



Menu Selections...

At Pure Light we cater in the finest and freshest selections available from a number of the nicest restaurants in Laguna Beach. We will attend to every detail for a pleasurable and creative experience at Pure Light. In the spirit of sharing a meal together we have developed menus that provide "Family Style" dining or "Small Bite" plates to share. Please make the selection of category (Cheese Platters and Light Appetizers, Salads, Sandwiches, Tapas, High Tea or Kid's Meals) you would like served and then list your item choices within each of the categories where applicable. Each of the main categories offered provide generous servings.

*Food presented
creatively...*

*...in the art
of sharing*

Items and prices may be subject to change
due to seasonal availability.

Cheese and light appetizers

The extraordinary cheese platters and baskets presented below are lovingly prepared by our friends from Laguna Culinary Arts. If you have had the pleasure of dining with them previously, you know how spectacular they are! Enjoy a cheese platter or basket with your own beverage or choose from the selection of teas offered at Pure Light.

Gourmet Cheese Platters may contain a combination of the following selection of cheese: Brie, Aged Goat Cheese, Gruyere, Pecorino, Triple Creme, French Semi-soft, Cheddar-Style, and Blue Veined. The platters come with three cheeses, bread, crackers, an assortment of olives, and fresh grapes. Serving portions contain approximately 3-4 ounces of cheese per person. Custom Cheese Platters are available by special order. Prices and selection will vary.

Small cheese platters serve two to four people ~ \$15

Medium cheese platters serves five to eight people ~ \$24

Large cheese platters serves nine to twelve people ~ \$30

Traditional Fondue serves 2-4 and includes cubed baguette ~ \$58

Charcuterier ~ Salami, Pate, Proscuitto, Pepper Loaf Salami, Olives & Cornichons, and Bread

Small Charcuterie serves two to four people ~ \$18

Medium Charcuterie serves five to eight people ~ \$26

Large Charcuterie serves nine to twelve people ~ \$34

Vegetable Platter ~ Carrots, Celery, Cherry Tomatoes Served with Dip & Crackers

Small Platter serves two to four people ~ \$10

Medium Platter serves five to eight people ~ \$14

Large Platter serves nine to twelve people ~ \$22

Sandwiches

Sandwich Selection ~

\$15 per person

All sandwiches listed below are accompanied with heath-conscious chips.

Brie and Arugula- Slices of brie on a soft French baguette with arugula, horseradish-mustard, mayonnaise, black pepper and butter.

Buffalo Mozzarella- Slices of fresh mozzarella cheese and tomato on a soft French baguette with basil, olive oil and black pepper.

Egg Salad- Served on La Brea's whole wheat bread with tomato, lettuce, celery, green onion, salsa and mustard.

Mixed Vegetable- Made on La Brea's rustique bread filled with thinly sliced fennel, celery, radish, sweet red and yellow peppers, aioli, tapanade, arugula, hard boiled egg and vinaigrette.

Chef's Sandwich- Turkey, bacon, avocado, hard boiled egg, and tomato served on a delicious baguette.

Muffaletta- Sliced salami and mordadella and swiss cheese on a baguette spread with chopped olives.

Turkey B.L.T- Thinly sliced turkey and bacon, served on a crispy French baguette spread with garlic aioli and topped with lettuce and tomato.

Croque Monsieur- A heartwarming grilled French Ham & Swiss with the Laguna Culinary's tasty secret sauce.

Tuna & Avocado- Albacore tuna generously heaped on wheat bread and layered with fresh avocado.

Grilled Veggie- An assortment of fresh veggies including tomatoes, spinach, zucchini, bell pepper and swiss cheese piled generously on a french baguette.

Salads to Share

\$15 per person

Please select from below two salads for groups up to five, and four salads for groups of six or more.

Some salads are seasonal, so please select a second favorite just in case.

Avocado Salad - Avocado, green beans, tomato, fresh basil, lemon juice, olive oil, white wine vinegar, mustard, white pepper, and salt. (seasonal)

Beluga Lentil Curry Salad - Lentils, yogurt, lemon juice and zest, green onion, apple, golden raisins, toasted walnuts, curry powder, and salt.

Caprese Salad -Tomatoes, basil, fresh mozzarella, red onion, balsamic vinegar, olive oil and black pepper.

Chopped Salad - Celery , cucumber, carrots, yellow squash, zucchini, green onion, parsley, rice vinegar, mint, lemon juice, olive oil, salt, pepper and arugula.

Fruit Salad - Seasonal variety of fruits and berries, honey, almond extract, orange zest and juice, mint

Humboldt Fog Crostini Salad- Warm goat's milk cheese crostinis served over mixed greens with red wine vinaigrette dressing.

Italian Salad- Mixed greens, salami, ham, mordadella, provolone cheese, nicoise olives, pepprocini & sundried tomatoes with Italian vinaigrette.

Kristin's Salad- Mixed greens, fresh apples, walnuts, dried cranberries, blue cheese crumbles tossed with a pomegranate vinaigrette.

Mediterranean Salad - Cucumber, tomato, bell pepper, feta cheese, kalamata olives, onion, lemon juice, olive oil, and crushed chili flakes.

Orzo Pasta with Lentils - Green lentils, pasta, arugula, mint, vinegar, olive oil, cherry tomatoes, and feta cheese.

Pan-seared Baby Vegetables - Seasonal selection of vegetables, fresh herbs, and olive oil.

Pesto Pasta - Freshly made basil pesto, sun-dried tomatoes, goat cheese, olive oil, lemon juice, salt and pepper.

Southwest Corn and Bean- Corn, black beans, tomatoes, avocado, onion, jalapeno, cilantro, olive oil, garlic, lemon juice, salt and pepper.

Southwest Chicken Salad- Corn, tomatoes, cheese, corn, and beans tossed with ranch chipotle dressing.

Spicy Thai Pasta - Pasta, fresh ginger, green onion, soy sauce, rice vinegar, radishes, peppers, peanuts, garlic, hot sauce, and sesame oil.

Tossed Cobb- Turkey, bacon, tomatoes, cucumber, hard boiled egg, and blue cheese tossed with ranch dressing.

Zinc Waldorf - Apples, celery, currants, slivered almonds, mayonnaise, yogurt, orange zest and juice.

High Tea

Tea for Two ~ \$30

Enjoy the experience of a proper English High Tea with an Asian twist. A lovely occasion to share with friends or family presented in the true English tradition in a less than traditional setting. Tea service includes a triple stacked service of finger sandwiches, fresh scones and a sweet treat plate along with your choice of beverage service. Select from a choice of hot or cold teas, or you may like to try one of our healthy Elixir Tonics made from delicious fruits and herbs.

Sandwiches ~ egg salad, cucumber and smoked salmon assorted. (as available)

Scones ~ served with cream and strawberry preserves.

Sweets ~ an assorted variety of cakes, lemon squares and brownies.

Tapas to Share

\$15 per person

Our tapas menu features a wide variety of "small bite" vegetarian and heavier items. Please select two tapas for groups up to three; three tapas for four to six people; and four tapas for groups of seven or more. Items offered subject to change.

Roasted Red Pepper Brushetta

Caprese Sticks with Fresh Mozzarella & Basil

Bacon Wrapped Dates

Chicken Skewers- Parties of 10 or more

Thai BBQ Shrimp- Parties of 10 or more

Turkey Meat Ball With Tarragon Cream Sauce - Parties of 10 or more

For the little people -

\$12 per person

Fresh fruit is a part of each of the choices listed below. Please select one item from the following menu below for your group:

Chicken Tenders - Oven crisped and served with aioli.

Cheese Pizza- Individual size or served by the piece from a large pizza depending on your group count.

Cheese Quesadillas - Served with roasted veggies with tomato sauce.

Mac and Cheese - Need we say more?

Sweet Treats

\$3.50 per serving

An assortment of the following is always available:

Unfrosted Brownies or Mocha Frosted Brownies • Lemon Bars • Assorted Cupcakes • Raspberry

Cherry Crumble Bars

Seasonal options will be offered.

Special Orders are available with advanced notice for your event. Price on request.

Beverages

Beverage Service

\$2 per person

Choose from an assortment of Organic Teas or Lemonade

Bottled Water

\$1 per person

Beverage Fee for bringing in your own bottle

\$2 per person