

The Beach & Tennis Club



2023 - 2024 Food and Beverage Offerings

Executive Chef: Elias Lopez | Pastry Chef: Annamarie Kosa

Culinary Guide

- All menus are subject to current and local sales tax and a service charge of 20%
- A portion of the service charge will be utilized as an administrative fee; the remainder will be distributed to Banquet employees.
- Catered events that extend past six hours are subject to a surcharge
- Buffet pricing is based on a maximum duration of two hours. Buffets extending beyond two hours are subject to additional fees
- Refreshments, including coffee and tea, are based on two hours of service and will be replenished accordingly
- Pebble Beach Standard Staffing per Meal Period:
 - > Breakfast and Lunch – 1 staff per 20 guests
 - > Dinner – 1 staff per 15 guests
- Pre-guaranteed split entrée with up to two choices will be priced at the highest menu item with chef's choice of accompaniments at no additional charge.
- Pre-guaranteed split entrée with greater than two entrée selections will be priced at the highest menu item with an additional charge of \$30++ per guest.
- Tableside entrée choice will be priced at the highest menu item with an additional \$38++ per guest. All other courses selected tableside will incur an additional \$30++ per guest, per course
- All Buffets require a minimum of 25 guests. Any guarantee count below 25 guests will be subject to a surcharge of \$35++ per guest
- Final guaranteed attendance is due three working days prior to the event date. If guarantee numbers are not provided, the most recent guest count will be regarded as guarantee.
- Pebble Beach Resorts does not permit distribution or service of food or beverages which are not purchased and provided by Pebble Beach Resorts.
- Additional servers will be charged at \$425+ per server for the first three hours, each additional hour will be charged at \$200+ per server.
- Culinary Attendants will be staffed one per every fifty guests when required on any buffet and action station at a rate of \$500+ each for first two hours and \$250+ for each additional half hour per Culinarian
- Any event changes including, but not limited to, menu and set up, within 48 hours of the event date, are subject to a surcharge.
- All foods in Pebble Beach Resorts kitchens may be prepared on surfaces where nuts, gluten and other allergens are present
- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



Canapes

CHILLED - \$14 per piece

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

Mini Lobster Club Sandwich, Bacon, Mayonnaise

Tiger Shrimp, Avocado Salsa, Crispy Wonton

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

Mini Ahi Ceviche Tacos (Contains raw fish)*, Compressed Watermelon

Smoked Salmon, Italian Mascarpone, Dill, Chive, Walnut Toast

Parma Ham and Mozzarella Lollipop

Mini Smoked Duck Tacos, Grilled Pineapple, Spiced Pico de Gallo

Waldorf Salad in Phyllo Cup, Cucumber, Tomato, Apple, Walnut

Triple Cream Brie, Pear Mostarda, Crostini

Strawberry Bruschetta, Burrata, Pistachio Dust

Caprese Bruschetta, Fresh Mozzarella, Basil, Balsamic

Crispy Kale and Avocado Crouton, Meyer Lemon Aioli

Stilton Bleu Cheese, Walnut Raisin Toast, Membrillo

Avocado, Gluten Free Toast, Pickled Red Onion, Furikake

HOT - \$15 per piece

Petite Dungeness Crab Cake, Meyer Lemon Aioli

Mini New England Crab Roll, Celery, Chive, Lemon

Prawn Wrapped in Pancetta, Polynesian Raspberry Vinaigrette

Crispy Coconut Shrimp, Mango Chili Aioli

Twice Baked Potato, Bacon, Chive, Cheddar, Creme Fraiche

Mini Grilled Cheese Sandwich, Prosciutto, Fontina, Tomato

Bacon Wrapped Medjool Dates, Parmesan

Petite New Zealand Lamb Chop, Romesco Sauce

Mini Short Rib Quesadilla, Mozzarella, Avocado, Tomato Chipotle Salsa

Kobe Meatball, Dill Sauce, Smoked Sea Salt

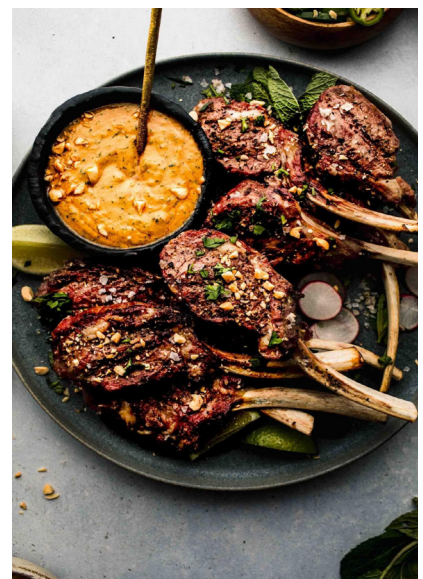
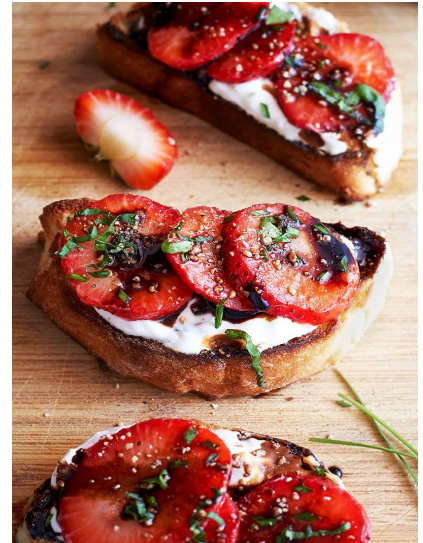
Petite Beef and Wild Mushroom Wellington

Crispy Vegetable Spring Roll, Thai Chili Orange Sauce

Portobello Mushroom Tartlets, Caramelized Onions, Point Reyes Blue

Petite Vegetable Wellington, Portabello, Fontina Creme

Crispy Fried Baby Artichoke, Lime Aioli, French Sea Salt



Seaside Snacks

Slider Station served with *Kennebec Fries & Chips* \$60 per guest

Selection of three:

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

Caprese Station \$48 per guest

Multi Colored Vine Ripened Heirloom Tomatoes

Fresh Mozzarella di Buffalo Burrata Bocconcini

Feta, Micro Basil, Arugula, Grilled Ciabatta

Guest Selection of: 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



Artisan Charcuterie Display \$44 per guest

Creminelli Salami, Prosciutto, Mortadella, Marinated Olives
Honeycomb, Dried Fruit, Nuts, Country Bread

Imported & Domestic Cheeses \$42 per guest

Napa Valley Honey, Assorted Dried Fruit, Nuts

Sliced Raisin Nut Rye Bread, Crackers, Baguette

Monterey Bay Ceviche \$34 per guest

Scallops, Prawns, Calamari

CARVING STATION - *Culinarian Required*

Persillade Encrusted Beef Tenderloin \$68 per guest

Natural Red Wine Sauce, Horseradish Cream

Roasted 22oz Bone-in Rib Eye \$68 per guest

Salsa Verde, Sea Salt Roasted Garlic

Marinated Colorado Rack of Lamb \$58 per guest

Rosemary Infused Jus

Black Pepper & Thyme Encrusted Prime Rib \$62 per guest

Natural Jus, Horseradish Cream

Espresso Crusted New York Strip Loin \$64 per guest

Natural Jus

Roasted Traditional Diestel Turkey Breast \$44 per guest

Sage Gravy, Citrus-Cranberry Sauce

Honey-Mustard Glazed Kurobuta Pork Loin \$48 per guest

Natural Pork Jus



Poke Bar \$62 per guest

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

SUSHI

Assorted Nigiri and Sashimi \$54 per guest

Wasabi, Pickled Ginger, Soy Sauce

4 pieces per guest

Assorted Sushi Rolls \$42 per guest

Spicy Tuna, Hamachi, California, Avocado

Wasabi, Pickled Ginger, Soy Sauce

4 pieces per guest

Where We Begin

Starters

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 Wrapped Tiger Prawns, Roasted Red Pepper Sauce

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

Seared Day Boat Scallops, Green Papaya Salad, Thai Green Curry

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

Spinach Ricotta Cannelloni Parmesan, Valoroso Tomato Sauce, Olive Oil



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

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

Butter Lettuce Wedge, Heirloom Cherry Tomato, Applewood Smoked Bacon, Green Onion, Blue Cheese

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, Green Apple, Chive Oil, Nutmeg

Wild Mushroom Bisque, Truffle Oil, Mascarpone

Charred Red Pepper Soup, Oven Dried Cherry Tomatoes, Pistou

Valoroso Tomato Bisque, Crème Fraiche, Aged Balsamic

Plated dinner pricing includes: Appetizer, Choice of Soup or Salad, Entree, Dessert
Freshly Brewed Peerless Coffee, Tea, and Hot Chocolate

Main Event

BEEF

Seared Prime New York Steak \$202 per guest
Yukon Gold Potato Puree, Green Peppercorn Sauce

Seared Prime Rib Eye Steak \$190 per guest
Roasted Fingerling Potatoes, Creamy Horseradish
Natural Beef Jus

Roasted Prime Filet Mignon \$202 per guest
Truffled Mashed Potatoes, Red Wine Bordelaise

Honey Mustard Glazed Short Ribs \$190 per guest
Purple Mashed Potatoes, Natural Red Wine Sauce

LAMB & PORK

Roasted Colorado Rack of Lamb \$186 per guest
Mini Eggplant Lasagna, Garlic-Thyme Lamb Jus

Roasted Kurobuta Pork Chop \$164 per guest
Sweet Potato Gratin, Brocoli Rabe, Brandied Jus

SEAFOOD

Sake-Soy Glazed Butterfish \$150 per guest
Coconut Rice, Oven Roasted Tomatoes
Wasabi-Yuzu Butter

Crispy Seared Verlasso Salmon \$148 per guest
Parsley-Potato Puree, Caramelized Red Pepper Sauce

Pan Roasted Chilean Seabass \$154 per guest
Mashed Potatoes, Carrot-Citrus Beurre Blanc

Seared Day Boat Scallops \$150 per guest
Cauliflower Puree, Almonds, Raisins, Capers
Aged Balsamic

VEGETARIAN

Wild Mushroom Cassoulet \$140 per guest
Sweet Onion, Bloomsdale Spinach, Brie, Truffle

Grilled Vegetable Lasagna \$140 per guest
Tomato, Arbequina Olive Oil, Parmesan

Roasted Cauliflower Steak \$140 per guest
Soft Polenta, Oven Dried Cherry Tomatoes
Olive Oil, Parmesan

Spinach & Ricotta Cannelloni \$140 per guest
Parmesan, Valeroso Tomato Sauce, Olive Oil

POULTRY

Herb Roasted Cornish Hen \$148 per guest
Butternut Squash Puree, Charred Broccolini, Natural Jus

Seared Free-Range "Coq Au Vin" \$148 per guest
Mashed Potatoes, Cipollini Onions, Lardons, Chicken Jus

Seared Free Range Chicken Breast \$148 per guest
Wild Mushroom-Asparagus Risotto, Chicken Jus

DUAL ENTREE

Seared Prime Filet Mignon, Lobster Tail
Potato au Gratin, Natural Red Wine Sauce
\$208 per guest

Butter Roasted Lobster, Scallop-Medallion
Mashed Potatoes, Heriloom Baby Vegetables
Tarragon Buerre Blanc
\$198 per guest

Brasied Short Ribs, Soy-Sake Marinated Butterfish
Purple Mashed Potatoes, Red Wine, Wasabi-Yuzu Butter
\$202 per guest

Seared Prime Filet Mignon, Prawn Scampi
Mashed Potatoes, Oven Dried Tomatoes, Haricot Verts
White and Red Wine Sauce
\$206 per guest



Plated dinner pricing includes: Appetizer, Choice of Soup or Salad, Entree, Dessert
Freshly Brewed Peerless Coffee, Tea, and Hot Chocolate

Classic Confections

Caramel-Apple Parfait, Milk Chocolate Mousse, Crushed Almonds Caramel Swirl
Mango-Passion Fruit Mousse Terrine, Fruity Meringue Crisp, Pate de Fruit Bits
Caramelized Blond Chocolate Pot de Crème, Chocolate Macarons, Almond Biscotti Bits
Cheesecake Souffle, Champagne Glazed Fruit Salad, Champagne-Orange Sorbet
Decadent Chocolate Éclair, Chocolate Cremieux, Fresh Raspberries Vanilla Chantilly
Chocolate-Pistachio Terrine, Semisweet Mousse, Honey Florentine
Raspberry-Yogurt Mousse, Red Fruit Tuile
Baileys Infused Chocolate Mousse Gateau
Seasonal French Tart:

INTERMEZZOS - \$18 per guest
Orange-Champagne Sorbet
Floral Yuzu Sorbet
White Peach Sherbet

"Summer" Strawberry-Rhubarb Tart, White Peach Sherbet, Raspberry Frangipane
"Winter" Apple Caramel Tart, Gingersnap Frangipane, Speculoos Ice Cream



EMBELISHMENTS

Chocolate Mousse Trio
Decadent Chocolate, Framboise, Passion Fruit
on a Melange of Cookie Brittle
\$32 per guest

Italian Classico Trio
Apricot Crème Fraiche, Salted Caramel Roll
Amaretto-Mascarpone Friandises
\$32 per guest

Gourmand Cheese Platter
Selection of Imported Artisanal Cheeses, Sweet Gala Apples
Napa Valley Honeycomb Sliced Walnut Raisin Rye Bread
\$44 per guest

Petit Four Compotier
Assorted Petit Fours, Assorted Pralines (3 pieces per order)
\$28 per guest

Buffets

THE CLAM BAKE *Culinarian Required*

Soup, Salad & Displays

Classic New England Clam Chowder

Traditional Caesar Salad, Focaccia Croutons
Shaved Romano Cheese

Mixed Baby Greens, Cherry Tomato
Cucumber, Feta Cheese Black Olives, Red
Wine Vinaigrette

Assorted Sushi, Nigiri and Sashimi Display
Soy Sauce, Wasabi, Pickled Ginger

Poached Jumbo Prawns, Crab Claws
Cocktail Sauce

\$220 per guest

Entrées and Accompaniments

Crispy Calamari, Meyer Lemon Aioli

Oysters Rockefeller, Pernod, Sautéed Spinach

Half Steamed Maine Lobster, Drawn Butter

Crispy Seared Verlasso Salmon
Meyer Lemon Creme

Oven Roasted Prime Rib, 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 Cookies:

Chocolate Chip

Oatmeal Raisin

Peanut Butter

S'mores Cone

Lemon-Blueberry-Basil
Shortcake

CALIFORNIA FARMERS *Culinarian Required*

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

\$210 per guest

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, Sea Salt,
Salsa Verde

Desserts

Apricot Cream Slice

Avocado Chocolate Mousse

Pistachio Square

Mixed Berry Tartlet

MEDITERRANEAN FEAST *Culinarian Required*

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 Crudit  with Blue Cheese Dip
Black Bean Dip, Traditional Hummus

\$202 per guest

Entr es

Ahi Ni oise, 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

Apricot Cr me Slice

Flourless Chocolate Cake

Pistachio Madeleine

Libations

TOP SHELF BRAND DRINKS

Belvedere Vodka
Nolet Gin
Don Julio Blanco Tequila
Angels Envy Bourbon
\$20 per drink

ULTRA PREMIUM BRAND DRINKS

Ketel One Vodka
Bombay Sapphire Gin
Patron Silver Tequila
Woodford Reserve Bourbon
\$17 per drink

PREMIUM BRAND DRINKS

Absolut Vodka
Tanqueray Gin
Sauza Hornitos Tequila
Maker's Mark Bourbon
\$15 per drink

CORDIALS

Baileys Irish Cream
Grand Marnier
Kahlúa
\$17 per drink



THE BEACH CLUB SPECIALTY COCKTAIL

FIND YOUR MARKER

Maker's Mark, Lemon Juice, Simple Syrup, Egg White
Luxardo Cherry
\$17 per drink

17 MILE MANHATTAN

Woodford Reserve, Sweet Vermouth, Blood Orange Bitters
Luxardo Cherry
\$20 per drink



HOUSE WINE

Domaine Chandon, Brut, Napa Valley
Imagery, Chardonnay, California
Imagery, Sauvignon Blanc, California
Imagery, Pinot Noir, California
Imagery, Cabernet Sauvignon, California
\$50 per bottle

IMPORTED BEER

Alvarado Street Brewing Monterey
Lager Guinness
Lagunitas IPA
Sierra Nevada
Stella Artois
\$9 per bottle

DOMESTIC BEER

Budweiser
Bud Light
Coors Light
Michelob Ultra
\$8 per bottle

Bartender fee of \$400+ per bartender for the first three (3) hours, each additional hour is \$175+ 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

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PEBBLE BEACH
RESORTS