

Once in your life

THE LODGE AT PEBBLE BEACH WEDDING RECEPTION MENUS



The Lodge
PEBBLE BEACH

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TABLE of CONTENTS

RESORT CULINARY GUIDE	2
COCKTAIL RECEPTIONS	
Canapés	3
Displays and Stations	4
Gourmet Plated Dinners	6
Select Buffet Dinners	11
CUSTOM WEDDING CAKES	14
BAR SELECTIONS	15



The Lodge
PEBBLE BEACH



RESORT CULINARY GUIDE

EXECUTIVE CHEF: BENJAMIN BROWN | CORPORATE PASTRY CHEF: JOHN HUI, CEPC, AAC

- All menus are subject to the current service charge of 20%. The Beach & Tennis Club 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.
- Coffee and tea refreshes will not exceed two hours.
- Plated Dinners include Appetizer, Soup or Salad, Freshly Baked Rolls, Entrée and Dessert.
- Meal pricing is inclusive of freshly brewed Peerless Coffee, Decaffeinated Coffee, Assorted Teas and Hot Chocolate
- Pre-guaranteed split entrée choices are priced at the highest menu item with chef's choice of accompaniments.
- Tableside entrée choices are priced at the highest menu item plus \$25 per guest. All other courses selected tableside will incur additional \$15 per guest, per course.
- Final guarantee of attendance is due three (3) working days prior to event. If guarantee is not provided, the most recent guest count will be regarded as guarantee, or actual attendance, whichever is greater.
- Pebble Beach Resorts does not permit distribution or service of food or beverages which are not purchased by The Beach & Tennis Club.
- Dinner staffing is 1:15 guests. Additional servers will be charged at \$225 per server for the first three hours, each additional hour is \$75 per server.
- One Culinary Attendant for every fifty guests when required on any buffet and on all action stations.
- Culinary Attendant Fee: \$250 each for first two hours and \$75 for each additional half hour per Culinary Attendant.

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 RECEPTION SELECTIONS

COLD CANAPÉS

Mini Lobster Roll Sandwich
Lobster Salad, Watercress, Bacon-Tomato Jam, Toasted Brioche
House Smoked Salmon, Potato Latke, Crème Fraîche
Seared Black Pepper Crusted Tuna, Spiced Avocado/Cucumber Mousse
Citrus Emulsion
Burrata Cheese, Marinated Tomatoes, Crostini
Saba Vinegar Reduction
Ahi Tuna Tartar, Seaweed Salad, Citrus Ponzu Sauce
Prime Beef Carpaccio, Aged Pecorino, Spiced Aioli, Grilled Baguette
Vine Ripened Tomato Gazpacho “Shooter,” Dungeness Crab
Avocado Crème Fraîche
Petite Open Faced BLT, Truffle Oil
Grilled Chicken Curry Salad on Endive
Duck Rillettes, Pickle, Onion, Orange Emulsion
Monterey Artichoke “Crostini,” Capers, Sun dried Tomato Ragout

\$7.5 per piece

CHILLED SEAFOOD

Served with Lemon and Cocktail Sauce

Snow Crab Claws
Chardonnay Poached Prawns
Oysters on the Half Shell

\$9 per piece

ICE CARVINGS

Custom Ice Carvings and Ice Bars

Starting at \$650 per ice block

HOT CANAPÉS

Shredded Ropa Vieja Beef Tostada, Pico de Gallo, Crema, Cilantro
Mini Dungeness Crab Cake, Cured Meyer Lemon Aioli
Pancetta Wrapped Prawn with Lemon-Rosemary Butter
Wild Mushroom and Truffle Arancini, Fontina Cheese
Moroccan Spiced Lollipop Lamb Chops, Mint Yogurt
Beef Bourguignon Puffs
Lobster Mac ‘n’ Cheese Bites
Black Bean and Vegetable Empanadas, Molcajete Dipping Sauce
Truffled Grilled Cheese on Brioche, Toasted Manchego
Braised Short Rib, Kabiyaki Glaze
Creamy Polenta, Aged Parmesan, Quail Egg, Arugula
Lobster Corn Dogs

\$8.5 per piece

DISPLAYS and STATIONS

CHILLED DISPLAYS

The Valley Crudités
Market Fresh Vegetables with Blue Cheese and Ranch Dressing
\$10 per guest

Seasonal Fruit and Mixed Berry Display
\$15 per guest

California and American Artisan Cheese Display
Dried Fruit Chutney, Toasted Walnuts, Seedless Grapes
Baked Bagel Chips and Baguette
\$18 per guest

Italian Antipasto
Prosciutto, Mortadella and Finocciona
Parmesan, Fresh Mozzarella and Provolone Cheeses
Grilled Asparagus, Marinated Artichokes, Herb Marinated Mushrooms
Olive Tapenade, Tomato-Basil Bruschetta, Arugula Pesto
Grilled Focaccia Bread and Herbed Grissini
\$21 per guest

Middle Eastern Display
Hummus, Baba Ganoush, Tzatzki, Trio of Roasted Peppers
Marinated Olives, Feta Cheese, Pepperoncini, Pita Chips
Herbed Bread Sticks
\$23 per guest

A Taste of the California Coast
Lightly Battered Fried Calamari with Lemon Aioli
Carne Asada and Jack Cheese Quesadillas with Guacamole
West Coast Oysters on the Half Shell
Vegetable Crudités, Artichoke-Lemon Dressing
Marinated Olives and Candied Almonds
\$24 per guest

Grand Seafood Display
West Coast Oysters and Clams on the Half Shell
Jumbo Shrimp, Crab Claws
Lemon, Cocktail Sauce, Balsamic Mignonette
(3 pieces per guest)
\$27 per guest

SUSHI DISPLAYS

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

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

CAVIAR STATION

Sustainable California Caviar Selection
Potato Crisp, Buckwheat Blini, Crème Fraîche and Sieved Egg
\$ Market price per display

CAVIAR TASTING STATION

Sustainable California Farmed Caviar with Fun Flavors
Saffron, Wasabi, Ginger, Truffle, Hackleback, Oscetra
Traditional and "Fun" Accompaniments
\$ Market price per display

CARVED ITEMS

Minimum 25 guests

Served with soft rolls and condiments

Whole Roast Turkey, Sage Brined
Traditional Gravy and Huckleberry-Cranberry Chutney
\$19 per guest

Whole Roasted Pork Crown
Ancho Chile, Cumin, Sweet-Smoked Chipotle BBQ Sauce
\$19 per guest

Slow Smoked Brisket with Carolina/Texas Sweet BBQ Sauces
Assorted Artisan Rolls
\$22 per guest

Leg of Lamb Stuffed with Swiss Chard
Fontina and Pistachios, Mint Demi Sauce
\$23 per guest

New York Strip Loin with Crushed Peppercorn Trio
Red Wine and Roasted Shallot Reduction
Creamed Fresh Horseradish
\$28 per guest

Whole Roasted Filet of Beef Wellington
Stuffed with Truffle Marinated Mushroom Ragout
Rich Cabernet Sauce
\$30 per guest

DISPLAYS and STATIONS

PASTA STATION with CHEF TO PREPARE

Cavatapi Pasta
Grilled Prawns, Broccoli Rabe with Lemon Oil, Parmesan
Aleppo Flakes with Garlic Chips, Basil and Parsley

Penne Pasta
Italian Sausage, Oven Roasted Tomatoes, Creamy Tomato Sauce
Fresh Mozzarella Cheese and Basil

Orecchiette Pasta
Porcini Mushroom Cream, Pecorino Romano Cheese
\$37 per guest

CALIFORNIA TAQUERIA with CHEF TO PREPARE

Pollo al Pastor, Carne Asada and Pork Carnitas
Camarones with Tequila and Lime
Warm Flour and Corn Tortillas, Salsa Fresca, Salsa Ranchera
Crema, Guacamole, Shredded Cabbage, Lime and Cilantro
(4 pieces per guest)

\$39 per guest

RISOTTO STATION with CHEF TO PREPARE

Lobster and English Pea Risotto
Thyme and Pecorino Romano Cheese

Barley Risotto
Braised Beef, Roasted Parsnips and Buttered Leeks
Herb Cabernet Reduction

Seasonal Vegetable Risotto with Reggiano Parmesan Cheese
\$40 per guest

SPORTS BAR

Spicy Hot Wings with Celery Sticks
Popcorn Shrimp
Potato Skins with all the Fixins'
BBQ St. Louis Style Pork Ribs
Chips, Salsa and Guacamole
Ranch Dressing and Blue Cheese Dip
Chipotle Aioli and Cocktail Sauce
(5 pieces per guest)

\$42 per guest

GOURMET ICE CREAM POPSICLE STATION with CHEF TO PREPARE

An interactive experience with a professional culinary attendant to hand dip artesian ice cream popsicles to order. An array of beautiful coatings and toppings will accompany this action station. Guests will enjoy creating their personalized unique, colorful popsicles.

Assortment of miniature frozen popsicles: Choice of four flavors
Ice Cream flavors: Vanilla Bean, Espresso, Chocolate and Cheesecake
Gelato flavors: Blood Orange, Strawberry and Pistachio

Flavored Frozen Pop Coating: Choice of six flavors
Dark Chocolate, Coffee, White Chocolate
Lemon, Strawberry or Pistachio

Assortment of Toppings:
Chocolate Coated Puffs, Toasted Almonds, Salted Peanuts
Rainbow Sprinkles, Chocolate Curls and Oreo Crumbs

\$31 per guest

GOURMET PLATED DINNERS

APPETIZERS

Roasted Beet Carpaccio with Goat Cheese, Roasted Almond Purée
While Arugula and Toasted Anise Dressing

Grilled Gulf Shrimp with Pecorino Corn Pudding, Arugula
Beurre Noisette

Pan Seared Scallops with Root Purée, Beurre Rouge
Fresh Garden Herbs

Maine Lobster Salad with Avocado, Tomato
Meyer Lemon Emulsion, Basil Oil

Lemongrass and Red Curry Mussels, Grilled Garlic Bread, Thai Basil

Blue Crab “Stack,” with Avocado, Tomato and Cucumber
Lemon-Cilantro Vinaigrette

Wild Mushroom Risotto with Whipped Mascarpone
Reggiano Cheese

Parisienne Style Gnocchi, Braised Duck Leg Ragout
Shaved Pecorino, Natural Jus

SOUPS

Lobster Bisque with Chive Cream and Lobster Ravioli

White Bean Soup, Tomato and Root Vegetables

Onion Soup Au Gratin

Lemon Greek Chicken Soup

Roasted Butternut Squash Bisque with Citrus Purée
Mascarpone Panna Cotta

Vegetable Bisque

SALADS

Roasted Beets, Frisée, Applewood Bacon, Goat Cheese
Pistachios and Pomegranate Vinaigrette

Baby Gem Lettuce and Kale with Grana Padano Cheese
Tomatoes, Lemon, Sweet Garlic Vinaigrette

Belgian Endive and Watercress with Bleu Cheese, Candied Pecans
Dried Figs, Black Truffle Vinaigrette

Carmel Valley Mixed Greens, Cherry Tomatoes, Pickled Cucumbers
Feta Cheese, Pistachio Oil-Red Wine Vinaigrette

Butter Lettuce Salad with Goat Cheese, Roasted Walnuts
Dried Goji Berries, Red Wine Vinaigrette

Hearts of Romaine with Caesar Dressing and Parmesan Crostini

Wilted Spinach Salad, Chopped Egg, Bacon, Red Onions
Sweet and Sour Vinaigrette

INTERMEZZOS

Champagne Sorbet

Campari Grapefruit Sorbet

Green Apple Sorbet

Passion Fruit Sorbet

Strawberry Lime Sorbet

Blood Orange Sorbet

\$10 per guest

Individual Ice Sculptures for Sorbet Service

Add \$25 per guest

LOCAL ARTISANAL CHEESE COURSE

Fiscallini Aged Gold Cheddar

Big Rock Blue Cheese

Marin Brie Cheese

Pepato – Semi Aged Sheep’s Milk Cheese

Barely Buzzed – Coffee Bean Coated Cow’s Milk Cheese

\$18 per guest

GOURMET PLATED DINNERS

POULTRY ENTRÉES

Chicken Breast Piccata
Wilted Greens, Yukon Gold Potato Purée, Marinated Baby Tomatoes
Caper-Oregano Jus
\$96 per guest

Mary's Free Range Chicken
Lemon Paprika, Quinoa Tabbouleh, Carrots, Thyme
Natural Jus
\$96 per guest

Organic Stuffed Chicken Breast with Prosciutto
Basil and Fontina Cheese with Cauliflower and Green Beans
Madeira Sauce
\$98 per guest

Duck à l'Orange
Seared Breast, Braised Fennel, Pear and Green Onion Purée
Orange-Chicken Reduction
\$102 per guest

PORK ENTRÉES

Kurobuta Pork Shank "Confit"
German Potato Salad, Mustard Greens, Garlic Emulsion
\$102 per guest

Grilled Natural Pork Chop
Sautéed Apple, Zucchini Pancake
Horseradish Crème Fraîche
\$106 per guest

Pan Seared Pork Tenderloin
Roasted Radishes, Beluga Lentils, Mushrooms, Kale
Grilled Pineapple and Curried Chutney
\$110 per guest

BEEF ENTRÉES

Grilled Flat Iron Steak
Wild Mushroom Risotto Cake with Red Wine Reduction
Seasonal Vegetables and Tomato Jam
\$96 per guest

Slow Braised Grass Fed Short Rib
Smashed Potatoes, Sweet Glazed and Roasted Root Vegetables
Cabernet Jus
\$106 per guest

Grilled Wagyu Skirt Steak
Tomato Chimichurri, Corn Mashed Potatoes, Grilled Asparagus
\$136 per guest

Double Cut New York Steak
Celery-Parsnip Purée, Garlic Infused Swiss Chard, Natural Jus
\$138 per guest

Mesquite Grilled Filet Mignon
Parmesan Potato Fondue, Spinach Purée, Haricot Vert
Crispy Shallots, House made Steak Sauce
\$142 per guest

Cast Iron Pan Seared Rib Eye Steak
Roasted Radishes, Beluga Lentils, Mushrooms, Kale, Grilled Pineapple
Curried Chutney
\$146 per guest

LAMB ENTRÉES

Braised Lamb Shank
Salsify, Pearl Onions, Pickled Shallots and Manchego Creamy Polenta
\$136 per guest

Herbed Dijon Crusted Rack of Lamb
Mushroom Risotto, Sautéed Spinach, Port Demi-Glace
\$140 per guest

VEAL ENTRÉES

Grilled Milk Fed Veal
Organic Sautéed Broccoli Rabe and Duchess Potatoes
Natural Jus
\$130 per guest

Medallions of Veal with Crab Meat, Asparagus and Béarnaise
Buttermilk Mashed Potatoes and Sautéed Spinach
\$142 per guest

GOURMET PLATED DINNERS

SEAFOOD ENTRÉES

Oven Roasted Pacific Salmon
Coarse Ground Polenta, Orange-Balsamic Glaze, Fresh Thyme
\$102 per guest

Morro Bay Black Cod
Sweet Potato, Crisp Kale, Black Trumpet Mushrooms
Pomegranate Glaze
\$106 per guest

Grilled "Line Caught" Swordfish with Oven Roasted Tomatoes
Kalamata Olives and Lemon Thyme Vinaigrette
Herbed Couscous and Broccolini
\$106 per guest

Sautéed Wild Sea Bass
Wilted Greens, Marinated Mushrooms, Basmati Rice
Smoked Dashi Broth
\$108 per guest

Roasted Pacific Halibut
Baby Artichokes, Faro, Kale, Butternut Squash
Basil Oil
\$108 per guest

Seared Ahi Tuna
Braised Napa Cabbage, Shiitake Mushrooms, Sushi Rice
Ginger Wasabi Vinaigrette
\$112 per guest

Pan Seared Diver Scallops
Roasted Grapes, Parsnip Purée, Baby Fennel
Black Truffle Verjus
\$115 per guest

Maine Lobster with Hand made Pappardelle Pasta
Butternut Squash Purée and Garden Herbs
\$124 per guest

COMBINATION ENTRÉES

Pre-guaranteed split entrée choices and tableside choices are not offered with combination entrée preparations.

Grilled Free Range Chicken Breast with Mushroom Thyme Jus
Seared Loch Duart Salmon with Lemon-Caper Buerre Blanc
Fresh Corn Mashed Potatoes and Vegetable Medley
\$120 per guest

4 oz. Short Rib and 4 oz. Grilled New York Steak
Truffle Mashed Potatoes, Broccolini
\$128 per guest

Rosemary and Garlic Scented Roast Australian Rack of Lamb
Grilled Halibut with Olive Tapenade, Saffron Rice
Haricot Vert with Shallot Butter
\$132 per guest

Mesquite Grilled Prime New York Steak
Braised Burgundy Escargot
Green Beans Almandine, Herb Roasted New Potatoes
\$136 per guest

Cajun Spiced Black Tiger Shrimp and Grilled Filet Mignon
Roasted Garlic Fingerling Potatoes, Asparagus and Baby Carrots
Roasted Chile Pepper Demi-Glace
\$138 per guest

Grilled Rib Eye Steak with Cabernet Sauce
Pan Seared Diver Scallops
Parsnip Potato Purée and Local Baby Artichokes
\$140 per guest

Grilled Filet Mignon and Broiled Australian Lobster Tail
Chive and Crème Fraîche Potatoes and Glazed Heirloom Carrots
Madeira Demi-Glace
\$155 per guest

GOURMET PLATED DINNERS

PLATED DINNER TASTING MENU

Tomato and Basil Bisque, Feta, Dried Olive Tapenade
Brown Butter Brioche

Pan Seared Diver Scallops, Winter Black Truffled Polenta
Chefs Soffrito

Iced Lettuces with Red Wine Ice Vinaigrette

Pan Fried Corn Meal Crusted Oysters, Leak Fondue, Pernod

Roasted Salmon, Sweet Potato Gnocchi, Garlic, Spinach, Fennel
Citrus Broth

Grass Fed Hangar Steak, Confit of Garlic and Potato Purée
Charred Cabbage, Bone Marrow Jus

Pastry Chef's Selection of Miniature Desserts:

Whiskey Caramel Chocolate Tart with Chantilly Cream

Lemon Olive Oil Cake with Marinated Seasonal Berries

\$210 per guest

FOUR COURSE DESSERTS

Melt Away Chocolate Bombe, Vanilla Ice Cream
Hot Cherries Jubilee Sauce (poured tableside)

French Apple Tart

Buttery Fuji Apples, Puff Pastry

Vanilla Ice Cream, Almond Nougat Cup, Cider-Caramel Sauce

Passion Fruit Curd Meringue Tart, Fresh Seasonal Berries

Flourless Chocolate Olive Oil Cake, Crème Fraîche Gelato
Blackberry Compote

Nougat Pie, Chantille Cream, White Chocolate Shavings, Toffee Sauce

Dark and White Chocolate Mousse Dome

Rich Chocolate Mousse with Silky White Chocolate Mousse Center,
Marinated Raspberries, White Chocolate Anglaise
Raspberry Coulis

Warm Chocolate Chip Bread Pudding, Vanilla Bean Ice Cream

Poached Pear Tart with Whiskey Caramel Sauce and Caramel Gelato

Classic Crème Brûlée

Creamy Vanilla Bean Infused Custard with a Burnt Sugar Crust
Crunchy Chocolate Pistachio Biscotti

House Made Sorbet Trio: Raspberry, Mango and Coconut

Chocolate Banana Bar

Coffee Ice Cream, Banana Rum Caramel Sauce

SHOW STOPPER DESSERTS

Italian Classic Trio:

Vanilla Bean Panna Cotta with Fresh Berries

Flourless Chocolate Olive Oil Cake

Pistachio Gelato in Brandy Snap Basket

\$10 per guest

Pastry Chef's Dessert Trio:

Mini Crème Brûlée with Fresh Berries

Flourless Chocolate Cake

White Chocolate Mousse Cake with Passion Fruit Glaze

\$10 per guest

CUSTOM MONOGRAM DESSERT

Your monogram created on white or dark chocolate disc with up to three colors will be incorporated into any of the above dessert selections.

\$6 per guest

\$250 set up fee - ten days notice required - \$150 rush order fee

Petit Fours and Mignardises

\$10 per guest

FAMILY STYLE DESSERT

Chocolate Fondue for the table:

House made Marshmallows, Lemon Pound Cake, Madeleines

Brownies, Shortbread Cookies, Strawberries and Blackberries

Dark Chocolate Fondue, Swiss Milk Chocolate Grand Marnier Fondue

\$16 per guest

GOURMET PLATED DINNERS

Maximum 50 guests | Tableside Choice of Salad and Entrée

MENU OPTION #1

Appetizer

Salmon Tartar, Parisian Cucumbers, Garden Herbs
with Orange-Basil Emulsion

Salads

Upland Watercress, Frisée, Yellow Tomatoes, Red Teardrop Tomatoes
Carrots, Stilton Cheese and Apple Vanilla Vinaigrette

- OR -

Butter Lettuce, Field Greens, Crispy Shallots, Yellow Tomatoes
Pecorino Romano Cheese and Truffle Vinaigrette

Entrées

Slow Braised Pork Shoulder
Roasted Root Vegetables, Parmesan Polenta, Pinot Roasted Pork Jus

- OR -

Pan Seared Snapper
Artichokes, Capers, Olives, Tomato, Zucchini, White Wine Fish Broth

- OR -

Surf and Turf Dungeness Crab Cake with Grilled Wagyu Skirt Steak
Fondant Potatoes and Broccolini
Remoulade and BBQ Demi-Glace

- OR -

Vegetarian Option of Seared Cauliflower Steak, Seasonal Vegetables,
Quinoa, Saffron Risotto with Curry Oil

Desserts

Italian Classic Dessert Trio:

Vanilla Bean Panna Cotta with Fresh Berries

Flourless Chocolate Olive Oil Cake

Pistachio Gelato in Brandy Snap Basket

\$168 per guest

MENU OPTION #2

Appetizers

Jumbo Lump Crab Cake, Mango and Frisée Salad
Roasted Poblano Emulsion

Salads

Sweet Gem Lettuce, Goat Cheese, Granny Smith Apples
Almonds and Cider Vinaigrette

- OR -

Chopped Romaine, Pickled Red Onions, Teardrop Tomatoes
Feta Cheese and Sherry Vinaigrette

Entrées

Seared Petrale Sole
Baby Kale, Roasted Delicata Squash, Wheat Berry
Butternut Squash Purée

- OR -

Pan Seared Mary's Chicken
Grilled Asparagus, Wild Rice, Stewed Mushrooms
Chicken Demi-Glace

- OR -

Vegetarian option of Roasted Eggplant, Stuffed Seasonal Vegetables
Roasted Tomato Emulsion

- OR -

Vegetarian option of Seared Cauliflower Steak with Seasonal Vegetables
Quinoa, Saffron Risotto with Curry Oil

Desserts

Italian Classic Dessert Trio:

Mini Crème Brûlée with Fresh Berries

Flourless Chocolate Cake

Passion Fruit Curd Tartlet

\$165 per guest

SELECT BUFFET DINNERS

Minimum 25 guests

A TASTE OF THE CENTRAL COAST

From the Wharf

Dungeness Crab Stuffed Portobellini Mushrooms, Citrus Sauce

Fire Roasted Shrimp, Thyme, Garlic Butter

Steamed Mussels, Tomato, Basil, Shallots, Sherry Wine

Pan Fried Scallops, Fig Glaze, Frisée

From the Fields

Carmel Valley Mixed Greens

Cherry Tomatoes, Bermuda Onions, Carrots, Walnut Vinaigrette

Wild Arugula, Lola Rosa Baby Gem Lettuce, Spiced Walnuts

Goat Cheese, Citrus Vinaigrette

Grilled Artichokes, Squash, Portabella, Fennel, Asparagus

Red and Yellow Roasted Peppers, Monterey Sea Salt, Local Olive Oil

Artisan Breads and Rolls

From the Countryside (Chef to Carve)

Slow Roasted Prime Rib of Beef, Horseradish, Natural Jus

Fontina, Kale and Pistachio stuffed Roasted Leg of Lamb

Blackened Whole Roast Chicken, Spinach and Cheese Ravioli

Butter and Herb Poached Fingerling Potatoes

Desserts

Vanilla Bean Crème Brûlée

Chocolate Mousse Cake

Make Your Own Strawberry Shortcake

\$165 per guest

A TASTE OF THE SOUTHWEST

Soups and Salads

Chicken Tortilla Soup, Sour Cream, Tortilla Strips

Cheddar Cheese, Cilantro, Limes

Crispy Corn Tortilla Chips, Pico de Gallo, Guacamole

Romaine Salad, Diced Tomatoes, Queso Fresco, Toasted Pepitas

Cilantro Vinaigrette

Baby Gem Lettuce, Kale, Jicama, Radishes, Avocado, Black Beans

Roasted Corn, Chile-Lime Vinaigrette

Entrées

Prawns a la Plancha, Poblano Peppers, Roasted Corn, Lime, Crème Fraîche

Swordfish, Mango-Chili Glaze

Citrus Marinated Grilled Chicken, Olive Oil, White Wine, Garlic, Cilantro

Brown Sugar and Maple-Chipotle Chili Grilled Tri Tip

Roasted New Potatoes, Chorizo Spices

Mexican Red Rice with Mint

Refried Pinto Beans

Desserts

Pine Nut Tartlets

Cinnamon Apple Empanadas

Caramel Flan

Mexican Chocolate Pot de Crème

\$156 per guest

SELECT BUFFET DINNERS

Minimum 25 guests

THE CLAM BAKE

Chilled Seafood

Jumbo Prawns, Snow Crab Claws
Oysters and Clams on the Half Shell
Traditional Condiments

Ahi Tuna Sashimi with Yuzu Wasabi Vinaigrette

Dungeness Crab Lettuce Cups, Avocado, Cilantro
Olive Oil

Soups and Salads

Seafood Bouillabaisse, Shrimp, Mussels, Monterey Snapper

Spicy Napa Cabbage Salad, Mint, Carrots, Onions
Rice Wine Lime Vinaigrette

Panzanella Bread Salad with Vine Ripped Tomatoes, Basil, Onions
Capers and Red Wine Vinaigrette

Entrées

Steamed Little Neck Clams with White Wine, Herbs, Shallots, Garlic
Tomatoes and Drawn Butter

Coffee Rubbed Prime New York Strip Loin
Au Jus and Horseradish

Steamed Maine Lobster with Drawn Butter (half lobster per guest)
Caramelized Fingerling Potatoes, Andouille Sausage
Slow Cooked Butter Briased Corn on the Cob

Desserts

Individual Pebble Beach Key Lime Pies

Salted Caramel Budino

Valrhona Chocolate, House made Cinnamon Marshmallow S'mores

Warm Berry Cobbler with Chantilly Cream

\$173 per guest

A TASTE OF THE LODGE

The Bench

Cold Smoked Burrata and Fresh Ricotta with Grilled Bread
Roasted Tomatoes and Basil

Wood Fired Roasted Vegetables:
Artichokes, Carrots, Crosnes, and Baby Beets
Maldon Sea Salt, Orange Zest and Olive Oil

Slow Wood Roasted Honey-Rosemary Free Range Chicken
Roasted Fingerling Potatoes and Natural Jus

Stillwater Bar & Grill

Yellow Fin Tuna Crudo
Truffle Soy Oil, Lemon Confit, Radish Sprouts, Maldon Sea Salt

Sweet Corn and Rock Crab Chowder

Seared Scallops with Lobster and Chive Whipped Potatoes
White Balsamic-Cherry Emulsion

The Tap Room

Popcorn Shrimp with Cocktail Sauce and Chipotle Aioli

Prime Rib Chili with Warm Cornbread Bites

Prime Center Cut New York Steak
Wild Mushroom Bordelaise Sauce and Béarnaise Sauce

Desserts

The Tap Room Famous Southern Coconut Cake

VIP Miniature Dessert Display:

Flourless Chocolate Cake

Pistachio Cream Eclairs

Almond Cake Petit Fours

Lemon Curd Raspberry Tarts

Vanilla Panna Cotta with Strawberry Coulis

\$178 per guest

For restaurant chef appearances, a fee of \$2400 for the (4) chefs
will be charged.

Pastry Chef to create signature dessert action station only with chef
appearance request.

Menu is subject to change due to seasonality and restaurant chef's
recommendations.

SELECT BUFFET DINNERS

Minimum 25 guests

FARMERS' MARKET DINNER BUFFET

Artisan Cheese and Fruit Display (based on availability)

Monterey County Jack Cheese, Fiscallini Aged Cheddar
Humboldt Fog, Cypress Grove Goat Cheese, Marin Brie Cheese
Central California Dried Figs, Fruit Chutney, Toasted Walnuts
Organic Seedless Grapes, Grilled French Bread Crostini

Sustainable Seafood Station

Iced Jumbo Prawns, Crab Claws and Pacific Oysters on the Half Shell
Cocktail Sauce, Lemon, Tabasco, Horseradish

Nigiri Sushi and California Rolls, Soy Sauce, Wasabi
Ahi Tuna Tartare, Lime-Soy Aioli, Croutons

Stillwater Bar & Grill Signature Monterey Bay Calamari
Chipotle Aioli

Soup and Salad Bar

Swank Farms Corn Bisque with Red Crab

Farmers Market Vegetable Minestrone, Basil Purée and Parmesan

Faro Salad, Mint, Roasted Parsnips, Carrots, Red Bell Pepper
Feta Cheese and Sherry Vinaigrette

Organic Heirloom Tomatoes, Arugula,
Smoked Fiscalini Farms Cheddar
Herbed Vinaigrette

Swank Farms Baby Greens, Pickled Apples
Hard Shaved Goat Cheese and Candied Walnuts
Whole Grain Mustard Vinaigrette

Entrée Station

Grilled Alaskan Halibut
Corn Mashed Potatoes, Tomato Lemon Vinaigrette

House made Pappardelle Pasta, Olive Oil, Garlic, Pine Nuts, Basil
Central Coast Goat Gouda

Country Line Farms Organic Sautéed Spring Vegetables
with Meyer Lemon Butter

Carving Station

Culinary Attendant Required

100% Natural Angus Dry Aged, Slow Roasted New York
Béarnaise Sauce

Grilled Lamb Spare Ribs, Spicy Pomegranate-Mint Glaze

Dessert Station

Warm Gizdich Ranch Berry Cobbler, Ice Cream

Watsonville Strawberry Shortcake
Moist Lemon Shortcake, Sweet Strawberries, Honey-Whipped Cream

All-American Chocolate Mousse Cake, Castroville Raspberries

California Lemon Olive Oil Cupcakes

\$198 per guest

BUFFET BY DESIGN

Soups (Select One)

Lobster Bisque

Butternut Squash Soup with Spiced Candied Pecans

Today's Seasonal Soup

Salads and Such (Select Three)

Frisée, Roasted Beets, Goat Cheese, Applewood Smoked Bacon
Pistachios, Pomegranate Vinaigrette

Grilled Portabella, Arugula, Extra Virgin Olive Oil, Lemon Juice
Shaved Parmesan, Cracked Black Pepper and Sea Salt

Vine Ripened Tomatoes, Fresh Mozzarella, Basil Coulis
Balsamic Syrup, with Extra Virgin Olive Oil

Spinach, Crisp Prosciutto, Red Onion, Bleu Cheese
Blood Orange Vinaigrette

Butter Lettuce Salad, Grapefruit, Avocado, Beets, Crispy Shallots
Sherry Citrus Vinaigrette

Sweet Gem & Endive Salad, Sun-dried Cranberries, Candied Pecans
Butternut Squash with White Balsamic Vinaigrette

Entrées (Select Two)

Pan Roasted American Kobe Filet Mignon, Mushrooms
Thyme Roasted Potatoes, Red Wine Reduction

Grilled Rib Eye Steak, Roasted Fingerling Potatoes
Caramelized Onions, Ale Sauce, Horseradish Aioli

Chicken Coq au Vin, Pearl Onions, Trumpet Royal Mushrooms
Baby Heirloom Carrots

Roasted Striped Bass, Kabocha Squash, Raisins, Cauliflower
Verjus Reduction

Pan Roasted Natural Salmon, Potato Purée
Carmelized Root Vegetables, Orange Emulsion

Glazed Pork Loin, Parmesan Polenta, Whole Grain Mustard Sauce

Desserts (Select Two)

Raspberry Swirl Cheesecake

Pebble Beach Key Lime Pie

Vanilla Panna Cotta, Seasonal Berries

Espresso Chocolate Pot de Crème

Lemon Curd Tartlet, Fresh Raspberries

Flourless Chocolate Cake

Bourbon Pecan Tart

Chocolate Mousse Cake

Warm Peach Cobbler, Vanilla Bean Ice Cream

Warm Apple Cobbler, Chantilly Cream

\$165 per guest

CUSTOM WEDDING CAKES

Your wedding cake is a statement of your taste and style. We have created the following list to assist you in the selection of a cake that will be a memorable part of your special day.

SPANISH BAY MOUSSE CAKE

Rich Chocolate Cake with Grand Marnier Syrup
Milk Chocolate or White Chocolate Mousse
Fresh Berries (optional)

PEBBLE BEACH SOPHISTICATED

Hazelnut Sponge Cake with Frangelico Syrup
Chocolate Ganache and Praline Chocolate Mousse Filling

LAVISH LEMON

Lemon Sponge Cake Soaked with Lemon Syrup and Cointreau
Lemon Curd Filling
Lemon Buttercream Finish

DECADENT RASPBERRY CHEESECAKE

Vanilla Cake with Raspberry Marmalade
Luscious center layer of Decadent Cheesecake
Framboise Syrup and Fresh Raspberries

CALIFORNIA DREAM

Vanilla Cake with Brandy Syrup
Filled with Light Bavarian Cream
Fresh Berries and Whipped Cream

SOUTHERN BELLE

Walnut Carrot Cake
Layered with Cream Cheese Icing

AFTERNOON BRIDE

Vanilla Sponge Cake with Framboise Syrup
Fresh Raspberries and White Chocolate Mousse

CHOCOLATE EXTREME

Rich Devil's Food Cake with Jamaican Rum Syrup
Bittersweet Chocolate Mousse
Chocolate Ganache Glaze (optional)



BAR SELECTIONS

There is a bartender fee of \$225 per bartender for (3) hours. Each additional hour is charged at \$75 per hour per bartender

Beverage prices are subject to a 20% service charge and current sales tax

No Host bar pricing provided upon request

Premium Brands	\$14 each	House Mimosa / Bellini / Bloody Mary	\$14 each
Ultra Premium Brands	\$16 each	House Port	\$14 each
Imported and Micro Beer	\$8 each	Cordials	\$16 each
Domestic Beer	\$7 each	Soft Drinks; Regular, Diet and Caffeine Free	\$6 each
Geyser Peak House Wine	\$43 per bottle	Bottled Sparkling and Still Mineral Water	\$6 each
NV Mumm, Cuvee Napa, Sparkling Wine	\$43 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	\$14 each
Ramos Pinto, Tawny Port	\$14 each
Vintage Ports	Price and Vintage on Request