

**S U M M E R  
H O U S E**  
SANTA MONICA®

**CHICAGO'S FIRST LADY CRUISES  
CATERING PACKAGES**

# LUNCH

## BAJA TACO PARTY

\$32 per person

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### SALAD

#### **costa mesa salad**

queso fresco, charred corn, pico de gallo,  
avocado, quinoa, crispy tortilla,  
chipotle crema, lime vinaigrette

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### TACO BAR

(includes all)

#### **spicy chicken tinga**

#### **short rib barbacoa**

#### **braised pork 'al pastor'**

#### **poblano pepper & sweet corn rajas**

served with:

local corn & flour tortillas

charred tomato salsa

queso fresco

slow-cooked black beans

cumin scented rice

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### SWEETS

**assortment of housemade  
cookies and treats**

## PICNIC AT THE BEACH

\$30 per person

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### SALAD

#### **shaved brussels sprouts salad**

manchego cheese, bacon, avocado,  
toasted almonds, peas, mustard vinaigrette

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### SANDWICHES

(includes all)

#### **stacked turkey**

#### **ham & cheddar**

#### **avocado club sandwich**

#### **stella hero**

served with potato chips

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### SWEETS

**assortment of housemade  
cookies and treats**

# SANTA MONICA SOIRÉE

\$55 per person

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## APPETIZERS

(choose three)

### COLD

smoked salmon on brioche • pearl mozzarella & pesto skewer • ahi tuna & watermelon tostadas  
point Reyes tomas & soppressata skewer • guacamole & charred tomato salsa with tortilla chips  
scallion mascarpone & hass avocado on country toast • burrata & tomato on housemade baguette  
marinated Corsican feta with Greek olives & tomato conserva  
marinated sweet peppers stuffed with herb & garlic fresh cheese

### HOT

chicken tinga tostadas • grilled vegetable skewers with herb salsa verde  
roasted cremini mushrooms with chimichurri • glazed bacon steak skewers  
prime beef meatballs in tomato sauce • mushroom & Gruyère grilled cheese  
vegetable ratatouille • grilled artichoke hearts with lemon aioli

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## SALADS

(choose two)

**costa mesa salad** queso fresco, charred corn, pico de gallo, avocado, quinoa, crispy tortilla, chipotle crema, lime vinaigrette  
**shaved brussels sprouts salad** manchego cheese, bacon, avocado, toasted almonds, peas, mustard vinaigrette  
**summer house cobb** egg, corn, cucumber, tomato, point Reyes blue, bacon, herb vinaigrette

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## CALIFORNIA CLASSICS

(choose three entrées)

### herb-roasted chicken

garlic-rosemary jus

### 12-hour pot roast

seasonal vegetables

### pasta pomodoro

organic tomato sauce,  
parmesan, local basil

### spice-rubbed grilled fish

tomatillo salsa verde

### roasted loch duart salmon

braised fennel

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## EAT YOUR VEGGIES

(choose two)

roasted cauliflower • mashed potatoes • roasted mushrooms  
roasted fingerling potatoes • caramelized brussels sprouts

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## SWEETS

assortment of housemade cookies and treats


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# OCEANSIDE RECEPTION




8 items - \$34 per person  
8 items + dessert - \$37 per person

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## COLD

- point Reyes tomas & soppressata skewer**
  - smoked salmon on brioche**
  -  **pearl mozzarella & pesto skewer**
  - ahi tuna & watermelon tostadas**
  -  **guacamole & charred tomato salsa w/ crispy corn tortilla chips**
  -  **scallion mascarpone & hass avocado on country toast**
  -  **burrata & tomato on housemade baguette**
  -  **marinated corsican feta w/ greek olives & tomato conserva**
  -  **marinated sweet peppers stuffed w/ herb & garlic fresh cheese**
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## HOT

-  **grilled vegetable skewers w/ herb salsa verde**
  -  **roasted cremini mushrooms w/ chimichurri**
  - prime beef meatballs in tomato sauce**
  - chicken tinga tostadas**
  - glazed bacon steak skewers**
  - vegetable ratatouille**
  -  **grilled artichoke hearts w/ lemon aioli**
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## BIGGER BITES

all bigger bites \$3.00 upcharge per person

- mushroom & gruyère grilled cheese**
  - prime beef sliders**
  - chilled lobster salad sandwich**
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## SWEETS

**assortment of housemade cookies and treats**

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SUMMER HOUSE

SANTA MONICA\*