

Appetizer Platters

Vegetable Crudite \$35

Fresh basil green-goddess dipping sauce

Tomato Bruschetta \$45

Garlic, fresh basil, EVVO, balsamic vinegar & toasted artisan bread

Walnut Pesto Crostini \$55

Toasted artisan bread

Smoked Sausage & Cheese \$55

Sliced artisan cheeses, cured sausage & toasted bread croutons

Dessert Bar

Meet with our in-house baking team and design a customized dessert selection to suit your needs

Other Items

Assorted Housemade Muffins or Cookies

\$2 per person

Fresh Lemonade or House-made Iced Tea

\$25 per box, serves 10

(Includes cups, ice, lemons, sweetner)

Bottled Still or Sparkling Water \$2 each

CATERING · MEETINGS PRIVATE EVENTS

Catering Delivery

For office parties, meetings or groups of any size. We offer a wide variety of platters and coffee conveniently packaged and dropped off at your home, school, or office for ultimate convenience.

Meetings

Reserve our private room for your meeting or conference with a flat screen television and Wi-Fi for your technology needs. Seats up to 35 people.

Private Events

Need a space for 25-200? Book a night with one of our talented chefs to prepare a memorable dinner for you and your group. Full wine and beer options available. Each menu is personally designed for your party and occasion.

Contact us for more information

760.931.1362

beachplumkitchen.com

YOUR PLACE OR OURS
catering



BEACH
PLUM

— KITCHEN —

BREAKFAST & LUNCH

6971 EL CAMINO REAL

CARLSBAD

760.931.1362

BEACHPLUMKITCHEN.COM

TAKE OUT OR DELIVERY

(10 person minimum)

Breakfast Platters (serves 6-8)

Ben's Breakfast Burrito \$45

Scrambled cage-free eggs, natural cheddar cheese, breakfast potatoes, spicy black beans, roasted poblano peppers, sour cream, tomatillo salsa & salsa fresca. (With pork belly, carnitas, machaca, or housemade chorizo—add \$10)

Breakfast Biscuit Sandwich \$55

Scrambled cage-free eggs, baby spinach, applewood smoked bacon, tomato jam & smoked mozzarella cheese

Migas \$60

Scrambled cage-free eggs, onions, roasted garlic, red bell peppers, jalapeños, tomatoes, chorizo & corn tortillas

Spinach & Mushroom Hash \$55

Breakfast potatoes, roasted garlic, red bell peppers & fresh herbs. Topped with 2 cage-free eggs as you call them & your choice of bread

House-Cured Pork Belly Hash \$65

Fresh pork belly, breakfast potatoes, roasted garlic, red bell peppers & fresh herbs. Topped with 2 cage-free eggs as you call them & your choice of bread

House-Roasted Corned Beef Hash \$65

Lean corned beef, breakfast potatoes, roasted garlic, red bell peppers & fresh herbs. Topped with 2 cage-free eggs as you call them & your choice of bread

Machaca Hash \$65

Braised machaca, breakfast potatoes, roasted garlic, red bell peppers & fresh herbs. Topped with 2 cage-free eggs as you call them & your choice of bread

Bagels & Smoked Wild Salmon \$75

With red onion, capers & cream cheese

Carnitas & Eggs \$70

All-natural braised Duroc pork with fresh avocado, salsa fresca, tomatillo salsa & corn tortillas

2 Farm Fresh Cage-free Eggs Any Style \$45

With breakfast potatoes or fresh fruit medley & choice of bread

New York Steak & Eggs \$90

All-natural USDA choice new york strip served with breakfast potatoes or fresh fruit medley & choice of bread

Huevos Rancheros \$65

Housemade black beans, corn tortillas, tomatillo, salsa fresca, chorizo, cotija cheese, avocado + 2 cage-free eggs any style

Coconut-Almond French Toast \$55

Sadie Rose challah, whipped butter, banana & maple syrup



Raspberry-Marscapone French Toast \$55

Sadie Rose challah & maple syrup

Old-Fashioned Buttermilk Pancakes \$45

With maple syrup

Fresh Strawberry Shortcake Pancakes \$60

Vanilla crème anglaise, whipped cream, shortbread crumble & maple syrup

Lemon-Ricotta Pancakes \$55

With maple syrup

Gluten-Free Pancakes \$60

With maple syrup

Old-Fashioned Brussels Waffle \$50

With whipped butter, seasonal berries & maple syrup

Beach Plum House Waffle \$50

With tangerine infused olive oil & honey

Buttermilk Fried Chicken & Waffle \$70

With maple syrup & whipped butter

Smoked Salmon on a Potato Pancake \$75

With crème fraîche, red onions, capers & fresh dill

ADDITIONS

Applewood Smoked Bacon / Turkey Sausage

Housemade Chorizo / Canadian Bacon / Pork Sausage

Links / Black Forest Ham \$20 (5 orders)

Fresh Fruit Medley \$15 (5 orders)

Side of Breakfast Potatoes \$15 (5 orders)

Assorted Muffins, Breakfast Breads or Biscuits

\$2.50 per person (gluten free bread: add \$1.50 per person)

Lighter Side (serves 6-8)

Housemade Pistachio-Apricot Granola \$35

Vanilla & Cream Oatmeal \$40

Quinoa & Coconut Porridge \$40

Juice and Coffee

Fresh Squeezed Orange or Grapefruit Juice

\$30 per 10 cup box

Organic Fair-Trade Coffee or Decaf

\$30 per 10 cup box (includes cups, cream & sweeteners)

Sandwich Platters (choice of 5 sandwiches—cut in half) • 55

House-Roasted Corned Beef

Thinly sliced lean corned beef piled high on Sadie Rose rye with dijon mustard

Turkey Club Sandwich

House-roasted all-natural turkey, applewood smoked bacon, leaf lettuce, sliced tomato & mayo

Chimichurri Chicken Sandwich

Candied bacon, pepper jack cheese, jalapeño mayonnaise, leaf lettuce & sliced tomato on grilled Sadie Rose challah

Southwest Santa Maria Tri-Tip Sandwich

Avocado spread, caramelized onions, roasted poblano peppers, roasted red peppers & pepper jack cheese

House Roasted Turkey Melt Sandwich

With smoked mozzarella, fresh spinach & basil mayo on Sadie Rose multi grain

Grass Fed All-natural Cheeseburger

on a toasted Sadie Rose bun with sliced tomato, leaf lettuce, caramelized onions & tomato jam

Crispy Chicken Biscuit Sandwich

Cornflake-crusting all-natural chicken, applewood smoked bacon, sliced tomato, leaf lettuce & basil-green-goddess sauce

Lobster Roll (add \$7 per sandwich)

Tender claw & knuckle meat & fresh tarragon mayo

(sub gluten-free bread on any sandwich \$1.50)

Salad Platters (each platter serves 6-8)

Buttermilk Fried Chicken Salad

Organic field greens, baby kale, tomatoes, English cucumbers, shredded carrots, croutons, avocado, and crispy buttermilk fried chicken. Served with green goddess dressing \$60

Beach Plum Salad

Organic field greens, quinoa, baby kale, tomatoes, English cucumbers, golden raisins & toasted almonds. Served with wasabi vinaigrette \$50
add crispy chicken, grilled chicken breast or turkey breast \$15

Spicy Ahi Poke Salad

Sashimi grade ahi, red onions, English cucumbers, cilantro, green onions, sesame oil & soy sauce. Served over organic field greens, baby kale & shredded carrots with crispy wonton skins \$75

Kale Caesar Salad

Fresh baby kale, housemade croutons, cotija cheese, toasted pepitas, & creamy roasted garlic dressing \$50
add crispy chicken, grilled chicken breast or turkey breast \$15