



17-MILE DRIVE & CYPRESS AVENUE  
PEBBLE BEACH, CA 93953  
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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 and Oats sweetened with a dab of Honey and topped with toasted Pecans. Start your day off right!

**\$26.50 per Pound**

### **Mini Individual Loaves of Breakfast Bread**

Cherry-Almond, Carrot-Pineapple, Pumpkin-Walnut, Banana-Chia, Orange-Cranberry, Apple-Pecan, Pumpkin Spice

**\$6.00 per Loaf**

### **Classical Croissants**

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

**\$36.00 per Dozen**

### **Assortment of Mini French Pastries**

Assorted Mini Fruit Tarts, Mini Chocolate Cremeux-Raspberry Eclairs, Mini Key-Lime Tartlets, Cashew Cream Daquoise

**\$55.00 per Dozen**



## PLATTERS

### Italian Antipasto Display

Prosciutto, Mortadella, Finocciona, Parmesan, Fresh Marinated Mozzarella, Grilled Asparagus, Marinated Artichokes, Herb Marinated Mushrooms, Pepperoncini, Assorted Olives, Tomato-Basil Bruschetta, Herb Grissini, Focaccia

**8-10 people \$120.00**

**15-20 people \$210.00**

### California & American Artesian Cheese Display

Quince Jelly, Seedless Grapes, Sun Dried Fruits, Marcona Almonds, Baguette, Assorted Crackers

**8-10 people \$98.00**

**15-20 people \$200.00**

### Gourmet Deli Display

Deli Thin Sliced Roasted Turkey, Hearthstone Ham, Angus Roast Beef (cooked medium rare), Mortadella and Italian Salami, Sliced Cheddar, Pepper Jack & Provolone Cheeses, Green Leaf Lettuce, Tomatoes, Bermuda Onions, Bread & Butter Pickles, Freshly Baked Assorted Rolls and Sliced Breads

**8-10 people \$77.00**

**15-20 people \$150.00**

### The Valley Crudité

Seasonal Vegetables from the Salinas Valley served with House made Blue Cheese and Ranch Dressings

**8-10 people \$64.00**

**15-20 people \$130.00**

### Central Coast Dips Display

Traditional Hummus, Sour Cream, Onion & Bacon Dip, Roasted Bell Pepper Romesco, Creamy Spinach-Artichoke Dip, Olive Tapenade, accompanied by Baguette, Crackers, Grissini & Veggie Chips

**8-10 people \$72.00**

**15-20 people \$130.00**

## HOT ENTRÉES

### Tap Room Meatloaf

Prime Ground Sirloin mixed with vegetables, fresh herbs and tomatoes, slowly baked with spiced tomato.

**\$18.00 pound**

### Tap Room Chili

The Tap Rooms Famous Prime Rib Chili served with grated cheddar cheese, minced red onions accompanied by mini corn bread muffins flavored with bacon and cheddar cheese

**12oz \$15.00 / Half Gallon \$55.00**

### Chicken or Portobello Mushroom Katsu

Organic Portobello Mushroom or Free Range Chicken Breast breaded with Japanese Breadcrumbs Topped with Tonkatsu Sauce on a bed of Creamy Wasabi Slaw

**Portobello \$10.00 each / Chicken \$21.00 each**

### Steamed Original Castroville Artichokes

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

**\$15.00**

### Creamy Wild Mushroom Stroganoff

Roasted Wild Mushrooms mixed Egg Noodles and Bloomsdale Spinach in a Rich White Wine Cream Sauce

**4-6 people \$65.00 / 10-12 people \$95.00**

### Slow Roasted Herb & Sea Salt Seasoned Prime Rib of Beef

Accompanied by traditional Au Jus and Creamed Horseradish Sauces

*¼ Prime Rib serves* **4-6 people \$165.00**

*½ Prime Rib serves* **6-8 people \$285.00**

*Whole Prime Rib serves* **10-14 people \$570.00**

### Traditional Lasagna

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

**6 pieces - \$72.00 / 12 pieces - \$144.00**

# DESSERTS

*Made at our Pebble Beach Resorts Bakery*

## Individual Pastries

**\$8.00 each or \$96.00 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 and 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

**\$4.25 each or \$51.00 per dozen**

## Creamy Individual Cheesecakes

Plain or Strawberry individual mini cheesecakes made with whipped Philadelphia cream cheese, topped with the option of local organic strawberries

**\$9.50 each**

## Whole Pies

Fresh pies baked to order with a light flaky crust

Apple Pie • Bourbon Pecan Pie • Mixed Berry Pie

**\$30.00 each**

## Famous Pebble Beach Resorts Cookies

Made from scratch with real butter & premium ingredients

Chocolate Chip • Oatmeal Raisin • Peanut Butter • Coffee-Toffee

**\$2.75 each / \$33.00 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 \$40.00**

**8" Cake • 8-12 servings \$70.00**

**9" Cake • 10-16 servings \$120.00**

**10" Cake • 16-20 servings \$170.00**

**Half Sheet • 25-50 servings \$225.00**

**Full Sheet • 50-80 servings \$440.00**

**Cake Choices:** Vanilla Sponge, Chocolate Sponge, Devil's Food cake, or Carrot Cake

**Filling Choices:** Chocolate Mousse, Lemon Curd with Raspberries, Custard with Fresh Berries, or Cream Cheese

**Icing Choices:** Whipped Cream, Vanilla Buttercream, Chocolate Buttercream, or Chocolate Glaze

