# 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.



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### Hors d'oeuvres

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

#### CAPRESE SKEWER • 6pp

Balsamic Drizzle

#### **VEGETABLE SKEWER • 6**<sub>DD</sub>

Zucchini, Yellow squash, eggplants, Balsamic Vinaigrette

#### CHICKEN SKEWER • 7<sub>pp</sub>

Tzatziki Sauce

#### BACON WRAPPED DATES • 6pp

California Dates, Bacon, Bleu Cheese, Balsamic Drizzle

#### STUFFED BACON WRAPPED JALAPEÑOS • 8 pp

Cream Cheese, Blackberry Drizzle

#### FILET MIGNON SKEWER • 10pp

Chimichurri Sauce

#### PROSCIUTTO PARMESAN CROSTINI • 8pp

Baby Arugula, Balsamic Reduction on Garlic Crostini

#### BEEF WELLINGTON BITES • 10<sub>pp</sub>

MINI CRAB CAKE • 9<sub>pp</sub>

Remoulade Sauce

#### AHI CROSTINI · 8<sub>pp</sub>

Sashimi Grade Ahi, Pineapple, Wasabi Citrus Aioli, Crostini

#### COCONUT SHRIMP • 9pp

Cocktail Sauce

#### BLACKENED SWORDFISH TOSTADA • 8 pp

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



## Reception Displays

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



Buffet Menus



## 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,

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



## South of the Border Buffet

31

PRICED PER PERSON

#### 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 Might Out Buffet



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 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 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



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 Buffet



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

#### **BUFFET ATTENDANT INCLUDED**



## Buffet Adds

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

### Barbeque Station

TRI TIP · 14

PORK LOIN · 13

SMOKED BABY BACK RIBS · 14

CHICKEN BREAST · 14



#### **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

#### **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 • 7pp

Garlic Hummus, Celery & Carrots Served with Pita Chips

GUACAMOLE & CHIPS • 8<sub>pp</sub>
CHIPS & SALSA • 5<sub>pp</sub>

### 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 Menus



### Balboa Island



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 LEMON CHICKEN

Grilled Chicken Breast, White Rose Potatoes, Roasted Seasonal Vegetables

**DESSERT** 

Choice of

BREAD PUDDING

or

**CHEESECAKE** 



## The Lido



PLATED, INCLUDES SERVERS & BREAD SERVICE

#### **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** 



## Surf & Turf



**PLATED & INCLUDES SERVERS** 

#### First Course

#### **CAPRESE SALAD**

Tomatoes, Burrata, Basil, Topped with Roasted Balsamic Drizzle

#### 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

#### **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



#### NEW YORK CHEESECAKE WITH RASPBERRY SAUCE

**UPGRADE TO MAINE LOBSTER TAIL +20** 



## Desserts





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



## Sandwich Platters



### 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

#### SIDES · 3 each

Caesar Salad Coleslaw Roasted Potato Salad Potato Chips Macaroni Salad

#### DESSERT • 4 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



## Breakfast Buffets

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



## Continental Breakfast



**PER PERSON** 

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

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

Sparkling and Still Water



### 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.