

Pebble Beach Resorts



The Beach & Tennis Club

PEBBLE BEACH®

2019—2020

Banquet Menus

Executive Chef: Elias Lopez

The Beach Club Banquet Menus

Resort Culinary Guide

EXECUTIVE CHEF: ELIAS LOPEZ

- All menus are subject to a service charge of 20%. The Beach & Tennis Club 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.
- Catered events that extend past six hours are subject to a surcharge.
- Coffee and tea refreshes are based on two hours of service.
- 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 \$18++ per guest.
- Tableside entrée choice is available for an additional \$30++ per guest. All other courses selected tableside will incur an additional \$18++ 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 The Beach Club.
- Breakfast/Lunch staffing is 1:20 guests; Dinner staffing is 1:15 guests. Additional servers will be charged at \$350+ per server for the first three hours, each additional hour is \$125+ per server.
- One Culinary Attendant for every fifty guests when required on any buffet and on all action stations.
- Culinary Attendant fee: \$350+ each for first two hours and \$125+ 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.
- *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

2019 – 2020 | THE BEACH AND TENNIS CLUB BANQUET MENUS

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please allow for Chef recommended menu substitutions due to seasonal availability and sourcing issues out of our control.

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Receptions

COLD CANAPÉ 10

Triple Cream Brie, Pear Mostarda, Crostini

Kusshi Oyster (Raw oysters)*, Ponzu, Tobiko, Daikon

Da Kine Ahi Poke (Contains raw fish)*, Ginger-Soy, Cucumber

Strawberry Bruschetta, Burrata, Pistachio Dust

Buckwheat Crepes, Smoked Salmon, Crème Fraîche, Capers

Caprese Bruschetta, Fresh Mozzarella, Basil, Balsamic

Crispy Kale and Avocado Crouton, Meyer Lemon Aioli

Parma Ham and Mozzarella Lollipop

Beef Carpaccio (Contains raw meat)*, Kale Caesar
Toasted Breadcrumbs, Pecorino, Chili Oil

Stilton Bleu Cheese, Walnut Raisin Toast, Membrillo

Tiger Shrimp, Avocado Salsa, Crispy Wonton

Grilled Ahi (Contains raw fish)*, Scallion, Radicchio
Meyer Lemon Aioli

Lobster Vietnamese Summer Roll, Mango, Thai Basil, Nam Pla

Caviar, Purple Potato Latke, Lemon Sour Cream, Chives

Compressed Melon, Prosciutto, Mint

Avocado, Gluten Free Toast, Pickled Red Onion, Furikake

Green Asparagus "Bruschetta", Labneh, Za'atar

Chicken Vietnamese Summer Roll, Mango, Thai Basil, Nam Pla

HOT CANAPÉ 11

Mini Grilled Cheese Sandwich, Prosciutto, Fontina, Tomato

Petite Dungeness Crab Cake, Meyer Lemon Aioli

Lebanese Lamb Meatballs, Za'atar, Yogurt

Petite Vegetable Wellington, Portabello, Fontina Creme

Petite Beef and Wild Mushroom Wellington (Cooked medium rare)*

Bacon Wrapped Medjool Dates, Parmesan

Mini New England Crab Roll, Celery, Chive, Lemon

Lobster 'Slider', Roasted Red Pepper Mayo, Slaw

Prawn Wrapped in Pancetta, Polynesian Raspberry Vinaigrette

Crispy Fried Baby Artichoke, Lime Aioli, French Sea Salt

Truffled Arrancini Risotto, Tellegio

Petite New Zealand Lamb Chop (Cooked medium rare)*
Pistachio Mint Pesto

Wild Mushroom Arancini, Sundried Tomato Aioli

Kobe Meatball, Dill Sauce, Smoked Sea Salt

Lobster Grilled Cheese, Swiss, Tomato Basil Jam

Ahi Poke Cakes (Contains raw fish)*, Crostini, Tobiko, Shiso, Chili Pepper Aioli

Short Rib "Tostones" (Cooked medium rare)*, Cilantro Crema, Pickled Shallots

Black Bean "Hummus" Quesadillas, Cheese, Guacamole

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Receptions

CHILLED SEAFOOD DISPLAYS

Monterey Bay Ceviche (May contain raw fish)* 22
Scallop, Prawns, Calamari
(based on 2 per guest)

Alaskan King Crab Legs 11

Oysters on the Half Shell (Raw oysters)* 11

Crab Claws 11

Tower of Chilled Jumbo Prawns 12

DISPLAYS

Artisan Charcuterie Display 30
Creminelli Salami, Prosciutto, Mortadella, Marinated Olives
Honey Comb, Dried Fruit, Nuts, Country Bread

Selection of Imported and Domestic Cheeses 26
Napa Valley Honey, Assorted Dried Fruit, Nuts
Sliced Raisin Nut Rye Bread, Crackers, Baguette

Roasted Marinated Local Vegetables 18
Sweet Peppers, Cauliflower, Asparagus, Sweet Onion
Portabellini, Monterey Farms Artichokes
Yellow and Green Squash, Marinated Olives

Seasonal Vegetable Crudite's & Hummus 20
Blue Cheese Dip, Pita Bread, Black Bean Chips
Multi-Grain Tortilla Chips, Black Bean Hummus
Traditional Hummus

SUSHI DISPLAYS

Assorted Nigiri and Sashimi (Contains raw fish)* 40
Wasabi, Pickled Ginger, Soy Sauce
(4 pieces per guest)

Assorted Sushi Rolls 30
Spicy Tuna Rolls, Hamachi Rolls (Contains raw fish)*
California Rolls, Avocado Rolls
Wasabi, Pickled Ginger, Soy Sauce
(4 pieces per guest)

CARVING STATION

All served with soft rolls and condiments
Minimum 25 guests
A Culinary Attendant is required for all carving stations
Culinary Attendant fee: \$350 each for first two hours
\$125 for each additional half hour per Culinary Attendant

22oz Bone-In Rib-Eye Chop (Cooked medium rare)*, Pizzaiola Sauce, Salsa Verde 44

Persillade Encrusted Beef Tenderloin (Cooked medium rare)* 40
Natural Red Wine Sauce, Horseradish Cream

Black Pepper and Fresh Thyme Encrusted Prime Rib (Cooked medium rare)* 38
Natural Jus, Horseradish Cream

Roasted New York Strip Loin (Cooked medium rare)* 36
Traditional Chimichurri, Salsa Criolla

Braised Wagyu Volcano Shank (Cooked medium rare)*, Gremolata, Merlot Sauce 36

Roasted Garlic Marinated Colorado Rack of Lamb (Cooked medium rare)* 35
Rosemary Infused Jus

Herb Roasted Pork Loin, Balsamic Infused Jus 30

Bone In Maple Orange Glazed Ham, Natural Jus 30

Honey-Rosemary Marinated 'Natural' Turkey, Sage Gravy, Citrus-Cranberry Sauce 26

Sweet Potato, Roasted Vegetable Wellington, Arrabiata Sauce 22

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Reception Stations

Minimum 25 guests — a surcharge will apply if your guarantee is below the minimum
A Culinary Attendant is required for all action stations
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Churrascaria Station 60

Bone in Rib Eye (Cooked medium rare)*, Chicken Breast, Calabrese Sausage
Colorado Lamb (Cooked medium rare)*, Grilled Tiger Prawns
Cooked in the Portuguese "Churrasco" or Barbecue Style

Teriyaki Grilled Mixed Vegetables, Tofu, Buttered Corn

Chimichurri Sauce, Aged Balsamic, Arbequina Olive Oil, Natural Jus
Béarnaise, Fresh Horseradish Sauce

Caprese Station 36

Multi Colored Tomatoes, Fresh Mozzarella di Buffalo, Burrata, Feta, Fresh Basil

Guest Choice of Ingredients:

Black Pepper, Pink Hawaiian Salt, Fleur de Sel, Truffle Salt
Arbequina Olive Oil, Lemon Olive Oil, Truffle Oil, Basil Oil
Aged Balsamic, Saba, Fig Essence

Garden Salad Bar 40

Guest Choice of Greens:

Mache, Arugula, Hearts on Fire, Mixed Greens

Guest Choice of Toppings:

Watermelon Radish, Peppers, Carrots, Cauliflower, Broccoli, Mushrooms
Jicama, Corn, Cucumber, Red Quinoa, Farro, Brown Rice

Guest Choice of Protein:

Marinated Basil Lemon Chicken, Wagyu Skirt Steak (Cooked medium rare)*
Marinated Tofu, Rock Shrimp

Guest Choice of Cheese:

Goat Cheese, Parmesan, Point Reyes Bleu

Guest Choice of Dressing:

Citrus, Creamy Lemon, Aged Balsamic, Arbequina Olive Oil, Meyer Lemon

Poke Bar 48

Guest Choice of Protein:

Ahi Tuna, Salmon, Tofu (Contains raw fish)*

Guest Choice of Base:

Steamed Rice, Brown Rice, Mixed Greens

Guest Choice of Sauce:

Shoyu, Ponzu, Rayu, Sriracha Aioli, Wasabi Aioli

Guest Choice of Ingredients:

Scallions, Sesame Seeds, Carrots, Cucumber, Edamame, Ogo, Kale
Avocado, Peanuts, Crispy Shallots, Ginger, Furikake

Mac & Cheese Station 44

(can be vegetarian)

Guest Choice of Pasta:

Bowtie or Elbow

Guest Choice of Cheese Sauce:

Beer & Cheddar, Smoked Gouda or Manchego

Guest Choice of Ingredients:

Sundried Tomato, Chicken, Bacon, Scallion, Tomato, Mushroom
Roasted Yellow and Red Bell Peppers, Chorizo, Panko, Spinach

With the addition of Lobster 50

With the addition of Shrimp 40

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Gourmet Plated Dinners

Plated Dinners include Appetizer, Soup or Salad
Freshly Baked Rolls, Entrée and Dessert
Freshly Brewed Peerless Coffee and Tea Service

APPETIZER SPECIALTIES

The following are available at an additional price per guest:

Kobe Beef Tartar (Contains raw meat)* 26
Truffle, Celery, Parmigiano-Reggiano

Lobster and Scallop Medallion (May contain raw fish)* 20
Wasabi Soy Butter

APPETIZERS

Butternut Squash Ravioli, Brown Sage Butter
Crispy Sage, Candied Pecans

Wild Mushroom Risotto, Asparagus, Truffled Pecorino

Seared Day Boat Scallops (May contain raw fish)*
Caramelized Red Pepper Sauce, Aged Balsamic Vinegar

Marinated Rare Ahi, Maui Onion Salad, Avocado, Caviar, Ginger Lime

Dungeness Crab Cake, Meyer Lemon Tartar Sauce
Ruby Grapefruit, Shaved Fennel, Watercress

Pancetta Grilled Prawns, Roasted Peppers-White Bean Salad

Braised Short Rib Ravioli, Brown Butter-Horseradish Jus

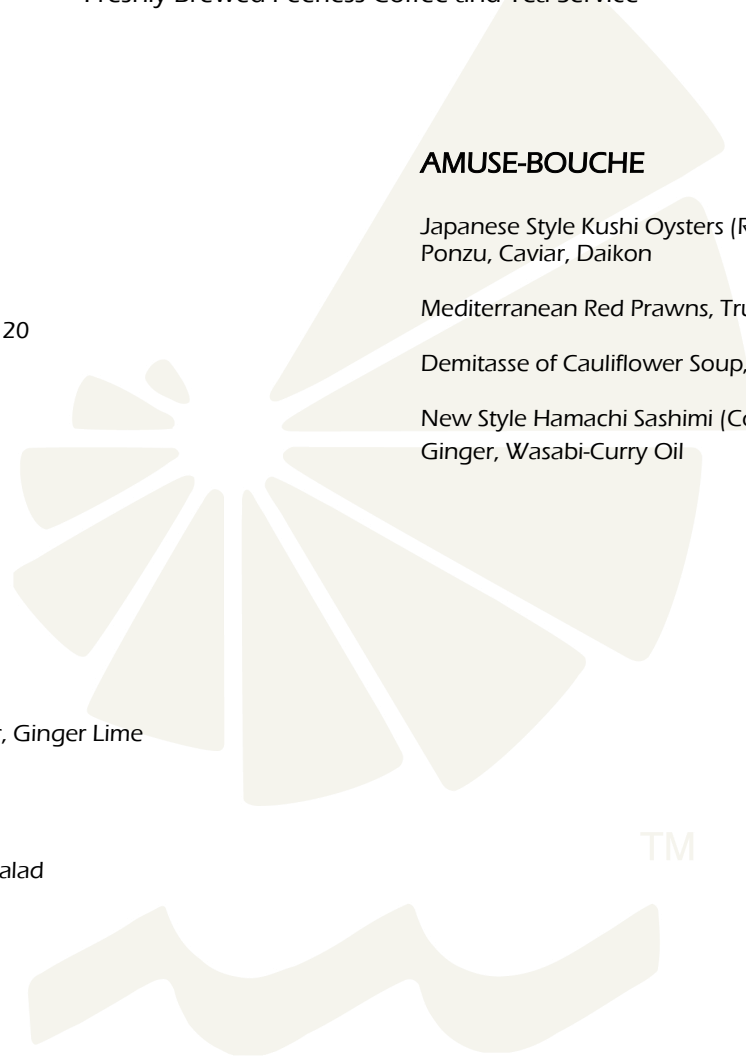
AMUSE-BOUCHE

Japanese Style Kushi Oysters (Raw oysters)* 18
Ponzu, Caviar, Daikon

Mediterranean Red Prawns, Truffle, Lobster Sauce 18

Demitasse of Cauliflower Soup, Potato Chip, Chive Oil 18

New Style Hamachi Sashimi (Contains raw fish)* 18
Ginger, Wasabi-Curry Oil



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SALADS

Baby Spinach Salad, Goat Cheese, Strawberry, Candied Pecans
Raspberry Vinaigrette

Marinated Dry Fig Salad, Butter Lettuce Hearts
Point Reyes Blue, Sweet Pecans, Fig Jam Vinaigrette

Petite Organic Greens Salad, Red Pear, Spicy Pecans, Feta Cheese
White Balsamic Vinaigrette

Roasted Heirloom Baby Beet Salad, Mâche, Warm Goat Cheese, Fig Essence

Chopped Caesar Salad, Roasted Yellow Peppers, Cherry Tomato
Parmesan Crisp (Contains raw eggs)*

Green Garden Salad, Farm Greens, Tomato, Cucumber, Radish
Toasted Pecans, Orange, Avocado Green Goddess Dressing

Little Gem Salad, Oven Dried Tomato, Asparagus, Crispy Pancetta
Edible Blossoms, Creamy Lemon Dressing

Classic Caprese Salad, Fresh Mozzarella, Basil
Olive Oil, Aged Balsamic

Boston Wedge, Goat Cheese, Pancetta, Oven Dried Tomato
Avocado, Creamy Tarragon Dressing

Kale Caesar, Curly Kale, Heirloom Baby Beets, Chopped Egg
Anchovy Dressing, Parmesan, Kalamata Olive Croutons

SOUPS

Castroville Artichoke Soup, Crispy Brussels Sprout Leaves, Lemon Oil
Parsley Pesto

Cauliflower Soup, Toasted Pepitas, Golden Raisin Relish

Butternut Squash, Yogurt, Croutons, Pumpkin Seeds, Pomegranate Seeds

Wild Mushroom Bisque, Truffle Oil, Mascarpone

Charred Red Pepper Soup, Oven Dried Cherry Tomatoes, Pistou

Valoroso Tomato Bisque, Crème Fraiche, Aged Balsamic

INTERMEZZOS

The following items are available at an additional price per guest:

Passion Fruit Sorbet 16

Campari Grapefruit Sorbet 16

Raspberry Sorbet 16

Limoncello Sorbet 16

Blood Orange Sorbet 16

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CHEF ELIAS'S PERSONAL FAVORITES

Tenderly Braised Short Ribs 160
Roasted Baby Vegetables, Okinawa Potato Puree, Natural Red Wine Jus
Caramelized Black Sea Bass 122
Cauliflower Puree, Almonds, Raisins, Capers, Aged Balsamic

POULTRY ENTRÉES

Herb Roasted Cornish Hen 108
Butternut Squash Puree, Charred Broccolini, Natural Jus

Seared Free Range Chicken Breast "Coq Au Vin" 108
Pearl Onion, Lardons, Heirloom Carrots, Red Wine Jus

Provencal-Herbed Rubbed Free Range Chicken Breast 108
Boursin Whipped Potatoes, Asparagus, Roasted Chicken Style Jus

BEEF ENTRÉES

Seared Prime 10 oz. Rib Eye (Cooked medium rare)* 160
Cauliflower Puree, Salsa Verde

Seared Prime Filet Mignon (Cooked medium rare)* 160
Baby Leek and Potato Gratin, Broccoli Rabe, Red Wine Sauce

Seared Prime Filet Mignon (Cooked medium rare)* 160
Wild Mushroom Risotto, Asapargus, Smoked Sea Salt
Peppered Bacon Jus

Espresso Rubbed New York Steak (Cooked medium rare)* 154
Broccolini, Garlic Roasted Fingerling Potatoes
Caramlized Onion-Red Wine Sauce

SEAFOOD ENTRÉES

Roasted Maine Lobster 160
Ricotta Ravioli, Charred Onions, Orange Butter Sauce

Sake and Soy Glazed Butterfish 122
Baby Bok Choy, Jasmine Coconut Rice, Wasabi-Yuzu Butter

Seared Sea Bass 122
Oven Dried Tomatoes, Baby Artichokes, Basil Oil, White Wine Sauce

Seared Skuna Salmon 120
Rainbow Carrots, Haricot Verts, Fingerling Potato, Pinot Noir Butter

Seared Butter Day Boat Scallops 130
Parsnip Puree, Asparagus, Citrus Butter

LAMB AND PORK ENTRÉES

Roasted Colorado Rack of Lamb (Cooked medium rare)* 156
Wild Mushroom Ragout, Basil Potato Purée, Red Wine Jus

Roasted Kurobuta Pork Chop 126
Sweet Potato Gratin, Broccolini, Brandied Jus

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Gourmet Plated Dinners

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Freshly Baked Rolls, Entrée and Dessert
Freshly Brewed Peerless Coffee and Tea Service

COMBINATION ENTRÉES

Searched Prime Filet Mignon (Cooked medium rare)*, Lobster Tail 168
Heirloom Baby Vegetables, Potato Purée, Natural Jus
Béarnaise passed tableside

Searched Prime Filet Mignon (Cooked medium rare)*, Prawn Scampi 160
Oven Dried Tomatoes, Haricot Verts, Potato Purée
White and Red Wine Sauce

Searched Prime Filet Mignon (Cooked medium rare)*, Sea Bass 160
Tomato Chimichurri, Creamy Polenta, Broccolini

GLUTEN FREE ENTRÉES

Searched Prime Filet Mignon (Cooked medium rare)* 160
Roasted Baby Vegetables, Gruyere Scalloped Potatoes
Red Wine-Port Natural Jus

Searched Skuna Bay Salmon (May contain raw fish)* 120
Roasted Baby Vegetables, Tarragon Yukon Potato Puree
Classic Beurre Blanc

VEGETARIAN ENTRÉES

Wild Mushroom Cassoulet 108
Sweet Onion, Bloomsdale Spinach, Brie, Truffle

Caramelized Cauliflower, Quinoa 108
Cauliflower Puree, Almonds, Capers, Aged Balsamic

Butternut Squash Gateau 108
Bloomsdale Spinach, Sweet 100 Tomatoes, Olive Oil

Grilled Vegetable Lasagna 108
Tomato, Arbequina Olive Oil, Parmesan

Sautéed Wild Mushroom, Peas, White Wine Creme 108
Truffled Pecorino, Chervil, Polenta

Heirloom Carrots, Toasted Farro, Medjool Dates 108
Yogurt

Roasted Cauliflower, Crispy Broccoli di Ciccio 108
Hummus, Olives, Manchego, Organic Yogurt

Roasted Baby Beets, Lacinato Kale 108
Toasted Farro, Quinoa, Almonds, Strachino Cheese

Mini Eggplant Lasagna 108
Parmesan, Basil, Valoroso Tomato Sauce

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DESSERTS

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

Lemon Marcarpone Torte, Citrus Shortbread, Roasted Blueberries

Classic Crème Brûlée:
Creamy Vanilla Bean Infused Custard, Burnt Sugar Crust
Fresh Berry Garnish, Crunchy Chocolate Pistachio Biscotti

Japanese Cheese Cake, Mango Sorbet, Passion Fruit Purée, Honey Almond

Salted Caramel Budino, Cinnamon Shortbread Cookies

French Apple Tart:
Buttery Fuji Apples Baked atop Puff Pastry, Vanilla Ice Cream, Tuile

Strawberry Crème Fraiche Mousse on Flourless Almond Cake
Citrus-Raspberry Salad

Flourless Chocolate Olive Oil Cake
Crème Fraiche Gelato, Blackberry Compote

Elderflower Napoleon, Caramelized Flaky Pastry
Lemon Curd Paint, Micro Flowers

DESSERT TRIOS

The Beach Club Extravaganza 22
Decadent Flourless Chocolate Cake
Silk Lemon Cream, Pomegranate
Elderflower Napoleon, Lemon Curd, Caramelized Pastry

Italian Classico 20
Zesty Ricotta Cheesecake
Dark Chocolate Semifreddo
Spumoni Panna Cotta, Amarena Cherries, Pistachio

DESSERT EMBELISHMENTS

Gourmand Cheese Platter 26
Selection of Imported Artisanal Cheeses
Sweet Gala Apples, Napa Valley Honeycomb
Sliced Walnut Raisin Rye Bread

Petit Four Compotier 20
Assorted Petit Fours, Select Handmade Confections

Custom Monogram Dessert 10
\$250 Set Up Fee
(Ten day notice required - \$150 rush order fee)
Your monogram created on a white or dark chocolate disc with up to three colors will be incorporated into any of the above dessert selections.

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Gourmet Desserts

A Culinary Attendant is required for all action stations
Culinary Attendant fee: \$350+ each for first two hours
\$125+ for each additional half hour per Culinary Attendant

Ice Cream Folding Station 38

Minimum 25 guests

A chef will prepare ice cream orders on a chilled surface

Ice Cream Selections: Vanilla and Chocolate

Fold In Items: Chocolate Chips, White Chocolate Chips
Toasted Almonds, Mini M & M's, Oreo Cookie Crumbs
Toffee Heath Bar Crunch, Crushed Toffee, Fresh Raspberries
Fresh Strawberries

Toppings: Chopped Peanuts, Rainbow Sprinkles
Chocolate Curls, Maraschino Cherries, Whipped Cream

Sauces: Hot Fudge, Raspberry, Caramel

Crêpes Suzette Station 30

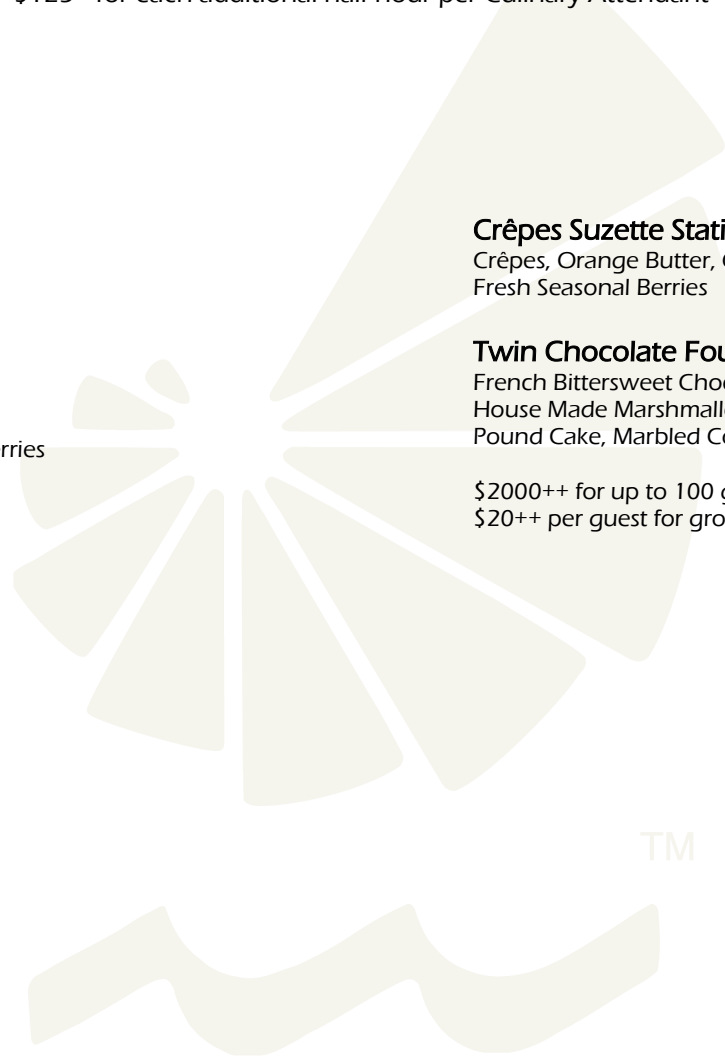
Crêpes, Orange Butter, Grand Marnier Sauce
Fresh Seasonal Berries

Twin Chocolate Fountains

French Bittersweet Chocolate and Swiss White Chocolate Fountains
House Made Marshmallows, Orange Madeleine, Rice Krispy Treats
Pound Cake, Marbled Cookies

\$2000++ for up to 100 guests

\$20++ per guest for groups over 100 guests



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Select Buffet Dinners

CLAM BAKE 192

Soup, Salad and Displays

Classic New England Little Neck Clam Chowder
Traditional Caesar Salad (Contains raw egg)*, Focaccia Croutons
Shaved Romano Cheese
Mixed Baby Greens, Cherry Tomato, Cucumber, Feta Cheese
Black Olives, Red Wine Vinaigrette
Assorted Sushi, Nigiri and Sashimi Display (Contains raw fish)*
Soy Sauce, Wasabi, Pickled Ginger
Poached Jumbo Prawns, Crab Claws, Cocktail Sauce

Entrées and Accompaniments

Crispy Calamari, Meyer Lemon Aioli
Oysters Rockefeller, Pernod, Sautéed Spinach
Steamed Manila Clams, White Wine Butter Sauce
Scallop, Shrimp and Calamari Ceviche (May contain raw fish)*
Half Steamed Maine Lobster, Drawn Butter
Crispy Seared Skuna Salmon (May contain raw fish)*, Meyer Lemon Creme
Oven Roasted Prime Rib (Cooked medium rare)*
Natural Jus, Creamed Horseradish
Roasted "Kurobuta" Pork Loin, Natural Pork Jus
Steamed White Corn
Herb Crusted New Potatoes

Desserts

Warm Apple Cobbler, Vanilla Ice Cream
Caramel Chocolate Tarts
Miniature Pebble Beach Classic Cookies:
Chocolate Chip, Oatmeal Raisin, Peanut Butter
Silk Lemon Cream, Raspberries
Mini Mixed Berry Tartlet

CALIFORNIA FARMERS BUFFET 186

Soup, Salads and Displays

Castroville Artichoke Soup
Carmel Valley Mixed Greens, Pear, Spiced Pecans, Feta Cheese
Classic Caprese Salad, Fresh Mozzarella, Olive Oil, Basil
Display of California Artisanal Cheese
Marinated Roasted Vegetables & Charcuterie
Assorted Jam, Fresh Fruit

Entrées and Accompaniments

California Sea Bass, Rainbow Carrots, Arugula Lemon Oil
Sautéed Prawns, Sweet Corn, Peppers
All Natural Chicken Breast, Brussels Sprouts, Bacon, Chicken Jus
Olive Oil Roasted Marble Potatoes

Carving Station

Culinary Attendant Required
Herb Crusted New York Strip Loin (Cooked medium rare)*
Sea Salt, Salsa Verde

Desserts

Apricot-Raspberry Pop Tart
Avocado Chocolate Mousse
Mixed Berry Cobbler, Chantilly Cream
S'mores in Mason Jar
Strawberry Cheesecake

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Select Buffet Dinners

INCANTATO SERA IN TOSCANA 178

Salads and Displays

Artisan Antipasto and Cheese Display
Prosciutto, Salami, Mortadella, Coppa
Marinated Olives, Grilled Artichokes, Local Vegetables
Tricolore Salad, Hearts of Palm, Endive Radicchio, Arugula, Apple
Hazelnuts, Parmesan
Classic Caesar Salad (Contains raw egg)*, Romaine, Radicchio
Olive Oil Croutons

Pasta, Risotto and Soup Station

Culinary Attendant Required
Penne Bolognese, Parmesan, Chili Flakes, Olive Oil
Butternut Squash Ravioli, Brown Sage Butter, Candied Pecans
Wild Mushroom Bisque, Mascarpone, Chives

Entrées

Seared Marinated Chicken Breast, Roasted Shallot-Porcini Farro
Seared Crispy Branzino, Salsa Verde, Smoked Sea Salt
Crispy Calamari, Spicy Valoroso Tomato Sauce

Carving Station

Culinary Attendant Required
22oz. Prime Rib Chop (Cooked medium rare)*, Herb Oil, Sea Salt
Olive Oil, Rosemary Roasted Fingerling Potatoes
Tuscan Olive Oil Bread 'a la Parilla'

Desserts

Tiramisu Cup
Vanilla Bean Panna Cotta, Seasonal Berries
Almond Cantucci
Flourless Chocolate Olive Oil Cake
"Mini" Ricotta Pistachio Cannoli

SOUTH OF THE BORDER 178

Soup, Salads and Displays

Tortilla Soup, Tomato, Crema, Cilantro, Crispy Tortillas
Shrimp, Scallops, Calamari Ceviche (May contain raw fish)*
Spicy Caesar Salad (Contains raw egg)*, Jalapeño Cornbread Croutons
Jicama, Orange and Cilantro Salad, Arugula, Frisée

Entrées and Accompaniments

Chiles Rellenos, Ranchero Sauce, Cojita Cheese, Cilantro
Chili Roasted Pork Loin
Dungeness Crab and Green Onion Quesadilla
Seared Mahi Mahi, Mango-Pineapple Salsa
Scallion-Cilantro Jasmine Rice
'Ranchero' Style Black Beans, Green Onions, Sour Cream

Action Station

Culinary Attendant Required
Beef, Chicken, Vegetable Fajitas
Warm Tortillas
Traditional Condiments

Desserts

Bunuello Chips, Roasted Apple Compote
Lime-Tequila Cookies
Mango-Chili Tartlet
Mocha Pot de Crème
Tres Leches Cake in Mason Jar

2019 – 2020 | THE BEACH AND TENNIS CLUB BANQUET MENUS

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Please allow for Chef recommended menu substitutions due to seasonal availability and sourcing issues out of our control.

Executive Chef: Elias Lopez

Select Buffet Dinners

MEDITERRANEAN FEAST 180

Salads and Displays

Cauliflower Soup, Almonds, Yogurt, Herb Oil
Classic Tabboule, Tomatoes, Parsley, Lemon Cumin Dressing
Greek Salad, Sweet gem, Cucumber, Cherry Tomatoes
Kalamata Olives, Bell Peppers, Feta, Oregano Lime Dressing
Panzanella Rustic Bread Salad, Tomato, Green Olives, Olive Oil
Red Wine Vinegar
Vegetable Crudite and Hummus, Blue Cheese Dip
Black Bean and Traditional Hummus

Entrées

Ahi Nicoise, Haricot Verts, Potatoes, Black Olives, Egg, Baby Greens
Crispy Seared Salmon, Celery Root Puree, Salsa Verde
Roasted Brussel Sprouts, Grapes, Walnuts, Dry Figs, Mint Yogurt
Quinoa Vegetable Couscous

Carving Station

Culinary Attendant Required
Roasted Prime Beef Tenderloin
Colorado Rack of Lamb
Yogurt-Mint Sauce, Harissa Aioli, Salsa Verde
Herb Roasted Tomatoes, Pita Bread

Desserts

Greek Yogurt Panna Cotta, Thyme Poached Apricots
Fig-Almond Olive Oil Cake
Flourless Chocolate Cake
Orange Blossom Rice Pudding Tart, Pine Nut Cookies
Seasonal Fruit

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Bar Selections

There is a bartender fee of \$300+ per bartender for the first three (3) hours, each additional hour is \$100+ 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

THE BEACH CLUB SPECIALTY COCKTAIL

FIND YOUR MARKER 16 per drink
Maker's Mark, Lemon Juice, Simple Syrup, Egg White
Luxardo Cherry

17 MILE MANHATTAN 18 per drink
Woodford Reserve, Sweet Vermouth, Blood Orange Bitters
Luxardo Cherry

HOUSE WINE 48 per bottle
Mumm Napa, Brut Prestige, Sparkling Wine
Kenwood, Chardonnay, Sonoma County
Kenwood Sauvignon Blanc, Sonoma County
Kenwood, Pinot Noir, Sonoma County
Kenwood, Cabernet Sauvignon, Sonoma County

CORDIALS 17 per drink
Amaretto di Saronno
Baileys Irish Cream
Frangelico
Grand Marnier
Kahlúa

IMPORTED BEER 8 per drink
Guinness
Lagunitas IPA
Sierra Nevada
Stella Artois

DOMESTIC BEER 7 per drink
Budweiser
Bud Light
Coors Light
Miller Lite

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