

**Pebble Beach Resorts**



**The Beach & Tennis Club**

**Banquet Menus**

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All menu prices are subject to 20% service charge and current sales tax

PEBBLE BEACH RESORTS

## RECEPTION SELECTIONS

### COLD HORS D'OEUVRE

“Caprese” Bruschetta with Fresh Mozzarella, Basil, Tomato, Olive Oil and Balsamic Drizzle

Kushi Oyster with Ponzu, Tobiko and Daikon

“Da Kine” Ahi Poke with Ginger-Soy and Cucumber

Bloody Mary Shooters; Kushi Oysters with Miniature Celery Sticks

Smoked Duck Whole Wheat Taco with Mango Salsa

Smoked Salmon Tartar on Toasted Pumpnickel

Beef Carpaccio with Horseradish Aioli and Cracked Black Pepper on Crostini

Port Marinated Figs with Papillon Roquefort Cheese and Parma Prosciutto

Stilton Bleu Cheese on Walnut Raisin Toast topped with Membrillo

Brie and Gala Apple Salad in Mini Bouchée with Candied Pecans

Tiger Shrimp with Avocado Salsa and Crispy Wonton

Sweet 100 Tomato with Creamy Gorgonzola and Toasted Pecans

Curried Chicken with Spiced Crispy Gyoza

\$7.00 per piece

### HOT HORS D'OEUVRE

“Mini” Grilled Cheese Sandwich with Prosciutto, Fontina and Tomato

Petite Dungeness Crab Cake with Meyer Lemon Aioli

Kushi Oyster à la Rockefeller

Petite Beef and Wild Mushroom Wellington

“Rosti” Potato with Crème Fraîche and Caviar

Crispy Asparagus with Prosciutto and Parmesan Cheese

Twice Baked Red Potatoes with Crab and Chive Filling

Grilled Prawn Quesadilla with Ricotta Cheese and Chipotle Aioli

Grilled Marinated Australian Lamb Chops with Infused Mint Glaze

Lobster ‘Slider’ with Roasted Red Pepper Mayo and Slaw

Prawn Wrapped in Pancetta with Polynesian Raspberry Vinaigrette

Crispy Fried Baby Artichoke with Spicy Southwestern Rémoulade

Truffled Arrancini Risotto with Tellegio

Roasted Porcini Saffron Arrancini with Pancetta and Piave Cheese

Thai Style Chicken Satay with Coconut Red Curry

\$7.25 per piece

All menu prices are subject to 20% service charge and current sales tax

PEBBLE BEACH RESORTS

## RECEPTION SELECTIONS

### CHILLED SEAFOOD DISPLAYS

Seasonal Oysters on the Half Shell  
Mint-Balsamic Vinegar Mignonette  
Served with Japanese Style Ponzu  
\$7.00 per piece

Cocktail Crab Claws and Alaskan King Crab Legs  
Served with House Made Confit of Lemon  
\$7.00 per piece

Tower of Chilled Champagne Poached Jumbo Prawns  
\$7.00 per piece

Australian Lobster Tails and PEI Mussels  
Served with a selection of Rémoulades and Brioche Rolls  
\$8.50 per piece

Selection of Smoked Scottish and Norwegian Salmon  
Served with Warm Brioche Toast Points and Traditional Condiments  
\$12.00 per person

Monterey Bay Ceviche with Scallop, Prawns and Calamari  
\$15.00 per person

### DISPLAYED HORS D'OEUVRE

Fresh Seasonal Raw Vegetables with Assorted Dips  
\$9.50 per person

Grilled Marinated Local Vegetables  
Japanese Eggplant, Portabellini Mushroom, Sweet Peppers, Asparagus,  
Monterey Farms Artichokes, Yellow and Green Squash and Marinated  
Olives  
\$10.00 per person

Selection of Imported and Domestic Cheeses  
Napa Valley Honey, Assorted Dried Fruit and Nuts  
Sliced Raisin Nut Rye Bread, Crackers and French Baguette  
\$15.00 per person

Artisan Antipasto Display with, Prosciutto, Salami, Mortadella, Coppa  
House Marinated Olives, Fresh Mozzarella  
Gourmet Mustards and Bread Sticks  
\$18.00 per person

Sushi, Sashimi and Nigiri Display  
California Rolls, Ahi Tuna, Smoked Eel and Shrimp  
Soy Sauce, Wasabi and Pickled Ginger (150 pieces)  
\$24.00 per person

### CARVING STATION

All served with soft rolls and condiments  
25 guest minimum

Roasted Vegetable and Goat Cheese Strudel  
Roasted Tomato Jus  
\$7.50 per person

Honey-Rosemary Marinated 'Natural' Turkey  
Sage Gravy and Citrus-Cranberry Sauce  
\$14.00 per person

Herb Roasted Pork Loin  
Balsamic Infused Jus  
\$16.00 per person

Maple Orange Glazed Ham (bone in) for 50 guests  
Roasted Natural Jus  
\$17.00 per person

Roasted Garlic Marinated Colorado Rack of Lamb  
Rosemary Infused Jus  
\$24.00 per person

Persillade Encrusted Beef Tenderloin  
Sautéed Wild Mushrooms  
Rich Cabernet Reduction  
\$24.00 per person

Black Pepper and Fresh Thyme Encrusted Prime Rib  
Fresh Shaved Horseradish and Natural Jus  
\$24.00 per person

### ICE CARVINGS

Custom Ice Carvings and Ice Bars  
Starting at \$650.00 per block

All menu prices are subject to 20% service charge and current sales tax

PEBBLE BEACH RESORTS

## PLATED DINNERS

Plated Dinners include Appetizer, Soup or Salad  
Freshly Baked Rolls, Entrée and Dessert  
Coffee and Tea Service

### AMUSE-BOUCHE

Japanese Style Kushi Oysters  
Ponzu, Caviar, Daikon

Ahi Poke with Lomi Tomato, Caviar and Creamy Wasabi

Seared Day Boat Scallop with Crab “Dynamite” and Sesame Butter

Demitasse of Chilled Potato Leek Soup with Caviar and Chives

Dungeness Crab and Avocado Mousse

Roasted Heirloom Beets, Whole Grain Mustard Dressing

Each of the above is an additional \$8.00 per person

### APPETIZERS

Saffron, Porcini and Pancetta Risotto  
Piave Cheese

Butternut Squash Ravioli with Brown Sage Butter  
Crispy Sage and Candied Pecans

Roasted Portabellini and Porcini Polenta  
Piave Cheese, Truffle Oil

Japanese Style Dungeness Crab Cakes  
Shichimi Sesame Butter

BC Dungeness Crab Cakes  
Remoulade and Corn Relish

Artichoke, Spinach and Wild Mushroom ‘Cassoulet’  
Brie and Truffle Oil

Seared Day Boat Scallops  
Caramelized Red Pepper Sauce and Aged Balsamic

“New Style” Yellowtail Hamachi  
Curry Oil, Soy and Ginger

Marinated Grilled Quail  
Watercress, Hazelnut and Grape Salad  
White Wine Sherry Vinaigrette

### APPETIZER SPECIALTIES

The following are available at an additional per person charge:

Lemon and Fresh Herb Marinated Lobster on French Green Beans  
Avocado, Nicoise Olives and Opal Potatoes

Tarragon-Dijon Vinaigrette

Add \$12.00 per person

Teriyaki Seared Ahi and Crispy Tempura Asparagus  
Sesame Butter

Add \$12.00 per person

Lobster and Scallop Medallion  
Wasabi Soy Butter

Add \$15.00 per person

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PEBBLE BEACH RESORTS

## PLATED DINNERS

Plated Dinners include Appetizer, Soup or Salad  
Freshly Baked Rolls, Entrée and Dessert  
Coffee and Tea Service

### SOUPS

Castroville Artichoke Soup with Chive Cream and Lemon Olive Oil  
Tiger Shrimp Wonton Soup with Bok Choy, Shiitake and Sesame Oil  
Crab Bisque with Whipped Sherry Cream and Chives  
French Green Lentil Soup with Applewood Smoked Bacon  
and Crème Fraîche  
Summer Tomato Gazpacho with Arbequina Olive Oil and Sea Salt  
Classic New England Little Neck Clam Chowder  
Butternut Squash Soup Puréed with Green Apples  
and Pumpkin Seed Oil  
Wild Mushroom Bisque with Truffle Oil and Mascarpone  
Summer Tomato Soup with Arbequina Olive Oil and Crispy Basil

### SALADS

Mixed Greens, Endive, Sweet 100 Tomato and Goat Cheese Salad  
with Enoki Mushroom and White Balsamic Vinaigrette  
Baby Spinach, Goat Cheese and Strawberry Salad with Candied Pecans  
and Raspberry Vinaigrette  
Petite Organic Greens, Red Pears, Spicy Pecans, Feta Cheese  
and Aged Balsamic Vinaigrette  
Citrus, Endive and Fennel Salad with Arugula and Olive Crouton  
Petite Hearts of Romaine Caesar with Radicchio, Piave and Croutons  
Heirloom Baby Beets, Warm Goat Cheese and Mâche Salad  
with Fig Essence  
Red Pear, Watercress and Walnut Salad  
with House Made Blue Cheese Dressing  
Butter Lettuce, Herb Crusted Goat Cheese Medallion,  
Sweet 100 Tomatoes and Roasted Shallot Vinaigrette  
“BLT” Salad with Iceberg, Vine Ripened Tomato, Shaved Carrot,  
Pancetta and Blue Cheese Dressing  
Classic Caprese Salad with Fresh Mozzarella, Basil, Olive Oil and  
Grilled Baguette

### INTERMEZZOS

The following items are available at an additional price per person:

Champagne Granita  
Campari Grapefruit Sorbet  
Raspberry Sorbet  
Green Apple Martini Sorbet  
Calamansi Sorbet  
Blood Orange Granita  
Add \$7.50 per person

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PEBBLE BEACH RESORTS

## PLATED DINNERS

Plated Dinners include Appetizer, Soup or Salad  
Freshly Baked Rolls, Entrée and Dessert  
Coffee and Tea Service

Pre-guaranteed split entrée choices are priced at the highest menu item, with chef's choice of accompaniments.  
Tableside choices are priced at the highest menu item plus \$15.00 plus service charge and current tax per person.

### POULTRY

Oven Roasted Chicken Breast Coq au Vin  
Cipollini Onions, Applewood Smoked Bacon, Crimini Mushrooms,  
Potato Purée  
Cabernet Reduction  
\$93.00 per person

Marinated Roasted Honey-Rosemary Cornish Hen  
Roasted Baby Vegetables, Creamed Corn Mashed Potatoes  
Thyme Infused Natural Jus  
\$94.00 per person

Free Range Roasted Chicken  
Morel Mushrooms, Artichoke, Spring Onion Confit  
and Parmesan Soft Polenta  
Natural Jus  
\$95.00 per person

Crispy Sonoma Duck Breast  
Porcini Mushroom-Pancetta Risotto  
Roasted Duck Jus  
\$99.00 per person

#### **Suggested White Wines**

Matanzas Creek, Sauvignon Blanc, Sonoma County  
Antinori, Vermentino, Tuscany, Italy  
Flowers, Chardonnay, Sonoma Coast

#### **Suggested Red Wines**

Etude Pinot Noir, Carneros  
Luna, Sangiovese, Napa Valley

### SEAFOOD

Seared Pacific Salmon  
Creamed Baby Leeks, Roasted Fingerling Potatoes  
Pinot Noir Butter  
\$98.00 per person

Olive Oil Seared Alaskan Halibut  
Caramelized Cauliflower, Almonds, Raisins and Capers with Balsamic  
Reduction  
Cauliflower Purée  
\$98.00 per person

Island Style Mahi Mahi  
Bok Choy, Clams, Jasmine Coconut Rice  
Saffron Curry Sauce  
\$98.00 per person

Seared California Sea Bass  
Seasonal Risotto and Sauce  
\$99.00 per person

Caramelized Day Boat Scallops  
Wild Mushroom, Asparagus,  
Israeli Couscous, Garlic Aioli  
\$115.00 per person

Sake and Soy Glazed Butterfish  
Baby Bok Choy, Jasmine Coconut Rice  
Wasabi-Yuzu Butter  
\$115.00 per person

#### **Suggested White Wines**

Bernardus Winery, Sauvignon Blanc, Monterey  
Val de Mer, Chablis, France  
Dr. Loosen, Riesling, *Dr. L.*, Germany  
Beringer, Chardonnay, *Private Reserve*, Napa Valley

#### **Suggested Red Wines**

Morgan Winery, Pinot Noir, Monterey  
Failla, Pinot Noir, Sonoma Coast

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PEBBLE BEACH RESORTS

## PLATED DINNERS

Plated Dinners include Appetizer, Soup or Salad  
Freshly Baked Rolls, Entrée and Dessert  
Coffee and Tea Service

Pre-guaranteed split entrée choices are priced at the highest menu item, with chef's choice of accompaniments.  
Tableside choices are priced at the highest menu item plus \$15.00 plus service charge and current tax per person.

### BEEF

Grilled Prime Rib Eye Steak  
Sautéed Mixed Chicory, Potato Purée  
Gorgonzola Red Wine Sauce  
\$125.00 per person

Slow Roasted Prime Rib  
Sautéed Rainbow Chard, Parmesan Twice Cooked Potatoes  
Natural Jus  
\$129.00 per person

Grilled Marinated Prime New York Steak  
Sautéed Mixed Chicory, Yukon Gold Potato Purée  
Roasted Shallot Port Wine Sauce  
\$130.00 per person

Seared Prime Filet Mignon  
Truffled Asparagus, Potato Gratin  
Béarnaise and Cabernet Sauces  
\$132.00 per person

Seared Prime Filet Mignon  
Wild Mushroom Ragout, Purple Potato Purée  
Roasted Natural Jus  
\$132.00 per person

Seared Snake River Farms Kobe Beef Tenderloin and Truffle Butter  
Sautéed Bloomsdale Spinach, Truffled Potato Purée  
Red Wine Sauce  
\$184.00 per person

#### Suggested White Wines

Bernardus, Chardonnay, Monterey

Cakebread, Chardonnay, Napa

Rombauer, Chardonnay, Carneros

#### Suggested Red Wines

Nickel and Nickel, Merlot, *Harris*, Napa

Jordan, Cabernet Sauvignon, Alexander Valley

Silver Oak, Cabernet, Sauvignon, Alexander Valley

### LAMB, PORK AND VEAL

Braised Colorado Lamb Shank  
Roasted Baby Vegetables, Parmesan Soft Polenta  
Natural Lamb Jus  
\$92.00 per person

Fire Grilled Pork Chop  
Sautéed Bloomsdale Spinach, Pear-Apple Chutney, Potato Purée  
Roasted Pork Jus with Rosemary  
\$120.00 per person

Goat Cheese and Chive Roasted Veal Chop  
Sautéed Rainbow Swiss Chard with Golden Raisins, Potato Gratin  
Natural Veal Jus  
\$120.00 per person

Roasted Colorado Rack of Lamb  
'Mini' Eggplant Lasagna  
Roasted Garlic-Thyme Jus  
\$128.00 per person

Colorado Rack of Lamb Roasted with Dijon and Herbs  
(served off the bone)  
Local Asparagus, Artichokes, Morels and Yukon Gold Potato Purée  
Natural Lamb Jus  
\$128.00 per person

#### Suggested White Wines

Morgan "Highlands" Chardonnay, Monterey

Far Niente, Chardonnay, Napa

Val de Mer, Chablis, France

#### Suggested Red Wines

August West, Pinot Noir, Santa Lucia Highlands

Nickel and Nickel "Harris Vineyard" Merlot, Napa

Freemark Abbey, Cabernet Sauvignon, Napa

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PEBBLE BEACH RESORTS



## PLATED DINNERS

Plated Dinners include Appetizer, Soup or Salad  
Freshly Baked Rolls, Entrée and Dessert  
Coffee and Tea Service

### COMBINATION ENTREES

Seared Prime Filet Mignon and Pacific Salmon  
Creamed Baby Leeks and Roasted Fingerling Potatoes  
Pinot Noir Butter  
\$129.00 per person

Grilled Filet Mignon and Prawns Scampi  
Haricot Verts, Sweet 100 Tomatoes, Herbed Pommes Duchess  
White Wine Butter Sauce  
\$130.00 per person

Australian Lobster and Day Boat Scallop Medallion  
Haricot Verts, Baby Vegetables and Potato Purée  
Wasabi-Yuzu Butter  
\$138.00 per person

Grilled Prime Filet Mignon and Lobster Tail  
Roasted Baby Vegetables, Buttermilk Potato Purée  
Natural Jus  
Béarnaise passed tableside  
\$142.00 per person

#### Suggested White Wines

Duckhorn Vineyards, Sauvignon Blanc, Napa  
Kistler "Les Noisitieres" Chardonnay, Sonoma Mountain  
Caymus Vineyards, Conundrum, Napa

#### Suggested Red Wines

Etude Vineyards, Pinot Noir, Carneros  
Chalone, Merlot, Central Coast  
Provenance, Merlot, Napa Valley  
Vineyard 29, Cabernet Sauvignon, Cru, Napa Valley

### VEGETARIAN ENTREES

Wild Mushroom Cassoulet  
Sweet Onion, Bloomsdale Spinach, Brie and Truffle Oil

Roasted Porcini Soft Polenta  
Piave Cheese and Porcini Oil

Butternut Squash Gateau  
Bloomsdale Spinach and Sweet 100 Tomatoes

Potato Gnocchi  
Gorgonzola Cream

Penne a la Primavera  
Artichoke, Fennel, Asparagus and Herbs  
Parmesan Cream

Grilled Eggplant and Mozzarella Tower  
Valoroso Tomato Sauce

Artichoke, Goat Cheese and Arugula Ravioli  
Fromage Blanc Sauce

Shiitake, Asparagus, Sweet 100 Tomato and Tofu Stir Fry  
Sesame Soy Glaze

Sweet Corn Risotto  
Garlic Herb Butter

Eggplant Lasagna  
Pamesan, Basil and Tomato

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PEBBLE BEACH RESORTS

## PLATED DINNERS

### DESSERTS

Dark and White Chocolate Mousse Dome:  
Rich Chocolate Mousse with Silky White Chocolate Mousse Center  
Marinated Raspberries, White Chocolate Anglaise and Raspberry Coulis

Classic Crème Brûlée:  
Creamy Vanilla Bean Infused Custard with a Burnt Sugar Crust Fresh  
Berry Garnish with Crunchy Chocolate Pistachio Biscotti

Rich Flourless Chocolate Cake  
Caramel Gelato in Brandy Snap Basket

California Fresh Fruit Tart:  
Custard Cream filled Sweet Buttery Tart topped with Seasonal Berries  
Crème Anglaise, Fruit Coulis

French Apple Tart:  
Buttery Fuji Apples Baked atop Puff Pastry  
À la Mode with Vanilla Ice Cream in an Almond Nougat Cup

New York Cheesecake  
Marinated Strawberries and Chantilly Cream

Chocolate Pecan Tart  
Pecan Brittle Ice Cream

Duet Profiteroles:  
Coffee and Vanilla Choux Pastry Puffs filled with Vanilla and Espresso  
Ice Cream  
Warm Chocolate Fudge and Buttery Crushed Toffee

### DESSERT SPECIALTIES

Dessert Trio Extravaganza  
Mini Crème Brûlée  
Flourless Chocolate Cake  
Passion Fruit Curd Tartlet  
\$6.50 per person

Italian Classic Trio  
Vanilla Panna Cotta, Tiramisu and Hazelnut Chocolate Cake  
\$6.50 per person

### DESSERT EMBELISHMENTS

#### GOURMAND CHEESE PLATTER

Selection of Imported Artisanal Cheeses  
Sweet Gala Apples, Napa Valley Honeycomb  
Sliced Walnut Raisin Rye Bread

\$16.00 per person

#### PETIT FOUR COMPOTIER

Select Handmade Confections and Assorted Petit Fours

\$7.00 per person

### SPECIALTY DESSERT STATIONS

#### CREPES SUZETTE

Crêpes with Orange Butter Grand Marnier Sauce  
Fresh Seasonal Berries

\$12.50 per person

#### ICE CREAM FOLDING STATION WITH CHEFS TO PREPARE

Minimum attendance of 25 guests

A Chef will prepare your personalized Ice Cream order on a chilled flat top

#### Ice Cream Selections:

Vanilla and Chocolate

#### Fold In Items:

Chocolate Chips, White Chocolate Chips, Toasted Almonds,  
Mini M & M's, Oreo Cookie Crumbs, Chopped Snickers,  
Crushed Toffee, Fresh Raspberries and Fresh Strawberries

#### Sauces:

Hot Fudge, Raspberry, Caramel

\$30.00 per person

#### TWIN CHOCOLATE FOUNTAINS

French Bittersweet Chocolate and Swiss White Chocolate Fountains  
House Made Marshmallows, Orange Madeleine, Rice Krispy Treats  
Pound Cake and Marbled Cookies

\$2000.00 for up to 100 guests

\$20.00 per person for groups over 100 guests

#### CUSTOM LOGO DESSERT

Incorporate your company logo on any of the above desserts  
Up to three colors on a Dark or White Chocolate disc

\$4.50 per person

\$250 Set Up Fee

(Must have 10 day notice - rush order fee: \$150)

All menu prices are subject to 20% service charge and current sales tax

PEBBLE BEACH RESORTS

## BUFFET DINNERS

All Buffet Dinners include  
Coffee, Decaffeinated Coffee, Assorted Teas and Hot Chocolate  
Minimum of 25 guests

### “SOUTH OF THE BORDER”

#### SOUP, SALADS and DISPLAYS

Tortilla Soup with Tomato, Crema, Cilantro and Crispy Tortillas  
Ceviche with Shrimp, Scallops and Calamari  
Spicy Caesar Salad with Jalapeño Cornbread Croutons  
Jicama, Orange and Cilantro Salad with Arugula and Frisée

#### ENTRÉES and ACCOMPANIMENTS

Chiles Rellenos topped with Ranchero Sauce, Cojita Cheese and Cilantro  
Chili Roasted Pork Loin with Ancho, Cayenne and Coriander  
Dungeness Crab and Green Onion Quesadilla  
Grilled Mahi Mahi with Mango-Pineapple Salsa  
Chipotle Grilled Prawns with Creamy Spanish Red Rice and Ancho Chile Sauce  
‘Ranchero’ Style Black Beans with Green Onions and Sour Cream

#### ACTION STATION

Beef, Chicken and Vegetable Fajitas  
Warm Tortillas and Traditional Condiments

#### DESSERTS

Fruit Empanadas  
Mexican Flan  
Tres Leches Cake  
Mexican Wedding Cookies  
Tequila Lemon Tarts  
\$142.00 per person

### “CALIFORNIA FARMERS BUFFET”

#### SALADS and DISPLAYS

Carmel Valley Mixed Greens with Pears, Spiced Pecans and Feta Cheese  
French Green Beans, Watercress, Sweet 100 Tomatoes and Purple Potatoes  
Double Cream Brie topped Crostini  
Classic Caprese Salad with Fresh Mozzarella, Olive Oil and Basil  
Display of California Artisanal Cheeses  
Assorted Jams and Fresh Fruit

#### ENTRÉES AND ACCOMPANIMENTS

Roasted Salmon with Mixed Chicory and Citrus Vinaigrette  
Sautéed Prawns with Sweet Corn and Peppers  
Crispy Marinated Free Range Chicken with Rosemary Oil  
Parmesan Twice Cooked Potatoes  
Asparagus with Lemon Butter and Shaved Black Truffles

#### CARVING STATION

Persillade Encrusted Beef Tenderloin  
Sautéed Wild Mushrooms and Rich Cabernet Sauce

#### DESSERTS

California Fresh Fruit Tartlets  
Strawberry Shortcake  
Lemon Meringue Tartlets  
Flourless Chocolate Cake  
Mixed Berry Cobbler with Chantilly Cream  
\$145.00 per person

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PEBBLE BEACH RESORTS

## BUFFET DINNERS

All Buffet Dinners include

Coffee, Decaffeinated Coffee, Assorted Teas and Hot Chocolate

Minimum of 25 guests

### “INCANTATO SERA IN TOSCANA”

#### SALADS and DISPLAYS

Artisan Antipasto and Cheese Display  
Prosciutto, Salami, Mortadella, Coppa, Marinated Olives  
Grilled Artichokes and Vegetables

Classic Caesar Salad  
Romaine, Radicchio and Olive Oil Croutons

#### PASTA, RISOTTO and SOUP STATION

Penne Bolognese  
Parmesan, Chili Fakes and Olive Oil

Butternut Squash Ravioli  
Brown Sage Butter and Candied Pecans

Tuscan White Bean Soup  
Pancetta, Wild Mushroom and Green Herb Pesto Drizzle

#### ENTRÉES

Grilled Marinated Chicken Breast  
Roasted Shallot-Porcini Farro

Seared Crispy Branzino  
Mixed Chicory, Salsa Verde, Olive Oil and Sea Salt

Crispy Breaded Calamari  
Spicy Valoroso Tomato Sauce

#### CARVING STATION

22oz. Prime Rib Chop with Herb Oil and Sea Salt  
Olive Oil and Rosemary Roasted Fingerling Potatoes

Tuscan Olive Oil Bread ‘a la Parilla’

#### DESSERTS

Tiramisu

Chocolate Panna Cotta

Assorted Biscotti

Pistachio Gelato

“Mini” Cannoli

\$155.00 per person

### “CLAM BAKE”

#### SOUP, SALAD and DISPLAYS

Classic New England Little Neck Clam Chowder

Traditional Caesar Salad with Focaccia Croutons and Shaved Romano  
Cheese

Chilled Haricot Vert Salad with Toasted Almond and Shallot Confit  
Sherry Vinaigrette

Sushi and Sashimi Display with Nigiri, Smoked Eel, Ahi Tuna, Salmon  
and Prawns  
Soy Sauce, Wasabi and Pickled Ginger

Ceviche of Calamari, Bay Scallops and Shrimp in Scallop Shells

Champagne Poached Jumbo Prawns and Crab Claws with Cocktail  
Sauce

#### ENTRÉES and ACCOMPANIMENTS

Sesame Crusted Pan Fried Monterey Bay Calamari with Saffron Aioli

Oysters Rockefeller with Pernod and Sautéed Spinach

Steamed Manilla Clams with White Wine Butter Sauce

Half Steamed Maine Lobster with Drawn Butter

Oak Grilled Salmon with Polynesian Papaya Slaw

Oven Roasted Prime Rib with Natural Jus and Creamed Horseradish

Steamed White Corn and Herb Crusted New Potatoes

#### DESSERTS

Banana Fritters, Tahitian Vanilla Citrus Caramel

Honey Roasted Apple Tarts with Bourbon Chantilly

Miniature Pebble Beach Classic Cookies:  
Chocolate Chip, Oatmeal Raisin and Peanut Butter

Pecan Tarts

Lemon Bars

\$160.00 per person

All menu prices are subject to 20% service charge and current sales tax

PEBBLE BEACH RESORTS

## BAR SELECTIONS

There is a bartender fee of \$45.00 per hour, per bartender, with a (3) hour minimum

Beverage prices are subject to a 20% service charge and current sales tax

No- Host bar Pricing provided upon request

	<b>HOSTED PRICE</b>
Ultra Premium Brand Drinks	\$14.00 each
Premium Brand Drinks	\$12.00 each
Imported/Micro Beer	\$7.50 each
Domestic Beer	\$6.50 each
Cellar 8 House Wine	\$36.00 per bottle
Domaine Chandon Champagne	\$36.00 per bottle
Cordials	\$14.00 each
Soft Drinks	\$5.00 each
Mineral Water	\$5.00 each
Juice	\$5.00 each

### **PREMIUM BRAND DRINKS**

Absolut Vodka  
Tanqueray Gin  
Dewar's Scotch  
Jack Daniel's Bourbon  
Crown Royal  
Bacardi Light Rum  
1800 Tequila  
Courvoisier VS Cognac

### **ULTRA PREMIUM BRAND DRINKS**

Grey Goose Vodka  
Bombay Sapphire Gin  
Glenlivet 12 Year Single Malt Scotch  
Woodford Reserve Bourbon  
Crown Royal Black  
10 Cane Rum  
Patron Silver Tequila  
Courvoisier VSOP Cognac

### **DOMESTIC BEER**

Budweiser  
Bud Light  
Coors Light  
Miller Lite

### **IMPORT / MICRO BEER**

Stella Artois  
Amstel Light  
Anchor Steam  
Sierra Nevada Pale Ale

### **CORDIALS**

Amaretto di Saronno  
Bailey's Irish Cream  
Frangelico  
Grand Marnier  
Kahlúa  
Amaretto di Saronno

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PEBBLE BEACH RESORTS

## AFTER DINNER CORDIALS, WINES AND SPIRITS

### **SPIRITS**

Johnnie Walker Blue	\$65.00 each
Lagavulin 16 Year Islay	\$24.00 each
Glenmorangie 10 Year Highlands	\$15.00 each
Macallan 25 Year Speyside	\$125.00 each
Macallan 18 Year	\$45.00 each
Remy Martin VSOP	\$15.00 each
Jameson Irish Whiskey	\$13.00 each

### **PORT WINE**

Niepoort Tawny House Port	\$11.00 each
Fonseca 10 Year Tawny Port	\$13.00 each
Taylor 20 Year Tawny Port	\$18.00 each
Vintage Ports	Price and Vintage on Request

All menu prices are subject to 20% service charge and current sales tax

PEBBLE BEACH RESORTS