Once in your life

THE INN AT SPANISH BAY
WEDDING RECEPTION MENUS

THE INN AT SPANISH BAY
PEBBLE BEACH®
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• 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
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www.weddings.pebblebeach.com
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
Petite Filet Mignon with Roasted Tomato Basil Relish and Balsamic Reduction
Mango Shrimp Skewers, Thai Chili Glaze
Caprese Flatbread, Fresh Mozzarella, Basil
Prosciutto, Pecorino, Balsamic Reduction
South American Bay Scallop Ceviche, Baby Sweet Gem Lettuce Cups
Seared Ahi Tuna, Ginger, Mint, Cilantro, Wasabi Aioli
Fried Fingerling Potato Cups, Quail Eggs, Crispy Pancetta
Chive Blinis, Crème Fraîche, Caviar
Eslette Spiced Rubbered Shrimp, Mango Salsa
Blackened Pork Tenderloin, Pickled Red Onion, Apple Slaw
Petite Filet Mignon, Arugula Pesto, Camembert Mousse
House made Ricotta, Orange Peppered Marmalade, Toasted Flatbread
$8.5 per piece

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
Sesame Chicken with Honey Mustard Sauce
Hot Crab and Cheese Tartlet
Potato Croquette with Bacon and Applewood Smoked Cheddar
Porcini Mushroom Risotto Croquette
Pâte à Choux with Rosemary Ham and Gruyere Cheese
Braised Veal Cheek en Croute with Roasted Pepper Sauce
Lamb Lollipops with Coconut Mint Dipping Sauce
Bacon and Artichoke Arancinis
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
Coconut Dusted Prawns with Cilantro Cashew Dipping Sauce
Phyllo Prawns with Pineapple Plum Chutney
Crispy Shrimp & Crab Tofu Cake, Avocado, Tomato Jam
Chorizo Cakes, Jalapeno Aioli
Miniature Beef Wellington, Bleu Cheese Mousse
West Coast Scallops, Carrot Vinegar, Pink Peppercorns
Micro Greens on Tuscan Bread
Fried Plantains, Pineapple Chutney, Micro Cilantro
Mini Goat Cheese Tarts, Black Pepper Bacon
Calabrese Meatballs, Zucchini Boar, Provolone Cheese
Dill and Feta Paupiettes, Crème Fraîche
Caramelized Onion, Wild Mushroom Tartlets
Pan Roasted Duck, Plum Sauce, Sesame Crostini
Asian Meatballs, Grilled Pineapple Skewer
Bacon Chive Waffles, Honey Butter
Black Forest Ham and Swiss Cheese Popovers
$8 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
$8.5 per piece
**CHILLED DISPLAYS**

Baked Brie and Black Forest Ham en Croûte
Assorted Wafers and Breads
$9 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
$12 per guest

Fresh and Dried Fruit Display
Pineapples, Melons and Strawberries
Brown Sugar, Whipped Cream and Chocolate Fondue
$12 per guest

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

Artisan Cheese Board
Select Organic Cheeses and Honey Comb
with Assorted Jams, Fresh Fruit, Crackers and Baguette
$16 per guest

Antipasto with Bread Sticks and Baguette
Prosciutto, Salami, Mortadella, Bresaola. Coppa
Fresh Mozzarella and Marinated Olives
$20 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
$14 per guest

**CARVED ITEMS**

Served with rolls and appropriate condiments
Minimum 25 guests

Smoked or Roasted Turkey with Classic Garniture
$16 per guest

Herb and Garlic Crusted Veal Rack with Marsala Wine Reduction
$18 per guest

Mustard Crusted (Bone-In) Ham with Jack Daniels Glaze
$19 per guest

Colorado Rack of Lamb with Rosemary Jus
$21 per guest

New York Strip Loin with Smoked Bacon
Wild Mushroom Compote
$24 per guest

Herb-Crusted Whole Tenderloin of Beef with Béarnaise Sauce
$26 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
$3750 per display
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

The following are available at an additional charge per guest:

Dungeness Crab and Avocado Tian $9 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

SOUPS

Sweet Potato Soup with Chili Crème Frâiche

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

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
POULTRY ENTRÉES

Macadamia Nut Crusted Chicken Breast with Jasmine Rice
Citrus Chili Sauce
$88 per guest

Pan Roasted Chicken Breast with Braised Baby Artichokes and Fennel
Boursin Cheese Risotto
$89 per guest

Grilled Chicken Breast with Sautéed Escarole and Vine Ripe Tomato
Roasted Garlic Beurre Blanc
$89 per guest

Roasted Cornish Game Hen with Crushed Fingerling Potatoes
Garlic Thyme Reduction
$90 per guest

Chicken Breast Stuffed with Spinach, Roasted Peppers and Feta Cheese
Marsala Reduction
$92 per guest

Duck Leg Confit with Forest Mushrooms and Pancetta
Cabernet Wine Reduction
$102 per guest

Pan Seared Duck Breast with Bing Cherry Brandy Reduction
$103 per guest

SEAFOOD ENTRÉES

Grilled Mahi-Mahi with Chili Mango Salsa
$96 per guest

Herb Marinated Salmon with Truffle Mashed Potatoes
Cabernet Reduction
$99 per guest

Grilled Marinated Salmon with Caramelized Shallot Butter
$100 per guest

Flat Top Grilled Thai Snapper with Scallion and Thai Basil Relish
Kaffir Lime Vinaigrette
$104 per guest

Crab Stuffed Jumbo Prawns with Wasabi Mashed Potatoes
Tomato Garlic Butter Sauce
$109 per guest

LAMB, PORK and VEAL ENTRÉES

Grilled Double Cut Pork Chop with Epic Root Mâche
Humboldt Fog Goat Cheese
$102 per guest

Anise Honey Roasted Pork Prime Rib with Black Truffle Sauce
$105 per guest

Veal Osso Buco with Gremolata, Natural Jus and Polenta
$112 per guest

Grilled Veal Rack Chop with Marsala Sauce
$132 per guest

Domestic Rack of Lamb with Mint Scented Couscous
Roasted Garlic Thyme Reduction
$134 per guest

BEEF ENTRÉES

Ginger and Lemongrass Crusted New York Steak
Cabernet Sauce
$132 per guest

Tuscan Style (Bone-In) Kansas City Steak with Peppoli Oil and Herbs
$135 per guest

Beef Filet with Truffle Butter
$138 per guest

Pancetta Wrapped Filet Mignon with Sautéed Spinach
Pinot Noir Jus
$138 per guest
GOURMET PLATED DINNERS

COMBINATION ENTRÉES

Hibachi Chicken Breast with Scallion Crusted Salmon
Ginger Butter Sauce
$114 per guest

Cumin and Garlic Marinated Chicken Breast and Prawns
Cilantro Lime Sauce
$118 per guest

Pancetta Wrapped Pork Filet and Grilled Prawns with Salsa Verde
$122 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 Tendeloin with Pinot Noir Garlic Jus
$136 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
Peanut Butter Crunch Cake
Milk Chocolate Barvarian, Salted Carmel
Sour Cream Apple Tart with Caramel Sauce and Cinnamon Gelato
Tahitian Vanilla Crème Brûlée with Fresh Fruit
Lemon Tart with Fresh Blackberry Compote
Bittersweet Chocolate Deception Cake
White Chocolate-Raspberry Cheesecake with Mixed Berry Compote
Flourless Chocolate Cake, 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
Apple Spice Cake, Cinnamon Ice Cream, Crunch Streusel

SPECIALTY DESSERT ADDITIONS

Trio Palate:
Mini Crème Brûlée with Fresh Berries
Flourless Chocolate Cake
Passion Fruit Curd Tartlet
$9 per guest

Totally Nuts Trio:
Peanut Butter Cheesecake
Pistachio Crème Cake
Pecan Tart with Caramel Pecan Crunch Ice Cream
$9 per guest

Italian Classic Trio:
Vanilla Bean Panna Cotta
Hazelnut Chocolate Cake
Tiramisu
$9 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.

$6 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
$142 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
Summery Berry Pudding with Lemon Scented Chantilly Cream
$156 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
Toasted Almond Cake with Roasted Pear and Lavender Sorbet
$142 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
$142 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
Crissy 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: French Macaroon Napoleon with Mouseline Cream and Raspberries
Decadent Chocolate Cake with Espresso Anglaise
Mini Apple Tart with Crème Frâiche Ice Cream
$210 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
Butterscotch Chocolate Cream Pie with Whipped Cream
Apple Pie with Vanilla Ice Cream

$148 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
Chocolate Budino
Rosemary Olive Oil Cake
Tiramisu

$148 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
- Peanut Butter and Jelly Polvorones
- Spanish Flan
- Tres Leches Berry Parfait

$150 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
- 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
- Raspberry Cheesecake Shooter
- Candy Bar Tart
- Pear Almond Tart
- Fruit Cobbler with Vanilla Ice Cream

$158 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 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

Spanish Bay Cookie Platter
Seven Layer Carrot Cake
Roy’s Molten Lava Cake
Tiramisu

$170 per guest

THE BAY BBQ

Salads

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

Desserts

Apple Pie with Cinnamon Streusel
Carmel Popcorn
Chocolate Butterscotch Pudding
S’mores Cake

$168 per guest
SPECIALTY STATIONS

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)
$34 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)
$40 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)
$44 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)
$48 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
$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

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
$32 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
$36 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.

<table>
<thead>
<tr>
<th>Premium Brands</th>
<th>$13 each</th>
<th>NV Mumm, Cuvee Napa, Sparkling Wine</th>
<th>$40 per bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ultra Premium Brands</td>
<td>$15 each</td>
<td>Cordials</td>
<td>$15 each</td>
</tr>
<tr>
<td>Imported and Micro Beer</td>
<td>$7.5 each</td>
<td>Soft Drinks; Regular, Diet and Caffeine Free</td>
<td>$5 each</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$6.5 each</td>
<td>Bottled Sparkling and Still Mineral Water</td>
<td>$5 each</td>
</tr>
<tr>
<td>Geyser Peak House Wine</td>
<td>$40 per bottle</td>
<td>Bottled Juice</td>
<td>$5 each</td>
</tr>
</tbody>
</table>

**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**

- 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

**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

**SPIRITS and PORTS**

**Spirits**

- Johnnie Walker Blue

- Lagavulin 16 Year Islay

- Glenmorangie 10 Year Highlands

- Macallan 25 Year Speyside

- Macallan 18 Year

- Remy Martin VSOP

- Jameson Irish Whiskey

**Port Wine**

- Noval Black, Ruby Port

- Ramos Pinto, Tawny Port

- Vintage Ports

Price and Vintage on Request.