

A photograph of a beach house at night. The scene is illuminated by warm string lights strung across the sky. In the foreground, a fire pit sits on the sand, with a fire burning brightly. Several people are gathered around the fire pit, some sitting on the sand. In the background, there is a building with a wooden deck and palm trees. The sky is dark, suggesting it is nighttime.

Monterey Beach House

GROUP MENU COLLECTION

~ Season 2016 ~

May your time be filled with relaxing sunsets, cool drinks, and sand between your toes.



MONTEREY BEACH HOUSE

Located on the sand on the beautiful Del Monte Beach, your guests can enjoy the sounds of the ocean and may catch glimpses of sea life. It is a perfect spot for a Birthday Celebration, Reunion or Corporate Event. The Monterey Beach House emanates a California Coastal feel paired with a Beach Oasis full of fun and keeps your guests entertained throughout the evening. Your guests will enjoy not only the gorgeous ocean back drop but the opportunity to share in a friendly match of pool or foosball, roast marshmallows on the sand or just kick back on our ocean view deck.



Thank you for considering the Monterey Beach House and Central Coast Events for your Group Event.

Venue rentals start at \$2,000.00 based on the selected package and location. Each Event has its own Event Minimum.

Complimentary Items for Beach House Events include:

Building Rental Includes: Indoor/Outdoor Beach Facility and Set Up to include: Tiki Torches, Beach Bonfire, Beach Chairs & Beach Permit. Also includes: Inside Tables, Chairs, House Linens, Inside Games & Biodegradable/Compostable Tableware. Beach Volleyball and/or Beach Bocce Ball can be setup for no additional charge.

Please contact our experienced Catering Team for details and a customized cost estimate based on your style and budget.

Central Coast Events Sales Office 831.648.7240 / info@centralcoastevents.com

Entertainment with Monterey Beach House

Monterey Beach House's Entertainment Director, fondly known as Beachcomber Kelley, is the perfect addition to any celebration. Specializing in hosting and DJ services, he customizes each event to fit the needs of the guests. Whether you're looking for a night filled with the Lobster Limbo and our custom state of the art light show or an evening of elegance, Beachcomber Kelley can create a spectacular night of fun! Music is only one part of what Beachcomber Kelley has to offer. From officiating our ceremonies and Audio Visual assistance, creating and keeping the event's timeline operating seamlessly, every detail is covered. Please contact Beachcomber Kelley at kelley@CentralCoastEvents.com or ask our Sales Team for more information.

RECEPTION SUGGESTIONS

Tray Passed Hors d'oeuvres

Minimum order 25 pieces each

Chilled

Chilled Prawns	\$4.50
Devlsh Eggs	\$4.50
Poached Salmon Tartlet	\$4.50
Smoked Salmon Crostini	\$4.50
Tequila Grilled Shrimp	\$6.75
Wild Musroom & Spinach Tartlet	\$9.00
Apricot Chevre on Endive	\$6.75

Hot

Assorted Grilled Sausages	\$4.50
Savory Herb & Cheese Stuffed Mushrooms	\$4.50
Bacon Wrapped Prawns	\$6.75
Crab Stuffed Mushrooms	\$6.75
Mini Clam Chowder Bowls	\$6.75
Mini Tamales	\$6.75
Spanakopita with Roasted Red Pepper Aioli	\$8.00
Crabcake with Lemon Aioli	\$11.00
Lamb Pops with Spicy Sweet Onion Marmalade	\$11.00
Italian Shrimp and Grits	\$9.00

Displayed Appetizers

Prices are per person and are based on a one-hour reception

Tostadita Griddle

Fresh White Corn Tortillas and Melting Cheese Mini Tacos with your choice (2) proteins; Carnitas, Chicken Colorado or Cilantro Bay Shrimp.
Served with Guacamole, Pico de Gallo, Salsa Roja and Sour Cream

\$7.75

Baja Station

House Tortilla Chips served with Salsas and Guacamole Flanked by a colorful display of martini glasses filled with our Baja Shrimp Cocktails,
Spicy Slaw Topped with Cilantro Bay Shrimp, Mango Salsa and Guacamole.

\$7.75

Happy Hour Fry Bar

Sweet Potato Parmesan Fries with Truffle Oil Served in Bamboo Cones Aroncini. Rich Balls of Crispy Risotto with Prosciutto Center. Calamari Cones, Sriracha, Lemons, Cocktail Sauce, Ketchup and Pesto
\$7.75 per person + Fryer Rental

Gourmet Grilled Cheese Bar

Grilled Cheese griddled with Gruyere or Cheddar and served with Cream of Tomato Shooters.
\$7.75 per person

Autumn Sausage Grill

Assortment of Local Smokehouse Sausages served with Warm Sauerkraut, Whole Grain Mustard, Honey Mustard and Pickled Red Onion Marmalade..
\$7.75 per person

Local Farm Stand Vegetables served with Red Pepper Pesto
\$5.50 per person

Seasonal Fresh Fruit Display
\$6.75 per person

Imported & Domestic Cheeses

Garnished With Fruits Of The Season, Assorted Crackers And Breads
\$7.75 per person

Sun-Dried Tomato & Classic Hummus
Served With Pita Chips
\$4.50 per person

House Tortilla Chips & House made Salsa
Crisp Flour and Blue Corn Tortilla Chips, Pico De Gallo, And Roasted Tropical Salsas.
\$4.50 per person
*Add Guacamole For Additional Cost

Antipasto Display

Brie in seasonal chutney, herbed Chevre and triple cream Cambozola. Marinated and Fresh Vegetables with Seasonal Dip and Roasted Artichoke Garlic Dip, Crackers, Baguettes And Fruit Garnish.
\$10.00 per person

Add Italian Meats, Sliced Provolone Cheese, Marinated Artichokes, Olives, Tomatoes & Baguettes for \$5.00 more

Baguette & Crostini Bar

Sliced Baguettes and Garlic Crostinis Served With Seasonal Tapenade, And Lemon Basil Pesto With Toasted Pine Nuts And Shredded Parmesan Reggiano. Warm Asiago Polenta Cups Topped with Pesto And Pine Nuts.
\$8.00 per person

Blini Bar

Made to order Buckwheat Blinis served warn by the chef and accompanied with Tsar Nicoulai California Black Caviar. Garnished with Crème Fraiche, Sieved Eggs, Red Onion, Chopped Chives, And Frozen Vodka or Champagne Shots.
Oyster Addition available at Market Price.
\$17.00 per person

Pizza Board

Made with Focaccia Bread
Serves 10

BBQ Chicken & Red Peppers

Italian Sausage, Caramelized Onion, Mushrooms

Classic Pepperoni or Cheese

Traditional Margherita, Tomato, Mozzarella, Basil

\$44.00 per board

Salad Stations

Mediterranean Chop Salad
With tomato, basil, feta cheese and olives

Farfalle Pasta Salad
Grilled Squash, Tomatoes, Green and Red Onion with Feta Cheese,
Parsley And Basil

Tijuana Caesar Salad
with creamy cilantro and pepitas

Caprese Salad
With tomato, fresh mozzarella, basil and a balsamic reduction

Signature Salad
Baby Greens, Candied Nuts, Bleu Cheese, Raspberries tossed in an Orange Balsamic Vinaigrette

Each Station \$5.50 each/per person

Soup Stations

Ranch House Chili with Cornbread
*Available as a Vegetarian Option

Hearty Beach House Clam Chowder

Bacon And Corn Chowder
*Available as a Vegetarian Option

\$7.75 each/per person

DINNER BUFFET SUGGESTIONS

All meals served with Rustic Breads, Coffee & Hot Tea
All menus include the selection of two proteins and one starch.
Prices are per person based on 60 minutes. Children under 10 receive a 30% discount.

TRADITIONS OF MONTEREY

Fennel Grilled Italian Sausages In Peppers And Onions
Oven Roasted Chicken With A Deep Sauce Of Mushrooms,
Tomatoes, Oregano And Garlic
Poached Salmon With Mediterranean Tapenade
Penne Pasta Tossed With Asiago And Artichoke Hearts
Lightly Steamed Green Beans Tossed With A Roasted Red
Pepper Vinaigrette
Mediterranean Chop Salad; Romaine With Olives, Tomatoes,
Cucumbers And Feta
\$63.00 per person

BEACH HOUSE BARBECUE

Garlic Marinated Black Angus Tri Tip
With Creamy Horseradish, Salsa Fresca and Argentinian
Chimichurri
Red Oak Grilled Rosemary Chicken Quarters
Herb Grilled Salmon In Lemon And Pinot Grigio
Roasted Potatoes or Basmati And Wild Rice Pilaf
Olive Oil and Herb Grilled Seasonal Vegetables
Classic Caesar Salad With Asiago Cheese And Croutons
\$65.00 per person

CALIFORNIA SIDE PACIFIC RIM

EARLY CALIFORNIA BUFFET

Abuelita's Long Cooked Carnitas
Seared and Braised Tomatillo Chicken
Corn Pilaf and Chipotle Black Beans
Sautéed Ancho Zucchini and Crookneck Squash
Tijuana Caesar Salad With Creamy Cilantro Dressing And
Pepitas
Warm Corn And Flour Tortillas
Chimmi Churri, Salsa Fresca, Mexican Crema, Chopped
Cilantro And Cut Limes
\$67.00 per person

Overnight Cooked Kalua Pork with a Sweet Sesame Soy Sauce
Huli Huli Chicken
Guava Glazed Salmon With Grilled Pineapple Salsa
Colorful Fried Rice, Jasmine Rice Or Island Style Macaroni
Salad
Sugar Snap Peas With Matchstick Carrots, Water Chestnuts
And Red Bells
Baby Asian Greens With Toasted Sesame Dressing
Hawaiian Sweet Rolls
\$70.00 per person

central coast events

CALIFORNIA CLAMBAKE

Steamed Clams & Mussels with a Savory White Wine & Garlic Butter Broth

Red Oak Rosemary Chicken Quarters

Herb Grilled Salmon In Lemon And Pinot Grigio

Signature Beach House Clam Chowder

Grilled Corn on the Cob with Sweet Cream Butter

Signature Salad of Organic Mixed Greens, Candied Walnuts, Raspberries and Gorgonzola Cheese served with a Citrus Vinaigrette.

\$90.00 per person

COASTAL SUNSET

Grilled New York Strip with Bleu Cheese Butter

Maine Lobster Tail (1 Tail Per Person)

Roasted Beets and Shaved Fennel with Goat Cheese on a Bed of Arugula and a Lemon tarragon Vinaigrette

East Coast Potato Boil of Corn, Baby Potatoes, Carmelized Pearl Onions and Old Bay Butter

Signature Salad of Organic Mixed Greens, Candied Walnuts, Raspberries and Gorgonzola Cheese served with a Citrus Vinaigrette.

\$137.00 per person

A LA CARTE SUGGESTIONS

Whole Roasted pig (Serves 100) \$605.00

BEVERAGES

	PER GALLON:
Iced Tea	\$22.00
Lemonade	\$22.00
Specialty & Herbal Teas	\$22.00
Spa Water	\$22.00

SWEET & SAVORY SUGGESTIONS PER DOZEN:

Assorted Cookies	\$27.00
Brownie Bars	\$33.00
Lemon Bars	\$33.00
Rice Krispy Bars	\$33.00
Cupcakes (Yellow or Chocolate Cake)	\$33.00
Ice Cream Sundae Bar	\$110.00
Classic S'mores	\$14.00