

The Inn at Spanish Bay

Food & Beverage Offerings

2023-2024



Culinary Guide



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

Sunny Start to the Day

All plated breakfasts are served with the following:
Danish Pastries, Croissants, Muffins, Sweet Butter and Preserves
Freshly Brewed Peerless Coffee, Decaffeinated Coffee
Assorted Teas, Hot Chocolate
Fresh Orange Juice or Grapefruit Juice

PLATED ENTREE OFFERINGS:

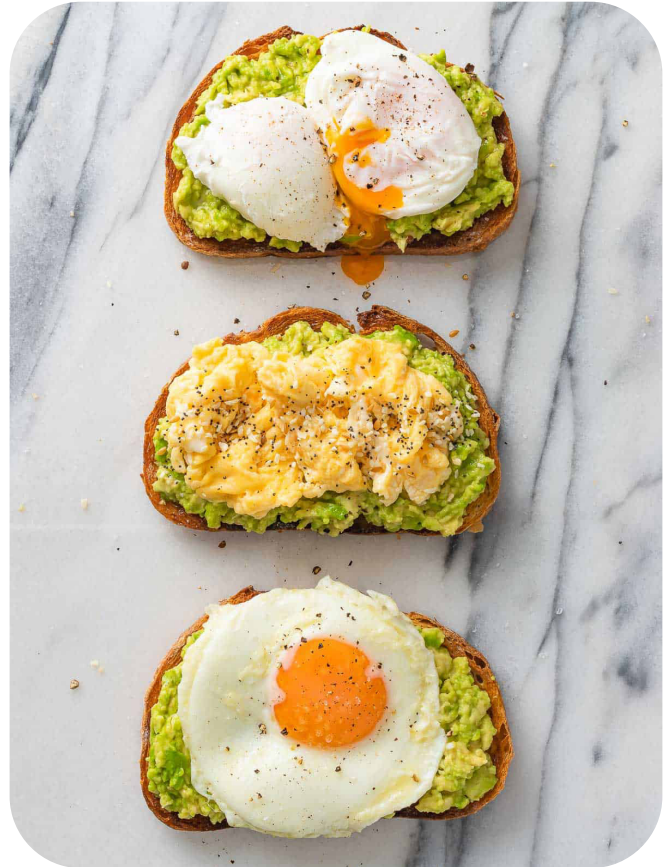
Turkey Avocado Benedict
Tarragon Hollandaise Sauce, Grilled Asparagus
\$60 per guest

Classic Eggs Benedict, Hollandaise Sauce
\$58 per guest

House Made Corned Beef Hash, Farm Fresh Eggs
\$58 per guest

Avocado Toast with Hard Cooked Eggs
Micro Greens, Blistered Tomatoes
\$58 per guest

Country Sausage Skillet
Scrambled Eggs, Yukon Potatoes
\$58 per guest



Continental

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

THE CONTINENTAL

Sliced Fresh Fruit & Seasonal Berries
Assorted Danish Pastries, Croissants, Muffins
Butter, Jams, Preserves
\$56 per guest

THE CYPRESS CONTINENTAL

Assorted Danish Pastries
Build Your Own Parfait: Assorted Yogurts & Berries
Coconut Chips, Banana Chips Granola, Chocolate Chips
Raspberry Sauce, Mango Sauce, Nutella
Avocado and Egg Salad Toast
\$64 per guest

THE PEBBLE CONTINENTAL

Seasonal Sliced Fruit & Berries
Assorted Cereals and Milks
House Made Granola
Assorted Individual Yogurts
Assorted Danish Pastries, Muffins, Croissants
Banana Nut Bread, Cinnamon Apple Bread
Butter, Jams, Preserves
Smoked Salmon, Capers, Onions, Chopped Eggs
Assorted Bagels, Herb and Plain Cream Cheese
\$64 per guest

Breakfast Buffets

THE FIRST TEE BUFFET

Choice of 2 muffins, 2 pastries, and 1 croissant

Fresh Orange or Grapefruit Juice

Seasonal Sliced Fruit & Berries

House Made Granola

Assorted Individual Yogurts

Assorted Cereals and Milks

Soft Scrambled Eggs

Buttermilk Pancakes

Applewood Smoked Bacon, Sausage Links

Ripped Yukon Potatoes, Sour Cream, Scallions

\$72 per guest

THE HOLE IN ONE BUFFET

Choice of 2 muffins, 2 pastries, 1 croissant, 1 potato, 2 proteins, 2 entrees

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

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 and Jack Cheese

\$90 per guest

SPANISH BAY BRUNCH

Cinnamon Roll Skillet

Ricotta with Strawberry, Papaya & Lime Zest

Mascarpone, Sliced Melons Arugula, Burnt Orange Drizzle

House Cured Salmon, Toasted Bagels and Cream Cheese

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

\$98 per guest



MUFFINS

Blueberry

Bran

Banana

Strawberry Poppy
Seed

Coconut Pineapple
Sour Cream

CROISSANTS

Butter Croissant

Chocolate Croissant

PASTRIES

Raspberry

Apple

Cheese

Maple Pecan

Cinnamon Swirl

Vanilla Cream

PROTEINS

Applewood Smoked Bacon

Chicken-Apple Sausage

Spicy Breakfast Links

Country Sausage Patties

Black Forest Ham

Canadian Bacon

POTATOES

Crispy Hash Brown

Country Style Potatoes

Potatoes O'Brien

Pommes Sarladais

ENTREES

Buttermilk Pancakes

Brioche French Toast

Candied Walnuts

Belgian Waffles, Warm Berry
Compote

Biscuits, Country Style Gravy

Something Extra

AVOCADO TOASTS

1. Tomato Confit, Micro Basil
 2. Soft Cooked Egg, Smoked Salt, Scallion
 3. Melon Salad, Tajin, Cilantro-Lime Syrup
- \$102 per dozen

BREAKFAST SANDWICHES

- A. Buttermilk Biscuit, Egg & Spicy Country Sausage
\$87 per dozen
- B. Hot Mini Croissant, Applewood Smoked Bacon
Scrambled Eggs, Jack Cheese
\$87 per dozen
- C. Ham & Egg Muffin with Cheddar Cheese
\$87 per dozen

BREAKFAST BURRITOS

- D. Mini Breakfast Burritos with Chorizo, Green Chiles
Jack Cheese, Eggs, and Fresh Salsa
\$84 per dozen
- E. Mini Breakfast Burritos with Green Chiles
Jack Cheese, Eggs, and Fresh Salsa
\$84 per dozen



BRUNCH CARVING STATION

Culinary Attendant Required

Herb-Crusted Whole Tenderloin of Beef, Béarnaise Sauce
\$48 per guest

New York Strip Loin, Smoked Bacon, Wild Mushroom Compote
\$48 per guest

Orange Mustard Glazed Ham
\$40 per guest

Rosemary Crusted Pork Loin, Apple Corn Bread Sage Stuffing
\$38 per guest

EGGS & MORE

- F. California Benedict
Roasted Turkey, Tomato, Avocado, Truffle Hollandaise
\$30 per guest
- G. Soft Scrambled Eggs, Crispy Double Smoked Bacon
Sausage Links, Honey Cured Ham with Hash Browns
\$30 per guest

FRITTATAS

- H. Cage-Free Eggs, Crushed Sweet Potatoes
Housemade Sausage, Mozzarella Cheese
\$30 per guest
- I. Cage-Free Eggs, Yukon Gold Potatoes
Roasted Cauliflower, Scallions
\$30 per guest

BAGELS & BEYOND

- J. Bagels with Cream Cheese & Smoked Salmon
\$30 per guest
- K. Cinnamon Roll Pancakes, Cream Cheese Drizzle
Streusel Topping
\$23 per guest
- L. Brioche French Toast, Candied Pecans, Crème Anglaise
Warm Maple Syrup, Whipped Cinnamon Raisin Butter
\$23 per guest
- M. Old Fashioned Steel Cut Oatmeal, Brown Sugar
Whipped Butter, Raisins
\$13 per guest
- N. Assorted of Boxed Cereals with Selection of Chilled Milks
\$9 per guest

Reset & Refresh

COFFEE & TEA

One gallon serves approximately 20 guests and will be refreshed every two hours

Freshly Brewed Peerless Coffee or Decaffeinated Coffee

Hot Chocolate, Assorted Herbal, Breakfast Tea, Iced Tea

\$144 per gallon

OVER THE TOP SPA WATER

Fresh Fruit, Berries, Mint, Thyme

Other Accompaniments

\$96 per half gallon

WATERS

A. Fruit and Spa Waters

\$48 per half gallon

B. Pellegrino or Evian (1 liter bottle)

\$12 each

C. Assorted Sparkling and Still Mineral Waters

\$6.50 each

D. Dasani Aluminum Bottled Water

\$7.25 each

E. Exotic Fruit Punch or Lemonade

\$56 per half gallon

F. Spanish Bay Breeze

Cranberry-Hibiscus Iced Tea, Lemonade, Mint Sprig

\$60 per half gallon

BOTTLED BEVERAGES

G. Chilled Juice: Tomato, Apple, V-8 or Cranberry

\$72 per half gallon

H. Fresh Orange Juice or Grapefruit Juice

\$72 per half gallon

I. Assorted Power Drinks

\$9 each

J. Assorted PowerAde and Energy Drinks

\$9 each

K. Chilled Whole, 2%, Non-Fat, Oat Milk

\$6.50 each

L. Individual Bottled Juices

\$6.50 each

M. Assorted Soft Drinks: Regular, Diet

Caffeine Free

\$6.50 each

MONTEREY FARMERS MARKET

Seasonal Selection of Whole & Dried Fruits

Seasonal Fruit Tarts

Assorted Frozen Fruit Bars

Infused Waters: Cucumber Melon, Mint Berry

\$38 per guest

HEALTH KICK

Assortment of Zucchini, Lemon Poppy Seed,

Oatmeal Blueberry Breads

Assorted Seasonal Sliced Melons, Greek Yogurt Mint Dip

Granola & Cliff Bars

House Made Blackberry Granola Parfaits

Sundried Cranberries, Sundried Strawberries

Lemon Ginger Infused Water

\$40 per guest

COOKIE CRAVINGS

Served with Chilled Whole, 2%, Almond Milk

Assortment of Housemade Cookies

Chocolate Chip

Peanut Butter

Oatmeal Raisin

Double Chocolate Chip

White Chocolate Macadamia Nut

Biscotti

Coconut Macaroons

\$50 per guest

BARISTA STATION

\$400 minimum with a maximum of two hours

Regular and Decaffeinated Espresso Coffee

Steamed Whole, Non-Fat, Almond Milk

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

Whipped Cream, Chocolate Shavings, Lemon Zest Twist, Sugar Cubes

Amoretti Cookies, Biscotti, Shortbread Cookies, Jam Bars

\$34 per guest

On The Go

SWEET TREATS

Ice Cream Novelty Bars
\$9 each

Assorted Petit Fours
\$104 per dozen

Assorted Pastries
\$72 per dozen

Assorted House-made Biscotti
\$84 per dozen

Assorted Cookies: Peanut Butter, Oatmeal-Raisin, Mudslide
Chocolate Chip, White Chocolate Macadamia
\$84 per dozen

GOURMET GREEN BAG BREAKFAST

Bagel, Cream Cheese, Smoked Salmon
OR
Ham, Egg, Cheddar Cheese on a Croissant
Yogurt Cup
Granola Bar
Whole Fresh Fruit
Individually Bottled Orange Juice
\$56 per guest

GOURMET GREEN BAG LUNCH

SANDWICHES - select one

Ciabatta, Francese, French, Brioche, Kaiser, Flour Tortilla, Spinach Tortilla
Oven Roasted Turkey, Caramelized Chili Bacon, Lettuce, Tomato
Roast Beef, Jack Cheese, Grilled Onion, Lettuce, Tomato, Chipotle Aioli
Hearth Stone Ham, Swiss Cheese, Lettuce, Tomato, Sweet/Hot Dijon
Grilled Lemon Herb Chicken, Smoked Paprika Aioli, White Cheddar
Lettuce, Tomato, Red Onion
Ginger Lemon Soy Grilled Portobello, Cucumbers, Pickled Radish
Carrots, Cilantro, Smoked Paprika Aioli

SALADS - select one

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 - select one

Chocolate Chip Cookie
Oatmeal Raisin Cookie
Snickerdoodle Cookie
Gluten Free Chocolate Brownie Cookie
Chocolate Fudge Brownie
Lemon Bar
Snickers Bar
\$56 per guest

SNACKS

Assorted Petite Sandwiches
\$96 per dozen

Assorted Yogurt Cups
\$60 per dozen

Mixed Nuts
\$65 per pound

Warm Soft Pretzels, Mustard
\$84 per dozen

Assorted Whole Seasonal Fruit
\$60 per dozen

Assorted Dry Snacks
\$22 per pound

Sliced Fresh Fruit & Berries
\$23 per guest

Chips & Assorted Dips
\$18 per guest

House Made Caramel Popcorn
\$12 per guest

Freshly Popped Popcorn
\$9 per guest

Energy Granola Bars
\$8 each

Individual Bags of Pretzels & Chips
\$7 each

Candy Bars
\$6 each

Plated Lunch

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 \$80 per guest

Roasted Carrot Puree, Butter Poached Asparagus

Curry Tomato Nage

Herb Crusted Sea Bass \$80 per guest

Roasted Broccolini, Crushed Potatoes, Citrus Beurre Blanc

Roasted Tomato Crusted Halibut \$80 per guest

Tri-Color Caramelized Cauliflower, Pistachio Crumble

POULTRY ENTRÉES

Seared Rosemary Lemon Chicken \$76 per guest

Herb Whipped Potatoes, Mushrooms, Prosciutto

Tomato Cream Sauce

Wood Fire Grilled Chicken Breast \$76 per guest

Ratatouille, Couscous

Hibachi Chicken Breast \$76 per guest

Vietnamese Fried Rice, Citrus Mojo

DESSERTS

Traditional Carrot Cake, Cinnamon Anglaise, Walnut Brittle

Creamy Chocolate Layered Cake, Amaretto Anglaise

Mixed Berry Shortcake, Crème Chantilly

Lemon Panna Cotta, Blueberry Compote, Crunch Meringue

New York Style Cheesecake, Fresh Berries, Fruit Sauce

Orange Olive Oil Pound Cake, Blackberry Compote

Apple-Raspberry Crisp, Vanilla Ice Cream

Profiterole, Espresso Ice Cream, Pecan Brittle

Pavlova, Lemon Scented Custard, Mixed Berries



PORK ENTRÉES

Balsamic Pork Loin \$74 per guest

Root Vegetable Succotash

Pancetta Wrapped Pork Tenderloin \$74 per guest

Black Bean Roasted Corn Salsa

BEEF ENTRÉES

Seared Filet Mignon Medallion \$92 per guest

Onion and Sweet Pepper Confit, Potato Pancake

Roasted Shallot Shiraz Demi

Chimichurri Crusted Filet Mignon \$92 per guest

Dirty Rice, Tostones

Short Ribs \$90 per guest

Sautéed Spinach, Caramelized Cipollini Onions, Dijon

Cream Sauce

Peppercorn Crusted New York Strip \$90 per guest

Wild Mushroom Jus, Creamy Whipped Potatoes

CUSTOM TRIO DESSERT

Selection of three

Mini Crème Brûlée

Chocolate Pot de Crème

Panna Cotta, Blueberry Compote

Mini Lemon Meringue Tart

Banoffee Tart

Passion Fruit Pudding Cake

Valrhona Chocolate Glazed Mousse

\$28 per guest

Lunch Buffets

SPANISH BAY LUNCHEON

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, 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

\$98 per guest

WELL-BEING LUNCH

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 Shooter

Fruity Chocolate Almond Bark

\$86 per guest



ITALIAN LUNCHEON BUFFET

SALADS

Crispy Romaine Spears, Pancetta, Garlic Croutons

Herb Cesar Dressing

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 Seabass, Feta Cheese, Lemon, Fried Capers

Pan Roasted Chicken, Wild Mushrooms, Truffle au Jus

DESSERTS

Cannoli and Biscotti

Tiramisu

Rosemary Olive Oil Cake

\$92 per guest

*Buffet pricing is based on a maximum
duration of two hours*

*Buffets extending beyond two hours are
subject to additional fees*

Passed Bites

COLD CANAPÉS \$13 per piece

Seared Ahi Tuna, Ginger, Mint, Cilantro, Wasabi Aioli
House Cured Salmon, Caviar, Crème Fraiche, Chive Blini
Petite Filet Mignon, Caramelized Onions
Spiral Shrimp, Lemon Aioli, Fried Capers
Ricotta Cheese with Orange, Balsamic Drizzle
Tuna Poke
Baked Truffle Crouton
Mediterranean Vegetable Tart, Feta Cheese
Roasted Pear, Stilton Cheese, Prosciutto
Heirloom Tomato Caprese, Micro Basil
Roasted Portobello Mushroom, Cherry Tomato Relish, Black Garlic Aioli



HOT CANAPÉS \$14 per piece

Wild Mushroom w/Brie Turnover
Assorted Spring Rolls, Thai Chili Sauce
Sesame Chicken, Honey Mustard Sauce
Potato Croquette, Bacon, Applewood Smoked Cheddar
Peppered Diver Scallops Wrapped in Bacon, Maple Syrup
Lamb Lollipops, Balsamic Reduction Mint Sauce
Calabrese Sausage, Zucchini Boat, Provolone Cheese
Cajun Spiced Prawn, Southern Grits Tartlets
Maple Glazed Duck, Sweet Pepper Chutney
Chicken Confit Croquettes, Sriracha Aioli
Saffron and Green Pea Arancini
Mongolian Beef Satays
Blackened Pork Belly, Apple Slaw
Triple Crème Brie with Honeycomb on Crostini
Porcini Mushroom Risotto Croquette
Miniature Beef Wellington, Duxelles and Torchon of Foie Gra



CHILLED SEAFOOD \$16 per piece

Served with Lemon and Cocktail Sauce
Oysters on the half shell
Cracked King Crab Legs
Chilled Jumbo Gulf Shrimp
New Zealand Mussels, Shallot Herb Mignonette

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

Stations & Displays

Antipasto

Prosciutto, Salami, Mortadella, Bresaola, Coppa
Fresh Mozzarella, Marinated Olives, Bread Sticks, Baguettes
\$40 per guest

Artisan Cheese Board

Select Artisan Cheeses, Honey Comb
Assorted Jam, Fresh Fruit
\$38 per guest

House Cured and House Smoked Salmon

Brown Bread, Classic Garniture
\$30 per guest

Grilled Marinated Vegetables

Zucchini, Yellow Squash, Eggplant, Portobello Mushrooms
Sweet Peppers, Asparagus, Artichokes, Assorted Olives
\$28 per guest

Fresh & Dried Fruit Display

Pineapples, Melons, Strawberries, Brown Sugar
Whipped Cream, Chocolate Fondue
\$24 per guest

Baked Brie and Black Forest Ham en Croûte

Assorted Wafers, Breads
\$22 per guest

Fresh Seasonal Raw Vegetables, Assorted Dips

\$16 per guest

Assorted Nigiri and Sashimi Display

Wasabi, Pickled Ginger, Soy Sauce
4 pieces per guest
\$52 per guest

Assorted Sushi Roll Display

Spicy Tuna, Hamachi, California, and Avocado Rolls
Wasabi, Pickled Ginger, Soy Sauce
4 pieces per guest
\$48 per guest



SPECIALTY STATIONS

Culinary Attendant Required

PHO

Kobe Beef, Seasonal Vegetables, Rice Noodles
\$60 per guest

FLATBREADS

Assorted Italian Meats, Specialty Vegetables, Cheeses
\$56 per guest

PRAWNS THREE WAYS

Louisiana Style Prawns, Andouille Sausage
Peel and Eat Prawns al la Plancha with Oregano
Salt and Pepper Prawns, Scallion Chili Salsa
\$62 per guest

RISOTTO TRIO

Paella Risotto, Mussels, Clams, Scallops, Chorizo
Saffron Broth, Risotto Milanese, Braised Veal Cheek
Roasted Shallots, Peas, Rosemary Gremolata
\$56 per guest

MEDITERRANEAN GRILL

Gyros, Chicken Shawarma, Lamb, Pita Bread
\$56 per guest

CARVING

Culinary Attendant Required

Beef Tenderloin, Cabernet Reduction
Chipotle Horseradish Aioli
\$64 per guest

Tuscan T-Bone, Fresh Horseradish
Blue Cheese, Mustard, Mayonnaise
\$62 per guest

Prime Rib, Horseradish, Natural Jus
\$60 per guest

Colorado Rack of Lamb, Rosemary Jus
\$58 per guest

Texas-Style Low-And-Slow Brisket
\$56 per guest

Mustard Bourbon Glaze Virginia Ham
\$48 per guest

Smoked or Roasted Turkey, Classic Garniture
\$42 per guest

Plated Dinner - *First Course*

APPETIZERS

Seared Ahi Tuna, Sunomono Cucumber, Maui Onion Salad, Soy Scallion Drizzle
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

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

INTERMEZZOS

Mojito Granita

Lemon Sorbet

Blackberry Cabernet Sorbet

Mango Sorbet

Lime Granita

Passion Fruit Sorbet

\$16 per guest



SOUPS

Potato Leek Soup, Crispy Lardons

Tuscan White Bean, Kale, Sausage

Roasted Carrot with Ginger Crème Fraîche

Castroville Artichoke Bisque, Herb Crème Chantilly

Organic Tomato Bisque, Chèvre Goat Cheese, Olive Oil Croutons

ARTISANAL CHEESE COURSE

Bellwether Farms Carmody

Point Reyes Blue

Seasonal Artisan Cheese

Toasted Marcona Almonds

Quince Paste, Honeycomb

\$38 per guest

SALADS

Chilled Crab Cake and Mache, Crème Fraîche, Tarragon Dressing

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

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

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

Organic Green & Red Lettuces, Humboldt Fog Cheese, Oven Roasted Tomatoes, Candied Walnuts, Herb Vinaigrette

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

Plated Dinner - *Entrees*

POULTRY ENTRÉES

Pancetta Wrapped Chicken Breast

Cauliflower Puree, Braised Baby Artichokes

\$144 per guest

Two Pancetta Wrapped Quails

Mushroom Risotto, Port Reduction

\$144 per guest

Chicken Saltimbocca

Sage, Prosciutto, Fontina Polenta, Marsala Wine Reduction

\$144 per guest

Grilled Jidori Chicken Breast

Cauliflower Puree, Braised Artichoke

Humboldt Fog Goat Cheese, Chardonnay Gastrique

\$144 per guest

Blueberry Glazed Maple Leaf Duck

Sweet Potato Puree

\$144 per guest

BEEF ENTRÉES

Beef Wellington

Cabernet Reduction, Root Vegetables

\$202 per guest

Prime New York Steak

Potatoes Napoleon, Garden Vegetables, Red Wine Jus

\$196 per guest

Wagyu Striploin

Duchess Potatoes, Toyboy Mushroom, Baby Carrots

\$198 per guest

Steak au Poivre

Porcini Risotto, Red Wine Jus

\$198 per guest

SEAFOOD ENTRÉES

Thai Spiced Swordfish

Crispy Crab, Furikake Rice, Lomilomi Tomatoes

Lemongrass Butter Sauce

\$144 per guest

Striped Bass

Mascarpone Risotto, Charred Broccolini

\$144 per guest

Scallion Crusted Salmon

Bamboo Rice, Curried Carrots

\$144 per guest

LAMB & PORK ENTRÉES

Colorado Rack of Lamb

Pistachio Crusted, Garlic Mashed Potatoes, Rosemary Jus

\$188 per guest

Shihan Crusted Sonoma Lamb Chop

Wasabi Mashed Potatoes

\$184 per guest

Snake River Farms Pork Rib Chopped

Mustard Crust Natural Jus

\$180 per guest

Pan Seared Pork Tenderloin

Cipollini Onions, Apple Chutney, Crispy Potatoes

Port Wine Sauce

\$158 per guest

DUAL ENTRÉES

Seared Filet Tenderloin, Crab Cakes

Cauliflower Puree, Seasonal Vegetables, Natural Jus

\$202 per guest

Pistachio Mint Crusted Double Lamb Chop

Maple Leaf Duck Breast, Port Reduction

\$202 per guest

Grilled Garlic Prime New York Steak

Salt and Pepper Prawns

\$198 per guest

Butter Poached Lobster, Pan Seared Scallops

Buerre Blanc with Sea Salt

\$198 per guest

Herb-Crusted Salmon, Seared Beef Tenderloin

Roasted Onion Marmalade, Pinot Noir Garlic Jus

\$198 per guest

Pancetta Wrapped Pork Tenderloin, Grilled Prawns

Salsa Verde

\$188 per guest

Citrus Marinated Chicken Breast, Firecracker Prawns

Cilantro Lime Sauce

\$182 per guest

Hibachi Chicken Breast, Scallion Crusted Salmon

Ginger Butter Sauce

\$180 per guest

Sweet Treats

GOURMET PLATED DESSERTS

Peanut Butter & Jelly Mousse

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 Lemon 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

FRENCH CRÊPE STATION *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

\$48 per guest

DONUT BAR

Deep Fried Donuts

Toppings: Mini M&M's, Crushed Oreo Cookie, Sprinkles

Sauces: Chocolate, Raspberry, Anglaise

\$48 per guest

CUSTOM TRIO DESSERT

Selection of three:

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

\$28 per guest



Dinner Buffets

A TASTE OF MONTEREY

FISHERMAN'S WHARF

Clam Chowder

Jumbo Prawns, King Crab Legs, Lemon, Cocktail Sauce

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

Roasted Balsamic Brussels Sprout Salad

Roasted Vegetable Display

Heirloom Tomato Salad

Garlic Studded Tomahawk Steak

PACIFIC ASIA

Dim Sum Station: Egg Rolls, Cha Siu Bao

Assorted Sushi

Mongolian & Lemongrass Braised Short Ribs

Wok Fried Vegetables

Vegetable Chow Mein

PACIFIC GROVE BAKE SHOP

Mango Cheesecake Shooter

Tres Leches Parfait

Pear Almond Tart

Fruit Cobbler, Vanilla Ice Cream

\$216 per guest

A TASTE OF SPANISH BAY

ROY'S

Chinese Chicken Salad

Pad Thai, Wok Fried Vegetables, Peanuts, Tofu

Mongolian-Style Ribs, Wasabi Mashed Potatoes

Hibachi Style Salmon, Citrus Ponzu, Fried Rice

Dynamite Scallops, 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 Wedge Cut Fries

PÈPPOLI *Culinary Attendant Required*

Rotisserie T-bone Steak, Natural Jus

Buffalo Mozzarella, Tomato Caprese with Balsamic Drizzle

Bistro-Style Chicken, Rosemary, Garlic Roasted Potatoes

Lemon & Herb Marinated Sea Bass, Sautéed Broccoli Rabe

Wild Mushroom Raviolis, Sliced Garlic, Escarole

Diced Tomatoes, Shaved Parmesan

Orecchiette Pasta, Walnut Pesto, Escarole, Garlic Chips

Shaved Pecorino

DESSERTS

Spanish Bay Cookie Platter

Roy's Molten Lava Cake

Carrot Cake

Tiramisu

\$222 per guest

COASTAL GRILL \$210 per guest

SALADS

Iceberg Lettuce, Cherry Tomatoes, Corn

Celery, Broccoli, Cucumber, Carrots

Ranch, Blue Cheese, White Balsamic

Cabbage Salad, Roasted Corn

Three Potato Salad, Crispy Pancetta

Roasted Garlic Dressing

ENTRÉES

Texas-Style Chili con Carne

Baked Beans

BBQ New York Steak, Grilled Onion Rings

Peppered Potato Wedges, Ranch Dressing

Flame Grilled Salmon, Shitake Rice, Sautéed Spinach

St. Louis Ribs, Bourbon BBQ Sauce, Cheddar Mashed Potatoes

Garlic Cheese Bread & Corn Bread

DESSERTS

Apple Blueberry Cake

Caramel Popcorn

Chocolate Butterscotch Pudding

S'mores Cake

The 19th Hole

TOP SHELF

Belvedere Vodka
Nolet Gin
Patron Blanco Tequila
Angel's Envy Bourbon
Glenlivet 12 Year Scotch
\$20 per drink

ULTRA PREMIUM

Ketel One Vodka
Bombay Sapphire Gin
Cazadores Reposado Tequila
Woodford Reserve Bourbon
Johnnie Walker Black Scotch
\$17 per drink

PREMIUM

Absolut Vodka
Tanqueray Gin
Mliagro Silver Tequila
Maker's Mark Bourbon
Dewars White Label Scotch
\$15 per drink



IMPORTED & CRAFT BEER

Alvarado Street Monterey Lager
Guinness
Lagunitas IPA
Sierra Nevada
Stella Artois
Upside Dawn NA Beer
\$9 per drink

DOMESTIC BEER

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

HOUSE WINES

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

Beverage prices are subject to 20% service charge and current sales tax
Bartender fee of \$400+ per bartender for the first three hours
\$175+ per bartender per additional hour

No-host bar pricing will be provided upon request

Dedicated Beverage Cart

EAGLE EXCLUSIVE

Imported & Domestic Beer
 Kim Crawford Sauvignon Blanc
 Kim Crawford Rose
 Tempt Red Blend
 Spanish Bay Yardage Books
 Pebble Beach Logo Certifresh Cigars
 Assorted Soft Drinks & PowerAde
 Bottled Water
 Gourmet Sandwiches
 Chocolate Chip Cookies
 Granola & Power Bars
 Assorted Chips
 Candy Bars
 Whole Fruit
 Trail Mix
 \$86++ per guest

BIRDIE BUNDLE

Imported & Domestic Beer
 Kim Crawford Sauvignon Blanc
 Kim Crawford Sauvignon Rose
 Tempt Red Blend
 Assorted Soft Drinks & PowerAde
 Bottled Water
 Chocolate Chip Cookies
 Granola & Power Bars
 Assorted Chips
 Candy Bars
 Whole Fruit
 Trail Mix
 \$50++ per guest

PAR PACKAGE

Assorted Soft Drinks & PowerAde
 Bottled Water
 Granola and Power Bars
 Assorted Chips
 Candy Bars
 Trail Mix
 \$34++ per guest

SUNDRIES

Golf Towel
 \$22
 Pebble Beach Logo Cigar
 \$20
 Sleeve of Golf Balls
 \$15
 Golf Tees
 \$14
 Pebble Beach Yardage Books
 \$2.50
 Sun Screen
 \$7
 Beach Golf Links Ball Markers
 \$5
 Lip Balm
 \$3



All packages are based on 6 hours of service and minimum guarantee of 25 guests
 \$500+ beverage cart fee, \$250+ per additional hour

Beverage cart fee waived with food and beverage purchase of \$1,250 or more, exclusive of tax and service
 Custom signage included in pricing upon request

Executive Chef: Rod Uncancgo
Executive Sous Chef: David Duron
Pastry Sous Chef: Nicole Salazar

PEBBLE BEACH RESORTS

