry champagne vinaigrette, goat cheese, dried cranberries and candy pecans

### **HERB DE PROVENANCE CHOP SALAD**

Kale cabbage, quinoa, currants, almonds, tangerines, daisy bell peppers and lemon poppy seed dressing

### **ICEBERG WEDGE**

Corn relish, gorgonzola dressings, and maple applewood smoke bacon

### **CAPRESE SALAD**

with red onions, tomatoes, fresh mozzarella, basil, salt and cracked pepper, top with roasted garlic balsamic reduction

Choice of two protein (add one additional protein for \$6):

### **SEA BASS**

with miring shallots butter

### **ROASTED PORK LOIN**

with apricot brandy mustard sauce

### **SICILIAN MARINATED CHICKEN BREAST**

with tomatoes, bacon and basil sauce

### **CHICKEN AIRE LAIN**

with mushrooms and mustard demi-glace

### **GIANT SHRIMP SCAMPI**

with cherry tomatoes, capers, basil, lemon butter sauce

### **FIVE PEPPER CORN CRUSTED NEW YORK STEAK**

with brandy tarragon sauce

### **MESQUITE CRUSTED FLAT IRON**

with tomatoes, scallions and balsamic sauce

### **ORANGE MERLOT BRAISED SHORT RIBS**

with balsamic pear onions

Choice of two sides (add one additional side for \$4):

- **Bleu cheese potato au gratin with onions, salt and cracked pepper and parmesan cheese**
- **Roasted garlic mashed potatoes with chives**
- **Sharp cheddar and parmesan cheese macaroni**
- **Roasted grilled medley vegetables with garlic and balsamic**
- **Roasted brussels sprouts**
- **Lemon glaze jasmine rice pilaf with onions and peas**
- **Roasted broccoli and parmesan**

## COLD SANDWICH PLATTER

Choice of three:

- HAM AND SWISS
- OVEN ROASTED TURKEY
- TUNA SALAD
- EGG SALAD
- ROAST BEEF AND CHEDDAR
- GRILLED CHICKEN, BACON, AVOCADO
- GRILLED VEGGIE WRAP
- CHICKEN CAESAR WRAP

## ACCOMPANIMENTS

Choice of one:

- TRADITIONAL CAESAR SALAD
- SOUTHERN COLESLAW
- ROASTED POTATO SALAD
- POTATO CHIPS
- MACARONI SALAD

## SWEET FINISH

- ASSORTED COOKIE PLATTER

## PACKAGE INCLUDES:

- BEVERAGE STATION AT THE WET BAR  
Lemonade and water
- COFFEE STATION (add \$4 per person)
- DISPOSABLE PLATES, NAPKINS, UTENSILS
- SETUP/BREAKDOWN

## RATE PER GUEST: \$18

- 20% service charge and tax additional
- Minimum order 15 people.

## HOSTED BAR PACKAGES

Packages are coordinated for up to 3 hours  
Additional hours available per hour for each hosted bar  
One (1) bartender per 50 guests at \$150 each

### **THE CLASSIC PACKAGE \$20 PER PERSON**

- Bud Light, Stella Artois, Chihuahua El Primero
- Robert Mondavi Chardonnay and Cabernet
- Sodas
- Still or sparkling water

### **THE PREMIUM PACKAGE \$24 PER PERSON**

- Lagunitas IPA, Fat Tire, Stella Artois, Chihuahua El Primero, Bud Light
- Robert Mondavi Chardonnay, Cabernet, Pinot Noir
- Sodas
- Still or sparkling water

## BAR ADD-ONS

- **SOBE RICE VODKA COCKTAILS** \$8 per person-3 hour package  
Margarita, Mai Tai, Moscow Mule or specialty creation
- **CHAMPAGNE TOAST** \$5 per person
- **Upgraded wine or tableside wine** available to purchase by the bottle

## CASH BAR SELECTIONS

One (1) bartender per 50 guests at \$150 each

### **BEER**

- Bud Light, Stella Artois, Chihuahua El Primero \$8
- Lagunitas IPA, Fat Tire \$8 each

### **WINE**

- Robert Mondavi Chardonnay \$8
- Robert Mondavi Cabernet \$8
- Robert Mondavi Pinot Noir \$8

### **NON-ALCOHOLIC**

- Sodas and still or sparkling water \$3 per person
- Sparkling cider toast \$3

### **CORKAGE**

- A maximum of 4 bottles may be provided at \$15 per bottle

*Corkage fee \$10. Entrée split charge \$4. An 18% gratuity will be added to parties of 8 or more. The Lighthouse utilizes produce, meat, poultry and fish that come from farms, ranches and fisheries guided by principles of sustainability.*