



TRAY PASSED APPETIZERS

30 MINUTE SERVICE – 3 SELECTIONS – \$15

2 HOUR SERVICE – 6 SELECTIONS – \$35

Seafood Ceviche

lime, avocado, tomato, onion

Beer-Battered Fish

ale & malt vinegar marinade,
house tartar sauce

Crab Corn Fritters

blue crab, asparagus,
béarnaise sauce

Seared Scallops

yam medallions,
sage brown butter

Cajun Lamb Chops

herbed yogurt dipping sauce

Mini Vegetarian Timbale

portabella, heirloom tomato,
boursin cheese

Mini Lobster Taco

beer-battered lobster,
cabbage, baja taco sauce

Margherita Flatbread

tomatoes, basil, mozzarella

Smoked Chicken Flatbread

pepper jack cheese,
roasted onion, corn

Grilled Shrimp Flatbread

roasted peppers, cilantro
pesto, goat cheese

Pork Lettuce Wraps

pork, assorted vegetables,
soy dipping sauce

Skillet Baked Corn Bread

sriracha honey butter

Layered Seafood Cocktail

lobster & shrimp, orange chili
sauce, avocado, cucumber cup

Ahi Poke

marinated raw ahi, seaweed
salad, served on a sweet
potato chip



LUNCH BUFFET MENU \$30 per guest

Appetizers

(Choose one COLD and one HOT to offer your guests)

COLD Selections

Ahi Poke

marinated raw ahi,
seaweed salad

California Cheeses & Cured Meats

mixed olives, chutney, baguette

Seafood Ceviche

lime, avocado, tomato,
onion, tortilla chips

HOT Selections

Skillet Baked Corn Bread

sriracha honey butter

Dry Rubbed Pork Ribs

sambal honey BBQ sauce

Sweet Potato Fries

garlic aioli

Crab Corn Fritters

blue crab, asparagus,
béarnaise sauce

Carnitas Quesadilla

tender braised pork,
manchego and cotija cheeses

Lettuce Wraps

pork or tofu, assorted vegetables,
soy dipping sauce

Seared Scallops

yam medallions,
sage brown butter

Flatbreads

choice of Margherita, Grilled
Shrimp, Smoked Chicken

Shoestring French Fries

Soup & Salads

(Choose one to offer your guests)

Caesar Salad

crisp romaine, parmesan, croutons

Chicken Tortilla Soup

fire-roasted chiles, avocado, shredded chicken

Organic Mixed Greens

grape tomatoes, croutons, tarragon vinaigrette

Seasonal Soup

inspired by the ingredients of the season

Entrées

(Choose two to offer your guests)

Sea Bass

pecan crust,
red pepper butter

King Salmon

herb crusted

Prime Steak

flat iron steak,
chimichurri

Beer Can Chicken

house rub,
verde sauce

Beachside Vegetarian

portabella, heirloom tomato & boursin cheese timbale, lentil cake,
arugula, sun-dried tomato vinaigrette

Sides

(Choose two to offer your guests)

Asparagus

Green Beans

Fruit Tarts

Assorted Cookies

Vegetable Risotto

Seasonal Mixed Vegetables

Bread Pudding

Red Berry Crumble

Housemade Baked Beans

Shrimp or Veggie Couscous

Chocolate Caramel Pyramid



DINNER BUFFET MENU \$45 per guest

Appetizers

(Choose one COLD and one HOT to offer your guests)

COLD Selections

Ahi Poke

marinated raw ahi,
seaweed salad

California Cheeses & Cured Meats

mixed olives, chutney, baguette

Seafood Ceviche

lime, avocado, tomato,
onion, tortilla chips

HOT Selections

Skillet Baked Corn Bread

sriracha honey butter

Dry Rubbed Pork Ribs

sambal honey bbq sauce

Sweet Potato Fries

garlic aioli

Crab Corn Fritters

blue crab, asparagus,
béarnaise sauce

Carnitas Quesadilla

tender braised pork,
manchego and cotija cheeses

Lettuce Wraps

pork or tofu, assorted vegetables,
soy dipping sauce

Seared Scallops

yam medallions,
sage brown butter

Flatbreads

choice of: Margherita,
Grilled Shrimp, Smoked Chicken

Shoestring French Fries

Soup & Salads

(Choose one to offer your guests)

Caesar Salad

crisp romaine, parmesan, croutons

Chicken Tortilla Soup

fire-roasted chiles, avocado, shredded chicken

Organic Mixed Greens

grape tomatoes, croutons, tarragon vinaigrette

Seasonal Soup

using ingredients inspired by the season

Entrées

(Choose two to offer your guests)

Sea Bass

pecan crust,
red pepper butter

King Salmon

herb crusted

Prime Steak

flat iron steak,
chimichurri

Beer Can Chicken

house rub,
verde sauce

Beachside Vegetarian

portabella, heirloom tomato & boursin cheese timbale, lentil cake,
arugula, sun-dried tomato vinaigrette

Sides

(Choose two to offer your guests)

Asparagus

Vegetable Risotto

Green Beans

Seasonal Mixed Vegetables

Housemade Baked Beans

Shrimp or Veggie Couscous

Desserts

(Choose one to offer your guests)

Fruit Tarts

Assorted Cookies

Bread Pudding

Red Berry Crumble

Chocolate Caramel Pyramid



GROUP LUNCH MENU

\$25 per guest

(Soup/salad and entrée choices must be pre-selected for groups of 40 or more)

Soup & Salads

(Each guest receives one selection. Choose two to offer your guests.)

Caesar Salad

crisp romaine, parmesan, croutons

Organic Mixed Greens

grape tomatoes, croutons, tarragon
vinaigrette

Seasonal Soup

using ingredients inspired by the season

Chicken Tortilla Soup

fire-roasted chiles, avocado, shredded
chicken

Entrées

(Each guest receives one selection. Choose four to offer your guests)

Sea Bass

pecan crust, shrimp couscous,
red pepper butter

Prime Steak & Fries

prime flat iron steak, chimichurri,
truffle fries

Old School Burger

Brandt Farms beef, turkey or veggie patty,
shredded iceberg, tomato, onion, cheddar,
special sauce, fries

Beachside Vegetarian

portabella, heirloom tomato & boursin
cheese timbale, lentil cake, arugula,
sun-dried tomato vinaigrette

King Salmon

baby potato, braised leeks,
tomato

Beer Can Chicken

house rub, verde sauce, baked beans,
seasonal vegetables

Veggie Sandwich

cheddar & swiss cheeses, tomato, avocado,
mushrooms, cucumber, sprouts, onion,
lettuce, aioli, squaw bread, Sandy's slaw

Roasted Turkey & Brie Sandwich

tomato apricot chutney, arugula,
ciabatta bun, Sandy's slaw

Desserts (optional)

(Choose one to offer your guests for an additional \$4 per guest.)

Fruit Tarts

Assorted Cookies

Bread Pudding

Red Berry Crumble

Chocolate Caramel Pyramid



GROUP DINNER MENU

\$45 per guest

(Soup/salad and entrée choices must be pre-selected for groups of 40 or more)

Appetizers

(Choose three to be served family style)

Popcorn Shrimp

spicy buffalo glaze,
buttermilk dipping sauce

Dry Rubbed Pork Ribs

sambol honey
bbq sauce

Carnitas Quesadilla

tender braised pork,
manchego and cotija cheeses

Seafood Ceviche

lime, avocado, tomato,
onion, tortilla chips

Sunnyside's Famous Fried Zucchini

famous since 1963, ketchup and ranch dipping sauces

Soup & Salads

(Each guest receives one selection. Choose two to offer your guests)

Caesar Salad

crisp romaine, parmesan, croutons

Seasonal Soup

using ingredients inspired by the season

Organic Mixed Greens

grape tomatoes, croutons,
tarragon vinaigrette

Chicken Tortilla Soup

fire-roasted chilies, avocado,
shredded chicken

Entrées

(Choose four to offer your guests)

Sea Bass

pecan crust, shrimp couscous,
red pepper butter

King Salmon

baby potato, braised leeks,
tomato

New York Steak

all natural beef, béarnaise, twice baked
potato, seasonal vegetables

Beer Can Chicken

house rub, verde sauce, baked beans,
seasonal vegetables

Cajun Grilled Lamb Chops

spiced australian lamb, mediterranean
couscous, cucumber-mint yogurt,
seasonal vegetables

Beachside Vegetarian

portabella, heirloom tomato & boursin
cheese timbale, lentil cake, arugula,
sun-dried tomato vinaigrette

Filet Mignon (+\$5 per guest)

all natural beef, twice baked potato, seasonal vegetables

Desserts

(Choose one to offer your guests)

Fruit Tarts

Assorted Cookies

Bread Pudding

Red Berry Crumble

Chocolate Caramel Pyramid