



*Our award-winning team is ready  
to share with you our award-winning cuisine*



THANK YOU FOR CHOOSING  
RESORT AT SQUAW CREEK  
AS THE LOCATION FOR  
YOUR EVENT.

*With food being an important  
part of every gathering,  
Resort at Squaw Creek offers  
exceptional catering services –  
no matter what's on your  
agenda. Our team of  
catering and culinary experts  
has designed the following  
menus to ensure your success.  
Should your event require  
custom menus, our professionals  
are ready to assist.*

“We are indeed much more than what we eat,  
but what we eat can nevertheless help us to be much more than what we are.”  
—Adelle Davis

“There is no sincerer love than the love of food.”  
—George Bernard Shaw

### AWARDS AND ACCOLADES

AAA 4-Diamond rated property  
*Condé Nast Traveler*, Top 50 Ski Resorts in North America  
*Condé Nast Traveler*, Gold List  
*ENTRÉE*, Gold E of Excellence Award  
*Gourmet Magazine*, One of “Five Best Skiing and Other Winter Sports Resorts in the U.S.A.”  
Hospitality Sales and Marketing Association International Silver Merit Award  
*Wine Spectator*, Award of Excellence  
Zagat Survey Top U.S Hotels, Resorts and Spas  
*Corporate & Incentive Travel*, Award of Excellence Winner  
Elite Meetings International, Certified Property  
Meetings & Conventions, Gold Key Award  
*Meeting News*, Planners’ Choice Award  
*Meetings West*, Best of the West Award  
*Smart Meetings*, Platinum Choice Awards, Top Western Meetings Destination  
*Successful Meetings Magazine*, Pinnacle Award Winner

*All prices are subject to a 22% service charge and 8.25% sales tax on food and beverage. Prices are subject to change.*

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THANK YOU FOR CHOOSING RESORT AT SQUAW CREEK.  
Our professional team of caterers and chefs are at your service.



Executive Chef Jason C. Friendly combines copious culinary training and years of development to create exceptional dining experiences. Born in a small ski resort town in Pennsylvania's Poconos, Chef Jason was raised in a Hungarian and Italian family where food was an integral part of everyday life. A graduate of Johnson & Wales University with a degree in Food Service Management, Chef Jason has over 20 years experience working for numerous top tier resorts and restaurants.



Chef de Cuisine Chad Shrewsbury was born in Redding, CA and raised in the San Francisco Bay Area. As a child, Chad became entranced with the culinary industry by helping in the kitchen in a variety of restaurants his father managed. Food preparation, atmosphere and creativity were an everyday part of his life. Chef Chad carried his passion for food to the mountains where he gained experience working at several fine dining establishments in Tahoe before coming to Resort at Squaw Creek.



Banquet Chef Sarah Kops was born and raised in Grand Haven, MI and earned her degree at the Culinary School at Grand Rapids Community College. Chef Sarah joined the culinary team in early 2009 after many years of experience in the industry that began at age 15. Some of Sarah's fondest childhood memories include the authentic German dishes her grandmother used to prepare and she carries that respect of history and tradition to her job today.



Pastry Chef Adrian Frutos is the creative force behind the delicious desserts and pastries that are served daily at Resort at Squaw Creek. Born in Teocaltiche in the Jalisco region of Mexico, Chef Adrian learned and honed French baking techniques while working in Mexico and the US. He enjoys the process of baking which is evident in the smiles on his customers' faces. Since joining Resort at Squaw Creek in 1993, Chef Adrian continues to prepare mouthwatering wedding cakes, pastries, butter creams and fillings for our discerning guests.



Known as the Renaissance Man of Resort at Squaw Creek, Ryan Cunningham earned his position as Director of Banquets by working in various diverse departments around the resort from reservations to stewarding. A third generation San Francisco native, Ryan earned a degree in Hotel Restaurant Management from Northern Arizona University while playing for the school's football team. Still a big football fan, Ryan's competitive spirit keeps him motivated to ensure your banquet events are well executed and memorable.

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*Don't just cook! Play with your food  
and create your own inspiration.  
- Chef Jason Friendly*

The following à la carte items have been chosen by our professional catering team to enhance your other menu selections or can be mixed and matched to create the perfect treat for before or in-between meetings.

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**BEVERAGES**

Resort Blend Regular and Decaffeinated Coffees, *Sixty-Five Dollars Per Gallon*

Assortment of Shangra La Organic Specialty Teas, *Sixty-Five Dollars Per Gallon*

Freshly Brewed Iced Tea, *Fifty-Eight Dollars Per Gallon*

Assorted Regular and Diet Soft Drinks, *Four Dollars Each*

Bottled Water, *Four Dollars Each*

Flavored Carbonated Mineral Waters, *Four Dollars Each*

Assorted Bottled Juices, *Five Dollars Each*

Assorted Juices: Orange, Grapefruit, Cranberry, Tomato and Apple, *Fifty-Eight Dollars Per Gallon*

Lemonade, *Forty-Eight Dollars Per Gallon*

Odwalla Juices, *Six Dollars Each*

Milk Carafe, *Sixteen Dollars Per Liter*

Hot Spiced Apple Cider Packets, *Three Dollars and Fifty Cents Each*

Hot Chocolate Packets, *Three Dollars and Fifty Cents Each*

Arizona Iced Tea, *Six Dollars Each*

Starbucks Iced Coffee, *Six Dollars Each*

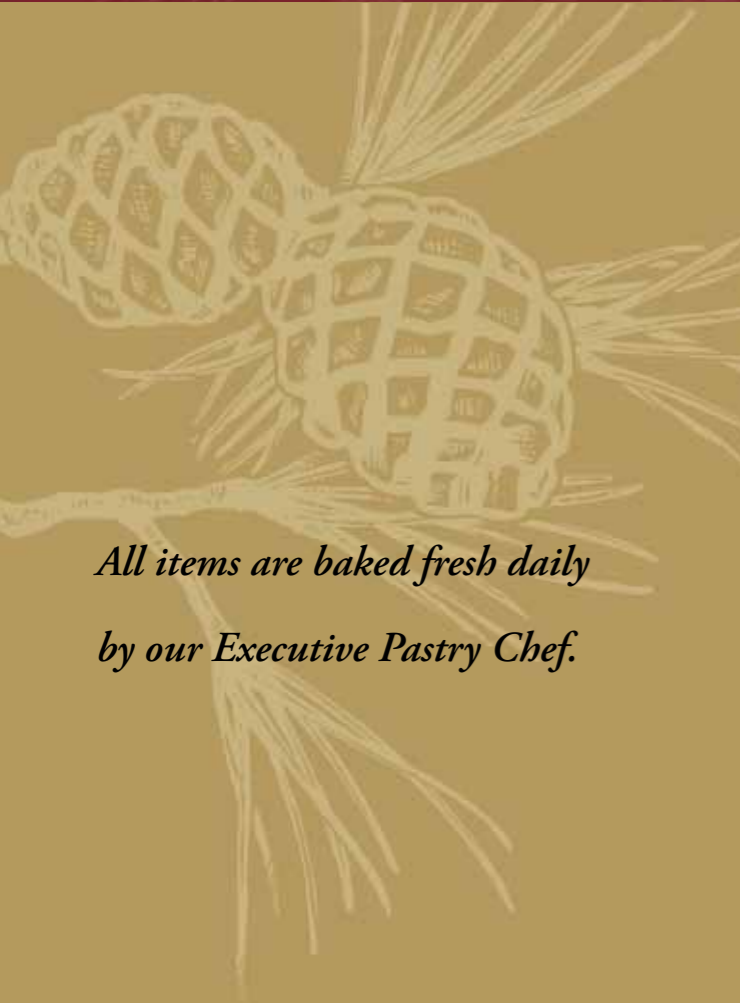
Vitamin Waters, *Six Dollars Each*

Energy Drink: Red Bull or Rockstar, *Six Dollars Each*

Yogurt Smoothies: Strawberry Banana, Mixed Berry or Hazelnut Vanilla, *Six Dollars Each*

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*All items are baked fresh daily  
by our Executive Pastry Chef.*

**FROM THE BAKERY**

Assorted Fruit and Nut Breads, *Forty-Five Dollars Per Dozen*

Miniature Danish, *Forty-Five Dollars Per Dozen*

Miniature Croissants, *Fifty Dollars Per Dozen*

Assortment of Miniature Muffins, *Forty-Five Dollars Per Dozen*

Miniature Fruit Turnovers, *Forty-Five Dollars Per Dozen*

Miniature Cinnamon Rolls, *Fifty Dollars Per Dozen*

Assortment of Miniature Scones, *Forty-Five Dollars Per Dozen*

Bagels with Regular and Light Cream Cheese Spreads, *Fifty Dollars Per Dozen*

Biscotti: Chocolate, Pistachio or Vanilla, *Forty-Five Dollars Per Dozen*

Chocolate Covered Strawberries, *Thirty-Two Dollars Per Dozen*

Double Fudge Brownies, *Forty-Five Dollars Per Dozen*

Cookies: Chocolate Chip, Macadamia Nut, Oatmeal Raisin,  
Peanut Butter or M&M, *Forty-Five Dollars Per Dozen*

Bar Cookies: Lemon Bars, Coconut Macaroons or Macadamia Nut Bars, *Fifty Dollars Per Dozen*

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**SPECIALTY ITEMS & SNACKS**

Assorted Low Fat Yogurts, *Four Dollars Each*

Sliced Fresh Seasonal Fruit & Berries, *Ten Dollars Per Person*

Chef Jason's House-made Granola, *Thirty-Two Dollars Per Pound*

Individual Bags of Organic Potato Chips, Vegetable Chips, Fruit Crisps and Pretzels, *Five Dollars Each*

Sierra Trail Mix, *Twenty-Eight Dollars Per Pound*

Deluxe Assortment of Mixed Nuts, *Thirty Dollars Per Pound*

Assorted Nutri-Grain Bars, *Four Dollars Each*

Assorted Organic Kashi® Bars and Clif® Bars, *Five Dollars Each*

Whole Seasonal Fruit, *Four Dollars Per Piece*

Assortment of Large Candy Bars, *Five Dollars Each*

Assortment of Ice Cream Bars, *Five Dollars Each*

Assortment of Fruit Ice Cream Bars, *Four Dollars Each*

Rice Crispy Treats, *Four Dollars Each*

Hard Boiled Eggs, *Fifteen Dollars Per Dozen*

Yogurt Fruit Parfaits, *Six Dollars Each, Minimum Order Of One Dozen*

Jumbo Hot Pretzels with Specialty Mustards and Cheddar Cheese Sauce, *Forty-Seven Dollars Per Dozen*

Tricolor Tortilla Chips, Pico de Gallo, Sierra Guacamole, *Eight Dollars Per Person*

Hot Popcorn Cart, *Six Dollars Per Person, Twenty-Five Person Minimum One Hour Duration*

Chocolate and Yogurt Covered Pretzels, *Seven Dollars Per Person*

Assortment of Freshly Prepared Tea & Finger Sandwiches, *Forty-Eight Dollars Per Dozen, Minimum Order Of Three Dozen*  
*Chicken Salad • Egg Salad • Cucumber with Dill Spread, Watercress with Red Onion • Brie and Mushroom*

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*"Cooking is at once one of the simplest and most gratifying of the arts, but to cook well one must love and respect food."*

*-Craig Claiborne*

The following breakfast selections include buffet, plated and brunch options with optional enhancements for each. Our chefs start their days off early to ensure your guests start their days off with delicious and nutritious breakfasts.

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*The breakfast buffet period is a maximum of two hours and may not be transferred to another location.*

*A two hundred and fifty dollar surcharge will apply to groups of less than twenty guests.*

*Egg Beaters® are available upon request. Enhancement orders must match the breakfast guarantee number.*

*Enhancement orders must match the breakfast guarantee number.*

## **THE RUBICON TRAIL**

Selection of Natural and Freshly Squeezed Juices  
Home Baked Miniature Breakfast Pastries, Muffins and Croissants  
Assorted Bagels with Regular and Low Fat Cream Cheese Spreads  
Assorted Dry Cereals  
Whole Milk, 2% Milk, Skim Milk  
Hot Nine Grain Cereal with Sun Flower Seeds, Shaved Coconut, Raisins and Brown Sugar, Low Fat Yogurts  
Sliced Seasonal Fresh Fruit Display  
Selection of Stephen's Farmhouse Jams, Honey Whipped Butter  
Resort Blend Regular and Decaffeinated Coffee  
Assortment of Shangra La Organic Teas  
*Twenty-One Dollars Per Person*

## **THE GRANITE CHIEF**

Selection of Natural and Freshly Squeezed Juices  
Home-Baked Miniature Breakfast Pastries, Muffins and Croissants, Low Fat Yogurts  
Sliced Seasonal Fresh Fruit Display  
Scrambled Eggs, Applewood Smoked Bacon, Local Country Link Sausage and Rosemary Breakfast Potatoes  
Selection of Stephen's Farmhouse Jams, Honey Whipped Butter  
Resort Blend Regular and Decaffeinated Coffee  
Assortment of Shangra La Organic Teas  
*Twenty-Five Dollars Per Person*

## **THE SIERRA SUNRISE**

Selection of Natural and Freshly Squeezed Juices  
Miniature Bran Muffins and Assorted Fruit and Nut Breads, Low Fat Yogurt  
Sliced Seasonal Fresh Fruit Display  
Vegetable Scramble to include Egg Beaters®, Bell Peppers, Spinach, Mushrooms, Tomatoes and Red Onions  
Organic Multigrain Pancakes with a Light Vermont Maple Syrup  
Rosemary Breakfast Potatoes  
Selection of Stephen's Farmhouse Jams, Honey Whipped Butter  
Resort Blend Regular and Decaffeinated Coffee  
Assortment of Shangra La Organic Teas  
*Twenty-Seven Dollars Per Person*

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*\*A one hundred and fifty dollar fee applies to Chef attended stations.*

## ENHANCEMENTS

### Smoked Salmon

Tomatoes, Capers, Red Onion and Hard Boiled Eggs  
*Twelve Dollars Per Person*

### Chef Jason's House-made Granola

*Six Dollars Per Person*

### Pre-made Smoothies

Strawberry Banana, Mixed Berry and Hazelnut Vanilla  
*Six Dollars Per Person*

### Hot Nine Grain Cereal

Sun Flower Seeds, Shaved Coconut, Raisins and Brown Sugar  
*Six Dollars Per Person*

### French Toast with Sliced Bananas

Vermont Maple Syrup  
*Six Dollars Per Person*

### Sugar Dusted Belgium Waffles

Organic Huckleberry Compote  
*Six Dollars Per Person*

### Organic Multigrain Pancakes

Vermont Maple Syrup  
*Six Dollars Per Person*

## MORNING SANDWICHES

### Scrambled Eggs on a Jumbo English Muffin

Cheddar Cheese and Applewood Smoked Bacon  
*Eight Dollars Per Person*

### California Burrito

Scrambled Eggs, Portobello Mushrooms, Red Peppers, Tomatoes, Spinach and Swiss Cheese wrapped in a Flour Tortilla  
*Eight Dollars Per Person*

### Multi-Grain Bagel Sandwich

Scrambled Eggs, Turkey Bacon and Low Fat Herb Cream Cheese Spread  
*Eight Dollars Per Person*

### Croissant Sandwich

Scrambled Eggs, Honey-cured Ham and Gruyere Cheese  
*Eight Dollars Per Person*

### Traditional Eggs Benedict

Poached Eggs, Canadian Bacon and Hollandaise Sauce served on the side  
*Eight Dollars Per Person*

### Country Sausage Biscuit

Scrambled Eggs, Local Country Sausage and Monterey Jack Cheese  
*Eight Dollars Per Person*

## CHEF'S SERVICE

### Eggs Made to Order & Omelet Station

Bacon, Sausage, Ham, Bell Peppers, Onions, Mushrooms, Tomatoes, Spinach, Jack Cheese, Cheddar Cheese, Salsa and Sour Cream, Whole Eggs, Egg Beaters® and Egg Whites  
*\*Ten Dollars Per Person*

Must be ordered for the same number guaranteed for the event.

### Designer Burritos

Scrambled Eggs, Flour Tortillas, Spicy Spanish Chorizo, Bell Peppers, Onions, Mushrooms, Tomatoes, Spinach, Jack Cheese, Cheddar Cheese, Salsa and Sour Cream  
*\*Ten Dollars Per Person*

### Sweet Heart Station

Crepes to Order, Mixed Berry Compote, Chocolate Chips, Cinnamon Honey, Mascarpone Cheese, Whipped Cream, Whole Bananas, Crushed Candied Nuts, Waffles and Real Vermont Maple Syrup  
*\*Ten Dollars Per Person*

### Power-Up Smoothie Station

Blended to Order, Bananas, Strawberries, Blueberries, Low Fat Yogurt, Apple Juice, Orange Juice, Soy Protein Powder, Honey, Raw Flax Seeds and Agave Nectar  
*\*Ten Dollars Per Person*

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*Egg Beaters® are available upon request. Enhancement orders must match the breakfast guarantee number.*

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All Plated Breakfasts are accompanied by selection of Natural and Freshly Squeezed Juices  
An Assortment of Freshly Baked Fruit and Nut Breads and Miniature Croissants  
Served Family Style and accompanied by a Selection of Stephen's Farmhouse Jams, Honey Whipped Butter  
Rosemary Breakfast Potatoes

***Choice of One Entrée Selection:***

**Traditional Eggs Benedict**

Poached Eggs, Canadian Bacon and Hollandaise Sauce served on the side

**Croissant Sandwich**

Scrambled Eggs, Honey-cured Ham and Gruyere Cheese

**Two Eggs Scrambled**

Accompanied by your choice of Applewood Smoked Bacon, Country Link Sausage or Honey-cured Ham Steak

**Brioche Stuffed French Toast**

Cream Cheese, Orange Marmalade, Vermont Maple Syrup and Cinnamon Whipped Butter

Resort Blend Regular and Decaffeinated Coffee

Assortment of Shangra La Organic Teas

*Twenty-Six Dollars Per Person*

**ENHANCEMENT**

Strawberry Banana Yogurt Parfait

*Five Dollars Per Person*

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**EMERALD BAY BRUNCH**

Selection of Natural and Freshly Squeezed Juices  
Home Baked Miniature Breakfast Pastries, Muffins and Croissants  
Low Fat Yogurts, Sliced Seasonal Fresh Fruit Display  
Smoked Salmon with Tomatoes, Capers, Red Onion and Hard Boiled Eggs  
Hot Nine Grain Cereal with Sun Flower Seeds, Shaved Coconut, Raisins and Brown Sugar  
Eggs Benedict, Applewood Smoked Bacon, Local Country Link Sausage  
Rosemary Breakfast Potatoes  
Selection of Stephen's Farmhouse Jams, Honey Whipped Butter

**Garden Salad Bar**

California Field Greens and Romaine Lettuce, Cherry Tomatoes, English Cucumbers, Carrots, Alfalfa Sprouts, Red Onions, Honey Balsamic Dressing, Champagne Grainy Mustard Vinaigrette and Buttermilk Ranch Dressings

**Choice of Two Entrée Selections:**

**Seared Chicken Breast**

Mushroom Marsala Reduction, Almond Wild Rice Pilaf and Butter Poached Asparagus

**Gulf Shrimp and Bay Scallops**

Poached in a Tomato White Wine Broth with Fennel, Onions and Garlic tossed with Fettuccini and Basil

**Hoisin Glazed Pork Loin**

Sesame Matchstick Vegetables and Ginger Steamed Jasmine Rice

**Pepper Crusted Sirloin Steak**

Thyme Jus Lie, Garlic Mashed Potatoes and Fire Roasted Vegetables

**Coriander Dusted Patrole Sole**

Roasted Bell Pepper Risotto and Citrus Scented Beurre Blanc

Bakery Fresh Sourdough Rolls, Whipped Creamery Butter with Black Sea Salt

Assortment of Petit Fours, Tarts and Mousses  
Resort Blend Regular and Decaffeinated Coffee  
Assortment of Shangra La Organic Teas

*Forty-Five Dollars Per Person*

**ENHANCEMENT**

Mimosas and Traditional Bloody Mary's

*Six Dollars Each*

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## **THE CONTINENTAL**

Banana, Low Fat Yogurt, Organic Kashi® Bar

### ***Choice of One Selection:***

Freshly Baked Blueberry Muffin

Freshly Baked Croissant

Bagel with Cream Cheese Spread and Stephen's Farmhouse Jams

Bottled Water and Assorted Bottled Juices

Resort Blend Regular and Decaffeinated Coffee

Assortment of Shangra La Organic Teas

*Seventeen Dollars Per Person*

## **HIT THE TRAIL**

Banana, Low Fat Yogurt, Organic Kashi® Bar

Freshly Baked Blueberry Muffin

### ***Choice of One Breakfast Sandwich Selection:***

**Scrambled Eggs on a Jumbo English Muffin**

Cheddar Cheese and Applewood Smoked Bacon

### **Multi-Grain Bagel Sandwich**

Scrambled Eggs, Turkey Bacon and Low Fat Herb Cream Cheese Spread

### **California Burrito**

Scrambled Eggs, Portobello Mushrooms, Red Peppers, Tomatoes, Spinach and Swiss Cheese wrapped in a Flour Tortilla

Bottled Water and Assorted Bottled Juices

Resort Blend Regular and Decaffeinated Coffee

Assortment of Shangra La Organic Teas

*Twenty-Two Dollars Per Person*

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*Laughter is brightest where food is best.  
-Irish Proverb*

Fuel for the body is fuel for the mind.  
Keep your guests well hydrated and well fed and good things will happen.  
Our break services feature many of our guests' favorite snacks.

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*Our break service menu offers a continually replenished selection of morning and afternoon refreshments.*

*A two hundred and fifty dollar surcharge will apply to groups of less than twenty guests.*

*Additionally, our break service is required to be ordered for the number of expected guests in attendance.*

## **MORNING BREAK SERVICE**

*Service Available until Noon*

Resort Blend Regular and Decaffeinated Coffees  
Assortment of Shangra La Organic Specialty Teas  
Assorted Bottled Juices  
Carbonated Flavored Mineral Waters  
Bottled Waters  
Assorted Bagels with Cream Cheese Spread  
Freshly Baked Specialty Muffins  
Assorted Fruit and Nut Breads  
Sliced Fresh Seasonal Fruit  
*Twenty-One Dollars Per Person*

## **AFTERNOON BREAK SERVICE**

*Service Available after 1:00pm*

Resort Blend Regular and Decaffeinated Coffees  
Assortment of Shangra La Organic Specialty Teas  
Assorted Regular and Diet Soft Drinks  
Carbonated Flavored Mineral Waters  
Bottled Waters  
Assortment of Freshly Baked Cookies and Brownies  
Nutri-Grain™ Bars  
Whole Fresh Fruit  
*Twenty-One Dollars Per Person*

## **ALL DAY BREAK SERVICE**

*Includes the service of the aforementioned morning and afternoon breaks.  
Forty Dollars Per Person*

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*All theme breaks include assorted soft drinks, bottled juices and bottled waters.*

*Breaks are designed to last the maximum duration of one hour. For service beyond one hour, all subsequent beverages and packaged items will be charged on a consumption basis.*

*A two hundred and fifty dollar surcharge will apply to groups of less than twenty guests.*

## **A HEALTHY START**

Vitamin Water  
Assorted Organic Kashi® Bars and Clif® Bars  
Yogurt Smoothies: Strawberry Banana, Mixed Berry and Hazelnut Vanilla  
Sliced Seasonal Fresh Fruit and Berries  
Low Fat Cottage Cheese  
Resort Blend Regular and Decaffeinated Coffees  
Assortment of Shangra La Organic Specialty Teas  
*Nineteen Dollars Per Person*

## **AN APPLE A DAY**

Crisp Whole Braeburn Apples  
Cinnamon Apple Cider  
Caramel Dipped Green Apples  
Freshly Baked Apple Fritters  
Individual Bags of Apple Chips  
*Sixteen Dollars Per Person*

## **COOKIE JAR**

Assortment of Freshly Baked Cookies  
Miniature Fudge Brownies  
Hazelnut Chocolate Clusters  
Chilled Carafes of 2% Milk and Chocolate Milk  
Resort Blend Regular and Decaffeinated Coffees  
Assortment of Shangra La Organic Specialty Teas  
*Seventeen Dollars Per Person*

## **MOUNTAIN MEADOW**

Assortment of California and Imported Cheeses  
Clusters of Grapes and Strawberries  
Vegetable Sticks with Dill Spread  
Bakery Fresh Breads and Crackers  
*Seventeen Dollars Per Person*

## **TAHOE CREAMERY**

Locally made Chocolate, Vanilla Bean and Strawberry Ice Cream  
Freshly Whipped Cream, Chopped Nuts, Maraschino Cherries, M&M's®, Brownie Bits  
Hot Fudge and Caramel Sauce  
Resort Blend Regular and Decaffeinated Coffees  
Assortment of Shangra La Organic Specialty Teas  
*Nineteen Dollars Per Person*

## **JUICE BAR**

Freshly made Fruit Juice Shooters to include Pineapple, Strawberry & Minted Melon  
Individual Bags of Vegetable Chips  
Selection of Whole Fresh Fruit  
Sliced Fresh Seasonal Fruit and Berries  
Raw Almonds  
*Seventeen Dollars Per Person*

## **CONCESSION STAND**

Freshly Popped Popcorn, Served in a Cart  
Hot Pretzels accompanied by Assorted German Mustards  
Individual Cracker Jacks® and Candy Bars  
Cream Soda and Root Beer  
*Seventeen Dollars Per Person*

## **OLÉ**

Fresh Cut Blue, Red and Corn Tortilla Chips  
Pico de Gallo  
House made Guacamole  
Sour Cream  
Green Onions  
Hot Queso Fundido  
Jalapeño Cheese Poppers  
*Seventeen Dollars Per Person*

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*Ask not what you can do for your country.  
Ask what's for lunch.*

*-Orson Welles*

*Only the pure in heart can make a good soup.*

*-Ludwig Van Beethoven*

Our lunch offerings include a myriad of buffet options, plated options and boxed lunches.

We are also happy to prepare custom menus for your event.

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## THE DELICATESSEN

Butter Leaf Lettuce and Mixed Greens, Cherry Tomatoes, Mushrooms, English Cucumbers, Baby Carrots, Red Onions, Three Bean Salad, Sundried Tomatoes and Sunflower Seeds, Champagne Vinaigrette and Honey Balsamic Dressing

German “Style” Potato Salad with Dill

Tomato, Cucumber and Goat Cheese Salad with Lemon Thyme Vinaigrette

Creamy Basil and Roasted Tomato Soup with Focaccia Croutons

Herb Marinated Grilled Chicken Breast, Lean Roast Beef, Honey Glazed Ham, Hickory Smoked Turkey Breast  
Sonoma Jack Cheese, Tillamook Cheddar and Provolone, Beef Steak Tomatoes, Green Leaf Lettuce, Kosher Pickle Spears, Red Onions, Pepperoncinis and Imported Olives

Dijon Mustard, Whole Grain Mustard and Herb Mayonnaise  
Buttermilk White, Kaiser Rolls, Sourdough and Multigrain Whole Wheat Rolls

Chocolate Dipped Miniature Crème Puffs

Fruit Tartlets

Resort Blend Regular and Decaffeinated Coffees  
Assortment of Shangra La Organic Specialty Teas

*Thirty-Seven Dollars Per Person*

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## **SALAD, SOUP AND SANDWICH**

### **“From the Farm” Salad Bar**

Farm Lettuce and Mixed Greens, Cherry Tomatoes, Mushrooms, English Cucumbers, Baby Carrots, Red Onions, Three Bean Salad, Sunflower Seeds, Focaccia Croutons, Fine Herb and Shallot Vinaigrette, Buttermilk Ranch and Honey Balsamic Dressing

### ***Soups:***

#### **Spicy Black Bean**

Cumin Crème Fraiche

#### **Wild Mushroom Bisque**

Parmesan Twist

### ***Choice of Three Pre-made Sandwich Selections:***

#### **Roast Beef and Cheddar**

Lettuce, Tomato, Horseradish Dijon Spread on a Toasted Sourdough Ciabatta

#### **Hickory Smoked Turkey Breast**

Havarti Cheese, Lettuce, Tomato, Dill Spread on Multigrain Wheat Roll

#### **Honey Glazed Ham and Gruyere Cheese**

Lettuce, Tomato, Herb Mayonnaise on a Bakery Fresh Croissant

#### **Grilled Chicken Caesar Wrap**

Crispy Romaine Lettuce, Parmesan Cheese, House made Caesar Dressing in a Sundried Tomato Tortilla

#### **Thai Wrap**

Chicken Strips, Matchstick Vegetables, Cool Romaine Lettuce, Thai Peanut Sauce and Mint in a Basil Tortilla

#### **Yellow and Red Vine Ripe Tomatoes and Fresh Mozzarella**

Marinated Portobello Mushrooms, Walnut Arugula Pesto Spread on Bakery Fresh Focaccia Loaf

#### **Mediterranean Grilled Vegetables**

Grilled Red, Yellow and Green Bell Peppers, Zucchini, Yellow Squash and Eggplant

Roasted Garlic Hummus Spread and Romaine Wrapped in Naan Bread

Bakery Fresh Sourdough Rolls, Whipped Creamery Butter with Black Sea Salt

Chocolate & Raspberry Macaroons and Lemon Bars

Resort Blend Regular and Decaffeinated Coffees

Assortment of Shangra La Organic Specialty Teas

*Thirty-Nine Dollars Per Person*

*All prices are subject to a 22% service charge and 8.25% sales tax on food and beverage. Prices are subject to change.*

530.583.6300 | [www.squawcreek.com](http://www.squawcreek.com)

*The lunch buffet period is a maximum of two hours and may not be transferred to another location.*

*A two hundred and fifty dollar surcharge will apply to groups of less than twenty guests.*

## **DELUXE CAESAR SALAD BUFFET**

Crisp Romaine Hearts, Mixed Farm Lettuce, Shaved Pecorino Cheese, Focaccia Croutons, Piquillo Peppers, Ciliegine Mozzarella, Marinated White Anchovies, English Cucumbers, Chopped Bacon and Alfalfa Sprouts, Caesar Dressing and Buttermilk Ranch

Kalamata Olives, Roasted Roma Tomatoes, Marinated Portabella Mushrooms and Grilled Asparagus  
Salad of Oranges and Strawberries with Fresh Mint and Blackberries

Herb Marinated Chicken

Grilled Pacific Salmon

Roasted Citrus Prawns

Sliced Sirloin Steak

### **Penne Pasta with Artichokes**

Grilled Zucchini, Red Bell Peppers, Roasted Garlic, White Wine and Fresh Basil

Bakery Fresh Sourdough Rolls

Whipped Creamery Butter with Black Sea Salt

Miniature Kahlúa® Cheesecakes

Macadamia Nut Bars

Resort Blend Regular and Decaffeinated Coffees  
Assortment of Shangra La Organic Specialty Teas

*Forty-Five Dollars Per Person*

*All prices are subject to a 22% service charge and 8.25% sales tax on food and beverage. Prices are subject to change.*

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## **FIESTA DEL SOL**

Mixed Red Romaine, Black Olives, Piquillo Peppers, Cherry Tomatoes, Black Bean and Roasted Corn Salsa, Pepper Jack and Cheddar Cheese, Cilantro Vinaigrette

### **Coriander Rubbed Shrimp with Jicama and Avocado Salad**

### **Chicken Tortilla Soup with Tri-Colored Corn Crisps**

### **Chicken and Steak Fajitas**

Sautéed Peppers and Onions, Shredded Cheddar and Jack Cheese, Pico de Gallo, House made Guacamole, Shredded Lettuce, Sour Cream, Jalapeños and Flour Tortillas

### **Pescado Veracruz**

Seasoned Fresh Fish, Spicy Tomato, Onion, Blended Cheese and Green Onion

### **Spanish Rice**

### **Refried Beans**

### **Sweet Mayordomo Chocolate and Ancho Chili Cake**

### **Sopapillas**

Cinnamon and Sugar Spiced Flatbread Triangles, Mexican Chocolate and Honey Dipping Sauces

Resort Blend Regular and Decaffeinated Coffees  
Assortment of Shangra La Organic Specialty Teas

*Forty-Five Dollars Per Person*

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## RED, WHITE & BLUE

Butter Leaf Lettuce and Mixed Greens, Cherry Tomatoes, Mushrooms, English Cucumbers, Baby Carrots, Red Onions, Three Bean Salad, Sundried Tomatoes, Sunflower Seeds, Focaccia Croutons, Champagne Vinaigrette and Honey Balsamic Dressing, Buttermilk Ranch Dressing

Sunshine Salad

Sliced Grapefruit, Watermelon and Pineapple with Strawberries and Grapes

German "Style" Potato Salad with Dill

Creamy Celery Seed Coleslaw

Half Pound Angus Burgers

Grilled Garden Burgers

Lettuce, Sliced Tomatoes, Red Onions, Dill Pickles, Cherry Peppers, Diced Red Onions, Deli Mustards, Ketchup, Relish, Mayonnaise, Potato Buns and Hot Dog Buns

Mesquite Rubbed Chicken Breasts

All Beef Hot Dogs

Molasses Baked Beans

Corn on the Cob

Cornbread with Honey Butter

Warm Apple Crisp with Vanilla Bean Ice Cream

Blueberry Pie

Resort Blend Regular and Decaffeinated Coffees  
Assortment of Shangra La Organic Specialty Teas

*Forty-Two Dollars Per Person*

*All prices are subject to a 22% service charge and 8.25% sales tax on food and beverage. Prices are subject to change.*

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*The design your own buffet includes Chef's Vegetable Selection, Bakery Fresh Sourdough Rolls and Whipped Creamery Butter with Black Sea Salt.*

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*A two hundred and fifty dollar surcharge will apply to groups of less than twenty guests.*

## SQUAW CREEK – DESIGN YOUR OWN BUFFET

### *Choice of One Salad Bar Selection:*

#### **Sierra Mountain Cobb Salad Bar**

Mixed Iceberg Lettuce, Bacon, Chicken, Blue Cheese Crumbles, English Cucumbers, Avocado, Chopped Egg, Cherry Tomatoes, Champagne Vinaigrette, Honey Balsamic Dressing and Buttermilk Ranch

#### **California Salad Bar**

Salinas Valley Organic Mixed Greens, Heirloom Tomatoes, Cucumbers, Artichokes, Alfalfa Sprouts, Humboldt Fog Goat Cheese, Sliced Grapefruit, Dried Figs and Raw Almonds, Sunshine Vinaigrette and Strawberry Vinaigrette

#### **Caesar Salad Bar**

Crisp Romaine Hearts, Shaved Pecorino Cheese, Focaccia Croutons, Piquillo Peppers, Mixed Marinated Olives, Ciliegine Mozzarella, Marinated White Anchovies, House-made Caesar Dressing

#### **From "The Farm" Salad Bar**

Butter Leaf Lettuce and Mixed Greens, Cherry Tomatoes, Mushrooms, English Cucumbers, Baby Carrots, Red Onions, Three Bean Salad, Sunflower Seeds, Focaccia Croutons, Fine Herb and Shallot Vinaigrette, Buttermilk Ranch and Honey Balsamic Dressing

#### **Mediterranean Salad Bar**

Baby Spinach and Mixed Chicory, Radicchio and Watercress, Marinated Feta Cheese, Pepperoncinis, Chopped Bacon, Candied Walnuts, Sliced Eggs, Red Onions, Nicoise Olives, Marinated Tuna, Red Wine Vinaigrette and Warm Dijon Mustard Bacon Vinaigrette

### **Chef's Seasonal Soup**

### *Choice of Two Entrée Selections:*

#### **Organic Chicken Breast**

Stuffed with Roasted Garlic and Spinach and served with Heirloom Potatoes and Madeira Mushroom Jus Lie

#### **Herb Poached Pacific Salmon**

Shaved Fennel, Red Onion and Radish Salad, Jasmine Rice, Lemon Verbena Vinaigrette

#### **Tri-Color Peppercorn Crusted Ribeye Cap**

Fire Roasted Vegetables, Fontina Polenta and a Cabernet Cassis Reduction

#### **Seafood Pappardelle**

Sausage, Shrimp, Salmon, Tomatoes and Asparagus in a Spicy Parma Rosa Sauce

#### **Chinese Five Spice Pork Tenderloin**

Rice Noodles with Matchstick Vegetables with Ginger Sesame Broth

### *Choice of Two Dessert Selections:*

Individual Mocha, Raspberry and Orange Crème Brule

Fruit Tart with Vanilla Cream and Caramel Sauce

Individual Cointreau® Bread Pudding

Chocolate Amaretto Mousse Cake

Blueberry Crisp with Vanilla Bean Ice Cream

Resort Blend Regular and Decaffeinated Coffees

Assortment of Shangra La Organic Specialty Teas

*Forty-Five Dollars Per Person*

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## BOX LUNCH

Whole Fresh Fruit

### *Choice of One Selection:*

Organic Potato Chips

Vegetable Chips

Apple Chips

### *Choice of One Side Selection:*

#### **Cucumber Salad**

Saved Cucumber, Tomato, Red Onion, Feta Cheese and Kalamata Olives in a Red Wine Vinaigrette

#### **Fire Roasted Vegetable Farfalle Pasta Salad**

Zucchini and Yellow Squash, Roasted Bell Peppers, and Red Onions with Fresh Herbs and Champagne Vinaigrette

#### **German “Style” Potato Salad with Dill**

#### **Fresh Seasonal Fruit Salad**

### *Choice of Three Entree Sandwiches or Salads:*

#### **Roast Beef and Cheddar**

Lettuce, Tomato and Horseradish Dijon Spread on a Ciabatta Roll

#### **Smoked Turkey Breast with Havarti Cheese**

Lettuce, Tomato and Dill Spread on a Multigrain Wheat Roll

#### **Honey-Cured Ham and Gruyere Cheese**

Lettuce, Tomato and Herb Mayonnaise on a Croissant

#### **Chicken Caesar Wrap**

Crispy Romaine Lettuce and Marinated Grilled Chicken Breast in a Sundried Tomato Tortilla with Grated Parmesan Cheese and Caesar Dressing on the side

#### **Thai Chicken Wrap**

Marinated Grilled Chicken Breast, Peanut Dressing, Fresh Vegetables, Mint and Crisp Romaine Lettuce in a Basil Tortilla

#### **Marinated Grilled Vegetables**

Grilled Red, Yellow and Green Bell Peppers, Zucchini, Yellow Squash, Eggplant and Sun-Dried Tomato Spread on Naan Bread

#### **Mixed Farm Lettuce**

Choice of Grilled Chicken or Marinated Portabella Mushroom, Candied Walnuts, Fresh Strawberries, Apple Chips and White Balsamic Vinaigrette on the side

#### **Mountain Cobb Salad**

Choice of Grilled Chicken or Marinated Portabella Mushroom, Maytag Bleu Cheese, Applewood Smoked Bacon, Tomatoes, Chopped Romaine Lettuce, Avocado and Buttermilk Ranch Dressing

#### **Caesar Salad**

Choice of Chopped Chicken or Marinated Portabella Mushroom, Hearts of Romaine, Shaved Parmesan Cheese, Focaccia Garlic Croutons, White Anchovies and House made Caesar Dressing

### *Choice of One Dessert Selection:*

Double Chocolate Brownie

Homemade Jumbo Cookie

Macadamia Nut Bar

Assorted Regular and Diet Soft Drinks and Bottled Water

### *Twenty Five Dollars Per Person*

## ENHANCEMENT

Packaged in a Resort at Squaw Creek Backpack

### *Twenty-Five Dollars Per Backpack*

*All prices are subject to a 22% service charge and 8.25% sales tax on food and beverage. Prices are subject to change.*

530.583.6300 | [www.squawcreek.com](http://www.squawcreek.com)

*Guests can enjoy a plated  
three course lunch experience.*

*Lunches are accompanied by  
Bakery Fresh Sourdough Rolls,  
Whipped Creamery Butter  
with Black Sea Salt, Iced Tea  
and Water.*

## THREE COURSE PLATED LUNCH

*Thirty Dollars Per Person*

### FIRST

#### **Butter Leaf with Grapefruit Segments**

Whole Almonds, Fresh Mint, Avocados, Sweet Chili Vinaigrette

#### **Petite Salad Bundle**

Chicory, Watercress, Red Oak, Fresh Basil, Red and Yellow Vine Ripe Tomato Tower, Roquefort Cheese Fritter and Rosemary Vinaigrette

#### **Mixed Farm Lettuce**

Roma Tomatoes, Carrot Threads, English Cucumbers with Champagne Vinaigrette

#### **Red Romaine and Watercress**

Candied Walnuts, Fresh Strawberries, Apple Chips, White Balsamic Strawberry Vinaigrette

#### **Roasted Tomato and Crab Soup**

Focaccia Croutons

#### **Wild Mushroom Bisque**

Parmesan Twist

### MAIN

#### **Sesame Chicken**

Ginger Infused Jasmine Rice, Matchstick Vegetables and Sugar Snap Peas

#### **Petite NY Sirloin**

Tellegio Truffled Mashed Potatoes and Baby Vegetables

#### **Seafood Pappardelle**

Sausage, Shrimp, Salmon, Tomatoes and Asparagus in a Spicy Parma Rosa Sauce

#### **Chilled Herb Poached Pacific Salmon**

Shaved Fennel, Red Onion and Radish Salad, Jasmine Rice, Lemon Verbena Vinaigrette

#### **Mountain Cobb Salad**

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

#### **Nicoise Salad**

Seared Ahi Tuna, Nicoise Olives, Tomatoes, Potatoes, Green Beans, Capers, Red Onion and Sliced Egg with Champagne Vinaigrette

#### **Grilled Hearts of Romaine**

Choice of Citrus Prawns, Herb Chicken or Petite New York Sirloin, Focaccia Garlic Croutons and Shaved Parmesan Cheese, White Anchovies with House-made Caesar Dressing

#### **Herb Chicken Sandwich**

Roasted Red Peppers, Spinach, Provolone Cheese, Boursin Spread on Grilled Ciabatta with Dill Potato Salad

#### **Croissant Club Sandwich**

Hickory Smoked Turkey Breast, Swiss Cheese, Applewood Bacon, Lettuce, Tomato, Red Onion, Fresh Herb Mayonnaise with Dill Potato Salad

### DESSERT

#### **Raspberry Cheesecake Panna Cotta**

Butterscotch Crème Anglaise and Fresh Berries

#### **Passion Fruit Crème Brulee Martini**

#### **Frozen Vanilla and Strawberry Roulade**

Bittersweet Chocolate Ganache

#### **Chocolate Toffee Pecan Bread Pudding**

Bourbon Chantilly

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RESORT AT SQUAW CREEK™  
LAKE TAHOE · CALIFORNIA

# RECEPTIONS

*"One cannot think well,  
love well,  
sleep well,  
if one has not dined well."  
-Virginia Woolf*

We offer a variety of delectable cold and warm hors d'œuvres.  
Our professional team can help design the perfect combination  
for your reception.

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*A minimum of twenty five  
guests is required per selection.*

## **ICED SEAFOOD DISPLAY**

Gulf Shrimp Poached in Zatarain® Spice  
Blue Mussels, Dungeness Crab Claws and  
Oysters on the Half Shell, Creole Cocktail Sauce, Lemon Wedges  
& Tabasco® Sauce

*Thirty Dollars Per Person*

## **SUSHI DISPLAY**

Selection of Sushi Maki and Nigiri Sushi  
Ahi Tuna, Sweet Shrimp, Crab and Spicy Scallops  
Soy Sauce, Wasabi and Pickled Ginger  
Sesame Seaweed Salad

*Twenty Dollars Per Person*

## **RAW VEGETABLE MÉLANGE**

Zucchini, Yellow Squash, Cauliflower, Broccolini,  
Baby Carrots and Cherry Tomatoes  
Served with Spinach Artichoke and Tangy Ranch Dip

*Ten Dollars Per Person*

## **CALIFORNIA FRESH FRUIT**

Sliced Pineapple, Cantaloupe, Honeydew, Oranges, Strawberries,  
Grapes, Blackberries, Raspberries and Blueberries

*Nine Dollars Per Person*

## **BAKED WHEEL OF BRIE**

Wheel of Brie, Stuffed with Sundried Fruits and Pecans,  
Served with Sliced Baguette

*One Hundred and Twenty Five Dollars Each,*

*Serves Thirty People*

## **HOUSE SMOKED SALMON**

Red Onion, Tomato, Dill Cream Cheese, Dark Breads

*Two Hundred and Fifty Dollars Each,*

*Serves Twenty-Five to Thirty People*

## **CHEESE DISPLAY**

Assorted Array of Regional Cheeses  
Maytag Blue Cheese, Humboldt Fog, Smoked Gouda and  
Peppered Laurel Chenel Goat Cheese and Loleta Organic  
Aged White Cheddar

Clusters of Grapes and Strawberries

Sundried Razz-Cherries and Candied Pecans

Bakery Fresh Baguettes and Assorted Crackers

*Sixteen Dollars Per Person*

## **ANTIPASTI**

Prosciutto Di Parma, Soprasata, Bresola, Mixed Olives,  
Roasted Red and Yellow Peppers, White Marinated Anchovies,  
Artichoke Hearts, Fire Roasted Tomatoes, Shaved  
Parmesan Reggiano

Assorted Crostini and Breadsticks

*Sixteen Dollars Per Person*

## **HIGH ALPINE**

Melted Raclette Cheese, Boiled Potatoes, Cornichons,  
Silver Skinned Onions, Cracked Black Pepper and Paprika  
Cheese Fondue Blend of Gruyere and Emmentaler Cheeses,  
Kirschwasser and White Wine served with Crusty Bread Cubes  
and Sliced Apples

*Sixteen Dollars Per Person*

## **THE GRAND DESSERT**

Chocolate Fountain with Fresh Fruits and Pound Cake

Assorted Petit Fours, Fruit Tarts and Chocolate

Hazelnut Clusters

White Chocolate and Raspberry Mousse Parfaits

Praline Cheesecake

Pecan and Maple Syrup Bread Pudding

Jack Daniels™ Vanilla Custard

*Twenty Dollars Per Person*

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*All Hors d'œuvres must be ordered in a minimum of twenty five pieces per selection.*

## WARM

### **Adobo Chicken and Jack Cheese Rolled Quesadilla**

Avocado Crème

*Four Dollars and Fifty Cents Each*

### **Boursin Cheese Stuffed Crimini Mushrooms**

*Four Dollars and Fifty Cents Each*

### **Vegetable Spring Roll**

Apricot Glaze

*Four Dollars and Fifty Cents Each*

### **Parmesan Crusted Chicken Saltimbocca**

Prosciutto, Provolone, Sage Aioli

*Four Dollars and Fifty Cents Each*

### **Chicken Satay**

Thai BBQ Sauce

*Four Dollars and Fifty Cents Each*

### **Brie and Raspberry en Croute**

*Four Dollars and Fifty Cents Each*

### **Beef Satay**

Teriyaki Glaze

*Four Dollars and Fifty Cents Each*

### **Butter Pecan Crusted Shrimp**

Brandied Cherry Glaze

*Four Dollars and Fifty Cents Each*

### **Applewood Bacon Wrapped Dates**

*Four Dollars and Fifty Cents Each*

### **Sundried Tomato and Fontina Cheese Tart**

Olive Tapenade

*Four Dollars and Fifty Cents Each*

### **Seared Filet Mignon, Tellegio Cheese Potato Puree**

Cabernet Reduction Sauce

*Six Dollars and Twenty-Five Cents Each*

### **Kobe Beef Sliders with Maytag Blue Cheese and Caramelized**

Onion Spread

*Four Dollars and Fifty Cents Each*

### **Olive Oil Poached Diver Scallops**

Brunoise of Grilled Zucchini and Roasted Red Pepper Salad

*Six Dollars and Twenty-Five Cents Each*

### **Maine Lobster Tail with Polenta**

Black Truffle Butter

*Six Dollars and Twenty-Five Cents Each*

### **Jumbo Prawn Stuffed with Imported Spanish Chorizo**

Smoked Paprika

*Six Dollars and Twenty-Five Cents Each*

### **Pan Seared Dungeness Crab Cakes**

Tarragon Dijon Crème

*Six Dollars and Twenty-Five Cents Each*

### **Almond Crusted Goat Cheese Coins**

Romesco Sauce

*Four Dollars and Fifty Cents Each*

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## **COLD**

**Smoked Chicken, Port Wine Caramelized Onions, and Camembert Cream in Belgian Endive**

*Four Dollars and Fifty Cents Each*

**Fresh Mozzarella, Basil and Tomato Skewer**

*Four Dollars and Fifty Cents Each*

**Serrano Ham and Cabrales Bleu Cheese**

**Beggar's Purse**

*Six Dollars and Twenty-Five Cents Each*

**California Vegetable Roll with Marinated Seaweed Salad**

Pickled Ginger, Ponzu and Wasabi

*Four Dollars and Fifty Cents Each*

**Grand Marnier® and Hazelnut Cream Cheese Stuffed Strawberry**

Grape and Orange Zest

*Four Dollars and Fifty Cents Each*

**Blue Crab and Avocado Salad in an English Cucumber Cup**

*Four Dollars and Fifty Cents Each*

**House Smoked Pacific Salmon Mousse, Caper Berry and Tomato on a Butter Toasted Brioche**

*Four Dollars and Fifty Cents Each*

**Sesame Seared Ahi Tuna, Mango Cream Cheese, and Wasabi Tobiko on a Wonton Crisp**

*Four Dollars and Fifty Cents Each*

**Beef Carpaccio Cigarette filled with Black Truffle Cream**

On Focaccia Crouton

*Six Dollars and Twenty-Five Cents Each*

**Cantaloupe and Honeydew Melon Wrapped in Mint and Prosciutto**

*Four Dollars and Fifty Cents Each*

**Gulf Shrimp Poached in Zatarain® Spice Creole Cocktail Sauce**

*Four Dollars and Fifty Cents Each*

**Citrus and Vanilla Cured Gravlox, Dill Cream Cheese**

Pumpnickel Crisp

*Six Dollars and Twenty-Five Cents Each*

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RESORT AT SQUAW CREEK™  
LAKE TAHOE · CALIFORNIA

DINNER

*Food is our common ground,  
a universal experience.*

*- James Beard*

Savor a variety of dining experiences that offer something special for every appetite.

Our dining options include buffet style, plated and carving stations.

Should you require custom menus, please consult with our professional catering team.



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## RISTORANTE MONTAGNA

### Antipasti

Prosciutto Di Parma, Soprasata, Bresola, Mixed Olives, Roasted Red and Yellow Peppers, White Marinated Anchovies, Artichoke Hearts, Fire Roasted Tomatoes, Shaved Parmesan Reggiano, Assorted Crostini and Breadsticks

### Mixed Italian Greens

Kalamata Olives, Red Onion and Pepperoncinis with House-made Italian Vinaigrette

### Caprese Salad

Purple and Green Basil with Vine Ripe Yellow and Red Tomatoes, Extra Virgin Olive Oil, Balsamic Reduction and Black Sea Salt

### Caesar Salad

Red Romaine, Shaved Pecorino Cheese, Focaccia Croutons, House-made Caesar Dressing

### Fettuccini Alfredo

Roasted Garlic and Herb Marinated Shrimp

### Braised Veal in a Red Wine Sauce

Chianti Braised Veal served over Parmesan Polenta

### Chicken Picatta

Sautéed Garlic Spinach, White Wine and Lemon Capers Butter

### Black Truffle and Wild Mushroom Risotto with Mascarpone

Sautéed Broccolini with Red Onions

### Focaccia, Olive and Parmesan Loaf

Whipped Creamery Butter with Black Sea Salt

### Chocolate Dipped Cannolis

Sweet Ricotta

### Almond and Anisette Biscotti Tiramisu Originale

Resort Blend Regular and Decaffeinated Coffees  
Assortment of Shangra La Organic Specialty Teas

*Eighty Dollars Per Person*

*The dinner buffet period is a maximum of two hours and may not be transferred to another location.*

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## **FIESTA MEXICANA**

Mixed Red Romaine, Black Olives, Piquillo Peppers, Cherry Tomatoes, Black Bean and Roasted Corn Salsa, Pepper Jack and Cheddar Cheeses and Cilantro Vinaigrette

### **Coriander Rubbed Shrimp with Jicama and Avocado Salad**

#### **Baja “Style” Ceviche**

Lime Cured Scallops, Shrimp and White Fish with Shredded Carrots, Cucumber, Red Onion, Serrano Peppers and Cilantro Served with Crispy Tostadas

#### **Carne Asada with Cilantro, Limes, Green Onions, and Roasted Tomatoes**

Warm Flour Tortillas, Shredded Cheddar and Jack Cheeses, Sour Cream, Pico de Gallo, House-made Guacamole

#### **Chicken Mole**

Ancho Chilies, Toasted Pepitas, Cinnamon and Mexican Chocolate

#### **Grilled Corvina Bass**

Roasted Tomato Salsa

#### **Pork Verde**

Savory Green Chili Sauce

#### **Spanish Rice**

#### **Refried Beans**

#### **Churros with Cinnamon and Sugar**

Abuelita Hot Chocolate

#### **Pineapple and Lime Margarita Mousse**

Tres Leches Cake

Resort Blend Regular and Decaffeinated Coffees  
Assortment of Shangra La Organic Specialty Teas

*Seventy-Five Dollars Per Person*

## CALIFORNIA

### California Salad Bar

Salinas Valley Organic Mixed Greens, Heirloom Tomatoes, Cucumbers, Artichokes, Alfalfa Sprouts, Sliced Grapefruit, Dried Figs, Raw Almonds, Sunshine Vinaigrette and Strawberry Vinaigrette

### Raw Vegetable Mélange

Zucchini, Yellow Squash, Cauliflower, Broccolini, Baby Carrots, Cherry Tomatoes, Spinach Artichoke Dip

### San Francisco Cioppino

Hot Sourdough Bread

### Ribeye Loin

White Beans, Pancetta, Baby Artichoke, Kalamata Olive and Roasted Garlic Ragout

### Chicken Finocchio

Roasted Chicken Breast with Braised Fennel, Haricot Vert, Crimini Mushrooms and Fried Prosciutto

### Vegetable Barley Pilaf

### Grilled Radicchio and White and Green Asparagus

### Bakery Fresh Sourdough Rolls

Whipped Creamery Butter with Black Sea Salt

### Strawberry Shortcake

Vanilla Chantilly Cream

### Chocolate Truffle Torte

Sweet Port Wine Reduction with Brandied Cherries

### Pomegranate Panna Cotta

Resort Blend Regular and Decaffeinated Coffees  
Assortment of Shangra La Organic Specialty Teas

*Seventy-Eight Dollars Per Person*

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*\*A one hundred and fifty dollar fee applies to chef attended stations.*

## INTERNATIONAL DINNER

### **Pacific Rim**

#### **Kung Pao Chicken**

Jasmine Rice

#### **Stir Fried Shrimp with Rice Noodles**

Bamboo Shoots, Water Chestnuts, Straw Mushrooms, Carrots, Red Peppers, Ginger and Sugar Snap Peas

#### **Selection of Sushi Maki and Nigiri Sushi**

Ahi Tuna, Sweet Shrimp, Crab and Spicy Scallop, Sesame Seaweed Salad, Soy Sauce, Wasabi and Pickled Ginger

### **Mediterranean Station**

Baby Spinach and Mixed Chicory, Radicchio and Watercress, Marinated Feta Cheese, Pepperoncinis, Chopped Bacon, Candied Walnuts, Sliced Eggs, Red Onions, Nicoise Olives, Green Beans, Extra Virgin Olive Oil, Marinated Tuna and White Anchovies, Red Wine Vinaigrette and Warm Dijon Mustard Bacon Vinaigrette

#### **Penne Arrabbiata with Italian Sausage**

San Marzano Tomatoes, Fresh Basil and Spicy Tomato Sauce Topped with Fontina Cheese

#### **Ratatouille**

Herb Seared Zucchini and Squash, Roasted Tomatoes, Garlic and Fresh Basil

#### **Pan Agliato**

Baked Sourdough Loaf with Roasted Garlic and Fresh Parmesan

### **North America**

#### **Beef Tournado**

Cracked Black Pepper Sparks  
Chef attended\*

#### **Colorado Rack of Lamb Chops**

Mushroom, Fig Ragu and Sweet Tomato Chutney

#### **Whipped Russet Potatoes**

Shaved Oregon Black Truffles

### **Spain**

#### **Cold Mussel Escabeche**

#### **Garlic Shrimp and Bilboa Chorizo**

#### **Saffron Rice**

Piquillo Peppers and Peas

Assorted Dinner Rolls and Olive Breads

Whipped Creamery Butter with Black Sea Salt

## GRAND DESSERT

### **White Chocolate and Raspberry Mousse Parfaits**

#### **Praline Cheesecake**

#### **Pecan and Maple Syrup Bread Pudding**

Jack Daniels™ Vanilla Custard

Resort Blend Regular and Decaffeinated Coffees, Assortment of Shangra La Organic Specialty Teas

*One Hundred and Five Dollars Per Person*

*All prices are subject to a 22% service charge and 8.25% sales tax on food and beverage. Prices are subject to change.*

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*The dinner buffet period is a maximum of two hours and may not be transferred to another location.*

*A two hundred and fifty dollar surcharge will apply to groups of less than twenty guests.*

*\*A one hundred and fifty dollar fee applies to chef attended stations.*

## **THE CHUCKWAGON COOKOUT**

Butter Leaf Lettuce and Mixed Greens, Cherry Tomatoes, Mushrooms, English Cucumbers, Baby Carrots, Red Onions, Three Bean Salad, Sunflower Seeds, Focaccia Croutons, Champagne Vinaigrette, Honey Balsamic Dressing and Buttermilk Ranch Dressing

### **Sunshine Salad**

Sliced Grapefruit, Watermelon and Pineapple with Strawberries and Grapes

### **German “Style” Potato Salad with Dill**

### **Creamy Celery Seed Coleslaw**

### **Beef Steak Tomatoes, Scallions and Maytag Bleu Cheese**

### **Marinated Mushroom**

Julienne Red Onion in a Thyme Red Wine Vinaigrette

### **New York Strip Steak**

Caramelized Cipollini Onions  
Chef attended\*

### **Mesquite Rubbed Chicken**

### **Grilled Tequilla Lime Marinated Shrimp**

### **House Smoked Baby Back Pork Ribs**

Jack Daniels™ BBQ Sauce

### **Molasses Baked Beans**

### **Baked Potato Bar**

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

### **Corn on the Cob**

### **Cornbread with Honey Butter**

### **Toasted Pecan, Cinnamon and Maple Bread Pudding**

Vanilla Ice Cream

### **Strawberry Rhubarb Crisp**

### **Lemon Pound Cake**

Huckleberry Compote and Vanilla Chantilly Cream

Resort Blend Regular and Decaffeinated Coffees

Assortment of Shangra La Organic Specialty Teas

*Seventy-Six Dollars Per Person*

*All prices are subject to a 22% service charge and 8.25% sales tax on food and beverage. Prices are subject to change.*

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## WINE COUNTRY SUNSET

### Local Lettuces, Sprouts and Edible Flowers

Tarragon Sweet Red Onion Vinaigrette

**Napa Chicken Salad with Shaved Summer Squash, Watercress and Bleu Cheese**

### Roasted Beets

Baby Mache, Orange Segments, Feta Cheese and Citrus Dressing

### Citrus and Vanilla Cured Gravlox

Dill Cucumber Salad Served with Toasted Pumpernickel Bread

### Seared Filet Mignon and Oyster Mushroom Carpaccio

Caper Berries, Spinach and Radicchio Salad, Lemon Musto Oil and Chives

### Assorted Array of Regional Cheeses

Maytag Blue Cheese, Humboldt Fog, Smoked Gouda, Peppered Laurel Chenel Goat Cheese, Loleta Organic Aged White Cheddar, Clusters of Grapes and Strawberries, Sun-Dried Razz-Cherries and Candied Pecans, Bakery Fresh Baguettes and Assorted Crackers

### Organic Chicken Breast with Aged Balsamic Vinegar

Spinach Farro Salad with Fire Roasted Vegetables and Chardonnay Jus Lie

### Roasted Ribeye Loin Glazed with Mostarda di Frutta

Infused with Garlic and Fresh Herbs, Cabernet Demi-glaze, Roasted Fingerling Potatoes with Cipollini Onions

### Carving Station

Potato Crusted Salmon with Smoked Tomato Nage

Nicoise Olive Tapenade

Chef attended\*

**Baby Yellow and Green Patty Pan Squash, Heirloom Carrots, Blistered Tear Drop Tomatoes**

### Bakery Fresh Sourdough Rolls

Whipped Creamery Butter with Black Sea Salt

### Fresh Fruit Summer Tart

**Mini Basil, Mocha and White Chocolate Crème Brulee**

### Lemon Sorbet

Blackberry Coulis

Resort Blend Regular and Decaffeinated Coffees

Assortment of Shangra La Organic Specialty Teas

*Ninety-Five Dollars Per Person*

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## FIRST

### **Seared Filet Mignon and Oyster Mushroom Carpaccio**

Caper Berries, Spinach and Radicchio Salad with  
Lemon Musto Oil and Chives  
*Sixteen Dollars Per Person*

### **Dungeness Crab Cake**

Heirloom Tomato, Avocado Crème and Cracked  
Pepper Flatbread  
*Fifteen Dollars Per Person*

### **Duck Confit Spring Roll**

Asian Matchstick Vegetables, Yuzu Syrup and a Sesame Tuile  
*Twelve Dollars Per Person*

### **Seared Diver Scallop with Cauliflower Puree**

Brown Butter, Fried Capers  
*Fourteen Dollars Per Person*

### **Braised Short Rib**

Huckleberry Compote, Truffle Cheese on a Brioche Crisp  
*Sixteen Dollars Per Person*

## GREENS

### **Grilled Hearts of Romaine**

Focaccia Garlic Croutons and Shaved Parmesan Cheese,  
White Anchovies with House-made Caesar Dressing  
*Eight Dollars Per Person*

### **Petite Salad Bundle, Chicory, Watercress, Red Oak, Fresh Basil**

Red and Yellow Vine Ripe Tomato Tower, Roquefort Cheese  
Fritter, Rosemary Vinaigrette  
*Ten Dollars Per Person*

### **Roasted Baby Beets**

Mache, Orange Segments, Feta Cheese and Citrus Dressing  
*Eight Dollars Per Person*

### **Butter Leaf Lettuce**

Graham Cracker Green Apple Bites, Raw Almonds, Shallots,  
Chives and Green Goddess Vinaigrette  
*Eight Dollars Per Person*

### **California Greens**

Farm Lettuce, Candied Walnuts, Fresh Strawberries,  
Apple Chips and White Balsamic Strawberry Vinaigrette  
*Nine Dollars Per Person*

### **Red Oak and Belgian Endive**

Laura Chenel Chevre, Dried Figs, Candied Pecans, Port Wine  
Poached Pears with Champagne Vinaigrette  
*Ten Dollars Per Person*

## SOUP

### **Wild Mushroom Bisque**

Parmesan Wafer  
*Six Dollars Per Person*

### **Roasted Butternut Squash Soup**

Anise Crème Fraiche  
*Six Dollars Per Person*

### **Roasted Tomato and Crab Soup**

Focaccia Croutons  
*Eight Dollars Per Person*

### **Lobster Bisque**

Pecorino Tuile  
*Ten Dollars Per Person*

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## MAIN

### **Colorado Rack of Lamb**

Dijon and Rosemary Crusted with Dauphinoise Potatoes,  
Sweet Tomato Chutney  
*Fifty-Five Dollars Per Person*

### **Salmon Roulade**

Stuffed with Arugula Walnut Pesto, Butternut Squash, Jasmine  
Rice and Chive Beurre Blanc  
*Forty Dollars Per Person*

### **Filet Mignon**

Tear Drop Tomato Salad, Parmesan Whipped Potatoes with  
Aged Balsamic Vinegar  
*Fifty-Five Dollars Per Person*

### **Pan Seared Alaskan Halibut**

Heirloom Tomato Risotto, topped with Shaved Fennel, Radish,  
and Watercress Salad  
*Fifty-Five Dollars Per Person*

### **Organic Bone-in Chicken Breast**

Wild Mushroom Madeira Jus Lie, Black Truffle Potato Mousseline  
*Forty-Two Dollars Per Person*

### **Braised Beef Short Rib**

Slow Cooked in Peppery Zinfandel and Aromatic Vegetables with  
Parsnip Puree  
*Fifty Dollars Per Person*

### **Broiled Ribeye Loin**

Barley Pilaf and Petite Syrah Reduction  
*Forty-Two Dollars Per Person*

### **Grilled Organic Chicken Breast**

Sweet Potato Gnocchi, Pancetta and Spinach Ragout,  
Caramelized Onion and Parsley Nage  
*Forty-Two Dollars Per Person*

### **Petite Duet of Grilled Ribeye Loin and Pacific Salmon**

Roasted Fingerling Potatoes, Port Wine Demi-glaze,  
Citrus Buerre Blanc  
*Fifty Dollars Per Person*

## TRIOS

### **Pacific Salmon Roulade with Olive Tapenade**

### **Pancetta wrapped shrimp**

### **Citrus Dusted Diver Scallop**

### **Pappardelle with Sundried Tomato Beurre Blanc**

*Fifty-Five Dollars Per Person*

### **Petite Filet Mignon with Port Wine Demi-glaze**

### **Butter Poached Maine Lobster Tail with Herb**

### **Compound Butter**

### **Seared Diver Scallop with Cauliflower Puree**

### **Black Truffle Potato Mousseline**

*Sixty Dollars Per Person*

### **Pepper Crusted New York Strip Steak with**

### **Zinfandel Reduction**

### **Gulf Shrimp Stuffed with Lump Crab with Meyer**

### **Lemon Beurre Blanc**

### **Herb Roasted Fingerling Potatoes and Sweet**

### **Cipollini Onions**

*Fifty-Seven Dollars Per Person*

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*A two hundred and fifty dollar surcharge will apply to groups of less than twenty guests.*

## DESSERT

### **White Chocolate and Passion Fruit Panna Cotta**

Anise Biscotti

*Nine Dollars Per Person*

### **Gianduja Ganache Filled Chocolate Truffle**

Chocolate Bourbon Ice Cream

*Nine Dollars Per Person*

### **Grand Marnier Mousse with Fresh Strawberries, Blueberries and Raspberries**

Chocolate Tulip with Caramelized Sugar

*Nine Dollars Per Person*

### **Opera Dacquoise**

Hazelnut Sponge Cake, Chocolate and Mocha Buttercream

*Eleven Dollars Per Person*

### **“Decadence” Chocolate Framboise**

Chocolate, Raspberry Marmalade, Bittersweet Ganache and Coffee Crème Anglaise

*Nine Dollars Per Person*

### **Praline Mascarpone Cheese Cake**

Almond Linzer Crisp

*Ten Dollars Per Person*

### **Cassis Mousse and Pistachio Gateau**

Triangle Chocolate Cradle

*Fifteen Dollars Per Person*

### **Chocolate and Caramelized Banana Upside-down Tart**

Toffee Rum Sauce

*Nine Dollars Per Person*

### **Baked Alaska**

Layers of House-made Chocolate, Vanilla and Strawberry Ice Cream,  
Grand Marnier® Genoise Sponge Cake and Meringue Brulee

*Twelve Dollars Per Person*

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*Gourmet action stations can be added as an enhancement to reception or dinner services.*

*Gourmet action stations can be added as an enhancement to reception or dinner services and must be ordered for the same number guaranteed for the event.*

*A two hundred and fifty dollar surcharge will apply to groups of less than twenty guests.*

*\*A one hundred and fifty dollar fee applies to chef attended stations.*

## **ROASTED TURKEY BREAST**

Whole Cranberry Compote, Herb Mayonnaise, Dijon Mustard, Freshly Baked Rolls  
*Two Hundred and Thirty Dollars\* Each, Serves Twenty-Five to Thirty People*

## **MAPLE GLAZED HAM**

Brown Sugar and Clove Studded Bone in Ham, Bourbon Maple Glaze, Freshly Baked Rolls  
*Two Hundred and Thirty Dollars\* Each, Serves Twenty-Five to Thirty People*

## **HAWAIIAN YELLOWTAIL**

Wrapped in Banana Leaves with Matchstick Vegetables, Caramelized Banana Puree and Coconut Rum Flambé  
*Two Hundred and Fifty Dollars\* Each, Serves Fifteen to Twenty People*

## **HERB TENDERLOIN OF BEEF**

Peppercorn Sauce, Creamy Horseradish Sauce, Freshly Baked Rolls  
*Two Hundred and Ninety Dollars\* Each, Serves Fifteen People*

## **AHI TUNA TAKAKI**

Pepper Crusted Ahi, Ponzu and Sriracha Sauce, Wonton Chips  
*Three Hundred Dollars\* Each, Serves Fifteen to Twenty People*

## **ROASTED STERLING SILVER PRIME RIB**

Glazed with Mostarda di Frutta, Infused with Garlic and Fresh Herbs, Au Jus, Creamy Horseradish Sauce, Freshly Baked Rolls  
*Four Hundred Dollars\* Each, Serves Twenty-Five to Thirty People*

## **DUNGENESS CRAB CAKE STATION**

Tender Chunks of Pacific Dungeness Crab, Layered with Dijon and Fresh Bread, Pan Seared to Order.  
Accompanied by a Savory Cilantro Reduction, Meyer Lemon and Caper Aioli and a Pommery Horseradish Cream,  
garnished with Fried Basil and Smoked Spanish Paprika.  
*Eighteen Dollars\* Per Person*

## **PASTA À LA MINUTE**

Cheese Tortellini, Penne and Farfalla Pasta Tossed to Order with Beef Bolognese, Marinara or Basil Parma Rosa accompanied by Garlic, Red Onions, Parmesan Cheese, Bacon, Chicken, Shrimp, Spinach, White Wine and Extra Virgin Olive Oil.  
*Fourteen Dollars\* Per Person*

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*Mountain Buddies is our  
fully-supervised children's camp  
for children ages 4-12.*

*Our Mountain Buddies menu  
offers options for children under  
the age of 12.*

## FIRST

**Strawberry Salad**  
Balsamic Dressing

## MAIN

*Choice of one selection:*

**Grilled Mini Turkey Sliders with Cheddar Cheese**

**Poached Salmon with Grilled Orange-Walnut Bread**

**Spaghetti and Meatballs**

**Accompanied by**  
Fresh Fruit and Berries

## FINISH

*Choice of one Selection:*

**Chocolate Banana Quesadilla**

**Chocolate Chip Cookie Vanilla Ice Cream Sandwich**

**Strawberry Shortcake Parfait**

*Twenty-Five Dollars Per Child*

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RESORT AT SQUAW CREEK™  
LAKE TAHOE · CALIFORNIA

# VEGETARIAN SELECTIONS



*The act of putting into your mouth  
what the earth has grown  
is perhaps your most direct interaction  
with the earth.*

*-Frances Moore Lappe*

We offer vegetarian selections that can be selected for lunch or dinner menus. They are appropriate for vegetarian, vegan and gluten free diets.

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## FIRST

### **Ratatouille and Spinach Torte**

Golden Tomato Gazpacho and Oven Dried Tomato Chips  
*Twelve Dollars Per Person*

### **Oyster Mushroom and Heirloom Tomato Carpaccio**

Avocado Relish and Charred Jalapeno Oil  
*Twelve Dollars Per Person*

### **African Sweet Potato, Peanut, Coconut Soup**

Brunoise Carrots and Chives  
*Nine Dollars Per Person*

### **Cornmeal Crusted Tofu**

Chili and Lime Marinated Jicama Salad and Grilled Corn Puree  
*Ten Dollars Per Person*

## ENTREE

### **Grilled Wild Mushroom Polenta**

Herb Risotto Stuffed Vine Ripe Tomato, Chive and Sundried Tomato Oil, Haricot Vert and Crispy Potato Chip  
*Forty Dollars Per Person*

### **Grilled Zucchini Cannelloni**

Garlic Pesto Tofu, Fire Roasted Tomato Jus and Caramelized Shallots  
*Forty-Five Dollars Per Person*

### **Crispy Tofu with Radish, Fennel and Leek Salad**

Red Onions and Cilantro Leaves, Sweet Sherry Vinaigrette, Raw Almonds and Carrot Puree  
*Forty Dollars Per Person*

### **Caramelized Onion Quinoa Pilaf Stack**

Spinach Roasted Red and Yellow Peppers, Marsala Marinated Portobello Mushrooms, Parsley Caper Vinaigrette, Grilled Artichokes, Oven Roasted Whole Tomatoes  
*Forty-Two Dollars Per Person*

### **Sesame Tofu with Matchstick Vegetables Spring Roll**

Shaved Cucumbers, Cilantro and Red Onion and Ginger Sweet Pea Puree  
*Forty Dollars Per Person*

### **Grilled Eggplant and Sundried Tomato Tarragon Raviolis**

White Bean Puree, Baby Carrots and Oven Roasted Tomato Jus  
*Forty-Five Dollars Per Person*

### **Seared Garbanzo Tower**

Garlic Spinach, Grilled Artichokes, White and Green Asparagus with a Roasted Red Pepper Chutney  
*Forty-Two Dollars Per Person*

### **Buckwheat Crepe**

Provençal Vegetables, Broccoli Rabe, Marsala Cashew Cream Sauce, Basil  
*Forty Dollars Per Person*

## DESSERT

### **Vegan Mixed Fruit Cobbler**

Topped with Rice Flour and Almond Butter Streusel  
*Nine Dollars Per Person*

### **Vegan Chocolate and Basil Flourless Torte**

Chocolate and Raspberry Sauce  
*Ten Dollars Per Person*

### **Vegan Lemon Scented Cheesecake**

Blueberry Puree  
*Ten Dollars Per Person*

### **Vegan Crème Brulee**

Fresh Berries and Caramelized Sugar Tuile  
*Nine Dollars Per Person*

### **Vegan Fresh Strawberry Tart**

Watermelon Sorbet  
*Nine Dollars Per Person*

### **Coconut Sweet Potato Custard**

Pepita Tuile and Cinnamon Caramel  
*Twelve Dollars Per Person*

*All selections can be prepared as Vegetarian, Vegan and Gluten Free.*

*These Vegetarian selections can be selected for lunch or dinner menus.*

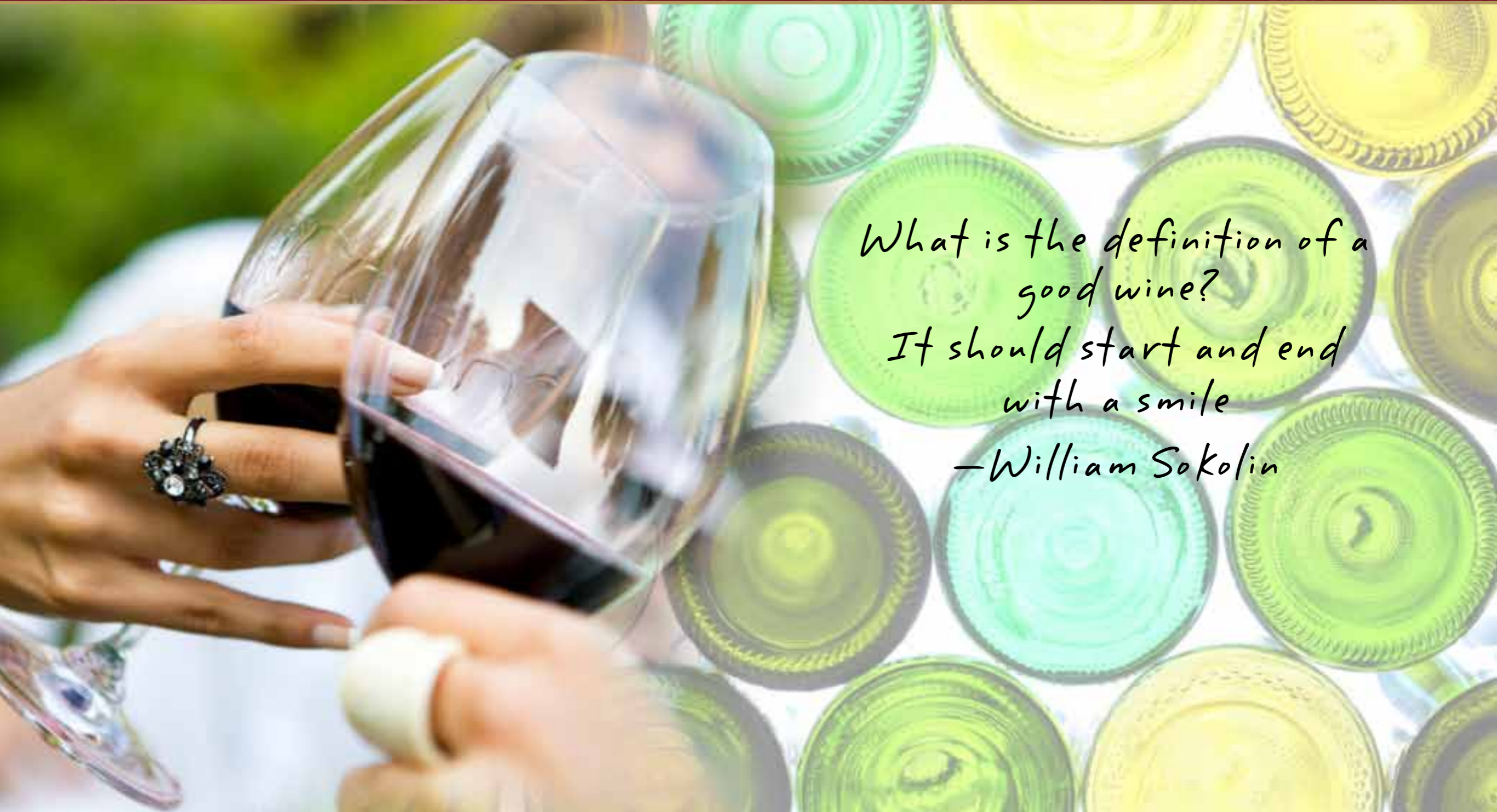
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RESORT AT SQUAW CREEK™  
LAKE TAHOE · CALIFORNIA

# BEVERAGE



*What is the definition of a  
good wine?  
It should start and end  
with a smile  
—William Sokolin*

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*Pricing does not include champagne toasts or tableside wine service. The call brand package bar allows you to select wines up to the value of Thirty Six Dollars per bottle, and the premium brand package allows you to select wines up to the value of Forty Two Dollars per bottle.*

*A Bartender Labor Fee of One Hundred and Fifty Dollars applies for each bartender, for service lasting a duration of four hours. For additional hours, a Twenty Dollar labor fee per bartender, per hour applies. Beer Kegs are available on request.*

*Beer Kegs are available upon request.*

## SPARKLING WINES

- Tiamo, Prosecco, NV
- Kenwood, “Yalupa”, Cuvee Brut, CA
- Gruet, Brut, Albuquerque, NM
- Schramsberg, Mirabelle Brut, NV
- Roederer Estate, Anderson Valley, L’Ermitage, Brut
- Veuve Clicquot Ponsardin, Brut, Reims, France

## CHARDONNAY

- Talus Collection, Lodi, CA
- Paul Dolan, Mendocino (Organic), CA
- Robert Mondavi Winery, Napa Valley, CA
- Franciscan, Napa Valley, CA
- Simi, Russian River Valley, CA
- Carpe Diem, Firepeak Vineyard, Edna Valley, CA
- Sonoma-Cutrer, Russian River Ranches, Sonoma Coast, CA
- Saintsbury, Carneros, CA
- Jordan, Russian River Valley, CA
- Cakebread Cellars, Napa Valley, CA
- Grgich Hills, Napa Valley, CA
- Flowers, Sonoma Coast, CA

## OTHER WHITE VARIETALS

- Berringer, White Zinfandel, CA
- Rocky Gully Dry Riesling, Western Australia
- Trefethen, Estate Dry Riesling, Napa Valley, CA
- Clos du Bois, Sauvignon Blanc, North Coast, CA
- Matanzas Creek, Sauvignon Blanc, Sonoma Valley, CA

## PRICE

- \$34
- \$40
- \$50
- \$62
- \$85
- \$95

- \$32
- \$35
- \$36
- \$38
- \$45
- \$48
- \$52
- \$50
- \$65
- \$68
- \$72
- \$78

- \$30
- \$40
- \$45
- \$35
- \$48

- Kim Crawford, Sauvignon Blanc, Spit Fire Vineyard, New Zealand
- Santa Margherita, Pinot Grigio
- The Four Graces, Dundee Hills, Pinot Gris, Willamette Valley, OR

## PINOT NOIR

- McManis Family Vineyards, CA
- Rodney Strong, Russian River Valley, CA
- De Loach Vineyards, CA
- Gloria Ferrer, Carneros, CA
- Saintsbury, Carneros, CA
- MacMurray Ranch, Costal, CA
- Witness Tree, Vineyard Estate, Willamette Valley, OR
- Foley Estates, Santa Rita Hills, CA

## MERLOT

- Talus Collection, Lodi, CA
- Snoqualmie, Colombia Valley, WA
- Clos du Bois, Sonoma, CA
- Franciscan, Napa Valley, CA
- Chateau St. Michelle, Columbia Valley, WA
- St. Francis, Sonoma County, CA
- Clos du Val, Napa Valley, CA
- Kenwood, Jack London, Sonoma, CA
- Napa Cellars, Napa Valley, CA
- Gundlach Bundschu, Rhinefarm, Sonoma, CA
- Nickel & Nickel, Sori Bricco Vineyard, Diamond Mountain District, Napa Valley, CA

## PRICE

- \$58
- \$48
- \$45
- \$34
- \$38
- \$40
- \$45
- \$55
- \$58
- \$60
- \$64
- \$32
- \$38
- \$40
- \$46
- \$34
- \$52
- \$44
- \$52
- \$48
- \$68
- \$84

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## CABERNET SAUVIGNON

|   |       |
|---|-------|
| Talus Collection, Lodi, CA  | \$32  |
|  Lander-Jenkins Vineyards, Spirit Hawk, CA | \$38  |
| Chateau St. Michelle, Indian Wells, WA  | \$36  |
|  Artesa, Napa Valley, CA                   | \$43  |
|  Arrowood, Sonoma County, CA               | \$58  |
| Stulhmuller Vineyard Estate, Alexander Valley, CA   | \$64  |
|  Paul Dolan, Mendocino (Organic), CA       | \$35  |
| Beringer Knights Valley, CA   | \$45  |
| St. Supery, Napa Valley, CA   | \$54  |
| Robert Mondavi Winery, Napa Valley, CA  | \$52  |
| Markaham, Napa Valley, CA   | \$62  |
| Cain Concept, The Benchland, Napa Valley, CA  | \$72  |
| Jordan, Sonoma County, CA   | \$88  |
| Lancaster Estate, Alexander Valley, CA  | \$118 |

## OTHER RED VARIETALS

|   |      |
|---|------|
| Karly Zinfandel, Pokerville, Amador County, CA  | \$36 |
| Tintara Shiraz, McLaren Vale, Australia   | \$34 |
|  Murphy-Goode, Liar's Dice, Zinfandel, Sonoma County, CA | \$46 |
| Ferrari-Carrano Siena, Sangiovese, Sonoma County, CA  | \$39 |
| McManis Family Vineyards, Petite Sirah, CA  | \$34 |
| Stag's Leap, Petite Syrah, Stag's Leap District, CA   | \$78 |
| Seghesio, Zinfandel, Sonoma County, CA  | \$58 |
| Newton, Claret, Napa Valley, CA   | \$48 |
| Jacuzzi, Barbera, Sonoma County, CA   | \$42 |
| Chateau St. Jean Cinq Cepages, Mertiage, Sonoma County, CA  | \$78 |

## DESSERT WINES

|   |      |
|---|------|
| Joseph Phelps, Eisrebe, Napa Valley, CA 375ml | \$36 |
| Beringer, Nightengale, Napa Valley, CA 375ml  | \$34 |

## SUSTAINABLE AGRICULTURE

"A sustainable agriculture is one that, over the long term, enhances environmental quality and the resource base on which agriculture depends; provides for basic human food and fiber needs; is economically viable; and enhances the quality of life for farmers and society as a whole."

*The Sustainable Agriculture Research and Education Program at University of California, Davis emphasizes that sustainable agriculture integrates 3 main goals — environmental health, economic profitability and social and economic equity.*

## ORGANIC VITICULTURE

The cornerstone of organic farming is the soil. Maintaining a healthy, biologically active soil is the main objective for an organic farmer. In the vineyard it means cultivating the soil and planting cover crops, instead of applying herbicides. It means using natural fertilizers, such as composted animal manure, versus chemical fertilizers. Organic growers use no synthetic growth-regulators (such as Alar). As for pesticides, the organic alternative consists in encouraging natural predators of insect pests instead of using poisonous chemicals.

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*Beer Kegs are available upon request.*

## HOST BAR PRICING

**Domestic Beer, Five Dollars each**  
Budweiser, Bud Light

**Imported Beer, Six Dollars each**  
Corona, Heineken, Amstel Light

**Microbrew, Six Dollars each**  
Lake Tahoe Red, Sierra Nevada Pale Ale,  
Fat Tire and Anchor Steam

**Call Liquor, Seven Dollars per drink**

**Premium Liquor, Nine Dollars per drink**

**Cordials, Ten Dollars per drink**

**House Wine, Eight Dollars per glass**

**Call Wine, Nine Dollars per glass**

**Premium Wine, Ten Dollars per glass**

**Soft Drinks, Four Dollars each**

**Mineral Waters, Four Dollars each**

**Juices, Five Dollars each**

## PACKAGE BAR SERVICE

Package Bar Service is available based on a per person, per hour cost. The first hour is available at Eighteen Dollars per person for call brands and Twenty Dollars per person for premium brands. Each consecutive hour is available at an additional Nine Dollars per person, per hour for call brands and Eleven Dollars per person, per hour for premium brands.

## NON-HOSTED PRICING

**Domestic Beer, Six Dollars each**  
Budweiser, Bud Light

**Imported Beer, Seven Dollars each**  
Corona, Heineken, Amstel Light

**Microbrew, Seven Dollars each**  
Lake Tahoe Red, Sierra Nevada Pale Ale,  
Fat Tire and Anchor Steam

**Call Liquor, Eight Dollars per drink**

**Premium Liquor, Ten Dollars per drink**

**Cordials, Eleven Dollars per drink**

**House Wine, Nine Dollars per glass**

**Call Wine, Ten Dollars per glass**

**Call Wine, Ten Dollars per glass**

**Premium Wine, Eleven Dollars per glass**

**Soft Drinks, Five Dollars and Twenty-Five Cents per glass**

**Mineral Waters, Five Dollars each**

**Juices, Six Dollars each**

*All prices are subject to a 22% service charge and 8.25% sales tax on food and beverage. Prices are subject to change.*

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*One of the deep secrets of life  
is that all that is really worth doing  
is what we do for others.*

*—Lewis Carol*

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*We are thrilled you have chosen 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 72 business hours prior to your event and the final attendance guarantee cannot be decreased within 72 business hours prior to the 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.

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