



Catering & Events Menu 2024



Contact us today:

events@gladstoneslongbeach.com

Phone: 562-432-8588 Fax: 562-432-8589
330 South Pine Ave. Long Beach, CA 90802

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:200

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.**

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

***Prices do not include Tax (10.25%) 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

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 & crostinis 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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GLADSTONE'S
Long Beach

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 & crostinis

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

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
or
House Sorbet

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