SUMMER HOUSE
SANTA MONICA®

CHICAGO’S FIRST LADY CRUISES
CATERING PACKAGES
LUNCH

BAJA TACO PARTY
$32 per person

SALAD
costa mesa salad
queso fresco, charred corn, pico de gallo,
avocado, quinoa, crispy tortilla,
chipotle crema, lime vinaigrette

TACO BAR
(includes all)
spicy chicken tinga
short rib barbacoa
braised pork ‘al pastor’
poblano pepper & sweet corn rajas
served with:
local corn & flour tortillas
charred tomato salsa
queso fresco
slow-cooked black beans
cumin scented rice

SWEETS
assortment of housemade cookies and treats

PICNIC AT THE BEACH
$30 per person

SALAD
shaved brussels sprouts salad
manchego cheese, bacon, avocado,
toasted almonds, peas, mustard vinaigrette

SANDWICHES
(includes all)
stacked turkey
ham & cheddar
avocado club sandwich
italian hero
served with potato chips

SWEETS
assortment of housemade cookies and treats

LUNCH

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$32 per person

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queso fresco, charred corn, pico de gallo,
avocado, quinoa, crispy tortilla,
chipotle crema, lime vinaigrette

TACO BAR
(includes all)
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short rib barbacoa
braised pork ‘al pastor’
poblano pepper & sweet corn rajas
served with:
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charred tomato salsa
queso fresco
slow-cooked black beans
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SANDWICHES
(includes all)
stacked turkey
ham & cheddar
avocado club sandwich
italian hero
served with potato chips

SWEETS
assortment of housemade cookies and treats
SANTA MONICA SOIRÉE
$55 per person

APPETIZERS
(choose three)

COLD
smoked salmon on brioche • pearl mozzarella & pesto skewer • ahi tuna & watermelon tostadas
point reyes toma & soppressata skewer • guacamole & charred tomato salsa with tortilla chips
scallion mascarpone & hass avocado on country toast • burrata & tomato on housemade baguette
marinated corsican feta with greek olives & tomato conserva
marinated sweet peppers stuffed with herb & garlic fresh cheese

HOT
chicken tinga tostadas • grilled vegetable skewers with herb salsa verde
roasted cremini mushrooms with chimichurri • glazed bacon steak skewers
prime beef meatballs in tomato sauce • mushroom & gruyère grilled cheese
vegetable ratatouille • grilled artichoke hearts with lemon aioli

SALADS
(choose two)

costa mesa salad queso fresco, charred corn, pico de gallo, avocado, quinoa, crispy tortilla, chipotle crema, lime vinaigrette
shaved brussels sprouts salad manchego cheese, bacon, avocado, toasted almonds, peas, mustard vinaigrette
summer house cobb egg, corn, cucumber, tomato, point reyes blue, bacon, herb vinaigrette

CALIFORNIA CLASSICS
(choose three entrées)

herb-roasted chicken garlic-rosemary jus
12-hour pot roast seasonal vegetables
pasta pomodoro organic tomato sauce, parmesan, local basil
spice-rubbed grilled fish tomatillo salsa verde
roasted loch duart salmon braised fennel

EAT YOUR VEGGIES
(choose two)
roasted cauliflower • mashed potatoes • roasted mushrooms
roasted fingerling potatoes • caramelized brussels sprouts

SWEETS
assortment of housemade cookies and treats
OCEANSIDE RECEPTION
8 items - $34 per person
8 items + dessert - $37 per person

COLD

point reyes toma & soppressata skewer
smoked salmon on brioche
pearl mozzarella & pesto skewer
ahi tuna & watermelon tostad

guacamole & charred tomato salsa w/ crispy corn tortilla chips

scallion mascarpone & hass avocado on country toast
burrata & tomato on housemade baguette
marinated corsican feta w/ greek olives & tomato conserva
marinated sweet peppers stuffed w/ herb & garlic fresh cheese

HOT

grilled vegetable skewers w/ herb salsa verde
roasted cremini mushrooms w/ chimichurri
prime beef meatballs in tomato sauce
chicken tinga tostadas
glazed bacon steak skewers
mushroom & gruyère grilled cheese
vegetable ratatouille
grilled artichoke hearts w/ lemon aioli

SWEETS

assortment of housemade cookies and treats