

Pebble Beach Resorts



The Lodge
PEBBLE BEACH

Banquet Menus

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

PEBBLE BEACH RESORTS

General Information

- All menus are subject to a service charge of 20%. The Lodge at Pebble Beach retains a portion of the service charge as an administrative fee; the remainder of the service charge is distributed to Banquets employees
- Current sales tax will be applied to all food and beverage items
- Breakfast and Lunch Buffets are designed for a maximum of two hours service. A surcharge of \$10.00 plus service charge and current tax per person, per hour will apply for extended service
- Catered events that extend past six hours are subject to a surcharge
- Buffet and action stations that include a chef are noted on the menus. Additional chefs will be charged at \$200.00 plus current tax per chef, per hour
- Coffee/Tea refreshes will not exceed two hours
- Tableside choices are priced at the highest menu item plus \$15.00 plus service charge and current tax per person
- Pre-guaranteed split entrée choices are priced at the highest menu item with chef's choice of accompaniments
- Final guaranteed attendance is due three (3) working days prior to event. If count is not received, we will regard the most recent guest count as guarantee, or actual attendance, whichever is the greater.
- Pebble Beach Resorts does not permit distribution or service of food or beverages which are not purchased by the Hotel
- Breakfast/Lunch staffing is 1:20 guests; Dinner staffing is 1:15 guests. Additional servers will be charged at \$40.00 per server, per hour
- Event changes (menu and set up) within 48 hours are subject to a surcharge

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

TABLE OF CONTENTS

BREAKFAST

Plated Breakfasts	4
Boxed Breakfasts	4
Continental Breakfasts	4
Breakfast Buffets	5
Breakfast Temptations	6
Brunch	7

BREAKS

Specialty Breaks and Refreshments	8
-----------------------------------	---

LUNCHEON

Plated Luncheons	9-10
Lunch Buffets	11-14
Boxed Lunches	15

RECEPTIONS

Hors d'oeuvre	16
Reception Displays and Stations	17-18

DINNER

Plated Dinners	19-23
Buffet Dinners	24-29

BEVERAGES

Bar Selections	30-31
----------------	-------

DEDICATED BEVERAGE CARTS	32
---------------------------------	----

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

PLATED BREAKFAST

All plated breakfasts are served with:

Basket of Fresh Morning Pastries and Muffins

Fresh Orange Juice or Grapefruit Juice

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Hot Chocolate

Choice of one of the following:

House-Made Granola with Fresh Local Berries and Vanilla Yogurt

Fresh Pineapple, Papaya and Mango with Passion Fruit Coulis

Local Berry Medley with Lightly Sweetened Orange Crème Fraîche

BREAKFAST ENTRÉE SELECTIONS:

Cinnamon Apple Bread Pudding with Vanilla Cream Cheese Streusel
\$30.00 per person

Pancakes - Anyway you like them:
Berries, Bananas, Walnuts, Apples, Pecans, Chocolate Chips, Coconut or Plain
\$31.00 per person

Three Egg Scramble with Trio of Meats
Bacon, Sausage and Ham with Breakfast Potatoes
(Substitute trio of vegetables for meat if preferred)
\$32.00 per person

Wild Mushroom and Sonoma Goat Cheese Frittata
with Herb Roasted Tomato Compote and Breakfast Potatoes
\$32.00 per person

Meat Lovers Omelet with Bacon, Sausage, Ham and Cheddar Cheese
Breakfast Potatoes
(Substitute vegetables for meat if preferred)
\$34.00 per person

Classic Eggs Benedict with Breakfast Potatoes
\$35.00 per person

BOXED BREAKFAST

Bagel with Cream Cheese and Smoked Salmon or Ham, Egg and
Cheese Croissant Sandwich

Yogurt Cup

Granola Bar

Whole Fresh Fruit

Individually Bottled Orange Juice
\$30.00 per person

CONTINENTAL BREAKFAST BUFFETS

Pricing based on maximum duration of two hours.

All continental breakfasts are served with

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Hot Chocolate

THE PEBBLE BEACH CONTINENTAL BUFFET

Fresh Orange Juice, Grapefruit Juice and Apple Juice

Parisian Croissants, Assorted Danish, Cream Scones and Assorted Muffins
Butter, Jams and Preserves

Sliced Fresh Fruit and Seasonal Berries

\$30.00 per person

THE PAR BREAKFAST

Fresh Orange Juice, Grapefruit Juice and Apple Juice

Danish Pastries, Croissants and Muffins
Butter, Jams and Preserves

Sliced Seasonal Fresh Fruit

Soft Scrambled Eggs with Chives and Tomato Concassé

Applewood Smoked Bacon and Country Sausage Links

Herbed Hash Brown Potatoes

\$35.00 per person

THE CALIFORNIA CONTINENTAL BUFFET

Fresh Orange, Grapefruit, Apple and Pomegranate Juices

Almond Croissants and Chocolate Croissants

Cranberry Flax Seed and Raisin Bran Muffins

Assorted Mini Bagels with Herb and Strawberry Cream Cheeses

Cold Smoked Salmon with Tomatoes, Capers and Onions

Hard Boiled Eggs

Petite Croissant Sandwich with Avocado, Tomato and Sonoma Goat Cheese

Bowl of Bananas and Apples

Bowls of Fresh Seasonal Berries

Mango, Pineapple and Papaya Salad with Passion Fruit Coulis

\$37.00 per person

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

FULL BREAKFAST BUFFETS

Pricing based on maximum duration of two hours.

Minimum of 25 guests

All breakfast buffets are served with:

Fresh Orange Juice, Grapefruit Juice, Chilled Apple Juice, Cranberry Juice and Tomato Juice

Parisian Croissants, Assorted Danish, Cream Scones, Blueberry Muffins, Raisin Bran Muffins

Marmalade and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Hot Chocolate

THE DEL MONTE BREAKFAST BUFFET

Assorted Sliced Melons and Pineapple

Fresh Seasonal Berries with Brown Sugar and Yogurt

Cereal Selection with Whole, Skim and Low-Fat Milk

Scrambled Eggs with Fresh Salsa

Blueberry Pancakes with Vermont Maple Syrup and Whipped Butter

Smoked Bacon, Canadian Breakfast Ham, Chicken-Apple Sausage Links

Sautéed Breakfast Potatoes

\$47.00 per person

THE 18TH HOLE BREAKFAST BUFFET

Sliced Honeydew, Cantaloupe, Watermelon and Pineapple,
Seasonal Watsonville Berries

Choice of One

Cinnamon French Toast with Maple Syrup and Whipped Butter

Blueberry Pancakes with Maple Syrup and Whipped Butter

Buttermilk Pancakes with Maple Syrup and Whipped Butter

Belgian Waffles with Warm Berry Compote

Ricotta Cheese Blintzes, Vanilla Bean Cream and Fresh Raspberries

Cinnamon Apple Bread Pudding with Crème Anglaise

Choice of Two

Applewood Smoked Bacon

Classic Pork Sausage Links,

Chicken-Apple Sausage

Canadian Bacon

Cured Ham Steaks

Choice of One

Sautéed Yukon Gold Breakfast Potatoes,

Potatoes O'Brian,

New Potatoes Lyonnaise

Hash Browns

EGG DISHES (select one preparation from the following)

Traditional Eggs Benedict on English Muffins with Canadian Bacon
and Hollandaise Sauce

Individual Spinach, Artichoke, Caramelized Onion and Cheese Quiche

Scrambled Eggs with Choices of Diced Black Forest Ham, Bacon,
Mushrooms, Peppers, Onions, Tomatoes, Spinach, Cheddar or Pepper
Jack Cheeses

\$53.00 per person Minimum of 15 guests.

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

BREAKFAST TEMPTATIONS

Warm Mini Pecan Sticky Buns

\$5.75 per person

Steel Cut Oats with Brown Sugar and Raisins

\$6.25 per person

Warm Almond Cream Filled Croissants, Candied Almonds
House made Strawberry Marmalade

\$8.75 per person

Cinnamon Brioche "French Toast" Bread Pudding, Maple Syrup

\$11.50 per person

Buttermilk Pancakes with choice of Berries, Bananas,
Cinnamon Apples or Pecans

\$11.50 per person

Waffles with Warm Berry Compote and Maple Syrup

\$11.50 per person

Bagels, Cream Cheese, Smoked Salmon and Garnishes

\$12.50 per person

Individual Classic Quiche Lorraine
with Caramelized Onions, Bacon and Gruyere Cheese

\$15.75 per person

Classic Scrambled Eggs, Applewood Smoked Bacon, Chicken-Apple
Sausage Links, Sautéed Morning Potatoes, and Freshly Made Salsa

\$18.25 per person

Stillwater Eggs Benedict on Crab Cakes
with Roasted Tomato Hollandaise

\$20.75 per person

Ham, Egg and Cheddar on English Muffins

\$72.00 per dozen

Croissant Sandwiches
Smoked Bacon, Scrambled Eggs, Jack Cheese

\$72.00 per dozen

Breakfast Burritos
with Salsa, Guacamole and Sour Cream

\$72.00 per dozen

Mini Steak Sandwiches with Sun-Dried Tomatoes and Herbs
on a French Baguette

\$74.00 per dozen

STATIONS

BARISTA STATION

Made to order by professional barista

Regular and Decaffeinated Espresso Coffee

Steamed Whole, Non-Fat and Soy Milk

Chocolate Syrup, Whipped Cream and Chocolate Shavings

Sugar-Free Vanilla, Caramel, Hazelnut and Irish Crème Syrups

Lemon Zest Twist and Sugar Cubes

Amoretti Cookies, Chocolate Dipped Biscotti, Shortbread Cookies, Jam
Bars

\$16.00 per person

(\$400.00 minimum and maximum duration 2 hours)

BLOODY MARY BAR

House made Bloody Mary Mix, Celery Sticks, Peppercorn Green
Olives, Pickled Pearl Onion, Horseradish

Assorted Tabasco Sauces

Selection of 3 Premium Vodkas

\$19.00 per person

Pricing based on maximum duration of two hours.

OMELET STATION WITH CHEF TO PREPARE

Bay Shrimp, Dungeness Crab, Bacon, Calabrese Sausage, Diced Ham,

Baby Spinach, Diced Tomato, Artichokes, Mushrooms,

Green Onions, Sweet Peppers, Fresh Salsa Cruda,

Guacamole, Cheddar and Jack Cheese

(Minimum of 25 guests, maximum duration 2 hours)

\$20.00 per person

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

BRUNCH

Minimum of 25 guests

Pricing based on maximum duration of two hours.

Fresh Orange, Grapefruit Juice, Chilled Apple Juice, Cranberry Juice
and Tomato Juice

Seasonal Sliced Fruits and Berries

Chilled Jumbo Shrimp and Crab Claws
Cocktail Sauce and Lemon Wedges

Petite Lobster Cocktails

Domestic and Imported Cheese Display

Hot and Cold Smoked Salmon Display

Herbed Cream Cheese and Condiments

Vine Ripened Tomato Salad with Fresh Mozzarella, Basil, Pine Nuts,
Balsamic Vinegar and Extra Virgin Olive Oil

Baby Spinach Salad with Pancetta, Toasted Pecans and Warm Four
Vinegar Dressing

Classic Caesar Salad with Lodge Caesar Dressing

Poached Eggs on a Petite Filet Mignon
Sautéed Spinach and Truffled Hollandaise Sauce

Eggs and Omelets Cooked to Order

Fresh Belgian Waffles with Warm Berry Compote and Maple Syrup

Porcini Dusted New York Strip Loin
Rosemary Cabernet Demi Glace
(with Chef to Carve)

Roasted Petite Red Potatoes
Sweet Peppers and Onions

Seasonal Vegetables

Assorted Breakfast Bakeries and Bagels

Tarts and Pastries

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Hot
Chocolate

\$70.00 per person

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

SPECIALTY BREAKS

Minimum of 25 guests

Pricing based on maximum duration of 1 hour.

REVITALIZING ENERGY BREAK

Bananas, Apples and Assorted Berries

Low Fat Yogurts

Trail Mix

Nutritional Energy and Granola Bars

PowerAde, Odwalla Juices, Bottled Smoothies and Energy Drinks

\$18.50 per person

MID DAY HIGH TEA

Assorted Tea Sandwiches

French Pastries, Afternoon Tea Cakes, Petite Fours and Mini Cream Scones

Butter, Jam, Lemon Curd and Devonshire Cream

Tea Cart with Assorted Teas and Coffee

\$26.50 per person

FEED YOUR INNER CHILD

Ol' Fashioned, Home Made Fudge, Cupcake Buffet

Assorted Mini Cookies and Brownies, Red Vines, Cracker Jacks, Peanuts, Gourmet Soda Pops

\$26.50 per person

CHOCOLATE FIX

Mini Chocolate Chip Cookies, Chocolate Dipped Pretzels, Chocolate Turtles

Chocolate Pecan Fudge, Chocolate Dipped Coconut Macaroons

Chocolate Covered Strawberries, Rocky Road Brownies

Hot Chocolate and Milk

\$28.50 per person

FOUNTAIN SHOP BREAK

Design Your Own Soda Bar and Ice Cream Sundae Counter for Splits and Shakes

Waffle Cups and Baskets, Assorted Toppings and Sauces

\$30.50 per person

REFRESHMENTS

Assorted Sparkling and Still Mineral Waters	\$5.00 each
Assorted Soft Drinks including Regular, Diet and Caffeine Free	\$5.00 each
Milk: Whole, 2%, Skim or Chocolate	\$5.00 per ½ pint
Assorted Energy Drinks	\$6.75 each
Assorted "Odwalla" Power Drinks	\$8.00 each
Pellegrino or Evian (1 liter bottle)	\$9.75 each
Lemonade or Fruit Punch	\$36.00 per ½ gallon

JUICE

Assorted Individual Fruit Juices	\$5.00 each
Apple, Cranberry, Pineapple, Tomato or V-8 Juice	\$38.00 per ½ gallon
Fresh Orange or Grapefruit Juice	\$46.00 per ½ gallon
House Made Smoothies: Mixed Berries or Strawberry and Banana	\$46.00 per ½ gallon

COFFEE AND TEA

Hot Chocolate, Assorted Herbal, Breakfast Tea or Iced Tea

Freshly Brewed Coffee or Decaffeinated Coffee

\$85.00 per gallon

Note: One gallon of coffee or tea serves approximately 20 guests and will need to be refreshed every two hours

SNACKS

Hard Boiled Eggs	\$3.25 per person
Traditional Deviled Eggs	\$3.25 each
Candy Bars	\$4.75 each
Individual Bags of Pretzels and Chips	\$4.75 each
Freshly Popped Popcorn	\$5.25 per person
Energy Granola Bars	\$5.75 each
Ice Cream Novelty Bars	\$6.25 each
Parfaits with Berries, House Made Granola and Vanilla Yogurt	\$6.50 each
Tortilla Chips with Salsa and Guacamole	\$7.75 per person
Sliced Fresh Fruit and Berries	\$9.25 per person
Assorted Chips with Dips (3)	\$9.25 per person
Dry Snacks (Trail Mix, Wasabi Peas, Goldfish, and Snack Mix)	\$12.50 per pound
Assorted Whole Seasonal Fruit	\$18.50 per ½ dozen
Assorted Yogurt Cups	\$27.50 per ½ dozen
Mixed Nuts	\$42.00 per pound

PASTRY SHOP

Chocolate Dipped Strawberries	\$35.50 per ½ dozen
Long Stem Chocolate Dipped Strawberries	\$45.50 per ½ dozen
Croissants, Danish, Muffins, Breakfast Breads and Scones	\$46.00 per dozen
White Chocolate Macadamia Nut Blondies	\$55.00 per dozen
Pebble Beach Classic Cookie Flavors: Chocolate Chip, White Chocolate Macadamia, Oatmeal Raisin and Peanut Butter	\$55.00 per dozen
Fudge-Nut Brownies	\$55.00 per dozen
Gourmet Cookie Platter: Double Fudge, Lemon Vanilla Shortbread, Coconut Macaroons, Gingersnap and French Macaroons	\$56.00 per dozen
Assortment of Cupcakes	\$58.00 per dozen
Assorted Petite Sandwiches	\$64.00 per dozen
Bagels with Cream Cheese	\$66.00 per dozen
Petit Fours and Petite Pastries	\$86.00 per dozen

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

PLATED LUNCHEONS

All lunches include choice of Soup or Salad

Freshly Baked Rolls, Entrée and Dessert

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Hot Chocolate

SOUPS

Garden Vegetable Soup
“Ingredients vary with the Seasons”
Creamy Forest Mushroom and Roasted Cipollini Onion Soup
Grilled Chicken Noodle Soup with Buttered French Bread Crisps
New England Clam Chowder
Three Bean Chili Soup with Pork Carnitas and Corn Bread Bites
Del Monte Cream of Artichoke Soup
Chef's Seasonal Choice

SALADS

Caesar Salad, Baby Romaine, Garlic Croutons and Reggiano Parmesano
Organic Monterey Field Greens, Sweet 100 Cherry Tomatoes,
Cucumber, Buttered Petite Croutons and White Balsamic Vinaigrette
Asian “Chop” Salad with Greens, Mango, Red Onion, Tomato, Carrots,
Cilantro, Candied Almonds and Honey-Lime Vinaigrette
Grilled Asparagus with Pancetta, Pickled Shallots,
and Warm Goat Cheese Dressing
Sweet Gem Lettuce with Gold Pear Tomatoes, California Blue Cheese,
Buttery Croutons, Dried Apricots, and Aged Sherry Vinaigrette

DESSERT SELECTIONS

Pebble Beach Key Lime Pie
Tart Key Lime Custard baked slowly in a Graham Cracker Shell
Fresh Tropical Fruit Chutney and Sweet Chantilly Cream
Apple-Raspberry Crisp and Vanilla Ice Cream
Chocolate Velvet Dome
A Velvety Chocolate Mousse with Chocolate Couverture Spray
Marinated Raspberries
Tiramisu
Mascarpone Mousse and Espresso Soaked Lady Fingers
Sweet Whipped Cream and Chocolate Biscotti
Valrhona Triple Chocolate Torte with Crème Anglaise and Raspberry
Sauce
Classic Crème Brûlée
Baked to Perfection and Caramelized with Turbinado Sugar
Seasonal Berries and Shortbread Cookie
Strawberry Shortcake
Light and Moist Lemon Seed Shortcake with Sweet Strawberries and
Honey-Whipped Cream
Death by Chocolate Trifle
Decadent Brownie Cubes topped with Chocolate Panna Cotta, Silky
Chocolate Mousse and Chantilly Cream
Lemon Cheesecake with Fresh Strawberry Sauce and Whipped Cream

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

PLATED LUNCHEONS

CHILLED ENTRÉES

Grilled Breast of Chicken on Tuscan Bread Salad
with Fresh Artichokes, Crimini Mushrooms, Roasted Onions,
Cherry Tomatoes and Balsamic Vinaigrette

\$41.00 per person

Balsamic Marinated Skirt Steak (Room Temperature)
served atop a Traditional Caesar Salad with Crispy Onion Straws

\$44.00 per person

Seared Ahi Tuna, Nicoise Style Salad
with Creamy Fingerling Potatoes, French Beans, Nicoise Olives,
Boiled Eggs and Sherry Vinaigrette

\$49.00 per person

Grilled Shrimp Salad with Baby Frissee, Mache, Bacon, Avocado,
Teardrop Tomatoes, Chopped Egg and Dijon Emulsion

\$52.00 per person

HOT ENTRÉES

Roasted – Stuffed Breast of Chicken with Fresh Artichokes, Arugula,
Sonoma Goat Cheese over Parmesan Risotto

\$45.00 per person

Fried Chicken "Airline Breast", Roasted Garlic Mashed Potatoes,
Buttered Green Beans and Granny Smith Apple Cole Slaw

\$45.00 per person

Pan Seared Sea Bass served over a Bed of Coconut Almond Jasmine
Rice, Citrus Nage and an Orange-Cilantro Epic Mache Salad

\$48.00 per person

Fresh Pappardelle Pasta tossed with Succulent Jumbo Prawns, Scallops,
Organic Spinach, Vine Ripened Tomatoes,
Meyer Lemon Pepper Cream and Garlic Crostini

\$50.00 per person

Wasabi and Rice Wine Marinated Salmon, Grilled Leek Rice Cake,
Cashews and Spicy Asian Slaw

\$52.00 per person

Grilled Rib Eye Steak with Red Potato and Cipollini Onion Hash,
Buttered French Beans with Bacon and BBQ Demi Glace

\$56.00 per person

Petite Filet of Beef with Sautéed Mushroom Medley, Herbs and
Roasted Garlic, Truffle Thick Cut House Fries with Sea Salt and Aioli
Dip

\$58.00 per person

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

LUNCH BUFFETS

All Buffet Luncheons include

Coffee, Decaffeinated Coffee, Assorted Teas and Hot Chocolate

Minimum of 25 guests

Pricing based on maximum duration of two hours

“THE GOLFER'S DELI BUFFET”

Soup of the Day

Chopped Iceberg Salad with Carrots, Cucumbers, Blue Cheese, Cherry Tomatoes, Herbed Croutons and Ranch Dressing

Red New Potato Salad with Green Onions, Chopped Eggs, Dill Pickles and Mustard Aioli

Fusilli Pasta Salad, Mediterranean Olives, Roasted Italian Squash, Marinated Onions, Fresh Parmesan Cheese and Cabernet Tomato Vinaigrette

DELI ITEMS

Albacore Tuna and Chicken Salads

Sliced Black Forest Ham, Roast Turkey Breast, Roast Beef, Pastrami, Italian Dry Salami

Cheddar, Swiss, Pepper Jack and Provolone Cheeses

Lettuce Leaves, Sprouts, Tomato Slices, Red Onions, Dill Pickle Spears, Olives, Pepperoncini

Assortment of Deli Breads and Rolls

DESSERTS

Sliced Fresh Seasonal Fruit and Berries

Assorted Pebble Beach Cookies, Fudge Brownies and Lemon Bars

\$54.00 per person

HOT SANDWICH SELECTIONS

Hot Sandwich Selections may be added to any Buffet at an additional cost of \$7.00 per person

(Select One of the Following)

Traditional French Dip with Thinly Sliced Roast Beef Au-Jus on a French Roll

Hot Corned Beef with Sauerkraut and Thousand Island Dressing on Rye Bread

Spicy BBQ Pork Roast on Toasted Sesame Seed Rolls

Philly Style Cheese Steak with Sweet Peppers and Onions on a French Roll

¼ pound Hot Dogs or Wisconsin Bratwurst with Sauerkraut and Condiments

Sweet Chipotle BBQ or Sesame-Ginger Chicken Wings

“GOURMET SANDWICH BUFFET”

SOUP

Today's Soup

SALADS

Grilled Chicken Caesar Salad
Shaved Reggiano and Garlic Croutons

Poached Asparagus Salad
Aged Sherry Vinegar and Feta Cheese

PRE-MADE SANDWICHES

Slices of Roasted Filet Mignon, Aged Cheddar Cheese, Chipotle Dressing, Lettuce and Tomato on French Bread

Grilled “Line Caught” Swordfish, Basil Aioli, Bacon, Lettuce and Tomato on Brioche

Roasted Turkey Breast, Pepper Jack Cheese, Lettuce, Tomato and Avocado on a Ciabatta Roll

Chicken Breast Caprese, Extra Virgin Olive Oil Roasted Chicken, Vine Ripened Tomatoes, Shallots, Capers, Basil and Fresh Mozzarella on a Francese Roll

Assorted Individual Bags of Chips

DESSERTS

Chocolate Fudge Brownies

Assorted Pebble Beach Cookies

Lemon Bars

\$56.00 per person

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

LUNCH BUFFETS

All Buffet Luncheons include

Coffee, Decaffeinated Coffee, Assorted Teas and Hot Chocolate

Minimum of 25 guests

Pricing based on maximum duration of two hours

“GRILL MENU LUNCH BUFFET”

SALADS and STARTERS

Fruit Salad with Seasonal Fresh Fruit and Melons tossed with Mint Syrup

Red New Potato Salad with Green Onions, Chopped Eggs, Dill Pickles and Mustard Aioli

Classic Cole Slaw

Local Mixed Baby Greens
Assorted Condiments and Dressings

BBQ ITEMS

(With Chef to Grill)

Half Pound Angus Burgers with Bacon on the side

Marinated Portabella Steak

Tender Pulled Pork in a Smokey Homemade BBQ Sauce

Jumbo Beef Hot Dog and Wisconsin Bratwurst with Sauerkraut

Selection of Sliced Cheeses

Lettuce, Tomatoes, Onions, Pepperoncini, Kosher Dill Pickles, Mayonnaise, Ketchup, Dijon and Stone Ground Mustards

Assorted Sandwich Rolls

DESSERTS

Warm Berry Crisp with Vanilla Ice Cream

Apple Pie with Cinnamon Streusel

Bourbon Pecan Tarts

Lemon Meringue Tarts

Ice Cream Novelties

\$62.00 per person

“MINI SLIDER LUNCH BUFFET”

SALADS

Caesar Salad with Grilled Basil Shrimp, Shaved Parmesan and Herbed Croutons

Iceberg Wedges with Vine Ripened Tomatoes and Cucumbers
Crispy Fried Onions, Fresh Smoky Bacon Bits, Butter Croutons
Blue Cheese and Ranch Dressing

ENTREES

(With Chef to Grill)

Mini Kobe Beef Cheeseburgers with Bacon

BBQ Pork Sandwiches

Marinated Portabella Mushrooms, Smoked Cheddar Cheese,
Sun-dried Tomato and Pine Nut Pesto

Sesame Ahi Tuna with Ginger Wasabi, Lettuce, Tomatoes, Onions,
Pepperoncini, Kosher Dill Pickles, Mayonnaise, Ketchup, Dijon and
Stone Ground Mustards

DESSERTS

Assorted Homemade Cookies to include Chocolate Chip and Oatmeal

Chocolate Dipped Macarons

Key Lime Tartlets

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Hot
Chocolate

\$65.00 per person

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

LUNCH BUFFETS

All Buffet Luncheons include
Coffee, Decaffeinated Coffee, Assorted Teas and Hot Chocolate
Minimum of 25 guests
Pricing based on maximum duration of two hours

“CALIFORNIA LUNCH BUFFET”

SOUP

Cream of Artichoke Soup with Lemon Cream

SALADS

Baby Spinach Salad
Sweet 100 Tomatoes, Avocado, Feta Cheese,
Marinated Olives, Sweet Roasted Garlic and Herb Dressing

Penne Pasta Salad
Artichoke Hearts, Asparagus, Grilled Peppers and Balsamic Onions,
Parmesan and White Balsamic Vinaigrette

Freshly Baked Rolls

ENTRÉE ITEMS

Goat Cheese Ravioli with Fresh Fennel, Vine Ripened Tomatoes
and Rock Shrimp

Grilled Petite Filet of Beef with Cultivated Mushroom Risotto
and Red Wine Sauce

Lemon-Rosemary Roasted Chicken Breast
with Garlic Roasted Fingerling Potatoes and Fortified Natural Chicken
Jus

DESSERTS

California Fresh Fruit Tarts

Carrot Cake with Cream Cheese Frosting

Watsonville Strawberry Shortcake

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Hot
Chocolate

\$65.00 per person

“THE PEBBLE LUNCH BUFFET”

SOUP

New England Clam Chowder

SALADS

Petite Hearts of Romaine Caesar Style

Grilled Vegetable Salad with Marinated Mushrooms, Baby Artichokes
and Balsamic Vinaigrette

Crab Louis
Dungeness Crab, Shaved Iceberg, Egg, Cherry Tomato and Cucumber
with Louis Dressing

Freshly Baked Rolls

ENTRÉE ITEMS

Thyme Scented Roast Organic Chicken Breast
Au Gratin Potatoes, Mushroom Stew

Oven Roasted New York Strip Loin
Broccolini, Tomato-Truffle Demi Glace

Scampi Americana
Shrimps Sauteéd with Brandy, White Wine, Tarragon, Tomatoes, Garlic,
Shallots over Cappellini Pasta

DESSERTS

Vanilla Bean Panna Cotta with Fresh Berries

Flourless Chocolate Cake

Lemon Meringue Tartlets

Mocha Custard Éclairs

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Hot
Chocolate

\$70.00 per person

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

LUNCH BUFFETS

All Buffet Luncheons include
Coffee, Decaffeinated Coffee, Assorted Teas and Hot Chocolate
Minimum of 25 guests
Pricing based on maximum duration of two hours

“Build Your Own Buffet”

SOUP – Choice of One

Garden Vegetable Soup- Ingredients vary with the Seasons
Creamy Forest Mushroom and Roasted Cipolini Soup
Roasted Chicken Noodle Soup with Buttered French Bread Crisps
New England Clam Chowder
Three Bean Chili Soup with Pork Carnitas and Corn Bread Bites
Cream of Artichoke

SALADS – Choice of Three

Sweet Gem and Butter Leaf Lettuce Salad with Dried Cranberries, Spicy Pecans, Crumbled Goat Cheese and Tangy Citrus Dressing
California Cobb Salad with Bacon, Tomatoes, Chicken, Blue Cheese, Chopped Egg, Cucumber, Avocado and Herb Vinaigrette
Petite Hearts of Romaine Caesar Style with Garlic Herb Croutons Aged Parmesan Cheese and Anchovies
Yukon Gold Potato Salad with Bacon, Roasted Red Onions and Dijon Dressing
Classic American Potato Salad
Sweet Vine Ripened Tomato Salad, Fresh Basil, Marinated Baby Fresh Mozzarella with Organic Lemon Infused Olive Oil, Cracked Black Pepper, Sea Salt, Fried Capers and Aged Balsamic Vinegar
Asparagus and Roasted Portabellini Salad with Shaved Pecorino Cheese, Roasted Shallot Vinaigrette and Truffle Oil
Corkscrew Pasta Salad with Fire Roasted Peppers, Portabellas, Italian Squash and Broccolini
Penne Pasta Salad with Fresh Artichokes, Roasted Garlic, Salami, Provolone, Oven Dried Tomatoes and Italian Vinaigrette
Grilled Sesame Chicken Salad with Soba Noodles, Asian Slaw and Cashew Dressing

ENTREES – Choice of Two

Grilled New York Steak with Pancetta, Caramelized Onions, Portabella Mushrooms, Natural Jus and Roasted Garlic Red Potatoes
Cider Brined Pork Loin with Grilled Green Apple Relish, Balsamic Fig Jus and Smoked Cheddar Gratin Potatoes
Ginger and Tamari Marinated Rib Eye Steak with Broccolini and Wasabi Mashed Potatoes
Grilled Salmon with Shiitake-Spinach Risotto, Yuzu Butter and Orange Scented Tomato Ginger Relish
Individual Shrimp and Lobster Pot Pies with Sherry Cream and a Golden Crust
Pan Seared Breast of Chicken Garlic-Rosemary Glaze, Fingerling Potatoes and Warm Mushroom Salad
Roasted Breast of Chicken with Pear, Walnut & Sausage Stuffing and Lemon Thyme Brown Butter
Cheese and Spinach Raviolis with Organic Spinach, Basil, Vine Ripened Tomatoes, Fennel-Garlic Cream and Fresh Mozzarella
Sea Bass Medallions with Pancetta-Saffron Risotto, Fennel Bouillabaisse, Clams and Mussels
Grilled Chicken Breast with Sonoma Goat Cheese, Butter Whipped Potatoes, Smoked Tomato Relish and Natural Jus

DESSERTS – Choice of Two

Marbled Cheesecake Bites
Key Lime Tarts
Vanilla Panna Cotta with Seasonal Berries
Lemon Curd Tartlet with Blueberries
Flourless Chocolate Cake
Bourbon Pecan Tart
Chocolate Fudge Brownies
Vanilla Bean Crème Brulee
Assorted Pebble Beach Cookies

\$63.00 per person
Additional Salads and Entrees \$7.00 per person, per item

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

BOXED LUNCH

Choice of Sandwich, Salad and Dessert

Individual Bag of Chips or Pretzels

Seasonal Whole Fruit

\$38.00 per person

SANDWICHES (one sandwich per lunch; up to two selections for guest's choice; sandwich can be prepared as a wrap or with guest's choice of Roll: (Ciabatta, Francese, French, or Kaiser Roll)

Oven Roasted Turkey, Caramelized Chili Bacon, Lettuce and Tomato
Roast Beef, Jack Cheese, Smokey Grilled Onions, Lettuce, Tomato and Chipotle Aioli
Italian Combo: Salami, Ham, Provolone Cheese, Mozzarella Cheese, Shredded Lettuce, Tomato and Tapenade
Hearth Stone Ham, Swiss Cheese, Lettuce, Tomato and Sweet/Hot Dijon
Grilled Portabella, Zucchini, Squash, Roasted Peppers, Baby Spinach, Sun-dried Tomato Pesto
Tuna Salad with Lettuce, Tomato and Caper Aioli
Tomato, Basil, Mozzarella Cheese and Basil Aioli

SALADS/SIDES (select one):

Country Potato Salad
Egg Salad
Cole Slaw
Penne Pasta Salad with Artichokes, Sun-dried Tomatoes and Herb Dressing
Antipasto Salad with Marinated Mushrooms, Olives, Cauliflower, Carrots, Peppers and Mozzarella Cheese
Local Baby Greens with Fresh Vegetables and Ranch Dressing
Caesar Salad with Garlic Croutons, Parmesan Reggiano

DESSERT (select one):

Almond Shortbread
Chocolate Chip Cookie
Oatmeal Raisin Cookie
Chocolate Fudge Brownie
Lemon Bar
White Chocolate Macadamia Nut Blondie
Snickers Bar

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

RECEPTION SELECTIONS

COLD HORS D'OEUVRE

Caprese Salad on Crostini
Grilled Crostini with Crescenza Cheese and Granny Smith Apple
Buttery Pastry Cup filled with Crème de Brie, Sun-dried Apricot and Candied Pecan
Petite Cucumber filled with Tropical Fruit Salsa, Cilantro and Chile
Ruby Endive Leaf with Caponata
Open Faced Mini BLT on Toasted Baguette
Thinly Sliced Filet of Beef Roll-up, Grilled Scallions, Sesame Seeds and Ginger Glaze
Beef Carpaccio Roulade with Spinach and Parmesan-Anchovy Butter on Crostini
Chipotle Chicken Salad on Petite Corn Cake with Cilantro Crème Fraîche
Spicy Thai Lettuce Wrap with Pork
Chicken Apple and Walnut Tartlet with Camembert Cheese
Lemon and Chervil Dungeness Crab Salad in Petite Artichoke Bottoms
Mini Lobster Roll Sandwich
Grilled Teriyaki Shrimp and Pineapple Skewer
Smoked Salmon Crepe Pinwheel with Herbed Cream Cheese
Grilled Prawn and Avocado Tostada on a Crisp Corn Tortilla
Sesame Ahi Tuna Poki with Wasabi Cream in a Sesame Cornette
Chive Potato Latke with California Caviar and Crème Fraîche
Tequila Infused and Compressed Watermelon and Ahi Tuna Lollipop

\$6.50 per piece

CHILLED SEAFOOD

Served with Lemon and Cocktail Sauce
Snow Crab Claws with Classic Cocktail Sauce
Chardonnay Poached Prawns with Classic Cocktail Sauce
Oysters on the Half Shell with Classic Cocktail Sauce

\$7.00 per piece

ICE CARVINGS

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

HOT HORS D'OEUVRE

Crispy Risotto and Truffled Wild Mushroom Arancini
Caramelized Onion, Artichoke, Spinach and Feta Cheese Tarts
Castroville Fried Artichokes with Meyer Lemon Aioli
White Cheddar and Truffle Grilled Cheese Sandwich
Crisp Vegetable Spring Rolls with Sweet Chili Dipping Sauce
Porcini Mushroom Bisque with White Truffle Oil (Demitasse)
Creamy Butternut Squash Soup, Aged Balsamic Reduction (Demitasse)
Sweet Onion "French Tart" with Smoked Bacon
Petite Croque Monsieur
Crisp Sicilian Mac and Cheese Bites- Prosciutto, Fontina, Basil and Sun-dried Tomatoes
Petite Veal Meatballs with Classic Marinara Sauce
Sirloin Crostini with Tapenade and Black Truffle Vinaigrette
Hot Links en Croute with Sierra Nevada Stout Mustard
Grilled New Zealand Lamb Chops with Triple Poached Garlic Aioli
Mini Shredded Beef Tacos with Pico de Gallo and Guacamole
Crispy Fueille de Brick Wrapped Asparagus with Prosciutto and Parmesan
Lobster and Corn Fritters with Sweet and Spicy Chile Dipping Sauce
Warm Potato Latkes, Smoked Salmon and California Caviar Creme
Pacific Oysters Rockefeller Style with Spinach and Pernod
Crispy Wrapped Ahi Tuna and Tomato Confit
Mini Dungeness Crab Cake with Toasted Fennel Aioli
Pancetta Wrapped Prawn with Lemon-Rosemary Butter
Spicy Dungeness Crab Dip Brulee
Lobster Twice Baked Fingerling Potato
Chipotle BBQ Bacon wrapped Day Boat Scallops
Mini Shrimp Cake Slider with Smoked Tomato Remoulade

\$7.00 per piece

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

RECEPTION SELECTIONS

CHILLED DISPLAYS

Salinas Valley Crudités
Market Fresh Vegetables with Blue Cheese and Ranch
\$9.50 per person

Seasonal Fruit and Mixed Berry Display
\$10.00 per person

Hot Smoked and Cold Smoked Salmon, Smoked Trout
Cream Cheese, Red Onions, Capers and Sieved Eggs, Crème Fraîche
\$12.00 per person

Salad Bar
Mixed Greens, Baby Spinach and Iceberg Lettuce
Baby Corn, Marinated Artichokes, Olives, Baby Carrots,
Hard-Cooked Eggs, Bacon Bits, Sunflower Seeds,
Toy Box Cherry Tomatoes, Cottage Cheese, Fresh Beets,
and Hot House Cucumbers
Assorted House-made Dressings
\$12.00 per person

California and American Artisan Cheese Display
Served with Dried Fruit Chutney, French Bread
Toasted Walnuts, Red Seedless Grapes and Carr's Crackers
\$15.00 per person

Taste of California
Lightly Battered Fried Calamari with Lemon Aioli
Carne Asada and Jack Cheese Quesadillas with Guacamole
West Coast Oysters on the Half Shell with "Hog Wash"
Baby Vegetable Crudités with Anaheim Pepper Cream Dressing
Marinated Olives, Sweet, Spicy and Salty Almonds
\$15.00 per person

Antipaste
Prosciutto, Mortadella, Finocciona, Parmesan,
Fresh Mozzarella and Crescenza Cheeses, Grilled Asparagus
Marinated Artichokes, Herb Marinated Mushrooms
Olive Tapenade, Tomato-Basil Bruschetta, Arugula Pesto
Grilled Focaccia Bread and Herbed Grissini
\$18.00 per person

Sushi Display
Nigiri Sushi and California Rolls with Soy Sauce, Wasabi and Pickled
Ginger (3 Pieces per person)
\$24.00 per person

Grand Seafood Display
Oysters and Clams on the Half Shell, Jumbo Shrimp, Snow Crab Claws
Cocktail Sauce, Champagne Mignonette
\$25.00 per person

CAVIAR STATION

Sustainable California Caviar Selection
Potato Crisp, Buckwheat Blini, Crème Fraîche, Sieved Egg
\$ Market Price per display

CAVIAR TASTING STATION

Sustainable California Farmed Caviar with Fun Flavors
Saffron, Wasabi, Ginger, Truffle, Hackleback and Ascetra
Traditional and "Fun" Accompaniments
\$ Market Price per display

CARVED ITEMS

All served with soft rolls and condiments
25 guest minimum

Sage Brined Whole Roast Turkey
Traditional Gravy and Huckleberry-Cranberry Chutney
\$14.00 per person

Ancho Chile and Cumin Roasted Loin of Pork
Sweet-Smoked Chipotle BBQ Sauce
\$16.00 per person

Brown Sugar and Molasses Glazed Slow-Roasted Ham
Honey-Dijon Mustard Sauce
\$17.00 per person

Lemon and Rosemary Infused Colorado Leg of Lamb
Natural Lamb Jus and Minted Hollandaise
\$19.00 per person

New York Strip Loin
Dusted with a Trio of Crushed Peppercorns,
Red Wine and Roasted Shallot Reduction and Creamed Fresh
Horseradish
\$22.00 per person

Truffle Marinated Whole Roasted Filet of Beef
Mushroom Ragout and a Rich Cabernet Sauce
\$24.00 per person

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

RECEPTION SELECTIONS

ASIAN-AMERICAN “DELIGHT”

Crispy Pot Stickers and Spring Rolls, Ponzu Dipping Sauce

Steamed Pork Bao, Fermented Black Bean Sauce

Thai Lettuce Wraps with Chicken, Sweet Thai Chili Sauce
\$26.25 per person

PASTA STATION with CHEF TO PREPARE

Three Cheese Tortellini
Grilled Prawns, Oven Roasted Cherry Tomatoes, Pine Nuts and Fresh Pesto Cream

Orecchiette Pasta
Fennel Sausage, Roast Garlic, Fresh Tomato and Basil Sauce, Parmesan
\$31.50 per person

TACO “STREET STYLE” STATION

Chicken El Pastor, Carne Asada, Pork Carnitas, Camerones with Tequila and Lime
Warm Flour and Corn Tortillas, Salsa Fresca, Salsa Ranchera, Crema, Guacamole, Shredded Cabbage, Lime and Cilantro
\$36.25 per person

RISOTTO STATION with CHEF TO PREPARE

Creamy Seafood Risotto
Rock Shrimp, Dungeness Crab, Asparagus and Fresh Tomatoes
Finished with Lobster Bisque and Dry Aged Jack Cheese

Wild and Cultivated Mushroom Risotto
Parma Prosciutto, English Peas, Aged Parmesan Cheese and White Truffle Oil
\$37.50 per person

SPORTS BAR

Spicy Hot Wings, Celery Sticks
Crispy Chicken Fingers
Popcorn Shrimp
Potato Skins with all the Fixins’
BBQ Baby Back Ribs
Chips Salsa and Guacamole
Ranch Dressing, Blue Cheese Dip, Chipotle Aioli and Cocktail Sauce
\$39.00 per person

STIR FRIED NOODLE STATION with CHEF TO PREPARE Select (2) of the following items:

Spicy Sesame
Pad Thai Style Flat Rice Noodles, Carrots, Onions, Broccoli, Shiitake Mushrooms and Tofu in Spicy Sesame Sauce

Chow Mein
Stir Fried Egg Noodles, Carrots, Onions, Bell Peppers, Bean Sprouts, Choice of Chicken or Beef, Sesame Oil and Lite Soy Sauce

Yaki Soba
Soba Noodles, Snow Peas Onions, Bean Sprouts
topped with Dried Seaweed and Sesame Seeds in a Seafood Broth

Shanghai Noodles with Chicken
Shanghai Noodles, Spicy Peanut Sauce, Chicken Breast, Broccoli, Threads of Zucchini, Squash and Carrots, Bean Sprouts

Salmon with Rice Noodles
Salmon, Rice Noodles, Ginger, Garlic, Lemongrass, Green Beans, Spinach, Scallions, Thai Basil, Yellow Curry Sauce and Cilantro

Ginger Garlic Chili Chicken and Prawns
Sauteed Chicken Breast, Prawns, Vegetables,
Singapore Noodles with a Ginger Garlic Chili Sauce

\$39.50 per person

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

PLATED DINNERS

Plated Dinners include Appetizer, Soup or Salad
Freshly Baked Rolls, Entrée, Dessert
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Hot Chocolate

APPETIZERS

Grilled Chicken and Peppers on Rosemary Skewer with Parmesan and Sun-dried Tomato Orzo

Napa Cabbage stuffed with Portabella Mushrooms, Basmati Rice, Caramelized Shallots, Carrots, Fennel and Tomato-Sherry Vinaigrette

Grilled Baby Artichoke with Roasted Red Pepper, Aged Dry Jack Cheese and Meyer Lemon Vinaigrette

Cajun Style Rock Shrimp on Grits with Braised Greens

Pan Seared Day Boat Scallop with Corn and Lobster Potato Puree and Tarragon Buerre Blanc

Medallion of Sea Bass on Shiitake Mushrooms, Sweet Pea Tendrils, Yuzu Butter and Soy Glaze

Sliced Wagyu Sirloin with Truffle Spinach, Caramelized Cipollini, Potato Puree and Cracked Pepper Jus

Fontina and Spinach stuffed Portobello Mushroom with Red Pepper Coulis and Micro Greens

Blue Crab Risotto with Preserved Meyer Lemon, Shaved Asparagus and Chardonnay Sauce

Roasted Portobello Mushroom Ravioli with Sliced Parmesan and Wild Mushroom Jus

SOUPS

Lobster Bisque with Chive Cream and Lobster Ravioli

Cream of Chicken en Croute
Roasted Chicken, Julienne Vegetables, Chopped Truffles with a Puff Pastry Top

Minestrone Milanese
Hearty Vegetable Soup with Orecchiette Pasta and Parmesan Crostini

Shrimp and Tomato Bisque

Onion Soup Au Gratin

Chilled Gazpacho

SALADS

Roasted Beets, Frisée Lettuce, Applewood Bacon, Goat Cheese, Pistachios and Pomegranate Vinaigrette

Grilled Organic Apple, Endive, Watercress, Pecans, Blue Cheese and Vanilla Bean Vinaigrette

Arugula and Grilled Portobello Salad, Extra Virgin Olive Oil, Lemon Juice, Shaved Parmesan Cheese, Cracked Pepper and Sea Salt

Grilled Radicchio and Artichoke Salad, Red Teardrop Tomatoes, Gorgonzola Cheese, Balsamic and Extra Virgin Olive Oil

Asparagus and Butter Lettuce Salad with Pine nuts, Buffalo Mozzarella, Cherry Tomatoes and Lemon Rosemary Vinaigrette

Hearts of Romaine with Caesar Dressing and Parmesan Crostini

Wilted Spinach Salad, Chopped Egg, Bacon, Red Onions with Sweet and Sour Vinaigrette

Wedge of Iceberg, Bacon, Red Onion, Cucumber, Carrot, Tomatoes and Blue Cheese Dressing

Carmel Valley Mixed Greens, Asparagus, Shaved Aged Parmesan, Aged Balsamic and Extra Virgin Olive Oil

INTERMEZZOS

Champagne Granita

Campari Grapefruit Sorbet

Raspberry Sorbet

Green Apple Martini Sorbet

Kalamansi Sorbet

Blood Orange Granita

\$7.50 per person

Individual Ice Sculptures for Sorbet Service

Add \$25.00 per person

ARTISAN CHEESE COURSE

San Joaquín Gold Cheddar

Shaft's Blue Cheese

Mt. Tam – Triple Cream

Pepato – Semi Aged Sheep's Milk Cheese

Barely Buzzed – Coffee Bean Coated Cow's Milk Cheese

\$16.00 per person

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

PLATED DINNERS

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 per person.

POULTRY

Apple Cider Marinated Chicken Breast
White Corn and Cheddar Polenta, Honey and Black Pepper Roasted
Pear, Cranberry Compote and Natural Jus
\$86.00 per person

Chicken Paillard with Wild Mushrooms
Thin Medallions of Grilled Chicken Breast topped with Wild
Mushrooms, Leek Mashed Potatoes,
Sautéed Spinach and Lemon Thyme Vinaigrette
\$87.00 per person

Thyme Scented Roast Organic Chicken
Half Chicken, Granny Smith Apples and Parsnip Puree, Shiitake
Mushrooms, Pancetta Lardons, Natural Jus
\$89.00 per person

Stuffed Oven Roasted Chicken Breast
Chanterelle Mushrooms, Spinach, Manchego Cheese, Caramelized
Shallot Risotto
\$90.00 per person

Grilled Free Range Chicken Breast Over Penne Florentine
Penne with Fresh Tomatoes, Broccolini, Garlic, Pepperoncini, Spinach,
Basil, Yellow Peppers, Olive Oil and White Wine
\$92.00 per person

Duck Breast and Leg Confit
Braised Red Cabbage, Wild Rice, Currant Sauce
\$98.00 per person

PORK

Grilled Maple Cured Pork Chop
Apple, Sage and Brioche Stuffing, Braised Red Cabbage, Cranberry
Compote, Natural Juice
\$98.00 per person

Coffee Rubbed Pork Loin
Sweet Potato Puree, Green and Yellow Beans, Bacon and Pecan
Vinaigrette
\$99.00 per person

Bacon Wrapped Pork Tenderloin
Spaetzle, Swiss Chard and Granny Smith Apple, Blackberry Port Wine
Sauce
\$105.00 per person

LAMB

Roast Colorado Rack of Lamb
Blue Cheese Gratin Potatoes, Corn Flan, Huckleberry Sauce
\$130.00 per person

BEEF

Grilled Wagyu Skirt Steak
BBQ Demi Glace, Corn Mashed Potatoes, Grilled Asparagus
\$98.00 per person

Seared Rib Eye Steak
Parmesan-Garlic Potato Wedges, Green Beans with Cherry Tomatoes
and Bacon, Mushroom Port Wine Sauce
\$128.00 per person

Grilled New York Steak
Twice Baked Potato, Sauté Spinach, Tomato Chimichurri Sauce
\$128.00 per person

Braised Brisket of Beef
Cipollini Onion Sauce, Potato Pancakes, Baby Carrots, Apple Sauce
\$129.00 per person

Roast Prime Rib of Beef
Twice Baked Truffle Potato, Butter Glazed Baby Carrots
\$130.00 per person

Pan Seared Filet Mignon
Madeira Sauce, Truffle Butter, Roast Red Potatoes, Baby Carrots, Green
Beans, Forest Mushrooms
\$132.00 per person

VEAL

Slow Roasted Veal Chop with Glazed Root Vegetables
Sliced Fingerling Potatoes and Rosemary Veal Reduction
\$128.00 per person

Medallions of Veal with Crab Meat, Asparagus and Béarnaise
Buttermilk Mashed Potatoes and Sautéed Spinach
\$135.00 per person

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

PLATED DINNERS

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 per person.

SEAFOOD

Pineapple Mojito Grilled Salmon
Mint and Dark Rum Glaze, Pineapple Salsa, Paella Rice and Spinach
\$93.00 per person

Grilled "Line Caught" Swordfish with Red and Yellow Tomatoes
Capers, Kalamata Olives, Lemon Thyme Vinaigrette, Herbed Couscous,
Seasonal Vegetables
\$94.00 per person

Roasted Pacific Halibut in Cioppino Broth Steamed New Potatoes,
Roasted Fennel and Leeks
\$96.00 per person

Sautéed Monterey Bay Sand Dabs
Mushrooms, Capers, Lemon Buerre Blanc, Chive and Crème Fraîche
Potato Puree, and Broccolini
\$97.00 per person

Seared Blue Nose Bass
Baby Artichokes, Shiitake Mushrooms, Roast Garlic Au Gratin Potatoes
and Lime Buerre Blanc
\$98.00 per person

Seared Black Cod marinated in Miso Vinaigrette
With Cashew Sticky Rice, Napa Cabbage, Matsutake Mushrooms,
and Wasabi-Yuzu Vinaigrette
\$99.00 per person

Scampi Americana
Shrimp Sautéed with Brandy, White Wine, Tarragon, Tomatoes, Garlic,
Shallots over Fresh Pappardelle Pasta
\$102.00 per Person

Scampi Sauté
Shrimp Sautéed with White Wine, Garlic, Herbs, Shallots, Lemon,
Mushroom Risotto
\$105.00 per person

Roasted Arctic Char with Corn Butter Sauce, Swiss Chard, and Roasted
Fingerling Potatoes
\$105.00 per person

Seared Ahi Tuna with Braised Napa Cabbage, Shiitake Mushrooms,
Sushi Rice and Ginger Wasabi Butter
\$108.00 per person

Pan Seared Diver Scallops with Lobster Mashed Potatoes,
Caramelized Cauliflower, Lemon Caper Buerre Blanc
\$108.00 per person

Seared Organic Loch Duart Salmon
Green Lentils, Pernod Spinach, Citrus Jus
\$112.00 per person

Butter Poached Maine Lobster
Leeks and Carrots, Potato-Parsnip Puree
\$120.00 per person

DUAL ENTREES

Pre-guaranteed split entrée choices and tableside choices are not offered
with the Dual Entrée preparations.

Stuffed Oven Roasted Chicken Breast with Chanterelle Mushrooms,
Spinach, Manchego Cheese and Chicken Jus and Pan Seared Blue Nose
Sea Bass with Lemon Butter and Cherry Tomato Risotto
\$108.00 per person

Grilled Free Range Chicken Breast with Arugula Pesto and Seared Loch
Duart Salmon with Lemon-Caper Buerre Blanc,
Fresh Corn Mashed Potatoes and Vegetable Medley
\$110.00 per person

4oz Short Rib and 4oz Rib Eye, Truffle Mashed Potatoes, Broccolini
\$120.00++ per person

Rosemary and Garlic Scented Roast Australian Rack of Lamb with
Natural Jus and Grilled Halibut with Olive Tapenade, Saffron Rice,
Shallot Butter tossed Haricot Vert
\$124.00 per person

Marinated Grilled Wagyu Skirt Steak and Shrimp Scampi Sauté
Thick Cut House Fries with Garlic Butter and Sea Salt, Green Beans
and Red Wine Sauce
\$125.00 per person

Pan Seared Diver Scallops and Grilled Rib Eye Steak
Potato Parsnip Puree, Local Baby Artichokes and Red Wine Sauce
\$127.00 per person

Cajun Spiced Black Tiger Shrimp and Grilled Filet Mignon
Roasted Garlic Fingerling Potatoes, Grilled Asparagus and Roasted
Chile Pepper Demi Glace
\$129.00 per person

6 oz. Grilled Pepper Crusted Filet Mignon Cabernet Demi Sauce and
Crab Stuffed Shrimp
Lemon Buerre Blanc, Au Gratin Potatoes, Seasonal Vegetables
\$136.00 per person

Roasted Filet Mignon with Cabernet Wine Reduction and Butter
Poached Maine Lobster with Tarragon Buerre Blanc, Petite Double
Stuffed Yukon Gold Potato, Lemon Grilled Broccolini
\$142.00 per person

Grilled Filet Mignon and Broiled Australian Lobster Tail
Chives and Crème Fraîche Potatoes, Asparagus, Drawn Butter and
Béarnaise
\$144.00 per person

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

PLATED DINNERS

FOUR COURSE DESSERTS

Classic Crème Brûlée
Creamy Vanilla Bean infused Custard with a Burnt Sugar Crust
Crunchy Chocolate Pistachio Biscotti

California Fresh Fruit Tart
Sweet Buttery Tart Shell filled Custard Cream, 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 and
Cider-Caramel Sauce

Chocolate Pecan Tart with Pecan Brittle Ice Cream

Rosemary Citrus Olive Oil Cake with Seasonal berries
and Blood Orange Sorbet

Red Velvet Cheesecake with Marinated Fresh Raspberries

Sour Cherry Almond Tart with Crème Fraîche Ice Cream and a Cherry
Sauce Reduction

Milk Chocolate Mousse Crunch Cake and White and Dark Chocolate
Sauce

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

House made Sorbet Trio
Raspberry, Mango and Coconut

SHOW STOPPER DESSERTS

Italian Classic Trio

Vanilla Bean Panna Cotta with Fresh Berries,
Tiramisu and Hazelnut Chocolate Cake
\$6.25 per person

Pastry Chef's Dessert Trio

Mini Crème Brûlée with Fresh Berries
Flourless Chocolate Cake
Passion Fruit Curd Tartlet
\$6.25 per person

Custom Chocolate Logo Dessert

Your company logo created on white or dark Chocolate disc with up to
3 colors will be incorporated into any of the above dessert selections
\$4.50 per person
With a \$250 set up fee
(Must have 10 day notice- Rush order fee is additional \$150)

Petit Fours Mignardise

\$6.25 per person

FAMILY STYLE DESSERT

Chocolate Fondue for the Table

House-Made Marshmallows, Lemon Pound Cake, Madeleines, Brownie
Caramelized Bananas, Strawberries, Blackberries
Fondue Choices: Swiss Rich Dark Chocolate
White Chocolate with Grand Marnier and Swiss Milk Chocolate
Caramel
\$12.50 per person

PLATED DINNER TASTING MENU

Artichoke Consommé, Lobster Medallion, Leek and Truffle Julienne

Pan Seared Day Boat Scallop on Salsify Mousseline
and Watercress Sauce

Iced Lettuces, Red Wine Ice Vinaigrette

Poached Oysters, Belgian Endive, Fennel Pernod Foam

Arctic Char, California Caviar, Cauliflower Potato Napoleon

Seared Grain Fed Kobe Beef Tenderloin
Gorgonzola Croquette, Onion Rhubarb Compote, Huckleberry
Gastrique

Our Pastry Chef's Selection of Miniature Desserts
Flourless Chocolate Cake with Marinated Berries, Raspberry Crème
Brulee, Almond Biscotti and Almond Cherry Cake with Crème Anglaise
\$200.00 per person

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

PLATED DINNERS

For groups up to 50 persons maximum

(Tableside Choice of Salad and Entrée)

MENU OPTION #1

APPETIZER

Sautéed Sand Dabs with Capers, Parsley, Lemon Beurre Blanc

SALADS

Sweet Gem Lettuce, Avocado, Ruby Grapefruit, Pistachios, Pickled Shallots and Thyme Vinaigrette

OR

Arugula and Frisée Salad with Green Beans
Serrano Ham, Manchego Cheese and Jerez Sherry Vinaigrette

ENTRÉES

Pan Roasted Loch Duart Salmon with Rock Shrimp Risotto,
Brussels Sprouts and Citrus Buerre Blanc

OR

Porcini Mushroom Crusted Chicken Breast
Parmesan Polenta, Broccolini and Baby Carrots

OR

Vegetarian Option of Stuffed Japanese Eggplant, Quinoa and Currents,
Grilled Vegetables, Red Pepper and Asparagus Coulis

DESSERTS

Mini Crème Brûlée with Fresh Berries

Flourless Chocolate Cake

Passion Fruit Curd Tartlet

\$155.00 per person

MENU OPTION #2

APPETIZER

Crab, Artichoke, Oven Roasted Tomato Cannelloni
Parmesan and Fontina Veloute, Red Pepper Coulis

SALADS

Upland Watercress and Frisée Salad
Yellow and Red Teardrop Tomatoes, Carrots and Stilton Cheese
Apple Vanilla Vinaigrette

OR

Butter Lettuce and Field Greens
Crispy Shallots, Yellow Tomatoes and Pecorino Romano Cheese
Truffle Vinaigrette

ENTRÉES

Roast Loin of Natural Pork, Cheddar Polenta
Seasonal Vegetables and Apple, Sage and Rosemary Jus

OR

Seared Diver Scallops
Leek and Mushroom Ragout

OR

Surf and Turf Dungeness Crab Cake with Grilled Wagyu Skirt Steak
Petite Double Stuffed Yukon Gold Potatoes, Broccolini, Remoulade
and BBQ Demi-Glace

(Vegetarian Option of Baked Eggplant stuffed with Spring Vegetables
Asparagus Sauce and Red Pepper Coulis)

DESSERTS

Italian Classic Dessert Trio
Vanilla Bean Panna Cotta with Fresh Berries,
Hazelnut Chocolate Cake and Tiramisu

\$160.00 per person

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

BUFFET DINNERS

All Buffet Dinners include:
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Hot Chocolate
Minimum 25 guests

“TASTE OF THE WEST”

SOUP and SALAD

Chicken Soup Azatlan
With Shredded Chicken, Rice, Avocado, Cilantro and Tomato

Corn and Flour Tortilla Chips
Fire Roasted Salsa

Red Leaf Lettuce Salad
With Jicama, Roasted Peppers, Bermuda Onion, Cucumbers and a Creamy Cilantro Dressing

Baby Iceberg Lettuce Cups
With Guacamole, Cheddar and Tomatoes

ENTRÉE

Grilled Prawns with Spicy Chili Colorado Sauce

Swordfish with Lime, Avocado and Salsa Verde

Citrus Marinated Grilled Chicken with Pico de Gallo

Smokey New Mexico Chile Marinated and Grilled New York Steak

Roasted New Potatoes with Chorizo Spices

Spanish Style Rice

Refried Pinto Beans

DESSERT

Watsonville Strawberry Tarts

Lemon Curd Tartlets with Fresh Berries

California Almond Cake

Sour Cream Cheesecake

\$140.00 per person

“TASTE OF MONTEREY BAY”

FROM THE WHARF

Dungeness Crab Cakes
Traditional Remoulade

Monterey Bay Sand Dabs with Mushroom and Caper Sauce

Seared Local Rock Cod with Cioppino Sauce

Braised Calamari Salad, Tomatoes, Avocado,
Lemon Vinaigrette

FROM THE FIELDS

Carmel Valley Mixed Greens
Cherry Tomatoes, Bermuda Onions, Marinated Mushrooms, Carrots,
Balsamic Dressing

Baby Artichoke Salad, with Goat Cheese, Frisée, Almond Slivers
and Charred Meyer Lemon Dressing

Grilled Vegetable Salad with Squash, Portabella, Fennel, Radicchio,
Asparagus, Cipollini Onions and Red Wine Vinaigrette

Country Breads and Rolls

FROM THE COUNTRYSIDE (With Carver)

Slow Roasted Prime Rib of Beef with Horseradish and Natural Jus

Oven Roasted Free Range Chicken Breast Baby Artichokes, Spinach,
and Madeira Wine Jus

Garlic and Rosemary Roasted New Potatoes

DESSERT

Vanilla Bean Crème Brûlée

Chocolate Truffle Cake

Make Your Own Strawberry Shortcake

\$150.00 per person

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

BUFFET DINNERS

All Buffet Dinners include:
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Hot Chocolate
Minimum 25 guests

“THE FIVE STATIONS BUFFET”

SEAFOOD STATION

Iced Jumbo Prawns, Snow Crab Claws and Oysters on the Half Shell
With Traditional Condiments

Nigiri Sushi and California Rolls with Traditional Condiments

Pan Seared Scallops on Leek and Mushroom Ragout

PASTA STATION

Penne Pasta with Grilled Chicken Oyster Mushrooms, Arugula,
With Garlic, Roasted Red Peppers, Extra Virgin Olive Oil and
Vermouth

Cavatapi Pasta with Spicy Italian Sausage, Broccoli Rabe,
Tomatoes, Parmesan and Light Marinara

SALAD BAR

Salinas Valley Mixed Greens
Assorted Condiments and Dressings

Caprese Salad-
Vine Ripened Tomatoes, Fresh Mozzarella, Basil, Aged Balsamic
Vinegar and California Extra Virgin Olive Oil

Haricot Verts and Fingerling Potato Salad with Truffle Vinaigrette

CARVING STATION

Seared Tenderloin of Beef
with Red Wine Jus and Béarnaise Sauce

Roast Breast of Turkey
Cranberry Chutney and Traditional Turkey Gravy

Buttery Whipped Potatoes with Caramelized Shallots

DESSERT STATION

Assorted French Pastries

Cherries Jubilee with Vanilla Bean Ice Cream

\$150.00 per person

SMALL TASTES COMFORT FOOD STATIONS

(Small Plate Food Stations):

STATION #1

Mini Grilled Tillamook 10 year Cheese with Tomato Bisque

Mini Iceberg Wedge Salad with Point Reyes Bleu Dressing
Shaved Radishes and Carrots

Marinated Feta Cheese with Sweet Onions, Country Olives and Frisee

Orzo Pasta with Laughing Bird Shrimp, Country Ham and Gruyere
Cheese

Grilled Vegetable Display

STATION #2

Spaghetti Nest and Mini Meatballs

Lobster Mac n Cheese

Carved Item- Smoked or Roasted Turkey with Classic Garniture

Pan Seared Salmon with Scallion Risotto

Chorizo and Prawns with Saffron Rice

STATION #3

Petite Desserts to include

Mini Chocolate Devil Food Cake

Petite Strawberry Shortcake

Mini Apple Tarte Tatins

Butterscotch Pot de Crème

Mini Panna Cotta with Blueberry Compote

\$152.00

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

BUFFET DINNERS

All Buffet Dinners include:
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Hot Chocolate
Minimum 25 guests

“THE CLAM BAKE”

CHILLED SEAFOOD

Iced Jumbo Prawns, Snow Crab Claws, Oysters and Clams on the Half Shell with Traditional Condiments

Sashimi of Ahi Tuna with Yuzu Wasabi Vinaigrette

Crab Louis

Dungeness Crab, Shaved Iceberg, Egg, Cherry Tomato and Cucumber with Louis Dressing

SOUP AND SALADS

New England Style Clam Chowder

Romaine Lettuce with Anchovies, Parmesan Croutons and Caesar Dressing

Baby Iceberg Wedges with Blue Cheese, Bacon, Tomato, Cucumber and Ranch Dressing

ENTRÉES

Steamed Little Neck Clams with White Wine, Herbs, Shallots, Garlic, Tomatoes and Butter

Pepper Crusted New York Strip Loin
Au Jus and Horseradish

Steamed Maine Lobster with Drawn Butter (half lobster per person)

Butter Braised Fingerling Potatoes

Corn on the Cob

DESSERT

Pebble Beach Key Lime Pie

Butterscotch Pudding

Valrhona Chocolate, Housemade Cinnamon Marshmallow S'mores

Warm Berry Cobbler with Chantilly Cream

\$160.00 per person

“TASTE OF THE LODGE”

THE BENCH

Cold Smoked Burrata and Fresh Ricotta with Grilled Brea, Roasted Tomatoes and Basil

Wood Fired Roasted Vegetables,
Artichokes, Carrots, Crosnes, and Baby Beets with Maldon Sea Salt, Orange Zest and Olive Oil

Slow Wood Roasted Honey-Rosemary Free Range Chicken
Roasted Fingerling Potatoes and Natural Jus

STILLWATER BAR AND GRILL

Yellow Fin Tuna Crudo
Truffle Soy Oil, Lemon Confit, Radish Sprouts, Maldon Sea Salt

Sweet Corn and Rock Crab Chowder

Seared Scallops

Lobster and Chive Whipped Potato, White Balsamic-Cherry Emulsion

TAP ROOM

Popcorn Shrimp with Cocktail Sauce and Chipotle Aoli

Prime Rib Chili with Warm Cornbread Bites

Angus New York Steak
Served with Sauce Au Poivre and Béarnaise Sauce

DESSERT

Pastry Chef to prepare

Stillwater's Warm Baba Rum with Rum Raisin Ice Cream
with a Brulee Vanilla Poached Pear

Tap Room's Famous Southern Coconut Cake

Assorted Miniature Pastries and Petite Fours

\$160.00 per person

*Menu is subject to change due to seasonality and restaurant Chef's recommendations.

For restaurant chef appearances, a fee of \$2,000.00 for the 4 chefs will be charge

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

BUFFET DINNERS

All Buffet Dinners include:
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Hot Chocolate
Minimum 25 guests

“CARMEL BEACH BBQ”

SOUP and SALADS

Firehouse Chili
Cheddar Cheese and Chopped Onions
Tossed Cobb Salad

Spinach Salad with Cultivated Mushrooms, Red Onion,
Cherry Tomatoes and Balsamic Dressing

Farmers Salad with Cucumbers, Tomatoes, Kalamata Olives, Onion,
Red Peppers, Feta Cheese and Lemon-Oregano Vinaigrette

Grilled Asparagus Platter with Pancetta Bacon,
Crumble Sonoma Goat Cheese and Aromatic Lemon Oil

ENTRÉES

Grilled Breast of Chicken
Grilled Scallions and Honey-Dijon Glaze

Grilled Halibut
Shiitake and Pine Nut Rice Pilaf
Herb-Lime Vinaigrette

Slow Roasted Baby Back Ribs
House made BBQ Sauce

Sea Salt Rubbed Rib Eye Steak
With Tomato Chimichurri

Balsamic Marinated and Grilled Seasonal Vegetables

Twice Baked Potatoes

DESSERT

Key Lime Tarts

Raspberry Almond Tartlets

Flourless Chocolate Cake

Vanilla Bean Crème Brûlée with Fresh Berries

\$162.00 per person

FARMERS' MARKET DINNER BUFFET

Artisan Cheese and Fruit Display (cheeses may vary based on
availability)

Aged Sharp Vermont Cheddar, Wisconsin Raspberry Bellavitano
Sierra Nevada Goat Cheese, Humbolt Fog, Bella Aged Monterey Jack
Served with Central California Dried Figs, Fruit Chutney,
Toasted Walnuts, Organic Red Seedless Grapes
Grilled French Bread Crostini

SUSTAINABLE SEAFOOD STATION

Iced Jumbo Prawns, Crab Claws and Pacific Oysters on the Half Shell
Cocktail Sauce, Lemon, Tabasco and Horseradish

Nigiri Sushi and California Rolls with Traditional Condiments

Ahi Tuna Tartare with Lime-Soy Aioli, Croutons

Stillwater Bar and Grill Signature Monterey Bay Calamari with Chipotle
Aioli

SOUP AND SALAD BAR

Del Monte Artichoke Soup with Lemon Oil and Chive Cream

Carmel Valley Mixed Greens with Feta Cheese, Sherry Vinaigrette

Organic Heirloom Tomatoes with Arugula, Shaft's Blue Cheese and
Herbed Vinaigrette

Fresh Origins Baby Gem Lettuce and Swank Farms Roasted Beet Salad
Crumbled Cypress Grove Goat Cheese, Toasted Walnuts, Citrus
Vinaigrette

ENTRÉE STATION

Grilled California Sea Bass
Roast Fingerling Potatoes with Tomato Lemon Vinaigrette

Three-Cheese Tortellini with Sautéed Shrimp, Spinach
Roasted Gilroy Garlic and Spicy Tomato Sauce

Organic Sautéed Spring Vegetables with Meyer Lemon Butter

CARVING STATION

100% Natural Angus Dry Aged and Slow Roasted New York with
Béarnaise Sauce

California Rosemary Roasted Lamb Racks with Whole Grain Mustard
Sauce

DESSERT STATION

Warm Gizdich Ranch Berry Cobbler with Ice Cream

Watsonville Strawberry Shortcake
Light and Moist Lemon Seed Shortcake
Sweet Strawberries and Honey-Whipped Cream

All-American Scharffenberger Chocolate Mousse Cake
Castroville Raspberries

Assorted Miniature Desserts and Artisan Chocolates

\$180.00 per person

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

BUFFET DINNERS

All Buffet Dinners include:
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Hot Chocolate
Minimum 25 guests

“THE STEAK HOUSE”

(Family Style Buffet)

APPETIZER

Dungeness Crab and Shrimp Cocktail
Classic Cocktail Sauce

SALAD

Leaves of Baby Romaine, Tomato Wedges, Parmesan,
Garlic Crostini, Caesar Dressing

SIDES

Buttered Broccoli and Baby Carrots
Sautéed Mushrooms
Parmesan Potato Wedges
Mac-n-Cheese

ENTRÉES

“The Prime Meats-Certified Angus Beef”
Veal Rib Chop
New York Steak
Rib Eye Steak
Filet Mignon

SAUCES

Steak
House made BBQ
Béarnaise
Red Wine

DESSERT

Key Lime Pie
Apple Cobbler with Vanilla Bean Ice cream
Fresh Fruit Tartlets
Chocolate Caramel Tart with Chantilly Cream
Sour Cherry Almond Tarts

\$195.00 per person

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

BUFFET DINNERS

All Buffet Dinners include:
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Hot Chocolate
Minimum 25 guests

“BUFFET BY DESIGN”

SOUP

(Choice of One)

Seafood Bisque with Dungeness Crab Ravioli and Basil Coulis

Caramelized Cauliflower Soup
Chile Oil, Curried Croutons

Southeast Asian Rice Noodle Soup with Roast Chicken and Napa Cabbage

SALADS and SUCH

(Choice of Three)

Frisée and Roasted Beet Salad with Goat Cheese, Applewood Smoked Bacon, Pistachios and Pomegranate Vinaigrette

Grilled Portabella and Arugula Salad
Extra Virgin Olive Oil, Lemon Juice, Shaved Parmesan, Cracked Black Pepper and Sea Salt

Caprese Salad with Vine Ripened Tomatoes, Fresh Mozzarella, Basil Coulis, Balsamic Syrup and Extra Virgin Olive Oil

Belgian Endive and Lamb's Lettuce Salad
with Sun-dried Strawberries, Truffle Vinaigrette

Butter Lettuce Salad with Mango, Cucumber, Crab, Crushed Peanuts, and Mint-Coriander Dressing

Marinated Tomatoes, Vidalia Onions, and Arugula Salad
Red Wine Dressing

ENTREES

(Choice of Two)

Grilled Wagyu Skirt Steak
BBQ Demi Glace, Corn Mashed Potatoes

Seared Filet of Beef Medallions, Tomato Chimichurri
Crispy Onions

Grilled Rib Eye Steak, Roasted Fingerling Potatoes,
Caramelized Onions, Ale Sauce, Horseradish Mayonnaise

Pan Roasted Chicken Breast, Lemon Thyme Jus,
Saffron Rice, Green and Yellow Beans

Mushroom Crusted Chicken Breast, Green Lentils,
Baby Artichokes, Light Garlic Jus

Sautéed Chicken Breast with Prosciutto, Olives, Almonds
served with Sweet Pea Risotto

Seared Halibut Provençal with Tomato, Garlic and Basil Broth
Minted Couscous

Grilled Salmon, Roasted Fennel, Citrus and Star Anis Buerre Blanc
Herbed Rice

Seared Pork Tenderloin, Cannellini Beans, Braised Cipollini Onions,
Apple, Sage and Rosemary Jus

Goat Cheese Ravioli with Oven Dried Tomatoes, Baby Artichokes, Herbs
Lemon-Parmesan Broth

DESSERTS

(Choice of Two)

Raspberry Swirl Cheesecake

Pebble Beach Key Lime Pie

Death by Chocolate Trifle

Vanilla Panna Cotta with Seasonal Berries

Lemon Curd Tartlet with Blueberries

Flourless Chocolate Cake

Bourbon Pecan Tart

Chocolate Mousse Cake

Warm Peach Cobbler with Vanilla Bean Ice Cream

Warm Apple Cobbler with Chantilly Cream

\$145.00 per person

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

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

	HOSTED PRICE
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

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

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

DEDICATED GOLF BEVERAGE CART

All packages include custom signage

Minimum of 25 guests

Pricing based on maximum duration of 6 hours.

\$250.00 plus tax beverage cart fee waived with purchase of

\$900.00 or more in food and beverage charges.

PAR PACKAGE

Soft Drinks, Water and PowerAde

Granola and Power Bars

Assorted Chips

Candy Bars

\$15.00 per person

BIRDIE BUNDLE

Imported and Domestic Beer

Cellar 8 Cabernet and Chardonnay

Soft Drinks, Water and PowerAde

Home-made Chocolate Chip Cookies

Granola and Power Bars

Assorted Chips

Candy Bars

Whole Fruit

Trail Mix

\$30.00 per person

EAGLE EXCLUSIVE

Imported and Domestic Beer

Cellar 8 Cabernet and Chardonnay

Pebble Beach Yardage Books

Pebble Beach Logo Certifresh Cigars

Soft Drinks, Water and PowerAde

Deli Sandwiches and Hot Dogs

Home-made Chocolate Chip Cookies

Granola and Power Bars

Assorted Chips

Candy Bars

Whole Fruit

Trail Mix

\$60.00 per person

DEDICATED GOLF BEVERAGE CART ADDITIONS

REFRESHMENTS

Assorted Soft Drinks, including Diet and Caffeine-Free	\$5.00 each
Mineral Water, Sparkling and Still Water	\$5.00 each
Individual Orange or Grapefruit Juice	\$5.00 each
Individual Cranberry or Tomato Juice	\$5.00 each
Assorted Energy Drinks	\$6.75 each
Assorted "Odwalla" Power Drinks	\$8.00 each
Premium Brand Drinks	\$12.00 each
Ultra Premium Brand Drinks	\$14.00 each
Imported/Micro Beer	\$7.50 each
Domestic Beer	\$6.50 each
Cellar 8 Wine	\$36.00 per bottle
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas	\$85.00 per gallon
Iced Tea or Hot Chocolate	\$85.00 per gallon

Refreshments can be added to any beverage cart and are charged on consumption.

SNACKS

Trail Mix	\$4.75 each
Individual Mixed Nuts	\$4.75 each
Beef Jerky	\$5.75 each
Assorted Whole Seasonal Fruit	\$37.00 per dozen
Croissants, Danish, Muffins, Breakfast Breads and Scones	\$46.00 per dozen
Assorted Yogurt Cups	\$55.00 per dozen
Pebble Beach Classic Cookie Flavors: Chocolate Chip, White Chocolate Macadamia, Oatmeal Raisin and Peanut Butter	\$55.00 per dozen
Fudge-Nut Brownies	\$55.00 per dozen
White Chocolate Macadamia Nut Blondies	\$55.00 per dozen
Gourmet Cookie Platter: Double Fudge, Lemon Vanilla Shortbread, Coconut Macaroons, Gingersnap and French Macaroons	\$58.00 per dozen
Bagels with Cream Cheese	\$66.00 per dozen

Snacks can be added to any beverage cart and are ordered by the dozen.

SUNDRIES

Lip Balm	\$3.00 each
Beach Golf Links Ball Markers	\$5.00 each
Sun Screen	\$6.50 each
Pebble Beach Yardage Books	\$12.00 each
Golf Tees	\$14.00 each
Sleeve of Golf Balls	\$15.00 each Pebble
Pebble Beach Logo Certifresh Cigars	\$18.00 each
Golf Towels	\$22.00 each
Assorted Pebble Beach Hats and Visors	\$25.00-35.00 each

Sundries can be added to any beverage cart and are charged on consumption

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