

Pebble Beach Resorts

THE INN AT SPANISH BAY™



PEBBLE BEACH®

2022—2023

Banquet Menus

Executive Chef: Rod Uncangco | Executive Sous Chef: David Duron | Pastry Chef: Nicole Salazar

The Inn at Spanish Bay Banquet Menus

Resort Culinary Guide

Executive Chef: Rod Uncangco | Executive Sous Chef: David Duron | Pastry Chef: Nicole Salazar

- 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 \$26++ 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 \$30++ 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.
- *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 INN AT SPANISH BAY 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: Rod Uncangco | Pastry Chef Anastasia Simpson

BREAKFAST SELECTIONS

GOURMET PLATED BREAKFASTS

All plated breakfasts are served with:

Danish Pastries
Croissants
Muffins
Sweet Butter and Preserves
Freshly Brewed Peerless Coffee
Decaffeinated Coffee
Assorted Teas
Hot Chocolate
Fresh Orange Juice or Grapefruit Juice

BREAKFAST ENTRÉE SELECTIONS:

Turkey Avocado Benedict 58
Tarragon Hollandaise Sauce (May contain raw egg)*, Grilled Asparagus
Classic Eggs Benedict, Hollandaise Sauce (May contain raw egg)* 56
House Made Corned Beef Hash, Farm Fresh Eggs 54
Avocado Toast with Hard Cooked Eggs, Micro Greens, Blistered Tomatoes 56
Country Sausage Skillet w/Scrambled Eggs, Yukon Potatoes 54

GOURMET BOXED BREAKFAST 52

Yogurt Cup
Granola Bar
Whole Fresh Fruit
Individually Bottled Orange Juice
Choice of:
Bagel, Cream Cheese, Smoked Salmon
OR
Ham, Egg, Cheddar Cheese on English Muffin or Croissant

CONTINENTAL BREAKFASTS

Pricing based on maximum duration of two hours.

All continental breakfasts are served with:

Fresh Orange , Grapefruit, Apple Juice
Freshly Brewed Peerless Coffee
Decaffeinated Coffee
Assorted Teas
Hot Chocolate

THE CYPRESS CONTINENTAL 60

Assorted Danish Pastries
Build Your Own Parfait
Assorted Yogurts & Berries
Topping Selection of: Coconut Chips, Banana Chips Granola, Chocolate Chips
Sauce Selection of: Raspberry Sauce, Mango Sauce, Nutella
Avocado and Egg Salad Toast

THE PEBBLE CONTINENTAL 60

Seasonal Sliced Fruit & Berries
Assorted Cereals with Whole and Non-Fat Milk
House Made Granola, Assorted Individual Yogurts
Assorted Danish Pastries, Muffins, Croissants
Banana Nut Bread, Cinnamon Apple Bread
Butter, Jams, Preserves
Cambridge Smoked Salmon, Capers, Onions, Chopped Eggs
Assorted Bagels, Herb and Plain Cream Cheese

THE CONTINENTAL 52

Sliced Fresh Fruit & Seasonal Berries
Assorted Danish Pastries, Croissants, Muffins
Butter, Jams, Preserves

2022 – 2023 | THE INN AT SPANISH BAY 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: Rod Uncangco | Pastry Chef Anastasia Simpson

BREAKFAST SELECTIONS

Pricing based on maximum duration of two hours

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

THE HOLE IN ONE BUFFET 78

Fresh Orange or Grapefruit Juice

Seasonal Sliced Fruit and Berries

House Made Granola

Assorted Individual Yogurts

Soft Scrambled Eggs

Assorted Bagels with Plain Cream Cheese

Pastries: *Select two*

Raspberry

Apple

Cheese

Maple Pecan

Cinnamon Swirl

Vanilla Cream

Breakfast Potatoes: *Select one*

Crispy Hash Browns

Country Style Potatoes

Potatoes O'Brien

Pommes Sarladaise

Meats: *Select two*

Applewood Smoked Bacon

Chicken-Apple Sausage

Spicy Breakfast Links

Country Sausage Patties

Black Forest Ham

Canadian Bacon

Omelet Station *Culinary Attendant Required*

Bacon, Calabrese Sausage, Diced Ham

Baby Spinach, Diced Tomato, Artichoke Hearts, Mushroom

Green Onion, Sweet Pepper

Fresh Salsa Cruda, Guacamole, Cheddar Cheese, Jack Cheese

Muffins: *Select two*

Blueberry

Bran

Banana

Strawberry Poppy Seed

Coconut Pineapple

Sour Cream

Croissant: *Select one*

Chocolate Croissant

Butter Croissant

Entrees: *Select two*

Buttermilk Pancakes

Brioche French Toast with Candied Walnuts

Belgian Waffles with Warm Berry Compote

Biscuits with Country Style Gravy

THE FIRST TEE BUFFET 68

Fresh Orange or Grapefruit Juice

Seasonal Sliced Fruit & Berries

House Made Granola

Assorted Individual Yogurts

Assorted Cereals with Whole and Non-Fat Milk

Soft Scrambled Eggs

Buttermilk Pancakes

Applewood Smoked Bacon, Sausage Links

Ripped Yukon Potatoes with Sour Cream & Scallions

Pastries: *Select two*

Raspberry

Apple

Cheese

Maple Pecan

Cinnamon Swirl

Vanilla Cream

Muffins: *Select two*

Blueberry

Bran

Banana

Strawberry Poppy Seed

Coconut Pineapple

Sour Cream

Croissant: *Select one*

Butter Croissant

Chocolate Croissant

THE PAR BREAKFAST 60

Fresh Orange Juice, Grapefruit Juice, Apple Juice

Assorted Danish Pastries, Parisian Croissants, Muffins

Butter, Jams, Preserves

Sliced Seasonal Fresh Fruit

Soft Scrambled Eggs, Chives, Tomato Concassé

Applewood Smoked Bacon, Country Sausage Links

Herbed Hash Brown Potatoes

2022 – 2023 | THE INN AT SPANISH BAY 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: Rod Uncangco | Pastry Chef Anastasia Simpson

BREAKFAST SELECTIONS

Pricing based on maximum duration of two hours

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

STEVENS ON BUFFET 68

- Blueberry Protein Shake
- Peanut Butter and Date Shake
- Minted Seasonal Fruit
- Berry Parfaits, Greek Yogurt
- Whole Grain Breads with Plugra Herbed Butter
- Cauliflower and Kale Strata
- Zucchini and Potato Hash, Soft Cooked Eggs
- Italian Sausage, Polenta, Soft Cooked Eggs

WELL-BEING BREAKFAST 66

Culinary Attendant Required

- Chia Seed Shooter
- Avocado Smoothie
- Seasonal Sliced Fruit & Berries
- Whole Grain Breads, Plugra Herbed Butter
- Sweet Potato and Pancetta Hash with Country Scrambled Eggs
- Greek Yogurt, Granola, Banana, Goji Berries
- Ricotta, Strawberries, Papaya, Pistachios, White Balsamic Drizzle

SPANISH BAY BRUNCH 96

- Blood Mary Bar:
- House Made Tomato Juice
- Assorted Vegetables
- Vodka
- Cinnamon Roll Skillet
- Ricotta with Strawberry, Papaya & Lime Zest
- Mascarpone with Sliced Melons Arugula and Burnt Orange Drizzle
- House Cured Salmon, Traditional Garnish, Toasted Bagels and Cream Cheese

- Mimosa Bar:
- Assorted Seasonal Fruit & Juices
- Champagne & Prosecco

Local Cheese Display

- California Benedict, Turkey, Avocado, Hollandaise
- Bacon and Sausage Skillet, Potatoes, Scrambled Eggs
- Chicken and Waffles, Sausage Gravy
- Chilled Shrimp and Cocktail Sauce
- Assorted Coffee Cakes & Tarts

BRUNCH CARVING STATION Culinary Attendant Required

- Herb-Crusted Whole Tenderloin of Beef (Cooked medium rare)* 48
Béarnaise Sauce
- New York Strip Loin (Cooked medium rare)*, Smoked Bacon 48
Wild Mushroom Compote
- Orange Mustard Glazed Ham 40
- Rosemary Crusted Pork Loin 38
Apple Corn Bread Sage Stuffing

2022 – 2023 | THE INN AT SPANISH BAY 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: Rod Uncangco | Pastry Chef Anastasia Simpson

BREAKFAST SELECTIONS

Pricing based on maximum duration of two hours

BREAKFAST TEMPTATIONS

Assorted Avocado Toasts 99 per dozen
Tropical Fruit, Ginger Syrup, Coconut Crisps
Feta, Microgreen Salad, House Cured Salmon, Sliced Egg

Breakfast Strudel 84 per dozen
Scrambled Eggs, Hash Browns, Applewood Smoked Bacon
Tomato, Muenster Cheese

Breakfast Biscuit Sandwiches 84 per dozen
Egg & Spicy Country Sausage on Buttermilk Biscuits

Hot Mini Croissant Sandwiches 84 per dozen
Applewood Smoked Bacon, Scrambled Eggs, Jack Cheese

Ham & Egg Muffin Sandwich 84 per dozen
Cheddar Cheese

Mini Burritos 84 per dozen
Green Chiles, Jack Cheese, Eggs, Salsa

California Benedict 28
Roasted Turkey, Tomato, Avocado, Truffle Hollandaise (May contain raw egg)*

Soft Scrambled Eggs 28
Crispy Double Smoked Bacon, Sausage Links
Honey Cured Ham with Hash Browns

Individual Frittatas 28
Chorizo, Bacon, Smashed Potato Breakfast Hash

Bagels with Cream Cheese & Smoked Salmon 28

Cinnamon Roll Pancakes 21
Cream Cheese Drizzle, Streusel Topping

Brioche French Toast 21
Candied Pecans, Crème Anglaise, Warm Maple Syrup
Whipped Cinnamon Raisin Butter

Old Fashioned Steel Cut Oatmeal 12
Brown Sugar, Whipped Butter, Raisins

Assortment of Boxed Cereals 8
Selection of Chilled Milk (Whole, Low Fat, Fat Free, Soy)

2022 – 2023 | THE INN AT SPANISH BAY 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: Rod Uncangco | Pastry Chef Anastasia Simpson

BREAKS & STATIONS

Pricing based on maximum duration of two hours

OMELET STATION 42

Culinary Attendant Required

Bacon, Calabrese Sausage, Diced Ham

Baby Spinach, Diced Tomato, Artichokes, Mushrooms, Green Onions, Sweet Peppers

Fresh Salsa Cruda, Guacamole, Cheddar, Jack Cheese

ULTRA-PREMIUM BLOODY MARY EXPERIENCE 38

Bartender Required

See bar selection for spirit offerings, charged on consumption

Bloody Mary Mix

Blue Cheese Stuffed Olives, Bacon, Prawns, Salami

Cheese, Pickled Veggies, Pepperoncini, Cornichons, Pickles, Onions, Celery

Hot Sauce

BARISTA BREAK 32

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

Regular and Decaffeinated Espresso Coffee Drinks

Cappuccinos, Lattes, Iced Coffee

Syrup selection: Chocolate Syrup, Sugar-Free Vanilla, Caramel

Hazelnut, Irish Crème

Topping selection: Whipped Cream, Chocolate Shavings, Lemon Twist

Plain, Pistachio, Chocolate Dipped Biscotti

THE NEW JUNK FOOD 30

Donut Dipping Hole Station, including:

Chocolate & Raspberry sauces

Chocolate Chips, Jimmies, Coconut Chips, Banana Chips

Sweet, Spicy and Salty Peanuts

Power Bars

Yogurt-Berry Smoothies

Sparkling Fruit Juice

Cold Brew Coffee

COOKIE CRAVINGS 46

House Made Assortment of,

Chocolate Chip Cookies

Peanut Butter Cookies

Oatmeal Raisin Cookies

Double Chocolate Chip

White Chocolate Macadamia Nut

Biscotti

Coconut Macaroons

Served with Chilled Whole, 2%, Soy Milk

HEALTHY 36

Assortment of Zucchini Bread, Lemon Poppy Seed, Bread,
Oatmeal Blueberry Bread

Assorted Seasonal Sliced Melons with Greek Yogurt Mint Dip

Granola & Cliff Bars

House Made Blackberry Granola Parfaits

Sundried Cranberries, Sundried Strawberries

Lemon Ginger Infused Water

MOVIE BREAK 34

Buttered Popcorn

House Made Caramel Popcorn

Candy Bars

Warm Soft Pretzels with Mustard

Classic Coca Cola Products

Starbucks Frappuccino Drinks

Haagen-Dazs Ice Cream Bars

MONTEREY FARMERS MARKET 32

Seasonal Selection of Whole & Dried Fruits

Seasonal Fruit Tarts

Assorted Frozen Fruit Bars

Infused Waters: Cucumber Melon, Mint Berry

2022 – 2023 | THE INN AT SPANISH BAY 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: Rod Uncangco | Pastry Chef Anastasia Simpson

REFRESHMENTS & SNACKS

REFRESHMENTS

Chilled Juice 68 per half gallon
(Tomato, Apple, V-8 or Cranberry)
Fresh Orange Juice or Grapefruit Juice 68 per half gallon
Fruit and Spa Waters 48 per half gallon
Exotic Fruit Punch or Lemonade 52 per half gallon
Spanish Bay Breeze 56 per half gallon
(Cranberry-Hibiscus Iced Tea, Lemonade, Mint Sprig)
Pellegrino or Evian (1 liter bottle) 12
Assorted Power Drinks 9
Assorted PowerAde and Energy Drinks 9
Assorted Sparkling and Still Mineral Waters 6.50
Chilled Whole, 2%, Non-Fat Milk 6.50
Individual Bottled Juices 6.50
Assorted Soft Drinks 6.50
Regular, Diet, Caffeine Free

PASTRY SHOP

Assorted Petit Fours 96 per dozen
Assorted House Made Cookies 78 per dozen
Peanut Butter, Oatmeal-Raisin, Chocolate Chip, Mudslide
White Chocolate Macadamia Nut
White Chocolate Macadamia Nut Blondies 78 per dozen
Assorted House Made Biscotti 78 per dozen
Fudge-Nut Brownies 78 per dozen
Assorted Petite Cookies 78 per dozen
Chocolate Chip, Raspberry Linzer, Espresso Chocolate Shortbread
Coconut Macaroons, Nutella Chewy Cookie
Assorted Breakfast Pastries 69 per dozen
Long Stem Chocolate Dipped Strawberries 54 per half dozen
Chocolate Dipped Strawberries 42 per half dozen

COFFEE AND TEA 136 per gallon

Freshly Brewed Peerless Coffee or Decaffeinated Coffee
Hot Chocolate, Assorted Herbal, Breakfast Tea, Iced Tea
Note: One gallon of coffee or tea serves approximately 20 guests and
will need to be refreshed every two hours

SNACKS

Assorted Petite Sandwiches 84 per dozen
Bagels, Cream Cheese 78 per dozen
Assorted Yogurt Cups 57 per dozen
Mixed Nuts 60 per pound
Warm Soft Pretzels, Mustard 78 per dozen
Assorted Whole Seasonal Fruit 54 per dozen
Assorted Dry Snacks 20 per pound
Trail Mix, Wasabi Peas, Yogurt Pretzels, Goldfish or Snack Mix
Sliced Fresh Fruit, Seasonal Berries 21
Chips, Ranch, Blue Cheese, French Onion Dips 16
Fresh Strawberries, Brown Sugar, Whipped Cream 16
House Made Caramel Popcorn 10
Ice Cream Novelty Bars 8
Freshly Popped Popcorn 8
Energy Granola Bars 7
Individual Bags of Pretzels and Chips 6
Candy Bars 6

2022 – 2023 | THE INN AT SPANISH BAY 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: Rod Uncangco | Pastry Chef Anastasia Simpson

LIGHT FARM TO TABLE LUNCHES

All Lunches are served with Choice of Soup and Dessert
Freshly Brewed Peerless Coffee, Decaffeinated Coffee, Assorted Teas, Hot Chocolate

SPRING/SUMMER

SOUPS/SALADS

Asparagus Panzanella

Baby Head Lettuce, Tomato Confit, Bacon and Herb Ranch Dressing

POULTRY

Bricked Jidori Chicken 70

Grilled Asparagus, Toasted Quinoa, Natural Jus

Grilled Chicken Breast 68

Seasonal Vegetable, Cipollini Onion Sauce

BEEF

New York Medallions (Cooked medium rare)* 78

Yukon Gold Potatoes, Green Bean Salad

Chimichurri Crusted Flat Iron Steak (Cooked medium rare)* 74

Caramelized Tri-Color Cauliflower

SEAFOOD

Halibut 72

Caper Aioli, Spring Pea Risotto

Pacific Wild Salmon 72

Cous Cous with Vegetables, Meyer Lemon Beurre Blanc

FALL/WINTER

SOUPS

Roasted Tomato Basil

Wild Mushroom Bisque

Butternut Squash Bisque

Artichoke Bisque

POULTRY

Chicken Saltimbocca 70

Sage, Prosciutto, Provolone, Marsala Wine Reduction

Jidori Chicken 68

Tamarind Ginger Glaze with Scallion Basmati Rice

BEEF

Wood Grilled Filet Mignon (Cooked medium rare)* 80

Potatoes Sarladaises, Madeira Wine Reduction

Petite Osso Bucco 76

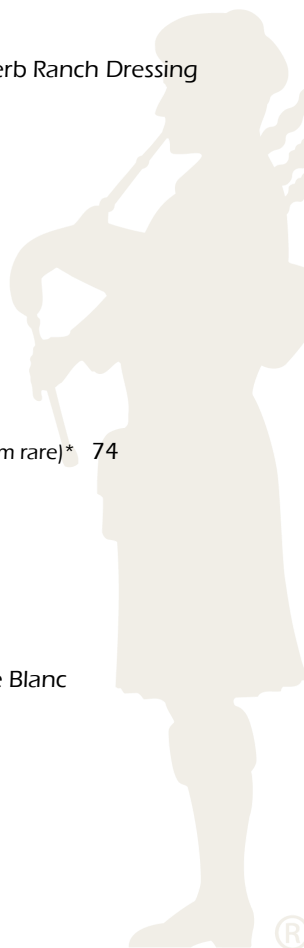
Polenta, Lemon Gremolata

SEAFOOD

Pan Seared Black Cod 72

Bamboo Rice, Ginger-Lemongrass Vinaigrette

Halibut a la Plancha, Parsnip and Cauliflower Puree 70



2022 – 2023 | THE INN AT SPANISH BAY 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: Rod Uncangco | Pastry Chef Anastasia Simpson

BISTRO SALAD ENTRÉES

All Lunches are served with Choice of Soup and Dessert
Freshly Brewed Peerless Coffee, Decaffeinated Coffee, Assorted Teas, Hot Chocolate

SOUPS

Tuscan Sausage and Kale
Tomato Ginger Bisque
Roasted Butternut Squash

BEEF

Marinated Skirt Steak (Cooked medium rare)* 74
Roasted Cipollini Onions, Spring Mix, Tomato Cilantro Vinaigrette
Grilled Flat Iron Steak (Cooked medium rare)* 72
Sweet Gem Lettuce, Potatoes, Cherry Tomatoes
Roasted Garlic Herb Vinaigrette

SEAFOOD

Blackened Snapper 72
Petite Romaine Hearts, Grilled Green Onions, Cucumbers, Tomatoes
Coriander Vinaigrette
Pan Seared Sea Bass 72
Wilted Butter Lettuce, Bistro Potatoes, Meyer Lemon Vinaigrette

POULTRY

Chinese Chicken Salad 70
Candied Pecans, Crispy Wontons, Napa Cabbage, Bean Sprouts
Sesame Soy Vinaigrette
Chicken Croquette 70
Artichoke, Red Bell Pepper, Fresh Mozzarella Cheese, Baby Greens
Crispy Garlic Chips, Tomato Vinaigrette
Chicken and Rice Croquette 70
Chickpea Puree, Cucumber Herb Salad
Pesto Marinated Chicken, Wild Mushroom, Roasted Tomato Farro 70

PLANT-BASED

Herb Falafel with Baby Greens, Crispy Naan Tarragon
Tzatziki Drizzle
Grilled Halloumi with Charred Broccolini, Grilled Cipollini Onions,
Cashew Crumble
Mediterranean Spiced Delicata Squash

FARM TO TABLE DESSERTS

Traditional Carrot Cake, Cinnamon Anglaise, Walnut Brittle
Fresh Berry Honey Drizzled Tart, Mascarpone Cream
White and Dark Chocolate Layered Cake
Driscoll Roasted Strawberry Cheesecake
Mixed Berry Shortcake, Crème Chantilly
Butter Cake, Roasted Strawberry Ice Cream

Lemon Panna Cotta, Blueberry Compote, Crunchy Meringue
Orange Olive Oil Pound Cake, Blackberry Compote
Angel Food Cake, Mixed Berries, Whipped Cream
Apple-Raspberry Crisp, Vanilla Ice Cream
Profiterole, Espresso Ice Cream, Pecan Brittle
Pavlova Lemon Scented Custard, Mixed Berries

2022 – 2023 | THE INN AT SPANISH BAY 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: Rod Uncangco | Pastry Chef Anastasia Simpson

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

Butternut Squash
Creamy Corn and Potato Chowder
White Bean, Escarole

SALADS

Romaine Spears, Crushed Crostinis, with Garlic Parmesan Dressing
Baby Spinach, Butternut Squash, Aged Goat Cheese, Candied Walnuts
Meyer Lemon Vinaigrette
Roasted Acorn Squash Wedge, Herbed Tahini Drizzle
Grilled Cipollini Onions, Cashew Crumble
Romaine Spears, Marinated Feta, Kalamata Olives, Shaved Onions
Roma Tomatoes, Tzatziki Dressing
Roasted Red and Gold Baby Beets, Feta Cheese, Pickled Onions
Toasted Walnuts, Citrus Vinaigrette

SEAFOOD ENTRÉES

Crispy Striped Bass 75
Cauliflower Risotto
Herb Crusted Sea Bass 75
Roasted Broccolini, Crushed Potatoes, Citrus Beurre Blanc
Roasted Tomato Crusted Halibut 75
Tri-Color Caramelized Cauliflower, Pistachio Crumble

POULTRY ENTRÉES

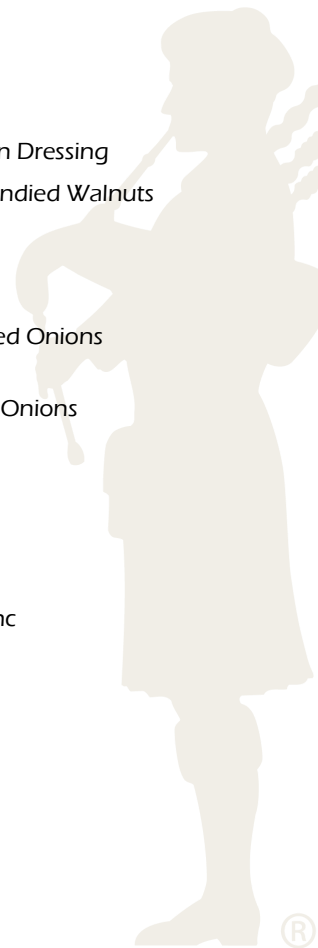
Searched Rosemary Lemon Chicken 70
Herb Whipped Potatoes, Mushrooms, Prosciutto, Tomato Cream Sauce
Wood Fire Grilled Chicken Breast 70
Ratatouille, Couscous
Hibachi Chicken Breast 70
Vietnamese Fried Rice, Citrus Mojo

PORK ENTRÉES

Balsamic Pork Loin 68
Root Vegetable Succotash
Pancetta Wrapped Pork Tenderloin 68
Black Bean Roasted Corn Salsa

BEEF ENTRÉES

Searched Filet Mignon Medallion (Cooked medium rare)* 88
Onion and Sweet Pepper Confit, Potato Pancake
Roasted Shallot Shiraz Demi
Chimichurri Crusted Beef Filet Mignon (Cooked medium rare)* 88
Dirty Rice, Tostones
Short Ribs (Cooked medium rare)* 86
Sautéed Spinach, Caramelized Cipollini Onions, Dijon Cream Sauce
Peppercorn Crusted New York Strip (Cooked medium rare)* 86
Wild Mushroom Jus, Creamy Whipped Potatoes



2022 – 2023 | THE INN AT SPANISH BAY 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: Rod Uncangco | Pastry Chef Anastasia Simpson

GOURMET PLATED LUNCHEON DESSERTS

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

DESSERT SELECTIONS

Traditional Carrot Cake, Cinnamon Anglaise, Walnut Brittle
Creamy Chocolate Layered Cake, Amaretto Anglaise
Mixed Berry Shortcake, Crème Chantilly
Butter Cake, Roasted Strawberry Ice Cream
Lemon Panna Cotta, Blueberry Compote, Crunch Meringue
New York Style Cheesecake, Fresh Berries, Fruit Sauce
Orange Olive Oil Pound Cake, Blackberry Compote
Angel Food Cake, Mixed Berries, Whipped Cream
Apple-Raspberry Crisp, Vanilla Ice Cream
Profiterole, Espresso Ice Cream, Pecan Brittle
Coconut Ice Cream, Pineapple Mango Lime Salsa
Brown Butter Butterscotch, Pecan Ice Cream, Whipped Cream, Streusel
Pavlova, Lemon Scented Custard, Mixed Berries

CUSTOM TRIO DESSERT 26

The following are available at an additional charge per guest

Choose three selections:

Mini Crème Brulee

Chocolate Pot de Crème

Panna Cotta, Blueberry Compote

Mini Lemon Meringue Tart

Strawberry Shortcake

Passion Fruit Pudding Cake

White Chocolate Mousse

Burnt Orange Ginger Sauce, Almond Tuille

2022 – 2023 | THE INN AT SPANISH BAY 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: Rod Uncangco | Pastry Chef Anastasia Simpson

SELECT BUFFET LUNCHEONS

Pricing based on maximum duration of two hours
Minimum of 25 guests - a surcharge of \$35.00++ per guest will apply if your guarantee is below the minimum
Freshly Brewed Peerless Coffee, Decaffeinated Coffee, Iced Tea, Assorted Hot Teas, Hot Chocolate

ROTISSERIE LUNCHEON 96

Signature Lunch served only in Peppoli Restaurant

SALADS

Haricots Verts, Farro, Mushroom Medley, Pea Shoots
Citrus Vinaigrette

Mixed Greens, Vine-Ripened Tomato, Burrata
Prosciutto, Basil Vinaigrette

Italian Bread Salad

PASTA

Porcini Raviolis, Tomato Coulis, Pecorino Cheese

Saffron Risotto, Fresh Mint, Peas

FROM OUR WOOD BURNING ROTISSERIE AND MESQUITE GRILL

Rosemary Garlic Chicken, Sautéed Fingerling Potatoes

Porcini Salt Rubbed Strip Loin (Cooked medium rare)*
Extra Virgin Olive Oil Drizzle

Calabrese and Fennel Sausage, Sage Polenta, Fontina Cheese
Sea Bass, Sautéed Escarole, Roasted Tomato Salsa

FROM THE BAKERY

Hazelnut Chocolate Pot de Crème

Almond Blueberry Bites

Vanilla Panna Cotta, Seasonal Berry Compote

Chocolate Éclairs

Nutella Chewy Cookie

SPANISH BAY LUNCHEON 94

SOUP

Today's Seasonal Soup

SALADS

Mixed Baby Field Greens, Assorted Dressings

Basil Vinaigrette Tortellini Salad

Tiger Shrimp Salad, Cucumber, Bean Sprout, Ponzu Vinaigrette

ENTRÉES

Rotisserie Jidori Chicken, Fingerling Potato

Garlic and Herb Crusted Sirloin (Cooked medium rare)*

Sautéed Spinach, Haricot Vert

CHOICE OF TWO DESSERTS

Carrot Cake, Cream Cheese Icing

Chocolate Espresso Pot de Crème

Warm Apple Cinnamon Bread Pudding, Vanilla Ice Cream

Brown Butter Strawberry Crumb Bar



2022 – 2023 | THE INN AT SPANISH BAY 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: Rod Uncangco | Pastry Chef Anastasia Simpson

SELECT BUFFET LUNCHEONS

Pricing based on maximum duration of two hours

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

THE TRAPS LUNCHEON BUFFET 96

SOUP

Today's Seasonal Soup

SALADS

Split Roasted Carrots, Arugula, Mediterranean Vinaigrette

Olive Oil Poached Tuna, Pickled Red Onions and Capers

Classic Cesar Salad

GOURMET SELECTION

Herb and Garlic Crusted Filet of Beef (Cooked medium rare)*

Citrus Brined Chicken Breast, Tomato Basil Relish

Lobster Bombs

Swiss, Provolone, Monterey Jack

Green Leaf Lettuce, Arugula, Tomatoes, Bermuda Onions

Gourmet Mustards, Pesto Mayonnaise

Fresh Baked Ciabatta Rolls, Kaiser Rolls, Sesame Rolls

Dutch Crunch Rolls, Whole Grain Rolls

DESSERTS

Mini Carrot Cakes

Soft Chocolate Cake, Espresso Glaze

THE TUSCAN MARKET PLACE 90

Maximum 150 guests

ZUPPA

Ribollita

INSALATA

Garden Greens, Assorted Dressings

Rigatoni Pasta Salad, Chunky Pesto, Fresh Mozzarella

Sundried Tomatoes, Spinach

Panzanella Bread Salad

PANINI SANDWICH BAR

All sandwiches served on Grilled Focaccia

Roasted Turkey, Feta Cheese, Baby Spinach, Red Onion

Roasted Red Peppers

Mortadella, Rosemary Ham, Stone Mustard, Baby Arugula

Spicy Pickle Chips

OPEN FACED SANDWICHES

All sandwiches served on Grilled Focaccia

Citrus Poached Tuna, Crispy Fried Artichokes, Salsa Verde

Roasted Garlic and Havarti, Arugula

DOLCE AND GELATOS

Torta di Mele

Pistachio, Vanilla and Chocolate Gelato

2022 – 2023 | THE INN AT SPANISH BAY 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: Rod Uncangco | Pastry Chef Anastasia Simpson

SELECT BUFFET LUNCHEONS

Pricing based on maximum duration of two hours
Minimum of 25 guests - a surcharge of \$35.00++ per guest will apply if your guarantee is below the minimum
Freshly Brewed Peerless Coffee, Decaffeinated Coffee, Iced Tea, Assorted Hot Teas, Hot Chocolate

THE FAIRWAY GRILL 86

SALADS

Iceberg Lettuce, Blue Cheese Dressing

Pasta Salad, Seasonal Ingredients

Red Potato Salad, Fresh Dill

ENTRÉES

Mesquite-Grilled Super Burger (Cooked medium rare)*

Impossible Burger

Cheddar Cheese, Swiss Cheese, Dill Pickles, Lettuce, Tomatoes, Onions

Grilled Polish Sausage, Bratwurst

Chopped Onions, Sauerkraut, Assorted Gourmet Mustards

House Made Chili con Carne, Cheddar Cheese, Red Onions

Cornbread

Grilled Chicken

Roasted Rosemary Potato Wedges

DESSERTS

Brownies and Blondies

ITALIAN LUNCHEON BUFFET 86

SALADS

Crispy Romaine Spears, Pancetta, Garlic Croutons

Herb Caesar Dressing (Contains raw egg)*

Panzanella Bread Salad, Cherry Tomato, Julienne Red Onion, Fresh Herbs

Basil Vinaigrette

Watercress, Roasted Beets, Chèvre, Marcona Almonds, Pickled Red Onion

Citrus Vinaigrette

ENTRÉES

Linguini Pasta, Classic Carbonara Sauce

Orecchiette Pasta, Roasted Tomato, Garlic Sauce, Broccoli Rabe

Shaved Parmesan Cheese

Rigatoni Pasta alla Bolognese, Parmesan-Reggiano

Grilled Swordfish, Feta Cheese, Lemon, Fried Capers

Pan Roasted Chicken, Wild Mushrooms, Truffle au Jus

DESSERTS

Cannoli and Biscotti

Tiramisu

Rosemary Olive Oil Cake

2022 – 2023 | THE INN AT SPANISH BAY 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: Rod Uncangco | Pastry Chef Anastasia Simpson

SELECT BUFFET LUNCHEONS

Pricing based on maximum duration of two hours

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

GOURMET SANDWICH LUNCHEON 82

SOUP

Today's Seasonal Soup

SALADS

Chef's Selection of Three Cold Salads

PRE-MADE SANDWICHES

Roasted Turkey, Pepper Jack Cheese, Salsa Verde

Roast Beef (Cooked medium rare)*, Provolone, Arugula
Pickled Onions, Horseradish Aioli

Black Forest Ham, Mortadella, Mixed Greens
Monterey Jack Cheese, Stone Ground Mustard Aioli

Grilled Portobello Mushroom, Grilled Onions, Red Peppers, Sprouts
Sundried Tomato Aioli

DESSERTS

House Made Cookies, Devilish Brownies

ROLL-IN WORKING LUNCHEON 78

SOUP

Today's Seasonal Soup

SALADS

Spanish Bay Salad Bar

Mixed Greens, Arugula, Shaved Radish, Cherry Tomatoes
Kalamata Olives, Grilled Artichokes, Cucumber, Oranges, Goat Cheese
Dried Cranberries, Slivered Almonds, Quinoa, Assorted Dressings

ENTRÉES

Herb Crusted Salmon, Truffled Green Beans, Blistered Tomatoes

Bistro-Style Chicken, Broccolini, Roasted Yukon Potato
Cabernet Garlic Sauce

DESSERTS

House Made Cookies, Devilish Brownies



2022 – 2023 | THE INN AT SPANISH BAY 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: Rod Uncangco | Pastry Chef Anastasia Simpson

SELECT BUFFET LUNCHEONS

Pricing based on maximum duration of two hours

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

WELL-BEING LUNCH 82

SOUP

White Bean and Vegetable

SALADS

Chopped Salad, Roasted Corn, Artichokes, Tomatoes
Sweet Peppers, Cucumbers, Olives, Zucchini, Mushrooms
Roasted Butternut Squash Salad, Arugula, Pepitas, Almonds
Fried Sage, Meyer Lemon Vinaigrette

ENTREES

Organic Chicken Breast, Roasted Asparagus
Scallion Crusted Salmon, Herbed Brown Rice
Ancient Grains, Wild Mushrooms, Tri-Colored Cauliflower

DESSERT

Mini Blueberry Cheesecake
Fruity Chocolate Almond Bark

REFRESHMENTS

Fruit and Spa Waters 48 per half gallon
Pellegrino or Evian (1 liter bottle) 12
Aqua Panna 7.5

2022 – 2023 | THE INN AT SPANISH BAY 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: Rod Uncangco | Pastry Chef Anastasia Simpson

LUNCH

Choice of Sandwich, Salad, Dessert, Individual Bag of Chips or Pretzels, Seasonal Whole Fruit

GOURMET BOXED LUNCH 52

SANDWICHES:

One sandwich or two half sandwiches per guest;

Prepared as a wrap or with choice of roll: Ciabatta, Francese, French, Brioche or Kaiser

Oven Roasted Turkey, Caramelized Chili Bacon, Lettuce, Tomato

Roast Beef (Cooked medium rare)*, Jack Cheese, Grilled Onions, Lettuce, Tomato, Chipotle Aioli

Grilled Lemon Herb Chicken, Smoked Paprika Aioli, White Cheddar, Lettuce, Tomato, Red Onion

Hearth Stone Ham, Swiss Cheese, Lettuce, Tomato, Sweet/Hot Dijon

Smoked Salmon, Herbed Cream Cheese, Arugula, Red Onion

Ginger Lemon Soy Grilled Portobello, Cucumbers, Pickled Radish, Carrots, Cilantro Smoked Paprika Aioli

SALADS

Orzo Pasta, Basil Pesto, Roasted Peppers, Artichoke, Feta

Roasted Beets, Goat Cheese, Arugula, Sherry Walnut Vinaigrette

Quinoa Tabbouleh, Cucumbers, Fresh Herbs, Lemon Vinaigrette, Feta

Mixed Greens, Cherry Tomato, Carrot, Cucumber, Ranch Dressing

Caesar Salad, Garlic Croutons, Parmesan

DESSERTS

Chocolate Chip Cookie Gluten Free Chocolate Brownie Cookie

Oatmeal Raisin Cookie Chocolate Fudge Brownie

Snickerdoodle Cookie Lemon Bar

Snickers 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, Still Mineral Waters 6.50

2022 – 2023 | THE INN AT SPANISH BAY 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: Rod Uncangco | Pastry Chef Anastasia Simpson

RECEPTION SELECTIONS

COLD CANAPÉ 12

Spiral Shrimp, Lemon Aioli, Fried Capers

Ricotta Cheese with Orange, Balsamic Drizzle

Tuna Poke (Contains raw fish)*

Petite Filet Mignon (Cooked medium rare)*, Caramelized Onions

Seared Ahi Tuna (Contains raw fish)*, Ginger, Mint, Cilantro, Wasabi Aioli

House Cured Salmon (May contain raw fish)*, Caviar, Crème Fraiche, Chive Blini

Baked Truffle Crouton

Roasted Portobello Mushroom, Cherry Tomato Relish, Black Garlic Aioli

Mediterranean Vegetable Tart, Feta Cheese

Roasted Pear, Stilton Cheese, Prosciutto

Heirloom Tomato Caprese, Micro Basil

CHILLED SEAFOOD 15 per piece

Served with Lemon and Cocktail Sauce

Oysters on the half shell (Raw oysters)*

New Zealand Mussels on the half shell, Shallot Herb Mignonette

Cracked King Crab Legs

Chilled Jumbo Gulf Shrimp

HOT CANAPÉ 13

Wild Mushroom w/Brie Turnover

Assorted Pork Spring Rolls, Thai Chili Sauce

Sesame Chicken, Honey Mustard Sauce

Potato Croquette, Bacon, Applewood Smoked Cheddar

Porcini Mushroom Risotto Croquette

Lamb Lollipops (Cooked medium rare)*, Balsamic Reduction Mint Sauce

Saffron and Green Pea Arancini

Peppered Diver Scallops Wrapped in Bacon, Maple Syrup

Miniature Beef Wellington (Cooked medium rare)*, Duxelles and Torchon of Foie Gra

Calabrese Sausage, Zucchini Boat, Provolone Cheese

Cajun Spiced Prawn and Southern Grits Tartlets

Maple Glazed Duck, Sweet Pepper Chutney

Chicken Confit Croquettes, Sriracha Aioli

Mongolian Beef Satays

Blackened Pork Belly, Apple Slaw

Triple Crème Brie w/Honeycomb on Crostini

ICE CARVINGS

Custom Ice Carvings and Ice Bars

Starting at 850+ per block

CAVIAR ON ICE

California Caviar Selection, Blini, Classic Garniture

Market Price per display

2022 – 2023 | THE INN AT SPANISH BAY 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: Rod Uncangco | Pastry Chef Anastasia Simpson

RECEPTION SELECTIONS

Minimum of 25 guests - a surcharge of \$35.00++ per guest will apply if your guarantee is below the minimum

CHILLED DISPLAYS

Antipasto 38

Prosciutto, Salami, Mortadella, Bresaola, Coppa
Fresh Mozzarella, Marinated Olives, Bread Sticks, Baguettes

Artisan Cheese Board 35

Select Artisan Cheeses, Honey Comb, Assorted Jam, Fresh Fruit

House Cured and House Smoked Salmon (May contain raw fish)* 28

Brown Bread, Classic Garniture

Grilled Marinated Vegetables 26

Zucchini, Yellow Squash, Eggplant, Portobello Mushrooms, Sweet Peppers
Asparagus, Artichokes, Assorted Olives

Fresh Fruit and Dried Fruit Display 21

Pineapples, Melons, Strawberries, Brown Sugar, Whipped Cream
Chocolate Fondue

Baked Brie and Black Forest Ham en Croûte 18

Assorted Wafers, Breads

Fresh Seasonal Raw Vegetables, Assorted Dips 14

CARVED ITEMS

Culinary Attendant Required

Served with rolls and appropriate condiments

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

Beef Wellington 60

Beef Tenderloin (Cooked medium rare)* 60

Cabernet Reduction, Chipotle Horseradish Aioli

Tuscan T-Bone (Cooked medium rare)*, Fresh Horseradish 58

Blue Cheese, Mustard, Mayonnaise, Assorted Brioche Rolls

Prime Rib (Cooked medium rare)*, Horseradish, Natural Jus 56

Colorado Rack of Lamb, Rosemary Jus (Cooked medium rare)* 52

Texas-Style Low-And-Slow Brisket (Cooked medium rare)* 48

Mustard Bourbon Glaze Virginia Ham 40

Mustard, Mayonnaise, Warm Cheddar Biscuits

Smoked or Roasted Turkey, Classic Garniture 38

DISPLAYS

Assorted Nigiri and Sashimi Display (Contains raw fish)* 48

Wasabi, Pickled Ginger, Soy Sauce
(4 pieces per guest)

Assorted Sushi Roll Display 36

Spicy Tuna Rolls, Hamachi Rolls (Contains raw fish)*

California Rolls, Avocado Rolls

Wasabi, Pickled Ginger, Soy Sauce
(4 pieces per guest)

Salad Display 38

Mixed Greens, Baby Spinach, Iceberg Lettuce

Marinated Artichokes, Olives, Baby Carrots, Crumbled Bacon

Toy Box Cherry Tomatoes, Hot House Cucumbers, Cranberries

Goat Cheese, Radish, Pine Nuts, Oranges

Assorted House Made Dressings

Mac & Cheese Display 46

Gruyere Cheese and Maine Lobster, Wisconsin Cheese and Spicy Sausage

SPECIALTY STATIONS

Culinary Attendant Required

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

PHO STATION 56

Kobe Beef, Seasonal Vegetables, Rice Noodles

PIZZA AND FLATBREAD 52

Assorted Italian Meats, Specialty Vegetables, Cheeses

PRAWNS THREE WAYS 52

Louisiana Style Prawns, Andouille Sausage

Peel and Eat Prawns al la Plancha with Oregano

Salt and Pepper Prawns, Scallion Chili Salsa

RISOTTO STATION 52

Paella Risotto, Mussels, Clams, Scallops, Chorizo, Saffron Broth

Risotto Milanese, Braised Veal Cheek, Roasted Shallots, Peas, Rosemary Gremolata

MEDITERRANEAN GRILL 50

Gyros, Chicken Shawarma, Lamb, Pita Bread

PASTA STATION 52

Rotini Pasta, Marinara, Parmigiano Reggiano

Pappardelle, Carbonara Sauce

Ricotta Spinach Ravioli, Fresh Mushrooms, Garlic Butter Sauce

2022 – 2023 | THE INN AT SPANISH BAY 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: Rod Uncangco | Pastry Chef Anastasia Simpson

GOURMET PLATED DINNERS

Plated dinners are served with Appetizer, Soup or Salad, Freshly Baked Rolls, Entrée, Dessert
Freshly Brewed Peerless Coffee, Decaffeinated Coffee, Assorted Teas, Hot Chocolate

SPECIALTY APPETIZERS

The following are available at an additional charge per guest:

Hamachi Crudo w/Sea Salt and Yuzu Vinaigrette 32

One-Half Oven Roasted Maine Lobster, Sweet Corn Risotto 38

House Cured Salmon Carpaccio 128

Thinly Sliced Red Onion, Capers, Meyer Lemon Oil

APPETIZERS

Seared Ahi Tuna (Contains raw fish)*, Sunomono Cucumber

Maui Onion Salad, Soy Scallion Drizzle

Sage and Pepper Crusted Pork Belly, Butter Polenta
Roasted Shallot Sauce

Angel Hair Pasta, Forest Mushrooms, Pancetta, Peas
Roasted Garlic Beurre Blanc

Pancetta Wrapped Jumbo Prawns, Chipotle Polenta
Oven Roasted Tomato Salsa

Porcini Ravioli, Fried Herbs, Truffle Pecorino, Cream Sauce

Seared Day Boat Scallops, Cauliflower Purée, Asparagus Tips,

Crispy Prosciutto, Tellicherry Pepper and Honey Drizzle

Charred Octopus, White Bean Arugula Salad, Salsa Verde Vinaigrette

SOUPS

Roasted Carrot with Ginger Crème Fraiche

Organic Tomato Bisque, Chèvre Goat Cheese, Olive Oil Croutons

Castroville Artichoke Bisque, Herb Crème Chantilly

Potato Leek Soup, Crispy Lardons

Tuscan White Bean, Kale, Sausage

SALADS

Chilled Crab Cake and Mache, Crème Fraîche, Tarragon Dressing

Artisan Mixed Greens, Seasonal Orange Segments

Toasted Pumpkin Seeds, White Balsamic Vinaigrette

Spring Mix, Rainbow Carrots, Shaved Seasonal Radish

Caramelized Cipollini Vinaigrette

Organic Green and Red Lettuces, Humboldt Fog Cheese

Oven Roasted Tomatoes, Candied Walnuts, California Herb Vinaigrette

Arugula, Treviso, Oranges, Candied Pecans, Roasted Pear Vinaigrette

Spring Mix, Toy Box Tomatoes, Burrata

Roasted Garlic Herb Vinaigrette

Mizuna, Roasted Beets, Crumbled Goat Cheese, Pine Nuts

Honey Sherry Vinaigrette



2022 – 2023 | THE INN AT SPANISH BAY 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: Rod Uncangco | Pastry Chef Anastasia Simpson

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 \$30++ per guest. All other courses selected tableside will incur an additional \$22++ per guest, per course

ARTISANAL CHEESE COURSE 28

Bellwether Farms Carmody, Point Reyes Blue, Seasonal Artisan Cheese
Toasted Marcona Almonds, Quince Paste, Honeycomb

POULTRY ENTRÉES

Pancetta Wrapped Chicken Breast 135
Cauliflower Puree, Braised Baby Artichokes

Two Pancetta Wrapped Quails 135
Mushroom Risotto, Port Reduction

Chicken Saltimbocca 135
Sage, Prosciutto, Fontina Polenta, Marsala Wine Reduction

Jidori Half Chicken 135
Truffle Marble Potato, Steamed Asparagus

Blueberry Glazed Maple Leaf Duck, Sweet Potato Puree 138

SEAFOOD ENTRÉES

Thai Spiced Swordfish 136
Crispy Crab, Furikake Rice, Lomilomi Tomatoes, Lemongrass Butter Sauce

Striped Bass 136
Mascarpone Risotto, Charred Broccolini

Scallion Crusted Salmon (May contain raw fish)* 136
Bamboo Rice, Curried Carrots

LAMB, PORK AND VEAL ENTRÉES

Colorado Rack of Lamb (Cooked medium rare)* 172
Pistachio Crusted, Garlic Mashed Potatoes, Rosemary Jus

Shihan Crusted Sonoma Lamb Chop (Cooked medium rare)* 168
Wasabi Mashed Potatoes

Snake River Farms Pork Rib Chopped w/Mustard Crust Natural Jus 164
Pan Seared Pork Tenderloin 138

Cipollini Onions, Apple Chutney, Crispy Potatoes, Port Wine Sauce

BEEF ENTRÉES

Beef Wellington, Cabernet Reduction, Root Vegetables 185

Prime New York Steak (Cooked medium rare)* 182
Potatoes Napoleon, Garden Vegetables, Red Wine Jus

Wagyu Striploin (Cooked medium rare)* 185
Duchess Potatoes, Toyboy Mushroom Baby Carrots

Pepper Crusted Filet Mignon (Cooked medium rare)* 185
Porcini Risotto, Red Wine Jus

2022 – 2023 | THE INN AT SPANISH BAY 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: Rod Uncangco | Pastry Chef Anastasia Simpson

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 \$30++ per guest. All other courses selected tablesides will incur an additional \$22++ per guest, per course.

COMBINATION ENTRÉES

- Seared Filet Tenderloin (Cooked medium rare)*, Crab Cakes 192
Cauliflower Puree, Seasonal Vegetables, Natural Jus
- Pistachio Mint Crusted Double Lamb Chop (Cooked medium rare)* 192
Maple Leaf Duck Breast, Port Reduction
- Grilled Garlic CAB New York Steak (Cooked medium rare)* 188
Salt and Pepper Prawns
- Pan Seared Lobster, Day Boat Scallops (May contain raw fish)* 186
Buerre Blanc with Sea Salt
- Herb-Crusted Salmon (May contain raw fish)*, Seared Beef Tenderloin (Cooked medium rare)* 186
Roasted Onion Marmalade, Pinot Noir Garlic Jus
- Pancetta Wrapped Pork Tenderloin, Grilled Prawns 172
Salsa Verde
- Citrus Marinated Chicken Breast, Firecracker Prawns 168
Cilantro Lime Sauce
- Hibachi Chicken Breast, Scallion Crusted Salmon (May contain raw fish)* 166
Ginger Butter Sauce

INTERMEZZOS 16

- Mojito Granita
Lemon Sorbet
Blackberry Cabernet Sorbet
Mango Sorbet
Lime Granita
Passion Fruit Sorbet

2022 – 2023 | THE INN AT SPANISH BAY 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: Rod Uncangco | Pastry Chef Anastasia Simpson

SPECIALTY DESSERTS

Pricing based on maximum duration of two hours

One Culinary Attendant is required for every fifty guests for all stations

Culinary Attendant fee: \$350+ each for first two hours; \$125+ for each additional half hour per Culinary Attendant

GOURMET PLATED DESSERT SELECTIONS

Caramelia Chocolate Mousse, Hazelnut Sablé
Mixed Berry Crisp, Vanilla Ice Cream
Dark and White Chocolate Velvet Dome, Marinated Raspberries
Peanut Butter Crunch Cake, Milk Chocolate Bavarian, Salted Caramel
Sour Cream Apple Tart, Caramel Sauce, Cinnamon Gelato
Tahitian Vanilla Crème Brûlée, Fresh Berries
Lemon Tart, Fresh Blueberry Compote
Sticky Toffee Pudding, Bourbon Ice Cream
Strawberry Rhubarb Tart, Torched Meringue
Raspberry Chocolate Mousse, Raspberry Compote
White Chocolate and Passion Fruit Layer Cake, Mango Coulis
Chocolate Caramel Bread Pudding, Caramel Ice Cream
Chocolate Budino, Salted Caramel Sauce, Cinnamon Cookie

CUSTOM TRIO DESSERT 26

The following are available at an additional charge per guest

Choose three selections:

Mini Crème Brûlée
Chocolate Pot de Crème
Panna Cotta, Blueberry Compote
Mini Lemon Meringue Tarts
Strawberry Shortcake
Passion Fruit Pudding Cake
S'mores Tartlet, Graham Cracker Ice Cream

ICE CREAM FOLDING STATION 46

Culinary Attendant Required

Chef will prepare your personalized ice cream order on a chilled surface

Ice Cream Selection: Vanilla and Chocolate

Fold In Items: Chocolate Chips, White Chocolate Chips

Toasted Almonds, Mini M & M's, Oreo Cookie Crumbs

Chopped Snickers, Crushed Toffee, Fresh Raspberries, Fresh Strawberries

Toppings: Chopped Peanuts, Rainbow Sprinkles, Chocolate Curls

Maraschino Cherries, Whipped Cream

Sauces: Hot Fudge, Raspberry, Caramel

FRENCH DESSERT CRÊPE STATION 42

Culinary Attendant Required

Toppings: Assorted Berries, Vanilla Pastry Cream, Nutella

Sautéed Cinnamon Apple, Fresh Banana, Chocolate Chips

Condiments: Chocolate Sauce, Raspberry Coulis

Vanilla Bean Anglaise, Whipped Cream, Toasted Almonds

FRENCH MACARON ICE CREAM SANDWICH STATION 42

Culinary Attendant Required

Raspberry French Macaron, Raspberry Rose Ice Cream

Coffee French Macaron, Rocky Road Ice Cream

Orange French Macaron, Orange Blackberry Ice Cream

CUSTOM LOGO DESSERT 15

Your company logo created on White or Dark Chocolate disc with up to 3 colors will be incorporated into any of the above dessert selections
\$300 Set Up Fee (Ten day notice required – \$250 rush order fee)

2022 – 2023 | THE INN AT SPANISH BAY 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: Rod Uncangco | Pastry Chef Anastasia Simpson

SEASONAL PLATED DINNERS

Minimum of 25 guests - a surcharge of \$35.00++ per guest will apply if your guarantee is below the minimum
The menus below are prepared as smaller plates, providing the opportunity to sample the best each season has to offer

SPRING 208

Amuse of Chilled Cucumber Gazpacho

Herbed Chevre Crostini w/Fava Bean and Fresh Mint

Baby Greens, Parmesan Shell, Meyer Lemon Vinaigrette

Seared Day Boat Scallop (May contain raw fish)*, Fine Herb Risotto
English Peas

Double Sonoma Lamb Chop w/Confit, Spring Garlic Natural Jus

Strawberry Rhubarb Galette, Roasted Strawberry Ice Cream

SUMMER 208

Chilled Tomato Gazpacho

Trio of Melon, Marinated Feta Cheese, Arugula, Balsamic Vinaigrette

Butter Poached Maine Lobster, Sweet Corn Succotash

Lemon-Thyme Granita

Petite Filet Mignon (Cooked medium rare)*, Wild Mushrooms
Cabernet Reduction

Summer Berry Pudding, Lemon Scented Chantilly Cream

FALL 208

Seasoned Fig with House-made Ricotta and Apricot Jam

Porcini Ravioli, Sage Brown Butter, Shaved Asiago Cheese

Heirloom Tomato Salad, Micro Basil, Scallion Vinaigrette

Pan Seared Salmon (May contain raw fish)*, Green Beans, Corn Relish

Spinach and Rice Stuffed Quail, Pancetta, Butternut Squash
Mushroom Medley

Pepper Crusted Bison with Pomme Frites, Garlic Thyme Vinaigrette

Apple Tarte Tatin, Vanilla Ice Cream

WINTER 208

Yukon Potatoes w/Truffle Cheese and Caviar

Duck Confit, Pecorino Polenta

Tossed Arugula, Pomegranate Seeds, Goat Cheese, Candied Pine Nuts
Pomegranate Vinaigrette

Oven Roasted Halibut, Meyer Lemon, Fennel and Chive Slaw

Pancetta Wrapped Filet Mignon (Cooked medium rare)*, Sweet Potato Purée

Artisan Cheese Course

Sticky Toffee Pudding, Bourbon Ice Cream

2022 – 2023 | THE INN AT SPANISH BAY 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: Rod Uncangco | Pastry Chef Anastasia Simpson

SELECT BUFFET DINNERS

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

A TASTE OF SPANISH BAY 215

ROY'S

Green Tea Noodle Salad, Wasabi Ponzu Vinaigrette
Pad Thai, Wok Fried Vegetables, Peanuts, Tofu
Mongolian-Style Ribs, Wasabi Mashed Potatoes
Hibachi Style Salmon (May contain raw fish)*, Citrus Ponzu, Fried Rice
Dynamite Scallops (May contain raw fish)*, Forbidden Rice, Toasted Sesame Butter Sauce

STICKS

Market Salad, Blue Cheese, Pears, Bacon, Tomatoes, Avocado Vinaigrette
Fire Cracker Prawns, Garlic-Scallion w/ Chili Aioli
Fried Calamari, Rémoulade
Double Kobe Sliders with Cheese and French Fries

PÈPPOLI

Culinary Attendant Required
Rotisserie Prime Rib of Beef (Cooked medium rare)*, Natural Jus
Tomato Caprese with Balsamic Drizzle
Bistro-Style Chicken, Rosemary, Garlic Roasted Potatoes
Lemon and Herb Marinated Sea Bass, Sautéed Broccoli Rabe
Wild Mushroom Raviolis, Sliced Garlic, Escarole, Diced Tomatoes, Shaved Parmesan

DESSERTS

Spanish Bay Cookie Platter
Roy's Molten Lava Cake
Carrot Cake
Tiramisu

2022 – 2023 | THE INN AT SPANISH BAY 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: Rod Uncangco | Pastry Chef Anastasia Simpson

SELECT BUFFET DINNERS

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

COASTAL GRILL 202

SALADS

Iceberg Lettuce, Cherry Tomatoes, Baby Corn, Celery
Broccoli, Cucumber, Carrots
Ranch, Blue Cheese, White Balsamic Dressings

Cabbage Salad, Roasted Corn
Three Potato Salad, Crispy Pancetta, Roasted Garlic Dressing

ENTRÉES

Texas-Style Chili con Carne
St. Louis Ribs, Bourbon BBQ Sauce, Cheddar Mashed Potatoes
Flame Grilled Salmon (May contain raw fish)*, Shitake Rice, Sautéed Spinach
BBQ New York Steak (Cooked medium rare)*, Grilled Onion Rings

Baked Beans
Peppered Potato Wedges, Ranch Dressing

Garlic Cheese Bread

Corn Bread

DESSERTS

Apple Blueberry Cake
Caramel Popcorn
Chocolate Butterscotch Pudding
S'mores Cake

ROUTE 66 202

SOUP

Clam Chowder

SALADS

Cole Slaw, Roasted Jalapeno Dressing
Seasonal Chopped Salad, Tomatoes, Cucumbers, Kalamata Olives
Sweet Peppers, Baby Carrots
Marbled Potato Salad, Pancetta

ENTRÉES

Kobe Beef Sliders (Cooked medium rare)*, Gourmet Condiment Bar
Traditional Corn on the Cob

Roasted Maine Lobster Tails, Drawn Butter
Baked Mac 'n' Cheese, Crispy Prosciutto, Gruyere Cheese

St. Louis Ribs, Bourbon BBQ Sauce

Marinated Bistro Chicken, Crushed Fingerling Potatoes

Bucatini Pasta, House Made Meatballs, Asiago Cheese

Dungeness Crab Cakes, Cajun Remoulade

CARVING STATION

Culinary Attendant Required
Bone-In Kansas City Steak (Cooked medium rare)*

DESSERTS

Key Lime Pie
Fruit Cobbler
Chocolate Devil's Food Cake
Apple Pie, Vanilla Ice Cream

2022 – 2023 | THE INN AT SPANISH BAY 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: Rod Uncangco | Pastry Chef Anastasia Simpson

SELECT BUFFET DINNERS

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

A TASTE OF MONTEREY 208

FISHERMAN'S WHARF

Clam Chowder

Jumbo Prawns, King Crab Legs, Lemon Wedges, Cocktail Sauce

House Smoked Salmon, Diced Onions, Eggs, Capers, Artisanal Bread

Fried Calamari, Remoulade

Linguine Carbonara, Manila Clams, Shaved Parmesan
Orecchiette, Roasted Peppers, Fennel Sausage

SALINAS VALLEY MARKET PLACE

Salinas Valley Tortilla Chips and Salsa

Pork Carnitas, Carne Asada Taco Station

Spatchcock Herb Chicken, Spanish and Ranch Beans
Warm Tortillas, Salsa Guacamole, Sour Cream

CARMEL VALLEY Culinary Attendant Required

Caesar Salad (Contains raw egg)*

Roasted Balsamic Brussels Sprout Salad

Roasted Vegetable Display

Heirloom Tomato Salad

Garlic Studded Prime Roast Beef (Cooked medium rare)*

PACIFIC ASIA

Dim Sum Station: Egg Rolls, Cha Siu Bao

Assorted Sushi

Bulgogi Short Ribs w/Wok Fried Vegetables

Vegetable Pad Thai

PACIFIC GROVE BAKE SHOP

Mango Cheesecake Shooter

Tres Leches Parfait

Pear Almond Tart

Fruit Cobbler, Vanilla Ice Cream

NUEVO LATINO 185

SALADS

Squash, Pineapple, Brown Sugar Vinaigrette

Black Bean Corn Salad

Broccolini, Marble Potatoes, Achiote Vinaigrette

SEAFOOD

Bay Scallop Salad

Mahi Mahi Salad w/Green Papaya, Jicama, Lime Vinaigrette

Alaskan King Crab Legs Roasted in Banana Leaves, Ancho Chili Butter

Jumbo Prawns, Cilantro Cocktail Sauce

Cilantro Marinated Sea Bass, Citrus Mojo

ENTRÉES

Herb Marinated Chicken, Chipotle Polenta, Queso Fresco and
Wilted Spinach

Ancho Chile-Lime Glazed Roasted Pork, Basmati Rice

Grilled Short Ribs, Chimichurri Sauce

Baby Back Rib, Coconut Rice, Tostones

DESSERTS

Mexican Chocolate Pot de Creme

Alfajores Cookies

Spanish Flan

Tres Leches Cake



2022 – 2023 | THE INN AT SPANISH BAY 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: Rod Uncangco | Pastry Chef Anastasia Simpson

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 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
Angel's 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

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

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 INN AT SPANISH BAY 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: Rod Uncangco | Pastry Chef Anastasia Simpson

DEDICATED GOLF CART

All packages include custom signage

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

400 plus tax beverage cart fee waived with purchase of 1,250 or more in food and beverage charges
25 guest minimum

EAGLE EXCLUSIVE 82

Imported and Domestic Beer
Underwood (25ml can) White, Rosé, Red
Spanish Bay Yardage Books
Pebble Beach Logo Certifresh Cigars
Soft Drinks, Water, PowerAde
Sandwiches, (Refer to Boxed Lunch Sandwiches on page 18 for selections)
Home-made Chocolate Chip Cookies
Granola and Power Bars
Assorted Chips, Candy Bars, Whole Fruit
Trail Mix

BIRDIE BUNDLE 46

Imported and Domestic Beer
Kenwood Cabernet and Chardonnay
Soft Drinks, Water, PowerAde
House Made Chocolate Chip Cookies
Granola and Power Bars
Assorted Chips
Candy Bars
Whole Fruit
Trail Mix

PAR PACKAGE 30

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

SUNDRIES

Assorted Pebble Beach Hats and Visors 30-40 each
Golf Towels 22 each
Pebble Beach Logo Certifresh Cigars 20 each
Sleeve of Golf Balls 15 each
Golf Tees 14 each
Pebble Beach Yardage Books 2.5 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 Power Drinks 9 each
Assorted Energy Drinks 9 each
Assorted Soft Drinks, including Diet and Caffeine-Free 6.50 each
Mineral Water, Sparkling, Still Water 6.50 each
Individual Orange or Grapefruit Juice 6.50 each
Individual Cranberry or Tomato Juice 6.50 each
Imagery Wine 48 per bottle
Underwood (25ml can) White, Rosé, Red 10 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, White Chocolate Macadamia
Oatmeal Raisin and Peanut Butter
Fudge-Nut Brownies 78 per dozen
White Chocolate Macadamia Nut Blondies 78 per dozen
Gourmet Cookie Platter: Double Fudge 78 per dozen
Lemon Vanilla Shortbread, Coconut Macaroons
Gingersnaps and French Macaroons
Assorted Yogurt Cups 57 per dozen
Croissants, Danish, Muffins, Breakfast Breads, 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



2022 – 2023 | THE INN AT SPANISH BAY 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: Rod Uncangco | Pastry Chef Anastasia Simpson