

Once in your life

THE INN AT SPANISH BAY WEDDING RECEPTION MENUS



THE INN AT SPANISH BAY



PEBBLE BEACH

THE INN AT SPANISH BAY WEDDING RECEPTION MENUS

TABLE of CONTENTS

RESORT CULINARY GUIDE	3
COCKTAIL RECEPTIONS	
Canapés	4
Displays and Stations	5
DINNERS	
Gourmet Plated Dinners	6
Seasonal Plated Dinners	9
Select Buffet Dinners	10
Specialty Stations	13
CUSTOM WEDDING CAKES	15
BAR SELECTIONS	16

THE INN AT SPANISH BAY



PEBBLE BEACH®



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

JANE TELFER
Wedding and Catering Sales
831-647-7422
telferj@pebblebeach.com

www.weddings.pebblebeach.com

COCKTAIL RECEPTIONS

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 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

\$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 Rémolade
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

DISPLAYS and STATIONS

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, Bresola, Coppa

Fresh Mozzarella and Marinated Olives

\$18 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

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

GOURMET PLATED DINNERS

APPETIZERS

Searched 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

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

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
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

GOURMET PLATED DINNERS

POULTRY ENTRÉES

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

BEEF ENTRÉES

- Slow-Roasted Prime Rib of Beef, Creamed Horseradish and Natural Jus
\$124 per guest
- Ginger and Lemongrass Crusted New York Steak
Cabernet Sauce
\$127 per guest
- Tuscan Style (Bone-In) Kansas City Steak with Pèppoli Oil and Herbs
\$130 per guest
- Beef Filet with Truffle Butter
\$132 per guest
- Pancetta Wrapped Filet Mignon with Sautéed Spinach
Pinot Noir Jus
\$132 per guest

SEAFOOD ENTRÉES

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

LAMB, PORK and VEAL ENTRÉES

- Grilled Double Cut Pork Chop with Epic Root Mâche
Humboldt Fog Goat Cheese
\$99 per guest
- Anise Honey Roasted Pork Prime Rib with Black Truffle Sauce
\$101 per guest
- Veal Osso Buco with Gremolata, Natural Jus and Polenta
\$112 per guest
- Grilled Veal Rack Chop with Marsala Sauce
\$120 per guest
- Domestic Rack of Lamb with Mint Scented Couscous
Roasted Garlic Thyme Reduction
\$130 per guest

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 Kafir Lime
Caramelized Sweet Breads with Chanterelles and Calvados Sauce
Butter Lettuce Leaves with Haricot 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, Bresola,
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 Basil Chiffonade

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 Apples and Portabella Mushrooms
Ancho Chili-Lime Glazed Roasted Pork with Basmati Rice
Grilled Short Ribs with Chimichurri Sauce

Fajita Station

Chicken, Beef and Shrimp Sautéed 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

SELECT BUFFET DINNERS

Minimum 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, 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 Rémooulade
Tuna Niçoise

Pèppoli

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

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	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
Geyser 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