



Catering Menu

We provide catering services for all occasions such as: Weddings, Business Meetings, Rehearsal Dinners, Anniversary & Birthday Parties, Baby & Bridal showers, Award Ceremonies, Holiday Parties, Retirement Celebrations, Entertaining Visitors, Memorial Services, & Graduation Parties.

Oceanfront dining	Prized art collection
Sunset views	Elegant galleries
Manicured gardens	Creative cuisine
Historic craftsman home	Discerning wine selection
Cozy indoor seating	Excellent service

Fireside Room & Anderson Dining Room

Within our historic home, this cozy room with a fireplace and bay windows, offers a dynamic view of the ocean. It is perfect for baby showers, bridal luncheons, and birthday celebrations.

*Accommodates up to 25 guests/60 guests
(Minimum guarantee \$300 weekday, \$500 weekend, or \$2500 evening)*

Nussbaum Banquet Parlor

Opening January 2007

This historic room has a magnificent oceanfront view and is perfect for baby showers, bridal luncheons, rehearsal dinners, graduation parties, and birthday celebrations.

*Accommodates up to 60 guests
(Minimum guarantee \$1500 day or \$2500 evening)*

Garden

Nestled between the historic home and new exhibition pavilion, the garden features spectacular views and sophisticated charm. This space is great for corporate events and wedding receptions.

*Accommodates up to 250 guests
(Minimum guarantee \$2000 weekdays or \$3500 for an evening)*

Lisa Valenzuela, Event & Catering Manager
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All menus are suggestions. If you have any requests, please feel free to ask.

Sunrise Packages

Continental Breakfast

Includes:

Orange Juice

Coffee

Hot Tea

A Variety of Bakery Items such as Bagels & Muffins

Fresh Fruit with Candied Pecans & Yogurt

\$14.00 Per Person*

Breakfast on the Bluff

Guests order from a limited menu of:

Berry Granola

A bowl of granola topped with fresh berries served with berry yogurt

Breakfast Burrito**

Eggs, bacon, sausage, hash browns & jack cheese wrapped in a flour tortilla served with our homemade salsa on the side. Served with fresh fruit.

Spinach Scramble

Eggs scrambled with spinach, tomatoes & feta cheese. Served with breakfast potatoes, fresh fruit, & toast.

Eggs Benedict

Poached eggs & Canadian bacon atop an English muffin & smothered in a hollandaise sauce. Served with breakfast potatoes & fresh fruit.

Beverages Included:

Orange Juice, Coffee, Raspberry Iced Tea, Lemonade, Soda

Ask about upgrading to include champagne cocktails!

\$18.95 Per Person*

(30 guest maximum)

***Vegetarian options available *Taxes & 20% gratuity not included. *Staffing and rentals not included. The above packages do not include site fee or rental items.*



Daytime Meals

Claire's skilled chefs are capable of designing menus of any culinary inclination

Claire's Lunch Package

Non-Alcoholic Beverages:

Raspberry Iced Tea, Lemonade, Pellegrino, Coke, Diet Coke, Sprite, & Dr. Pepper

Gourmet Sandwiches**

Roasted Turkey Melt, Museum Swiss Dip,
Albacore Tuna Salad Sandwich, or Grilled Chicken Club Sandwich
Side Green Salad or Artichoke Feta Pasta Salad

Sweets

\$18.95 Per Person*

Pasta Lunch Menu

Guests order from a limited menu of:

Chicken Fettuccini Alfredo

Delicate fettuccini tossed with sautéed chicken breast in a creamy alfredo sauce

Vegetarian Linguine

Artichoke hearts, fresh tomatoes, fresh basil, broccoli, zucchini, yellow squash in a light cream sauce

Grilled Salmon Linguine Pasta

Served with capers, red onions, tomatoes, basil in a lemon cream sauce

Beverages Included:

Raspberry Iced Tea, Lemonade, Pellegrino, Coke, Diet Coke, Sprite, & Dr. Pepper

\$18.95 Per Person*

(30 guest maximum)

Salad Lunch Menu

Guests order from a limited menu of:

Cobb Salad

Mixed greens topped with grilled chicken, tomatoes, blue cheese, olives, hard-boiled egg, cheddar cheese, avocado & bacon. Served with Dijon vinaigrette.

Apple Pecan Salad

Mixed greens with granny smith apples, candied pecans, and a grilled breast of chicken. Served with a raspberry vinaigrette.

Greek Salad

Feta cheese, tomatoes, red onions and pepperoncini gently tossed in olive oil, salt & pepper.

Beverages Included:

Raspberry Iced Tea, Lemonade, Pellegrino, Coke, Diet Coke, Sprite, & Dr. Pepper

\$18.95 Per Person*

(30 guest maximum)

***Vegetarian options available *Taxes & 20% gratuity not included. *Staffing and rentals not included. The above packages do not include site fee or rental items.*



Hors D'Oeuvres & Beverages

Hors D'Oeuvres

Stationary Displays

Chicken Satay with spicy ginger peanut sauce
Mini Beef Wellington
Seared Ahi on Cucumber
Roasted Potatoes & Smoked Salmon
Dungeness Crab Stuffed mushrooms
Fresh Asparagus with Prosciutto
Baked Brie in Puff Pastry
Pistachio Crusted Shrimp
Gourmet Empanadas
Wild Mushroom Tartlets
Shrimp Cocktail Shooters
Tomato Bruschetta with Goat Cheese
Baby Mozzarella, Kalamata Olives & Baby Tomato Skewers

Choice of 3 \$14.00 Per Person*

Choice of 5 \$18.00 Per person*

*\$ 2.00 Additional to tray-passed Hors D'Oeuvres

High Tea

A Variety of Teas
Finger Sandwiches
Quiche
Seasonal Sweets

\$ 21.95 per person*

Beverages Services

Coffee & Tea Service

Illy coffee & premium-grade teas
\$24.50 per pump*

4-Hour Hosted Non-Alcoholic Bar

Sodas, Pellegrino, Bottled Water, Martinelli's Apple Juice & Coffee
\$6.00 per person*

Standard 4-Hour Hosted Bar

2 Domestic & 2 Imported Beer, House White Wine, Red Wine & Champagne
Non-alcoholic Beverages
Self-Service Coffee & Tea
\$23.00 per person*

Premium 4-Hour Hosted Bar

2 Domestic & 2 Imported Beers, upgraded White Wine, upgraded Red Wine & Champagne, Non-alcoholic Beverages, House mixed drinks, Table-side Coffee & Tea
\$28.00 per person*

Champagne Toast: \$6.00 per person

Bartender \$175 (flat fee). Cash bar service

Wine with Dinner: \$5.00 per person



Platters

Assorted Fresh Fruit Platter

A bountiful array of seasonal fruit is the perfect centerpiece for any morning, afternoon, or evening event.

Fruits vary by season.

4.00 Per Person*

Finger Sandwiches Platter**

Herbed cream cheese & cucumber, Tomato, basil & goat cheese, French bleu cheese & watercress, Egg salad & mild leek, Smoked salmon mousse, Chicken salad with tarragon & raisins, &/or Roast beef, greens, tomato, & mustard.

Choice of 3 sandwiches.

\$6.00 Per Person*

Assorted Vegetable Platter

A harvest of fresh, crisp garden vegetables with our delicious ranch dip.

Vegetables vary by season.

\$3.00 Per Person*

Assorted Deli Meats Platter

A delicious assortment of quality sliced smoked turkey breast, baked ham, roast beef. Garnished with olives & sweet baby gherkins.

\$4.50 Per Person*

Gourmet Cheese, Fruit & Cracker Platter

Assorted Gourmet Cheeses, Fresh Seasonal Fruit & an Array of Crackers.

\$7.00 Per Person*

Desserts

Dessert Station

Mini Gourmet Dessert Trio **\$12.95 per person**

Dessert bars **\$3.00 per person**

Chocolate dipped strawberries (Seasonal) **\$4.00 Per Person**

Plated Dessert

Chocolate Soufflé cake

Crème Brûlée

New York Cheese Cake

French Apple Tart

***\$8.95 Per Person**

***Vegetarian options available *Taxes & 20% gratuity not included. *Staffing and rentals not included. The above packages do not include site fee or rental items.*



Dining Packages

Rehearsal Cocktail Hour

Choice of two hot and two cold appetizers

4-Hour Standard Hosted Bar

Use the grounds after your rehearsal!

\$45 per person

Tax & gratuity included

Buffet or Table-Served

Menu One

Mixed Greens or Classic Caesar Salad

Choice of

Herb Marinated Half Chicken or Top Sirloin**
With Lemon-Mashed Potatoes & Seasonal Veggies

Non-Alcoholic Beverages

\$30.00 per person*

Menu Two

Asian Pear Salad with Champagne Vinaigrette

Choice of

Stuffed Chicken, Salmon Filet or Filet Mignon with Cabernet Wine Reduction**
With Lemon-Mashed Potatoes & Seasonal Veggies

Non-Alcoholic Beverages

\$40.00 per person*

Menu Three

Asian Pear Salad with Champagne Vinaigrette

Choice of

Rack of Lamb, Free Range Chicken or Filet Mignon with Cabernet Wine Reduction**
With Lemon-Mashed Potatoes & Seasonal Veggies

Non-Alcoholic Beverages

\$50.00 per person*

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Dining Packages

Executive Choice

Appetizers

Shrimp Cocktail
Bruschetta with Goat Cheese
Crab-Stuffed Mushrooms

Bleu Cheese Salad

Choice of**

Filet Mignon
Herb Chicken
Salmon Filet

Dessert

Crème Brulée
Sorbet

\$75.00 per person*

Celebration of the Arts

Appetizers

Seared Ahi with Cucumber
Bake Brie
Crab Cakes

Asian Pear Salad with a Champagne Vinaigrette

Choice of**

Filet Mignon
Seasonal Market Fish
Baby Lamb Chops

Dessert

Centerpiece of Claire's Gourmet Dessert Assortment
Sorbet

Gourmet Coffee & Tea Service

\$90.00 Per Person*

***Vegetarian options available *Taxes & 20% gratuity not included. *Staffing and rentals not included. The above packages do not include site fee or rental items.*



Terms & Conditions

Available times for evening events are: 5:30 pm – 10:00 pm

Available times for daytime events are: 11:00 am – 3:00 pm

- Guest count is due two-weeks prior to event. Once the guest count is called in and confirmed, this number can not be reduce or discounted. If there are additions to your party, the increase will be added according to the per person price quoted, if the number of guests does not exceed room limitations.
- A 20% security deposit is due to reserve the room. Until you have paid this deposit, the date is not yours. This amount will be deducted from the total cost of your event. If there is any damage to the facility your 20% security deposit will be used to pay for that damage.
- Final payment is due two-weeks prior to your event. Event must be paid by Cashier Check, Cash or Credit Card. We do not accept personal checks for final payment.
- We will do our best to accommodate all food concerns and preferences. Please voice such concerns during the planning process. However, we can not make changes to the menu 48 hours prior to event date.
- We reserve the right to limit your consumption of alcohol if, according to our judgment, behavior gets out of hand.
- We reserve the right to refuse service at the discretion of restaurant management.

All of the below menu items are subject to change. Staffing and rentals if applicable are not included. Because of storage space we do not own event equipment; therefore we must rent it out.

Credit Card Authorization: I, _____, authorize Claire's Catering to charge my credit card according to the detailed information below. I guarantee payment in full of the account as described.

Day & Date of Event: _____ Time: _____

Phone: _____ Fax: _____ Email: _____

Address: _____

Contact: _____ On-Site Contact: _____

Method of Payment: Credit Card Cash Check
Type: Visa MasterCard American Express

**Credit Card Holder's Name: _____

**Credit Card Number: _____

**Expiration Date: _____

Reserved Area: Fireside Room Nussbaum Banquet Parlor Garden

Number of Guests Expected: _____