



PEBBLE BEACH

2023 U.S. WOMEN'S OPEN

Table Hospitality Menus

Pebble Beach Room



THURSDAY, JULY 6, 2023

BREAKFAST BUFFET | 8:00AM-11:00AM

Freshly Brewed Peerless Coffee, Decaffeinated Coffee, Assorted Teas, Hot Chocolate
Juices (in Carafes): Orange, Apple and Grapefruit (GF,V)
Sliced Seasonal Fresh Fruit (GF,V)
Bran, Blueberry and Daily Gluten-Free Muffins (VG)
Steel-Cut Oats with Brown Sugar, Golden Raisins and Toasted Chopped Pecans (VG)
Ham, Egg and Cheddar on an English Muffin
Buttermilk Pancakes with Maple Syrup
Breakfast Meats: Ham, Pecan Wood Smoked Bacon and Country Sausage

LUNCH BUFFET | 11:30AM-2:30PM

Swank Farms Heirloom Tomato Fennel Bisque (GF, VG)
Roasted Heirloom Beet Salad with Frisée, Spinach, Orange and Grapefruit Supremes, Red Onions, Goat Cheese, Candied Pecans and Citrus Vinaigrette (GF,VG)
Chilled Roasted Portabella Mushrooms, Roasted Garlic and Wild Mushroom Salad (GF,V)
Herb-Roasted Chicken Breast with Buttery Mashed Potatoes, Braised Peppers and Marsala Cream (GF)
Seared Filet of Salmon with Fregola, Roasted Shallots, Black Garlic Pesto, Broccolini & White Wine Butter

DESSERT

Assorted Cookies: Oatmeal-Raisin, Chocolate Chip, Peanut Butter, GF Toffee (VG)
Chocolate-Walnut Brownie (VG)
Caramel Pot de Crème (VG)
Mini Mixed Berry Shortbread Squares (VG)
Gourmet Ice Cream Bars
Whole Fruit: Red and Green Apples, Bananas (all day)

AFTERNOON SNACKS | 3:00PM-6:00PM

House-Made Potato Chips and French Onion Dip
Paella Fritters with Dungeness Crab, Shrimp Andouille Sausage, Saffron and Herbs
Beef Wellington with Bearnaise Aioli

BAR | 11:00AM-6:00PM

Tito's Vodka	805
Tanqueray Gin	Modelo Especial
Milagro Reposado Tequila	Chardonnay
Buffalo Trace Bourbon	Sauvignon Blanc
Lagunitas	Pinot Noir
Coors Light	Cabernet Sauvignon
Coca-Cola Brand Soft Drinks	Assorted Sparkling and Still Water
House-Infused Specialty Water: Grapefruit-Rosemary	

GF – Gluten Free | DF – Dairy Free | VG – Vegetarian | V – Vegan**

** All of our foods are prepared in a kitchen where shellfish and other seafood, nuts, gluten, and other allergens are present, and our menu descriptions may not include all ingredients. We are unable to guarantee items are 100% free of allergens.



FRIDAY, JULY 7, 2023

BREAKFAST BUFFET | 8:00AM-11:00AM

Freshly Brewed Peerless Coffee, Decaffeinated Coffee, Assorted Teas, Hot Chocolate
Juices (in Carafes): Orange, Apple and Grapefruit (GF,V)
Sliced Seasonal Fresh Fruit (GF,V)
Bran, Blueberry and Daily Gluten-Free Muffins (VG)
Steel-Cut Oats with Brown Sugar, Golden Raisins and Toasted Chopped Pecans (VG)
Egg, Chorizo and Pepper Jack Cheese in a Buttery Biscuit
Breakfast Meats: Ham, Pecan Wood Smoked Bacon and Country Sausage (GF)
Omelet Station (Chef to prepare)

LUNCH BUFFET | 11:30AM-2:30PM

New England Clam Chowder

Chef Stephanie Izard's Shrimp Salad with Strawberries-Pepita Crunch, Pickled Veggies and Lime-Herb Dressing

Iceberg Wedge with Cherry Tomatoes, Bacon, Red Onions and Creamy Bleu Cheese Dressing (GF,VG)

Chilled Asparagus Tips with Roasted Garlic Oil, Chives and Truffle-Porcini Aioli (GF,VG)

Pan-Seared West Coast Halibut with Lemongrass-Scented Jasmine Rice, Cucumber-Grapefruit Relish, Meyer Lemon Butter and Toasted Almonds

Chef Stephanie Izard's Roasted Chicken Thighs, Sweet Corn and Salted Coconut Caramel

DESSERT

Assorted Cookies: Oatmeal-Raisin, Chocolate Chip, Peanut Butter, GF Toffee (VG)

Raspberry Bakewell Tart (VG)

S'mores Cheesecake (VG)

Whole Fruit: Red and Green Apples, Bananas (all day)

AFTERNOON SNACKS | 3:00PM-6:00PM

Bagel Chips with Spinach and Artichoke Dip

Del Monte Artichoke and Goat Cheese Fritter (VG)

Chilled Crab and Shrimp on Buttery Hawaiian Roll with Lemon Herb Aioli

Heirloom Beets with Prosciutto and Herbed Goat Cheese on Crostini

BAR | 11:00AM-6:00PM

Tito's Vodka

Tanqueray Gin

Milagro Reposado Tequila

Buffalo Trace Bourbon

Lagunitas

Coors Light

Coca-Cola Brand Soft Drinks

House-Infused Specialty Water: Green Apple-Raspberry

805

Modelo Especial

Chardonnay

Sauvignon Blanc

Pinot Noir

Cabernet Sauvignon

Assorted Sparkling and Still Water

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SATURDAY, JULY 8, 2023

BREAKFAST BUFFET | 8:00AM-11:00AM

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

Juices (in Carafes): Orange, Apple and Grapefruit (GF,V)

Sliced Seasonal Fresh Fruit (GF,V)

Bran, Blueberry and Daily Gluten-Free Muffins (VG)

Steel-Cut Oats with Brown Sugar, Golden Raisins and Toasted Chopped Pecans (VG)

Brioche French Toast with Sweet Streusel, Pure Maple Syrup and Crème Anglaise

Scrambled Eggs (GF)

Breakfast Meats: Ham, Pecan Wood Smoked Bacon and Country Sausage (GF)

LUNCH BUFFET | 11:30AM-2:30PM

Chicken Tortilla Soup (GF)

Black Bean Salad with Corn, Bell Peppers, Red Onions, Jicama, Cilantro and Cumin Limon Dressing

Red and Green Coleslaw with Cilantro Lime Vinaigrette (GF,V)

Chilled Herb-Roasted Breast of Turkey with Santa Cruz Smokin' Padron Jam (GF)

Grilled Chili-Rubbed Tri-Tip with Herb-Roasted Marble Potatoes, Charred Onions and Peppers and Whiskey BBQ Bordelaise (GF)

Cheese Ravioli with Shrimp, Spinach, Tomatoes, Caramelized Pearl Onions, Parmesan and Lemon Cream Sauce

DESSERT

Mixed California Berry Cobbler Cup (VG)

Pistachio Éclair (GF)

Mini Lemon Meringue Pie Shooters (VG)

Gourmet Ice Cream Bars

Whole Fruit: Red and Green Apples, Bananas (all day)

AFTERNOON SNACKS | 3:00PM-6:00PM

Spiced Smoked Salmon Dip with Crisped Herbed Focaccia

Black Bean Empanadas with Lime Crema (VG)

Acapulco Shrimp and Crab Cocktail Shooters with Avocado, Lemon, Horseradish and Zesty Cocktail Sauce (GF)

Roasted Green Chili Mac & Cheese Fritter (VG)

BAR | 11:00AM-6:00PM

Tito's Vodka

Tanqueray Gin

Milagro Reposado Tequila

Buffalo Trace Bourbon

Lagunitas

Coors Light

Coca-Cola Brand Soft Drinks

House-Infused Specialty Water: Watermelon

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SUNDAY, JULY 9, 2023

BREAKFAST BUFFET | 8:00AM-11:00AM

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

Juices (in Carafes): Orange, Apple and Grapefruit (GF, V)

Sliced Seasonal Fresh Fruit (GF, V)

Bran, Blueberry and Daily Gluten-Free Muffins (VG)

Steel-Cut Oats with Brown Sugar, Golden Raisins and Toasted Chopped Pecans (VG)

Blueberry Buttermilk Pancakes with Summer Berry Compote and Maple Syrup

Pork Sausage, Egg and Jack Cheese on a Hawaiian Roll

Breakfast Meats: Ham, Pecan Wood Smoked Bacon and Country Sausage (GF)

LUNCH BUFFET | 11:30AM-2:30PM

Del Monte Artichoke Soup (VG)

Fingerling Potato Salad with Toasted Nori, Sesame Seeds, Edamame, Corn, Roasted Peppers & Sweet Chili Mayo (GF, V)

Little Gem Salad with Watermelon Radish, Shredded Carrot, Pickled Red Fresno, Cherry Tomato, Ricotta Salata, Spiced Pepitas and Roasted Jalapeño Agave Vinaigrette (GF, VG)

Chilled Sweet Potato “Glass Noodles” with Shiitake Mushrooms, Spinach, Bell Peppers, Carrots, Sugar Snap Peas and Sweet Sesame Soy Glaze (GF, V)

Thinly Sliced Roast New York Strip Loin, Duck Fat-Roasted Marble Potatoes with Sea Salt, Warm Mushroom Salad and Black Truffle Jus (GF)

Aleppo-Spiced Pork Loin with Roasted Garlic Rice Pilaf, Braised Peppers and Chipotle Pork Jus (GF)

DESSERT

Assorted Cookies: Oatmeal-Raisin, Chocolate Chip, Peanut Butter, GF Toffee (VG)

Mixed Berry Streusel Tartlets (VG)

Gourmet Ice Cream Bars

Whole Fruit: Red and Green Apples, Bananas (all day)

AFTERNOON SNACKS | 3:00PM-6:00PM

Caramelized Asian Pear and Goat Cheese Salsa on Buttery Crisp Crostini

KFC “Korean Fried Chicken” Wings with Soy Cucumbers and Scallion Ranch

Individual Crisp Salinas Valley Vegetable Crudit  with Assorted Dips

Dungeness Crab and Shrimp Dip with Wonton Chips

BAR | 11:00AM-6:00PM

Tito’s Vodka

Tanqueray Gin

Milagro Reposado Tequila

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