



All prices inclusive of tax and gratuity.
Available for dining room service

Peaks Dining Room Group Menus

Full Breakfast Buffet

\$29.00 per person

Scrambled Eggs, French Toast, Bacon, Sausage, Breakfast Potatoes, Fruit Salad, Muffins, Waffle Station, Yogurt Parfaits, Fresh Baked Muffins, Toast, Bagels
Steel Cut Oats, Coffee, Tea, Juice, Milk

Continental Breakfast Buffet

\$20.00 per person

Also available for service in your group meeting room

Assorted Danish, Freshly Baked Muffins, Bagels, Fruit Salad,
Steel Cut Oats & Toasted Bagels with the Trimmings
Juices, Coffee, Tea

Plated Breakfast

\$22.00 per person

Complete with complimentary coffee, tea or juice

The Pancake Hikers Breakfast

Pancakes, Scrambled Eggs, Sausage, Potatoes, Fruit Cup

The French Toast Hikers Breakfast

French Toast, Scrambled Eggs, Bacon, Potatoes, Fruit Cup

The Full Moon

Scrambled Eggs, Bacon, Sausage, Potatoes, Toast, Fruit Cup

Plated Light Lunch

\$24.00 per person

Choice of Soup, Chili or Fruit Cup,
Non Alcoholic Beverage, Fresh Baked Cookie
Gluten Free Preparation Available Upon Request

Smoked Turkey & Swiss

Swiss Cheese, Leaf Lettuce, Tomato, Red Onion, Whole Wheat Baguette

High Sierra Chicken Salad

House Made Salad of Grilled Chicken, Craisins, Candied Walnuts, Celery.
Leaf Lettuce, Tomato, Spinach Wrap

Alpine Italian

Salami, Pepperoni, Ham, Prosciutto, Provolone Cheese,
Leaf Lettuce, Tomato, Red Onion, Pepperoncini, Hoagie Roll

Roasted Vegetable Caprese

Summer Squashes, Bell Peppers, Charred Onions, Fresh Mozzarella,
Pesto, Tomato, Ciabatta Bun (V)

Caesar Chicken Salad

Romaine, Asiago, Garlic Croutons
Tossed in Creamy Caesar Dressing, Sliced Herb Grilled Chicken Breast

Plated Hot Lunch

\$28.00 per person

Includes Choice of Fruit Salad, Chili, Soup or Fries, Non Alcoholic Beverage
Fresh Baked Cookie

Wuksachi Burger

Fresh ½ Pound Harris Ranch Beef Patty, Bacon, Swiss, Lettuce, Onion, Tomato & Pickles
House Roasted Garlic Spread, Brioche Bun

Chicken Pesto Sandwich

Broiled Chicken Breast, Lettuce, Onion, Tomato & Pickles
Pesto Mayonnaise, Brioche Bun

Pulled Pork Sandwich

Bourbon BBQ Sauce, Slaw & House Made Pickles

Pesto Pasta Prima Vera (V)

Penne Rigate tossed with Alfredo Sauce, Seasonal Vegetables

Mountain Trout Sandwich

Boneless Ruby Trout Fillet, Lettuce, Onion, Tomato & Pickles, Preserved Lemon Tartar Sauce

Plated Dinner

\$60.00 per person

Complete with House Salad, Dinner Rolls.

Pie or Chocolate Cake

Fennel Roasted Pork Loin

Risotto, Seasonal Vegetables, Dijon Pan Sauce (GF)

Marys Chicken Breast

Broiled Breast, Seasonal Vegetables, Marsala Cream (GF)

Trout Amandine

Rice Pilaf, Seasonal Vegetables, Compound Butter (GF)

Baked Portabella Mushroom

Organic Quinoa, Feta & Fresh Mozzarella Cheese Filling,
Seasonal Vegetables, Balsamic Reduction (V)

Broiled Ribeye Steak

Hand Cut Choice Harris Ranch Steak, Baked Russet Potato,
Market Vegetables, Compound Butter