LIGHT HOUSE

Thank you for considering the Lighthouse for your event at Marina Park.

> The Lighthouse is proud to be the only on-site caterer with on-site kitchen facilities at Marina Park. This unique situation allows the Lighthouse team to react to on-the-spot needs, dietary requests, or just the unexpected. Having our kitchen facilities on site provides you with the freshest cuisine possible which we believe it a key differentiator for events at Marina Park.

LIGHTHOUSENB.COM * CATERING@LIGHTHOUSENB.COM * 949-933-1001

LIGHT HOUSE Catering

Hors d'oeuvres • 2

Reception Displays • 3 **BUFFET MENUS** Lighthouse Rib Special • 5 Hawaiian Luau • 6 Backyard Barbecue • 7 South of the Border Buffet • 8 Italian Night Out Buffet • 9 Catalina Buffet • 10 The Marina • 11 Harbor Buffet • 12 Buffet Adds • 13 Small Bite Sliders • 14 **PLATED MENUS** Balboa Island • 16 The Lido • 17 Surf & Turf • 18 DESSERTS Desserts • 20 **SANDWICH PLATTERS** Lunch Platters • 22 Box Lunches • 22 Breakfast Platters • 23 Breakfast Buffets • 24 Continental Breakfast • 25 Hosted Bar Packages • 26 Cash Bar • 27

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Hors d'oeures

PRICED PER PERSON MINIMUM 20 GUESTS TRAY OR PASSED AVERAGE 2 PIECES PER PERSON

CAPRESE SKEWER • 6_{PP}

Balsamic Drizzle

VEGETABLE SKEWER • 6_{DD}

Zucchini, Yellow squash, eggplants, Balsamic Vinaigrette

CHICKEN SKEWER • 7_{PP} Tzatziki Sauce

BACON WRAPPED DATES • 6_{pp}

California Dates, Bacon, Bleu Cheese, Balsamic Drizzle

STUFFED BACON WRAPPED JALAPEÑOS • 8 DD

Cream Cheese, Blackberry Drizzle

FILET MIGNON SKEWER • 10_{pp}

Chimichurri Sauce

PROSCIUTTO PARMESAN CROSTINI • 8_{PP}

Baby Arugula, Balsamic Reduction on Garlic Crostini

BEEF WELLINGTON BITES • 10_{pp}

MINI CRAB CAKE • 9_{DD}

Remoulade Sauce

AHI CROSTINI • 8_{pp}

Sashimi Grade Ahi, Pineapple, Wasabi Citrus Aioli, Crostini

COCONUT SHRIMP • 9_{DD} Cocktail Sauce

BLACKENED SWORDFISH TOSTADA • 8_{pp}

Blackened Swordfish Salad, Mango Salsa, Pickled Jalapeño Slaw, Wonton Shell



Reception Dis

PRICED PER PLATTER EACH SERVES APPROXIMATELY 10 GUESTS

FRESH FRUIT PLATTER • 70

Variety of Fresh Melons, Berries & Grapes

FRESH VEGETABLE PLATTER · 75

Carrots, Celery, Broccoli, Cauliflower, Cherry Tomatoes Served with choice of Ranch, Bleu Cheese, Hummus or Vegan Ranch

SPECIALTY MEAT PLATTER • 125

Various Sliced Meats, Artisan Crackers, Olives, Pickles, Berries

SIGNATURE CHEESE BOARD • 95

Select Cheeses, Artisan Crackers, Honeycomb, Figs, Apricot Jelly

CHARCUTERIE AND CHEESE PLATTER · 200

Various Specialty Meats, Cheeses, Artisan Crackers, Olives, Pickles, Honeycomb, Figs, Berries

GRILLED VEGETABLE PLATTER • 90

Grilled Squash, Eggplant, Asparagus, Tomatoes, Carrots, Mixed Bell Peppers, Rosemary Balsamic Sauce, Sea Salt and Cracked Pepper



Lighthouse Rib Special

PRICED PER PERSON

SERVED WITH TWO SIDES, BBQ SAUCE, DISPOSABLE CUTLERY, WET NAPS, AND UP TO 5 DISPOSABLE CHAFFING DISHES* EACH WITH ONE 2-HOUR STERNO. INCLUDES DELIVERY AND PICK-UP OF CHAFFING DISHES AT MARINA PARK. MINIMUM 25 PEOPLE.

HICKORY SMOKED BABY BACK RIBS

(4-5 bones per person)

Choice of Two Sides** Cole Slaw, Mixed Green Salad, Mashed Potatoes,

Cole Slaw, Mixed Green Salad, Mashed Potatoes Potato Salad, Barbeque Beans

Add Dessert

\$3 per person Cookies and Brownies Mini Cheesecake Squares

Available Beverages

PRICED PER PERSON

Canned Sodas • 3 Bottled Water • 3 Classic or Strawberry Lemonade Station • 4 Iced Tea Station • 4 Regular or Decaf Coffee & Hot Tea • 4

*NUMBER OF CHAFFING DISHES AND STERNOS DETERMINED BY QUANTITY OF PEOPLE FOR RIBS **SIDES PACKAGED IN DISPOSABLE ALUMINUM CONTAINERS

WARM SIDES ARE DELIVERED HOT AND READY TO EAT. IT IS RECOMMENDED THAT DELIVERY TIME COINCIDE WITH CONSUMPTION TIME, AS OVER TIME TEMPERATURE WILL LOWER AND MAY AFFECT QUALITY OR PERCEIVED READINESS.

UPGRADED OR SPECIALIZED RENTAL CHAFFING DISHES, SERVER LABOR NOT INCLUDED, SERVICE TEAM MAY BE ADDED FOR ADDITIONAL COST



Hawaiian "Newport Style" Luau



PRICED PER PERSON MINIMUM 20 GUESTS

*SERVED WITH BRIOCHE BUNS, PICKLE SPEARS, BBQ SAUCE, DISPOSABLE CUTLERY, & WET NAPS

HICKORY SMOKED BABY BACK RIBS KALUA SHREDDED PORK

Choice of Two Sides Mixed Green Spring Salad · Mashed Potatoes · Ranch Style Beans · Cole Slaw

Add-ons 3 EACH PER PERSON

PREMIUM SIDES

Tortilla Chips & House-made Salsa Fruit Salad • Mac & Cheese • Caesar Salad • Roasted Corn

DESSERTS

Pineapple Sweet Cake · Assorted Fresh Baked Cookies

Available Beverages

PRICED PER PERSON

Canned Sodas • 3 Bottled Water • 3 Classic or Strawberry Lemonade Station • 4 Iced Tea Station • 4 Regular or Decaf Coffee & Hot Tea • 4

*HAWAIIAN "NEWPORT STYLE" LUAU PROVIDES TWO BRIOCHE BUNS PER PERSON. SERVER LABOR NOT INCLUDED

Backyard Barbecue

PRICED PER PERSON MINIMUM 20 GUESTS

HAMBURGERS & JUMBO HOT DOGS

Buns, Ketchup, Mayo, Mustard, Relish, Lettuce, Sliced Tomatoes, Sliced Onion, Cheddar Cheese

COLESLAW OR POTATO SALAD

WATERMELON SLICES

ADD-ONS

Avocado Crema Spread \$2 pp Bacon \$2 pp Potato Chips \$4pp



RICE & BEANS

Black Beans, Pico de Gallo, Queso Fresco, Mexican Rice

POZOLE

Chicken or Pork, Verde

CARNE ASADA FAJITAS

Grilled Carne Asada, Onions, Peppers, Tomatoes, Corn & Flour Tortillas

CHICKEN TINGA

Shredded Grilled Chicken, Chipotle Sauce, Corn Tortillas

CITRUS COOKIE CAKE

Orange, Lemon, Mexican Marias Cookies, Lechera

or

IMPOSSIBLE CAKE

Layered Caramel Flan, Chocolate Cake, Cream Cheese Icing



Italian Night Out Buffet

(35) PRICED PER PERSON

BREAD & BUTTER

Assorted Breads served with Butter

HOUSE SALAD

White Balsamic Vinaigrette, Spring Mix, Arugula, Sweet Peppers, Cherry Tomatoes, Parmesan

BEEF BOLOGNESE

Slow Cooked Beef Bolognese Sauce, Penne

CHICKEN ALFREDO

Grilled Chicken, Alfredo Sauce, Fettuccine

GRILLED VEGETABLE MEDLEY

Broccoli, Cauliflower, Yellow Squash, Zucchini, Spinach

BANANA CHOCOLATE BREAD PUDDING

Cream Cheese Icing



Catalina Buff

97 PRICED PER PERSON MINIMUM 20 GUESTS



CAESAR SALAD

Fresh Romaine with Tomatoes, Red Onions, Garlic Croutons, Fresh Grated Parmesan

SPINACH SALAD

Spinach, Strawberries, Feta Cheese, Balsamic Dressing

SPRING PEAR SALAD

Fresh Pears, Feta Cheese, Basil, Bacon, Red Wine Vinaigrette

CAPRESE SALAD

Tomatoes, Fresh Mozzarella, Basil, Topped with Roasted Balsamic Reduction

Choice of One Protein

BLACKENED GRILLED SALMON GRILLED CHICKEN BREAST MEDITERRANEAN SPICED TRI TIP

Choice of One Side

Roasted Seasonal Vegetables Roasted Garlic White Rose Potatoes Garlic Mashed Potatoes Cheddar and Parmesan Macaroni and Cheese ADD AN ADDITIONAL SIDE FOR \$3

BUFFET ATTENDANT INCLUDED

The Marina

(46) PRICED PER PERSON

APPETIZER PLATTER

Caprese Skewers Mozzarella Cherry Tomato Balsamic Drizzle (one skewer per person)

SALAD

Quinoa Salad or Spinach Salad

ENTRÉE

Lemon Basil Chicken

SIDES Wild Rice

Green Beans

DESSERT Mini Cheesecake Squares

ADD SALMON \$6 PER PERSON

PLATED SERVICE AVAILABLE AT ADDITIONAL COST, SERVICE LABOR FOR PLATED DETERMINED BY NUMBER OF STAFF REQUIRED AND SIZE OF EVENT



The Harbor Bu

PRICED PER PERSON MINIMUM 20 GUESTS



CAESAR SALAD Fresh Romaine with Tomatoes, Red Onions, Garlic Croutons, Fresh Grated Parmesan

SPINACH SALAD

Spinach, Strawberries, Feta Cheese, Balsamic Dressing

SPRING PEAR SALAD Fresh Pears, Feta Cheese, Basil, Bacon, Red Wine Vinaigrette

HERB DE PROVENCE CHOP SALAD

Kale, Cabbage, Quinoa, Currants, Almonds, Tangerines, Bell Peppers, Balsamic Vinaigrette

ICEBERG WEDGE SALAD

Bacon, Cherry Tomatoes, and Gorgonzola Dressing

Choice of Two Proteins

SEA BASS ROASTED PORK LOIN GRILLED CHICKEN BREAST NEW YORK STEAK FLAT IRON STEAK BRAISED SHORT RIBS

Choice of Two Sides

Roasted Garlic White Rose Potatoes • Garlic Mashed Potatoes Cheddar and Parmesan Macaroni and Cheese • Roasted Seasonal Vegetables

BUFFET ATTENDANT INCLUDED



STATIONS NOT AVAILABLE AS A STAND-ALONE MENU. STATIONS CAN BE ADDED TO ANY CATERING MENU AS AN ACCOMPANIMENT TO ENHANCE THE OVERALL OFFERING. PRICED PER PERSON MINIMUM 20 GUESTS



TRI TIP • 14 PORK LOIN • 13 SMOKED BABY BACK RIBS • 14 CHICKEN BREAST • 14

Tacos*

INCLUDES Cabbage, Sour Cream, Pico de Gallo, Shredded Cheese, Jalapeños, Diced Tomatoes, Diced Onions, Cilantro Lime Dressing with Chili Aioli, Avocado Crema, Cilantro

> AL PASTOR • 12 CARNITAS • 10 CARNE ASADA • 11 GRILLED CHICKEN • 10 CAULIFLOWER & POTATO • 10

*THREE TACOS PER PERSON



PASTA PRIMAVERA · 10

Broccoli, Cauliflower, Carrots, Garlic Butter Sauce

BEEF BOLOGNESE • 12

Slow Cooked Beef Bolognese Sauce with Pasta

BAKED PENNE • 10 Marinara, Sausage, Mozzarella and Parmesan Cheese

LINGUINI & CLAMS • 13

White Wine Sauce, Linguini, Clams

Add-ons

MEDITERRANEAN BOARD • 7_{pp} Garlic Hummus, Celery & Carrots Served with Pita Chips

> GUACAMOLE & CHIPS \cdot 8_{PP} CHIPS & SALSA \cdot 5_{PP}

Mashed Potato

9 PER PERSON

INCLUDES Chives, Sour Cream, Shredded Cheese, Whipped Butter, Bacon Bits, Onion, Cooked Broccoli, Gravy, Jalapeños, Corn, Tomatoes



Small Bite Sliders

PRICED PER PERSON MINIMUM 30 GUESTS • CAN BE ADDED TO ANY BUFFET (TWO SLIDERS PER PERSON)

BLTA • 10

Garlic Aioli, Brioche

PULLED PORK · 13

Sweet and Sour Cole Slaw, Smoked BBQ Sauce

GRILLED CHICKEN SLIDER • 14

Chili Aioli, Tomato, Red Onion, Mixed Greens

CRAB CAKE • 15

Old Bay Aioli, Brioche

MINI BURGER • 14

Tomato, Onion, Spinach, Ketchup, Brioche

SHORT RIB • 15

BBQ Sauce, Brioche

FILET MIGNON · 18

Horseradish Aioli, Watercress Greens, Brioche









PLATED, INCLUDES SERVERS & BREAD SERVICE

FIRST COURSE

Choice of

MIXED GREEN SALAD

Cherry Tomatoes, Candied Walnuts, Balsamic Vinaigrette

or

CHEF'S SELECT SOUP OF THE DAY

MAIN COURSE

Grilled Chicken Breast, White Rose Potatoes, Roasted Seasonal Vegetables

> DESSERT Choice of BREAD PUDDING or CHEESECAKE



PLATED, INCLUDES SERVERS & BREAD SERVICE

85

FIRST COURSE

Choice of WEDGE SALAD

Hearts of Romaine, Bleu Cheese, Cherry Tomato, Bacon, Pickled Onions

or

CHEF'S SELECT SOUP OF THE DAY

SECOND COURSE CAPRESE RAVIOLI

Mozzarella, Basil, Roasted Tomato, Pesto, Balsamic Drizzle, Lemon Zest, Olive Oil

MAIN COURSE

HANGER STEAK

Basil Herb Chimichurri, Mashed Potatoes, Asparagus

DESSERT Choice of BREAD PUDDING or CHEESECAKE







CAPRESE SALAD

Tomatoes, Burrata, Basil, Topped with Roasted Balsamic Drizzle



CHOICE OF ONE SALAD

CAESAR SALAD

Fresh Romaine with Tomatoes, Red Onions, Garlic Croutons, Fresh Grated Parmesan

Spinach, Strawberries, Feta Cheese, Balsamic Dressing

SPRING PEAR SALAD

Fresh Pears, Feta Cheese, Basil, Bacon, Red Wine Vinaigrette

WEDGE SALAD Bacon, Cherry Tomatoes, and Gorgonzola Dressing

Main Course

FILET MIGNON & JUMBO GARLIC SHRIMP

Rosemary Butter, Olive Oil, Black Pepper

CHOICE OF TWO SIDES Roasted Garlic White Rose Potatoes • Garlic Mashed Potatoes • Cheddar and Parmesan Macaroni and Cheese Creamed Corn • Asparagus • Broccoli • Roasted Seasonal Vegetables

Dessert NEW YORK CHEESECAKE WITH RASPBERRY SAUCE

UPGRADE TO MAINE LOBSTER TAIL +20





esserts

CAN BE ADDED TO ANY CATERING MENU AS AN ACCOMPANIMENT TO ENHANCE THE OVERALL OFFERING. PRICED PER PERSON MINIMUM 20 GUESTS

CHOCOLATE LAVA CAKE • 12

Raspberries Powdered Sugar

RASPBERRY CHEESECAKE • 11

Berries and Caramel

FLAN · 8

Homemade Flan with Caramel Sauce

ASSORTED COOKIES • 5

Chocolate Chip White Chocolate Macadamia Nut Chocolate Coconut Crunch Peanut Butter

BROWNIES & BLONDIES • 5

Mix of Chocolate Brownies and Vanilla Blondies

SIGNATURE DESSERT PLATTER • 75 per platter

SERVES APPROXIMATELY 10 GUESTS Raspberry & Creme Brûlée Cheesecake Bites, Impossible Cake Bites, Bread Pudding Bites

CAKE CUTTING FEE \$4 PER PERSON





Lunch Platters

SANDWICHES • 15 pp

Ham and Swiss • Turkey • Roast Beef Tuna Salad • Chicken Salad • Vegetarian

PREMIUM SANDWICH PLATTERS • 20 pp

Grilled Chicken, Bacon, Avocado Caprese Sandwich Steak Sandwich • Chicken Sandwich Grilled Caesar Wrap

$\textbf{SIDES} \boldsymbol{\cdot} \textbf{3}_{each}$

Caesar Salad Coleslaw Roasted Potato Salad Potato Chips Macaroni Salad

$DESSERT \cdot 4_{\text{each}}$

Assorted Cookies Brownies Blondies

Box Lunches

BOX LUNCHES AVAILABLE - INQUIRE



Breakfast Platters

PRICED PER PERSON MINIMUM 10 GUESTS AVAILABLE FOR PICKUP OR DELIVERY (ADDITIONAL CHARGE)

BALBOA BREAKFAST SANDWICH • 12

Eggs, Bacon, Garlic Aioli, English Muffin

LIDO BREAKFAST SANDWICH • 12

Egg, Sausage, Cheddar, English Muffin

SANTA CRUZ SANDWICH · 12

Egg, Roasted Ham, Swiss, Brioche

SPICY CABO SANDWICH · 12

Egg, Bacon, Avocado, Grilled Jalapeño, English Muffin

LAGUNA WRAP • 12

Spinach, Egg White, Feta

BREAKFAST BURRITO • 15

Eggs, Bacon, Pico de Gallo, Salsa, Sour Cream, Avocado Crema





PRICED PER PERSON MINIMUM 20 GUESTS

LIGHTHOUSE BREAKFAST · 24

Spinach and Pepper Frittata Bacon or Sausage Fresh Fruit Assorted Baked Goods Coffee

DOCKSIDE BRUNCH · 40

Scrambled Eggs Eggs Benedict French Toast Chicken Parmigiana or Catch of the Day Bacon Sausage Breakfast Potatoes Assorted Baked Goods Assorted Desserts Coffee and Juices

HARBORSIDE BRUNCH • 46

Scrambled Eggs Eggs Benedict Grilled Salmon, BBQ Ribs or Seafood Pasta Bacon Sausage Breakfast Potatoes Fresh Fruit Assorted Baked Goods Bagels and Lox Assorted Desserts Coffee and Juices



ASSORTMENT OF MUFFINS & PASTRIES BREAKFAST FRUIT PLATTER

ORANGE & GRAPEFRUIT JUICE

REGULAR & DECAF COFFEE

HOT TEAS



Hosted Bar Packages

HOSTED PACKAGES ARE PRICED FOR UP TO 3 HOURS ADDITIONAL TIME AVAILABLE ON A PER HOUR BASIS BARTENDER \$50 PER HOUR PER BARTENDER (THREE HOUR MINIMUM) • INCLUDES BAR RENTAL

CLASSIC · 23 pp

INCLUDES DISPOSABLE BEVERAGE GLASSES Stella Artois Bud Light CK Mondavi Chardonnay CK Mondavi Cabernet Sodas Water

SELECT · 26 pp

INCLUDES DISPOSABLE BEVERAGE GLASSES Stella Artois Bud Light Stone Buenaveza Salt & Lime Lager Space Dust IPA Allagash White Butter Chardonnay Inception Cabernet

PREMIUM · 37 pp

INCLUDES GLASS WINE AND UNIVERSAL BEER/BEVERAGE GLASSES Stella Artois Bud Light Stone Buenaveza Salt & Lime Lager Space Dust IPA Allagash White Pseudo Sue Pale Ale Ferrari Carano Chardonnay Murrieta's Well Red Blend Quilt Cabernet Sauvignon Charles Lafitte Sparkling Rose Sparkling and Still Water

An additional bartender is required for events exceeding 50 attendees. Events over 100 attendees may require additional labor. Discuss with your Lighthouse catering advisor

Cash Bar

PRICED PER BEVERAGE BARTENDER \$50 PER HOUR PER BARTENDER (THREE HOUR MINIMUM) PORTABLE BAR SET-UP / RENTAL \$100 \$300 MINIMUM PRODUCTS

BEER · 8-10

Budweiser, Bud Light Stone Buenaveza Salt and Lime Lager Space Dust IPA Toppling Goliath Pseudo Sue Pale Ale Pizza Port Amber Allagash White

WINE · 12

CK Mondavi Chardonnay CK Mondavi Cabernet ADDITIONAL WINES AVAILABLE, PRICES VARY.

NON-ALCOHOLIC BEVERAGES • 3

Soda Water

An additional bartender is required for events exceeding 50 attendees. Events over 100 attendees may require additional labor. Discuss with your Lighthouse catering advisor.