



PEBBLE BEACH

# Catering Menu





*Our catering selections are created  
by our gifted Pebble Beach Chefs*

**P**ebble Beach Market is committed to excellence, using products that have been locally sourced and are sustainable to our environment and oceans.

We are passionate about the enjoyment of food and wine and want to help you enjoy every moment with family, friends and colleagues as you celebrate the joy of eating, drinking and living well. Let us make your event beautiful, delicious and easy.

Pebble Beach Market will gladly cater your meeting or party for up to thirty people. Our friendly, experienced team is ready to help with everything from selecting a deli platter to creating an extensive menu or choosing that perfect wine.

The items in this menu can be picked up ready-to-serve or be delivered to heat and serve for a home-cooked flavor.

Please give 48-hours notice for catering orders. A 24-hour notice is required to cancel catering orders. Prices are subject to change and all menu items are subject to seasonal availability. We do the work, so you can enjoy the party.

**Delivery available within Pebble Beach \$10.00**  
**Delivery times: 8 a.m. to 11:30 a.m. and**  
**2 p.m. to 6 p.m. daily.**



## *Smart Starts*

### PEBBLE BEACH SIGNATURE COFFEE

*A specialized blend of three organic beans, roasted to full flavor and produced only for Pebble Beach – Regular & Decaf, served in disposable hot containers*  
\$27.00 - 12 servings

### PEBBLE BEACH HOUSE-MADE GRANOLA

*Rye, Oats and Wheat sweetened with a dab of Honey and topped with toasted Pecans. Start your day off right!*  
\$22.00 per Pound

### ASSORTMENT OF FRESHLY BAKED BREAKFAST BREADS

*Variety includes Lemon Poppy Seed, Banana Walnut, Zucchini and Chocolate Marble*  
\$8.00 per Loaf

### CLASSICAL CROISSANTS

*Layers of Crunchy Dough and Imported Butter - heat and add your favorite preserve.*  
*Wonderful for that special breakfast event!*  
\$32.00 per Dozen

### ASSORTMENT OF MINI FRENCH PASTRIES

*Assortment of Fresh Fruit Tartlets, Chocolate Éclairs, Opera Cake and Lemon Curd Tartlets*  
\$48.00 per Dozen

### PEBBLE BEACH MINIATURE SIGNATURE STICKY BUNS

*"Melt in your mouth" delicious!! Cinnamon Bread layered with more Cinnamon and Sugar, topped with a sweetened Schmeear and toasted Pecans*  
\$15.00 per Dozen





## Platters

### MEDITERRANEAN ANTIPASTO

Smoked Meats, Prosciutto, Saucisson, Salami, Mortadella,  
Grilled Vegetables, House-Cured Olives, Marinated Mozzarella,  
Gourmet Mustards and Bread Sticks  
8-10 people \$90.00  
15-20 people \$180.00

### SELECTION OF IMPORTED AND DOMESTIC CHEESES

Napa Valley Honey, Assorted Dried Fruit and Nuts,  
Sliced Raisin Nut Rye Bread, Crackers and French Baguette  
8-10 people \$80.00  
15-20 people \$160.00

### GOURMET SANDWICH DELI DISPLAY

Slow-Roasted Sirloin, Black Forest Ham, Roast Turkey,  
Mortadella and Italian Salami, Sliced Swiss, Cheddar and  
Provolone Cheeses, Lettuce, Tomatoes, Sprouts and Bermuda  
Onions, Freshly Baked Rolls and Artisan Breads  
8-10 people \$60.00  
15-20 people \$120.00

### SALINAS VALLEY CRUDITÉS

Selected Vegetables pulled right from our backyard,  
creatively displayed with our own house-made Bleu Cheese  
and Ranch Style Dressing  
8-10 people \$50.00  
15-20 people \$110.00

### SELECTION OF DIPS

Hummus, Spinach-Artichoke, Rosemary Olive and Feta Cheese,  
Roasted Red Pepper and Baba Ghanoush, matched  
with Pita Bread, Bread Sticks, Grilled Baguette,  
Gourmet Crackers and Toast Points  
8-10 people \$60.00  
15-20 people \$110.00



## Hot Entrées

### TAP ROOM MEATLOAF

Prime Ground Sirloin mixed with Fresh Herbs  
and Bacon, slowly baked with Spiced Tomato.  
Served with Mushroom Bordelaise Sauce  
\$11.50 per pound

### EGGPLANT OR CHICKEN PARMESAN

Organic Eggplant or Free Range Chicken Breast,  
pan-seared and topped with our house-made Marinara Sauce  
and Sliced Mozzarella Cheese  
Eggplant \$8.00 each  
Chicken \$13.00 each

### MACARONI AND CHEESE

Our version of this classic dish.  
Tender Macaroni tossed with an Aged White Cheese,  
then baked with Fresh Herbs and Bread Crumbs  
\$18.00 per pound

### STEAMED CASTROVILLE ARTICHOKE

Right from our back door.  
Large Artichokes cooked until tender, served  
with Roasted Garlic Aioli & Drawn Butter  
\$8.50 each

### TRADITIONAL LASAGNA

Herbed Ricotta, Ground Sirloin, Marinara  
and Homemade Pasta, baked and served with Garlic Bread  
\$56.00 Half Pan (11 portions)  
\$105.00 Full Pan (22 Portions)

### ROASTED BEEF TENDERLOIN

Herb Crusted Tenderloin of Beef cooked medium rare and  
served with Horseradish Cream and a rich Cabernet Sauce  
\$180.00 serves 8-10





## Desserts

Made at our Pebble Beach Resorts Bakery

### INDIVIDUAL PASTRIES

\$5.50 each or \$62.00 whole / per dozen

### CARROT MOUSSE CAKE

Moist Carrot Cake topped with a Cream Cheese Mousse

### KEY LIME PIE

Classic Key Lime Pie in a Sugar Butter Crust topped with Fresh Whipped Cream

### FRESH FRUIT TARTS

Sugar Butter Crust topped with Vanilla Pastry Cream & Fresh Seasonal Berries

### CHOCOLATE MOUSSE CAKE

Rich Devil's Food Cake filled with Semi-sweet Chocolate Mousse

### CHOCOLATE FUDGE BROWNIES

Made with imported Swiss Chocolate  
\$3.50 each or \$40.00 per dozen

### KELLOGG'S® RICE KRISPIES® SQUARES

Classic Marshmallow & Kellogg's® Rice Krispies®  
\$3.00 each or \$34.00 per dozen

### KELLOGG'S® FRUIT LOOPS® SQUARES

Marshmallow & Kellogg's® Fruit Loops®  
\$3.00 each or \$34.00 per dozen

## WHOLE CHEESECAKES

### PLAIN CHEESECAKE

A Creamy Cheesecake made with Philadelphia® Cream Cheese  
\$40.00

### STRAWBERRY CHEESECAKE

Topped with Fresh Watsonville Strawberries  
\$45.00



## Desserts

### WHOLE PIES

Fresh pies baked to order with a light flaky crust

Apple Pie • Cherry Pie • Pumpkin Pie  
\$19.95 each

### FAMOUS PEBBLE BEACH RESORT COOKIES

Made from scratch with real butter & premium ingredients

Chocolate Chip • Oatmeal Raisin • Peanut Butter  
White Chocolate Macadamia Nut  
\$3.00 each / \$32.00 per dozen

## SPECIAL OCCASION CAKES

For birthdays, anniversaries, graduations, baby showers, or any special occasion. We request 48 hours advance notice, please.

6" Cake	4-8 servings	\$32
8" Cake	8-12 servings	\$56
9" Cake	10-16 servings	\$72
10" Cake	16-20 servings	\$112
Half Sheet	25-50 servings	\$190
Full Sheet	50-80 servings	\$375

### CAKE CHOICES:

Vanilla Sponge, Chocolate Sponge,  
Devil's Food & Carrot Cake

### FILLING CHOICES:

Chocolate Mousse, Lemon Curd with Raspberries,  
Custard with Assorted Berries, & Cream Cheese

### ICING CHOICES:

Whipped Cream, Vanilla Buttercream,  
Chocolate Buttercream & Chocolate Glaze



## PEBBLE BEACH

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PEBBLE BEACH COMPANY