

BEACH CHALET

EST.  1997

DINNER MENU

Available from 4:00PM to Closing

Starting at \$55 Per Person

Three Course Beach Chalet Menu

Price Includes 1 Starter and 1 Dessert for All Guests.

Choice of 3 Entrees + 2 Family Style Sides to Share

Bread + Butter, Coffee + Hot Tea Service

Exact Entrée Counts Required 7 Days Prior to Event Date

Supplemental Fees Apply to All Guests.

1st Course: *(Select One for Your Menu)*

PACIFIC CLAM CHOWDER – *Manila Clams, Bacon, Oyster Crackers*

MIXED GREEN SALAD – *Sherry Vinaigrette, Orange Segments, Asian Pears, Candied Pumpkin Seeds*

CLASSIC CAESAR SALAD – *House Made Caesar Dressing, Garlic Croutons, White Anchovies*

Main Course: *(Select Three for Your Menu)*

GRILLED SALMON – *Lemon Brown Butter*

PAN-ROASTED CHICKEN BREAST – *Three Herb Pan Jus*

VEGETARIAN HOUSEMADE GNOCCHI – *Spinach + Ricotta, Glazed Market Vegetables, Parmesan Cream*

VEGAN CAULIFLOWER STEAK – *Shaved Fennel Piperade, Fried Capers, Pine Nuts, Salsa Verde*

GRILLED FLATIRON STEAK – *Porcini Butter*

NEW YORK STEAK – *Red Wine Butter*

(\$8 supplement)

Family Style Sides: *(Select Two Per Group to Be Served Family Style)*

ROASTED MUSHROOMS – *Thyme + Garlic*

ROASTED GARLIC MASHED POTATOES

SEASONAL VEGETABLES

FRENCH FRIES – *Traditional or Sweet Potato Fries*

Dessert: *(Select One for your Menu)*

NEW YORK STYLE CHEESECAKE – *Mixed Berry Compote*

WHITE CHOCOLATE BREAD PUDDING – *Whipped Chantilly*

FLOURLESS CHOCOLATE TORTE – *Vanilla Crème Anglaise, Fresh Berries*

DESSERT ON OWN – *Client May Bring in Outside Item from Licensed Bakery or Store*