

Once in your life

THE INN AT SPANISH BAY WEDDING RECEPTION MENUS



THE INN AT SPANISH BAY



PEBBLE BEACH

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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.
- Breakfast, lunch and dinner 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 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

www.weddings.pebblebeach.com

COCKTAIL RECEPTIONS

COLD CANAPÉS

Fried Fingerling Potato Cups Filled with Herb Cream Cheese and Caviar
Shrimp Cocktail Walk-aways with Lemon Aioli and Fried Capers
Ginger and Lemon Cured Salmon Poke with Cucumber Boats
Angel Hair Nest on Forks, Crème Fraîche and Caviar
Mini Chicken Tostada with Tomato Avocado Salsa
Duck Prosciutto with Bing Cherry Chutney
Petite Filet Mignon, Roasted Tomato Basil Relish with Balsamic Reduction
Mango Shrimp Skewers with Thai Chili Glaze
Caprese Flatbread with Fresh Mozzarella and Basil
Speck Prosciutto, Goat Cheese Mousse and Arugula with Balsamic Reduction
South American Bay Scallop Ceviche and Baby Sweet Gem Lettuce Cups
Seared Ahi Tuna, Ginger, Mint, Cilantro and Wasabi Aioli
Fried Fingerling Potato Cups with Quail Eggs and Crispy Pancetta
Chive Toast Point with Crème Fraîche and Caviar
Esplette Spiced Rubbed Shrimp with Mango Salsa
Blackened Pork Tenderloin with Pickled Red Onion and Apple Slaw
Petite Filet Mignon, Arugula Pesto and Camembert Mousse
House Made Ricotta with Orange Peppered Marmalade
Bruschetta on Wood Grilled Tuscan Bread

\$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

\$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
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 Gruyère Cheese
Braised Veal Cheek en Croute with Roasted Pepper Sauce
Lamb Lollipops with Coconut Mint Dipping Sauce
Bacon and Artichoke Arancinis
Bacon wrapped Peppered Diver Scallops with Maple Glaze
Mini Crab Cakes with Gilroy Garlic Aioli
Lobster Quesadilla with Crème Fraîche
Crispy Shrimp & Crab Tofu Cake Avocado and Tomato Jam
Chorizo Cakes with Jalapeño Aioli
Miniature Beef Wellington with Bleu Cheese Mousse
West Coast Scallops, Carrot Vinegar, Pink Peppercorns
Micro Greens on Tuscan Bread
Mini Goat Cheese Tarts with Black Pepper Bacon
Calabrese Meatballs, Zucchini Boat and Provolone Cheese
Dill and Feta Paupiettes with Crème Fraîche
Caramelized Onion and Wild Mushroom Tartlets
Pan Roasted Duck, Plum Sauce, Sesame Crostini
Asian Meatballs and Grilled Pineapple Skewer
Black Forest Ham and Swiss Cheese Popovers
Polenta Cake with Fried Plantain Relish
Pecan Crusted Prawns with Mango Chutney

\$8 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
\$17 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 with Brown Bread
Classic Garniture
\$14 per guest

Artisan Cheese Board
Select Organic Cheeses and Honey Comb
Assorted Jams and Fresh Fruits
\$17 per guest

Antipasto with Bread Sticks and Baguette
Prosciutto, Salami, Mortadella, Bresola, Coppa
Fresh Mozzarella and Marinated Olives
\$20 per guest

CAVIAR ON ICE

California Caviar Selection
Billini 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, Spicy Tuna Rolls, Hamachi Rolls, Avocado Rolls
Wasabi, Pickled Ginger and Soy Sauce
(3 pieces per guest)
\$24 per guest

Nigiri and Sashimi Grade Rolls
Wasabi, Pickled Ginger and Soy Sauce
(4 pieces per guest)
\$34 per guest

SALAD BAR STATION

Mixed Greens, Baby Spinach and Iceberg Lettuce
Marinated Artichokes, Olives, Baby Carrots, Bacon Bits
Toy Box Cherry Tomatoes, Hot House Cucumbers, Cranberries
Goat Cheese, Radish, Pine Nuts and Oranges
Assorted House Made Dressings
\$16 per guest

CARVED ITEMS

Minimum 25 guests

Served with rolls and appropriate condiments

Smoked or Roasted Turkey with Classic Garniture
\$18 per guest

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

Mustard Crusted (Bone-In) Ham with Jack Daniels Glaze
\$21 per guest

Colorado Rack of Lamb with Rosemary Jus
\$26 per guest

Roasted Porterhouse with Chimichurri
\$26 per guest

Herb-Crusted Whole Tenderloin of Beef with Béarnaise Sauce
\$28 per guest

Prime Rib
\$28 per guest

SPECIALTY STATIONS

PASTA STATION

Linguine with Clam Alfredo and Crispy Pancetta
Pappardelle with Carbonara Sauce
Penne Pasta with a Hearty Bolognese and Grated Asiago
\$36 per guest

RISOTTO STATION

Paella Risotto, Mussels, Clams, Scallops, Chorizo, Saffron Broth
Risotto Milanese, Braised Veal Cheek, Roasted Shallots, Peas Rosemary
Gremolata
\$40 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 al la Plancha with Oregano
Salt and Pepper Prawns with Scallion Chili Salsa
\$48 per guest

GOURMET PLATED DINNERS

APPETIZERS

Searched Ahi Tuna (rare) with Sunomono Cucumber and Maui Onion Salad

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
Red Onion with 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 Creamy White Grits
Spicy 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

Bellweather Carmody

Chiriboga Blue

Capriole Goat Cheese

Flagship Aged White Cheddar

Toasted Marcona Almonds, Sundried 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

Arugula, Frisée, Roasted Apples
Crispy Midnight Moon Dried Cranberries with Cider Vinaigrette

Epic Root Mâche, Roasted Beets, Crumbled Goat Cheese
Candied Pine Nuts and Citrus Crème Fraîche

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

Hydroponic Mâche and Frisée, Citrus Wheels, Sheep's Milk Cheese
Slivered Almonds with Cider Vinaigrette

Organic Green and Red Lettuces, 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

Epic Root Mâche, Frisée, Braised Artichokes, Shaved Fennel
Bellwether Cheese Chive Vinaigrette

GOURMET PLATED DINNERS

POULTRY ENTRÉES

Pan Seared Chicken Breast with Tomato Sauce, Fresh Mozzarella
Bacon Almond Basmati Rice
\$92 per guest

Chicken Saltimbocca with Sage, Prosciutto, Fontina Polenta
Marsala Wine Reduction
\$93 per guest

Grilled Chicken Breast with Israeli Couscous
Braised Cipollini Jus
\$93 per guest

Roasted Cornish Game Hen with Roasted Turnips, Carrots
Garlic Thyme Reduction
\$94 per guest

Stuffed Chicken Breast with Traditional Bread Dressing
Braised Artichokes and Fennel
\$96 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
\$98 per guest

Wild Sea Bass with Lemon Cilantro Rice, Marcarpone Cheese Sauce
Sundried Tomato Artichoke Tapenade
\$98 per guest

Grilled Atlantic Salmon with Tri-Colored Couscous
Tomato Lobster Sauce
\$98 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
\$134 per guest

California Rack of Lamb, White Corn Polenta, Castroville Artichokes
Niçoise Olives with Fennel Pollen Rosemary Jus
\$140 per guest

BEEF ENTRÉES

Natural New York Steak, Potatoes Napoleon and Garden Vegetables
Red Wine Jus
\$132 per guest

Cumin Rubbed Sirloin with Mexican Risotto
Salinas Valley Vegetables
\$135 per guest

Grilled Filet Mignon with Sautéed Spinach and Herb Truffle Butter
\$140 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

Ginger Garlic Marinated New York Steak and Salt & Pepper Prawns
\$136 per guest

Herb-Crusted Salmon with Roasted Onion Marmalade
Seared Beef Tenderloin with Pinot Noir Garlic Jus
\$140 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

Ruby Peach Sorbet

Limoncello Sorbet

Blood Orange Sorbet

Pineapple Sorbet

Red Currant Sorbet

Passion Fruit Sorbet
\$9 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 and 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 with Cinnamon Ice Cream and 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)

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 and 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 Summer Melons with Ginger Lime Vinaigrette
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 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
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

\$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
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

Spicy Pickled Cucumber with Red Onion
Orange, Arugula and Fennel Salad with Citrus Vinaigrette
Blackened Tuna with Mango Ginger Mojo

Seafood

Laughing Bird Shrimp with Poblano Ceviche
Alaskan King Crab Legs Roasted in Banana Leaves with Ancho Chili Butter
Jumbo Prawns with Cilantro Cocktail Sauce
Blue Crab and Avocado 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

\$152 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
Pumpernickel Bread
Fried Calamari with Remoulade
Garlic Studded Prime Roast Beef (Chef to Carve) and Petite Rolls

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

\$160 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

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
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

Carmel Popcorn

Chocolate Butterscotch Pudding

S'mores Cake

\$170 per guest

ROUTE 66

Soup

California Cioppino with Mussels, Crab, Shrimp and Spicy Sausage

Salads

Pickled Red Onion Slaw

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

\$170 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 Rémoûlade

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
Shaved Parmesan

Desserts

Spanish Bay Cookie Platter

Seven Layer Carrot Cake

Roy's Molten Lava Cake

Tiramisu

\$175 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	\$13.5 each	House Mimosa / Bellini	\$13.5 each
Ultra Premium Brands	\$15.5 each	House Bloody Mary	\$13.5 each
Imported and Micro Beer	\$8 each	Cordials	\$15.5 each
Domestic Beer	\$7 each	Soft Drinks; Regular, Diet and Caffeine Free	\$6 each
Geyser Peak House Wine	\$42 per bottle	Bottled Sparkling and Still Mineral Water	\$6 each
NV Mumm, Cuvee Napa, Sparkling Wine	\$42 per bottle	Bottled Juice	\$6 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

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

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	\$13.5 each
Ramos Pinto, Tawny Port	\$13.5 each
Vintage Ports	Price and Vintage on Request