

BIG SUR CATERING MENU



Big Sur Lodge
BIG SUR, CALIFORNIA



RECEPTIONS

HORS D' OEUUVRES STATIONS

Chef's cured meat and cheese board
\$15 per person

Fruit and cheese display  
\$10 per person

Cold seafood display featuring poached shrimp, crab claws, oysters and clams, cocktail and mignonette 
Market price*

Crudite – a selection of raw vegetables served with ranch dressing and red pepper hummus
\$12 per person 

Sliced smoked salmon, bagel chips, sliced tomato, red onion, chopped egg, capers and cream cheese
\$15 per person

HORS D' OEUUVRES PASSE

Choose three for \$35 per person

COLD HORS D' OEUUVRES

Caprese skewers with balsamic glaze 

Smoked salmon with Boursin on toasted baguette

Chef's selection of deviled eggs*  

Ahi tuna tartare on wonton with sweet soy sesame reduction*

Prosciutto wrapped asparagus 

HOT HORS D' OEUUVRES

Mini veggie spring rolls Thai chili sauce 

Herb chicken skewers, chipotle yogurt sauce 

Quesadilla bites with Pico de Gallo 

Chicken alfredo stuffed mushrooms

Filet skewers with cilantro chimichurri* 

Mini crab cakes with remoulade*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

 Vegan  Vegetarian  Gluten-Free

BIG SUR BANQUET BUFFET

All pricing is per person

BBQ IN THE RED WOODS*

Fresh fruit salad  

Creamy Napa slaw 

Ranch style beans

Roasted red potatoes  

Corn on the cob  

Grilled chicken with barbeque sauce

BBQ beef 

Fresh brioche buns

\$60

MEDITERRANEAN

Beet hummus with toasted pita points 

Greek salad with peppers, feta, olives, croutons and Greek dressing 

Grilled garlic lemon chicken breast 

Roast leg of lamb, pine nut mint pesto 

Herb roasted red potato  

Mixed grilled vegetables, zucchini, yellow squash, red pepper and onion  

\$65

MONTEREY BAY

Napa Caesar salad 

Crispy calamari, lemon aioli

Grilled Pacific salmon, lemon butter sauce 

Pan seared coastal halibut served on ratatouille 

Almond rice pilaf 



Steamed asparagus  

\$75

NAPA

Garden greens, fresh tomato, bell peppers, cucumbers, cauliflower, balsamic vinaigrette  

Roasted butternut squash bisque  

Sautéed mushrooms, asparagus and red peppers  

House made red quinoa beancakes, on roasted tomato sauce 

Roasted vegetable ratatouille  

Garlic roasted redskin potatoes  

\$50

SOUTHERN STAPLES

Tossed spinach, with glazed pecans, crumbled blue cheese, grape tomatoes, blackberry vinaigrette  

Mustard and dill, potato salad 

Buttermilk fried chicken

Pecan crusted trout with artichoke butter 

Garlic mashed potatoes 

Sautéed green beans with bacon and shallots

\$65

TASTE OF ASIA

Crispy vegetable spring rolls, sweet chili sauce 

Crunchy Asian style salad, sesame ginger dressing 

Grilled teriyaki chicken breast 

Miso glazed pan seared salmon 

Stir fried vegetable blend 

Vegetable fried rice 

\$70

SOUTH OF THE BORDER

Mixed greens, cucumbers, carrots, tomato, corn, avocado ranch  

Pork carnitas 

Soft flour or corn tortillas   

Chicken fajitas 

Salsa, guacamole, sour cream, grated jack cheese

Ancho rice pilaf  

Chipotle black beans  

\$60

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DINNERTIME EXTRAS

Chef Attended Stations

The following action stations are available with any buffet, or reception, 30 person minimum.

All action stations will be subject to a \$100 carver's fee.

Slow roasted prime rib with au jus, creamy horseradish sauce* \$20 

Whole roasted angus tenderloin of beef, red wine demi-glace* \$25 

Roasted breast of turkey, natural gravy, cranberry chutney \$14

Baked country ham with raisin sauce \$12 

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DESSERTS

Cookies and chocolate brownies | \$8

Layered strawberry shortcake | \$10

Raspberry cheesecake | \$12

Pecan pie with fresh whipped cream | \$8

Lemon cake | \$10

Warm churros in cinnamon sugar and
whipped cream | \$18

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 *Vegan*  *Vegetarian*  *Gluten-Free*







BREAKFAST

All pricing is per person

HIKERS SUMMIT*

Cage free hard-boiled eggs 

Assorted individual cereals 

Freshly baked breakfast pastries 

Fresh fruit display  

Yogurt bar featuring plain, Greek and fruit yogurt  

Granola and dried fruit 

\$20

POINT SUR*

Fresh cage free scrambled eggs  

Applewood smoked bacon 

Country sausage 

Home fries

Fresh fruit display  

Freshly baked breakfast pastries 

Cinnamon French toast with warm maple syrup 

\$28

BIG SUR*

Fresh cage free scrambled eggs  

Applewood smoked bacon 

Country sausage 

Home fries  

Fresh fruit display  

Freshly baked breakfast pastries 

Cinnamon French toast with warm maple syrup 

Smoked salmon 

Cream cheese  

Bagels 

\$30

BREAKFAST BURRITOS*

With egg and cheese and a choice of sausage or bacon

Vegetable burrito with peppers, onions, black beans and egg 

Side of potatoes, fruit, salsa and sour cream  

\$30

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