



The Beachcomber Catering



EVENT VENUES *at Crystal Cove State Park*

949-644-8759
www.beachcombercatering.com

THE BEACH PROMENADE



150 GUESTS SEATED | 150 GUESTS RECEPTION-STYLE | \$1,500



An accessible beachfront promenade situated alongside the crashing surf and warm sand. If sunsets and salt air fill your sails, this is the place for you!

THE BEACHES COTTAGE #13



50 GUESTS SEATED | 80 GUESTS RECEPTION-STYLE | \$1,800



Gorgeous ocean panoramas and unparalleled views of Catalina Island make this charming location an ideal spot for intimate gatherings. This venue features an outdoor beach front space, a small indoor cottage room, private restroom, and relative privacy.

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THE EDUCATIONAL COMMONS



80 GUESTS SEATED | 100 GUESTS RECEPTION-STYLE | \$1,450



An outdoor parklike setting located adjacent to the Los Trancos Creek, in the heart of the Historic District, complete with ocean views, shade, and a private restroom.

CULTURAL CENTER DECK AND COTTAGE #34



130 GUESTS SEATED | 140 GUESTS RECEPTION-STYLE | \$2,750



A stunning bluff top wooden deck with brilliant ocean views and a small attached cottage. Enjoy the sunset with the crashing waves set below, includes two private restrooms. Special note: Curfew for music or DJ is allowed until 10:00pm. (Live bands are prohibited.)

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HISTORIC DISTRICT: SOUTH AND NORTH BEACH



UP TO 100 GUESTS SEATED | \$500



A spectacular beach complete with clean sand, tide pools and amazing sunsets connects the Historic District to the Pacific Ocean. This site provides the perfect venue for a “toes in the sand” wedding ceremony or California beach party. Depending on tides, the beach can accommodate up to 100 guests, and is available only after Labor Day until the start of Memorial Day weekend.

The Beachcomber Catering

The Beachcomber Catering team is dedicated to making your event a remarkable success while focusing on excellent service, offering fresh local products, and the ability for customization of your event – all with an ocean backdrop.

To arrange a consultation with our experts, call us at 949-644-8759 or email events@thebeachcombercafe.com and we'll make your event an outstanding experience.
www.beachcombercatering.com

Crystal Cove
CONSERVANCY



*Preserve the Past.
Enjoy the Present.
Educate for the Future.*

- Crystal Cove State Park offers a variety of unique event venues which are available on a first-come, first-served basis.
- “Special Events” include all activities beyond the normal scope of park visitor use such as reservation of areas or facilities, conducting business (both for-profit and non-profit) on park property, activity which could impact public access or enjoyment, and requests for exemption from general park rules and regulations.
- A State Park permit and insurance certificate is required for all special events, including photography.

For State Parks information or to reserve your date and venue, please call 949-497-1582 or email Crystal_Cove_info@parks.ca.gov
www.crystalcovestatepark.org

BEACHSIDE BRUNCH

- FRESH SEASONAL FRUIT PLATTER
- ASSORTED BAKED MUFFINS AND CROISSANTS

(SELECT FOUR)

- Applewood Smoked Maple Bacon
- All Natural Spiral Ham
- Breakfast Sausage
- Oven Roasted Rosemary Potatoes
- Farm Fresh Scrambled Eggs
- Corned Beef Hash
- Traditional Caesar Salad
- Caprese Salad
- The Real Deal Clam Chowder

(SELECT ONE)

- **BRIOCHE FRENCH TOAST**
Soufflé Style Baked Challah Bread with Crème Anglaise, Dulce de Leche and Toasted Almonds
- **FARMERS MARKET FRITTATA**
Organic Eggs, Baby Spinach, Crimini Mushroom Roasted Tomatoes, Smoked Gouda Cheese
- **STEAK CHILAQUILES**
Flank Steak Braised in Guajillo Sauce, Corn Tortillas, Cotija and Cheddar Cheeses, Sour Cream and Avocado Puree
- **CHICKEN PESTO PASTA**
Grilled Chicken Breast, Cavatelli Pasta, Spinach, Shaved Parmesan Cheese
- **SOY GINGER GLAZED SALMON**
Cilantro Lime Roasted Cauliflower Quinoa
- **ORANGE AND GRAPEFRUIT JUICE, TEA AND COFFEE SERVICE**
\$59 PER PERSON

FRESH START

- Selection of Freshly Squeezed and Chilled Fruit Juices, Selection of Breakfast Bakeries with Butter, Preserves and Honey, Sliced Seasonal Fruit and Berries, Freshly Brewed Coffee and Decaffeinated Coffee and a selection of International Teas
\$28 PER PERSON

CONTINENTAL

- Selection of Freshly Squeezed and Chilled Fruit Juices, Apple Turnovers, Assorted Bagels with Plain and Smoked Salmon, Cream Cheese, Butter, Preserves and Honey (toaster included, Sliced Seasonal Fruit and Berries, All Natural Greek Yogurts, Homemade Granola, Brewed Coffee, Decaffeinated Coffee and a Selection of Teas
\$34 PER PERSON

BOX BREAKFAST

THE NEW YORKER

- House-Smoked Salmon, Sliced Tomato, Red Onion, Capers and Cream Cheese, Sesame Seed Bagel, Seasonal Fruit Salad, Low-Fat Yogurt, Individual Orange Juice
\$40 PER PERSON

BAJA SUNRISE

- Breakfast Burrito, Scrambled Eggs, Potato, Warm Flour Tortillas, Crumbled Bacon, Cheddar Cheese, Roasted Tomato Salsa, Scallions, Seasonal Melon, Low-Fat Yogurt, Individual Orange Juice
\$42 PER PERSON

HEALTH KICK

- Bran Muffin with Preserves, Granola Bar, Seasonal Fruit Salad, Low-Fat Yogurt, Individual Orange Juice
\$32 PER PERSON

BUFFET SELECTIONS

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SEA CLIFF

HORS D'OEUVRES

- Domestic Cheese and Crackers Display with Fresh Berries

SALADS (CHOICE OF TWO)

- Potato Salad
- Caesar Salad
- Penne Pasta Salad
- Fresh Mixed Green Salad
- Fresh Seasonal Fruit Salad

ENTREES (CHOICE OF TWO)

- Chicken Piccata with Lemons and Capers
- Chicken Marsala
- Grilled Chicken with Rosemary
- Salt Crusted Sirloin with Cabernet Reduction
- Grilled Salmon with Spicy Marinade, Yellow and Red Peppers

Add Additional Entrees: \$7 per person

ACCOMPANIMENT

(CHOOSE ONE STARCH AND TWO VEGETABLE)

- Jasmine Rice
- Garlic Roasted Red Rose Potatoes
- Garlic Mashed Potato
- Steamed Seasonal Vegetables
- Roasted Baby Carrots
- Broccolini

\$68 PER PERSON

PACIFIC TIDE

HORS D'OEUVRES

- Domestic Cheese and Crackers Display with Fresh Berries
- Fresh Vegetable Crudités with Dip

SALADS AND STARTERS (CHOICE OF TWO)

- Cucumber, Tomato and Feta Salad
- Penne Pasta Salad
- Mixed Green Salad
- Roasted Corn and Pepper Salad
- Caprese Tomato Mozzarella Salad
- Pearl Couscous Slaw

ENTREES (CHOICE OF TWO)

- Fire Grilled Tri-Tip with 5 Peppercorn Sauce
- Grilled Salmon with Lemon Spice Beurre Blanc
- Roasted Pork Loin with Honey Glaze
- Roasted Chicken Breast with Tarragon Sherry Sauce
- Roasted Rosemary Herb Chicken

Add Additional Entrees: \$7 per person

ACCOMPANIMENT

(CHOOSE ONE STARCH AND TWO VEGETABLE)

- Roasted New Potatoes
- Rice Pilaf
- Mashed Potatoes
- French Green Beans with Almonds
- Seasonal Vegetable Bouquet

\$76 PER PERSON



BUFFET SELECTIONS

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THE BEACHSIDE BBQ

• FIELD GREEN SALAD

Organic Mixed Greens with Sliced Strawberries, Candied Pecans and Crumbled Feta served with Raspberry Pomegranate Vinaigrette

• CLASSIC POTATO SALAD

Garlic Roasted Red Potatoes
Crumbled Applewood Smoked Bacon

MEATS (SELECT TWO)

- Beachcomber Beef Burger
- Baby Back Ribs
- "Beyond Burger"
- Andouille Sausage
- Roasted Lemon and Garlic Bone-In Chicken
- Grilled Scottish Salmon (add \$7 per person)
(Add \$5 per person for 3rd meat selection)

SIDES (SELECT TWO)

- BBQ Baked Beans
- Corn on the Cob
- Truffle Mac and Cheese
- Seasonal Grilled Vegetables

DESSERT (SELECT TWO)

- Chocolate Chip Cookies
- Salted Caramel Brownies
- Berry Crumble Bars
- Lemon Squares
- S'more Bars

• COFFEE AND TEA STATION

\$68 PER PERSON

SOUTH OF THE BORDER

• MEXICAN CAESAR SALAD

Crisp Romaine, Grilled Corn, Black Beans, Chopped Tomatoes, Diced Avocado, Cotija Cheese and Tortilla Strips served with Chipotle Ranch Dressing

SELECT TWO

• ENCHILADAS de MARISCOS

Sautéed Garlic Pacific Jumbo Shrimp
Finished with a Creamy Tomatillo Sauce

• ENCHILADAS VEGETABLES

Sautéed Spinach, Corn, Zucchini, Black Beans and Gouda Cheese, Finished with a Creamy Tomatillo Sauce

• OAXACA MOLE

Tender Bone-In Chicken, Simmered in a Homemade Mole Negro Sauce

• FAJITAS de CARNE

Marinated Skirt Steak, Sautéed with Onions and Peppers, served with Warm Tortillas

• GRILLED MAHI MAHI

Achiote Marinated Mahi Mahi,
served with Warm Tortillas

• CARNITAS

Slow Cooked Pork Shoulder Michoacán style

INCLUDES:

- Sunset Rice and Pinto Beans
- Guacamole, Salsa, Sour Cream, Tortilla Chips

DESSERT

- Coconut Flan
- Cinnamon Sugar Churros

\$75 PER PERSON

THE SURF AND TURF

• APB SALAD—A Beachcomber Classic!

Organic Mixed Greens, Tart Apples, Candied Pecans and Bleu Cheese Crumbles served with Red Wine Vinaigrette

• CLASSIC CAESAR SALAD

Crisp Hearts of Romaine, Ciabatta Croutons and Shaved Parmesan with Classic Caesar Dressing

• GRILLED FLAT IRON STEAK

Port Red Wine Sauce

• SAUTÉED SHRIMP

Basted with Tomato, Basil and Garlic Butter

• CHIPOTLE CHEDDAR MASHED POTATOES

Cheesy Mash with a Kick

• CAVATELLI PESTO PASTA

Cavatelli Pasta, Spinach, Shaved Parmesan

• ROASTED SEASONAL VEGETABLES

INCLUDES:

ARTISAN BAKED ROLLS AND BUTTER

DESSERT

- Chocolate Trilogy Cake
- Apple Cranberry Crumble Tartlets

• COFFEE AND TEA STATION

\$82 PER PERSON

BUFFET SELECTIONS

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ALOHA HAWAIIAN-STYLE

- TROPICAL FRESH FRUIT SKEWERS
- CALIFORNIA SUSHI ROLLS
Crab, Cucumber and Avocado
Soy Sauce, Wasabi, and Pickled Ginger
- PAPAYA AND AVOCADO SALAD
On a Bed of Baby Green Lettuce
Hawaiian Orange Vinaigrette
- ISLAND-STYLE MACARONI SALAD
Shredded Carrots, Cilantro, Onion
and a Sweet and Tangy Dressing

MEATS (SELECT TWO)

- Huli Huli Chicken Kabobs,
Pineapple and Red Peppers
- Kahlua Pulled Pork
Roasted with a Special BBQ Sauce
- Grilled Swordfish
with Mango Papaya Salsa
- Grilled Beef Short Rib
Korean Soy, Sesame Oil and Garlic
- Macadamia Nut Encrusted Mahi Mahi
- COCONUT JASMINE RICE
- HAWAIIAN SWEET ROLLS AND BUTTER

DESSERT

- Mango Opera Cake
- Key Lime Cheesecake
- Mini Coconut Cream Tartlets
- COFFEE AND TEA STATION

\$89 PER PERSON

THE CLAM BAKE AT THE COVE

- NEW ENGLAND CLAM CHOWDER
Rich and Creamy, Loaded with Clams and Bacon
- SPINACH SALAD
Dried Cranberries, Toasted Almonds
Champagne Vinaigrette
- STEAMED CLAMS
Drawn Butter and Clam Broth
- STEAMED MAINE LOBSTER TAIL
- ALASKAN KING CRAB LEGS
- BABY BACK RIBS
Slow Cooked with our Homemade
Hickory BBQ Sauce
- SWEET YELLOW CORN ON THE COB
- STEAMED BABY RED POTATOES
- IRON BAKED BISCUITS AND SWEET BUTTER

DESSERT

- S'more Bars
 - Berry Crumble Bars
 - COFFEE AND TEA STATION
- \$ Market Price-PER PERSON**



BUFFET SELECTIONS (FAMILY STYLE)

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ASIAN

STARTER SALADS:

ASIAN CHOPPED SALAD

- Napa Cabbage, Spinach, Carrots, Cilantro, with Orange Dressing, Almonds, Crispy Wontons, Crispy Rice Noodles

GLASS NOODLE SALAD

- Snow Peas, Red Leaves, Broccoli, Carrots with Sesame Vinaigrette

ENTREES (SELECT TWO):

KUNG PAO CHICKEN

- Steamed White Rice, Sautéed Mixed Peppers, Roasted Peanuts and a Sweet Chili Sauce

HOISIN GLAZED SCOTTISH SALMON

- Wok Veggies

KOREAN BEEF SHORT RIBS

- Steamed Bok Choy, Steamed White Rice

TAMARI BRAISED PORK BELLY

- Sweet Soy Glazed, Sautéed Garlic, Steamed Chinese Long Beans, Steamed White Rice

MARINATED GRILLED TOFU

- Steamed Bok Choy

DESSERT PLATTER

- Coconut Cake, Sesame Cookies, Pineapple Cheesecake

\$82 PER PERSON

ITALIAN

STARTER SALADS:

CAPRESE SALAD

- Ripe Tomato, Buffalo Mozzarella, Sweet Basil Olive Oil, Balsamic Reduction

CAESAR SALAD

- Romaine Hearts, Ciabatta Croutons, Shaved Parmesan Cheese, Classic Caesar Dressing

ENTREES (SELECT TWO):

CHICKEN PICCATA

- Spaghetti Pasta, White Wine Lemon Caper Sauce

PAN ROASTED SEABASS

- Couscous, Kalamata Olives, Peperonata, Roasted Potatoes

ROSEMARY GRILLED BEEF FILET

- Roasted Potato, Peppers Caponata

ROASTED PORK CHOP

- Rosemary Baby Potato, Sautéed Garlic Spinach, Sherry Butter Sauce

KABOCHA SQUASH RAVIOLI

- Marsala Sauce, Shaved Parmesan Cheese, Basil Oil, Pine Nuts

ASSORTMENT OF ARTISAN ROLLS

DESSERT PLATTER

- Tiramisu, Cannoli, Cheesecake

\$82 PER PERSON

MEXICAN

STARTER SALADS:

ENSALADA de CASA

- Mixed greens, Avocado, Orange with Jalapeño Lime Dressing, Cotija Cheese, Crispy Tortillas

ENSALADA de PALMITOS

- Watercress, Hearts of Palm, Cucumber, Red Onion, Avocado Lime Vinaigrette

ENTREES (SELECT TWO):

POLLO ADOBADO

- Achiote Marinated Grilled Chicken, Sunset Rice, Fried Plantain, Cilantro Garlic Sauce

PESCADO SARANDEADO

- Grilled Guajillo Marinated White Seabass, Sautéed Baby Spinach, Casamiento Rice, Tomatillo Salsa

COCHINITA PIBIL

- Pulled Adobo Pork, White Rice, Black Beans

CARNE ASADA

- Grilled Skirt Steak, Sautéed Garlic Bell Peppers, Tomatillo Salsa

TOFU ENCHILADAS

- Crispy Fried Tortilla, Queso Fresco, Grilled Zucchini, Guajillo Sauce

TORTILLAS: CORN AND FLOUR

DESSERT PLATTER

- Coconut Flan, Butter Cake, Cinnamon Sugar Churros

\$82 PER PERSON

AT THE COVE

CHOOSE SOUP OR SALAD:

- **TOMATO GORGONZOLA BISQUE**
Slow Roasted Organic Tomatoes Pureed and Laced with Creamy Blue Cheese
- **CLASSIC CAESAR SALAD**
Crisp Hearts of Romaine, Ciabatta Croutons and Shaved Parmesan with Classic Caesar Dressing
- **PAN ROASTED CHICKEN**
Herb Roasted Half Semi-Boneless Chicken Basted with Agave
- **FINGERLING POTATOES AND GRILLED SEASONAL VEGETABLES**

INCLUDES:

- **ARTISAN BAKED ROLLS AND BUTTER**
- **CHOCOLATE MARQUISE CAKE**
Flourless Chocolate Cake with Dark Chocolate Mousse
- **COFFEE AND TEA**

\$59 PER PERSON

Second Entrée Choice Available Upon Request for \$5+ Per Person.

TOTALLY CALIFORNIAN

- **SOUTHWESTERN SALAD**
Red Peppers, Corn, Cherry Tomato, Black Beans, Tortilla Strips, Avocado with Cotija Cheese and Chipotle Cream Dressing
- **ANCHO GLAZED SALMON**
All natural Salmon rubbed with Ancho Chili Spice and a Ginger Soy Glaze
- **COCONUT JASMINE RICE**
- **SAUTÉED GARLIC BABY SPINACH**

OR

- **GRILLED FLAT IRON STEAK**
Port Red Wine Sauce
- **GARLIC AND CHIVE MASHED POTATOES**
- **GRILLED SEASONAL VEGETABLES**

INCLUDES:

- **ARTISAN BAKED ROLLS AND BUTTER**
- **RED VELVET CAKE**
- **CHEESECAKE MOUSSE**
and Red Velvet Glaze
- **COFFEE AND TEA**

\$72 PER PERSON

BEACHSIDE SURF AND TURF

- **APB SALAD—A Beachcomber Classic!**
Organic Mixed Greens, Tart Apples, Candied Pecans and Bleu Cheese Crumbles served with Red Wine Vinaigrette
- **FAMOUS SEAFOOD “POT PIE”**
Chunks of Lobster, Shrimp, Scallops, Mahi Mahi and Vegetables.
Brandied Lobster Sauce Topped with a Puff Pastry Crown
- **PORT WINE BRAISED KOBE SHORT RIBS**
Boneless Kobe Short Ribs Slow Cooked to Perfection
- **GRILLED SWORDFISH WITH LEMON CAPER BEURRE BLANC**
Parmesan Risotto and Seasonal Roasted Vegetables

INCLUDES:

- **ARTISAN BAKED ROLLS AND BUTTER**
- **CHOCOLATE ESPRESSO PYRAMID**
- **ESPRESSO INFUSED CHOCOLATE MOUSSE**
Espresso Cream
- **COFFEE AND TEA**

\$92 PER PERSON

SUN-KISSED

STARTER SALAD:

CAESAR SALAD

- Romaine Hearts, Ciabatta Croutons, Shaved Parmesan Cheese, Classic Caesar Dressing

ENTREES: (CHOICE OF ONE)

CHICKEN PICCATA

- Spaghetti Pasta, White Wine Lemon Caper Sauce

PAN ROASTED SCOTTISH SALMON

- Couscous, Kalamata Olives, Peperonata, Roasted Potatoes

KABOCHA SQUASH RAVIOLI

- Marsala Sauce, Sage, Toasted Pine Nuts, Basil Oil and Parmesan Cheese

ASSORTMENT OF ARTISAN ROLLS

DESSERT PLATTER

- Tiramisu or Cheesecake

\$72 PER PERSON

HIGH TIDE

STARTER SALAD:

HEIRLOOM BEETS SALAD

- Organic Spinach, Baby Frisse, Toasted Cinnamon Walnuts, Goat Cheese, Balsamic Dressing

ENTREES: (CHOICE OF TWO)

PAN ROASTED LEMON CHICKEN

- Seasonal Veggies, Potato Puree, Herb Jus

GRILLED WHITE SEA BASS

- Chilled Wild Rice Salad, Asparagus, Wine Butter Sauce

GRILLED FLAT IRON

- Mashed Potatoes, Sautéed Garlic Spinach, Port Wine Sauce

EGGPLANT PARMESAN

- Burrata Cheese, San Marzano Tomato Sauce, Sweet Basil

ASSORTMENT OF ARTISAN ROLLS

DESSERT PLATTER

- Apple Tart
- Chocolate Cake

\$82 PER PERSON

DRIFTWOOD BAY

STARTER SALAD AND SOUP:

ARUGULA PEAR SALAD

- Baby Wild Arugula, Bartlett Pear, Toasted Cinnamon Walnuts, Sherry Vinaigrette, Onion Chutney

BEACHCOMBER CLAM CHOWDER SOUP

- Applewood Smoked Bacon

ENTREES: (CHOICE OF TWO)

ROASTED LEMON CHICKEN

- Seasonal Veggies, Potato Puree, Herb Jus

GRILLED SEA BASS

- Chilled Wild Rice Salad, Asparagus, Wine Butter Sauce

GRILLED BEEF FILET MIGNON

- Mashed Potatoes, Sautéed Garlic Spinach, Port Wine Sauce

WILD MUSHROOM RISOTTO

- Parmesan Cheese, Truffle Oil

ASSORTMENT OF ARTISAN ROLLS

DESSERT PLATTER

- Fruit Tart
- Chocolate Cake

\$98 PER PERSON

PASSED HORS D'OEUVRES

(PRICED PER PIECE)

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COLD

- **AHI TACOS**
Crispy Wonton, Pickled Cabbage,
Orange Vinaigrette, Sriracha Aioli
- **AVOCADO TOSTADA**
Taro Root Chip, Grilled Corn Relish,
Pea Shoots Sprouts
- **SALMON TARTARE**
Brioche Toast, Salmon Caviar, Yuzu Aioli
- **SPICY YELLOWFIN TUNA TARTARE**
Watermelon Radish, Citrus Soy Sauce,
Chili Oil, Sesame Seeds
- **BEEF FILET MIGNON TARTARE**
Brioche Toasted, Crème Fraîche,
White Truffle Oil
- **RIBEYE CROSTINI**
Black and Blue Ribeye, Parmesan Cheese,
Herb Butter
- **CALIFORNIA ROLL**
Crabmeat, Tobiko, Avocado, Cucumber
- **MINI NEW ENGLAND LOBSTER ROLLS**
Maine Lobster, Brioche Bun, Tarragon Aioli
- **TOMATO BURRATA CROSTINI**
Basil, Shallots, Garlic, Balsamic Gastrique,
Olive Oil, Ciabatta
- **RED SNAPPER CEVICHE**
Plantain Chips, Avocado Puree
- **PROSCIUTTO WRAPPED MELON SKEWERS**
Blood Orange Reduction
- **YELLOW TOMATO GAZPACHO**
Micro Cilantro, Avocado, Olive Oil

*Minimum of 1 Piece per Person per Hors d'Oeuvre

HOT

- **BUFFALO CHICKEN TOSTADA**
Tortilla Shell with Crumbled Bleu Cheese
- **BAKED BRIE ENCROUTE**
Raspberry Preserves and Toasted Walnut
- **SEARED BEEF SKEWERS**
Sweet Thai Coconut Sauce, Roasted Cashews
- **CRAB CAKES**
Remoulade Sauce, Cilantro Leaves
- **KOBE BEEF PATTY SLIDER**
Mini Brioche Bun, White Cheddar,
Caramelized Onion, Arugula
- **POTATO HAM CROQUETTES**
Herb Aioli
- **BLUE CHEESE STUFFED DATES
WRAPPED IN PROSCIUTTO**
- **CARNITAS TACOS**
Tortilla Shell, Savoy Cabbage,
Pickled Red Onion, Tomatillo Salsa
- **CHICKEN SKEWERS**
Grilled Chicken Breast, Ginger Soy Glazed,
Roasted Cashews
- **SHRIMP SKEWERS**
CharBroiled Pacific Jumbo Shrimp,
Huli Huli Sauce, Pineapple Salsa
- **KOBE BEEF SHORT RIBS**
Mini Brioche, Baby Arugula, Black Truffle Aioli
- **PULLED PORK SLIDER**
Hawaiian Roll, Hickory BBQ Sauce,
Green Apple Cole Slaw
- **BEEF BRISKET SLIDER**
Mini Brioche, South Carolina BBQ Sauce,
Sauerkraut



RECEPTION SELECTIONS

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CHARCUTERIE

- Air-Dried and Cured Italian Meats, Grilled Italian Vegetables, Extra Virgin Olive Oil, Assorted Olives, Cornichons, Pickled Onions, Artisan Breads and Mustards

\$29 PER PERSON

ROASTED VEGETABLES

- Roasted Peppers, Grilled Asparagus and Squash, Marinated Mushrooms, Pickled Onions, Eggplant, Assorted Olives, Grilled Flatbread, Hummus and Olive Tapenade

\$20 PER PERSON

CRUDITÉS

- Fresh Baby Vegetable Crudités, Carrots, Celery, Jicama, Peppers, Belgian Endive, Radishes, Tomatoes, Assortment of Dips: Ranch, Honey Mustard, Tzatziki

\$20 PER PERSON

CARPACCIO

SELECT TWO:

- Thin Slices of Seared Black Peppercorn Beef Tenderloin, Mustard, Shaved Parmesan Cheese
- Thin Slices of Raw Sashimi Grade Ahi Tuna, Mustard, Aioli, Hard Boiled Eggs, White Anchovy, Fried Capers and Radish
- Thin Slices of Salmon, Capers, Arugula, Shaved Bermuda Red Onion, Lemon Vinaigrette
- Roasted Beet Carpaccio Artichoke Mousse, Truffle and Parmesan Vinaigrette

\$36 PER PERSON

INTERNATIONAL AND DOMESTIC CHEESE DISPLAY

Brie, Aged Cheddar, Gouda, Gruyere, Goat, Bleu, Manchego, Fresh and Dried Fruits, Quince, Toasted Almonds and Walnuts, Assorted Artisan Bread, Crackers and Honey

\$32 PER PERSON



SPECIALTY STATIONS

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SALAD BAR

- Crispy Romaine Hearts, Baby Spinach and Mixed Greens, Cherry Tomatoes, Cucumbers, Shredded Carrots, Mushrooms, Hard Boiled Eggs, Red Onion, Walnuts, Blue Cheese, Herb Croutons, Sunflower Seeds, Champagne Vinaigrette, Caesar, Balsamic

CHOICE OF ONE:

- Basil Roasted Chicken and Applewood Smoked Bacon

\$24 PER PERSON

Add: Chilled Baby Shrimp, Lemon Grass Scallops or Crab – Add'l \$10 per person

KABOB BAR

CHOICE OF TWO:

- Chipotle Marinated Organic Chicken, Red Peppers, Sweet Onions,
- Colorado Lamb Loin, Garlic, Coriander and Olive Oil
- So-Cal Fish Kabob, Swordfish, Shrimp, Salmon, Bell Peppers and Pineapple
- Marinated Tri-Tip, Squash, Heirloom Tomatoes
- Seasonal Vegetable Kabob, Red Onion, Olive Oil, Fresh Herbs, Roasted Garlic

\$36 PER PERSON

POKE STATION

CHOICE OF THREE:

- Ponzu Marinated Ahi Tuna, Salmon and Albacore, White Rice or Brown Rice, Pickled Ginger, Seaweed Salad, Avocado, Cucumber, Sesame Seeds, Pickled Onions with a Hawaiian Vinegarette

\$42 PER PERSON

SLIDER STATION

CHOICE OF TWO MEATS:

- Kobe Beef Short Ribs, Beyond Burger, Pulled Pork

CHOICE OF SIX TOPPINGS:

- Crispy Maple Bacon, Avocado Mash, Tomatoes, Cremini Mushrooms, Caramelized Onions, Butter Lettuce, Organic Arugula,
- Cheddar Cheese and Bleu Cheese Crumbles
- Served on Mini Brioche Sweet Hawaiian Rolls

\$30 PER PERSON • CHEF REQUIRED – \$150

FIESTA TACO STATION

CHOICE OF THREE MEATS:

- Grilled Chicken, Carne Asada, Pork Carnitas, Grilled Mahi-Mahi, Sofrito Tofu
- **Toppings:** House Made Guacamole, Pico De Gallo, Mango and Pineapple Salsa, Tomatillo Salsa, Sour Cream, Cotija Cheese, Cilantro, Red Onions
- Corn and Flour Tortillas and Tortilla Chips

\$32 PER PERSON • CHEF REQUIRED – \$150

SPECIALTY STATIONS

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PASTA STATION

CHOICE OF TWO PASTA SELECTIONS:

- Medium Shells, Cavatappi, Penne or Cheese Tortellini

CHOICE OF TWO SAUCE SELECTIONS:

- Alfredo, Arrabiata, Basil Pesto or White Truffle Cream
- Toppings: Sautéed Mushrooms, Roasted Tomatoes, Wilted Spinach, Pine Nuts, Parmesan Cheese, Italian Sausage or Herb Grilled Chicken Paillard

\$32 PER PERSON • CHEF REQUIRED – \$150

MASHED POTATO MARTINI BAR

- Braised Boneless Short Ribs, Caramelized Onions, and BBQ sauce
- Whipped California Potatoes with

CHOICE OF TOPPINGS: Shredded Cheddar, Gorgonzola, Corn, Crumbled Bacon, Sour Cream, Chives

\$19 PER PERSON • CHEF REQUIRED – \$150

BEACHCOMBER BEIGNET STATION

- Famous Freshly Fried “Light as Air” Beignets Dusted with Powdered Sugar
- Hot Fudge, Warm Berry Sauce
- Vanilla Bean Ice Cream

\$12 PER PERSON



HOSTED 3 HOUR BAR

Bar Packages Include the Appropriate Liquors, Select Beers, Red and White Wines, Juice, Sodas and Flat Bottled Water

*Priced Per Person

PREMIUM BAR \$45

- Ketel One Vodka, Hendricks Gin, Bacardi Rum, Patron Tequila, Maker's Mark, J.W. Black Scotch
- One Signature Drink Included
- Selection of 4 Beers
- Beachcomber Chardonnay and Cabernet Sauvignon

WELL BAR \$38

- Svedka Vodka, Tanqueray Gin, Cruzan Rum, Sauza Tequila, Jack Daniels Whiskey, Dewar's Scotch
- One Signature Drink Included
- Selection of 4 Beers
- Cupcake Chardonnay and Cabernet Sauvignon

BEER, WINE AND SODA BAR \$30

- Selection of 4 Beers
- Cupcake Chardonnay and Cabernet Sauvignon

BEER SELECTION:

El Chango, Red Trolley, Stone IPA, Golden Road Hefeweizen, Eel River, Trestles IPA

- *Additional hours available per hour for each Hosted Bar package
- * A \$1,000 minimum per bar is required for all Cash and Hosted bar

BAR ENHANCEMENTS

CHAMPAGNE TOAST

\$10 PER PERSON

UPGRADED OR TABLESIDE WINE

Available to Purchase by the Bottle

SIGNATURE COCKTAILS

The Bootlegger

A Tropical Blend of Cruzan Banana Rum, Pineapple and Orange Juice

Luscious Lemonade

Citron Vodka, Blackberry Liqueur, Freshly Squeezed Lemonade

Pearadiso

Absolut Pear Vodka, St. Germain, Aperol, Lime Juice, Agave, Splash of Soda

The Beachcomber

Cherry Cruzan Aged Rum, Coconut Rum, Lemonaid, Cranberry Juice

Baja Breeze

Casamigos Tequila, Aperol, Lime Juice, Agave Syrup, Watermelon Juice, Tajín Spice

THE MARTINIS

Catalina Sunset

Citron Vodka, Blackberry Liqueur, Lemonade and Pineapple Juice

The Catalina Sunset

Citron Vodka, Lemonaid, Blackberry Liqueur, Pineapple Juice

Cucumber Mist

A Crisp Blend of Citron Vodka Muddled with Cucumber and Mint

Coastal Cosmo

Citron Vodka, Cointreau, Lime and Cranberry Juice

THE MARGARITAS

The Real Deal

Casamigos Tequila, Agave Syrup and Lime Juice

Blackberry Margarita

Cazadores Reposado, Blackberry Liqueur, Agave Syrup

Patron Margarita

House Made Sweet and Sour, Patron Silver and Grand Marnier

Mango Rita

Cazadores Reposado, Patron Citronge, Mango Puree

WINE LIST

CHAMPAGNE AND SPARKLING WINES

	<u>BTL</u>
Jaume Serra "Cristalino" Brut Cava, Spain, NV	\$40
Veuve Cliquot "Yellow Label" Brut Champagne, Reims, France, NV (375 ml. half bottle)	\$46
G.H. Mumm "Cordon Rouge" Brut Champagne, Reims, France, NV	\$90

WHITE WINES

Ruffino Pinot Grigio, Delle Venezie 2020	\$40
The Beachcomber Chardonnay, California, 2019	\$40
Butter Chardonnay, California, 2020	\$42
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand, 2021	\$52
La Crema Chardonnay, Sonoma Coast, 2019	\$55
Rombauer Vineyard Chardonnay, Carneros, 2020	\$80

ROSÉ WINE

	<u>BTL</u>
Meiomi, Sonoma County, 2019	\$48

RED WINES

The Beachcomber Cabernet Sauvignon, California	\$46
The Federalist, Lodi, 2018	\$48
Terrazas, "Malbec" Reserva, Argentina, 2016	\$48
Summerland Pinot Noir, Santa Barbara County, 2019	\$55
Daou, Paso Robles, 2019	\$60
Justin Vineyards Cabernet Sauvignon, Paso Robles, 2018	\$64
Rombauer Vineyards Zinfandel, California, 2016	\$65
Ken Brown, Santa Barbara, 2019	\$65
Austin Hope, Paso Robles, 2018	\$70
Silver Oak Cabernet Sauvignon, Alexander Valley, 2017	\$120
Heitz Cellars Cabernet Sauvignon, Napa Valley, 2016	\$135

CELLAR WINE SELECTION

RED WINES

BOTTLE

David Arthur, Napa Valley, 2014	\$115
Booker "My Favorite Neighbor" Red Wine, 2018	\$130
Heitz, Napa Valley, 2016	\$135
Justin Vineyards Isosceles, Paso Robles, 2017	\$140
Silver Oak, Cabernet Sauvignon, Napa Valley, 2014	\$150
Plumpjack Estate, Cabernet Sauvignon, Oakville, 2016	\$160
Pride, Merlot, Napa Valley 2016	\$180
Quintessa, Red Wine, Napa Valley, 2018	\$195
Daou "Soul of a Lion" Cabernet Sauvignon, Paso Robles, 2015	\$200

