

Once in your life

THE INN AT SPANISH BAY WEDDING RECEPTION MENUS



THE INN AT SPANISH BAY



PEBBLE BEACH®

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RESORT CULINARY GUIDE

EXECUTIVE CHEF: ROD UNCANGCO | PASTRY CHEF: ANASTASIA SIMPSON

- All menus are subject to the current 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 Banquet 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.
- Coffee and tea refreshes will not exceed two hours.
- 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 entrée choices are priced at the highest menu item plus \$25 per guest. All other courses selected tableside will incur an additional \$15 per guest, per course.
- 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 Inn at Spanish Bay.
- Dinner staffing is 1:15 guests. Additional servers will be charged at \$225 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

www.weddings.pebblebeach.com

COCKTAIL RECEPTIONS

COLD CANAPÉS

Shrimp Cocktail Walk-aways with Lemon Aioli and Fried Capers
Ginger-Lemon Cured Salmon Poke with Cucumber Boats
Tuna Poke and Furikake Puffed Rice
Petite Filet Mignon, Roasted Tomato Basil Relish with Balsamic Reduction
Mango Shrimp Skewers with Thai Chili Glaze
South American Bay Scallop Ceviche
Seared Ahi Tuna with Ginger, Mint, Cilantro and Wasabi Aioli
House Cured Salmon, Caviar, Crème Fraîche, Chive Blini
Eslette Spiced Rubbed Shrimp with Mango Salsa
Blackened Pork Tenderloin with Pickled Red Onion and Apple Slaw
Cypress Grove Goat Cheese with Peppered Orange Marmalade
Bruschetta on Wood Grilled Tuscan Bread
Roasted Portobello Mushroom with Cherry Tomato Relish and Black Garlic Aioli
White Bean Puree with Salsa Verde and Sea Salt
Endive with Marinated Beet Jewels
Maple Glazed Duck with Apple and Sweet Pepper Chutney
Herbed Cream Cheese with Balsamic Roasted Grapes
Charred Curried Vegetable Flatbread

\$7.5 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

\$9 per piece

HOT CANAPÉS

Mediterranean Vegetable Tart with Feta Cheese
Wild Mushroom Turnover with Brie
Assorted Dim Sum with Asian Dips
Cinnamon-Chili Pulled Pork Empanadas
Assorted Spring Rolls with Thai Chili Sauce
Sesame Chicken with Honey Mustard Sauce
Potato Croquette with Bacon and Applewood Smoked Cheddar
Porcini Mushroom Risotto Croquette
Filet Mignon Crostini with Romesco, Goat Cheese and Crispy Shallots
Mojo Marinated Pork Skewers
Lamb Lollipops with Radish and Coconut Mint Dipping Sauce
Bacon and Artichoke Arancinis
Peppered Diver Scallops Wrapped in Bacon with Maple Syrup
Chorizo Cakes with Jalapeño Aioli
Miniature Beef Wellington with Bleu Cheese Mousse
Mini Goat Cheese Tarts with Black Pepper Bacon
Calabrese Meatballs, Zucchini Boat and Provolone Cheese
Apple and Manchego Cheese, Crisp Crostini
Caramelized Onion and Gruyere, Mushroom and Apple Gougere
Asian Meatballs and Grilled Pineapple Skewer
Black Forest Ham and Swiss Cheese Popovers
Pecan Crusted Prawns with Mango Chutney
Cajun Spiced Prawn and Southern Grits Tartlet
Sautéed Sesame Prawns with Avocado-Pineapple Relish and Wonton Crisp

\$8.5 per piece

DISPLAYS and STATIONS

CHILLED DISPLAYS

Baked Brie and Black Forest Ham en Croûte
Assorted Wafers and Breads
\$10 per guest

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

Grilled Marinated Vegetables
Zucchini, Yellow Squash, Eggplant, Portobello Mushrooms
Sweet Peppers, Asparagus, Artichokes and Assorted Olives
\$14 per guest

Fresh and Dried Fruit Display
Pineapples, Melons and Strawberries
Brown Sugar, Whipped Cream and Chocolate Fondue
\$14 per guest

House Cured and Smoked Salmon
Brown Bread
Classic Garniture
\$14 per guest

Artisan Cheese Board
Select Artisan Cheeses and Honey Comb
Assorted Jam and Fresh Fruit
\$18 per guest

Antipasto with Bread Sticks and Baguette
Prosciutto, Salami, Mortadella, Bresaola, Coppa
Fresh Mozzarella and Marinated Olives
\$21 per guest

CAVIAR ON ICE

California Caviar Selection
Blini and Classic Garniture
\$ Market price per display

ICE CARVINGS

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

CARVED ITEMS

Minimum 25 guests

Smoked or Roasted Turkey with Classic Garniture
\$19 per guest

Herb and Garlic Crusted Veal Rack with Marsala Wine Reduction
\$20 per guest

Colorado Rack of Lamb with Rosemary Jus
\$25 per guest

Roasted Porterhouse with Chimichurri
\$26 per guest

Pecan and Hickory Smoked Tenderloin with Sweet Corn Chili
Demi-Glaze and Chipotle Horseradish Ailoi
\$28 per guest

Prime Rib with Horseradish and Natural Jus
\$28 per guest

SPECIALTY STATIONS

Culinary attendant required

Minimum 25 guests

PASTA STATION

Rotini Pasta with Marinara and Parmigiano Reggiano
Pappardelle with Carbonara Sauce
Ricotta Cheese Ravioli with Fresh Mushrooms and Garlic Butter Sauce
\$37 per guest

RISOTTO STATION

Paella Risotto, Mussels, Clams, Scallops, Chorizo, Saffron Broth
Risotto Milanese, Braised Veal Cheek, Roasted Shallots, Peas
Rosemary Gremolata
\$41 per guest

STIR FRY STATION

Sesame Soy Chicken, Julienne Vegetables, Chow Mein Noodles
Chinese Style Short Ribs, Mongolian Sauce, Steamed Rice
\$44 per guest

PRAWNS THREE WAYS

Louisiana Style Prawns with Andouille Sausage
Peel and Eat Prawns a la Plancha with Oregano
Salt and Pepper Prawns with Scallion Chili Salsa
\$48 per guest

GOURMET PLATED DINNERS

APPETIZERS

Seared Ahi Tuna (rare) with Sunomono Cucumber
Maui Onion Salad with Soy Scallion Drizzle

Sage and Pepper Crusted Pork Belly
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

Beef Carpaccio, Capers, Shaved Parmesan, Lemon Zest
Micro Arugula with Dijon Truffle Vinaigrette

Porcini Ravioli, Fried Herbs with Gorgonzola Cream Sauce

Mango Chili Crusted Prawns, Marinated Cucumber and Red Onion
Sesame Vinaigrette

Caramelized Diver Scallops, Sweet Garlic, Fingerling Potatoes
Porcini Mushroom and Leek Stew

Torched Rare Kobe Beef Strips, Micro Citrus Greens
Scallion Miso Drizzle

Crispy Sweet Water Prawns with Roasted Corn Grits
Spicy Lemon Beurre Blanc

The following are available at an additional charge per guest:

Dungeness Crab and Avocado Tian
\$10 per guest

One-Half Oven Roasted Maine Lobster with Sweet Corn Risotto
\$14 per guest

Dungeness Crab Cake and Maine Lobster with Tarragon- Mustard Aioli
\$26 per guest

ARTISANAL CHEESE COURSE

Bellwether Carmody

Chiriboga Blue

Capriole Goat Cheese

Flagship Aged White Cheddar

Toasted Marcona Almonds, Sun dried Chutney and Honeycomb

\$17 per guest

SOUPS

Sweet Potato Bisque with Chive Oil

Saffron Mussel and Corn Soup

Organic Tomato Bisque, Chevre Goat Cheese and Olive Oil Croutons

Castroville Artichoke Bisque with Herb Crème Chantilly

Potato Leek Soup with Crispy Lardons

Tuscan Kale, Potato and Sausage Soup

Greek Lemon Chicken and Rice

SALADS

Celery, Feta, Soft Boiled Eggs

Sprouted Salad, Spinach, Cider Cumin Vinaigrette

Wild Rucola, Strawberries, Toasted Pine Nuts, Goat Cheese
Meyer Lemon Vinaigrette

Artisan Mixed Greens, Mandarin Segments, Toasted Pumpkin Seeds
White Balsamic Vinaigrette

Spring Mix, Rainbow Carrots, Shaved Seasonal Radish
Caramelized Cipollini Vinaigrette

Organic Green and Red Lettuce, Humboldt Fog Cheese
Oven Roasted Tomatoes, Candied Walnuts
California Herb Vinaigrette

Arugula, Treviso, Oranges, Candied Pecans with Roasted Pear Vinaigrette

Spring Mix, Toy Box Tomatoes, Fresh Mozzarella, Cider Pickled Shallots
Roasted Garlic Herb Vinaigrette

Mizuna, Roasted Beets, Crumbled Goat Cheese, Pine Nuts
Citrus Crème Fraîche

GOURMET PLATED DINNERS

POULTRY ENTRÉES

Pan Seared Chicken Breast with Tomato Sauce, Fresh Mozzarella
Bacon Almond Basmati Rice
\$96 per guest

Chicken Saltimbocca with Sage, Prosciutto, Fontina Polenta
Marsala Wine Reduction
\$96 per guest

Grilled Chicken Breast
Israeli Couscous
Braised Cipollini Jus
\$96 per guest

Roasted Cornish Game Hen with Roasted Turnips, Carrots
Garlic Herb Reduction
\$96 per guest

Stuffed Chicken Breast with Traditional Bread Dressing
Braised Artichokes and Fennel
\$98 per guest

Roasted Quail Stuffed with Mushrooms
Quinoa, Artichokes, Olives, Scallions and Potato Cake
\$98 per guest

SEAFOOD ENTRÉES

Sweet and Spicy Swordfish, Crab, Diced Fresh Tomatoes
Fried Rice and Lemon Butter Sauce
\$102 per guest

Wild Sea Bass with Lemon Cilantro Rice, Marcarpone Cheese Sauce
Sun dried Tomato Artichoke Tapenade
\$102 per guest

Grilled Atlantic Salmon with Herb Couscous
Tomato Lobster Sauce
\$102 per guest

LAMB, PORK and VEAL ENTRÉES

Pan Seared Pork Tenderloin, Cipollini Onions, Apple Chutney
Crispy Potatoes with Port Wine Sauce
\$108 per guest

Grilled Veal Rack Chop with Marsala Sauce
\$132 per guest

Imported Australian Lamb Chop and Chickpeas, Eggplant, Onions
Caramelized Shallot Demi-Glace
\$140 per guest

California Rack of Lamb, White Corn Polenta, Castroville Artichokes
Niçoise Olives with Fennel Pollen Rosemary Jus
\$142 per guest

BEEF ENTRÉES

Natural New York Steak, Potatoes Napoleon and Garden Vegetables
Red Wine Jus
\$136 per guest

Cumin Rubbed Sirloin with Mexican Risotto
Salinas Valley Vegetables
\$138 per guest

Grilled Filet Mignon with Sautéed Spinach and Herb Truffle Butter
\$145 per guest

COMBINATION ENTRÉES

Hibachi Chicken Breast with Scallion Crusted Salmon
Ginger Butter Sauce
\$118 per guest

Cumin and Garlic Marinated Chicken Breast and Prawns
Cilantro Lime Sauce
\$120 per guest

Pancetta Wrapped Pork Filet and Grilled Prawns with Salsa Verde
\$124 per guest

New York Steak with Ginger Garlic Marinade
Salt and Pepper Prawns
\$140 per guest

Herb-Crusted Salmon and Seared Beef Tenderloin
Roasted Onion Marmalade with Pinot Noir Garlic Jus
\$142 per guest

Pan Seared Lobster and Day Boat Scallops
Cilantro Chimichurri Sauce
\$150 per guest

Seared Filet Tenderloin with Local Stone Crab Cakes
Wasabi Truffle Mashed Potatoes and Seasonal Vegetables
Natural Beef Jus and Caramelized Lemongrass Ginger Chile Sauce
\$156 per guest

INTERMEZZOS

Lychee Granita

Limoncello Sorbet

Blood Orange Sorbet

Pineapple Sorbet

Orange Granita

Passion Fruit Sorbet
\$10 per guest

GOURMET PLATED DINNERS

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
Peanut Butter Crunch Cake with Milk Chocolate Barvarian
Salted Caramel
Sour Cream Apple Tart with Caramel Sauce and Cinnamon Gelato
Tahitian Vanilla Crème Brûlée with Fresh Fruit
Lemon Tart with Fresh Blueberry Compote
Whoopie Pie with Brown Sugar Chocolate Chunk Ice Cream
Spiced Orange Honey Sorbet with Shortbread Cookie
Flourless Chocolate Cake with Bailey's Ice Cream and Mixed Nut Brittle
White Chocolate and Passion Fruit Layer Cake with Mango Coulis
Chocolate Caramel Bread Pudding with Caramel Ice Cream
Chocolate Budino with Salted Caramel Sauce and Cinnamon Cookie
Chocolate Hazelnut Cake with Mascarpone Coffee Cream

SPECIALTY DESSERT ADDITIONS

Mini Crème Brûlée
Chocolate Pot de Crème
Panna Cotta with Blueberry Compote
Mini Lemon Meringue Tarts
Strawberry Shortcake
Apple Bread Pudding with Brown Sugar Streusel
White Chocolate Mousse with Burnt Orange Ginger Sauce
Almond Tuille

\$10 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.

\$8 per guest

\$250 Set Up Fee (Ten day notice required – \$150 rush order fee)

SPECIALTY DESSERT STATIONS

Minimum 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
\$32 per guest

French Macaroon Ice Cream Sandwich Station with Chef to Prepare

Basil French Macaroon with Roasted Strawberry Ice Cream
Coffee French Macaroon with Rocky Road Ice Cream
Orange French Macaroon with Orange Blackberry Ice Cream
\$32 per guest

Ice Cream Folding Station with Chef to Prepare

Ice Cream Selection: 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, Fresh Strawberries
Toppings: Chopped Peanuts, Rainbow Sprinkles, Chocolate Curls
Maraschino Cherries, Whipped Cream

Sauces: Hot Fudge, Raspberry, Caramel

\$36 per guest

SEASONAL PLATED DINNERS

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 and Crispy Baguette
Baby Greens in Parmesan Shell with Meyer Lemon Vinaigrette
Seared Day Boat Scallop with Fines Herbes Risotto and English Peas
Pan Roasted Lamb Chop with Mint Pesto Crust and Dauphine Potato
Strawberry Rhubarb Galette with Roasted Strawberry Ice Cream

\$142 per guest

SUMMER

Chilled Tomato Gazpacho
Trio of Melon with Marinated Feta Cheese, Arugula
Balsamic Vinaigrette
Butter Poached Maine Lobster with Sweet Corn Succotash
Lemon-Thyme Granita
Petite Filet Mignon with Wild Mushrooms and a Cabernet Reduction
Summer Berry Pudding with Lemon Scented Chantilly Cream

\$156 per guest

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
Mushroom Hash
Flat Iron Steak with Roasted Garlic and Shallot Ragout
Toasted Almond Cake with Roasted Pear and Lavender Sorbet

\$142 per guest

WINTER

Cara Cara Orange Cocktail
Duck Confit with Pecorino Polenta
Arugula, Pomegranate Seeds, Goat Cheese and Candied Pine Nuts
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

\$145 per guest

SPANISH BAY TASTING MENU

(Maximum 150 guests)

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
Shaved Parmesan
Whole Langoustine with Fines Herbes Risotto
Lobster Cabernet Sauce
Crispy Thai Snapper with Buttered Leeks and Sorrel Cream Sauce
Pan Seared Squab with Morels, Snap Peas, Sweet Potato Purée
Fig Reduction
Petite Filet Mignon with Truffle Butter, Fava Beans (Seasonal)
Syrah Reduction
Pastry Chef's Deluxe Miniature Dessert Trio:
French Macaroon Napoleon with Mouselline Cream and Raspberries
Mini Apple Tart with Crème Fraîche Ice Cream
Decadent Chocolate Cake with Espresso Anglaise

\$210 per guest

SELECT BUFFET DINNERS

Minimum 25 guests

NUEVO LATINO

Salads

Pumpkin, Pineapple, Brown Sugar Vinaigrette

Green Papaya, Jicama, Lime Vinaigrette

Hearts of Palm, Yucca, Purple Cabbage, Peruvian Vinaigrette

Broccolini, Marble Potatoes, Achiote Vinaigrette

Seafood

Ceviche Bar: Shrimp, Scallop, Salmon Ceviche, Assorted Condiments

Alaskan King Crab Legs Roasted in Banana Leaves, Ancho Chili Butter

Jumbo Prawns, Cilantro Cocktail Sauce

Jumbo Shrimp a la Criollo, Coconut Rice, Fried Sweet Plantains

Cilantro Marinated Sea Bass, 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 Chimichurri Sauce

Fajita Station

Chicken, Beef, Shrimp, Peppers, Onion
Warm Flour Tortillas, Salsa, Guacamole, Sour Cream and Limes
Cotija Cheese, Queso Fresco

Desserts

Homemade Churros with Chocolate Dipping Sauce

Peanut Butter and Jelly Polvorones

Spanish Flan

Tres Leches Berry Parfait

\$156 per guest

A TASTE OF MONTEREY

Fisherman's Wharf

Clam Chowder

Wharf Style Cioppino with Dungeness Crab, Mussels and Clams
Tomato Garlic Broth

Jumbo Prawns, King Crab Legs, Lemon Wedges and Cocktail Sauce

House Smoked Salmon with Diced Onions, Eggs, Capers
Pumpnickel Bread

Fried Calamari with Remoulade

Garlic Studded Prime Roast Beef and Petite Rolls (Chef to Carve)

Salinas Valley Market Place

Caesar Salad

Baby Gem Lettuce, Shaved Carrots and Tomatoes
Green Goddess Dressing

Arugula, Tomato and Feta Cheese with Herb Vinaigrette

Grilled Castroville Artichoke and Pickled Vegetables
Gremolata Aioli

Carmel Mission

Blue Cornmeal Tortilla Chips with Guacamole, Fresh Salsa
Spicy Cheese Dip

Guajillo Chili Crusted Carne Asada with Fire Roasted Peppers
Warm Flour Tortillas, Salsa, Guacamole, Sour Cream and Limes

Chili Verde with Warm Corn Tortillas

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

Raspberry Cheesecake Shooter

Candy Bar Tart

Pear Almond Tart

Fruit Cobbler with Vanilla Ice Cream

\$165 per guest

SELECT BUFFET DINNERS

Minimum 25 guests

THE BAY BBQ

Salads

Iceberg Lettuce, Cherry Tomatoes, Baby Corn, Celery
Broccoli, Cucumber and Carrots
Ranch, Blue Cheese and White Balsamic Dressings

Cabbage Salad with Roasted Corn

Three Potato Salad, Crispy Pancetta, Roasted Garlic Dressing

Entrées

Texas-Style Chili con Carne

St. Louis Ribs with Bourbon BBQ Sauce
Cheddar Mashed Potatoes

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

Caramel Popcorn

Chocolate Butterscotch Pudding

S'mores Cake

\$175 per guest

ROUTE 66

Soup

California Cioppino with Mussels, Crab, Shrimp and Spicy Sausage

Salads

Cole Slaw with Roasted Jalapeno Dressing

Seasonal Chopped Salad

Marbled Potato Salad with Pancetta

Entrées

Kobe Beef Sliders with Gourmet Condiment Bar

Traditional Corn on the Cob

Roasted Australian Lobster Tails with Drawn Butter

Baked Mac n Cheese with Crispy Prosciutto and Gruyère Cheese

St. Louis Ribs with Bourbon BBQ Sauce

Blue Moon Marinated Bistro Chicken

Crushed Fingerling Potatoes

Bucatini Pasta with House made Meatballs and Asiago Cheese

Dungeness Crab Cakes with Cajun Remoulade

Carving Station

Bone-in Kansas City Steak

Desserts

Key Lime Pie

Fruit Cobbler

Butterscotch Chocolate Cream Pie with Whipped Cream

Apple Pie with Vanilla Ice Cream

\$172 per guest

SELECT BUFFET DINNERS

Minimum 25 guests

A TASTE OF SPANISH BAY

Roy's

Green Tea Noodle Salad with Wasabi Ponzu Vinaigrette

Pad Thai with Wok Fried Vegetables, Peanuts and Tofu

Mongolian-style Ribs with Wasabi and Mashed Potatoes

Hibachi Style Salmon with Citrus Ponzu and Fried Rice

Dynamite Scallops with Forbidden Rice and Toasted Sesame Butter Sauce

Sticks

Market Salad with Blue Cheese, Pears, Bacon and Tomatoes with Avocado Vinaigrette

Fire Cracker Prawns with Crispy Jalapeño and Cilantro Aioli

Fried Calamari with Rémoulade

Kale and Butternut Squash with Toy Box Mushrooms and Pumpkin Seeds with Meyer Lemon Vinaigrette

Pèppoli

Culinary Attendant Required

Rotisserie Prime Rib of Beef with Natural Jus

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 with Sliced Garlic, Escarole and Diced Tomatoes with Shaved Parmesan

Desserts

Spanish Bay Cookie Platter

Seven Layer Carrot Cake

Roy's Molten Lava Cake

Tiramisu

\$178 per guest

CUSTOM WEDDING CAKES

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	\$14 each
Ultra Premium Brands	\$16 each
Imported and Micro Beer	\$8 each
Domestic Beer	\$7 each
Geyser Peak House Wine	\$43 per bottle
NV Mumm, Cuvee Napa, Sparkling Wine	\$43 per bottle

PREMIUM BRANDS

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

IMPORTED and MICRO BEER

Amstel Lite
Guinness
Lagunita IPA
Stella Artois

DOMESTIC BEER

Budweiser
Bud Light
Coors Light
Miller Lite

CORDIALS

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

House Mimosa / Bellini / Bloody Mary	\$14 each
House Port	\$14 each
Cordials	\$16 each
Soft Drinks; Regular, Diet and Caffeine Free	\$6 each
Bottled Sparkling and Still Mineral Water	\$6 each
Bottled Juice	\$6 each

ULTRA PREMIUM BRANDS

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

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	\$14 each
Ramos Pinto, Tawny Port	\$14 each
Vintage Ports	Price and Vintage on Request