KINCAID'S
FISH, CHOPS & STEAKS

SPECIAL OCCASION MENUS

Each Kincaid's restaurant is uniquely local, and we invite you and your guests to join us and explore how Kincaid's brings local to life.



KINCAID'S REDONDO BEACH
500 Fisherman's Wharf | Redondo Beach, CA 90277



TREAT YOUR GUESTS WITH A TAKEAWAY!

Chocolate Truffle Box $10
Add label with a customized message or your Company logo +$1 per box

RECEPTION MENU

HORS D'OEUVRES - COLD

ALL ITEMS CAN BE HAND-PASSED OR DISPLAYED

TOMATO & BASIL BRUSCHETTA
50 pieces $65

CAPRESE SKEWERS
50 pieces $85

PROSCIUTTO WRAPPED ASPARAGUS
50 each $95

SHRIMP CEVICHE TOSTADAS*
50 each $120

SHRIMP COCKTAIL
50 each $135

PRIME RIB BRUSCHETTA*
25 each $140

SEARED AHI, WONTON CHIPS
25 each $135

HORS D'OEUVRES - HOT

ALL ITEMS CAN BE HAND-PASSED OR DISPLAYED

MUSHROOM BRUSCHETTA
25 each $65

CRAB TOTS
50 each $85

CHICKEN TERIYAKI SKEWERS
50 each $110

COCONUT SHRIMP
50 each $110

BEEF TERIYAKI & PINEAPPLE SKEWERS*
50 each $125

MINI CRAB CAKES
50 each $150

GRILLED SHRIMP SKEWERS
50 each $150

PRIME RIB SLIDERS*
25 each $150

COCKTAIL RECEPTION PLATTERS & DISPLAYS

DESIGNED TO SERVE 25 GUESTS

SEASONAL FRESH FRUIT $120

CHILLED CHEF SELECT ROASTED VEGETABLES $75

ASSORTED DOMESTIC CHEESE & CRACKERS $125

CRAB DIP $85

BAKED BRIE WITH CROSTINI & ACCOUTREMENTS $85

FLASH FRIED CALAMARI MISTO $100

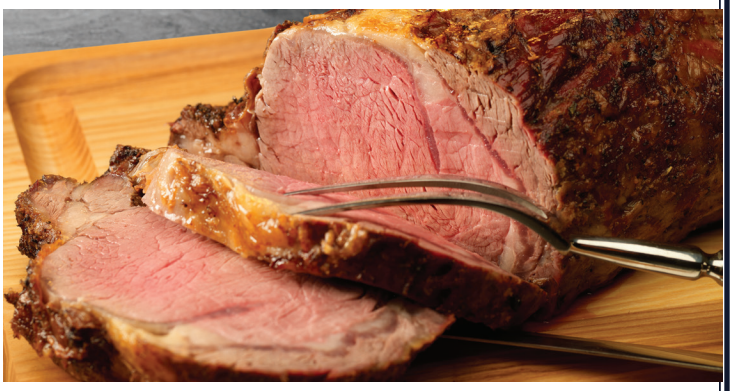
ANTIPASTO PLATTER $95

SEARED AHI, WONTON CHIPS $135

CHILLED OYSTERS* MP

OYSTERS & SHRIMP COCKTAIL* $300
50 each

CHILLED SEAFOOD DISPLAY* $500
Shrimp, oysters & chilled lobster*



ADD A CARVING STATION TO YOUR RECEPTION

CARVING STATIONS DESIGNED FOR 25 GUESTS
SERVED WITH ACCOUTREMENTS + BRIOCHE SLIDER BUNS

ROASTED TURKEY BREAST $250

HERB-CRUSTED ROASTED BEEF TENDERLOIN* $485

HERB-CRUSTED PRIME RIB* $575

Tax and 21% service charge not included.

*NOTICE: Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

PLATED LUNCH MENUS

Available for events beginning before 3pm
Includes Bread Service, Coffee, Soda, Iced Tea or Assorted Hot Teas.





LA JOLLA $39

2 course menu with dessert add on options

FIRST COURSE

Select 1 option for your guests

ROMAINE CAESAR
Parmesan, artisan croutons, housemade dressing

NEW ENGLAND CLAM CHOWDER

ENTRÉES

Select 3 options for your guests

BLACKENED PACIFIC ROCKFISH
Mashed potatoes, chef select vegetables, beurre blanc

FETTUCCINE ALFREDO
Bacon, asparagus, garlic cream sauce, Parmesan

PRIME RIB FRENCH DIP*
Au jus, creamy horseradish, garlic butter hoagie

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, mashed potatoes, chef select vegetables

GRILLED BBQ CHICKEN & RIBS
Chicken breast, 5 BBQ bones basted with our housemade sauce, Blue cheese coleslaw, French fries

DESSERT

Add a dessert selection to your event

VANILLA ICE CREAM +$8

ASSORTED COOKIES +$5

SELECTION FROM DESSERT MENU Menu Price

PISMO $51

3 course menu including dessert

FIRST COURSE

Select 1 option for your guests

ROMAINE CAESAR
Parmesan, artisan croutons, house-made dressing

NEW ENGLAND CLAM CHOWDER

ENTRÉES

Select 3 options for your guests

FRESH SALMON*
Simply grilled, mashed potatoes, chef select vegetables

LOBSTER & SHRIMP ROLL
Lobster & shrimp salad, green onion, tarragon, hoagie

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, mashed potatoes, chef select vegetables

GRILLED SHRIMP SCAMPI
Garlic butter, beurre blanc, fried capers, mashed potatoes, chef select vegetables

GRILLED BBQ CHICKEN & RIBS
Chicken breast, 5 BBQ bones basted with our housemade sauce, Blue cheese coleslaw, French fries

DESSERT

Select 1 option for your guests

CRÈME BRÛLÉE

KEY LIME PIE

Vegetarian Pasta Primavera available upon request
House Salad may be substituted for Caesar on any menu, Upgrade to Lobster Bisque +$3

Prices are per person, alcoholic beverages may be preordered or charged at a per consumption basis. Tax and 21% service charge not included.

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LUNCH BUFFET MENU

Available for events beginning before 3pm. Per person prices based on a minimum of 25 Guests
Includes Bread Service, Coffee, Soda, Iced Tea or Assorted Hot Teas.





SOLANA $53

Guests enjoy an assortment of dining options from an artfully decorated buffet

STARTERS

ROMAINE CAESAR
Parmesan, artisan croutons, housemade dressing

MIXED GREEN SALAD

ENTRÉES

Select 3 options for your guests

GRILLED BBQ CHICKEN & RIBS
Chicken breast, 5 BBQ bones basted with our house-made sauce, Blue cheese coleslaw, French fries

CREAMY PESTO & SALMON PASTA
Asparagus, artichokes, mushrooms, tomatoes, parmesan

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

PRIME RIB TACOS
Corn tortillas, avocado salsa, chipotle ranch

COCONUT CRUNCHY SHRIMP
Cajun marmalade, French fries

SIDES

YUKON GOLD MASHED POTATOES

CHEF SELECT SEASONAL VEGETABLES

DESSERT

ASSORTED COOKIES

SEABREEZE $59

STARTERS

ROMAINE CAESAR
Parmesan, artisan croutons, housemade dressing

MIXED GREEN SALAD

ENTRÉES

Select 3 options for your guests

GRILLED SALMON
Butter basted, beurre blanc

SHRIMP PENNE
Garlic cream, white wine, clam broth, tomato, spinach, Parmesan

PACIFIC ROCKFISH & CHIPS
Locally sourced rockfish, beer battered, French fries, house-made tartar sauce

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

GRILLED BBQ CHICKEN & RIBS
Chicken breast, 5 BBQ bones basted with our house-made sauce, Blue cheese coleslaw, French fries

SIDES

YUKON GOLD MASHED POTATOES

CHEF SELECT SEASONAL VEGETABLES

DESSERT

ASSORTED COOKIES

ADD A CARVING STATION TO YOUR BUFFET

ROASTED TURKEY BREAST $250

HERB-CRUSTED ROASTED BEEF TENDERLOIN $485

HERB CRUSTED PRIME RIB $575

Carving Stations designed for 25 guests

Vegetarian Pasta Primavera available upon request. House Salad may be substituted for Caesar on any menu, Upgrade to Lobster Bisque +$3.

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PLATED DINNER MENUS

Includes Bread Service, Coffee, Soda, Iced Tea or Assorted Hot Teas.



MARINA $57

FIRST COURSE

Select 1 option for your guests

ROMAINE CAESAR
Parmesan, artisan croutons, housemade dressing, lemon

NEW ENGLAND CLAM CHOWDER

ENTRÉES

Select 3 options for your guests
Entrees served with Yukon Gold mashed potatoes and chef select vegetables unless otherwise noted

GRILLED PORK CHOP WITH APRICOT CHUTNEY*
Herb brine, roasted fingerling potatoes

GRILLED SALMON*
Butter basted, beurre blanc

GRILLED SHRIMP SCAMPI
Garlic butter, beurre blanc, fried capers

RIGATONI BOLOGNESE
Italian sausage, garlic cream, tomatoes, Parmesan

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

DESSERT

Select 1 option for your guests

CRÈME BRÛLÉE
Rich vanilla custard, caramelized crust

KEY LIME PIE
Nellie & Joe's Famous Key Lime juice, graham cracker crust, whipped cream



PEARL $67

FIRST COURSE

Select 1 option for your guests

LITTLE GEM WEDGE
Radish, bacon, blue cheese crumbles, tomato, blue cheese dressing

NEW ENGLAND CLAM CHOWDER

ENTRÉES

Select 3 options for your guests
Entrees served with Yukon Gold mashed potatoes and chef select vegetables unless otherwise noted

SURF & TURF*
8 oz. sirloin, sliced with demi-glace + garlic shrimp

KING SALMON*
Spicy rosemary butter

SESAME SEARED AHI*
Sushi rice, sesame radish slaw, shishito peppers, sesame dressing, togarashi

CRAB & SHRIMP FETTUCCINE
Garlic cream, white wine, clam broth, tomato, spinach, chili flakes, Parmesan

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

DESSERT

Select 2 options for your guests

CRÈME BRÛLÉE
Rich vanilla custard, caramelized crust

KEY LIME PIE
Nellie & Joe's Famous Key Lime juice, graham cracker crust, whipped cream

CHOCOLATE TORTE
Rich and dense, raspberry sauce, whipped cream



DYLAN $77

FIRST COURSE

Select 1 option for your guests

LITTLE GEM WEDGE
Radish, bacon, blue cheese crumbles, tomato, blue cheese dressing

LOBSTER BISQUE

ENTRÉES

Select 3 options for your guests
Entrees served with Yukon Gold mashed potatoes and chef select vegetables unless otherwise noted

SLOW-ROASTED HERB-CRUSTED PRIME RIB*
12 oz., au jus, creamy horseradish

KING SALMON OSCAR*
Crab & béarnaise topping

OVEN-ROASTED CHILEAN SEABASS*
Spicy rosemary butter

GRILLED SEAFOOD TRIO*
Scallops, shrimp, salmon, beurre blanc, capers, lemon

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

DESSERT

Select 2 options for your guests

CRÈME BRÛLÉE
Rich vanilla custard, caramelized crust

KEY LIME PIE
Nellie & Joe's Famous Key Lime juice, graham cracker crust, whipped cream

CHOCOLATE TORTE
Rich and dense, raspberry sauce, whipped cream

Vegetarian Pasta Primavera available upon request.
House Salad may be substituted for Caesar on any menu, Upgrade to Lobster Bisque +$3.

Prices are per person, alcoholic beverages may be preordered or charged at a per consumption basis. Tax and 21% service charge not included. A minimum of 20 guests is required.
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DINNER BUFFET MENU

Per person prices based on a minimum of 25 guests.
Includes Bread Service, Coffee, Soda, Iced Tea or Assorted Hot Teas.





NEPTUNE $65

STARTERS

Select 2 options for your guests

CLAM CHOWDER

ROMAINE CAESAR

MIXED GREENS

BLUE CHEESE SALAD
Romaine, slivered almonds, chopped egg, blue cheese crumbles

ENTRÉES

Select 3 options for your guests

GRILLED SALMON
Butter basted, beurre blanc

SHRIMP PENNE PASTA
Garlic cream, white wine, clam broth, tomato, spinach, chili flakes, Parmesan

CRAB STUFFED SHRIMP
Oven roasted, beurre blanc

CHAR-GRILLED SIRLOIN*
Sliced, demi-glace
Presented in chafing dish, upgrade to Carving Station +$75

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

RIGATONI BOLOGNESE
Italian sausage, garlic cream, tomatoes, Parmesan

SIDES

YUKON GOLD MASHED POTATOES

CHEF SELECT SEASONAL VEGETABLES

DESSERT

MINI KEY LIME PIE

POSEIDON $75

Guests enjoy an assortment of dining options from an artfully decorated buffet

STARTERS

Select 2 options for your guests

CLAM CHOWDER

ROMAINE CAESAR

MIXED GREENS

BLUE CHEESE SALAD
Romaine, slivered almonds, chopped egg, blue cheese crumbles

ENTRÉES

Select 3 options for your guests

GRILLED KING SALMON*
Spicy rosemary butter

CRAB & SHRIMP PENNE PASTA
Garlic cream, white wine, clam broth, tomato, spinach, chili flakes, Parmesan

CRAB STUFFED SHRIMP
Oven roasted, beurre blanc

CHAR-GRILLED SIRLOIN*
Sliced, demi-glace
Presented in chafing dish, upgrade to Carving Station +$75

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

RIGATONI BOLOGNESE
Italian sausage, garlic cream, tomatoes, Parmesan

SIDES

YUKON GOLD MASHED POTATOES

CHEF SELECT SEASONAL VEGETABLES

DESSERT

MINI KEY LIME PIE

CHOCOLATE TORTE

ADD A CARVING STATION TO YOUR BUFFET

OVEN-ROASTED PORK TENDERLOIN* $225

ROASTED TURKEY BREAST $250

HERB-CRUSTED ROASTED BEEF TENDERLOIN $485

HERB CRUSTED PRIME RIB $575

Carving Stations designed for 25 guests

Vegetarian Pasta Primavera available upon request. House Salad may be substituted for Caesar on any menu, upgrade to Lobster Bisque +$3.

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