

## **BREAKFAST**

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*Served chilled in Aluminum Pans with Reheating & Serving Instructions*

*Reusable Balsa Wood Trays +10*

*Disposable Chafing Dishes and Fuel +15*

### **Seaside Sunrise Breakfast**

Small **\$70** Large **\$105**

*Small (Serves 10+) Large (Serves 15+)*

Scrambled Eggs, Thick Sliced Bacon, Sausage Patties, and Roasted Breakfast Potatoes

### **Breakfast Quiche**

Small **\$35** Large **\$65**

*Small (8 Pieces) Large (16 Pieces)*

Lorraine, Tomato Spinach, or Truffle Leek

### **Johnny's Mommy's Baked French Toast**

**\$25**

*(Serves 8+)*

Challah Bread Baked French Toast topped with Maple Syrup, and Caramelized Pecans

### **Mini Breakfast Burritos**

**\$40/dz**

*Priced Per Dozen, 2 Dozen Minimum*

Bacon, Ham or Sausage, with Eggs, Breakfast Potatoes, and Shredded Cheddar Cheese served with a side of our house made Salsa

*Cardiff Crack™ Burgundy Pepper Tri Tip +12 per dz*

### **Seasonal Fruit Platter**

Small **\$40** Large **\$70**

*Presented on a reusable Balsa Wood Tray*

Seasonal assortment of Fresh Ripe Fruit

### **Bagel & Cream Cheese Platter**

**\$18/half dz**

*Priced Per Half Dozen, 1 Dozen Minimum*

*Presented on a reusable Balsa Wood Tray*

Dozen Plain & Everything Bagels sliced in half with Whipped Cream Cheese & Jelly on the side

*Add Smoked Salmon, Sliced Tomatoes, Red Onion & Capers +20 per half dz*

### **Breakfast Pastry Platter**

**\$21/dz**

*Priced Per Dozen, 2 Dozen Minimum*

Assorted Muffins, Danishes & Pastries

### **Beverages Available at Market Price**

Fresh Squeezed Organic Orange Juice and Coffee Service Available

## APPETIZERS

### Cold Appetizers

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*(Serves 6+ Per Dozen)*

*Priced Per Dozen, 2 Dozen Minimum Per Item*

*Presented on a reusable Balsa Wood Tray*

**Tomato, Basil & Smoked Mozzarella Bruschetta VG \$50/dz**

Fresh Chopped Tomatoes, Basil and Smoked Mozzarella served on Slices of Toasted Baguette

**Fresh Tomato Caprese Skewers with Basil Pesto GF, VG \$50/dz**

Bocconcini Mozzarella, Grape Tomatoes and Fresh Basil

**Goat Cheese Crostini VG \$38 dz**

Trio of Shitake Mushroom, Pesto Zucchini, Roasted Pepper Balsamic

**Scottish Salmon Tartare Cucumber Bites GF \$50/dz**

Salmon Eggs, Capers and Chives served on fresh slices of Cucumber

**Smoked Salmon & Caviar with Potato Cake GF \$50/dz**

Bowfin Caviar and Crème Fraiche

**Seaside Market Poke Bites \$50/dz**

Rice Cracker topped with Wasabi Aioli, Masago, Sesame Seed

**Poached Jumbo Shrimp GF \$45/dz**

Severed with our Baja Cocktail Dipping Sauce

**Deviled Eggs GF \$26/dz**

Traditional Deviled Eggs with Chives, Smoked Paprika and Caviar

**Mini Vietnamese Fresh Spring Rolls GF\*, VG, VN** **\$38/dz**  
Safun Noodles, Carrots, Daikon Root, Cucumber, Lettuce wrapped in Rice Paper with Peanut Sauce, Asian Spicy Dipping Sauce, or Sweet Chili Sauce\* on the side

### **Hot Appetizer**

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*(Serves 6+ Per Dozen)*

*Priced Per Dozen, 2 Dozen Per Item Minimum*

*Served chilled in Aluminum Pans with Reheating & Serving Instructions*

*Reusable Balsa Wood Trays +10*

*Disposable Chafing Dishes and Fuel +15*

**Cardiff Crack™ Burgundy Pepper Tri Tip Sliders** **\$48/dz**  
Cheddar Cheese & Crispy Onions Served with BBQ Sauce or Horseradish Cream Sauce

**Ahi Tuna Sliders** **\$60/dz**  
Cabbage Slaw & Wasabi Aioli

**Tandoori Lollipop Lamb Chops** **Market Price**  
Served with Balsamic Glaze Dipping Sauce

**Buffalo Chicken Blue Cheese Empanadas** **\$48/dz**  
Served with Ranch Dipping Sauce

**Chicken Satay Skewers GF** **\$48/dz**  
Teriyaki, Thai or Chipotle Citrus **DF**

**Cardiff Crack™ Burgundy Pepper Tri Tip Skewers GF, DF\*** **\$60/dz**  
Seaside BBQ Sauce or Korean BBQ Sauce\*

**Mini Crab Cakes** **\$72/dz**  
Served with Caper Aioli Dipping Sauce

**Bacon Wrapped Scallops GF** **Market Price**  
Served with Horseradish Marmalade Dipping Sauce

**Mini Quiche Squares VG**

*Small (16 Pieces) Large (32 Pieces)*

Lorraine, Tomato Spinach or Truffle Leek

Small **\$35** Large **\$65**

## MAIN COURSE

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*Served with a 6 person minimum of 8 oz Portions and are priced per person unless otherwise noted. Served chilled in Aluminum Pans with Reheating & Serving Instructions.*

*Reusable Balsa Wood Trays +10*

*Disposable Chafing Dishes and Fuel +15*

### Poultry

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**Grilled Lemon Basil Chicken Breast GF** **\$6/pp**

Pesto Cream Sauce Dipping Sauce

**Chicken Parmesan** **\$7/pp**

Breaded Chicken Breast topped with Marinara Sauce & Provolone Cheese

**Grilled Natural Turkey GF** **\$7/pp**

Thinly Sliced with Gravy or Cranberry Sauce on the side

**Whole Roasted Free-Range Chicken GF** **\$15 ea**

Cut in quarters with Seaside BBQ Sauce on the side

### Beef

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**Whole Cardiff Crack™ Burgundy Pepper Tri Tip GF** **\$45 ea**

**Cardiff Crack™ Burgundy Pepper Tri Tip GF** **\$9/pp**

Served with Seaside BBQ Sauce or Horseradish Cream Sauce on the side

**House Roasted Prime Rib GF** **\$15/pp**

Sliced thin with Au Jus or Horseradish Cream Sauce on the side

**Braised Short Ribs GF, DF** **\$20/pp**

Slow cooked in a Chianti Reduction

**Italian Beef Meatballs** **\$6/pp**  
Fresh Ground Beef with Traditional Marinara Sauce

**BBQ Bacon Meatloaf** **\$7/pp**  
Fresh Ground Beef wrapped in Bacon and Seaside BBQ Sauce

## Pork

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**Braised Pork Shank DF** **\$24/pp**  
Traditional or BBQ Balsamic

## Seafood & Vegetarian

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**Grilled Salmon Fillet \*GF, VG, VN** **\$13/pp**  
Lemon Pepper or Teriyaki Sauce\*

**Sesame Seared Tuna \*GF** **\$13/pp**  
Ponzu Dipping Sauce\*

**Grilled Teriyaki or BBQ Tofu \*GF, VG, VN** **\$6/pp**  
Seaside BBQ Sauce or Teriyaki Sauce\*

## Pasta

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*(Serves 8+)*

**Handmade Lasagna** **\$65 ea**  
Classic Bolognese or Bechamel, Turkey or Grilled Vegetable **VG**

**Baked Penne VG** **\$35 ea**  
Choose from Marinara Sauce, Alfredo Sauce or Basil Pesto Sauce  
*Add Meatballs, Italian Sausage or Chicken +10 Shrimp +15*

**Baked Creamy Mac & Cheese VG** **\$30 ea**  
With Panko Parmesan and Cheddar  
*Add Lobster +20*

## SIDES

### Cold Sides

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(Serves 6+)

*Presented in a Reusable Balsa Wood Bowl*

#### **Super Kale Salad GF, VG, VN**

**\$36**

Organic Kale, Napa Cabbage, Sunflower Seeds, Roasted Unsalted Cashews, Edamame, Dried Cranberries, Cherry Tomatoes with an Orange Juice, Pomegranate Orange Dressing

#### **Broccoli Gorgonzola Salad GF, VG**

**\$30**

Broccoli, Broccoli Slaw, Gorgonzola Cheese and Red Grapes tossed in a Creamy Slaw Dressing

#### **Hearts of Palm Salad GF, VG, VN**

**\$36**

Hearts of Palm, Pecans, Green Onions, chopped Parsley & Basil tossed in Extra Virgin Olive Oil

#### **Edamame Quinoa Salad GF, VG**

**\$33**

Edamame, Quinoa, Feta Cheese, Red & Yellow Peppers, Red Onions, Corn and Celery tossed in a Lemon Vinaigrette

#### **Greek Vegetable Salad GF, VG**

**\$30**

Cucumber, Bell Peppers, Red Onion, Feta Cheese, Kalamata Olives, Feta Cheese and Greek Dressing

#### **Artichoke Dill Pasta VG**

**\$33**

Pasta, Artichokes Heart, Olives, Roasted Tomatoes, Bell Peppers, Dill and Sherry Vinaigrette

#### **Seaside Spuds GF, VG**

**\$27**

Red Bliss Potatoes, Green Onion and Whole-grain Mustard Dressing

#### **Creamy Red Potato & Dill GF, VG**

**\$27**

Red Bliss Potatoes, Fresh Dill and Sour Cream Dressing

**Cole Slaw GF, VG** **\$27**  
Shaved Cabbage, Carrots and Poppy Seed Dressing

### Hot Sides

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*(Serves 6+)*

*Served chilled in Aluminum Pans with Reheating & Serving Instructions*

*Reusable Balsa Wood Trays +10*

*Disposable Chafing Dishes and Fuel +15*

**Roasted Brussel Sprouts GF, VG, VN** **\$33**  
Roasted in Olive Oil

**Beets & Brussels GF, VG, VN** **\$33**  
Candy Stripe Beets, Gold Beets, Brussel Sprouts, Kale, Parsley, Lemon Dijon Dressing, Cranberry, Almond, Olive Oil, Salt and Pepper

**Roasted Tri Color Cauliflower GF, VG, VN** **\$33**  
Roasted in Olive Oil

**Balsamic Grilled Vegetables GF, VG, VN** **\$33**  
Seasonal Vegetables Marinated in a Balsamic Glaze and grilled

**Roasted Heirloom Potatoes GF, VG, VN** **\$33**  
Roasted in Olive Oil

**Yukon Gold Mashed Potatoes GF, VG** **\$27**  
Garlic, Horseradish, or Chipotle Cheese

**BBQ Baked Beans GF, VG, VN** **\$27**  
Diced Vegetables and Seaside BBQ Sauce

**Rice GF, VG, VN**  
Brown, White or Pilaf **\$20**  
Wild Rice or Saffron Rice **\$30**



## Green Salads

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*Small (Serves 8+) Large (Serves 15+)*

*Presented in a Reusable Balsa Wood Bowl*

### **Green Garden Salad GF, VG, VN**

Small **\$40** Large **\$75**

Chopped Romaine with Red Peppers, Yellow Peppers, Red Cabbage, Tomatoes, Carrots and Cucumbers. Choose from Ranch, Italian, Blue Cheese or Balsamic Vinaigrette dressings

### **Italian Spring Green Salad GF, VG**

Small **\$40** Large **\$75**

Mixed Greens with Gorgonzola Cheese, Dried Cranberries, Glazed Pecans and a Raspberry Vinaigrette

### **Caesar Salad VG**

Small **\$40** Large **\$75**

Chopped Romaine with Parmesan Cheese, Croutons and Caesar Dressing

### **Mixed Green with Goat Cheese VG**

Small **\$40** Large **\$75**

Spring Mix, Goat Cheese, Carrots, Golden Raisins, Peanuts and Balsamic Vinaigrette

### **Green Kale Salad GF, VG**

Small **\$40** Large **\$75**

Chopped Kale, Feta Cheese, Dried Cranberries, Cucumbers and Lemon Dijon Dressing

### **Wedge Salad GF**

Small **\$40** Large **\$75**

Iceberg Lettuce, Gorgonzola Cheese, Applewood Smoked Bacon, Cherry Tomatoes, Red Onions and Blue Cheese Dressing

*Add Burgundy Pepper Tri Tip +4.5 Chicken Breast +3 Salmon +7.5*

*Priced per person with a 8 person minimum of 4 oz Portions*

## Party Platters

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*Small (Serves 10+) Large (Serves 15+)*  
*Presented on a Reusable Balsa Wood Tray*

### **Seasonal Fruit Platter**

Small **\$40** Large **\$70**

Seasonal assortment of fresh ripe fruit

### **Melon & Strawberry Skewers**

Large **\$70**

Assorted Fresh Seasonal Melon and Strawberries Skewers with a Pineapple Center

### **Crudite**

Small **\$40** Large **\$70**

An Arrangement of Fresh Seasonal Vegetables served with Ranch Dressing, Bleu Cheese, Vegetable Dip or Hummus

### **Antipasto Vegetable Platter**

Small **\$65** Large **\$155**

Grilled Vegetables including Squash, Eggplant, Roasted Red Peppers, Roasted Mushrooms, Roasted Artichoke Hearts, Asparagus & Stuffed Roma Tomatoes

### **Mediterranean Meze Platter**

Small **\$75** Large **\$155**

Hummus, Tabbouleh, Vegetarian Dolma, Greek Vegetable Salad, and Fresh Pita Bread Triangles

### **Smoked Scottish Salmon Platter**

Small **\$65** Large **\$110**

Fresh Salmon Lox with Capers, Whipped Cream Cheese, Sliced of tomatoes & Red Onions and Dark Cocktail Bread

### **Caprese Salad Platter**

Small **\$65** Large **\$110**

Vine-Ripened Tomatoes layered with Handmade Mozzarella and Basil garnished with Extra Virgin Olive Oil, Salt & Pepper & Balsamic Glaze, on the side

### **Cheese Nibbler Platter**

Small **\$45** Large **\$85**

Cubed Cheddar, Swiss & Pepper Jack Cheese garnished with fresh fruit

- Artisan Cheese Platter** Small **\$65** Large **\$125**  
Cowgirl Creamery MT Tam, Humboldt Fog, Extra Aged Gouda & Triple Cream Cambazola garnished with fresh fruit
- Charcuterie Platter** Small **\$65** Large **\$125**  
Assorted Salami, Olives & Nuts
- Artisan Cheese & Charcuterie Platter** Large **\$155**  
Artisan Cheese, Assorted Salami, Olives & Nuts
- Premium Meat & Cheese Platter** Small **\$65** Large **\$85**  
Roasted Turkey, Honey Ham, Roast Beef with sliced Cheddar & Swiss Cheese
- Italian Meat & Cheese Platter** Small **\$75** Large **\$95**  
Italian Herb Ham, Genoa Salami, Mortadella with sliced Provolone & Mozzarella Cheese
- Seaside Guacamole & Salsa with Tortilla Chips** Small **\$45**
- Hummus & Pita Chips** Small **\$45**
- Seaside Bread Platter** Small **\$25** Large **\$35**  
Assorted fresh sliced breads & rolls to compliment your meat & cheese platter
- Bread & Cracker Platter** Small **\$25** Large **\$35**  
Sliced Baguette & Crackers
- Sandwich Garnish Platter** Small **\$30** Large **\$40**  
Lettuce, tomato, sprouts, onions & pickles to compliment your meat & cheese platter

## SANDWICH PLATTERS

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*(Serves 6+ Per Dozen)*

*Priced Per Dozen Pieces, 2 Dozen Minimum*

*Presented on a Reusable Balsa Wood Tray*

### **Cardiff Crack™ Burgundy Pepper Tri Tip** **\$30/dz**

Quartered Sandwiches with Cardiff Crack™ Burgundy Pepper Tri Tip and Smoked Cheddar Cheese served on Ciabatta Bread. Includes Crispy Fried Onions and Seaside BBQ Sauce on the side.

### **Grilled Turkey Pesto** **\$30/dz**

Quartered Sandwiches with House Grilled Natural Turkey and Provolone Cheese served on sliced Olive Bread. Includes Spinach, Tomato and Red Onion with Pesto on the side.

### **Italian Grinder** **\$30/dz**

Quartered Sandwiches with Salami, Ham, Mortadella and Provolone Cheese served on Ciabatta Bread. Includes Lettuce, Tomato and Red Onion with Sherry Vinaigrette on the side.

### **Seaside Bahn Mi** **\$30/dz**

Quartered Sandwiches with grilled chicken served on French Roll. Includes Daikon Radish, Shredded Carrots, Cilantro, Jalapenos and Vietnamese Sauce with Mayo on the side.

### **Caprese** **\$30/dz**

Quartered Sandwiches with Fresh Mozzarella, Tomato & Arugula served on Ciabatta Bread. Includes Pesto and Balsamic Vinaigrette on the side.

### **Portobello Mushroom** **\$30/dz**

Quartered Sandwiches with Grilled Balsamic Marinated Portobello Mushroom and Smoked Gouda on Ciabatta Bread. Includes Arugula, Tomato and Pickled Red Onion with Pesto on the side.

**Quartered Sandwich Platter**

**\$30/dz**

*House Roast Turkey, House Roast Italian Ham, House Roast Beef, Chicken Salad or Tuna Salad*

*Cheese: Cheddar, Swiss or Provolone*

*Bread: Sliced Sourdough, Sliced Multigrain, Ciabatta or Mini Croissant*

*Includes: Lettuce, Tomato and Red Onion with Mayo & Mustard on the side*

*Add Applewood Smoked Bacon +6 per dz*

## DESSERT PLATTERS

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*Small (Serves 8+) Large (Serves 15+)*

*Presented in a Reusable Balsa Wood Tray*

### **Seaside Dessert Platter**

Small **\$53** Large **\$85**

Chocolate Baby Cake, Apple Tart, Coconut Surf Bars, Lemon Bars and Pecan Bars garnished with fresh Berries

### **Deluxe Mini Dessert Platter**

Small **\$75** Large **\$140**

Chocolate Raspberry, Dark Chocolate, Macadamia, Crème Brûlée, Key Lime and Cheesecake

### **Fresh Baked Cookie Platter**

Small **\$33** Large **\$60**

Chocolate Chip, Snickerdoodle, and Oatmeal Raisin

### **Gluten Free Dessert Platter**

Small **\$38** Large **\$75**

Chocolate Brownie, Magic Bar, Apple Tart, and Macaroons

Sheet cakes available...

## BOXED LUNCHES

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*Minimum 10*

### **Executive Box Lunch**

**\$17**

Choice of Sandwich served with Signature Seasonal Salad, Chips, Cookie and Pickle Spear

### **Seaside Box Salad**

**\$17**

Choice of Salad served with Kettle Chips & Cookie. Choose from Caesar, Salad Choice: Italian Spring Green, Greek Salad or Garden Salad

Add: Cardiff Crack™ Burgundy Pepper Tri Tip, Grilled Lemon Basil Chicken Breast, Lemon Pepper Salmon or Teriyaki Salmon