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## 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.*

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

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## Fireside 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 30 guests  
(Minimum guarantee \$300 weekday, \$500 weekend)*

## Nussbaum Banquet Parlor

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 \$2500 weekdays or \$5500 for an evening)*

**Lisa Valenzuela, Event & Catering Manager**

562.439.2119 X241 [lisav@lbma.org](mailto:lisav@lbma.org)

Or

**Mireya Arias, Catering Assistant**

562.439.2119 X234

Visit our website at [www.lbma.org](http://www.lbma.org)



*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.*



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## Daytime Meals

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

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### 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\***

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### 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  
Sweets

**\$20.95 Per Person\***

*(30 guest maximum)*

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### 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  
Sweets

**\$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.*



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## Hors D'Oeuvres & Beverages

### Hors D'Oeuvres

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#### 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

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A Variety of Teas  
Finger Sandwiches  
Quiche  
Seasonal Sweets

**\$ 21.95 per person\***

### Beverages Services

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#### 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  
**\$25.00 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  
**\$30.00 per person\***

**Champagne Toast: \$6.00 per person**

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

**Wine with Dinner: \$5.00 per person**



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## 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, Cracker Platter

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

**\$7.00 Per Person\***

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## Desserts

### Dessert Station

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

Chocolate Fountain **\$12.00 per person**

### Plated Dessert

**\*\$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.*



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## Dining Packages

### Rehearsal Cocktail Hour

Choice of two hot and two cold appetizers

2-Hour Standard Hosted Bar

Use the grounds after your rehearsal!

**\$60 per person**

*Staffing, Tax & gratuity included*

*Waived site fee for LBMA Weddings*

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### 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

**\$28.00 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

**\$38.00 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

**\$48.00 per person\***

#### Kids Dinner Menu

Chicken fingers and fries, Penne pasta or Pizza Bread

**\$16.95 per person\***

#### Vendor Meals

Chicken fingers and fries, Penne pasta or Pizza Bread

**\$25.95 per person\***

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## Dining Packages

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### Executive Choice

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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\***

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### Celebration of the Arts

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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:** \_\_\_\_\_