

# The Lodge at Pebble Beach



2019—2020

## Banquet Menus

Executive Chef: Benjamin Brown | Pastry Chef: Annamarie Kosa

# The Lodge at Pebble Beach Banquet Menus

## Resort Culinary Guide

Executive Chef: Benjamin Brown

- 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 LODGE AT PEBBLE BEACH 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: Benjamin Brown | Pastry Chef: Annamarie Kosa

# BREAKFAST SELECTIONS

## GOURMET PLATED BREAKFAST

All plated breakfast menus are served with:  
Basket of Fresh Morning Pastries and Muffins

Fresh Orange Juice or Grapefruit Juice

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

### Choice of one of the following:

Breakfast Parfait, House Made Granola, Fresh Local Berries

Strawberry Coulis, Vanilla-Greek Yogurt

Tropical Fruit Salad, Passion Fruit Coulis, Toasted Coconut

Seasonal Fruit Array, Honey-Greek Yogurt

## BREAKFAST ENTRÉE SELECTIONS:

Eggs Benedict 50

Poached Egg, English Muffin, Canadian Bacon, Hollandaise (May contain raw egg)\*

Omelet 48

Meat Lovers (Sausage, Bacon, Smoked Cheddar) or

Veggie (Artichoke Hearts, Peppers, Onions, Spinach, Fresh Goat Cheese)

Three Egg Scramble 48

Pre-selection of up to three choices of the following:

Bacon, Sausage, Ham, Chorizo, Tomatoes, Peppers, Green Onions, Mushrooms

Cheddar, Swiss Cheese, Jack Cheese

Individual Coastal Veggie Quiche 46

2 Blueberry Pancakes and 1/2 Waffle 46

Berry Compote and Fresh Maple Whipped Cream

Butter, Vermont Maple Syrup

## GOURMET BOXED BREAKFAST 46

### Choice of:

Plain Bagel, Smoked Salmon, Cream Cheese, Avocado, Garnishes

~or~

Grande Breakfast Burrito: Bacon, Ham, Peppers, Onion, Pepper Jack Cheese

Crispy Seasoned Potatoes, Flour Tortilla, Salsa, Sour Cream

~or~

Egg, Bacon, Cheddar Cheese, English Muffin or Croissant (Pre-selected Bread)

~or~

Egg White Scramble, Swiss Cheese, Lettuce, Tomato, Gluten Free Bread

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 Juice, Grapefruit Juice, Apple Juice

Freshly Brewed Peerless Coffee, Decaffeinated Coffee

Assorted Teas, Hot Chocolate

## THE CALIFORNIA CONTINENTAL BUFFET 54

Pomegranate Juice

Whole Wheat 9-Grain, Chocolate Croissants

Whole Wheat Raspberry Muffins, Raisin Bran Muffins

Assorted Bagels, Herb and Strawberry Cream Cheese

Cold Smoked Salmon, Tomatoes, Capers, Onions

Hard Boiled Eggs

Assorted "Cali" Yogurts, House Made Granola

Bowl of Bananas and Apples

Bowl of Fresh Local Berries

Breakfast Smoothies: Mixed Berry and Central Coast Green  
(Served in 3oz portions)

## THE PAR BREAKFAST 52

Danish Pastries, Parisian Croissants, Cream Scones, Assorted Muffins

Gluten Free Muffins, Butter, Jams, Preserves

Seasonal Fresh Fruit and Berries

Soft Scrambled Eggs, Chives, Cheddar Cheese, Fresh Salsa

Pecan Wood Smoked Bacon, Country Pork Sausage Links

Herbed Hash Brown Potatoes

## THE PEBBLE BEACH CONTINENTAL BUFFET 44

Danish Pastries, Parisian Croissants, Cream Scones, Assorted Muffins

Gluten Free Muffins, Butter, Jams and Preserves

Seasonal Fresh Fruit and Berries

2019 – 2020 | THE LODGE AT PEBBLE BEACH 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: Benjamin Brown | Pastry Chef: Annamarie Kosa

# BREAKFAST SELECTIONS

Pricing based on maximum duration of two hours

All breakfast buffets are served with: Fresh Orange Juice, Grapefruit Juice, Apple Juice, Cranberry Juice, Tomato Juice  
Parisian Croissants, Danish Pastries, Cream Scones, Blueberry Muffins, Raisin Bran Muffins, Butter, Jams, Preserves  
Freshly Brewed Peerless Coffee, Decaffeinated Coffee, Assorted Teas, Hot Chocolate

## THE 18TH HOLE BREAKFAST BUFFET 68

Seasonal Fresh Fruit, Berries  
Steel Cut Oats, Brown Sugar, Golden Raisins, Almonds

### Select one of the following Breakfast Entrées:

Cinnamon French Toast, Maple Syrup, Whipped Butter  
Blueberry Pancakes, Maple Syrup, Whipped Butter  
Buttermilk Pancakes, Maple Syrup, Whipped Butter  
Malted Belgian Waffles, Warm Berry Compote, Maple Syrup  
Ricotta Cheese Blintzes, Strawberry-Grand Marnier Sauce, Vanilla Crème

### Select two of the following Breakfast Meats:

Pecan wood Smoked Bacon, Classic Pork Sausage Links, Pork Patties  
Chicken-Apple Sausage, Canadian Ham, Cherrywood Smoked Ham Steaks  
Turkey Bacon

### Select one of the following Breakfast Potatoes:

Seasoned Breakfast Potatoes with Peppers, Onions and Herbs, Potatoes O'Brien  
New Potatoes Lyonnaise, Hash Browns, Fingerling Papa's Bravas

### Select one of the following Egg Dishes:

Eggs Benedict, Toasted English Muffins, Canadian Ham  
Hollandaise Sauce (May contain raw egg)\*  
Bacon, Sausage, Smoked Cheddar Quiche  
Spinach, Artichoke, Caramelized Onions, Herbs, Goat Cheese Frittata  
Egg Scramble: Pre selection of up to three choices from below:  
Bacon, Ham, Pork Sausage, Chorizo, Tomatoes, Green Onions, Bell Peppers  
Baby Spinach, Cheddar Cheese, Swiss Cheese, Dry Aged Jack Cheese

## 17 MILE DRIVE BREAKFAST BUFFET 60

Seasonal Fresh Fruit, Berries  
Steel Cut Oats, Brown Sugar, Golden Raisins, Almonds  
Cereal Selection, Yogurt, Whole, Skim, Low-Fat Milks  
Scrambled Eggs, Fresh Salsa  
Blueberry Pancakes, Vermont Maple Syrup, Whipped Butter  
Pecan Wood Smoked Bacon, Canadian Bacon, Chicken-Apple Sausage Links  
Seasoned Breakfast Potatoes, Peppers, Onions, Herbs

# BREAKFAST ADDITIONS & STATIONS

## BREAKFAST TEMPTATIONS

Mini Steak Sandwiches 82 per dozen  
Sun-Dried Tomatoes, Herbs, French Baguette

Petite Croissant Sandwiches 78 per dozen  
Pecan Wood Smoked Bacon, Eggs, Jack Cheese

Petite Breakfast Burritos, Egg, Ham, Cheese 78 per dozen  
Salsa, Guacamole, Sour Cream

Scrambled Egg Stuffed Potato Skins 78 per dozen  
Eggs, Bacon, Green Onions, Cheddar, Crispy Potato Skin

Individual Frittata 78 per dozen  
Artichoke, Spinach, Caramelized Onions, Herbs, Goat Cheese

Stillwater Eggs Benedict on Dungeness Crab Cakes 26  
Lemon-Chive Hollandaise (May contain raw egg)\*

Breakfast Skillet 28  
Housemade Hash, Roasted Yams, Spinach, Baked Eggs

Breakfast Tacos 76 per dozen  
Grilled Seasoned Beef, Avocado, Cilantro, Salsa Ranchera  
Queso Fresco, Corn Tortilla

Breakfast Quesadilla 24  
Egg, Jack Cheese, Chorizo, Green Onions  
Fire Roasted Salsa, Guacamole, Sour Cream

House Made Corned Beef Hash Cup, Poached Egg 22

Assorted Bagels 21  
Smoked Salmon, Cream Cheese, Garnishes

Avocado Toast, Pan Levain, Lemon-Tomato Confit, Micro Mirpoix 68 per dozen

Trio of Pancakes: Corn, Pumpkin, Blueberry 16  
Whipped Cream, Maple Syrup, Whipped Butter

Malted Belgian Waffles, Warm Berry Compote, Maple Syrup 16

Steel Cut Oats, Brown Sugar, Golden Raisins, Almonds 10

Chocolate-Almond Breakfast Quinoa, Maple Syrup, Raspberries 10

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

Breakfast Parfait, House Made Granola, Fresh Local Berries  
Strawberry Coulis, Vanilla-Greek Yogurt 8

Warm Mini Pecan Sticky Buns 7

Hard Boiled Eggs 4

## OMELET STATION 32

Culinary Attendant Required

Addition of: Dungeness Crab, Maine Lobster, Chorizo 35

Eggs, Egg Whites, Egg Beaters

Bacon, Sausage, Bay Shrimp, Mushrooms, Tomatoes, Green Onions, Avocado  
Jalapeño, Artichokes, Bell Peppers, Baby Spinach, Cheddar, Swiss  
Pepper Jack Cheeses, Fresh Salsa

## ULTRA-PREMIUM BLOODY MARY EXPERIENCE 30

Bartender Required

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

See bar selections for spirit offerings, charged on consumption

## BARISTA STATION 26

Made to order by professional Barista

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

Regular and Decaffeinated Espresso Coffee

Steamed Whole, Non-Fat, Soy Milk

Chocolate Syrup, Whipped Cream, Chocolate Shavings

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

Lemon Zest Twist and Sugar Cubes

Amoretti Cookies, Chocolate Pistachio Biscotti, Shortbread Cookies, Jam Bars

## CEREAL STATION 24

Three Cereals, House Made Granola

Individual Yogurts, Assortment of Milks (Whole, Low Fat, Fat Free, Soy, Lactose Free)

Assorted Berries and Bananas

Steel Cut Oats, Almonds, Caramelized Fuji Apples, Golden Raisins, Brown Sugar

Maple Syrup

2019 – 2020 | THE LODGE AT PEBBLE BEACH 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: Benjamin Brown | Pastry Chef: Annamarie Kosa

# SPECIALTY BREAKS

## **PROTEIN BREAK 40**

Assorted Jerky

Trail Mix: Walnuts, Almonds, Dark Chocolate, Dried Cherries

No Bake Energy Bites

Protein Bars (Clif, 1st Tee, 10th Tee, Julie's Organic)

Assorted Domestic Cheeses, Assorted Crackers

Almond Butter, Cashew Butter, Celery, Apples

Turkey and Cheddar & Ham and Swiss Rollups

## **CHOCOLATE FIX 40**

Mini Mudslide Cookies, Chocolate Dipped Pretzel

Chocolate Dipped Coconut Macaroons

Chocolate Dipped Strawberries, Rocky Road Brownies, Chocolate Turtles

S'mores in Mason Jars, Chocolate Custard, Toasted Meringue

## **FEED YOUR INNER CHILD 32**

Ol' Fashioned Home Made Fudge, Cupcake Buffet

Assorted Mini Cookies and Brownies

Red Vines, Cracker Jacks, Peanuts, Gourmet Soda Pops

## **MID DAY HIGH TEA 32**

Assorted Tea Sandwiches

French Pastries, Afternoon Tea Cakes, Petit Fours, Mini Cream Scones

Butter, Jam, Lemon Curd, Devonshire Cream

Tea Cart: Assorted Teas, Coffee

## **REVITALIZING ENERGY BREAK 30**

Bananas, Apples, Assorted Berries

Low Fat Yogurts

Trail Mix, Nuts, Dried Fruits

Nutritional Energy and Granola Bars (Power, Clif, Kind, 1st Tee, 10th Tee, Julie's Organic)

PowerAde, Odwalla Juices, Bottled Smoothies, Energy Drinks

2019 – 2020 | THE LODGE AT PEBBLE BEACH 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: Benjamin Brown | Pastry Chef: Annamarie Kosa

# REFRESHMENTS & SNACKS

## SNACKS

Assorted Yogurt Cups 56 per dozen  
Bagels, Cream Cheese 70 per dozen  
Mixed Nuts 50 per pound  
Assorted Whole Seasonal Fruit 24 per half dozen  
Dry Snacks (Trail Mix, Wasabi Peas, Goldfish, Snack Mix) 15 per pound  
Sliced Fresh Seasonal Fruit, Berries 16  
Assorted Chips (Pita, Veggie, Tortilla) 14  
Hummus, Spinach-Artichoke Dip, Cheesy Pimento Dip  
Tortilla Chips, Salsa, Guacamole 12  
Assorted Petite Sandwiches 76 per dozen  
Ice Cream Novelty Bars 7  
Freshly Popped Popcorn 7  
Energy and Granola Bars (Power, Clif, Kind, 1st Tee, 10th Tee, Julie's Organic) 6  
Candy Bars 5  
Individual Bags of Pretzels and Chips 5  
Traditional Deviled Eggs 4

## PASTRY SHOP

Assorted Petit Fours and Petite Pastries 90 per dozen  
Assortment of Cupcakes 70 per dozen  
White Chocolate Macadamia Nut Blondies 66 per dozen  
Pebble Beach Classic Cookie Flavors 66 per dozen  
Chocolate Chip, White Chocolate Macadamia, Oatmeal Raisin,  
Peanut Butter, Gluten Free Toffee-Chocolate Chip  
Fudge-Nut Brownies 66 per dozen  
Gourmet Cookie Platter 66 per dozen  
Apricot Window Cookie, Almond Cantucci, Mixed Berry Cookie  
Mudslide Cookie, Lemon-Vanilla Shortbread  
Danish Pastries, Parisian Croissants 57 per dozen  
Cream Scones, Assorted Muffins  
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, Decaffeinated Coffee  
Hot Chocolate, Assorted Herbal, Breakfast Tea, Iced Tea

One gallon of coffee or tea serves approximately 20 guests and will be refreshed every two hours

## REFRESHMENTS

House Made Smoothies: 56 per half gallon  
Mixed Berries or Strawberry Banana or Central Coast Green or Tropical  
Apple, Cranberry, Pineapple, Tomato or V-8 52 per half gallon  
Fresh Orange or Grapefruit 58 per half gallon  
Lemonade or Fruit Punch 48 per half gallon  
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  
Assorted Soft Drinks 6  
Regular, Diet, Caffeine Free  
Milk: Whole, 2%, Skim or Chocolate 6 per half pint  
Assorted Individual Fruit Juices 6

# 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

Achiote Chicken and Corn Soup, Hominy, Cilantro, Sour Cream  
Hearty Vegetable Broth, Roasted Root Vegetables, Farro, Herbs  
Roasted Tomato Bisque, Grilled Smoked Cheddar Croutons

## SALADS

Baby Head Lettuce, Cucumbers, Cherry Tomatoes, Grated Carrots, Beets  
Sweet Shallot Vinaigrette  
Charred Gem Lettuce Wedges, Grilled Corn, Cherry Tomatoes  
Cotija Cheese, Shaved Radish, Ancho-Citrus Dressing  
Baby Spinach, Fresh Strawberries, Toasted Pistachios  
Honey-Poppy Seed Dressing  
Traditional Caesar Salad, Marinated White Anchovies  
Parmesan Reggiano, Garlic Croutons, Caesar Dressing (Contains raw egg)\*

## CHILLED ENTRÉES

Chipotle Marinated New York Steak (Cooked medium rare)\* 64  
Traditional Caesar Salad (Contains raw egg)\*, Oven Roasted Cherry Tomatoes  
Crispy Onion Straws  
Ahi Tuna Poke Bowl, Purple Sticky and Sushi Rice (Contain raw fish)\* 65  
Seaweed Salad, Carrots, Sprouts, Green Onions, Sesame Seeds  
Crispy Wasabi Peas, Sweet Kabiyaki Sauce, Sriracha Aioli  
Champagne Poached Salmon (May contain raw fish)\* 63  
Lemon Aioli, Butter Lettuce Salad, Red Quinoa, Avocado, Tomatoes  
Cucumbers, Sunflower Seeds, Champagne Vinaigrette  
Coastal Cobb Salad 68  
Gem Lettuce, Lemon Grilled Chicken, Bacon, Dungeness Crab, Cherry Tomato  
Cucumber, Boiled Eggs, Avocado, Crumbled Goat Cheese  
Honey White Balsamic Vinaigrette

## HOT ENTRÉES

Sea Salt Rubbed Rib Eye Steak (Cooked medium rare)\* 74  
Pinot Noir Jus, Béarnaise Aioli, Loaded Double Stuffed Potato  
Miso Roasted Carrots, Buttery Green Beans  
Herb Brined and Roasted Half Chicken 62  
Gigante Bean Stew, Roasted Cherry Tomatoes, Shaved Parmesan  
Grilled Broccolini, Wild Arugula  
Fennel Roasted Salmon 64  
Vegetable Herb Quinoa, Sauteed Spinach, Grilled Asparagus  
Baby Beets, Meyer Lemon, Buerre Blanc  
Seafood Cioppino 68  
Local Cod, Calamari, Red Crab, Lemon Fennel Tomato Broth  
Garlic Bread Crostini  
Butternut Squash Ravioli 64  
Braised Tuscan Kale, Roasted Kabocha Squash, Pine Nut-Sage Pesto Sauce  
Roasted Root Vegetable Risotto 62  
Mushroom Broth, Parmesan, Wilted Wild Arugula

## DESSERT SELECTIONS

Banana Cream Pie, Toffee Sauce, Lime Chantilly  
Brown Butter Fruit Tart, Cinnamon Ice Cream  
Matcha Tea Crepes Cake, Citrus and Raspberry Salad  
S'more in a Mason Jar, Devil's Food Cake, Chocolate Custard  
Crunchy Graham, Toasted Meringue  
Japanese Cheesecake, Mango Puree, Blackberry  
Warm Croissant, Brioche Pudding, Pecan Rum Ice Cream  
Peaches and Cream, Zesty Shortbread  
Classic Amaretto Tiramisu

2019 – 2020 | THE LODGE AT PEBBLE BEACH 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: Benjamin Brown | Pastry Chef: Annamarie Kosa



# SELECT BUFFET LUNCHEONS

Pricing based on maximum duration of two hours

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

## THE PEBBLE LUNCH BUFFET 84

### SOUP

Cream of Artichoke Soup  
Sherry Whipped Crème Fraîche

### SALADS

Petite Iceberg Wedge Salad, Cucumber, Radish, Bacon  
Smoked Cheddar Cheese, Ranch Dressing, Red Wine Vinaigrette

Grilled Chile-Lemon Asparagus, Balsamic Bermuda Onions  
Marinated Cherry Tomatoes, Sriracha Aioli

Artichoke, Charred Corn, Pennette Pasta and Avocado Salad  
Green Onions, Oregano-Lemon Vinaigrette

### ENTRÉES

Herb Marinated Grilled Airline Chicken, Fresh Ricotta Cavatelli Pasta  
Pomodoro Sauce, Fresh Mozzarella Cheese

Mesquite Salt Rubbed Roast New York Strip Loin (Cooked medium rare)\*  
Balsamic Roasted Brussels Sprouts, Portabella Demi-Glace

Red and White Quinoa, Ratatouille Vegetables  
Toasted Sunflower Seeds, Local Olive Oil Drizzle

### DESSERTS

Miniature Vanilla Crème Brûlée

Banana Walnut Bars

Zesty Lemon Cream, Raspberry Cups

Decadent Cream Puff, Dark Chocolate Crèmeux, Chantilly

## CALIFORNIA LUNCH BUFFET 82

### SOUP

Roasted Chicken Tortilla Soup

### SALADS

Fresh Fruit Salad, Melon, Strawberries, Grapes

Coastal Cobb Salad, Gem Lettuce, Lemon Grilled Chicken, Bacon  
Dungeness Crab, Cherry Tomato, Cucumber, Boiled Eggs, Avocado  
Crumbled Goat Cheese, Honey White Balsamic Vinaigrette

Mango, Jicama and Green Papaya Salad  
Mint, Cilantro, Rice Wine Vinaigrette

### ENTRÉES

Garden Vegetable Ravioli, Artichoke-Basil Pesto

BBQ Spiced Roast Airline Chicken Breast, Herb Roasted Marble Potatoes  
Caramelized Cipollini Onions, Santa Maria BBQ Sauce

Chile Marinated Grilled Salmon, Refried Beans, Salsa Verde, Grilled Cebolitas  
Oven Roasted Cherry Tomatoes, Queso Fresco, Crunchy Corn Strips

### DESSERTS

Warm Rocky Road Chocolate Cake, Vanilla Ice Cream

Mini California Berry Tart

Citrus Cheesecake

Mini Apple Pop Tart

Ice Cream Novelties

2019 – 2020 | THE LODGE AT PEBBLE BEACH 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: Benjamin Brown | Pastry Chef: Annamarie Kosa

# SELECT BUFFET LUNCHEONS

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

## THE TASTE OF THE GRILL BUFFET 82

### SALADS and STARTERS

Fresh Fruit Salad, Strawberries, Grapes, Blueberries, Mango Glaze  
Poached Fingerling Potato Salad, Eggs, Parsley, Tarragon, Dijon Aioli  
Grilled Vegetable Platter, Eggplant, Squash, Asparagus, Broccolini  
Marinated Olives, Balsamic Glaze  
Petite Iceberg Wedge Salad, Cucumber, Radish, Bacon  
Grated Vermont Cheddar Cheese, Ranch Dressing, Red Wine Vinaigrette

### BBO ITEMS

Half Pound Angus Burgers (Cooked medium rare)\*, Meatless Patty, Crispy Bacon  
Kaluaha Pig Style Pulled Pork, Grilled Pineapple  
Chile Marinated Chicken Breast, Sweet BBO Sauce  
Jumbo Beef Hot Dog, Beer Cooked Bratwurst, Sauerkraut  
Cheddar, Smoked Cheddar, Swiss, Provolone Sliced Cheeses  
Lettuce, Tomatoes, Onions, Pepperoncini, Kosher Dill Pickles  
Bread & Butter Pickle Chips, Mayonnaise, Ketchup  
Dijon, Stone Ground Mustard  
Assorted Sandwich Rolls

### DESSERTS

Peach and Blackberry Cobbler, Vanilla Bean Gelato  
Mini Apple Hand Pie  
Honey-Almond Squares  
Rocky Road Tart  
Ice Cream Novelties

## MINI SLIDER BUFFET 78

### SALADS

Tropical Fruit Salad, Toasted Coconut  
Mixed Greens Salad, Cherry Tomatoes, Cucumbers, Shredded Carrots  
Beet Curls, Lemon-Herb Vinaigrette  
Elbow Macaroni Pasta Salad, Sweet Red Peppers  
Grilled Pineapple Morsels

### ENTRÉES

Mini Kobe Beef Bacon Cheeseburgers, Caramelized Onions  
Special Sauce (Cooked medium rare)\*  
Pulled BBO Chicken, Pimento Cheese Sauce  
Turkey Slider, Tomato Pesto, Caramelized Onions, Provolone  
Ginger-Soy Marinated Ahi Tuna, Asian Slaw, Sriracha Mayonnaise  
Lettuce, Tomatoes, Onions, Pepperoncini, Kosher Dill Pickles  
Bread and Butter Pickle Chips, Mayonnaise, Ketchup  
Dijon, Stone Ground Mustard

### DESSERTS

Mini Assorted House Made Cookies  
Chocolate-Caramel Tart  
Zesty Lemon Cream, Raspberry Cups

### HOT SANDWICH ADDITIONS

#### Select one of the following:

Traditional French Dip, Thinly Sliced Roast Beef, Au-Jus, French Roll 14  
Spicy BBO Pork Roast, Toasted Sesame Seed Rolls 14  
Philly Style Cheese Steak, Sweet Peppers, Onions, French Roll 14  
Quarter Pound Hot Dogs or Wisconsin Bratwurst, Sauerkraut 14  
Traditional Condiments

2019 – 2020 | THE LODGE AT PEBBLE BEACH 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: Benjamin Brown | Pastry Chef: Annamarie Kosa

# SELECT BUFFET LUNCHEONS

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

## GOURMET SANDWICH BUFFET 70

### SOUP

Today's Seasonal Soup

### SALADS

Mixed Greens Salad, Cherry Tomatoes, Cucumbers, Artichoke Hearts  
Garbanzo Beans, Red Quinoa, Sunflower Seeds, Yogurt Green Goddess Dressing

Lemon Marinated Asparagus and Broccoli, Parmesan Cheese  
Marinated Olives, Romesco Sauce

Soba Noodle Salad, Napa Cabbage, Cilantro, Edamame, Green Onions  
Sesame Seeds, Peanut-Soy Dressing

### PRE-MADE SANDWICHES

Pepper Roasted Filet Mignon (Cooked medium rare)\*, Smoked Cheddar  
Paquillo Pepper, Roasted Garlic Aioli, Brioche Bun

Turkey, Avocado, Tomato, Sweet Green Lettuce Wrap

Ham, Brie, Dijon, Wild Arugula, Petite Croissant

Veggie Banh Mi, Marinated Carrots, Thai Cucumber, Sliced Jalapeño, Cilantro  
Mint, Napa Cabbage, Sracha Aioli, Baguette

Pickle Spears, Olives, Pepperoncini, Bread and Butter Pickles

Assorted Individual Bags of Chips

### DESSERTS

Toasted Almond Cake

Assorted Pebble Beach Cookies

Chocolate Dipped Coconut Macaroons

## THE GOLFER'S DELI BUFFET 68

### SOUP

Today's Seasonal Soup

### SALADS

Petite Iceberg Wedges, Shredded Carrots, Beet Curls, Radish  
Cucumbers, Big Rock Blue Cheese, Cherry Tomatoes  
Creamy Avocado Ranch Dressing

Grilled Chicken Caesar with Garlic Croutons, Parmesan  
Lodge's Caesar Dressing

Orzo Pasta Salad, Roasted Sweet Peppers, Sliced Black Olives  
Smoked Mozzarella Cheese, Fresh Basil, Red Wine Vinaigrette

### DELI ITEMS

Albacore Tuna Salad

Chicken Salad

Egg Salad

Sliced Black Forest Ham, Roast Turkey Breast,  
Roast Beef (Cooked medium rare)\*, Italian Dry Salami

Cheddar, Swiss, Jack, Provolone Cheeses

Lettuce, Tomato, Red Onions, Dill Pickle Spears, Olives, Pepperoncini  
Bread and Butter Pickle Chips

Assortment of Deli Breads, Rolls

### DESSERTS

Seasonal Fresh Fruit, Berries

Assorted Pebble Beach Cookies, Fudge Brownies, Lemon Bars

2019 – 2020 | THE LODGE AT PEBBLE BEACH 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: Benjamin Brown | Pastry Chef: Annamarie Kosa

# 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 choice of Sliced Bread: Sour, Wheat, White or Roll: Ciabatta, French, Brioche, Croissant, Kaiser or Lavosh Wrap

\*Gluten Free Bread Available

Oven Roasted Turkey, Jack Cheese, Avocado, Lettuce, Tomato  
Roast Beef (Cooked medium rare)\*, Smokey Cheddar Cheese, Balsamic Pickled Bermuda Onions, Lettuce, Tomato  
Italian Combo: Salami, Prosciutto, Mortadella, Ham, Provolone Cheese, Mozzarella Cheese, Shredded Lettuce, Tomato  
Hearth Stone Ham, Swiss Cheese, Lettuce, Tomato, Jalapeño Dijon Ailoli  
Roasted and Grilled Eggplant, Hummus, Baby Spinach, Avocado, Quinoa, Lemon Dressing  
Spicy Buffalo Chicken, Jack Cheese, Tomato, Shredded Iceberg, Ranch Dressing  
Tuna Salad, Lettuce, Tomato

### SALADS / SIDES

Select one of the following:

Local Baby Mixed Greens, Garden Fresh Vegetables, Kidney Beans, Toasted Sunflower Seeds, Ranch Dressing, Lemon Herb Vinaigrette  
Caesar Salad, Croutons, Parmesan, Lodge's Caesar Dressing  
All American Potato Salad, Eggs, Paprika  
Tangy Cole Slaw, Shredded Carrots, Creamy Cider Dressing  
Fusilli Pasta Salad, Sliced Kalamata Olive, Roasted Squash, Marinated Onions, Herbs, Parmesan, Tomato-Cabernet Dressing

### DESSERT

Select one of the following:

Chocolate Chip Cookie	Snickerdoodle Cookie
Oatmeal Raisin Cookie	Gluten Free Chocolate Toffee Cookie
Almond Shortbread	Pecan Chocolate Chewy (Gluten Free)
Chocolate Fudge Brownie	House Made Apple Pop Tart
Snickers Bar	Lemon 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 and Still Mineral Waters 6

2019 – 2020 | THE LODGE AT PEBBLE BEACH 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: Benjamin Brown | Pastry Chef: Annamarie Kosa

# RECEPTION SELECTIONS

## COLD CANAPÉS 9

Fresh Pork Rind, Guacamole, Pico de Gallo  
Mini Open Face Lobster Roll Sandwich  
Kennebec Potato Chip, Whipped Cream Fraiche, Caviar  
Ahi Tuna Tartar (Contains raw fish)\*, Avocado Mousse  
Cypress Grove Goat Cheese Crostini, Wild Mushrooms  
Crab and Corn Salad, Endive  
Pork Belly, Pickled Mango, Plantain Chip  
Grilled Cheese Crostini, Lobster Salad  
Filo Tartlets, Cheese Mousse, Fig Jam  
Crushed Peas, Mint, Parmesan, Mozzarella, Gruyere

## CHILLED SEAFOOD 12 per piece

Served with Lemon, Cocktail Sauce, Lemongrass Mignonette  
Snow Crab Claws  
Chardonnay Poached Prawns  
Selection of Oysters on the half shell (Raw oysters)\*

## HOT CANAPÉS 10

Lobster Quesadilla  
New Zealand Lamb Chop, Moroccan Spice  
Corn and Shrimp, Fontina Flatbread Bite  
Mini Beef Wellington  
Truffle Arancini, Pecorino Romano  
Dragon Shrimp, Cayenne Cream Cheese  
Stuffed Chicken Arepa, Cilantro, Jack Cheese  
Chipotle Steak Churrasco  
Pork Carnitas Empanada  
Punjabi Veggie Samosa

## ICE CARVINGS

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



2019 – 2020 | THE LODGE AT PEBBLE BEACH 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: Benjamin Brown | Pastry Chef: Annamarie Kosa

# RECEPTION SELECTIONS

## CHILLED DISPLAYS

Grand Seafood Display 30

West Coast Oysters (Raw oysters)\*, Clams on the half shell

Jumbo Shrimp, Crab Claws

Lemon, Cocktail Sauce, Balsamic Mignonette

(3 Pieces per guest)

A Taste of the Central Coast 30

Fritto Misto: Calamari, Fennel, Artichokes, Green Beans, Lemon, Parmesan, Parsley

El Pastor Chicken and Jack Cheese Quesadilla, Guacamole, Salsa Ranchera

Dry Aged Jack Cheese, Marinated Goat Cheese

Olives, Almonds, Apricots, Baguette, Breadsticks

Italian Antipasto 30

Prosciutto, Mortadella, Finocchiona, Parmesan, Fresh Mozzarella, Provolone

Grilled Asparagus, Marinated Artichokes, Herb Marinated Mushrooms

Olive Tapenade, Tomato-Basil Bruschetta, Arugula Pesto

Grilled Focaccia Bread, Herbed Grissini

Middle Eastern Display 26

Hummus, Baba Ghanoush, Tzatziki, Trio of Roasted Peppers

Marinated Olives, Feta Cheese, Pepperoncini, Pita Chips, Herbed Bread Sticks

California and American Artisan Cheese Display 26

Quince Jelly, Toasted Almonds, Seedless Grapes

Baked Bagel Chips, Baguette

Seasonal Fruit and Mixed Berry Display 16

The Valley Crudités 12

Market Fresh Vegetables, Blue Cheese, Ranch Dressing

## SUSHI DISPLAYS

Nigiri and Sashimi Grade Rolls (Contains raw fish)\* 40

Wasabi, Pickled Ginger, Soy Sauce

(4 pieces per guest)

Spicy Tuna Rolls, Rainbow Rolls (Contains raw fish)\* 30

California Rolls, Avocado Rolls

Wasabi, Pickled Ginger, Soy Sauce

(4 pieces per guest)

## CAVIAR STATION

Market Price per Display

Sustainable California Caviar Selection (Raw)\*

Potato Crisp, Buckwheat Blini, Crème Fraîche, Chopped Egg

## CAVIAR TASTING STATION

Market Price per Display

Sustainable California Farmed Caviar with Exotic Flavors (Raw)\*

Saffron, Wasabi, Ginger, Truffle, Hackleback, Oscetra

Traditional and Exotic Accompaniments

## CARVED ITEMS

Culinary Attendant Required

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

All served with soft rolls and condiments

Herbed Beef Tenderloin, Natural Jus (Cooked medium rare)\* 40

Sirloin Picanha Style, Olive Oil, Shallots, Capers, Chimichurri 35

Seared Tuna Loin, Sesame Seeds, Lime Wasabi Mayonnaise 38

Roasted Rack of Colorado Lamb, Dijon Mustard, Walnut Crusted 35  
Port Sauce

BBQ Spicy Spare Ribs, Molasses BBQ Sauce 30

Sage Brined Roasted Turkey Breast, Gravy, Cranberry Sauce 32

2019 – 2020 | THE LODGE AT PEBBLE BEACH 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: Benjamin Brown | Pastry Chef: Annamarie Kosa

# RECEPTION SELECTIONS

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

## SPORTS BAR 48

Spicy Hot Wings, Celery Stick, Ranch Dressing, Blue Cheese Dip

Popcorn Shrimp, Chipotle Aioli, Cocktail Sauce

Potato Skins with all the Fixins'

BBO St. Louis Style Pork Ribs

Chips, Salsa, Guacamole

(5 pieces per guest)

## CALIFORNIA TAQUERIA 48

Culinary Attendant required

Chipotle Chicken, Sweet Pepper, Cilantro

Cilantro Lime Grilled Chicken, Radishes, Queso Fresco, Tomatoes

Ranchero Style Short Ribs

Chili Verde Pork

California Peppered Garlic Shrimp

Grilled Salmon

Vegan Corn and Zucchini

Warm Flour Tortillas, Corn Tortillas, Salsa Fresca, Salsa Ranchera

Crema, Guacamole, Shredded Cabbage, Lime, Cilantro

(4 Pieces per guest)

## PASTA STATION 44

Culinary Attendant Required

Farfalle Pasta

Salmon, Shrimp, Alfredo Sauce, Grand Padano

Artichoke Ravioli

Pesto, Olive Oil, Asparagus, Pecorino Romano

Spaghetti Puttanesca

Basil, Anchovies, Olives, Tomatoes, Capers, Parmigiano Romano

2019 – 2020 | THE LODGE AT PEBBLE BEACH 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: Benjamin Brown | Pastry Chef: Annamarie Kosa

# GOURMET PLATED DINNERS

Plated Dinners include Appetizer, Soup or Salad, Freshly Baked Rolls, Entrée, Dessert  
Freshly Brewed Peerless Coffee, Decaffeinated Coffee, Assorted Teas, Hot Chocolate

## APPETIZERS

Short Rib Tortellini, Burgundy Wine Sauce, Pecorino Romano  
Pan Seared Scallops, Meyer Lemon Beurre Blanc, Butternut Squash, Fine Herbs  
Tuna Salad, Asian Pear, Jalapeno Oil  
Porcini Creamed Risotto, Arugula  
Cavatelli Pasta, Trumpet Mushrooms, Parmesan Gremolata  
Maple Leaf Duck Breast, Polenta, Baby Turnips, Cherry-Port Emulsion  
Gratin de Macaroni, Gruyere, Fontina, Mozzarella, Crunchy Bread

## SOUPS

Portabella Mushroom Soup, Prosciutto, Goat Cheese  
Tomato Bisque, Grilled Cheese Croutons  
Cauliflower and Bleu Cheese Soup, Truffle Oil  
Corn Chowder, Prawns, Bacon  
Lobster Bisque, Chive Cream

## INTERMEZZOS 14

Champagne Sorbet  
Lemon-Lavender Granite  
Mojito Sorbet  
Cappuccino Granite  
Strawberry Lime Sorbet  
Red Beet-Lime Granite  
Individual Ice Sculptures for Sorbet Service 25

## SALADS

Sherry Roasted Beets, Arugula, Frisée, Meyer Lemon Vinaigrette  
Pistachio, Balsamic Reduction  
Baby Gem Salad, Bleu Cheese, Walnuts, Grapes, Pomegranate Vinaigrette  
Burrata Salad, Hazelnuts, Watercress, Orange, Endive, White Balsamic Vinaigrette  
Super Baby Mix Greens, Cucumbers, Cherry Tomatoes, Pecans  
Pecorino Romano, Tarragon Vinaigrette  
Butter Lettuce, Pine Nuts, Orange Segments, Mozzarella, Crème Fraiche Dressing  
Hearts of Romaine, Parmesan Crostini, Caesar Dressing

## LOCAL ARTISINAL CHEESE COURSE 26

Fiscallini Aged Gold Cheddar  
Big Rock Blue Cheese  
Marin Brie Cheese  
Pepato – Semi Aged Sheep's Milk Cheese  
Barely Buzzed – Coffee Bean Coated Cow's Milk Cheese

## POULTRY ENTRÉES

Jidori Organic Chicken Breast 108  
Honey Braised Red Cabbage, Asparagus, Smoked Fingerling Potatoes, Natural Jus  
Grilled Herbed Chicken Breast 108  
Burrata Mashed Potatoes, Roasted Cauliflower, Madeira Jus  
Pan Fried Chicken Thighs Hunter Style 108  
Mushrooms, Parmesan Risotto, Carrots  
Mary's Chicken 110  
Moroccan Spice, Israeli Couscous, Swiss Chard, Chicken Jus

2019 – 2020 | THE LODGE AT PEBBLE BEACH 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: Benjamin Brown | Pastry Chef: Annamarie Kosa



# 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

## PORK ENTRÉES

Seared Pork Chop, Spätzle 120  
Apple Whole Grain Mustard, Roasted Cauliflower

Grilled 2 Bone Pork Chop 122  
Grand Marnier, Honey Cream, Fingerling Potatoes, Grilled Broccolini

## BEEF ENTRÉES

Grilled Filet Mignon (Cooked medium rare)\* 156  
Green Beans, Cognac Truffle Sauce  
Bleu Cheese Potato Gratin Casserole

Pan Seared Rib Eye Steak (Cooked medium rare)\* 152  
Sautéed Spinach, Marble Potatoes  
Madeira Red Wine Jus

Big Sur Salt Crusted New York Steak (Cooked medium rare)\* 150  
Celery-Parsnip Puree, Garlic Infused Swiss Chard, Natural Jus

American Wagyu Skirt Steak (Cooked medium rare)\* 156  
Horseradish Mashed Potatoes, Miso Carrots, Soy Beef Jus Glaze

Braised "Ossobuco" Style Short Rib 150  
Pappardelle Pasta, Root Vegetables

## LAMB ENTRÉES

Herb Crusted Colorado Rack of Lamb (Cooked medium rare)\* 150  
Celery Root Puree, Provençale Squash, Pan Jus

Lamb Rib Eye Bordelaise 146  
Israeli Couscous, Baby Turnips

## VEAL ENTRÉES

Roasted Veal Chop (Cooked medium rare)\* 146  
Black Truffle Potato Puree, Hen of the Woods Mushrooms

Veal Scaloppini (Cooked medium rare)\* 146  
Parmesan Risotto, Baked Asparagus

## SEAFOOD ENTRÉES

Maine Lobster 156  
Sweet Corn, Baby Carrots, Chorizo, Brandied Cream Sauce

Seared Branzino 120  
Wild Rice, Grilled Asparagus, Orange Béarnaise

Roasted Rock Cod 120  
Soft Polenta, Braised Infused Orange Swiss Chard, Salsa Verde

Morro Bay Miso Glazed Cod 120  
Furikake Rice, Sweet Soy Napa Cabbage

Roasted Halibut 120  
Black Eyed Peas, Baby Bok Choy, Ginger Glaze

Grilled Salmon 120  
Red Quinoa Pilaf, Roasted Brussels Sprouts, Tropical Salsa

2019 – 2020 | THE LODGE AT PEBBLE BEACH 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: Benjamin Brown | Pastry Chef: Annamarie Kosa

# 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

## COMBINATION ENTRÉES

Pre-guaranteed split entrée choices and tableside choices are not offered with the Dual Entrée preparations.

Grilled Filet Mignon (Cooked medium rare)\*, Oven Baked Canadian Lobster Tail 160  
Olive Oil Mashed Potatoes, Roasted Carrots au Poivre  
Tarragon Beurre Blanc

Cast Iron Rib Eye Steak (Cooked medium rare)\*, Burgundy Sauce 158  
Pan Seared Diver Scallops (May contain raw fish)\*  
Sweet Corn Polenta, Grilled Asparagus

Black Tiger Shrimp, Grilled Filet Mignon (Cooked medium rare)\* 154  
Creamy Creole Sauce, White Cheddar Grits, Chef Blend of Mushrooms

Mesquite New York Steak (Cooked medium rare)\* 152  
Grilled Salmon, Madeira Red Wine Jus, Pesto Mashed Potatoes  
Grilled Broccolini

Dijon and Walnut Crusted Colorado Rack of Lamb (Cooked medium rare)\* 158  
Grilled Chilean Seabass, Roasted Tomatoes, Zucchini, Port Demi-Glace

4 oz. Five Spice Short Rib (Cooked medium rare)\*, Ginger Soy Salmon 152  
Sweet Black Rice, Roasted Carrots, Coconut Cream Drizzle

Pan Roasted Sole, Brown Butter Sauce 136  
Jidori Chicken, Goat Cheese Polenta, Root Vegetables Marsala Jus

## VEGETARIAN ENTRÉES

Lentil Shepard's Pie 108  
Grilled Broccolini, Pine Nuts

Fettuccini with Roasted Tomatoes 108  
Spinach, Olive Oil, Basil, Burrata, Raw Walnuts

Delicata Squash Risotto 108  
Braised Kale, Parmesan Cheese, Pumpkin Seeds

## VEGAN ENTRÉES

Mushroom Bolognese 108  
Spaghetti Squash, Grilled Asparagus

Butternut and Cauliflower Coconut Curry 108  
Raisin Quinoa

Polenta Cake 108  
Sautéed Corn, Tomato, Roasted Brussels Sprouts, Balsamic Glaze

## PLATED DINNER TASTING MENU 245

Corn Bisque, Dungeness Crab, Olive Oil, Sorel

Main Lobster Risotto, Tarragon Cream

Tender Field Greens, Candy Pecans, Honey Roasted Pear, Dried Cranberries  
Gorgonzola Crumble, Raspberry Port Vinaigrette

Halibut Cheek (May contain raw fish)\*, Pesto Cream, Hen of the Wood

Venison (Cooked medium rare)\*, Sunchoke Puree, Turnips, Carrots, Blueberry Juice

Elderflower Napoleon, Caramelized Flaky Pastry, Lemon Pain  
Honey Almond, Micro Flowers

2019 – 2020 | THE LODGE AT PEBBLE BEACH 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: Benjamin Brown | Pastry Chef: Annamarie Kosa

# GOURMET PLATED DINNERS

## FOUR COURSE DESSERTS

Melt Away Chocolate Bombe, Vanilla Ice Cream  
Amarena Cherries, Hot Chocolate, Mocha Sauce (poured tableside)

French Apple Tart  
Buttery Fuji Apples, Puff Pastry, Vanilla Ice Cream  
Almond Nougat Crisp, Cider-Caramel Sauce

Japanese Cheesecake, Mango Sorbet, Passion Fruit Puree

Flourless Chocolate Olive Oil Cake, Crème Fraîche Gelato, Blackberry Compote

Strawberry Crème Fraîche Mousse, Flourless Almond Cake, Sorrel-Raspberry Salad

Dark and White Chocolate Mousse Dome  
A Rich Chocolate Mousse with a Silky White Chocolate Mousse Center  
Marinated Raspberries, White Chocolate Anglaise, Raspberry Coulis

Decadent Chocolate "Black Out Cake"  
Devil's Food, Chocolate Crèmeux, Mirror Glaze, Pretzel Crunch

Lemon Mascarpone Torte, Citrus Shortbread, Roasted Blueberries

Classic Crème Brûlée  
Creamy Vanilla Bean Infused Custard, Burnt Sugar Crust  
Crunchy Chocolate Pistachio Biscotti

House Made Sorbet Trio  
Raspberry, Mango, Coconut

## SPECIALTY DESSERT ADDITIONS

The following are available at an additional charge per guest:

Italian Classic Trio 18  
Zesty Ricotta Cheesecake  
Dark Chocolate Semifreddo  
Spumoni Panna Cotta, Pistachio Amarena Cherry

Pastry Chef's Dessert Trio 18  
Elderflower Napoleon, Caramelized Flaky Pastry  
Chocolate Decadent Cake  
Lemon Cream, Pomegranate

Petit Fours Mignardise 18

## GOURMET ICE CREAM POPSICLE STATION 38

Culinary Attendant Required

An interactive experience with a professional culinary attendant to hand dip artesian ice cream popsicles to order. An array of beautiful coatings and toppings will accompany this action station. Guest will surely enjoy creating their personalized, unique and colorful popsicles.

Miniature Frozen Popsicles: Choice of 3 flavors  
Ice Cream flavors: Vanilla Bean, Espresso, Chocolate, Cheesecake  
Gelato flavors: Blood Orange, Strawberry, Pistachio

Flavored Frozen Pop Coating: Choice of 3 flavors  
Dark Chocolate, Coffee, White Chocolate  
Lemon, Raspberry, Pistachio

Toppings:  
Chocolate Coated Puffs, Toasted Almonds, Salted Peanuts  
Rainbow Sprinkles, Chocolate Curls, Oreo Crumbs

## CUSTOM MONOGRAM DESSERT 10

Your monogram created on white or dark chocolate disc with up to three colors will be incorporated into any of the above dessert selections

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

## FAMILY STYLE DESSERT 20

### Chocolate Fondue for the Table

House Made Marshmallows, Lemon Pound Cake, Madeleines  
Brownies, Shortbread Cookies, Strawberries, Blackberries  
Dark Chocolate Fondue, Swiss Milk Chocolate Grand Marnier Fondue

# GOURMET PLATED DINNERS

Maximum of 50 guests

Tablesides Choice of Salad and Entrée

## MENU OPTION #1 180

### APPETIZER

Hamachi Crudo (Contains raw fish)\*  
Ponzu, Hazelnut, Black Cultivated Currant

### SALADS

Baby Iceberg Salad, Apple-Wood Smoked Bacon, Maytag Bleu Cheese  
Chervil Ranch Dressing

~or~

Asparagus Salad, Baby Arugula, Shaved Parmesan  
Toasted Macadamia Nuts, Prosciutto, Raspberry Vinaigrette

### ENTRÉES

Pan Seared Sole  
Cauliflower, Israeli Couscous, Grilled Broccolini, Brown Butter, Yogurt, Fried Capers

~or~

Coffee Rubbed New York Steak  
Roasted Parsnips, Garlic Fingerling Potatoes, Mesquite Red Wine Sauce

~or~

Potato Gnocchi  
King Oyster, Kale, Parsnips, Pesto

~or~

Vegetarian Option  
Roasted Portabello Mushroom  
Zucchini Squash, Roasted Pepper, Spinach, Warmed Goat Cheese  
Fennel-Tomato Fondue

### DESSERTS

Italian Classic Dessert Trio:  
Zesty Ricotta Cheesecake  
Dark Chocolate Semifreddo  
Spumoni Panna Cotta, Pistachio Amarena Cherry

## MENU OPTION #2 186

### APPETIZER

Shrimp Gumbo, Beans, Harvested Wild Rice

### SALADS

Sweet Gem, Pepato Cheese, Endive, Dry Strawberries  
Honey-Mustard Vinaigrette

~or~

Arugula and Mixed Greens Salad  
Dried Figs, Pistachio, Roaring 40's Bleu Cheese, Red Wine Vinaigrette

### ENTRÉES

Fennel Roasted Rack of Lamb  
Saffron Farro, Grilled Vegetables, Red Wine Jus

~or~

Bone Marrow Short Rib  
Celery Root Puree, Carrots, Asparagus

~or~

Herbed Jidori Chicken Breast  
Truffle Couscous, Sweet Corn, Spinach, Truffle Chicken Jus

~or~

Vegetarian Option  
Creamy Corn Polenta  
Roasted Cipollini, Broccolini, Rainbow Chard, Salsa Verde

### DESSERTS

Pastry Chef's Dessert Trio:  
Elderflower Napoleon, Caramelized Flaky Pastry  
Chocolate Decadent Cake  
Lemon Cream, Pomegranate

2019 – 2020 | THE LODGE AT PEBBLE BEACH 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: Benjamin Brown | Pastry Chef: Annamarie Kosa

# SELECT BUFFET DINNERS

Maximum of 100 guests

Wine pairings provided by Pebble Beach Sommeliers available upon request.

## CENTENNIAL TASTING MENU 295

**1919**

Saffron Vichyssoise with Gilroy Garlic

**1929**

Red Abalone (Contains raw fish)\*, Lime Caviar

Yuzu Mango, Olive Oil Drizzle

**1939**

Lobster Newberg in Flaky Pie Crust

**1949**

Baby Salinas Greens, Avocado, Grapefruit, Persimmon

Roma Tomato, Classic French Dressing

**1959**

Apple Cider Granite

**1969**

Beef Tournedos, Truffle, Potatoes Rissolle, Carrots Braisées au Beurre

Baby Peas à la Parisienne, Demi-Glace

**1979**

Pan Seared Arctic Char, Mustard Spätzle, Pickled Beets

Dill Crème Fraiche

**1989**

Crispy Sonoma Duck Breast, Creamy Polenta, Pearl Onion

Morel Mushrooms, Rosemary Jus

**1999**

Cheese Course, Snap Pea, Lemon Marmalade

Indian Papadum Bread

**2119**

The Dessert of the Future

Chestnut Mousse, Brandied Cherries, Chocolate Mirror Glaze

Crispy Meringue

2019 – 2020 | THE LODGE AT PEBBLE BEACH 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: Benjamin Brown | Pastry Chef: Annamarie Kosa

# SELECT BUFFET DINNERS

Minimum of 25 guests - a surcharge of \$30.00++ per guest will apply if your guarantee is below the minimum

All Buffet Dinners include:

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

## FARMERS' MARKET BUFFET 225

### ARTISAN CHEESE and FRUIT DISPLAY (based on availability)

Monterey County Jack Cheese, Fiscallini Aged Cheddar, Humboldt Fog  
Cypress Grove Goat Cheese, Marin Brie Cheese, Central California Dried Figs  
Fruit Chutney, Toasted Walnuts, Organic Seedless Grapes  
Grilled French Bread Crostini

### SUSTAINABLE SEAFOOD STATION

Iced Jumbo Prawns, Crab Claws, Pacific Oysters on the half shell (Raw oysters)\*  
Cocktail Sauce, Lemon, Tabasco, Horseradish  
Nigiri Sushi (Contains raw fish)\*, California Rolls, Soy Sauce, Wasabi  
Ahi Tuna Tartare (Contains raw fish)\*, Lime-Soy Aioli, Croutons  
Stillwater Bar & Grill Signature Monterey Bay Calamari, Chipotle Aioli

### SOUP AND SALAD BAR

Shrimp and Sausage Soup  
Vegan Ginger Coconut Carrot Soup  
Quinoa Salad, Mediterranean Red Onions, Cucumbers, Cherry Tomatoes, Feta Cheese, Olive Oil, Lemon  
Organic Heirloom Tomatoes, Micro Basil, Ricotta Salata, Balsamic Reduction, Olive Oil, Sea Salt  
Tender Field Greens, Radishes, Fennel, Citrus Segments, Pecorino Romano, Citrus Vinaigrette

### ENTRÉE STATION

Grilled Salmon, Potato Gnocchi, Pesto Cream  
Artichoke Ravioli, Truffle Olive Oil, Tomatoes, Zucchini, Fresh Herbs, Parmesan Cheese  
Country Live Form Organic Vegetables, Roasted Garlic, Olive Oil

### CARVING STATION

Culinary Attendant Required  
Harissa Rubbed Tomahawk Chop, Natural Jus  
Garlic Rosemary Lamb Sirloin, Mint Jelly

### DESSERTS

California Berry Cobbler, Vanilla Ice Cream  
Avocado Chocolate Mousse  
Apricot-Raspberry Pop Tart  
Gourmet S'mores in a Mason Jar  
Strawberry Cheesecake

2019 – 2020 | THE LODGE AT PEBBLE BEACH 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: Benjamin Brown | Pastry Chef: Annamarie Kosa

# SELECT BUFFET DINNERS

Minimum of 25 guests - a surcharge of \$30.00++ per guest will apply if your guarantee is below the minimum

All Buffet Dinners include:

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

## MONTEREY "LONGEVITY" BUFFET 190

### SOUPS (Select Two)

Lima Bean Bisque, Shrimp, Chorizo  
Curried Roasted Cauliflower Soup  
Spicy Carrot Soup, Orange Honey, Tahini  
"Ikaria Longevity" Cornmeal and Greens Soup  
Northern Greek Trahana-Tomato Soup, Mussels  
Fava Soup, Cured Pork

### SALADS (Select Three)

Ikaria Tabbouleh, Tomato, Cucumber, Eggplant, Mint, Mastiha  
Lettuce, Mango, Avocado, Shrimp, Tomatoes  
Arugula, Fennel, Orange, Roasted Baby Beets, Citrus Vinaigrette  
Greek Salad, Spinach, Chickpeas, Blood Oranges, Avocado, Greek Olives  
Arugula, Pear, Peanuts, Shaved Greek Cheese

### ENTRÉES

Grilled Salmon, Fresh Tomato Sauce, Olives  
Ikaria Fettucine "al Greco", Greek Yogurt, Herbs  
Pappardelle, Artichokes, Almond Sauce, Purple Kale, Asparagus  
Sautéed Organic Seasonal Vegetables, Algae Oil, Monterey Bay Sea Salt

### CARVING STATION

Culinary Attendant Required  
Greek Style Grilled Steak, Brandy Caramelized Onions  
Classic Greek Grilled Lamb Chops, House Made Mint Jelly

### DESSERTS—ALL DESSERTS ARE GLUTEN FREE, DAIRY FREE & NUT FREE

Avocado Chocolate Mousse  
Pineapple Coconut Bar  
Vegan Carrot Cake  
Lemon-Coconut "Parfait", Raspberries  
Seasonal Fruit Crisp

2019 – 2020 | THE LODGE AT PEBBLE BEACH 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: Benjamin Brown | Pastry Chef: Annamarie Kosa

# SELECT BUFFET DINNERS

Minimum of 25 guests - a surcharge of \$30.00++ per guest will apply if your guarantee is below the minimum

All Buffet Dinners include:

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

## TASTE OF THE LODGE 192

### THE BENCH

Cold Smoked Burrata, Fresh Ricotta, Grilled Bread, Roasted Tomatoes, Basil

Wood Fired Roasted Vegetables

Artichokes, Carrots, Crosnes, Baby Beets, Maldon Sea Salt, Orange Zest, Olive Oil

Slow Wood Roasted Honey-Rosemary Free Range Chicken

Roasted Fingerling Potatoes, Natural Jus

### STILLWATER BAR & GRILL

Yellow Fin Tuna Crudo (Contains raw fish)\*

Truffle Soy Oil, Lemon Confit, Radish Sprouts, Maldon Sea Salt

Sweet Corn and Rock Crab Chowder

Seared Scallops (May contain raw fish)\*

Lobster and Chive Whipped Potato, White Balsamic-Cherry Emulsion

### TAP ROOM

Popcorn Shrimp, Cocktail Sauce, Chipotle Aioli

Prime Rib Chili, Warm Cornbread Bites

Prime Center Cut New York Steak

Wild Mushroom Bordelaise Sauce, Béarnaise Sauce (Cooked medium rare)\*

### DESSERTS

Tap Room Famous Southern Coconut Cake

VIP Miniature Dessert Display:

Flourless Chocolate Cake, Gourmet Mocha Eclairs

Zesty Lemon Cream, Amarena Cherry

Candied Honey-Almond Cake

Mini Mixed Berry Tartlet

\*Pastry Chef to create a signature dessert action station only with chef appearance request

\*Menu is subject to change due to seasonality and restaurant Chef's recommendations.

For restaurant chef appearances, a fee of \$2,400 for 4 chefs will be charged

## THE CLAM BAKE 182

### CHILLED SEAFOOD

Cajun, Blackening Spice, and Orange Teriyaki Ahi Tuna (Contains raw fish)\*

Mango Shrimp Salad, Avocado, Jalapenos, Radishes, Sweet Gem

Ahi Tuna Sashimi (Contains raw fish)\*, Yuzu Wasabi Vinaigrette

Dungeness Crab Lettuce Cups, Avocado, Cilantro, Olive Oil

### SOUPS and SALADS

Kielbasa and Shrimp Bisque

Coleslaw

Asparagus and Lola Rosa, Fresh Chevre, Lemon Vinaigrette

### ENTRÉES

Chicken Drumsticks, Chile Glaze, Old Bay Potatoes

Hand Shucked Corn on the Cob

Steamed Maine Lobster (half lobster per guest)

Steamed Clams and Linguini

Top Sirloin, Juniper, Rosemary, Sea Salt, Natural Jus

### DESSERT

Lemon-Mascarpone Tart

Caramel Pot de Crème, Salted Mini Chocolate Pretzel

Gourmet S'mores in a Mason Jar

2019 – 2020 | THE LODGE AT PEBBLE BEACH 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: Benjamin Brown | Pastry Chef: Annamarie Kosa



# SELECT BUFFET DINNERS

Minimum of 25 guests - a surcharge of \$30.00++ per guest will apply if your guarantee is below the minimum

All Buffet Dinners include:

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

## **BUFFET BY DESIGN 186**

### **SOUPS** (Select One)

Lobster Bisque

Broccoli, Almond, White Cheddar, Bacon

Today's Seasonal Soup

### **SALADS and SUCH** (Select Three)

Kale, Brussels Sprouts, Golden Beets, Chili Brown Sugar Bacon, Pepitas, Creamy Sweet Garlic Vinaigrette

Baby Spinach, Frisee, Dried Strawberries, Toasted Almonds, Feta Cheese, Champagne White Balsamic Vinaigrette

Butter Lettuce, Carrots, Brown Rice, Blueberries, Avocado, Walnuts, Sunflower Seeds, Honey Pomegranate Vinaigrette

Burrata, Asparagus, Kalamata Olives, Pickled Shallots, Arugula, Marcona Almonds, Basil Vinaigrette

Tender Field Greens, Honey Roasted Pecans, Dried Cranberries, Gorgonzola Crumbles, Raspberry Vinaigrette

Vine Ripened Tomatoes, Mozzarella Cheese, Basil, Sea Salt, Balsamic Vinaigrette

### **ENTRÉES** (Select Two)

Grilled Chicken Thighs, Oven Roasted Sweet Potato, Carrots, Thyme Jus

Roasted Salmon, Potato Gnocchi, Garlic Spinach, Tomato Caper Sauce

Slow Braised Short Ribs, Mashed Potatoes, Root Vegetables, Horseradish Crème Fraiche

Pan Seared Bay Scallops, Bacon Risotto, Beurre Rouge

Molasses Glazed Pork Chop, Grilled Asparagus, Marble Potatoes

Grilled New York Steak, Caramelized Onion Bordelaise, Polenta, Goat Cheese

### **DESSERTS** (Select Two)

Zesty Lemon Cream, Berries

Lime-Mascarpone Tart, Honey Almonds

Banana Cream Pie

Passionfruit, White Chocolate Mousse

Warm Croissant Bread Pudding,  
Butter Pecan Ice Cream

Warm Apple Cobbler, Chantilly Cream

Raspberry Cheesecake

Chocolate Caramel Pretzel Tart

2019 – 2020 | THE LODGE AT PEBBLE BEACH 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: Benjamin Brown | Pastry Chef: Annamarie Kosa

# SELECT BUFFET DINNERS

Minimum of 25 guests - a surcharge of \$30.00++ per guest will apply if your guarantee is below the minimum

All Buffet Dinners include:

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

## THE TASTE OF THE CENTRAL COAST 180

### FROM THE WHARF

Open Face Crab and Brie Sandwich

Cajun Spiced Shrimp Brown Butter

Monterey Bay Scallops, Mushrooms, Artichoke Hearts  
Garlic, Fresh Herbs, Sherry Wine Cream

Beer Steamed Mussels, Olive Oil, Lemon Juice, Butter  
Garlic Chips, Tomatoes, Herbs

### FROM THE FIELDS

Butter Lettuce Salad, Goat Cheese, Walnuts  
Dried Goji Berries, Red Wine Vinaigrette

Carmel Valley Greens, Farro, Prosciutto  
Red Grapes, Pecorino Gold Cheese, Lemon-Mint Vinaigrette

Oven Roasted Asparagus, Cauliflower, Squash  
Sweet Peppers, Brussels Sprouts, Big Sur Salt, Olive Oil

Artisan Breads and Rolls

### FROM THE COUNTRYSIDE

Culinary Attendant Required

Sweet Soy, Glazed Skirt Steak (Cooked medium rare)\*

Porchetta Style Carved Pork

Hunter Style Chicken Thighs, Mushroom Sauce

Mushroom Ravioli, Porcini Cream Sauce

### DESSERT

Avocado Chocolate Mousse

Berry Cobbler in a Mason Jar

Lemon Tartlet

## A TASTE OF THE SOUTHWEST 172

### SOUPS and SALADS

Chicken Tortilla Soup, Sour Cream, Tortilla Strips, Cheddar Cheese, Cilantro, Limes

Crispy Corn Tortilla Chips, Pico de Gallo, Guacamole

Romaine Salad, Diced Tomatoes, Queso Fresco, Toasted Pepitas, Cilantro Vinaigrette

Baby Gem Lettuce, Kale, Jicama, Radishes, Avocado, Black Beans, Roasted Corn  
Chile-Lime Vinaigrette

### ENTRÉE

Prawns a la Plancha, Poblano Peppers, Roasted Corn, Lime, Crème Fraiche

Swordfish, Mango-Chili Glaze

Citrus Marinated Grilled Chicken, Olive Oil, White Wine, Garlic, Cilantro

Brown Sugar and Maple-Chipotle Chili Grilled Tri Tip (Cooked medium rare)\*

Roasted New Potatoes, Chorizo Spices

Mexican Red Rice with Mint

Refried Pinto Beans

### DESSERTS

Bunello Crisp, Roasted Apple Compote

Tres Leches in a Mason Jar

Mango-Chili Tartlet

Mocha Pot de Crème

2019 – 2020 | THE LODGE AT PEBBLE BEACH 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: Benjamin Brown | Pastry Chef: Annamarie Kosa

# 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 on consumption and are subject to a 20% service charge and current sales tax  
No-Host bar pricing provided upon request

## CRAFT DRINKS 24 per drink

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

## 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 LODGE SPECIALTY COCKTAIL

### DEL MONTE FOREST BUCK 16 per drink

Maker's Mark, Lime Juice, Ginger Beer, Angostura Bitters

### LAVENDER TWILIGHT 18 per drink

Patron Silver, Lemon Juice, Simply Syrup, Lavender Simple Syrup  
Vanilla Sugar Rim

## 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

2019 – 2020 | THE LODGE AT PEBBLE BEACH 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: Benjamin Brown | Pastry Chef: Annamarie Kosa

# DEDICATED GOLF CART

All packages include custom signage

Pricing based on 6 hours, additional hours are 75 per hour.

300+ 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  
Pebble Beach 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  
Home-made Chocolate Chip Cookies  
Granola and Power Bars  
Assorted Chips  
Candy Bars  
Whole Fruit  
Trail Mix

## PAR PACKAGE 22

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

## SUNDRIES

Assorted Pebble Beach Hats and Visors 25-40 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 and 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 and 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

2019 – 2020 | THE LODGE AT PEBBLE BEACH 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: Benjamin Brown | Pastry Chef: Annamarie Kosa