



## Catering & Events Menu 2025



**Contact us today:**

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*Thank you for choosing Gladstone's Long Beach for your special event! We offer spectacular views of the Pacific Ocean, Queen Mary, & Lighthouse. We also provide delicious food, specialty drinks, & professional service. Whether you are planning an intimate get-together or large corporate event we have the venue that will serve you best!*

### SUNSET DECK



Enjoy the fresh California air on our beautiful deck that boasts a custom bar, fire pit, stand alone heaters and plenty of umbrellas.

**Seated: 120   Mixer: 200**

### QUARTER DECK BAR & LOUNGE



This is a great area for festive parties right next to our main bar and sushi bar. This space lends itself to groups that love to mingle and be social.

**Seated: 40   Mixer: 75**

### CATALINA ROOM



Our customizable private dining room boasts floor-to-ceiling windows, the flexibility to rearrange tables and option to add specialized decorations.

**SEATED:100   MIXER:150**

### GLADSTONE'S LONG BEACH BUY OUT



Planning a really large event or want privacy for your special celebration?

Use our whole venue!

**RESTAURANT CAPACITY:425**



## **SMALL BITES**

**These delicious two-bite items compliment any meal package.  
Items are ordered by the dozen & are priced accordingly.**

<b>LOBSTER DEVEILED EGGS</b>	<b><i>\$30 PER DOZEN</i></b>
<b>CHICKEN SALAD SLIDERS</b> on sweet Hawaiian rolls	<b><i>\$36 PER DOZEN</i></b>
<b>STEAK SKEWERS</b> served with Szechwan sauce	<b><i>\$42 PER DOZEN</i></b>
<b>THAI CHICKEN SKEWERS</b> served with peanut sauce	<b><i>\$30 PER DOZEN</i></b>
<b>TASTE OF ITALY BRUSCHETTA</b> fresh garden tomatoes, basil, & garlic served on French baguette crostini's, drizzled with extra virgin olive oil	<b><i>\$24 PER DOZEN</i></b>
<b>MINI MARYLAND CRAB CAKES</b> garnished with our chipotle mayonnaise	<b><i>\$68 PER DOZEN</i></b>
<b>FRESHLY SHUCKED OYSTER SHOOTERS</b> served with cocktail sauce, mignonette, & fresh horseradish	<b><i>\$39 PER DOZEN</i></b>
<b>AHI POKE TAKASHIMI</b> Wasabi mayo, guacamole, spicy mayo & micro cilantro on fried won tons.	<b><i>\$38 PE DOZEN</i></b>
<b>VEGETARIAN EGG ROLLS</b> served with Thai chili sauce	<b><i>\$29 PER DOZEN</i></b>

\*Prices do not include Tax (10.50%) or Service Charge (20%)

\*The options here are popular combinations and can be modified upon request

\*Prices are subject to change due to market price and seasonal availability





## **PLATTERS**

Platters feed approximately one dozen people & are priced accordingly.

### **CRISPY FRIED CALAMARI**

Gladstone's signature crispy calamari served with our homemade cocktail sauce, our chipotle mayonnaise, & fresh lemons **\$58 PER PLATTER**

### **THAI CALAMARI**

Crispy fried calamari tossed in a sweet & spicy Thai chili sauce served over sushi rice **\$64 PER PLATTER**

### **ASSORTED CHEESE PLATTER**

A selection of brie, sharp cheddar, Swiss, chevre, & bleu cheese, served with crackers **\$90 PER PLATTER**

### **VEGETABLE CRUDITE**

Broccoli, cauliflower, celery, radishes, cucumber, carrots, & cherry tomatoes served with bleu cheese dressing **\$52 PER PLATTER**

### **JAMAICAN JERK WINGS**

Chicken wings tossed in a Jamaican jerk sauce, served with ranch dipping sauce **\$58 PER PLATTER**

### **ASSORTED SUSHI PLATTERS**

Combination of California rolls, spicy tuna rolls, & crunchy shrimp rolls served with ginger & wasabi **\$120 PER PLATTER**

### **ASSORTED FRUIT PLATTER**

An assortment of fresh fruit that may consist of watermelon, cantaloupe, honeydew melon, grapes, pineapple, strawberries, raspberries, & kiwi **\$62 PER PLATTER**

### **SPINACH & ARTICHOKE DIP**

Spinach, artichoke hearts, mozzarella, parmesan, & cream cheese served with corn tortilla chips **\$48 PER PLATTER**

### **SUCCULENT SHRIMP COCKTAIL**

Our JUMBO cocktail shrimp served with our homemade cocktail sauce & lemon wedges **\$195 PER PLATTER**

### **CRISPY COCONUT SHRIMP**

Golden coconut encrusted shrimp served with our pineapple plum dipping sauce **\$60 PER PLATTER**

### **CHILLED SEAFOOD PLATTER**

Ahi poke, oysters on the half-shell, Ceviche, shrimp, Dungeness crab, lobster & clams, with a variety of dipping sauces **\$445 PER PLATTER**

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## **ALL YOU CAN EAT BRUNCH BUFFET**

AVAILABLE DAILY FROM OPEN-2:00PM  
MINIMUM OF 30 GUESTS



ASSORTED DANISHES & MUFFINS  
FRESH FRUIT PLATTER  
SCRAMBLED EGGS  
FRENCH TOAST WITH MAPLE SYRUP, TOASTED COCONUT, & MANGO  
BACON & SAUSAGE  
BREAKFAST POTATOES  
INCLUDES: SODA, ICED TEA, AND COFFEE  
***\$40.95 PER PERSON***

### **BRUNCH ADD-ONS:**

**JUICE BAR-** *Add \$5.00 per person*

Fresh orange, grapefruit, & apple juices

**MIMOSA BAR-** *Add \$30 per bottle*

Champagne with orange juice, mango puree, strawberry puree, or peach puree

**SMOKED SALMON-** *Add \$10.50 per person*

Bagels, cream cheese, capers, onions, & thinly sliced smoked salmon

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# **PLATED LUNCHEONS**

**AVAILABLE DAILY FROM OPEN - 3:00PM**

**20-50 Guests**

## **OPTION A:**

**Guests choose a starter:**

Caesar Salad – Clam Chowder – Manhattan Fish Chowder

**Guests choose an entrée:**

Classic Cobb Salad

Bay Shrimp Salad

Grilled Salmon with wild rice pilaf & steamed vegetables

Vegan Pasta Primavera

***\$36.00 PER PERSON***

## **OPTION B:**

**Guests choose one starter:**

Caesar Salad – Clam Chowder – Manhattan Fish Chowder

**Choose from three entrées, guests select one the day of:**

Queensway salad with Louie dressing

Sautéed Chicken Piccata with wild rice pilaf & steamed vegetables

Jamaican Jerk Salmon served with wild rice pilaf & steamed vegetables

Grilled Fish of the Day served with wild rice pilaf & steamed vegetables

Lobster & Crab Linguine

Lobster Mac-n-Cheese

**Ending with chocolate cake for dessert**

***\$45.95 PER PERSON***



**Both Packages Include Choice of: Soda, Iced Tea, or Lemonade**

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## **LUNCH BUFFET**

**AVAILABLE DAILY FROM OPEN-3:00PM**

**MINIMUM OF 30 GUESTS**

***\$52.95 PER PERSON***

### **STARTERS:**

#### **CAESAR SALAD**

Romaine lettuce topped with shredded parmesan cheese & croutons with our house Caesar dressing

#### **GARDEN SALAD**

Mixed greens with carrots, tomatoes, red onion, cheddar cheese, & shiitake mushrooms with choice of ranch, bleu cheese, Louie, Italian, or raspberry vinaigrette

### **CHOOSE 3 SIGNATURE DISHES:**

**Chicken Piccata** sautéed and tossed in a lemon butter caper sauce

\*\*\*

**Top Round of Beef** slow roasted, sliced, and served with horseradish cream sauce

\*\*\*

#### **Vegan Pasta Primavera**

Penne pasta tossed with seasonal grilled garden vegetables, olive oil, & garlic

\*\*\*

**Chef's Fresh Fish of the Day** Grilled & served with lemons

\*\*\*

#### **Lobster & Crab Pasta**

Penne pasta tossed with savory chunks of lobster & crab in a homemade lobster cream sauce

### **INCLUDED WITH EVERY SPREAD:**

**FRESH BAKED SOURDOUGH BREAD ROLLS, GLADSTONE'S RICE, & STEAMED VEGETABLES**

**CHOICE OF: SODA, ICED TEA, OR LEMONADE**

### **DESSERT:**

Homemade chocolate cake with raspberry sauce & whipped cream

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**AVAILABLE DAILY FROM 3:00PM-CLOSE**  
**MINIMUM OF 30 GUESTS**  
**Dinner Buffet Option A**  
***\$62.95 PER PERSON***

**STARTERS:**

**CAESAR SALAD** Romaine Lettuce topped with shredded parmesan cheese & croutons

**GARDEN SALAD** Mixed greens with carrots, tomatoes, red onion, cheddar cheese, olives, & shiitake mushrooms with choice of ranch, bleu cheese, Louie, Italian, or raspberry vinaigrette

**CHOOSE 3 SIGNATURE DISHES:**

**Jamaican Jerk Salmon** served with fresh mango salsa

\*\*\*

**Chicken Piccata** sautéed and tossed in a lemon butter caper sauce

\*\*\*

**Grilled Salmon** served with a chardonnay & fresh dill butter sauce

\*\*\*

**Top Round of Beef** slow roasted, sliced, and served with horseradish cream sauce

\*\*\*

**Lobster & Crab Pasta**

Penne pasta tossed with savory chunks of lobster & crab in a homemade lobster cream sauce

\*\*\*

**Chef's Fresh Fish of the Day** Grilled & served with lemons

\*\*\*

**Parmesan Crusted Halibut** served with a beurre blanc sauce

**DESSERT:**

Homemade chocolate cake with raspberry sauce and whipped cream

**INCLUDED WITH EVERY SPREAD:**

**FRESH BAKED SOURDOUGH BREAD ROLLS**  
**GILROY GARLIC MASHED POTATOES**  
**STEAMED SEASONAL VEGETABLES**

**CHOICE OF: SODA, ICED TEA, OR LEMONADE**

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**MINIMUM OF 30 GUESTS**  
**Dinner Buffet Option B**  
**\$67.95 PER PERSON**

**STARTERS:**

**PIKE SALAD** Apples, Pears, Raspberries, red onions, & feta cheese on mixed greens with raspberry vinaigrette

**AWARD-WINNING CLAM CHOWDER**

**CHOOSE 3 SIGNATURE DISHES:**

**Chicken Piccata** sautéed and tossed with a lemon butter caper sauce

\*\*\*

**Macadamia Nut Crusted Mahi Mahi** served with a vanilla bean sauce

\*\*\*

**Top Round of Beef** slow roasted, sliced, and served with horseradish cream sauce

\*\*\*

**Lobster & Crab Pasta**

Penne pasta tossed with savory chunks of lobster & crab  
tossed in a homemade lobster cream sauce

\*\*\*

**Chef's Fish of the Day** Grilled & served with lemons

\*\*\*

**Lobster Mac-N-Cheese**

\*\*\*

**Parmesan Crusted Halibut** served with a beurre blanc sauce

**DESSERT:**

Homemade chocolate cake with raspberry sauce & whipped cream

**INCLUDED WITH EVERY SPREAD:**

**FRESH BAKED SOURDOUGH BREAD ROLLS**

**GILROY GARLIC MASHED POTATOES**

**STEAMED SEASONAL VEGETABLES**

**CHOICE OF: SODA, ICED TEA, OR LEMONADE**

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## **PLATED DINNER BANQUETS**

**\$62.95 Per person 20-50 guests**

**AVAILABLE DAILY FROM 3:00PM- CLOSE**

**Our plated dinners are served as a three-course meal served with freshly baked sourdough bread, & includes a choice of soda, iced tea, or lemonade.**

### **CHOOSE 2 STARTER OPTIONS:**

#### **CAESAR SALAD**

Romaine lettuce tossed in our Caesar dressing topped with parmesan cheese & crostini's

#### **WEDGE SALAD**

Iceberg wedge lettuce, bacon, tomatoes, & bleu cheese, topped with our creamy bleu cheese dressing

#### **PIKE SALAD**

Field Greens, apples, pears, raspberries, red onions, & feta cheese served with a raspberry vinaigrette

#### **HOMEMADE SOUP**

New England clam chowder or Manhattan red fish chowder

### **CHOOSE UP TO 3 ENTRÉE OPTIONS:**

#### **CHICKEN PICCATA**

Sautéed chicken breast tossed in a lemon caper butter sauce served with wild rice pilaf & steamed vegetables

#### **SALMON**

Sautéed salmon with dill beurre blanc served with Gilroy garlic mashed potatoes & steamed vegetables

#### **FRESH FISH OF THE DAY**

Grilled catch of the day served with Gilroy garlic mashed potatoes & steamed vegetables

#### **DOUBLE SHRIMP SKEWERS**

Grilled shrimp skewers served with wild rice pilaf & steamed vegetables

#### **SHRIMP SCAMPI**

Jumbo shrimp tossed in our scampi sauce served with wild rice pilaf & steamed vegetables

**LOBSTER MAC-N-CHEESE**

Creamy baked Mac-N-Cheese with fresh chunks of lobster, served with steamed vegetables

**NEW YORK STEAK**

Our 12oz. New York prime cut is cooked to medium, topped with fried onions, served with Gilroy garlic mashed potatoes & steamed vegetables

**DESSERT:**

Homemade chocolate cake with raspberry sauce and whipped cream

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