



*Events &
Catching Menu*

Bar Options

PREMIUM BAR

grey goose vodka
plymouth gin
plantation 3 star rum
don julio blanco
don julio repo
el silencio espadin
four roses small batch bourbon
templeton rye
glenfiddich 12yr
beer
house wine selections
soft drinks
red bull
bottled water
bottled sparkling water
coffee & tea
(no shots allowed)
\$35 per person, per hour

DELUXE BAR

titos vodka
tanqueray gin
cruzan single barrel rum
casamigos blanco
casamigos reposado
del maguey vida
bulliet bourbon
bulliet rye
dewars 15yr
beer
house wine selections
soft drinks
red bull
bottled water
bottled sparkling water
coffee & tea
(no shots allowed)
\$30 per person, per hour

SUPERIOR BAR

absolut vodka
beefeater gin
real mccoy 3yr rum
jose cuervo traditional
el jimador blanco
xicaru mezcal
jim beam bourbon
monkey shoulder scotch
beer
house wine selections
soft drinks
red bull
bottled water
bottled sparkling water
coffee & tea
(no shots allowed)
\$25 per person, per hour

BEER & WINE

draft or bottled
house wine selections
soft drinks
red bull
bottled water
bottled sparkling water
coffee & tea
\$20 per person, per hour

NON-ALCOHOLIC BAR

soft drinks
red bull
bottled water
bottled sparkling water
coffee & tea
\$15 per person, per hour

*events requiring a satellite bar will require a bar attendant per bar at \$25 per person, per hour

Tray Passed Appetizers

Minimum of 20 each

surf & turf filet mignon, shrimp, bernaise

lamb kebab, red pepper, yogurt

crab rangoon, cream cheese, wonton

\$8 per piece

shrimp ceviche, wonton

beef skewer, chimichurri

crab cakes, spicy remoulade

avocado tosta-ada, cotija, pickled onion

\$7 per piece

grilled chicken skewer, orange & mint mojo

veggie potsticker, ponzu

devilled egg, sriracha, crispy shallot

smoked salmon crostini, dill, cream cheese

\$6 per piece

spicy hummus cup, cucumber

anti-pasto skewer, bocconcini, mozzarella, roasted tomato

bruschetta crostini, pesto, aged balsamic

jalapeno poppers, cream cheese

\$5 per piece

Reception Stations

Minimum of 20 guests
2 hour service

A SELECTION OF REGIONAL & INTERNATIONAL CHEESES

with honey, nuts, crackers, olives, mustard

choice of three

french brie, maytag blue cheese, spanish manchego, american white cheddar, parmigiano reggiano, humboldt fog goat cheese

\$16 per person

ANTIPASTO

with honey, nuts, crackers, olives, mustard

choice of three

sopressatta, prosciutto, calabrese, coppa cola, mortadella, genoa

\$20 per person

CHILLED SEAFOOD & RAW BAR

oysters, shrimp, clams, mussels, king crab legs, lobster tail
with cocktail, tartar, mignonette, horseradish, lemon, crackers

\$50 per person

DESSERT PLATTER

choice of three (3)

german chocolate cake, cheesecake, carrot cake, chocolate chip cookies, brownies

\$15 per person

Butcher's Block

Minimum of 20 guests
2 hour service

WHOLE ROASTED LOCH DUARTE SALMON

dill, lemon, tangerine honey yogurt
*includes choice of (3) beachside
specialties*
\$50 per person

BEEF TENDERLOIN

herb roasted, demi-glaze
*includes choice of (3) beachside
specialties*
\$55 per person

OVEN ROASTED FREE RANGE CHICKEN

citrus & mint mojo, sofrito
*includes choice of (3) beachside
specialties*
\$45 per person

ROASTED PORK LOIN

pineapple glaze,
*includes choice of (3) beachside
specialties*
\$55 per person

PRIME RIB OF BEEF*

creamy horseradish
*includes choice of (3) beachside
specialties*
\$60 per person

LAMB

ancho chili glazed, pineapple chutney
*includes choice of (3) beachside
specialties*
\$65 per person

Beachside Specialties

caesar salad, parmesan, brioche croutons, meyer lemon vinaigrette
seasonal mixed green salad, shaved raw veggies, white balsamic vinaigrette
crème fraiche mashed potatoes, chives
garlic roasted green beans
fried platanos maduros, mole, pepita
roasted rosemary potatoes
sesame honey baked yams
grilled asparagus, red pepper mojo
sweet corn succotash
butternut squash ravioli, brown butter, toasted hazelnut, shaved parmesan, sage
brussel sprouts

**chef's butcher block station are \$150 per attendant and 2 hours of service. 1 attendant per 60 guests is required.

Breakfast Reception

Minimum of 20 guests
2 hour service

BEACHSIDE CONTINENTAL

breakfast breads including assortment of muffins, danish, croissants, plain & everything bagels, assorted jams, butter, honey
fresh fruit & berries
bircher muesli
hard boiled eggs

\$30 per person

ALL AMERICAN

scrambled eggs, chicken apple sausage, applewood smoked bacon, breakfast potatoes, breakfast potatoes, plain & everything bagels, english muffins

\$40 per person

OFF THE GRIDDLE

pancakes, french toast, scrambled eggs, chicken apple sausage, applewood smoked bacon, breakfast potatoes, plain & everything bagels, english muffins

\$45 per person

Plated Dinner Menu

\$55/per person

To start

Host to select (2) options that will be printed on the menu

MEZZE | chili lime hummus, eggplant puree, labneh, feta, olive, pita bread

BEETS & BABY KALE | balsamic vinaigrette, satsuma tangerine, crispy shallot, honey yogurt

GRILLED CAESAR | grilled romaine, white anchovy, parmesan, brioche crouton, meyer lemon vinaigrette

HAMACHI CRUDO | sambal cucumber, kaffir lime, jalapeno, crispy shallot, basil, coconut lemongrass

Main

Host to select (2) options that will be printed on the menu

ORANGE & MINT MOJO CHICKEN | fried platano, seasonal vegetable sofrito

LOCH DUARTE SALMON | Okinawa sweet potato, sesame seaweed salad, coconut lemongrass broth

BEEF DUO | red wine braised short rib, flat iron steak, sweet corn succotash, red pepper mojo

Dessert

Host to select (1) options that will be printed on the menu

FOSSELMANS SEASONAL SORBET | seasonal flavors, fresh berries

WARM CHOCOLATE CHUNK CHIP COOKIES

CARROT CAKE | coconut & pecans, bourbon caramel sauce

Plated Dinner Menu

\$65/per person

To start

Host to select (2) options that will be printed on the menu

MEZZE | chili lime hummus, eggplant puree, labneh, feta, olive, pita bread

BEETS & BABY KALE | balsamic vinaigrette, satsuma tangerine, crispy shallot, honey yogurt

GRILLED CAESAR | grilled romaine, white anchovy, parmesan, brioche crouton, meyer lemon vinaigrette

HAMACHI CRUDO | sambal cucumber, kaffir lime, jalapeno, crispy shallot, basil, coconut lemongrass

Main

Host to select (2) options that will be printed on the menu

ORANGE & MINT MOJO CHICKEN | fried platano, seasonal vegetable sofrito

LOCH DUARTE SALMON | Okinawa sweet potato, sesame seaweed salad, coconut lemongrass broth

BEEF DUO | red wine braised short rib, flat iron steak, sweet corn succotash, red pepper mojo

ANCHO CHILI BBQ LAMB | slow roasted lamb shank, ancho chili bbq glaze, celery and potato puree, kohlrabi citrus slaw

A little something extra

For the table

TRUFFLE PARMESAN FRENCH FRIES

ROASTED BONE MARROW | fennel, salsa verde, grilled bread

Dessert

Host to select (1) options that will be printed on the menu

FOSSELMANS SEASONAL SORBET | seasonal flavors, fresh berries

WARM CHOCOLATE CHUNK CHIP COOKIES

CARROT CAKE | coconut & pecans, bourbon caramel sauce

Plated Dinner Menu

\$75/per person

When you arrive

For the table to share

CHEF'S SELECTION OF ARTISAN CHEESES AND CHARCUTERIE | traditional accoutrements, grilled bread

Next

Host to select (2) options that will be printed on the menu

MEZZE | chili lime hummus, eggplant puree, labneh, feta, olive, pita bread

BEETS & BABY KALE | balsamic vinaigrette, satsuma tangerine, crispy shallot, honey yogurt

GRILLED CAESAR | grilled romaine, white anchovy, parmesan, brioche crouton, meyer lemon vinaigrette

HAMACHI CRUDO | sambal cucumber, kaffir lime, jalapeno, crispy shallot, basil, coconut lemongrass

Main

Host to select (2) options that will be printed on the menu

ORANGE & MINT MOJO CHICKEN | fried platano, seasonal vegetable sofrito

LOCH DUARTE SALMON | Okinawa sweet potato, sesame seaweed salad, coconut lemongrass broth

FILET MIGNON | petite filet, little potatoes, grilled asparagus, porcini puree, bordelaise

ANCHO CHILI BBQ LAMB | slow roasted lamb shank, ancho chili bbq glaze, celery and potato puree, kohlrabi citrus slaw

A little something extra

For the table

TRUFFLE PARMESAN FRENCH FRIES

ROASTED BONE MARROW | fennel, salsa verde, grilled bread

Dessert

Host to select (2) options that will be printed on the menu

FOSSELMANS SEASONAL SORBET | seasonal flavors, fresh berries

WARM CHOCOLATE CHUNK CHIP COOKIES

CARROT CAKE | coconut & pecans, bourbon caramel sauce

Plated Brunch Menu

\$55/per person

Mimosa Me

ORANGE, PINEAPPLE, MANGO, OR GUAVA JUICE

Something Light

Host to select (2) options that will be printed on the menu

MEZZE | chili lime hummus, eggplant puree, labneh, feta, olive, pita bread

BEETS & BABY KALE | balsamic vinaigrette, satsuma tangerine, crispy shallot, honey yogurt

GRILLED CAESAR | grilled romaine, white anchovy, parmesan, brioche crouton, meyer lemon vinaigrette

Mains

Host to select (3) options that will be printed on the menu

FRANGELICO CUSTARD FRENCH TOAST & FRIED CHICKEN | crispy fried tenders, fresh berries, cinnamon honey butter, house vanilla maple syrup

COWBOY SURFER HASH | two sunny side up eggs, chicken apple sausage, summer squash, roasted peppers, caramelized red onion, red bliss potato, salsa verde

CHILAQUILES | two sunny side eggs, chile colorado sauce, salsa verde, black bean puree, cotija cheese, red onion, cilantro, crispy corn tortilla strips

PANCAKES | (5) fluffy pancakes, cinnamon butter, orange vanilla maple syrup

BEACHSIDE SCRAMBLE | applewood smoked bacon, tomato, avocado, cheddar & jack cheese, basil, potatoes

FRIED CHICKEN SANDWICH | crispy chicken, house made coleslaw, bread & butter pickles, honey mustard, brioche bread, truffle parmesan fries

SHRIMP FETTUCCINI | blue lake green beans, blistered heirloom tomato, shiitake mushroom, shrimp cream, shaved parmesan

Dessert

For the table

Platter of chef's dessert selection