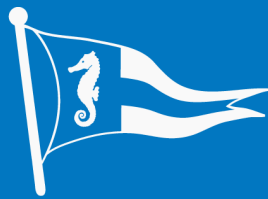


LA JOLLA
BEACH & TENNIS CLUB



CATERING OVERVIEW

Enhance your meetings and events with incredible food served on the beach, poolside, or an event space with views of the ocean.

BREAKFAST BUFFETS

INCLUDES ORANGE JUICE, FRESHLY BREWED COFFEE AND TEA

SHORES CONTINENTAL

Breakfast Breads and Pastries *Butter, Preserves*
Overnight Oats *Slivered Almonds, Berries, Coconut Milk*
Selection of Healthy Cereals
Seasonal Fresh Fruit
Yogurt Parfait *Honey, Granola*

ALL - AMERICAN

Breakfast Breads and Pastries *Butter, Preserves*
Classic Scrambled Eggs *Chives*
Country Potatoes *Bell Peppers, Onions, Smoked Paprika*
Choice of 2: *Hickory Smoked Bacon, Chicken Apple Sausage, Breakfast Pork Sausage*
Bagels *(Plain, Everything or Cinnamon) and choice of Plain or Flavored Homemade Cream Cheese*
 minimum of 10 people

BAJA

Tres Leche French Toast
Huevos Rancheros *Eggs, Corn Tortillas, Ranchero Sauce*
Chilaquiles *Avocado, Tomatillo, Queso Fresco*
Refried Beans and Spanish Rice
Pico de Gallo *Citrus Crema*
Seasonal Fresh Fruit Platter *Tajin*
 minimum of 20 people

POWER START

Chef's Blend Granola
Individual Assorted Yogurt *Mixed Berries, Honey*
Overnight Oats *Slivered Almonds, Berries, Coconut Milk*
Quinoa Bowl *Kale, Cauliflower, Tomatoes, Avocado, Pepita*
Mushroom Spinach Scramble *Herb Goat Cheese, Sweet Peppers*
Acai Bowl *Seasonal Berries, Pecans, Mint Syrup*
Beyond Breakfast Sausage
 minimum of 20 people
ADD ON: Avocado Toast

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A LA CARTE BREAKFAST

IF LESS THAN 20 GUESTS, A LABOR FEE WILL APPLY

Select One Option from Either Category for Entire Party

PANTRY

The Orchard *Harvest Fruit, Berries, Cottage Cheese, Date Nut Bread*

Lox and Bagel *Cream Cheese, Red Onion, Capers, Lemon*

HOT

Breakfast Burrito *Bacon, Potato, Queso Fresco, Avocado, Hot Salsa*

Oatmeal *Brown Sugar, Walnuts, Raisins*

Quiche *Spinach, Tomato, Leek, Thyme, Broccoli, Cheddar, Lorraine*

Quinoa Bowl *Two Poached Eggs, Carrots, Kale, Cherry Tomato, Avocado*

BRUNCH

BUFFET

(Minimum of 25 guests required)

Fresh Orange and Grapefruit Juice

Market Selection of Seasonal Fruits and Berries

Assorted Dried Cereal with Milk *Skim, Whole, Soy, Oat*

Gourmet Greek Yogurt *Honey*

Local Field Greens *Artichoke Hearts, Citrus, Jicama, Shaved Parmesan, Sunflower Seeds, Banyuls Vinaigrette, Stone Ground Mustard Vinaigrette*

Applewood Smoked Bacon

Chicken Apple Sausage

Heirloom Breakfast Potato with Caramelized Onion

Tres Leches French Toast *Sea Salted Butter, Maple Syrup*

Jidori Roasted Half Chicken *Caramel Apple & Maple Chutney, Cider Glazed Onion*

Smoked Salmon *Fresh Bagels, Cream Cheese, Shaved Onions, Capers*

Lemon Triple Chocolate Brownie

Old Fashioned New York Cheesecake

Cinnamon Churros

Gluten Free Lemon Meringue Tart

Freshly Brewed Coffee or Tea

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BRUNCH ENHANCEMENTS

IF LESS THAN 20 GUESTS, A LABOR FEE WILL APPLY

CARVING STATIONS

Maple Roasted Ham *Ginger Peach Marmalade, Thyme
Mustard Sauce*

Garlic Roasted New York Sirloin

OMELET STATION

Organic Cage Free Omelet Station *Bay Shrimp, Crab
Meat, Black Forest Ham, Egg White, Soyrito, Cheese,
Mushrooms, Bell Peppers, Onions, Spinach, Tomatoes*

BAKERY

Chocolate or Butter Croissants

Assorted Large Muffins

Bagels *Plain, Everything or Cinnamon and Choice of Plain or
Flavored Homemade Cream Cheese*

Traditional Fruit Danish

Assorted Tea Breads

SIDES

Whole Fresh Fruit

Assorted Candy Bars

Assorted Granola Bars *Kind Bars, Lara Bars*

Assorted Individual Yogurt

Yogurt Parfait

Fresh Fruit Display

Pretzels or Confetti Snack Mix

Mixed Cocktail Nuts

BEVERAGES

Individually Bottled Soft Drinks

Bottled Still and Mineral Water

Individually Bottled Juices

Iced Tea or Lemonade

Fresh Squeezed Orange or Grapefruit Juice

Fresh Brewed Coffee or Tea

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COMPOSED MEETING BREAKS

ALL COMPOSED MEETING BREAKS INCLUDE
FRESHLY BREWED COFFEE AND TEA.
ALL BREAK PACKAGES ARE BASED ON
30 MINUTES OF CONTINUOUS SERVICE

TRAIL MIX BAR

**Almonds, Sunflower Seeds, Raisins, Banana Chips,
Shredded Coconut, Cranberry, Dark Chocolate Chips,
Flaxseed**

REFRESH

Seasonal Fresh Fruit *Honey Yogurt Dip*
Vegetable Crudite *Basil Pesto*
Lemon Curd Bar *Almond Crust*

SIESTA

Golden Crisp Tortilla Chips *Salsa, Guacamole*
Roasted Chicken Quesadillas *Citrus Crema*
Cinnamon Cream Filled Churros *Sugar Dust*

SWEET & SALTY

Assorted Freshly Baked Cookies & Brownies
Assorted Bag of Chips
Kind Bars
Lara Bars
Whole Fruit

FARMERS MARKET

Farmers Market Vegetable Display
White Bean Hummus
Cucumber Greek Yogurt
Artisan Cheese *Savory Pita, Crackers*

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LUNCH BUFFETS

NOONTIME DELI

Field Greens *Cherry Tomatoes, Cucumbers, Carrots, Radish, Lemon Thyme Dressing*

Bow Tie Pasta Salad *Broccoli, Bell peppers, Feta, Black Olives, Pepperoni, Balsamic Vinaigrette*

Deli Meats and Cheeses *Roasted Turkey Breast, Roast Beef, Genoa Salami, Red Leaf Lettuce, Tomato, Red Onion, Sunflower Sprouts*

Freshly Baked Breads and Rolls

Sea Salt Potato Chips

Seasonal Fruit Salad *Vanilla Syrup*

Freshly Baked Cookies and Brownies

minimum 10 people

CALIFORNIAN

Avocado Caesar *Hearts of Romaine, Manchego, Crostini, Classic Dressing*

Grilled Vegetable Wrap *Farro, Asparagus, Squash, Olive Spread, Spinach Tortilla*

Turkey Club *Bacon, Tomato, Provolone, Multigrain Bread*

Blue Crab Roll *Buttermilk Brioche, Spiced Boursin Aioli*

Miss Vickie's Potato Chips

Market Selection of Seasonal Fruit

Brownie Bites

minimum 15 people

LIGHT AND ZESTY

Gluten Free Menu

Daily Vegetarian Soup

Caprese *Vine-Ripened Tomatoes, Burrata Cheese, Fresh Basil*

Living Lettuce Salad Bar *Local Greens, Hearts of Palm, Cucumber, Rainbow Carrot, Charred Corn*

Dressings: *Buttermilk Ranch, Blood Orange Balsamic Citronette, Poppy Seed Vinaigrette*

Ancient Grains Salad: *Artichoke, Grilled Peppers, Heirloom Tomato, Asparagus (Warm Salad)*

Choice of One: *Grilled Whiskey Chicken Breast, Garlic Prawns, Ti Leaf Roasted Salmon*

Choice of One: *Market Selection of Seasonal Fruit or Gluten Free Chocolate Brownies*

minimum 15 people

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LUNCH BUFFETS

CONTINUED

LIVE LIKE A LOCAL

White Bean Hummus *Crudite, Pita, Blue Corn Chips*

Local Field greens *Artichoke Hearts, Citrus, Jicama, Shaved
Parmesan, Sea Salted Sunflower Seeds*

Dressing *Stone Ground Mustard Vinaigrette,
Avocado Buttermilk*

Grilled Asparagus *Tomato, Avocado, Marcona Almond,
Meyer Lemon Vinaigrette*

Quinoa and Bay Shrimp Salad

Choice of One Honey Roasted Turkey *Lettuce, Tomato, Sprouts,
Avocado, Mustard Seed Aioli, Pretzel Bun* **or** **Submarine on**

Baguette *Italian Meats, Provolone Cheese, Olive Tapenade,
Cucumber Salad*

Choice of One *Market Selection of Seasonal Fruit* **or** *Soft Baked
Cookies*

minimum 20 people

OLD TOWN FIESTA

Achiote Caesar Salad *Romaine Hearts, Shaved Manchego,
Croutons, Caesar Dressing*

Roasted Corn Salad *Epazote, Charred Tomato, Cotija
Cheese, Agave Lime Vinaigrette*

Shrimp Ceviche *Cucumber, Jicama, Cilantro, Avocado,
Shaved Cabbage, Lime*

Chicken Chili Verde *Cilantro, Queso Fresco, Grilled
Scallions, Almonds*

Skirt Steak Fajitas *Sauteed Sweet Peppers and Onions*

Grilled Mahi Mahi *Shaved Cabbage, Salsa Roja, Green
Onion, Lemon*

Refried Black Beans, Spanish Rice

Guacamole, Salsa Fresca, Sour Cream

Corn and Flour Tortillas

Seasonal Fruits *Tajin Spices*

Tres Leches Cake

Cinnamon Cream Filled Churros *Chocolate Sauce*

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PLATED LUNCH

SOUPS

Select One Option from Either Category for Entire Party

New England Clam Chowder *Potato, Bacon, White Clams, Oyster Crackers*

Butternut Squash *Sun Dried Cranberries, Pepitas, Nutmeg Cream*

Portobello Mushroom *Mascarpone, Pancetta, Truffle Oil, Chives*

Vine Ripened Tomato *Olive Oil, Basil Pistou, Crostino*

SALADS

Iceberg Wedge *Maple Bacon, Cherry Tomatoes, Chives, Buttermilk Blue Cheese Dressing*

Mediterranean *Baby Gem, Olives, Tomatoes, Cucumbers, Feta, Herb Dressing*

Baby Spinach *Strawberries, Goat Cheese, Candied Walnut, White Balsamic Vinaigrette*

Wild Arugula *Petit Basque, Shaved Fennel, Pecan Brittle, Agave Sherry Dressing*

Club Caesar *Romaine, Anchovy, Parmesan, Croutons, Caesar Dressing*

ADDITIONAL APPETIZERS

Baja Shrimp Cocktail *Persian Cucumbers, Vodka Cocktail Sauce, Lemon Wedges*

Pacific Blue Crab Cake *Pickled Fennel, Watercress, Saffron Aioli, Orange Vanilla Reduction*

Ahi Tuna Two Ways *Sesame Seared, Poke Style, Daikon Sprouts, Macadamia, Wasabi Soy*

Burrata Prosciutto *Cherry Tomatoes, Arugula, Vincotto, Ciabatta Toast*

ENTREE SALADS

Select One Option for Entire Party

Seafood Louie Salad *Blue Crab, Bay Shrimp, Butter Lettuce, Avocado, Egg, Russian Sauce*

Chilled Chicken Salad *Roasted Turkey, Romaine, Tomato, Avocado, Roquefort, Egg, Bacon, House Dressing*

Stuffed Hass Avocado *Field Greens, Celery Sprouts, Red Goddess Dressing*

Choice of Tuna Salad, Chicken Salad and Blue Crab

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PLATED LUNCH

CONTINUED

ENTREE SANDWICHES

Select One Option for Entire Party

Zen Wrap Eggplant, Feta, Sweet Peppers, Sprouts, Hummus, Whole Wheat Tortilla

Toasted Turkey Club Bacon, Swiss, Lettuce, Tomato, Avocado

Pacific Salmon Burger Arugula, Avocado, Caramelized Onion, Ancho Aioli, Brioche Bun

Signature Beach Burger Half Pound Patty, Bacon, Cheddar, Brioche Bun

Mediterranean Chicken Prosciutto, Arugula, Fontana Cheese, Sun Dried Tomato Aioli, Brioche Bun

Albacore Tuna Melt Swiss Cheese, Tomato, Celery, Red Onion, Toasted Whole Wheat Bread

Choice of One Side for Entire Party: French Fries, Cole Slaw, or Fresh Fruit Salad

ENTREE PLATES

Select Up to Two Entrees and One Vegetarian for Entire Party

Jidori Chicken Okinawan Potato, Baby Bok Choy, Candied Kumquat, Black Garlic Jus

Seared Rockfish Quinoa, Garden Vegetables, Lemon Caper Sauce

Local Halibut Couscous, Butternut Squash, Blistered Tomato, Meyer Lemon Pistou

Diver Scallops and Baja Prawns Tabbouleh, Fennel Puree, Tangerine Reduction

Angus Petit Filet Mignon Garlic Herb Butter, French Fries, Petite Salad

Roasted Cauliflower Bowl Broccoli, Snap Peas, Scallions, Jasmine Rice, Garlic, Ginger, Soy

DESSERTS

Select One Option for Entire Party

Cappuccino Mudd Pie Roasted Almonds, Butterscotch, Chocolate Sauce

Amaretto Tiramisu Mascarpone Mousse, Espresso, Creme Brulee Crumble

Key Lime Cheesecake Graham Crust, Key Lime Curd, Vanilla Chantilly

Lemon Meringue Tart Shortbread Cookie Dough, Vanilla Genoise, Lemon Curd, Meringue

Red Velvet Cake (GF) Cheesecake Mousse, Chocolate Glaze

Chocolate Marquise (GF) Chocolate Mousse, Streusels, Chocolate Glaze

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BOX LUNCH

ALL BOX LUNCHES INCLUDE INDIVIDUAL BAGS OF POTATO CHIPS. WHOLE FRUIT, COOKIE OR BOWTIE, BOTTLED WATER.

MINIMUM 10 PEOPLE
CHOICE OF UP TO 3 TO BE SELECTED IN ADVANCE

Select Three Options from Either Category for Entire Party

SANDWICHES

Roast Beef *Aged Vermont Cheddar, Butter Lettuce, Tomato, Dijon Horseradish*

Natural Turkey Breast *Lettuce, Tomato, Orange Cranberry Compote, Basil Sprouts*

Italian Mortadella *Capicola, Salami, Provolone, Arugula, Pepperoncini, Ciabatta Bread*

Black Forest Ham *Swiss Cheese, Alfalfa Sprouts, Honey, Stone Ground Mustard, Brioche Bun*

Classic Tuna Salad *Wild Caught Albacore, Shredded Lettuce, Tomato, Swiss Cheese*

WHOLE WHEAT TORTILLA WRAPS

Asian Chicken *Field Greens, Mandarin, Sprouts, Wontons, Cashews, Classic Ginger Dressing*

Zen Gardener *Grilled Eggplant, Feta, Sweet Peppers, Bean Sprouts, Hummus*

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HORS D'OEUVRES

COOL TRAY - PASSED

Bruschetta *Sugar Cured Tomato, Fresh Mozzarella*
Prosciutto Canape *Lemon Ricotta, Pistachio Whipped Gorgonzola, Cured Grape, Endive, Smoked Almond*
Angus Beef Tartare *Toast Point, Capers, Horseradish Aioli*
House Smoked Salmon *Cucumber, Creme Fraiche, Salmon Roe*
Ahi Poke Quinoa Spoon
Lobster Salad Tartlet *Lemon Caper Aioli, Chive*
Deviled Egg *Candied Bacon, Mustard Lemon Cream*
 30 piece minimum

COOL TRAY - PASSED

Mini Maryland Blue Crab Cake *Old Bay Aioli*
Stuffed Bella Mushroom *Quinoa, Aged Gouda*
Vegetable Spring Roll *Thai Sweet Chili Sauce*
Coconut Shrimp Skewer *Sriracha Mayo*
Brie Raspberry Purse *Puff Pastry*
Chicken Skewer *Peal Onion Mesquite Glaze*
Angus Beef Sliders *Pickled Onions, Aged Cheddar, Tomato Jam*
Empanada *Beef, Black Bean*
New York Steak Skewer *Chimichurri Sauce*
 30 piece minimum

STATIONED DISPLAYS

Baja Cinco *Guacamole, Queso Fundido, Pico de Gallo, Salsa Brava, Yellow Corn Tortilla Chips*
Vegetable Crudite *Asparagus, Carrots, Peppers, Zucchini, Cherry Tomatoes, Cucumber, Marinated Mushrooms & Olives, Spinach Artichoke Dip, Cucumber Yogurt Dip*
Hummus Trio *Traditional, Red Pepper, Baba Ghanoush, Carrot, Cucumber, Celery Jicama, Savory Pita*
Baked Brie En Crouete *Wisconsin Brie, Sun Dried Fruit, Candied Pecans, Stone Fruit, Crostini & Crackers*
Artisan Cheese and Charcuterie *Locally Sourced Cheeses, Varzi Salami, Grilled Chorizo, Blackberry Mustard, Seasonal Dried Fruits, Assortment of Rustic Breads and Crackers*

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HORS D'OEUVRES

CONTINUED

SEA CRUDO PLATTERS

Sashimi Salmon, Yellowtail, Diver Scallops

*Citrus Ponzu, Pickled Shallots, Cilantro Sprouts, Tobiko Caviar,
Wasabi Dressing, Ginger Cucumber Relish*

Minimum 20 people

POKE & CEVICHE DISPLAY

Pacific Ahi Tuna Poke, Ceviche

*Seaweed Salad, Cucumber, Ginger, Tobiko, Sesame, Radish
Sprouts, Macadamia Toy, taro Chips*

Minimum 20 people

RAW BAR

Pacific Oysters on the Half Shell

Baja Jumbo Shrimp

Cocktail Stone Crab Claws

Served with Cocktail Sauce, Horseradish, Lemon, Crackers, Toast

STATIONED PASTA DISPLAY

Cheese Ravioli *Basil Pomodoro Sauce*

Orecchiette *Italian Sausage Ragout*

Truffle Gnocchi *Asparagus, Mushrooms, Aged Parmesan,
Olive Oil*

Minimum 25 people

STATIONED TACO DISPLAY

Baja Style Mahi, Carne Asada, Pollo Asada

*Pico De Gallo, Guacamole, Grated Cotija Cheese, Crema Fresca,
Corn and Flour Tortillas*

Minimum 25 people.

STATIONED SLIDERS ON BRIOCHE

Cheeseburger *Cheddar, Bacon, Candied Onion*

BBQ Pulled Pork *Apple Coleslaw, Chipotle Mayo*

Shiitake Mushroom *Horseradish, Havarti, Tomato, Roasted
Bell Pepper, Arugula*

Herb Sea Salt French Fries

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HORS D'OEUVRES

CONTINUED

CARVING STATIONS

Minimum 20 people per station
Chef Attendant Included

Hard Spice Rub Natural Turkey Breast

Cranberry Sauce, Black Muscat, Giblet Gravy, Brioche Rolls

Cuban Roast Pork Loin

Papaya Habanero Chutney, Spiced Rum Sauce, Brioche Rolls

Black Angus Prime Rib

*Shallot Confit, Cremini, Straight and Creamed Horseradish,
Cabernet Sauce, Brioche Rolls*

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PLATED DINNER STARTERS

Select One Option from Either Category for Entire Party

S O U P S

Vine Ripened Tomato Olive Oil, Basil Pistou, Crostini

Clam Chowder Bacon, Potato, White Clams, Oyster Crackers

Portobello Mushroom Mascarpone, Pancetta, Truffle Oil, Chives

Butternut Squash Sun Dried Cranberries, Pepitas, Nutmeg Cream

S A L A D S

Baby Spinach Strawberries, Goat Cheese, Candied Walnut, White Balsamic Vinaigrette

Wild Arugula Petit Basque, Poached Pear, Pecan Brittle, Agave Sherry Dressing

Super Greens Arugula, Watercress, Spinach, Kale, Manchego, Almonds, Orange Dressing

Club Caesar Romaine, Anchovy, Parmesan, Croutons, Caesar Dressing

Iceberg Wedge Maple Bacon, Cherry Tomatoes, Chives, Blue Cheese, Buttermilk Dressing

A D D I T I O N A L A P P E T I Z E R S

Baja Shrimp Cocktail Persian Cucumbers, Vodka Cocktail Sauce, Lemon Wedges

Pacific Blue Crab Cake Pickled Fennel, Watercress, Saffron Aioli, Orange Vanilla Reduction

Roasted Maitake Mushroom Mustard Greens, Herb Crostini, Truffle Balsamic, Pistachio Oil Macadamia Soy

Burrata Prosciutto Cherry Tomatoes, Arugula, Vincotto, Ciabatta Toast

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PLATED DINNER ENTREES

Select Up to Two Entrees and One Vegetarian for Entire Party

SEA

Seared Snapper Quinoa, Garden Vegetables, Lemon Caper Sauce

Local Halibut 3 Citrus Risotto, Broccolini, Blister Tomato, Meyer Lemon Pistou

Natural Salmon Rainbow Quinoa, Oyster Mushroom, Tomato Fennel Marmalade

White Sea Bass Roasted Heirloom Potatoes, Pencil Asparagus, Tangerine Relish, Thyme Butter Sauce

Diver Scallops and Baja Prawns Yellow Corn Polenta, Sauteed Heirloom Mustard Greens, Baby Bella Mushrooms, Citrus Vinaigrette

LAND

Double Pork Chop Whipped Potato, Broccoli Rabe, Apple Chutney, Rum Sauce

Jidori Chicken 3 Citrus Risotto, Broccolini, Cider Glazed Pearl Onion, Candied Kumquat, Black Garlic Jus

Braised Beef Short Rib Beemster Polenta, Wild Mushrooms, Cipollini Cabernet Jus

Angus Prime Rib Twice Baked Potato, Asparagus, Creamy Horseradish, Natural Jus

Center Cut Filet Mignon Black Truffle Yukon Mashed Potatoes, Confit Tomato, Asparagus, Cabernet Reduction

VEGETARIAN

Butternut Squash Risotto Mascarpone, Field Peas, Citrus Gremolata

Cremini Mushroom Ravioli Kale, Parmesan, Truffle Oil, Basil

Roasted Cauliflower Bowl (vegan) Broccoli, Snap Peas, Scallions, Jasmine Rice, Garlic, Ginger, Soy

Vegetable Tagliatelle (vegan) Yellow Squash, Zucchini, Carrots, Goat Cheese, Basil Pistou

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PLATED DINNER

CONTINUED

MAKE YOUR OWN SURF & TURF

Served with Whipped Truffle Potatoes, Asparagus, Glazed Carrots,
Wild Mushrooms

Choice of: Five Peppercorn Sauce, Port Wine Reduction, or Bearnaise

SURF

Jumbo Shrimps (3)
Natural Salmon
Halibut
Jumbo Diver Scallops (2)
Sea Bass
Lobster Tail

TURF

Angus Beef Short Ribs
Jidori Chicken
New York Steak
Filet Mignon

DESSERTS

Select One Option for Entire Party

Cappuccino Mudd Pie *Roasted Almonds, Butterscotch,
Chocolate Sauce*

Amaretto Tiramisu *Mascarpone, Espresso,
Creme Brulee Crumble*

Key Lime Cheesecake *Graham Crust, Vanilla Chantilly,
Key Lime Curd*

Lemon Meringue Tart *Vanilla Genoise, Lemon Curd, Meringue*

Red Velvet Cake (GF) *Chocolate Glaze, Walnut Brittle, Mint*

Chocolate Marquise (GF) *Chocolate Mousse, Streusels,
Berry Coulis*

SWEETS ACTION STATIONS

**Minimum of 30 people per station. Chef attendant
included**

ICE CREAM SUNDAES

*Chocolate and Vanilla Ice Cream, Chocolate and Caramel Sauces,
Rolled Wafers, Chocolate Chip Cookies, Brownie Crumbles, Chopped
Nuts, Sprinkles, Cherries, Whipped Cream*

SMALL BITES

Petit Fours *Macarons, Opera Cake, Red Berry Opera, Lemon Bars,
Dulce De Leche Squares, New York Cheesecake, Tiramisu, S'mores
Bar*

30 piece minimum for each

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DINNER BUFFETS

F I E S T A

Tortilla Chips *Salsa Fresca, Guacamole*

Baja Tortilla Soup *Smoked Chicken, Crispy Tortilla, Avocado*

Southwestern Caesar Salad *Romaine Hearts, Manchego, Crouton, Ancho Cream Dressing*

Roasted Corn Salad *Epazote, Charred Tomato, Cotija Cheese, Agave Lime Vinaigrette*

Classic Ceviche *White Sea Bass, Tomato, Cilantro, Lime, Pepitas*

Choice of 3:

Snapper Chili Verde *Cilantro, Queso Fresco, Grilled Scallions,*

Almonds **Pisa's Carnitas** *Tomatillo Salsa, Cabbage Radish Salad*

Chicken Enchilada *Charred Corn, Three Cheeses, Yellow Bell Pepper Sauce* **Chipotle Skirt Steak** *Carne Asada Salsa Roja*

Refried Black Beans, Spanish Rice, Flour Tortillas

Tres Leches Cake *Slivered Almonds, Shaved Chocolate*

Caramel Flan

Cinnamon Churros *Chocolate Sauce*

A L L A M E R I C A N

Heirloom Tomato Bisque *Cheddar Cheese Crouton*

Gem Romaine Wedge *Cherry Tomato, Cucumber, Pancetta, Bleu Cheese Dressing*

Three Cheese Mac & Cheese *Lobster, Bacon*

Red Apple Poppy Seed Cole Slaw

Old Fashion Pork Chops *Caramelized Onion, Apple Sauce*

Herb Marinated Shelton Farm Chicken *Cider Braised Rainbow Chard, Bacon*

Homestyle Meatloaf *Country Gravy*

Mashed Yukon Potatoes *Garlic Cream Cheese*

Seasonal Farmers Market Vegetables

Fresh Baked Buttermilk Biscuits *Sweet Butter*

Apple Bar Crumble, S'mores Bar,

Salted Caramel Brownie Bar

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DINNER BUFFETS

CONTINUED

LA JOLLAN

Artisan Cheese Board *Imported & Domestic Cheese, Walnuts, Sun Dried Fruits, Grapes, Honeycomb, Crackers, Crusty Bread*

Local Field Salad *Poached Pear, Chevre, Cranberry Preserve, Pistachio, Banyuls Vinaigrette*

Organic Beet Salad *Mozzarella, Basil, Pecans, Balsamic Pomegranate Vinaigrette*

Seafood Farfalle Pasta Salad *Haricot Vert, Fennel, Scallion, Tomatoes, Citrus Dressing*

Almond Crusted Sea Bass *Braised Leeks, Endive, Champagne Saffron Sauce*

Honey Spiced Chicken Breast *Root Vegetables, Cremini, Thyme Jus*

Beef Tenderloin Tips *Marengo, Tomatoes, Olives, Cremini Mushrooms*

Wild Rice Pilaf *Glazed Pecans, House Herbs*

Farmers Market Vegetables *Parsley Butter*

Flourless Chocolate Cake, Strawberry Cheesecake, Stone Fruit Bread Pudding

ITALIAN

Artisan Cheese & Charcuterie Board *Local Fruits, Artisan Breads, Crackers*

Farmers Market Minestrone *Kidney Beans, Croutons, Pesto*

Wild Arugula *Shaved Fennel, Apple, pecorino, Almonds, Citrus Vinaigrette*

Cavatappi *Fennel, Tomato, Snap Pea, Burrata Cheese*

Caprese *Hot House Tomatoes, Mozzarella, Balsamic Reduction, Basil*

Sicilian Style Salmon *Eggplant, Tomatoes, Olives, Capers, Anchovies, Mint*

Tuscan Braised Short Ribs *Pancetta, Peas Onions, Mushrooms, Chianti Reduction*

Chicken Caponata *Artichoke Hearts, Aromatics, Raisins, Extra Virgin Olive Oil*

Parmesan Risotto *Mascarpone, White Wine, Red Pepper Flakes*

Seasonal Vegetables *Pine Nut Basil Pesto*

Amaretto Tiramisu, Pistachio Cheesecake Bar, Lemon Meringue Bar

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BEACH BUFFETS

PREPARED BY OUR TEAM IN OUR CLUB KITCHEN.
FOR PARTIES OF 20 OR MORE, AN UPGRADE OFF THE GRILL
EXPERIENCE WITH CHEF ATTENDANT AND CATERING GRILL
MAY BE AVAILABLE FOR \$250

STARS & STRIPES

Artisan Cheese Board *Crostini Bread, Sun Dried Fruits*

Super Greens *Arugula, Watercress, Spinach, Kale, Manchego, Almonds, Orange Dressing*

Coleslaw *Green Apple, Raisin Cabbage, Carrot*

Red Bliss Potato Salad *Tomato, Mozzarella, Basil, Extra Virgin Olive Oil, Balsamic*

OFF THE GRILL

Hot Dogs & Hamburgers *Beef & Vegetarian Burgers, Cheese, Lettuce, Tomato, Onions, Pickles, Classic Condiments*

Fudge Brownies, Chocolate Chip Cookies, Cheesecake Squares

SEASIDE FIESTA

Chips and Salsa *Pico de Gallo*

Classic Ceviche *White Sea Bass, Tomato, Cilantro, Lime, Pepitas*

Roasted Corn Salad *Romaine, Charred Tomato, Cotija Cheese, Agave Lime Vinaigrette*

Sea: Snapper Chili Verde *Cilantro, Queso Fresco, Grilled Scallions, Almonds*

Land: Chicken Or Beef Fajitas (choice of one) *Sauteed Sweet Peppers and Onions*

Pisa's Carnitas *Tomatillo Salsa, Cabbage Radish Salad*

Refried Beans, Spanish Rice

Tortillas *Corn and Flour*

Dulce de Leche Cheesecake Squares, Cream Filled Churros with Chocolate Sauce

A 24% service charge and applicable state tax will be added to all food and beverage charges. Please note that service charge is taxable by California state law. Service charge and prices are subject to change.

La Jolla Beach & Tennis Club | 2000 Spindrift Drive La Jolla, Ca 92037
LJBTC.com | p: 858.551.4666 | f: 858.551.4656 | Catering@LJBTC.com

BEACH BUFFETS

CONTINUED

RIVIERA

Classic Hummus and Vegetable Crudite *Pita Crisp, Olive Oil*

Wild Arugula *Spinach, Fennel, Apple, Pecorino, Tart Cherries, Almonds, Citrus Vinaigrette*

Organic Beet Salad *Mozzarella, Basil, Pecans, Balsamic Pomegranate Vinaigrette*

Nicoise Salad *Haricot Verts, Fingerling Potato, Egg, Olive, Preserved Tomatoes, Citrus Vinaigrette*

OFF THE GRILL

Chef's Artisanal Skewers (choice of two) *Beef, Chicken, Shrimp or Mahi Mahi*

Seasoned with Herb de Provence, Garlic, Olive Oil

Artisan Bread *Butter*

Chocolate Coffee Opera, Almond Lemon Bar, S'mores Squares

TORREY PINES

Artisanal Cheese Platter

Hearts of Palm *Bibb Lettuce, Avocado, Pink Grapefruit, Fennel Mustard Dressing*

Shaved Brussels Sprouts Salad *Wheat Berries, Marcona Almonds, Grapes, Pecorino, Cranberry Vinaigrette*

OFF THE GRILL

Surf (choice of one): *Snapper or Salmon, Mango Relish*

Turf (choice of one): *Filet Beef Tips or Chicken Breast with Chipotle Barbeque Sauce*

Roasted Red Bliss Potatoes *Savory Herbs*

Farmers Market Vegetables *Thyme Citrus Oil*

Artisan Bread *Butter*

Amaretto Tiramisu, Strawberry Cheesecake, Chocolate Tart

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BEACH BUFFETS

CONTINUED

GREEN FLASH

Artisanal Charcuterie & Cheese Platter *Pickled Vegetables, Preserved Fruit Jam, Spicy Mustard, Country Bread*

Little Gem Lettuce *Pears, Candied Walnuts, Bacon, Blue Cheese, Sherry Vinaigrette*

Red Quinoa Salad *Cucumber, Feta, Pink Grapefruit, Pepitas, Champagne Vinaigrette*

Heirloom Tomato Salad *Burrata, Croutons, Basil, Olive Oil, Balsamic*

OFF THE GRILL

Angus Filet Mignon and Maine Lobster Tail

Grilled Asparagus & Mushrooms

Twice Baked Potatoes

Roasted Brussels Sprouts *Pancetta, Parmesan*

Artisan Bread *Butter*

Red Berry Opera, Dark Chocolate Cake, Apple Crumble

INCLUDED ITEMS

Included in Each Buffet Package

Beach Decor

White Resin Chairs

Beach Ball Umbrellas

8 Ft Tables

House White Linens

Rolled Silverware

AVAILABLE ADDITIONS

Available at an Additional Cost

Chef Attendant

Catering BBQ Grill

White Market Umbrellas

Fire Pit

Rounds on the Beach

Tiki Torches

Specialty Chairs

Specialty Linens

Floral Arrangements

Market Lighting

Valet Parking

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HOSTED BAR

CHARGED BY CONSUMPTION

PREMIUM LIQUORS

Ketel One Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Herradura Tequila, Marker's Mark Bourbon, Johnnie Walker Black Label Scotch Whisky

HOUSE LIQUORS

Titos Vodka, Beefeater's Gin, Bacardi Rum, Pueblo Viejo Blanco Tequila, Cutty Sark Whisky, Old Forester Bourbon

LIQUERS & CORDIALS

Frangelico, Amaretto Disaronno, Kahlua, Bailey's Irish Cream, Grand Marnier, Courvoisier VS, Remy Martin VSOP

DOMESTIC BOTTLED BEER

Budweiser, Bud Light, Coors Light, Miller

IMPORTED BOTTLED BEER

Corona, Heineken, Amstel Light, Pacifico, Guinness, Stella Artois

CRAFT BOTTLED BEER

Mission Brewery Blonde Ale, Fat Tire, Ballast Point Sculpin, Green Flash Brewing West Coast IPA

NON-ALCOHOLIC

*Individually Bottled Juices
Soft Drinks
Bottled Mineral and Still Water*

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BAR PACKAGES

ALL BEVERAGE PACKAGES INCLUDE SOFT DRINKS, JUICES, MINERAL AND STILL WATERS

PREMIUM

*Ketel One Vodka, Tanqueray Gin, Captain Morgan Spiced Rum,
Herradura Tequila, Marker's Mark Bourbon,
Johnnie Walker Black Label Scotch Whisky,
Kahlua Bailey's Irish Cream
Cambria Chardonnay, "Katherine's Vineyard",
Santa Maria Valley, California
Cabernet Sauvignon, Franciscan, Oakville Estate, Napa, CA
Budweiser, Heineken, Amstel Light, Fat Tire*

STANDARD

*Titos Vodka, Beefeater's Gin, Bacardi Rum, Pueblo Viejo Blanco
Tequila, Cutty Sark Whisky, Old Forester Bourbon
Chardonnay and Cabernet Sauvignon, Estancia, Central Coast, CA*

BEER & WINE

*Bud Light, Corona, Stella, Fat Tire,
Green Flash Brewing Company West Coast IPA, San Diego, CA
Mission Brewery, Blonde Ale, San Diego, CA
Ferrari-Carano, Sauvignon Blanc, Sonoma, CA
Chardonnay and Cabernet Sauvignon, Estancia, Central Coast, CA*

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THE WINE CELLAR

VINTAGES AND PRICING ARE SUBJECT TO CHANGE BASED ON AVAILABILITY

SPARKLING WINE

Avisi, Prosecco, Italy
Mumm's, Napa, California
Domaine Carneros, Brut, Napa, California
Roederer Estate, Brut, Anderson Valley, California

CHAMPAGNE

Nicolas Feuillatte, Brut, Epernay, France
Tiattinger, La Francaise, Brut, Epernay, France
Veuve Clicquot Ponsardin, Brut, Reims, France
Dom Perignon, Moet & Chandon, Brut, Epernay, France

SAUVIGNON BLANC

Ferrari-Carano, Sonoma County, California
Matanzas Creek, Sonoma, California
Daou, Paso Robles, California
Grgich Hills, Napa, California
Malk, Russian River, Sonoma, California

PINOT GRIS/ PINOT GRIGIO

Pinot Gris, "J", California
Pinot Grigio, Scarpetta, Friuli--Venezia Giulia, Italy

CHARDONNAY

Estancia, Central Coast, California
La Crema, Monterey, California
Cambria, "Katherine's Vineyard," Santa Maria Valley, California
Sonoma Cutrer, Russian River, Sonoma, California
Grgich Hills, Napa, California

PINOT NOIR

Sean Minor, Carneros, Sonoma, California
Cambria, Julia's Vineyard, Santa Maria Valley, California
Anne Amie, Willamette, Oregon
En Route, Russian River, California
Merry Edwards, Sonoma Coast, California

CABERNET SAUVIGNON

Estancia, Paso Robles, California
Arrowood, Sonoma, California
Daou, Paso Robles, California
Franciscan, Oakville Estate, Napa, California
Decoy, Sonoma, California
Post & Beam, Napa, California
Silver Oak, Alexander Valley, California

OTHER REDS

Tapiz, Malbec, Mendoza, Argentina
Matanzas Creek Merlot, Bennet Valley, Sonoma, California
Hill Family Estate Merlot, Napa, California
Muga, Reserva, Tempranillo Spain, Rioga, Spain