

BELMONT PARK



CATERING MENU

HORS D'OEUVRES

price per item

Crispy Vegetable Egg Rolls V	\$6
sweet chili dipping sauce	
Smoked Gouda Mac N' Cheese Bites V	\$6
Homemade Mini Meatballs	\$6
parmesan, tomato fennel sauce	
Artichoke & Parmesan Fritter V	\$6
Brie & Pear Phyllo Pouch V	\$6
Ham & Cheese Croquette	\$7
Teriyaki Marinated Tri-Tip Skewers DF	\$7
Thai Peanut Chicken Skewers DF	\$7
Avocado Spring Rolls V DF	\$7
molcajete salsa	
Vegetable Brochette V DF GF	\$7
Blackened Ahi on a Wonton Crisp DF	\$8
wasabi aioli	
Crunchy Coconut Shrimp	\$8
sweet chili sauce	
Mini Crab Cakes	\$8
lemon aioli	

CHIPS & DIPS DISPLAY

price per guest

Housemade Guacamole V	\$12
crispy tortilla chips	
Housemade Salsa Verde & Salsa Roja V	\$12
crispy tortilla chips	
Spinach Artichoke Dip V	\$13
sliced baguette & crispy tortilla chips	

CARVING STATION

minimum 50 guests or more, priced per guest

Carving stations include: assorted rolls, sliced meats, & complimentary sauces.

Herb Crusted Prime Rib	\$30
Sage Scented Airline Turkey Breast	\$20

A Carving Station must include a Chef attendant. One chef is required per 75 guests, \$225 per chef. Stations will be available for 1 hour and 30 minutes.

V Vegan - Available Vegan Upon Request

V Vegetarian

DF Dairy Friendly

GF Gluten Friendly

DISPLAY BOARDS

price per guest

Imported Cheese Display V	\$16
assorted cheese selections, nuts, olives, sliced fruit, stone wheat crackers	
Seasonal Fresh Fruit & Berries Board V	\$10
Vegetable Crudité V	\$12
assorted vegetables served with lemon ranch dressing & garlic hummus	
Charcuterie Display V	\$20
assorted cheese selections, cured meats, olives, marinated artichokes, cracker assortment	
Bruschetta Display V	\$10
grilled baguette, bruschetta, goat cheese, basil	
Sushi Board	\$35
serves 2 peices per person of each roll; with soy sauce, pickled ginger, fresh wasabi, shredded daikon, wakame salad, california roll, spicy tuna, philidelphia roll, rainbow roll, enfuego roll	

RISE & SHINE

\$34 per guest, 60 minute buffet

Sliced Fresh Fruit & Berries V
Assorted Breakfast Breads V
Assorted Bagels & Cream Cheese V
Fresh Squeezed Orange Juice
Regular & Decaf Coffee
Assorted Tea Selection
Half & Half

BEACH CLUB BREAKFAST

\$42 per guest, 60 minute buffet

Scrambled Eggs V V
Classic Breakfast Potatoes V DF
Choice of Bacon or Sausage
Yogurt & House Made Granola V
Sliced Fresh Fruit & Berries V
Assorted Breakfast Breads V
Assorted Bagels V
Fresh Squeezed Orange Juice
Regular & Decaf Coffee
Assorted Tea Selection
Half & Half



BELMONT PARK



CATERING MENU

BREAKFAST ENHANCEMENTS


price per guest

Scrambled Eggs & Egg Whites chives	\$6
Breakfast Meats bacon or sausage	\$7
Buttermilk Pancakes  butter, maple syrup, confection sugar	\$7
Country Breakfast Potatoes 	\$6
Breakfast Sandwich english muffin, scrambled eggs, sausage patty, cheddar cheese	\$11
Breakfast Burrito scrambled eggs, breakfast sausage, potatoes, jack cheese, molcajete salsa	\$13
Smoked Salmon Bar bagels, sliced tomato, red onion, capers, whipped cream cheese	\$24




COOK OUT

\$38 per guest, lunch 60 minute buffet
\$48 per guest, dinner 90 minute buffet

CHOICE OF TWO PROTEINS

- Grilled 100% Beef Burgers
- Grilled Chicken Breast
- Veggie Black Bean Burgers 

SIDES

- Crispy Tater Tots 
- Mac N' Cheese 
- Brown Sugar Baked Beans 
- Corn Succotash   



FIXINGS

Brioche Buns, Assorted Cheese Slices, Shredded Lettuce
Sliced Tomato, Sliced Red Onion, Mayo, Mustard, Ketchup

TACO TIME

\$44 per guest, lunch 60 minute buffet
\$48 per guest, dinner 90 minute buffet
additional protein \$10

CHOICE OF TWO PROTEINS

- Marinated Carne Asada
- Carnitas 
- Adobo Chicken Breast 
- Grilled Mahi-Mahi 
- Jackfruit (Vegan/Vegetarian option) \$3 

SIDES

- Chipotle Red Onion Black Beans & Mexican Rice (can be made Vegan upon request)   
- Choice of 6" Corn   or Flour Tortillas 

FIXINGS

House Made Guacamole  , Shredded Cabbage & Lettuce,
Shredded Cheddar Cheese, Sour Cream, Chipotle Aioli, Salsa






LITTLE ITALY

\$54 per guest, lunch 60 minute buffet
\$64 per guest, dinner 90 minute buffet

CHOICE OF TWO PROTEINS

- Chicken Marsala - mushroom marsala sauce
- Eggplant Parmesan  - marinara, fresh mozzarella, shredded parmesan
- Spicy Tomato Braised Short Rib   - toasted fennel, chili flakes, basil
- Baked Salmon Picatta - lemon caper buerra blanc, basil, chives

SIDES

- Penne Pasta  - choice of marinara, pesto or alfredo sauce
- Seasoned Vegetables  - sautéed in olive oil & herbs
- Caprese Salad  - beefsteak tomato, pickled red onion, fresh mozzarella, arugula, basil, evoo, aged balsamic
- Italian Chopped Salad  - salami, pepperoncini, kalamata olives, Italian dressing (can be made Vegan upon request)
- Warm Garlic Breadsticks 

 Vegan - Available Vegan Upon Request

 Vegetarian

 Dairy Friendly

 Gluten Friendly

BELMONT PARK



CATERING MENU

SPLASH BBQ

\$54 per guest, lunch 60 minute buffet
\$64 per guest, dinner 90 minute buffet
additional protein \$12 per guest

CHOICE OF TWO PROTEINS **Gf**

- BBQ Spare Ribs
- Grilled Spiced Chicken
- Open Flame Roasted Tri-Tip
- Sliced Smoked Sausages

SIDES

- Baked Mac N' Cheese **V**
- Caramelized Onion Baked Beans **V**
- Corn Succotash **V V Gf**
- Mixed Green Salad **V** - candied walnuts, cranberries, bleu cheese, balsamic vinaigrette (can be made Vegan upon request)
- Honey Cornbread **V**

THE SURF SIDE

\$75 per guest, lunch 60 minute buffet
\$85 per guest, dinner 90 minute buffet
additional protein \$12 per guest

CHOICE OF TWO PROTEINS

- Herb Crusted Airline Roasted Chicken **Df**
- Grilled Scampi Style Jumbo Shrimp **Gf** - herb citrus garlic butter
- Fresh-Baked Salmon **Gf** - citrus beurre blanc
- Grilled Santa Maria Style Tri-Tip **Df Gf** - classic chimmi churri sauce

SIDES

- Roasted Garlic & Herb Whipped Potatoes **V**
- Linguini Aglio Olio **V**
- Heirloom Tomato Caprese Salad **V** - pickled red onion, fresh mozzarella, arugula, basil evoo, aged balsamic
- Roasted Heirloom Baby Carrots
- Chilled Quinoa Pilaf Salad **V Df Gf**

V Vegan - Available Vegan Upon Request

V Vegetarian

Df Dairy Friendly

Gf Gluten Friendly

DESSERT STATION **V**

choice of three
\$10 per guest

Fresh-Baked Cookies

Caramel Apple Pie Tarts

Chocolate Peanut Butter Shooters

Strawberry Cheesecake Shooters

Brownie & Blondies

Assorted Mini Cupcakes

Seasonal Gluten Friendly & Vegan
Options Available

S'MORES STATION

\$10 per guest

Crispy Graham Crackers

Hershey's Chocolate Bars

Marshmallows

Roasting Sticks

DESSERT ADD ONS **V**

price per guest

Fresh-Baked Cookies \$5

Carmel Apple Pie Tarts \$3

Chocolate Peanut Butter Shooters \$3

Strawberry Cheesecake Shooters \$3

Brownie & Blondies \$5

Assorted Mini Cupcakes \$4

CINNAMON CHURRO DONUT HOLES

\$10 per guest

Cinnamon Churro Donuts

with chocolate dipping sauce & whipped cream topping

Items marked Gluten Friendly are to the best of our knowledge made without gluten containing ingredients. Cross contamination may occur. Please be advised that food is prepared in a kitchen containing: Milk, Eggs, Wheat, Soy, Peanuts, Tree Nuts, Fish and Shellfish. If you have a food allergy or special dietary need, please see a manager prior to placing your order. Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

BELMONT PARK



BAR MENU

3 HOUR BEVERAGE PACKAGES
unlimited drinks for 3 hours, plus tax & service charge

TOP-SHELF BAR

\$55 per guest
¼th hour add \$14

Top-Shelf Level Liquor Cocktails
Selection of Craft, Domestic & Imported Beer
Red & White Wines
Coke Products
Bottled Water

PREMIUM BAR

\$50 per guest
¼th hour add \$12

Premium Level Liquor Cocktails
Selection of Craft, Domestic & Imported Beer
Red & White Wines
Coke Products
Bottled Water

STANDARD BAR

\$40 per guest
¼th hour add \$10

Well Level Liquor Cocktails
Selection of Craft, Domestic, & Imported Beer
Red & White Wines
Coke Products
Bottled Water

BEER, WINE, & SODA

\$30 per guest
¼th hour add \$14

Selection of Craft, Domestic & Imported Beer
Red & White Wines
Coke Products
Bottled Water

NON-ALCOHOLIC

\$9 per guest
¼th hour add \$8

Coke Products
Bottled Water

PUT IT ON MY TAB

tab kept based upon consumption throughout duration of the event and added to the final bill, plus tax & service charge.

Domestic & Imported Beer	\$9 ea
Craft Beers	\$11 ea
Standard House Wine	\$12 ea
Premium Wines & Cocktails	\$14 ea
Top-Shelf Wines & Cocktails	\$16 ea

A 25% service charge, as well as applicable 7.75% state sales tax will be added to all food and beverage charges. California law states that the service charge is subject to sales tax (California State Regulation 1603 Subsection F). Listed food, beverage and banquet prices are subject to change. Prices are guaranteed once the banquet event order is signed.