

Pebble Beach Resorts



The Beach & Tennis Club

PEBBLE BEACH®

2022–2023

Banquet Menus

Executive Chef: Elias Lopez | Pastry Chef: Annamaria Kosa

The Beach Club Banquet Menus

Resort Culinary Guide

Executive Chef: Elias Lopez | Pastry Chef: Annamaria Kosa

- 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 \$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 The Beach Club.
- 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.
- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

2022 – 2023 | 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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Reception Selections

COLD CANAPÉ 13

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
Caprese Bruschetta, Fresh Mozzarella, Basil, Balsamic
Crispy Kale and Avocado Crouton, Meyer Lemon Aioli
Parma Ham and Mozzarella Lollipop
Drunken Cherry, Orange, Burrata, Crostini
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
Avocado, Gluten Free Toast, Pickled Red Onion, Furikake
Mini Ahi Ceviche Tacos (Contains raw fish)*, Compressed Watermelon
Mini Smoked Duck Tacos, Mango, Black Berry Jam
Coastal Crab Salad, Avocado Mousse, Crostini

HOT CANAPÉ 14

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
Bacon Wrapped Medjool Dates, Parmesan
Mini New England Crab Roll, Celery, Chive, Lemon
Prawn Wrapped in Pancetta, Polynesian Raspberry Vinaigrette
Crispy Fried Baby Artichoke, Lime Aioli, French Sea Salt
Truffled Risotto, Arancini Taleggio
Petite New Zealand Lamb Chop, Romesco Sauce
Kobe Meatball, Dill Sauce, Smoked Sea Salt
Lobster Grilled Cheese, Swiss, Tomato Basil Jam
Spinach and Feta Croqueta, Orange Marmalade
Crispy Coconut Shrimp, Mango Chili Aioli

Reception Selections

CHILLED SEAFOOD DISPLAYS

Monterey Bay Ceviche (May contain raw fish)* 30
Scallop, Prawns, Calamari
(based on 2 per guest)

Alaskan King Crab Legs 16

Oysters on the Half Shell (Raw oysters)* 16

Crab Claws 16

Tower of Chilled Jumbo Prawns 16

DISPLAYS

Artisan Charcuterie Display 40
Creminelli Salami, Prosciutto, Mortadella, Marinated Olives
Honeycomb, Dried Fruit, Nuts, Country Bread

Selection of Imported and Domestic Cheeses 38
Napa Valley Honey, Assorted Dried Fruit, Nuts
Sliced Raisin Nut Rye Bread, Crackers, Baguette

Roasted Marinated Local Vegetables 28
Sweet Peppers, Cauliflower, Asparagus, Sweet Onion
Portabellini, Monterey Farms Artichokes
Yellow and Green Squash, Marinated Olives

Whole Wheat Flat Bread Pizza 38

Select 3 of the following:

Artichoke Hearts, Sun-Dried Tomatoes, Goat Cheese, Pesto

Grilled Chicken, BBQ Sauce, Red Onion, Garlic, Cilantro, Mozzarella

Pepperoni, Bacon, Cilantro, Pineapple, Red Onion, Mozzarella

Wild Mushroom, Arugula, Taleggio, Fontina, Olive Oil

Fresh Tomato, Basil, Mozzarella

SUSHI DISPLAYS

Assorted Nigiri and Sashimi (Contains raw fish)* 48
Wasabi, Pickled Ginger, Soy Sauce
(4 pieces per guest)

Assorted Sushi Rolls 36
Spicy Tuna Rolls, Hamachi Rolls (Contains raw fish)*
California Rolls, Avocado Rolls
Wasabi, Pickled Ginger, Soy Sauce
(4 pieces per guest)

CARVING STATION

Minimum 25 guests. All served with soft rolls and condiments

Culinary Attendant is required for all carving stations
Culinary Attendant fee: \$450 each for first two hours
\$200 for each additional half hour per Culinary Attendant

Persillade Encrusted Beef Tenderloin (Cooked medium rare)* 64
Natural Red Wine Sauce, Horseradish Cream

Roasted Tomahawk Steak (Cooked medium rare)*, Salsa Verde 64

Roasted Garlic Marinated Colorado Rack of Lamb (Cooked medium rare)* 54
Rosemary Infused Jus

Black Pepper and Fresh Thyme Encrusted Prime Rib (Cooked medium rare)* 58
Natural Jus, Horseradish Cream

Espresso Crusted New York Strip Loin (Cooked medium rare)*, Natural Jus 60

Roasted Traditional Diestel Turkey Breast, Sage Gravy, Citrus-Cranberry Sauce 40

Honey-Mustard Glazed Kurobuta Pork Loin, Natural Pork Jus 42

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Executive Chef: Elias Lopez | Pastry Chef: Annamaria Kosa

Reception Stations

Minimum 25 guests — a surcharge will apply if your guarantee is below the minimum
Culinary Attendant is required for all action stations. Culinary Attendant fee: \$450+ each for first two hours
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Slider Burger Station 54

Served with Kennebec Fries and Chips

Select 3 of the following:

Black Angus, Beef, Caramelized Onion, Cheddar, Thousand Island

Pulled Pork, Caramelized Onion, BBQ Sauce

Salmon, Cole Slaw, Honey Mustard Aioli

Chicken Breast, Bacon, Jack Cheese, Basil Aioli

Impossible Vegan Burger, Jalapeño, BBQ, Cole Slaw

Poke Bar 58

Ahi Tuna, Salmon, Tofu

Steamed Rice, Brown Rice, Mixed Greens

Shoyu, Ponzu, Rayu, Sriracha Aioli, Wasabi Aioli

Scallions, Sesame Seeds, Carrots, Cucumber, Edamame, Ogo, Kale

Avocado, Peanuts, Crispy Shallots, Furikake, Ginger

Italian Pasta Station 52

Served with Olive Oil Breadsticks and Herb Focaccia

Select 3 of the following:

Butternut Squash Raviolis, Parmesan, Pecans, Brown Sage Butter

Spinach and Ricotta Cannelloni, Valoroso Tomato Sauce

Penne a la Bolognese, Parmesan, Olive Oil

Rigatoni a la Vodka, Broccoli Rabe, Chili, Tomato Cream

Portobello-Ricotta Ravioli, Crispy Pancetta, Roasted Pearl Onion, Sherry Cream

Mac & Cheese Station 52

Can be made vegetarian

Elbow Pasta with Smoked Gouda & Pannetta Pasta with Aged Cheddar

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 62

With the addition of Shrimp 60

Caprese Station 44

Multi Colored Vine Ripened Heirloom Tomatoes, Fresh Mozzarella di Buffalo

Burrata Bocconcini, Feta, Micro Basil, Arugula

Grilled Ciabatta

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

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Gourmet Plated Dinners

All plated dinners include: an appetizer, choice of soup or salad, entrée and dessert
Served with Freshly Baked Rolls and Freshly Brewed Peerless Coffee, Tea, and Hot Chocolate

APPETIZERS

Butternut Squash Ravioli
Brown Sage Butter, Crispy Sage
Candied Pecans

Wild Mushroom Risotto
Asparagus, Truffled Pecorino

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

Pancetta Grilled Prawns
Roasted Peppers-White Bean Salad

Portobello Mushroom-Ricotta Ravioli
Crispy Pancetta, Roasted Pearl Onion
Sherry Cream

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

Scampi Style Shrimp Risotto
Oven-Dried Heirloom Cherry Tomatoes
Argumato Lemon Oil

Cassoulet of Wild Mushroom
Artichoke, Spinach, Brie Cheese, Truffle 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

SOUPS

Castroville Artichoke Soup, Crispy Brussel 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:

Orange-Champagne Sorbet 18

Blueberry-Basil Granite 18

Mojito Sorbet 18

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BEEF ENTRÉES

Seared Prime New York Steak (Cooked medium rare)* 196
Marble Potatoes, Creamy Horseradish, Natural Beef Jus

Seared Prime Rib Eye Steak (Cooked medium rare)* 182
Mashed Potatoes, Grilled Marinated Vegetables, Aged Balsamic

Roasted Prime Filet Mignon 196
Potato au Gratin, Toy Box Baby Carrots, Red Wine-Port Sauce

Honey Mustard Glazed Short Ribs 182
Purple Mashed Potatoes, Natural Red Wine Sauce

POULTRY ENTRÉES

Herb Roasted Cornish Hen 140
Butternut Squash Puree, Charred Broccolini, Natural Jus

Seared Free Range Chicken Breast "Coq Au Vin" 140
Mashed Potatoes, Cipollini Onions, Lardons, Chicken Jus

Roasted Free Range Chipotle Chicken Breast 140
Fingerling Potatoes, Haricot Verts, Avocado Salsa
Caramelized Red Pepper Sauce

SEAFOOD ENTRÉES

Sake-Soy Glazed Butterfish 146
Coconut Rice, Oven Roasted Tomatoes, Wasabi-Yuzu Butter

Seared Verlasso Crisply Salmon 144
Basmati Rice, Cucumber Slaw, Peanuts, Thai Green-Coconut Curry

Pan Roasted Chilean Seabass 150
Mashed Potatoes, Carrot-Citrus Beurre Blanc

Seared Day Boat Scallops 146
Cauliflower Puree, Almonds, Raisings, Capers, Aged Balsamic

LAMB AND PORK ENTRÉES

Roasted Colorado Rack of Lamb 176
Boursin Mashed Potatoes, Roasted Garlic –Thyme Jus

Roasted Kurobuta Pork Chop 142
Sweet Potato Gratin, Brocoli Rabe, Brandied Jus

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COMBINATION ENTRÉES

Seared Prime Filet Mignon (Cooked medium rare)*, Lobster Tail 198
Potato au Gratin, Natural Red Wine Sauce
Béarnaise passed tableside

Butter Roasted Lobster Scallop-Medallion 188
Mashed Potatoes, Heirloom Baby Vegetables, Tarragon Buerre Blanc

Brasied Short Ribs, Soy-Sake Marinated Butterfish 192
Purple Mashed Potatoes, Red Wine, Wasabi-Yuzu Butter

Seared Prime Filet Mignon (Cooked medium rare)*, Prawn Scampi 196
Mashed Potatoes, Oven Dried Tomatoes, Haricot Verts
White and Red Wine Sauce

VEGETARIAN ENTRÉES

Wild Mushroom Cassoulet 132
Sweet Onion, Bloomsdale Spinach, Brie, Truffle

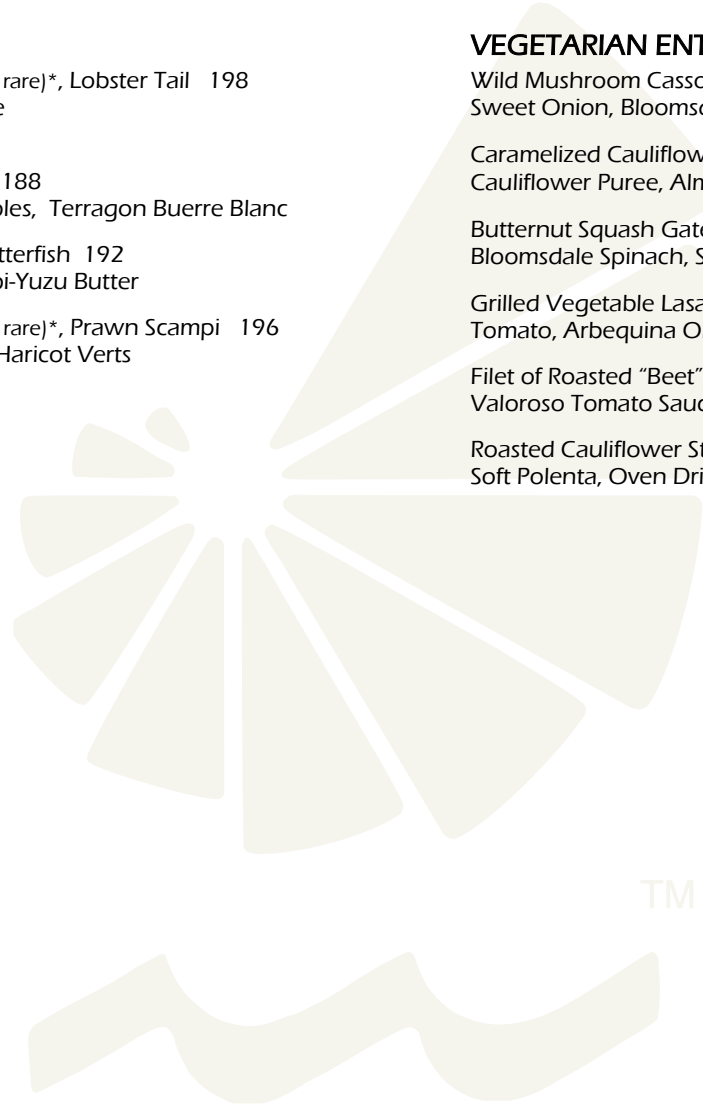
Caramelized Cauliflower, Quinoa 132
Cauliflower Puree, Almonds, Capers, Aged Balsamic

Butternut Squash Gateau 132
Bloomsdale Spinach, Sweet 100 Tomatoes, Olive Oil

Grilled Vegetable Lasagna 132
Tomato, Arbequina Olive Oil, Parmesan

Filet of Roasted "Beet", Wild Mushroom Risotto 132
Valoroso Tomato Sauce, Olive Oil

Roasted Cauliflower Steak 132
Soft Polenta, Oven Dried Cherry Tomatoes, Olive Oil, Parmesan



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DESSERTS

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

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

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

Japanese Cheesecake, Champagne Glazed Fruit Salad
Champagne-Orange Sorbet

Decadent Chocolate Éclair, Chocolate Cremeux, Fresh Raspberries
Vanilla Chantilly

Carrot– Walnut Cake, Cream Cheese Mousseline, Carrot Ice Cream
Candied Walnut

Baileys Infused Chocolate Mousse Gateau

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

Seasonal French Tart *select one*

“Spring” Rhubarb-Raspberry Tart, Raspberry Frangipane
Vanilla Frozen Yogurt

“Summer” Apricot Tart, Pistachio Frangipane, Apricot-Thyme Sorbet

“Winter” Apple Carmel, Gingersnap Frangipane, Speculoos Ice Cream

DESSERT TRIOS

The Beach Club Extravaganza 28
Cream Profiteroles Trio
Dark Chocolate Cremeux
Raspberry Mousseline
Pistachio Praline

Italian Classico 28
Crema di Limone
Chocolate-Amaretto Torta
Marsala Mascarpone

DESSERT EMBELISHMENTS

Gourmand Cheese Platter 38
Selection of Imported Artisanal Cheeses
Sweet Gala Apples, Napa Valley Honeycomb
Sliced Walnut Raisin Rye Bread

Petit Four Compotier 22
Assorted Petit Fours, Assorted Pralines
(3 pieces per order)

Custom Monogram Dessert 15
\$300 Set Up 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.

**Ten day notice required - \$250 rush order fee*

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Gourmet Desserts

Culinary Attendant is required for all action stations. Culinary Attendant fee: \$450+ each for first two hours
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Ice Cream Folding Station 48

Minimum 25 guests

A chef will prepare ice cream orders on a chilled surface

Ice Cream Selections: Vanilla and Chocolate

Fold In Items: Toasted Almonds, Mini M&M's, Crushed Oreo Cookie
Toffee Crunch, Fresh Raspberries, Fresh Blueberries

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

Sauces: Hot Fudge, Raspberry, Caramel

Donut Wall Station 42

Assorted Glazes: Lemon, Raspberry, Dark Chocolate, Maple

Assorted Toppings: Raw Sugar Brûlée A la Minute, Chocolate Pearls
Candied Walnuts, Salted Peanuts, Maldon Sea Salt

Cheesecake Lollipop Station 42

Vanilla Cheesecake Lollipops glazed and decorated to order

Assorted Dipping Glazes

Raspberry

Lemon

Chocolate

Assorted Sprinkles

Chocolate Pearls

Rainbow

Chocolate Shavings

Graham Streusel

Raspberry Crisp



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Buffet Dinners

CLAM BAKE 212

Soup, Salad & 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

Culinary Attendant Required

Crispy Calamari, Meyer Lemon Aioli

Oysters Rockefeller, Pernod, Sautéed Spinach

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

Carrot & Cream Cheese Cake

Mini Pebble Beach Classic Cookies:
Chocolate Chip, Oatmeal Raisin, Peanut Butter

S'mores Cone

Mini Mixed Berry Tartlet

CALIFORNIA FARMERS BUFFET 202

Soup, Salads & 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

Flaky Rhubarb-Berry Tart

Avocado Chocolate Mousse

California-Honey Almond Cake

Lemon-Blueberry-Basil Shortcake

Buffet Dinners

INCANTATO SERA IN TOSCANA 194

Salads & 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 Station

Culinary Attendant Required

Penne Bolognese, Parmesan, Chili Flakes, Olive Oil

Butternut Squash Ravioli, Brown Sage Butter, Candied Pecans

Ricotta & Spinach Cannelloni, Valoroso Tomato Sauce

Entrées

Seared Marinated Chicken Breast, Roasted Shallot-Wild Mushroom Farro

Seared Crispy Branzino, Salsa Verde, Smoked Sea Salt

Crispy Calamari, Spicy Valoroso Tomato Sauce

Carving Station

Culinary Attendant Required

Roasted Tomahawk Steak (Cooked medium rare)*, Herb Oil, Sea Salt
Olive Oil, Rosemary Roasted Fingerling Potatoes
Tuscan Olive Oil Bread 'a la Parilla'

Desserts

Tiramisu

Italian Lemon Cream

Biscotti

Chocolate Amaretto Torta

Pistachio-Raspberry Cream Puff

SOUTH OF THE BORDER 194

Soup, Salads & 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

Avocado Chocolate Mousse

Lime and Berry Tart

Abuelita Pot de Crème

Tres Leches Cake

Buffet Dinners

MEDITERRANEAN FEAST 194

Salads & Displays

Classic Tabbouleh, 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 Crudité, Blue Cheese Dip
Black Bean and Traditional Hummus

Entrées

Ahi Niçoise, 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

Honey Almond Bakewell

Flourless Chocolate Cake

Orange Blossom Crema Catalana

Seasonal Fruit

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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*

TOP SHELF BRAND DRINKS 20 per drink

Belvedere Vodka
Nolet Gin
Don Julio Blanco Tequila
Angels Envy Bourbon

ULTRA PREMIUM BRAND DRINKS 17 per drink

Ketel One Vodka
Bombay Sapphire Gin
Patron Silver Tequila
Woodford Reserve Bourbon

PREMIUM BRAND DRINKS 15 per drink

Absolut Vodka
Tanqueray Gin
Sauza *Hornitos* Tequila
Maker's Mark Bourbon

CORDIALS 17 per drink

Baileys Irish Cream
Grand Marnier
Kahlúa

THE BEACH CLUB SPECIALTY COCKTAIL

FIND YOUR MARKER 17 per drink
Maker's Mark, Lemon Juice, Simple Syrup, Egg White
Luxardo Cherry

17 MILE MANHATTAN 20 per drink
Woodford Reserve, Sweet Vermouth, Blood Orange Bitters
Luxardo Cherry

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

IMPORTED BEER 9 per drink
Alvarado Street Brewing Monterey Lager
Guinness
Lagunitas IPA
Sierra Nevada
Stella Artois
Maximum of 4 beer selections (imported and domestic) per bar

DOMESTIC BEER 8 per drink
Budweiser
Bud Light
Coors Light
Michelob Ultra
Maximum of 4 beer selections (imported and domestic) per bar

2022 – 2023 | 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.

Executive Chef: Elias Lopez | Pastry Chef: Annamaria Kosa