



# carmel highlands inn

## corporate packages 2020

established 1917

*items and pricing are subject to change*

“We support our local community and only select the highest quality local produce that is prepared simply and tastefully.”



# Culinary Philosophy

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The style of our food is “rustic coastal.”  
We embrace the concept of farm-to-table & celebrate California  
produce and Monterey Bay seafood.

We have strong partnerships with local farmers, foragers & fishermen  
whose seasonal products drive our menu.

Cuisine profiles reflect the diverse history of the area through French,  
Italian & Spanish flavors



# our local partners

**Kelly's French Bakery**



**Monterey Bay Abalone**



**Strauss Family Creamery**





Big Sur Salts



Coke Farms



Cypress Grove Creamery



# All Day Meeting Package | \$90 per person

## Breakfast:

- Fresh Chilled Juices
- Sliced Fruit Display
- Chef's Selection of Baked Morning Pastries
- Homemade Butters & Seasonal Jams

## AM Break:

(30 minutes) Select two

- Fresh Fruit Skewers
- Whole Fresh Fruit
- Granola Bars
- Greek Yogurt with Homemade Granola

## PM Break:

(30 minutes) Select two

- Assorted Cookies & Brownies
- Assorted Crumble Fruit Bars
- Individual Bagged Pretzels & Chips
- Gourmet Ice Cream & Frozen Fruit Bars

## Lunch:

### Choice 1

- Daily Soup
- Mesclun Green Salad Champagne Vinaigrette
- Free Range Chicken or Vegan Mushroom
- Roasted Fingerling Potatoes, Asparagus, Mustard Thyme Jus
- Hand Made Raviolis Roasted Tomato Cream Sauce, Parmigiano-Reggiano
- Assorted Rolls & Butter
- House made strawberry shortcake biscuits

### Choice 2

- Daily Soup
- Mixed Green Salad Raspberry Vinaigrette
- Yellow & Red Beet Salad w/ Goat Cheese Crumble Walnut Vinaigrette
- Assorted Signature Wraps:
  - Southwestern Veggie, Chicken
  - Caesar, Roast Beef & Cheddar
- Homemade Potato Chips
- Chocolate Opera Cake

All Day Beverage Service | \$10 per person

freshly brewed coffee, decaffeinated, assorted hot tea, assorted soft drinks & bottled sparkling or still water



# Breakfast Buffets | 25 person minimum



Carmel Highlands Inn established 1917

# Breakfast Buffet | \$30 per person

## From our Pantry:

all natural orange juice  
maple walnut granola | organic greek yogurt | local berries  
steel-cut cinnamon apple oatmeal | golden raisins  
sliced fruit of the season  
trio of house baked pastries  
seasonal orchard preserves | french butter | vanilla bean honey  
coffees and house brewed tea  
dairy by Strauss creameries | whole milk | skim | cream | almond



# Breakfast Buffet | \$45 per person

## Choose three hot Items:

- Farm Fresh Scrambled Eggs
  - Buttermilk Pancakes, Fruit Compote, Fire Roasted Apples, Whipped Cream & Maple Syrup
  - Smoked Bacon & Chicken Apple Sausage
  - Homestyle Potatoes
  - Irish Oatmeal, Brown Sugar with Golden Raisins & Wildflower Honey
  - Cinnamon French Toast, Warm Maple Syrup
- 
- Additional offers \$10 each

## Includes:

Assorted Chilled Juices  
Fresh Sliced Fruit Display  
Assorted Individual Dry Cereals  
Nonfat, 2% & Whole Milk  
Assortment of Freshly Baked Morning Pastries  
Plain, Strawberry Butter and Seasonal Jam  
Freshly Brewed Coffee, Decaffeinated Coffee  
and Assorted Hot Tea

# Buffet lunches | 15 person Minimum



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# Lunch Buffet | \$65 per person

## How it works:

select any three pantry selections | select any three oven selections

includes bread service | coffee | decaffeinated coffee | house-brewed tea

dairy by Strauss creameries | whole milk | skim | cream

big sur sea salt chocolate chip cookies



# Lunch Buffet

## Select three items from our pantry:

- green market available lettuces | chef's selection of dressings and seasonal trio of garnishes
- organic kale | creamy caesar dressing | crunchy red quinoa
- farmer's tomatoes | feta | oregano | cucumbers | red onion | olives
- faro | roasted market squash | golden raisins | white balsamic vinaigrette
- grana padano | lemon dressing | toasted pine nuts
- arugula | peas | shaved fennel | lemon | mint | parmesan focaccia crumble

## Select three items from our oven:

- cioppino | poached ocean prawns | clams | local catch | calamari | mussels | spicy tomato fennel broth
- seasonal pasta preparation | hand made ravioli | farm vegetables
- skuna bay salmon | confit fennel | seasonal rustic risotto
- fork tender short rib | toy box tomato ragout | aligoté potato
- Herb roasted organic chicken | mixed grill | creamed polenta
- chef's selection of 4 farmer's market vegetables prepared simply and naturally

# Sandwich Party | \$50 per person

## How it works:

select any three pantry selections | select any three sandwiches | select any two desserts  
additional items for \$10

includes bread service | coffee | decaffeinated coffee | house-brewed tea  
dairy by Strauss creameries | whole milk | skim | cream

## Select three items from our pantry:

- green market available lettuces | chef's selection of dressing | seasonal trio of garnishes
- heirloom potatoes | smoked bacon | blue cheese | snipped chives
- whole wheat penne pasta salad | kale pesto
- panzanella salad | farmer's tomatoes | cucumber | red onion | basil | italian bread
- faro | crispy kale | crushed hazelnuts | grapes | apple cider vinaigrette | ricotta salatta
- grilled asparagus | grana padano | preserved lemon dressing | toasted pine nuts

# Sandwich Party

## Choose any three sandwiches:

- marinated & grilled eggplant | arugula walnut pesto | roasted pepper | cream cheese | focaccia
- caprese | hot house tomatoes | whole basil | buffalo mozzarella | black olives | ciabatta
- chicken salad | apple | celery root | walnut | red leaf lettuce | red onion | brioche bun
- cold cuts | leaf lettuce | red onion | tomato | swiss cheese | dijonnaise | pretzel baguette
- roasted turkey | avocado | baby spinach | honey mustard | multigrain
- shaved prime rib caramelized onion | crumbled blue cheese | baby arugula | focaccia
- tabbouleh | tomatoes | pickled cucumber
- hummus | greek yogurt

## Dessert:

choose any two

- chocolate chunk cookies
- big sur sea salt caramel brownies
- crispy treats
- strawberry yogurt cheesecake bars | berries
- organic carrot cake | cream cheese frosting



# AM & PM Breaks



packages | a la carte

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# AM & PM Breaks

## AM Break: \$20

Greek Style Yogurt with Almonds

Assorted Granola Bars & Protein Bars

Seasonal Fruit Smoothies

Starbucks DoubleShot

## AM Break: \$20

Hummus Trio & Baba Ghanoush with Pita Chips

Celery, Carrots, Cucumber with Ranch Dressing

Seasonal Fruit Smoothies

## PM Break: \$14

Tortilla Chips & Potato Chips

Salsa and Guacamole

Ranch, Onion & Jalapeno Dips

Hibiscus Refresher

## PM Break: \$20

Chocolate, Caramel & Cheddar Cheese Popcorn

Warm Pretzels with Spicy Mustard

Haagen Dazs Chocolate and Vanilla Ice Cream Bars

Iced Cold Lemonade

# A La Carte

## **Beverages & Juices by the gallon:** \$60 each

Freshly Brewed Regular & Decaf Coffee

Assorted Hot Tea

Freshly Brewed Iced Tea

Fresh Squeezed Lemonade

Assorted Chilled Juices

Assorted Fruit Smoothies \$8 each

Soft Drinks \$5 each

Sparkling Waters \$7 each

Red Bull Energy Drinks \$6 each

Assorted Bottled Fruit Juices \$5 each

Flavored Bottled Iced Teas \$5 each

Starbucks Doubleshots & Frappuccino's \$6 each

Assorted Whole Fruit \$5 per person

Warm Jumbo Salted Pretzels \$6 each

Bagged Potato Chips \$4 each

Bagged Assorted Popcorn \$4 each

Bagged Trail Mix \$5 each

Assorted Granola Bars & Energy Bars \$5 each

Fresh Sliced Fruit & Seasonal Berries \$9 per person

Trio of Hummus with Pita Chips \$9 per person

Tortilla Chips, Salsa Verde & Guacamole \$7 per person

Assorted Greek Yogurts \$6 each



# Dinner Service | 20 person minimum



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# Dinner Buffet

## How it works:

select any three pantry selections | select any three oven selections | \$95

add any additional items for \$10

includes bread service | coffee | decaffeinated coffee | house-brewed tea

dairy by Strauss creameries | whole milk | skim | cream

## Dessert Add On:

chocolate dipped strawberries | local fruits | vanilla bean whipped cream | dark chocolate fondue

# Dinner Buffet | \$95 per person

## select three items from our pantry

- green market available lettuces | chef's selection of dressings and seasonal trio of garnishes
- organic kale | creamy caesar dressing | crunchy red quinoa
- farmer's tomatoes | feta | oregano | cucumbers | red onion | olives
- faro | roasted market squash | golden raisins | white balsamic vinaigrette
- grana padano | lemon dressing | toasted pine nuts
- arugula | peas | shaved fennel | lemon | mint | parmesan focaccia crumble
- organic spinach | candied pecans | pickled red onion | walnut vinaigrette
- slow roasted beets | goat cheese | mandarin oranges | frisee | sherry beet coulis
- hot house tomatoes | buffalo mozzarella | opal basil blossoms | focaccia croutons
- wild rice | golden raisins | toasted pine nuts | ginger | five spice | thai basil
- chickpeas | mushrooms | pickled red onions | toasted cumin | cilantro | greek yogurt



# Dinner Buffet | continued

## select three items from our ovens

- foraged mushroom risotto | crispy kale parmesan | oven dried tomatoes
- local catch | artichoke pesto | garlic rainbow chard
- moroccan spiced free range chicken | toasted almond golden raisin couscous
- charred argentinean skirt steak | mixed grill | basil lime chimichurri
- house-made curry | seasonal vegetables | white rice
- daily handmade pasta
- cioppino | poached ocean prawns | clams | local catch | calamari | mussels | spicy tomato fennel broth
- seasonal pasta preparation | hand made ravioli | farm vegetables
- skuna bay salmon | confit fennel | seasonal rustic risotto
- fork tender short rib | toy box tomato ragout | aligoté potato
- Herb roasted organic chicken | mixed grill | creamed polenta
- chef's selection of 4 farmer's market vegetables prepared simply and naturally

# Reception Package

## How it works:

select one reception station & four hors d'oeuvres | \$50pp

order a la carte | priced individually



# Reception Stations

- **crudité** | five raw farmers market vegetables of the season | organic buttermilk dressing | maytag blue cheese dip | pita chips | \$15pp
- **nice spread** | artichoke tapenade Greek tzatziki | organic kale hummus | red pepper romesco | lavosh crackers | bread sticks | marinated olives | feta cheese | \$18pp
- **cheese shop & cured meats** | california sheep, cow, and goats milk cheeses | vanilla bean honey | dried fruits | roasted walnuts | baguette | all-natural cured meats | mustard duo | house made pickled vegetables | French butter | artesian breads | \$26pp
- **fruit tray** | sliced seasonal fresh fruits | \$22pp
- **Macaroni & Cheese Bar** | macaroni & cheese lobster meat | rock shrimp | crab meat black truffle peelings | pancetta bits | chipotle cheese | wild mushrooms | \$21pp
- **Baja Taco Bar** | Choose Two: carne asada | grilled seabass or pork adobo guacamole | pico de gallo | grilled green onions | oaxaca & jack cheese and assorted homemade salsas | Corn and flour tortillas | \$16pp



# Hors d'oeuvres | \$7 per piece | 20 piece minimum

## Hot hors d'oeuvres

- quesadilla | braised beef | chipotle | salsa verde
- empanadas | organic black bean mole
- croquettes | chorizo | potato | manchego
- confit octopus | spanish paprika | black olive aioli
- chicken satays | yogurt | lime | sumac
- argentinian skirt steak | basil lime chimichurri
- dungeness crab cakes | old bay mayonnaise

## Cold hors d'oeuvres

- marinated toy box tomatoes | soft goat cheese | opal basil | crostini
- watermelon brochette | black olive powder | greek feta
- albacore tuna poke | mango | chili soy sauce | avocado | taro chip
- ceviche | hook & line red snapper | coconut milk | puffed amaranth
- caesar chicken salad | organic romaine spear | focaccia crumble
- pacific smoked salmon | bagel crisp | horseradish cream | snipped chives
- Half oyster | caviar

# Late Night Snacks

## How it works:

select any two snacks \$20

select any three snacks \$25

additional snacks \$5



# Late Night Snacks | 25 person minimum

**sliders** (choose one)

pulled pork | slaw | pickles | brioche bun | honey fried chicken | spicy pickles |  
two bite burger | california cheddar

**fries**(choose one)

sweet potato | yukon gold | gilroy garlic | wild thyme | truffle

**pretzel** | sea salt | whole grain mustard

**wings & crudité** | free range | house hot sauce | maytag blue cheese dip | celery  
& carrot sticks

**salsa trio** | hand cut tortilla chips | salsa verde | rojo | negra

**quesadilla** | short rib | monterey jack | avocado | crema

# Libation Package

## How it works:

beer & wine package | based on hourly rate

bar package | deluxe or premium | based on hourly rate

a la carte | based on consumption

non-alcoholic packages | based on per person





# Beer & Wine Package

**Bar Set Up:** \$250 per bar includes bartender

one hour	\$25
two hour	\$30
three hour	\$35
four hour	\$40
five hour	\$45

price per person over the age of 21

**Bottled Beer Selection:** north coast scrimshaw pilsner, north coast blue star wheat, north coast stellar ipa

**Wine Selection:** our wine program changes monthly, inquire within for special selections

# Bar Package

**Bar Set Up:** \$250 per bar includes bartender

	Deluxe	Premium
one hour	\$30	\$36
two hour	\$38	\$44
three hour	\$46	\$52
four hour	\$54	\$60
five hour	\$62	\$68

price per person over the age of 21

includes mixed drinks | bottled beers | glasses of house wine | sparkling wine | soft drinks | water

# a La Carte

**Bar Set Up:** \$250 per bar includes bartender

sparkling wine | \$10 per glass | \$45 per bottle

house wine | \$10 per glass | \$45 per bottle

bottled beer | \$8 per bottle

deluxe cocktails \$11 per glass

premium cocktails \$12 per glass

specialty cocktail | \$125 per gallon

corkage fee | \$45 (limited to 750mL)

# All Day Meeting Package

includes coffee | tea | water | \$10 per person

assorted soft drinks & juices | \$4

voss bottled water | \$7 (still & sparkling)

sparkling apple cider | \$20 per bottle

specialty coffees | \$8