

~2009 Catering Menus~



RESORT AT SQUAW CREEK

SQUAW VALLEY USA • LAKE TAHOE, CALIFORNIA

800-3CREEK3 www.squawcreek.com



Valid until December 2009

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*Prices are subject to a taxable 22% Service Charge and 7.25% Sales Tax
Prices are subject to change without notice*

Resort at Squaw Creek Catering Information



*We are thrilled you have chosen the Resort at Squaw Creek for your event!
Listed below are some guidelines that will assist in making your program successful!*

1. Kindly advise us of your menu selections at your earliest convenience but no later than 30 days prior to your event.
2. Guarantees are due into the Planning Office by 10:00am, 72 hours prior to your event. We will prepare and set 5% over this guarantee, with a maximum of 20 seats. Should we not receive the guarantee at this time; the expected number of people shown on your Banquet Event Order will become the guarantee. If your actual count should exceed the 5% overset, the Resort does not guarantee what the specific extra entrees will be. Cancellation of any catered function within the guarantee period is subject to full charge.
3. If your group attendance falls under the menu per person minimum, there will be a surcharge as noted in the Menu.
4. Split menu choices are limited to two choices plus a vegetarian option. A split choice menu is priced at the higher of the chosen items. An identifier will be needed for every guest in a split menu situation.
5. The Resort must provide all food, liquor, beer and wine. No food or beverage of any nature may be brought into any function space.
6. All payments are due in advance of the function, unless other arrangements have been made.
7. If the count drops below the contractual guest count, the Resort reserves the right to renegotiate the room rental charges and/or assign another room.
8. It is the Resort's discretion to charge labor for cleanup of excessive trash, glitter or confetti remaining at the conclusion of an event. Confetti cannons and similar appliances are not allowed.

A La Carte Break Service Menu

Beverages

- Starbucks Regular and Decaffeinated Coffees- *\$52.00/gallon*
- Assortment of Harney and Son's Specialty Teas- *\$52.00/gallon*
- Hot Spiced Apple Cider – *Packets, \$3.00 each*
- Hot Chocolate – *Packets, \$3.00 each*
- Milk – *Carafes, \$16.00/ liter*
- Milk - Individual Cartons – *\$3.00 each*
- Soft Drinks (Regular & Diet) - *\$3.50 each*
- Arizona Iced Tea- *\$4.00 each*
- Assorted Bottled Juices– *\$4.00 each*
- Odawalla- *\$5.00 each*
- Martinelli's Sparkling Cider- *\$16.00/ bottle*
- Flavored Carbonated Mineral Waters- *\$4.00 each*
- Still Bottled Water, Sierra Springs, Evian, Fiji – *\$4.00 each*
- Iced Tea - Fresh Brewed (Pitchers-) *\$52.00/ gallon*
- Fresh Juices – Orange and Grapefruit- *\$52.00/ gallon*
- Cranberry, Tomato and Apple Juices, Fresh Lemonade or Fruit Punch- *\$48.00/ gallon*

From the Bake Shop

- Fruit and Nut Breads, Danish or Croissants - *\$40.00/ dozen*
- Freshly Baked Specialty Muffins or Fruit Turnovers- *\$40.00/ dozen*
- Assorted Bagels with Regular and Fruit Cream Cheeses- *\$40.00/ dozen*
- Home Baked Scones or Biscuits- *\$40.00/ dozen*
- Baked Rich Brownies - *\$40.00/ dozen*
- Assorted Biscotti- *\$40.00/ dozen*
- Chocolate Chip, Macadamia Nut, Oatmeal Raisin, Peanut Butter and M&M Cookies- *\$40.00/ dozen*
- Lemon Bars, Coconut Macaroons, Pecan Bars or Macadamia Nut Bars- *\$40.00/ dozen*
- Huge Hot Pretzels with Specialty Mustards and Cheddar Cheese Sauce - *\$47.00/ dozen*

Goodies & Snacks

- Assorted Fresh Fruit Yogurts - *\$4.00 each*
- Whole Seasonal Fruit- *\$3.00 per piece*
- Sliced Fresh Seasonal Fruit & Melon - *\$5.50 per guest*
- Assorted Dry Cereals & Milk – *\$3.00 per box*
- Potato Chips, Pretzels, Doritos, Cracker Jacks, etc. (Individual Bag)- *\$3.00 each*
- Tea/Finger Sandwiches – *\$48.00/ dozen*
- Tricolor Corn Chips, Fresh Salsa & Sierra Guacamole or Southwest Black Bean – *\$6.50 per person*
- Hot Popcorn Station with Cart- *\$5.50 per Guest*, 1 hr, 25 person minimum
- Indian Trail Mix (Individual Packets) - *\$3.50 each*
- Sierra Trail Mix- *\$22.00/ pound*
- Deluxe Mixed Nuts- *\$28.00/ pound*
- Dry Roasted Peanuts- *\$22.00/ pound*
- Assorted Large Candy Bars- *\$3.50 each*
- Nutritious Power Bars- *\$3.50 each*
- Nutri-Grain Bars- *\$3.50 each*
- Rice Crispy Treats- *\$4.00 each*
- Ice Cream Bars- *\$3.50 each*
- Ice Juice Bars- *\$3.50 each*
- Ben & Jerry's or Hagen Daaz Ice Cream Bars- *\$4.00 each*
- String Cheese- *\$2.00 each*
- Hard Boiled Eggs – *\$15.00/ dozen*
- Individually Wrapped Beef Jerky- *\$4.00 each*

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Break Service Menu

Our Break Service menu offers a continually replenished selection of morning and afternoon refreshments. The selection of food items rotates daily.

Morning Break Service

Starbucks Regular and Decaffeinated Coffees
Assortment of Harney and Son's Specialty Teas
Bottled Juices
Assorted Regular and Diet Sodas
Carbonated Flavored Mineral Waters
Bottled Still Waters

*

Bagels & Assorted Fruit Cream Cheeses
Homemade Muffins and Breads
Preserves, Honey & Butter
Seasonal Fresh Fruit
Assorted Snacks

Nineteen Dollars per Guest

Afternoon Break

Starbucks Regular and Decaffeinated Coffees
Assortment of Harney and Son's Specialty Teas
Assorted Regular and Diet Sodas
Carbonated Flavored Mineral Waters
Bottled Still Waters

*

Homemade Baked Goods
Whole Fresh Fruit
Assorted Snacks

Seventeen Dollars per Guest

All Day Break Service

Twenty Eight Dollars per Guest

**Break service is subject to a \$35.00 fee for 10 guests or less.
Please note complete per person Break Service will need to be ordered for number of expected meeting attendees served.**

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~Theme Breaks~

A Healthy Start

Fresh Juice Smoothies made with a blend of
Melons, Berries, Bananas, Plain Yogurt and Honey
A Selection of Natural and Freshly Squeezed Juice
Assorted Nutri-Grain and Energy Bars
Sliced Fresh Seasonal Fruit and Berries
Fresh Fruit Yogurt and Cottage Cheese
Dried Fruits and Nuts
Starbucks Regular and Decaffeinated Coffee
Assortment of Harney and Son's Specialty Teas

Seventeen Dollars per Guest

Enhanced with Attendant blending to order – *Three dollars additional per guest*



Sweet Indulgence

White and Dark Chocolate Dipped Strawberries
Rich Chocolate Brownies
Chocolate Chip Cookies
Chocolate Candy Bars
Hot Chocolate served with Chocolate Shavings and Whipped Cream
Soft Drinks and Bottled Waters
Starbucks Regular and Decaffeinated Coffee

Seventeen Dollars per Guest



Mid-Day Matinee

Hot Popcorn Station
Pretzels, Potato Chips and Cracker Jacks
Assorted Candy Bars
Soft Drinks and Bottled Waters
Cream Soda and Root Beer

Seventeen Dollars per Guest

**Break Period is one hour, extension is at a 25% surcharge per ½ hour per person.
Please note per person break service will need to be ordered for number of expected guests.**

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~Mountain Continentals~

Shirley Canyon

Selection of Natural and Freshly Squeezed Juices
Variety of Specialty Bagels
Cream Cheese
Fresh Dill Cream Cheese
“Pastrami” Turkey, Smoked Salmon, Tomato, Capers, Red Onions
Selection of Preserves
Honey and Butter
Starbucks Regular and Decaffeinated Coffee
Assortment of Harney and Son’s Specialty Teas
Twenty-One Dollars per Guest



The Rubicon Trail

Selection of Natural and Freshly Squeezed Juices
Home Baked Breakfast Pastries, Muffins and Croissants,
Assorted Bagels with Regular and Fruit Cream Cheeses
Dry Cereal, Granola, Hot Nine-Grain Cereal
Fresh Fruit Yogurt, Sun Flower Seeds, Coconut, Raisins, Brown Sugar
Seasonal Fresh Melon and Fruit
Selection of Preserves
Honey and Butter
Starbucks Regular and Decaffeinated Coffee,
Assortment of Harney and Son’s Specialty Teas
Regular Milk, 2% Milk, and Whole Milk
Twenty-One Dollars per Guest



Sugar Pine

Selection of Natural and Freshly Squeezed Juices
Pre-made Smoothies Made from Bananas, Melon, Strawberries
Sweetened with Natural Honey
Fresh Fruit Yogurt, Banana and Berries
Granola and Milk
Seasonal Fresh Melon and Fruit
Stewed Prunes and Dried Apricots
Selection of Bran Muffins and Low Fat Banana Muffins
Bagels and Low Fat Cream Cheese and Preserves
Starbucks Regular and Decaffeinated Coffee
Assortment of Specialty Harney and Son’s Teas
Twenty-One Dollars per Guest

**Breakfast Service is subject to a \$100.00 surcharge for 10 Guests or less.
Breakfast period is 2 hours; extension is at a 25% surcharge per ½ hour per person.**

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~Breakfast Enhancements~

Scrambled Egg on Toasted Wheat Muffin with
Honey Cured Ham and Gruyere Cheese



Baked Frittata Omelet with Pancetta,
Vegetables & Cypress Point Goat Cheese



Scrambled Eggbeater and Turkey Bacon
on Multi Grain Toast



Hot Nine Grain Cereal or Hot Oatmeal Bar
Served with Butter, Low-Fat Milk, Brown Sugar, Raisins and Dried Fruits



Scrambled Egg Croissants with
Honey Cured Ham and Gruyere Cheese



Traditional Eggs Benedict



Scrambled Eggs, Bacon or Sausage
and Breakfast Potatoes, Scallions and Fresh Herbs

Eight Dollars per Guest

Additional Enhancements

Omelet Station

(attendant included)

Bacon, Ham, Onion, Peppers, Cheddar, Jack Cheese,
Tomato, Mushrooms, Salsa, Sour Cream

Ten Dollars per Guest



Make Your Own Breakfast Burrito Station

Tortillas, Chorizo, Diced Ham, Fluffy Scrambled Eggs, Shredded Jack Cheese,
Tomato, Potato, Fresh Salsa, Sour Cream

Eight Dollars and Fifty Cents per Guest

**Enhancement guarantee numbers must match breakfast guarantee numbers.
Breakfast period is 2 hours; extension is at a 25% surcharge per ½ hour per person.**

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~Plated Breakfast~

It's a Beautiful Morning

Placed on each table in a basket
Home Baked Breakfast Pastries, Muffins and Croissants
Selection of Preserves
Honey and Butter

Choice of one item below
Additional choice at *Six Dollars*

Scrambled Eggs



Country French Toast with Cranberry/Orange Maple Syrup



Squaw Creek Biscuit Scramble with Canadian Bacon and Cheddar Cheese



Traditional Eggs Benedict



All Plated Breakfast's Include
Breakfast Potatoes, Scallions, Fresh Herbs
Applewood Smoked Bacon "OR"
Country Link Sausage



Starbucks Regular and Decaffeinated Coffee Service
Assortment of Specialty Harney and Son's Teas

Twenty-Six Dollars per Guest

**Breakfast Service is subject to a *\$150.00* surcharge for 15 Guests or less.
Breakfast period is 2 hours; extension is at a 25% surcharge per ½ hour per person.**

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~Classic Breakfast Buffets~

The Aspen Sunrise

Selection of Natural and Freshly Squeezed Juices
Home Baked Breakfast Pastries, Muffins, Croissants and Bagels
Dry Cereal, Granola with Milk
Hot Nine-Grain Cereal with Brown Sugar and Raisins
Seasonal Fresh Melon and Fruit
Fresh Fruit Yogurt, Sun Flower Seeds, Coconut and Raisins
Breakfast Potatoes, Scallions, Fresh Herbs
Selection of Preserves
Honey and Butter

Choice of one item below

Additional choice at *Six Dollars*

Scrambled Eggs, Applewood Smoked Bacon, Country Link Sausage



Country French Toast, Cranberry/Orange Maple Syrup,
Applewood Smoked Bacon, Country Link Sausage



Squaw Creek Biscuit Scramble, Canadian Bacon, Cheddar Cheese



Vegetable Frittata, Castroville Artichokes, Peppers, Squash, Herbs,
Swiss and Cheddar Cheese (Egg Beater Available Upon Request)



Traditional Eggs Benedict



Starbucks Regular and Decaffeinated Coffee Served
with Whipped Cream, Cinnamon and Chocolate Shavings
Assortment of Specialty Harney and Son's Teas

Twenty Nine Dollars per Guest

**Breakfast Service is subject to a *\$150.00* surcharge for 20 Guests or less.
Breakfast period is 2 hours; extension is at a 25% surcharge per 1/2 hour per person.**

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~Classic Breakfast Buffets Continued~

Emerald Bay Brunch

Home Baked Breakfast Pastries, Muffins & Croissants
A Selection of Natural and Freshly Squeezed Juices
Seasonal Fresh Melon & Fruit
Fresh Fruit Yogurt; Assorted Toppings
Dry Cereals, Granola with Skim Milk, 2% Milk, Whole Milk
Hot Nine Grain Cereal
Farm Fresh Scrambled Eggs, Apple wood Smoked Bacon, and Country Link Sausage
Country French Toast, Cranberry/Orange Maple Syrup, Whipped Butter
Traditional Eggs Benedict
Squaw Creek Breakfast Potatoes
∞
Salad of Tart Greens with Organic Vine Ripened Tomatoes Served with Assorted Dressings
Mediterranean Antipasto of Slice Meats, Cheeses and Grilled Vegetables
Bowtie Pasta, Garden Vegetables, Lemon-Thyme Vinaigrette
Smoked Pacific Salmon with Cream Cheese, Capers, Onions, and Assorted Bagels
Broiled Sole with Citrus Lime Beurre Blanc
Grilled Lemon Sage Chicken
Grilled Marinated Tri-Tip Steak with Bloody Mary Sauce (Carver Provided)
Spinach & Cheese Tortellini with Marinara Basil Sauce
Medley of Seasonal Vegetables & Herbed Wild Rice
∞
Coffee & Sweets
Array of Petit Fours and Fresh Fruit Tarts
Starbucks Regular and Decaffeinated Coffee,
Assortment of Harney and Son's Specialty Teas
Fifty Two Dollars per Guest
∞
Enhancement
Mimosas and Traditional Bloody Mary's
Six Dollars per drink

Made with Call Brands

**Breakfast Service is subject to a \$150.00 surcharge for 40 Guests or less.
Breakfast period is 2 hours; extension is at a 25% surcharge per ½ hour per person.**

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“On the Go” Box Breakfast

Choice of the Following:

Energy Bar, Muffin, Bagel, Croissant, Scone or Banana Nut Bread
Served with Cream Cheese and Preserves



Includes:

Yogurt, Whole Fruit and a Hard Boiled Egg



Soft Drinks, Bottled Water or Individual Odwalla Juices
Starbucks Regular and Decaffeinated Coffee
Assortment of Specialty Harney and Son’s Teas

Seventeen Dollars per Guest

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“On the Go” Box Lunches

All Box Lunches include:
Potato Chips
Whole Fresh Fruit
Soft Drinks or Bottled Water
∞

Salad - select one
Olive Couscous Salad with Mint
Red Bliss Potato Salad
Garden Vegetable Pasta Salad
Fresh Seasonal Fruit Salad
∞

Sandwich Choices – Up to two selections plus a vegetarian

Made on Homemade Focaccia Bread unless noted
Pre-Select from Sandwiches below:
∞

Sirloin Roast Beef and Cheddar
Albacore Tuna
Smoked Turkey Breast with Havarti Cheese and Basil Pesto
Honey-Cured Ham and Gruyere Cheese
All with Lettuce, Tomato and Pickle garnish
∞

Chicken Caesar Wrap - Crispy Romaine Lettuce and Marinated Grilled Chicken Breast
in a Spinach Tortilla with Grated Parmesan Cheese and Caesar Dressing on the side
∞

Thai Chicken Wrap - Marinated Grilled Chicken Breast,
Peanut Dressing, Fresh Vegetables, Crisp Romaine Lettuce
∞

Marinated Grilled Vegetables Layered with Sun-Dried Tomato Spread
in a Pita Pocket with Organic Chips and Hummus Dip
∞

Dessert - select one
Double Chocolate Brownie
Homemade Jumbo Cookie
Toblerone Chocolate Bar
Twenty Five Dollars per Guest
∞

Enhancement
Packaged in a Resort at Squaw Creek Backpack
Twenty Five Dollars per Backpack

~Three Course Plated Hot Lunch~

Starter

(Choose One)

Mixed Field Greens, Roma Tomatoes, Kalamata Olives, Gorgonzola Cheese and Pine Nuts,
Served with Balsamic Vinaigrette

Caesar Salad with Romaine Lettuce, Garlic Croutons and Parmesan Cheese,
Served with Caesar Dressing

Spinach Salad Leaves with Avocado, Orange Segments, and Cilantro Vinaigrette

Wild Mushroom Bisque with White Truffle Oil and Fresh Herbs

Roasted Butternut Squash Soup with Crème Fraiche and Shallot Onion Rings

Roasted Tomato Soup with Basil Pesto



Entrees

(Choose One)

Roasted Pork Loin

Butternut Squash, Brussel Sprouts, Baby Carrots, and a Juniper Berry Pomegranate Molasses Sauce
Garlic Mashed Potatoes

Twenty Nine Dollars per Guest



Teriyaki Chicken

Steamed Jasmine Rice and Stir-fried Seasonal Garden Vegetables

Thirty Dollars per Guest



Broiled New York Strip

Served with a Merlot Wine and Shallot Grainy Mustard Sauce

Mashed Sweet Potatoes with Roasted Garlic

Thirty Eight Dollars per Guest



Pan Roasted Sea Bass

Pacific Rim Style with Shitake Mushrooms, Green Onions and Ginger Soy Sauce
with Israeli Couscous

Thirty Six Dollars per Guest



Coastal Prawn Provencal

Roasted Shrimp with Tomatoes, Garlic, Portabellini Mushrooms,
Asparagus, Fresh Herbs and Orzo Pasta

Thirty Three Dollars per Guest



Basil-Pesto Crusted Salmon

Roasted Fingerling Potatoes, Fine String Beans, Roma Tomatoes, and a Meyer Lemon Beurre Blanc

Thirty Two Dollars per Guest

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Vegetarian Selections

Portabellini Spinach Salad

Young Spinach Leaves, with Roasted Portabellini Mushrooms, Yellow and Red Bell Peppers,
Humboldt Fog Goat Cheese, Toasted Pecans and Napa Mustard Vinaigrette
Served with Ciabatta Garlic Bread

Twenty Seven Dollars per Guest



Ginger Noodle and Tofu Salad

Snow Peas, Carrots, Cucumbers, and Enoki Mushrooms
Served with Cilantro, Scallion, and Ginger Dressing

Twenty Seven Dollars per Guest



Mediterranean Vegetarian Lasagna

Japanese Eggplant, Assorted Squashes, Sun-Dried Tomato Pesto, Kalamata Olives,
Mozzarella and Parmesan Cheese

Twenty Seven Dollars per Guest



Lunch Desserts (choose one)

Strawberry-Hazelnut Cake Roll

Served with Dark and White Chocolate Shavings and a Butterscotch Sauce



Citrus Chiffon Pie with Burnt Meringue

Served with Guava and Mango Coulis



Unbaked Passion Fruit Dome Cheesecake

Served with Strawberry and Cherry Compote



Chocolate Cake with Banana and Caramel Pastry Cream

Served with Raspberry Coulis



Napa Apple and Grapes Strudel

Served with Vanilla Custard Sauce

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~Two Course Plated Cold Lunch~

Served with Freshly Baked Breads and Butter

Croissant Club Sandwich

Served with Sliced Turkey, Ham, Pepper Jack Cheese, Lettuce, Tomatoes,
Dijon and Yellow Mustard, Mayonnaise, and Potato Salad

Twenty Four Dollars per Guest



Mountain Cobb Salad

Grilled Chicken, Maytag Bleu Cheese, Applewood Smoked Bacon, Tomatoes,
Chopped Romaine Lettuce, Avocado, with Buttermilk Ranch Dressing

Twenty Six Dollars per Guest



Chilled Pesto Poached Salmon Filet

Served on a Bed of Bibb Lettuce, Marinated Cucumber Salad, with a
Dill Crème Fraiche Dressing

Twenty Nine Dollars per Guest



Chicken Caesar Salad

Grilled Chicken, Romaine Lettuce, Garlic Herb Croutons,
Grated Parmesan Cheese and Caesar Dressing

Twenty Four Dollars per Guest



Sierra Market Deli Plate

Soprasetta Salami, Cured Ham, Roast Beef, Garlic Chicken,
Dill Potato Salad, Marinated Mushrooms, Smoked Gouda, Cheddar Cheese,
Dijon Mustard and Mayonnaise

Twenty Four Dollars per Guest

Lunch Desserts (choose one)

Strawberry-Hazelnut Cake Roll

Served with Dark and White Chocolate Shavings and a Butterscotch Sauce



Citrus Chiffon Pie with Burnt Meringue

Served with Guava and Mango Coulis



Unbaked Passion Fruit Dome Cheesecake

Served with Strawberry and Cherry Compote



Chocolate Cake with Banana and Caramel Pastry Cream

Served with Raspberry Coulis



Napa Apple and Grape Strudel

Served with Vanilla Custard Sauce

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~Lunch Buffets~

The Gold Medalist

Salinas Valley Field Lettuces
Shredded Cheese, Artichoke Hearts
Alfalfa Sprouts and Carrots, Croutons, Tomatoes, Cucumbers,
Tuna, Diced Chicken
White Balsamic Vinaigrette and Ranch Dressing
∞
Marinated Mushroom and Hearts of Palm Salad
Shaved Parmigiano, Georgia Pecans, and Charred Lime Vinaigrette
∞
Cold Penne Pasta and Roasted Fresh Vegetables
∞
Soup of the Day- Chef's Homemade Soup
∞
House Fresh Baked Breads and Butter
∞
Assorted Jumbo Cookies and Brownies
∞
Starbucks Regular and Decaffeinated Coffees,
Assortment of Specialty Harney and Son's Teas and Iced Tea
Twenty Nine Dollars per Guest

Enhancements

Soft Polenta with Mascarpone Cheese and Braised Fennel with Tomatoes
∞
Wild Mushroom Risotto with Parmesan Reggiano
Six Dollars per Guest

**Lunch Service is subject to a *\$150.00* surcharge for 20 Guests or less.
Lunch period is 2 hours; extension is at a 25% surcharge per ½ hour per person.**

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~Lunch Buffets Continued~

The Caesar Salad Deluxe Buffet

Romaine Lettuce
Mixed Greens
Focaccia Croutons
Shaved Parmigiano Reggiano
Kalamata Olives, Hearts of Palm, Roasted Roma Tomatoes and Grilled Asparagus
Caesar Dressing
Balsamic Vinaigrette and Ranch Dressing
∞
Grilled Mahi-Mahi and Salmon
Grilled Marinated Prawns
Grilled Lime Marinated Chicken Breasts
Grilled Achiote Marinated Tri-Tip Steak
∞
Exotic Fruit Salad with Passion Fruit Coulis
Lemon Sorbet
Macadamia Nut Bars
∞
Starbucks Regular and Decaffeinated Coffees,
Assortment of Specialty Harney and Son's Teas and Iced Tea
Forty One Dollars per Guest

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~Lunch Buffets Continued~

The Classic Buffet

Salinas Valley Mixed Field Greens
Balsamic Vinaigrette and Roquefort Dressing



Red Bliss Potato Salad with Fresh Dill



Tomato, Cucumber and Goat Cheese Salad with Lemon Thyme Vinaigrette



Soup of the Day- Chef's Homemade Soup



Grilled Chicken Breast, Sliced Roast Beef, Pastrami,
Honey Mustard Ham, Smoked Turkey Breast,
Sonoma Jack Cheese, Tillamook Cheddar and Provolone



Sliced Tomatoes, Green Leaf Lettuce, Kosher Dills, Sliced Onions, Cherry Peppers, and Olives



Deli Mustards and Mayonnaise



Freshly Baked Rolls, Homemade Bread and Butter



Caramelized Apple Cheesecake
Assortment of House Baked Cookies and Brownies



Starbucks Regular and Decaffeinated Coffee,
Assortment of Harney and Son's Specialty Teas and Iced Tea

(Add \$2.00 per person for pre-made sandwiches (Focaccia Bread) on buffet, select three)

Thirty Five Dollars per Guest

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~Lunch Buffets Continued~

The Mediterranean Lunch Buffet

Mixed Lettuces with Basil Pesto Vinaigrette
Grilled Asparagus with Extra Virgin Olive Oil and Shaved Parmesan
Fresh Goat Cheese with Grilled Vegetables and Mixed Marinated Olives
Tomato, Cucumber, Red Onion and Feta Cheese Salad



Roasted Tri-Tip Steak with Thyme Jus and Ratatouille
Roasted Shrimp with Penne Pasta, San Marzano Tomatoes and Basil



Macaroons with Lemon Mousse and Fresh Berries
Lavender Honey Cookies with Vanilla Ice Cream



Starbucks Regular and Decaffeinated Coffee,
Assortment of Harney and Son's Specialty Teas and Iced Tea
Thirty Nine Dollars per Guest

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~Lunch Buffets Continued~

Fiesta Del Sol

Tijuana Caesar Salad, Romaine Lettuce, Garlic Herb Croutons,
Parmesan Cheese and Caesar Dressing
Mixed Greens, Corn, Chilies, Kidney Beans, Croutons,
Mild Ancho Chili Vinaigrette and Ranch Dressing
∞

Tomato and Cucumber Salad with Citrus Vinaigrette
∞

Tricolor Tortilla Soup with Cilantro
∞

Beef & Chicken Fajitas with Sautéed Peppers and Onions
Flour Tortillas
Grated Cheddar Cheese, Tomato, Salsa, Guacamole,
Shredded Lettuce, Sour Cream, and Pickled Jalapeños
∞

Basa Sea Bass Vera Cruz
∞

Spanish Rice with diced Pimientos and Scallions
∞

A Choice of Vegetarian Chili “or” Refried Beans with Warmed Tortillas
∞

Jalapeño Corn Bread
Honey & Butter
∞

Churros with Honey and Cinnamon
Orange Flan Caramelizado (caramel) with Whipped Cream
∞

Starbucks Regular & Decaffeinated Coffee,
Assortment of Harney and Son’s Specialty Teas and Iced Tea
Thirty Seven Dollars per Guest

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~Lunch Buffets Continued~

Mt. Rose Buffet

Fresh Spinach Leaf and Salinas Valley Mixed Field Greens
Choice of Dressings: Creamy Italian, Roquefort and Ranch Dressings
Hearts of Palm, Marinated Artichokes, Kalamata Olives, Croutons, Cucumber,
Alfalfa Sprouts, Cheddar Cheese, and Tomatoes
Orzo Pasta Salad with Ratatouille and Roasted Shrimp
Soup of the Day- Chef's Homemade Soup
Served with Fresh Rolls and Butter



Choice of Two:

Additional Entree Selections at *Seven Dollars per Guest*

Veal, Eggplant and Spinach Lasagna
Broiled Salmon with Tomato and Tarragon Beurre Blanc
Roasted Lemon Sage Chicken Breast
Roasted Pork Loin with Calvados and Granny Smith Apple Reduction
Roasted Tri-tip with Poblano Chile Sauce



Served with Multi-Grain Wild Rice and Fresh Seasonal Vegetables



Choose Two:

Napa Valley Harvest Apple and Grape Strudel with Vanilla Bean Anglaise
Chocolate Banana Mousse Torte with Passion Fruit Coulis
Deep Dish Dutch Apple Torte with Chantilly Cream
New York Style Cheesecake with Sour Cherry Compote



Starbucks Regular and Decaffeinated Coffees, Assortment of Specialty Teas and Iced Tea

Thirty Eight Dollars per Guest

**Lunch Service is subject to a *\$150.00* surcharge for 20 Guests or less.
Lunch period is 2 hours; extension is at a 25% surcharge per ½ hour.**

Valid until December 2009

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*Prices are subject to a taxable 22% Service Charge and 7.25% Sales Tax
Prices are subject to change without notice*

~Lunch Buffets Continued~

Red, White & Blue

Mixed Central Valley Field Greens
Balsamic Vinaigrette and Ranch Dressings
Croutons, Cucumber, Alfalfa Sprouts, Cheddar Cheese and Tomato



Confetti Coleslaw



American Style Potato Salad



Soup of the Day- Chef's Creation of a Homemade Soup



Grilled Hamburgers



BBQ Chicken Breasts



All Beef Hot Dogs

(Substitute Veggie Burgers available)



Garnish of Lettuce, Sliced Tomatoes, Red Onions, Dill Pickles, Cherry Peppers,
Diced Red Onions, Deli Mustards, Ketchup, Relish, Mayonnaise



Kaiser Rolls and Hot Dog Buns



Corn on the Cob



Deep Dish Apple Pie

House Baked Jumbo Chocolate Chip Cookies

Watermelon Slices



Starbucks Regular and Decaffeinated Coffees, Assortment of Specialty Teas and Iced Tea

Thirty Five Dollars per Guest

Enhancement

Vanilla Bean Ice Cream @ \$3.00 per Guest

Grill with Chef – *One Hundred Fifty Dollars for two hours*

**Lunch Service is subject to a *\$150.00* surcharge for 20 Guests or less.
Lunch period is 2 hours; extension is at a 25% surcharge per ½ hour per person.**

Valid until December 2009

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*Prices are subject to a taxable 22% Service Charge and 7.25% Sales Tax
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Resort at Squaw Creek Children's Menu
(Under 12 years old)

Fruit Cup



Choice of Entrée



Chicken Fingers with BBQ Dipping Sauce and French Fries



Penne Pasta with Tomato Sauce and Parmesan Cheese



Individual Cheese Pizza



PB&J Sandwich with Potato Chips



Junior Grilled Cheese Sandwich with French Fries



Macaroni & Cheese



Grilled Hot Dog with French Fries



Includes a Chocolate Chip Cookie and 2% Milk

Twenty Dollars per child

Valid until December 2009

23

Prices are subject to a taxable 22% Service Charge and 7.25% Sales Tax
Prices are subject to change without notice

~Hors d' oeuvres~

Priced per 25 Pieces
(One Order = 25 pieces)

CLASSIC SELECTION

Ninety Five Dollars per 25 pieces

Warm

Wild Mushroom Risotto Croquette with
Tomato Coulis

Asparagus in Phyllo with Prosciutto and
Asiago Cheese

Mushroom "Vol Au Vent" in Puff Pastry

Vegetable Spring Roll, Mustard Sauce

Chicken Satay, Peanut Dipping Sauce

Vegetable or Chicken Potstickers

Cold

Shrimp Salad in Phyllo Cup, with Pickled
Ginger Mayonnaise

Cherry Tomato Mozzarella Skewer

Italian Salami Cornet with Cream Cheese

Brie with Roast Garlic on Pumpernickel

Vegetable California Roll

Shrimp California Roll

DELUXE SELECTION

One Hundred Twenty Dollars per 25 Pieces

Warm

Mini Crab Cakes with a Red Pepper Aioli

Seafood Tempura with Red Bell Pepper
Aioli

Fried Coconut Prawns with Wasabi Cream

Filet Mignon Satay with Red Onion Sauce

Blue Cheese Artichoke Hearts

Stuffed Mushroom with Crabmeat

Cold

Salmon Tartar with Wasabi and
Pickled Ginger on a Cucumber Slice

Crab Salad, Wonton Crisps and Wasabi-
Tobiko Caviar

Smoked Salmon Rosettes

Cantaloupe Melon with Prosciutto

Shrimp served with Cocktail Sauce

California Roll with Spicy Scallops

Valid until December 2009

24

*Prices are subject to a taxable 22% Service Charge and 7.25% Sales Tax
Prices are subject to change without notice*

~Hors d' oeuvres Continued~

Priced per 25 Pieces
(One Order = 25 pieces)

PREMIUM SELECTION

One Hundred Forty Dollars per 25 Pieces
Served in a Silver Spoon (Butler Style only)

WARM

Seared Filet Mignon, Stilton Cheese Potato
Puree and Cabernet Reduction Sauce

Wild Mushroom Risotto with Roasted Duck
Breast, White Truffle Oil and
Parmigiano Reggiano

Seared Diver Scallop with Fresh Tomato
Compote and Tarragon Butter Sauce

Seared Foie Gras with Belgian Endive and
Roasted Apple Compote

Maine Lobster Tail with Polenta and Black
Truffle Butter

COLD

Lobster medallion with Artichoke Bottom
"Calypso"

Smoked Tenderloin and Maui Onion Relish
on Focaccia Crostini (no spoon)

Seared Ahi, Mango Cream Cheese, Wasabi
Tobiko on a Wonton Crisp (no spoon)

Spicy Tuna Handrolls (no spoon)

Ahi Tartare with Cucumber, Scallions,
Harissa, and Lime Crème Fraiche

Valid until December 2009

25

*Prices are subject to a taxable 22% Service Charge and 7.25% Sales Tax
Prices are subject to change without notice*

~Plated Three Course Dinner~

(20 Person Minimum)

Appetizer Enhancements

Grilled Portobello Mushroom
White Truffle Polenta and Roasted pepper Coulis
Nine Dollars per Guest



Griddled Crab Cake
With Sweet Corn Purée, and Rémooulade Sauce
Twelve Dollars per Guest



Wild Mushroom Puff Pastry
With Yellow Bell Pepper Coulis and Goat Cheese
Nine Dollars per Guest



Seared Ahi Tuna
With Sesame Seaweed Salad, Crispy Wonton and Avocado Aioli
Twelve Dollars per Guest



Lobster Scampi Ravioli
Citrus Beurre Blanc and Chives
Twelve Dollars per Guest



Soup or Salad (Choice One)

Classic Caesar Salad
Romaine Lettuce, Herb Garlic Croutons, Parmesan Cheese, and Caesar Dressing



Belgian Endive, Red Oak and Watercress Salad with Candied Pears, Point Reyes Bleu Cheese
and Roasted Shallot Vinaigrette



Buffalo Mozzarella with Tomato, Fresh Basil and a Drizzle of Balsamic Dressing



Central Valley Baby Greens
Crispy Dried Apple Rings, Candied Walnuts, Bleu Cheese, and Mustard Vinaigrette



Butter Leaf Lettuce
Cucumber, Roma Tomatoes, Kalamata Olives, Goat Cheese with Lemon Vinaigrette



~Soup or Salad Continued~

Spoon leaf Spinach Salad with Candied Pecans, Stilton Cheese,
Crispy Pancetta and Aged Balsamic Vinaigrette



Cream of Asparagus Soup with Pancetta and Parmesan Cheese



Potato, Leek and Roasted Artichoke Soup with Gruyere Cheese Croutons



Wild Mushroom Bisque with White Truffle Oil and Fresh Herbs



Roasted Butternut Squash Soup with Crème Fraiche and Shallot Onion Rings

~Plated Dinner Continued~

Entrees

(Choose One)

All Entrees Served with Fresh Seasonal Vegetables
Fresh Baked Breads & Butter

Colorado Rack of Lamb

Napa Valley Mustard Sauce and Gratin Dauphinois
Seventy Two Dollars per Guest



Seared Salmon Filet

Sierra Wild Rice Blend, Citrus and Ginger Beurre Blanc
Fifty Dollars per Guest



Mahi-Mahi Filet Roasted with a Tomato and
Olive Compote and Israeli Couscous

Fifty Four Dollars per Guest



Roasted Veal Chop

Roasted Yukon Gold Potatoes with Morel Mushroom and Madeira Wine Sauce
Seventy Two Dollars per Guest



Roasted Chicken Breast

Rice Pilaf and Sun dried Tomato Tarragon Sauce
Forty Four Dollars per Guest



Filet Mignon

Roasted Fingerling Potatoes, Red Onion Marmalade and Tarragon Bordelaise Sauce
Sixty Five Dollars per Guest



Pork Loin Scalopinni

Garlic Mashed Potatoes, Spinach, Gorgonzola, Pine Nuts and Marsala Wine Sauce
Forty Four Dollars per Guest



Seafood Mixed Grill

Atlantic Salmon, Sea bass, Scallop and Large Prawn
With Orzo Pasta, Tomato Compote, Asparagus Tips and Ginger Beurre Blanc
Sixty Four Dollars per Guest

~Plated Dinner Continued~

Mixed Grill Entrees

Select any combination of Two

Sixty Seven Dollars per Guest

Herb Roasted Chicken Breast, Sun-Dried Tomato and Tarragon Sauce



Pancetta Wrapped Colossal Shrimp, with Chive Beurre Blanc



Roasted Pork Loin with Teriyaki Ginger Sauce



Pan Seared Salmon Filet, Citrus and Ginger Beurre Blanc



Seared Chicken Breast with Porcini Mushroom Sauce



Roasted Salmon, Tomato Compote and Tarragon Butter



Seared Filet Mignon with Zinfandel and Black Pepper Sauce



Seared Filet Mignon with Green Peppercorn Sauce



Roasted Chicken Breast with Sage and Madeira Sauce

All mixed grill entrees are served with seasonal fresh vegetables and a choice of Rice Pilaf, Israeli Couscous, Sierra Wild Rice, Roasted Yukon Gold Potatoes, Garlic Mashed Potatoes and Rosemary Roasted Bliss Potatoes must choose one selection.

Vegetarian Selections

Portabella Mushroom

Garlic Mashed Potatoes, Fine String Beans, Roasted Roma Tomatoes,
Yellow and Red Bell Pepper Coulis



Saffron Risotto

White Truffle Oil, Shaved Parmesan Reggianno, Fresh Asparagus



Polenta with Wild Mushrooms

Served with Fine String Beans and Roasted Yellow Bell Peppers



Asian Stir Fry

Bok Choy, Assorted Peppers, Chinese Peas, Bean Sprouts, with
Scallions, Ginger, Cilantro, and Soy.
Served with Seared Tofu.

Sweets From Our Pastry Kitchen
(Choose one)

Gianduja Chocolate-Hazelnut Mousse Dome
Covered with Bitter Valrhona Chocolate Ganache



Raspberry Bavarian Cream Charlotte
Served with a Papaya and Kiwi Sauce



Marjolaine Opera Cake
Served with a Trio of Coulis and Seasonal Berries



Strawberry and Passion Fruit Ice Cream Terrine
Covered with a Chocolate Glaze, Served with an Exotic Fruit Sauce



Death by Chocolate Slow-Baked Chocolate Cake with Chambord Liqueur
Served with Espresso Chocolate Cream, Brandied Cherries, and Vanilla Ice Cream



Chocolate Tulips Filled with Berries and Fruit Sauce
Served with Crème Anglaise



Table-centered Selection of Petit Fours and Miniature Fruit Tarts



Starbucks Regular and Decaffeinated Coffees, Assortment of Harney and Son's Specialty Teas

Upgraded Dessert

Dessert Trio

Mango Sorbet in a Mini Tuile
Beggars Purse filled with Ganache and Fresh Raspberries
Opera Pyramid, Almond Sponge filled with Chocolate Mocha Kahlua

*Additional Nine Dollars and Fifty Cents per Guest
(Limited to 80 people)*

~Dinner Buffets~

A Trip to Little Italy

Antipasto Primavera:

Prosciutto Di Parma, Cantaloupe Melon, Mixed Olives,
Fresh Mozzarella, Roasted Peppers, Anchovies, Artichoke Hearts,
Tuna, Salami, Parmesan and Provolone



Haricots Vert Salad with white Truffle Oil and Pancetta
Grilled Portobello Mushrooms with Roasted Peppers
Mixed Greens with Balsamic Vinaigrette



Rosemary Chicken Breast with Roasted Garlic Sauce



Rock Shrimp with Orzo Pasta, Tomato, Olives, and Capers



Spinach and Eggplant Lasagna



Grilled Asparagus with Parmesan
Roasted Yukon Gold Potatoes with Garlic and Rosemary



Assorted Ciabata and Olive Breads
Focaccia with Roasted Garlic Mascarpone



Vin Santo e Cantucci- Almond and Anisette Biscotti



Tiramisu Originale



Fondente al Cioccolato - Flourless Chocolate Cake



Starbucks Regular and Decaffeinated Coffees, Assortment of Harney and Son's Teas

Eighty Dollars per Guest

**Dinner Service is subject to a \$200.00 surcharge for 40 Guests or less.
Dinner period is 2 hours; extension is at a 25% surcharge per ½ hour per person.**

~Dinner Buffets Continued~

Mexican Fiesta Dinner Buffet

Tijuana Caesar Salad, Romaine Lettuce, Garlic Herb Croutons, Parmesan Cheese
with Caesar Dressing

Mixed Field Green Salad, Corn, Chilies, Kidney Beans, Croutons,
Mild Ancho Chili Vinaigrette and Ranch Dressing



Ensenada Style Guacamole with Tortilla Chips



Beef & Chicken Fajitas with Sautéed Peppers and Onions
Flour Tortillas

Grated Cheddar Cheese, Tomato, Salsa,
Shredded Lettuce, Sour Cream, and Pickled Jalapeño



Roasted Mahi-Mahi and Large Shrimp with a Roasted Corn Salsa



Sea Bass Vera Cruz



Achiote Marinated Pork Loin



Spanish Rice with diced Pimentos and Scallions



Yucatan Refried Beans



Jalapeño Corn Bread

Honey & Butter



Warm Tequila Pineapple Compote with
Vanilla Ice Cream



Oaxacan Chocolate Cake with Cinnamon and Almonds

Starbucks Regular & Decaffeinated Coffee, Assortment of Specialty Teas and Iced Tea

Seventy Dollars per Guest

**Dinner Service is subject to a \$200.00 surcharge for 40 Guests or less.
Dinner period is 2 hours; extension is at a 25% surcharge per ½ hour per person.**

~Dinner Buffets Continued~

Bourbon Street

Assorted Greens with Ancho Chili Vinaigrette

Blackened Chicken Caesar Salad

Cold Ratatouille Salad with Fresh Basil



Grilled Marinated Shrimp with Cajun Tarter Sauce

Pan Fried Louisiana Crab cakes with Smoked Bell Pepper Butter Sauce



Ancho Chili Crusted Catfish with Smoked Jalapeno and Coriander

New Orleans Jambalaya

Grilled Flank Steak with Spicy Okra Relish and Tobacco Onions

Seafood Fritters with Chipotle Remoulade Sauce



Red Beans and Rice

Candied Carrots with Ginger and Shallots



Maple Pecan and Sweet Potato Pie

Spicy Pineapple with Bourbon Bread Pudding

Burnt Sugar and Pecan Ice Cream



Starbucks Regular and Decaffeinated Coffees, Assortment of Harney and Son's Teas

Seventy Two Dollars per Guest

**Dinner Service is subject to a \$200.00 surcharge for 40 Guests or less.
Dinner period is 2 hours; extension is at a 25% surcharge per ½ hour per person.**

~Dinner Buffets Continued~

Pacific Rim Buffet

Salad Bar

Thai Udon Sticks Noodle Salad

Mixed Field Greens, Cabbage, Red Bell Peppers,

Mustard Greens, Carrots, Chinese Cucumbers,

Cilantro, Daikon Radish and Sprouts

Curried Chicken

Sake Marinated Shrimp



Attended Sushi and Sashimi Station

Assorted Rolls, Pickled Ginger, Sesame Seaweed Salad

Wasabi Mustard and Assorted Soy Dipping Sauces



Shrimp Spring Rolls with Spicy Plum Sauce & Sweet Mustard Sauce

Large Coconut Prawns with Dipping Sauce

Hawaiian Huli Huli Chicken

Salmon Tempura with Wasabi and Soy Aioli

Roasted Pork Loin with Pineapple and Ginger Black Bean Sauce



Steamed Basmati Rice with Toasted Coconut

Bok Choy and Shiitake Mushrooms



Coconut and Candied Pineapple Cheesecake

Papaya, Mango and Lychee Salad with Mint and Green Tea

Crispy Almond Rolls Filled with Chocolate Mousse Served with a Banana and Plum Compote

Tangerine Lime Pie



Green Tea and Starbucks Regular & Decaffeinated Coffees

Ninety Five Dollars per Guest

Suggested Enhancements

.750ml Sake Momakawa Silver *Twenty Two Dollars*

.500ml Kirin and Sapporo Beers *Five Dollars Each*

Dinner Service is subject to a \$200.00 surcharge for 50 Guests or less.

Dinner period is 2 hours; extension is at a 25% surcharge per ½ hour per person.

~Dinner Buffets Continued~

The California Gold Rush

Classic Caesar Salad with Grilled Chicken
Salinas Mixed Greens with Sundried Tomato Vinaigrette
and Sonoma Goat Cheese



Fresh California Roasted Vegetable Display with a Roasted Eggplant,
Artichoke and Black Olive Dip



Grilled Shrimp Taco Station
Flour Tortillas, Shredded Cabbage, Pico de Gallo, Lime Wedges, Guacamole
Mixed Grated Cheeses, Cilantro, Red Onions
Black Bean and Roasted Corn Salsa



Sonoma Lamb with Apricot, Roasted Tomato and Tarragon Juice.



Penne Pasta with Large Prawns
Roasted Peppers, Sweet Corn, Red Onion and a Cilantro Tequila Sauce



Tenderloin of Beef with a Peppery Zinfandel Sauce
and Baby Artichoke, Olive and Roasted Gilroy Garlic Ragout



Risotto with Roasted California Vegetables



Lemon Poppy Seed Cookies with Pistachio Ice Cream
Raspberry Cheesecake with Blackberry Coulis



Starbucks Regular & Decaffeinated Coffee, Assortment of Harney and Son's Teas and Iced Tea

Ninety Five Dollars per Guest

**Dinner Service is subject to a \$200.00 surcharge for 40 Guests or less.
Dinner period is 2 hours; extension is at a 25% surcharge per ½ hour per person.**

~Dinner Buffets Continued~

International Dinner Buffet

Chinese Noodle Station

Kung Pao Chicken

Stir Fried Shrimp

Fresh Vegetables and Mushrooms with Rice Noodles

Served in Chinese “to-go” Boxes



Sushi Station

Selection of Sushi Maki and Nigiri Sushi

Ahi Tuna, Sweet Shrimp, Crab and Spicy Scallops

Served with Soy Sauce, Wasabi and Pickled Ginger

Sesame Seaweed Salad



Italian Station

Marinated Olives in Herbed Extra Virgin Olive Oil

Panne Agliato – Baked Loaf of Sourdough with Roasted Garlic and Fresh Parmesan

Misticance – Mixed Greens and Arugula with Light Balsamic Vinaigrette

Roasted Chicken Breast with Porcini Mushroom Sauce



American Northwest

San Francisco Cioppino Served with Hot Sourdough Bread

Dungeness Crabcakes served with Basil Aioli

Roasted Yukon Gold Potatoes with Fresh Rosemary and Gilroy Garlic

Roasted Salmon with Leek and Mushroom Chowder



Carving Station (carver included)

Beef Tenderloin with Horseradish and Green Peppercorn Sauce



Southern France

Roasted Rack of Lamb with Provence Herbs and Ratatouille

Display of French Cheese and Rustic Breads



Dessert Station

Hazelnut and Vanilla Italian Gelato with Biscotti

Apple Tart Tatin with Heavy Cream

Profiterol Caramel Cake and a Fresh Fruit Display

Starbucks Regular & Decaffeinated Coffee, Assortment of Specialty Teas and Iced Tea

One Hundred and Five Dollars per Guest

**Dinner Service is subject to a \$500.00 surcharge for 100 Guests or less.
Dinner period is 2 hours; extension is at a 25% surcharge per ½ hour per person.**

~Dinner Buffets Continued~

The Chuckwagon Cookout

Beef Steak Tomatoes, Scallions and Maytag Bleu Cheese
Salinas Valley Mixed Greens with Assorted Dressings
Fire Roasted Vegetables with Watercress and Grainy Mustard Dressing



Choose 3 of the following selection:

Prepared on an Outdoor Grill if outdoors

New York Steak

Filet Mignon

Served with Assorted Mustards, Cream of Horseradish



Colossal Shrimp

Wild Boar Sausages

Salmon Filet

Marinated Chicken Breast

Lamb Chops



Slow Cooked Red Beans with Pulled Barbeque Pork



Blue Lake Beans with Roasted Onions



Baked Potato Bar with all the Trimmings

(Bacon, Sour Cream, Broccoli, Green Onions, Cheddar Cheese, Butter)



Corn on the Cob



Jalapeño Cornbread and Garlic Bread

Dessert

Toasted Pecan, Cinnamon and Maple Syrup Bread Pudding with Vanilla Ice Cream

Strawberry and Rhubarb Crumble Pie



Starbucks Regular & Decaffeinated Coffee, Assortment of Harney and Son's Teas and Iced Tea

Seventy Six Dollars per Guest

**Dinner Service is subject to a \$200.00 surcharge for 40 Guests or less.
Dinner period is 2 hours; extension is at a 25% surcharge per 1/2 hour per person.**

~Dinner Buffets Continued~

Wine Country Sunset Dinner

Cold Buffet

Local Lettuces, Sprouts and Edible Flowers with Tarragon and Lime Dressing
Jumbo Asparagus with Roasted Shallot Dressing
Coppa, Soprasetta and Genoa Salamis with Prosciutto di Parma and Bresaola
with Assorted Wine Country Mustards
Humboldt Fog Goat Cheese with Dried Fruits and Nuts, Rustic Breads
House-Cured Gravlax with Cucumber Dill Salad



Carving Station

(Carver included)

Rack of Sonoma Lamb with Sun-Dried Tomato and Thyme Jus,
Olive Tapenade and Assorted Mustards



Entrees

Grilled Rosemary Chicken Breast with Roasted Garlic
Assorted Sausages with White Bean Stew
Seasonal Fresh Fish, with Clams, Shrimp and Crab Legs “Cioppino Style”
Roasted Fingerling Potatoes with Cipolinni Onions
Ratatouille of Wine Country Vegetables



Desserts

Strawberry Shortcake
Seasonal Fruit Cobbler with Cinnamon Ice Cream



Starbucks Regular & Decaffeinated Coffee, Assortment of Harney and Son’s Teas and Iced Tea

Seventy Eight Dollars per Guest

**Dinner Service is subject to a \$200.00 surcharge for 40 Guests or less.
Dinner period is 2 hours; extension is at a 25% surcharge per 1/2 hour.**

Valid until December 2009

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~Specialty Displays~

ICED SEAFOOD

Thirty Dollars per Guest

Twenty Five Guest minimum

Large Pacific Shrimp
Smoked Trout and Smoked Sturgeon
Snow Crab Claws
Oysters on the Half Shell
Calypso and Cocktail Sauce, Lemon Wedges & Tabasco Sauce



VEGETABLE CRUDITE

Eight Dollars per Guest

Twenty Five Guest minimum

Cauliflower, Peppers, Squash,
Carrots, Broccoli, Marinated Artichokes, Roasted Garlic Cloves,
Olives, Cherry Peppers, Spinach, Onion, Ranch Dips



FRESH FRUIT DISPLAY

Nine Dollars per Guest

Twenty Five Guest minimum

An Array of Creatively Displayed Fruits, Melons and Berries,
Served with Whipped Cream and Yogurt



CHEESE DISPLAY

Fourteen Dollars per Guest

Twenty Five Guest minimum

Selection of Gourmet Domestic and International Cheeses
Home Baked Baguettes
Assorted Crackers
With Cheese Fondue



Baked Wheel of Brie

Stuffed with Sundried Fruits and Pecans
Served with Sliced Baguette Serves 30 People
One Hundred and Twenty Five Dollars

~Specialty Displays Continued~

CHARCUTERIES ASSORTMENT

Fifteen Dollars per Guest

Twenty Five Guest minimum

Country Patés
Distle Ranch Turkey Pastrami
Peppercorn Roasted Tri-Tip Steak
Assortment of Rustic Sausages
Provolone, Sharp Cheddar, Jalapeño Jack Cheese
Herb Mayonnaise, Cumberland Sauce and Assorted Mustards
Freshly Baked Rolls



THE GRAND DESSERT

Twelve Dollars per Guest

Twenty Five Guest minimum

A Variety of Specially Created
Cakes, Tortes, Petit Fours and Tarts
From Our Pastry Shop
Chocolate Fondue
With Berries and Pieces of Fresh Fruit
Starbucks Regular and Decaffeinated Coffee,
Harney and Sons Teas

~Theme Specialties~

Priced Per Person, Per Station

(Three Stations together with Fifty Guest Minimum)

*The guarantee for Theme Specialty Stations must be based on the total group attendance.
Split guarantees are not permitted.*

MEXICAN FAJITAS

Twenty Dollars per Guest

(No attendant)

Marinated Flank Steak, Chicken Breast & Pacific Shrimp
Sautéed Peppers and Sweet Onions
Grated Jack and Cheddar Cheese, Salsa Fresca, Guacamole, Sour Cream
Fried Tortilla Chips
Soft Flour & Corn Tortillas



SUSHI STATION

Thirty Dollars per Guest

(No attendant)

Selection of Sushi Maki & Nigiri
Ahi Tuna, Sweet Shrimp, Crab, Spicy
Scallops & Tuna plus Other Exotic Fresh Fish
Hand Rolled to Order by Our Chef.
Seaweed Salad, Soy Sauce, Wasabi and Pickled Ginger



CAESAR SALAD STATION

Twenty Three Dollars per Guest

(With attendant)

Crisp Romaine Lettuce & House Made Caesar Dressing
Grilled Chicken Breast
Large Bay Shrimp & Grilled Salmon Filet
Grated Asiago Cheese
Garlic Herb Croutons

~Theme Specialties Continued~

ITALIAN PASTA

Nineteen Dollars per Guest

(No attendant)

Wild Mushroom Ravioli with Pesto Sauce, Penne Pasta with Zesty Marinara
And Spinach & Cheese Tortellini with Creamy Alfredo
Freshly Grated Parmesan
Seasoned Garlic Bread



CHINA TOWN

Twenty One Dollars per Guest

(No attendant)

Shrimp Fried Rice
Beef Broccoli
Kung Pao Chicken
Char Sui Pork
Steamed Buns



DESSERT

Seventeen Dollars per Guest

(No attendant)

A Variety of Specially Created
Cakes, Tortes, Petit Fours, Tarts
From Our Pastry Shop
Build Your Own Strawberry Shortcake
Chocolate Fondue, Chunks of Fresh Fruit & Berries



Choose One of the Following

Bananas Foster
Cherries Jubilee
Peach Melba
Starbucks Regular and Decaffeinated Coffees

Valid until December 2009

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~Carved Selections~

Roasted Turkey Breast

Whole Cranberry Compote, Herb Mayonnaise
Freshly Baked Rolls

Serves 35-45 people: *Two Hundred and Thirty Dollars*- Carver Provided



Maple Glazed Ham

Grain Mustard, Two Raisin Chutney
Freshly Baked Rolls

Serves 35-45 people: *Two Hundred and Thirty Six Dollars*- Carver Provided



Pepper Crusted Prime Rib

Au Jus, Creamy Horseradish Sauce
Freshly Baked Rolls

Serves 30-40 people: *Three Hundred and Ninety Dollars*- Carver Provided



Baron of Buffalo

Au Jus, Creamy Horseradish Sauce, Grain Mustard
Freshly Baked Rolls

Serves 100 people: *Six Hundred Dollars*- Carver Provided



Side of Smoked Salmon

Red Onion, Tomato, Dill Cream Cheese
Dark Breads

Serves 20-30 people: *Two Hundred and Fifty Dollars*- No Carver Provided



Herb Rubbed Tenderloin of Beef

Three Peppercorn Sauce, Creamy Horseradish Sauce
Freshly Baked Rolls

Serves 20 people: *Two Hundred and Ninety Dollars*- Carver Provided



Roasted Venison Loin

Stilton Game Sauce and Lingonberry Compote
Sage Focaccia Rolls

Serves 20 people: *Two Hundred and Fifty Dollars*- Carver Provided



Valid until December 2009

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~Catering Wine List~

(Personalized wine labels available, please ask your planner.)

Sparkling Wines

	Bottle
Domaine Ste. Michelle Brut	\$30.00
Gloria Ferrer Blanc De Noirs	\$40.00
“J” Sparkling	\$65.00
Pommery Brut Royal	\$72.00

Chardonnay

Talus California	\$28.00
Robert Mondavi, Napa	\$29.00
Toasted Head	\$28.00
Chateau Ste. Michelle, Columbia Valley	\$29.00
Paul Dolan Mendocino (Organically Grown)	\$30.00
Clos du Bois, Sonoma	\$35.00
Franciscan Oakville Estate	\$38.00
Simi Russian River	\$41.00
Grgich Hills, Napa Valley	\$66.00
Cakebread	\$70.00

Other White Wines

Clos du Bois Sauvignon Blanc	\$28.00
Geysler Peak Sauvignon Blanc	\$23.00
Beringer White Zinfandel	\$20.00
Santa Margherita Pinot Grigio	\$48.00

Cabernet Sauvignon

Talus, California	\$28.00
Red Diamond, Washington	\$30.00
Estancia, California	\$31.00
Chateau St. Michelle, Indian Wells	\$36.00
Clos Du Bois, Sonoma	\$36.00
Paul Dolan , Mendocino (Organically Grown)	\$30.00
Robert Mondavi, Napa Valley	\$51.00
Beringer Knights Valley	\$39.00
St. Supery, Napa	\$54.00
Roth Napa, Mt. Veeder	\$72.00

Prices, vintage, and availability are subject to change without notice.
Please confirm wine orders two weeks prior to events.

Valid until December 2009

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~Catering Wine List Continued~

Merlot

Talus, California	\$28.00
Columbia Crest Grand Estate, Washington	\$29.00
Snoqualmie, Washington	\$36.00
Buena Vista, Carneros	\$29.00
Wild Horse, Paso Robles	\$38.00
Clos Du Bois, Sonoma	\$38.00
St. Supery, Napa	\$40.00
Franciscan, Napa	\$44.00
Rutherford Hill, Napa	\$44.00

Pinot Noir

Estancia	\$29.00
Toasted Head	\$36.00
Rodney Strong, Russian River	\$36.00
Gloria Ferrer, Carneros	\$45.00
Robert Mondavi, Carnareos	\$48.00

Other Red Wines

Tintara Shiraz	\$33.00
Red Diamond Shiraz	\$26.00
Ravenswood, Sonoma Zinfandel	\$37.00
Rosenblum Monte Rosso Zinfandel	\$72.00
Stags Leap Petite Syrah, Napa	\$65.00
Ferrari Carano Siena (Sangiovese)	\$38.00
Renwood Old Vine Zinfandel	\$35.00
Joseph Phelps Lemistral	\$58.00
St. Jean Cinq Cepages (Meritage)	\$98.00

Dessert Wines

Joseph Phelps, Eisrebe375ML	\$45.00
Beringer, Nightengale375ML	\$48.00

Prices, vintage, and availability are subject to change without notice.
Please confirm wine orders two weeks prior to event.

~Banquet Beverage Price List~

Valid until December 2009

*Prices are subject to a taxable 22% Service Charge and 7.25% Sales Tax
Prices are subject to change without notice*

Hosted Beverages

Domestic Beer \$4.50 per bottle
Imported Beer \$5.00 per bottle
Microbrew \$5.50 per bottle
Call Liquor \$6.00 per drink
Premium Liquor \$7.00 per drink
Blended Drinks \$7.50 per drink
Cordials \$7.50 per drink
House Wine \$6.00 per glass
Call Wine \$8.00 per glass
Soft Drinks \$3.50 each
Mineral Waters \$4.00 each
Juices \$4.00 each

Hosted Coffee Drinks

Irish Coffee (Irish Whiskey) \$7.50
Calypso Coffee (Tia Maria & Rum) \$7.50
Keoki Coffee (Brandy & Kahlua) \$7.50
Mexican Coffee (Kahlua & Tequila) \$7.50

Non-Hosted Beverages

Domestic Beer \$5.50 per bottle
Imported Beer \$6.00 per bottle
Microbrew \$6.50 per bottle
Call Liquor \$7.00 per drink
Premium Liquor \$8.00 per drink
Blended Drinks \$8.50 per drink
Cordials \$8.50 per drink
House Wine \$7.00 per glass
Call Wine \$9.00 per glass
Soft Drinks \$4.00 each
Mineral Waters \$4.50 each
Juices \$4.50 each

Non-Hosted Coffee Drinks

Irish Coffee (Irish Whiskey) \$9.00
Calypso Coffee (Tia Maria & Rum) \$9.00
Keoki Coffee (Brandy & Kahlua) \$9.00
Mexican Coffee (Kahlua & Tequila) \$9.00

Pour Brands

Gin
Rum

Call Liquors

Beefeater
Bacardi Light

Premium Liquors

Bombay
Bacardi Light
Captain Morgans
Meyers Dark
Courvoisier
Chivas Regal
Glenlivet
Makers Mark
Gentleman Jack
Crown Royal
Sauza Hornitos
Absolut Mandarin
Ketel One

Brandy
Scotch Blend
Single Malt Scotch
Bourbon
Tennessee Whiskey
Canadian
Tequila
Vodka

Christian Brothers
Dewars White Label
Glen Devron
Jim Beam
Jack Daniels
Canadian Club
Jose Cuervo
Skyy

Cordial Brands

Standard

Amaretto
Baileys Irish Cream
Courvoisier
Grand Marnier
Kahlua
Seppelt Trafford Tawny Port

On Request

B&B
Drambuie
Frangelico
Jagermeister
Tuaca
Rumpleminz

Bartender Labor Charge of \$100.00 per four hours, unless \$500.00 in Revenue per bar is reached.

Valid until December 2009

Prices are subject to a taxable 22% Service Charge and 7.25% Sales Tax

Prices are subject to change without notice

PACKAGE BAR SERVICE HOSTED

<u>Duration</u>	<u>Call Brands</u>	<u>Premium Brands</u>
One Hour	\$17.00	\$19.00
Two Hours	\$21.00	\$24.00
Three Hours	\$25.00	\$29.00
Four Hours	\$29.00	\$34.00
Five Hours	\$33.00	\$39.00
Six Hours	\$37.00	\$44.00

Pricing is Per Person

Multiple-Hour Package Bar Service is based on consecutive hours and cannot be split.

Pricing does not cover champagne toast, tableside wine service.

Call is up to \$29.00 bottles of wine, Premium is up to \$38.00 bottles of wine.

Bartender Labor Charge of \$100.00 per four hours, unless \$500.00 in Revenue Per bar is reached

Valid until December 2009

Prices are subject to taxable 22% Service Charge and 7.25% Sales Tax

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Prices are subject to change without notice

~Beer List~

Pre Set on All Bars

Domestic Beer by the Bottle

Budweiser	Missouri
Bud Light	Missouri

Imported Beer by the Bottle

Corona	Holland
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Micro Beer by the Bottle

Lake Tahoe Red	California
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Non Alcoholic

St. Pauli Girl	Germany
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On Special Request Only

Domestic Beer by the Bottle

Coors	Colorado
Coors Light	Colorado
Miller Genuine Draft	Wisconsin
Miller Lite	Wisconsin

Imported Beer by the Bottle

Amstel Light	Holland
Heineken	Holland
Tsing Tao	China
Sapporo	Japan

Micro Beer by the Bottle

Anchor Steam	California
Sierra Nevada Pale Ale	California
Tahoe Wheat	California

Beer by the Keg

Standard Domestic \$300.00
Most Microbrews \$395.00

Valid until December 2009

*Prices are subject to taxable 22% Service Charge and 7.25% Sales Tax
Prices are subject to change without notice*

Theme Event – Martini Bar

Two Week Lead Time Required

Its style and sophistication in a glass!
Classic. Cool. And of course it's shaken, not stirred.
Simply Sensational!

Vodka and Gin Martinis and Manhattans

Grey Goose, Chopin, Belvedere, Kettle One, Stolichnaya and Flavored Absolut Vodkas
All chilling' in a 150 pound tiered block of ice.

Tanqueray Ten, VanGogh, and Bombay Sapphire Gins
Crown Royal, Gentleman Jack and Makers Mark Whiskeys

All the mixes and special garnishes.

Package pricing at \$25.00 per person per hour, 50-person minimum

Valid until December 2009

*Prices are subject to taxable 22% Service Charge and 7.25% Sales Tax
Prices are subject to change without notice*