

The Lodge at Pebble Beach



2022–2023

Banquet Menus

Executive Chef: Benjamin Brown | Pastry Chef: Annamaria Kosa

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Resort Culinary Guide

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- 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 \$18++ per guest, per hour will apply for extended service.
- Catered events that extend past 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. Pre-guaranteed split entrée in excess of two entrée selections is available for additional \$30++ per guest.
- Tableside entrée choice is available for an additional \$38++ per guest. All other courses selected tableside will incur an additional \$30++ per guest, per course.
- Final guaranteed 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 Pebble Beach Resorts.
- Breakfast/Lunch staffing is 1:20 guests; Dinner staffing is 1:15 guests. Additional servers will be charged at \$425+ per server for the first three hours, each additional hour is \$200+ per server.
- One Culinary attendant for every fifty guests when required on any buffet and on all action stations.
- Culinary attendant fee: \$450+ each for first two hours and \$200+ for each additional half hour per Culinary Attendant.
- Event changes (menu and set up) within 48 hours are subject to a surcharge.
- All of our foods are prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions may not include all ingredients.

2022 – 2023 | THE LODGE AT PEBBLE BEACH BANQUET MENUS

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BREAKFAST SELECTIONS

GOURMET PLATED BREAKFAST

All plated breakfast menus are served with: Basket of Fresh Morning Pastries and Muffins, Fresh Orange Juice or Grapefruit Juice, Freshly Brewed Peerless Coffee, Decaffeinated Coffee, Assorted Teas, Hot Chocolate

Choice of one of the following:

Breakfast Parfait, House Made Granola, Fresh Local Berries
Strawberry Coulis, Vanilla-Greek Yogurt

Banana Acai Bowl, Raspberries, Blueberries, Chia Seeds, Granola, Toasted Coconut

Seasonal Fruit Plate with side of Honey-Greek Yogurt

BREAKFAST ENTRÉE SELECTIONS:

Eggs Benedict 56

Poached Egg, English Muffin, Canadian Bacon, Hollandaise (May contain raw egg)*

Omelet 54

Meat Lovers (Sausage, Bacon, Smoked Cheddar) or

Veggie (Artichoke Hearts, Peppers, Onions, Spinach, Fresh Goat Cheese)

Three Egg Scramble 54

Pre-selection of up to *three choices* of the following:

Bacon, Sausage, Ham, Chorizo, Tomatoes, Peppers, Green Onions, Mushrooms

Cheddar, Swiss Cheese, Jack Cheese

Individual Coastal Veggie Frittata 52

2 Blueberry Pancakes and 1/2 Waffle 52

Berry Compote and Fresh Maple Whipped Cream, Butter, Vermont Maple Syrup

GOURMET BOXED BREAKFAST 52

All boxed breakfasts served with: Yogurt Cup, Granola Bar, Whole Fresh Fruit, and Individually Bottled Orange Juice

Choice of:

Plain Bagel, Smoked Salmon, Cream Cheese, Avocado, Garnishes

~or~

Grande Breakfast Burrito: Bacon, Ham, Peppers, Onion, Cheddar Cheese

Crispy Seasoned Potatoes, Flour Tortilla, Salsa, Sour Cream

~or~

Egg, Bacon, Cheddar Cheese, English Muffin or Croissant (Please pre-select bread)

~or~

“Just Egg” Plant Based Egg Scramble, Non Dairy Cheese, Griddled Tomato, on a Gluten Free Bagel

CONTINENTAL BREAKFASTS

Pricing based on maximum duration of two hours.

All continental breakfasts are served with: Fresh Orange Juice, Grapefruit Juice, Apple Juice, Freshly Brewed Peerless Coffee, Decaffeinated Coffee, Assorted Teas, Hot Chocolate

THE CALIFORNIA CONTINENTAL BUFFET 60

Pomegranate Juice

Whole Wheat 9-Grain, Chocolate Croissants

Raspberry Muffins, Raisin Bran Muffins

Assorted Bagels, Herb and Strawberry Cream Cheese

Cold Smoked Salmon, Tomatoes, Capers, Onions

Hard Boiled Eggs

Assorted “Cali” Yogurts, House Made Granola

Bowl of Bananas and Apples

Bowl of Fresh Local Berries

Breakfast Smoothies: Strawberry-Banana and Central Coast Green

(Served in 3oz portions)

THE PAR BREAKFAST 60

Danish Pastries, Parisian Croissants, Cream Scones, Assorted Muffins

Gluten Free Muffins, Butter, Jams, Preserves

Seasonal Fresh Fruit and Berries

Soft Scrambled Eggs, Chives, Cheddar Cheese, Fresh Salsa

Pecan Wood Smoked Bacon, Country Pork Sausage Links

Herbed Hash Brown Potatoes

THE PEBBLE BEACH CONTINENTAL BUFFET 52

Danish Pastries, Parisian Croissants, Cream Scones, Assorted Muffins

Gluten Free Muffins, Butter, Jams and Preserves

Seasonal Fresh Fruit and Berries

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BREAKFAST BUFFETS

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All breakfast buffets are served with: Fresh Orange Juice, Grapefruit Juice, Apple Juice, Cranberry Juice, Tomato Juice
Parisian Croissants, Danish Pastries, Cream Scones, Blueberry Muffins, Raisin Bran Muffins, Butter, Jams, Preserves
Freshly Brewed Peerless Coffee, Decaffeinated Coffee, Assorted Teas, Hot Chocolate

THE 18TH HOLE BREAKFAST BUFFET 78

Seasonal Fresh Fruit and Berries

Steel Cut Oats, Brown Sugar, Golden Raisins, Toasted Chopped Pecans

Choice of one of the following entrées:

Cinnamon Brioche French Toast, Maple Syrup, Whipped Butter & Crème Anglaise

Blueberry Pancakes or Buttermilk Pancakes (predetermined choice)
with Maple Syrup & Whipped Butter

Malted Belgian Waffles, Warm Berry Compote, Maple Syrup

Ricotta Cheese Blintzes, Strawberry-Grand Marnier Sauce, Vanilla Crème

Choice of two of the following meats:

Pecan Wood Smoked Bacon, Classic Pork Sausage Links, Pork Patties

Chicken-Apple Sausage, Canadian Ham, Turkey Bacon, Plant Based Meatless
Breakfast Patties (Contains Soy)

Choice of one of the following potatoes:

Seasoned Breakfast Potatoes with Peppers, Onions and Herbs, Potatoes O'Brien

New Potatoes Lyonnaise, Hash Browns, Fingerling Papa's Bravas

Choice of one of the following egg dishes:

Eggs Benedict, Toasted English Muffins, Canadian Ham

Hollandaise Sauce (May contain raw egg)*

Bacon, Sausage, Smoked Cheddar Quiche

Spinach, Artichoke, Caramelized Onions, Herbs, Goat Cheese Frittata

Egg Scramble:

Pre selection of up to **three choices** from the following: Bacon, Ham, Pork Sausage,

Chorizo, Tomatoes, Green Onions, Bell Peppers, Baby Spinach, Cheddar Cheese,

Swiss Cheese, Feta Cheese

17 MILE DRIVE BREAKFAST BUFFET 68

Seasonal Fresh Fruit and Berries

Steel Cut Oats, Brown Sugar, Golden Raisins, Toasted Chopped Pecans

Cereal Selection, Yogurt, Whole, Skim, Low-Fat Milks

Scrambled Eggs, Fresh Salsa

Strawberry Pancakes, Vermont Maple Syrup, Whipped Butter

Pecan Wood Smoked Bacon

Canadian Ham

Chicken-Apple Sausage Links

Seasoned Breakfast Potatoes, Peppers, Onions, Herbs

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BREAKFAST ADDITIONS & STATIONS

BREAKFAST TEMPTATIONS

Mini Steak Sandwiches 88 per dozen
Sun-Dried Tomatoes, Herbs, French Baguette

Petite Croissant Sandwiches 84 per dozen
Pecan Wood Smoked Bacon, Eggs, Jack Cheese

Petite Breakfast Burritos, Egg, Ham, Cheese 84 per dozen
Salsa, Guacamole, Sour Cream

Breakfast Sliders 84 per dozen
Sausage, Egg & Jack Cheese on a Hawaiian Roll

Scrambled Egg Stuffed Potato Skins 78 per dozen
Eggs, Bacon, Green Onions, Cheddar, Crispy Potato Skin

Breakfast Tacos 84 per dozen
Grilled Seasoned Beef, Avocado, Cilantro, Salsa Ranchera, Queso Fresco, Corn Tortilla

Individual Frittata or Quiche (Pre Selected) 84 per dozen
Artichoke, Spinach, Tomato, Herbs, Boursin Cheese

Breakfast Quesadilla 28
Egg, Jack Cheese, Chorizo, Green Onions, Fire Roasted Salsa, Guacamole, Sour Cream

Stillwater Eggs Benedict on Dungeness Crab Cakes 30
Lemon-Chive Hollandaise (May contain raw egg)*

House Made Corned Beef Hash Cup, Poached Egg 28

Assorted Bagels & Smoked Salmon Display 28
Smoked Salmon, Cream Cheese, Traditional Garnishes

Avocado Toast 88 per dozen
Pan Levain, Marinated Cherry Tomato, Grilled Corn, Bacon Crumbles, Micro Cilantro

Trio of Pancakes: Strawberry, Blueberry, Chocolate Chip 21
Whipped Cream, Maple Syrup, Whipped Butter

Malted Belgian Waffles, Warm Berry Compote, Maple Syrup 21

Steel Cut Oats, Brown Sugar, Golden Raisins, Toasted Chopped Pecans 12

Assortment of Boxed Cereals 8

Breakfast Parfait 10
House Made Granola, Fresh Local Berries, Strawberry Coulis, Vanilla-Greek Yogurt

Acai Cup 14
Banana Acai Puree, Blue Berries, Raspberries, Granola, Toasted Coconut, Chia Seeds

Warm Mini Pecan Sticky Buns 9

Hard Boiled Eggs 6

OMELET STATION 42

Culinary Attendant Required

Egg Selection:

Eggs, Egg Whites, Just Egg (Plant based Egg Substitute)

Meat Selection:

Bacon, Sausage, Bay Shrimp, Plant Based Sausage

Vegetable Selection:

Mushrooms, Tomatoes, Green Onions, Avocado, Jalapeño, Artichokes, Bell Peppers, Baby Spinach

Cheddar, Swiss, Feta & Pepper Jack Cheeses, Fresh Salsa

Addition of: Dungeness Crab, Maine Lobster, Chorizo 48

ULTRA-PREMIUM BLOODY MARY EXPERIENCE 38

Bartender Required, See bar selections for spirit offerings, charged on consumption

Bloody Mary Mix with: Blue Cheese Stuffed Olives, Bacon, Prawns, Cheese, Salami
Pickled Veggies, Pepperoncini, Cornichons, Pickles, Onions, Celery, Hot Sauce

BARISTA STATION 32

Made to order by professional Barista
\$400 minimum and maximum duration of 2 hours

Regular and Decaffeinated Espresso Coffee

Steamed Whole, Non-Fat, Soy Milk

Syrups: Sugar-Free Vanilla, Caramel, Hazelnut, Irish Crème, Chocolate

Whipped Cream, Chocolate Shavings, Lemon Zest Twist and Sugar Cubes

Amoretti Cookies, Biscotti, Shortbread Cookies, Jam Bars

CEREAL STATION 28

Choice of **three** of the following cereals:

Special K, Frosted Flakes, Corn Flakes, Raisin Bran, Fruit Loops, All Bran
Complete Wheat

Steel Cut Oats, Toasted Chopped Pecans, Caramelized Cinnamon Apples,
Golden Raisins, Brown Sugar, Maple Syrup

House Made Granola

Individual Yogurts

Assortment of Milks (Whole, Low Fat, Fat Free, Soy, Lactose Free)

Assorted Berries and Bananas

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SPECIALTY BREAKS

PROTEIN BREAK 46

Assorted Jerky

Trail Mix: Walnuts, Almonds, Dark Chocolate, Dried Cherries

Protein Bars (Clif, 1st Tee, 10th Tee)

Assorted Domestic Cheeses, Assorted Crackers

Almond Butter, Peanut Butter, Celery, Apples

Traditional Deviled Eggs

Turkey , Bacon, Cheddar & Cream Cheese Pinwheels

CHOCOLATE FIX 46

Mini Mudslide Cookies, Chocolate Caramel Tart

Chocolate Dipped Coconut Macaroons

Chocolate Dipped Strawberries, Mini S'mores Cone, Chocolate Praline

FEED YOUR INNER CHILD 38

Mini Chocolate Chip Cookies , Mini Mudslide and Fudge Brownies

Red Vines, Cracker Jacks, Peanuts, Gourmet Soda Pops

MID DAY HIGH TEA 38

Assorted Tea Sandwiches

French Pastries, Afternoon Tea Cakes, Petit Fours, Mini Cream Scones

Butter, Jam, Lemon Curd, Devonshire Cream

Tea Cart: Assorted Teas, Coffee

REVITALIZING ENERGY BREAK 36

Bananas, Apples, Assorted Berries

Low Fat Yogurts

Trail Mix, Nuts, Dried Fruits

Nutritional Energy and Granola Bars (Power, Clif, Kind, 1st Tee, 10th Tee)

PowerAde, Naked Juices, Bottled Smoothies, Energy Drinks

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REFRESHMENTS & SNACKS

COFFEE AND TEA 136 per gallon

One gallon of coffee or tea serves approximately 20 guests and will be refreshed every two hours

Freshly Brewed Peerless Coffee, Decaffeinated Coffee
Hot Chocolate, Assorted Herbal, Breakfast Tea, Iced Tea

SNACKS

Assorted Yogurt Cups 57 per dozen

Mixed Nuts 60 per pound

Assorted Whole Seasonal Fruit 27 per half dozen

Dry Snacks (Trail Mix, Wasabi Peas, Goldfish, Snack Mix) 20 per pound

Sliced Fresh Seasonal Fruit and Berries 21

Assorted Dips & Chips 16 (Hummus, Bacon-Onion-Artichoke, Romesco)
(Pita, Veggie, Tortilla)

Tortilla Chips, Salsa, Guacamole 14

Assorted Petite Sandwiches (Mixture of 3 types) 81 per dozen

Assortment of Toasts: 78 per dozen (Mixture of 3 types) on Dave's Bread
Smashed Avocado, Lime, Chili Powder & Cilantro Sprouts, Peanut Butter & Banana,
Nutella & Coconut & Almond

Ice Cream Novelty Bars 8

Freshly Popped Popcorn 8

Energy and Granola Bars (Power, Clif, Kind, 1st Tee, 10th Tee) 7

Candy Bars 6

Individual Bags of Pretzels and Chips 6

Traditional Deviled Eggs 5

REFRESHMENTS

House Made Smoothies: 72 per half gallon

Berry Blast or Strawberry Banana or Central Coast Green or Creamy Orange-Mango

Apple, Cranberry, Pineapple, Tomato or V-8 68 per half gallon

Fresh Orange or Grapefruit 68 per half gallon

Lemonade or Fruit Punch 52 per half gallon

Pellegrino or Evian (1 liter bottle) 12

Assorted PowerAde and Energy Drinks 9

Assorted Sparkling and Still Mineral Waters 6.50

Assorted Soft Drinks 6.50

Regular, Diet, Caffeine Free

Milk: Whole, 2%, Skim or Chocolate 6.50 per half pint

Assorted Individual Fruit Juices 7

PASTRY SHOP

Assorted Petit Fours and Petite Pastries 96 per dozen

Espresso Blondie 78 per dozen

Pebble Beach Classic Cookie Flavors 78 per dozen

Chocolate Chip, Coffee-Toffee, Oatmeal Raisin, Peanut Butter,
Gluten Free Toffee-Chocolate Chip

Fudge Brownies 78 per dozen

Gourmet Cookie Platter 78 per dozen

Raspberry Window Cookie, Candied Almond Cake, Amoretti Cookie,
Mudslide Cookie, Lemon-Cinnamon Shortbread, Citrus Madeleine

Danish Pastries, Parisian Croissants 69 per dozen

Cream Scones, Assorted Muffins

Chocolate Dipped Strawberries 38 per half dozen

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GOURMET PLATED LUNCHEONS

All lunches are served with: choice of Soup or Salad, Freshly Baked Rolls, Entrée, Dessert
Freshly Brewed Peerless Coffee, Decaffeinated Coffee, Assorted Teas, Hot Chocolate

SOUPS

Rich Chicken Soup, Corn, Tomatoes, Avocado, Cilantro, Sour Cream
Hearty Vegetable Broth, Roasted Vegetables, GF Rotini Pasta, Herbs
Roasted Parsnip Bisque, Grilled Poblano Salsa

SALADS

Baby Head Lettuce, Cucumbers, Cherry Tomatoes, Grated Carrots, Beets
Sweet Shallot Vinaigrette
Charred Gem Lettuce Wedges, Grilled Corn, Cherry Tomatoes
Cotija Cheese, Shaved Radish, Chile-Citrus Dressing, Cilantro Crema
Baby Spinach, Fresh Strawberries, Toasted Pistachios
Honey-Poppy Seed Dressing
Traditional Caesar Salad, Marinated White Anchovies
Parmesan Reggiano, Garlic Croutons, Caesar Dressing (Contains raw egg)*

CHILLED ENTRÉES

Chipotle Marinated New York Steak (Cooked medium rare)* 80
Traditional Caesar Salad (Contains raw egg)*, Oven Roasted Cherry Tomatoes
Crispy Onion Straws
Ahi Tuna Poke Bowl, Purple Sticky and Sushi Rice (Contain raw fish)* 72
Seaweed Salad, Carrots, Sprouts, Green Onions, Sesame Seeds
Crispy Wasabi Peas, Sweet Kabiyaki Sauce, Sriracha Aioli
Champagne Poached Salmon (May contain raw fish)* 72
Lemon Herbed Greek Yogurt, Butter Lettuce Salad, Red Quinoa, Avocado, Tomatoes
Artichokes, Cucumbers, Slivered Almonds, Champagne Vinaigrette
Coastal Cobb Salad 74
Gem Lettuce, Lemon Grilled Chicken, Bacon, Dungeness Crab, Cherry Tomato
Artichokes, Cucumber, Boiled Eggs, Avocado, Crumbled Goat Cheese
Honey White Balsamic Vinaigrette

HOT ENTRÉES

Sea Salt Rubbed Rib Eye Steak (Cooked medium rare)* 86
Pinot Noir Jus, Béarnaise Aioli, Loaded Double Stuffed Potato
Buttery Green Beans, Crispy Onion Straws
Roasted Half Chicken (Herb Brined) 70
Herb Poached Marble Potatoes, Roasted Mini Peppers, Shaved Parmesan
Grilled Broccoli, Wild Arugula Salad
Grilled Lemon-Herb Salmon 75
Vegetable Herb Wild Rice, Poached Asparagus
Braised Kale, Grilled Lemon Beurre Blanc, Herb Salad
Seafood Cioppino 78
Local Cod, Calamari, Dungeness Crab, Lemon Fennel Tomato Broth
Garlic Bread Crostini
Vegan Roasted Vegetable Agnolotti, Roasted Baby Beets, 70
Olive Oil Braised Fennel, Pine Nuts & Lemon-Pepper Goat Cheese Crumbles
Vegan Chickpea Curry, with Tofu & Eggplant, Cilantro-Ginger Scented 70
Brown Rice, & Sweet/Salty Mango Napa Cabbage Slaw

DESSERTS

Banoffee-Chocolate Tart, Toffee Bits, Caramel Sauce
French Rhubarb-Raspberry Tart, Raspberry Frangipane, Frozen Yogurt
S'mores Bar, Devil's Food, Milk Chocolate Mousse, Toasted Meringue, Graham Crisp
Japanese Cheesecake, Mango Sorbet, Blackberry
Carrot Cake– Cheese Mousseline, Candied Walnut
Classic Amaretto Tiramisu

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SELECT BUFFET LUNCHEONS

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Freshly Brewed Peerless Coffee, Decaffeinated Coffee, Assorted Teas, Hot Chocolate

THE PEBBLE LUNCH BUFFET 96

SOUP

Creamy Corn Chowder with Smoked Salmon & Chives

SALADS

Gem Lettuce Salad, Cucumber, Radish, Toasted Almonds
Ricotta Salata Cheese, Avocado Ranch Dressing, Lemon-Herb Vinaigrette

Grilled Chile-Lemon Broccolini & Mini Peppers, Balsamic Pickled Onions
& Roasted Piquillo Pepper Aioli

Mediterranean Quinoa Salad with Kalamata Olives, Herbs, Garbanzo Beans,
Sun Dried Tomatoes & Feta Cheese and Oregano Dressing

ENTRÉES

Crispy Buttermilk Fried Chicken , Buttery Green Beans & Franks Hot Dipping Sauce
Buttermilk Ranch Dressing (on the side)

Peppercorn & Porcini Mushroom Rubbed Roast New York Strip Loin (Cooked medium rare)*
Rosemary Roasted Marble Potatoes, Cabernet Demi-Glace

Olive Oil Roasted Trio of Cauliflower, Chimichurri Pesto

DESSERTS

Milk Chocolate Crème Brulée

Espresso Blondie

Zesty Lemon Cream, Amarena Cherries

Pistachio-Raspberry Eclair

CALIFORNIA LUNCH BUFFET 92

SOUP

Miso Soup with Tofu & Scallions

SALADS

Fresh Fruit Salad, Melon, Strawberries, Grapes & Oranges

Coastal Cobb Salad, Gem Lettuce, Lemon Grilled Chicken, Bacon
Dungeness Crab, Cherry Tomato, Cucumber, Boiled Eggs, Avocado
Crumbled Goat Cheese, Honey White Balsamic Vinaigrette

Charred Corn, Artichoke & Avocado Salad with Cherry Tomatoes,
Cilantro, Green Onions & Honey Rice Vinegar Vinaigrette

ENTRÉES

Vegan Vegetable Agnolotti , Roasted Baby Beets, XV Orange Oil
Toasted Walnuts

BBO Spiced Roast Airline Chicken Breast, Herb Roasted Fingerling Potatoes
Caramelized Cipollini Onions, Santa Maria BBQ Sauce

Cilantro-Lime Grilled Salmon, Mexi-Cali Rice, Salsa Ranchera Grilled Green
Onions, Queso Fresco, Crunchy Corn Strips

DESSERTS

Warm Rocky Road Chocolate Cake, Vanilla Ice Cream

Mini California Berry Tart

Lemon-Meringue Pie Pop

Mini Apple Pop Tart

Ice Cream Novelties

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THE TASTE OF THE GRILL BUFFET 92

SALADS & STARTERS

Fresh Fruit Salad, with Melons, Strawberries & Grapes

Traditional Potato Salad with Celery, Hard Boiled Eggs & Paprika

Charred Corn Salad with Avocado, Cherry Tomatoes & Oregano Vinaigrette

Petite Iceberg Wedge Salad, Cucumber, Radish, Carrots, Bacon
Grated White Cheddar Cheese, Ranch Dressing, Red Wine Vinegar Vinaigrette

BBO ITEMS

Half Pound Angus Burgers (Cooked medium rare)*, Meatless Patty, Crispy Bacon

North Carolina Mustard Pulled Pork, BBQ

Lemon-Herb Marinated Grilled Chicken Breast, Chimichurri Pesto

Jumbo Beef Hot Dog, Beer Cooked Bratwurst, Sauerkraut

Balsamic Marinated & Grilled Portabellas, Zucchini, Mini Peppers & Eggplant

Sliced Cheddar, Jack, Swiss & Provolone Cheeses

Lettuce, Tomatoes, Onions, Pepperoncini, Kosher Dill Pickles
Bread & Butter Pickle Chips, Mayonnaise, Ketchup
Dijon, Stone Ground Mustard

Assorted Sandwich Rolls

DESSERTS

Warm Rhubarb-Berry Crisp, Frozen Yogurt

Mini Apple Hand Pie

Honey-Almond Cake

Mini S'mores Cone

Ice Cream Novelties

MINI SLIDER BUFFET 90

SALADS

Fresh Fruit Salad, Melon, Strawberries, Grapes & Oranges

Caesar Salad, Romaine, Lodges Caesar Dressing, Croutons, Parmesan

Sesame Noodle Salad with Sweet Soy Dressing, Edamame, Pickled Carrots,
Roasted Mushrooms, Bell Peppers, Cilantro, Cashews & Green Onions

ENTRÉES

Mini Kobe Beef Cheeseburgers, Caramelized Onions & Special Sauce
(Cooked medium rare)* on Brioche Bun

Achiote-Orange Marinated Chicken Breast, Pepper Jack Cheese, Smashed
Avocado, on a Brioche Roll

Black Bean Veggie Patty, Roasted Piquillo Pepper, Greek Yogurt-Cilantro
Dressing on a 9 Grain Roll

Lemon-Pepper Sword Fish, Bacon, Basil Pesto Aioli, Lettuce & Tomato on
a Brioche Bun

Lettuce, Tomatoes, Onions, Pepperoncini, Kosher Dill Pickles
Bread and Butter Pickle Chips, Mayonnaise, Ketchup
Dijon, Stone Ground Mustard

DESSERTS

Mini Assorted Cookies

Chocolate-Caramel Tart

Zesty Lemon Cream, Raspberry Cups

HOT SANDWICH ADDITIONS

Select one of the following:

Traditional French Dip, Thinly Sliced Roast Beef, Au-Jus, French Roll 18

Spicy Pork BBQ, Soft Brioche Rolls 18

Philly Style Cheese Steak, Sweet Peppers, Onions, French Roll 18

Quarter Pound Hot Dogs or Wisconsin Bratwurst, Sauerkraut 18
Traditional Condiments

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GOURMET SANDWICH BUFFET 82

SOUP

Today's Seasonal Soup

SALADS

Butter Leaf Lettuce, Avocado, Pickled Red Onion, Goat Cheese
Champagne-Tarragon Vinaigrette

Asparagus Salad w/ Parmesan, Lemon, Olive Oil & Hazelnuts

Farro Salad with Sun Dried Cherries, Toasted Pistachio's, Mirepoix Vegetables,
Hearty Herbs & Balsamic Dressing

PRE-MADE SANDWICHES

Roasted Filet Mignon (Cooked medium rare)*, Provolone Cheese & Giardiniera
Vegetables on a Brioche Bun

Turkey, Avocado, Bacon & Tomato, rolled in a Gem Lettuce Wrap

Ham, Swiss, Honey-Mustard & Arugula on a Pretzel Roll

Veggie Sandwich with Lemony Edamame Puree, Cucumber, Avocado & Sun Flower
Sprouts on Dave's Bread

Pickle Spears, Olives, Pepperoncini, Bread and Butter Pickles

Assorted Individual Bags of Chips

DESSERTS

Espresso Blondie

Mini Assorted Pebble Beach Cookies

Jam Bar

THE GOLFER'S DELI BUFFET 78

SOUP

Today's Seasonal Soup

SALADS

Petite Iceberg Wedges, Shredded Carrots, Beet Curls, Radish
Cucumbers, Bacon, Big Rock Blue Cheese, Cherry Tomatoes
Creamy Avocado Ranch Dressing

Chicken & Wild Rice Salad with Cranberries, Walnuts & Celery, Parsley
& Creamy Yogurt Dressing

Elbow Macaroni Salad with Ham, Gruyere Cheese, Red Bell Peppers
Dijonaise

DELI ITEMS

Albacore Tuna Salad

Egg Salad

Sliced Black Forest Ham, Roast Turkey Breast, Mortadella
Roast Beef (Cooked medium rare)*, Italian Dry Salami

Cheddar, Swiss, Jack, Provolone Cheeses

Lettuce, Tomato, Red Onions, Dill Pickle Spears, Olives, Pepperoncini
Bread and Butter Pickle Chips

Assortment of Deli Breads, Rolls

DESSERTS

Seasonal Fresh Fruit, Berries

Mini Assorted Pebble Beach Cookies

Fudge Brownies

Key Lime Bars

2022 – 2023 | THE LODGE AT PEBBLE BEACH BANQUET MENUS

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Executive Chef: Benjamin Brown | Pastry Chef: Annamaria Kosa

BOXED LUNCH

Choice of Sandwich, Salad, and Dessert
All boxed lunches include Individual Bag of Chips or Pretzels and Seasonal Whole Fruit

SANDWICHES 52

(1) full sandwich or (2) half sandwiches per guest

Choice of: Sliced Sourdough, Sliced Wheat, Sliced White, Ciabatta Roll, French Roll, Brioche Roll, Kaiser Roll, Pretzel Roll
Plain Flour Tortilla Wrap, Spinach Tortilla Wrap or Tomato-Chile Tortilla Wrap

Gluten Free Bread Available Upon Request

Oven Roasted Turkey, Jack Cheese, Avocado, Lettuce, Tomato

Roast Beef (Cooked medium rare)*, White Cheddar Cheese, Caramelized Onions, Chipotle Pesto Aioli, Lettuce, Tomato

Italian Combo: Salami, Mortadella, Ham, Provolone Cheese, Mozzarella Cheese, Gardenia Vegetables, Shredded Lettuce, Tomato

Hearth Stone Ham, Swiss Cheese, Butter Lettuce, Tomato, Honey Mustard

Roasted and Grilled Portabella Mushroom, Roasted Red Pepper Hummus, Avocado, Quinoa, Sunflower Sprouts

Spicy Buffalo Chicken, Jack Cheese, Tomato, Shredded Iceberg Lettuce, Ranch Dressing

Tuna Salad, Lettuce, Tomato

SALADS

Select one of the following:

Local Baby Mixed Greens, Garden Fresh Vegetables, Black Beans, Toasted Sunflower Seeds, Ranch Dressing & Lemon Herb Vinaigrette

Caesar Salad, Romaine, Croutons, Parmesan, Lodge's Caesar Dressing

All American Potato Salad, Eggs, Paprika

Tangy Cole Slaw, Shredded Carrots, Creamy Cider Dressing

Fusilli Pasta Salad with Garbanzo Beans, Salami, Roasted & Marinated Peppers, Smoked Mozzarella Cheese,, Basil & Red Wine Vinaigrette

DESSERT

Select one of the following:

Chocolate Chip Cookie
Oatmeal Raisin Cookie
Espresso Blondie
Chocolate Fudge Brownie
Snickers Bar

Almond Cake
Gluten Free Chocolate Toffee Cookie
Peanut Butter Cookie
Apple Pop Tart
Key Lime Bar

REFRESHMENTS

Pellegrino or Evian (1 liter bottle) 12

Assorted PowerAde and Energy Drinks 9

Assorted Soft Drinks Regular, Diet and Caffeine Free 6.50

Assorted Sparkling and Still Mineral Waters 6.50

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RECEPTION SELECTIONS

COLD CANAPÉS 12

Toasted Pita Bread, Fromage Blanc, Fig Jam

Mini Curry Cashew, Chicken Salad, Golden Raisins

Mozzarella Cheese Stack, Pesto, Tomato, Sourdough Crostini

Pesto Mascarpone Cheese, Tart

Tuna Tartar, Citrus Ponzu, Jalapeno, Green Onion

Grilled Shrimp, Wonton Chip, Avocado Mouse

Lobster Quesadilla, Citrus Crema, Pico

Dungeness Crab Salad, Wasabi Aioli, Daikon Sprouts

Mini Stuffed Potatoes, Smoked Salmon Cream Cheese

CHILLED SEAFOOD 15 per piece

Served with Lemon, Cocktail Sauce, Lemongrass Mignonette

Snow Crab Claws

Chardonnay Poached Prawns

Selection of Oysters on the half shell (Raw oysters)*

HOT CANAPÉS 13

Lobster Mac and Cheese Bites

Mini Beef Wellington

Fig and Mascarpone Beggars Purse

Bacon Wrapped Dates with Parmesan Cheese

Shrimp Tempura with Sweet Chili Sauce

Smoked Brisket Empanada

Shrimp and Corn Flat Bread

Halloumi Fries with Chipotle Aioli

Croque Monsieur, Pork Belly, Forbidden Jam

ICE CARVINGS

Custom Ice Carvings and Ice Bars

Starting at 850+ per ice block



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RECEPTION SELECTIONS

CHILLED DISPLAYS

Grand Seafood Display 45

West Coast Oysters (Raw oysters)*, Clams on the half shell

Jumbo Shrimp, Crab Claws

Lemon, Cocktail Sauce, Balsamic Mignonette

(3 Pieces per guest)

A Taste of the Central Coast 38

Fritto Misto: Calamari, Fennel, Artichokes, Green Beans, Lemon, Parmesan, Parsley

El Pastor Chicken and Jack Cheese Quesadilla, Guacamole, Salsa Ranchera

Dry Aged Jack Cheese, Marinated Goat Cheese

Olives, Almonds, Apricots, Baguette, Breadsticks

Italian Antipasto 38

Prosciutto, Mortadella, Finocchiona, Parmesan, Fresh Mozzarella, Provolone

Grilled Asparagus, Marinated Artichokes, Herb Marinated Mushrooms

Olive Tapenade, Tomato-Basil Bruschetta, Arugula Pesto

Grilled Focaccia Bread, Herbed Grissini

Middle Eastern Display 35

Hummus, Baba Ghanoush, Tzatziki, Trio of Roasted Peppers

Marinated Olives, Feta Cheese, Pepperoncini, Pita Chips, Herbed Bread Sticks

California and American Artisan Cheese Display 35

Quince Jelly, Toasted Almonds, Seedless Grapes

Baked Bagel Chips, Baguette

Seasonal Fruit and Mixed Berry Display 21

The Valley Crudités 14

Market Fresh Vegetables, Blue Cheese, Ranch Dressing

SUSHI DISPLAYS

Nigiri and Assorted Sushi Rolls (Sashimi Grade) (Contains raw fish)* 48

Wasabi, Pickled Ginger, Soy Sauce

(4 pieces per guest)

Spicy Tuna Rolls, Rainbow Rolls (Contains raw fish)* 36

California Rolls, Veggie Rolls

Wasabi, Pickled Ginger, Soy Sauce

(4 pieces per guest)

CAVIAR STATION

Market Price per Display

Sustainable California Caviar Selection (Raw)*

Potato Crisp, Buckwheat Blini, Crème Fraiche, Chopped Egg

CAVIAR TASTING STATION

Market Price per Display

Sustainable California Farmed Caviar with Exotic Flavors (Raw)*

Saffron, Wasabi, Ginger, Truffle, Hackleback, Ossetra

Traditional and Exotic Accompaniments

CARVED ITEMS

Culinary Attendant Required

Minimum of 25 guests - a surcharge will apply if your guarantee is below the minimum

All served with soft rolls and condiments

Pork Belly, Maple Glaze 48

Dry Aged New York Strip, Natural Jus 60

Tap Room Baby Back Ribs, BBQ Sauce 44

Rack Of Lamb Dijon Walnut –Crusted, Port Jus 52

Sage Brined Roasted Turkey Breast, Gravy, Cranberry Sauce 38

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RECEPTION SELECTIONS

Minimum of 25 guests - a surcharge will apply if your guarantee is below the minimum

SPORTS BAR 58

(5 pieces per guest)

Spicy Hot Wings, Celery Stick, Ranch Dressing, Blue Cheese Dip

Popcorn Shrimp, Chipotle Aioli, Cocktail Sauce

Potato Skins with all the Fixins'

BBO St. Louis Style Pork Ribs

Chips, Salsa, Guacamole

CALIFORNIA TAQUERIA 58

Culinary Attendant Required
(4 Pieces per guest)

Chicken Fajitas or Adovada Chicken

Carne Asada Skirt Steak

Chipotle Marinated Shrimp or Blackened Salmon

Jerk Vegan Sweet Potato and Corn

Warm Flour Tortillas, Corn Tortillas, Salsa Fresca, Salsa Ranchera
Crema, Guacamole, Shredded Cabbage, Lime, Cilantro

PASTA STATION 52

Culinary Attendant Required

Spaghetti Pomodoro

Crushed Plum Tomatoes, Basil Toasted Garlic

Cacio Pepe Rotini

Parmesan Cheese Cracked Black Pepper

Ricotta Cavatelli

Ground Sausage, Tomatoes, Spinach, Parmesan Broth



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GOURMET PLATED DINNERS

Plated Dinners include Appetizer, Soup or Salad, Freshly Baked Rolls, Entrée, Dessert
Freshly Brewed Peerless Coffee, Decaffeinated Coffee, Assorted Teas, Hot Chocolate

APPETIZERS

Casio Pepe Cavatelli, Parmesan Cheese, Dungeness Crab
Pan Seared Scallop, Beurre Rouge, Creamy Polenta
Cilantro Pesto Grilled Tiger Prawns, Corn Salsa
Pea Risotto, Aged Parmesan, Braised Mussels
Lobster Ravioli, Smoked Paprika Cream Sauce, Pea Shoots
Prosciutto di Parma, White Balsamic Figs, Truffle Honey, Fry Parsnips
Peppercorn Crusted Ahi Tuna on Sushi Rice Cake, Sushi Sauce

SOUPS

Corn Bisque and Shrimp
Cream Of Mushroom, Truffle Oil and Goat Cheese
Sausage Fagioli, White Beans and Tomato Basil
Potato Leek and Smoke Salmon
Lobster Bisque

INTERMEZZOS 16

Orange-Champagne Sorbet
Blueberry-Basil Granite
Mojito Sorbet

SALADS

Beet and Farro Salad, Feta Cheese, Citrus Vinaigrette, Swank Farms Greens, Fennel
Wild Arugula, Burrata Cheese, Pistachios, Prosciutto, Onion Vinaigrette
Iceberg BLT, Applewood Smoked Bacon, Pt. Reyes Blue Cheese, Swank Farms Tomato
Butter Lettuce and Water Cress Salad with Endive Gorgonzola Cheese, Candied Pecans, White Balsamic Vinaigrette
Pear Salad of Organic Mixed Greens, Feta Cheese, Walnuts Honey Lemon Vinaigrette
Gem Lettuce & Frisée, Blue Cheese, Toasted Hazelnuts, Goji Berries Pear Vinaigrette
Baby Spinach and Kale, Grana Padano Cheese, Cranberry, Walnuts, Candied Garlic Vinaigrette

LOCAL ARTISINAL CHEESE COURSE 35

Fiscalini 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

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Executive Chef: Benjamin Brown | Pastry Chef: Annamaria Kosa

GOURMET PLATED DINNERS

Pre-guaranteed split entrée choices are priced at the highest menu item, with chef's choice of accompaniments
Tablesides entrée choice is available for an additional \$38++ per guest. All other courses selected tableside will incur an additional \$30++ per guest, per course

POULTRY ENTRÉES

Jidori Organic Chicken Breast 135
Marsala, Roasted Mushrooms, Potato Puree, Natural Jus

Grilled Chicken Breast 135
Brown Butter, Lemon Broccolini, Fingerling Potatoes, Brandy Jus

PORK ENTRÉES

Kurobuta Pork Chop 138
Cider Brined, Creamy Polenta, Grilled Asparagus, Bacon Maple Chutney

Center Cut Pork Chop 142
Sweet Potato Puree, Blistered Green Beans, Apple Madera Jus

BEEF ENTRÉES

Grilled Filet Mignon (Cooked medium rare)* 190
Yukon Mash Potatoes, Roasted Sprouts, Natural Jus

Pan Seared Rib Eye Steak (Cooked medium rare)* 182
Loaded Twice Baked Potatoes, Grilled Asparagus, Bordelaise

New York Steak "Diane" 182
Roasted Mushrooms, Roasted Red Potatoes, Diane Sauce

American Wagyu Skirt Steak (Cooked medium rare)* 163
Fingerling Potatoes, Honey Rosemary Carrots, Port Jus

Braised "Ossobuco" Style Short Rib 182
Fontina and Gruyere Fontina, Roasted Cauliflower

LAMB ENTRÉES

Herb Crusted New Zealand Rack of Lamb 172
Pesto-Gruyere Mashed Potatoes, Peas and Carrots, Port Jus

Dijon & Pistachio Crusted Colorado Rack of Lamb 178
Potato Gratin, Grilled Broccolini, Pomegranate and Madeira Jus

SEAFOOD ENTRÉES

Roasted Wild Halibut 136
Garlic Roasted Fingerling Potatoes, Corn, Spinach, Tomato-Basil Caper Relish

Stripped Bass 136
Red Wine Poached Pearl Couscous, Asparagus Beurre, Rouge 120

Oven Roasted Rock Cod 132
Lemon Beurre Blanc, Winter Ratatouille, Herbed Orzo

Chilean Sea Bass 158
Espelette Dusted Baby Carrots, Parmesan Risotto,
Red Onion Hollandaise

Maine Lobster 160
Bouillabaisse Sauce, Potatoes, Carrots and Tomatoes

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COMBINATION ENTRÉES

Pre-guaranteed split entrée choices and tableside choices not offered for Dual Entrées.

Grilled Filet Mignon (Cooked medium rare)*, Shrimp Scampi 188
Roasted Cauliflower, Twice Baked Potatoes, Red Wine Reduction

Grilled Filet Mignon (Cooked medium rare)* Broiled Lobster 192
Green Beans, Yukon Mash, Bordelaise and Brown Butter

Grilled New York Steak (Cooked medium rare)* King Crab Meru's 188
Butter, Harissa Dusted Potatoes, Grilled Asparagus Madera Sauce

Rosemary Crusted Colorado Rack of Lamb (Cooked medium rare)* 186
Day Boat Scallops, Roasted Brussel Sprouts, Wild Rice,
Port Reduction and Bacon Cream Sauce

Red Wine Braised Short Rib, Grilled Mahi Mahi 180
Horseradish Mashed Potatoes, Roasted Carrots, Citrus Beurre Blanc

VEGETARIAN ENTRÉES

Potato Galatte 128
Roasted Vegetables, Burrata Cheese, Pesto Cream

Spinach Ricotta Cannelloni 128
Pomodoro Sauce, Grated Parmesan

VEGAN ENTRÉES

Coconut Curry Lime Lentils 128
Sweet Potatoes, Cauliflower, Cashews

Vegan Coquilles 128
Olive Oil Mashed Potatoes, Grilled Asparagus, Oyster Mushrooms
Vegan Pesto Oil

PLATED DINNER TASTING MENU 298

Dungeness Crab Salad, Grapefruit, Avocado

Black Rice Quinoa, Endive, Water Cress, Pepato Cheese, Pine Nuts, Red Wine

Lamb Loin, Sunchoke Puree, Port Reduction

Day Boat Scallop, Creamy Leeks

Wagyu Skirt Steak, Parsnips Puree, Chimichurri

DESSERT

Dark Chocolate Mousse Bites

Passion Fruit Marble Sauce, Crushed Biscotti, Candied Almonds

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GOURMET PLATED DINNERS

FOUR COURSE DESSERTS

Japanese Cheesecake, Champagne Glazed Fruit Salad, Orange-Champagne Sorbet

Chocolate-Amoretto Torte, Toasted Almond Gelato, Amoretto Crust

Mango-Passion Fruit Terrine, Fruity Meringue Crisp, Pate de Fruit Bits

Caramel-Apple Parfait, Milk Chocolate Mousse, Crushed Almonds, Caramel Swirl

Decadent Chocolate Éclair, Chocolate Cremieux, Fresh Raspberries, Vanilla Chantilly

Caramelized Blond Chocolate Pot de Crème, Chocolate Macarons, Almond Biscotti Bits

Baileys Infused Chocolate Mousse Gateau

Lemon Cream Napoleon, Caramelized Flaky Pastry, Lemon Bavarian, Mojito Glazed Berries

Carrot-Walnut Cake, Cream Cheese Mouseline, Carrot Ice Cream, Candied Walnuts

Sorbet Trio: Raspberry, Mango, Coconut

Seasonal French Tarts 9 *(select one)*

Spring: Rhubarb– Raspberry Tart, Raspberry Frangipane, Vanilla Frozen Yogurt

Summer: Apricot Tart, Pistachio Frangipane, Apricot-Thyme Sorbet

Winter: Caramel Apple, Gingersnap Frangipane, Speculoos Ice Cream

FAMILY STYLE DESSERT 28

Chocolate Fondue for the Table

House Made Marshmallows, Lemon Cake, Madeleines,

Brownies, Mini Peanut Butter Cookies, Strawberries, Blackberries, Raspberries,

Dark Chocolate Fondue

SPECIALTY DESSERT ADDITIONS

The following are available at an additional charge per guest:

Dessert Trio 26

California Berry Cheesecake

Chocolate–Almond Torte

Lemon Crème Brulee, Meringue Crisp

Pastry Chef's Dessert Trio 26

Cream Profiteroles Trio

Pistachio Praline, Dark Chocolate Cremieux, Raspberry Mouseline

Assorted Petit Fours and Petit Desserts 26

CUSTOM MONOGRAM DESSERT 15

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

\$300 Set Up Fee (Ten day notice required – \$250 rush order fee)

Ice Cream Folding Station 46

Minimum 25 guests

A chef will prepare ice cream orders on a chilled surface

Ice Cream Selections: Vanilla and Chocolate

Fold In Items: Mini M&M's, Crushed Oreo Cookie, Toffee Crunch

Fresh Raspberries and Fresh Blueberries

Toppings: Salted Peanuts, Rainbow Sprinkles, Chocolate Curls

Maraschino Cherries, Whipped Cream

Sauces: Hot Fudge, Raspberry, Caramel

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GOURMET PLATED DINNERS

Maximum of 50 guests
Tablesides Choice of Salad and Entrée

MENU OPTION #1 208

APPETIZER

Wild Mushroom Risotto Shaved Pepato Cheese

SALADS

Mix Greens, Endive, Cranberries, Candied Pecans, Blue Cheese,
Champagne Vinaigrette

~or~

Gem Lettuce & Friese, Goat Cheese, Toasted Hazelnuts, Goji Berries,
Pear Honey Vinaigrette

ENTRÉES

Salmon Dijonnaise

Sliced Fried Potatoes, Lemon Grilled Broccolini

~or~

New York Steak

Parsnips Puree, Roasted Carrots, Red Wine Sauce

~or~

Vegetarian Option

Butternut Squash Ravioli with Grilled Vegetables

Sage Brown Butter

DESSERTS

Dessert Trio 18

California Berry Cheesecake

Chocolate-Almond Torte

Lemon Crème Brulée, Meringue Crisp

MENU OPTION #2 208

APPETIZER

Miso and Dungeness Crab Mac and Cheese

SALADS

Charred Romaine Heart, Sweet Corn, Tomatoes, Feta Cheese,
Cucumber, Red Onion, Green Goodness

~or~

Super Baby Mix Greens, Cucumber, Cherry Tomatoes, Candy Pecans,
Pecorino Romano Tarragon Vinaigrette

ENTRÉES

Fennel Roasted Rack of Lamb

Marble Potatoes, Garlic Shallots Spinach, Port Wine Jus

~or~

Pan Roasted Halibut,

Creme Fraiche Potatoes, Buttered Green Beans, Tarragon Beurre Blanc

~or~

Herbed Jidori Chicken Breast

Creamy Polenta, Roasted Cauliflower, Chicken Jus

~or~

Vegetarian Option

Spinach Ricotta Cannelloni

Pomodoro Sauce, Grated Parmesan

DESSERTS

Caramel Apple Parfait, Milk Chocolate Mousse, Crushed Almonds, Caramel Swirl

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SELECT BUFFET DINNERS

Minimum of 25 guests - a surcharge of \$35.00++ per guest will apply if your guarantee is below the minimum
All Buffet Dinners include: Freshly Brewed Peerless Coffee, Decaffeinated Coffee, Assorted Teas, Hot Chocolate

FARMERS' MARKET BUFFET 248

ARTISAN CHEESE & 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, Pacific Oysters on the half shell (Raw oysters)*
Cocktail Sauce, Lemon, Tabasco, Horseradish
Nigiri Sushi (Contains raw fish)*, California Rolls, Soy Sauce, Wasabi
Carpaccio of Tuna, Citrus Ponzu, Wakame Salad
Pan Seared Scallop, Leek Fondu

SOUP & SALAD BAR

Manhattan Clam Chowder
Vegan Moroccan Cauliflower Soup
Spinach and Strawberries, Fried Prosciutto, Pepato Cheese, Toasted Pine Nuts, Forest Berry Vinaigrette
Baby Gem and Water Cress, Sliced Apples, Walnuts, Jicama, Goat Cheese, Apple Cider Vinaigrette
Parmesan and Lemon Orzo

ENTRÉE STATION

Baked Snapper with Tomato Capers Relish
Cavatelli Arrabbiata: Fresh Tomatoes, Onions, Fire Roasted Portabella Mushrooms, Shaved Asiago
Fingerling Potatoes, Roasted Carrots, Bottom Mushrooms

CARVING STATION

Culinary Attendant Required
Porcini Dusted Beef Tenderloin Natural Jus
Cider Plank Salmon Herb Butter

DESSERTS

Rhubarb-Berry Crisp, Vanilla Ice Cream
Avocado Chocolate Mousse
Apple Pop Tart
Mini S'mores Cone
Lemon-Blueberry-Basil Shortcake

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TASTE OF THE LODGE 215

THE BENCH

Bench Mac & Fontina Cheese, Parmesan Bread

Butter Lettuce, Creamy Tarragon Dressing, Herbed Breadcrumbs, Pecorino

Spicy Fire Roasted Shrimp

Calabrian Chili, Butter, Oregano, Garlic

Wood Grilled Broccoli and Duck Fat Potatoes

STILLWATER BAR & GRILL

Yellow Fin Tuna Crudo (Contains raw fish)*

Jalapeno, Daikon Sprouts, Radish, Cilantro, Wakame, Furikake,
Crunchy Garlic Oil, Sweet Soy Glaze

Dungeness Crab & Corn Soup with Corn Bread Croutons

Seared Scallops (May contain raw fish)*

Lobster & Wild Mushroom Risotto, Brie, Spinach, Truffle Chive Oil

TAP ROOM

Ora King Salmon, Creamed Spinach

Prime Rib Chili, Warm Cornbread Bites

Tap Room Prime Rib (Cooked medium rare)*

12 Hour-Roasted & Herb-Garlic Crusted, Served with Creamy Horseradish & Jus

DESSERTS

Tap Room Famous Southern Coconut Cake

Mini S'mores Cone

Decadent Chocolate – Raspberry Éclair

Lemon– Meringue Pie Pop

Candied Almond Cake

Mini Mixed Berry Tartlet

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

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

***For restaurant chef appearances, a fee of \$2400 for 4 chefs will be charged

THE CLAM BAKE 208

CHILLED SEAFOOD

Jumbo Prawns, Traditional Condiments

Hawaiian Blackened Rare Ahi, Yakitori Sauce

Smoked Salmon, Dill Creme Fraiche, Capers and Red Onions

SOUPS & SALADS

New England Style Clam Chowder

Romaine Salad with Anchovies, Parmesan Croutons and Caesar Dressing

Dungeness Crab Salad on Gem Lettuce Cups, Avocado Mousse, Micro Cilantro

ENTRÉES

Grilled Swordfish with Tomato Lemon Vinaigrette, New Potatoes with Parsley-Garlic Butter

Hand Shucked Corn on the Cob

Steamed Maine Lobster (half lobster per guest)

Steamed Clams and Linguini with Imported Chorizo

Slow Roasted Prime Rib of Beef with Au Jus and Horseradish Crème

DESSERT

Chocolate– Amoretto Torte

Walnut-Carrot & Cream Cheese Cake

Lemon-Blueberry-Basil Shortcake

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SELECT BUFFET DINNERS

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BUFFET BY DESIGN 228

SOUPS *(Select One)*

Potato Leek Smoked Salmon
or
Wild Mushroom Bisque with Truffle Oil

SALADS *(Select Three)*

Butter Lettuce, Radish, Peas, Corn, Goat Cheese and Green Goddess Dressing
Fresh Spinach Salad with Feta, Red Onion and Mandarin Oranges, Red Wine Vinaigrette
Caesar Salad with Croutons and Crispy Pancetta Bacon
Niçoise Salad with Rare Seared Ahi, Egg, Potatoes and Niçoise Olives
Carmel Valley Greens, Salad Vegetables, Corn Bread Croutons and Lemon Herb Dressing
Heirloom Tomatoes with Shaved Pecorino Cheese, Basil and Capers, Balsamic Glaze

ENTRÉES *(Select Two)*

Rosemary Roasted Lamb Racks, New Potatoes, Blistered Green Beans with Whole Grain Mustard Sauce
Roast Filet of Beef with Béarnaise Sauce, Roasted Carrots over Polenta
Three-Cheese Tortellini with Sautéed Shrimp, Spinach and Spicy Italian Sausage
Grilled Halibut with Brown Butter Toasted Almonds and Rice Pilaf
Chicken Piccata, Herb Gnocchi and Lemon Caper Butter
Grilled New York Steak, Wild Mushroom Risotto, Bordelaise

DESSERTS *(Select Two)*

Zesty Lemon Cream, Berries	Warm Chocolate Cake
Chocolate-Almond Torte	Chocolate Ganache, Chantilly Cream
Devil's Food Bites	Warm Rhubarb-Berry Crisp
Pistachio-Raspberry Cream Puff	Cream Cheese Ice Cream
Chocolate Caramel Pretzel Tart	Carrot-Walnut Cake

2022 – 2023 | THE LODGE AT PEBBLE BEACH BANQUET MENUS

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Executive Chef: Benjamin Brown | Pastry Chef: Annamaria Kosa

SELECT BUFFET DINNERS

Minimum of 25 guests - a surcharge of \$35.00++ per guest will apply if your guarantee is below the minimum
All Buffet Dinners include: Freshly Brewed Peerless Coffee, Decaffeinated Coffee, Assorted Teas, Hot Chocolate

THE TASTE OF THE CENTRAL COAST 202

FROM THE WHARF

Cavatelli and Prawn Pasta, Brandy, Smoked Paprika

Monterey Bay Scallops, Pomodoro Risotto

Roasted Salmon, Garlic Spinach, Tomato Caper

Hamachi Crudo Ponzu, Hazelnut, Black Cultivated Currant

FROM THE FIELDS

Baby Iceberg Salad, Apple-Wood Smoked Bacon, Maytag Bleu Cheese Chervil Ranch Dressing

Butter Lettuce, Roasted Cashews, Pear, Dried Cranberries, Blue Cheese Crumbles, Balsamic Vinaigrette

Harissa Scented Roasted Cauliflower Baby Carrots
Artisan Breads and Rolls

FROM THE COUNTRYSIDE

Culinary Attendant Required

New York Strip Au Poivre

Honey-Rosemary Free Range Chicken Breast

Butternut Squash Ravioli, Sage Brown Butter

DESSERT

Avocado Chocolate Mousse

California Honey-Almond Cake

Lime-Berry Tart

A TASTE OF THE SOUTHWEST 196

SOUPS & SALADS

Poblano and Corn Soup

Crispy Corn Tortilla Chips, Pico de Gallo, Guacamole

Baby Gem, Feta Cheese, Cherry Tomatoes, Avocado Ranch, Corn Bread Croutons

Southwest Quinoa Salad, Avocado, Black Bean, Red Peppers, Queso Fresco

ENTRÉE

Garlic Cilantro Tiger Prawns

Grilled Mahi Mahi Corn Salsa

Grilled Chicken Adobado

Cumin Dusted Carne Asada Skirt Steak (Cooked medium rare)*

Street Corn. Chipotle Aioli, Queso Fresco, Cilantro

Mexican Red Rice

Refried Pinto Bean

DESSERTS

Abuelita Chocolate Pot de Creme

Mini Tres Leches

Mango-Passion Fruit Terrine

Honey- Almond Bakewell

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BAR SELECTIONS

There is a bartender fee of \$350+ per bartender for the first three (3) hours, each additional hour is \$150+ per bartender per hour

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

No-Host bar pricing provided upon request

CRAFT DRINKS 24 per drink

Stolichnaya *Elit* Vodka
Monkey 47 Gin
Ron Zacapa 23 Year Rum
Fortaleza Reposado Tequila
Knob Creek Pebble Beach Private Barrel Bourbon
Dalmore 12 Single Malt Scotch
Casamigos Mezcal

TOP SHELF BRAND DRINKS 20 per drink

Belvedere Vodka
Nolet Gin
Mount Gay Black Barrel Rum
Don Julio Blanco Tequila
Jack Daniel's Single Barrel Whiskey
Glenmorangie 10 Year Single Malt

ULTRA PREMIUM BRAND DRINKS 17 per drink

Grey Goose Vodka
Bombay Sapphire Gin
Appleton Signature Blend Rum
Patron Silver Tequila
Woodford Reserve Bourbon
Crown Royal Black Whiskey
Chivas Regal Scotch
Courvoisier VSOP Cognac

PREMIUM BRAND DRINKS 15 per drink

Absolut Vodka
Tanqueray Gin
Bacardi Light Rum
Sauza Hornitos Tequila
Maker's Mark Bourbon
Crown Royal Whiskey
Dewar's Scotch
Courvoisier VS Cognac

SPECIALTY COCKTAILS

DEL MONTE FOREST BUCK 17 per drink

Maker's Mark, Lime Juice, Ginger Beer, Angostura Bitters

LAVENDER TWILIGHT 20 per drink

Patron Silver, Lemon Juice, Simply Syrup, Lavender Simple Syrup
Vanilla Sugar Rim

HOUSE WINE 48 per bottle

Domaine Chandon, *Brut*, Napa Valley
Imagery, Chardonnay, California
Imagery Sauvignon Blanc, California
Imagery, Pinot Noir, California
Imagery, Cabernet Sauvignon, California

CORDIALS 17 per drink

Amaretto di Saronno
Baileys Irish Cream
Frangelico
Grand Marnier
Kahlúa

IMPORTED BEER 9 per drink

Guinness
Lagunitas IPA
Sierra Nevada
Stella Artois

DOMESTIC BEER 8 per drink

Budweiser
Bud Light
Coors Light
Miller Lite

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DEDICATED GOLF CART

All packages include custom signage

Pricing based on 6 hours, additional hours are 150 per hour.

400+ beverage cart fee waived with purchase of \$1250 or more in food and beverage charges

EAGLE EXCLUSIVE 82

Imported and Domestic Beer
Imagery Cabernet and Chardonnay
Pebble Beach Yardage Books
Pebble Beach Logo Certifresh Cigars
Soft Drinks, Water, PowerAde
Deli Sandwiches, Hot Dogs
Home-made Chocolate Chip Cookies
Granola and Power Bars
Assorted Chips, Candy Bars, Whole Fruit
Trail Mix

BIRDIE BUNDLE 46

Imported and Domestic Beer
Imagery Cabernet and Chardonnay
Soft Drinks, Water, PowerAde
Home-made Chocolate Chip Cookies
Granola and Power Bars
Assorted Chips
Candy Bars
Whole Fruit
Trail Mix

PAR PACKAGE 30

Soft Drinks, Water, PowerAde
Granola and Power Bars
Assorted Chips
Candy Bars

SUNDRIES

Assorted Pebble Beach Hats and Visors 25-40 each
Golf Towels 22 each
Pebble Beach Logo Certifresh Cigars 18 each
Sleeve of Golf Balls 15 each
Golf Tees 14 each
Pebble Beach Yardage Books 12.5 each
Sun Screen 7 each
Beach Golf Links Ball Markers 5 each
Lip Balm 3 each

REFRESHMENTS

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas 136 per gallon
Iced Tea or Hot Chocolate 136 per gallon
Assorted Energy Drinks 9 each
Assorted Soft Drinks, including Diet and Caffeine-Free 6.50 each
Mineral Water, Sparkling and Still Water 6.50 each
Assorted Individual Fruit Juices 7 each
Imagery Wine 48 per bottle
Ultra Premium Brand Drinks 17 each
Premium Brand Drinks 15 each
Imported/Micro Beer 9 each
Domestic Beer 8 each

SNACKS

Snacks can be added to any beverage cart and are ordered by the dozen.
Bagels, Cream Cheese 78 per dozen
Pebble Beach Classic Cookie Flavors: 78 per dozen
Chocolate Chip, Coffee-Toffee, Oatmeal Raisin, Gluten-Free Awesome Chocolate
Chip Toffee, and Peanut Butter
Fudge Brownies 78 per dozen
Espresso Blondie 78 per dozen
Gourmet Cookie Platter: 78 per dozen
Raspberry-Window Cookie, Amoretti, Cinnamon Shortbread, Citrus Madeleine,
Honey-Toasted Almond Cake, Chocolate Caramel Mudslide
Assorted Yogurt Cups 57 per dozen
Croissants, Danish, Muffins, Breakfast Breads and Scones 69 per dozen
Assorted Whole Seasonal Fruit 54 per dozen
Deli Sandwiches (Select from Boxed Lunch Menu) 24 each
Beef Jerky 8 each
Trail Mix 6 each
Individual Mixed Nuts 6 each

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