

The Lodge at Pebble Beach



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



Fresh Beginnings

All plated breakfasts are served with the following:

Basket of Fresh Morning Pastries, Seasoned Breakfast Potatoes
Freshly Brewed Peerless Coffee, Decaffeinated Coffee
Assorted Teas, Hot Chocolate
Fresh Orange Juice or Grapefruit Juice

PLATED ENTREE OFFERINGS:

Eggs Benedict, Poached Egg, English Muffin
Canadian Ham, Hollandaise

\$58 per guest

Omelet - choice of one

Meat Lovers - Sausage, Bacon, Smoked Cheddar

Veg - Artichoke Hearts, Peppers, Onions, Spinach, Goat Cheese

\$58 per guest

Three Egg Scramble - selection of up to three of the following

Bacon, Sausage, Ham, Chorizo, Impossible Breakfast Sausage

Tomatoes, Peppers, Green Onions, Mushrooms

Cheddar, Swiss Cheese, Jack Cheese

\$58 per guest

Individual Coastal Veggie Frittata

\$52 per guest

Buttermilk Waffle, Berry Compote, Fresh Maple Whipped Cream

Pecan Wood Smoked Bacon

\$52 per guest

With the addition of one of the following:

Breakfast Parfait, House Made Granola, Fresh Local Berries

Strawberry Coulis, Vanilla-Greek Yogurt

Banana Acai Bowl, Raspberries, Blueberries, Chia Seeds

Granola, Toasted Coconut

Seasonal Fruit Plate with Honey-Greek Yogurt



CONTINENTAL BREAKFASTS

Served with Fresh Orange, Grapefruit, and Apple Juice

Freshly Brewed Peerless Coffee, Decaffeinated Coffee

Assorted Teas, Hot Chocolate

THE CALIFORNIA CONTINENTAL

Pomegranate Juice

Whole Wheat Bread, 9-Grain Croissants

Chocolate Croissants

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 - 3oz portions

Watsonville Berry Blend and Central Coast Green

\$64 per guest

THE PAR BREAKFAST

Danish Pastries, Parisian Croissants, Cream Scones

Assorted Muffins, Gluten Free Muffins

Butter, Jams, Preserves

Seasonal Fresh Fruit and Berries

Scrambled Eggs, Chives, Cheddar Cheese, Fresh Salsa

Pecan Wood Smoked Bacon

Country Pork Sausage Links

Herbed Hash Brown Potatoes

\$64 per guest

THE PEBBLE BEACH CONTINENTAL

Danish Pastries, Parisian Croissants, Cream

Scones Assorted Muffins, Gluten Free Muffins

Butter, Jams, Preserves

Seasonal Fresh Fruit and Berries

\$56 per guest

Pricing based on maximum duration of two hours



Breakfast Buffet

THE 18TH HOLE BREAKFAST BUFFET

Proteins - *select two*

Pecan Wood Smoked Bacon

Classic Pork Sausage Links

Pork Patties

Chicken-Apple Sausage

Canadian Ham

Turkey Bacon

Plant Based Breakfast Patties

Potatoes - *select one*

Seasoned Breakfast Potatoes with Peppers and Onions

Potatoes O'Brien

New Potatoes Lyonnaise

Hash Browns

Spiced Fingerling Papa's Bravas

Savory - *select one*

Eggs Benedict, Toasted English Muffin, Canadian Ham

Hollandaise Sauce

Smoked Cheddar Quiche with Bacon and Sausage

Goat Cheese Frittata with Spinach, Artichoke

Caramelized Onions, Tomatoes, Herbs

Egg Scramble - *select up to three mix-ins*

Bacon, Ham, Pork Sausage, Chorizo

Tomato, Green Onion, Bell Pepper, Baby Spinach

Cheddar, Swiss, and Feta Cheeses

Sweet - *select one*

Buttermilk Pancakes with Maple Syrup and Whipped Butter

Malted Belgian Waffles, Warm Berry Compote, Maple Syrup

Cinnamon Brioche French Toast, Maple Syrup, Crème Anglaise

Ricotta Cheese Blintz, Strawberry-Grand Marnier Sauce, Vanilla Crème

Blueberry Pancakes with Maple Syrup and Whipped Butter

\$84 per guest

*Served with Fresh Orange Juice, Grapefruit
Apple, Cranberry, and Tomato Juices*

*Parisian Croissants, Danish Pastries
Cream Scones, Blueberry Muffins
Raisin Bran Muffins, Gluten Free Muffins
Butter, Jams, Preserves*

Seasonal Fresh Fruit and Berries

*Steel Cut Oats, Brown Sugar, Golden Raisins
Toasted Chopped Pecans*

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

17 MILE DRIVE BREAKFAST BUFFET

Assorted Cereals

Assorted Yogurt

Whole, Skim, Low-Fat Milks

Scrambled Eggs, Fresh Salsa

Strawberry Pancakes, Vermont Maple Syrup, Whipped Butter

Pecan Wood Smoked Bacon

Canadian Ham

Chicken-Apple Sausage Links

Seasoned Breakfast Potatoes, Peppers, Onions, Herbs

\$72 per guest

OMELET STATION *Culinarian Required*

Base: Eggs, Egg Whites, Just Egg

Protein: Bacon, Sausage, Shrimp, Plant Based Sausage

Vegetables: Mushrooms, Tomatoes, Green Onions, Avocado, Jalapeño, Artichokes, Bell Peppers, Baby Spinach

Cheeses: Cheddar, Swiss, Feta & Pepper Jack

\$46 per guest

Dungeness Crab, Maine Lobster, Chorizo

\$48 per guest

Breakfast Temptations

Mini Steak Sandwiches

Sun-Dried Tomatoes, Herbs, Ficelle

\$92 per dozen

Petite Croissant Sandwiches

Pecan Wood Smoked Bacon, Eggs, Jack Cheese

\$87 per dozen

Breakfast Burritos, Egg, Ham, Onions, Peppers, Cilantro
Cheese, Salsa, Guacamole, Sour Cream

\$87 per dozen

Breakfast Sliders

Sausage Patty, Egg, Jack Cheese, Hawaiian Roll

\$87 per dozen

Scrambled Egg Stuffed Potato Skins

Eggs, Bacon, Green Onions, Cheddar, Crispy Potato Skin

\$84 per dozen

Breakfast Tacos

Grilled Seasoned Beef, Avocado, Cilantro, Salsa Ranchera

Queso Fresco, Corn Tortilla

\$84 per dozen

Trio of Pancakes: Strawberry, Blueberry, Chocolate Chip

Whipped Cream, Maple Syrup, Whipped Butter

\$23 per guest

Malted Belgian Waffles, Warm Berry Compote, Maple Syrup

\$23 per guest

Steel Cut Oats, Brown Sugar, Golden Raisins

Toasted Chopped Pecans

\$13 per guest

Hard Boiled Eggs

\$6 each



Individual Frittata or Quiche

Artichoke, Spinach, Tomato, Herbs, Boursin Cheese

\$87 per dozen

Breakfast Quesarito, Egg, Jack Cheese, Chorizo

Green Onions, Fire Roasted Salsa, Guacamole, Sour Cream

\$84 per dozen

Stillwater Eggs Benedict on Dungeness Crab Cakes

Lemon-Chive Hollandaise

\$34 per guest

House Made Corned Beef Hash Cup, Poached Egg

\$30 per guest

Assorted Bagels & Smoked Salmon Display

Smoked Salmon, Cream Cheese, Traditional Garnishes

\$30 per guest

Avocado Toast: Pan Levain, Smashed Seasoned Avocado

Tomato, Grilled Corn, Everything Bagel Seasoning

Micro Greens

\$102 per dozen

Assortment of Boxed Cereals

\$9 per guest

Breakfast Parfait: House Made Granola, Fresh Local Berries

Strawberry Coulis, Vanilla-Greek Yogurt

\$12 each

Mini Acai Bowl: Banana Acai Puree, Blue Berries

Raspberries, Granola, Toasted Coconut, Chia Seeds

\$15 each

Warm Apple-Candied Pecan Brioche

\$10 each

BARISTA STATION

Regular and Decaffeinated Espresso Coffee

Steamed Whole, Non-Fat, Soy Milks

Sugar-Free Vanilla, Caramel, Hazelnut

Irish Crème, Chocolate Sauces

Whipped Cream, Chocolate Shavings

Lemon Zest Twist, Sugar Cubes

Amoretti Cookies, Biscotti, Shortbread Cookies, Jam Bars

\$34 per guest

\$400 minimum with a maximum duration of two hours

Something Light

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 and 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

SNACKS

Assortment of Toasts

Smashed Avocado, Lime, Chili Powder & Cilantro Sprouts

Nutella, Toasted Coconut, Almonds and Fresh Raspberries

Peanut Butter & Banana on Dave's Killer Bread

\$96 per dozen

Assorted Dips

Cowboy Caviar, Creamy Bacon-Spinach-Onion, Roasted Pepper-Feta

Pita, Veggies, and Tortillas

\$18 per guest

Tortilla Chips, Salsa & Guacamole

\$18 per guest

Mixed Nuts

\$65 per pound

Assorted Dry Snacks

\$22 per pound

Sliced Fresh Fruit & Berries

\$23 per guest

NON ALCOHOLIC BEVERAGES

F. Housemade Smoothies

Watsonville Berry Blast, Strawberry Banana

Central Coast Green, or Tropical Coconut

\$72 per half gallon

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 PowerAde and Energy Drinks

\$9 each

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

\$6.50 each

K. Individual Bottled Juices

\$6.50 each

L. Assorted Soft Drinks: Regular, Diet

Caffeine Free

\$6.50 each

SWEET TREATS

Assorted Petit Fours & Petite Pastries

\$104 per dozen

Pistachio Squares

\$84 per dozen

Danish Pastries, Parisian Croissants, Cream Scones

Assorted Muffins

\$72 per dozen

Pebble Beach Cookies: Chocolate Chip, Coffee Toffee

Oatmeal Raisin, Peanut Butter, GF Toffee-Chocolate Chip

\$84 per dozen

FEED YOUR INNER CHILD

Chocolate Ganache Cone

Mini Mudslides and Fudge Brownies

Red Vines, Cracker Jacks, Peanuts

Gourmet Soda Pops

\$40 per guest

REVITALIZING ENERGY BREAK

Bananas, Apples, Assorted Berries

Low Fat Yogurts

Trail Mix, Nuts, Dried Fruits

Energy and Granola Bars

PowerAde, Bottled Smoothies

Energy Drinks

\$40 per guest

CHOCOLATE FIX

Chocolate Caramel Tart

French Chocolate Macarons

Chocolate Dipped Strawberries

Mini S'mores Cone

Chocolate Truffles

\$46 per guest

For the Road

Assorted Yogurt Cups
\$60 per dozen

Freshly Popped Popcorn
\$9 per guest

Energy Granola Bars
\$8 each

Individual Bags of Pretzels & Chips
\$7 each

Candy Bars
\$6 each

Ice Cream Novelty Bars
\$9 each

Assorted Whole Seasonal Fruit
\$60 per dozen

GOURMET GREEN BAG BREAKFAST

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

Breakfast Burrito: Bacon, Ham, Peppers, Onion, Pepper Jack Cheese
Crispy Seasoned Potatoes, Flour Tortilla, Salsa, Sour Cream

Breakfast Sandwich: English Muffin or Croissant, Egg
Pecan Wood Bacon or Pork Sausage Patty, Cheddar Cheese

"Just Egg" Plant Based Scramble, Non Dairy Cheese
Impossible Breakfast Patty, on a Gluten Free Bagel

Yogurt Cup

Granola Bar

Whole Fresh Fruit

Individually Bottled Orange Juice

\$56 per guest

GOURMET GREEN BAG LUNCH

SANDWICHES - select one

Sliced Sourdough, Wheat, White Bread, Ciabatta, Pretzel, French, Brioche Rolls, Flour, Spinach, Tomato-Chile Tortilla

Oven Roasted Turkey, Pepper Jack Cheese, Smashed Avocado, Lettuce, Tomato

Roast Beef, Smoked Cheddar Cheese, Grilled Bermuda Onions Lettuce, Tomato

Italian Muffaletta: Salami, Mortadella, Ham, Mozzarella, Spicy Pepper Tapenade
Shredded Cabbage, Tomato

Hearth Stone Ham, Swiss Cheese, Butter Lettuce, Tomato, Grainy Honey Mustard

Ancho Chile Orange-Marinaded Grilled Chicken Breast, Pepper Jack Cheese
Bacon, Lime Aioli, Shredded Lettuce, Tomato

BBQ Sauce Shredded Jack Fruit, Vegan Cheese, Iceberg Lettuce, Tomato

SALADS - select one

Mixed Greens, Garden Vegetables, Cannellini Beans, Toasted Sunflower Seeds
Ranch Dressing & Red Vinegar Vinaigrette

Caesar Salad, Romaine, Croutons, Parmesan, Lodge's Caesar Dressing

All American Potato Salad, Eggs, Paprika

Tortellini Pasta Salad, Sun Dried Tomato Pesto, Parmesan, Capers, Olives, Herbs

Quinoa, Chickpeas, Red Onion, Feta, Pistachios, Parsley, Mint, Honey-Lemon
Dressing

DESSERTS - select one

Chocolate Chip / Oatmeal Raisin / Peanut Butter / GF Chocolate Toffee Cookies

Chocolate Fudge Brownie / Pistachio Bar / Almond Cake / Key Lime Bar

Apple Pop Tart / Snickers Bar

\$56 per guest

Plated Lunch

SOUPS

Salmon-Corn Chowder with Chives

Rustic Leek & Potato Soup with Prosciutto Crisps

Vegetable Coconut Curry with Roasted Butternut Squash

SALADS

Baby Head Lettuce, Cucumbers, Cherry Tomatoes

Pickled Carrots, Raw Curly Beets, Sunflower Seeds

Honey-White Balsamic Vinaigrette

Butter Lettuce, Grilled Corn, Cherry Tomatoes, Cotija Cheese

Shaved Radish, Chile-Citrus Dressing, Cilantro Crema

Baby Spinach, Fresh Strawberries, Toasted Pistachios

Honey-Poppy Seed Dressing

Traditional Caesar Salad, Marinated White Anchovies

Parmesan Reggiano, Garlic Croutons, Caesar Dressing

CHILLED ENTRÉES

Chipotle Marinated Skirt Steak, Traditional Caesar Salad

Oven Roasted Cherry Tomatoes, Crispy Onion Straws

\$86 per guest

Ahi Tuna Poke Bowl, Purple Sticky and Sushi Rice

Seaweed Salad, Carrots, Sprouts, Green Onions

Sesame Seeds, Crispy Wasabi Peas

Sweet Kabiyaki Sauce, Sriracha Aioli

\$80 per guest

Champagne Olive Oil Poached Salmon

Lemon Herbed Greek Yogurt, Butter Lettuce Salad

Red Quinoa, Avocado, Tomatoes, Artichokes, Cucumbers

Toasted Slivered Almonds, Champagne Vinaigrette

\$80 per guest

Coastal Cobb Salad

Gem Lettuce, Lemon Grilled Chicken, Bacon

Dungeness Crab, Cherry Tomato, Artichokes, Cucumber

Boiled Eggs, Avocado, Crumbled Goat Cheese

Honey White Balsamic Vinaigrette

\$80 per guest

DESSERTS

French Rhubarb-Strawberry Tart, White Peach Sherbet

Bailey's Infused Chocolate Torte

Classic Cheesecake, Mango Sorbet, Blackberry

Carrot Cake, Cheese Mousseline, Candied Walnuts

Classic Amaretto Tiramisu



HOT ENTRÉES

Sea Salt Rubbed Rib Eye Steak

Pinot Noir Jus, Blue Cheese Mousse, Potato Croquette

Balsamic Roasted Brussels Sprouts, Crispy Onion Straws

\$92 per guest

Grilled Jidori Chicken Breast

Poached Marble Potatoes, Grilled Asparagus

Wild Arugula Salad, With Shaved Ricotta

\$76 per guest

Grilled Fennel Pollen Marinated Salmon

Saffron Wild Rice, Poached Asparagus, Marinated

Asparagus, Grilled Lemon Beurre Blanc, Herb Salad

\$80 per guest

Seafood Cioppino: Local Cod, Calamari, Dungeness Crab

Lemon, Fennel Tomato Broth, Garlic Bread Crostini

\$82 per guest

Vegan Roasted Vegetable Agnolotti, Roasted Baby Beets

Olive Oil Braised Fennel, Pine Nuts

Lemon-Pepper Goat Cheese Crumbles

\$76 per guest

Vegan Chickpea Curry, Tofu & Eggplant

Lemongrass Scented Basmati Rice

Sweet/Salty Mango Napa Cabbage Slaw

\$76 per guest

Served with the following selection of

Soup or Salad

Freshly Baked Rolls

Dessert

Freshly Brewed Peerless Coffee, Decaffeinated Coffee

Assorted Teas, Hot Chocolate

Lunch Buffets

CALIFORNIA LUNCH BUFFET

SOUP

Chicken Tortilla with Crispy Corn Tortilla Strips

SALADS

Fruit Salad, Melon, Strawberries, Grapes, Oranges

Central Coast Cobb Salad, Gem Lettuce

Lemon Grilled Chicken, Bacon, Cherry Tomato

Cucumber, Boiled Eggs, Avocado, Artichokes

Crumbled Goat Cheese, Honey-Balsamic Vinaigrette

Roasted Beet Salad, Feta, Sesame Seed Dressing

ENTRÉES

Butternut Squash Ravioli, Parmesan, Brown Butter

Amaretti, Sage & Arugula

Lemon-Herb Roasted Chicken Breast

Spiced Marble Potatoes, Roasted Brussel Sprouts

Crispy Prosciutto, Corn & Tomato Relish

Cornmeal Crusted Rock Cod, Salsa Verde, Yellow Rice

Black Beans

DESSERTS

Warm Chocolate Cake, Ganache, Vanilla Ice Cream

Berry Mousse Cake

Lemon-Meringue Pie Pop

Apple Crisp Tart

Ice Cream Novelties

\$96 per guest

THE PEBBLE LUNCH BUFFET

SOUP

Cream of Artichoke Soup, Sherry Cream

SALADS

Butter Lettuce Salad, Radish, Avocado, Artichoke Hearts

Sunflower Seeds, Crispy Onions

Champagne-Dijon Vinaigrette

Israeli Cous Cous Pasta Salad with Shredded Ham

Bacon Crumbles, Tomato, Green Onions, Creamy Blue Cheese

Garbanzo Bean & Red Quinoa Salad with Cucumber

Red Onions, Feta Cheese, Pistachio, Mint, Parsley

Honey-Lemon Dressing

ENTRÉES

Honey-Rosemary-Fennel Marinated Jidori Chicken Breast

Vegetable-Saffron Wild Rice Pilaf

Chipotle Marinated Roast New York Strip Loin

Onion Jam Bordelais, Crispy Fingerling Potatoes in Garlic Butter

Charred Broccolini, Roasted Garlic, Crispy Chickpeas

DESSERTS

Decadent Chocolate Cake

Pistachio Madeleine

Yuzu Cream, Macadamia

Raspberry Eclair

\$98 per guest

THE GOLFER'S DELI BUFFET

\$82 per guest

SALADS

Petite Iceberg Wedges, Shredded Carrots, Beet Curls, Radish

Cucumbers, Cherry Tomatoes, Bacon, Big Rock Blue Cheese

Creamy Avocado Ranch Dressing

BBQ Yukon Gold Potato Salad, with Bacon & Green Onions

Grilled Vegetable Salad with Marinated Mushrooms, Honey

White Balsamic Dressing

DESSERTS

Seasonal Fresh Fruit, Berries

Miniature Assorted Pebble Beach Cookies

Fudge Brownies

Key Lime Bars

SOUP

Today's Seasonal Soup

DELI ITEMS

Albacore Tuna Salad, Deviled Egg Salad

Sliced Black Forest Ham, Roast Turkey Breast

Mortadella, Roast Beef, Italian Dry Salami

Cheddar, Swiss, Pepper Jack, Provolone Cheeses

Lettuce, Tomato, Red Onions, Dill Pickle Spears

Olives Pepperoncinis, Butter Pickle Chips

Assortment of Deli Breads and Rolls

Conversation Starters

COLD CANAPÉS \$13 per piece

Deviled Egg, Crispy Prosciutto
 Oven Roasted Cherry Tomato, Parmesan, Balsamic
 Sashimi of Hamachi, Truffle Yuzu, Pickled Fresno Chile
 Roasted Butternut Squash, Shitake Mushroom, Fig Jam Tart
 Date Stuffed with Feta, Honey, Cumin and Walnuts
 Thai Beef Cup, Wonton, Cilantro, Cucumber, Mint, Red Onion
 Spanish Tortilla, Manchego, Spicy Aioli
 Grilled Beef Skewers with Truffle Aioli

HOT CANAPÉS \$14 per piece

Grilled Mini Lamb Chops, Honey Moroccan Spice
 Spinach Pesto Puffs
 Birria Mini Tostada, Crema Cotija
 Pulled Pork Quesadilla, Avocado Mousse
 Dungeness Crab Melt on a Crostini
 Shrimp Skewer with Sweet Chili
 Punjabi Vegetable Samosa
 Lobster & Sweet Corn Empanada
 Fig and Boursin Cheese with Chorizo on a Crostini

CHILLED SEAFOOD \$16 per piece

Served with Lemon, Cocktail Sauce, Lemongrass Mignonette
 Snow Crab Claws
 Chardonnay Poached Prawns
 Selection of Oysters on the Half Shell



CARVING

Culinary Attendant Required

Roasted Garlic Prime Rib
 Au Jus Horseradish Cream

\$60 per guest

Peppercorn Crusted Beef Tenderloin, Natural Jus
 \$64 per guest

Grilled New York Strip, Mushroom Bordelaise
 \$62 per guest

Rotisserie Chicken, Madera Jus
 \$46 per guest

Sage Brined Roasted Turkey Breast
 Gravy, Cranberry Sauce
 \$42 per guest

CALIFORNIA TAQUERIA

Culinary Attendant Required

Oregano Dusted Skirt Steak or Garlic Paprika Chicken
 Chile Verde Pork

Garlic Cilantro Shrimp or Cajun Butter Fish

Vegan Pulled Mushrooms

Warm Flour and Corn Tortillas

Salsa Fresca, Salsa Ranchera

Crema, Guacamole, Shredded Cabbage, Lime, Cilantro

\$62 per guest

PASTA STATION

Culinary Attendant Required

Rotini Pasta Alla Panna

Shrimp, Bacon, Mushrooms in Cream Sauce

Spaghetti Pomodoro

Chicken Parmesan with Sun Dried Tomato

Penne Pasta

Garden Vegetables

\$56 per guest

Displayed Bites

Seasonal Fruit & Mixed Berry Display

\$24 per guest

The Valley Crudités

Market Fresh Vegetables, Blue Cheese, Ranch Dressing

\$16 per guest

Nigiri and Assorted Sushi Rolls - 4 pieces per guest

Wasabi, Pickled Ginger, Soy Sauce

\$52 per guest

Spicy Tuna, Rainbow, California, Veggie Rolls - 4 pieces per guest

Wasabi, Pickled Ginger, Soy Sauce

\$48 per guest

Caviar Tasting Station

Sustainable California Farmed Caviar with Exotic Flavors

Saffron, Wasabi, Ginger, Truffle, Hackleback, Ossetra

Traditional and Exotic Accompaniments

Market Price

Grand Seafood Display - 3 pieces per guest

West Coast Oysters, Clams on Half Shell

Jumbo Shrimp, Crab Claws

Lemon, Cocktail Sauce, Balsamic Mignonette

\$52 per guest

Italian Antipasto

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

\$40 per guest

Middle Eastern Display

Hummus, Baba Ghanoush, Tzatziki, Trio of Roasted Peppers

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

\$38 per guest

Artisan Cheese Display

Quince Jelly, Toasted Almonds, Seedless Grapes, Baked Bagel Chips, Baguette

\$38 per guest

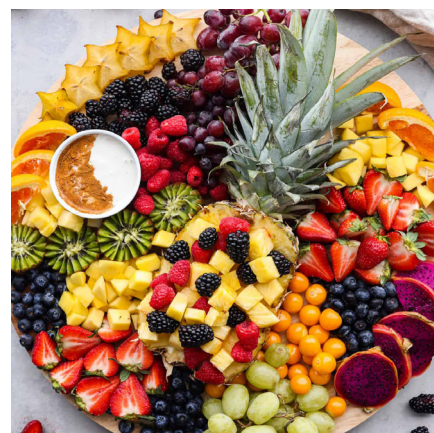
A Taste of the Central Coast

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

\$42 per guest



Plated Dinner - Starters

APPETIZERS

Parmesan Polenta, Mushrooms Fricassee, White Balsamic
Pan Seared Scallop, Root Puree, Chardonnay Butter Sauce
Grilled Tiger Prawns, Etouffee, Black Rice
Hamachi, Olive Oil, Lemon Ponzu, Cherry Tomatoes, Avocado Mouse
Spinach Gnocchi, Wild Mushroom, Cream Sauce
Porcini Ravioli, Parmesan Cream Sauce

SOUPS

French Green Lentil Soup, Applewood Smoked Bacon
New England Clam Chowder
Castroville Artichoke Soup, Chive Cream
Creamy Parsnips and Apple Soup
Lobster Bisque, Lobster Ravioli

INTERMEZZOS

Orange-Champagne Sorbet
Floral Yuzu Sorbet
White Peach Sherbert
\$16 per guest

LOCAL ARTISINAL CHEESE COURSE

Fiscalini Aged Gold Cheddar
Big Rock Blue Cheese
Marin Brie
\$38 per guest



SALADS

Heirloom Beet Salad, Local Goat Cheese, Candied Walnuts, Gem Lettuce, Honey Lemon Vinaigrette
Baby Lettuce Salad, Pecorino Cheese, Marcona Almonds, Shaved Fennel, Red Wine Vinaigrette
Burrata, Grilled Broccolini, Arugula, Tomatoes, Extra Virgin Olive Oil, Balsamic Syrup
Water Crest, Sweet Gem Lettuce, Radish, Feta Cheese, Pine Nuts, Herb Vinaigrette
Butter Lettuce Salad, Pink Peppercorn Smoked Bacon, Blue Cheese, Olive Oil Confit Tomatoes
Roasted Shallot Vinaigrette
Insalata Rustica Portobello Mushroom, Asparagus, Artichoke and Field Greens, Shaved Parmesan
Olive Oil and Balsamic Vinegar

Plated Dinner - *Entrees*

SEAFOOD

Roasted Wild Halibut

Pesto Farro, Roasted baby Carrots, Porcini Cream Sauce

\$144 per guest

Day Boat Scallops

Corn Polenta, Roasted Cauliflower, Beurre Rouge

\$144 per guest

Grilled Salmon

Israeli Couscous, Grilled Asparagus, Chive Beurre Blanc

\$144 per guest

Chilean Sea Bass

Whipped Potatoes, Asparagus, Chardonnay Caper Sauce

\$160 per guest

Maine Lobster on the Half Shell

Herb Roasted Marble Potatoes, Grilled Asparagus

White Wine Tarragon Butter

\$170 per guest

BEEF

Grilled Filet Mignon

Buttermilk Mash Potatoes, Roasted Cauliflower, Port Jus

\$202 per guest

Pan Seared Rib Eye Steak

Roasted Fingerling Potatoes, Sweet Carrots

Peppercorn Sauce

\$196 per guest

New York Steak

Potato Gratin, Green Beans, Roquefort Demi-glace

\$196 per guest

Dry Aged New York Steak *Requires two weeks advance notice*

Truffle Potato Wedges, Grilled Asparagus

Burgundy Truffle

\$220 per guest

VEGETARIAN

White Balsamic Portobello Steak, Baby Carrots, Olives

Mashed Potatoes

\$140 per guest

Caprese Ravioli, Smooth Tomato Sauce, Wild Oregano

\$140 per guest

Butternut Squash, Quinoa, Grilled Broccolini, Pine Nuts

\$140 per guest

PORK

Kurobuta Pork Chop

Buttermilk Mash Potatoes, Grilled Broccolini, Maple Rum Glaze

\$144 per guest

Center Cut Pork Chop

Kabocha Mascarpone Puree, Brussel Sprouts, Cherry Demi-glace

\$148 per guest

LAMB

Herb Crusted Lamb Loin

Herbed Couscous, Green Beans, Pomegranate Red Wine Jus

\$184 per guest

Colorado Rack of Lamb

Marble Potatoes, Roasted Carrots, Port Demi-glace

\$188 per guest

POULTRY

Jidori Organic Chicken Breast

Smoke Cheddar Polenta, Sauté Mushrooms Brandy Jus

\$144 per guest

Grilled Chicken Breast

Buttermilk Mash Potatoes, Asparagus Red Wine Jus

\$144 per guest

COMBINATION

Grilled Filet Mignon, Grilled Salmon

Leek Fondue, Grilled Asparagus, Red Wine Reduction, Capers

\$198 per guest

Grilled Filet Mignon, Broiled Lobster

Roasted Baby Carrots, Fingerling Potatoes

Port Wine, Citrus Beurre Blanc

\$202 per guest

Grilled New York Steak, Striped Bass

Herb Roasted Marble Potatoes, Broccolini

Bordelaise, Tarragon Cream Sauce

\$198 per guest

Rosemary Crusted Colorado Rack of Lamb, Chilean Seabass

Butternut Squash Puree, Spinach Pomegranate Port

Lemon Beurre Blanc

\$202 per guest

Red Wine Braised Short Rib, Grilled Shrimp

Root Puree, Buttered Green Beans, Port Reduction, Beurre

Rouge

\$198 per guest

The Cherry on Top

GOURMET PLATED DESSERTS

Cheesecake Souffle, Champagne Glazed Fruit Salad
Orange-Champagne Sorbet

Apricot Crème Fraiche Bar, Meringue Kisses, Apricot Confit
Honey Glazed Almond

Mango-Passion Fruit Mousse Terrine, Fruity Meringue Crisp
Pate de Fruit Bits

Caramel-Apple Parfait, Milk Chocolate Mousse, Crushed Almonds
Caramel Swirl

Decadent Chocolate Éclair, Chocolate Cremieux
Fresh Raspberries, Vanilla Chantilly

Caramelized Blond Chocolate Pot de Crème, Chocolate Macarons
Almond Biscotti Bits

Baileys Infused Chocolate Mousse Gateau

Raspberry-Yogurt Mousse, Red Fruit Tuile
White Chocolate Genoise

Chocolate-Pistachio Terrine, Semisweet Mousse, Honey Florentine

Carrot-Walnut Cake, Cream Cheese Mousseline, Carrot Ice Cream
Candied Walnuts

Sorbet Trio:

Raspberry

Mango

Yuzu

Seasonal French Tarts

Strawberry-Rhubarb Tart, White Peach Sherbet, Raspberry Frangipane

Caramel Apple, Gingersnap Frangipane, Speculoos Ice Cream



SPECIALTY DESSERT STATIONS

Culinary Attendant Required

CUSTOM RUM BABA

Selection of: Bavarian Cream
Berry Salad & Chocolate Cream
\$32 per guest

S'MORES

Freshly Torched Honey Meringue
Chocolate Cream & Graham Streussel
\$32 per guest

DESSERT TRIOS

CHOCOLATE MOUSSE TRIO

Decadent Chocolate, Framboise
Passion Fruit on a Melange of Cookie Brittle
\$28 per guest

CHEF'S TRIO

Apricot Crème Fraiche
Salted Caramel Roll
Amoretto-Mascarpone Friandises
\$28 per guest

Dinner Buffets

A TASTE OF THE SOUTHWEST

\$208 per guest

SOUPS & SALADS

Chicken Enchilada Soup
Cheddar Cheese, Sour Cream
Cucumber, Cherry Tomatoes, Red Onion
Lime Cilantro Vinaigrette
Queso Fresco
Coleslaw, Lime, Sour Cream, Corn
Black Beans, Pumpkin Seeds, Cilantro
Red Pepper

ENTRÉES

Cilantro Shrimp
New York Steak
Smashed Marble Potatoes
Grilled Salmon
Cilantro Avocado Crema
Grilled Citrus Chicken, Chipotle Aioli
Cumin, Chile Powder Brown Sugar New

SIDES

Mexican Red Rice, Refried Pinto Bean
Corn Tortilla Chips, Pico de Gallo, Guacamole

DESSERTS

Abuelita Chocolate Pot de
Creme
Mini Tres Leches
Pistachio Square
Apricot Cream Slice

TASTE OF THE LODGE

\$225 per guest

THE BENCH

Fire Roasted Brussel Sprouts,
Rice Wine Vinaigrette, Garlic, Red Chilies
Fish Sauce, Sesame, Mint, Cilantro
County Line Garden Lettuce, Shave Fennel
Avocado, Laura Chanel's Chevre
Spiced Pepitas, Pomegranate
Buttermilk Dill Dressing
Spicy Fire Roasted Shrimp, Calabrian Chili
Butter, Oregano, Garlic
Wood Grilled Broccolini, Lemon, Garlic, Parmesan

STILLWATER BAR & GRILL

New England Clam Chowder
Smoked Bacon, Chopped Clams
Seared Pacific Swordfish
Sundried Tomato & Pesto Cavatelli
Peas, Pine Nuts, Bacon Vinaigrette
Champagne Cream Sauce
Nori Seared Hamachi
Chili Vinaigrette, Green Onion Relish
Fried Garlic & Onion

TAP ROOM

Roasted Beer Chicken
Medley Vegetables, Fingerling Potato
Prime Rib Chili, Warm Cornbread Bites
Tap Room Grilled Delmonico
Cognac Pepper Corn Sauce

DESSERTS

Tap Room Southern Coconut Cake
Pistachio Square
Lemon-Meringue Pie Pop
Decadent Chocolate Cake
Mini Mixed Berry Tartlet

FARMERS' MARKET BUFFET

\$260 per guest - Culinary Attendant Required

ARTISAN CHEESE & FRUIT DISPLAY

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

SOUP & SALAD BAR

Tomato Basil Bisque
Vegetable Minestrone
Little Gem Wedge, Bacon, Blue Cheese
Tomatoes, Blue Cheese Dressing
Baby Spinach and Kale Grana Padano Cheese
Cranberry Walnuts, Candy Garlic Vinaigrette

SUSTAINABLE SEAFOOD STATION

Iced Jumbo Prawns, Crab Claws
Pacific Oysters on the Half Shell
Cocktail Sauce, Lemon, Horseradish
Nigiri Sushi, California Rolls
Soy Sauce, Wasabi
Sashimi of Hamachi, Calabrian Chili
Olive Oil, Lemon Juice Basil
Sesame Seeds

ENTRÉES

Pan Seared Seabass, Forbidden Rice
Champagne Sauce
Caprese Ravioli, Tomato Sauce, Asiago
Organic Sautéed Spring Vegetables
Olive Oil, Sea Salt

CARVING STATION

Grilled Wagyu Skirt Steak
Red Wine Jus

DESSERTS

Rhubarb-Strawberry Crisp
Peach Sherbet
Avocado Chocolate Mousse
Pistachio Square
Lemon-Blueberry-Basil Shortcake

The Happiest of Hours

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

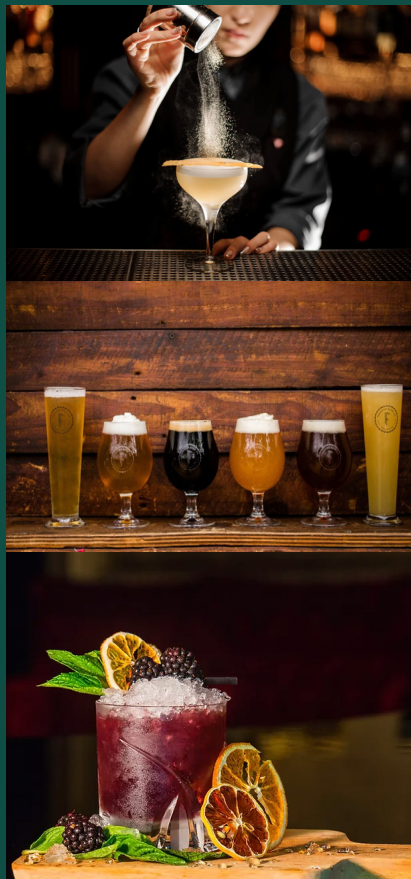
Tanqueray Gin

Milagro Silver Tequila

Maker's Mark Bourbon

Dewars White Label Scotch

\$15 per drink



DOMESTIC BEER

Budweiser

Bud Light

Coors Light

Michelob Ultra

\$8 per drink

IMPORTED/CRAFT BEER

Alvarado Street Monterey Lager

Guinness

Lagunitas IPA

Sierra Nevada

Stella Artois

Upside Dawn NA Beer

\$9 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	Yardage Books \$2.50
Pebble Beach Logo Cigar \$20	Sun Screen \$7
Sleeve of Golf Balls \$15	Ball Markers \$5
Golf Tees \$14	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: Ben Brown
Executive Sous Chef: Christian Pulido
Executive Pastry Chef: Annamaria Kosa

PEBBLE BEACH
RESORTS