



17-MILE DRIVE & CYPRESS AVENUE
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CATERING MENU



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OUR CATERING SELECTIONS ARE CREATED BY OUR GIFTED PEBBLE BEACH CHEFS

Pebble Beach Market is committed to excellence, using products that have been locally sourced and are sustainable to our environment and oceans. We are passionate about the enjoyment of food and wine and want to help you enjoy every moment with family, friends and colleagues as you celebrate the joy of eating, drinking and living well. Let us make your event beautiful, delicious and easy.

Pebble Beach Market will gladly cater your meeting or party for up to thirty people. Our friendly, experienced team is ready to help with everything from selecting a deli platter to creating an extensive menu or choosing that perfect wine.

The items in this menu can be picked up ready-to-serve or be delivered to heat and serve for a home-cooked flavor.

Please give 48-hours notice for catering orders. A 24-hour notice is required to cancel catering orders. Prices are subject to change and all menu items are subject to seasonal availability. We do the work, so you can enjoy the party.

**Delivery available
within Pebble Beach \$15.00
with minimum order of \$75.00**

**Delivery times: 8 - 11:30 a.m.
and 2 - 6 p.m. daily.**



SMART STARTS

Pebble Beach Signature Coffee

A specialized blend of three organic beans, roasted to full flavor and produced only for Pebble Beach – Regular & Decaf, served in disposable hot containers

\$27.00 - 12 servings

Pebble Beach House-made Granola

Rye, Oats and Wheat sweetened with a dab of Honey and topped with toasted Pecans. Start your day off right!

\$22.00 per Pound

Assortment of Freshly Baked Breakfast Breads

Variety included Lemon Poppy Seed, Banana Walnut, Zucchini and Chocolate Marble

\$8.00 per Loaf

Classical Croissants

Layers of Crunchy Dough and Imported Butter – heat and add your favorite preserve. Wonderful for that special breakfast event!

\$32.00 per Dozen

Assortment of Mini French Pastries

Assortment of Fresh Fruit Tartlets, Chocolate Éclairs, Opera Cake and Lemon Curd Tartlets

\$48.00 per Dozen

Pebble Beach Miniature Signature Sticky Buns

“Melt in your mouth” delicious!! Cinnamon Bread layered with more Cinnamon and Sugar, topped with a sweetened schmear and toasted Pecans

\$15.00 per Dozen



PLATTERS

Mediterranean Antipasto

Smoked Meats, Prosciutto, Sausisson, Salami, Mortadella, Grilled Vegetables, House-Cured Olives, Marinated Mozzarella, Gourmet Mustards and Bread Sticks

8-10 people \$95.00

15-20 people \$185.00

Selection of Imported and Domestic Cheeses

Napa Valley Honey, Assorted Dried Fruit and Nuts, Sliced Raisin Nut Rye Bread, Crackers and French Baguette

8-10 people \$85.00

15-20 people \$165.00

Gourmet Sandwich Deli Display

Slow-Roasted Sirloin, Black Forest Ham, Roast Turkey, Mortadella and Italian Salami, Sliced Swiss, Cheddar and Provolone Cheeses, Lettuce, Tomatoes, Sprouts and Bermuda Onions, Freshly Baked Rolls and Artisan Breads

8-10 people \$65.00

15-20 people \$125.00

Salinas Valley Crudités

Selected Vegetables pulled right from our backyard, Creatively displayed with our own house-made Bleu Cheese and Ranch Style Dressing

8-10 people \$55.00

15-20 people \$115.00

Selection of Dips

Hummus, Spinach-Artichoke, Rosemary Olive and Feta Cheese, Roasted Red Pepper and Baba Ghanoush, matched with Pita Bread, Bread Sticks, Grilled Baguette, Gourmet Crackers and Toast Points

8-10 people \$65.00

15-20 people \$115.00

HOT ENTRÉES

Tap Room Meatloaf

Prime Ground Sirloin mixed with Fresh Herbs and Bacon, slowly baked with Spiced Tomato. Served with Mushroom Bordelaise Sauce

\$12.00 per pound

Eggplant or Chicken Parmesan

Organic Eggplant or Free Range Chicken Breast, pan-seared and topped with our house-made Marinara Sauce and Sliced Mozzarella Cheese

Eggplant \$9.00 each • Chicken \$14.00 each

Macaroni and Cheese

Our version of this classic dish. Tender Macaroni tossed with an Aged White Cheese, then baked with Fresh Herbs and Bread Crumbs

\$18.00 per pound

Steamed Castroville Artichoke

Right from our back door. Large Artichokes cooked until tender, served with Roasted Garlic Aioli & Drawn Butter

\$10.00 each

Traditional Lasagna

Herbed Ricotta, Ground Sirloin, Marinara and Homemade Pasta, baked and served with Garlic Bread

\$56.00 Half Pan (11 portions)

\$105.00 Full Pan (22 portions)

Roasted Beef Tenderloin

Herb Crusted Tenderloin of Beef cooked medium rare and served with Horseradish Cream and a rich Cabernet Sauce

\$215.00 serves 8-10

DESSERTS

Made at our Pebble Beach Resorts Bakery

Individual Pastries

\$6.50 each or \$65.00 whole / per dozen

Carrot Mousse Cake

Moist Carrot Cake topped with a Cream Cheese Mousse

Key Lime Pie

Classic Key Lime Pie in a Sugar Butter Crust topped with Fresh Whipped Cream

Fresh Fruit Tarts

Sugar Butter Crust topped with Vanilla Pastry Cream & Fresh Seasonal Berries

Chocolate Mousse Cake

Rich Devil's Food Cake filled with Semi-sweet Chocolate Mousse

Chocolate Fudge Brownies

Made with imported Swiss Chocolate
\$3.50 each or \$40.00 per dozen

Kellogg's® Rice Krispies® Squares

Classic Marshmallow & Kellogg's® Rice Krispies®
\$3.50 each or \$36.00 per dozen

Kellogg's® Fruit Loops® Squares

Marshmallow & Kellogg's® Fruit Loops®
\$3.50 each or \$36.00 per dozen

Whole Cheesecakes

Plain Cheesecake

A Creamy Cheesecake made with Philadelphia® Cream Cheese
\$45.00

Strawberry Cheesecake

Topped with Fresh Watsonville Strawberries
\$48.00

Whole Pies

Fresh pies baked to order with a light flaky crust
Apple Pie • Cherry Pie • Peach-Blackberry Pie
\$22.00 each

Famous Pebble Beach Resorts Cookies

Made from scratch with real butter & premium ingredients
Chocolate Chip • Oatmeal Raisin • Peanut Butter • White Chocolate Macadamia Nut
\$2.50 each / \$32.00 per dozen

Special Occasion Cakes

For birthdays, anniversaries, graduations, baby showers, or any special occasion. *We request 48 hours advance notice, please.*

6" Cake • 4-8 servings **\$36**

8" Cake • 8-12 servings **\$66**

9" Cake • 10-16 servings **\$110** (*\$140 for Specialty*)

10" Cake • 16-20 servings **\$160**

Half Sheet • 25-50 servings **\$245**

Full Sheet • 50-80 servings **\$420**

Cake Choices: Vanilla Sponge, Chocolate Sponge, Devil's Food & Carrot Cake

Filling Choices: Chocolate Mousse, Custard with Assorted Berries & Cream Cheese

Icing Choices: Whipped Cream, Vanilla Buttercream, Chocolate Buttercream & Chocolate Glaze

