

BEACH EVENTS

LA JOLLA
BEACH & TENNIS CLUB 



BEACH BUFFETS



Prepared by our team in our club kitchen.

For parties of 20 or more, an upgraded off the grill experience with chef attendant and catering grill may be available for \$250++

STARS & STRIPES

\$52 per person

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

HOT DOGS & HAMBURGERS Beef & Vegetarian Burgers, Cheese, Lettuce, Tomato, Onions, Pickles, Classic Condiments

FUDGE BROWNIES, CHOCOLATE CHIP COOKIES, CHEESECAKE SQUARES

SEASIDE FIESTA

\$60 per person

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

SNAPPER CHILI VERDE Cilantro, Queso Fresco, Grilled Scallions, Almonds

BEEF FAJITAS 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

BEACH BUFFETS *Continued*



RIVIERA

\$65 per person

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

CHEF'S ARTISANAL SKEWERS Chicken & Mahi Mahi

ARTISAN BREAD Butter

CHOCOLATE COFFEE OPERA, ALMOND LEMON BARS, SMORES SQUARES

TORRY PINES

\$80 per person

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

SALMON, Mango Relish

FILET BEEF TIPS

ROASTED RED BLISS POTATOES Savory Herbs

FARMERS MARKET VEGETABLES Thyme Citrus Oil

ARTISAN BREAD Butter

AMARETTO TIRAMISU, STRAWBERRY CHEESECAKE, CHOCOLATE TART

BEACH BUFFETS *Continued*



CLASSIC BBQ

\$100 per person

- TOMATO AVOCADO SALAD** Cucumber, Red Onion, Red Wine Vinaigrette
- CHIPOTLE COLESLAW** Cilantro, Carrots, Green and Red Cabbage, Chipotle Dressing
- MAC AND CHEESE** Cheddar Cheese, Parmesan Crust
- BBQ SPARE RIBS** House Made BBQ Sauce
- MESQUITE SMOKED CHICKEN** Citrus Brined, House Herbs, Apricot Glaze
- SMOKED BRISKET SLIDERS** House Made BBQ Sauce, Tabasco Onions, Brioche Buns
- BAKED BEANS** Smoked Bacon, Brown Sugar, Caramelized Onions
- BUTTERED GREEN BEANS** Butter, Garlic Almonds
- JALAPENO CORNBREAD** Honey Butter
- BROWNIE BITES** Chocolate Ganache
- BANANA PARFAITS** Vanilla Wafers, Banana Custard
- STRAWBERRIES** Whipped Cream

GREEN FLASH

\$120 per person

- 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
- 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**
- HOUSE WHITE LINENS**
- 8 FT TABLES**
- WHITE RESIN CHAIRS**
- BEACH BALL UMBRELLAS**
- ROLLED SILVERWARE**