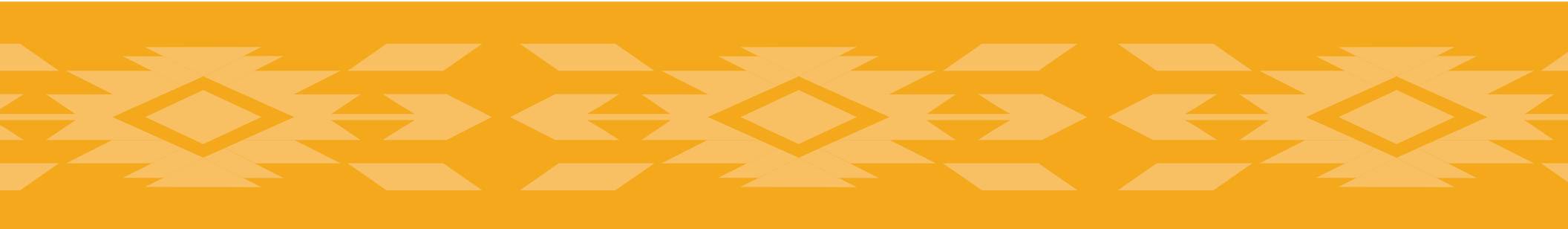
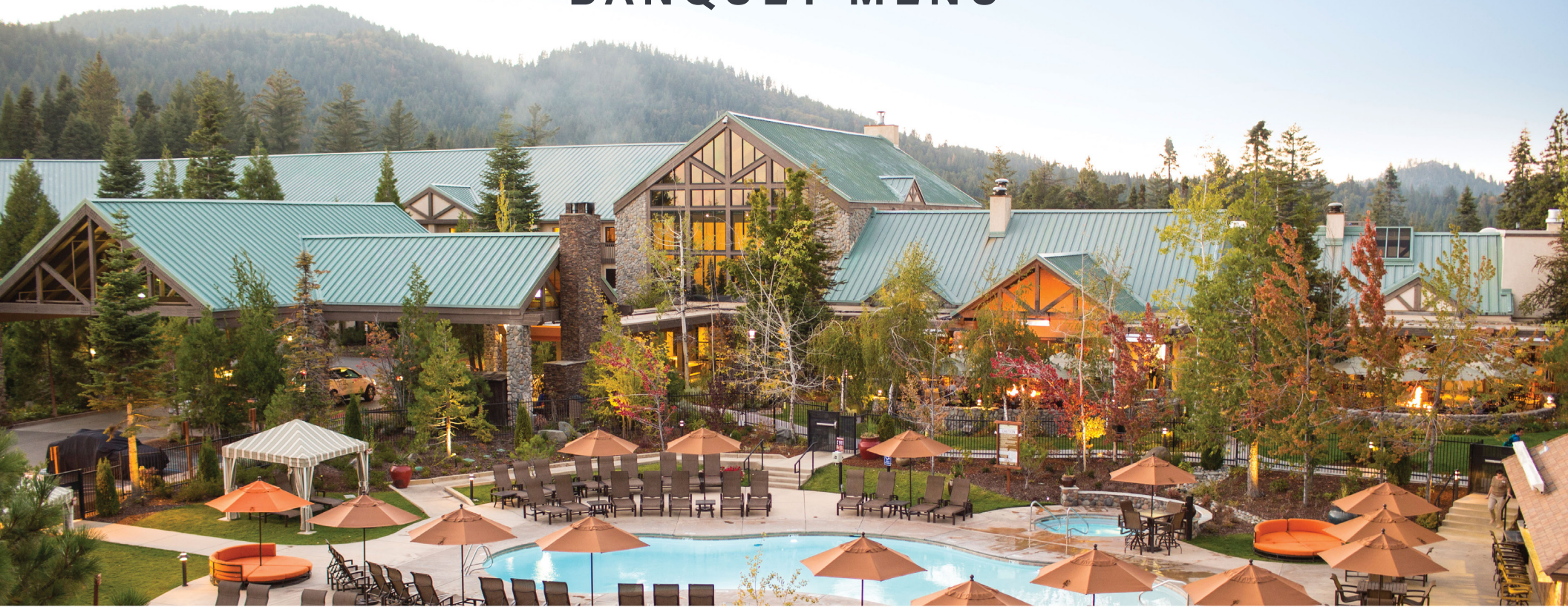




TENAYA LODGESM

BANQUET MENU



01



BREAKFAST EXPERIENCE

VALLEY FIT | \$27 per person

Orange and cranberry juices, seasonal berries, sliced seasonal fruit, steel-cut oatmeal, California almonds, brown sugar, Central Valley raisins, cinnamon, milk, Greek yogurts, California granola, bagels and cream cheese

SENTINEL SUNRISE | \$29 per person

Orange and cranberry juices, sliced seasonal fruit and berries, assorted bagels, cream cheese, butter and fruit preserves, house-baked cinnamon rolls and apple compote icing, parfait bar, Greek yogurt, sun-dried berries, slivered and toasted California almonds, granola, toasted coconut, Mojave dates

Breakfast packages include freshly brewed Starbucks coffee (regular and decaffeinated), along with an assortment of hot teas.

ENHANCEMENTS*

Breakfast sandwiches | \$10 per person

- Croissant, egg, cheddar cheese, Applewood smoked bacon
- English muffin, egg, Canadian bacon, American cheese
- Breakfast burritos – egg, chorizo, green chilies, potatoes, onion, peppers, cheddar cheese

Sustainable lox and bagels | \$11 per person

Bagel with diced onions, capers and cream cheese

Chicken apple sausage | \$6 per person

Frittata (vegetarian or meat lovers) | \$7 per person

Crisp bacon | \$6 per person

Biscuits and gravy | \$7 per person

Charcuterie board | \$11 per person

Assortment of gourmet deli and cured meats and cheeses

Hard-boiled eggs | \$3 each

*ENHANCEMENTS NOT AVAILABLE TO PURCHASE À LA CARTE

BUFFET BREAKFAST

BRIDAL VEIL | \$33 per person

Sliced seasonal fruit, assorted cereals, Greek yogurt, California cage-free scrambled eggs, Berto's house-made salsa, country potatoes, Applewood smoked bacon, chicken apple sausage, house-made pound cake French toast and California cherry port compote, butter and maple syrup

SAN JOAQUIN BURRITO | \$33 per person

Sliced seasonal fruit, flour tortillas, California cage-free scrambled eggs, Yukon Gold hash potatoes, chorizo, black beans, roasted corn, fresh jalapeños, diced tomatoes, onions and cilantro, sour cream, Cotija, cheddar cheese, Berto's house-made salsa, assorted house pastries

BACK COUNTRY TREKKER | \$35 per person

Sliced seasonal fruit, California granola, Greek yogurts, grilled ham, bacon, country potatoes, biscuits and gravy, assorted fruit pastries, vegetarian signature eggs (mushrooms, bell peppers, green onions, spinach, topped with fresh tomatoes)

CHIEF TENAYA | \$40 per person

Sliced seasonal fruit, California almonds, granola, toasted coconut, Mojave dates, sustainable lox, capers, onions, bagels and cream cheese, house-made apple pancakes, butter, warm maple syrup, chicken apple sausage, bacon, country potatoes, vegetarian signature eggs (mushrooms, bell peppers, green onions, spinach, topped with fresh tomatoes)

BUFFET ENHANCEMENTS*

Omelet Station | \$16 per person

Spinach, mushrooms, onion, peppers, tomatoes, ham, jalapeño, bacon, chicken apple sausage, cheese, Berto's house-made salsa

**Stations require a \$150 chef fee.*



BOUNTIFUL BRUNCH BUFFET

THE SUMMIT | \$62 per person

- Sliced seasonal fruits and berries, assorted croissants, muffins, danish, assorted bagels with cream cheese, fruit preserves and butter
- Smoked salmon, onion, capers, cream cheese, plain bagels
- Seasonal field greens, tomatoes, cucumbers, carrots, candied pecans, blue cheese crumbles, balsamic, ranch, honey mustard dressing, tomatoes and fresh mozzarella, basil, balsamic reduction
- Roasted strip loin of beef, assorted miniature rolls, horseradish sauce, mayonnaise and whole grain mustard (uniformed chef will carve)
- Scrambled eggs, house-made pound cake, French toast and California cherry port compote, butter and maple syrup
- Seared chicken breast with mushroom cream sauce, catch of the day with citrus beurre blanc
- Hickory-smoked bacon and chicken apple sausage, sautéed herb potatoes
- House-made pastries, chocolate éclair, seasonal fruit tarts, assorted dessert bars, chocolate-covered strawberries

BUFFET ENHANCEMENTS*

Omelet station | \$16 per person with buffet

Spinach, mushrooms, onion, peppers, tomatoes, ham, jalapeño, bacon, chicken apple sausage, cheese, Berto's house-made salsa

**Stations require a \$150 chef fee. One chef needed per 75 guests.*

Buffet packages include freshly brewed Starbucks coffee (regular and decaffeinated), assorted hot teas, choice of regular, low fat or soy milk, orange and cranberry juices, butter and preserves • Minimum of 35 guests • Maximum buffet service is 1.5 hours. Service may be extended for an additional charge of 25% per person

Buffet for 35 guests and under will be charged a \$7 per person fee.

02

CHEF'S FAVORITE

"The continental break services package is so great. nothing powers you up like fresh fruit and a bagel."



BREAK SERVICES

ALL-DAY PACKAGE | \$87 per person

CONTINENTAL

Orange and cranberry juices, sliced seasonal fruit, cinnamon rolls and fresh apple compote icing, freshly brewed Starbucks coffee, decaffeinated and regular, assorted hot teas

MORNING BREAK

Whole fruit, freshly brewed Starbucks coffee, decaffeinated or regular, assorted hot teas, assorted sodas and bottled water

AFTERNOON BREAK

Assorted gourmet cookies and whole fruit, freshly brewed Starbucks coffee, decaffeinated and regular, assorted hot teas, assorted soft drinks and bottled water

PLATED LUNCH

One selection from the light luncheon menu

Break packages include freshly brewed Starbucks coffee (regular and decaffeinated) along with an assortment of hot teas.

POWER-UP PACKAGE | \$108 per person

CONTINENTAL

Orange and cranberry juices, sliced seasonal fruit, California granola, Greek yogurts, assorted bagels and cream cheese, steel-cut oatmeal, California almonds, brown sugar, Central Valley raisins, cinnamon, milk, freshly brewed Starbucks coffee, decaffeinated and regular, assorted hot teas

MORNING BREAK

Sliced seasonal fruit, trail mix, granola bars, assorted Naked fruit juice, freshly brewed Starbucks coffee, decaffeinated and regular, assorted hot teas

AFTERNOON BREAK

Power bars, individual M&M's, assorted sodas, bottled waters and iced tea

PLATED LUNCH

Organic greens, balsamic vinaigrette, choice of grilled salmon or chicken breast, assorted vegetables, assorted rolls and butter, seasonal fresh berries with a crystallized ginger tuile cookie



À LA CARTE BREAKS

Cookies | \$48 per dozen

Assorted house-baked jumbo cookies, chocolate chip, oatmeal raisin, white chocolate macadamia and peanut butter

Seasonal fruit | \$12 per person

Sliced on display platter

Cinnamon rolls | \$48 per dozen

Rockslide brownies | \$48 per dozen

Rich chocolate with pecans and caramel

South of the border | \$10 per person

House-made tortilla chips, guacamole, Berto's house-made salsas

Bakery basket | \$48 per dozen

House-baked assorted pastries

House-baked bacon cookies | \$48 per dozen

Bacon oatmeal cookies with maple icing

Whole fruit | \$4 per piece

Valley oranges, bananas, apples, grape clusters

Individual Greek yogurts | \$5 each

Clif and Kind bars | \$5 each

House kettle chips | \$6 per person

Blue cheese, ranch and chipotle cream dips

House pita chips | \$7 per person

Baba ghanoush, cucumber-herb tzatziki dips

On-the-run protein pack | \$12 per person

String cheese, baby bells, grapes, almonds

Specialty ice cream bars | \$6 per piece

Haagen-Dazs ice cream bars, drumsticks and ice cream sandwiches

BEVERAGES

Fresh-squeezed juices | \$72 per gallon

Choice of: carrot-ginger or apple-celery

Coffee station | \$78 per gallon

Freshly brewed Starbucks coffee (decaffeinated and regular), assorted hot teas

Starbucks bottled beverages | \$6 each

Frappuccinos and double shots

THEMED BREAKS

INTERMISSION | \$19 per person

House-made kettle chips, blue cheese, ranch and chipotle cream dips, assorted candy bars, rockslide brownies, country lemonade and iced tea

EVERY SUNDAE BREAK | \$18 per person

Vanilla and chocolate ice cream, whipped cream, strawberries, bananas, nuts, M&M's, sprinkles, Oreo cookie crumbles, chocolate and caramel sauce, waffle cones, sugar cone, root beer

RASPBERRY-LEMON FUSION | \$19 per person

House-made raspberry-lemon shortcake, lemon bars, summerberry stack, raspberry and lemon mousse parfait, raspberry lemonade

CHOCOLATE DIPS | \$22 per person

Chocolate-dipped pound cake, chocolate-covered bacon, chocolate-dipped pretzels, chocolate-dipped strawberries, pitchers of cold milk

BODY AND MIND | \$22 per person

House-made carrot-ginger juice, cucumber mint infused water, citrus herb-infused water, Kind bars, pretzels, whole seasonal fruit, create-your-own trail mix, almonds, coconut, peanuts, raisins, walnuts, sunflower seeds, chocolate chips, white chocolate chips and dried fruit

TEA HOUSE | \$22 per person

House-made finger sandwiches, assorted chocolate truffles, freshly brewed Starbucks coffee, assorted individual hot teas

COMFORTS OF HOME | \$22 per person

Grilled Fiscalini cheese sandwiches, tomato basil soup, chocolate chip cookies, freshly brewed iced tea

MENDOCINO | \$21 per person

House-made hummus, cucumber and herb tzatziki, California olive tapenade, salt and pepper crostini, pita chips, crudité, ranch and blue cheese dip, sparkling and flavored mineral waters

03

CHEF'S FAVORITE

ROASTED TURKEY AND BRIE
Arugula, cranberry mayonnaise,
ciabatta bread, with a side of
poblano cheese soup



LUNCH EXPERIENCE

LITE LUNCHEON

SALADS

Includes warm rolls and butter and choice of dessert

California Cobb | \$34 per person

Romaine lettuce, roasted chicken, avocado, tomato, egg, crisp bacon, crumbled blue cheese, blue cheese dressing

Chilled sliced New York strip | \$36 per person

Organic mixed greens, romaine, olives, cranberries, slices of red onion, sweet balsamic dressing, blue cheese

Grilled and chilled salmon filet | \$36 per person

Red quinoa, kale salad, diced red peppers, orange vinaigrette

Luncheon packages include freshly brewed Starbucks coffee (regular and decaffeinated), assorted hot teas, freshly brewed iced tea. For your convenience, soft drinks and bottled water may be added at \$4.50 each.

SANDWICHES

Includes fruit and jicama salad, kettle chips and choice of dessert

Caesar sirloin wrap | \$35 per person

Romaine, grilled beef and red onions, shredded Parmesan cheese, with traditional Caesar dressing

Grilled chicken caprese | \$34 per person

Grilled chicken breast, Buffalo mozzarella, sliced tomatoes, pesto mayo, ciabatta bread

Roasted turkey and brie | \$34 per person

Arugula, cranberry mayonnaise, ciabatta bread

Vegetarian taco wrap | \$32 per person

Tomatoes, olives, avocado, Napa cabbage, tortilla strips, romaine lettuce, black beans, cotija cheese, chipotle-tomato vinaigrette, spinach wrap

LUNCH ENTRÉE STARTERS

Choice of one soup or salad

SOUPS

Broccoli cheese

Tomato basil bisque

Roasted corn clam chowder

Vegan chili

Poblano cheese soup



SALADS

Fresh strawberry salad

Strawberries, mixed organic greens, feta, spiced roasted almonds and balsamic vinaigrette

Sweet kale salad

Kale, grated brussel sprouts, broccoli, dried cranberries, toasted pumpkin seeds, poppy seed dressing

Classic Caesar

Hearts of romaine, house-made garlic croutons, Parmesan cheese crisp, traditional Caesar dressing

For your convenience, soft drinks and bottled water may be added at \$4.50 each.



LUNCHEON ENTRÉES

Chicken penne pasta | \$38 per person

Sun-dried tomatoes, pine nuts, spinach, pesto

Rosemary honey roasted tri-tip | \$42 per person

Roasted fingerling potatoes, seasonal vegetables, chipotle sauce

Miso salmon | \$42 per person

Charred bok choy, purple sticky rice

Slow-roasted pot roast | \$40 per person

Slow roasted with vegetables, seasoned mashed potatoes

Mushroom ravioli | \$36 per person

Pesto oil, sun dried tomatoes, olives

Braised beef short ribs | \$36 per person

Herb roasted breast of chicken | \$38 per person

LUNCHEON DESSERTS

With any of the lunch entrée packages, choice of one menu dessert item.

Summerberry stack

Berries strewn across a citrus-flecked cake, swirled with cool tart key lime creamy white chocolate cheese, fresh blackberry compote

Tenaya short cake

Toasted pound cake, strawberries, fresh whipped cream

Fudgy wudgy chocolate cake

Three layer chocolate fudge icing and chocolate crunch

Dessert bar trio

Lemon berry, Oreo dream, marble cheese truffle

WORKING BUFFET LUNCHES

TOSCANA | \$38 per person

Tomato basil soup, fruit and berry yogurt salad, caprese salad, Caesar salad, pasta del giorno, chicken Parmesan, assorted grilled sandwiches, vegetarian sandwiches, assorted dessert bars and mini cookies

HIGH SIERRA SALADS AND WRAPS | \$40 per person

Organic mixed greens, sliced carrots, cucumbers, tomatoes, croutons, ranch dressing, balsamic vinaigrette, penne pasta salad with tomatoes, artichoke hearts, kalamata olives, red onions, basil pesto vinaigrette

Mediterranean couscous salad with raisins, feta, lemon, olive oil, sliced market fruit and berries, cajun kettle chips with zesty ranch dip

Pistachio chicken salad wrap, smoked turkey bacon and Swiss wrap, roast beef and dill havarti wrap, grilled vegetable, feta and hummus wrap, assorted dessert bars and mini cookies

HALF DOME SOUPS AND SUBS | \$40 per person

Broccoli cheddar and Minestrone soups, sliced ripe market fruit and berries, classic coleslaw, Rocky Mountain potato salad, house-made kettle chips, assorted subs to include turkey, roast beef, ham and vegetarian, assorted dessert bars and mini cookies

PACIFIC RIM | \$40 per person

Wonton soup, sliced ripe market fruit and berries, Asian sesame slaw, chicken with peanut sauce, salmon with sake glaze, fried rice, stir fry vegetables, assorted dessert bars and mini cookies





BUFFET LUNCHES

MOUNTAIN TAILGATE COOKOUT | \$42 per person

Garden salad, country potato salad, house-made kettle chips, blue cheese dip, baked beans, mac and cheese, pulled pork sandwiches with honey-dijon Napa slaw, grilled Harris Ranch hamburgers, sesame buns, ketchup, mustard, mayonnaise, lettuce, tomato, pickles, onion, pepper Jack, cheddar and gouda cheeses, sliced watermelon, and a summerberry stack

MARIACHI | \$44 per person

Chicken tortilla soup, Southwestern chopped salad with organic greens, cheddar cheese, roasted corn, tomatoes, cilantro, ranch and Italian dressings

Fajita bar: Mexican cumin-spiced beef, sautéed pepper and onions, shredded cabbage, cheddar cheese, mahi-mahi fish tacos with mango salsa, shredded cabbage and limes, Monterey Jack cheese enchilada pie, roasted chicken, grilled scallions, anchoite spice, spicy rice and refried beans, flour tortillas, chips, salsa, guacamole and sour cream, and cinnamon-sugar fried tortilla chips

SIERRA SOUTHERN SOUL | \$44 per person

Field greens, cherry tomatoes, cucumbers, croutons, grated carrot, olives, red onion, ranch, blue cheese, balsamic vinaigrette, black-eyed pea salad with butternut squash, cornbread, kale, black pepper mashed potatoes, Southern fried chicken with home-style pepper gravy, sustainable blackened catfish with a créole sauce, and peach cobbler



Luncheon packages include: freshly brewed Starbucks coffee (regular and decaffeinated), assorted hot teas, and freshly brewed iced tea. For your convenience, soft drinks and bottled water may be added at \$4.50 each. Maximum buffet service is 1.5 hours. Extended service is available at 25% per person.

04

CHEF'S FAVORITE

BRUSCHETTA

Mozzarella, tomato, basil on a freshly
toasted crostini



RECEPTIONS

COLD HORS D'OEUVRES

Endive spear | \$8 per piece

Belgian endive, herbed goat cheese, fig balsamic

Bruschetta | \$8 per piece

Mozzarella, tomato, basil on a toasted spear

Bacon-wrapped dates | \$8 per piece

Topped with a honey-balsamic drizzle

Sautéed mushroom cap | \$8 per piece

Boursin cheese

Dried apricot halves | \$8 per piece

Gorgonzola mousse, French burnt walnut

Roasted garlic Brie | \$8 per piece

Tomato chutney and herbed crostini

Deviled eggs | \$8 per piece

Truffled yolk, candied bacon, chives

California roll | \$8 per piece

Wasabi, pickled ginger, soy sauce

Valley strawberries | \$8 per piece

Filled with Boursin cheese

Seared ahi tuna | \$8 per piece

Crostini and papaya mango salsa

Watermelon caprese skewer | \$8 per piece

Fresh watermelon, mozzarella di bufala, and basil on a skewer. Topped with balsamic oil.

Beef tenderloin carpaccio | \$10 per piece

Horseradish cream, petite watercress, minced red onion, placed on a crostini

Spiced chicken | \$8 per piece

Mango glaze, cucumber round

Spicy shrimp crostini | \$10 per piece

Red pepper aioli

50 piece minimum order per item



HOT HORS D'OEUVRES

Miniature lump crab cakes | \$12 per piece

Cajun remoulade

Mini beef Wellingtons | \$12 per piece

Béarnaise sauce

Caramelized sea scallops | \$12 per piece

Wrapped in bacon

Spinach spanikopita | \$8 per piece

Feta cheese, spinach, triangle phyllo

Pork potsticker | \$8 per piece

Sweet chili sauce

Veggie samosa | \$8 per piece

Buttery pastry, lentils, potato, and garam masala spice

Sriracha crab rangoon | \$8 per piece

Fried wonton dumplings with crab, cream cheese, sriracha, and green onion

Veggie egg roll | \$8 per piece

Thai dipping sauce

Chipotle-lime chicken satay | \$8 per piece

Citrus crème fraîche

Coconut shrimp | \$10 per piece

Sweet and sour dipping sauce

Sugarcane spiced lamb loin | \$12 per piece

Spicy mango glaze

Mac and cheese fritters | \$8 per piece

Fried and crusted mac and cheese bites

Mini reuben sliders | \$8 per piece

Rye bread, Swiss cheese, corned beef and Russian dressing

Margherita flatbread slices | \$6 per piece

Fresh tomato, basil, mozzarella, Parmesan

RECEPTION STATIONS

ANTIPASTO PLATTER | \$21 per person

Marinated eggplant, roasted peppers, artichokes, olives, mushrooms, grilled tomatoes, Provolone cheese, salami, prosciutto, Black Forest ham, crusty baguettes

ACTION PASTA BAR* | \$24 per person

Penne pasta, shrimp, chicken, mushrooms, spinach, asparagus, sun-dried tomatoes, olives, fresh herbs and Parmesan cheese, bread sticks

BAKED BRIE EN CROUTE | \$150 per wheel

Puff pastry-wrapped double cream Brie, stuffed with lingonberries, baked golden brown, fresh fruit, baguettes

SALINAS VALLEY CRUDITES | \$18 per person

Assorted crisp, cut fresh vegetables, ranch and blue cheese dressings

MAC 'N' CHEESE STATION | \$20 per person

Asiago, chicken and mushroom mac, black truffle four cheese mac, rock shrimp and lobster sauce mac

CHEESE AND FRUIT | \$20 per person

Exotic fruit and grapes, Brie, St. Andre double cream danish, Blue, Gouda, cheddar, aged Sonoma Jack cheeses, baguettes and Hawaiian lahvosh

FAJITA ACTION STATION* | \$30 per person

New York sirloin, sautéed chicken, achiote spices, onions, peppers, warm tortillas, refried beans, guacamole, salsa, sour cream, cheddar cheese and jalapeños

SEAFOOD BAR | \$75 per person

Pacific shrimp, Dungeness crab clusters, oysters on the half shell, marinated clams, cocktail sauce and lemons

SLIDER STATION | \$26 per person

Pulled pork sandwiches with honey-dijon Napa slaw, mini Angus beef burgers with white cheddar, arugula, dijonnaise sauce, mini Fiscalini grilled cheese, assorted condiments

SMASHED POTATO BAR | \$22 per person

Scoop of garlic, wasabi or blue cheese smashed potatoes, toppings: chives, sour cream, Bay shrimp, chicken, bacon, tomatoes, assorted cheeses, gravy

Minimum of 35 guests

**\$150 chef fee required*

THE CARVING BOARD*

HERB ROASTED TURKEY | \$295

With cranberry sauce mustard, rolls

Serves up to 30 guests

BOURBON GLAZED HAM | \$285

Honey mustard

Serves up to 30 guests

ROASTED PORK LOIN | \$260

Honey barbecue sauce

Serves up to 25 guests

GARLIC ROASTED NY STRIP LOIN | \$375

Certified Angus beef, rosemary au jus, creamed horseradish

Serves up to 30 guests

ROASTED BEEF TENDERLOIN | \$425

Garlic pepper jam

Serves up to 20 guests

CEDAR PLANK SALMON | \$325

Pomegranate syrup

Serves up to 25 guests

*\$150 chef fee required on all carving stations

ROASTED LEG OF LAMB | \$325

Rosemary crusted, English mint sauce

Serves up to 35 guests

BLACK ANGUS STEAMSHIP | \$850

Au jus, creamed horseradish

Serves up to 100 guests





NIGHTCAP

CHEF'S FAVORITE | \$18 per person

Uniformed chef preparing*: bananas diablo with sliced bananas rum orange and brown sugar, cherries jubilee, brandied cherries with cinnamon, Grand Marnier, citrus zest

CHOCOLATE FONDUE STATION | \$17 per person

White and dark chocolate fondue, strawberries, pineapple, marshmallows, dried apricots, biscotti, pound cake and mini cream puffs

MORE S'MORES | \$18 per person

Hershey's milk chocolate, Reese's peanut butter cups, Ghirardelli sea salt caramel chocolates, peppermint patties, cinnamon, nutmeg, graham crackers, marshmallows

SWEET TABLE | \$19 per person

Petite pastries to include: chocolate éclair, cheesecake, tiramisu cup, Napoleons, seasonal fruit tart, assorted dessert bars, Danish butter cookies, chocolate-covered strawberries, assorted truffles

*Stations require a \$150 chef fee.

Finish the night off smooth with our curated whiskey bar. Ask your server about our wide array of bourbons, ryes and scotches.

05

CHEF'S FAVORITE

GRILLED NEW YORK STEAK

Shiitake mushroom mashed Yukon Gold potatoes, seasonal vegetables with a chimichurri sauce



DINNER EXPERIENCE

SOUPS AND SALADS

Choice of one soup or salad

Lobster bisque

Wild mushroom

Cream of five onion

Tomato basil bisque

Butter lettuce and roasted pear

Candied walnuts, goat cheese, port vinaigrette dressing

Caesar salad

Romaine lettuce, house-made croutons, Parmesan cheese, traditional Caesar salad dressing

Baby spinach salad

Hazelnut-crusted goat cheese, sugar-roasted beets, raspberry vinaigrette

Tenaya salad

Fresh field greens, shaved apples and blue cheese, walnuts, balsamic vinaigrette

Sweet kale salad

Grated Brussels sprouts, broccoli, dried cranberries, toasted pumpkin seeds, poppy seed dressing

Dinner entrées include: choice of soup or salad, entrée and dessert.

APPETIZERS

Crab cakes | \$18 per person

Spicy tomato sauce

Sugarcane-spiked

lamb loin | \$16 per person

Apple chutney and garlic butter

Roasted garlic Brie | \$14 per person

Tomato chutney and herbed crostini

Shrimp cocktail | \$18 per person

Cocktail sauce





DINNER ENTRÉES

Grilled New York strip steak | \$66 per person

Shiitake mushroom, mashed Yukon Gold potatoes, seasonal vegetables and a chimichurri sauce

Cedar plank salmon | \$62 per person

Wild-caught, dressed over wasabi mashed potatoes with pomegranate glaze

Free-range chicken Saltimbocca | \$58 per person

Marsala sauce, prosciutto, buffalo mozzarella cream sauce, seasonal vegetables

Braised boneless short ribs | \$60 per person

Root vegetables, sour cream mashed potatoes, red wine reduction

Beef Wellington | \$72 per person

Portobello mushroom, sage and roasted garlic, thyme-roasted fingerling potatoes, seasonal vegetables, marsala wine sauce

Pan-seared tenderloin of beef | \$70 per person

Wild mushroom ragout, truffle Bordelaise, garlic mashed potatoes, seasonal vegetables

Roasted chicken breast | \$58 per person

Boursin cheese, roasted corn bread pudding, seasonal vegetables, honey herb jus, roasted red pepper purée

Seared Alaskan halibut (seasonal) | \$64 per person

Smoked bacon polenta, seasonal vegetables, saffron beurre blanc lemon oil

Espresso-rubbed venison loin | \$82 per person

Farro pilaf, seasonal vegetables, cherry onion chutney

Dinner entrées include selection of breads and butter, choice of soup or salad and dessert. Freshly brewed Starbucks coffee (regular and decaffeinated), assorted hot teas and freshly brewed iced tea.

Please note that split entrées will be charged at the highest priced entrées.

COMBO ENTRÉES

Shrimp and filet | \$78 per person

Certified Angus tenderloin beef, buttermilk smash potatoes, shiitake mushroom, baked shrimp, zinfandel glaze, spicy tomato butter

Miso-marinated beef medallions and seared black cod | \$76 per person

Forbidden black rice, roasted root vegetables

Jumbo shrimp and dill-and-potato-crusting salmon | \$76 per person

Crème fraîche mashed potatoes, seasonal vegetables

Seared chicken breast and artichoke-and-tomato-topped seabass | \$72 per person

Portobello mushroom, sage and roasted garlic, thyme roasted fingerling potatoes, seasonal vegetables, marsala wine sauce

Filet of beef and chicken | \$74 per person

Onion, blue cheese gratin, fingerlings, whole grain mustard sauce

VEGETARIAN ENTRÉES

Portabella stack | \$60 per person

Layered portabella mushrooms, tomatoes, onions, buffalo mozzarella, quinoa and balsamic syrup

Bucatini pasta | \$60 per person

Spaghetti-like pasta soaked in a roasted tomato vodka sauce, grilled portabella mushrooms, onions, zucchini and shaved Parmesan cheese

Vegetable Wellington | \$62 per person

Zucchini, eggplant, butternut squash, onion, spinach, garlic feta cheese, with a port syrup and mashed potatoes

Portabella mushroom ragout beggar's purse | \$60 per person

Grilled peppers, squash, eggplant, basil purée

DINNER DESSERT CHOICES

Choice of one dessert

Chocolate toffee Kahlúa mousse cake

Rich, layered chocolate and Kahlúa mousse, golden toffee crunches, decadent chocolate cookie crust

Layered carrot cake

Walnuts, cream cheese icing

Classic cheesecake

Fresh berry compote

Blueberry cobbler white chocolate cheesecake

Creamy white chocolate cheesecake, chunks of vanilla bean cream cake with blueberry compote swirls and a classic cobbler crust with white chocolate shavings

Crème brûlée cheesecake

Rich perfection of vanilla bean, crème brûlée layered with the richest of cheesecakes





DINNER BUFFET

PACIFIC CREST | \$76 per person

Minimum of 50 guests

STARTERS

Marinated artichoke hearts and mushroom salad, garbanzo beans, green olives, white balsamic vinaigrette

Orzo salad, sun-dried tomatoes

Seasonal greens; cucumbers, carrots, baby corn, broccoli, black olives, sweet onions, mushrooms, ranch and balsamic vinaigrette

ENTRÉES

Horseradish-crusting salmon, citrus glaze

Chicken breast, pesto, toasted pine nuts

Beef medallions, garlic jam, seared fillet

Red roasted herb potatoes, seasonal vegetables, rustic bread with butter

SWEET TOUCH

Summerberry stack, fresh berry compote, rockslide brownies, rich chocolate with pecans and caramel

GOLD COUNTRY BBQ | \$78 per person

Minimum of 50 guests

STARTERS

Rocky Mountain potato salad, macaroni salad

Iceberg lettuce, tomato, creamy blue cheese and ranch

Fresh fruit salad, cornbread muffins, honey and butter

FIRE-CHARRED

Cracked pepper rub-grilled New York steaks, Cognac-peppercorn sauce, baby back ribs, hot pepper jelly glaze, honey-chili grilled chicken breasts, California chili station with all the trimmings, corn on the cob with local honey and cream, fire-roasted Yukon Gold potatoes

SWEET TOUCH

Peach cobbler, assorted jumbo cookies, watermelon wedges

Dinner packages include: freshly brewed Starbucks coffee (regular and decaffeinated), assorted hot teas, and freshly brewed iced tea. For your convenience, soft drinks and bottled water may be added at \$4.50 each.

Maximum buffet service is 1.5 hours. On a buffet, a \$7 additional cost per person will be added for an attendance of less than the required minimum number of guests.



DINNER BUFFET

FISH CAMP | \$102 per person

Minimum of 50 guests

SALAD BAR

Field greens, broccoli, cauliflower, cucumbers, vine-ripened tomatoes, beets, carrots, toasted sunflower seeds, sprouts, sliced red onions and scallions, mushroom and black olives, garlic croutons, blue cheese and Thousand Island dressing, Sierra clam chowder with roasted corn, sourdough bread and butter, fresh fruit platter

SEAFOOD TREASURE CHEST

Iced Pacific peeled shrimp, Dungeness crab, oysters in a half shell, horseradish cocktail sauce, Tabasco and lemon wedges

FROM THE BROILER

Certified Angus beef grilled New York steaks, steamed clams, garlic white wine broth, garlic toast, lime and cracked pepper chicken, fire-roasted corn on the cob, herb fingerling potatoes, seasonal vegetables

DESSERTS

Cheesecake, rockslide brownies

SIERRA SOUTH OF THE BORDER | \$75 per person

Minimum of 50 guests

STARTERS

Chicken tortilla soup, Southwest fiesta salad, romaine lettuce, diced tomatoes, black beans, grilled corn, sliced olives, cilantro and crispy tortilla strips, jicama fruit salad, tortilla chips with house-made salsa, fire red salsa and pico de gallo

ENTRÉES

Green chili pork verde, braised beef Colorado with 6" flour tortilla, shredded lettuce, diced tomatoes, sour cream, guacamole, cotija cheese, salsa and diced red onion, borracho "drunken" beans, black beans with onion, garlic, bell peppers, cerveza, calabacitas "Mexican vegetables," grilled corn, squash, onion, bell peppers and cotija cheese

DESSERTS

Strawberry-stuffed churros, tres leches cake, assorted dessert bars

Ask about our specialty margarita bar!

DINNER BUFFET

MOUNTAIN TUSCANY | \$75 per person

Minimum of 35 guests

SOUP

Italian sausage navy bean soup

ANTIPASTO

Grilled vegetables, eggplant, mushrooms, zucchini squash, roasted red peppers, assorted olives, cured Italian meats, chop-chop salad, romaine, cucumbers, grape tomatoes, red bell peppers, red onions, pepperoncini, chopped salami, crumbled blue cheese, garlic croutons, Caesar and balsamic dressings, orzo pasta salad, garlic bread and Italian breadsticks

ENTRÉES

Grilled New York steak, garlic, shallot, and wine sauce, classic chicken marsala, shrimp alfredo bow tie pasta, pesto cavatapi pasta primavera, mélange of vegetables

DESSERT STATION

Assorted Italian pastries to include: tiramisu, lemon biscotti, traditional cannoli

**Ask about our specialty flaming
coffee bar!**

Dinner packages include: freshly brewed Starbucks coffee (regular and decaffeinated), assorted hot teas, and freshly brewed iced tea. For your convenience, soft drinks and bottled water may be added at \$4.50 each.

Maximum buffet service is 1.5 hours. On a buffet, a \$7 additional cost per person will be added for an attendance of less than the required minimum number of guests.

DINNER BUFFET

CALI-FUSION | \$78 per person

Minimum of 35 guests

STARTERS

Quinoa, artichoke, avocado salad, white wine and herb vinaigrette, sweet kale salad, grated Brussels sprouts, broccolini, dried cranberries, toasted pumpkin seeds, poppy seed dressing, grilled corn and arugula salad with cotija cheese and citrus aioli, sliced market fruit and berries, roasted fingerling potatoes and seasonal vegetables

ENTRÉES

Roasted tri-tip, chimichurri rojo, broiled chicken breast with artichokes, tomatoes, white wine garlic sauce, roasted halibut with fennel, oranges and kalamata olives

DESSERT

Strawberry shortcake

MEDITERRANEAN | \$80 per person

Minimum of 50 guests

STARTERS

Bruschetta topped with roasted tomato and fennel, black-olive tapenade and Tuscan marinated white beans, hummus and tzatziki with pita chips, sliced ripe market fruit and berries, Caesar salad with herb croutons, tabbouleh salad, caprese salad of Buffalo mozzarella, tomato and basil, selection of olives, rustic breads and butter

CHOICE OF THREE ENTRÉES

- Chicken breast with lemon sorrel sauce
- Grilled salmon fillet with tomato, cumin and caper sauce
- Beef medallions with wild mushrooms and porcini-madeira sauce
- Spanish paella with chorizo sausage, chicken, shellfish and, saffron rice, portobello mushroom ravioli and basil cream, vegetable mélange, orzo with wild mushrooms

DESSERTS

Tiramisu, traditional baklava

Dinner packages include: freshly brewed Starbucks coffee (regular and decaffeinated), assorted hot teas, and freshly brewed iced tea. For your convenience, soft drinks and bottled water may be added at \$4.50 each.

Maximum buffet service is 1.5 hours. On a buffet, a \$7 additional cost per person will be added for an attendance of less than the required minimum number of guests.



DINNER BUFFET

OKTOBERFEST | \$78 per person

Minimum of 50 guests

STARTERS

Beer and cheese soup, Bavarian green salad with radishes, herb dressings, German potato salad, cucumber and tomato salad, klösterbrot and butter, rustic bread, warm Hofbräuhaus pretzels, assorted pickles and condiments

ENTRÉES

Wiener schnitzel with lemon slices, braised pork loin with apples and sauerkraut, sauerbraten with buttered spätzle, bratwurst, knackwurst and bockwurst, assorted mustards and condiments, bratkartoffeln with onions and parsley, pan-fried yellow potatoes, rotkohl, braised red cabbage, assorted vegetables

DESSERTS

German chocolate cake, Black Forest cake, apple strudel

BASQUE FAMILY | \$84 per person

Minimum of 30 and maximum of 70 guests

Family-style dining spreading the tables with the basque fare, grapes, rustic breads, assorted olives, tapenade and pesto olive oil house-made balsamic vinegar dipping sauce

FIRST UP FROM THE KITCHEN

Lentil soup

SECOND COURSE

Crisp iceberg and romaine lettuce, tossed with vinegar and herb oil

ENTRÉES

Famous highland lamb stew, cast iron chicken medallions, forest mushroom, barramundi, valley citrus salsa

ACCOMPANIMENTS

Asparagus, wilted beet greens, beets with lemon and cracked pepper, sustainable vegetable orzo pasta salad

PASTRY PRESENTATION

Chocolate éclairs, cheesecake tiramisu cups, flavored truffles, fruit tarts, butter cookies, chocolate-covered strawberries

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BAR EXPERIENCES

HOSTED BARS

WELL

New Amsterdam Vodka | \$10
New Amsterdam Gin | \$10
Evan Williams | \$10
Jameson Irish Whiskey | \$10
Dewar's White Label | \$10
Cruzan Aged Light Rum | \$10
Camerena Silver | \$10

CALL

Tito's Handmade Vodka | \$11
Tanqueray Gin | \$11
Jack Daniels | \$11
Johnny Walker Black | \$11
Captain Morgan | \$11
Bacardi Superior | \$11
Espolon Reposado | \$11
Crown Royal | \$12

PREMIUM

Grey Goose | \$12
Hendricks | \$12
Bulleit Bourbon | \$12
Suntory Whiskey | \$12
Glenlivet 12 year | \$12
Flor de Cana 4 year | \$12
Herradura Silver | \$12

CORDIALS

Chambord | \$14
Patrón Silver | \$12
Peach Schnapps | \$12
Apple Pucker | \$12
Patron Silver | \$14
Jägermeister | \$14
Baileys | \$12
Amaretto | \$12
Kahlua | \$12

BY THE GALLON

Margaritas | \$125 per gallon
El Capitini | \$125 per gallon
Specialty Cocktail | \$125 per gallon

STANDARD ON ALL BARS

Soft drinks & bottled water \$4.50	Firestone 805 \$7	Lagunitas IPA \$7
Budweiser \$6	O'Doul's \$7	Stella Artois \$7
Bud Light \$6	Corona \$7	Stone Cap Chardonnay \$9
Coors Light \$6	Heineken \$7	Stone Cap Cabernet Sauvignon \$9
	Sierra Nevada \$7	

Includes a private bar and bartender in the event location (\$350 bar minimum)

CASH BARS*

WELL

New Amsterdam Vodka | \$12
New Amsterdam Gin | \$12
Evan Williams | \$12
Jameson Irish Whiskey | \$12
Dewar's White Label | \$12
Cruzan Aged Light Rum | \$12
Camerena Silver | \$12

CALL

Tito's Handmade Vodka | \$13
Tanqueray | \$13
Jack Daniels | \$13
Crown Royal | \$13
Johnny Walker Black | \$13
Captain Morgan | \$13
Bacardi Superior | \$13
Espolon Reposado | \$13

PREMIUM

Grey Goose | \$14
Hendricks | \$14
Bulleit Bourbon | \$14
High West American Prairie Whiskey | \$14
Glenlivet 12 year | \$14
Flor de Cana 4 year | \$14
Herradura Silver | \$14

CORDIALS

Chambord | \$16
Peach Schnapps | \$14
Apple Pucker | \$14
Jägermeister | \$14
Baileys | \$14
Amaretto | \$14
Kahlua | \$14

STANDARD ON ALL BARS

Soft drinks & bottled water \$5	Firestone 805 \$7	Lagunitas IPA \$7
Budweiser \$7	O'Doul's \$8	Stella Artois \$8
Bud Light \$7	Corona \$8	Stone Cap Chardonnay \$10
Coors Light \$7	Heineken \$8	Stone Cap Cabernet Sauvignon \$10
	Sierra Nevada \$8	

Includes a private bar and bartender in the event location (\$350 bar minimum)

**Pricing includes tax and gratuity*