



BREAKFAST

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 **VG**, or Truffle Leek **VG**

Johnny's Mommy's Baked French Toast VG **\$25**
(Serves 8+)
Challah Bread Baked French Toast topped with Maple Syrup, and Caramelized Pecans

Mini Breakfast Burritos GF* **\$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
**Gluten Free Tortilla +2 per Burrito*

Seasonal Fruit Platter GF Small **\$40** Large **\$70**
Presented on a reusable Balsa Wood Tray
Seasonal assortment of Fresh Ripe Fruit

Bagel & Cream Cheese Platter **\$36/ dz**
Priced Per 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

Beverage Available at Market Price
Fresh Squeezed Organic Orange Juice and Coffee Service Available

APPETIZERS

Cold Appetizers

(Serves 6+ Per Dozen)
Priced Per Dozen, 2 Dozen Minimum Per Item
Presented on a reusable Balsa Wood Tray

Tomato, Basil Bruschetta VG **\$50/dz**
Fresh Chopped Tomatoes, Basil and Smoked Mozzarella served Slices of Toasted Baguette

Fresh Tomato Caprese Skewers GF, VG. **\$50/dz**
Bocconcini Mozzarella, Grape Tomatoes and Fresh Basil Pesto

Goat Cheese Crostini VG **\$38 dz**
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 with Potato Cake GF **\$50/dz**
Bowfin Caviar and Crème Fraiche

Seared Ahi Tuna GF **\$50/dz**
Rice Cracker topped with Wasabi Aioli, Masago, Sesame Seed

Poached Jumbo Shrimp GF **\$45/dz**
Served with our Baja Cocktail Dipping Sauce and Remoulade Sauce

Deviled Eggs GF **\$26/dz**
Traditional Deviled Eggs with Chives, Smoked Paprika and Caviar

Garden Vegetable Salad Bites GF*, VG, VN **\$38/dz**
Carrots, Cucumber, Lettuce, Avocado, and Cabbage wrapped in Rice Paper with Peanut Sauce, Asian Spicy Dipping Sauce, or Sweet Chili Sauce* on the side

Hot Appetizer

(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™ Tri Tip Sliders **\$48/dz**

Cheddar Cheese Served with BBQ Sauce or Horseradish Cream Sauce

Ahi Tuna Sliders **\$60/dz**

Cabbage Slaw & Wasabi Aioli

Tandoori Lollipop Lamb Chops **GF, DF Market Price**

Served with Balsamic Glaze Dipping Sauce

Buffalo Chicken Blue Cheese Empanadas **\$48/dz**

Served with Ranch Dipping Sauce

Chicken Satay Skewers **\$48/dz**

Teriyaki, Thai, Korean, or Chipotle Citrus **DF**

Cardiff Crack™ 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 *Small \$35 Large \$65*

Small (16 Pieces) Large (32 Pieces)

Lorraine, Tomato Spinach **VG** or Truffle Leek **VG**

MAIN COURSE

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

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

Served with Pesto Cream Dipping Sauce

Chicken Parmesan **\$7/pp**

Crispy Breaded Chicken Breast topped with Marinara Sauce & Provolone Cheese

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

Thinly Sliced with Gravy on the side

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

Cut in quarters Seasoned with Seaside BBQ Sauce, Lemon Pepper, or Mediterranean

Beef

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

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

Served with Seaside BBQ Sauce, Au Jus, 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

BBQ Pulled Pork **\$9/pp**

Pulled Pork with Seaside's Famous BBQ Sauce

Baby Back Ribs **\$13/pp**

Served with BBQ Sauce

Seafood & Vegetarian

Grilled Salmon Fillet **GF*, VG, VN \$13/pp**

Lemon Pepper* or Teriyaki Sauce

Sesame Seared Tuna **\$13/pp**

Ponzu Dipping Sauce

Grilled Teriyaki or BBQ Tofu VG, VN \$6/pp

Seaside BBQ Sauce or Teriyaki Sauce

Pasta

(Serves 8+)

Handmade Lasagna \$65 ea

Classic Bolognese, 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

(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 a 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, Artichoke Hearts, Olives, Roasted Tomatoes, Bell Peppers, Dill with a 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

Portobello Ravioli Salad VG \$36

Portobello Mushroom and Ricotta Ravioli, Spinach, Balsamic Vinaigrette, Mushrooms, Sun Dried Tomato, Mozzarella, Parsley, Salt & Pepper

Hot Sides

(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, Garlic Cloves

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, Rosemary and Garlic

Yukon Gold Mashed Potatoes GF, VG \$27

Garlic + \$6.00

Chipotle Cheese + \$6.00

Loaded Mashed Potatoes + \$9.00

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

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

Green Salads

Small (Serves 8+) Large (Serves 15+)
Presented in a Reusable Balsa Wood Bowl

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 Dressing

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 Greens with Goat Cheese GF, 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. Choose from Ranch Dressing or Blue Cheese

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

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 fresh sliced
Mozzarella and Basil garnished with Extra Virgin
Olive Oil, Salt & Pepper & a side of Balsamic Glaze
Reduction

Artisan Cheese & Charcuterie Platter Large **\$155**
Artisan Cheese, Assorted Salami, Olives & Nuts



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

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 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

(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 Portobello Mushrooms Marinated in Balsamic 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

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**

Chocolate Brownie, Magic Bar, Apple Tart, and Macarons

Sheet cakes available...

BOXED LUNCHES

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