



2024 Catering Menus

BREAKFAST

Buffets are set for a maximum of 2 hours of service
\$200 Buffet Surcharge will apply for buffets for less than 25 guaranteed guests

Classic Continental, \$32

Fresh Orange Juice and Apple Juice
Bakery Basket with Muffins, Danishes, and Croissants
Butter, Honey, and Jam Selection
Seasonal Sliced Fruit Platter
Premium Coffee and A Selection of Teas

California Continental, \$39

Fresh Orange Juice and Apple Juice
Bakery Basket with Muffins, Danishes, and Croissants
Butter, Honey, and Jam Selection
Steel-cut Oatmeal, Bananas, Walnuts, Dry Cranberries
Seasonal Sliced Fruit Platter
Assorted Individual Yogurts
Premium Coffee and A Selection of Teas

South Bay Breakfast Buffet, \$45 *(15-person minimum required)*

Fresh Orange Juice and Apple Juice
Assorted Muffins, Danishes, and Croissants
Butter, Honey, and Jam Selection
Seasonal Sliced Fruit Platter
Assorted Individual Yogurts
Fluffy Scrambled Eggs with Salsa and Shredded Cheese on the side
Choice of One: Applewood Smoked Bacon, Turkey Sausage, Ham Steak, or Vegetarian Patty
(add \$4 for additional breakfast meat)
Roasted Breakfast Potatoes
Premium Coffee and A Selection of Teas

The Belamar Breakfast Buffet, \$55 *(15-person minimum required)*

Fresh Orange Juice and Apple Juice
Bakery Basket with Muffins, Danishes, and Croissants
Butter, Honey, and Jam Selection
Seasonal Sliced Fruit Platter
Assorted Individual Yogurts
Steel-cut Oatmeal, Bananas, Walnuts, Dry Cranberries
Fluffy Scrambled Eggs with Salsa and Shredded Cheese on the side
Choice of One: Applewood Smoked Bacon, Turkey Sausage, Ham Steak, or Vegetarian Patty
(add \$4 for additional breakfast meat)
Mini Waffles with Berries and Warm Syrup
Roasted Breakfast Potatoes
Premium Coffee and A Selection of Teas

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BREAKFAST STATIONS

Minimum of 25 persons. Attendant required, \$200 per Attendant

Made-to-Order Omelet Station, \$19 per person

Made-to-Order Waffle Station, \$16 per person

ENHANCEMENT SELECTION

(To be added to the buffet menu of your choice)

Flavored Coffee Syrup *(vanilla, hazelnut, caramel)*

Granola & Berries Yogurt Parfait Cups

Applewood Smoked Bacon

Pork Sausage Links

Ham Steak

Vegetarian Sausage Patty

Fluffy Scrambled Eggs

Hardboiled Eggs (2 per person)

\$8 each item per person

Scrambled Egg Whites

Ricotta and Blueberry Pancakes

Cheese and Sausage Breakfast Sandwiches

Steel Cut Oatmeal (bananas, walnuts, dry cranberries)

\$10 each item per person

French Toast with Candied Walnuts and Berries

Waffles with Warm Syrup and Butter

\$12 each item per person

Avocado Toast

Cold Cuts (Sliced Meats & Cheeses) Served with Crackers

Salmon Lox with Sliced Tomatoes, Red Onions, Bagels & Cream Cheese

\$17 each item per person

A LA CARTE

Assorted Whole Fruits (Apples, Bananas, Oranges) - ***\$52/dozen***

Assorted Breakfast Pastries - ***\$60/dozen***

Assorted Bagels and Cream Cheese - ***\$65/dozen***

Assorted Individual Yogurts - ***\$63/dozen***

Fresh Sliced Fruit Platter - ***\$150/platter, serves up to 10***

Premium Coffee - ***\$90/gallon***

Selection of Teas - ***\$90/gallon***

Cranberry, Apple, or Grapefruit Juice - ***\$50/pitcher***

Fresh Orange Juice - ***\$55/pitcher***

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BREAKS

Breaks are priced per person for maximum of 60 minutes of service.

Signature Beignet Break, \$25

Sugar-dusted Warm Beignets with Melba Sauce and Melted Chocolate
Seasonal Fresh Fruit Cups
Premium Coffee and A Selection of Teas

Trail Break, \$25

Assorted trail mix station
Seasonal Fresh Fruit Cups
Iced Tea and Lemonade

Cinco De Mayo, \$24

Tri-color Tortilla Chips, Pico de Gallo, Salsa Verde
Churros with Cinnamon and Sugar, Melted Chocolate Sauce
Aguas frescas (watermelon and pineapple)
Add guacamole, \$5

Backyard Break, \$26

Warm Soft Pretzels with Dijon and Yellow Mustard
Belamar House-made Potato Chips with Sweet Chili Sauce
Assorted Candy Bars
Iced Tea and Lemonade

Surfer Picnic, \$25

Vegetable Crudit  with Ranch Dip
Roasted Red Pepper Hummus with Pita Triangles
Iced Tea and Lemonade

Lazy Sunday, \$24

Fresh Baked Cookies and Lemon Bars
Seasonal Fresh Fruit Cups
Premium Coffee and A Selection of Teas

Across the Pond, \$30 (15-person minimum required)

Assorted finger sandwiches
(Ham and Cheese with Mayo and Mustard; Tuna Salad; Cucumber and Cream Cheese)
Mini Fruit Tarts
Premium Coffee and A Selection of Teas

Endless Beverages

\$32 all day (8 hours max); **\$22 half-day** (4 hours max)
Assorted Soft Drinks (Coke, Diet Coke, Sprite)
Still and Sparkling Bottled Waters
Premium Coffee and A Selection of Teas

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ENHANCEMENTS

Individual Bags of Chips or Popcorn
\$6 each

Belamar House-Made Potato Chips with Sweet Chili Sauce
\$6 per person

Tortilla Chips and Guacamole
\$8 per person

Cookies (Choice of: Chocolate Chip, Snickerdoodle, or Oatmeal Raisin)
\$55 per dozen

Brownies or Lemon Bars
\$60 per dozen

Granola Bars, Energy Bars, or Candy Bars
\$6 each

Premium Brewed Coffee (Regular or Decaffeinated)
\$90 per gallon

Selection of Teas
\$90 per gallon

Iced Black Tea or Lemonade
\$55 per gallon

Agua Fresca (watermelon, cucumber-mint, or pineapple)
\$60 per gallon

Red Bull
\$8 each

Soft Drinks
\$6 each

Bottled Water (Still)
\$6 each

Evian Spring Water (Still, 500 mL)
\$8 each

Perrier Carbonated Mineral Water (Sparkling, 500 mL)
\$8 each

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PLATED LUNCH

Plated Lunch includes:
Fresh Baked Rolls and Butter
Iced Tea
Premium Coffee or Tea (by request)

SALAD (SELECT ONE)

Mixed Greens, Tear Drop Tomatoes, Hearts of Palm, and Sliced Mushrooms
Fresh Mozzarella, Sweet Basil, Heirloom Tomatoes, and Crispy Parmesan
Organic Mix, Candied Almonds, Sliced Apples, and Gorgonzola
Caesar, Grilled Romaine Heart, Garlic Herb Crostini, and Homemade Dressing

ENTRÉE

Multiple entrée selection is limited to 2 and will be at the higher priced entrée

Grilled Herb Marinated Chicken Breast, \$52
with Seasonal Vegetables, Potato Medley, Brown Butter Reduction

Ginger Crusted Mahi-Mahi, \$54
with Seasonal Vegetables, Wasabi Flavored Mashed Potatoes, Ponzu Sauce

Pan-Seared Chicken Breast, \$52
with Roasted Vegetables, Risotto Cake, Creamy Tomato Sauce

Pan-Seared Atlantic Salmon, \$57
with Seasonal Vegetables, Garlic Mashed Potato, Lemon Butter Sauce

Marinated Flat-Iron Steak (cooked medium), \$62
with Roasted Vegetables, Garlic Mashed Potatoes, Chimichurri Sauce

VEGETARIAN OPTIONS

Grilled Portobello Mushroom Steak, \$52
Roasted Potatoes, Chimichurri Sauce

Pan Seared Soy Ginger Marinated Tofu, \$52
with Roasted Herb Potatoes, Spinach, Tear Drop Tomatoes

Pappardelle Pasta Primavera, \$50
with Steamed Baby Vegetables, Roasted Tomatoes, Shaved Parmesan

Pan Seared Gnocchi, \$52
Wild Mushrooms, Broccolini, Roasted Tomatoes, Shaved Parmesan, Truffle Oil

DESSERT (SELECT ONE)

Chocolate Cake
New York Cheesecake with Chambord Berries
Lemon Tart with Fresh Berries
Tiramisu Cake with Chocolate Sauce

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COLD LUNCH BUFFET

Buffets are set for a maximum of 2 hours of service.
\$200 Buffet Surcharge will apply for buffets for less than 25 guaranteed guests.

Deli Buffet \$52

Garden Salad with Ranch Dressing or Balsamic Vinaigrettes
Sliced Oven Roasted Turkey, Sliced Grilled Chicken, Smoked Black Forest Ham
Grilled Portobello Mushroom
Provolone, Cheddar, Muenster, and Swiss Cheeses
Assorted Breads to include Ciabatta, Wheat, White, and Whole Grain
Sliced Tomatoes, Butter Lettuce, Pickles, Red Onions, Olives, and Condiments
Belamar House-made Potato Chips with Sweet Chili Sauce

Seasonal Fruit Salad Bowl
Chocolate Fudge Brownies
Iced Tea

Sandwich & Wraps Buffet, \$55

Mixed Greens Salad with Ranch Dressing or Balsamic Vinaigrettes
Turkey Club Sandwich
Tuna Salad Sandwich
Chicken Caesar Salad Wrap
Grilled Vegetables Wrap
Belamar House-made Potato Chips with Sweet Chili Sauce

Seasonal Fruit Salad Bowl
Chocolate Fudge Brownies
Iced Tea

Soup & Salad Buffet, \$54

Soup (pick one): Fire-Roasted Tomato, Minestrone, Chicken Tortilla Soup, or Vegetable Chowder
Assorted Bread, Rolls, and Butter
Create-Your-Own Salad Station:
Mixed Greens and Arugula
Cherry Tomatoes, Cucumbers, Carrots, Olives, Radish, Mushrooms, Sliced Red Onions
Soba Noodles, Croutons
Feta Cheese, Parmesan Cheese, Bleu Cheese Crumbles
Sweet Chili Thai Dressing, Balsamic Vinaigrette, Ranch Dressing

Proteins (pick two): Grilled Chicken, Flat-Iron Steak Strips, or Tofu Cubes
(Grilled Shrimp, add \$8; Portabella Mushroom, add \$6; Blackened Salmon, add \$10)

Seasonal Fruit Salad Bowl
Chocolate Fudge Brownies
Iced Tea

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HOT LUNCH BUFFET

Buffets are set for a maximum of 2 hours of service.
\$200 Buffet Surcharge will apply for buffets for less than 25 guaranteed guests.
15-person minimum required

South of the Border, \$58

Romaine Lettuce, Roasted Pepitas, Crispy Capers, Tortilla Strips, Parmesan Cheese
with Cilantro Caesar Dressing (Toppings and Dressing on the side)
Flour and Corn Tortillas
Chicken and Beef Fajitas with Onions, Tomatoes, and Yellow & Red Bell Peppers
Pico de Gallo, Red and Green Salsa, and Sour Cream
Refried Black Beans and Mexican Rice
Mexican Fruit Salad with Chili Lime Seasoning
Churros with Chocolate and Caramel Dipping Sauce.
Iced Tea

Taste of Tuscany, \$60

Caesar Salad
Grilled Vegetables Drizzled with Herb-infused Olive Oil
Heirloom Tomato and Mozzarella Salad with Basil, drizzled with Balsamic Reduction
Garlic Bread
Italian Rice
Eggplant Parmesan
Chicken Parmesan
Italian Sausage Cavatappi Pasta in Roasted Tomato and Garlic Basil Sauce
Tiramisu Cake with Kahlua-infused Chocolate Sauce
Panna Cotta Cheesecake with Berries in Melba Sauce
Iced Tea

Backyard BBQ, \$63

Classic Potato Salad
Coleslaw
Buttermilk Biscuits with Whipped Honey Butter
Mac n Cheese
Bourbon Barbecue Chicken
Whiskey-Marinaded and Herb-Rubbed Skirt Steak
Classic Apple Pie with Whipped Cream
Strawberry Short Cake, Orange Liqueur-infused Strawberries and Whipped Cream on the side
Iced Tea

A Trip to the East, \$60

Cold Soba Noodles with Sweet Chili Thai Dressing
Asian Salad with Wonton Crisps and Ginger-Sesame Dressing
Steamed Rice
Kung Pao Chicken (contains peanuts)
Beef Stir-fry with Broccoli
Wok-Fried Vegetables
Egg Tarts
Sliced Seasonal Fresh Fruits
Iced Tea

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HORS D'OEUVRES

Minimum of 25 pieces per item

Tray-pass option: attendant fee of \$200 per attendant will apply

CHILLED

Heirloom Tomato, Basil, Fresh Mozzarella on Crostini
Sesame Crusted Tofu on a Sliced Cucumber, Spicy Aioli
Hummus, Roasted Pepper Medley, on Toasted Pita
\$8 per piece

Grilled Shrimp, Cocktail Sauce
Blackened Chicken, Guacamole, Cilantro on a Tortilla Crisp
Seared Ahi, Avocado, Cucumber Slice, Pickled Ginger
Spicy Ahi Tartar, Cucumber Slice, Avocado, Cilantro
Mini Vietnamese Shrimp Roll, Cashew Sauce
\$9 per piece

WARM

Apple and Brie Empanada, Fig Jam
Herbed Goat Cheese Stuffed Mushroom
Grilled Chicken Skewer, Thai Peanut Sauce
\$8 per piece

Mini Burger, Bacon, Gruyere Cheese
Mini Crab Cakes, Spicy Aioli
Grilled Salmon Skewer, Sweet and Sour Sauce
Cilantro Rub Grilled Shrimp Skewer
Mini Filet Mignon Wellingtons
\$9 per piece

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PLATED DINNER

Plated Dinner includes:
Fresh Baked Rolls and Butter
Premium Coffee or Tea (by request)

SALAD (SELECT ONE)

Mixed Greens, Tear Drop Tomatoes, Hearts of Palm, Sliced Mushrooms
Fresh Mozzarella, Sweet Basil, Heirloom Tomatoes, Green Beans, Crispy Parmesan
Organic Mix, Candied Almonds, Sliced Apples, Gorgonzola
Caesar, Grilled Romaine Heart, Garlic Herb Crostini, Homemade Dressing

ENTRÉE

Multiple entrée selection is limited to 2 and will be at the higher priced entrée

Grilled Herb Marinated Chicken Breast, \$60

Vegetables and Potato Medley, Brown Butter Reduction

Brie and Asparagus Stuffed Airline Chicken Breast, \$68

Garlic Mashed Potatoes, Roasted Tomato Sauce

Pan Seared Chicken Breast, \$64

Roasted Vegetables Risotto Cake, Creamy Tomato Sauce

Pan Seared Atlantic Salmon, \$66

Seasonal Vegetables, Garlic Mashed Potato, Lemon Butter Sauce

Pan Seared Mahi Mahi, \$64

with Seasonal Vegetables, Wasabi Flavored Mashed Potatoes, Ponzu Sauce

Marinated Flat-Iron Steak (cooked medium), \$72

with Roasted Vegetables, Garlic Mashed Potatoes, Chimichurri Sauce

Grilled New York Steak (prepared medium), \$78

Herb Roasted Potatoes, Pesto Rubbed Grilled Tomato, Demi-Glace

Grilled Filet Mignon, \$85

White Truffle Mashed Potatoes, Grilled Asparagus, Baby Carrots, Demi-Glace

VEGETARIAN OPTION

Grilled Portobello Mushroom Steak, \$60

Roasted Potatoes, Seasonal Vegetables, Chimichurri Sauce

Sesame Crusted Tofu, \$60

Ginger Roasted Sliced Potatoes, Tear Drop Tomatoes

Pan Seared Gnocchi, \$60

Wild Mushrooms, Broccolini, Roasted Tomatoes, Shaved Parmesan, Truffle Oil

DESSERT (SELECT ONE)

Lemon Tart with Whipped Cream

Mexican Chocolate Tart with Whipped Cream

New York Cheesecake, Chambord Berries

Strawberry Shortcake

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DINNER BUFFET

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15-person minimum required

California Cookout, \$84

Mixed Green Salad with Balsamic Vinegarrette and Ranch Dressing
Asparagus Tossed in Herb Olive Oil Dressing
Cheddar Cheese Cornbread with Chili-infused Honey
Loaded Baked Potatoes
Corn on the Cob
Whiskey-Marinaded and Herb-Rubbed Skirt Steak (cooked medium)
Bourbon Barbeque Chicken
Strawbery Shortcake
Bread Pudding topped with Flambéed Plantain Bananas
Premium Coffee and A Selection of Teas

Baja Fiesta, \$84

Mixed Greens topped with Black Beans, Corn, Cherry Tomato, and Yellow and Red Bell Peppers with Cilantro
Lime Dressing
Dinner Rolls
Black Beans with Garlic and Herbs
Cilantro Herb Rice
Seared Chicken Breast with Roasted Tomato, Red Pepper Crema Sauce
Flat Iron Steak with Roasted Mexican Tomatillo Sauce
Churros with Chocolate Sauce
Mexican Chocolate Tart with Whipped Cream
Premium Coffee and A Selection of Teas

When In Rome, \$80

Caesar Salad with Garlic Crostini and Shaved Parmesan
Focaccia Bread
Ratatouille
Parmesan Risotto with Truffle Oil
Chicken Piccata with Lemon Caper Sauce
Penne Pasta with Bolognese Sauce, Parmesan Cheese on the side
Cannoli
Tiramisu
Premium Coffee and A Selection of Teas

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DISPLAYS

Small – serves 25
Medium – serves 50
Large – serves 75

FRESH FRUIT

Sliced seasonal fruits and berries platter

Small - \$375
Medium - \$750
Large - \$1,125

CHEESE & CHARCUTERIE

Imported and domestic cheeses, thin-sliced meats. Served with assorted crackers, nuts, dried fruit, honey, and accompaniments.

Small - \$500
Medium - \$1,000
Large - \$1,500

MEDITERRANEAN DISPLAY

Roasted red pepper hummus
Vegetable crudité
Tzatziki (Greek yogurt with cucumber dip)
Marinated olives
Pita bread and crackers

Small - \$400
Medium - \$800
Large - \$1,200

CRUDITÉ (Cold Display)

Grilled and raw vegetable display with herbed ranch and aioli

Small - \$350
Medium - \$700
Large - \$1,050

ICED SEAFOOD

Oysters, Shrimp Cocktail, Crab Claws
Served with Assorted Sauces and Mignonettes

Small - \$875 & up, based on MP
Medium - \$1,750 & up, based on MP
Large - \$2,525 & up, based on MP

SUSHI

Assorted Sushi Rolls
To Include California Rolls, Spicy Tuna, Salmon, and Vegetarian Rolls

Small - \$450
Medium - \$900
Large - \$1,350

Action Stations

Chef Attendant required per 50 guests. \$200 Attendant Fee per station
25-person minimum per station
3 Stations Required for Full Meal Service

TEX MEX, \$28

Sautéed to Order: Chicken or Beef Fajitas (add Shrimp for \$6)
Assorted Tortillas, Guacamole, Salsa
Cheese and Sour Cream, Rice and Black Beans

GRILLING OUT, \$32

Grilled to Order: Beef, Chicken, and Vegetables (add Shrimp for \$6)
Pita Bread
Sauces: Demi-Glace, Lemon Cream, Chipotle Aioli, and Cucumber Yogurt

LITTLE ITALY, \$30

Ricotta Cheese Tortellini, Cavatappi, and Penne Pastas
Sauces: Tomato Cream, Marinara, & Basil Pesto
Sausage, Grilled Chicken, and Fresh Vegetables (add Shrimp for \$6)
Served with Parmesan Cheese and Herbed Garlic Bread

WOK, \$30

Chicken, Beef, and Tofu Stir Fry (add Shrimp for \$4)
Sautéed to Order with Asian Vegetables, Coconut Rice and Noodles
Served in Chinese Take-Out Boxes

CREAMY RISOTTO, \$30

Chicken and Country Ham (add Shrimp for \$6)
Broccoli, Sautéed Mushrooms, Asparagus, Sweet Peas, Roasted Vegetables, Topped with Parmesan Cheese and Fresh Herbs

MINI BURGER, \$29

Grilled to Order: Beef, Chicken, Salmon
Served with Assorted Toppings and Sauces:
Caramelized Onions, Bacon, Cheeses, Lettuce, Tomato, BBQ Sauce, Chipotle Aioli,
Cucumber Yogurt, Mayo, Mustards

BACKYARD SALAD, \$27

Mixed Greens, Spinach, Arugula, and Romaine Lettuce
Assorted Dressings and your choice of 10 items:
Grilled Chicken, Turkey, Tofu, Ham, Cheddar Cheese, Fresh Mozzarella,
Bleu Cheese, Goat Cheese, Feta Cheese, Parmesan Cheese,
Roasted Beets, Raw Mushrooms, Sautéed Mushrooms, Tomatoes, Carrots, Hearts of Palm, Green Beans,
Mandarin Oranges, Strawberries, Avocado, Baby Zucchini and Squash, Cucumber, Walnuts, Cashews, Almonds,
Dry Cranberries, Red Onions, Sautéed Corn, Boiled Eggs

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