

BECKMAN CENTER

Curated Menus

SOUTHERN CALIFORNIA STYLE

Events and Special Occasions



CHEF'S CHOICE PACKAGES

20% service charge waived on all package items

THE BECKMAN 1.0

Chef's Choice Breakfast Buffet
Chef's Choice Lunch Buffet
Full Day Beverage Service of Starbucks
coffees, Tazo teas and Filtered Ice Water
Afternoon Iced Tea and Lemonade

THE BECKMAN 2.0

Chef's Choice Breakfast Buffet
Chef's Choice Lunch Buffet
Full Day Beverage Service of Starbucks
Coffees, Tazo Teas and Filtered Ice Water
Afternoon Iced Tea and Lemonade
Chef's Choice Morning Break Food
Chef's Choice Afternoon Break Food

THE BREAKFAST 1.0

Chef's Choice Breakfast Buffet
Morning Beverage Service of Starbucks
coffees, Tazo Teas and Filtered Ice Water

THE BREAKFAST 2.0

Chef's Choice Breakfast Buffet
Morning Beverage Service of Starbucks
Coffees, Tazo Teas and Filtered Ice Water
Chef's Choice Morning Break Food

THE LUNCH 1.0

Chef's Choice Lunch Buffet
Afternoon Beverage Service of Starbucks
Coffees, Tazo Teas and Filtered Ice Water
Iced Tea and Lemonade

THE LUNCH 2.0

Chef's Choice Lunch Buffet
Afternoon Beverage Service of Starbucks
Coffees, Tazo Teas and Filtered Ice Water
Afternoon Iced Tea and Lemonade
Chef's Choice Afternoon Break Food

BREAKFAST BUFFET

Chef's Choice Breakfast Buffet

LUNCH BUFFET

Chef's Choice Lunch Buffet

BEVERAGE SERVICE

Full Day Beverage Service of Starbucks
Coffees, Tazo Teas and Filtered Ice Water
Afternoon Iced Tea and Lemonade

MORNING BREAK FOOD

Chef's Choice Morning Break Food

AFTERNOON BREAK FOOD

Chef's Choice Afternoon Break Food



MORNING BREAK REFRESHMENTS

*Suitable for Breaks up to 45 Minutes
Priced per Person*

Assortment of Freshly Baked Croissants, Muffins,
Danishes with Sweet Butter and Fruit Preserves

Bagels with Cream Cheese, Sweet Butter
and Fruit Preserves

Assorted Scones with Fruit Preserves
and Lemon Curd

Assortment of Freshly Baked Mini Muffins

Assortment of Freshly Baked Muffins

Chefs Old Fashioned Coffee Cake

Assortment of Freshly Baked Breakfast Breads

Yogurt Bar with Granola and Berries

Whole Seasonal Fresh Fruit Basket

Sliced Seasonal Fruits and Berries

Assorted Chilled Juice in Carafe

Starbucks Coffee Service with Tazo Teas



BREAKFAST BUFFETS

10 Person Minimum

CONTINENTAL BREAKFAST

Assortment of Freshly Baked Croissants, Muffins,
Danishes with Sweet Butter and Fruit Preserves
Sliced Seasonal Fruits and Berries
Assorted Fruit Juices
Starbucks Coffee Service with Tazo Teas

SUNRISE SCRAMBLE BREAKFAST

Scrambled Eggs Topped with Fresh Tomato,
Green Onion and Cheddar Cheese
Applewood Smoked Bacon
House Made Hash Brown Potatoes
Assortment of Freshly Baked Breads and
Pastries with Sweet Butter and Fruit Preserves
Sliced Seasonal Fruits and Berries
Assorted Fruit Juices
Starbucks Coffee Service with Tazo Teas

FARMERS MARKET BREAKFAST

Warm Steel Cut Oatmeal with Dried Fruits,
Honey and Slivered Almonds
Cage Free Hard Boiled Eggs
Assortment of Freshly Baked Breads and Pastries with Sweet
Butter and Fruit Preserves
Sliced Seasonal Fruits and Berries
Assorted Fruit Juices
Starbucks Coffee Service with Tazo Teas

NEWPORT BAGEL BREAKFAST

Assorted Bagels served with Egg Salad,
Lox, Cream Cheese & Capers,
Sweet Butter and Preserves
Sliced Seasonal Fruits and Berries
Starbucks Coffee Service with Tazo Teas



LUNCH SALAD ENTREES

10 Person Minimum

*The following entrée salads include freshly baked rolls and butter,
Chef's selection of Dessert, Iced Tea, Lemonade and Starbucks Coffee Service*

STRAWBERRY FIELDS SALAD

Baby Spinach topped with fresh Strawberries, sliced Red Onions, Blue Cheese and grilled Free Range Chicken breast, served with Balsamic Vinaigrette

CLASSIC COBB SALAD

Roasted Turkey Breast, Applewood Bacon, Avocado, Hard Boiled Egg, Tomatoes, Blue Cheese and sliced Olives on a bed of Field Greens served with Ranch Dressing

CHINESE CHICKEN SALAD

Grilled Free Range Chicken, Mandarin Orange slices, shredded Carrots, Cilantro, Scallions and toasted sesame seeds on a bed of shredded romaine and Napa Cabbage topped with Fried Noodles, served with Ginger Sesame Dressing

SOUTHWEST STEAK SALAD

Baby Greens topped with seasoned grilled Steak, Applewood Bacon, roasted Sweet Corn, Black Beans, Jicama, Red Onions, Bell Pepper and fried Tortilla Strips, served with Chipotle Ranch Dressing

MISO SALMON SALAD

Sustainable Salmon Filet marinated and grilled with a Miso Glaze served on a bed of fresh Field Greens with Tomatoes, Cucumbers and Pine Nuts, served with a Citrus Vinaigrette



LUNCH ENTREES

10 Person Minimum

The following entrées include the Beckman House Salad, freshly baked rolls and butter, Chef's selection of Dessert, Iced Tea, Lemonade and Starbucks Coffee Service

ROTISSERIE STYLE CHICKEN

Free Range Chicken prepared Rotisserie Style and served with Red skinned Smashed Potatoes and Seasonal Baby Vegetables

ANGUS FLAT IRON STEAK

Char Grilled Angus Flat Iron Steak topped with Caramelized Onions and served with Yukon Mashed Potato Mousse and Grilled Vegetables

OVEN ROASTED MAHI MAHI

Achiote Marinated Mahi Mahi seared & roasted and served with Cilantro Lime Rice and Steamed Vegetables

STUFFED PORTOBELLO MUSHROOM

Fresh Portobello Mushroom stuffed with Quinoa, Black Beans and Monterrey Jack Cheese, served with Red Pepper Coulis



LUNCH BUFFETS

10 Person Minimum

DELI EXPRESS SANDWICH BUFFET

Assorted Panini Sandwiches served with a House Salad, bagged Chips and freshly baked Cookies with Iced Tea and Lemonade

IT'S A WRAP BUFFET

Bowtie Pasta Salad with Sundried Tomatoes and Grilled Vegetables tossed with Lemon Tarragon Vinaigrette
Fresh Seasonal Fruit Tray
Chefs Selection of assorted Wraps
Fruit Bars and Chocolate Brownies
Iced Tea and Lemonade

THE ULTIMATE DELI BUFFET

Mixed Field Green Salad with Cucumber, Tomato and Black Olives served with Buttermilk Ranch and Herb Vinaigrette Dressings
Red Skinned Potato Salad with Shallots and Bacon
An array of sliced Roasted Turkey, Honey Baked Ham, Roast Beef, Cheddar, Provolone, and Swiss Cheese
Relish tray with sliced Tomatoes, Onions, Lettuce and Pickles
Assorted Condiments
Fresh Baked Breads and Rolls
Freshly Baked Cookies and Brownies
Iced Tea and Lemonade

GOURMET BOXED LUNCH

Chefs Choice of Sandwich with Seasonal Whole Fruit, bagged Chips, freshly baked Cookie and Beverage



AFTERNOON BREAK REFRESHMENTS

*Suitable for Breaks up to 45 Minutes
Priced per Person*

Assorted Yummy Beckman Center
Freshly Baked Cookies

Chocolate Fudge Brownies

Fruit Crumble Bars

Mini Cupcakes

Tortilla Chips with Guacamole
and Southwest Salsa

Fresh Potato Chips served
with Garden Vegetable Dip

Veggie Sticks with Chipotle Ranch Dip

Individually Wrapped Granola Bars

Fresh Popped Popcorn

Domestic Sliced Cheeses Served with Crackers

Sliced Seasonal Fruits and Berries

Assorted Sodas

Iced Tea and Fresh Lemonade

Starbucks Coffee Service with Tazo Teas

Sparkling Water with Lime Wedges



AFTERNOON THEME BREAK REFRESHMENTS

Suitable for Breaks up to 45 Minutes

10 person minimum

Priced per Person

SNACK ATTACK

Chef's Choice of Assorted Salty, Savory and Sweet Snacks accompanied with Whole Fresh Fruit

ICE CREAM TRUCK

Old Fashion Freezer filled with all the Favorites:
Assorted Ice Cream Novelties, Bars, Sandwiches,
Drumsticks, Push-Ups, Fruit and Juice Bars

THE BIG DIPPER

Warm Silky Chocolate Fondue
Assorted Dipping Fruits
Freshly Baked Cookies
Marshmallows with Skewers

NUTRI-SNACKS

Granola Bars
Mixed Nuts
Assorted Low Fat Yogurt Cups
Fresh Crudite Tray with Low Fat Dip

THE DIPPING TRIO

Fresh Potato Chips with Garden Vegetable Dip
Soft Baked Pretzels with Assorted Mustards
Fresh Crudite Tray with Low Fat Dip



WELCOME RECEPTIONS

Minimum of 10 guests, heavy hors d'oeuvres work as a dinner, displayed up to 1.5 hours
Welcome receptions served with filtered Ice Water, Iced Tea and Lemonade

LA TAQUERIA

Fresh cooked Tortilla Strips with House Salsa and Guacamole
Oaxaca Cheese and Vegetable Quesadillas
Barbacoa Beef and Mesquite Grilled Chicken, Soft and Crispy Taco shells
Pico de Gallo, Onions, Cilantro, Shredded Lettuce and Cotija Cheese
Black Beans and Cilantro Rice, Fresh baked Churros and Cookies

TAPAS RECEPTION

Serrano Ham and assorted Sausage Served with Manchego Cheese and Tapenade
Assorted Olives, Tortillas de Patatas with fresh Spanish Tomato Sauce
Saffron and Goat Cheese Potato Salad, Seafood Escabeche, Chicken Empanadas
Fresh Baked Breads, Assorted Petite Pastries

BUILD YOUR OWN SLIDER BAR

Fresh Potato Chips with Garden Vegetable Dip
Angus Beef Patties, Pulled BBQ Pork, Grilled Vegetable Platter
House Baked Buns, Assorted Cheese and Condiments
Caramelized Onions and Sautéed Mushrooms
White Cheddar Mac and Cheese with Applewood Bacon garnish
Warm Brownies a la mode with Chocolate and Caramel Sauce

THE VEGETARIAN*

**Suitable for Ovo/Lacto Vegetarians*

Vegetable Samosa with Cilantro Chutney and Raita
Wild Mushroom Crostini, Sweet Peppers Stuffed with Goat Cheese
Smoked gouda and Red Pepper Polenta Cake
Caesar Salad with mini Parmesan Crisp, Sweet Shots

THE CARVERY (20 PERSON MINIMUM)

Sea Salt and Sage Roast Turkey, carved to order
Peppercorn rubbed London Broil, carved to order
Artisan Breads with Condiments, Seasonal Crudites with Chipotle Ranch
Parmesan Garlic Fries, Mini Fruit Tarts



HORS D'OEUVRES

Minimum of 10 guests, Priced per person

COLD

- Belgian Endive with Tarragon Chicken Salad
- Seared Sesame Ahi over Asian Slaw in a Wonton Cup
- Goat Cheese, Arugula and Portobello Mushroom Crostini
- Traditional or Bacon and Chive Deviled Eggs
- Jumbo Shrimp on Ice (per dozen)
- Bountiful Antipasto Platter
- Artisan Cheese Display with Fruits, Nuts and Crackers
- Harvest of Fresh Vegetables with Creamy Dill Dip
- Seasonal Fresh Fruit and Berries Display
- Display of Hummus and Olive Tapenade served with Pita Triangles
- Smoked Salmon Display with traditional accompaniments (per 20 people)

HOT

- Artichoke Beignet
- Cashew Chicken Spring Rolls with assorted Dipping Sauces
- Lemongrass and Citrus Garlic Shrimp Skewer
- Chicken Sates with Peanut Sauce
- Grilled Herb-Crusted Tenderloin of Beef Brochette
- Spinach and Artichoke Dip with Tortilla Chips
- Prosciutto Wrapped Jumbo Scallops with Sundried Tomato Beurre Blanc
- Roasted Vegetable Quesadilla
- Baked Mushrooms filled with Spinach and Feta
- Miniature Crab Cakes with Remoulade Sauce
- Chili and Lime Chicken Kabob
- Smoked Brisket Picadillo Empanada
- Fig and Marscapone Purse
- Dragon Shrimp
- Smoked Bacon Jam Tart
- Lobster and Sweet Corn Empanada
- Mac and Cheese Bites
- Shrimp and Pesto Pizza
- Shrimp and Andouille Kabob
- Mini Tuscan Ratatouille Tart
- Fig, Goat Cheese and Bacon Flat Bread



PLATED DINNER SELECTIONS

Minimum of 10 people

*All dinner entrees are accompanied by choice of Salad, House Baked Rolls,
Chef's selection of Seasonal Fresh Vegetable, choice of Dessert,
Choice of Iced Tea, Lemonade or Water and Starbucks Coffee Service.*

FIRST COURSE

BECKMAN HOUSE SALAD

Baby Lettuce and Greens garnished with Tomato Wedges, Cucumbers and Sunflower Seeds
Served with Herb Dijon Vinaigrette

CALIFORNIA SALAD

Field Greens with Fennel, Pear Tomatoes, Artichokes, shaved Parmesan and Pine Nuts
served with citrus vinaigrette

CLASSIC CAESAR SALAD

Crisp Romaine Lettuce, Fresh Reggiano Parmesan Cheese and Garlic Croutons
served with Traditional Caesar Dressing

SPINACH SALAD

Baby Spinach, Dried Cranberries and Candied Walnuts Served in a Radicchio Cup with Raspberry Vinaigrette



PLATED DINNER SELECTIONS

MAIN COURSE

SWEET AND SPICY SALMON

Fresh Sustainable Salmon Filet with a Sweet and Spicy Crust accompanied by a Grilled Pineapple Relish and Yukon Gold Smashed Potatoes

CLASSIC CHATEAU STEAK

Char Grilled Chateau cut of Beef topped with Fresh Herb Butter and Served with Sea Salt Oven Roast Potatoes

CHICKEN FORESTIERE

Grilled Breast of Free Range Chicken with a Herbed Wild Mushroom Madeira Glace served with Saffron Risotto

MISO GLAZED SALMON

Grilled Fresh Sustainable Salmon Filet with a Miso Glaze served with Bamboo Rice

DUET OF CHATEAU STEAK AND TUSCAN STYLE SALMON

Served with Demi-Glace, Tuscan Relish and Mushroom Orzo

PISTACHIO PESTO HALIBUT

Halibut Roasted with a Pesto of Pistachio and Served with Chive Whipped Potatoes

ROSEMARY CHICKEN WITH PROSCIUTTO

Grilled Breast of Free Range Chicken Served with a Sweet Potato and Vegetable Hash and a Rosemary Beurre Blanc

ACORN SQUASH WITH SAFFRON BROTH

Roasted Acorn Squash with Farro, Baby Vegetables and Portobello Mushrooms with a Saffron Vegetable Broth



PLATED DINNER SELECTIONS

THIRD COURSE

MIXED BERRIES

Fresh seasonal Berries served in a Martini Glass
Topped with Cinnamon scented Whipped Cream

CLASSIC CHEESECAKE

Classic Cheesecake
Served with a fresh Berry Coulis

PEACH COBBLER

Individual warm Peach Cobbler
Served with Vanilla Crème Anglaise

CHOCOLATE DULCE DE LECHE

A Dulce de Leche center chocolate mousse atop a walnut chocolate
brownie with caramel

VENETIAN CHERRY CHOCOLATE

On a crunchy mile chocolate hazelnut base is a crème brulee core
nestled in a bed of bittersweet dark chocolate mousse

TIRAMISU MILAN

This timeless classic of coffee-soaked ladyfingers, a bittersweet
chocolate sauce and an elegant dollop of marscarpone mousse

MANGO COCONUT PASSION FRUITE MOUSSE

Atop a coconut macaroon and passion fruit-soaked sponge cake
is a delicately creamy mango and passion fruit mousse



DINNER BUFFETS

*Minimum of 10 guests, Displayed up to 1.5 hours
Buffet dinners include iced tea, lemonade and iced water*

THE NEWPORT

Prosciutto wrapped Asparagus
Mizuno and Field greens tossed with Shitake Mushrooms and Goat Cheese
Grilled Salmon with Artichoke Pesto, Dill whipped Potatoes
Lemon roasted Green Beans, Cheesecake with Fresh Berries and Wild Berry Coulis

THE PACIFIC

Vegetarian Egg Rolls with Dipping Sauces
Bibb Lettuce tossed with sliced Papayas and Raspberries
Lemongrass Chicken, Steamed Ginger Rice
Stir fry Broccoli, Carrots and Tofu, Lemon Tarts with Raspberry Coulis

THE BALBOA

Hummus and Pita Chips, Roasted Vegetable tossed with Balsamic Dressing
Pan seared Hanger Steaks with demi-glace Mushrooms and Artichokes
Rosemary roasted Fingerling Potatoes
Grilled Asparagus, Warm Brownies and Vanilla Bean Ice Cream

THE NAPA VALLEY

Tabouleh Salad with Tomatoes and Cucumbers
Arugula, Endive and Radicchio Salad
Grilled Asparagus with Red Onion Vinaigrette
Sundried Tomato and Herb Polenta Cake
Snake River Trout with Roasted Vegetable Salsa
Penne Pasta with Italian Chicken
Rosemary and Parmesan Breadsticks
Fresh Fruit Tarts with Raspberry Coulis

THE SANTA FE

Rainbow tortilla chips and chipotle salsa, Chicken Asada and Carnitas
Warm Flour and Corn Tortillas, Salsa, Sour Cream, Guacamole and blended Cheeses
Mexican style Caesar Salad; Grilled Hearts of Romaine with Cilantro-Pepita Dressing
Slow Cooked Vegetarian Black Beans and Rice
Bountiful Fruit Platter with Papayas, Mangos and Citrus Fruits Display
Assorted Mexican Pastries, Churros



Eats

DINNER BUFFETS

*Minimum of 10 guests, Displayed up to 1.5 hours
Buffet dinners include iced tea, lemonade and iced water*

TEXAS STYLE BBQ

Mixed Field Green Salad with Tomato wedges, grated carrots and Sliced Cucumber served with Buttermilk Ranch Dressing and a Tarragon Vinaigrette
Watermelon Slices, Flame Grilled Chicken Breasts with Chipotle BBQ Sauce
Baby Back Ribs, Flame Broiled Tri Tip, Duo of BBQ Sauces, Ranch style Beans
Corn on the Cob, Texas Toast, Old Fashion Apple Pie ala Mode

THE BECKMAN CENTER BACKYARD COOKOUT

Homemade Potato Chips with Caramelized Onion dip
7 Layer Vegetable Salad, Fresh Watermelon or Seasonal Fruit Display
Angus Prime Burgers, Kosher Hot Dogs, Garden and Turkey Burgers
Assorted Condiments and Toppings: Applewood Bacon, Onions,
Sautéed Mushrooms, Lettuce, Tomato Slices and selection of Cheeses
Parmesan Garlic Fries, Corn on the Cob, Apple Cobbler a la Mode

THE PORTOFINO

Traditional Antipasto Platter including: Cured Meats, classic cheeses and vegetables
Penne Pasta and Cheese Tortellini Sautéed to Order with assorted Toppings & Sauces
Chicken Marsala, grilled Spicy Italian Sausage
Caesar salad with Garlic Croutons and Parmesan-Reggiano Cheese
Bruschetta, Artisan Pesto Rolls and Grissini Breadsticks
Homemade Tiramisu

THE SOUTHERN CALIFORNIA

Grilled Chicken and Vegetable Salad with Herb and Dijon Dressing
Fresh Fruit Salad
Fire roast Sirloin with Raspberry and Black Peppercorn Sauce
Salmon with Shrimp and Coriander Sauce
Roasted Seasonal Vegetable Medley
Creamy Garlic Whipped Potatoes
Artisan Breads and Crisps
Pineapple and Banana Flambé with Vanilla Bean Sauce



PER DIEM DINNERS

*Add these dinners to the Beckman 1.0 to keep within the daily GSA per diem rates
Priced per person, minimum 15 guests, displayed up to 1.5 hours
Per diem dinners include iced tea, lemonade and iced water*

ENCHILADA DINNER

Mexican Caesar Salad, Chicken & Vegetable Enchiladas
Spanish Rice and Beans, Corn with Roasted Poblano Peppers
Bunuelos

BUILD YOUR OWN TACO OR TACO SALAD BAR

Chili Lime Chicken, Shredded Greens, Roasted Corn, Black Beans, Jicama,
Tomato, Cheese, Green Onion, House Made Salsa and Chipotle Ranch Dressing
Crispy and Soft Corn Tortillas, Caramel Flan

BUILD YOUR OWN PITA OR GREEK SALAD BAR

Greek Chicken, Field Greens, Olives, Feta Cheese, Pepperoncini, Tomato, Cucumber and Red Onion
Warm Pita Pockets, Naan Bread, Hummus and Pita Chips
Lemon Bars

PESTO CHICKEN DINNER

Caesar Salad, Pesto Chicken with Mozzarella
Broccoli Parmesan, Penne Pasta with Roasted Vegetables
Tiramisu Bites

GOURMET SANDWICH DINNER

A selection of Miniature Gourmet Turkey, Ham, and Roast Beef Sandwiches
Pasta Salad with Grilled Vegetables, Seasonal Fruit Salad
Assorted Cookies

CHICKEN MARSALA DINNER

Field Greens Salad with Balsamic Vinaigrette
Chicken Marsala, Rice Pilaf, Vegetable Medley
Angel-Food Cake with Berry Coulis



Sips

THE BAR

WINE SELECTIONS BY THE BOTTLE

House Red and White
Premium Red and White
Sparkling Wine

Matinelli's Sparkling Apple Cider

HOSTED BEER AND WINE PACKAGES

Includes house beer, house wine and non-alcoholic beverages
Premium wine upgrade available for \$2.00 per person
Prices are per person, per hour

HOSTED FULL BAR PACKAGES

Includes house beer, house wine, cocktails, spirits and non-alcoholic beverages
Premium wine upgrade available for \$2.00 per person
Prices are per person, per hour
Additional charge for champagne toasts based, on consumption
Please ask your event coordinator for a specific list of alcoholic beverages

20% Service Charge will be added to all bar service, California state sales tax will be added as applicable

In compliance with California state liquor control board regulations, all alcoholic beverages must be provided and served by Beckman Center staff

NO outside alcoholic beverages will be allowed

Service of all alcoholic beverages will cease at 11:00pm, The Beckman Center reserves the right to refuse or discontinue the service of alcohol whenever deemed necessary