Long Beach Catering Menu

Take a look at the many options you have to choose from to create the perfect buffet for your perfect event with us!

Hors d' Oeuvre Options:

ASSORTED CHEESE PLATTER
A selection of Brie, Sharp Cheddar, Swiss, Chevre & Bleu Cheese, Nuts & Olives, Assorted Crackers

VEGETABLE CRUDITE SHOOTERS
Assorted Vegetables served with Hummus or Bleu Cheese Dressing

ASSORTED FRUIT SKEWERS
An Assortment of Fresh Fruit that may consist of Watermelon, Cantaloupe, Honeydew Melon, Grapes, Pineapple, Strawberries

LOBSTER DEVILED EGGS
Classic Deviled eggs with the addition of lobster

CHICKEN SALAD SLIDERS
on Sweet Hawaiian Rolls

THAI CHICKEN SKEWERS
with a Thai Peanut Sauce

CHARCUTERIE BOARD
Selection of Gourmet Cheeses, Cured Meats, Assorted Crackers, Jams, Dried Fruits, Olives, Nuts, Pepperoncini & Mustard

ASSORTED SUSHI PLATTER (64 pieces)
California Rolls and Spicy Tuna Rolls served with Ginger, Wasabi and Soy Sauce

AHI POKE TAKASHIMI SHOOTERS
Ahi Poke in Sliced cucumber, topped with Wasabi Cream, Spicy Mayo and Sesame Seeds

SUCCULENT SHRIMP SHOOTERS
Wild Mexican White Shrimp, cooked to that perfect chilled snap. Homemade Cocktail Sauce

MINI BLUE CRAB CAKES
Blue Crab, Red Snow Crab, Leek Herb Hollandaise Sauce

BUFFET MENU OPTIONS:

Salad Options, Select One:

CAESAR SALAD
Romaine Lettuce topped with Shredded Parmesan Cheese & Croutons with our House Caesar Dressing

GARDEN SALAD
Mixed Greens with Carrots, Tomatoes, Red Onion, Cheddar Cheese, Ranch & Bleu Cheese Dressings

PIKE SALAD
Apples, Pears, Raspberries, Cranberries, Red Onions, and Feta Cheese on Field Greens with a Raspberry Vinaigrette Dressing

Entrees, Select One or Add a Second Entrée:

CHICKEN PICATTA

For any question please call Luxury Liners - (310) 526-3429

White Wine, Capers, Lemon Juice, lightly breaded

CHICKEN MARSALA
Marsala Wine, Mushrooms

COCONUT CHICKEN
With Orange Rum Sauce

SPINACH CHICKEN
Shallot, Spinach & Cream Sauce

CHICKEN ROMESCOE
Charred Tomatoes, Roasted Peppers, Garlic Cream Sauce

SLICED ROASTED TOP ROUND OF BEEF
with Horseradish Cream Sauce
(Chef Attendant Required, Fee applicable)

GRILLED FILET MIGNON MEDALLION (6 oz.)
Red wine Mushroom sauce with fresh thyme, shallots and garlic

PARMESAN CRUSTED LOCAL HALIBUT
with a Beurre Blanc Sauce

FRESH SHETLAND'S GRILLED SALMON
served with Chardonnay butter sauce and fresh parsley

LOBSTER MAC-N-CHEESE
Sharp Cheddar, Parmesan, Mozzarella, Provolone, Mascarpone

PORTOBELLO STEAK
Quinoa, Toasted Summer Vegetables drizzled with Mushroom & Basil Oil

COUSCOUS
Fried Cauliflower drizzled with Herb & Parmesan Crust

Sides, Select One:

Rice Pilaf with Cranberry, Almonds, Celery
Pan Roasted Red Potatoes with Parmesan Cheese
Pan Roasted Red Potatoes with Lemon Herb Seasoning
Scallop Potatoes & Cream Sauce
Savory Mashed Sweet Potatoes
Lobster Mac-N-Cheese
Sharp Cheddar, Parmesan, Mozzarella, Provolone, Mascarpone

Vegetables, Select One:

Blue Lake Beans sautéed with Garlic
Steamed Broccoli Crowns sauteed with Garlic
Assorted Vegetables with Garlic Butter
Stuffed Butternut Squash with Spiced Chestnut and Quinoa

Dessert Included:

House Made Chocolate Cake with Raspberry Sauce and Whipped Cream
Additional Dessert Options
Assorted Mini Cupcakes
Mini Chocolate Shooters with a touch of Dark Rum

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Fresh Cream Raspberry Trifle
Mango Cheesecake Trifle
Freshly Baked Sourdough Bread & Butter Included
Coffee and Bottled Waters Included, all Other Beverages Available for Purchase at Bar
All Prices Subject to Change/25 Guest Minimum

Hosted Bar Options:

Premium Bar
Premium Brands, Well Drinks, Wine, Imported and Domestic Beers, Sodas, Juices and Bottled Waters
Hosted Well Bar
Well Drinks, Wine, Imported and Domestic Beers, Sodas, Juices and Bottled Waters
Beer and Wine Bar
Wine and Imported and Domestic Beers, Sodas, Juices and Bottled Waters
Soft Drink Bar
Assorted Sodas and Bottled Waters
Tally Bar Available
Bartender Fee Will Apply Per 75 Guests

All Prices Subject to 20% Taxable Service Charge and State Sales Tax

All Buffets are available to guests for 1.5-2 Hours
White Linens are included for all tables with the exception of La Espada Center Booths, no linens are included for these

Set up Time is 60 minutes prior to Boarding Time of Charter/You may have up to 4 people on board prior to boarding for set up in addition to your vendors

We do not allow any confetti, glitter nor candles on board

Charter Times include Boarding and Disembarking
Any rental items brought into Harbor Breeze Yachts must be removed by end of event or a $250 Labor Fee will apply

All contracts must be signed with deposit received in order to secure space on a definite basis

Menu Orders are due 3 weeks prior to your event

Final Guest Counts and Final Payments are due 10 Days Prior to your event

Outside DJs must have proof of liability insurance 1 week prior to the Event. DJ Speakers need to be at ground level and can't be elevated

Centerpieces can't be taller than 18 inches and only wide stem vases

Balloons are only permitted inside and must be secure and not floating

Registration/Guest Book Table can be requested and would be set up on the Boardwalk prior to Boarding.

Check-in can't take place on the vessel or on the dock.

Vegan and Vegetarian Options listed in the Menu Options. Please provide how many are requested with your final count. These menu items will be plated and presented to your guest.
Kids Menus are Chicken Fingers, Mac N Cheese & Corn at a rate per Child plus Tax and Service Charge. Please provide amount with Final Count.