Lighthouse Catering at Marina Park

The Lighthouse functions as both a full-service caterer and an established restaurant situated at Marina Park. Lighthouse Catering is the preeminent and sole on-site caterer with dedicated kitchen facilities within Marina Park. This distinctive advantage enables The Lighthouse team to readily accommodate immediate guest requirements, address specific dietary requests, and manage unforeseen circumstances with proficiency.

The Lighthouse's experienced service team comprised of servers, bartenders, and culinary professionals brings extensive expertise in event planning and execution, ensuring a seamless experience and memorable event for every guest.

Catering Menus

Hors d'Oeuvres	Page 3
Reception Platters	Page 4
Buffet Menus	Page 5-16
Plated Menus	Page 17-25
Dessert Menus	Page 26-27
Breakfast Menus	Page 28-29
Sandwich Menus	Page 30-32
Coffee Station	Page 33
Bar Menus	Page 34-35

Hors d'Oeuvres

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

CAPRESE SKEWER $6pp
Balsamic Drizzle

VEGETABLE SKEWER $6pp
Zucchini, Yellow Squash, Eggplants, Balsamic Vinaigrette

GOAT CHEESE CROSTINI $7pp
Goat Cheese, Panko, Red Wine Vinegar Reduction, Arugula

MUSHROOM PASTRY CUP $6pp
Sautéed Mushrooms, Butter Cream, Shallots, Puff Pastry

CHICKEN SKEWER $7pp
Tzatziki Sauce

BACON WRAPPED DATES $6pp
California Dates, Bacon, Bleu Cheese, Balsamic Drizzle

STUFFED BACON WRAPPED JALAPEÑOS $8pp
Cream Cheese, Blackberry Drizzle

MARINATED FILET MIGNON SKEWER $10pp
Prime Filet, Marinade

PROSCIUTTO PARMESAN CROSTINI $8pp
Prosciutto, Baby Arugula, Balsamic Reduction, Parmesan Crostini

BEEF WELLINGTON BITES $12pp
Beef Tenderloin, Prosciutto, Mushrooms, Puff Pastry

AHI CROSTINI $9pp
Sashimi Grade Ahi, Mango, Cilantro, Red Onion, Chili Aioli, Crostini

MINI CRAB CAKE $10pp
Remoulade Sauce

MISO GLAZED SEA SCALLOP WONTONS $9pp
Sea Scallop, Avocado Mash, Chili Aioli

COCONUT SHRIMP $9pp
Cocktail Sauce

BLACKENED SWORDFISH TOSTADA $8pp
Blackened Swordfish Salad, Mango Salsa, Pickled Jalapeño Slaw, Wonton Shell

Prices subject to change for substitutions or modifications. 22% Service charge will be added for any on-site catering event (Marina Park or Lighthouse). Offsite events available under certain situations, inquire with the catering manager. Delivery fees additional. China, glassware, linens and other rentals available. Disposable dishware options available.

Reception Platters

PRICED PER PLATTER
EACH SERVES APPROXIMATELY 10-12 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

DOMESTIC CHEESE PLATTER $95
Select Domestic Cheeses, Artisan Crackers, Fig, Apricot Jelly

SIGNATURE CHEESE BOARD $140
Select Imported & Domestic Cheeses, Artisan Crackers, Honeycomb, Fig,
Marcona Almonds, Apricot Jelly

CHARCUTERIE AND CHEESE PLATTER $190
Various Specialty Meats, Cheeses, Artisan Crackers, Olives,
Pickles, Honeycomb, Fig, Berries

GRILLED VEGETABLE PLATTER $90
Grilled Squash, Eggplant, Asparagus, Tomatoes, Carrots, Mixed Bell Peppers, Rosemary
Balsamic Sauce, Sea Salt and Cracked Pepper

HUMMUS PLATTER $90
Classic and Roasted Red Pepper Hummus', Pita Bread, Olives

Prices subject to change for substitutions or modifications. 22% Service charge will be added for any on-site catering event (Marina Park or Lighthouse). Offsite events available under certain situations, inquire with the catering manager. Delivery fees additional. Prices include flatware and dishes. China, linens and other rentals available.

Buffet Menus

Sports Team Rib Fest

$19.50 PER PERSON

SERVED WITH TWO SIDES, BBQ SAUCE, DISPOSABLE CUTLERY, WET NAPS, DISPOSABLE CHAFING DISHES* EACH WITH ONE 2-HOUR STERNO. INCLUDES DELIVERY AND PICK-UP TO MARINA PARK. MINIMUM 30 GUESTS.

MAIN EVENT

HICKORY SMOKED BABY BACK RIBS
(4-5 bones per person)

Add Additional Rib Rack Portion (4 bones) $6.00 pp

SIDES

Choice of two
Coleslaw | Mixed Green Salad | Garlic Mashed Potatoes | Roasted Sweet Potatoes | Potato Salad | Barbeque Beans | Macaroni & Cheese

DESSERT

Choice of one
$3 per person
Assorted Cookies | Mini Brownies | Mini Cheesecake Squares

AVAILABLE BEVERAGES

Canned Sodas $3ea. | Bottled Water $3ea.
Classic or Strawberry Lemonade Station $4 per person
Iced Tea Station $4 per person | Regular or Decaf Coffee & Hot Tea $4 per person
Mocktails $10-12ea.

- The number of chafing dishes and Sternos is based on the guest count for ribs.
- Side dishes are packaged in disposable aluminum containers.
- Hot sides are delivered hot and ready to serve. For best quality, delivery should be scheduled close to serving time, as food temperature will decrease over time.
- Upgraded or specialty chafing dishes are available upon request. Service staff is not included but may be added for an additional fee.

Prices subject to change for substitutions or modifications. 22% Service charge will be added for any on-site catering event (Marina Park or Lighthouse). Offsite events available under certain situations, inquire with the catering manager. Delivery fees additional. Prices include disposable flatware and dishes. China, glassware, linens and other rentals available.

Butcher's Smoke House

$26 Per Person Any two meat choices | $36 Per Person Any three meat choices
$40 Per Person any four meat choices
MINIMUM 25 GUESTS

SERVED WITH TWO SIDEs, BBQ SAUCE, DISPOSABLE CUTLERY, WET NAPS
AND DISPOSABLE CHAFING DISHES* EACH WITH ONE 2-HOUR STERNO.
INCLUDES DELIVERY AND PICK-UP OF CHAFING DISHES AT MARINA PARK.

BARBEQUE MAINS

HICKORY SMOKED BABY BACK RIBS
(4-5 bones per person)

SANTA MARIA ROASTED TRI-TIP
(5oz. per person)

BARBEQUE CHICKEN
(Legs and Thighs)

BONELESS CHICKEN BREAST

SMOKED BEEF BRISKET

SIDES

Choice of Two
Coleslaw | Mixed Green Salad |Mashed Potatoes Roasted Sweet Potatoes |
Potato Salad | Barbeque Beans | Corn Bread

Desserts

$3 PER PERSON
Cookies and Brownies | Mini Cheesecake Squares

Beverages

Canned Sodas $3ea. | Bottled Water $3ea.
Regular or Decaf Coffee & Hot Tea $4 Per Person | Iced Tea Station $4 Per Person
Classic or Strawberry Lemonade Station $4 Per Person

- The number of chafing dishes and Sternos is based on the guest count for ribs.
- Side dishes are packaged in disposable aluminum containers.
- Hot sides are delivered hot and ready to serve. For best quality, delivery should be scheduled close to serving time, as food temperature will decrease over time.
- Upgraded or specialty chafing dishes are available upon request. Service staff is not included but may be added for an additional fee.

Prices subject to change for substitutions or modifications. 22% Service charge will be added for any on-site catering event (Marina Park or Lighthouse). Offsite events available under certain situations, inquire with the catering manager. Delivery fees additional. Prices include disposable drinkware, flatware and dishes. China, glassware, linens and other rentals available.

Hawaiian Luau

$26 / Person
MINIMUM 25 GUESTS
ONE BUFFET ATTENDANT INCLUDED

INCLUDES TWO SIDES, PICKLE SPEARS, BBQ SAUCE, DISPOSABLE CUTLERY, & WET NAPS

BARBEQUE MAINS
Select any two (2) Meats

KALUA SHREDDED PORK* | HAWAIIAN SWEET RIBS

HULI HULI CHICKEN & VEGETABLE SKEWER | 4oz. LOMI LOMI SALMON

SIDES
Choice of two
Mixed Green Spring Salad | Macaroni Salad | Mashed Potatoes
Rice | Coleslaw

PREMIUM SIDES $3 EACH PER PERSON
Tortilla Chips & House-made Salsa
Fruit Salad | Mac & Cheese | Caesar Salad | Roasted Corn

DESSERT
Choice of one
Pineapple Sweet Cake | Assorted Fresh Baked Cookies

BEVERAGES
Canned Sodas $3ea. | Bottled Water $3ea.
Classic or Strawberry Lemonade Station $4 per person | Iced Tea Station $4 per person
Regular or Decaf Coffee & Hot Tea $4 per person

*KALUA SHREDDED PORK PROVIDES TWO SLIDER BUNS PER PERSON

Prices subject to change for substitutions or modifications. 22% Service charge will be added for any catering event. Offsite events available under certain situations, inquire with the catering manager. Off Site events do not include Staffing. Delivery fees additional. Prices include disposable drinkware, flatware and dishes. China, glassware, linens and other rentals available.

Backyard Barbecue

$29 PER PERSON
MINIMUM 25 GUESTS
ONE BUFFET ATTENDANT INCLUDED

BARBEQUE MENU
BURGERS, JUMBO HOT DOGS, CHICKEN WINGS

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

SIDES
Choice of two
COLESLAW | POTATO SALAD | WATERMELON SLICES

ADD-ONS
Avocado $2.50 pp | Bacon $3 pp
Potato Chips $3pp - add Onion Dip $2pp

DESSERTS
$5ea. per person
Apple Pie | Assorted Cookies | Brownies | Blondies

Prices subject to change for substitutions or modifications. 22% Service charge will be added for any catering event. Offsite events available under certain situations, inquire with the catering manager. Delivery fees additional. Prices include disposable drinkware, flatware and dishes. China, glassware, linens and other rentals available

Latin Buffet

$31 PER PERSON
MINIMUM 25 GUESTS
ONE BUFFET ATTENDANT

SOUP

POZOLE
A Soup of Chicken or Pork, Verde

ENTRÉES

Choice of one
Comes with Tortillas (Flour or Corn), Diced Tomatoes and Onions, Cilantro, Jalapeños, Queso Fresco

CARNE ASADA FAJITAS
Grilled Carne Asada, Onions, Peppers, Tomatoes

CHICKEN TINGA
Shredded Grilled Chicken, Chipotle Sauce

SIDES

RICE & BEANS
Black Beans, Pico de Gallo, Queso Fresco, Mexican Rice

Dessert

CITRUS COOKIE CAKE
Orange, Lemon, Mexican Marias Cookies, Lechera

or

IMPOSSIBLE CAKE
Layered Caramel Flan, Chocolate Cake, Cream Cheese Icing

Prices subject to change for substitutions or modifications. 22% Service charge will be added for any catering event. Offsite events available under certain situations, inquire with the catering manager. Delivery fees additional. Prices include disposable drinkware, flatware and dishes. China, glassware, linens and other rentals available.

Italian Night Out Buffet

$37 PER PERSON
MINIMUM 25 GUESTS
ONE BUFFET ATTENDANT & ONE SERVER INCLUDED

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

BEEF BOLOGNESE
Slow Cooked Beef Bolognese, Penne, Available with Blush Sauce

CHICKEN ALFREDO
Grilled Chicken, Alfredo Sauce, Fettuccine

GRILLED VEGETABLE MEDLEY
Broccoli, Cauliflower, Yellow Squash, Zucchini, Spinach

GARLIC BREAD
Toasted French Bread with Garlic Herb Butter

BANANA CHOCOLATE BREAD PUDDING
Cream Cheese Icing

Prices subject to change for substitutions or modifications. 22% Service charge will be added for any catering event. Offsite events available under certain situations. Offsite events do not include labor, inquire with the catering manager. Delivery fees additional. Prices include disposable flatware and dishes. China, glassware, linens and other rentals available.

Catalina Buffet

$39 PER PERSON
MINIMUM 25 GUESTS
ONE BUFFET ATTENDANT & ONE SERVER INCLUDED

SALAD
Choice of One

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

ENTRÉE
Choice of one

BLACKENED GRILLED SALMON | GRILLED CHICKEN BREAST
SANTA MARIA SPICED TRI TIP

SIDES
Choice of One

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

ADD AN ADDITIONAL SIDE FOR $3 PER PERSON

Prices subject to change for substitutions or modifications. 22% Service charge will be added for any catering event. Offsite events available under certain situations, inquire with the catering manager. Delivery fees additional. Prices include disposable flatware and dishes. China, glassware, linens and other rentals available.

The Marina Buffet

$46 PER PERSON
Minimum 25 Guests
ONE BUFFET ATTENDANT & ONE SERVER INCLUDED

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

SALAD
Choice of one

QUINOA SALAD
Quinoa, Red Onion, Cucumber, Bell Pepper, Celery, Lemon Vinaigrette

SPINACH SALAD
Spinach, Strawberries, Feta Cheese, Balsamic Dressing

ENTRÉE
Choice of one

Lemon Basil Chicken

Pan Seared Pacific Salmon

SIDES
Wild Rice & Green Beans

DESSERT
Mini Cheesecake Squares

ADD SALMON $6 PER PERSON

Prices subject to change for substitutions or modifications. 22% Service charge will be added for any catering event. Offsite events available under certain situations, inquire with the catering manager. Delivery fees additional. Prices include flatware and dishes. Linens and other rentals available.

The Harbor Buffet

$60 PER PERSON
MINIMUM 25 GUESTS
ONE BUFFET ATTENDANT & ONE SERVER INCLUDED

SALADS

Choice of Two

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

ENTRÉES

Choice of Two Proteins
SEA BASS | ROASTED PORK LOIN | GRILLED CHICKEN BREAST
NEW YORK STEAK |FLAT IRON STEAK
BRAISED SHORT RIBS

SIDES

Choice of two
Roasted Garlic White Rose Potatoes | Garlic Mashed Potatoes
Cheddar and Parmesan Macaroni and Cheese
Roasted Seasonal Vegetables

Prices subject to change for substitutions or modifications. 22% Service charge will be added for any catering event. Offsite events available under certain situations, inquire with the catering manager. Delivery fees additional. Prices include flatware and dishes. Linens and other rentals available

Buffet Add-ons

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 25 GUESTS

BARBEQUE STATION

TRI TIP $14
PORK LOIN $13
SMOKED BABY BACK RIBS $12
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
*TWO TACOS PER PERSON

MASHED POTATO BAR

$9 PER PERSON

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

PASTAS

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

SIDES

MEDITERRANEAN BOARD $7
Garlic Hummus, Celery & Carrots Served with Pita Chips

CHIPS & GUACAMOLE $9
CHIPS & SALSA $6

Prices subject to change for substitutions or modifications. 22% Service charge will be added for any catering event. Offsite events available under certain situations, inquire with the catering manager. Delivery fees additional. Rentals available.

Add-ons Continued

SMALL BITE SLIDERS

MINIMUM 25 GUESTS. CAN BE ADDED TO ANY BUFFET
(TWO SLIDERS PER PERSON) ADDITIONAL SLIDERS $5-9ea.

BLTA • 10
Garlic Aioli, Brioche

PULLED PORK • 13
Sweet and Sour Coleslaw, 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, Lettuce, Ketchup, Brioche

SHORT RIB • 15
BBQ Sauce, Brioche

FILET MIGNON • 18
Horseradish Aioli, Watercress Greens, Brioche

Prices subject to change for substitutions or modifications. 22% Service charge will be added for any catering event. Offsite events available under certain situations, inquire with the catering manager. Delivery fees additional. Rentals available.

Plated Me

Signature Chicken

$58 PER PERSON
INCLUDES PLATES, SILVERWARE, WATER GLASSES & SERVICE TEAM AND BREAD & BUTTER

FIRST COURSE

MIXED GREEN SALAD
Cherry Tomatoes, Candied Walnuts, Balsamic Vinaigrette

MAIN COURSE

LEMON CHICKEN
Grilled Chicken Breast, White Rose Potatoes, Roasted Seasonal Vegetables

DESSERT COURSE

Choice of one

BREAD PUDDING

NEW YORK CHEESECAKE WITH RASPBERRY SAUCE

Prices subject to change for substitutions or modifications. 22% Service charge will be added for any catering event. Offsite events available under certain situations, inquire with the catering manager. Delivery fees additional. Other rentals available.

Pacific Salmon

$62 PER PERSON
INCLUDES PLATES, SILVERWARE, WATER GLASSES & SERVICE TEAM AND BREAD & BUTTER

FIRST COURSE

MIXED GREEN SALAD
Cherry Tomatoes, Candied Walnuts, Balsamic Vinaigrette

MAIN COURSE

CEDAR PLANK SALMON
6oz. Salmon Filet, Wild Rice, Sautéed Green Beans, Herb Beurre Blanc Sauce

DESSERT COURSE

NEW YORK CHEESECAKE WITH RASPBERRY SAUCE

Prices subject to change for substitutions or modifications. 22% Service charge will be added for any catering event. Offsite events available under certain situations, inquire with the catering manager. Delivery fees additional. Other rentals available.

Stuffed Chicken

$60 PER PERSON
INCLUDES PLATES, SILVERWARE, WATER GLASSES & SERVICE TEAM AND BREAD & BUTTER

FIRST COURSE

CAESAR SALAD
Hearts of Romaine Lettuce, Garlic Breadcrumbs, Caesar Dressing, Parmesan Cheese

MAIN COURSE

STUFFED CHICKEN
Baked Chicken Breast Stuffed with Spinach, Mushrooms, Shallots,
Served with White Rice, Chipotle Cream Sauce

DESSERT COURSE

NEW YORK CHEESECAKE WITH RASPBERRY SAUCE

Prices subject to change for substitutions or modifications. 22% Service charge will be added for any catering event. Offsite events available under certain situations, inquire with the catering manager. Delivery fees additional. Other rentals available.

New York Steak

$69 PER PERSON
INCLUDES PLATES, SILVERWARE, WATER GLASSES & SERVICE TEAM AND BREAD & BUTTER

FIRST COURSE

MIXED GREEN SALAD
Cherry Tomatoes, Candied Walnuts, Balsamic Vinaigrette

MAIN COURSE

NEW YORK STEAK
6oz. Prime New York Steak, Roasted Garlic Potatoes, Sautéed Green Beans, Herb Garlic Butter

DESSERT COURSE

Choice of one

NEW YORK CHEESECAKE WITH RASPBERRY SAUCE

CHOCOLATE LAVA CAKE

Prices subject to change for substitutions or modifications. 22% Service charge will be added for any catering event. Offsite events available under certain situations, inquire with the catering manager. Delivery fees additional. Other rentals available.

Skirt Steak

$65 PER PERSON
INCLUDES PLATES, SILVERWARE, WATER GLASSES & SERVICE TEAM AND BREAD & BUTTER

FIRST COURSE

MIXED GREEN SALAD
Cherry Tomatoes, Candied Walnuts, Balsamic Vinaigrette

MAIN COURSE

SKIRT STEAK
6oz. Sliced Skirt Steak Medallions, Roasted Baby Baker Potatoes, Roasted Vegetables, Chimichurri Sauce

DESSERT COURSE

Choice of one

NEW YORK CHEESECAKE WITH RASPBERRY SAUCE

CHOCOLATE LAVA CAKE

Prices subject to change for substitutions or modifications. 22% Service charge will be added for any catering event. Offsite events available under certain situations, inquire with the catering manager. Delivery fees additional. Other rentals available.

Grilled Hanger Steak

$65 PER PERSON
INCLUDES PLATES, SILVERWARE, WATER GLASSES & SERVICE TEAM AND BREAD & BUTTER

FIRST COURSE

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

MAIN COURSE

HANGER STEAK
6oz. Grilled Prime Hanger Steak, Basil Herb Chimichurri,
Mashed Potatoes, Asparagus

DESSERT COURSE

Choice of one

BREAD PUDDING | CHEESECAKE

Prices subject to change for substitutions or modifications. 22% Service charge will be added for any catering event. Offsite events available under certain situations, inquire with the catering manager. Delivery fees additional. Other rentals available.

Filet Mignon and Shrimp Combo

$95 PER PERSON
INCLUDES PLATES, SILVERWARE, WATER GLASSES & SERVICE TEAM AND BREAD & BUTTER

FIRST COURSE
Choice of one

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

6oz. PRIME FILET MIGNON & JUMBO GARLIC SHRIMP
Rosemary Butter, Olive Oil, Chef Seasonings

SIDES
Choice of two

Roasted Garlic White Rose Potatoes | Garlic Mashed Potatoes | Creamed Corn
Asparagus | Broccoli | Roasted Seasonal Vegetables

DESSERT COURSE
Choice of one

NEW YORK CHEESECAKE WITH RASPBERRY SAUCE

CHOCOLATE LAVA CAKE

Prices subject to change for substitutions or modifications. 22% Service charge will be added for any catering event. Offsite events available under certain situations, inquire with the catering manager. Delivery fees additional. Other rentals available.

Classic Surf & Turf

$135 PER PERSON
INCLUDES PLATES, SILVERWARE, WATER GLASSES & SERVICE TEAM AND BREAD & BUTTER

FIRST COURSE
Choice of one

CAPRESE SALAD
Tomatoes, Burrata, Basil, Topped with Roasted Balsamic Drizzle

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

8oz. PRIME FILET MIGNON & MAINE LOBSTER TAIL
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 | Sautéed Asparagus | Broccoli Roasted Seasonal Vegetables

DESSERT COURSE
Choice of one

NEW YORK CHEESECAKE WITH RASPBERRY SAUCE

CHOCOLATE LAVA CAKE

Prices subject to change for substitutions or modifications. 22% Service charge will be added for any catering event. Offsite events available under certain situations, inquire with the catering manager. Delivery fees additional. Other rentals available.

Dessert

Desserts

PRICED PER PERSON MINIMUM 20 GUESTS
CAN BE ADDED TO ANY CATERING MENU AS AN ACCOMPANIMENT

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 | Snickerdoodle

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

Prices subject to change for substitutions or modifications. 22% Service charge will be added for any catering event. Offsite events available under certain situations, inquire with the catering manager. Delivery fees additional. Disposable drinkware, flatware and dishes or China, glassware, linens subject to menu. Other rentals available.

Sandwich Platters

Lunch Platters

MINIMUM 15 PEOPLE

CLASSIC SANDWICHES $15ea.
Ham and Swiss | Turkey | Roast Beef | Tuna Salad | Chicken Salad | Vegetarian

PREMIUM SANDWICH PLATTERS $20ea.
Grilled Chicken | Caprese with Aged Balsamic
Mediterranean Steak | Grilled Chicken Caesar Wrap | Turkey Pesto

SIDES $3 each per person
Caesar Salad | Coleslaw | Roasted Potato Salad | Potato Chips Macaroni Salad

DESSERT $4 each per person
Assorted Cookies | Brownies | Blondies

Box Lunches

MINIMUM 15 PEOPLE

Mini Box $11ea.
Half Classic Sandwich, Pasta Salad, Chocolate Chip Cookie

Premium Mini Box $16ea.
Half Premium Sandwich, Pasta Salad, Chocolate Chip Cookie

Premium Box $23ea
Full Classic or Premium Sandwich, Pasta Salad, Chocolate Chip Cookie, Bag of Chips

Prices subject to change for substitutions or modifications. 22% Service charge will be added for any catering event. Offsite events available under certain situations, inquire with the catering manager. Delivery fees additional. Prices include disposable flatware and dishes. China, glassware, linens and other rentals available.

Breakfast Platters

PRICED PER PERSON

MINIMUM 10 GUESTS

AVAILABLE FOR PICKUP OR DELIVERY* (*ADDITIONAL CHARGE)

CLASSIC BREAKFAST SANDWICH $12
Eggs, Bacon, Garlic Aioli, English Muffin

ITALIAN BREAKFAST SANDWICH $12
Eggs, Prosciutto, Provolone, English Muffin

SANTA CRUZ SANDWICH $12
Eggs, Roasted Ham, Swiss, Brioche

SPICY CABO SANDWICH $12
Eggs, Bacon, Avocado,
Grilled Jalapeño, English Muffin

LAGUNA WRAP $12
Spinach, Egg Whites, Feta

BREAKFAST BURRITO $15
Eggs, Bacon, Sausage Pico de Gallo, Salsa, Sour Cream,
Avocado Crema

Prices subject to change for substitutions or modifications. 22% Service charge will be added for any catering event. Offsite events available under certain situations, inquire with the catering manager. Delivery fees additional. Prices include disposable flatware and dishes. China, glassware, linens and other rentals available.

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

Prices subject to change for substitutions or modifications. 22% Service charge will be added for any catering event. Offsite events available under certain situations, inquire with the catering manager. Delivery fees additional. Prices include disposable drinkware, flatware and dishes. China, glassware, linens and other rentals available.

Continental Breakfast

$18 PER PERSON

ASSORTMENT OF MUFFINS & PASTRIES

BREAKFAST FRUIT PLATTER

ORANGE & GRAPEFRUIT JUICE

REGULAR & DECAF COFFEE

HOT TEAS

Prices subject to change for substitutions or modifications. 22% Service charge will be added for any catering event. Offsite events available under certain situations, inquire with the catering manager. Delivery fees additional. Prices include disposable drinkware, flatware and dishes. China, glassware, linens and other rentals available.

The Coffee Station

$5 PER PERSON

INCLUDES CHINA COFFEE CUPS, SPOONS

REGULAR & DECAF COFFEE

HOT TEAS

CREAMER, SUGAR

Products may be changed without notice. Prices subject to change for substitutions or modifications. 22% Service charge will be added for any catering event. Linens and other rentals available.

Hosted Bar Packages

HOSTED PACKAGES ARE PRICED FOR 3 HOURS
MINIMUM GUEST 30 or $800 MINIMUM SPEND
BARTENDER $150, ADDITIONAL HOURS AT $50 PER HOUR PER BARTENDER | BAR RENTAL $200

CLASSIC

$24 Per Person
INCLUDES DISPOSABLE BEVERAGE GLASSES | RENTAL GLASSWARE AVAILABLE: WINE $1.40 PER PERSON, PILSNER $1.30 PER PERSON | BAR RENTAL $200 (RENTAL COST DOES NOT INCLUDE DELIVERY)

Wines & Beers

House Chardonnay & House Cabernet

Modelo & Blue Moon Belgian White

Non-Alcoholic
Beverages Sodas & Water

SELECT

$30 Per Person
INCLUDES WINE & BEER GLASSWARE | BAR RENTAL $200

Wines and Beers:
DeLoach Chardonnay, Meomi Merlot, DeLoach Cabernet Sauvignon
Modelo, Maui Blond, Blue Moon

Non-Alcoholic Beverages

Sodas & Water

PREMIUM

$37 Per Person
INCLUDES WINE AND BEER/BEVERAGE GLASSES, AND BAR RENTAL

Wines
Ferrari Carano Chardonnay, Kim Crawford Sauvignon Blanc, Serial Cabernet Sauvignon,
Charles Lafitte Sparkling Rose

Beers
Modelo, Maui Blond, Blue Moon, Topa Topa IPA, Athletic IPA (non-alcoholic)

Non-Alcoholic Beverages
Signature Mocktail
Sparkling and Still Water, Sodas

Products may be changed without notice. An additional bartender is required for events exceeding 65 attendees. Events over 100 attendees may require additional labor. Discuss or Lighthouse). Offsite events available under certain situations, inquire with the catering manager. Prices vary based on disposable drinkware, rented drinkware, or provided glassware. Linens and other rentals available.

Cash Bar

MINIMUM 30 GUEST (3-HOUR MINIMUM)

$20 PER PERSON MINIMUM BEVERAGE SPEND

CASH BAR INCLUDES ALL ABC PERMITTING, ICE, SET-UP, DISPOSABLE DRINKWARE

ADDITIONAL EXPENSE: BARTENDER $50 PER HOUR PER BARTENDER,
ADMINISTRATIVE FEE $20, PORTABLE BAR RENTAL $200

GLASSWARE RENTAL WINE $1.40ea. | PILSNER $1.30ea. | RENTALS DO NOT INCLUDE DELIVERY

CASH OR CREDIT CARD ONLY

BEER $10-12ea.

Modelo

Maui Blond

Blue Moon

Topa Topa IPA

WINE $14ea.

House Chardonnay, House Cabernet

ADDITIONAL WINES AVAILABLE, PRICES VARY.

NON-ALCOHOLIC BEVERAGES

Mocktails $12ea.

Soda $4ea.

Water $4ea.

Infused Water Station Available $3 Per Person

If Bar Minimum Spend is not met, the un-met portion is due and payable at the conclusion of the event by the event host. An additional bartender is required for events exceeding 65 attendees. Events over 100 attendees may require additional labor. Discuss with your Lighthouse catering advisor. Products may be changed without notice.

Prices subject to change for substitutions or modifications. 22% Service charge will be added for any on-site catering event (Marina Park or Lighthouse). Offsite events available under certain situations, inquire with the catering manager.