

ADDITIONS (SERVES 4-6)

Carnitas, Machaca, Pork sausage, Turkey sausage patties, Smoked pork loin, Applewood smoked bacon, Chicken andouille sausage, Chicken apple sausage
-\$22

Fresh Fruit Medley - \$16

Breakfast Potatoes - \$16

Housemade Potato Chips - \$16

Macaroni Salad - \$16

Organic Mixed Greens - \$16

BEVERAGES

Fresh Squeezed Orange or Grapefruit Juice
\$35 -per 96 oz box.

Fresh Lemonade or Housemade Iced Tea
\$30 -per 96 oz box. Includes cups, lemons, and sweeteners.

Organic Fair-Trade Coffee or Decaf
\$35 -per 96 oz box. Includes cups, cream, and sweeteners.

Bottled Still or Sparkling Water - \$2 each

SWEETS

Assorted Muffins, Coffee Cake, or Biscuits
-\$3.25 per person

Assorted Cookies and Bars - \$3.25 per person

Petite Cakes - \$3.50 per person

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 4-6)

all eggs served scrambled | sub egg whites +\$6
pure maple syrup +\$10

Farm Fresh Cage Free Eggs Platter - \$55
served with breakfast potatoes or fresh fruit medley and choice of bread

Carnitas and Eggs - \$80 all-natural braised Duroc pork with fresh avocado, salsa fresca, tomatillo salsa, black beans & corn tortillas

New York Steak & Eggs - \$95 all-natural USDA choice New York strip steak served with breakfast potatoes or fresh fruit and choice of bread

Machaca Green Chilaquiles - \$75
marinated shredded beef, tortilla chips, tomatillo salsa, onions, cilantro, sour cream, salsa fresca, cotija cheese, with eggs.

Huevos Rancheros with Chorizo - \$80
2 cage-free eggs, housemade black beans, cotija cheese, pickled red onions, sour cream, tomatillo salsa, salsa fresca, corn tortillas.

Ben's Breakfast Burrito - \$55 scrambled cage-free eggs with natural cheddar cheese, breakfast potatoes, spicy black beans, roasted poblano peppers, tomatillo salsa & salsa fresca - add any protein \$10

Machaca Hash - \$75 braised machaca, breakfast potatoes, roasted garlic, ranchero sauce, poblano peppers, red bell peppers & fresh herbs.

Chorizo Hash - \$75 breakfast potatoes, roasted garlic, red bell peppers, pickled red onion, salsa cruda, poblanos & fresh herbs.

Spinach & Mushroom Hash - \$65 with breakfast potatoes, roasted garlic, pickled red onions, salsa cruda, poblano peppers, red bell peppers & fresh herbs.

*Hashes are topped with cage-free eggs & your choice of bread



Breakfast Sandwich - \$65 scrambled cage-free eggs, baby spinach, applewood smoked bacon, tomato jam & smoked mozzarella cheese on grilled challah. Served with breakfast potatoes or fresh fruit

Smoked Salmon Potato Pancakes - \$90 red onions, capers, fresh dill, chive creme fraiche

Old-fashioned Buttermilk Pancakes - \$55 with whipped butter & maple syrup

Lemon Ricotta Buttermilk Pancakes - \$65 with blueberry lemon jam & maple syrup

Strawberry Shortcake Pancakes - \$70 with fresh strawberries, vanilla crème anglaise, whipped cream, shortbread crumble & maple syrup

Whole Wheat Pancakes - \$65 with bananas, granola, walnuts, and maple syrup

Gluten-free Pancakes - \$70 with maple syrup

Raspberry Mascarpone French Toast - \$65 Sadie rose challah & housemade raspberry syrup

Coconut-Almond Crusted French Toast - \$65 Sadie rose challah, caramelized banana, whipped butter & maple syrup

Old-fashioned Brussels Waffles - \$60 with whipped butter, seasonal berries & maple syrup

Buttermilk Fried Chicken & Waffle - \$80 with maple syrup & whipped butter

Bread choices - housemade coffee cake, housemade muffins, housemade biscuits, english muffin, Sadie Rose sourdough, Sadie Rose multigrain, or white toast
gluten-free bread (add \$1.50 per order)

Protein choices - carnitas, machaca, chorizo, pork sausage, turkey sausage patties, pork loin, applewood smoked bacon, chicken andouille sausage, chicken apple sausage

LIGHTER SIDE (SERVES 4-6)

Housemade pistachio-apricot granola - \$45 with honeyed yogurt & berries

Quinoa & Coconut Porridge - \$45 served with berries
Steel-cut Oatmeal - \$45 served with milk, brown sugar & berries

SANDWICH PLATTER (PICK 5) - \$65

sub gluten free bread \$1.50 each | + avocado -\$0.95 each

House-roasted Turkey Club - with applewood smoked bacon, leaf lettuce, sliced tomato & mayo
BLT - applewood smoked bacon, leaf lettuce, sliced tomato, mayo.

Crispy Chicken Sandwich - cornflake crusted all natural chicken, apple wood smoked bacon, sliced tomato, leaf lettuce & basil-green goddess sauce

Oven-Roasted Turkey Wrap - whole wheat tortilla, tomato, cucumber, avocado, alfalfa sprouts, & roasted cashew-garlic spread.

New England Lobster Roll (+\$8 each) - tender claw & knuckle meat with fresh tarragon mayo

LUNCH PLATTERS (SERVES 4-6)

+crispy chicken or oven-roasted turkey \$15
+ smoked wild salmon \$25

Buttermilk Fried Chicken Salad - \$70 organic field greens, baby kale, tomatoes, english cucumbers, shredded carrots, avocado, seasoned croutons & creamy basil-green goddess dressing

Chopped Kale Salad - \$55 pickled red onion, apple, toasted pumpkin seeds, creamy roasted garlic dressing

Beach Plum Salad - \$55 organic field greens, baby kale, grape tomatoes, english cucumbers, golden raisins, quinoa, toasted almonds & wasabi vinaigrette

Carnitas Tacos - \$65 all-natural braised Duroc pork with corn tortillas, avocado, salsa fresca, tomatillo salsa, onions, cilantro & a side of black beans

Chicken Fried Chicken - \$75 with country gravy, home-fried potatoes & fresh fruit medley