

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

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 – *Semolina Pearls, Glazed Young Carrots + Asparagus, Herb Salsa Verde*

GRAND SEAFOOD LINGUINI – *Saffron Pasta, Gulf Shrimp, Bay Scallops, Mussels, Clams, Monterey Bay Calamari, Salmon, Tomatoes, White Wine*

PAN-ROASTED CHICKEN BREAST – *Three Herb Pan Jus, Pommies Puree, Sautéed Spinach*

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 – *Fire Roasted Vegetable Salsa, Kennebec Fries*

NEW YORK STEAK – *Sherry Mushroom Cream, Low + Slow Tomato, Mashed Potatoes* (\$8 supplement)

Dessert: *(Select One for your Menu)*

NEW YORK STYLE CHEESECAKE – *Mixed Berry Compote*

WHITE CHOCOLATE BREAD PUDDING – *Whipped Chantilly + Vanilla Bean Gelato*

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

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

Tax + Service Fees Applicable

Menu, Wine Prices + Selections are Subject to Changes - Based on Season + Availability

www.beachchalet.com