

SAVOR...

Long Beach

Salads

Choose your salad
25 Guest Minimum

CLASSIC CAESAR

Chopped Romaine with garlic croutons served in a parmesan cup. Traditional dressing with fresh white anchovy

LONG BEACH HOUSE SALAD

Mixed baby greens, tomato, cucumber, fresh baked croutons and balsamic vinaigrette

GRAPEVINE

Mixed baby greens, Chèvre cheese, Farmers Market red and green grapes, spiced pecans, with basil-citrus vinaigrette

\$3.00

NAPA VALLEY

Mixed greens, citrus segments, candied pine nuts, Farmers Market fresh tomato, with raspberry vinaigrette

\$3.00

Desserts

Choose your dessert
25 Guest Minimum

DOUBLE CHOCOLATE MOUSSE CAKE

MIXED BERRY PARFAIT

HOMEMADE CARROT CAKE

LEMON BAR STACK

NEW YORK STYLE CHEESECAKE

All charges are subject to 22% Service Charge and 9.75% Sales Tax.
Prices are subject to change.

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Desserts (cont.)

Signature Desserts

These upgraded dessert selections are additional to your meal pricing.

TIRAMISU

Light, and fluffy, served with a sugared-espresso reduction

\$2.00

CLASSIC CRÈME BRULEE

Available in a variety of great flavors!

\$3.00

DOUBLE CHOCOLATE MOUSSE CUP

Served with fresh berries

\$3.00

CHOCOLATE PYRAMID

Raspberry with vanilla cream **CHECK DESCRIPTION

\$3.00

TWO TIERED DESSERT CENTERPIECE

Finish off your lunch or dinner selection with an edible centerpiece.

The two-tiered dessert tray adds to your table décor while giving your guests multiple dessert options.

Dessert centerpieces are complete with the Chef's selection of the following desserts.

Assorted mini-cookies

Mini-brownie bites

White & milk chocolate bark

Mini lemon cake

\$4.00

Upgrade with shot glass dessert cups for \$6.00

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