



Banquet Menu

Provided By:



Tapas originated in Spain, when King Alfonso XII stayed at a hotel in the city of Cadíz. In order to protect the King's sherry from being contaminated with beach sand, the waiter placed bread and ham atop his glass.

King Alfonso reordered a sherry with the same topping, and tapas were born. At Estéban, we celebrate modern-day Spanish tapas with Northern California flair and encourage you to sip, savor, and share with everyone at your table.

Banquet Policies and Guidelines

1. Guarantee

All final guaranteed attendance counts are due to the catering office (5) business days prior to your event. This number will be considered a "guarantee" and is NOT subject to reduction. You will be charged for the guarantee or the actual number of guests, whichever is larger. In the event that the final guaranteed attendance count is not received by your catering or conference manager, the estimated attendance count stated in the contract or actual number of guests, whichever is higher, will be utilized and billed as the guaranteed count.

2. Food & Beverage Control

The hotel does not allow any food or beverage to be brought on property at any time, with the exception of wine and cakes. The hotel will assess a \$15.00 corkage fee per bottle of wine and \$4.00 per person cake cutting fee. All food and beverage must be consumed on the premises and take out boxes will not be prepared.

3. Tastings

Menu tastings are available on a limited basis (weddings, bar/bat mitzvahs, holiday parties, restaurant buyouts) of 85 guests or more with a signed contract. Scheduling for a tasting event requires 2 weeks notice to reserve a table in Esteban (5 p.m.-9 p.m.). Limit 2 persons. If not contracted, there will be an additional fee of \$35.00++ per person.

4. Audio-Visual

Glastonbury Audio Visual Company is in-house to accommodate any of your audio-visual requirements. If a different audio-visual company is used, a \$150 fee will apply.

5. Additional Fees and Charges

All food and beverage charges shall be subject to a 20% service charge. Sales tax is applicable on all charges. Current sales tax is 7.25%. A \$150 labor charge will be applied to all events for 25 people or less. Bartender set up labor fee is \$100.00 ++ per bar.



Holiday Menus

2011

Featuring
Catering by Estéban Restaurant

700 Munras Ave., Monterey, CA 93940
831-233-7907



*Thank you for considering the
Casa Munras Hotel
for your holiday party!*

The Casa Munras Hotel offers a variety of holiday menus.

*Menu pricing includes the set up of the dance floor (if
desired), centerpieces and holiday décor.*

**The Andalucía Ballroom can seat up to 140 at rounds with a
dance floor or 160 without.**

**The Marbella Ballroom can seat up to 60 at rounds with a
dance floor or 80 without.**

The Antonia Room can seat up to 30 people at rounds.

**Our Esteban Restaurant* can also be reserved for your
holiday events!**

**A food and beverage minimum is required for dinner events in the restaurant
– please see catering manager for more information*

*We have several types of sleeping rooms and will be happy to
arrange accommodations for you and your attendees.*



All prices are subject to 20% service charge and Applicable Taxes

~Family Style Tapas Menus~

All Tapas Menus include our Grilled Flat Breads, Hummus, Tapenade.
Iced Tea, Organic Carmel Valley Roasting Co. Coffee Service—Can be purchased for \$63.00 per gallon.

Piquillo Peppers,
Sautéed, garlic, parsley
Golden Beets, *lemon cumin relish*
Poached Pear, *spinach, goat cheese*
Roast Chicken Leg Pintxos, *achiote spices*
Spanish Tortilla, *onions, peppers*
\$25 per person

Babaghanoush, *crispy pita chips*
Sautéed Mussels, *chorizo, garlic*
Serrano Ham and Manchego Cheese,
green tomato chutney
Garbanzo Bean Salad.
Egg, roasted peppers
“Albondigas” Spanish Meat and Port Meatballs,
roasted red pepper sauce
Grilled Spanish Sausage,
garlic mashed potatoes, sweet, hot peppers
\$30 per person

Artichoke with Serrano Ham, *cherry tomatoes*
Prawns with Garlic and Lemon, *harissa romesco sauce*
Chilled Asparagus, *lemon persiallde, garlic aioli*
Pan de Tomato, *grilled ciabatta, cherry tomatoes, fresh basil*
“Albondigas” Spanish Meatballs, *roasted red pepper sauce (contains beef & pork)*
Samafina, *a stew of eggplant, zucchini, tomatoes*

Dessert Selection
\$39 per person

Olive and Cucumber, *feta*
Garbanzo Bean Salad,
rock shrimp, egg, lemon vinaigrette
Butter Lettuce Salad,
point reyes blue cheese, grapes, walnuts
Patatas Bravas, *Spanish pimento, garlic aioli*
Chilled Asparagus, *lemon persuade, aioli*
Grilled Spanish Sausage, *garlic mashed potatoes,*
sweet, hot peppers
Halibut
tomato, green olive, potato stew
Hanger Steak, *chili-coffee rub,*
caramelized shallots
Dessert Selection
\$35 per person++

Babaghanoush, *crispy pita chips*
Butter Lettuce Salad,
point reyes blue cheese, grapes, walnuts
Orange Salad,
olives, parmesan, sweet sherry vinegar
Golden Beets, *lemon-cumin relish, fennel*
Brussel Sprouts, *braised bacon*
Prawns “ala plancha”, *harissa romesco,*
almond, mint
Lamb Chops, *oregano-shallot vinaigrette*
Dessert Selection
\$44 per person++



~Ala Carte Tapas & Entrées Fiestas~

Tapas Served Family Style on Platters at Each Table

Three selections ~ \$25 per person, Four Selections ~ \$30 per person,

Five Selections ~ \$35 per person

Beet Salad, *green beans, goat cheese*

Sautéed Piquillo Peppers, *raisins, garlic chips*

Chilled Asparagus, *lemon persiallde, aioli*

Garbanzo Bean Salad, *egg, roasted peppers*

Sautéed Mussels, *chorizo, garlic*

Serrano Ham and Manchego Cheese, *green tomato chutney*

Butter Lettuce Salad, *point reyes blue cheese, grapes, walnuts*

~Entrée Selections~

Includes Grilled Flat Breads, Hummus, Tapenade

Iced Tea, Organic Carmel Valley Roasting Co. Coffee Service—Can be purchased for \$63.00 per gallon.

(Select one or two options – number of each will be required at time of guarantee, higher price prevails for more than one entree)

Chicken Leg , <i>bacon braised Brussels sprouts</i>	\$24 per person
Sea Bass , <i>polenta, portbello, cherry tomato salsa</i>	\$28 per person
Chicken Breast , <i>braised carrots, French lentils</i>	\$25 per person
Chili-Coffee Hanger Steak , <i>grande white beans, sweet, hot peppers</i>	\$28 per person
Halibut , <i>tomato, potato, olive stew</i>	\$28 per person
Short Ribs , <i>mashed potatoes, red wine sauce</i>	\$29 per person

~Dessert Selections~

Addition to any menu (unless included)

One Selection, \$6.50 per person

**Platter of Brownies, Assorted Cookies,
Bowl of Strawberries, Whipped Cream
Strawberry Shortcake**

One Selection, \$8.00 per person

**Orange Flan
Chocolate Cake, Whipped Cream
Apple Tart, Vanilla Ice Cream
Pear and Almond Tart, Whipped cream
Seasonal Fruit Cobbler**

Dessert Station

Any three selections, \$12.00 per person

~Pintxos~

Passed Hors d'Oeuvres - \$4.00 each

Chicken Leg, *achiote spices*

Bacon Wrapped Dates, *stuffed blue cheese*

Huevos Diablo, *poached shrimp*

Cornichon, *cherry tomato, pickled onion*

Crouton of Chicken Salad, *piquillo peppers*

Artichoke Heart, *olive, red pepper*

Olive, Cucumber, Feta Cheese

All Inclusive Traditional Plated Dinner Menus



*All Main Course Entrée Selections will include soup or salad selection,
Grilled Flat Breads with Hummus and Tapenade
Dessert Selection
One or two selections maximum not including vegetarian
(higher price prevails for all if more than one item is selected)
Carmel Co. Coffee, Decaf and Iced Tea Service may be purchased for \$63.00 per
gallon*

~Salad & Soup Selections~

Harvest Salad of Butter Lettuce, Candied Walnuts, Blue Cheese, Cider Vinaigrette

Caesar Salad, Garlic Croutons and Shaved Parmesan

Arugula Salad, Goat Cheese, Almonds and Basil Vinaigrette

Spinach and Goat Cheese Salad, Red Wine Vinaigrette

Salinas Mixed Greens, Julienne Vegetables, Balsamic Black Pepper Vinaigrette

Butternut Squash Soup, Crème Fraiche and Chives

Monterey Bay Seafood Stew

~Dessert Selections~

Apple Tart , Caramel Sauce and Vanilla Ice Cream

Warm Chocolate Cake, Whipped Cream

Chocolate and Chili Pot de Creme

Pear and Almond Tart

~Plated Entrées~

Roasted Chicken Breast

bacon braised Brussels sprouts

\$30 Per Person

Grilled Chicken Breast

braised carrots and French lentils

\$34 Per Person

Seared Sea Bass

polenta, portabella and cherry tomato salsa

\$36 Per Person

Hanger Steak

mashed potatoes and caramelized onions

\$38 Per Person

Red Wine Braised Short Ribs

mashed potatoes and red wine sauce

\$38 Per Person

Roasted Lamb Chops

ratatouille

\$42 Per Person

Grilled Beef Tenderloin

*caramelized shallots
potato and mushroom ragout*

\$42 Per Person

Pan Seared Halibut

tomato, potato and olive stew

\$42 Per Person

Surf & Turf

*Beef Tenderloin with Sautéed Prawns
mashed yukon gold potatoes and
caramelized tomatoes*

\$48 Per Person



Food Station Menus

*Menus include Assorted Rolls and Butter
Organic Carmel Valley Roasting Co. Coffee and Tea may be
purchased for \$63.00 per gallon.
(Minimum of 40 people required or \$5.00 additional per person for groups
under 40 people)*

Menu #1

~Station 1~

**Halibut , Tamerind Glazed Crimini Mushrooms and Green Onion
Pork Fried Rice
Assorted Sushi**

~Station 2~

**Pasta Station
Cheese Ravioli, Basil Pesto Sauce
Artichoke Mac and Cheese**

**Caesar Salad
Romaine Lettuce, Grated Parmesan Cheese
and Garlic Croutons**

Garlic Bread

~Station 3~

Hanger Steak, chili-coffee rub, caramelized shallots

**Chicken Leg Marsala, Braised Cabbage
Platter of Grilled Vegetables**

**Hummus, Tapenade and Babaghanoush
Grilled Pita Bread and Pita Crisps**

~Dessert Station~

\$63 Per Person



Menu #2

~ Soup & Salads Station~

Butternut Squash Soup, Crème Fraiche and Chives

**Baby Spinach, Goat Cheese and Walnuts,
Red Wine Vinaigrette**

Orzo Pasta, Almonds, Piquillos Pepper, Golden Raisins

Quinoa Salad, Cucumber, Tomato and Spicy Lemon Vinaigrette

~Entrées Station~

Chicken Breast, Caramelized Onions

Roasted Halibut, Cherry Tomatoes and Olives

Tri Tip of Beef, Peppercorn Sauce

**Saffron Rice Pilaf
Garlic Whipped Potatoes**

Assorted Rolls & Butter

~ Dessert Station~

\$72 Per Person



Banquet Bar Options

The Following Beverages are Available on a Per Drink Basis.

Hosted Bar

Premium Brands	\$8.00 ea
Call Brands	\$7.00 ea
Premium Wine by the Glass	\$9.00 ea
Wine by the Glass	\$7.00 ea
Imported Beer	\$6.00 ea
Domestic Beer	\$5.00 ea
Cordials	\$8.00 ea
Soft Drinks	\$3.00 ea
Still & Mineral Waters	\$3.00 ea

Cash Bar

Premium Brands	\$9.00 ea
Call Brands	\$8.00 ea
Premium Wine by the Glass	\$9.50 ea
Wine by the Glass	\$8.00 ea
Imported Beer	\$6.50 ea
Domestic Beer	\$6.50 ea
Cordials	\$9.00 ea
Soft Drinks	\$3.00 ea
Still & Mineral Waters	\$3.00 ea

Hosted Bar

Hosted Bars Will Be Subject To 20% Service Charge and Applicable Taxes

Cash Bar

Cash Bars Are Inclusive Of 20% Service Charge and Applicable Sales Taxes

Package Bar

Please Enjoy the Same Variety of Beverages at Our Hosted Bar With the Convenience of Per Hour Pricing. *First Hour \$12.50 Per Person++, Each Additional Hour \$10.00 Per Person++*
The Amount Charged Will Be Based on Your Banquet Attendance Guarantee or Actual Attendance, Whichever is Greater.

Drink Tickets can also be purchase for \$7.00 per ticket++.

Wine list is available for dinner service.

A Bartender Fee of \$150.00 Will Be Charged for All Hosted, Cash and Package Bars unless sales are over \$500.00 per bar.