

Counter Culture Beachside Catering & Banquet Menus

April 2025 Edition

Our Philosophy

At Counter Culture Beachside, we believe food should make you feel better—not worse. Rooted in anti-inflammatory, plant-based principles, our dishes focus on wholesome ingredients and vibrant flavors. Whether plant-based or gluten-free, our innovative menu has something for everyone.

Event Spaces

- Host private dinners, wine events, cooking classes, bridal showers & more.
- Indoor seating available for up to 22 guests.
- Off-site catering available for up to 150 guests at venues along the Treasure Coast.
- Flexible configurations for intimate dinners, cocktail parties, or formal business events.

Booking Information

- Food & beverage minimums apply and vary by date and season.
- Final guest count required 3 days prior to event.
- Menu selections must be finalized 2 weeks in advance.
- Events subject to 4% service charge and applicable sales tax.
- Gratuity is at the client's discretion unless a 20% service charge is required for large events or buyouts.

Reservations & Cancellations

- Confirmation forms must be signed within 3 days of receipt.
- Deposits required for large events and buyouts.
- Patio reservations at The Blvd are rain or shine.
- Cancellations:
 - Less than 2 weeks: 50% fee
 - Less than 24 hours: 100% fee

Prix Fixe Menus

Required for groups of 15 or more. Menus are seasonal and substitutions may occur based on availability.

Cocktail Parties – Hors d’oeuvres & Pass-Arounds

Ahi Tuna Tartare on Crisps (Asian), Asparagus & Prosciutto in Phyllo, Bruschetta, Chicken Satay with Peanut Sauce, Coconut Shrimp, Deviled Eggs with Bacon, Filet Sliders, Tropical Shrimp with Basil Aioli, Mini BLTs, Mini Crabcakes with Chile Lime Aioli, Mini Hamburgers with Worcestershire, Mini Lobster Rolls, Mini Reubens, Mozzarella, Tomato & Basil Skewers, Edamame Potstickers with Ginger Soy, Beef Short Rib Sliders, Smoked Salmon Cucumber Tea Sandwiches, Spanakopita, Swedish Meatballs in Guava & Chili Sauce, Sweet & Sour Meatballs, Sweet Chili Shrimp, Shrimp Canapé with Dill & Crème Fraiche, Seared Ahi Tuna on Sesame Crustini, Smoked Turkey on Cheddar Roll with Cranberry Chutney, Roquefort & Smoked Turkey Napoleon.

Salads & Sandwiches

- Organic Tuscan Kale Salad – lemon, garlic, grana padano, toasted breadcrumbs
- Seasonal Ingredient Salad – brocolini, asparagus, goat cheese, turmeric chia vinaigrette (VEG, GF)
- Chicken Salad Sandwich – microgreens, cranberry walnut bread
- Grilled Chicken Salad – apple, manchego, farro, marcona almond
- Quinoa Salad – cucumber, peppadew, feta, oregano vinaigrette (VEG, GF)

Main Dishes & Bowls

- Spaghetti Squash Casserole (VEG, GF)
- Prime Rib Sliders with Horseradish Cream
- Lobster & Shrimp Risotto with Parmesan
- Rigatoni with Shrimp, Artichokes, Kalamata Olives in Basil Pesto
- Beachside Lobster & Clam Bake with Caesar Salad and Corn Muffins

Carving Stations

- Roasted New York Strip – thyme mayo, horseradish, rolls
- Prime Rib – au jus, horseradish, brioche or crusty rolls
- Roasted Turkey Breast – cranberry sauce, mustard, mayo, rolls
- Baked Honey Ham – brown sugar mustard glaze, brioche rolls

Boards & Bruschetta's

- Charcuterie – burrata, prosciutto, salami, olives, provolone, roasted tomatoes
- Mediterranean – flatbreads, mushrooms, hummus, veggies, avocado ranch
- Bruschettas: Roma Tomato & Pesto, Artichoke & Ricotta, Mexican Hummus & Corn

Wraps, Pitas & Tacos

- Go Greek – herb hummus, feta, pita
- Kale Guacamole – grapefruit, poblano, pita chips
- Chicken Pita – arugula, pickle, harissa tahini
- Street Taco Bar – mahi, steak, shrimp, crema, cotija (GF)
- Yinga Yanga Bowl – quinoa, brown rice, avocado, with tofu, chicken, or steak

Plant-Based Options

Vegan Caprese Salad, Banh Mi, Chickpea Meatballs, Baked Ziti Bolognese with Almond Parmesan, Watermelon Pico, Smoky Sweet Potato Quesadillas, King Oyster Mushroom “Scallops”, Crispy Lion’s Mane Mushrooms, Lion’s Mane Egg Drop Soup, French Dip, Roasted Aloo Gobi, Couscous & Garbanzos, Samosa Burgers, Kung Pao Beets, Veggie Ramen Bowl, Quinoa Sushi, Vegetable Brown Rice Sushi, Mediterranean Lentil & Spinach Soup, Italian Roasted Veggie Bowl, Warm Avocado & Bulgur Salad, Cilantro Lime Hummus, Turmeric Chickpeas & Broccoli, Caponata with Crostini, Cauliflower Risotto

Desserts for Counter Culture Beachside Catering Menu – Healthy Dessert Bites

- Chocolate ganache tart with either a chocolate-walnut brownie crust or shredded coconut-almond crust
- Chocolate peanut butter fudge bites
- Raspberry Linzer squares
- Creamy peach melba – vanilla bean pudding, fresh peaches, and raspberry compote in dessert cups
- Mini maple-pistachio cream tart with toasted phyllo and a drizzle of pure maple syrup
- Key Lime-raspberry olive oil polenta cake bites (rustic Italian cake)
- Chocolate chip cookie sandwiches

Allergy & Safety Disclaimer

VEG = Vegetarian | GF = Gluten-Free

While we offer gluten-free options, cross-contamination may occur as other items with gluten are prepared in the same kitchen.

*Items may be served raw or undercooked. Consuming raw or undercooked foods may increase risk of foodborne illness.