



Catering Menu

Your Memories Start Here...

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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Visit our website at www.lbma.org



Continental Breakfast

Includes choice of beverages:
Orange Juice, Cranberry Juice, Coffee, Hot Tea
A selection of bagels, muffins, and pastries
A Fresh Fruit Platter and 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, and 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 and feta cheese.
Served with breakfast potatoes, fresh fruit, and toast.

Ham and Cheese Croissant

Served with breakfast potatoes.

Includes choice of beverages:

Orange Juice, Cranberry Juice, Iced Tea, Coffee, Lemonade, Fountain Drinks

Ask about upgrading to include champagne cocktails!

\$18.95 per person

Taxes & 20% gratuity not included. Staffing, site fee and rental items not included.



Daytime Lunch Packages

Guests order one item from the following list

Salads

Cobb Salad

Mixed greens topped with grilled chicken, tomatoes, bleu cheese, olives,
Hard boiled eggs, cheddar cheese, avocado, and bacon
Served with Honey Mustard Dressing

Caesar Salad

Chopped romaine hearts, shaved parmesan, capers, and garlic croutons
Add chicken for \$3.00, Add shrimp for \$5.00, Add Salmon for \$5.00

Apple Pecan Salad

Baby spinach, glazed pecans, green apple slices, golden raisins, dried cranberries,
Bleu cheese crumbles, and green onions. Tossed with a citrus vinaigrette.

Gourmet Sandwiches

Salmon Avocado BLT

Grilled salmon filet, bacon, lettuce, tomato, avocado
and tarragon aioli on focaccia bread.

Grilled Vegetable Sandwich

Seasonal grilled vegetables and pesto on focaccia bread.

Chicken Sandwich

Hand-breaded chicken breast, chipotle mayonnaise, lettuce,
Tomato, and jack cheese on focaccia bread.

Pastas

Includes a petit salad

Chicken Alfredo

Served with garlic cheese toast.

Five Cheese Ravioli

Ravioli and diced tomatoes in a creamy pesto sauce.

Includes choice of beverages:

Iced Tea, Lemonade, and Fountain Drinks

\$20.95 per person

Taxes & 20% gratuity not included. Staffing, site fee and rental items not included.



Claire's Breakfast Package

Includes choice of beverages:

Orange Juice, Cranberry Juice, Coffee, Champagne, Bloody Mary's Iced Tea, Lemonade, and Fountain Drinks



Starters

Seasonal Fruit Platter
Assorted Pastries and Muffins
Smoked Salmon with cream cheese, tomatoes, onions, capers, and bagels
Granola and Yogurt

Main Course

Served with Breakfast Potatoes, Bacon and Sausage

Choice of:

Eggs Benedict
Brioche French Toast
Spinach Scramble

\$35.95 per person

Taxes & 20% gratuity not included. Staffing, site fee and rental items not included.



Platters

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

Vegetable Platter

A harvest of fresh, crisp garden vegetables with our delicious ranch dip. Vegetables vary by season.

\$3.00 per person

Charcuterie Platter

A delicious assortment of quality imported and domestic cured meats. Accompanied with olives and mixed nuts.

\$8.00 per person

Gourmet Cheese & Cracker Platter

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

\$7.00 per person

Finger Sandwich Platter

Choice of 3 sandwiches

Herbed cream cheese & cucumber

Tomato, basil & goat cheese

French bleu cheese & watercress

Egg salad & mild leek

Smoked salmon mousse

Chicken salad with tarragon & raisins

Roast beef, greens, tomato, & mustard

\$8.00 per person

Desserts

Dessert Station

Mini Gourmet Dessert Trio

Select from the following options:

Bread Pudding, Apple Tartini, Mini Cheesecake, Crème Brulee, Fruit Tartlet, Carrot Cake

\$10.95 per person

Taxes & 20% gratuity not included. Staffing, site fee and rental items not included.



Terms & Conditions

Available times for daytime events are: 9:00am-12:00pm or 11:00am-2:00pm

- Guest count is due two-weeks prior to the event. Once the guest count is confirmed, this number cannot 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 room fee must be paid in advance in order to secure the date.
- Final payment is due the day of 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 becomes inappropriate.
- We reserve the right to refuse service at the discretion of restaurant management.
- Staffing and rentals if applicable are not included.

Credit Card Authorization: I, _____, authorize Claire's at the Museum 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:** _____

****Keep Card on File:** Yes No

Reserved Area: Fireside Room Nussbaum Banquet Parlor Garden

Number of Guests Expected: _____