

Pebble Beach Resorts

THE INN AT SPANISH BAY™



PEBBLE BEACH®

2019—2020

Banquet Menus

Executive Chef: Rod Uncangco | Pastry Chef: Anastasia Simpson

The Inn at Spanish Bay Banquet Menus

Resort Culinary Guide

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- 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 \$18++ 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 \$18++ per guest.
- Tableside entrée choice is available for an additional \$30++ per guest. All other courses selected tableside will incur an additional \$18++ per guest, per course.
- Final guaranteed attendance is due three (3) working days prior to event. If guarantee is not provided, the most recent guest count will be regarded as guarantee, or actual attendance, whichever is greater.
- Pebble Beach Resorts does not permit distribution or service of food or beverages which are not purchased by Pebble Beach Resorts
- Breakfast/Lunch staffing is 1:20 guests; Dinner staffing is 1:15 guests. Additional servers will be charged at \$350+ per server for the first three hours, each additional hour is \$125+ per server.
- One Culinary attendant for every fifty guests when required on any buffet and on all action stations.
- Culinary attendant fee: \$350+ each for first two hours and \$125+ for each additional half hour per Culinary Attendant.
- Event changes (menu and set up) within 48 hours are subject to a surcharge.
- All of our foods are prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions may not include all ingredients.
- *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

2019 – 2020 | THE INN AT SPANISH BAY BANQUET MENUS

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BREAKFAST SELECTIONS

GOURMET PLATED BREAKFASTS

All plated breakfasts are served with:

Danish Pastries, Croissants, Muffins

Sweet Butter, Preserves

Freshly Brewed Peerless Coffee, Decaffeinated Coffee

Assorted Teas, Hot Chocolate

Fresh Orange Juice or Grapefruit Juice

BREAKFAST ENTRÉE SELECTIONS:

Dungeness Crab Cake Benedict 52

Tarragon Hollandaise Sauce (May contain raw egg)*, Grilled Asparagus

Classic Eggs Benedict, Hollandaise Sauce (May contain raw egg)* 50

House Made Corned Beef Hash, Farm Fresh Eggs 46

GOURMET BOXED BREAKFAST 46

Choice of:

Bagel, Cream Cheese, Smoked Salmon

Ham, Egg, English Muffin or Croissant Sandwich

Yogurt Cup

Granola Bar

Whole Fresh Fruit

Individually Bottled Orange Juice

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 56

Assorted Danish Pastries

Seasonal Berry Parfaits, House-made Granola, Greek Yogurt

Charcuterie Board

Selection of Italian Meats and Cheeses with Country Olives and Baguettes

Soft Boiled Eggs, Fontina Cheese and Italian Sausage Polenta, Herb Oil

THE PEBBLE CONTINENTAL 52

Seasonal Sliced Fruit, Berries

Assorted Cereals, 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 44

Assorted Danish Pastries, Croissants, Muffins

Butter, Jams, Preserves

Sliced Fresh Fruit, Seasonal Berries



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BREAKFAST SELECTIONS

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Freshly Brewed Peerless Coffee, Decaffeinated Coffee, Assorted Teas, Hot Chocolate

THE HOLE IN ONE BUFFET 68

Fresh Orange or Grapefruit Juice

Seasonal Sliced Fruit and Berries

House Made Granola, Assorted Individual Yogurts

Soft Scrambled Eggs

Assorted Bagels, Plain Cream Cheese

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 or Chocolate Croissant

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

Breakfast Potato: (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

Entrees: (Select Two)

Buttermilk Pancakes

Brioche French Toast, Candied Walnuts, Maple Syrup

Belgian Waffles, Warm Berry Compote

Biscuits, Country Style Gravy

THE FIRST TEE BUFFET 60

Fresh Orange or Grapefruit Juice

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 or Chocolate Croissant

Seasonal Sliced Fruit, Berries

House made Granola, Assorted Individual Yogurts

Assorted Cereals, Whole and Non-Fat Milk

Soft Scrambled Eggs

Buttermilk Pancakes

Applewood Smoked Bacon, Sausage Links

Crispy Hash Browns

THE PAR BREAKFAST 52

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

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BREAKFAST SELECTIONS

Pricing based on maximum duration of two hours
Freshly Brewed Peerless Coffee, Decaffeinated Coffee, Assorted Teas, Hot Chocolate

STEVENSON BUFFET 58

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

WELL-BEING BREAKFAST 56

Culinary Attendant Required
Chia Seed Shooter
Avocado Smoothie
Seasonal Sliced Fruit and Berries
Whole Grain Breads, Plugra Herbed Butter
Quinoa with Assorted Fruit Salad
Yogurt, Granola, Banana, Goji Berries
Ricotta, Peaches, Figs, Pistachios, White Balsamic Drizzle
Avocado Toast, Sweet 100 Tomatoes, Pickled Onion, Radish Sprouts

SPANISH BAY BRUNCH 84

Fresh Orange, Grapefruit, Apple Juice
Cranberry Juice, Tomato Juice
Croissants, Muffins, Danish, Breakfast Breads
Marmalade, Preserves, Butter
Arugula, Orange, Goat Cheese, Pepper Vinaigrette
House Cured Salmon, Traditional Garnish, Toasted Bagels
Cream Cheese
Domestic and Imported Cheese Display
Chorizo and Black Bean Benedict, Avocado Crema
Chipotle Hollandaise
Caribbean Style Mahi Mahi, Pineapple Cilantro Salsa
Napa Valley Style Chicken Chardonnay, Roasted Yukon Potatoes
Broccoli Florets
Assorted Coffee Cakes and Tarts

BRUNCH CARVING STATION

Culinary Attendant Required
Herb-Crusted Whole Tenderloin of Beef (Cooked medium rare)* 34
Béarnaise Sauce
Rosemary Crusted Pork Loin 30
Apple Corn Bread Sage Stuffing
New York Strip Loin (Cooked medium rare)*, Smoked Bacon 32
Wild Mushroom Compote
Orange Mustard Glazed Ham 28

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BREAKFAST SELECTIONS

Pricing based on maximum duration of two hours

BREAKFAST TEMPTATIONS

Breakfast Strudel 78 per dozen
Scrambled Eggs, Hash Browns, Applewood Smoked Bacon
Tomato, Muenster Cheese

Breakfast Biscuit Sandwiches 78 per dozen
Egg, Spicy Country Sausage, Buttermilk Biscuits

Hot Mini Croissant Sandwiches 78 per dozen
Applewood Smoked Bacon, Scrambled Eggs, Jack Cheese

Ham and Egg Muffin Sandwich 78 per dozen
Cheddar Cheese

Mini Burritos 78 per dozen
Green Chiles, Jack Cheese, Eggs, Salsa

California Benedict 24
Roast Turkey, Tomato, Avocado, Truffle Hollandaise (May contain raw egg)*

Soft Scrambled Eggs 24
Crispy Double Smoked Bacon, Sausage Links, Honey Cured Ham
Hash Browns

Huevos Rancheros 24
Crispy Corn Tortilla Shell, Chorizo, Refried Beans, Scrambled Eggs
Green Chiles, Pepper Jack Cheese, Salsa, Sour Cream

Individual Frittatas 24
Chorizo, Bacon, Smashed Potato Breakfast Hash

Bagels, Cream Cheese, Smoked Salmon 21

Cinnamon Roll Pancakes 16
Cream Cheese Drizzle, Streusel Topping

Brioche French Toast, Candied Pecans 16
Crème Anglaise, Warm Maple Syrup, Whipped Cinnamon Raisin Butter

Old Fashioned Steel Cut Oatmeal 10
Brown Sugar, Whipped Butter, Raisins

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

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BREAKS AND STATIONS

Pricing based on maximum duration of two hours

OMELET STATION 34

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 32

Bartender Required

Bloody Mary Mix, Blue Cheese Stuffed Olives, Bacon, Prawns, Cheese
Salami, Pickled Veggies, Pepperoncini, Cornichons, Pickles, Onions, Celery
Hot Sauce

See bar selection for spirit offerings, charged on consumption

BARISTA BREAK 26

Made to order by professional Barista

(\$400 minimum and maximum duration of 2 hours)

Regular and Decaffeinated Espresso Coffee Drinks

Cappuccinos, Lattes, Iced Coffee

Chocolate Syrup, Whipped Cream, Chocolate Shavings, Lemon Twist

Sugar-Free Vanilla, Caramel, Hazelnut, Irish Crème Syrups

Plain, Pistachio, Chocolate Dipped Biscotti

TROPICAL 24

Coconut Water

Jamaican Ginger Pineapple Juice

Mango Lassi, Toasted Coconut, Almond

Banana Chips, Dried Mango, Dried Pineapple Rings, Wasabi Peas

Marinated Jicama Sticks

Piña Colada Cupcakes

COOKIE CRAVINGS 36

House Made Chocolate Chip, Peanut Butter, Oatmeal Raisin

Double Chocolate Chip, White Chocolate Macadamia Nut

Assorted Biscotti, Coconut Macaroons

Chilled Whole, 2%, Soy Milk

HEALTHY 30

Zucchini Bread, Lemon Poppy Seed, Oatmeal Blueberry Bread

Assorted Seasonal Sliced Melons, Greek Yogurt Mint Dip

Granola and Cliff Bars

House Made Blackberry Granola Parfaits

Sundried Cranberries, Sundried Strawberries

Lemon Ginger Infused Water

MOVIE BREAK 28

Buttered Popcorn

House Made Caramel Popcorn

Candy Bars

Warm Soft Pretzels, Mustard

Classic Coca Cola Products

Starbucks Frappuccino Drinks

Häagen Dazs Ice Cream Bars

MONTEREY FARMERS MARKET 26

Seasonal Selection of Whole and Dried Fruits

Seasonal Fruit Tarts

Assorted Frozen Fruit Bars

Assorted Odwalla Juices

Infused Waters: Cucumber Melon, Mint Berry

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REFRESHMENTS & SNACKS

REFRESHMENTS

Chilled Juice 58 per half gallon
(Tomato, Apple, V-8 or Cranberry)
Fresh Orange Juice or Grapefruit Juice 58 per half gallon
Fruit and Spa Waters 48 per half gallon
Exotic Fruit Punch or Lemonade 48 per half gallon
Spanish Bay Breeze 52 per half gallon
(Cranberry-Hibiscus Iced Tea, Lemonade, Mint Sprig)
Pellegrino or Evian (1 liter bottle) 10
Assorted Odwalla Power Drinks 8
Assorted PowerAde and Energy Drinks 7
Assorted Sparkling and Still Mineral Waters 6
Chilled Whole, 2%, Non-Fat Milk 6
Individual Bottled Juices 6
Assorted Soft Drinks 6
Regular, Diet, Caffeine Free

PASTRY SHOP

Assorted Petit Fours 90 per dozen
Assorted House Made Cookies 66 per dozen
Peanut Butter, Oatmeal-Raisin, Chocolate Chip, Mudslide
White Chocolate Macadamia Nut
White Chocolate Macadamia Nut Blondies 66 per dozen
Assorted House Made Biscotti 66 per dozen
Fudge-Nut Brownies 66 per dozen
Assorted Petite Cookies 66 per dozen
Chocolate Chip, Raspberry Linzer, Espresso Chocolate Shortbread
Coconut Macaroons, Nutella Chewy Cookie
Assorted Breakfast Pastries 57 per dozen
Long Stem Chocolate Dipped Strawberries 48 per half dozen
Chocolate Dipped Strawberries 38 per half dozen

COFFEE AND TEA 119 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 78 per dozen
Bagels, Cream Cheese 76 per dozen
Assorted Yogurt Cups 56 per dozen
Mixed Nuts 50 per pound
Warm Soft Pretzels, Mustard 36 per half dozen
Assorted Whole Seasonal Fruit 24 per half dozen
Assorted Dry Snacks 15 per pound
Trail Mix, Wasabi Peas, Yogurt Pretzels, Goldfish or Snack Mix
Sliced Fresh Fruit, Seasonal Berries 16
Chips, Ranch, Blue Cheese, French Onion Dips 14
Fresh Strawberries, Brown Sugar, Whipped Cream 12
House Made Caramel Popcorn 9
Ice Cream Novelty Bars 7
Freshly Popped Popcorn 7
Energy Granola Bars 6
Individual Bags of Pretzels and Chips 5
Candy Bars 5

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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

Greek Lemon Chicken with Rice
Creamy Potato Leek
Cream of Artichoke
Lentil Soup

POULTRY

Bricked Jidori Chicken 62
Grilled Asparagus, Toasted Quinoa, Natural Jus
Grilled Chicken Breast 60
Seasonal Vegetable, Cipollini Onion Sauce

BEEF

New York Medallions (Cooked medium rare)* 70
Yukon Gold Potatoes, Green Bean Salad
Chimichurri Crusted Flat Iron Steak (Cooked medium rare)* 65
Fried Plantains, Pineapple Salsa

SEAFOOD

Crispy Sand Dabs 66
Caper Aioli, Spring Pea Risotto
Pacific Wild Salmon 62
Toasted Farro, Heirloom Tomatoes, Meyer Lemon Beurre Blanc

FALL/WINTER

SOUPS

Roasted Tomato Basil
Wild Mushroom Bisque
Butternut Squash Bisque
Cream of Artichoke, Chantilly Cream

POULTRY

Chicken Saltimbocca 62
Sage, Prosciutto, Provolone, Marsala Wine Reduction
Bistro Chicken Picatta, 60
Castroville Artichoke, Sundried Tomato Risotto, Lemon Caper Sauce

BEEF

Wood Grilled Filet Mignon (Cooked medium rare)* 70
Potatoes Sarladaises, Madeira Wine Reduction
Petite Osso Bucco 66
Polenta, Lemon Gremolata

SEAFOOD

Pan Seared Black Cod 65
Forbidden Rice, Ginger-Lemongrass Vinaigrette
Halibut a la Plancha, Quinoa Pilaf 62



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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
Black Bean and Linguisa

POULTRY

Chinese Chicken Salad 56
Candied Pecans, Crispy Wontons, Napa Cabbage, Bean Sprouts
Sesame Soy Vinaigrette
Stuffed Chicken 56
Artichoke, Red Bell Pepper, Fresh Mozzarella Cheese, Baby Greens
Crispy Garlic Chips, Tomato Vinaigrette
Pan Seared Duck 56
Cranberry Mango Relish, Wild Arugula
Pesto Marinated Chicken, Wild Mushroom, Roasted Tomato Farro 56

BEEF

Marinated Skirt Steak (Cooked medium rare)* 64
Roasted Cipollini Onions, Spring Mix, Tomato Cilantro Vinaigrette
Grilled Flat Iron Steak (Cooked medium rare)* 60
Sweet Gem Lettuce, Potatoes, Cherry Tomatoes
Roasted Garlic Herb Vinaigrette

SEAFOOD

Blackened Snapper 63
Petite Romaine Hearts, Grilled Green Onions, Cucumbers, Tomatoes
Coriander Vinaigrette
Dill Crusted Salmon 63
Lentils, Spring Mix, Lemon Aioli
Sesame Crusted Ahi (Contains raw fish)* 63
Mizuna, Frisée, Sunomono Scallion Dressing

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

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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

Sweet Gem Wedge, Shaved Fennel, Orange Segments
Watermelon Radish, Cracked Pepper Vinaigrette
Baby Spinach, Butternut Squash, Aged Goat Cheese, Candied Walnuts
Meyer Lemon Vinaigrette
Zucchini Noodles, Green Goddess Dressing, Heirloom Cherry Tomatoes
Shaved Radishes
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 64
Cauliflower Risotto
Herb Crusted Sea Bass 64
Roasted Broccolini, Mascarpone Risotto, Cilantro Citrus Beurre Blanc
Pan Seared Snapper 64
Black Beans, Charred Broccolini, Avocado Purée
Crème Fraîche, Salsa Fresca

POULTRY ENTRÉES

Seared Rosemary Lemon Chicken 62
Herb Whipped Potatoes, Mushrooms, Prosciutto, Tomato Cream Sauce
Wood Fire Grilled Chicken Breast 62
Prosciutto Crisp, Ratatouille, Couscous, Balsamic Fig Glaze
Hibachi Chicken Breast 62
Vietnamese Fried Rice, Citrus Mojo

PORK ENTRÉES

Balsamic Pork Loin 62
Root Vegetable Succotash
Pancetta Wrapped Pork Tenderloin 62
Black Bean Roasted Corn Salsa

BEEF ENTRÉES

Seared Filet Mignon Medallion (Cooked medium rare)* 74
Onion and Sweet Pepper Confit, Potato Pancake
Roasted Shallot Shiraz Demi
Chimichurri Crusted Beef Filet Mignon (Cooked medium rare)* 74
Lemon Jasmine Rice, Shiitake Mushroom Jus
New York Steak (Cooked medium rare)* 70
Sautéed Spinach, Caramelized Cipollini Onions, Dijon Cream Sauce
Peppercorn Crusted New York Strip (Cooked medium rare)* 70
Wild Mushroom Jus, Creamy Whipped Potatoes

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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 18

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

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SELECT BUFFET LUNCHEONS

Pricing based on maximum duration of two hours
Freshly Brewed Peerless Coffee, Decaffeinated Coffee, Iced Tea, Assorted Hot Teas, Hot Chocolate

ROTISSERIE LUNCHEON 84

Signature Lunch served only in Peppoli Restaurant

SALADS

Haricots Verts, Freekeh, 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 82

SOUP

Today's Seasonal Soup

SALADS

Mixed Baby Field Greens, Assorted Dressings

Basil Vinaigrette Tortellini Salad

Cucumber and Bean Sprout Salad, Ponzu Prawns

SELECT TWO ENTRÉES

Fusilli Pasta, Prosciutto, Italian Sausage, Peas, Oven-Dried Tomato Sauce

Thai Coconut Curry Stir Fry, Soba Noodles, Zucchini, Bok Choy
Sweet Peppers, Mushrooms

Baja Fish Taco Bar

Crispy Snapper, Cilantro Cabbage Slaw, Black Beans, Salsa Fresca
Guacamole, Sour Cream

Coq au Vin, Burgundy Braised Free Range Chicken, Fingerling Potatoes

Garlic and Herb Crusted Sirloin (Cooked medium rare)*
Sautéed Spinach, Haricot Vert

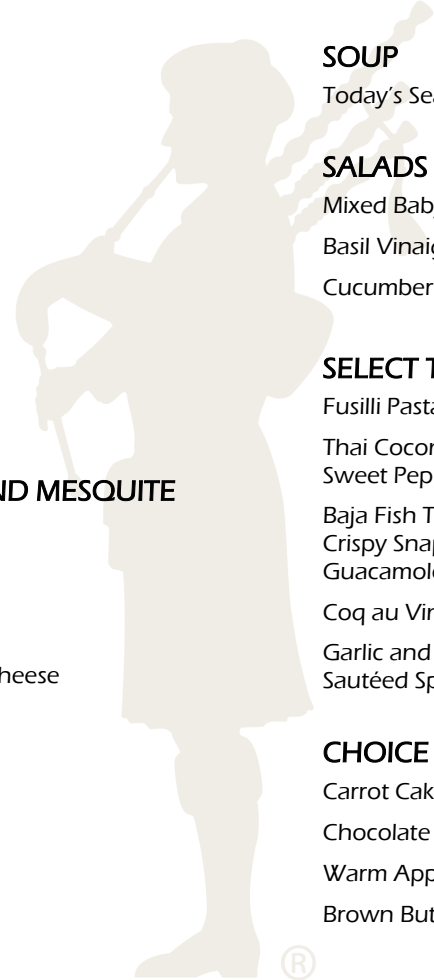
CHOICE OF TWO DESSERTS

Carrot Cake, Cream Cheese Icing

Chocolate Espresso Pot de Crème

Warm Apple Cinnamon Bread Pudding, Vanilla Ice Cream

Brown Butter Strawberry Crumb Bar



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SELECT BUFFET LUNCHEONS

Pricing based on maximum duration of two hours
Freshly Brewed Peerless Coffee, Decaffeinated Coffee, Iced Tea, Assorted Hot Teas, Hot Chocolate

THE TRAPS LUNCHEON BUFFET 82

SOUP

Today's Seasonal Soup

SALADS

Split Roasted Carrots, Arugula, Mediterranean Vinaigrette

Potato Salad Trio, Roasted Garlic Dressing

Classic Waldorf, Sweet Baby Gem Lettuce, Purple Cabbage
Granny Smith Apples, Walnuts, Celery, Traditional Dressing

GOURMET DELI MEATS

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

Citrus Brined Chicken Breast, Tomato Basil Relish

Finocchiona Salami, Mortadella, Spicy Coppa

Swiss, Provolone, Monterey Jack

Green Leaf Lettuce, Arugula, Tomatoes, Sprouts, Bermuda Onions

Gourmet Mustards, Basil Mayonnaise

Fresh Baked Ciabatta Rolls, Kaiser Rolls, Sesame Rolls

Dutch Crunch Rolls, Whole Grain Rolls

Open Faced Tuna Tartine, Hard Cooked Eggs, Bibb Lettuce
Radish, Chive Aioli

DESSERTS

Strawberry Tartlets

Soft Chocolate Cake, Espresso Glaze

Raspberry Buttermilk Cake

THE TUSCAN MARKET PLACE 78

Maximum 150 guests

ZUPPA

Ribollita

INSALATA

Garden Greens, Assorted Dressings

Penne Pasta Salad, Artichokes, Mozzarella, Sundried Tomatoes, Spinach

Yukon Gold Potato Salad, Haricot Vert, Truffle Vinaigrette

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

Open Face Roasted Garlic and Havarti Sandwich, Crispy Prosciutto, Arugula

OVEN FIRED PIZZAS

Margherita, Olive Oil, Fresh Basil, Sliced Tomato, Garlic, Onion

Traditional Pepperoni

DOLCE AND GELATOS

Torta di Mele

Pistachio, Vanilla and Chocolate Gelato

Served in Waffle Cones

2019 – 2020 | THE INN AT SPANISH BAY BANQUET MENUS

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Pricing based on maximum duration of two hours
Freshly Brewed Peerless Coffee, Decaffeinated Coffee, Iced Tea, Assorted Hot Teas, Hot Chocolate

THE FAIRWAY GRILL 74

SALADS

Iceberg Lettuce, Blue Cheese Dressing
Pasta Salad, Seasonal Ingredients
Red Potato Salad, Fresh Dill

ENTRÉES

Mesquite-Grilled Super Burger, Impossible Burger (Cooked medium rare)*
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
Roasted Chicken
Roasted Rosemary Potato Wedges

DESSERTS

Brownies and Blondies

ITALIAN LUNCHEON BUFFET 74

SALADS

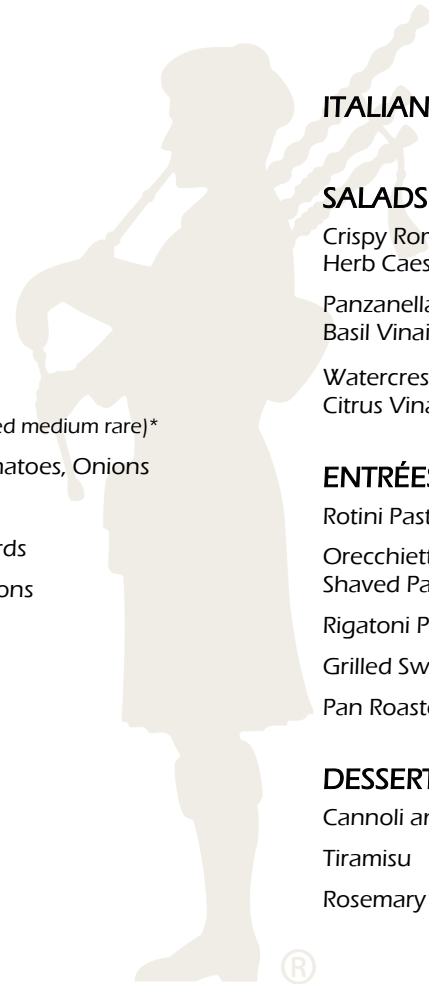
Crispy Romaine Spears, Pancetta, Garlic Croutons
Herb Caesar Dressing (Contains raw egg)*
Panzanella Bread Salad, Cherry Tomato, Julienne Red Onion, Fresh Herbs
Basil Vinaigrette
Watercress, Roasted Beets, Chèvre, Marcona Almonds, Pickled Red Onion
Citrus Vinaigrette

ENTRÉES

Rotini 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



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SELECT BUFFET LUNCHEONS

Pricing based on maximum duration of two hours
Freshly Brewed Peerless Coffee, Decaffeinated Coffee, Iced Tea, Assorted Hot Teas, Hot Chocolate

GOURMET SANDWICH LUNCHEON 70

SOUP

Today's Seasonal Soup

SALADS

Chef's Selection of Three Cold Salads

PRE-MADE SANDWICHES

Roasted Chicken, 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 68

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

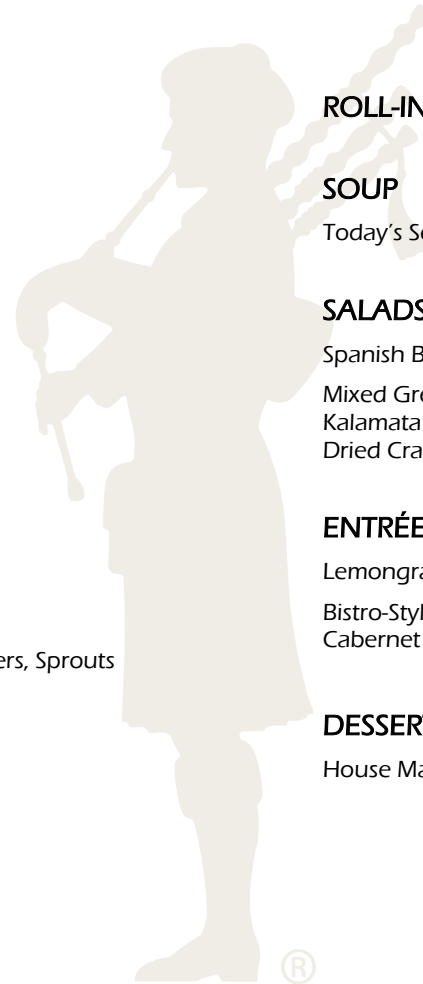
ENTRÉES

Lemongrass Crusted Swordfish, Pineapple Mango Chili Salsa

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

DESSERTS

House Made Cookies, Devilish Brownies



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SELECT BUFFET LUNCHEONS

Pricing based on maximum duration of two hours
Freshly Brewed Peerless Coffee, Decaffeinated Coffee, Iced Tea, Assorted Hot Teas, Hot Chocolate

WELL-BEING LUNCH 72

SOUP

White Bean and Vegetable

SALADS

Chopped Salad, Roasted Corn, Artichokes, Tomatoes
Sweet Peppers, Cucumbers, Olives, Zucchini, Mushrooms

Orange, Shaved Fennel, Mache, Cracked Pepper Vinaigrette

Roasted Butternut Squash Salad, Arugula, Pepitas, Almonds
Fried Sage, Meyer Lemon Vinaigrette

ENTREES

Organic Chicken Breast, Roasted Asparagus

Scallion Crusted Salmon, Cauliflower Puree

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) 10

Aqua Panna 7

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LUNCH

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

GOURMET BOXED LUNCH 48

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

Grilled Eggplant and Zucchini, Slow Roasted Tomatoes, Arugula, Goat Cheese, Basil Pesto

Tuna Salad, Lettuce, Tomato, Caper Aioli

Deviled Egg Salad, Bacon, Lettuce, Tomato

SALADS

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

Roasted Beets, Goat Cheese, Arugula, Sherry Walnut Vinaigrette

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

Caesar Salad, Garlic Croutons, Pecorino

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) 10

Assorted "Odwalla" Power Drinks 8

Assorted PowerAde and Energy Drinks 7

Assorted Soft Drinks Regular, Diet and Caffeine Free 6

Assorted Sparkling, Still Mineral Waters 6

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RECEPTION SELECTIONS

COLD CANAPÉ 9

Shrimp Cocktail Walk-aways, Lemon Aioli, Fried Capers
Ginger-Lemon Cured Salmon Poke (Contains raw fish)*, Cucumber Boats
Tuna Poke (Contains raw fish)*
Petite Filet Mignon (Cooked medium rare)*, Roasted Tomato Basil Relish
Balsamic Reduction
Seared Ahi Tuna (Contains raw fish)*, Ginger, Mint, Cilantro, Wasabi Aioli
House Cured Salmon (May contain raw fish)*, Caviar, Crème Fraiche, Chive Blini
Blackened Pork Tenderloin, Pickled Red Onion, Apple Slaw
Cypress Grove Goat Cheese, Peppered Orange Marmalade
Dijon-Mascarpone Cream, Anchovy, Crostini
Roasted Portobello Mushroom, Cherry Tomato Relish, Black Garlic Aioli
Asian Chicken Salad, Corn Cups
Mediterranean Vegetable Tart, Feta Cheese

CHILLED SEAFOOD 12 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 10

Wild Mushroom Turnover, Brie
Assorted Dim Sum, Asian Dips
Cinnamon-Chili Pulled Pork Empanadas
Assorted 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)*, Mint Dipping Sauce
Bacon and Artichoke Arancinis
Peppered Diver Scallops Wrapped in Bacon, Maple Syrup
Miniature Beef Wellington (Cooked medium rare)*, Bleu Cheese Mousse
Mini Goat Cheese Tart, Black Pepper Bacon
Calabrese Meatballs, Zucchini Boat, Provolone Cheese
Caramelized Onion, Gruyere, Mushroom, Apple Gougere
Asian Meatballs, Grilled Pineapple
Cajun Spiced Prawn and Southern Grits Tartlets
Maple Glazed Duck, Sweet Pepper Chutney

ICE CARVINGS

Custom Ice Carvings and Ice Bars
Starting at 650+ per block

CAVIAR ON ICE

California Caviar Selection, Blini, Classic Garniture
Market Price per display

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RECEPTION SELECTIONS

CHILLED DISPLAYS

- Antipasto 30
Prosciutto, Salami, Mortadella, Bresaola, Coppa
Fresh Mozzarella, Marinated Olives, Bread Sticks, Baguettes
- Artisan Cheese Board 26
Select Artisan Cheeses, Honey Comb, Assorted Jam, Fresh Fruit
- House Cured and House Smoked Salmon (May contain raw fish)* 22
Brown Bread, Classic Garniture
- Grilled Marinated Vegetables 18
Zucchini, Yellow Squash, Eggplant, Portobello Mushrooms, Sweet Peppers
Asparagus, Artichokes, Assorted Olives
- Fresh Fruit and Dried Fruit Display 16
Pineapples, Melons, Strawberries, Brown Sugar, Whipped Cream
Chocolate Fondue
- Baked Brie and Black Forest Ham en Croûte 14
Assorted Wafers, Breads
- Fresh Seasonal Raw Vegetables, Assorted Dips 12

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
- Tuscan T-Bone (Cooked medium rare)*, Fresh Horseradish 35
Blue Cheese, Mustard, Mayonnaise, Assorted Brioche Rolls
- Smoked Beef Tenderloin (Cooked medium rare)* 35
Sweet Corn Chili Demi Glace, Chipotle Horseradish Aioli
- Prime Rib (Cooked medium rare)*, Horseradish, Natural Jus 32
- Roasted Porterhouse (Cooked medium rare)*, Chimichurri 32
- Texas-Style Low-And-Slow Brisket (Cooked medium rare)* 32
- Mustard Bourbon Glaze Virginia Ham 30
Mustard, Mayonnaise, Warm Cheddar Biscuits
- Colorado Rack of Lamb, Rosemary Jus (Cooked medium rare)* 35
- Smoked or Roasted Turkey, Classic Garniture 23
- Salmon Coulubiach, Pickled Vegetables, Dill Crème Fraiche 23

DISPLAYS

- Assorted Nigiri and Sashimi Display (Contains raw fish)* 40
Wasabi, Pickled Ginger, Soy Sauce
(4 pieces per guest)
- Assorted Sushi Roll Display 30
Spicy Tuna Rolls, Hamachi Rolls (Contains raw fish)*
California Rolls, Avocado Rolls
Wasabi, Pickled Ginger, Soy Sauce
(4 pieces per guest)
- Salad Display 26
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

SPECIALTY STATIONS

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

PIZZA AND FLATBREAD 48

- Assorted Italian Meats, Specialty Vegetables, Cheeses

PRAWNS THREE WAYS 48

- Louisiana Style Prawns, Andouille Sausage
Peel and Eat Prawns al la Plancha with Oregano
Salt and Pepper Prawns, Scallion Chili Salsa

BRIE AND RACLETTE 46

- Warm Brie en Croute and Raclette with Accompaniments

MAC AND CHEESE 45

- Gruyere Cheese and Maine Lobster, Wisconsin Cheese and Spicy Sausage

RISOTTO STATION 45

- Paella Risotto, Mussels, Clams, Scallops, Chorizo, Saffron Broth
Risotto Milanese, Braised Veal Cheek, Roasted Shallots, Peas, Rosemary Gremolata

MEDITERRANEAN GRILL 44

- Gyros, Chicken Shawarma, Lamb Kebabs

PASTA STATION 44

- Rotini Pasta, Marinara, Parmigiano Reggiano
Pappardelle, Carbonara Sauce
Ricotta Cheese Ravioli, Fresh Mushrooms, Garlic Butter Sauce

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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:

Dungeness Crab Cake, Tarragon-Mustard Aioli 26

One-Half Oven Roasted Maine Lobster, Sweet Corn Risotto 26

Beet Cured Salmon Carpaccio 16

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

Creole Style Prawns, Roasted Corn Grits
Lemon Butter Beurre Blanc

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

Black Bean Soup, Scallions, Crème Fraiche

SALADS

Chilled Crab Cake and Mache, Crème Fraiche, Tarragon Dressing

Artisan Mixed Greens, Seasonal Orange Segments
Toasted Pumpkin Seeds, White Balsamic Vinaigrette

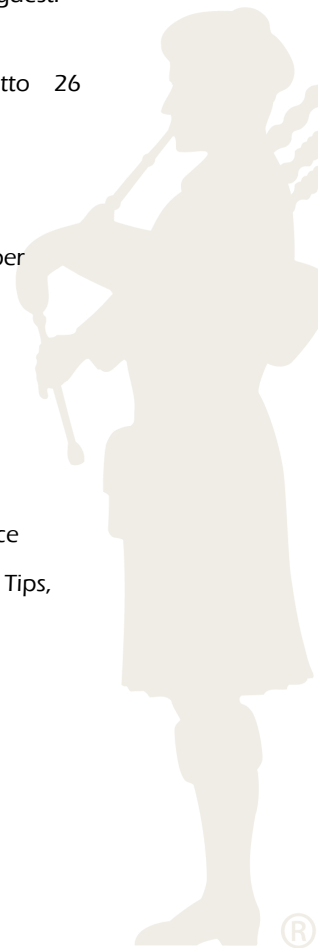
Spring Mix, Rainbow Carrots, Shaved Seasonal Radish
Caramelized Cipollini Vinaigrette

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



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GOURMET PLATED DINNERS

Pre-guaranteed split entrée choices are priced at the highest menu item, with chef's choice of accompaniments

Tableside entrée choice is available for an additional \$30++ per guest. All other courses selected tableside will incur an additional \$18++ per guest, per course

ARTISANAL CHEESE COURSE 26

Bellwether Carmody, Chiriboga Blue, Capriole Goat Cheese

Flagship Aged White Cheddar, Toasted Marcona Almonds

Sun Dried Chutney, Honeycomb

POULTRY ENTRÉES

Pancetta Wrapped Chicken Breast 108
Cauliflower Puree, Braised Baby Artichokes

2 Pancetta Wrapped Quails 108
Mushroom Quinoa Stuffing, Herb Potato Roti, Port Semi Sauce

Chicken Saltimbocca 108
Sage, Prosciutto, Fontina Polenta, Marsala Wine Reduction

Grilled Chicken Breast 108
Israeli Couscous, Braised Cipollini Jus

SEAFOOD ENTRÉES

Thai Spiced Swordfish 120
Crispy Crab, Furikake Rice, Lomilomi Tomatoes, Lemongrass Butter Sauce

Striped Bass 120
Mascarpone Risotto, Charred Broccolini

Scallion Crusted Salmon (May contain raw fish)* 120
Bamboo Rice, Curried Carrots

LAMB, PORK AND VEAL ENTRÉES

Colorado Rack of Lamb (Cooked medium rare)* 150
Pistachio Crusted, Garlic Mashed Potatoes, Rosemary Jus

Shihan Crusted Sonoma Lamb Chop (Cooked medium rare)* 150
Wasabi Mashed Potatoes

Grilled Veal Rack Chop (Cooked medium rare)*, Marsala Sauce 146

Pan Seared Pork Tenderloin 120
Cipollini Onions, Apple Chutney, Crispy Potatoes, Port Wine Sauce

BEEF ENTRÉES

Grilled Filet Mignon (Cooked medium rare)* 156
Sautéed Spinach, Sweet White Onion, Herb Truffle Butter

Pepper Crusted Filet Mignon (Cooked medium rare)* 156
Porcini Risotto, Red Wine Jus

Natural New York Steak (Cooked medium rare)* 150
Potatoes Napoleon, Garden Vegetables, Red Wine Jus

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COMBINATION ENTRÉES

Seared Filet Tenderloin (Cooked medium rare)*, Crab Cakes 160
Cauliflower Puree, Seasonal Vegetables, Natural Jus

Pan Seared Lobster, Day Boat Scallops (May contain raw fish)* 158
Cilantro Chimichurri Sauce

Herb-Crusted Salmon (May contain raw fish)*, Seared Beef Tenderloin (Cooked medium rare)* 154
Roasted Onion Marmalade, Pinot Noir Garlic Jus

Grilled Ginger Garlic CAB New York Steak (Cooked medium rare)* 152
Salt and Pepper Prawns

Pancetta Wrapped Pork Tenderloin, Grilled Prawns 142
Salsa Verde

Cumin and Garlic Marinated Chicken Breast, Sautéed Prawns 138
Cilantro Lime Sauce

Hibachi Chicken Breast, Scallion Crusted Salmon (May contain raw fish)* 136
Ginger Butter Sauce

INTERMEZZOS 14

Mojito Granita

Lemon Sorbet

Blackberry Cabernet Sorbet

Mango Sorbet

Lime Granita

Passion Fruit Sorbet

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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 18

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 38

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 32

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 32

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 10

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

\$250 Set Up Fee (Ten day notice required – \$150 rush order fee)

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SEASONAL PLATED DINNERS

Minimum of 25 guests - a surcharge of \$25.00++ 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 180

Amuse of Chilled Cucumber Gazpacho

Asparagus and Fontina Flan, Arugula, Crispy Baguette

Baby Greens, Parmesan Shell, Meyer Lemon Vinaigrette

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

Braised Short Ribs (Cooked medium rare)*, Cabernet Glaze
Rosemary Polenta

Strawberry Rhubarb Galette, Roasted Strawberry Ice Cream

SUMMER 180

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 180

Orange and Roasted Beet Jewels

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

Flat Iron Steak (Cooked medium rare)*, Roasted Garlic, Shallot Ragout

Zinfandel Apple Tarte Tatin, Vanilla Ice Cream

WINTER 180

Cara Cara Orange Refresher

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

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Executive Chef: Rod Uncangco | Pastry Chef Anastasia Simpson

SELECT BUFFET DINNERS

Minimum of 25 guests - a surcharge of \$30.00++ 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 186

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, Crispy Jalapeño, Cilantro Aioli
Fried Calamari, Rémoulade
Butternut Squash and Kale Salad, Toy Box Mushrooms, Pumpkin Seeds, Meyer Lemon Vinaigrette

PÈPPOLI

Culinary Attendant Required
Rotisserie Prime Rib of Beef (Cooked medium rare)*, Natural Jus
Petite Osso Bucco (Cooked medium rare)*, Roasted Vegetables, Polenta
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
Seven Layer Carrot Cake
Tiramisu

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COASTAL GRILL 182

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

BBO 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 66 182

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

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A TASTE OF MONTEREY 180

FISHERMAN'S WHARF

Clam Chowder
Wharf Style Cioppino, Dungeness Crab, Mussels, Clams
Tomato Garlic Broth
Jumbo Prawns, King Crab Legs, Lemon Wedges, Cocktail Sauce
House Smoked Salmon, Diced Onions, Eggs, Capers, Artisanal Bread
Fried Calamari, Remoulade
Petite Rolls

SALINAS VALLEY MARKET PLACE

Caesar Salad (Contains raw egg)*
Baby Arugula, Shaved Carrots, Tomatoes, Green Goddess Dressing
Grilled Castroville Artichoke, Pickled Vegetables, Gremolata Aioli

CARMEL MISSION

Culinary Attendant Required
Blue Cornmeal Tortilla Chips, Guacamole, Fresh Salsa, Spicy Cheese Dip
Guajillo Chili Crusted Carne Asada, Fire Roasted Peppers
Warm Flour Tortillas, Salsa, Guacamole, Sour Cream, Limes
Chile Verde, Warm Corn Tortillas
Garlic Studded Prime Roast Beef (Cooked medium rare)*

LITTLE ITALY

Culinary Attendant Required
Linguine Carbonara, Manila Clams, Shaved Parmesan
Orecchiette, Roasted Peppers, Fennel Sausage
Grilled Chicken Breast, Blue Cheese Polenta

CARMEL BAKE SHOP

Mango Cheesecake Shooter
Tres Leches Parfait
Pear Almond Tart
Fruit Cobbler, Vanilla Ice Cream

NUEVO LATINO 172

SALADS

Squash, Pineapple, Brown Sugar Vinaigrette
Green Papaya, Jicama, Lime Vinaigrette
Broccolini, Marble Potatoes, Achiote Vinaigrette

SEAFOOD

Ceviche Bar: Shrimp, Scallop, Salmon Ceviche (May contain raw fish)*
Assorted Condiments
Alaskan King Crab Legs Roasted in Banana Leaves, Ancho Chili Butter
Jumbo Prawns, Cilantro Cocktail Sauce
Jumbo Shrimp a la Criollo, Coconut Rice, Fried Sweet Plantains
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

FAJITA STATION

Chicken, Beef, Shrimp, Peppers, Onions
Warm Flour Tortillas, Salsa Fresca, Guacamole, Sour Cream, Limes
Queso Fresco

DESSERTS

Mexican Chocolate Pot de Creme
Alfajores Cookies
Spanish Flan
Tres Leches Cake



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BAR SELECTIONS

There is a bartender fee of \$300+ per bartender for the first three (3) hours, each additional hour is \$100+ per bartender per hour
Beverage prices are subject to a 20% service charge and current sales tax
No-Host bar Pricing provided upon request

CRAFT DRINKS 24 per drink

Stolichnaya *Elite* Vodka
Monkey 47 Gin
Ron Zacapa 23 Year Rum
Fortaleza Reposado Tequila
Knob Creek Pebble Beach Private Barrel Bourbon
Dalmore 12 Single Malt Scotch

TOP SHELF BRAND DRINKS 20 per drink

Belvedere Vodka
Nolet Gin
Mount Gay Black Barrel Rum
Don Julio Blanco Tequila
Jack Daniel's Single Barrel Whiskey
Glenmorangie 10 Year Single Malt

ULTRA PREMIUM BRAND DRINKS 17 per drink

Grey Goose Vodka
Bombay Sapphire Gin
Appleton Signature Blend Rum
Patron Silver Tequila
Woodford Reserve Bourbon
Crown Royal Black Whiskey
Chivas Regal Scotch
Courvoisier VSOP Cognac

PREMIUM BRAND DRINKS 15 per drink

Absolut Vodka
Tanqueray Gin
Bacardi Light Rum
Sauza Hornitos Tequila
Maker's Mark Bourbon
Crown Royal Whiskey
Dewar's Scotch
Courvoisier VS Cognac

THE INN AT SPANISH BAY COCKTAIL

HEART OF A SCOTSMAN 16 per drink

Dewar's Scotch, Corazon Puree, Lemon Juice, Simple Syrup, Ginger Beer

THE RESTLESS SEABREEZE 18 per drink

Grey Goose, Raspberries, Grapefruit Juice, Cranberry Juice, Simple Syrup

HOUSE WINE 48 per bottle

Mumm Napa, Brut Prestige, Sparkling Wine
Kenwood, Chardonnay, Sonoma County
Kenwood Sauvignon Blanc, Sonoma County
Kenwood, Pinot Noir, Sonoma County
Kenwood, Cabernet Sauvignon, Sonoma County

CORDIALS 17 per drink

Amaretto di Saronno
Baileys Irish Cream
Frangelico
Grand Marnier
Kahlúa

IMPORTED BEER 8 per drink

Guinness
Lagunitas IPA
Sierra Nevada
Stella Artois

DOMESTIC BEER 7 per drink

Budweiser
Bud Light
Coors Light
Miller Lite



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DEDICATED GOLF CART

All packages include custom signage
Pricing based on 6 hours, additional hours are 75 per hour.
300 plus tax beverage cart fee waived with purchase of 1,000 or more in food and beverage charges

EAGLE EXCLUSIVE 68

Imported and Domestic Beer
Kenwood Cabernet and Chardonnay
Spanish Bay Yardage Books
Pebble Beach Logo Certifresh Cigars
Soft Drinks, Water, PowerAde
Deli Sandwiches, Hot Dogs
Home-made Chocolate Chip Cookies
Granola and Power Bars
Assorted Chips, Candy Bars, Whole Fruit
Trail Mix

BIRDIE BUNDLE 36

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 22

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

SUNDRIES

Assorted Pebble Beach Hats and Visors 25-35 each
Golf Towels 22 each
Pebble Beach Logo Certifresh Cigars 18 each
Sleeve of Golf Balls 15 each
Golf Tees 14 each
Pebble Beach Yardage Books 12.5 each
Sun Screen 7 each
Beach Golf Links Ball Markers 5 each
Lip Balm 3 each

REFRESHMENTS

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas 119 per gallon
Iced Tea or Hot Chocolate 119 per gallon
Assorted "Odwalla" Power Drinks 8 each
Assorted Energy Drinks 7 each
Assorted Soft Drinks, including Diet and Caffeine-Free 6 each
Mineral Water, Sparkling, Still Water 6 each
Individual Orange or Grapefruit Juice 6 each
Individual Cranberry or Tomato Juice 6 each
Kenwood Wine 45 per bottle
Ultra Premium Brand Drinks 17 each
Premium Brand Drinks 15 each
Imported/Micro Beer 8 each
Domestic Beer 7 each

SNACKS

Snacks can be added to any beverage cart and are ordered by the dozen.
Bagels, Cream Cheese 70 per dozen
Pebble Beach Classic Cookie Flavors: 66 per dozen
Chocolate Chip, White Chocolate Macadamia
Oatmeal Raisin and Peanut Butter
Fudge-Nut Brownies 66 per dozen
White Chocolate Macadamia Nut Blondies 66 per dozen
Gourmet Cookie Platter: Double Fudge 66 per dozen
Lemon Vanilla Shortbread, Coconut Macaroons
Gingersnaps and French Macaroons
Assorted Yogurt Cups 56 per dozen
Croissants, Danish, Muffins, Breakfast Breads, Scones 57 per dozen
Assorted Whole Seasonal Fruit 48 per dozen
Deli Sandwiches (Select from Boxed Lunch Menu) 18 each
Beef Jerky 6 each
Trail Mix 5 each
Individual Mixed Nuts 5 each

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