



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.

Oceanfront dining
Sunset views
Manicured gardens
Historic craftsman home
Cozy indoor seating

Prized art collection
Elegant galleries
Creative cuisine
Discerning wine selection
Excellent service



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Visit our website at www.lbma.org



Hors D'Oeuvres

Tray passed Hors D'Oeuvres based on a one hour period
Choice of 2- \$13.95 per person Choice of 4- \$21.95 per person
Choice of 3- \$19.95 per person Choice of 5- \$26.95 per person

<i>Beef Satay</i>	Tender filets of beef marinated and seared. Served with peanut sauce.
<i>Chicken Satay</i>	Grilled breast of chicken lightly seasoned with curry and spices. Served with peanut sauce.
<i>Mini Beef Wellington</i>	Filet of beef covered with mushroom duxelle. Wrapped in puff pastry and baked to a golden brown.
<i>Seared Ahi on Cucumber</i>	Blackened Ahi seared rare and placed on a piece of sliced cucumber. Finished with wasabi crème fraiche.
<i>Roasted Potatoes & Smoked Salmon Mousse</i>	Roasted red potatoes filled with smoked salmon mousse.
<i>Crab Stuffed Mushrooms</i>	A mixture of crab and seasonings placed into mushrooms caps and baked.
<i>Baked Brie in Puff Pastry</i>	Double cream French Brie wrapped in puff pastry and baked to a golden brown.
<i>Shrimp Cocktail Shooters</i>	Shrimp mixed together with a spicy cocktail sauce.
<i>Pancetta & Gorgonzola in Phyllo Shells</i>	Sautéed pancetta mixed blended with gorgonzola cheese.
<i>Five Spice Salmon</i>	Salmon seasoned with five spice and served on a crisp wonton.
<i>Spicy Duck Confit and Black Bean Quesadilla</i>	Duck confit mixed with a blend of cheeses and black beans. Grilled inside of a tortilla and served with sour cream.
<i>Coconut Shrimp</i>	Crispy coconut crusted shrimp. Served with a spicy sweet orange chili sauce.
<i>Southwest Chicken Empanadas</i>	A mixture of chicken, cheese and black beans wrapped in a flaky dough.
<i>Wild Mushroom Tartlets</i>	A blend of seasonal wild mushrooms with onions and herbs. Tossed with gorgonzola cheese and baked in phyllo shells.
<i>Bruschetta</i>	Tomatoes, onion, basil and garlic tossed in extra virgin olive oil and served on a crostini.
<i>Antipasto Skewers</i>	Baby mozzarella, cherry tomatoes and kalamata olives drizzled with basil infused olive oil.

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



Dining Packages

Plated Dinners

Dinner selections are to be made by the host. A duet of the selection may be served for all guests at an additional fee of \$5.00 per person or a choice of for the guests as an option at \$5.00 per person.

All entrees are served with a choice of salad:

Spring Baby Spinach with Dried Cranberries and Gorgonzola Cheese and Port Wine Vinaigrette
Traditional Caesar Salad with Garlic Croutons and Shaved Parmesan Cheese
Spring Mix with Asian Pear and Champagne Vinaigrette

Menu One

Choice of

Balsamic Glazed Chicken,
Hangar Steak or Mahi Mahi.
Served With Garlic Mashed Potatoes
& Seasonal Vegetables
\$30.00 per person

Menu Two

Choice of

Stuffed Chicken, Atlantic Salmon or
Tri Tip with a Carmelized Onion Sauce.
With a choice of Garlic Mashed Potatoes
or scalloped potatoes & Seasonal Vegetables
\$40.00 per person

Menu Three

Choice of

Rack of Lamb, Free Range Chicken or
Filet Mignon with Cabernet Wine Reduction
With a choice of Garlic Mashed Potatoes
or scalloped potatoes & Seasonal Vegetables
\$50.00 per person

Kids Dinner Menu

Choice of Chicken Tenders and French Fries
or Macaroni Al Forni
\$12.95 per child twelve and under

Vendor Meals

Same entrée as guests served as a duet
\$29.95 per person

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



Buffet Style

All buffet meals are served with a host choice of Caesar or House Salad, Bread, and a choice of two of the following sides:
Scalloped Potatoes, Mashed Potatoes, Garlic Mashed Potatoes, Rice Pilaf, Risotto, or Almond Green Beans.

Menu One

Choice of one Entree

Chicken Alfredo or Chicken Cacciatore
\$25.95 per person

Menu Two

Choice of one Entree

Chicken Marsala, Hanger Steak, or Fresh Tilapia
\$29.95 per person

Menu Three

Choice of two Entrees

Top Sirloin, Stuffed Chicken, Halibut or Pistachio Crusted Mahi Mahi
\$35.95 per person

Rehearsal Cocktail Hour

Use the grounds after your rehearsal!

Choice of two hot and two cold appetizers
Selected from the Hors D'Oeuvres Menu
2-Hour Standard Hosted Bar
\$40.00 per person

*Staffing, tax & gratuity not included.
No site fee applies to this rehearsal cocktail if wedding is booked.*

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



Beverages Services

4-Hour Hosted Non-Alcoholic Bar

Sodas, Bottled Water, Martinelli's Apple Juice & Self-Service Coffee & Tea
\$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

3 Domestic & 3 Imported Beers, upgraded White Wine, Red Wine & Champagne,
Non-alcoholic Beverages, House mixed drinks & Self-Service Coffee & Tea
\$30.00 per person*

Champagne Toast available with cash bar at \$6.00 per person
Wine Service with Dinner: \$5.00 per person
Tray Passed champagne and wine available
During cocktail hour \$2.00 per person
Rose Water: \$0.50 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

Plated Dessert

\$8.95 per person

* A \$2.00 dessert service fee per person will be charged should the guests choose to provide their own dessert.

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



Terms & Conditions

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

- 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 security deposit of \$500.00 must be paid to secure the date in addition to 50% of the site fee to reserve the grounds for an evening event. If there are any damages to the facility your \$500.00 security deposit will be used to pay for those damages, if no damages occur you will be reimbursed the \$500.00.
- 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 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: _____