



## WUKSACHI LODGE CATERING MENU

Note from Chef Efren Gonzalez:

Wuksachi Lodge has searched the region to provide you with the finest food and beverage San Joaquin Valley has to offer. In our conscious effort to protect and preserve the environment we proudly present menus featuring many organics and sustainable ingredients.

Our menu features a blend of contemporary favorites classically prepared.

Please don't hesitate to contact your Catering Manager should you need further assistance with food descriptions, allergies, dietary concerns, or wine pairings.

We look forward to serving you and your guest,

*Efren Gonzalez*

Efren Gonzales, Executive Chef

Other Notes:

**Outside Catering:** Wuksachi Lodge, following state & federal guidelines, health and safety practices, must cater all food and beverage items served at a banquet function with the exception of wine.

**Corkage Fee:** If wine is provided, a corkage fee of \$25.00++ per opened bottle will apply plus tax and gratuity.

**Cake Cutting Fee:** A wedding cake from an outside source is permitted and must be produced in a commercial kitchen that is inspected by the health department and has a Serve Safe certified person on staff. A \$4.00 per person cake cutting fee will apply for plates, napkins, utensils and service staff. Cake cutting fee doesn't apply for bride and grooms "personal cake" for ceremonial purposes, and cake pops or cupcakes for their guests.

## **Breakfast Buffets**

*Priced Per Person – 25 Person Minimum*

### **Sunrise Buffet \$10.95**

Oatmeal with Brown Sugar and Dried Fruit, Yogurt with Granola, Fresh Cut Fruit, Assorted Pastries, Coffee, Hot Tea and Fruit Juice

### **Silliman Buffet \$14.95**

Oatmeal with Brown Sugar and Dried Fruit, Yogurt with Granola, Fresh Cut Fruit, Assorted Pastries, Bacon, Sausage, Pancakes, French Toast, Breakfast Potatoes, Scrambled Eggs

## **Additional Breakfast Action Stations**

Available as an addition to your buffet, stations are priced per person

**Omelet/Egg Station \$10.95 per person**

**Waffle Station \$10.95 per person**

**Bloody Mary Bar \$11.50 per person**

**Mimosa Bar \$11.50 per person**

## **Additional Lunch & Dinner Buffet Action Stations**

Available as an addition to your buffet, stations are priced per person – 25 Person Minimum

### **Pasta Bar \$15.00 (GF, VE)**

Penne Pasta (GF Pasta is Available Upon Request), Bow Tie Pasta, Marinara, Alfredo, Seasonal Vegetables, Italian Sausage (Vegetarian Sausage Available Upon Request)

### **Herb Crusted Prime Rib Carving Station \$20.00**

Aju, Creamy Horseradish

### **Indoor S'mores Station \$6.00**

Marshmallows, Graham crackers, Hershey's Chocolate

### **Flambé Dessert Station \$18.00 (VG)**

Banana, Vanilla Ice Cream, Assorted Liquors, Whipped Cream, Cherries

### **Sesame Crusted Ahi Tuna \$25.00**

Red Miso Aju, Grated Ginger

## ***Hors D'oeuvres***

Priced per piece, 20 piece Minimum  
Can be tray passed or plated

**Cucumber Roll \$1.50 (GF, VE)**

Bell Pepper, Avocado, Shredded Carrot, Lime Vinaigrette

**Bruschetta \$2.00 (VE)**

Crostini, Roma Tomato, Fresh Mozzarella, Organic Basil Chiffonade, Garlic, Cold Pressed Olive Oil

**Chicken Tulip \$2.25 (GF)**

Sauce Estragon

**Prosciutto Caprese Skewer \$5.50**

Prosciutto, Cherry Tomato, Fresh Mozzarella, Basil Chiffonade, Cold Pressed Olive Oil, Aged Balsamic

**Crab Cake Bites \$5.75**

Panko Breaded, Bell Pepper, Onion, Herbs, Cajun Remoulade

## ***Hors D'oeuvres Platters***

Platter for 20 ppl

**Crudité \$80.00 (VE)**

Seasonal Vegetables, Roasted Garlic Cream Cheese, Herb Baked Crisps,  
Country Style Ranch Dressing

**Fruit Platter \$80.00 (GF, VE)**

Fresh Sliced Seasonal Fruit, Berries, Assorted Nuts

**Cheese Board \$100.00 (GF, VE)**

Assorted Aged Cheese, Dried Fruit, Toasted Nuts

**Antipasto \$130**

Prosciutto, Dry Salami, Grilled Seasonal Vegetables, Mozzarella Pearls, Mixed Olives, Bread Sticks

**BBQ Chicken Pinwheel \$120**

Shredded Romaine Lettuce, Roma Tomato, Red Onion, BBQ Cream Cheese, House Made BBQ Sauce, Rolled in  
a Flour Tortilla and Sliced

**Thai Chicken Satay \$160 (GF)**

Peanut Sauce

**Classic Shrimp Cocktail \$175 (GF)**

Shredded Cabbage, Lemon, Cocktail Sauce

**Shrimp and Scallop Ceviche Bar \$200 (GF)**

Lime, Oranges, Cilantro, Avocado, Mango, Jalapeno, Serrano, Corn Tortilla Chips  
(above ingredients presented individually on a platter as additions)

## **Break Stations**

Priced per person – 25 Person Minimum

Option to add: Gatorade \$2.00 per bottle, Red bull \$2.50 per can, Coconut Water \$2.50 per bottle

### **A little Sweet \$7.00**

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Fresh Baked Cookies, Chocolate Brownies, Fresh Fruit  
Served with Coffee, Iced Tea, Bottled Water & Milk

### **A little Salty \$7.00**

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House Made Baked Potato Chips with French Onion Dip, Fresh Tortilla Chips & Salsa,  
Served with Bottled Water & Assorted Soft Drinks

### **Bake Shop \$7.00**

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Assorted Pastries, Muffins, Scones, Bagels with Cream Cheese  
Served with Fruit Juice, Coffee, Hot Tea & Milk

### **Trail Runner \$7.00**

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House Made Trail Mix with Dried Fruit, Granola Bars, Fresh Fruit  
Served with Bottled Water

## **Drink Station**

Priced at \$5.00 per person – 25 Person Minimum

Regular Coffee, Decaf Coffee, Hot Water with a Selection of Teas, Cream & Sugar with Filtered Water at the Table

### **Additional Beverages at \$2.00 Per Person**

Ice Tea  
Infused Water  
Lemonade  
Hot Chocolate  
Assorted Soft Drinks

## **Lunch Buffets**

Priced per person – 25 Person Minimum

### **Deli Buffet \$20.95 (VE, GF)**

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Sliced Turkey, Ham and Roast Beef  
Lettuce, Tomato, Red Onion, Assorted Breads, Mayonnaise, Mustard \*Build your own sandwich\* (Gluten Free Bread is Available Upon Request)  
Choice of 1 Side Or Dessert

### **Little Italy \$23.95 (VE, GF)**

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Penne Pasta, (Gluten Free Pasta is Available Upon Request) Cheese Tortellini, Marinara, Alfredo, Meatballs, Garlic Bread  
Choice of 1 Side  
Choice of 1 Dessert

### **Clover Creek BBQ \$26.95**

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Grass-Fed Burgers, All Beef Hot Dogs, Pulled Pork, Assorted Buns  
Cole Slaw, Sauerkraut, Lettuce, Tomato, Onion, Pickle, Mustard, Mayonnaise, Relish  
Choice of 1 Side  
Choice of 1 Dessert

## **Sides**

**Wuksachi House Salad** – Cucumber, Carrots, Cherry Tomato, Dijon Vinaigrette (GF, VG)  
**Caesar Salad** – Romaine, Parmesan, House Made Croutons, Caesar Dressing  
**Caprese** – Cherry Tomato, Mozzarella Pearl, Basil, Garlic, Cold Pressed Olive Oil, Aged Balsamic (GF, VE)  
**Fruit Salad** – Seasonal Fruit, Honey, Toasted Almonds (GF, VG)  
**Potato Salad** – Olives, Eggs, Celery, Red Onion, Mayonnaise, Dill (GF)  
**Pasta Salad** – Sun Dried Tomato, Artichoke, Broccoli, Feta, Red Wine Vinaigrette (VE)  
**Garlic Mashed Potatoes** – (GF, VE)  
**Sautéed Seasonal Vegetables** – Garlic, White Wine (GF, VG)

## **Desserts**

Cheese Cake with Fruit Topping (VE)  
Apple Pie – Whipped Cream (VE)  
Chocolate Fudge Cake with Fruit Topping (VE)  
Chocolate Chip Cookies and Brownies (VE)

## **Additional Side Item or Dessert**

\$6.00 per person

## **Dinner Buffets**

Priced per person – 25 Person Minimum

### **Italian Buffet \$26.95 (GF, VE)**

Penne Pasta (Gluten Free Pasta is Available Upon Request), Cheese Tortellini, Marinara, Alfredo Sauce, Italian Sausage Links (Vegetarian Sausage Available Upon Request) with Sautéed Bell Peppers, Chicken Parmesan, Egg Plant Parmesan, Garlic Bread

Choice of 1 Side Item

Choice of 1 Dessert

### **South of the Border Buffet \$28.95 (GF, VE)**

Marinated Chicken and Beef Fajitas (Vegetarian Fajitas Available Upon Request), Cheese Enchiladas, Spanish Rice, Refried Beans, Sour Cream, Salsa, Corn and Flour Tortillas.

Choice of 1 Side Item

Choice of 1 Dessert

### **Wuksachi BBQ Buffet \$34.95**

California BBQ Tri Tip, Roasted Chicken, BBQ Baby Back Ribs, Baked Beans, Grilled Corn on the Cob, Corn Bread, House Made BBQ Sauce

Choice of 2 Side items

Choice of 1 Dessert

### **General Sherman Buffet \$44.95**

New York Strip Loin with Roasted Shallot Demi-Glaze, Or Slow Roasted Beef with Pan Gravy,  
and

Grilled Chicken Breast with Tarragon Veloute, or Chicken Cordon Blue,  
And

Baked Salmon with Dill Caper Cream Sauce or Pan Roasted Trout with Brown Butter

Choice of 2 Side Items

Choice of 1 Dessert

## **Sides**

**Wuksachi House Salad** – Cucumber, Carrots, Cherry Tomato, Dijon Vinaigrette (GF, VG)

**Caesar Salad** – Romaine, Parmesan, House Made Croutons, Caesar Dressing

**Caprese** – Cherry Tomato, Mozzarella Pearl, Basil, Garlic, Cold Pressed Olive Oil, Aged Balsamic (GF, VE)

**Fruit Salad** – Seasonal Fruit, Honey, Toasted Almonds (GF, VG)

**Potato Salad** – Olives, Eggs, Celery, Red Onion, Mayonnaise, Dill (GF)

**Pasta Salad** – Sun Dried Tomato, Artichoke, Broccoli, Feta, Red Wine Vinaigrette (VE)

**Garlic Mashed Potatoes** – (GF, VE)

**Sautéed Seasonal Vegetables** – Garlic, White Wine (GF, VG)

**Herb Roasted Golden Potatoes** – (GF, VE)

**Basmati White Rice** – (GF, VE)

**Wild Rice Pilaf** – (GF, VE)

**Brussel Sprouts Confit** – (GF)

**Soy & Ginger Bok Choy** – (VE)

**Quiona Pilaf** - (GF, VG)

## **Desserts**

**Cheese Cake with Fruit Topping** (VE)

**Apple Pie** – Whipped Cream (VE)

**Chocolate Fudge Cake with Fruit Topping** (VE)

**Chocolate Chip Cookies** (VE)

**Brownies** (VE)

## **Plated Lunches**

Plated Lunches are served with choice of 1 dessert for all guests – 40 Person Maximum

### **Wuksachi House Salad \$16.95 (GF, VE)**

Field Greens, Cucumber, Carrots, Cherry Tomato, Dijon Vinaigrette  
Add Chicken or Steak \$1.75  
Add Shrimp \$4.00

### **Classic Caesar Salad \$16.95 (VG)**

House Baked Croutons, Shredded Parmesan Cheese  
Add Chicken or Steak \$1.75  
Add Shrimp \$4.00

### **Wuksachi Club Sandwich \$16.95**

Sliced Turkey, Bacon, Ham, Red Dragon Cheese, Avocado, Green Leaf Lettuce, Tomato & Mayonnaise, Toasted  
Whole Wheat Bread  
Choice of French Fries & Salad

### **Poached Shrimp and Kale Salad \$24.00**

Shredded Kale, Poached Shrimp, Cherry Tomato, Diced Apple and Jicama,  
Queso Fresco, Peach Vinaigrette

### **Vegan Burger \$16.95**

"Field Roast" Vegan patty, Lettuce, Tomato, Onion, Anaheim Chili, Avocado  
Choice of French Fries & Salad

### **Peaks Organic Chicken Sandwich \$17.95**

Red Onion, Bell Pepper, Provolone Cheese on a French Roll  
Choice of French Fries & Salad

### **8oz Grass-Fed Burger \$18.95**

Lettuce, Tomato, Onion, Chipotle Thousand Island Dressing  
Choice of French Fries & Salad

## **Desserts**

Cheese Cake with Fruit Topping (VE)

Apple Pie – Whipped Cream (VE)

Chocolate Fudge Cake with Fruit Topping (VE)

Chocolate Chip Cookies (VE)

Brownies (VE)

## **Plated Dinners**

*Plated Dinners are served with a House Salad with Italian Dressing, Rolls & Seasonal Vegetables  
40 Person Maximum*

**Pasta Primavera \$22.00 (GF, VG)**

Penne Pasta (GF Pasta Available Upon Request) with Fresh Tomato, Zucchini, Mushroom, Garlic and Basil,  
tossed in Extra Virgin Olive Oil and Parmesan Cheese

Add Chicken \$3.50

Add Shrimp \$6.00

**Vegan "Field Roast" with Mushroom Gravy \$26.00 (VG)**

Roasted Red Potatoes & Mushroom Gravy

**Chicken Piccata \$28.00**

Lightly Breaded Sautéed Chicken Breast with Citrus Capper Cream Sauce, Herb Roasted Golden Potatoes

**Chicken Cordon Blue \$30.00**

Panko Crusted Chicken Breast with Swiss Cheese & Cream Sauce with Garlic Mashed Potatoes

**Roasted Trout with Mango Salsa \$32.00**

Basmati Rice

**Grilled Coconut Curry Sword Fish \$34.00**

Quinoa Pilaf

**8oz NY Strip Steak \$36.00**

Mushroom Demi Glaze, Garlic Mashed Potatoes

Add Jumbo Prawns or Lobster Tail – Market Price

**8oz Bacon Wrapped Filet Mignon \$40.00**

Peppercorn Sauce, Herb Roasted Golden Potatoes

Add Jumbo Prawns or Lobster Tail – Market Price

## **Desserts**

Additional \$6.00 per person

Cheese Cake with Fruit Topping (VE)

Apple Pie – Whipped Cream (VE)

Chocolate Fudge Cake with Fruit Topping (VE)

Chocolate Chip Cookies (VE)

Brownies (VE)



## **Beverage Menu**

### ***Drink Station***

**Included with all Plated and Buffet Meals**

Regular Coffee, Decaf Coffee, Hot Water with a Selection of Teas, Cream & Sugar with Filtered Water at the Table

**Additional Beverages at \$2.00 Per Person**

Ice Tea  
Infused Water  
Lemonade  
Hot Chocolate  
Assorted Soft Drinks

### ***Host Bar***

**\$7.00 Plus tax & Gratuity Per Drink**

To Include: Premium Beer, House Wine, Cocktails & Champagne Toast

### ***Cash Bar***

**\$9.00 Inclusive per Drink**

To Include: Premium Beer, House Wine & Cocktails

### ***Bartender Fee***

A \$50.00 per hour bartender fee will be applied should the bar minimum not exceed \$500.00