

2016 Banquet and Catering Menus

On behalf of the entire staff we would like to thank you for considering the Lighthouse for your unforgettable event. Our Harbor and Lounge patios were designed with your special event in mind, each with a panoramic view of the Oceanside Harbor and the Pacific Ocean, and will ensure an enjoyable, memorable experience.

Room rental fees vary upon date and time of event in correspondence to area preferred. We offer three different dining areas.

Harbor Patio - comfortably seating up to 50 guests



Lounge Patio - comfortably seating up to 65 guests



Main Dining Room - comfortably seating up to 40 guests



(For Groups with 16 or More Guests, Guest Guarantee and Entrée Count Required 7 Days in Advance; Options to Include 2 Selections with Protein and 1 Vegetarian Selection)

No food, beverage, alcohol, or other consumable goods from an outside vendor or source is permitted on the premises without written authorization from the Executive Chef, CEO, or General Manager. Lighthouse Oyster Bar & Grill reserves the right to charge fees for this privilege. A 20% service charge will be added to the overall cost of the banquet. The 20% service charge is subject to 8.75% (or current state sales tax) in accordance with the California State Board of Equalization Regulation No. 1603.

Plated Lunch Menu

Service between 11:00am - 3:00pm

First Course Choice of One of the Following:

Baby Mixed Greens Salad with Tomatoes, Mushrooms, Cucumbers & Balsamic Vinaigrette

Chopped Caesar Salad

Cup of New England Clam Chowder

Second Course Choice of up to Three of the Following:

SEAFOOD FETTUCCINE

SHRIMP, CRAB, SCALLOPS, MUSHROOMS, GREEN ONIONS AND TOMATO SAUTÉED WITH FETTUCINI PASTA AND ALFREDO SAUCE

PASTA PRIMAVERA

MUSHROOMS, GREEN ONIONS AND TOMATO SAUTÉED WITH FETTUCINI PASTA AND ALFREDO SAUCE

TRADITIONAL CHOPPED COBB SALAD

ROASTED TURKEY, BACON, AVOCADO, HARD BOILED EGG, TOMATO

DEL MAR SEAFOOD SALAD

SHRIMP, CRAB, SCALLOPS OVER BABY MIXED GREENS SERVED WITH BALSAMIC VINAIGRETTE

*CLUB SANDWICH

TURKEY BREAST AND APPLEWOOD BACON SERVED WITH LETTUCE, TOMATO AND LIGHT MAYONNAISE ON FRESH SOURDOUGH

*CHICKEN, BACON, AVOCADO SANDWICH

CHICKEN BREAST, APPLEWOOD BACON AND AVOCADO SERVED WITH LETTUCE, TOMATO AND LIGHT MAYONNAISE ON FRESH French Roll

***Served with Shoestring, Sweet Potato or Savory Fries**

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Third Course Choice of One of the Following:

CHOCOLATE LAVA CAKE

NY CHEESECAKE

CRÈME BRULÉE

Two Courses at \$34.00 pp++ Three Courses at \$38.00 pp++

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Plated Dinner Menu

First Course Selections Choice of One of the Following:

Baby Mixed Greens Salad

Tomatoes, Mushrooms, Cucumbers & Balsamic Vinaigrette

Chopped Caesar Salad

Caprese Salad

Mozzarella Cheese, Heirloom Tomatoes, Sliced Red Onions, Fresh Basil

Apple Walnut Salad

Granny Smith Apples, Caramelized Walnuts, Blue Cheese Crumbles, Red Onions served on mixed greens tossed with Apple Vinaigrette

Cup of New England Clam Chowder

Cup of Lobster Bisque

GOLD PACKAGE

Choice of up to Three of the Following: \$40.00 pp++ (For Groups with 18 or More Guests, Guest Guarantee and Entrée Count Required 7 Days in Advance; Options to Include 2 Selections with Protein and 1 Vegetarian Selection)

CHICKEN FETTUCINE

GRILLED CHICKEN, MUSHROOMS, GREEN ONIONS AND TOMATO SAUTÉED WITH FETTUCINI PASTA AND ALFREDO SAUCE

PASTA PRIMAVERA

MUSHROOMS, GREEN ONIONS AND TOMATO SAUTÉED WITH FETTUCINI PASTA AND ALFREDO SAUCE

CHICKEN MARSALA

SERVED WITH CAPERS, MACADAMIA MASHED POTATOES AND GRILLED VEGGIES

GRILLED TOP SIRLOIN

SERVED WITH PEPPERCORN GLAZE, MACADAMIA MASHED POTATOES AND GRILLED VEGGIES

GRILLED SWORDFISH

FETTUCINI ALFREDO PASTA AND GRILLED VEGGIES

PREMIUM PACKAGE

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Choice of Up to Three of the Following: \$48.00 pp++ (For Groups with 18 or More Guests, Guest Guarantee and Entrée Count Required 7 Days in Advance; Options to Include 2 Selections with Protein and 1 Vegetarian Selection)

SEAFOOD FETTUCCINE

SHRIMP, CRAB, SCALLOPS, MUSHROOMS, GREEN ONIONS AND TOMATO SAUTÉED WITH FETTUCCINI PASTA AND ALFREDO SAUCE

CAJUN SHRIMP LINGUINI

SAUTÉED TIGER SHRIMP AND CAJUN SEASONINGS SERVED OVER LINGUINI ALFREDO PASTA

PASTA PRIMAVERA

MUSHROOMS, GREEN ONIONS AND TOMATO SAUTÉED WITH FETTUCCINI PASTA AND ALFREDO SAUCE

GRILLED NY STEAK

SERVED WITH PEPPERCORN GLAZE, MACADAMIA MASHED POTATOES AND GRILLED VEGGIES

GRILLED SALMON

FETTUCCINI ALFREDO PASTA AND GRILLED VEGGIES

GRILLED SEABASS

FETTUCCINI ALFREDO PASTA AND GRILLED VEGGIES GRILLED MAHI MAHI FETTUCCINI ALFREDO PASTA AND GRILLED VEGGIES

PLATINUM PACKAGE

Choice of Up to Three of the Following: \$55.00 pp++ (For Groups with 18 or More Guests, Guest Guarantee and Entrée Count Required 7 Days in Advance; Options to Include 2 Selections with Protein and 1 Vegetarian Selection)

LINGUINI, CLAMS AND MUSSELS

CLAMS AND MUSSELS STEAMED WITH GREEN ONIONS AND TOMATO SERVED OVER LINGUINI PASTA

SHRIMP SCAMPI

SAUTÉED TIGER SHRIMP, MUSHROOMS, TOMATO, ONION SERVED OVER LINGUINI PASTA

LUIS ESPECIAL

SHRIMP, CRAB, SCALLOPS, MUSHROOMS, GREEN ONIONS SAUTÉED WITH WHITE WINE MARINARA SERVED WITH ROTELLI PASTA AND MELTED JACK CHEESE

GRILLED FILET MIGNON

SERVED WITH MACADAMIA MASHED POTATOES AND GRILLED VEGGIES

LOBSTER TAIL

SERVED WITH DRAWN BUTTER, MACADAMIA MASHED POTATOES AND GRILLED VEGGIES

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MACADAMIA ENCRUSTED SALMON
AND COCONUT SHRIMP SERVED WITH MACADAMIA MASHED POTATOES AND GRILLED VEGGIES

POTATO ENCRUSTED HALIBUT
SERVED WITH MACADAMIA MASHED POTATOES AND GRILLED VEGGIES

Third Course Choice of One of the Following:

CHOCOLATE LAVA CAKE

NY CHEESECAKE

CRÈME BRULÉE

CARROT CAKE

CHOCOLATE MOUSSE

Cocktail Reception Menu Ideas: servings based on 15-18 people

CAESAR SALAD - \$75

CALAMARI TRAY - \$140.00

STUFFED MUSHROOM TRAY - \$80

CEVICHE PLATTER - \$85

COCONUT SHRIMP FULL TRAY - \$165 1/2 TRAY - \$85

SHRIMP BOAT - \$165 1/2 TRAY - \$85

PEEL AND EAT SHRIMP BOAT - \$90

BREADED ARTICHOKE HEARTS - \$75

SEAFOOD PASTA - \$140

CHICKEN PASTA - \$130

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PASTA PRIMAVERA - \$100

We can provide a full list of menu options for buffets or display stations upon request. Items above are shown to get an idea of what we can do, sky is the limit!

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