



LIGHTHOUSE

catering

HORS D'OEUVRES

SMALL BITE SLIDERS

RECEPTION DISPLAYS

STATIONS

HAWAIIAN LUAU

CATALINA BUFFET

HARBOR BUFFET

SURF & TURF

DESSERT

BOX LUNCHES

BREAKFAST PLATTERS

BREAKFAST BUFFETS

HOSTED BAR PACKAGES



hors d'oeuvres

PRICED PER PERSON
MINIMUM 20 GUESTS
TRAY OR PASSED

CAPRESE SKEWER · 6
Balsamic Drizzle

CHICKEN SKEWER · 7
Tzatziki Sauce

FILET MIGNON SKEWER · 10
Chimichurri Sauce

MINI CRAB CAKE · 7
Remoulade Sauce

SHRIMP COCKTAIL · 7
Cocktail Sauce

AHI CROSTINI · 8
Sashimi Grade Ahi, Pineapple, Wasabi Citrus Aioli, Crostini

BLACKENED SWORDFISH TOSTADA · 8
Blackened Swordfish Salad, Mango Salsa, Pickled Jalapeno Slaw, Wonton Shell

SALMON SPRING ROLL · 7
Cucumber, Bell Pepper Relish, Sweet & Sour Sauce

PROSCIUTTO PARMESAN CROSTINI · 8
Baby Arugula, Balsamic Reduction on Garlic Crostini

PRICES SUBJECT TO CHANGE FOR SUBSTITUTIONS OR MODIFICATIONS. 22% SERVICE CHARGE AND APPLICABLE SALES TAX ADDITIONAL.
PRICES DO NOT INCLUDE GLASSWARE, LINENS, DISHWARE, FLATWARE OR ANY OTHER RENTALS.
THE LIGHTHOUSE CAFÉ PROVIDES RESOURCES FOR RENTAL NEEDS, CONNECTING YOU TO INDEPENDENT PROVIDERS.



small bite sliders

PRICED PER PERSON
MINIMUM 20 GUESTS
(TWO SLIDERS PER PERSON)

BLTA • 10

Garlic Aioli, Brioche

FRIED FISH • 14

Mango Slaw, Brioche

CRAB CAKE • 15

Old Bay Aioli, Brioche

MINI BURGER • 12

Tomato, Onion, Spinach,
Ketchup, Brioche

SHORT RIB • 15

BBQ Sauce, Brioche

FILET MIGNON • 18

Horseradish Aioli,
Watercress Greens,
Brioche



reception displays

PRICED PER PLATTER
EACH SERVES APPROXIMATELY 10 GUESTS

FRESH FRUIT PLATTER • 70

Variety of Fresh Melons, Berries & Grapes

CHARCUTERIE PLATTER • 200

Various Specialty Meats, Cheeses, Crackers, Olives, Pickles and Sauces

CRUDITÉS MEDITERRANEAN TASTING BOARD • 125

Garlic Hummus, Various Fresh Vegetables
and served with Pita Chips

GRILLED VEGETABLE PLATTER • 125

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

SEAFOOD PLATTER • 300

Jumbo Shrimp, Lobster, Oysters, Mussels, Ahi Tuna,
Various Sauces, Lemons and Pickled Onions



stations

STATIONS CAN BE ADDED TO ANY CATERING MENU
AS AN ACCOMPANIMENT TO ENHANCE THE OVERALL OFFERING.

PRICED PER PERSON
MINIMUM 20 GUESTS

barbeque station

INCLUDES ATTENDANT TO SLICE AND PLATE

TRI TIP • 14

PORK LOIN • 13

SMOKED BABY BACK RIBS • 14

CHICKEN BREAST • 14

taco*

INCLUDES

Cabbage, Sour Cream, Pico de Gallo,
Mango Salsa, Shredded Cheese, Jalapenos
Diced Tomatoes, Diced Onions,
Cilantro Lime Dressing, Avocado Crema,
Cilantro, Roasted Corn, Black Beans

AL PASTOR FISH • 12

CARNITAS • 10

CARNE ASADA • 11

GRILLED CHICKEN • 10

*THREE TACOS PER PERSON

mashed potato

9 PER PERSON

INCLUDES

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

pasta

PASTA PRIMAVERA • 10

Broccoli, Cauliflower, Carrots,
Garlic Butter Sauce

BEEF BOLOGNAISE • 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

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hawaiian "newport style" luau

22

PRICED PER PERSON
MINIMUM 20 GUESTS

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

HICKORY SMOKED BABY BACK RIBS
KAHLUA 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

Beverage Station Classic
or Strawberry Lemonade 4
Beverage Station Iced Tea 4
Canned Sodas 3
Bottled Water 3

*Hawaiian "Newport Style" Luau provides two brioche buns per person.
Server Labor not included

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catalina buffet

37

PRICED PER PERSON
MINIMUM 20 GUESTS

choice of one salad

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 Garlic White Rose Potatoes

Garlic Mashed Potatoes

Cheddar and Parmesan Macaroni and Cheese

Roasted Seasonal Vegetables

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harbor buffet

54

PRICED PER PERSON
MINIMUM 20 GUESTS

choice of two salads

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

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surf & turf

125

first course

CAPRESE SALAD

Tomatoes, Burrata, Basil,
Topped with Roasted Balsamic Drizzle

main course

FILET MIGNON & JUMBO GARLIC SHRIMP

Rosemary Butter, Olive Oil, Black Pepper

second course

CHOICE OF ONE SALAD

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

ICEBERG WEDGE SALAD

Bacon, Cherry Tomatoes,
and Gorgonzola Dressing

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 MAIN LOBSTER TAIL +20

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desserts

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

RASPBERRY CHEESECAKE · 6

Berries and Caramel

ASSORTED COOKIES · 5

Chocolate Chip, Peanut Butter,
White Chocolate Macadamia Nut

FLAN · 7

Homemade Flan with Caramel Sauce

BROWNIES & BLONDIES · 5

Mix of chocolate brownies
and vanilla blondies

CAKE CUTTING FEE
\$4 PER PERSON



box lunches

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

BOXED LUNCH • 20

Sandwich options include Turkey, Ham, Roast Beef, Tuna Salad, Vegetarian
Fruit Cup
Cookie
Water or Soda
Disposable Utensils & Napkin

lunch platters

SANDWICHES • 15 PER PERSON

Ham and Swiss
Turkey
Roast Beef
Vegetarian

PREMIUM SANDWICH PLATTERS • 20 PER PERSON

Grilled Chicken, Bacon, Avocado
Grilled Veggie Wrap
Grilled Caesar Wrap

SIDES • 3 EACH

Caesar Salad
Coleslaw
Roasted Potato Salad
Potato Chips
Macaroni Salad

DESSERT • 4 EACH

Assorted Cookies
Brownies
Blondies

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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 Jalapeno,
English Muffin

LAGUNA WRAP • 12

Spinach, Egg White, Feta

BREAKFAST BURRITO • 15

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



breakfast buffets

PRICED PER PERSON
MINIMUM 20 GUESTS

LIGHTHOUSE BREAKFAST • 24

Spinach and Pepper Frittata
Bacon or Sausage
Seasonal 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
Yogurt and Granola
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 and Salad
Assorted Baked Goods
Bagels and Lox
Assorted Desserts
Coffee and Juices



hosted bar packages

HOSTED PACKAGES ARE PRICED FOR UP TO 3 HOURS
ADDITIONAL TIME AVAILABLE ON A PER HOUR BASIS
BARTENDER* \$150 / \$50 PER HOUR OVER 3 HOURS | INCLUDES BAR RENTAL

CLASSIC • 23 PER PERSON

Budweiser
Bud Light
Sublime Mexican Lager
CK Mondavi Chardonnay
CK Mondavi Cabernet
Sodas
Water

PREMIUM • 29 PER PERSON

Budweiser
Bud Light
Sublime Mexican Lager
Space Dust IPA,
Can-O-Bliss IPA
Stone Dayfall Belgian White Ale
Butter Chardonnay
EOS Cabernet
Sodas
Water

ADD-ONS

Cocktails (Sabe Sake) 8 per Person
Champagne Toast 8
Upgrade Wines
Available by the bottle (pricing available upon request)
Justin Cabernet
Kim Crawford Sauvignon Blanc
Federalist Zinfandel
Daou Cabernet

*Additional Bartenders recommended on events over 50 people



cash bar

PRICED PER BEVERAGE
BARTENDER \$150 PER HOUR PER BARTENDER
PORTABLE BAR SET-UP / RENTAL \$100

BEER • 8-10

Budweiser, Bud Light
Sublime Mexican Lager
Space Dust IPA
Can-O-Bliss
Pizza Port Amber
Stone Dayfall Belgian White Ale

WINE • 12

CK Mondavi Chardonnay
CK Mondavi Cabernet

Additional wines available, prices vary.