

2017  
CATERING MENUS



1000 AGUAJITO ROAD, MONTEREY, CA 93940  
HOTEL: +1 831 373 6141  
WEB: WWW.MONTEREY.HGI.COM

# CONTINENTAL BREAKFAST

## The Eye Opener

Freshly Squeezed Orange Juice, Grapefruit Juice and Cranberry Juice  
Fresh Baked Assorted Pastries and Croissants  
Butter, Jam and Fruit Preserves  
Starbuck's Coffee and Tazo Teas  
\$18.00 per person

## The Classic Continental

Freshly Squeezed Orange Juice, Grapefruit Juice and Cranberry Juice  
Sliced Seasonal Fresh Fruit  
Fresh Baked Assorted Pastries, Croissants and Muffins  
Butter, Jam and Fruit Preserves  
Assorted Plain and Fruit Yogurts  
Assorted Cereals  
Starbuck's Coffee and Tazo Teas  
\$21.00 per person

## The Deluxe Continental

Freshly Squeezed Orange Juice, Grapefruit Juice and Cranberry Juice  
Sliced Seasonal Fresh Fruit  
Fresh Baked Assorted Pastries, Croissants and Muffins  
Butter, Jam and Fruit Preserves  
Assorted Plain and Fruit Yogurts  
Fresh Baked Assorted New York Style Bagels  
Smoked Salmon, Cream Cheese, Capers and Sliced Red Onions  
Starbuck's Coffee and Tazo Teas  
\$24.00 per person

## A La Carte Enhancements

<b>Croissant Sandwich</b> with Scrambled Eggs and Cheddar Cheese	\$7.00 each
* Add Smoked Bacon or Canadian Ham	\$8.00 each
<b>Breakfast Burrito</b> with Scrambled Eggs, Cheddar Cheese, Potatoes, Onions and Fresh Salsa	\$7.00 each
*Add Smoked Bacon or Chorizo	\$8.00 each

\* All pricing subject to 22% service charge and current 8.75% sales tax

# BREAKFAST BUFFETS

## **The Monterey Bay Breakfast Buffet**

Freshly Squeezed Orange Juice, Grapefruit Juice and Cranberry Juice  
Sliced Seasonal Fresh Fruit  
Assorted Plain and Fruit Yogurts  
Freshly Scrambled Eggs  
Seasoned Hash Browns  
Grilled Breakfast Sausage Links and Smoked Bacon  
Country Style Biscuits  
Butter, Jam, and Fruit Preserves  
Starbuck's Coffee and Tazo Teas  
\$24.00 per person

## **The Cannery Row Breakfast Buffet**

Freshly Squeezed Orange Juice, Grapefruit Juice and Cranberry Juice  
Sliced Seasonal Fresh Fruit  
Assorted Plain and Fruit Yogurts  
Freshly Scrambled Eggs  
Texas French Toast Dipped in Vanilla Cinnamon Batter  
Served with Maple Syrup and Whipped Butter  
Grilled Chicken Apple Sausage and Smoked Bacon  
Starbuck's Coffee and Tazo Teas  
\$26.00 per person

## **The Point Lobos Breakfast Buffet**

Freshly Squeezed Orange Juice, Grapefruit Juice and Cranberry Juice  
Sliced Seasonal Fresh Fruit  
Assorted Plan and Fruit Yogurts  
Goat Cheese, Asparagus and Herb Quiche  
Ham, Swiss Cheese and Spinach Quiche  
Country Red Potatoes with Bell Pepper and Onion  
Grilled Turkey Breakfast Sausage Patties and Smoked Bacon  
Starbuck's Coffee and Tazo Teas  
\$28.00 per person

**•Add \$5.00 per person for groups under 25 pp**

\* All pricing subject to 20% service charge and current 8.75% sales tax

# A LA CARTE

## Beverages

Starbucks Regular Coffee, Decaffeinated Coffee & Tazo Teas	\$55.00 per gallon
Fresh Brewed Iced Tea with Lemon Wedges	\$36.00 per gallon
Freshly Squeezed Orange Juice	\$45.00 per gallon
Grapefruit Juice, Cranberry Juice or Apple Juice	\$45.00 per gallon
Freshly Squeezed Lemonade	\$36.00 per gallon
Fruit Punch with Orange Slices	\$36.00 per gallon
Whole Milk, 2%, Low Fat or Soy	\$18.00 ½ gallon
Assorted Sodas	\$3.00 each
Bottled Waters, Bottled Juice Blends or Mineral Water	\$3.00 each
Individual Bottled Fruit Smoothies	\$6.00 each
Red Bull or Rock Star Energy Drinks	\$5.00 each

## Morning Treats

Seasonal Sliced Fruit Display	\$5.00 per person
Individual Assorted Fruit Yogurts	\$3.00 each
Yogurt Parfait with Fresh Berries and Granola	\$5.00 each
Assorted Croissants, Muffins or Danish	\$36.00 per dozen
Assorted Bagels with Cream Cheese, Jams and Butter	\$36.00 per dozen
Banana Walnut Bread or Zucchini Bread	\$20.00 per loaf
Assorted Individual Cereals	\$4.00 each
Individual Plain & Flavored Oatmeal (Served with Milk, Brown Sugar & Raisins)	\$4.00 each

## Afternoon Goodies

Freshly Made Cookies or Chocolate Fudge Brownies	\$48.00 per dozen
Lemon or Pecan Bars	\$54.00 per dozen
Warm Jumbo Pretzels with Mustard and Pub Cheese Sauce	\$54.00 per dozen
Tortilla Chips with Salsa and Guacamole	\$6.00 per person
Hummus and Tzatziki Dips with Pita Chips and Vegetable Crudite	\$6.00 per person
Trail Mix or Assorted Nuts	\$4.00 per person
Individual Bags of Popcorn, Assorted Potato Chips or Pretzels	\$4.00 each
Fresh Fruit Kabobs Drizzled with Chocolate	\$6.00 each
Haagen-Dazs Ice Cream Bars or Dole Fruit Juice Bars	\$5.00 each
Assorted Candy Bars	\$3.00 each

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# SPECIALTY BREAKS

## **The Cookie Monster**

Freshly Made Assorted Cookies and Chocolate Fudge Brownies  
Assorted Sodas and Bottled Waters  
\$9.00 per person

## **A Little Nibble**

Assorted Domestic Cheeses  
Sliced Fresh Fruit and Assorted Crackers  
Assorted Sodas, Sparkling Mineral Water and Bottled Water  
\$12.00 per person

## **Home Run**

Cracker Jacks®, Roasted Peanuts,  
Warm Soft Pretzels with Mustard  
Assorted Sodas and Fresh Squeezed Lemonade  
\$12.00 per person

## **HGI's Healthy Alternative**

Celery Sticks with Peanut Butter and Raisins,  
Assorted Granola Bars, Mixed Nuts,  
Bottled Fruit Smoothies and Bottled Water  
\$15.00 per person

## **Sweet and Salty**

Rice Crispy Treats, Assorted Mini Reece Peanut Butter Cups,  
Mini Snickers, Hershey Kisses, Potato Chips, Pretzels,  
Assorted Sodas and Bottled Waters  
\$12.00 per person

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# CHILLED LUNCH ENTREES

## **All Lunch Entrees Include:**

Freshly Baked Bread & Butter, Entrée and Dessert  
Freshly Brewed Iced Tea, Starbucks Coffee and Tazo Tea

## **Gourmet Deli Plate**

Roasted Turkey, Black Forest Ham, Genoa Salami, Swiss and Cheddar Cheese, Lettuce,  
Tomato and Pickle on a Ciabatta Roll

Served with Penne Pasta Salad

\$25.00 per person

## **Grilled Mediterranean Vegetable Wrap**

Grilled Vegetables and Hummus

Served with Organic Mixed Greens and Balsamic Vinaigrette

\$24.00 per person

## **Classic Chicken Caesar Salad**

Tender Hearts of Romaine, Garlic Croutons,  
Shredded Parmesan Cheese and Caesar Dressing

\$24.00 per person

## **Bountiful Salad Bowl with Grilled Chicken**

Organic Mixed Greens, Grilled Asparagus and Carrots, Artichoke Hearts,  
Roasted Red Bell Peppers, Cucumbers, Tomatoes and Kalamata Olives

Choice of Blue Cheese, Ranch or Balsamic Vinaigrette Dressing

\$26.00 per person

## **Cobb Salad**

Roasted Turkey, Smoked Bacon, Avocado, Maytag Blue Cheese, Hard Boiled Eggs,  
Cucumbers, Tomatoes and Romaine Lettuce

Choice of Blue Cheese, Ranch or Balsamic Vinaigrette Dressing

\$26.00 per person

## **Dessert**

Choice of One:

New York Style Cheese Cake, Chocolate Seduction Cake,  
Carrot Cake or Fresh Fruit Tart

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# BOX LUNCH

## **All Boxed Lunches Include:**

Individual Bags of Potato Chips, Whole Fresh Fruit, Chocolate Chip Cookie or Fudge Brownie, Soda or Bottled Water

## **Fresh Deli Sandwich**

Choice of:

### **Roast Turkey, Ham or Roast Beef**

Choice of Cheddar, Jack or Swiss Cheese

Served on Sliced White, Wheat, Rye or Deli Roll

Lettuce, Tomato and Pickle

\$21.00 per person

### **Roast Turkey & Avocado**

Provolone Cheese, Lettuce, Tomato and Pickle

Served on a Ciabatta Roll with Pesto Aioli

\$22.00 per person

### **Sirloin Stack**

Sliced Sirloin of Beef with Swiss Cheese

Lettuce, Tomato and Pickle

Served on a Deli Roll

\$22.00 per person

### **Vegetarian**

Grilled Marinated Mushroom, Squash, Roasted Red Bell Pepper,  
Spinach and Provolone Cheese,

Served on Rosemary Focaccia Bread with Garlic Aioli

\$20.00 per person

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# PLATED HOT ENTREES

## All Entrees Include:

Freshly Baked Rolls & Butter, Salad, Entrée and Dessert  
Freshly Brewed Iced Tea, Starbucks Coffee and Tazo Hot Tea

## Entrees

(Choice of Two)

### Chicken Rosemary

Broiled Chicken Breast Served with a Rosemary Pancetta Sauce  
Lunch \$27.00 – Dinner \$32.00 per person

### Chicken Wellington

Mushroom Duxelle with a Marsala Demi Glace  
Lunch \$32.00 – Dinner \$37.00 per person

### Roast Turkey Breast

Served with Savory Stuffing, Cranberry Relish and Gravy  
Lunch \$27.00 – Dinner \$32.00 per person

### Pan Seared Filet of Sole

Served with a Lemon Caper Beurre Blanc  
Lunch \$29.00 – Dinner \$34.00 per person

### Roasted Filet of Salmon

Served with a Sundried Tomato Basil Cream Sauce  
Lunch \$32.00 – Dinner \$37.00 per person

### Pork Tenderloin

Served with Roasted Apples and Onions  
Lunch \$30.00 – Dinner \$35.00

### Grilled Black Angus Filet Mignon

Served with a Shallot Pinot Noir Sauce  
Lunch \$41.00 – Dinner \$46.00 per person

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# PLATED HOT ENTREES

## CONTINUED

### Entrees

#### Grilled New York Steak

Topped with Grilled Baby Portabella Mushrooms  
Lunch \$37.00 – Dinner \$42.00 per person

#### Polenta Tower

Grilled Fresh Vegetables and Mozzarella Cheese  
Served with a Pesto Cream Sauce and Grated Parmesan Cheese  
Lunch \$25.00 – Dinner \$30.00 per person

#### Stuffed Portabella Mushroom

Roasted Herb Vegetables and Melted Mozzarella Cheese  
Served with a Marinara Sauce and Cauliflower Puree  
Lunch \$25.00 – Dinner \$30.00 per person

**•Above Entrees Served with Choice of (1) One Side: Whipped Potatoes, Garlic Whipped Potatoes, Roasted Red Bliss Potatoes, Puree of Cauliflower or Rice**

**•Above Entrees Served with Fresh Seasonal Vegetables**

### Salad

(Choice of One)

Organic Mixed Greens  
Baby Organic Spinach Salad  
Caesar Salad

### Dessert

(Choice of One)

New York Style Cheese Cake with Fresh Berries  
Carrot Cake  
Chocolate Ganache Cake  
Classic Tiramisu  
Chocolate Mousse with Fresh Berries  
Fresh Fruit Tart

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# BUFFETS

## **Deli Buffet**

### **Salads**

Organic Mixed Greens with English Cucumbers,  
Cherry Tomatoes and Balsamic Vinaigrette

Deli Style Potato Salad

Penne Pasta Salad  
with Julienne Bell Peppers, Onions and Black Olives

### **Sandwiches**

Chef's Assortment of Individual Sandwiches and Wraps

Individual Bags of Assorted Potato Chips

### **Dessert**

Chocolate Fudge Brownies & Sliced Fresh Fruit Display

Fresh Brewed Ice Tea, Starbucks Coffee and Tazo Hot Tea  
Lunch \$26.00 – Dinner \$29.00 per person

***\*Add \$5.00 per person for groups under 25 pp***

# BUFFETS

## Italian Bistro Buffet

### Salads

Fresh Mozzarella Cheese and Vine-ripened Tomatoes  
with Fresh Basil and Extra Virgin Olive Oil

Caesar Salad with Hearts of Romaine, Parmesan Cheese,  
Croutons and Caesar Dressing

### Entrees

Baked Chicken Parmesan

#### (Choice of Two Pasta's)

Chicken Alfredo with Bowtie Pasta and Broccoli

Cheese Tortellini with a Pesto Cream Sauce

Penne Pasta Bolognese

Vegetable Lasagna

Garlic Bread

### Dessert

Assorted Italian Cookies & Tiramisu Cake

Fresh Brewed Iced Tea, Starbucks Coffee and Tazo Hot Tea  
Lunch \$35.00 – Dinner \$40.00 per person

***\*Add \$5.00 per person for groups under 25 pp***

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# BUFFETS

## Whole Enchilada Buffet

### Salads

Organic Mixed Greens with English Cucumbers,  
Cherry Tomatoes and Ranch Dressing

Vine Ripe Tomatoes, Avocado, Cucumber,  
Olives, Corn, Peppers and Lime Vinaigrette

### Entrees

Cheese Enchiladas with Ranchero Sauce

Fajita Style Chicken with Bell Peppers, Onions and Garlic

Taco Station

Ground Seasoned Beef

Sautéed Shredded Chicken

Soft Flour Tortillas and Taco Shells

Fresh Salsa, Sour Cream, Guacamole, Tomatoes, Lettuce,  
Onions and Cheddar Cheese

### Sides

Spanish Rice

Black Beans

Tortilla Chips and Salsa

### Dessert

Tres Leche Cake

Fresh Brewed Iced Tea, Starbucks Coffee and Tazo Teas  
Lunch \$36.00 – Dinner \$41.00 per person

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# BUFFETS

## On the Range Buffet

### Salads

Organic Mixed Greens with English Cucumbers,  
Cherry Tomatoes and Ranch Dressing

Country Style Potato Salad

### Entrees

BBQ Chicken

Marinated Tri-tip Steak

Herb Grilled Vegetables

### Sides

Corn on the Cob

BBQ Baked Beans

Warm Country Biscuits

### Dessert

Fresh Baked Apple & Fruit Pies

Fresh Brewed Iced Tea, Starbucks Coffee and Tazo Teas

Lunch \$37.00 – Dinner \$42.00 per person

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# BUFFETS

## The Main Event Buffet

### Salads

Organic Mixed Greens with English Cucumbers,  
Cherry Tomatoes and Balsamic Vinaigrette

Caesar Salad with Crisp Romaine Hearts, Shaved Parmesan Cheese,  
Garlic Croutons and Classic Caesar Dressing

### Entrees

\*Roast Prime Rib of Beef  
Au Jus and Creamed Horseradish Sauce  
(Chefs Attendant Fee \$85.00)

Chicken Marsala  
with Marsala Wine and Sauteed Mushrooms

Baked Salmon Fillet  
Served with a Sun-Dried Tomato Cream Sauce

### Sides

Roasted Herb Red Bliss Potatoes

Basmati and Wild Rice Blend

Seasonal Fresh Vegetables

### Dessert

Chocolate Ganache Cake

New York Style Cheesecake with Fresh Berries

Fresh Brewed Iced Tea, Starbucks Coffee and Tazo Teas  
Lunch \$50.00 – Dinner \$55.00 per person

***\*Add \$5.00 per person for groups under 25 pp***

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# RECEPTION

## Hors d'oeuvre Platters

<b>Assorted Crudité Display</b> with Blue Cheese and Ranch Dip (Service for 60 pp)	\$240.00
<b>Mediterranean Platter</b> Hummus, Baba Ghanoush and Tzatziki Dips with Assorted Crudite and Toasted Pita Bread (Service for 60 pp)	\$300.00
<b>International Cheese Display</b> with Sliced Baguettes and Assorted Crackers (Service for 60 pp)	\$300.00
<b>Assorted Sliced Fresh Fruit Display</b> (Service for 60 pp)	\$300.00
<b>Antipasto Display</b> Marinated Grilled Vegetables, Kalamata Olives, Artichoke Hearts, Prosciutto, Coppa, Salami di Genoa, Provolone, Gorgonzola and Fresh Mozzarella Cheese with Bread Sticks (Service for 60 pp)	\$360.00
<b>Poached Whole Wild Salmon</b> Garnished with Cucumbers, Capers, Tomatoes and Lemon Served with a Dill Cream Sauce (Service for 25 pp)	\$250.00

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# RECEPTION

## Chilled Hors d'oeuvres

Bruschetta Fresh Tomato, Mozzarella Cheese, Basil on Crostini	\$4.00 each
Deviled Eggs	\$4.00 each
Hummus on Crisp Cucumber Rounds	\$3.00 each
Sliced Melon Wrapped in Prosciutto	\$3.00 each
Baby Potatoes Filled with Crab Salad and Chives	\$4.00 each
Jumbo Prawn in Wonton Cups with Mango Salsa	\$5.00 each
Crab Claws on Ice with Cocktail Sauce	\$4.00 each
Large Prawns on Ice with Cocktail Sauce	\$4.00 each
Smoked Salmon on Rye Bread Toast Points with Lemon Aioli, Capers and Dill	\$5.00 each

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# RECEPTION

## Hot Hors d'oeuvres

Warm Herb Goat Cheese Tarts	\$4.00 each
Vegetable Spring Rolls with Asian Dipping Sauce	\$3.00 each
Crispy Artichoke Hearts with Lemon Aioli	\$4.00 per person
Crispy Calamari with Cocktail Sauce and Tartar Sauce	\$5.00 per person
Pork Pot Stickers with Asian Dipping Sauce	\$3.00 each
Pacific Scallops Wrapped in Bacon	\$4.00 each
Mini Crab Cakes Topped with a Cajun Remoulade	\$4.00 each
Spicy Chicken Wings with Blue Cheese Dipping Sauce	\$3.00 each
Beef or Chicken Satay with Peanut Sauce	\$4.00 each
Grilled Petite Lamb Chops with Rosemary Mint Sauce	\$5.00 each
Grilled Prawn and Scallop Kabob	\$5.00 each

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# RECEPTION

## Carving Stations

### **Roast Tenderloin of Pork**

Served with a Honey, Thyme and Shallot Sauce

Assorted Dinner Rolls

\$195.00 (Serves 20 pp)

### **Roasted Whole Fresh Country Turkey**

Served with Dijon Mustard and Fresh Cranberry Relish

Assorted Dinner Rolls

\$195.00 (Serves 20 pp)

### **Honey Glazed Country Roasted Ham**

Served with Dijon Mustard

Assorted Dinner Rolls

\$295.00 (Serves 40 pp)

### **Fresh Herb Rubbed Roasted Leg of Lamb**

Served with Mango Chutney and Rosemary Mint Sauce

Assorted Dinner Rolls

\$295.00 (Serves 30 pp)

### **Roasted Prime Rib of Beef**

Served with Dijon Mustard, Creamed Horseradish and Au Jus

Assorted Dinner Rolls

\$375.00 (Serves 40 pp)

### **Roasted Baron of Beef**

Served with Dijon Mustard, Creamed Horseradish and Au Jus

Assorted Dinner Rolls

\$685.00 (Serves 75 to 100 pp)

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# CHILDREN'S MENU

## **Starter**

Fresh Fruit Cup

## **Entree**

Chicken Fingers  
and French Fries

Hamburger  
and French Fries

Macaroni and Cheese

Cheese or Chicken Quesadilla  
with Salsa, Guacamole and Sour Cream

Cheese or Pepperoni Pizza

## **Beverage**

Milk, Juice or Soda Upon Request

## **Dessert**

Chocolate Fudge Brownie

\$17.00 per person

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# BARS AND BEVERAGES

Soft Drinks	\$3.00
Bottled Waters	\$3.00
Domestic Beers Hosted	\$5.00
Domestic Beers Non-Hosted	\$6.00
Imported Beers Hosted	\$6.00
Imported Beers Non-Hosted	\$7.00

## House Brand Wines

Hosted	Non-Hosted
\$8.00	\$9.00

## Premium Wines

Hosted	Non-Hosted
\$9.00	\$10.00

## Call Brands

Hosted	Non-Hosted
\$7.00	\$8.00

## Premium Brands

Hosted	Non-Hosted
\$8.00	\$9.00

Gordons Vodka  
Bacardi Light Rum  
Gordons Gin  
Seagram's 7 Blended Whiskey  
Jim Beam Bourbon  
Torada Tequila  
Grants Family Reserve Scotch  
Korbel Brandy

Grey Goose Vodka  
Meyers Platinum Rum  
Tanqueray Gin  
Canadian Club Whiskey  
Jack Daniels Whiskey  
Patron "Gold" Tequila  
Dewar's White Label Scotch  
Courvoisier V.S. Cognac

## HOSTED SPONSORED BAR

\* Minimum of 50 guests, priced per person, based on guarantee or attendance if higher

### By The Hour

First Hour
Each Additional Hour

### Call Brands

\$15.00
\$10.00

### Premium Brands

\$18.00
\$13.00

\* Bar Sales under \$500.00 will be charged a \$75.00 Bartender Fee

\* \$15.00 Corkage Fee

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# WINE LIST

	<b>Glass</b>	<b>Bottle</b>
Chandon Brut Split	Split	\$15.00
Korbel	N/A	\$28.00
Chandon Brut	N/A	\$38.00
Beringer White Zinfandel	\$8.00	\$28.00
Sterling Vintners Pinot Grigio	\$8.00	\$28.00
Sterling Sauvignon Blanc	\$8.00	\$28.00
Beaulieu Vineyard Century Cellars Chardonnay	\$8.00	\$28.00
Chalone Chardonnay, Monterey	\$9.00	\$33.00
Beaulieu Vineyard Century Cellars Pinot Noir	\$8.00	\$28.00
Chalone Pinot Noir, Monterey	\$9.00	\$33.00
Beaulieu Vineyard Century Cellars Merlot	\$8.00	\$28.00
Beaulieu Vineyard Century Cellars Cabernet Sauvignon	\$8.00	\$28.00
Chalone Cabernet Sauvignon, Monterey	\$9.00	\$33.00
Sterling Zinfandel	\$8.00	\$28.00

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