Once in your life

THE INN AT SPANISH BAY
WEDDING RECEPTION MENUS
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*THE INN AT SPANISH BAY*

*Pebble Beach*
• 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 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 Inn at Spanish Bay.

• 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  JANE TELFER
Director of Catering  Wedding and Catering Sales
831-625-8502  831-647-7422
griffithd@pebblebeach.com  telferj@pebblebeach.com

www.weddings.pebblebeach.com
COLD CANAPÉS
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 Sun-dried 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 Herbed Cream Cheese and Caviar
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
$7 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 per piece

HOT CANAPÉS
Chef’s Selection of Assorted Hot Canapés
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 Jacobo 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
Pâte à 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 Rémoulade
Bacon wrapped Peppered Diver Scallops with Maple Glaze
Mini Crab Cakes with Gilroy Garlic Aioli
Seared Ahi Tuna with Sautéed 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 per piece
CHILLED DISPLAYS

Baked Brie and Black Forest Ham en Croûte
Assorted Wafers and Breads
$8 per guest

Fresh Seasonal Raw Vegetables with Assorted Dips
$9 per guest

Grilled Marinated Vegetables
Zucchini, Yellow Squash, Eggplant, Portobello Mushrooms, Sweet Peppers, Asparagus, Artichokes and Assorted Olives
$10 per guest

Fresh and Dried Fruit Display
Pineapples, Melons and Strawberries
Brown Sugar, Whipped Cream and Chocolate Fondue
$10 per guest

House Cured and Smoked Salmon with Brown Bread and Classic Garniture
$12 per guest

House Smoked Fish Board
Salmon, Sturgeon, Trout, Scallops and Oysters
Capers, Onion, Hard Boiled Eggs and Crostini
$12 per guest

Artisan Cheese Board
Select Organic Cheeses and Honey Comb with Assorted Jams, Fresh Fruit, Crackers and Baguette
$15 per guest

Antipasto with Bread Sticks and Baguette
Prosciutto, Salami, Mortadella, Bresaola. Coppa
Fresh Mozzarella and Marinated Olives
$18 per guest

SUSHI STATION

California Rolls and Nigiri Sushi
Wasabi, Pickled Ginger and Soy Sauce
(3 pieces per guest)
$24 per guest

SALAD BAR STATION:

Mixed Greens, Baby Spinach and Iceberg Lettuce
Baby Corn, Marinated Artichokes, Olives, Baby Carrots, Hard Boiled Eggs, Bacon Bits, Sunflower Seeds,
Toy Box Cherry Tomatoes, Cottage Cheese, Fresh Beets, Hot House Cucumbers
Assorted Housemade Dressings
$12 per guest

CARVED ITEMS

Served with rolls and appropriate condiments
Minimum 25 guests

Smoked or Roasted Turkey with Classic Garniture
$14 per guest

Herb and Garlic Crusted Veal Rack with Marsala Wine Reduction
$16 per guest

Mustard Crusted (Bone-In) Ham with Jack Daniels Glaze
$17 per guest

Colorado Rack of Lamb with Rosemary Jus
$19 per guest

New York Strip Loin with Smoked Bacon
Wild Mushroom Compote
$22 per guest

Herb-Crusted Whole Tenderloin of Beef with Béarnaise Sauce
$24 per guest

Dual Steamships of Beef
One with Hickory BBQ
One Herb Crusted with Chimichurri Horseradish Sauce
Fried Garlic Potato Wedges and Parker House Rolls
$3,500 per display

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
GOURMET PLATED DINNERS

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, Tomato Basil Sauce and Olive Oil Drizzle
Fire Split Prawns, Asian Noodles, Bean Sprouts
Thai Basil and Lemongrass Brodo
Gnocchi with Gorgonzola Cream Sauce
Roasted Cherry Tomato Compote
Torched Rare Kobe Beef Strips with Scallion Miso Vinaigrette
Crispy Sweet Water Prawns with Creamy White Grits
Spicy Beurre Blanc

The following are available at an additional charge per guest:
Dungeness Crab and Avocado Tian
$8 per guest
One-Half Oven Roasted Maine Lobster with Sweet Corn Risotto
$12 per guest
Dungeness Crab Cake and Maine Lobster with Tarragon-Mustard Aioli
$24 per guest

SOUPS
Sweet Potato Soup with Chili Crème Frâiche
Saffron Mussel and Corn Soup
Tomato Consoommé 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 Basil Vinaigrette
Iceberg Wheel with Julienne Carrots, Tomato Confetti Point Reyes Blue Dressing
Half Romaine Heart with Parmesan Crisp and Croutons
Creamy Caesar Dressing
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 Lettuce and Frisée Salad with Toasted Walnuts Herb Vinaigrette
Baby Spinach Salad and Warm Peppered Goat Cheese
Oven Roasted Tomatoes and Pine Nuts
White Balsamic Dressing
Epic Root Mâche, Roasted Red and Yellow Beet Jewels with Bermuda Triangle Goat Cheese and Balsamic Syrup
Bouquet of Mixed Greens, Bacon, Blue Cheese, Tomatoes and Onions Caramelized Onion Vinaigrette
Baby Field Greens, Crisp Apple, Spicy Pecans and Cherry Tomatoes Thyme Vinaigrette

ARTISANAL CHEESE COURSE
Pepato Pecorino with Truffle Honey
Humboldt Fog Goat Cheese with Candied Pecans and Sun-dried Fruit
Saint André Triple Crème and Aged Cheddar with Apple Chutney
$16 per guest
## GOURMET PLATED DINNERS

### POULTRY ENTRÉES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Macadamia Nut Crusted Chicken Breast with Jasmine Rice</td>
<td>$86 per guest</td>
</tr>
<tr>
<td>Citrus Chili Sauce</td>
<td></td>
</tr>
<tr>
<td>Pan Roasted Chicken Breast with Braised Baby Artichokes</td>
<td>$87 per guest</td>
</tr>
<tr>
<td>and Fennel Boursin Cheese Risotto</td>
<td></td>
</tr>
<tr>
<td>Grilled Chicken Breast with Sautéed Escarole and Vine Ripe Tomato Roasted Garlic Beurre Blanc</td>
<td>$87 per guest</td>
</tr>
<tr>
<td>Roasted Cornish Game Hen with Crushed Fingerling Potatoes Garlic Thyme Reduction</td>
<td>$88 per guest</td>
</tr>
<tr>
<td>Chicken Breast Stuffed with Spinach, Roasted Peppers and Feta Cheese Marsala Reduction</td>
<td>$90 per guest</td>
</tr>
<tr>
<td>Duck Leg Confit with Forest Mushrooms and Pancetta</td>
<td>$98 per guest</td>
</tr>
<tr>
<td>Cabernet Wine Reduction</td>
<td></td>
</tr>
<tr>
<td>Pan Seared Duck Breast with Bing Cherry Brandy Reduction</td>
<td>$99 per guest</td>
</tr>
</tbody>
</table>

### BEEF ENTRÉES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Slow-Roasted Prime Rib of Beef, Creamed Horseradish and Natural Jus</td>
<td>$124 per guest</td>
</tr>
<tr>
<td>Ginger and Lemongrass Crusted New York Steak</td>
<td>$127 per guest</td>
</tr>
<tr>
<td>Cabernet Sauce</td>
<td></td>
</tr>
<tr>
<td>Tuscan Style (Bone-In) Kansas City Steak with Peppoli Oil and Herbs</td>
<td>$130 per guest</td>
</tr>
<tr>
<td>Beef Filet with Truffle Butter</td>
<td>$132 per guest</td>
</tr>
<tr>
<td>Pancetta Wrapped Filet Mignon with Sautéed Spinach</td>
<td>$132 per guest</td>
</tr>
<tr>
<td>Pinot Noir Jus</td>
<td></td>
</tr>
</tbody>
</table>

### SEAFOOD ENTRÉES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Mahi-Mahi with Chili Mango Salsa</td>
<td>$90 per guest</td>
</tr>
<tr>
<td>Herb Marinated Salmon with Truffle Mashed Potatoes</td>
<td>$93 per guest</td>
</tr>
<tr>
<td>Cabernet Reduction</td>
<td></td>
</tr>
<tr>
<td>Grilled Marinated Salmon with Caramelized Shallot Butter</td>
<td>$94 per guest</td>
</tr>
<tr>
<td>Crispy Wild Striped Bass with Local Farmed Mushrooms</td>
<td>$98 per guest</td>
</tr>
<tr>
<td>Herb Risotto</td>
<td></td>
</tr>
<tr>
<td>Pan Roasted Snapper with Saffron Risotto and Chili Oil</td>
<td>$99 per guest</td>
</tr>
<tr>
<td>Grilled Grouper with Roasted Pepper Tomato Stew</td>
<td>$99 per guest</td>
</tr>
<tr>
<td>Steamed Thai Snapper with Scallion and Thai Basil Relish</td>
<td>$99 per guest</td>
</tr>
<tr>
<td>Kaffir Lime Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Crab Stuffed Jumbo Prawns with Wasabi Mashed Potatoes</td>
<td>$104 per guest</td>
</tr>
<tr>
<td>Tomato Garlic Butter Sauce</td>
<td></td>
</tr>
</tbody>
</table>

### LAMB, PORK and VEAL ENTRÉES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Double Cut Pork Chop with Epic Root Mâche</td>
<td>$99 per guest</td>
</tr>
<tr>
<td>Humboldt Fog Goat Cheese</td>
<td></td>
</tr>
<tr>
<td>Anise Honey Roasted Pork Prime Rib with Black Truffle Sauce</td>
<td>$101 per guest</td>
</tr>
<tr>
<td>Veal Osso Buco with Gremolata, Natural Jus and Polenta</td>
<td>$112 per guest</td>
</tr>
<tr>
<td>Grilled Veal Rack Chop with Marsala Sauce</td>
<td>$120 per guest</td>
</tr>
<tr>
<td>Domestic Rack of Lamb with Mint Scented Couscous</td>
<td>$130 per guest</td>
</tr>
<tr>
<td>Roasted Garlic Thyme Reduction</td>
<td></td>
</tr>
</tbody>
</table>
GOURMET PLATED DINNERS

COMBINATION ENTRÉES

Hibachi Chicken Breast with Scallion Crusted Salmon
Ginger Butter Sauce
$108 per guest

Cumin and Garlic Marinated Chicken Breast and Prawns
Cilantro Lime Sauce
$110 per guest

Pancetta Wrapped Pork Filet and Grilled Prawns with Salsa Verde
$116 per guest

Ginger Garlic Marinated New York Steak and Salt & Pepper Prawns
$132 per guest

Pan Seared Lobster and Day Boat Scallops
Cilantro Chimichurri Sauce
$132 per guest

Herb-Crusted Salmon with Roasted Onion Marmalade and Seared Beef Tenderloin with Pinot Noir Garlic Jus
$135 per guest

Pan Seared Beef Filet with Roasted Shallot Ragout and Scallion Crusted Mahi Mahi with Mandarin Chili Sauce
$135 per guest

Pan Seared Beef Filet with Crab and Bacon Stuffed Lobster Tail
Chili Beurre Blanc and Chive Oil
$144 per guest

Beef Tenderloin and Lobster Tail
Béarnaise Sauce and Drawn Butter
$145 per guest

INTERMEZZOS

Ruby Peach Sorbet
Limoncello Sorbet
Blood Orange Sorbet
Pineapple Sorbet
Red Currant Sorbet
Passion Fruit Sorbet
$7 per guest

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 Mousse with Caramel Gelato in Brandy Snap Basket
Sour Cream Apple Tart with Caramel Sauce and Cinnamon Gelato
Tahitian Vanilla Crème Brûlée 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 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

SPECIALTY DESSERT ADDITIONS

Trio Palate:
Mini Crème Brûlée with Fresh Berries
Flourless Chocolate Cake
Passion Fruit Curd Tartlet
$7 per guest

Totally Nuts Trio:
Peanut Butter Cheesecake
Pistachio Crème Cake
Pecan Tart with Caramel Pecan Crunch Ice Cream
$7 per guest

Italian Classic Trio:
Vanilla Bean Panna Cotta
Hazelnut Chocolate Cake
Tiramisu
$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)
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
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
$136 per guest

SUMMER

Chilled Summer Melons with Ginger Lime Vinaigrette
Trio of Melon with Marinated Feta Cheese, Arugula and Balsamic Vinaigrette
Butter Poached Maine Lobster with Sweet Corn Succotash
Lemon-Thyme Granita
Petite Filet Mignon with Wild Mushrooms and Cabernet Reduction
Blueberry Frozen Yogurt with Roasted White Peaches and Crunchy Granola
$152 per guest

FALL

Oranges 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 Brûlée Tart served with Pecan Brittle Ice Cream
$136 per guest

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 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 Kaffir Lime
Caramelized Sweet Breads with Chanterelles and Calvados Sauce
Butter Lettuce Leaves with Haricots Vert, Truffle Vinaigrette and Shaved Parmesan
Whole Langoustine with Fines Herbes Risotto and Lobster Cabernet Sauce
Crispy Thai Snapper with Buttered Leeks and Sorrel Cream Sauce
Pan Seared Squab with Morels, Snap Peas, Sweet Potato Purée and Fig Reduction
Petite Filet Mignon with Truffle Butter, Fava Beans (Seasonal) and Syrah Reduction
Pastry Chef’s Deluxe Miniature Dessert Trio:
Vanilla Bean Crème Brûlée with Poached Pear and Almond Brittle
Valrhona Chocolate Mousse Dome with Marinated Raspberries
Praline Iced Soufflé with Caramel Sauce
$200 per guest
SELECT BUFFET DINNERS

Minimum 25 guests

ROUTE 66

Soup
New England Clam Chowder

Salads
Blackened Chicken and Pear Salad with Arugula, Blue Cheese Crumbles and Spicy Pecans
Asian Slaw with Crispy Noodles and Peanuts
Sesame Scallion Vinaigrette
Grilled Vegetable Salad with Fresh Herb Vinaigrette

Salad Bar to include:
Mixed Greens, Baby Spinach and Iceberg Lettuce
Baby Corn, Marinated Artichokes, Olives, Carrots, Hard Boiled Eggs
Bacon Bits, Sunflower Seeds, Toy Box Cherry Tomatoes
Cottage Cheese, Fresh Beets and Hot House Cucumbers
Housemade 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
Housemade 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 per guest

AN EVENING IN OLD ITALY

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

Salads
Vine-ripened Tomatoes and Buffalo Mozzarella with Fresh Basil
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 Truffle Oil
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 per guest
SELECT BUFFET DINNERS

Minimum 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 with Ancho Chili Butter
Jumbo Prawns with Cilantro Cocktail Sauce
Blue Crab and 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 and Portabella Mushrooms
Ancho Chili-Lime Glazed Roasted Pork with Basmati Rice
Grilled Short Ribs with Chimichurri Sauce

Fajita Station
Chicken, Beef and Shrimp Sautééd with Peppers and Onions
Warm Flour Tortillas, Salsa, Guacamole, Sour Cream and Limes
Cotija Cheese and Queso Fresco

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

$142 per guest

A TASTE OF MONTEREY BAY

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 and Pumpernickel Bread
Fried Calamari with Remoulade
Garlic Studded Prime Roast Beef (Chef to Carve) and Petite Rolls

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

Carmel Mission
Blue Cornmeal Tortilla Chips with Guacamole, Fresh Salsa and Spicy Cheese Dip
Chili Rellenos with Ranchero Sauce and Cotija Cheese
Carne Asada with Fire Roasted Peppers and 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
Mixed Berry Trifle
Chocolate-Kahlúa Mousse Pie with Chocolate Cookie Crust
Pear Almond Tart
Fruit Cobbler with Vanilla Ice Cream

$150 per guest
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, Forbidden Rice and Toasted Sesame Butter Sauce

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

Péppoli
Rotisserie Prime Rib of Beef and Natural Jus (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 Ravioli, 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 per guest

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 and 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
Chocolate Boston Cream Pie
Blueberry-Peach Cobbler
S’mores Tart

$160 per guest

Minimum 25 guests
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 guests)
$22 per guest

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, Hearty Bolognese and Grated Asiago
(Minimum 25 guests)
$32 per guest

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 guests)
$38 per guest

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 guests)
$40 per guest

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 guests)
$47 per guest
SPECIALTY DESSERT STATIONS

Minimum 25 guests

FRENCH CRÊPE STATION with CHEF TO PREPARE
Fillings: Assorted Berries, Vanilla Pastry Cream, Nutella, Sautéed Cinnamon Apple, Fresh Banana and Chocolate Chips
Toppings: Chocolate Sauce, Raspberry Coulis, Vanilla Bean Anglaise, Whipped Cream and Toasted Almonds
$31 per guest

TROPICAL FRUIT STIR FRY with CHEF TO PREPARE
Seasonal Berries, Mango, Pineapple and Kiwi with Grand Marnier
Mango or Raspberry Sorbet in a Tulip Cookie Cup
$31 per guest

ICE CREAM FOLDING STATION with CHEF TO PREPARE
Chef will prepare ice cream orders on a chilled surface
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 and Caramel
$34 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

here 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
Ultra Premium Brands $15 each
Imported and Micro Beer $7.5 each
Domestic Beer $6.5 each
Geyser Peak House Wine $40 per bottle

NV Mumm, Cuvee Napa, Sparkling Wine $40 per bottle
Cordials $15 each
Soft Drinks; Regular, Diet and Caffeine Free $5 each
Bottled Sparkling and Still Mineral Water $5 each
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

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

DOMESTIC BEER
Budweiser
Bud Light
Coors Light
Miller Lite

CORDIALS
Amaretto di Saronno
Bailey’s Irish Cream
Frangelico
Grand Marnier
Kahlúa

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