

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 a service charge of 20%. Pebble Beach Resorts retains a portion of the service charge as an administrative fee; the remainder of the service charge is distributed to Banquet 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 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 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

Pistachio Goat Cheese Tartlet with White Balsamic Grapes

Antipasto Kabob, Fresh Mozzarella, Artichoke Hearts, Prosciutto
Sweet Cherry Tomatoes, Balsamic Reduction, Extra Virgin Olive Oil

Brie, Blackberry, Smoked Ham Pinwheels

Garlic-Parmesan Crostini, Basil Infused Ricotta
Vine Ripened Tomato Relish

Sustainable California Caviar, Brioche Toast, Sieved Eggs, Lemon
Chives, Crème Fraîche

Cucumber Roulade, Herb Goat Cheese, Smoked Salmon, Capers
Lemon Oil

Artichoke Pesto Stuffed Mushroom

Ahi Tuna Poki, Seaweed Salad, Nori Salt

Petite BLT with Truffle Oil

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, Salsa Ranchera, Guacamole

Mini Dungeness Crab Cake, Cured Meyer Lemon Aioli

Pancetta Wrapped Prawn with Lemon-Rosemary Butter

Open Faced Mini Cuban Slider

Beef Bourguignon Puffs

Lobster Mac and Cheese Bites

Bayou BBQ Basted Blackened Shrimp
and Andouille Sausage Brochette

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

Fontina Arancini, Smoked Bacon, Ham, Midnight Moon Goat Cheese

Braised Short Rib Cube, Kabiyaki Glaze

Tomato Soup, Mini Grilled Cheese

Lobster Corn Dogs

\$8 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
\$14 per guest

Cold Smoked Salmon and Smoked Trout, Smoked Bay Scallops
Sun-dried Tomato and Caper Salad, Dill Cream Cheese
and Mini Bagels
\$14 per guest

California and American Artisan Cheese Display
Dried Fruit Chutney, Toasted Walnuts, Red Seedless Grapes,
Carr's Crackers and Baguette
\$17 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
\$20 per guest

Middle Eastern Display
Hummus, Baba Ganoush, Tzatzki, Trio of Roasted Peppers,
Marinated Olives, Feta Cheese, Pepperoncini, Pita Chips
Herbed Bread Sticks
\$22 per guest

A Taste of the California Coast
Lightly Battered Fried Calamari with Lemon Aioli
Carne Asada and Jack Cheese Quesadillas and Guacamole
West Coast Oysters on the Half Shell
Vegetable Crudités, Artichoke-Lemon Dressing
Marinated Olives and Candied Almonds
\$22 per guest

Grand Seafood Display
West Coast Oysters and Clams on the Half Shell
Jumbo Shrimp, Crab Claws
Lemon, Cocktail Sauce and Champagne Mignonette
\$25.5 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
\$18 per guest

Ancho Chile and Cumin Roasted Loin of Pork
Sweet-Smoked Chipotle BBQ Sauce
\$18 per guest

New York Strip Loin with Crushed Peppercorn Trio
Red Wine and Roasted Shallot Reduction
Creamed Fresh Horseradish
\$26 per guest

Truffle Marinated Whole Roasted Filet of Beef
Mushroom Ragout and Rich Cabernet Sauce
\$28 per guest

DISPLAYS and STATIONS

ASIAN APPETIZERS DISPLAY

Shrimp Siu Ma Veggie Spring Rolls with Ponzu Dipping Sauce
Steamed Pork Bao, Thai Lettuce Wraps with Chicken
Sweet Thai Chili Sauce
(3 pieces per guest)

\$28 per guest

PASTA STATION with CHEF TO PREPARE

Cavatapi Pasta
Grilled Prawns, Broccoli Rabe with Lemon Oil, Parmesan,
Aleppo Flakes and Fresh Pesto Cream

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

Orecchiette Pasta
Porcini Mushroom Cream, Pecorino Romano Cheese

\$36 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)

\$38 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 surely enjoy creating their personalized unique and 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

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 Purée
Tarragon Buerre Blanc

Medallion of Butterfish on Shiitake Mushrooms
Sweet Pea Tendrils, Yuzu Butter and Soy Glaze

Sliced Wagyu Sirloin with Truffled Spinach, Caramelized Cipollini,
Potato Purée 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

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

SOUPS

Lobster Bisque with Chive Cream and Lobster Ravioli

Minestrone Milanese

Onion Soup Au Gratin

Chicken Noodle Soup

Butternut Squash Soup with Crème Fraiche

Vegetable Bisque

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

Carmel Valley Mixed Greens, Cherry Tomatoes, Diced Cucumbers
Carrots, Red Onion and Sherry Vinaigrette

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

INTERMEZZOS

Champagne Sorbet

Campari Grapefruit Sorbet

Raspberry Sorbet

Passion Fruit Sorbet

Limoncello Sorbet

Blood Orange Sorbet

\$9 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

\$17 per guest

GOURMET PLATED DINNERS

POULTRY ENTRÉES

Apple Cider Marinated Chicken Breast
White Corn and Cheddar Polenta
Braised Swiss Chard, Cranberry Compote
\$92 per guest

Chicken Paillard with Wild Mushrooms
Leek Mashed Potatoes and Sautéed Spinach
Lemon Thyme Vinaigrette
\$92 per guest

Stuffed Oven Roasted Chicken Breast
Chanterelle Mushrooms, Spinach and Manchego Cheese
Caramelized Shallot Risotto
\$96 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

Cajun Spice Roasted Pork Loin
Sweet Potato Puree, Baby Carrots, Spinach, Cheddar Grits
\$102 per guest

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

BEEF ENTRÉES

Honey and Soy Glazed Short Rib
Sticky Rice and Baby Bok Choy
\$102 per guest

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

Pan Seared New York Steak
Fondant Potato, Sautéed Spinach and Cabernet Demi-Glace
\$132 per guest

Grilled Wagyu Skirt Steak
Tomato Chimichurri, Corn Mashed Potatoes, Grilled Asparagus
\$134 per guest

Grilled Filet Mignon with Madeira Sauce and Roast Red Potatoes
Baby Carrots, Green Beans and Forest Mushrooms
\$140 per guest

LAMB ENTRÉES

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

VEAL ENTRÉES

Medallions of Veal with Crab Meat, Asparagus and Béarnaise
Buttermilk Mashed Potatoes and Sautéed Spinach
\$139 per guest

GOURMET PLATED DINNERS

SEAFOOD ENTRÉES

Pan Roasted Salmon with Spinach, Artichokes, Saffron Risotto and Lemon Beurre Blanc

\$96 per guest

Grilled "Line Caught" Swordfish with Oven Roasted Tomatoes
Kalamata Olives and Lemon Thyme Vinaigrette
Herbed Couscous and Broccolini

\$98 per guest

Roasted Pacific Halibut in Cioppino Broth with Steamed New Potatoes
Roasted Fennel and Leeks

\$98 per guest

Miso Marinated Butterfish
Cashew Sticky Rice, Napa Cabbage and Matsutake Mushrooms
Wasabi-Yuzu Vinaigrette

\$106 per guest

Seared Ahi Tuna with Braised Napa Cabbage and Shiitake Mushrooms
Sushi Rice and Ginger Wasabi Vinaigrette

\$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 Purée

\$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 and 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 and Grilled Halibut with Olive Tapenade, Saffron Rice
Haricot Vert tossed with Shallot Butter

\$132 per guest

Marinated Grilled Wagyu Skirt Steak with Red Wine Reduction and Grilled Halibut, Olive-Caper Vinaigrette
Thick Cut House Fries with Garlic Butter and Sea Salt

\$136 per guest

Cajun Spiced Black Tiger Shrimp and Grilled Filet Mignon
Roasted Garlic Fingerling Potatoes, Grilled Asparagus
Roasted Chile Pepper Demi-Glace

\$138 per guest

Grilled Rib Eye Steak with Cabernet Sauce and Pan Seared Diver Scallops
Parsnip Potato Puree and Local Baby Artichokes

\$140 per guest

Grilled Filet Mignon and Broiled Australian Lobster Tail
Chive and Crème Fraîche Potatoes and Asparagus
Drawn Butter and Madeira Demi-Glace

\$155 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
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:

Whiskey Caramel Chocolate Tart with Chantilly Cream

Lemon Olive Oil Cake with Marinated Seasonal Berries

\$210 per guest

FOUR COURSE DESSERTS

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

Coffee Mousse Decadence Cake, Espresso Ice Cream

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

Lemon Curd Raspberry Tart, Honey Meringue, Fresh Seasonal Berries

Flourless Chocolate Olive Oil Cake, Crème Fraîche Gelato
Blackberry Compote

Rich Chocolate Bundt Cake, Guinness Stout Ice Cream

Dark and White Chocolate Mousse Dome
Rich Chocolate Mousse with Silky White Chocolate Mousse Center,
Marinated Raspberries, White Chocolate Anglaise
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

House Made Marshmallows, Lemon Pound Cake, Madeleines

Brownies, Caramelized Bananas, Strawberries and Blackberries

Select Swiss Rich Dark Chocolate, White Chocolate

Grand Marnier or Swiss Milk Chocolate Caramel

\$16 per guest

GOURMET PLATED DINNERS

Maximum 50 guests | Tableside Choice of Salad and Entrée

MENU OPTION #1

Appetizer

Crab and Spinach Stuffed Petrole Sole, Lemon Beurre Blanc

Salads

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

- OR -

Mixed Greens, Pear, Zucchini, Red Bell Peppers, Red Onions
Blue Cheese and Red Wine Vinaigrette

Entrées

Pan Roasted Salmon with Braised Artichoke Hearts
Preserved Lemons, Tomato Concassé, Sweet Pea Risotto
Brussel Sprouts Leaves

- OR -

Pan Seared Free Range Chicken Breast, Parmesan Polenta
Broccolini and Baby Carrots with Rosemary Chicken Jus

- OR -

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

Desserts

Mini Crème Brûlée with Fresh Berries

Flourless Chocolate Cake

Passion Fruit Curd Tartlet

\$164 per guest

MENU OPTION #2

Appetizers

Short Rib, Spinach and Oven Dried Tomato Cannelloni
Gorgonzola Cream 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 -

Grilled Halibut, Citrus Beurre Blanc
Leek and Mushroom Ragout

- 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 with Spring Vegetables
Quinoa, Saffron Risotto with Curry Oil

Desserts

Italian Classic Dessert Trio:

Vanilla Bean Panna Cotta with Fresh Berries

Flourless Chocolate Olive Oil Cake

Tiramisu

\$168 per guest

SELECT BUFFET DINNERS

Minimum 25 guests

A TASTE OF THE SOUTHWEST

Soups and Salads

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

Crispy Corn Tortilla Chips
Fire Roasted Salsa and Guacamole

Romaine Lettuce, Roasted Peppers, Bermuda Onions
Cucumbers, Diced Tomatoes, Queso Fresco, Crispy Tortilla Strips
Creamy Cilantro Dressing

Butter Lettuce, Jicama, Red & Yellow Bell Peppers, Red Onion
Carrots, Cilantro, Lime and Agave Nectar

Entrées

Grilled Prawns with Pico de Gallo

Swordfish with Chipotle Vinaigrette

Citrus Marinated Grilled Chicken with Tomatillo Salsa

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 California Raspberries

California Almond Cake

Sour Cream Cheesecake

\$152 per guest

A TASTE OF THE CENTRAL COAST

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
Carrots with Balsamic Dressing

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

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

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

\$160 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
Caesar Dressing

Baby Iceberg Wedge with Blue Cheese, Bacon, Tomato, Cucumber
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)
Butter 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

\$170 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

The Tap Room Famous Southern Coconut Cake

Assorted Mini Desserts:

Flourless Chocolate Cake

Raspberry Cream Puffs

Almond Cake Petit Fours

Lemon Curd Tarts

Mini Vanilla Bean Crème Brûlée

\$175 per guest

For restaurant chef appearances, a fee of \$2000 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

Del Monte Artichoke Soup, Lemon Oil, Chive Cream

Chicken Noodle Soup

Carmel Valley Mixed Greens, Feta Cheese, Sherry Vinaigrette

Organic Heirloom Tomatoes, Arugula, Big Rock Blue Cheese
Herbed Vinaigrette

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

Entrée Station

Grilled Alaskan Halibut
Corn Mashed Potatoes, Tomato Lemon Vinaigrette

Orecchiette Pasta
Sautéed Prawns, Spinach, Porcini Mushroom Cream

Organic Sautéed Spring Vegetables, Meyer Lemon Butter

Carving Station

Culinary Attendant Required

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

Rosemary Roasted California 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, Fresh Raspberries

California Lemon Olive Oil Cupcakes

\$192 per guest

BUFFET BY DESIGN

Soups (Select One)

Lobster Bisque

Caramelized Cauliflower Soup, Chile Oil, Curried Croutons

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 and Kale Salad, Cherry Tomatoes, Caramelized Onion
Honey-Mustard 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)

Seared Filet of Beef Medallions, Tomato Chimichurri, Crispy Onions

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

Pan Roasted Chicken Breast, Lemon Thyme Jus, Saffron Rice
Green and Yellow Beans

Seared Halibut Provençal, Tomato, Garlic, Herbs, Minted Couscous

Grilled Salmon, Artichokes, Spinach, Herb Risotto
Lemon Vinaigrette

Seared Pork Loin, Cannellini Beans, Braised Cipollini Onions, Apple
Sage and Rosemary Jus

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

\$160 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