



# BANQUET MENU

CATERING DEPARTMENT

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11480 North Torrey Pines Road | La Jolla, California



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## GENERAL BANQUET INFORMATION

### SERVICE CHARGE AND APPLICABLE TAX

All food, beverage and audiovisual equipment charges are subject to the current service charge and applicable sales tax amounts in effect at the time of your event. Meeting room rental and miscellaneous charges may also be subject to the current service charge and applicable sales tax amounts in effect at the time of your event. The service charge will be added to all prices quoted and is subject to applicable sales tax. This amount is mandatory and is not a gratuity. While a portion of the service charge is currently retained by the hotel to cover overhead and other costs, a majority is shared by the hotel's employees responsible for banquets, including managers, salespersons, kitchen staff, captains, servers, bartenders, and setup personnel. The service charge and sales tax amounts are subject to change and will be charged at the rate in effect at the time of your event.

### ROOMING LISTS

If you are providing the hotel with a rooming manifest for your guests, please provide us with the following information:

- Guest Name
- Arrival/Departure Dates
- Dates Covered by Master Account
- Roommate (if applicable)
- \*Any Charges to Be Billed to the Master Account

The billing checklist, as provided to you by your manager, must accompany your rooming list. Please identify any individuals who may be on-site contacts and will have authority to sign charges to the master account.

### DISPLAYS AND DECORATIONS

The Lodge at Torrey Pines requests that you consult with your Conference Service Manager in regard to displays and decorations. Items may not be attached to any stationary wall, window, ceiling or door with nails, staples, tape or other adhesives that may cause damage to the hotel.

### LINEN

The Lodge at Torrey Pines provides white linen for all meeting rooms and banquet events. Your manager can assist you with any special needs you may have.

### WALL ATTACHMENTS

Paper attachments are permitted on the windows and wood chair railings only. The Lodge recommends 3M™ brand Post-It Note flip chart pads should you need to display multiple pages at the same time.

### SHIPPING AND RECEIVING OF PACKAGES

Should you have the need to mail materials to the hotel, please use the following format:

The Lodge at Torrey Pines  
11480 North Torrey Pines Road  
La Jolla, CA 92037  
Name of Group  
Event Date  
Attention Recipient

### SECURITY

The Lodge at Torrey Pines provides a conducive meeting environment for your organization. We are, however, unable to take responsibility for items that are left in meeting rooms during breaks or overnight. For your protection, please instruct all attendees not to leave personal items or computers in the meeting rooms during those times they are not present.

### BUSINESS SERVICES

The Lodge at Torrey Pines features a self-service business center, which includes a PC, laser printer, photocopier and fax.

## — ■ GENERAL BANQUET INFORMATION cont. ■ —

### PARKING

Parking is available on property for all of your guests. Valet is available from the main lobby at \$40 per day and self-parking is offered at \$30.

### ELECTRICAL NEEDS

Each banquet space has its own power capabilities. They range from 20 amps to more than 120 amps. Please speak with your manager regarding your needs prior to arranging any audiovisual and/or entertainment. Auxiliary power options are available through third-party rental agencies.

## — ■ FOOD & BEVERAGE DETAILS ■ —

### SPLIT ENTRÉE MENUS

We are pleased to provide entrée menus offering up to two selections for your guests. If there is a price difference between the two entrées, the higher price will prevail for the entire group. The final guarantee and entrée count will be due 72 business hours prior to your function, and, as well, clearly designated place cards must be provided to identify each guest's menu selection. One place card or meal card must be provided for each guest that clearly designates meal choices. If you fail to provide meal cards on the day of the event, The Lodge can provide them and will charge an additional \$10 per person.

### TABLESIDE CHOICE ONSITE ENTRÉE

Prior Executive Chef approval is required for all choice onsite dinners based upon business levels on the day of your event. A tableside choice of entrée may be offered, on the night of the event when the four course option is selected. Two courses must be served prior to the entrée. The entrée course is limited up to three selections including a Vegetarian option as one of the three selections. Pricing will be equivalent to the higher priced entrée plus \$30.00 per person. Choice onsite dinners are only available in designated ballrooms and not available for any outside dinner locations. Please inquire with your Conference Service Manager for further details.

### EVENT GUARANTEES

The Lodge at Torrey Pines will need to receive your final guest commitment 72 business hours prior to each of your events. Only the guaranteed number is prepared. Should this number not be made available at the requested time, the originally established attendance will be used. The Lodge at Torrey Pines customarily prepares and sets for up to 5% over this agreed-upon figure for events larger than 75 guests. You may increase your guarantee within 72 hours, though you may not decrease it. The guarantee applies to all aspects of the event, including, but not limited to food and beverage. The hotel reserves the right to increase guarantee if the amount of food ordered has more than a 10% variance to the expected attendance, additional food to be charged accordingly to the client.

### BUFFET MINIMUMS

Buffets are designed to properly accommodate a minimum of 25 guests or more. Should an event's guarantee be less, a \$250 labor fee or the price difference between the guarantee and 25 persons, whichever is less, will be applied.

### ALCOHOLIC BEVERAGE CONSUMPTION WARNING

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects.

## — ■ BREAKFAST BUFFET ■ —

*25-Guest Minimum. Buffets Are Displayed for 90 Minutes*

### CONTINENTAL . . . . . \$44 per person

Selection of Chilled Orange, Grapefruit, Strawberry Orange and Vegetable Juices

House-Made Muffins, Assorted Breakfast Breads  
Served with Sweet Butter and Fruit Preserves

Lodge Granola with Spiced Yogurt Parfait

Seasonal Fruit and Berries

### LODGE CONTINENTAL . . . . . \$48 per person

Selection of Chilled Orange, Grapefruit, Strawberry Orange and Vegetable Juices

House-made Muffins and Assorted Breakfast Breads  
Served with Sweet Butter and Fruit Preserves

Pumpnickel Bread with Whipped Dill Cream Cheese

Smoked Salmon, Capers, Red Onion and Tomato

Coconut Chia Pudding

Seasonal Fruit and Berries

### CALIFORNIA EURO BREAKFAST . . . . . \$48 per person

Selection of Chilled Orange, Grapefruit, Strawberry Orange and Vegetable Juices

House-Made Muffins and Assorted Breakfast Breads  
Served with Sweet Butter and Fruit Preserves

Sliced Fruit and Berries

Crème Fraiche Panna Cotta with Hazelnut Praline Crumble

Deviled Egg with Trout Roe

Sliced Ham, Gouda and Havarti

Baguette and Sliced Brioche

*All Buffets Include Regular and Decaffeinated Coffee, Select Premium Teas*

— ■ BREAKFAST BUFFET cont. ■ —

FULL BREAKFAST . . . . . \$54 per person

Selection of Chilled Orange, Grapefruit, Strawberry Orange and Vegetable Juices

House-Made Muffins and Assorted Breakfast Breads  
Served with Sweet Butter and Fruit Preserves

Sliced Seasonal Fruit and Berries

Egg Choices *(Please Select One)*

Baked Eggs with Asparagus, Herbs and Parmesan

Scrambled Eggs, Roasted Peppers and Parmesan

Huevos con Chorizo and Queso Fresco

Scrambled Eggs and Cream with Roasted Mushrooms and Prosciutto

Breakfast Meat Choices *(Please Select One)*

Applewood Smoked Bacon

Chicken Apple Sausage

Applewood Smoked Ham

Country Sausage Links

Spicy Italian Sausage

Potatoes *(Please Select One)*

Roasted New Potatoes with Herbs

Roasted Potatoes with Onions and Thyme Leaves

Potatoes O'Brien



*All Buffets Include Regular and Decaffeinated Coffee, Select Premium Teas*

— ■ BREAKFAST BUFFET cont. ■ —

**ENHANCEMENTS**

*Prices Based on Enhancements Being Added to Continental Selections.*

- Assorted Dry Cereals . . . . . \$7 per person
- Steel Cut Oats, Brown Sugar and Dried Blueberries . . . . . \$8 per person
- Lodge Granola with Spiced Yogurt . . . . . \$8 per person
- Bagels and Cream Cheese . . . . . \$77 per dozen
- House Smoked Salmon with Capers, Red Onion and Tomato . \$18 per person
- Croissants . . . . . \$75 per dozen
- Sliced Seasonal Fruit and Berries . . . . . \$15 per person
- Yogurt Parfait . . . . . \$12 per person
- Strawberries and Cream . . . . . \$10 per person
- Brioche French Toast, Berry Compote . . . . . \$13 per person
- Frittata of Greens and Parmesan . . . . . \$13 per person
- Hard-boiled Eggs . . . . . \$36 per dozen

Breakfast Quiche

- Kale, Chili Flakes and Parmesan. . . . . \$13 per person
- Bacon, Onion, and Gruyère . . . . . \$13 per person

Breakfast Sandwiches *(May be made with egg whites)*

- Bagel with Smoked Salmon, Green Onion and Scrambled Egg . \$15 per person
- Croissant with Scrambled Egg, Bacon and Gruyère . . . . \$15 per person
- English Muffin with Canadian Bacon, Tomato and Egg . . \$13 per person
- Croissant with Spinach, Egg and Parmesan . . . . . \$13 per person

Breakfast Burritos Served with Pico de Gallo *(May be made with egg whites)*

- Scrambled Eggs, Green Chiles, Onions and Jack Cheese . . \$16 per person
- Scrambled Eggs with Chorizo and Cheddar Cheese . . . . \$16 per person

**STATION**

- Omelet and Egg Station . . . . . \$20 per person  
 Prepared to order by our chef with your choice of the following:  
 Cheddar, Goat and Swiss Cheeses, Bacon, Diced Ham,  
 Smoked Salmon, Rock Shrimp, Diced Onions, Peppers,  
 Mushrooms, Tomatoes and Fresh Herbs
- Lodge Toast . . . . . \$26 per person  
 Avocado Toast with Crispy Prosciutto Affumicato,  
 Marinated Tomato, Arugula, Pickled Onion
- Chef Attendant Fee . . . . . \$250

## — ■ BOXED BREAKFAST ■ —

**BOX BREAKFAST #1** . . . . . \$46 per person  
*Provided for Those Guests Who will be Enjoying Their Breakfast off Property*

- Chilled Fruit Juice
- Breakfast Pastry
- Whole Seasonal Fruit
- Granola Bar
- Individual Yogurt
- To-Go Station: Regular and Decaffeinated Coffee, Select Premium Teas

**BOX BREAKFAST #2** . . . . . \$50 per person  
*Provided for Those Guests Who will be Enjoying Their Breakfast off Property*

- Chilled Fruit Juice
- Breakfast Pastry
- Whole Seasonal Fruit
- Granola Bar
- Individual Yogurt
- Breakfast Burrito or Breakfast Sandwich (*Please Select One*)
- To-Go Station: Regular and Decaffeinated Coffee, Select Premium Teas



— ■ PLATED BREAKFAST ■ —

PLATED BREAKFAST #1 . . . . . \$54 per person

Selection of Chilled Orange, Grapefruit, Strawberry-Orange, and Vegetable Juices

Lemon Almond Pound Cake and Warm Fruit Compote

Eggs *(Please Select One)*

Grilled Eggplant and Poached Eggs with Rustic Tomato, Garlic and Basil Sauce, Sliced Prosciutto

Asparagus Eggs Benedict with Roasted New Potatoes and Herbs

Butter and Preserves

Regular and Decaffeinated Coffee, Select Premium Teas

PLATED BREAKFAST #2 . . . . . \$54 per person

Agua de Horchata or Guava Juice

Pineapple with Jicama, Cilantro and Chili

Pan de Dulce Basket

Eggs *(Please Select One)*

Huevos con Chorizo

Huevos con Chiles Poblanos and Camarones

Refried Beans

Corn Tortillas

Regular and Decaffeinated Coffee, Select Premium Teas

PLATED BREAKFAST #3 . . . . . \$56 per person

Selection of Chilled Orange, Grapefruit, Strawberry-Orange, and Vegetable Juices

Seasonal Fruit and Berries

Chilaquiles Verde Bowl with Chimney-Smoked Pork or Shredded Chicken, Scrambled Eggs, Spanish Rice, Pickled Onion, Cream, Guacamole

Regular and Decaffeinated Coffee, Select Premium Teas

PLATED BREAKFAST #4 . . . . . \$56 per person

Selection of Chilled Orange, Grapefruit, Strawberry-Orange, and Vegetable Juices

Seasonal Fruit and Berries

Short Rib Hash, Roasted Veggies, Poached Egg, Salsa Verde

Cinnamon Roll

Regular and Decaffeinated Coffee, Select Premium Teas

## — ■ BRUNCH BUFFET ■ —

*40-Guest Minimum. Buffets Are Displayed for Two Hours*

### BRUNCH . . . . . \$120 per person

Selection of Chilled Orange, Grapefruit, Strawberry Orange and Vegetable Juices

House-Made Muffins and Breakfast Breads

Sweet Butter and Fruit Preserves

Sliced Seasonal Fruit and Berries

House-Smoked Salmon with Bagels, Cream Cheese

Sliced Tomatoes, Bermuda Onions and Capers

Brioche French Toast and Raspberry Syrup

Lodge Granola with Flavored Yogurts

Baked Eggs, Oven-dried Tomatoes, Mushrooms and Herbs

Herb-roasted New Potatoes

Applewood Smoked Bacon and Chicken Apple Sausage

Caesar Salad

Frisée Salad with Bacon, Garlic and Goat Cheese

Chicken Breast Florentine with Tomato and Parmesan

Braised Short Rib with Green Beans and Sliced Shallots

Assorted Cakes, Tarts and Pastries

## — ■ AFTERNOON TEA ■ —

*25-Guest Minimum. Buffets Are Displayed for Two Hours*

### AFTERNOON TEA . . . . . \$65 per person

Bellini or Mimosa

Seasonal Fruit and Berries

Selection of Tea Sandwiches

Smoked Salmon and Chive Cream Cheese Checkerboard

Tomato and Basil

Cucumber and Watercress

Walnut and Wheat Bread

Lemon, Maple Pecan and Candied Ginger Scones

Preserves and Crème Fraîche

*All Buffets Include Regular and Decaffeinated Coffee, Select Premium Teas*

— ■ ACCOMPANIMENTS ■ —

Seasonal Fruit “Pop Tart” . . . . .	\$78 per dozen
Lemon Almond Cake and Fruit Compote . . . . .	Serves 12 / \$36
Yogurt Parfait . . . . .	\$10 each
Kind Bars™ . . . . .	\$7 each
Granola and Balance Bars™ . . . . .	\$5 each
Sliced Seasonal Fruit and Berries with Ricotta . . . . .	\$15 per person
Assorted Whole Fruit . . . . .	\$5 each
Individual Yoplait™ Fruit Yogurts . . . . .	\$7 each
Fruit Skewers with Honey Yogurt Dip. . . . .	\$15 each
Fruit Smoothie . . . . .	\$12 per person
Trail Mix. . . . .	\$14 per person
Granola, Raisins, Dried Fruit, Nuts, White and Dark Chocolate Chips and Toasted Coconut	
Chocolate Chip Cookies, Peanut Butter Cookies and Lemon Bars . . . . .	\$15 per person
Mixed Nuts and M&M’s™ . . . . .	\$30 per pound
Gourmet Bags of Potato Chips . . . . .	\$7 each
Assorted Candy Bars. . . . .	\$6 each
Ice Cream Bars and Fruit Bars. . . . .	\$8 each

Imported and Domestic Cheese Display. . . . .	\$30 per person
St. André, Point Reyes Blue, Brie, Chipped Parmesan, Fiscalini and Goat Cheese. Served with Rustic Breads, Crackers and Fruits	
Seasonal Raw Vegetables, Ranch Dressing and Roquefort Dip . . . . .	\$16 per person
Herb Popcorn, Chocolate Popcorn, and Chili Oil and Lime Popcorn . . . . .	\$9 per person
Soft Pretzels with Honey Mustard and Rosemary Potato Chips. . . . .	\$10 per person
Roasted Garlic Hummus, Pita Chips, Baba Ganoush, Pickle Peppers, Olives and Marinated Feta. . . . .	\$20 per person
Guacamole, Chili and Mushroom Fundido with Tortillas . . . . .	\$15 per person
Tortilla Chips with Three Salsas: Roasted Tomato, Pico de Gallo, Tomatillo and Guacamole . . . . .	\$17 per person
House-Made Potato Chips with Onion Dip . . . . .	\$8 per person
Lodge Cracker Jacks. . . . .	\$10 per person

BEVERAGE

Regular and Decaffeinated Coffee, Select Premium Teas . . . . .	\$120 per gallon
Iced Tea and Lemonade . . . . .	\$75 per gallon
Red Bull™ . . . . .	\$9 each
Starbucks Frappuccino™ . . . . .	\$9 each
Gatorade™ . . . . .	\$9 each
Fruit-Infused Water . . . . .	\$70 per gallon
Bottled Pressed Juices . . . . .	\$14 each
Kombucha . . . . .	\$10 each
Bottled Water and Soft Drinks. . . . .	\$8 each

## LUNCH MENU

*Three Courses Included in Entrée Price. Minimum of Eight People*

### APPETIZERS

*(Please Select One of the Following Options)*

- Caesar Salad, Crispy Parmesan Roll
- Arugula, Tomato and Shaved Parmesan with Balsamic Vinegar
- Mesclun Salad with Champagne Vinaigrette
- Vegetable Minestra with Extra Virgin Olive Oil and Parmesan
- Creamy Polenta with Wild Mushrooms and Fontina Fondue
- Grilled Pesto Shrimp, Pancetta and Cannellini Bean Bruschetta
- Chilled Asparagus Gribiche (Minced Onion, Capers, Cornichon, Herbs, Olive Oil and Lemon)
- Dungeness Crab Cake, Roasted Pepper, Scallion and Corn Salad, Remoulade Sauce
- Dill Marinated Salmon, Cucumber, Fennel and Bermuda Onion Salad, Mustard Sauce
- Tossed Green Goddess Salad with Chopped Romaine and Frisée, House-Made Green Goddess Dressing
- Bruschetta with Tomato, Garlic, Basil and Mozzarella
- Mushroom Velouté with Chives
- Chilled Avocado Soup with Spicy Dungeness Crab
- Gazpacho
- Grilled Shrimp, Baba Ganoush, Preserved Lemon, Olive Relish

### ENTRÉES

*(Please Select One of the Following Options)*

- Penne Pasta, Zucchini, Garlic, Basil, Ricotta, Parmesan . . . . . \$64
- Spaghetti with Lemon, Olive Oil and Basil . . . . . \$64
- Mediterranean Vegetable Lasagna with House-Made Ricotta and Mesclun Salad (*Minimum order of 20 guests*) . . . . . \$64
- Baked Salmon with Orange Butter, Couscous and Curried Vegetable Salad . \$66
- Horseradish-Crusted Salmon with Green Beans, Crème Fraîche and Chives . \$66
- Pancetta-Wrapped Sea Bass, Delmonico Potatoes and Grilled Scallions . . . \$68
- Sea Bass a la Plancha Vera Cruz, Nopales Salad . . . . . \$68
- Braised Lemon Chicken Thighs and Artichoke, Olive Oil Parmesan Mashed Potatoes . . . . . \$64
- Parmesan-Coated Chicken Breast, Zucchini, Pine Nuts and Basil . . . . . \$64
- Petite Filet of Beef on Asparagus, Olive and Tomato Salad with Fingerling Potatoes. . . . . \$74
- Lobster, Fennel and Tarragon Quiche, Mesclun Salad and Citrus Vinaigrette . . . . . \$67
- Roasted Halibut with Warm Vegetables and Truffle Vinaigrette (Seasonal, April to October) . . . . . \$72

— ■ LUNCH MENU cont. ■ —

**Two-course Entrée Salads**

- Grilled Chicken Breast, Frisée Salad with Bacon, Garlic and Goat Cheese. . . \$64
- Seared Ahi Tuna, Green Beans, Potato, Olives and Warm Olive Oil Anchovy Dressing . . . . . \$66
- Flat Iron Steak, Grilled Vegetable Chopped Salad and Sharp Cheddar . . . . \$67
- Bibb Lettuce, Avocado and Shrimp Louie with Sweet 100 Tomatoes. . . . . \$66
- Grilled Chicken Breast on Mixed Greens with Corn, Ranchero Beans, Tomato, Avocado, Tortilla Strips and Chipotle Ranch Dressing. . . . . \$64
- Grilled Shrimp with Crushed Kale, Pine Nuts and Citrus Salad with Spicy Currant Vinaigrette . . . . . \$66

**DESSERT**

*(Please Select One of the Following Options)*

- Profiteroles with Praline Ice Cream and Chocolate Sauce
- Warm Croissant Bread Pudding, Berries and Caramel
- Traditional Strawberry Shortcake, Whipped Cream
- Warm Chocolate Cake, Whipped Cream
- Warm Seasonal Fruit Crisp, Vanilla Ice Cream
- Lemon Tart, Raspberries
- Butterscotch Pudding, Cocoa Nibs, Whipped Cream
- German Chocolate Cake
- Carrot Cake, Roasted Pineapple
- Strawberry Crème Fraiche Trifle



*All Plated Lunches Include Regular and Decaffeinated Coffee, Select Premium Teas*

## LUNCH BUFFETS

*25-Guest Minimum. Buffets are Displayed for Two Hours*

### ITALIAN . . . . . \$68 per person

- Chopped Romaine and Radicchio Salad, Gorgonzola, Lemon and Extra Virgin Olive Oil
- Caprese Salad, Tomatoes, Mozzarella and Basil with Extra Virgin Olive Oil
- Antipasto of Cured Meats and Cheeses, Homemade Pickle
- Caramelized Pears, Black Pepper and Prosciutto
- Grilled Chicken with Polenta, Asparagus and Fontina Fondue
- Penne all' Amatriciana with Pancetta, Chilis, Crushed Tomatoes, Rosemary and Oregano
- Grilled Albacore with Caponata
- Almond Semolina Cake and Macerated Fruit
- Tiramisu and Biscotti

### MEXICAN . . . . . \$66 per person

- Tijuana Caesar Salad
- Shrimp Ceviche
- Jicama, Green Bean, Scallion and Red Pepper Salad, Chipotle Ranch Dressing
- Lime Grilled Chicken Breast, Chili Powder and Garlic Sautéed Zucchini
- Shredded Pork Carnitas
- Vegetable Rice and Ranchero Beans
- Tortilla Chips and Guacamole
- Flour and Corn Tortillas
- Assorted Salsas: Pico de Gallo, Roasted Tomato Salsa and Tomatillo Salsa
- Orange Flan
- Chocolate Cinnamon Cake
- Churros

### AMERICAN . . . . . \$66 per person

- Corn and Red Pepper Chowder
- Cucumber and Red Onion Salad
- Spinach Salad with Bacon, Boiled Egg and Bermuda Onion
- Green Goddess Salad
- Buttermilk Fried Chicken
- Steamed Broccoli with Laurel
- Lobster Macaroni and Cheese
- Thyme Biscuits
- Apple Crumble Pie
- Boston Creme Pie

### FRENCH . . . . . \$76 per person

- Mushroom Velouté with Chives
- Belgian Endive and Watercress Salad with Walnut Vinaigrette
- Mesclun Salad with Red Wine Vinaigrette
- Salade Niçoise
- Roasted Chicken Breast, Lemon, Herbs and Black Peppercorns
- Seared Scallops with Green Lentils, Fennel and Orange
- Potatoes Puréed with Olive Oil
- Green Beans with Leeks
- Gianduja Mousse and Whipped Cream
- Strawberries Romanoff

*All Buffets Include Regular and Decaffeinated Coffee, Select Premium Teas*

— ■ LUNCH BUFFETS cont. ■ —

BARBEQUE BUFFET . . . . . \$68 per person

Panzanella Salad with Tomato, Cucumber, Red Onion, Roasted Pepper and Capers

Spinach Salad with Bacon, Hard-boiled Egg, and Bermuda Onion

Krista’s Traditional Potato Salad

Niman Ranch Hamburgers

Big City Reds Hot Dogs

Traditional Accompaniments

Baked Beans with Molasses and Bacon

Corn on the Cob

Jalapeño Corn Bread

Pecan Pie

House-Made Ice Cream

Devil’s Food Cake



*All Buffets Include Regular and Decaffeinated Coffee, Select Premium Teas*

## LUNCH BUFFETS cont.

### PREPARED SANDWICH BUFFET . . . . . \$66 per person

#### Salads (Please Select Three)

- Caesar Salad
- California Cobb Salad
- Spinach and Endive Salad with Shaved Red Onion, Bacon and Spiced Walnuts
- Panzanella Salad with Tomato, Cucumber, Red Onion, Roasted Pepper and Caper
- Roasted Potato, Green Bean and Olive Salad
- Mixed Greens and Goat Cheese with Hazelnut Vinaigrette
- Carrot Salad with Chickpeas and Sultanas
- Penne Pasta, Artichokes, Olives, Capers, Basil and Radicchio with Pesto Vinaigrette
- Orzo Salad with Cucumber, Mint, Tomato, Feta and Pine Nuts
- Mediterranean Quinoa Salad with Tomato, Cucumber, Feta, Kalamata Olive, Red Pepper, and Mint
- Baby Kale, Strawberries, Quinoa, Ricotta Salata, Pistachio with Lemon Balsamic and Olive Oil
- Orecchiette with Lemon, Asparagus, Spinach, and Ricotta
- Krista's Traditional Potato Salad
- Chef's Selection of Seasonal Soup
- Seasonal Salad

#### Sandwiches and Wraps (Please Select Three)

- Roasted Chicken Club
- Smoked Turkey, Brie, Tarragon Aioli, and Butter Lettuce on Croissant
- Turkey Banh Mi
- BLT with Avocado and Pimiento Cheese
- Grilled Cheese, Tomato and Grilled Onion
- Fried Chicken, Buttermilk Dressing, Corn and Pecan Salad
- Roast Beef, Gruyère and Pickled Red Onion on Multigrain Bread
- Italian Sub with Assorted Cured Meats, Provolone, Lettuce, Tomato and Pepperoncini
- Shaved Artisan Ham, Apple Coleslaw and Sweet Bourbon Mustard on Rye Bread
- Tuna Salad and Cucumber Wrap
- Chicken and Apple Curry Wrap
- Quinoa, Hummus, Grilled Red Pepper, Scallion, Asparagus, Romaine, Feta and Sriracha in a Red Tortilla Wrap
- Caprese Sandwich with Pesto on Ciabatta Bread
- Pickled Pork BBQ, Taverne Slaw
- Albacore Nicoise
- Falafel in Pita
- Chimney Roasted Tri-Trip, Horseradish Sauce

#### Desserts

- Brownies
- Lemon Bars
- Assorted Cookies

*All Buffets Include Regular and Decaffeinated Coffee, Select Premium Teas*



## LUNCH BUFFETS cont.

### THE LODGE DELICATESSEN . . . . . \$64 per person

#### Salads (Please Select Three)

- Caesar Salad
- California Cobb Salad
- Spinach and Endive Salad with Shaved Red Onion, Bacon and Spiced Walnuts
- Panzanella Salad with Tomato, Cucumber, Red Onion, Roasted Pepper and Caper
- Roasted Potato, Green Bean and Olive Salad
- Mixed Greens and Goat Cheese with Hazelnut Vinaigrette
- Carrot Salad with Chickpeas and Sultanas
- Penne Pasta, Artichoke, Olive, Caper, Basil and Radicchio with Red Wine Vinaigrette
- Orzo Salad with Cucumber, Mint, Tomato, Feta and Pine Nuts
- Sliced Tomato, Chopped Scallion and Roquefort with Mustard Vinaigrette
- Mediterranean Quinoa Salad with Tomato, Cucumber, Feta, Kalamata Olive, Red Pepper, and Mint
- Orecchiette with Lemon, Asparagus, Spinach, and Ricotta
- Krista's Traditional Potato Salad

#### Deli Meats (Please Select Four)

- Sliced Roast Beef
- Shaved Artisan Ham
- Roasted Turkey Breast
- Smoked Turkey Breast
- Rotisserie Chicken Salad
- Mortadella
- Hot Capicola
- Genoa Salami
- Tuna Tarragon Salad
- Egg Salad

#### Accompaniments

- Sliced Cheddar, Swiss and Pepper Jack Cheese, Sliced Tomato and Bermuda Onion, Sliced Dill Pickle, Lettuce Leaves, Mayonnaise, Grain Mustard, Yellow Mustard, Assorted Breads and Rolls

#### Desserts

- Brownies
- Lemon Bars
- Assorted Cookies

*All Buffets Include Regular and Decaffeinated Coffee, Select Premium Teas*

— ■ **BOXED LUNCH** ■ —

*Provided For Those Guests Who Will be Enjoying Their Lunch off Property*

**BOX LUNCH** . . . . . *\$56 per person*

**Salads** *(Please Select One)*

- Caesar Salad
- California Cobb Salad
- Spinach and Endive Salad with Shaved Red Onion, Bacon and Spiced Walnuts
- Panzanella Salad with Tomato, Cucumber, Red Onion, Roasted Pepper and Caper
- Roasted Potato, Green Bean and Olive Salad
- Mixed Greens and Goat Cheese with Hazelnut Vinaigrette
- Carrot Salad with Chickpeas and Sultanas
- Penne Pasta, Artichoke, Olive, Caper, Basil and Radicchio with Red Wine Vinaigrette
- Orzo Salad with Cucumber, Mint, Tomato, Feta and Pine Nuts
- Sliced Tomato, Chopped Scallion and Roquefort with Mustard Vinaigrette
- Mediterranean Quinoa Salad with Tomato, Cucumber, Feta, Kalamata Olive, Red Pepper, and Mint
- Orecchiette with Lemon, Asparagus, Spinach, and Ricotta
- Krista's Traditional Potato Salad

**Sandwiches** *(Please Select One)*

- Smoked Turkey, Brie, Tarragon Aioli and Watercress on Croissant
- Roast Beef, Gruyère and Pickled Red Onion on Multigrain Bread
- Italian Sub with Assorted Cured Meats, Provolone, Lettuce, Tomato and Pepperoncini
- Shaved Artisan Ham, Apple Coleslaw and Sweet Bourbon Mustard on Rye Bread
- Tuna Salad and Cucumber Wrap
- Chicken and Apple Curry Wrap
- Quinoa, Hummus, Grilled Red Pepper, Scallion, Asparagus, Romaine, Feta and Sriracha on a Red Tortilla Wrap
- Turkey Banh Mi

**Desserts** *(Please Select One)*

- Brownies
- Lemon Bars
- Assorted Cookies

*All Boxed Lunches Include a Piece of Whole, Fresh Seasonal Fruit, an Individual Bag of Potato Chips*

## RECEPTION

### HOT HORS D'OEUVRES *(25-piece Minimum)*

Crispy Prosciutto-Wrapped Asparagus with Sage . . . . .	\$10
Miniature Crab Cake with Red Pepper Purée . . . . .	\$11
Roast Baby Lamb Chop, Mustard and Tarragon . . . . .	\$13
Skewered Shrimp, Green Olive Tapenade GF . . . . .	\$11
Turkey Potsticker, Cilantro Mint Sauce . . . . .	\$10
Wild Mushroom, Polenta and Fontina Strudel VG . . . . .	\$10
Warm Parmesan Sticks, Tapenade VG . . . . .	\$10
Shredded Chicken Flautas, Mole. . . . .	\$10
Risotto, Fontina and Prosciutto Fritto, Marinara Sauce. . . . .	\$10
Rolled, Roasted Poblano Quesadilla, Black Bean Sauce . . . . .	\$10
Swedish Meatballs with Rosemary . . . . .	\$11
Stuffed Mushrooms with Pecorino, Garlic and Mint VG. . . . .	\$10
Fried Cheese Ravioli with Puttanesca VG. . . . .	\$10
Chipotle-Braised Short Rib Nacho with Pickled Onion GF . . . . .	\$11
Falafal Ball and Tahini GF, V . . . . .	\$10
Profiterole, Seared Scallop, Remoulade . . . . .	\$11
Kofta Kebab, Tahini Sauce . . . . .	\$11
Chicken Doner Kebab, Yogurt Sauce GF . . . . .	\$11
Zucchini Romesco, Manchego, Marcona Almond VG . . . . .	\$10

### COLD HORS D'OEUVRES *(25-piece Minimum)*

Caviar and Crème Friache on Smoked Brioche Toast, Cured Egg Yolk . . . . .	\$11
Vegetable Antipasto Skewer GF, V. . . . .	\$10
Sesame Cracker, Rare Duck Breast, Mostarda . . . . .	\$11
Smoked Salmon Sandwich on Brioche . . . . .	\$11
Charred Beef on Roquefort Cookie with Curry Aioli. . . . .	\$11
Shrimp, Avocado and Papaya Tostada GF . . . . .	\$11
Belgian Endive Leaf with Roquefort and Walnut GF, VG. . . . .	\$10
Artichoke, Ricotta and Basil Squares VG . . . . .	\$10
Skewered Shrimp in a Shot of Gazpacho GF. . . . .	\$10
Spicy Tuna Tartare in a Sesame Cone . . . . .	\$13
Smoked Trout Deviled Egg with Fresh Grated Horseradish GF. . . . .	\$11
Potato Chip with Three Onion Dip and Salmon Roe GF. . . . .	\$11
Phyllo Cup, Dungeness Crab Salad . . . . .	\$11
Homemade Cracker with Smoked Pork Tenderloin and Verde Sauce . . . . .	\$11
Salmon Tartare on Gaufrette Potato GF . . . . .	\$11
Vol-au-vent Stuffed with Apple Compote, Blue Cheese and Walnut VG . . . . .	\$10
“Reuben Bite” Rolled Corned Beef, Sauerkraut, and Thousand Island Dressing . . . . .	\$11
Lobster Salad in Oyster Cracker . . . . .	\$11

VEGETARIAN-VG

VEGAN-V

GLUTEN FREE-GF

BREAKFAST | BOXED BREAKFAST | BRUNCH | ACCOMPANIMENTS | LUNCH | BOXED LUNCH | RECEPTION | DINNER | STATIONS | BEVERAGE

The current service charge and the applicable sales tax in effect at the time of your event will be added to all listed prices. See the Banquet Policies Service Charge and Applicable Tax for important information concerning the service charge and sales tax.

— ■ RECEPTION cont. ■ —

**CROSTINI** *(25-piece Minimum)* . . . . . \$10 per piece

- Tomato, Garlic and Basil Bruschetta v
- Grilled Eggplant, Roasted Peppers, and Goat Cheese vg
- Egg Salad and Guanciale
- Cracked Pepper Ricotta and Zucchini vg
- Date Marmalade and Prosciutto

**IN A SPOON** *(25-piece Minimum)* . . . . . \$12 per piece

- Thai Shrimp Salad
- White Gazpacho with Crab and Grape
- Beet Pistachio Salad with Goat Cheese vg
- Seafood Ceviche and Tortilla Crisp
- Miso Ahi Tartare with Bonito Flakes

**ANTIPASTI** *(10-person Minimum)*. . . . . \$35 per person

- Assorted Cured Meats and Salami
- Gorgonzola and Chipped Parmesan
- Roasted Peppers, Zucchini Pickle and Cured Olives
- Rustic Breads

**DISPLAYED ITEMS**

- Imported and Domestic Cheese Display vg . . . . . \$30 per person  
St. André, Point Reyes Blue, Brie, Chipped Parmesan, Fiscalini,  
and Goat Cheese. Served with Rustic Breads, Crackers and Fruits
- Crostini and Pita with Three Spreads v. . . . . \$14 per person  
White Bean and Artichoke, Tapenade, and Tomato Basil
- Roasted Garlic Hummus, Pita Chips, Baba Ganoush, Pickle Peppers,  
Olives and Marinated Feta vg . . . . . \$20 per person
- Seasonal Raw Vegetables, Ranch Dressing, and Roquefort Dip vg . \$16 per person
- Shrimp Cocktail, Remoulade, and Cocktail Sauce . . . . . \$11 each
- Sautéed Shrimp, Roasted Garlic, Tomato and Parsley. . . . . \$11 each
- Oysters on the Half Shell . . . . . \$11 each
- Warm Spinach and Walnut Tart (Serves 12 Guests) vg. . . . . \$62 each
- Wild Mushroom and Chive Tart (Serves 12 Guests) vg . . . . . \$62 each
- House-Made Potato Chips with Onion Dip vg . . . . . \$8 per person
- Tortilla Chips with Three Salsas: Roasted Tomato,  
Pico de Gallo, Tomatillo, and Guacamole v . . . . . \$17 per person

**SEASONAL SELECTION OF CHILLED SEAFOOD**  
*(20-person Minimum, Based on Availability and Freshness)*. . . . . \$52 per person

- Includes Various Oysters, Shrimp, Clams, Dungeness Crab, King Crab,  
and Mussels
- Crab Cocktail with Avocado, Cilantro, Jalapeño, and Lime,  
Spicy Rock Shrimp and Vegetable Cocktail
- Includes Maine Lobster . . . . . \$60 per person

VEGETARIAN-VG      VEGAN-V      GLUTEN FREE-GF

— ■ RECEPTION cont. ■ —

**PAN PIZZAS** . . . . . \$175 each  
*(Each Serves 25 Guests)*

- Italian Sausage, Rapini, and Marinara
- Melted Onion, Chicken, and Tapenade
- Rock Shrimp and Arugula
- Roasted Peppers and Goat Cheese
- Artichoke, Olive, and Parmesan

**TWO-BITE SANDWICHES** . . . . . \$35 per person  
*(Please Select Two)*

- Smoked Chicken Sandwich on Mini Croissant
- Chimney Roasted Philly Cheese Steak
- Chicken Mole Tortita
- Carnitas Tortita with Chipotle Aioli
- Italian Sub
- Open-Face Swordfish Melt - Olive Oil Seared Swordfish, Roasted Pepper Aioli, Fresh Mozzarella, and Fried Capers on Baguette
- Pan Bagnat: choice of Provencal Tuna or Nicoise Sandwich

**ATTENDED DISPLAYED ITEMS**

*An Attendant Fee of \$250 Will Apply to the Following:*

- Sirloin of Beef Roasted in Salt Dough with Horseradish Cream and Flavored Mustards *(Serves 30 Guests)* . . . . . \$655  
 Served with Seed Rolls
- Tapenade-Stuffed Leg of Lamb *(Serves 30 Guests)* . . . . . \$585  
 Served with Tabbouleh and Flat Bread
- Salmon en Croûte *(Serves 40 Guests)* . . . . . \$585  
 Served with Mustard Sauce and Sauce Vert
- Side of Smoked Salmon *(Serves 40 Guests)*. . . . . \$585  
 Served with Traditional Garnishes and Toast Points
- Roasted Turkey Breast *(Serves 25 Guests)* . . . . . \$484  
 Served with Cranberry Relish and Crescent Rolls
- Turducken *(Serves 40 Guests)* . . . . . \$535  
 Served with Dried Cherry-Raisin Relish, Spiced Mayonnaise, and Rye Rolls
- Roasted Adobo Tenderloin of Beef *(Serves 20 Guests)* . . . . . \$690  
 Served with Morel and Chipotle Chili Sauce, Queso Fundido, and Tortillas
- Roasted Porchetta Spice-Rubbed Pork Loin *(Serves 20 Guests)* . . . . . \$515  
 Served with Romesco, Arugula and Focaccia
- New Zealand Roast Baby Lamb Chop with Cavolo Nero  
 (Two Chops per Person) . . . . . \$34 per person  
 Lamb Jus and Mint Jelly

## — ■ DINNER ■ —

*Four Courses Included in Entrée Price. Minimum of Eight People*

### APPETIZERS

*(Please Select One of the Following Options)*

Dungeness Crab Cake, Shaved Fennel Salad and Orange Aioli, Pineapple Ginger Emulsion, Citrus and Avocado

Soft Polenta, Wild Mushrooms, and Fontina Fondue

Tomato, Basil, Mint on Crispy Polenta with Burrata

Chilled Asparagus Gribiche (Minced Onion, Herbs, Capers, Cornichons, Extra Virgin Olive Oil, and Hard-boiled Egg), Crispy Prosciutto Deviled Egg

Sliced Prosciutto with Melted Eggplant, Toasted Hazelnuts and Boiled Lemon, Cannellini Bean Puree

Stuffed Shrimp with Tomato Herb Coulis

Corn and Crab Meat Chowder

Brie Soup “Jean LaFont”

Roma Tomato Soup, Parmesan Herb Croutons

Spicy Shrimp Cocktail, Bibb Lettuce and Avocado

Grilled Portabella Mushroom, Warm Goat Cheese, Roasted Pepper, and Arugula

Potato Gnocchi, Mushroom Rosemary Ragout, Ricotta, and Salsa Verde

Tuscan Farmhouse Soup with Cavolo Nero and Italian Sausage

Pastrami-Spiced Cured Salmon, Horseradish, Crème Fraiche, Fried Capers, Parsley, and Rye Crouton

Paella Cake, Grilled Shrimp, Romesco Sauce, Chorizo

Seafood Platter: Chilled Lobster, Shrimp Cocktail, Dungeness Crab Salad  
\$25.00 surcharge

Chef’s Selection of Seasonal Soup

*Split Entrée Menus: We are pleased to provide entrée menus offering up to two selections for your guests if the final guarantee and entrée count are provided at least 72 business hours prior to your function. If there is a price difference between the two entrées, the higher price will prevail for the entire group. Place cards designating meal choice for each guest are required.*

*Tablesides Choice On-Site Entrée: With prior Executive Chef approval, a choice of entrée may be offered tableside when the four course option is selected. Two courses are to be served prior to the entrée. The entrée course is limited up to three selections including a vegetarian option. Pricing will be equivalent to the higher priced entrée plus \$30 per person.*

### SALADS

*(Please Select One of the Following Options)*

Caesar Salad, Crispy Parmesan Roll

Arugula, Shaved Fennel, Balsamic Vinegar, and Parmesan

Green Goddess Salad with Sweet 100 Tomatoes

Spinach Salad with Toasted Pecans, Strawberries, Asiago, and Balsamic Vinaigrette

Watercress Salad with Grapes and Gorgonzola, Hazelnut Vinaigrette

Pressed Watermelon with Cucumber, Feta, Mint with Balsamic Vinegar

Hearts of Bibb Lettuce with Smoked Salmon, Crème Fraîche Dressing, Capers, and Minced Onion

Crushed Kale, Pine Nut, and Citrus Salad with Spicy Currant Vinaigrette

Mesclun Salad with Crumbled Goat Cheese, Shaved Red Onion and Beet, Red Wine Vinaigrette

Herb Salad with Cherry Tomatoes, French-Cut Green Beans, Shaved Shallot Vinaigrette

Frisée Salad with Granny Smith Apples, Citrus Vinaigrette

## — ■ DINNER cont. ■ —

### ENTRÉES

*(Please Select One of the Following Options)*

Applewood Hot Smoked Salmon, Dill Spaetzli, Tomato Confi, Grain Mustard, and Green Beans . . . . .	\$135
Herb Grilled Swordfish, Roasted Vegetables, Pickled Chili Salsa Verde . . .	\$135
Roasted Pancetta-Wrapped Halibut, Sweet Potato Purée, Asparagus and Lemon (Seasonal, April to October) . . . . .	\$140
Roasted Chicken Breast, Potato Puree, Braised Leeks with Mustard . . . . .	\$125
Roasted Sea Bass, Wild Mushrooms, Artichokes, and Grain Mustard . . . . .	\$135
Citrus and Herb Chicken Breast, Roasted Corn Polenta, and Broccoli Fleurettes . . . . .	\$125
Roasted Lamb Rack, Lentils with Garam Masala, Raita, Cauliflower . . . . .	\$150
Grilled Filet Mignon, Dauphinoise Potatoes, Asparagus and Shallots . . . . .	\$160
Smoked Pork Chop, Twice-Baked Potato with Melted Onion, Basil, and Parmesan Swiss Chard . . . . .	\$130
Braised Beef Short Ribs, Horseradish Potatoes, Vegetable Batons, and Red Wine . . . . .	\$130
Roasted Vegetable Stack with Tomato Coulis and Quinoa . . . . .	\$125
Roasted Stuffed Zucchini, Farro Risotto, Chickpeas and Herbs. . . . .	\$125
Horseradish Crusted Salmon, Green Beans, and Crème Fraiche . . . . .	\$135

### Combination Entrées

Pork Loin and Shrimp with Roasted Broccoli and Romesco Sauce. . . . .	\$165
Filet Mignon and Dungeness Crab Cake Stack, Creamy Polenta, and Lobster Sauce . . . . .	\$175
Pancetta Wrapped Chicken Breast and Filet of Salmon, Roasted Carrot, Pearl Onion, and Coq Au Vin Sauce . . . . .	\$160
Grilled Filet Mignon and Steamed Lobster with Julienne Vegetables, Potato Purée, Truffle Sauce, and Béarnaise . . . . .	\$175
Braised Beef Short Rib with Grilled Shrimp and Charred Rapini. . . . .	\$175
Grilled Filet Mignon and Herb Roasted Sea Bass, Chimichurri, Roasted Vegetables . . . . .	\$175

### DESSERTS

*(Please Select One of the Following Options)*

Key Lime Pie, Rum Caramel, Whipped Cream
Strawberry Angel Food Cake, Star Anise Strawberry Sauce, Vanilla Ice Cream
Warm Seasonal Fruit Crisp, Ginger Ice Cream
Crispy Meringue Shell, Three Sorbets and Raspberry Sauce
Warm Apple Tart, Vanilla Bean Ice Cream
Bourbon Chocolate Pot de Crème
Chocolate Mousse Bar with Crème Fraiche Ice Cream, Caramel Corn
Basque Cheesecake, Whipped Cream, Seasonal Fruit
Banoffee Pie, Peanut Butter Graham Cracker Crust, Chewy Caramel, Bananas, Whipped Cream
Mignardise Plate ( <i>100-guest Maximum, \$8 per Person Thereafter</i> )

*\*Only One Vegetarian Entree Per Event Dinner*

*All Plated Dinners Include Regular and Decaffeinated Coffee, Select Premium Teas*

## — ■ DINNER BUFFETS ■ —

*25-Guest Minimum. Buffets are Displayed for Two Hours*

### BUFFET OFFERING #1 . . . . . \$140 per person

Antipasto of Cured Meats and Sausages with House-Made Pickle and Gorgonzola  
 Grilled Romaine with White Anchovy Vinaigrette and Shaved Parmesan  
 Mixed Greens with Balsamic Vinaigrette  
 Seasonal Vegetable Minestra

Baked Penne, Grilled Vegetables, Tomato, and Ricotta  
 Spinach Tortellini, Zucchini, Cherry Tomatoes, Oregano, Extra Virgin Olive Oil  
 Crispy Polenta, Roasted Peppers, and Oregano  
 Braised Chicken, Cavolo Nero, Lemon, and Herbs  
 Melted Onion and Basil Mashed Potatoes  
 Grilled Swordfish Caponata  
 Riso allo Zafferano

Vanilla Bean Panna Cotta with Seasonal Fruit  
 Tiramisu  
 Olive Oil Cake

### BUFFET OFFERING #2 . . . . . \$150 per person

Nopales Salad  
 Tijuana Caesar Salad  
 Chicken Tortilla Soup  
 Tortilla Chips and Guacamole  
 Pico de Gallo, Tomatillo Salsa, and Roasted Tomato Ancho Chili Salsa

Chicken Thighs en Mole, Grilled Bermuda Onion  
 Filet of Beef Adobado  
 Braised Sea Bass, Salsa Verde, Corn and Cotija  
 Green Chili, Crema Fresca and Cheese Enchiladas  
 Baja Shrimp Ceviche  
 Red Chile Rice  
 Ranchero Beans  
 Flour and Corn Tortillas

Coconut Tres Leches  
 Arroz Con Leche  
 Churros with Chocolate Sauce

*All Buffets Include Regular and Decaffeinated Coffee, Select Premium Teas*



— ■ DINNER BUFFETS cont. ■ —

**BUFFET OFFERING #3** . . . . . *\$160 per person*

- Duck Pâté in Crust with Pistachios
- Pissaladière
- Frisée Salad, Bacon, Garlic, and Warm Goat Cheese
- Salade Niçoise
- Potato Leek Soup
- Wild Mushroom and Herb Tart
  
- Roast Chicken, Tarragon, Leeks, and Mustard
- Roasted Salmon, Lentils, Mustard Crème Fraiche
- Roasted Sirloin and Truffles
- Provençal Tomato Gratin
- Dauphinoise Potatoes
  
- Lemon Tart
- Seasonal Fruit Tart
- Chocolate Truffles

**BUFFET OFFERING #4** . . . . . *\$145 per person*

- Wedges of Iceberg Lettuce with Thousand Island Dressing
- Marinated Cucumber, Red Onion and Dill Salad
- Sliced Tomatoes with Blue Cheese, Bacon and Chives
- Macaroni Salad
  
- Baby Back Ribs
- Barbeque Chicken Breast with Chopped Green Onion
- Grilled Salmon and Patatas Bravas, Citrus Chili Glaze
- Baked Beans with Bacon and Molasses
- Buttered Corn on the Cob
- Jalapeño Corn Bread
  
- Seasonal Fruit Cobbler
- House-Made Ice Cream
- Cherry Pie

*All Buffets Include Regular and Decaffeinated Coffee, Select Premium Teas*

*The current service charge and the applicable sales tax in effect at the time of your event will be added to all listed prices. See the Banquet Policies Service Charge and Applicable Tax for important information concerning the service charge and sales tax.*

— ■ DINNER BUFFETS cont. ■ —

**BUFFET OFFERING #5** . . . . . *\$140 per person*

- Classic Rice Pilaf
- Corn and Red Pepper Chowder
- Chilled Asparagus Mimosa
- Mixed Lettuces, Sweet 100 Tomatoes with Green Goddess Dressing
- Jeweled Farro Salad with Dried Fruit and Pistachio
  
- Grilled Lemon-Rosemary Chicken Breast with Roasted Potatoes
- Sliced Tri-Tip and Grilled Scallions with Chimichurri
- Roasted Hazelnut Crusted Seabass, Spinach, Soy Brown Butter
- Grilled Seasonal Vegetables with Olive Oil and Balsamic Vinegar
  
- Angel Food Cake with Berries
- Chocolate Truffles
- Seasonal Fruit Pies
- Strawberry Cake with White Chocolate Mousse and Berries

**BUFFET OFFERING #6** . . . . . *\$190 per person*

- Whole Leaf Caesar Salad
- Chef’s Selection of Seasonal Soup
- Watercress and Red Grape Salad with Champagne Shallot Vinaigrette
- Mediterranean Quinoa Salad with Tomato, Cucumber, Feta, Kalamata Olive, Red Pepper, and Mint
- Assorted Charcuterie with House-Made Pickles and Flavored Mustards
  
- Roasted Chicken Breast, Potato Leek Sauce, Shoestring Potatoes, and Chives
- Hot Honey and Cracked Pepper Smoked Salmon with Creamed Spinach
- Roasted Tenderloin of Beef with Truffles
- Smoked Pork Loin with Apple, Dates, and Ginger
- Green Beans with Bacon and Walnuts
- Potato Gratin
  
- Lodge Donut Holes with Caramel Sauce
- Chocolate-Dipped Strawberries
- Assorted Chocolate Truffles
- Individual Mousse Verrines with Fresh Fruit

*All Buffets Include Regular and Decaffeinated Coffee, Select Premium Teas*

*The current service charge and the applicable sales tax in effect at the time of your event will be added to all listed prices. See the Banquet Policies Service Charge and Applicable Tax for important information concerning the service charge and sales tax.*

## STATIONS

*Number of guests for each station must reflect Final Guarantee. You may increase your guarantee within 72 hours, though you may not decrease it. The guarantee applies to all aspects of the event, including, but not limited to food and beverage. The hotel reserves the right to increase guarantee if the amount of food ordered has more than a 10% variance to the expected attendance, additional food to be charged accordingly to the client. There is a minimum order of five stations and a 50-guest minimum per station. Stations may be added to any existing buffet or plated meal, without a minimum order of five stations. Additional surcharge of \$15 per person, per station, if the minimum number of guests is not met.*

### SOUP & SALAD . . . . . \$34 per person

*(Please Select a Total of Three)*

#### Soup

- Chef’s Seasonal Soup
- Onion Soup with Parmesan Straw
- Vichyssoise and Snipped Chives
- Vegetable Minestra with Extra Virgin Olive Oil and Parmesan
- Gazpacho with Spicy Dungeness Crab
- Chilled Tomato Soup, Sweet 100 Tomatoes with Sweet Herbs
- Tuscan Farm House Soup with Italian Sausage and Cavolo Nero

#### Salad

- Caesar Salad
- Green Goddess Salad with Sweet 100 Tomatoes
- Frisée Salad, Bacon, Garlic and Warm Goat Cheese
- Grilled Prosciutto-Wrapped Romaine, Garlic and White Anchovy Dressing
- Chopped Salad with Grilled Vegetables, Radicchio, and Romaine
- Pressed Watermelon, Cucumber, Feta, Mint with Balsamic Vinegar
- Belgian Endive and Watercress Salad with Walnut Vinaigrette
- Crushed Kale, Pine Nuts and Citrus Salad with Spicy Currant Vinaigrette
- Caprese Salad

### CHARCUTERIE . . . . . \$44 per person

- Assorted Sausage and Salumi
- Cheese and Country Bread
- House-Made Zucchini Pickles
- Balsamic Onions
- Roasted Peppered Pears and Prosciutto
- Marinated Olives and Tapenade

### SUSHI . . . . . \$52 per person

- Assorted Sushi to Include:
- California Roll, Maki, Nigiri, Hand Rolls, Crab, and Avocado Roll
- Served with Pickled Ginger, Wasabi, Soy Sauce, and Chopsticks
- Minimum of Five Pieces per Person
- Sushi Chef Available upon Request . . . . . \$250 per hour/  
per chef

— ■ STATIONS cont. ■ —

**PASTA** . . . . . \$40 per person  
*(Please Select a Total of Three)*

- Spaghetti with Zucchini, Ricotta, Torn Basil and Pine Nuts
- Linguini Puttanesca with Grilled Shrimp
- Wild Mushroom Ravioli, Spicy Italian Sausage, Fennel and Parsley
- Spinach Tortellini with Tomato Cream and Melted Onions
  
- Baked Rigatoni Caprese, Tomato, Mozzarella, and Basil
- Baked Penne, Eggplant, Chilis, and Garlic
- Lasagna Bolognese, Parmesan, and Provolone
- Baked Macaroni and Fontina with White Truffle Oil

**POLENTA BAR** . . . . . \$40 per person

- Soft Polenta and Crispy Polenta Served with Wild Mushrooms and Parsley Leaves
- Braised Short Ribs
- Rapini with Garlic, Chilis, and Extra Virgin Olive Oil
- Fontina Fondue
- Red Wine Sauce
- Parmesan Cheese

**BAJA** . . . . . \$52 per person

- Grilled Lobster Tail and Grilled Shrimp *(Based on One Lobster Tail per Person)*
- Pico de Gallo, Tomatillo Salsa, Roasted Tomato Ancho Chili Salsa
  
- Papaya Pico de Gallo and Guacamole
- Red Chile Rice and Ranchero Beans
- Cabbage Salad
- Baja Cream
- Corn and Flour Tortillas
  
- Chef Attendant Fee . . . . . \$250  
 Minimum of Two Chef Attendants, Grill and Griddle Rental Required

— ■ STATIONS cont. ■ —

PANINI . . . . . \$38 per person

Breads:

- Focaccia
- Multigrain
- Pain au Levain

Meats:

- Salami
- Sliced Chicken Breast
- Sliced Prosciutto
- Chimney Roasted Turkey Breast

Cheese:

- Buffalo Mozzarella
- Fontina
- Gorgonzola

Accompaniments:

- Pesto
- Tapenade
- Mostarda
- Grain Mustard

PROTEIN BOWL . . . . . \$42 per person

Grains (*Select Two*):

- Quinoa
- Farro Verde
- Brown Rice
- Wild Rice

Proteins (*Select Two*):

- Skirt Steak
- Chicken Breast
- Hot Smoked Salmon
- Grilled Shrimp
- Tofu
- Soft Boiled Egg

Vegetables (*Select Four*):

- Julienne Carrots
- Persian Cucumbers
- Shaved Bermuda Onion
- Charred Broccolini
- Blistered Cherry Tomatoes
- Roasted Cauliflower

Dressings (*Select Two*):

- Miso
- Garlic Tahini Yogurt
- Herb Vinaigrette

— ■ STATIONS cont. ■ —

**MINI STREET TACOS** . . . . . \$40 per person

*Please Select Three:*

Carne Asada, Chicken, Mahi-Mahi or Quesadillas

Pico de Gallo, Tomatillo Salsa, Roasted Tomato Ancho Chili Salsa, Sour Cream, Cilantro, Minced Onions, and Lime

Chef Attendant Fee . . . . . \$250

Minimum of Two Chef Attendants, Griddle, and Grill Rental Required.

**SLIDERS** . . . . . \$40/\$44 per person

*(Please Select a Total of Two/Three Sliders)*

Traditional Drugstore-Style

Mushroom and Gruyère

Jack Cheese, Spicy Mustard and Dill Pickles

Caramelized Onions and Bleu Cheese

Fried Chicken, Dill Pickles and Pimento Aioli

Ahi Tuna with Ginger Mayo, Micro Cilantro on a Brioche Bun

Lodge French Fries in a Cone

Miniature Grilled Cheese Sandwiches

Chef Attendant Fee . . . . . \$250

Minimum of Three Chef Attendants, Griddle, and Fryer Rental Required

**GRILLED & ROASTED** . . . . . \$55 per person

Flat Iron Tri-Tip with Chimichurri

Chimney Roasted Turkey Breast and Wilted Greens with Garlic and Shallots

Grilled Swordfish and Coriander, Herb Butter

Assorted Roasted and Grilled Vegetables with Balsamic Vinegar

Roasted Fingerling Potatoes with Rosemary

**MEDITERRANEAN** . . . . . \$44 per person

Baba Ghanoush, Tabbouleh, and Hummus

Crushed Cucumber, Tomato, and Mint Salad

Fattoush with Zucchini, Yogurt, and Walnuts

Falafel

Roasted Salmon Piquant with Peppers, Chickpeas, Coriander, Tahini, Harissa, and Shatta

Pita Bread

Chef Attendant Fee . . . . . \$250

Minimum of Two Chef Attendants, and Fryer Rental Required

**COMPLEMENTS** . . . . . \$34 per person

*(Please Select a Total of Three)*

Braised Broccoli with Fresh Laurel

Carrots with Sultanas and Cinnamon Sticks

Green Beans and Roasted Shallots

Zucchini with Garlic and Sweet 100 Tomatoes

Roasted Cauliflower Gribiche

Dauphinoise Potatoes

Roasted Creamer Potatoes with Bacon and Onion

Roasted Fingerling Potatoes with Herbs

Ratatouille

Macaroni and Cheese with Parmesan and Truffle Oil

## — ■ STATIONS cont. ■ —

### DESSERT . . . . . \$38 per person

*(Please Select Five in Total)*

#### **Bite Size**

Chocolate-dipped Strawberries  
 Assorted Chocolate Truffles  
 Tiramisu  
 Vanilla Bean – Panna Cotta with Fresh Fruit  
 Cannoli  
 Assorted Italian Cookies and Biscotti  
 Assorted Cookies, Lemon Bars and Brownies  
 Devil’s Food Cupcake  
 Assorted Cupcakes  
 Chocolate-Dipped Eclairs or Cream Puffs  
 Assorted Fruit Tarlets  
 Passion Fruit Rum Babas  
 Individual Brown Butter Financier Filled with Coffee Ganache  
 Individual Angel Food Cake with Strawberries  
 Chocolate or Mocha Mousse with Whipped Cream  
 Lodge Doughnut Holes with Chocolate Sauce  
 Butterscotch Pudding with Cacao Nibs and Whipped Cream in Mason Jars  
 Churros with Dipping Sauce  
 Lemon Crinkle Cookies  
 Berry or Apricot Fruit Bars  
 Strawberry Creme Fraiche Trifle  
 Banana Pudding Cups  
 Brown Butter Rice Krispy Treat

#### **Full-sized Cakes and Tarts**

Lemon Meringue Tart  
 Hazelnut and Chocolate Tart  
 Angel Food Cake with Fresh Berries  
 Seasonal Fruit and Frangipane Tart  
 Lemon Lavender Pound Cake with Berries and Cream  
 Chocolate Ganache and Raspberry Cake  
 Coconut Tres Leches  
 Coffee Flan  
 Warm Seasonal Fruit Crisp with Vanilla Ice Cream  
 Vanilla Bean Panna Cotta with Fresh or Poached Seasonal Fruit  
 New York Cheesecake  
 Flourless Chocolate Cake  
 Chocolate Crème Roll  
 Strawberry Cake with White Chocolate Mousse and Berries

Regular and Decaffeinated Coffee, Select Premium Teas

— ■ BEVERAGE ■ —

HOSTED PACKAGE PRICING

*Unlimited Consumption of Liquor, Beer, House Wine and Non-Alcoholic Beverages*

	Premium	Super Premium
One Hour . . . . .	<i>\$.36 per person</i>	<i>\$41 per person</i>
Two Hours . . . . .	<i>\$.50 per person</i>	<i>\$57 per person</i>
Three Hours . . . . .	<i>\$.65 per person</i>	<i>\$74 per person</i>
Four Hours . . . . .	<i>\$.78 per person</i>	<i>\$90 per person</i>

INDIVIDUAL PRICING

**Hosted Bar**

Super Premium Liquor . . . . .	<i>\$17</i>	Wine by the Glass . . . . .	<i>\$15</i>
Premium Liquor . . . . .	<i>\$15</i>	Sparkling Wine . . . . .	<i>\$16</i>
Imported Beer . . . . .	<i>\$10</i>	Soft Drinks & Bottled Water . . . . .	<i>\$8</i>
Domestic Beer . . . . .	<i>\$9</i>	Cordials & Brandies . . . . .	<i>\$17</i>
Craft Beer . . . . .	<i>\$11</i>		

We are pleased to offer “R Collection” by Raymond, California Chardonnay and Cabernet Sauvignon as our house wines. Should you wish to complement your bar with additional wines, please refer to the enclosed wine list. There will be a bartender fee of \$250 per bar; these charges will be waived if each bar exceeds \$1,200 in sales.

PREMIUM BRANDS

- Tito's Vodka
- Cutty Sark Scotch
- Seagram's 7 Whiskey
- Bombay Gin
- Bacardi Superior Rum
- Buffalo Trace Whiskey
- El Jimador Reposado

SUPER PREMIUM BRANDS

- Ketel One Vodka
- Chivas Regal Scotch
- Crown Royal Canadian Whiskey
- Hendricks Gin
- Mount Gay Rum
- Woodford Bourban
- Herradura Reposado



## WINE

### SPARKLING WINES

Domaine Carneros, Brut Rosé, Napa Valley . . . . .	\$90
Louis Pommery, Brut, Napa Valley . . . . .	\$65
Piper Sonoma, Brut, Sonoma . . . . .	\$60
Piper Sonoma, Brut Rosé, Sonoma . . . . .	\$65
Piper Heidsieck, Brut, Reims-France . . . . .	\$100
Schramsberg Vineyards, Blanc de Blancs, Napa Valley . . . . .	\$85
Nicolas Feuillatte, Rosé Champagne, Chouilly-France . . . . .	\$125
Veuve Clicquot, Reims-France. . . . .	\$155

### SAUVIGNON BLANC AND ROSÉ

Cakebread, Napa Valley . . . . .	\$85
Frog's Leap, Napa Valley . . . . .	\$65
Merry Edwards, Russian River Valley. . . . .	\$90
"R Collection" by Raymond, California . . . . .	\$60
DAOU, Paso Robles, Rosé . . . . .	\$60

### CHARDONNAY

Paul Hobbs, Crossbarn, Sonoma Coast . . . . .	\$80
Cakebread, Napa Valley . . . . .	\$95
Chateau Montelena, Napa Valley . . . . .	\$110
Far Niente, Estate, Napa Valley . . . . .	\$100
Grgich Hills, Napa Valley . . . . .	\$75
Hafner, Alexander Valley . . . . .	\$65
Jordan, Russian River Valley . . . . .	\$75
Patz & Hall, Dutton Ranch, Russian River Valley. . . . .	\$80
"R Collection" by Raymond, California. . . . .	\$60
Raymond, Reserve, Napa Valley. . . . .	\$65
Rombauer Vineyards, Carneros . . . . .	\$90
Kistler, Sonoma . . . . .	\$145
William-Selyem, Unoaked, Russian River Valley . . . . .	\$125

## — ■ WINE cont. ■ —

### CABERNET SAUVIGNON

DAOU, Paso Robles . . . . .	\$65
Chateau Montelena, Napa Valley . . . . .	\$130
Jordan, Alexander Valley . . . . .	\$135
Justin, Paso Robles. . . . .	\$70
“R Collection” by Raymond, California. . . . .	\$60
Raymond, Reserve, Napa Valley . . . . .	\$80
Robert Craig, “Affinity,” Napa Valley . . . . .	\$110
Silver Oak, Alexander Valley . . . . .	\$145
Stags' Leap Wine Cellars, “Artemis,” Napa Valley . . . . .	\$145
Post & Beam by Far Niente, Napa Valley . . . . .	\$95

### MERLOT

Cakebread, Napa Valley . . . . .	\$110
Duckhorn Vineyards, Napa Valley. . . . .	\$130
Stags' Leap, Napa Valley. . . . .	\$65

### PINOT NOIR

Paul Hobbs, Crossbarn, Sonoma . . . . .	\$85
DeLoach, Saint Helena . . . . .	\$60
Elk Cove, Willamette Valley. . . . .	\$70
En Route by Nickel & Nickel, “Les Pommiers,” Russian River Valley. . . . .	\$110
Foxen, Santa Maria Valley. . . . .	\$65
Keller Estate, La Cruz Vineyard, Sonoma Coast . . . . .	\$80
Ramey, Sonoma Coast . . . . .	\$100
Morgan, Santa Lucia Highlands . . . . .	\$65
Patz & Hall, Sonoma Coast . . . . .	\$80
Penner-Ash, Willamette Valley . . . . .	\$125
Twomey, Russian River Valley . . . . .	\$125

### OTHER REDS

Ancient Peaks, Red Blend, Paso Robles. . . . .	\$60
Frog’s Leap, Zinfandel, Napa Valley . . . . .	\$65
Prisoner, Red Blend, Napa Valley . . . . .	\$95

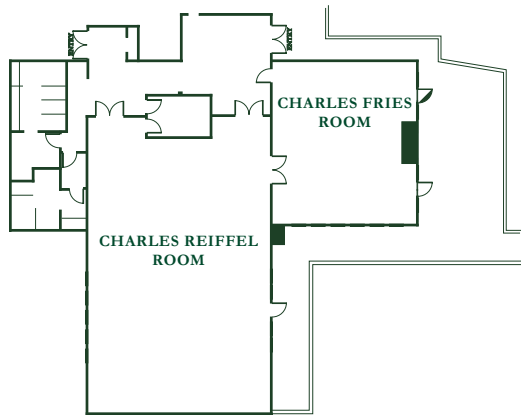
## — ■ FLOOR PLAN ■ —

Room	Size	Square Footage	Ceiling	Recept.	Banquet	Theatre	Classroom	Square	Conf.	U-Shape	Banquet w/ Dance Floor
MAURICE BRAUN BALLROOM	42x77	3,250	11'-15'	469	288	334	150	88	—	64	240
“I”	25x42	1,050	11'-15'	154	72	112	36	42	32	30	—
“II”	26x42	1,100	11'-15'	156	72	112	36	42	32	30	—
“III”	26x42	1,100	11'-15'	156	72	112	36	42	32	30	—
CHARLES FRIES	30x36	1,100	8'-10'	151	72	95	36	30	28	25	—
CHARLES REIFFEL	40x55	2,450	11'	351	216	260	112	52	46	40	150
ALFRED MITCHELL	33x67	2,200	13'	250	192	232	80	50	44	40	130
EVERETT JACKSON	63x32	1,950	12'6''	210	180	218	80	50	—	40	120
“I”	21x32	650	12'6''	70	48	66	26	36	28	25	—
“II”	21x32	650	12'6''	70	48	66	26	36	28	25	—
“III”	21x32	650	12'6''	70	48	66	26	36	28	25	—
ARROYO TERRACE	100x100	10,000	—	469	250	—	—	—	—	—	—
THE HUGHES COTTAGE	28x14	392	8'	18	18	—	—	—	18	—	—

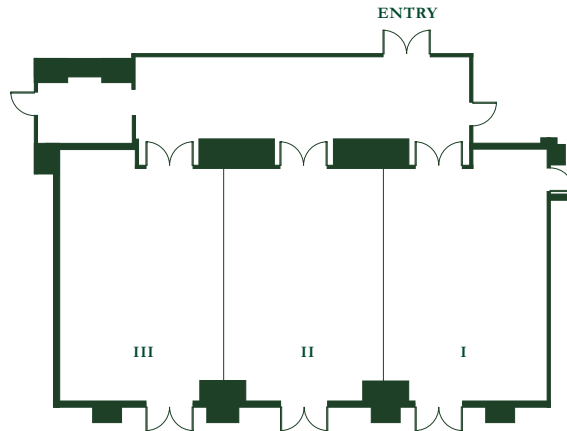
BREAKFAST | BOXED BREAKFAST | BRUNCH | ACCOMPANIMENTS | LUNCH | BOXED LUNCH | RECEPTION | DINNER | STATIONS | BEVERAGE

*The current service charge and the applicable sales tax in effect at the time of your event will be added to all listed prices. See the Banquet Policies Service Charge and Applicable Tax for important information concerning the service charge and sales tax.*

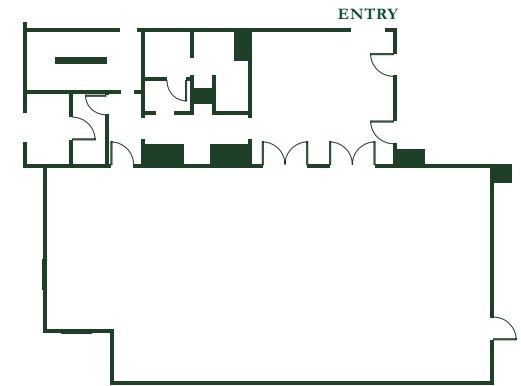
FLOOR PLAN cont.



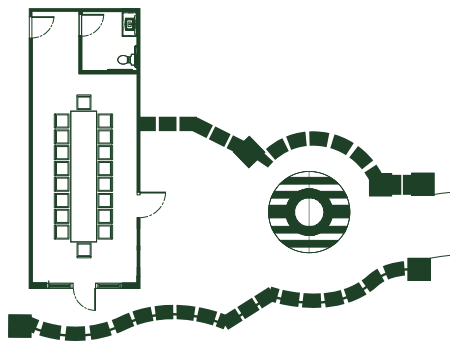
CHARLES REIFFEL & CHARLES FRIES ROOM



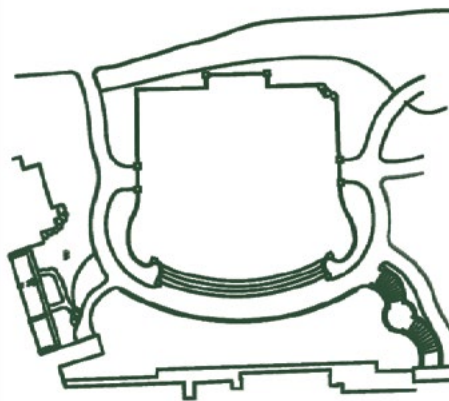
EVERETT JACKSON ROOM



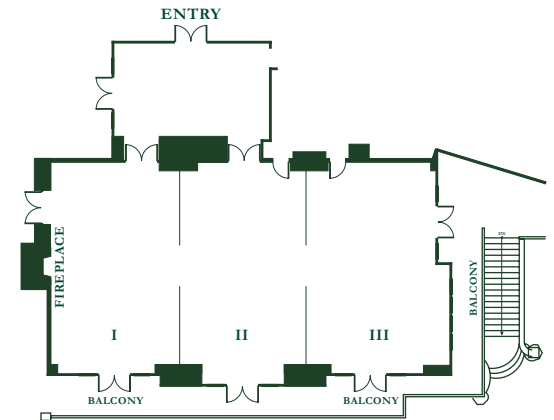
ALFRED MITCHELL ROOM



HUGHES COTTAGE



ARROYO TERRACE



MAURICE BRAUN BALLROOM

BREAKFAST | BOXED BREAKFAST | BRUNCH | ACCOMPANIMENTS | LUNCH | BOXED LUNCH | RECEPTION | DINNER | STATIONS | BEVERAGE

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