

Once in your life

THE LODGE AT PEBBLE BEACH WEDDING RECEPTION MENUS



The Lodge
PEBBLE BEACH

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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 Lodge at Pebble Beach 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 Lodge at Pebble Beach.
- 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 RECEPTION SELECTIONS

COLD CANAPÉS

Mini Lobster Roll Sandwich

Smoked Chicken Salad with Crushed Walnuts & Sun Dried Cherries on a Crisp Endive Leaf

Pistachio Goat Cheese Tartlet with White Balsamic Grapes

Smoked Salmon & Lemon Brie in a Petite Red Potato Cup

Hazelnut Crusted Grilled Chicken, Apricot & Smoked Blue Cheese Lollipop

Crisp Asparagus Spears Wrapped with Pepper Crusted New York Strip with Bearnaise Aioli

Double Cream Brie Tart with Crushed Candied Walnuts and Raspberries

Mango Coconut Smoothie with Thai Shrimp

Caramelized Cauliflower Puree on Crostini, Pine Nuts, Parsley and Curry Oil

Spice Roasted Butternut Squash Puree, Whipped Mascarpone in a Savory Pastry

Curried Hummus, Micro Celery in Mini Pitas

Jicama-Tuna Roll with Mango, Cucumber and Carrot

Tuna Nicoise Canape; Bean, Tuna, Potato, Frisee, Caper, and Vinaigrette

Crusty Country Bread with Lemony Pea Mash

BLT with Truffle Oil

Local California Oyster on a Seaweed Salad with Caviar

Artichoke Lollipops

Watermelon Cup with Cucumber, Mint, Basil and Jicama

\$7 per piece

CHILLED SEAFOOD

Served with Lemon and Cocktail Sauce

Snow Crab Claws

Chardonnay Poached Prawns

Oysters on the Half Shell

\$8.5 per piece

ICE CARVINGS

Custom Ice Carvings and Ice Bars

Starting at \$650 per ice block

HOT CANAPÉS

Mini Shredded Beef Tacos with Pico de Gallo and Guacamole

Mini Dungeness Crab Cake with Toasted Fennel Aioli

Pancetta Wrapped Prawn with Lemon-Rosemary Butter

Open Faced Mini Cuban Slider

Mini Smoked Salmon Reuben

Prosciutto Wrapped Caramelized Pear served in a Spoon with Brie Fondue

Lobster Mac & Cheese Bites

Apple, Walnut & Blue Cheese Puffs

White Cheddar & Crab Grilled Cheese Sandwich with Roasted Vine Ripened Tomato Jam

Lobster Flautas with Smokey Chipotle-Lime Dip

Mini Patty Melts

Buttered Chicken Drumsticks

Vegetable Samosas

Smoked Duck Straw with Mango, Wasabi and Black Sesames

Tomato Soup with Mini Grilled Cheese

Lobster Corn Dogs

Sweet Potato Cake with Cranberry Relish

Crab Toast Points

Mini Vegan Pies

Selected Seasonal BBQ Oysters

\$8 per piece

DISPLAYS and STATIONS

CHILLED DISPLAYS

Salinas Valley Crudités
Market Fresh Vegetables with Blue Cheese and Ranch
\$9 per guest

Seasonal Fruit and Mixed Berry Display
\$12 per guest

Hot Smoked and Cold Smoked Salmon and Smoked Trout
Cream Cheese, Red Onions, Capers, Sieved Eggs and Crème Fraîche
\$12 per guest

Salad Bar
Mixed Greens, Baby Spinach and Iceberg Lettuce
Baby Corn, Marinated Artichokes, Olives and Baby Carrots
Hard Boiled Eggs, Bacon and Sunflower Seeds
Toy Box Cherry Tomatoes, Cottage Cheese, Fresh Beets
and Hot House Cucumbers
Assorted Housemade Dressings
\$14 per guest

California and American Artisan Cheese Display
Dried Fruit Chutney, Toasted Walnuts, Red Seedless Grapes,
Carr's Crackers and Baguette
\$16 per guest

A Taste of California
Lightly Battered Fried Calamari with Lemon Aioli
Carne Asada and Jack Cheese Quesadillas with Guacamole
West Coast Oysters on the Half Shell with "Hog Wash"
Baby Vegetable Crudités with Anaheim Pepper Cream Dressing
Marinated Olives and Sweet, Spicy, Salty Almonds
\$17 per guest

Antipasto
Prosciutto, Mortadella and Finocciona
Parmesan, Fresh Mozzarella and Crescenza Cheeses
Grilled Asparagus, Marinated Artichokes, Herb Marinated Mushrooms
Olive Tapenade, Tomato-Basil Bruschetta and Arugula Pesto
Grilled Focaccia Bread and Herbed Grissini
\$20 per guest

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

Grand Seafood Display
Oysters and Clams on the Half Shell, Jumbo Shrimp
and Snow Crab Claws
Lemon, Cocktail Sauce and Champagne Mignonette
\$25.5 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 and Oscetra
Traditional and 'Fun' Accompaniments
\$ Market price per display

CARVED ITEMS

Minimum 25 guests

Served with soft rolls and condiments

Sage Brined Whole Roast Turkey
Traditional Gravy and Huckleberry-Cranberry Chutney
\$16 per guest

Ancho Chile and Cumin Roasted Loin of Pork
Sweet-Smoked Chipotle BBQ Sauce
\$16 per guest

Brown Sugar and Molasses Glazed Slow-Roasted Ham
Honey-Dijon Mustard Sauce
\$19 per guest

Lemon and Rosemary Infused Colorado Leg of Lamb
Natural Lamb Jus and Minted Hollandaise
\$21 per guest

New York Strip Loin with Crushed Peppercorn Trio
Red Wine and Roasted Shallot Reduction
Creamed Fresh Horseradish
\$24 per guest

Truffle Marinated Whole Roasted Filet of Beef
Mushroom Ragout and Rich Cabernet Sauce
\$26 per guest

DISPLAYS and STATIONS

ASIAN-AMERICAN “DELIGHT”

Crispy Pot Stickers and Spring Rolls, Ponzu Dipping Sauce
Steamed Pork Bao, Fermented Black Bean Sauce
Thai Lettuce Wraps with Chicken and Sweet Thai Chili Sauce
(3 pieces per guest)

\$27 per guest

PASTA STATION with CHEF TO PREPARE

Three Cheese Tortellini
Grilled Prawns, Roasted Cherry Tomatoes and Pine Nuts
Fresh Pesto Cream

Orecchiette Pasta
Fennel Sausage, Roasted Garlic, Fresh Tomato Basil Sauce
with Parmesan

\$34 per guest

TACO “STREET STYLE” STATION 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)

\$37 per guest

RISOTTO STATION with CHEF TO PREPARE

Creamy Seafood Risotto:
Rock Shrimp, Dungeness Crab, Asparagus and Tomatoes
with Lobster Bisque and Dry Aged Jack Cheeses

Wild and Cultivated Mushroom Risotto
with Parma Prosciutto and English Peas
Aged Parmesan Cheese and White Truffle Oil

\$40 per guest

SPORTS BAR

Spicy Hot Wings with Celery Sticks
Crispy Chicken Fingers
Popcorn Shrimp
Potato Skins with all the Fixins'
BBQ Baby Back Ribs
Chips, Salsa and Guacamole
Ranch Dressing and Blue Cheese Dip
Chipotle Aioli and Cocktail Sauce

\$42 per guest

STIR FRIED NOODLE STATION with CHEF TO PREPARE

(Select Two)

Spicy Sesame Pad Thai Style Flat Rice Noodles
Carrots, Onions, Broccoli, Shiitake Mushrooms
and Tofu in Spicy Sesame Sauce

Chow Mein
Stir Fried Egg Noodles, Carrots, Onions,
Bell Peppers and Bean Sprouts
Choice of Chicken or Beef with Sesame Oil and Lite Soy Sauce

Yaki Soba
Soba Noodles, Snow Peas, Onions and Bean Sprouts
Seaweed and Sesame Seeds in a Seafood Broth

Shanghai Noodles with Chicken
Spicy Peanut Sauce with Broccoli,
Threads of Zucchini, Squash, Carrots and Bean Sprouts

Salmon with Rice Noodles
Ginger, Garlic, Lemongrass, Green Beans, Spinach and Scallions
Thai Basil, Yellow Curry Sauce and Cilantro

Ginger Garlic Chili Chicken and Prawns
Vegetables and Singapore Noodles with Ginger Garlic Chili Sauce

\$44 per guest

GOURMET PLATED DINNERS

APPETIZERS

Grilled Chicken and Peppers on Rosemary Skewer
Parmesan and Sun-dried Tomato Orzo

Grilled Baby Artichokes and Roasted Red Peppers
Aged Dry Jack Cheese and Meyer Lemon Vinaigrette

Cajun Style Rock Shrimp on Grits with Braised Greens

Pan Seared Day Boat Scallop with Corn and Lobster Potato Puree
Tarragon Buerre Blanc

Medallion of Sea Bass on Shiitake Mushrooms with Sweet Pea Tendrils
Yuzu Butter and Soy Glaze

Sliced Wagyu Sirloin with Truffled Spinach, Caramelized Cipollini,
Potato Puree and Cracked Pepper Jus

Blue Crab Risotto with Preserved Meyer Lemon
Shaved Asparagus and Chardonnay Sauce

Roasted Portobello Mushroom Ravioli with Sliced Parmesan
Wild Mushroom Jus

Grilled Quail, Radicchio, Pancetta, Truffle Vinaigrette, Mizzuna,
Veal Reduction, Poached Purple Potatoes

Spinach and Ricotta Gnocchi, Pine Nuts, Roasted Mushrooms,
Spinach, Parmesan Cream, Shaved Asparagus

Bowl of Steamers and Mashers, White Wine Butter, Parsley

Roasted Japanese Eggplant, Pickled Beets, Oil Cured Olives,
Paprika Oil, Tender Herbs, Capers and Feta Cheese

Lamb Chops, Zatar Spiced, Cucumber-Greek Yogurt Dressing

SOUPS

Lobster Bisque with Chive Cream and Lobster Ravioli

Minestrone Milanese

Shrimp and Tomato Bisque

Onion Soup Au Gratin

Chilled Gazpacho

Chicken Soup with Meyer Lemon and Orzo

Curried Coconut Seafood Soup

Pumpkin Pie Soup, Whipped Crème Fraiche

SALADS

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

Grilled Organic Apple, Endive, Watercress, Pecans and Blue Cheese
Vanilla Bean Vinaigrette

Arugula and Grilled Portobello Salad, Extra Virgin Olive Oil
Lemon Juice, Shaved Parmesan Cheese, Cracked Pepper and Sea Salt

Grilled Radicchio and Artichoke Salad with Red Teardrop Tomatoes
Gorgonzola Cheese, Balsamic and Extra Virgin Olive Oil

Asparagus and Butter Lettuce Salad with Pine Nuts, Buffalo Mozzarella
Cherry Tomatoes and Lemon Rosemary Vinaigrette

Hearts of Romaine with Caesar Dressing and Parmesan Crostini

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

Wedge of Iceberg, Bacon, Red Onions, Cucumbers,
Carrots and Tomatoes with Blue Cheese Dressing

Carmel Valley Mixed Greens, Asparagus, Shaved Parmesan
Aged Balsamic and Extra Virgin Olive Oil

INTERMEZZOS

Champagne Rose Sorbet

Campari Grapefruit Sorbet

Raspberry Sorbet

Spicy Sangria Sorbet

Limoncello Sorbet

Blood Orange Sorbet

\$9 per guest

Individual Ice Sculptures for Sorbet Service

Add \$25 per guest

LOCAL ARTISANAL CHEESE COURSE

San Joaquin Gold Cheddar

Shaft's Blue Cheese

Mt. Tam – Triple Cream

Pepato – Semi Aged Sheep's Milk Cheese

Barely Buzzed – Coffee Bean Coated Cow's Milk Cheese

\$16 per guest

GOURMET PLATED DINNERS

POULTRY ENTRÉES

Apple Cider Marinated Chicken Breast
White Corn and Cheddar Polenta
Honey and Black Pepper Roasted Pear and Cranberry Compote
\$88 per guest

Chicken Paillard with Wild Mushrooms
Leek Mashed Potatoes and Sautéed Spinach
Lemon Thyme Vinaigrette
\$89 per guest

Stuffed Oven Roasted Chicken Breast
Chanterelle Mushrooms, Spinach and Manchego Cheese
Caramelized Shallot Risotto
\$94 per guest

Grilled Free Range Chicken Breast over Penne Florentine
Fresh Tomatoes, Broccolini, Garlic, Pepperoncini, Spinach,
Basil, Yellow Peppers, Olive Oil and White Wine
\$94 per guest

Duck Breast and Leg Confit
Braised Red Cabbage, Wild Rice and Currant Sauce
\$102 per guest

PORK ENTRÉES

Grilled Maple Cured Pork Chop
Apple, Sage and Brioche Stuffing with Braised Red Cabbage
Cranberry Compote and Natural Jus
\$99 per guest

Coffee Rubbed Pork Loin
Sweet Potato Puree, Green and Yellow Beans
Bacon and Pecan Vinaigrette
\$102 per guest

Bacon Wrapped Pork Tenderloin
Spaetzle, Swiss Chard and Granny Smith Apple
Blackberry Port Wine Sauce
\$108 per guest

LAMB ENTRÉES

Roast Colorado Rack of Lamb
Blue Cheese Potato Gratin, Corn Flan, Huckleberry Sauce
\$134 per guest

BEEF ENTRÉES

Braised Brisket of Wagyu Beef
Cipollini Onion Sauce, Potato Pancakes, Baby Carrots, Apple Sauce
\$102 per guest

Grilled Wagyu Skirt Steak
BBQ Demi Glace, Corn Mashed Potatoes, Grilled Asparagus
\$134 per guest

Seared Rib Eye Steak
Parmesan-Garlic Potato Wedges, Green Beans, Cherry Tomatoes,
Bacon and Mushroom Port Wine Sauce
\$132 per guest

Grilled New York Steak
Twice Baked Potato, Sautéed Spinach and Tomato Chimichurri Sauce
\$132 per guest

Pan Seared Filet Mignon with Madeira Sauce and Truffle Butter
Roast Red Potatoes, Baby Carrots, Green Beans and Forest Mushrooms
\$138 per guest

VEAL ENTRÉES

Slow Roasted Veal Chop with Glazed Root Vegetables
Sliced Fingerling Potatoes and Rosemary Veal Reduction
\$128 per guest

Medallions of Veal with Crab Meat, Asparagus and Béarnaise
Buttermilk Mashed Potatoes and Sautéed Spinach
\$135 per guest

GOURMET PLATED DINNERS

SEAFOOD ENTRÉES

Pineapple Mojito Grilled Salmon with Mint and Dark Rum Glaze
Pineapple Salsa, Paella Rice and Spinach
\$96 per guest

Grilled "Line Caught" Swordfish with Red and Yellow Tomatoes
Capers, Kalamata Olives and Lemon Thyme Vinaigrette
Herbed Couscous and Seasonal Vegetables
\$98 per guest

Roasted Pacific Halibut in Cioppino Broth with Steamed New Potatoes,
Roasted Fennel and Leeks
\$99 per guest

Seared Blue Nose Bass
Baby Artichokes, Shiitake Mushrooms, Roast Garlic Potato Gratin
Lime Buerre Blanc
\$102 per guest

Seared Black Cod in Miso Vinaigrette
Cashew Sticky Rice, Napa Cabbage and Matsutake Mushrooms
Wasabi-Yuzu Vinaigrette
\$104 per guest

Scampi Sauté
Shrimp Sautéed with White Wine, Garlic, Herbs, Shallots and Lemon
Mushroom Risotto
\$109 per guest

Roasted Arctic Char with Corn Butter Sauce
Swiss Chard and Roasted Fingerling Potatoes
\$109 per guest

Seared Ahi Tuna with Braised Napa Cabbage and Shiitake Mushrooms
Sushi Rice and Ginger Wasabi Butter
\$112 per guest

Pan Seared Diver Scallops with Lobster Mashed Potatoes,
Caramelized Cauliflower and Lemon Caper Buerre Blanc
\$112 per guest

Butter Poached Maine Lobster
Leeks, Carrots and Potato-Parsnip Puree
\$124 per guest

COMBINATION ENTRÉES

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

Stuffed Oven Roasted Chicken Breast with Chanterelle Mushrooms,
Spinach, Manchego Cheese and Chicken Jus
and Pan Seared Blue Nose Sea Bass with Lemon Butter
\$112 per guest

Grilled Free Range Chicken Breast with Arugula Pesto
and Seared Loch Duart Salmon with Lemon-Caper Buerre Blanc
Fresh Corn Mashed Potatoes and Vegetable Medley
\$114 per guest

4 oz. Short Rib and 4 oz. Rib Eye, Truffle Mashed Potatoes, Broccolini
\$124 per guest

Rosemary and Garlic Scented Roast Australian Rack of Lamb
and Grilled Halibut with Olive Tapenade, Saffron Rice
Haricot Vert tossed with Shallot Butter
\$128 per guest

Marinated Grilled Wagyu Skirt Steak with Red Wine Reduction
and Shrimp Scampi Sauté
Thick cut House Fries with Garlic Butter and Sea Salt
\$129 per guest

Grilled Rib Eye Steak with Cabernet Sauce
and Pan Seared Diver Scallops
Parsnip Potato Puree and Local Baby Artichokes
\$132 per guest

Cajun Spiced Black Tiger Shrimp and Grilled Filet Mignon
Roasted Garlic Fingerling Potatoes, Grilled Asparagus
Roasted Chile Pepper Demi Glace
\$132 per guest

Roast Filet Mignon with Cabernet Wine Reduction
and Butter Poached Maine Lobster with Tarragon Buerre Blanc
Double Stuffed Yukon Gold Potato and Lemon Grilled Broccolini
\$148 per guest

Grilled Filet Mignon and Broiled Australian Lobster Tail
Chive and Crème Fraîche Potatoes and Asparagus
Drawn Butter and Béarnaise
\$150 per guest

GOURMET PLATED DINNERS

PLATED DINNER TASTING MENU

Artichoke Bisque, Lobster Medallion, Leek and Truffle Julienne

Pan Seared Day Boat Scallop on Salsify Mousseline with Watercress Sauce

Iced Lettuces with Red Wine Ice Vinaigrette

Poached Oysters and Belgian Endive with Fennel Pernod Foam

Arctic Char, California Caviar and Cauliflower Potato Napoleon

Seared Grain Fed Kobe Beef Tenderloin

Gorgonzola Croquette, Onion Rhubarb Compote
Huckleberry Gastrique

Pastry Chef's Selection of Miniature Desserts:

Flourless Chocolate Cake with Marinated Berries

Raspberry Crème Brûlée with Almond Biscotti

Almond Cherry Cake with Crème Anglaise

\$210 per guest

FOUR COURSE DESSERTS

Classic Crème Brûlée

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

Lemon Curd Tart
with Fresh California Berries, Spicy Sangria Sorbet

French Apple Tart
Buttery Fuji Apples, Puff Pastry
Vanilla Ice Cream, Almond Nougat Cup, Cider-Caramel Sauce

Chocolate Caramel Tart, Mascarpone Chantilly, Cocoa Nib Tuile

Rosemary Citrus Olive Oil Cake, Seasonal Berries
Blood Orange Sorbet

Raspberry Gelato, Vanilla Cake, Torched Honey Meringue
Marinated Fresh Raspberries

Sour Cherry Almond Cake, Cheesecake Ice Cream
Cherry Sauce Reduction

Flourless Chocolate Olive Oil Cake, Crème Fraiche Gelato
Blackberry Compote

Dark and White Chocolate Mousse Dome
A Rich Chocolate Mousse with a Silky White Chocolate Mousse
Center, Marinated Raspberries, White Chocolate Anglaise
and Raspberry Coulis

Poached Pear Tart with Whiskey Caramel Sauce and Caramel Gelato

House Made Sorbet Trio: Raspberry, Mango and Coconut

SHOW STOPPER DESSERTS

Italian Classic Trio:

Vanilla Bean Panna Cotta with Fresh Berries

Flourless Chocolate Olive Oil Cake

Tiramisu

\$9 per guest

Pastry Chef's Dessert Trio:

Mini Crème Brûlée with Fresh Berries

Flourless Chocolate Cake

Passion Fruit Curd Tartlet

\$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 days notice required - \$150 rush order fee

Petit Fours and Mignardises

\$9 per guest

FAMILY STYLE DESSERT

Chocolate Fondue for the Table

Housemade Marshmallows, Lemon Pound Cake, Madeleines,
Brownies, Caramelized Bananas, Strawberries and Blackberries

Select Swiss Rich Dark Chocolate, White Chocolate
with Grand Marnier or Swiss Milk Chocolate Caramel

\$16 per guest

ARTISANAL PLATED DINNERS

Maximum 50 guests | Tableside Choice of Salad and Entrée

MENU OPTION #1

Appetizer

Sautéed Sand Dabs with Capers, Parsley and Lemon Beurre Blanc

Salads

Sweet Gem Lettuce, Avocado, Ruby Grapefruit and Pistachios
Pickled Shallots and Thyme Vinaigrette

- OR -

Arugula and Frisée Salad with Green Beans,
Serrano Ham, Manchego Cheese and Jerez Sherry Vinaigrette

Entrées

Pan Roasted Loch Duart Salmon and Citrus Beurre Blanc
Brussels Sprouts and Rock Shrimp Risotto

- OR -

Porcini Mushroom Crusted Chicken Breast
Parmesan Polenta, Broccolini and Baby Carrots

- OR -

Vegetarian Option of Stuffed Japanese Eggplant, Quinoa and Currants,
Grilled Vegetables, Red Pepper and Asparagus Coulis

Desserts

Mini Crème Brûlée with Fresh Berries

Flourless Chocolate Cake

Passion Fruit Curd Tartlet

\$164 per guest

MENU OPTION #2

Appetizers

Crab, Artichoke and Oven Roasted Tomato Cannelloni
Parmesan and Fontina Veloute and Red Pepper Coulis

Salads

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

- OR -

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

Entrées

Roast Loin of Natural Pork
Cheddar Polenta and Seasonal Vegetables
Apple, Sage and Rosemary Jus

- OR -

Seared Diver Scallops
Leek and Mushroom Ragout

- OR -

Surf and Turf Dungeness Crab Cake with Grilled Wagyu Skirt Steak
Petite Double Stuffed Yukon Gold Potatoes and Broccolini
Remoulade and BBQ Demi-Glace

- OR -

Vegetarian Option of Baked Eggplant stuffed with Spring Vegetables
Red Pepper and Asparagus Coulis

Desserts

Italian Classic Dessert Trio:

Vanilla Bean Panna Cotta with Fresh Berries

Chocolate Olive Oil Cake

Tiramisu

\$168 per guest

SELECT BUFFET DINNERS

Minimum 25 guests

A TASTE OF THE WEST

Soups and Salads

Chicken Soup Azatlán
with Shredded Chicken, Rice, Avocado, Cilantro and Tomato

Corn and Flour Tortilla Chips
Fire Roasted Salsa

Red Leaf Lettuce Salad
Jicama, Roasted Peppers, Bermuda Onion and Cucumbers
Creamy Cilantro Dressing

Baby Iceberg Lettuce Cups
with Guacamole, Cheddar and Tomatoes

Entrées

Grilled Prawns with Spicy Chili Colorado Sauce

Swordfish with Lime, Avocado and Salsa Verde

Citrus Marinated Grilled Chicken with Pico de Gallo

Smokey New Mexico Chile Marinated and Grilled New York Steak

Roasted New Potatoes with Chorizo Spices

Spanish Style Rice

Refried Pinto Beans

Desserts

Watsonville Strawberry Tarts

Lemon Curd Tartlets with Fresh Berries

California Almond Cake

Sour Cream Cheesecake

\$148 per guest

A TASTE OF MONTEREY BAY

From the Wharf

Dungeness Crab Cakes with Traditional Remoulade

Monterey Bay Sand Dabs with Mushroom and Caper Sauce

Seared Local Rock Cod with Cioppino Sauce

Braised Calamari Salad with Tomatoes and Avocado
Lemon Vinaigrette

From the Fields

Carmel Valley Mixed Greens
Cherry Tomatoes, Bermuda Onions, Marinated Mushrooms
and Carrots with Balsamic Dressing

Baby Artichoke Salad with Goat Cheese, Frisée, Almond Slivers
and Charred Meyer Lemon Dressing

Grilled Vegetable Salad with Squash, Portabella, Fennel, Radicchio,
Asparagus, Cipollini Onions and Red Wine Vinaigrette

Country Breads and Rolls

From the Countryside (Chef to Carve)

Slow Roasted Prime Rib of Beef with Horseradish and Natural Jus

Oven Roasted Free Range Chicken Breast
Baby Artichokes, Spinach, and Madeira Wine Jus

Garlic and Rosemary Roasted New Potatoes

Desserts

Vanilla Bean Crème Brûlée

Chocolate Mousse Cake

Make Your Own Strawberry Shortcake

\$158 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, Chopped Egg, Cherry Tomatoes
and Cucumber on Iceberg Lettuce
Louis Dressing

Soups and Salads

New England Clam Chowder
Romaine Lettuce with Anchovies, Parmesan Croutons
and Caesar Dressing

Baby Iceberg Wedge with Blue Cheese, Bacon, Tomato and Cucumber
with Ranch Dressing

Entrées

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

Pepper Crusted New York Strip Loin
Au Jus and Horseradish

Steamed Maine Lobster with Drawn Butter (half lobster per guest)
Braised Fingerling Potatoes
Corn on the Cob

Desserts

Individual Pebble Beach Key Lime Pies

Butterscotch Pudding

Valrhona Chocolate, House made Cinnamon Marshmallow S'mores

Warm Berry Cobbler with Chantilly Cream

\$168 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

Angus New York Steak
Sauce Au Poivre and Béarnaise

Desserts

Southern Coconut Cake

Flourless Chocolate Cake

Raspberry Cream Puffs

Lemon Curd Tartlets

Mini Crème Brûlée

\$170 per guest

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

For restaurant chef appearances, a fee of \$2000 for the (4) chefs
will be charged.

SELECT BUFFET DINNERS

Minimum 25 guests

FARMERS' MARKET DINNER BUFFETT

Artisan Cheese and Fruit Display (based on availability)

Aged Sharp Vermont Cheddar, Wisconsin Raspberry Bellavitano
Sierra Nevada Goat Cheese, Humboldt Fog, Bella Aged Monterey Jack
Central California Dried Figs, Fruit Chutney, Toasted Walnuts,
Organic Red 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

Del Monte Artichoke Soup, Lemon Oil, Chive Cream

Carmel Valley Mixed Greens, Feta Cheese, Sherry Vinaigrette

Organic Heirloom Tomatoes, Arugula, Shaft's Blue Cheese,
Herbed Vinaigrette

Fresh Origins Baby Gem Lettuce, Swank Farms Roasted Beets,
Crumbled Cypress Grove Goat Cheese,
Toasted Walnuts Citrus Vinaigrette

Entrée Station

Grilled California Sea Bass
Roast Fingerling Potatoes, Tomato Lemon Vinaigrette

Three-Cheese Tortellini, Spicy Tomato Sauce
Sautéed Shrimp, Spinach, Roasted Gilroy Garlic

Organic Sautéed Spring Vegetables, Meyer Lemon Butter

Carving Station

Culinary Attendant Required

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

California Rosemary Roasted Lamb Racks,
Whole Grain Mustard Sauce

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

\$186 per guest

THE STEAK HOUSE

Family Style Buffet

Appetizer

Dungeness Crab and Shrimp Cocktail
Classic Cocktail Sauce

Salad

Baby Romaine Leaves and Tomato Wedges
Parmesan Garlic Crostini and Caesar Dressing

Sides

Bacon n' Cream Creamed Spinach

Baby Carrots

Sautéed Mushrooms

Parmesan Potato Wedges

Mac-n-Cheese

Entrées

All Natural Prime Aged Beef:

Veal Rib Chop

New York Steak

Rib Eye Steak

Filet Mignon

Sauces

Tangy Steak Sauce

House Made BBQ Sauce

Béarnaise Sauce

Red Wine Reduction

Dessert

Key Lime Pie

Fresh Fruit Tartlets

Chocolate Fudge Cupcakes

Blueberry Cheesecake Tartlets

Apple Cobbler, Vanilla Bean Ice cream

\$204 per guest

SELECT BUFFET DINNERS

Minimum 25 guests

BUFFET BY DESIGN

Soups (Select One)

Seafood Bisque with Dungeness Crab Ravioli and Basil Coulis
Caramelized Cauliflower Soup with Chile Oil and Curried Croutons
Southeast Asian Rice Noodle Soup with Roast Chicken and Napa Cabbage

Salads and Such (Select Three)

Frisée and Roasted Beet Salad with Goat Cheese, Applewood Smoked Bacon, Pistachios and Pomegranate Vinaigrette
Grilled Portabella and Arugula Salad, Extra Virgin Olive Oil, Lemon Juice, Shaved Parmesan, Cracked Black Pepper and Sea Salt
Caprese Salad with Vine Ripened Tomatoes, Fresh Mozzarella, Basil Coulis, Balsamic Syrup and Extra Virgin Olive Oil
Belgian Endive and Lamb's Lettuce Salad with Sun-dried Strawberries and Truffle Vinaigrette
Butter Lettuce Salad with Mango, Cucumber, Crab, Crushed Peanuts, and Mint Coriander Dressing
Argula, Marinated Tomatoes and Vidalia Onions with Red Wine Vinaigrette

Entrées (Select Two)

Grilled Wagyu Skirt Steak, BBQ Demi Glace and Corn Mashed Potatoes
Seared Filet of Beef Medallions, Tomato Chimichurri and Crispy Onions
Grilled Rib Eye Steak, Roasted Fingerling Potatoes, Caramelized Onions, Ale Sauce and Horseradish Mayonnaise
Pan Roasted Chicken Breast, Lemon Thyme Jus, Saffron Rice, Green and Yellow String Beans
Mushroom Crusted Chicken Breast, Green Lentils, Baby Artichokes with Light Garlic Jus
Sautéed Chicken Breast with Prosciutto, Olives, Almonds and Sweet Pea Risotto
Seared Halibut Provençal with Tomato, Garlic, Basil Broth and Minted Couscous
Grilled Salmon, Roasted Fennel, Citrus and Star Anis Beurre Blanc with Herbed Rice
Seared Pork Tenderloin, Cannellini Beans, Braised Cipollini Onions, Apple, Sage and Rosemary Jus
Goat Cheese Ravioli with Oven-dried Tomatoes, Baby Artichokes, Herbs and Lemon-Parmesan Broth

Desserts (Select Two)

Raspberry Swirl Cheesecake
Pebble Beach Key Lime Pie
Vanilla Panna Cotta with Seasonal Berries
Espresso Chocolate Pot de Creme
Lemon Curd Tartlet with Blueberries
Flourless Chocolate Cake
Bourbon Pecan Tart
Chocolate Mousse Cake
Warm Peach Cobbler with Vanilla Bean Ice Cream
Warm Apple Cobbler with Chantilly Cream

\$152 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 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