

# Once in your Life

## THE BEACH & TENNIS CLUB WEDDING RECEPTION MENUS



The Beach & Tennis Club  
PEBBLE BEACH

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The Beach & Tennis Club  
PEBBLE BEACH®



# RESORT CULINARY GUIDE

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EXECUTIVE CHEF: ELIAS LOPEZ | CORPORATE PASTRY CHEF: JOHN HUI, CEPC, AAC

- All menus are subject to the current service charge of 20%. The Beach & Tennis Club 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.
- Buffets are designed for a maximum of two hours of service. A surcharge of \$10 plus service charge and current tax per guest, per hour will apply for extended service.
- Catered events that extend beyond six hours are subject to a surcharge.
- Plated Dinners include Appetizer, Soup or Salad, Freshly Baked Rolls, Entrée and Dessert.
- Meal pricing is inclusive of freshly brewed Peerless Coffee, Decaffeinated Coffee, Assorted Teas and Hot Chocolate
- 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 \$25 plus service charge and current tax per guest.
- Final guarantee of attendance is due three (3) working days prior to event. If guarantee is not provided, the most recent guest count will be regarded as guarantee, or actual attendance, whichever is greater.
- Pebble Beach Resorts does not permit distribution or service of food or beverages which are not purchased by The Beach & Tennis Club.
- Breakfast and lunch staffing is 1:20 guests; Dinner staffing is 1:15 guests. Additional servers will be charged at \$200 per server for the first three hours, each additional hour is \$75 per server.
- One Culinary Attendant for every fifty guests when required on any buffet and on all action stations.
- Culinary Attendant Fee: \$250 each for first two hours and \$75 for each additional half hour per Culinary Attendant.
- Event changes (menu and set up) within 48 hours are subject to a surcharge.

A Pebble Beach Resort Wedding Specialist is available for a preliminary consultation:

**DARYL GRIFFITH**  
Director of Catering  
831-625-8502  
griffitd@pebblebeach.com

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[www.weddings.pebblebeach.com](http://www.weddings.pebblebeach.com)

## COCKTAIL RECEPTION

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### COLD CANAPÉS

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

Kushi Oyster with Ponzu, Tobiko and Daikon

'Da Kine' Ahi Poke with Ginger-Soy and Cucumber

Bloody Mary Shooters; Kushi Oysters with Mini Celery Sticks

Smoked Duck Whole Wheat Taco with Mango Salsa

Smoked Salmon Tartar on Toasted Pumpernickel

Beef Carpaccio with Horseradish Aioli  
and Cracked Black Pepper on Crostini

Port Marinated Figs with Papillon Roquefort Cheese  
and Parma Prosciutto

Stilton Bleu Cheese on Walnut Raisin Toast  
topped with Membrillo

Brie and Gala Apple Salad in Mini Bouchée  
with Candied Pecans

Tiger Shrimp with Avocado Salsa and Crispy Wonton

Sweet 100 Tomato with Creamy Gorgonzola  
and Toasted Pecans

Curried Chicken with Spiced Crispy Gyoza

**\$7 per piece**

### HOT CANAPÉS

Mini Grilled Cheese Sandwich with Prosciutto, Fontina  
and Tomato

Petite Dungeness Crab Cake with Meyer Lemon Aioli

Kushi Oyster à la Rockefeller

Petite Beef and Wild Mushroom Wellington

'Rosti' Potato with Crème Fraîche and Caviar

Crispy Asparagus with Prosciutto and Parmesan Cheese

Twice Baked Red Potatoes with Crab and Chive Filling

Grilled Prawn Quesadilla with Ricotta Cheese  
and Chipotle Aioli

Grilled Marinated Australian Lamb Chops  
with Infused Mint Glaze

Lobster Slider with Roasted Red Pepper Mayo and Slaw

Prawn Wrapped in Pancetta  
with Polynesian Raspberry Vinaigrette

Crispy Fried Baby Artichoke with Spicy Southwestern Rémoulade

Truffled Arrancini Risotto with Tellegio

Roasted Porcini Saffron Arrancini  
with Pancetta and Piave Cheese

Thai Style Chicken Satay with Coconut Red Curry

**\$8 per piece**

## DISPLAYS and STATIONS

### CHILLED SEAFOOD DISPLAYS

Seasonal Oysters on the Half Shell  
Mint-Balsamic Vinegar Mignonette  
with Japanese Style Ponzu  
**\$7 per piece**

Cocktail Crab Claws and Alaskan King Crab Legs  
Housemade Lemon Confit  
**\$7 per piece**

Tower of Chilled Champagne Poached Jumbo Prawns  
**\$7 per piece**

Australian Lobster Tails and PEI Mussels  
with a selection of Rémoulades and Brioche Rolls  
**\$9 per piece**

Smoked Scottish and Norwegian Salmon  
Warm Brioche Toast Points and Traditional Condiments  
**\$12 per guest**

Monterey Bay Ceviche with Scallop, Prawns and Calamari  
**\$15 per guest**

### DISPLAYED HORS D'OEUVRE

Fresh Seasonal Raw Vegetables with Assorted Dips  
**\$10 per guest**

Grilled Marinated Local Vegetables:  
Japanese Eggplant, Portabellini Mushroom, Sweet Peppers, Asparagus,  
Monterey Farms Artichokes, Yellow and Green Squash  
with Marinated Olives  
**\$10 per guest**

Selection of Imported and Domestic Cheeses  
Napa Valley Honey, Assorted Dried Fruit and Nuts  
Sliced Raisin Nut Rye Bread, Crackers and Baguette  
**\$15 per guest**

Artisan Antipasto Display  
Prosciutto, Salami, Mortadella and Coppa  
Fresh Mozzarella and Marinated Olives  
Gourmet Mustards and Bread Sticks  
**\$18 per guest**

Sushi, Sashimi and Nigiri Display  
California Rolls, Ahi Tuna, Smoked Eel and Shrimp  
Soy Sauce, Wasabi and Pickled Ginger  
**\$24 per guest**

### CARVING STATIONS

Served with soft rolls and condiments  
Minimum 25 guests  
A Culinary Attendant is required for carving stations.  
Culinary Attendant fee: \$250 each for first two hours  
\$75 for each additional half hour per Culinary Attendant

Roasted Vegetable and Goat Cheese Strudel with Tomato Jus  
**\$8 per guest**

Honey-Rosemary Marinated 'Natural' Turkey  
Sage Gravy and Citrus-Cranberry Sauce  
**\$14 per guest**

Herb Roasted Pork Loin  
Balsamic Infused Jus  
**\$16 per guest**

Maple Orange Glazed Ham (bone in) for 50 guests  
Natural Jus  
**\$17 per guest**

Roasted Garlic Marinated Colorado Rack of Lamb  
Rosemary Infused Jus  
**\$24 per guest**

Persillade Encrusted Beef Tenderloin  
Sautéed Wild Mushrooms  
Rich Cabernet Reduction  
**\$24 per guest**

Black Pepper and Fresh Thyme Encrusted Prime Rib  
Fresh Shaved Horseradish and Natural Jus  
**\$24 per guest**

### ICE CARVINGS

Custom Ice Carvings and Ice Bars  
**Starting at \$650 per ice block**

## GOURMET PLATED DINNERS

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### AMUSE-BOUCHE

Japanese Style Kushi Oysters  
with Ponzu, Caviar and Daikon

Ahi Poke with Lomi Tomato, Caviar and Creamy Wasabi

Seared Day Boat Scallop with Crab 'Dynamite' and Sesame Butter

Demitasse of Chilled Potato Leek Soup with Caviar and Chives

Dungeness Crab and Avocado Mousse

Roasted Heirloom Beets with Whole Grain Mustard Dressing  
Add \$8 per guest

### APPETIZERS

Saffron, Porcini and Pancetta Risotto  
Piave Cheese

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

Roasted Portabellini and Porcini Polenta  
Piave Cheese, Truffle Oil

Japanese Style Dungeness Crab Cakes  
Shichimi Sesame Butter

BC Dungeness Crab Cakes  
Remoulade and Corn Relish

Artichoke, Spinach and Wild Mushroom Cassoulet  
Brie and Truffle Oil

Seared Day Boat Scallops  
Caramelized Red Pepper Sauce and Aged Balsamic

New Style Yellowtail Hamachi  
Curry Oil, Soy and Ginger

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

### APPETIZER SPECIALTIES

The following items are available for an additional charge per guest:

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

**Add \$12 per guest**

Teriyaki Seared Ahi and Crispy Asparagus Tempura  
Sesame Butter

**Add \$12 per guest**

Lobster and Scallop Medallion

Wasabi Soy Butter

**Add \$15 per guest**

# GOURMET PLATED DINNERS

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## SOUPS

Castroville Artichoke Soup with Chive Cream and Lemon Olive Oil

Tiger Shrimp Wonton Soup with Bok Choy, Shiitake and Sesame Oil

Crab Bisque with Whipped Sherry Cream and Chives

French Green Lentil Soup with Applewood Smoked Bacon and Crème Fraîche

Classic New England Little Neck Clam Chowder

Butternut Squash Soup Puréed with Green Apples and Pumpkin Seed Oil

Wild Mushroom Bisque with Truffle Oil and Mascarpone

Tomato Soup with Arbequina Olive Oil and Crispy Basil

## SALADS

Mixed Greens, Endive, Sweet 100 Tomatoes and Enoki Mushrooms  
Goat Cheese and White Balsamic Vinaigrette

Baby Spinach, Goat Cheese and Strawberries with Candied Pecans  
Raspberry Vinaigrette

Petite Organic Greens, Red Pears, Spicy Pecans and Feta Cheese  
Aged Balsamic Vinaigrette

Citrus, Endive and Fennel Salad with Arugula and Olive Crouton

Petite Hearts of Romaine Caesar with Radicchio, Piave and Croutons

Heirloom Baby Beets, Mâche and Warm Goat Cheese  
Fig Essence

Red Pear, Watercress and Walnut Salad  
Housemade Blue Cheese Dressing

Butter Lettuce, Herb Crusted Goat Cheese Medallion,  
Sweet 100 Tomatoes and Roasted Shallot Vinaigrette

'BLT' Salad with Iceberg, Vine Ripened Tomato, Shaved Carrot,  
Pancetta and Blue Cheese Dressing

Classic Caprese Salad with Fresh Mozzarella, Basil, Olive Oil  
and Grilled Baguette

## INTERMEZZOS

The following items are available for an additional charge per guest:

Champagne Granita

Campari Grapefruit Sorbet

Raspberry Sorbet

Green Apple Martini Sorbet

Calamansi Sorbet

Blood Orange Granita

**Add \$8 per guest**

# GOURMET PLATED DINNERS

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## POULTRY ENTRÉES

Oven Roasted Chicken Breast Coq au Vin  
Cipollini Onions, Applewood Smoked Bacon,  
Crimini Mushrooms and Potato Purée  
Rich Cabernet Reduction  
**\$93 per guest**

Marinated Roasted Honey-Rosemary Cornish Hen  
Roasted Baby Vegetables, Creamed Corn Mashed Potatoes  
Thyme Infused Natural Jus  
**\$94 per guest**

Free Range Roasted Chicken  
Morel Mushrooms, Artichokes, Spring Onion Confit  
Parmesan Soft Polenta with Natural Jus  
**\$95 per guest**

Crispy Sonoma Duck Breast  
Porcini Mushroom-Pancetta Risotto  
Roasted Duck Jus  
**\$99 per guest**

### Suggested White Wines

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

### Suggested Red Wines

Etude Pinot Noir, Carneros  
Luna, Sangiovese, Napa Valley

## SEAFOOD ENTRÉES

Seared Pacific Salmon  
Creamed Baby Leeks and Roasted Fingerling Potatoes  
Pinot Noir Butter  
**\$98 per guest**

Olive Oil Seared Alaskan Halibut  
Caramelized Cauliflower, Almonds, Raisins and Capers  
Balsamic Reduction  
**\$98 per guest**

Island Style Mahi Mahi  
Bok Choy, Clams and Jasmine Coconut Rice  
Saffron Curry Sauce  
**\$98 per guest**

Seared California Sea Bass  
Seasonal Risotto  
**\$99 per guest**

Caramelized Day Boat Scallops  
Wild Mushrooms and Asparagus  
Israeli Couscous and Garlic Aioli  
**\$115 per guest**

Sake and Soy Glazed Butterfish  
Baby Bok Choy, Jasmine Coconut Rice  
Wasabi-Yuzu Butter  
**\$115 per guest**

### Suggested White Wines

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

### Suggested Red Wines

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



# GOURMET PLATED DINNERS

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## BEEF ENTRÉES

Seared Prime Rib Eye Steak  
Sautéed Mixed Chicory, Potato Purée  
Gorgonzola Red Wine Sauce  
**\$125 per guest**

Slow Roasted Prime Rib  
Sautéed Rainbow Chard, Parmesan Twice Cooked Potatoes  
Natural Jus  
**\$129 per guest**

Seared Marinated Prime New York Steak  
Sautéed Mixed Chicory, Yukon Gold Potato Purée  
Roasted Shallot Port Wine Sauce  
**\$130 per guest**

Seared Prime Filet Mignon  
Truffled Asparagus, Potato Gratin  
Béarnaise and Cabernet Sauces  
**\$132 per guest**

Seared Prime Filet Mignon  
Wild Mushroom Ragout, Purple Potato Purée  
Roasted Natural Jus  
**\$132 per guest**

Seared Snake River Farms Kobe Beef Tenderloin and Truffle Butter  
Sautéed Bloomsdale Spinach, Truffled Potato Purée  
Red Wine Reduction  
**\$184 per guest**

### Suggested White Wines

Bernardus, Chardonnay, Monterey  
Cakebread, Chardonnay, Napa  
Rombauer, Chardonnay, Carneros

### Suggested Red Wines

Nickel and Nickel, Merlot, Harris, Napa  
Jordan, Cabernet Sauvignon, Alexander Valley  
Silver Oak, Cabernet Sauvignon, Alexander Valley

## LAMB, PORK and VEAL ENTRÉES

Braised Colorado Lamb Shank  
Roasted Baby Vegetables, Parmesan Soft Polenta  
Natural Lamb Jus  
**\$92 per guest**

Fire Seared Pork Chop  
Sautéed Bloomsdale Spinach, Pear-Apple Chutney, Potato Purée  
Roasted Pork Jus with Rosemary  
**\$120 per guest**

Goat Cheese and Chive Roasted Veal Chop  
Sautéed Rainbow Swiss Chard with Golden Raisins, Potato Gratin  
Natural Veal Jus  
**\$120 per guest**

Roast Colorado Rack of Lamb  
'Mini' Eggplant Lasagna  
Roasted Garlic-Thyme Jus  
**\$128 per guest**

Colorado Rack of Lamb Roasted with Dijon and Herbs  
(served off the bone)  
Local Asparagus, Artichokes, Morels and Yukon Gold Potato Purée  
Natural Lamb Jus  
**\$128 per guest**

### Suggested White Wines

Morgan "Highlands" Chardonnay, Monterey  
Far Niente, Chardonnay, Napa  
Val de Mer, Chablis, France

### Suggested Red Wines

August West, Pinot Noir, Santa Lucia Highlands  
Nickel and Nickel "Harris Vineyard" Merlot, Napa  
Freemark Abbey, Cabernet Sauvignon, Napa

# GOURMET PLATED DINNERS

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## COMBINATION ENTRÉES

Searched Prime Filet Mignon and Pacific Salmon  
Creamed Baby Leeks and Roasted Fingerling Potatoes  
Pinot Noir Butter  
**\$129 per guest**

Searched Filet Mignon and Prawns Scampi  
Haricot Vert, Sweet 100 Tomatoes, Potato Purée  
White Wine Butter Sauce  
**\$130 per guest**

Australian Lobster and Day Boat Scallop Medallion  
Haricot Vert, Baby Vegetables and Potato Purée  
Wasabi-Yuzu Butter  
**\$138 per guest**

Searched Prime Filet Mignon and Lobster Tail  
Roasted Baby Vegetables, Buttermilk Potato Purée  
Natural Jus  
Béarnaise passed tableside  
**\$142 per guest**

### Suggested White Wines

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

### Suggested Red Wines

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

## VEGETARIAN ENTRÉES

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

Roasted Porcini Soft Polenta  
Piave Cheese and Porcini Oil

Butternut Squash Gateau  
Bloomsdale Spinach and Sweet 100 Tomatoes

Potato Gnocchi  
Gorgonzola Cream

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

Grilled Eggplant and Mozzarella Tower  
Valoroso Tomato Sauce

Artichoke, Goat Cheese and Arugula Ravioli  
Fromage Blanc Sauce

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

Sweet Corn Risotto  
Garlic Herb Butter

Eggplant Lasagna  
Parmesan, Basil and Tomato

# GOURMET PLATED DINNERS

## DESSERTS

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

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

Rich Flourless Chocolate Cake  
Caramel Gelato in Brandy Snap Basket

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

French Apple Tart:  
Buttery Fuji Apples baked atop Puff Pastry  
with Vanilla Ice Cream in an Almond Nougat Cup

New York Cheesecake  
Marinated Strawberries and Chantilly Cream

Chocolate Pecan Tart  
Pecan Brittle Ice Cream

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

## DESSERT SPECIALTIES

Dessert Trio Extravaganza:  
Mini Crème Brûlée with Fresh Berries  
Flourless Chocolate Cake  
Passion Fruit Curd Tartlet  
**Additional \$7 per guest**

Italian Classic Trio:  
Vanilla Bean Panna Cotta with Fresh Berries  
Hazelnut Chocolate Cake  
Tiramisu  
**Additional \$7 per guest**

## CUSTOM MONOGRAM DESSERT

Your monogram created on white or dark chocolate disc with up to three colors will be incorporated into any of the above dessert selections.

**\$5 per guest**  
**\$250 Set Up Fee (Ten day notice required - \$150 rush order fee)**

## DESSERT EMBELISHMENTS

**Gourmand Cheese Platter**  
Selection of Imported Artisanal Cheeses  
Sweet Gala Apples, Napa Valley Honeycomb  
Sliced Walnut Raisin Rye Bread  
**\$16 per guest**

**Petit Four Compotier**  
Assorted Petit Fours and Select Handmade Confections  
**\$7 per guest**

## SPECIALTY DESSERT STATIONS

**Crepes Suzette**  
Crêpes with Orange Butter Grand Marnier Sauce  
Fresh Seasonal Berries  
**\$15 per guest**

**Ice Cream Folding Station with Chef to Prepare**  
Minimum 25 guests  
A chef will prepare ice cream orders on a chilled surface

**Ice Cream Selections:**  
Vanilla and Chocolate

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

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

**Sauces:**  
Hot Fudge, Raspberry, Caramel  
**\$34 per guest**

**Twin Chocolate Fountains**  
French Bittersweet Chocolate and Swiss White Chocolate Fountains  
Housemade Marshmallows, Orange Madeleine, Rice Krispy Treats,  
Pound Cake and Marbled Cookies  
**\$2000 for up to 100 guests**  
**\$20 per guest for groups over 100 guests**

## SELECT BUFFET DINNERS

Minimum 25 Guests

### SOUTH OF THE BORDER

#### Soup, Salads and Displays

Tortilla Soup with Tomato, Crema, Cilantro and Crispy Tortillas

Ceviche with Shrimp, Scallops and Calamari

Spicy Caesar Salad with Jalapeño Cornbread Croutons

Jicama, Orange and Cilantro Salad with Arugula and Frisée

#### Entrées and Accompaniments

Chiles Rellenos topped with Ranchero Sauce, Cojita Cheese and Cilantro

Chili Roasted Pork Loin with Ancho, Cayenne and Coriander

Dungeness Crab and Green Onion Quesadilla

Seared Mahi Mahi with Mango-Pineapple Salsa

Chipotle Grilled Prawns with Creamy Spanish Red Rice and Ancho Chile Sauce

'Ranchero' Style Black Beans with Green Onions and Sour Cream

#### Action Station

Beef, Chicken and Vegetable Fajitas

Warm Tortillas

Traditional Condiments

#### Desserts

Fruit Empanadas

Mexican Flan

Tres Leches Cake

Mexican Wedding Cookies

Tequila Lemon Tarts

\$142 per guest

### CALIFORNIA FARMERS BUFFET

#### Salads and Displays

Carmel Valley Mixed Greens with Pears, Spiced Pecans and Feta Cheese

French Green Beans, Watercress, Sweet 100 Tomatoes and Purple Potatoes

Double Cream Brie topped Crostini

Classic Caprese Salad with Fresh Mozzarella, Olive Oil and Basil

Display of California Artisanal Cheeses, Assorted Jams and Fresh Fruit

#### Entrées and Accompaniments

Roast Salmon with Mixed Chicory and Citrus Vinaigrette

Sautéed Prawns with Sweet Corn and Peppers

Crispy Marinated Free Range Chicken with Rosemary Oil

Parmesan Twice Cooked Potatoes

Asparagus with Lemon Butter and Shaved Black Truffles

#### Carving Station

Persillade Encrusted Beef Tenderloin

Sautéed Wild Mushrooms and Rich Cabernet Sauce

#### Desserts

California Fresh Fruit Tartlets

Strawberry Shortcake

Lemon Meringue Tartlets

Flourless Chocolate Cake

Mixed Berry Cobbler with Chantilly Cream

\$145 per guest

# SELECT BUFFET DINNERS

Minimum 25 Guests

## INCANTATO SERA IN TOSCANA

### Salads and Displays

Artisan Antipasto and Cheese Display  
Prosciutto, Salami, Mortadella, Coppa  
Mozarella, Provolone & Pecorino Cheeses  
Marinated Olives, Grilled Artichokes and Vegetables

Classic Caesar Salad  
Romaine, Radicchio and Olive Oil Croutons

### Pasta, Risotto and Soup Station

Penne Bolognese  
Parmesan, Chili Fakes and Olive Oil

Butternut Squash Ravioli  
Brown Sage Butter and Candied Pecans

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

### Entrées

Seared Marinated Chicken Breast  
Roasted Shallot-Porcini Farro

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

Crispy Breaded Calamari  
Spicy Valoroso Tomato Sauce

### Carving Station

22 oz. Prime Rib Chop with Herb Oil and Sea Salt  
Olive Oil and Rosemary Roasted Fingerling Potatoes  
Tuscan Olive Oil Bread á la Parilla

### Desserts

Tiramisu  
Chocolate Panna Cotta  
Assorted Biscotti  
Pistachio Gelato  
Mini Cannoli

\$160 per guest

## CLAM BAKE

### Soup, Salad and Displays

Classic New England Little Neck Clam Chowder

Traditional Caesar Salad with Focaccia Croutons  
and Shaved Romano Cheese

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

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

Ceviche of Calamari, Bay Scallops and Shrimp in Scallop Shells

Champagne Poached Jumbo Prawns and Crab Claws  
with Cocktail Sauce

### Entrées and Accompaniments

Sesame Crusted Pan Fried Monterey Bay Calamari with Saffron Aioli

Oysters Rockefeller with Pernod and Sautéed Spinach

Steamed Manila Clams with White Wine Butter Sauce

Half Steamed Maine Lobster with Drawn Butter

Oak Grilled Salmon with Polynesian Papaya Slaw

Oven Roasted Prime Rib with Natural Jus and Creamed Horseradish

Steamed White Corn and Herb Crusted New Potatoes

### Desserts

Banana Fritters with Tahitian Vanilla Citrus Caramel

Honey Roasted Apple Tarts with Bourbon Chantilly

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

Pecan Tarts

Lemon Bars

\$160 per guest

## CUSTOM WEDDING CAKES

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Your wedding cake is a statement of your taste and style. We have created the following list to assist you in the selection of a cake that will be a memorable part of your special day.

### SPANISH BAY MOUSSE CAKE

Rich Chocolate Cake with Grand Marnier Syrup  
Milk Chocolate or White Chocolate Mousse  
Fresh Berries (optional)

### PEBBLE BEACH SOPHISTICATED

Hazelnut Sponge Cake with Frangelico Syrup  
Chocolate Ganache and Praline Chocolate Mousse Filling

### LAVISH LEMON

Lemon Sponge Cake Soaked with Lemon Syrup and Cointreau  
Lemon Curd Filling  
Lemon Buttercream Finish

### DECADENT RASPBERRY CHEESECAKE

Vanilla Cake with Raspberry Marmalade  
Luscious center layer of Decadent Cheesecake  
Framboise Syrup and Fresh Raspberries

### CALIFORNIA DREAM

Vanilla Cake with Brandy Syrup  
Filled with Light Bavarian Cream  
Fresh Berries and Whipped Cream

### SOUTHERN BELLE

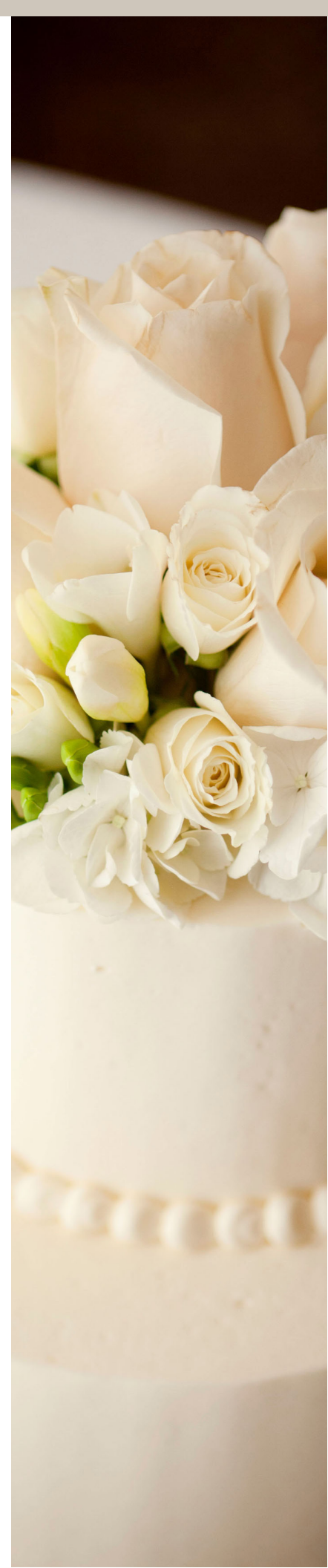
Walnut Carrot Cake  
Layered with Cream Cheese Icing

### AFTERNOON BRIDE

Vanilla Sponge Cake with Framboise Syrup  
Fresh Raspberries and White Chocolate Mousse

### CHOCOLATE EXTREME

Rich Devil's Food Cake with Jamaican Rum Syrup  
Bittersweet Chocolate Mousse  
Chocolate Ganache Glaze (optional)



# BAR SELECTIONS

There is a bartender fee of \$225 per bartender for (3) hours. Each additional hour is charged at \$75 per hour per bartender

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

No Host bar pricing provided upon request

Premium Brands	\$13 each	NV Mumm, Cuvee Napa, Sparkling Wine	\$40 per bottle
Ultra Premium Brands	\$15 each	Cordials	\$15 each
Imported and Micro Beer	\$7.5 each	Soft Drinks; Regular, Diet and Caffeine Free	\$5 each
Domestic Beer	\$6.5 each	Bottled Sparkling and Still Mineral Water	\$5 each
Geysler Peak House Wine	\$40 per bottle	Bottled Juice	\$5 each

## PREMIUM BRANDS

Absolut Vodka  
 Tanqueray Gin  
 Dewar's Scotch  
 Maker's Mark Bourbon  
 Crown Royal  
 Bacardi Light Rum  
 Sauza Hornitos Tequila  
 Courvoisier VS Cognac

## ULTRA PREMIUM BRANDS

Grey Goose Vodka  
 Bombay Sapphire Gin  
 Chivas Regal Scotch  
 Woodford Reserve Bourbon  
 Crown Royal Black  
 10 Cane Rum  
 Patron Silver Tequila  
 Courvoisier VSOP Cognac

## IMPORTED and MICRO BEER

Stella Artois  
 Amstel Lite  
 Anchor Steam  
 Guinness

## DOMESTIC BEER

Budweiser  
 Bud Light  
 Coors Light  
 Miller Lite

## CORDIALS

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

## SPIRITS and PORTS

### Spirits

Johnnie Walker Blue	\$65 each
Lagavulin 16 Year Islay	\$24 each
Glenmorangie 10 Year Highlands	\$15 each
Macallan 25 Year Speyside	\$125 each
Macallan 18 Year	\$45 each
Remy Martin VSOP	\$15 each
Jameson Irish Whiskey	\$13 each

### Port Wine

Noval Black, Ruby Port	\$13 each
Ramos Pinto, Tawny Port	\$13 each
Vintage Ports	Price and Vintage on Request