

Pebble Beach Resorts



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 Inn at Spanish Bay 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 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 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 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

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

PLATED BREAKFASTS

All plated breakfasts are served with:

Homemade Danish Pastries, Croissants and Muffins

Sweet Butter and Preserves

Coffee, Decaffeinated Coffee, Assorted Teas and Hot Chocolate

Fresh Orange Juice or Grapefruit Juice

BREAKFAST ENTRÉE SELECTIONS:

Raft of Asparagus with Julienne Serrano Ham, Manchego Cheese, and Poached Eggs

\$30.00 per person

Blueberry Pancakes with Mascarpone Cheese and Blueberry Maple Syrup

\$30.00 per person

Brioche French Toast with Whipped Butter and Mixed Berry Compote

\$31.00 per person

House Made Corned Beef Hash with Poached Eggs

\$32.00 per person

Huevos Rancheros with Refried Beans, Chorizo, and Chili Potatoes

\$32.00 per person

Egg White Omelet with Turkey, Vegetables and Sliced Tomatoes

\$32.00 per person

Frittata with Asparagus, Peppers, Green Onions, Potatoes and Ham Warm Oven Roasted Tomato Salsa

\$32.00 per person

Classic Eggs Benedict with Hollandaise Sauce and Fruit Garnish

\$35.00 per person

Dungeness Crab Cake Benedict with Tarragon Hollandaise Sauce and Grilled Asparagus

\$37.00 per person

BOXED BREAKFAST

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

Yogurt Cup

Granola Bar

Whole Fresh Fruit

Individually Bottled Orange Juice

\$30.00 per person

CONTINENTAL BUFFET BREAKFASTS

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 CONTINENTAL

Fresh Orange Juice, Grapefruit Juice and Apple Juice

Danish Pastries, Croissants and 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 PEBBLE CONTINENTAL

Fresh Orange Juice and Grapefruit Juice

Cranberry Juice and Apple Juice

Seasonal Sliced Fruit and Berries

Assorted Cereals with Whole and Non-Fat Milk

House Made Granola with Plain and Fruit Yogurts

Assorted Danish Pastries, Muffins and Croissants

Banana Nut Bread and Zucchini Bread

Butter, Honey and Fruit Preserves

Cambridge Smoked Salmon with Capers, Onions and Chopped Eggs

Assorted Bagels with Herb and Plain Cream Cheese

\$37.00 per person

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FULL BUFFET BREAKFASTS

Pricing based on maximum duration of two hours.

Minimum of 25 guests

The following breakfast buffets are served with:

Choice of 2 Pastries: Raspberry, Apple, Cheese, Maple Pecan, Cinnamon Swirl, Vanilla Cream

Choice of 2 Muffins: Blueberry, Bran, Banana, Lemon Raspberry, Apple Spice, Sour Cream

Choice of 1 Croissant: Butter Croissant or Chocolate Croissant

Fresh Orange or Grapefruit Juice

Seasonal Sliced Fruit and Berries

House Made Granola with Plain and Fruit Yogurts

Soft Scrambled Eggs

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

THE FIRST TEE

Assorted Cereals with Whole and Non-Fat Milk

Buttermilk Pancakes

Applewood Smoked Bacon and Sausage Links

Crispy Hash Browns

\$47.00 per person

THE HOLE IN ONE

Assorted Bagels with Strawberry and Plain Cream

Omelet Station with Chef, to include:

Bay Shrimp, Dungeness Crab, Bacon, Calabrese Sausage, Diced Ham, Baby Spinach, Diced Tomato, Artichoke Hearts, Mushroom, Green Onion, Sweet Pepper, Fresh Salsa Cruda, Guacamole, Cheddar and Jack Cheese

Choice of One Breakfast Potato:

Crispy Hash Browns, Country Style Potatoes, Potatoes O'Brien, or Pommes Salardias

Choice of Two Meats:

Applewood Smoked Bacon, Chicken-Apple Sausage, Spicy Breakfast Links, Country Sausage Patties, Black Forest Ham or Canadian Bacon

Choice of Two Entrees:

Blueberry Pancakes

Buttermilk Pancakes

Brioche French Toast with Candied Walnuts and Maple Syrup

Fried Texas Style French Toast with Fresh Strawberries

Belgian Waffles with Warm Berry Compote

Biscuits and Country Style Gravy

\$53.00 per person

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BREAKFAST TEMPTATIONS

Old Fashioned Steel Cut Oatmeal, Brown Sugar, Whipped Butter and Raisins

\$6.25 per person

Lemon-Blueberry Pancakes with Whipped Butter and Blueberry Syrup

\$11.50 per person

Brioche French Toast with Candied Pecans and Crème Anglaise Warm Maple Syrup and Whipped Cinnamon Raisin Butter

\$11.50 per person

Bagels, Cream Cheese and Smoked Salmon

\$12.50 per person

Individual Frittatas with Italian Sausage, Mushrooms, Cipollini Onions, Fresh Herbs, and Spiced Breakfast Potatoes

\$16.25 per person

Huevos Rancheros in a Crispy Corn Tortilla Shell
Chorizo, Refried Beans, Scrambled Eggs, Green Chiles,
Pepper Jack Cheese, Salsa and Sour Cream

\$17.00 per person

California Benedict
Roast Turkey with Tomato and Avocado with Truffle Hollandaise

\$17.75 per person

Cambridge Smoked Salmon, Grilled Tomato
and Poached Egg Benedict with Truffled Hollandaise Sauce

\$18.25 per person

Soft Scrambled Eggs, Crispy Double Smoked Bacon,
Sausage Links, Honey Cured Ham and Hash Browns

\$18.25 per person

Breakfast Strudel:
Scrambled Eggs, Hash Browns, Applewood Bacon, Tomato and
Muenster Cheese

\$72.00 per dozen

Buttermilk Biscuits, Egg and Spicy Country Sausage Sandwiches

\$72.00 per dozen

Hot Mini Croissant Sandwiches
Applewood Smoked Bacon, Scrambled Eggs and Jack Cheese

\$72.00 per dozen

Ham and Egg Muffin Sandwich with Cheddar Cheese

\$72.00 per dozen

Mini Burritos with Green Chiles, Jack Cheese, Eggs and Salsa

\$72.00 per dozen

Miniature Steak and Egg Sandwich
Pepper Jack Cheese on French Baguette

\$74.00 per dozen

STATIONS

Panini Breakfast Quesadilla Station

Chorizo and Scrambled Eggs with Pepper Jack Cheese

Herb Scrambled Eggs with Cheddar Cheese

(Minimum of 25 guests, maximum duration 2 hours)

\$17.00 per person

Bloody Mary Bar

House Made Bloody Mary Mix, Celery Sticks, Pepperoncini
Green Olives, Pickled Pearl Onion, Horseradish

Assorted Tabasco Sauces

Selection of 3 Premium Vodkas

(maximum duration 2 hours)

\$19.00 per person

Omelet Station with Chef, to include:

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

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BRUNCH

Minimum of 25 guests.

Pricing based on maximum duration of two hours.

Fresh Orange and Grapefruit Juice

Chilled Apple, Cranberry and Tomato Juice

Croissants, Muffins, Danish and Breakfast Breads

Marmalade, Preserves and Butter

Tropical Fruit Parfait with a Coconut Yogurt

Arugula and Orange Salad with Goat Cheese and Pepper Vinaigrette

House Cured Salmon with Traditional Garnish, Toasted Bagels and Cream Cheese

Dungeness Crab Salad with Watercress

Domestic and Imported Cheese Display

Belgian Waffles with Warm Berry Compote and Whipped Cream

Maple Syrup and Whipped Butter

Eggs Benedict with Lemon Hollandaise and Truffle Shavings

Herbed Scrambled Eggs

Lemon Grass Crusted Mahi Mahi with Pineapple Cilantro Salsa

Grilled Chicken Breast with Anise Honey Glaze

Assorted Coffee Cakes and Tarts

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

\$70.00 per person

The following items may be added to the Brunch Buffet, for an additional price:

Orange Mustard Glazed Ham

\$17.00 per person

New York Strip Loin with Smoked Bacon and Wild Mushroom Compote

\$22.00 per person

Herb-Crusted Whole Tenderloin of Beef with Béarnaise Sauce

\$24.00 per person

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SPECIALTY BREAKS

BARISTA BREAK

Made to order by professional Barista
Regular and Decaffeinated Espresso Coffee Drinks
Cappuccinos, Lattes and Iced Coffee
Chocolate Syrup, Whipped Cream, Chocolate Shavings and Lemon Twist
Sugar-Free Vanilla, Caramel, Hazelnut and Irish Crème Syrups
Plain, Pistachio and Chocolate Dipped Biscotti
\$16.00 per person
(\$400.00 minimum and maximum duration of 2 hours)

ENERGY BREAK

Crudité of Celery, Carrots, Cucumber, Jícama, Broccoli and Cauliflower with Assorted Dips
Assorted Energy Bars, Fresh Whole Fruit, Trail Mix
Smoothies, POWERade and Energy Drinks
Starbuck's Frappuccino Drinks
\$18.50 per person

COOKIE CRAVINGS

House Made Chocolate Chip, Peanut Butter, Oatmeal Raisin
Double Chocolate Chip, White Chocolate and Macadamia Nut
Assorted Biscotti, Coconut Macaroons and Chocolate Walnut Chewy
Chilled Whole, 2%, and Soy Milk
\$27.50 per person

REFRESHMENTS

Assorted Soft Drinks, including Diet and Caffeine-Free	\$5.00 each
Mineral Water, Sparkling and Still Water	\$5.00 each
Chilled Milk, including 2% and Non-Fat	\$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
Exotic Fruit Punch or Lemonade	\$36.00 per ½ gallon

JUICE

Individual Bottled Juices	\$5.00 each
Spanish Bay Breeze (Cranberry-Hibiscus Iced Tea, Lemonade, Mint Sprig)	\$38.00 per ½ gallon
Chilled Juice (Tomato, Apple, V-8 or Cranberry)	\$38.00 per ½ gallon
Fresh Orange Juice or Grapefruit Juice	\$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

Assorted Whole Seasonal Fruit	\$4.00 per piece
Candy Bars	\$4.75 each
Individual Bags of Pretzels and Chips	\$4.75 each
Assorted Yogurt Cups	\$5.00 each
Freshly Popped Popcorn	\$5.25 per person
Energy Granola Bars	\$5.75 each
House made Caramel Popcorn	\$6.25 per person
Ice Cream Novelty Bars	\$6.25 each
Chips with Ranch, Blue Cheese, and French Onion Dips	\$9.25 per person
Sliced Fresh Fruit with Seasonal Berries	\$9.25 per person
Seasonal Fruit and Berry Skewers	\$9.75 per person
Fresh Seasonal Berries with Whipped Cream	\$9.75 per person
Assorted Dry Snacks: Trail Mix, Wasabi Peas, Yogurt Pretzels, Goldfish, or Snack Mix	\$12.50 per pound
Warm Soft Pretzels with Mustard	\$32.50 per dozen
Mixed Nuts	\$42.00 per pound
Assorted Petite Sandwiches	\$64.00 per dozen
Bagels and Cream Cheese	\$66.00 per dozen

PASTRY SHOP

Chocolate Dipped Strawberries	\$6.00 each
Assorted Breakfast Pastries	\$46.00 per dozen
Assortment of House made Cookies: Peanut Butter, Oatmeal-Raisin, Chocolate Chip, Mudslide, and White Chocolate Macadamia Nut	\$55.00 per dozen
White Chocolate Macadamia Nut Blondies	\$55.00 per dozen
Assorted House made Biscotti	\$55.00 per dozen
Fudge-Nut Brownies	\$55.00 per dozen
Assorted Petite Cookies: Chocolate Chip, Raspberry Linzer, Apricot Rugalach, Coconut Macaroons and Chocolate Walnut Chewy	\$56.00 per dozen
Assortment of Cupcakes	\$58.00 per dozen
Assorted Petit Fours and Petite Pastries	\$86.00 per dozen

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PLATED LUNCHES

All Lunches include choice of Soup or Salad
Freshly Baked Rolls, Entrée, and Dessert
Coffee, Decaffeinated Coffee, Assorted Teas and Hot Chocolate

SOUPS

Duck Consommé with Shimeji Mushrooms
Roasted Hot House Tomato Soup with Mozzarella Crostini
Cream of Artichoke Soup with Herb Chantilly
Potato Soup with Pancetta and Crème Fraîche
New England Clam Chowder
Classical French Onion with Gruyère Croustade

SALADS

Half of Petite Romaine Heart, Garlic Croutons, Parmesan Crisp, Creamy Caesar Dressing
Grilled Treviso, Asparagus tips, Crispy Prosciutto, Balsamic Reduction
Petite Iceberg Wedge, Warm Lardons, Julienne Carrots, Grape Tomatoes, and Blue Cheese Dressing
Fingerling Potato and Poached Egg Salad, Pancetta, Rucola, Mini Pear Tomatoes
Spinach and Frisée Salad, Candied Pecans, and Poppyseed-Strawberry Vinaigrette
Organic Baby Greens, Spun Beets, Orange Segments, Farmstead Cheese, Tarragon Vinaigrette
Baby Gems and Shaved Fennel Salad, Marinated Grapes, Champagne Vinaigrette
Baby Spinach Salad, Soft Cooked Egg, Pancetta, Tomato, White Balsamic Vinaigrette

DESSERT SELECTIONS

Cookies and Cream Cake, Coconut “Haupia” Cream
Mixed Tropical Fruit Tart, Passion Fruit Cream, Mango Coulis
Mixed Berry Shortcake, Crème Chantilly
Rustic Apple Tart, Vanilla Ice Cream
Peanut Butter Jelly Roll, Crème Anglaise
New York Style Cheesecake, Fresh Berries, Fruit Sauce
Chocolate Caramel Banana Cream Pie, Chocolate Sauce
Devilish Angel Food Cake, Marinated Raspberries, Whipped Cream
Apple-Raspberry Crisp, Vanilla Ice Cream
Traditional Chocolate Éclair, Rum Pastry Cream Filling, Crème Anglaise
Strawberry Napoleon, Bavarian Cream
Amaretto Chocolate Cake, Chantilly Cream, Candied Almonds
Double Chocolate Mousse Tart, Marinated Raspberries

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BISTRO SALAD ENTRÉES

Served with choice of Soup and Dessert

POULTRY

Chinese Chicken Salad, Candied Pecans, Crispy Wontons, Napa Cabbage, Bean Sprouts, and Sesame Soy Vinaigrette

\$34.00 per person

Stuffed Chicken, Artichoke, Red Bell Pepper, Fresh Mozzarella Cheese, Baby Greens, Crispy Garlic Chips, and Tomato Vinaigrette

\$41.00 per person

Pan Roasted Duck Breast, Caraway Cole Slaw, and Sage Sweet Potato Croutons

\$42.00 per person

Pesto Marinated Chicken, Wild Mushroom, and Roasted Tomato Farro

\$42.00 per person

BEEF

Grilled Flat Iron Steak, Sweet Gem Lettuce, Potatoes, Cherry Tomatoes, and Roasted Garlic Herb Vinaigrette

\$43.00 per person

Grilled Head Lettuce and Fajita Salad
Marinated Skirt Steak, Peppers, Caramelized Onions, Cotija Cheese, Tortilla Crisps and Creamy Pepita Cilantro Dressing

\$55.00 per person

SEAFOOD

Blackened Snapper with Petite Romaine Hearts, Grilled Green Onions, Cucumbers, Tomatoes, and Coriander Vinaigrette

\$45.00 per person

Herb Marinated Salmon with Tabbouleh Salad

\$47.00 per person

Tuna Niçoise
Tossed Baby Greens, Hard Cooked Eggs, Haricot Verts, Fried Fingerling Potatoes and Marinated Pear Tomatoes

\$49.00 per person

HOT ENTRÉES

Served with choice of Soup or Salad and Dessert

POULTRY

Hibachi Chicken Breast, Sunomono Salad, Shiitake Basmati Rice, and Citrus Marin Sauce

\$45.00 per person

Grilled Chicken Breast with Pistachios, Muscat Soaked Cherries, and Humboldt Fog Cheese

\$45.00 per person

Herb Marinade Chicken Breast on Capellini Pasta Nest with Garlic Caper Beurre Blanc

\$46.00 per person

Blackened Chicken Breast, Pt. Reyes Blue Cheese, Sautée Escarole, Grapefruit Mojo

\$47.00 per person

BEEF

Flat Iron Steak with Three Onion Ragoût and Roasted Yukon Potato

\$52.00 per person

New York Steak with Sautéed Swiss Chard and Dijon Cream Sauce

\$56.00 per person

Chimi-churri Crusted Beef Filet Mignon with Coconut and Scallion Rice

\$58.00 per person

PORK

Honey Roasted Pork Loin with Sweet Potato Succotash and Garlic Thyme Reduction

\$45.00 per person

Pork Tenderloin Wrapped with Pancetta, Southern Grits, and Fried Apple Rings

\$45.00 per person

SEAFOOD

Pan Seared Snapper, Black Beans, Avocado Purée, Crème Fraîche, and Salsa Fresca

\$48.00 per person

Herb Crusted Sea Bass, Vegetable Slaw, and Citrus Beurre Blanc

\$50.00 per person

Fine Herb Poached Salmon, Vanilla Beurre Blanc, Grilled Asparagus

\$52.00 per person

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BUFFET LUNCHEONS

All Buffet Luncheons include

Coffee, Decaffeinated Coffee, Iced Tea, Assorted Hot Teas and Hot Chocolate

Minimum of 25 guests

Pricing based on maximum duration of two hours

GOURMET SANDWICH LUNCHEON

Chef's Selection of Three Cold Salads

Assorted Gourmet Sandwiches to include:

Oven Roasted Turkey, Bacon, Brie and Mâche on Croissant

Peppered Roast Beef, Blue Cheese and Crispy Onion Rings on Sesame Torpedo Roll

Black Forest Ham and Smoked Gouda Cheese on Kaiser Roll

Cucumber, Tomato, Avocado, Onion and Sprouts on Ciabatta Roll

House-made Cookies and Devilish Brownies

\$49.50 per person

THE FAIRWAY GRILL

Iceberg Lettuce with Blue Cheese Dressing

Macaroni Salad

Dill Red Potato Salad

Mesquite-Grilled Super Burger and Boca Burgers

Cheddar Cheese, Swiss Cheese, Dill Pickles, Lettuce, Tomatoes and Onions

Grilled Polish Sausage and Bratwurst

Chopped Onions, Sauerkraut and Assorted Gourmet Mustards

House-made Chili con Carne with Jalapeño Cornbread
Cheddar Cheese and Red Onion

Rotisserie Chicken

Roasted Rosemary Potato Wedges

Brownies and Blondies

\$62.00 per person

ROLL-IN WORKING LUNCHEON

Soup of the Day

Spanish Bay Salad Bar

Mixed Greens, Iceberg Lettuce, Julienne Carrots, Alfalfa Sprouts, Tomato

Red Onion, Olives, Artichoke Hearts, Bacon, Shredded Cheese, Diced Ham and Turkey

House Ranch, Blue Cheese and Herb Vinaigrette

Pan Seared Snapper with a Jicama Mango Chili Salsa

Bistro-Style Chicken with Brocolini, Roasted Yukon Potato
and Cabernet Garlic Sauce

House-made Cookies and Devilish Brownies

\$51.00 per person

ITALIAN LUNCHEON BUFFET

Caesar Salad with Grated Parmesan Cheese and Garlic Croutons

Panzanella Bread Salad, Cherry Tomato, Julienne Red Onion, Fresh Herbs, Basil Vinaigrette

Epic Root Mâche, Roasted Beets, Goat Cheese, Citrus Vinaigrette

Bucatini Pasta with a Classic Carbonara Sauce

Orecchiette Pasta with Roasted Tomato, Garlic Sauce, Broccoli Rabe
and Shaved Parmesan Cheese

Rigatoni Pasta a la Bolognese with Parmesan Reggiano

Seared Halibut with Sautéed Spinach and a Saffron Butter Sauce

Pan Roasted Chicken with Braised Artichokes and Truffle A Jus

Cannoli and Biscotti

\$58.50 per person

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BUFFET LUNCHEONS

All Buffet Luncheons include

Coffee, Decaffeinated Coffee, Iced Tea, Assorted Hot Teas and Hot Chocolate

Minimum of 25 guests

Pricing based on maximum duration of two hours

THE TUSCAN MARKET PLACE

(up to 150 people)

ZUPPA

Ribollita

INSALATA

Garden Greens with Assorted Dressing

Broccolini Salad with Pancetta, Walnuts, Grapes and Creamy Honey Dressing

Yukon Gold Potato Salad with Haricot Vert and Truffle Vinaigrette

PANINI SANDWICH BAR

All Sandwiches Served on Focaccia and Grilled

Italian Meatball Sandwich with Marinara and Mozzarella

Roasted Turkey, Feta Cheese, Baby Spinach, Red Onion, and Roasted Red Peppers

Mortadella and Rosemary Ham with Stone Mustard and Baby Arugula

Open Face Cheese Sandwich with Olive Tapenade

OVEN FIRED PIZZAS

Margherita with Olive Oil, Fresh Basil, Sliced Tomato, Garlic and Onion

Traditional Pepperoni

DOLCE AND GELATOS

Torta di Frutta

Pistachio, Vanilla and Chocolate Gelato

Served in Waffle Cups

\$60.00 per person

SPANISH BAY LUNCHEON

SOUP

Freshly Made Soup of the Day

SALADS

Mixed Baby Field Greens with Assorted Dressings

Tortellini Salad with Basil Vinaigrette

Smoked Salmon and Cucumber Salad with Greek Yogurt Dressing

Fruit Salad and Cottage Cheese

SELECT TWO ENTRÉE:

Fusilli Pasta with Prosciutto and Italian Sausage, Peas, Oven-Dried Tomato Sauce

Thai Coconut Curry Stir Fry with Soba Noodles, Zucchini, Bok Choy, Sweet Peppers, and Mushrooms

Baja Fish Tacos Bar

Crispy Snapper with Cilantro Cabbage Slaw, Black Beans Salsa Fresca, Guacamole and Sour Cream

Baked Alaskan Cod and Sweet Potato Hash, Paquillo Pepper Remoulade

Coq au Vin

Burgundy Braised Free Range Chicken and Fingerling Potatoes

Garlic and Herb Crusted Sirloin, Sautéed Spinach and Haricot Vert

CHOICE OF TWO DESSERTS:

Carrot Cake with Cream Cheese Icing

Chocolate Espresso Pot de Crème

Warm Apple Cinnamon Bread Pudding with Vanilla Ice Cream

Seasonal Fruit Tart

\$61.50 per person

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BUFFET LUNCHEONS

All Buffet Luncheons include

Coffee, Decaffeinated Coffee, Iced Tea, Assorted Hot Teas and Hot Chocolate

Minimum of 25 guests

Pricing based on maximum duration of two hours

THE TRAPS LUNCHEON BUFFET

SOUP

Freshly Made Soup of the Day

SALADS

Grilled and Marinated Asparagus with Truffle Vinaigrette

Baby Spinach and Frisée Salad with Crisp Pancetta, Soft Cooked Eggs, Croutons and Maytag Bleu Vinaigrette

Potato Salad Trio with Roasted Garlic Dressing

Open Faced Tuna Tartine with Hard Cooked Eggs, Bibb Lettuce, Radish and Chive Aioli

GOURMET DELI MEATS

Herb and Garlic Crusted Filet of Beef with Balsamic Syrup

Citrus Brined Turkey Breast with Cranberry-Orange Relish

Italian Dry Salami, Finocchiona Salami, Mortadella and Spicy Coppa

Sliced Cheeses to include:

Smoked Gouda, Dill Havarti, Provolone and Monterey Jack

Butter Lettuce, Arugula, Tomatoes, Sprouts and Bermuda Onions

Gourmet Mustards and Basil Mayonnaise

Fresh Baked Ciabatta Rolls, Kaiser Rolls, Sesame Rolls

Dutch Crunch Rolls and Whole Grain Rolls

DESSERTS

Sour Cherry Almond Frangipane Tart

Chocolate-Banana Cream Pie

Vanilla Butter Pound Cake

Marinated Strawberries and Whipped Cream

\$65.00 per person

ROTISSERIE LUNCHEON

SALADS

Mache and Frisée Salad with Crispy Fennel, Oranges and Pepper Vinaigrette

Mixed Greens, Vine-Ripened Tomato, Fresh Mozzarella and Prosciutto with Basil Vinaigrette

Endive Salad with Walnuts, Goat Cheese and Meyer Lemon Vinaigrette

PASTA

Porcini Raviolis with a Tomato Coulis and Pecorino Cheese

Saffron Risotto with Fresh Mint and Peas

FROM OUR WOOD BURNING ROTISSERIE AND MESQUITE GRILL

Rosemary Garlic Chicken with Sautéed Fingerling Potatoes

Porcini Salt Rubbed Strip Loin with Extra Virgin Olive Oil Drizzle

Calabrese and Fennel Sausage with Sage Polenta and Fontina Cheese

Sea Bass with Sautéed Escarole and Roasted Tomato Salsa

FROM THE BAKERY

Apple Almond Tart

Caramel Profiteroles

Chocolate Éclairs

Mini Vanilla Bean Panna Cotta with Berry Compote

\$70.00 per person

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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 Ciabatta, Francese, French Bread, Brioche and 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

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

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PEBBLE BEACH RESORTS

RECEPTION SELECTIONS

COLD HORS D'OEUVRE

Chef's Selection of Assorted Cold Canapés
Oven Roasted Tomato on Crostini with Garlic Cream and Basil
Roasted Pear Bites with Stilton Cheese and White Balsamic Drizzle
Artichoke Sundried Tomato Tapenade with Ricotta on Toasted Focaccia
Fried Fingerling Potato Cups Filled with Herb Cream Cheese and Caviar
Laughing Bird Shrimp Cocktail Walk-aways with Caper Aioli
Blackened Pork Tenderloin with Salsa Verde
Ginger and Lemon Cured Salmon Poke in Cucumber Boats
Phyllo Wrapped Asparagus Tips with Ginger Sesame Mustard Sauce
Angel Hair Nest on Forks with Crème Fraîche and Caviar
Mini Chicken Tostada with Tomato Avocado Salsa
Duck Prosciutto with Bing Cherry Chutney
Sun-Dried Figs with Oranges and Mascarpone Cheese
Herb Roasted Filet Mignon, Arugula and Blue Cheese Mousse
Seared Ahi Tuna with Pickled Ginger, Mint and Cilantro
Petite Filet Mignon with Roasted Tomato Basil Relish and Balsamic Reduction

\$6.50 per piece

CHILLED SEAFOOD

Served with Lemon and Cocktail Sauce
Oysters on the Half Shell
New Zealand Mussels on the Half Shell with Shallot Herb Mignonette
Crab Claws
Cracked King Crab Legs
Chilled Jumbo Gulf Shrimp
Prawns a la Plancha

\$7.00 per piece

HOT HORS D'OEUVRE

Chef's Selection of Assorted Hot Hors d'oeuvre
Mediterranean Vegetable Empanada with Feta Cheese
Wild Mushroom Turnover with Brie
Assorted Dim Sum with Oriental Dips
Cinnamon-Chili Pulled Pork Empanadas
Mascarpone Cheese with Black Trumpet Mushroom Phyllo Purse
Assorted Spring Rolls with Thai Chili Sauce
San Jacopo Manchego Cheese wrapped with Serrano Ham
Sesame Chicken with Honey Mustard Sauce
Hot Crab and Cheese Tartlet
Potato Croquette with Bacon and Applewood Smoked Cheddar
Sausage and Goat Cheese Turnover with Pepper Jam
Porcini Mushroom Risotto Croquette
Pate a Choux with Rosemary Ham and Gruyere Cheese
Miniature Beef Wellington
Braised Veal Cheek En Croute with Roasted Pepper Sauce
Lamb Lollipops with Coconut Mint Dipping Sauce
Bacon and Artichoke Arancinis
Andouille Sausage with Corn Salsa
Crab Fritters with Cajun Rémolade
Peppered Diver Scallops wrapped in Bacon glazed with Maple Syrup
Mini Crab Cakes with Gilroy Garlic Aioli
Seared Ahi Tuna with Sauteed Baby Bok Choy and Creamy Wasabi Ginger Sauce
Lobster Quesadilla with Crème Fraîche
Almond Shrimp with Wasabi Cocktail Dipping Sauce
Coconut Dusted Prawns with Cilantro Cashew Dipping Sauce
"Phyllo" Prawns with Pineapple Plum Chutney

\$7.00 per piece

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

RECEPTION SELECTIONS

CHILLED DISPLAYS

Baked Brie and Black Forest Ham en Croûte
with Assorted Wafers and Breads
\$8.00 per person

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

Grilled and Marinated Vegetables
Zucchini, Yellow Squash, Eggplant, Portobello Mushrooms, Sweet
Peppers, Asparagus, Artichokes and Assorted Olives
\$10.00 per person

Fresh Fruit and Dried Fruit Display
Pineapples, Melons, Strawberries, Brown Sugar, Whipped Cream
and Chocolate Fondue
\$10.00 per person

House Cured and Smoked Salmon with Brown Bread
and Classic Garniture
\$12.00 per person

House Smoked Fish Board
Salmon, Sturgeon, Trout, Scallops and Oysters
Capers, Onion, Hard Cooked Eggs and Crostini
\$12.50 per person

Artisan Cheese Board
Select Organic Cheeses, Honey Comb,
and Fresh Fruits
\$15.00 per person

Antipasto with Bread Sticks and Baguettes
Prosciutto, Salami, Mortadella, Bresola.Coppa,
Fresh Mozzarella and Marinated Olives
\$18.00 per person

CAVIAR ON ICE

California Caviar Selection
Billini and Classic Garniture
Market Price per display

ICE CARVINGS

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

SUSHI STATION

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

SALAD BAR STATION:

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,
Hot House Cucumbers
Assorted House-made Dressings
\$12.00 per person

CARVED ITEMS

Served with rolls and appropriate condiments
Minimum 25 guests

Smoked or Roasted Turkey with Classic Garniture
\$14.00 per person

Herb and Garlic Crusted Veal Rack with Marsala Wine Reduction
\$16.00 per person

Mustard Crusted (Bone-In) Ham with Jack Daniels Glaze
\$17.00 per person

Colorado Rack of Lamb with Rosemary Jus (serves 25 guests)
\$19.00 per person

New York Strip Loin with Smoked Bacon
and Wild Mushroom Compote
\$22.00 per person

Herb-Crusted Whole Tenderloin of Beef with Béarnaise Sauce
\$24.00 per person

Dual Steamships of Beef with Fried Garlic Potatoes Wedges BBQ
and Herb Crusted Chimichurri Sauce, Lime Aioli, Horseradish and
Parker House Rolls
\$3,500.00 per display

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

RECEPTION SELECTIONS

Pricing based on maximum duration of two hours

HOT SPECIALTY STATIONS

HOT BREAD and BISCUIT STATION

Baked Country Bread with Pimento Cheese Spread, Cinnamon Honey Butter, Artichoke and Crab Provolone Cheese

Skillet Gravy with Italian Sausage, Bacon and Green Onion Cheddar, Cream Cheese and Raspberry Swirl Spread

(Minimum 50 people)

\$22.00 per person

PASTA STATION with CHEF TO PREPARE

Linguine with Clam Alfredo and Crispy Pancetta

Orecchiette Pasta with Roasted Tomatoes, Broccoli Rabe and Chili Flakes

Penne Pasta with a Hearty Bolognese and Grated Asiago

(Minimum 25 people)

\$31.50 per person

RISOTTO STATION with CHEF TO PREPARE

Paella Risotto with Mussels, Clams, Scallops, Chorizo and Saffron Broth

Risotto Milanese with Braised Veal Cheek, Roasted Shallots, Peas and Rosemary Gremolata

(Minimum 25 people)

\$37.50 per person

STIR FRY STATION with CHEF TO PREPARE

Sesame Soy Chicken and Julienne Vegetables with Chow Mein Noodles

Chinese Style Short Ribs with Mongolian Sauce and Steamed Rice

(Minimum 25 people)

\$39.50 per person

PRAWNS 3 WAYS with CHEF TO PREPARE

Louisiana Style Prawns with Andouille Sausage

Peel and Eat Prawns al la Plancha with Oregano

Salt and Pepper Prawns with Scallion Chili Salsa

(Minimum 25 people)

\$47.00 per person

DESSERT STATIONS

Minimum attendance of 25 guests

FRENCH DESSERT CRÊPE STATION with CHEF TO PREPARE

Toppings: Assorted Berries, Vanilla Pastry Cream, Nutella, Sautéed Cinnamon Apple, Fresh Banana and Chocolate Chips

Condiments: Chocolate Sauce, Raspberry Coulis, Vanilla Bean Anglaise, Whipped Cream and Toasted Almonds

\$31.00 per person

TROPICAL FRUIT STIR FRY with CHEF TO PREPARE

Seasonal Berries, Mango, Pineapple and Kiwi with Grand Mariner and Sugar

Choice of Mango or Raspberry Sorbet in a Tulip Cookie Cup

\$31.00 per person

ICE CREAM FOLDING STATION with CHEF TO PREPARE

A Chef will prepare your personalized ice cream order on a chilled flat top

Ice Cream Selection: Vanilla and Chocolate

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

Toppings: Chopped Peanuts, Rainbow Sprinkles, Chocolate Curls, Maraschino Cherries and Whipped Cream

Sauces: Hot Fudge, Raspberry, Caramel

\$34.00 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

Coffee, Decaffeinated Coffee, Assorted Teas and Hot Chocolate

APPETIZERS

Seared Ahi Tuna (rare) with Sunomono Cucumber and Maui Onion Salad

Sage and Pepper Crusted Pork Belly with Butter Polenta and Roasted Shallot Sauce

Littleneck Clams with Thai Basil, Crispy Pork Belly and Fresh Chili Peppers

Angel Hair Pasta with Forest Mushrooms, Pancetta and Peas
Roasted Garlic Beurre Blanc

Pancetta Wrapped Jumbo Prawns with Chipotle Polenta
Oven Roasted Tomato Salsa

Grilled Scallop with Chicory and Preserved Meyer Lemon Sauce

Pepper and Chive Crusted Salmon with Forbidden Rice

Porcini Ravioli with a Tomato Basil Sauce and Olive Oil Drizzle

Fire Split Prawns, Asian Noodles, Bean Sprouts, Thai Basil and Lemongrass Brodo

Gnocchi with Gorgonzola Cream Sauce and Roasted Cherry Tomato Compote

Torched Rare Kobe Beef Strips with Scallion Miso Vinaigrette

Crispy Sweet Water Prawns with Creamy White Grits and Spicy Beurre Blanc

The following are available at an additional charge per person:

Dungeness Crab and Avocado Tian

\$8.00 per person

One-Half Oven Roasted Maine Lobster with Sweet Corn Risotto

\$12.00 per person

Dungeness Crab Cake and Maine Lobster and Tarragon- Mustard Aioli

\$24.00 per person

CHEESE COURSE

Pepato Pecorino with Truffle Honey

Humboldt Fog Goat Cheese with Candied Pecans and Sun Dried Fruit

Saint André [Triple Crème]

Aged Cheddar with Apple Chutney

\$16.00 per person

SOUPS

Sweet Potato Soup with Chili Crème Fraîche

Saffron Mussel and Corn Soup

Tomato Consommé with Lobster Medallions and Sweet Corn Custard

Castroville Artichoke Bisque with Herb Chantilly Cream

Potato Leek Soup with Crispy Lardons

White Corn Chowder with Cilantro Oil Drizzle

Roasted Tomato Bisque with Mozzarella Basil Croutons

SALADS

Butter Poached Asparagus with Organic Greens
Meyer Lemon Oil

Beef Steak Tomato Caprese Salad with Fresh Mozzarella and Basil Vinaigrette

Iceberg Wheel with Julienne Carrots, Tomato Confetti and Point Reyes Blue Dressing

Half of a Crispy Romaine Heart, Creamy Caesar Dressing, Parmesan Crisp and Croutons

Rucola and Frisée Salad with Dried Apricot and Shaved Ricotta Salata
White Balsamic Vinaigrette

Epic Root Mâche with Crispy Artichokes, Cipollini Onions, Shaved Parmesan and White Balsamic Vinaigrette

Boston Bibb, Frisée Salad with Toasted Walnuts, Herb Vinaigrette

Baby Spinach Salad and Warm Peppered Goat Cheese, Oven Roasted Tomatoes, Pine Nuts with White Balsamic Dressing

Epic Root Mâche, Roasted Red and Yellow Beet Jewels with Bermuda Triangle Goat Cheese and Balsamic Syrup

Bouquet of Mixed Greens with Crispy Bacon, Blue Cheese, Tomatoes and Onions, Caramelized Onion Vinaigrette

Baby Field Greens with Julienne of Apple, Spicy Pecans and Cherry Tomatoes, Thyme Vinaigrette

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.

Tablesides choices are priced at the highest menu item plus \$15.00 per person.

POULTRY ENTRÉES

Macadamia Nut Crusted Chicken Breast with Jasmine Rice and Citrus Chili Sauce
\$86.00 per person

Pan Roasted Chicken Breast with Braised Baby Artichoke, Fennel, and Boursin Cheese Risotto
\$87.00 per person

Grilled Chicken Breast with Sautéed Escarole, Vine Ripe Tomato, and Roasted Garlic Beurre Blanc
\$87.00 per person

Roasted Cornish Game Hen with Crushed Fingerling Potatoes and Garlic Thyme Reduction
\$88.00 per person

Chicken Breast Stuffed with Spinach, Roasted Peppers, Feta Cheese and Marsala Reduction
\$90.00 per person

Duck Leg Confit with Forest Mushrooms, Pancetta and Cabernet Wine Reduction
\$98.00 per person

Pan Seared Duck Breast with Bing Cherry Brandy Reduction
\$99.00 per person

BEEF ENTRÉES

Slow-Roasted Prime Rib of Beef, Creamed Horseradish and Natural Jus
\$124.00 per person

Ginger and Lemongrass Crusted New York Steak with Cabernet Sauce
\$127.00 per person

Tuscan Style (Bone-In) Kansas City Steak with Pèppoli Oil and Herbs
\$130.00 per person

Beef Filet with Truffle Butter
\$132.00 per person

Pancetta Wrapped Filet Mignon with Sautéed Spinach and Pinot Noir Jus
\$132.00 per person

SEAFOOD ENTRÉES

Grilled Mahi-Mahi with Chili Mango Salsa
\$90.00 per person

Herb Marinated Salmon with Truffle Mashed Potatoes Cabernet Reduction
\$93.00 per person

Grilled Marinated Salmon with Caramelized Shallot Butter
\$94.00 per person

Crispy Wild Striped Bass with Local Farmed Mushrooms and Herb Risotto
\$98.00 per person

Pan Roasted Snapper with Saffron Risotto and Chili Oil
\$99.00 per person

Grilled Grouper with Roasted Pepper Tomato Stew
\$99.00 per person

Steamed Thai Snapper with Scallion, Thai Basil Relish, and Kaffir Lime Vinaigrette
\$99.00 per person

Crab Stuffed Jumbo Prawns with Wasabi Mashed Potatoes and Tomato Garlic Butter Sauce
\$104.00 per person

LAMB, PORK AND VEAL ENTRÉES

Grilled Double Cut Pork Chop with Epic Root Mâche and Humboldt Fog Goat Cheese
\$99.00 per person

Anise Honey Roasted Pork Prime Rib with Black Truffle Sauce
\$101.00 per person

Veal Osso Buco with Gremolata, Natural Jus and Polenta
\$112.00 per person

Grilled Veal Rack Chop with Marsala Sauce
\$120.00 per person

Domestic Rack of Lamb with Mint Scented Couscous and Roasted Garlic Thyme Reduction
\$130.00 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.

DUAL ENTRÉES

Hibachi Chicken Breast with Scallion Crusted Salmon
Ginger Butter Sauce
\$108.00 per person

Cumin and Garlic Marinated Chicken Breast and Prawns
with a Cilantro Lime Sauce
\$110.00 per person

Pancetta Wrapped Pork Filet and Grilled Prawns with Salsa Verde
\$116.00 per person

Ginger Garlic Marinade New York Steak and Salt & Pepper Prawns
\$132.00 per person

Grilled Buffalo Filet and Fine Herb Crusted Sea Bass
\$132.00 per person

Pan Seared Lobster and Day Boat Scallops
with a Cilantro Chimi-churri Sauce
\$132.00 per person

Herb-Crusted Salmon with Roasted Onion Marmalade
and Seared Beef Tenderloin with Pinot Noir Garlic Jus
\$135.00 per person

Pan Seared Beef Filet with Roasted Shallot Ragout and
Scallion Crusted Mahi-Mahi with Mandarin Chili Sauce
\$135.00 per person

Pan Seared Beef Filet with Crab and Bacon Stuffed Lobster Tail,
Chili Beurre Blanc and Chive Oil
\$144.00 per person

Beef Tenderloin and Lobster Tail with Béarnaise Sauce
and Drawn Butter
\$145.00 per person

INTERMEZZOS

Ruby Peach Sorbet
Limoncello Sorbet
Blood Orange Sorbet
Pineapple Sorbet
Red Currant Sorbet
Passion Fruit Sorbet
\$7.50 per person

DESSERT SELECTIONS

Melted Chocolate Tart with Toasted Almond Ice Cream

Mixed Berry Crisp with Vanilla Ice Cream

Dark and White Chocolate Velvet Dome with Marinated Raspberries

Rich Flourless Chocolate Cake with Caramel Gelato in Brandy Snap
Basket

Sour Cream Apple Tart with Caramel Sauce and Cinnamon Gelato

Tahitian Vanilla Crème Brulee with Fresh Fruit

Lemon Tart with Fresh Blueberry Compote

Chocolate Chiffon Cake with Mint Chocolate Ice Cream

White Chocolate-Raspberry Cheesecake with Mixed Berry Compote

Hazelnut Chocolate Mousse with an Orange Jelly Roll Center and
Orange Caramel Cointreau Sauce

White Chocolate and Passion Fruit Layer Cake with Mango Coulis

Chocolate Caramel Bread Pudding with Caramel Ice Cream

Spanish Flan with Caramel Sauce and Fresh Berries

SPECIALITY DESSERT ADDITIONS

Trio Palate

Mini Crème Brûlée, Passion Fruit Curd Tart and Flourless Chocolate
Cake

\$6.25 per person

Totally Nuts Trio

Peanut Butter Cheesecake, Pistachio Crème Cake and Pecan Tart with
Caramel Pecan Crunch Ice Cream

\$6.25 per person

Italian Classic Trio

Panna Cotta, Tiramisu and Hazelnut Chocolate Cake

\$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 selection

\$4.50 per person

\$250.00 Set Up Fee

(Must have 10 day notice – Rush order fee is \$150)

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

PLATED DINNERS

SEASONAL TASTING MENUS

The menus below are prepared as smaller plates, providing the opportunity to sample the best each season has to offer

SPRING

Amuse of Chilled Cucumber Gazpacho
Asparagus and Fontina Flan with Arugula
Crispy Baguette
Baby Greens in Parmesan Shell with Meyer Lemon Vinaigrette
Seared Day Boat Scallop with Fine Herb Risotto and English Peas
Pan Roasted Lamb Chop with Mint Pesto Crust and Dauphine Potato
Strawberry Rhubarb Galette with Roasted Strawberry Ice Cream
\$136.00 per person

SUMMER

Chilled Summer Melons with Ginger Lime Vinaigrette
Roasted White Peach with Epic Root Mâche
and Vanilla Bean Vinaigrette
Butter Poached Maine Lobster with a Sweet Corn Succotash
and Lemon-Thyme Granita
Petite Filet Mignon with Wild Mushrooms and Cabernet Reduction
Blueberry Frozen Yogurt with Roasted White Peaches
and Crunchy Granola
\$152.00 per person

FALL

Orange and Roasted Beet Jewels
Porcini Ravioli with Sage Brown Butter and Shaved Asiago Cheese
Heirloom Tomato Salad with Micro Basil and Scallion Vinaigrette
Pan Seared Salmon with Green Beans and Corn Relish
Bacon Wrapped Quail with Roasted Butternut Squash
and Mushroom Hash
Flat Iron Steak with Roasted Garlic and Shallot Ragout
Pumpkin Maple Brulee Tart served with Pecan Brittle Ice Cream
\$136.00 per person

WINTER

Cara Cara Orange Cocktail
Duck Confit with Pecorino Polenta
Baby Spinach and Frisée with Pumpkin Croutons and Sun Dried
Cherries
Oven Roasted Halibut with Meyer Lemon, Fennel and Chive Slaw
Pancetta Wrapped Filet Mignon with Sweet Potato Purée
Artisan Cheese Course
Blood Orange Sherbet with Lemon Thyme Syrup
\$136.00 per person

SPANISH BAY TASTING MENU

The menus below are prepared as smaller plates, providing the
opportunity to sample the best each season has to offer

(150 people maximum)

Chilled Watermelon with Balsamic Syrup
Oysters on the Half Shell with Trio of Granitas
Lemongrass Cara Cara, Cayenne Meyer Lemon and Kafir Lime
Caramelized Sweet Breads with Chanterelles and Calvados Sauce
Butter Lettuce Leaves with Haricot Vert, Truffle Vinaigrette and Shaved
Parmesan
Whole Langoustine with Fine Herb Risotto and Lobster Cabernet Sauce
Crispy Thai Snapper with Buttered Leeks and Sorrel Cream Sauce
Pan Seared Squab with Morels, Snap Peas and Sweet Potato Purée
Fig Reduction
Petite Filet Mignon with Truffle Butter and Fava Beans (Seasonal)
Syrah Reduction
The Pastry Chef's Deluxe Miniature Trio Dessert
Vanilla Bean Crème Brûlée with Poached Pear and Almond Brittle
Valrhona Chocolate Mousse Dome with Marinated Raspberries
Praline Iced Soufflé with Caramel Sauce
\$200.00 per person

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

BUFFET DINNERS

All Buffet Dinners include

Coffee, Decaffeinated Coffee, Assorted Teas and Hot Chocolate

Minimum of 25 guests

“ROUTE 66”

SOUP

New England Clam Chowder

SALADS

Blackened Chicken and Pear Salad

Blue Cheese Crumbles, Spicy Pecans and Arugula

Asian Slaw with Crispy Noodles, Peanuts and Sesame Scallion Vinaigrette

Grilled Vegetable Salad with a Herb Vinaigrette

Salad Bar to include:

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, Hot House Cucumbers, House-made Ranch and Blue Cheese Dressings

ENTRÉES

Maryland Crab Cakes with Red Pepper Aioli

Steamed Half Maine Lobster with Drawn Butter

Clams and Mussels with Spanish Chorizo and Grilled Corn Relish

House Made Chicken Fried Steak with Sour Cream Mashed Potatoes and Country Gravy

Spaghetti and Meatballs with Asiago Cheese

Rotisserie Chicken with Buttered Blue Lake Green Beans and Biscuits

Pecan Crusted Trout with Rice Pilaf and Beurre Blanc

DESSERTS

Key Lime Pie

Fruit Cobbler

Mixed Fruit Tarts

Double Chocolate Cream Pie with Whipped Cream

Apple Pie with Vanilla Ice Cream

\$140.00 per person

“AN EVENING IN OLD ITALY”

ANTIPASTO DISPLAYED ON CUTTING BOARD

Salami, Mortadella, Prosciutto, Bresola, Assorted Pickled Vegetables
Olives, Mozzarella, Provolone and Pecorino Cheeses, Grilled
Artichokes with Basil Lemon Aioli

SALADS

Vine-Ripened Tomatoes and Buffalo Mozzarella with Fresh Basil and
Roasted Garlic Vinaigrette

Caesar Salad with Crispy Romaine, Garlic Croutons and White
Anchovies

Tuscan Bread Salad with Sweet 100 Tomatoes and Fresh Herbs

PASTA and RISOTTO STATION

Lobster Risotto with White Corn and Truffle Oil

Bucatini Pasta with Roasted Tomato and Chiffonade of Basil

Gnocchi with Pancetta and Gorgonzola Cream Sauce

Shaved Parmesan, Chile Flakes and Olive Oil

ENTRÉES

Grilled Halibut with Mascarpone Polenta and Sautéed Spinach

Whole Roasted Chicken with Dried Pepperoncini, Olives and Fried Sage

Bistecca alla Griglia with Roasted Cipollini Onions and Butter Beans

DESSERTS

Torta Della Nonna

Vanilla Rum Panna Cotta with Mixed Berries

Cannoli

Chocolate Espresso Cake

Tiramisu

Ricotta Cheese Cake

\$140.00 per person

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

BUFFET DINNERS

All Buffet Dinners include

Coffee, Decaffeinated Coffee, Assorted Teas and Hot Chocolate

Minimum of 25 guests

“NUEVO LATINO”

SALADS

Grilled Asparagus with Garlic and Chile Lemon Oil
Orange and Fennel Salad with Coriander Vinaigrette
Cucumber and Hearts of Palm Salad with Lime and Chili Vinaigrette
Pinto Beans with Cilantro, Scallions and Chipotle Vinaigrette
Seared Tuna with Mango Ginger Mojo

SEAFOOD

Alaskan King Crab Legs Roasted in Banana Leaves and Ancho Chili Butter
Jumbo Prawns with Cilantro Cocktail Sauce
Blue Crab with Avocado, Herradura Tequila and Zesty Tomato Sauce served in a Martini Glass
Lobster Quesadilla with Roasted Tomato Salsa
Cilantro Marinated Sea Bass with Citrus Mojo

ENTRÉES

Fire Roasted Chicken with Cumin and Herb Scented Rice, Apples and Portabella Mushrooms
Ancho Chili-Lime Glazed Roasted Pork with Basmati Rice
Grilled Short Ribs with Chimi-churri Sauce

FAJITA STATION

Chicken, Beef and Shrimp Sautéed with Peppers and Onions
Warm Flour Tortillas, Salsa, Guacamole, Sour Cream, Limes, Cojita Cheese and Queso Fresco

DESSERTS

Homemade Churros with Chocolate Dipping Sauce
Dulce de Leche Cheesecake
Coconut Malibu Rum Flan
Tres Leches Cake

\$142.00 per person

“A TASTE OF MONTEREY”

FISHERMAN’S WHARF

Clam Chowder
Wharf Style Cioppino with Dungeness Crab, Mussels and Clams in a Tomato Garlic Broth
Jumbo Prawns, King Crab Legs, Lemon Wedges and Cocktail Sauce
House Smoked Salmon with Diced Onions, Eggs, Capers and Pumpernickel Bread
Fried Calamari with Remoulade
Garlic Studded Prime Roast Beef with Petite Rolls with Chef to Carve

CARMEL MISSION

Blue Cornmeal Tortilla Chips with Guacamole, Fresh Salsa and Spicy Cheese Dip
Chili Rellenos with Ranchero Sauce and Cojita Cheese
Carne Asada with Fire Roasted Peppers and Warm Flour Tortillas Salsa, Guacamole, Sour Cream and Limes
Chili Verde with Warm Corn Tortillas

SALINAS VALLEY MARKET PLACE

Caesar Salad
Salinas Baby Field Greens with Assorted Dressings
Vine Ripened Tomato and Cucumber Salad with Feta Cheese and Basil Vinaigrette
Grilled Castroville Artichoke with Pickled Vegetables and Gremolata Aioli

LITTLE ITALY

Chef to Prepare:

Linguine Carbonara with Manila Clams and Shaved Parmesan
Orecchiette with Roasted Peppers and Fennel Sausage
Grilled Chicken Breast with Blue Cheese Polenta

CARMEL BAKE SHOP

Mixed Berry Trifle
Chocolate-Kahlúa Mousse Pie with Chocolate Cookie Crust
Pear Almond Tart
Fruit Cobbler with Vanilla Ice Cream
\$150.00 per person

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

BUFFET DINNERS

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

“A TASTE OF SPANISH BAY”

ROY'S

Chinese Chicken Salad in “TO-GO” Boxes
Pad Thai with Wok Fried Vegetables, Peanuts and Tofu
Mongolian-Style Ribs with Wasabi Mashed Potatoes
Hibachi Style Salmon with Citrus Ponzu and Fried Rice
Dynamite Scallops with Forbidden Rice and Toasted Sesame Butter Sauce

STICKS

Sticks Signature Salad with Point Reyes Blue Cheese and White Balsamic Vinaigrette
Fire Cracker Prawns with Crispy Jalapeño and Cilantro Aioli
Fried Calamari with Rémoulade
Tuna Niçoise

PÈPPOLI

Rotisserie Prime Rib of Beef with Natural Jus with Chef to Carve
Petite Osso Bucco with Roasted Vegetables and Polenta
Bistro-Style Chicken with Rosemary and Garlic Roasted Potatoes
Lemon and Herb Marinated Sea Bass with Sautéed Broccoli Rabe
Wild Mushroom Raviolis, Sliced Garlic, Escarole, Diced Tomatoes and Shaved Parmesan

DESSERTS

Marinated Strawberries with Zabaglione
Banana Macadamia Nut Pie
Roy's Molten Lava Cake
Assorted Sticks Skillets
\$160.00 per person

“THE BAY BBQ”

SALADS

Iceberg Lettuce, Cherry Tomatoes, Baby Corn, Celery, Broccoli, Cucumber and Carrots
Ranch, Blue Cheese and White Balsamic Dressings
Vine Ripe Tomato and Cucumber Salad with Julienne Red Onion Basil Vinaigrette
Caraway Seed Cole Slaw
Three Potato Salad with Asparagus Tips and Crispy Pancetta Roasted Garlic Dressing

ENTRÉES

Texas-Style Chile con Carne
St. Louis Ribs with Bourbon BBQ Sauce
Cheddar Mash
Flame Grilled Salmon
BBQ New York Steak with Baked Beans
Peppered Potato Wedges with Ranch Dressing
Garlic Cheese Bread
Corn Bread

DESSERTS

Apple Pie with Cinnamon Streusel
Chocolate Boston Cream Pie
Blueberry-Peach Cobbler
S'mores Tart
\$160.00 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