

LA JOLLA  
BEACH & TENNIS CLUB



LA JOLLA  
SHORES HOTEL AND  
RESTAURANT



*EXPERIENCE*  
**LA JOLLA**

CATERING MENU AND PACKAGES

[LJBTC.COM](http://LJBTC.COM) | [LJSHORESHOTEL.COM](http://LJSHORESHOTEL.COM)

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# *Breakfast*



# Breakfast Buffets

Minimum of twenty (20) guests required

Inclusive of orange juice, freshly brewed coffee, and tea

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## **SHORES CONTINENTAL**

\$60 per person

A light and refined coastal start

### **Seasonal Fresh Fruit**

chef's selection of ripe, peak-season fruit

### **Overnight Oats**

toasted almonds, mixed berries

### **Assorted Breads & Pastries**

whipped butter and seasonal preserves

### **Yogurt Parfait**

Greek yogurt layered with local honey and house-made granola

## **POWER START**

\$65 per person

A wellness-forward selection

### **Seasonal Fresh Fruit**

chef's selection of ripe, peak-season fruit

### **Overnight Oats**

toasted almonds, mixed berries

### **House-Made Granola**

honey, toasted rolled oats, nuts, and dried fruit

### **Individual Yogurts**

assorted flavors and styles

### **Vegetable Scramble**

bell pepper, onion, spinach, and mushroom

### **Select Protein**

choice of breakfast sausage, chicken apple sausage, or applewood smoked bacon

## **ALL AMERICAN**

\$65 per person

A hearty and comforting classic

### **Assorted Breads, Bagels, & Pastries**

whipped butter, cream cheese, and seasonal preserves

### **Classic Scrambled Eggs**

fresh chives

### **Crushed Breakfast Potatoes**

crispy, golden potatoes with herbs

### **Select Proteins**

choice of two: breakfast sausage, chicken apple sausage, or applewood smoked bacon

## **BAJA**

\$65 per person

A vibrant, coastal-inspired breakfast with bold regional flavors

### **Seasonal Fresh Fruit Platter**

with Tajin and fresh lime

### **Cinnamon Sugar French Toast**

lightly sweet, topped with cinnamon crema and fresh seasonal berries

### **Chile Verde Skillet**

braised chicken thighs, tomatillo salsa, seasoned potatoes, black beans, queso fresco

### **Breakfast Burrito**

chorizo, scrambled eggs, Monterey Jack cheese, seasoned potatoes



# Brunch Buffets

Minimum of twenty (20) guests required

Inclusive of orange juice, freshly brewed coffee, and tea

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## **THE SHORELINE BRUNCH**

\$90 per person

Coastal, elevated, relaxed but refined —  
perfect for oceanside gatherings or celebratory  
brunches

### **Seasonal Fresh Fruit**

chef's selection of ripe, peak-season fruit

### **Yogurt Parfait**

local wild honey and granola

### **Petite Pastry Basket**

fresh-baked croissants, seasonal scones, and  
citrus-glazed tea cakes

### **Select Proteins**

breakfast sausage, chicken apple sausage, and  
applewood smoked bacon

### **Crushed Breakfast Potatoes**

crispy, golden potatoes with herbs

### **Cinnamon Sugar French Toast**

lightly sweet, topped with cinnamon crema  
and fresh seasonal berries

### **Market Greens Salad**

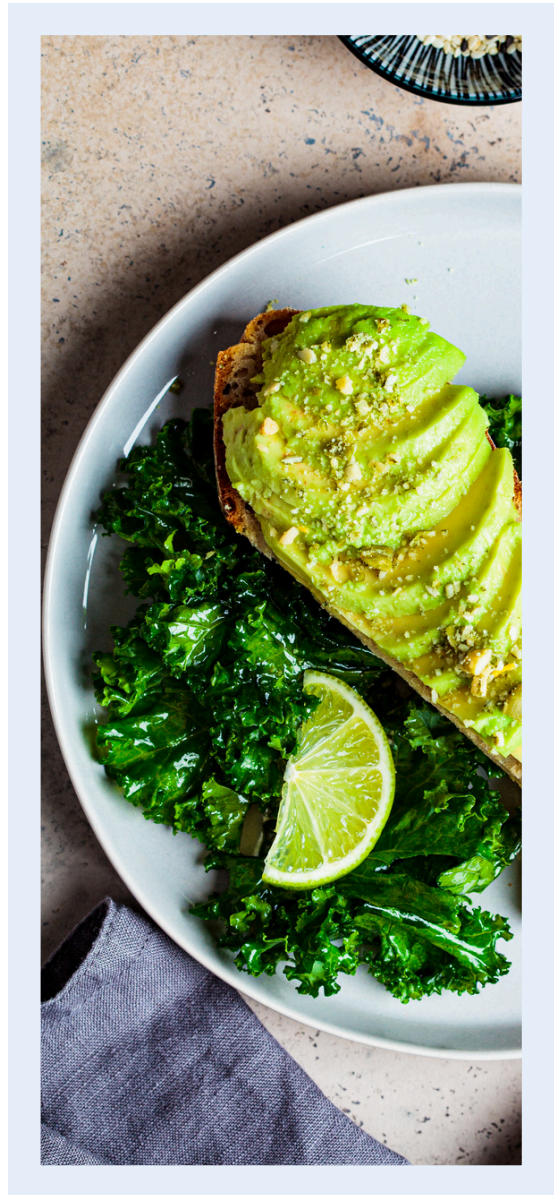
cherry tomato, Persian cucumber, French  
radish, champagne vinaigrette

### **Pasture-Raised Roasted Half Chicken**

calabrian chimichurri

### **Smoked Salmon Board**

house-cured salmon, mini bagels, dill crème  
fraîche, capers, heirloom tomatoes, Persian  
cucumbers, pickled onions



# Enhancements

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## **BREAKFAST & BRUNCH ENHANCEMENTS**

Add-on to any buffet selection

### **Buttermilk Pancakes**

\$12 per person

served with whipped butter, maple syrup

### **Avocado Toast**

\$15 per person

rustic multigrain, smashed avocado, sea salt, cherry tomato, fresh radish

### **Smoked Salmon**

\$17 per person

tomato, cucumber, bagels, capers, cream cheese

### **Custom Omelet Station**

\$32 per person

Chef attendant required – \$200 per 75 guests

organic cage-free eggs and egg whites

selection of: Black Forest ham, shredded cheese, mushrooms, bell peppers, onions, spinach, and tomatoes



# *Breaks*



# Meeting Breaks

Minimum of twelve (12) guests required

All break packages are priced per person and include up to 1-hour of continuous service.

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## **BYO TRAIL MIX**

\$22 per person

Interactive, nutrient-rich, and for any time of day

Craisins

Raisins

Almonds

Sunflower Seeds

Banana Chips

Shredded Coconut

Dark Chocolate Chips

## **SWEET & SALTY**

\$30 per person

A classic crowd-pleaser to fuel your afternoon

Assorted Freshly Baked Cookies

Assorted Freshly Baked Fudge Brownies

Assorted Chip Variety

KIND Nut Bars

Whole Fresh Fruit

## **FARMER'S MARKET**

\$35 per person

Wholesome and vibrant, perfect for a wellness-forward group

### **Artisan Cheese**

chef's choice curated assortment

### **Farmer's Market Vegetable Display**

with house-made hummus, green goddess, and classic ranch dressing

### **Seasonal Fresh Fruit**

with a honey yogurt dip

## **COASTAL CRAVINGS**

\$55 per person

A bold, flavor-packed afternoon pick-me-up

### **Chips & Guac**

with homemade salsa

### **Chicken Quesadillas**

with cilantro-lime crema

### **Classic Churros**

served warm, dusted with cinnamon sugar

## **A LA CARTE BREAKS**

A la carte menu pricing will be charged per person

Artisan Cheeses | \$18

Assorted Chips | \$5

Assorted Granola Bars | \$5

Baked Sweets | \$24

Baked Sweets – Gluten Free | \$24

Chicken Quesadillas | \$18

Classic Churros | \$12

Chips & Guac | \$16

Farmer's Market Vegetables | \$16

Seasonal Fresh Fruit | \$12

Seasonal Fresh Fruit & Dip | \$16

Seasonal Whole Fruit | \$5

Trail Mix Variety | \$22



# *Lunch*



# Lunch Buffets

Minimum of twenty (20) guests | All lunch buffets are priced per person

Lunch buffet menus are not available for “Toes in the Sand” events at La Jolla Beach & Tennis Club

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## **CALIFORNIAN**

\$70 per person

### **Caesar Salad**

hearts of romaine, shaved parmesan, brioche croutons, Caesar dressing

### **Grilled Seasonal Vegetable Wrap**

hummus, spinach tortilla

### **Roasted Turkey Club**

bacon, tomato, provolone, sourdough

### **Italian Sub**

salami, capicola, provolone, dijonaise, Italian dressing

### **Assorted Potato Chips**

### **Seasonal Market Whole Fruit**

### **Chocolate Brownies**

## **LOCAL GREENS & GRAINS**

\$75 per person | Gluten-Free

### **Chef's Daily Vegetarian Soup**

### **Caprese Salad**

vine-ripened tomatoes, burrata, fresh basil

### **Spring Garden Salad**

local baby greens, shaved root vegetables  
dressings: buttermilk ranch and balsamic vinaigrette

### **Ancient Grains Salad**

grilled peppers, heirloom tomato, asparagus, marinated artichokes

### **Gluten-Free Chocolate Brownies**

## **SABORES DE OLD TOWN**

\$85 per person

### **SoCal Market Salad**

baby greens, avocado, sweet corn, heirloom tomatoes, Persian cucumber, radish, queso fresco, toasted pepitas, cilantro-lime vinaigrette

### **Grilled Corn & Zucchini**

olive oil, toasted pepitas

### **Guajillo Chicken Tinga**

red chile braised chicken thighs

### **Achiote-Marinaded Fish**

cabbage slaw, salsa fresca

### **Citrus Carne Asada**

with blistered peppers

### **Salsa Molcajete**

cilantro lime crema

### **Traditional Mexican Sides**

refried black beans, Spanish rice, flour & corn tortillas, house-fried tortilla chips

### **Tres Leches Cake**

classic sponge cake soaked in three milks, topped with whipped cream and fresh fruit

# Boxed Lunches

Minimum of twenty (20) guests | Select up to three (3) options for the entire group.  
Includes a bag of kettle potato chips, whole fruit, a house-baked cookie, and bottled water.

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## SANDWICHES AND WRAPS

\$48 per person

### **Roast Beef Sandwich**

aged Vermont cheddar, arugula, horseradish cream on artisan roll

### **Turkey Breast Sandwich**

lettuce, tomato, pesto aioli, alfalfa sprouts on multigrain

### **Italiano Sandwich**

salami, capicola, provolone, arugula, dijonaise, ciabatta bread

### **Black Forest Ham Sandwich**

Swiss cheese, dill pickle, mojo mustard, pretzel bun

### **Chicken Salad Wrap**

roasted pulled chicken, herbed aioli, grapes, hearts of romaine

### **Turkey Club Wrap**

applewood smoked bacon, provolone, tomato, butter lettuce

### **Mediterranean Vegetable Wrap**

hummus, cucumber, tomato, feta, chickpea salad, sprouts



# Plated Lunch

Final entrée counts and meal indicators are required five (5) business days in advance.  
The highest-priced entrée selected will apply to all guests.

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## STARTER COURSE

*Select one soup or salad*

### SOUP

#### Lobster Bisque

rich shellfish broth finished with cream

#### Butternut Squash

Chantilly, pepitas, chili oil

#### Chicken Tortilla

shredded chicken, cilantro-lime crema, tortilla strips

### SALAD

#### Vine-Ripened Tomato

burrata, basil, olive oil, crostini

#### Iceberg Wedge

applewood smoked bacon, cherry tomatoes, pickled red onions, buttermilk blue cheese dressing

#### Mediterranean Salad

baby gem, olives, tomatoes, cucumbers, feta, pita crumble, herb vinaigrette

#### Baby Spinach Salad

strawberries, goat cheese, candied walnuts, white balsamic vinaigrette

#### Caesar Salad

romaine hearts, parmesan, brioche croutons, preserved lemon, caesar dressing

#### Pacific Blue Crab Cake

pepper cress, frisee, sauce gribiche

## ENTREE

*Select up to three*

#### Roasted Cauliflower Steak VG | \$62

cauliflower purée, pepita & raisin gremolata

#### Artichoke Ravioli | \$65

lemon cream sauce, basil, blistered tomatoes, garlic crumble

#### Icelandic Salmon | \$68

roasted seasonal vegetables, caper citrus beurre blanc

#### Roasted Halibut | \$74

orzo pasta, grilled summer squash, sauce vierge

#### Pasture-Raised Chicken Breast | \$82

smashed white rose potatoes, braised spinach, Calabrian chimichurri

#### Grilled Hanger Steak | \$84

achiote rub, corn succotash, salsa verde

## DESSERTS

*Select one | All desserts are gluten-free*

#### Chocolate Espresso Tart

chocolate shortbread, coffee gateau, espresso cream, chocolate ganache

#### Tiramisu

mascarpone mousse, espresso-soaked lady fingers, turbinado crumble

#### Lemon Meringue Tart

shortbread crust, vanilla genoise, lemon curd, torched meringue

#### Red Velvet Cake

cheesecake mousse, chocolate glaze

#### Chocolate Marquise

rich chocolate terrine, silky and flourless



# *Reception*



# Hors D'Oeuvres

May be displayed or tray passed

\$12-\$14 per piece | 30 piece minimum per selection

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## CHILLED

*Select up to three*

### **Bruschetta (VG) | \$12**

vine-ripened tomato, basil, parmesan,  
garlic crostini

### **Gazpacho Shooter (VG) | \$12**

yellow pepper coulis, cucumber, basil tips

### **West Coast Oyster | \$14**

ponzu, jalapeño

### **Cali Shrimp Cocktail | \$12**

citrus zest, cocktail sauce

### **Beef Tartare | \$14**

capers, mustard, potato chips

### **Melon & Prosciutto | \$14**

compressed melon, fresh mint

## WARM

*Select up to three*

### **Vegetable Spring Roll | \$12**

sweet chili sauce

### **Tomato Arancini | \$12**

fontina cheese, basil pesto

### **Lump Crab Cake | \$14**

served with spicy aioli

### **Coconut Shrimp Skewer | \$14**

sriracha mayo

### **Tandoori Chicken Satay | \$12**

coriander yogurt

### **Lamb Lollipop | \$14**

mint & rosemary crust, charred tomato relish

# Signature Displays

Minimum of twenty (20) guests where indicated

Priced per person unless otherwise noted

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## **Garden Graze**

\$28 per person

assorted farmers market vegetables, hummus, herbed labneh, roasted red pepper feta dip, pita, lavash, and root chips

## **Fresh Market**

\$30 per person

asparagus, carrots, zucchini, bell peppers, cherry tomatoes, cucumbers, marinated mushrooms, olives, and green goddess dip

## **Baja Bites**

\$30 per person

guacamole, queso fundido, pico de gallo, salsa roja, yellow corn tortilla chips

## **Artisanal Cheese & Charcuterie**

\$45 per person

chef's choice curated assortment, served with assorted crackers

## **The Poke Bar**

\$45 per person | minimum of 20 guests

Pacific ahi tuna, salmon, and tofu poke accompanied by seaweed salad, pickled ginger and vegetables, radish sprouts, scallions, white rice, and taro chips.

Sauces include: soy sauce and spicy sriracha mayo.

## **Pacific Crudo**

\$65 per person | minimum of 20 guests

sashimi-grade salmon, yellowtail, and diver scallops

served with citrus ponzu, pickled shallots, cilantro sprouts, trout roe, wasabi, and ginger

## **Tide to Table**

Priced per dozen | Minimum of 20 guests

**Pacific Oysters on the Half Shell** | \$96 per dozen

**Baja Jumbo Shrimp Cocktail** | \$78 per dozen  
served with lemon and house-made cocktail sauce

**Cocktail Crab Claws** | Market price per dozen

# Interactive Stations

Minimum of three (3) stations is required unless the selection is being added to a plated or buffet  
Minimum of twenty (20) guests | Priced per person

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## LA TAVOLA DI PASTA

\$45 per person

A customizable pasta bar featuring your choice of pastas, sauces, and gourmet toppings

### Choose two pastas

orecchiette, rigatoni, cheese tortellini, or penne

### Choose two sauces

smoked tomato marinara, kale basil pesto, pink peppercorn mornay, or vodka sauce

### Toppings

oven-dried tomato, roasted baby peppers, char-roasted broccolini, roasted cipollini onions, aged parmesan, ricotta salata

### Enhance your station

add herb-roasted chicken, spicy seared shrimp, or fennel sausage — \$12 per person

## LA TAQUERÍA

\$70 per person

Build-your-own tacos with house-made condiments and toppings

### La Taqueria Proteins

*choice of two*

carne asada, pollo asada, grilled fish, ancho-glazed shrimp, and vegetable medley

### La Taqueria Sides

corn and flour tortillas, butter garlic rice, frijoles de la olla, queso fresco, guacamole, pico de gallo, red salsa, green salsa, diced onion, cilantro

## MINI BUT MIGHTY SLIDERS

\$55 per person

A flavorful trio of handcrafted sliders

### Select three

#### Wagyu Beef Slider

aged white cheddar, pickle, special sauce, brioche bun

#### Fried Chicken Slider

buttermilk fried chicken, spicy honey drizzle, cabbage slaw

#### BBQ Pulled Pork Slider

smoked pork shoulder, apple slaw, Carolina BBQ sauce

#### Portobello Mushroom Slider (V)

grilled portobello, garlic aioli, arugula, roasted red pepper

#### Crab Cake Slider

old bay remoulade, micro greens, lemon brioche

### Accompaniments

truffle potato chips and house-made pickles

## ACTION CARVING STATIONS

Chef attendant required – \$175 per station (up to 75 guests)

### Mojo Pork Loin | \$35 per person

braised cabbage, roasted fingerlings, mojo mustard sauce

### Diestel Turkey Breast | \$40 per person

savory bread pudding, fried brussels sprouts braised in local blond ale & caraway, seasonal relish

### Rosemary Crusted Prime Rib | \$55 per person

mashed potatoes, chargrilled asparagus, creamed horseradish, cabernet reduction, brioche



# *Dinner*



# Dinner Buffets

Minimum of twenty (20) guests | Priced per person

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## **COASTAL BAJA**

\$115 per person

A vibrant celebration of Baja-inspired flavors

### **Tortilla Chips**

salsa fresca and guacamole

### **Baja Tortilla Soup**

smoked chicken, crispy tortilla, avocado

### **Southwest Salad**

local greens, black beans, grilled chayote, cherry tomato, tortilla strips, cotija, avocado lime dressing

### **Roasted Corn Esquites**

epazote, cotija cheese, chile lime crema

### **Melon and Tropical Fruits**

cucumber, fresh lime, tajin

### **Pescado Vera Cruz**

seabass with stewed tomato sauce, green olives, roasted peppers, fried capers

### **Chicken Enchiladas**

guajillo chile sauce, Monterey Jack cheese, cilantro crema, cilantro onions

### **Carne Asada**

citrus-marinated flank steak

### **Traditional Mexican Sides**

refried black beans, Spanish rice, flour & corn tortillas, house-fried tortilla chips

### **Caramel Flan**

creamy custard topped with a smooth, golden caramel sauce.

### **Tres Leches Cake**

slivered almonds and shaved chocolate

### **Classic Churros**

served warm, dusted with cinnamon sugar

## **ALL AMERICAN COMFORT**

\$115 per person

A hearty, elevated spin on American classics

### **Tomato Bisque**

with cheddar cheese croutons

### **Watermelon Panzanella Salad**

cucumber, red onion, cherry tomato, arugula, feta cheese, fresh mint, lime vinaigrette

### **White Rose Potato Salad**

hard-boiled eggs, gherkin pickles, capers, sherry vinegar, fresh herbs

### **Grilled Chicken Thighs**

honey chipotle marinade, cilantro gremolata

### **Barbeque Brisket**

peppercorn crusted, bbq sauce, pickled piparras

### **Creole Shrimp**

dirty rice, andouille sausage, holy trinity, basmati rice

### **Grilled Seasonal Vegetables**

a medley of market-fresh vegetables, fire-grilled and lightly seasoned

### **Mac and Cheese**

cavatappi pasta, aged cheddar, gouda, garlic parmesan crust

### **Fresh-Baked Parker House Rolls**

salted honey butter

### **Apple Crumble Bars**

buttery shortbread crust layered with spiced apples and a golden crumble topping

### **S'mores Squares**

graham cracker crust, rich chocolate filling, and toasted marshmallow topping

### **Salted Caramel Brownies**

fudgy chocolate brownies swirled with house-made salted caramel and a hint of sea salt

# Dinner Buffets

Minimum of twenty (20) guests | Priced per person

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## LA JOLLAN

\$125 per person

A vibrant celebration of Baja-inspired flavors

### Artisan Cheese Board

chef's choice curated assortment

### Clubhouse Salad

mesclun greens, poached pears, Persian cucumbers, grape tomatoes, shaved carrots, seasonal vinaigrette

### Heirloom Beet Salad

petite mustard greens, feta, pistachio vinaigrette

### Super Green Grain Salad

kale, chopped broccoli, wheat berries, amaranth, dates, walnuts, green goddess dressing

### Seared Icelandic Salmon

Italian salsa verde, blistered tomatoes

### Pan Seared Chicken Piccata

grilled artichokes, lemon caper sauce

### Beef Tenderloin Tips

mushroom sauce

### Rice Pilaf

glazed pecans & garden herbs

### Grilled Seasonal Vegetables

a medley of market-fresh vegetables, fire-grilled and lightly seasoned

### Flourless Chocolate Cake

dark chocolate, dusted cocoa

### Strawberry Cheesecake

topped with macerated strawberries and a buttery graham cracker crust

### Stone Berry Opera Cake

almond sponge, berry compote, and berry-infused buttercream with a smooth chocolate glaze

## ITALIAN TABLE

\$125 per person

A rustic feast featuring house-made specialties

### Artisan Cheese Board

chef's choice curated assortment

### Farmers Market Minestrone

seasonal vegetables, stewed tomato, kidney beans, croutons

### Wild Arugula Salad

shaved fennel, parmesan cheese, sourdough crumble, lemon sumac vinaigrette

### Caprese Salad

vine-ripened tomatoes, burrata, fresh basil

### Pesca Puttanesca

cherry tomatoes, olives, capers, anchovy

### Tuscan Braised Short Ribs

pearl onions, mushrooms, chianti reduction, creamy polenta

### Chicken a la Vodka

tomato cream sauce with calabrian chili, blistered tomatoes, fresh basil

### Rigatoni with Ricotta-Basil Pesto

toasted pine nuts

### Grilled Seasonal Vegetables

a medley of market-fresh vegetables, fire-grilled and lightly seasoned

### Tiramisu

mascarpone mousse, espresso-soaked lady fingers, turbinado crumble

### Pistachio Cheesecake Bars

creamy cheesecake infused with pistachio over a crisp cookie crust, finished with chopped nuts

### Lemon Meringue Bars

tangy lemon curd on a buttery shortbread base, topped with toasted meringue

# Plated Dinner

Meal Indicators required to be provided by the client | Final guarantee and split entrée counts due five (5) business days in advance | The highest-priced entrée selected will apply to all guests.

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## THREE-COURSE PLATED DINNER

Pre-Select one starter, up to three entrée selections, including vegetarian, and one dessert option

### STARTERS

*Select one soup or salad*

#### SOUP

##### **Vine-Ripened Tomato Soup**

olive oil, basil, crostini

##### **Clam Chowder**

bacon, potatoes, white clams, oyster crackers

##### **Lobster Bisque**

rich shellfish broth finished with cream

##### **Butternut Squash**

chantilly, pepitas, chili oil

#### SALAD

##### **Baby Spinach Salad**

strawberries, goat cheese, candied walnuts,  
white balsamic vinaigrette

##### **Wild Arugula Salad**

shaved fennel, parmesan cheese, sourdough  
crumble, lemon sumac vinaigrette

##### **Mesclun Greens Salad**

shaved vegetables, carrots, radish, beets, citrus  
vinaigrette

##### **Caesar Salad**

romaine hearts, parmesan, brioche croutons,  
preserved lemon, Caesar dressing

##### **Iceberg Wedge**

applewood smoked bacon, cherry tomatoes,  
pickled red onions, buttermilk blue cheese  
dressing



# Plated Dinner

Meal Indicators required to be provided by the client | Final guarantee and split entrée counts due five (5) business days in advance | The highest-priced entrée selected will apply to all guests.

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## THREE-COURSE PLATED DINNER

Pre-Select one starter, up to three entrée selections, including vegetarian, and one dessert option

### ENTREE

*Select up to three*

#### SEAFOOD

##### **Roasted Halibut** | \$90

orzo pasta, grilled summer squash, sauce vierge

##### **Icelandic Salmon** | \$92

roasted seasonal vegetables, caper citrus beurre blanc

##### **Diver Scallops** | \$105

herbed fregola with red pepper pesto and roasted squash, toasted almond gremolata, chive oil

##### **Miso Sea Bass** | \$110

carrot ginger purée, choy sum, scallion curls

#### POULTRY

##### **Pasture-Raised Chicken Breast** | \$82

smashed white rose potatoes, braised spinach, Calabrian chimichurri

#### BEEF

##### **Braised Beef Short Rib** | \$88

creamy polenta, braised spinach, Italian white bean ragu, lemon parsley gremolata

##### **NY Strip Steak** | \$112

celeriac purée, roasted root vegetables, peppercorn demi

##### **Barrel Cut 8 oz Filet Mignon** | \$135

truffle mashed potatoes, confit tomato, asparagus, peppercorn demi-glace

### VEGETARIAN

##### **Butternut Squash Ravioli** | \$68

sage brown butter sauce, rainbow chard, pomegranate arils

##### **Cremini Mushroom Ravioli** | \$68

bloomsdale spinach, truffle oil, basil

### VEGAN

##### **Roasted Cauliflower Steak VG** | \$70

cauliflower purée, pepita & raisin gremolata

##### **Roasted Japanese Eggplant** | \$70

zucchini ribbons, onion soubise, roasted cherry tomato, pine nut pepper relish

### DESSERT

*Select one*

##### **Chocolate Espresso Tart**

chocolate shortbread, coffee gateau, espresso cream, chocolate ganache

##### **Tiramisu**

mascarpone mousse, espresso-soaked lady fingers, turbinado crumble

##### **Lemon Meringue Tart**

shortbread crust, vanilla genoise, lemon curd, torched meringue

##### **Red Velvet Cake**

cheesecake mousse, chocolate glaze

##### **Chocolate Marquise**

rich chocolate terrine, silky and flourless

# *Beach Buffet*



# Beach Buffets

Available for “Toes in the Sand” Beach Packages | Only available at the La Jolla Beach & Tennis Club  
Minimum of twenty (20) guests | Priced per person

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## STARS & STRIPES

\$75 per person

A classic all-American cookout

### Artisan Cheese Board

chef's choice curated assortment

### Mesclun Greens Salad

shaved vegetables, carrots, radish, beets, citrus  
vinaigrette & buttermilk ranch

### Melon & Tropical Fruits

with cucumber, fresh lime & tajin

### White Rose Potato Salad

hard-boiled eggs, gherkin pickles, capers,  
sherry vinegar, fresh herbs

### Hot Dogs & Hamburgers

beef and vegetarian burgers, cheese, lettuce,  
tomato, onions, pickles

**accompaniments:** mayonnaise, mustard,  
ketchup, relish

### Desserts

fudge brownies & chocolate chip cookies

## SEASIDE FIESTA

\$85 per person

A rustic feast featuring house-made specialties

### Tortilla Chips

with salsa molcajete and guacamole

### Southwest Salad

local greens, black beans, grilled chayote,  
cherry tomato, tortilla strips, cotija, avocado  
lime dressing

### Roasted Corn Esquites

epazote, cotija cheese, chile lime crema

### Achiote-Marinaded Fish

cabbage slaw, salsa fresca

### Steak Fajitas

sautéed sweet peppers and onions

### Pork Carnitas

tomatillo salsa, cabbage radish salad

### Traditional Mexican Sides

refried black beans, Spanish rice, flour & corn  
tortillas, house-fried tortilla chips

### Desserts

tres leches cake, classic churros

All packages include: beach décor, house white linens, 8-ft tables, white resin chairs, beach ball umbrellas, and rolled silverware

# Beach Buffets

Available for “Toes in the Sand” Beach Packages | Only available at the La Jolla Beach & Tennis Club  
Minimum of twenty (20) guests | Priced per person

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## **CLASSIC BBQ**

\$100 per person

A hearty ocean-side feast

### **Tomato Avocado Salad**

cucumber, red onion, red wine vinaigrette

### **Chipotle Coleslaw**

cilantro, carrots, green and red cabbage,  
chipotle dressing

### **Grilled Portobello Steaks (V)**

garlic-herb marinade, chargrilled and finished  
with balsamic glaze

### **BBQ Pork Sliders**

smoked pork shoulder, apple slaw, Carolina  
BBQ sauce

### **Grilled Chicken Thighs**

honey chipotle marinade, cilantro gremolata

### **Mac & Cheese**

cheddar cheese, parmesan crust

### **Baked Beans**

smoked bacon, brown sugar, caramelized  
onions

### **Buttered Green Beans**

smoked tomato, toasted almonds

### **Desserts**

banana parfaits with vanilla wafers, fresh  
strawberries with whipped cream

## **EPICUREAN SELECTION**

\$130 per person

A curated experience showcasing our finest  
creations

### **Artisanal Cheese & Charcuterie**

Chef's choice curated assortment of local  
meats & cheese

### **Baby Spinach Salad**

strawberries, goat cheese, candied walnuts,  
white balsamic vinaigrette

### **Wild Arugula Salad**

shaved fennel, parmesan cheese, sourdough  
crumble, lemon sumac vinaigrette

### **Vine-Ripened Tomato Salad**

burrata, basil, olive oil, crostini

### **Angus Filet Mignon & Maine Lobster Tail**

served with herb butter

### **Grilled Asparagus & Mushrooms**

lightly seasoned with sea salt and olive oil

### **Twice-Baked Potatoes**

crispy potato shells filled with whipped potato,  
cheddar cheese, scallions and sour cream

### **Fresh-Baked Parker House Rolls**

salted honey butter

### **Desserts**

apple crumble, smores squares

All packages include: beach décor, house white linens, 8-ft tables, white resin chairs, beach ball umbrellas, and rolled silverware

# *Kids' Table*



# Kids' Table

Available for children, ages 3–11

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## CLASSIC KIDS' TABLE

\$38 per child

### Entree

*select one*

#### Grilled Chicken Breast

mashed potatoes, green beans

#### Mini Cheeseburger Sliders

shoestring fries

#### Macaroni & Cheese

buttered broccoli

**Pasta with Butter or Marinara** (Gluten-Free Available)

### Dessert

*select one*

#### Seasonal Fruit Sorbet

#### Assorted Baked Sweets

## CLASSIC KIDS' BUFFET

\$42 per child

12 or more children required

### Entree

*select two*

#### Mini Grilled Cheese Sandwiches

#### Chicken Tenders

house-made ranch & ketchup

#### Mac & Cheese

toasted breadcrumbs

#### Cheese or Pepperoni Pizza Squares

#### Seasonal Fruit Platter

#### Fresh Vegetable Crudité

yogurt ranch dip

### Sweet Treats Table

*select one*

#### Frosted Sugar Cookies

#### Brownie Bites

#### Fruit Gummies





# *Beverages*



# Hosted Bar on Consumption

All prices are based on hosted bar service

Bartender required at \$150/each - 1 bartender per 75 guests

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## HOUSE LIQUORS | \$18

Rigby Vodka  
Seagram's Gin  
Cane Run Light Rum  
Pueblo Viejo Blanco Tequila  
Cutty Sark Blended Scotch Whisky  
Redwood Empire Bourbon

## PREMIUM LIQUORS | \$21

Ketel One Vodka  
Tanqueray Gin  
Captain Morgan Spiced Rum  
Herradura Silver Tequila  
Maker's Mark Bourbon  
Johnnie Walker Black Label Scotch Whisky

## LIQUEURS & CORDIALS

Individually priced, upon request only  
Frangelico | \$13  
Amaretto Disaronno | \$14  
Baileys Irish Cream | \$14  
Kahlúa | \$14  
Grand Marnier | \$16  
Courvoisier VS | \$17  
Rémy Martin VSOP Cognac | \$18

## BEER SELECTIONS

### Domestic Bottled Beer | \$8

Bud Light, Budweiser, Coors Light, Miller

### Imported Bottled Beer | \$10

Amstel Light Lager, Corona Extra, Fuller's  
London Pride, Guinness Draught, Heineken  
Pale Ale, Pacifico, Stella Artois

### Craft Bottled Beer | \$12

AleSmith Pale Ale, Ballast Point Sculpin IPA,  
Best Day Brewing (Non-Alcoholic), Green Flash  
West Coast IPA

## NON-ALCOHOLIC BEVERAGES

Bottled Still or Sparkling Water | \$7 each  
Soft Drinks (Coke, Diet Coke, Sprite) | \$5 each  
Individually Bottled Juices | \$7 each

## HOUSE WINE

House Red | \$50 per bottle  
House White | \$50 per bottle  
House Sparkling | \$50 per bottle



# Hosted Bar Packages

All prices are based on hosted bar service

Bartender required at \$150/each - 1 bartender per 75 guests

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## **STANDARD**

\$40 per person for the first hour

\$28 per person for each additional hour

Rigby Vodka  
Seagram's Gin  
Cane Run Light Rum  
Pueblo Viejo Blanco Tequila  
Cutty Sark Blended Scotch Whisky  
Redwood Empire Bourbon  
Chardonnay – Estancia  
Cabernet Sauvignon – Estancia  
Domestic, Imported & Craft Beers  
Soft Drinks, Bottled Juices & Bottled Water

## **BEER & WINE**

\$45 for the first hour

\$33 for each additional hour per person

Sauvignon Blanc – California Grown  
Chardonnay – California Grown  
Cabernet Sauvignon – California Grown  
Pinot Noir – California Grown  
Domestic, Imported & Craft Beers  
Soft Drinks, Bottled Juices & Bottled Water

## **PREMIUM**

\$50 per person for the first hour

\$28 per person for each additional hour

Ketel One Vodka  
Tanqueray Gin  
Captain Morgan Spiced Rum  
Herradura Silver Tequila  
Maker's Mark Bourbon  
Johnnie Walker Black Label Scotch Whisky  
Chardonnay  
Sauvignon Blanc  
Cabernet Sauvignon  
Pinot Noir  
Domestic, Imported & Craft Beers  
Soft Drinks, Bottled Juices & Bottled Water

# Wine Cellar

Wines by the bottle

Corkage Fee: \$35 per 750ml bottle

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## **SPARKLING**

Caposalto Prosecco, Italy | \$58

Mumm Napa Brut, Napa Valley, CA | \$62

Domaine Carneros Brut, Napa Valley, CA | \$88

Roederer Estate Brut, Anderson Valley, CA | \$75

## **CHAMPAGNE**

Nicolas Feuillatte Brut, Épernay, France | \$147

Taittinger La Française Brut, Épernay, France | \$155

Veuve Clicquot Ponsardin Brut, Reims, France | \$224

Dom Pérignon Brut, Moët & Chandon, Épernay, France | \$410

## **SAUVIGNON BLANC**

Ferrari-Carano, Fume Blanc, Sonoma County, CA | \$65

Better Half, Marlborough, New Zealand | \$50

DAOU, Paso Robles, CA | \$60

## **PINOT GRIS / PINOT GRIGIO**

Pinot Gris “J”, California | \$60

Pinot Grigio, Kettmeir, Alto Adige, Italy | \$70

## **CHARDONNAY**

Estancia, Central Coast, CA | \$50

La Crem, Monterey, CA | \$58

Cambria “Katherine’s Vineyard”, Santa Maria Valley, CA | \$60

Sonoma-Cutrer, Russian River, Sonoma, CA | \$70

Grgich Hills Estate, Napa Valley, CA | \$140

## **PINOT NOIR**

Sean Minor, Carneros, Sonoma, CA | \$75

J Lohr, Fog’s Reach, Central Coast, CA | \$110

EnRoute, Russian River Valley, CA | \$125

# Wine Cellar

Wines by the bottle

Corkage Fee: \$35 per 750ml bottle

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## **CABERNET SAUVIGNON**

Estancia, Paso Robles, CA | \$50

Arrowood, Sonoma, CA | \$80

DAOU, Paso Robles, CA | \$75

Franciscan Estate, Oakville, Napa Valley, CA | \$50

Decoy, Sonoma, CA | \$70

Post & Beam, Napa Valley, CA | \$120

Silver Oak, Alexander Valley, CA | \$268

## **OTHER REDS**

Matanzas Creek Merlot, Bennett Valley, Sonoma, CA | \$155

Hill Family Estate Syrah, Napa Valley, CA | \$85

Muga Reserva Tempranillo, Rioja, Spain | \$120

# 2025 Banquet Menus

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## **FOOD AND BEVERAGE SERVICE**

La Jolla Beach & Tennis Club and La Jolla Shores Hotel are responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served. If alcoholic beverages are to be served on the hotel premises, the hotel will require that these beverages be purchased and served by hotel servers and bartenders. Banquet menu food and beverage pricing is subject to change. All banquet menu pricing will be guaranteed sixty (60) days prior to the Group/Event arrival.

## **SERVICE CHARGE AND TAX**

All catering and banquet charges are subject to a taxable 25% service charge and the state sales tax, currently 7.75%, both of which are subject to change.

## **ENTREE SELECTIONS FOR PLATED EVENTS**

If your group requires a split menu, entrée selections are limited to a maximum of two (2) selections plus vegetarian, and the higher price applies to all entrées. The hotel requires that the client provide place cards identifying the particular entrée selected by each guest.

## **SPECIAL DIETARY REQUIREMENTS**

Please advise your Catering/Conference Services Manager in advance of any special dietary requirements and allergies.

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## **GUARANTEES**

All event details, including food, beverage, and setup needs must be received at least two (2) weeks in advance of the first group event. Attendance guarantee must be confirmed five (5) business days in advance. This will be considered your minimum guarantee and is not subject to reduction. If the guarantee is not received, the agreed-upon number will serve as the guarantee. If the hotel needs to produce more than the initial amount guaranteed on-site, the client is responsible for paying additional fees.

## **CONFIRMATION OF SETUP REQUIREMENTS**

The final menu items, room arrangements, and other details pertaining to this function are outlined in the enclosed Banquet Event Order. The hotel reserves the right to change function rooms at any point should the number of attendees decrease or increase, or if the hotel deems it necessary.

## **SECURITY**

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on premises, during or following any event. Arrangements for security to monitor equipment or merchandise may be made through your Catering/Conference Services contact prior to the event. Additional fees may apply. Any inquiries regarding missing items will be directed to the hotel's Lost and Found department.

## **ROOM SETUP AND TIME CHANGES**

If room setup changes are requested after your meeting or event has been set up as specified in the Banquet Event Order, a minimum \$75 labor charge will be posted to your account per occurrence. On the day of your event, if the start time is delayed by more than thirty (30) minutes past the scheduled start time, a minimum labor charge of \$75 will be posted to your account. For social events, a maximum of six (6) hours is provided. If additional time is requested and permitted by the hotel, a \$500 charge will apply per half hour.

## **PAYMENT ARRANGEMENTS**

All functions must be paid for in advance unless our Accounting Department has approved direct billing. If direct billing is not approved, full payment must be received at least 10 days prior to the start of the event or events.

## **DECORATIONS AND SIGNAGE**

Handwritten signage is not permitted, and any signage displayed in the front lobby or entrance to the hotel must be approved in advance. The hotel will not permit the affixing of anything to the walls, floors, ceilings, or equipment with nails, staples, tape, or any other substance or device. The Hotel Engineering Department must service any items that require hanging. Applicable fees apply.



# 2025 Banquet Menus

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## EVENT PHOTOGRAPHY

The photographer and videographer agree that La Jolla Beach & Tennis Club, Inc. receives all rights to photos taken on the property. La Jolla Beach & Tennis Club, Inc. is allowed to use all images for marketing purposes, including print and digital.

## SHIPMENTS

Please plan for your boxes to arrive no more than three days in advance of your function; otherwise, additional storage fees may apply. Please refer to the group contract and the drayage and shipping information document for further details.

Please address all packages with the following:  
Attn: Group Contact Name/Group Name  
Hotel Contact: Conference/Catering Manager Name

## PARKING

Valet service is required for events with guest counts over fifty (50). Please contact your service manager for additional information and fees.

## SPONSORSHIP REQUIREMENTS

Membership or room sponsorship is required for all events held at La Jolla Beach & Tennis Club. If you do not have a member sponsor, a room sponsorship is required.

## ROOM SPONSORSHIP GUIDELINES

**Peak Season:** July 1 – October 31, one (1) guest room for every ten (10) attendees.

**Non-Peak Season:** November 1 – June 30, one (1) guest room for every twenty (20) attendees.

## GUEST FEES: ROOM-SPONSORED

Applicable to Beachfront events at  
La Jolla Beach & Tennis Club  
\$30.00 per adult | \$40 per adult (peak season)  
\$10.00 per child (ages 6–12) | \$20 per child (peak season)  
Children five (5) and under: complimentary

## GUEST FEES: MEMBER-SPONSORED

Applicable to Beachfront events at  
La Jolla Beach & Tennis Club  
\$20.00 per adult | \$30 per adult (peak season)  
\$7.00 per child (ages 6–12) | \$10 per child (peak season)  
Children five (5) and under: complimentary