



banquet menus | 2017



grab and go breakfast

Minimum 30 guests

first putt

breakfast sandwich scrambled eggs, sausage, cheddar cheese | \$7 (includes tax)
breakfast burrito scrambled eggs, bacon, spinach, cheddar, flour tortilla | \$8 (includes tax)

Snack bar menu (can either be picked up at window or set up on buffet table, summertime only)

second putt

a variety of donuts and danish
fresh coffee
\$8.50 per person

birdie

continental breakfast assorted muffins, fresh fruit, selection of yogurt, fresh coffee | \$12 per person

hot breakfast buffet

lodge soufflé french toast
scrambled eggs sharp cheddar, pico de gallo, warm tortillas
home fried potatoes
choice of sausage or applewood smoked bacon
fresh orange juice
coffee
\$21 per person

The Lodge provides existing tables and chairs, plastic utensils, disposable plates/cups/napkins, simple white table linens, trash receptacles and set-up/break-down of event space.

Upgrade to china, flatware, and glassware for an additional charge.

These menus do not include any service staff during the event.

These menus will be served in the Grotto or from the snack bar only.

Exclusive of 20% service charge and prevailing sales tax



brunch buffet

Minimum 30 guests

classic caesar salad
seasonal fresh melon & berries
assorted pastries

scrambled eggs sharp cheddar, avocado salsa, pico de gallo sides
warm flour tortillas
home fried potatoes
apple smoked bacon or breakfast sausage | for both add \$2 per person

tequila lime marinated tri tip
served with
assorted dinner rolls
sweet and spicy mustards, horseradish sauce

an assortment of desserts chosen by the chef

cranberry, fresh squeezed orange juice
coffee & tea

\$35 per person

add-on options

smoked salmon and bagels | \$5 per person
seafood-crab legs & shrimp | market price
eggs benedict to order and Waffles | \$5 per order
lodge soufflé french toast | \$4 per person
mimosas bar made with fresh squeezed orange juice | \$9 each
bloody mary bar with all the fixins | \$9 each

Exclusive of 20% service charge and prevailing sales tax



boxed lunches

Minimum 30 guests

All sandwiches served on a hoagie roll or tortilla wrap with lettuce and tomato.

all box lunches served with the following
bag of chips
house made cookie
bottled water

classic sandwich or wrap

Choice of two of the following. For additional choices, please add \$3 per person.

turkey and cheddar
tuna salad
chicken caesar wrap
sliced cheese, cucumber and hummus wrap
\$13 per person

premium sandwiches

tri-tip, smoked cheddar with basil mayonnaise,
grilled chicken, ham, and brie with dijon mustard
\$18 per person

add-on options

assorted soft beverages | \$3 each
potato salad | \$2 each
whole fruit | \$2 each
cole slaw | \$2 each

Exclusive of 20% service charge and prevailing sales tax



lodge lunch bbq buffet

Minimum 30 guests

Choice of two of the following. For additional choices, please add \$4 per person.

Burgers and dogs served with all the fixins.

¼ pound angus burger

¼ pound chicago angus hot dog
grilled or blackened chicken breast

grilled portabella mushrooms

½ rack of baby back ribs

bbq pulled pork

asian glazed salmon | add \$4

served with

farmers market salad

new potato salad

The lodge's famous mac & cheese

fresh rolls and butter

\$25 per person

add-on options

watermelon | \$2 per person

assorted house made cookies and brownies | \$3 per person

classic s'mores bar with all the fixins | \$6 per person

dessert station a mix of bite size desserts, selected by the chef | \$7 per person

assorted soft beverages | \$3 each

Exclusive of 20% service charge and prevailing sales tax



plated lodge luncheon

Minimum 30 guests

first course

Choice of one from the following. For additional choices, please add \$4 per person.

- dilled vegetable pasta salad
- black bean and summer corn salad
- farmers market salad
- fresh melon and summer berries
- cup of soup
- classic caesar salad

second course

Choice of two from the following. For additional choices, please add \$4 per person.

- grilled ham, fontina and arugula sandwich fries or potato salad
- lodge grilled fish taco white corn salsa
- grilled chicken caesar salad
- classic cobb salad

\$21 per person

add-on options

- assorted house made cookies and brownies | \$3 per person
- classic s'mores bar with all the fixins | \$6 per person
- dessert station a mix of bite size desserts, selected by the chef | \$7 per person
- assorted soft beverages | \$3 each

Exclusive of 20% service charge and prevailing sales tax



deli lunch board

Minimum 30 guests

farmers market salad
penne pasta salad with toybox tomatoes and kalamata olives

tuna salad
egg salad

sliced meats roast turkey, country ham, roast beef
assorted, sliced cheeses cheddar, swiss, fontina

artisan breads
lettuce, tomato, pickles

Choose one soup for all guests to enjoy

white corn chowder
gazpacho
minestrone
spicy thai chicken
asparagus

\$22 per person

add-on options

watermelon | \$2 per person
assorted house made cookies and brownies | \$3 per person
classic s'mores bar with all the fixins | \$6 per person
dessert station a mix of bite size desserts, selected by the chef | \$7 per person
assorted soft beverages | \$3 each

Exclusive of 20% service charge and prevailing sales tax



salad buffet-lunch

Minimum 30 guests

Please choose four salads from the following. Additional choices at \$5 per person.

caesar salad with chicken
classic cobb salad iceberg lettuce, turkey, gorgonzola, egg, bacon
spinach salad button mushrooms, chopped egg, red onion, orange and poppy seed dressing
farmers market salad cucumber, carrots and tomatoes
asian chicken salad bok choy, bean sprouts, water chestnuts, cabbage, romaine,
toasted almonds with oriental dressing
layered mexican taco salad

chef's choice of seasonal, ancient grain salad
thai chicken and pasta salad napa cabbage, carrot, red pepper, green onion, cilantro and peanuts
fusilli pasta and spring vegetable dill dressing
penne pasta smoked prosciutto, spinach, smoked gouda, tomato and parmesan
penne pasta, toy box tomato, kalamata olive red onion, feta, olive oil and aged balsamic

Items below are seasonal
summer white corn and black bean salad with cumin vinaigrette
red and yellow watermelon salad
grilled, marinated yellow vine tomatoes with arugula and Sonoma goat cheese
heirloom tomato, mozzarella and fresh basil extra virgin olive oil and aged balsamic

\$22 per person

add-on options

watermelon | \$2 per person
assorted house made cookies and brownies | \$3 per person
classic s'mores bar with all the fixins | \$6 per person
dessert station a mix of bite size desserts, selected by the chef | \$7 per person
assorted soft beverages | \$3 each

Exclusive of 20% service charge and prevailing sales tax



hors d'oeuvres

Passed or displayed.

Priced per piece, 30 piece minimum, sold in 10 piece increments.

cold

assorted crostini | \$3
caramelized onion and olive tapenade
wild mushroom with fresh herbs
tomato caper and basil

cucumber cup filled with hummus | \$3
olive tapenade

scottish smoked salmon on rosemary roasted garlic focaccia | \$3
mascarpone, red onion, capers

curried chicken salad | \$3.50
organic chicken salad, currants and golden raisins, cucumber cup

shrimp ceviche in toasted corn cups | \$3.50
tomato, green onion, jalapeno

grilled black mission figs | \$3.50 summer only
stuffed with gorgonzola, wrapped with smoked prosciutto, balsamic gastic

seared rare tenderloin of beef | \$4
toasted garlic crostini, garlic herb cream cheese

ahi tuna poke | \$4
crispy wonton, nori sauce



hors d'oeuvres CONTINUED

Passed or displayed.

Priced per piece, 30 piece minimum, sold in 10 piece increments.

hot

sesame-ginger chicken satay | \$3
sweet chili sauce

quesadillas | \$3
Sonoma goat cheese, sundried tomato, cilantro

asparagus spears | \$3
wrapped with Sonoma goat cheese and prosciutto

house made spanakopita | \$3
layers of Greek filo pastry stuffed with spinach and Sonoma goat cheese

roasted portabella skewers | \$3.50
rosemary aioli

prawns wrapped with prosciutto and basil | \$4

petit dungeness crab cake | \$4
chipotle aioli

applewood smoked bacon wrapped scallops | \$4



customize your event by adding the following items

displayed hors d'oeuvres

Minimum of 30 people. Priced per person.

- garlicky hummus with pita chips and crisp, seasonal vegetables | \$3.50
- seasonal vegetable crudités with tangy ranch | \$4
- cheese and charcuterie board with fresh, seasonal fruit | \$6

carving stations

Served with fresh rolls and butter. Priced per person.

- prime rib creamy horseradish, mustard | serves 30-35 people | \$450
- roasted turkey breast cranberry relish | serves 30-35 people | \$275
- grilled tequila lime tri-tip chipotle aioli | serves 30-35 people | \$400
- poached salmon dill crème fraiche | serves 30-35 people | \$450

slider station

Priced per piece, 20 piece minimum sold in 10 piece increments

- beef with sharp cheddar | \$3.50
- mahi mahi with sambal glaze seasonal | \$3.50
- pulled pork with bbq sauce | \$3.50
- ahi tuna with sesame, ginger and sambal | \$4

add

- the lodge's famous mac & cheese | \$4 per person
- fries traditional, sweet potato, or truffle parmesan | \$3 per person

Exclusive of 20% service charge and prevailing sales tax



pasta buffet-dinner

Minimum 30 guests

farmers market salad with cucumber, carrots and tomatoes
seasonal, grilled vegetable platter
fresh rolls and sweet butter

Choice of two of the following
fusilli, penne, bowtie or linguini

Choice of two of the following. For additional choices, please add \$4 per person.
chicken with cremini mushrooms, tomatoes and gorgonzola
summer vegetable tomato marinara, cream sauce, or gremolata
smoked prosciutto spinach, smoked cheddar, tomato, parmesan
bolognese chorizo, beef, rosemary, tomato, garlic, mushroom, onions
spicy shrimp garlic chili flake, fresh herb, clam liquor, tomatoes | add \$5 per person

\$29 per person

add-on options

watermelon | \$2 per person
assorted house made cookies and brownies | \$3 per person
classic s'mores bar with all the fixins | \$6 per person
dessert station a mix of bite size desserts, selected by the chef | \$7 per person
assorted soft beverages | \$3 each

Exclusive of 20% service charge and prevailing sales tax



lodge dinner bbq buffet

Minimum 30 guests

Choice of two of the following. For additional choices, please add \$4 per person

red and yellow watermelon salad

summer white corn and black bean salad cumin vinaigrette

grilled marinated yellow vine tomatoes arugula and Sonoma goat cheese

classic caesar salad

new potato salad

farmers market salad



Choice of two of the following. For additional choices, please add \$4 per person.

tequila lime marinated tri tip

½ rack of baby back ribs

jerked chicken breast mango salsa

asian glazed salmon | add \$4



ears of crisp corn, slathered in chipotle roasted chili slurry

truffle whipped potatoes

fresh rolls and butter

\$34 per person

add-on options

watermelon | \$2 per person

assorted house made cookies and brownies | \$3 per person

classic s'mores bar with all the fixins | \$6 per person

dessert station a mix of bite size desserts, selected by the chef | \$7 per person

assorted soft beverages | \$3 each

Exclusive of 20% service charge and prevailing sales tax



plated dinner options

Minimum 30 guests. The following menus include salad, entrée, fresh rolls and butter.

salad

Choice of one from the following

- spinach salad button mushrooms, chopped egg, red onion, orange and poppy seed dressing
- farmers market salad with cucumber, carrots and tomatoes
- classic caesar salad

entrée

Choice of two from the following. For additional choices, please add \$4 per person.
All entrées served with chef's choice of seasonal vegetables unless noted otherwise.

- ½ rack grilled baby back pork spare ribs Asian BBQ sauce, sticky rice | \$38
- sautéed pork medallions brandied mustard cream sauce, parmesan grits | \$32
- tequila lime tri tip potato pavé | \$33
- carne asada tomatillo salsa, guacamole, pico de gallo, rice, beans, and tortillas | \$30
- braised pot roast braised with soy, hoisin, molasses and start anise, whipped potatoes | \$28
- cajun meatloaf with homemade southwest ketchup, whipped potatoes | \$28
- cajun sheppard's pie spicy ground turkey, zucchini, yellow squash topped with whipped potatoes | \$28
- chicken picatta lemon butter and caper sauce, potato pavé | \$32
- chicken marsala cremini mushrooms marsala sauce, potato pavé | \$32
- chicken enchiladas guacamole, pico de gallo, rice, beans, and tortillas | \$32
- grilled salmon Asian glaze, sticky rice | \$36
- seasonal fish such as red snapper or mahi mahi subject to change, sticky rice | \$32
- shrimp and andouille sausage gumbo | \$28
- prawn and saffron risotto | \$30
- lodge lasagna layers of paper thin pasta, bologna sauce, mozzarella, parmesan | \$28
- saffron risotto cake with grilled vegetables | \$24
- ratatouille baked zucchini, yellow squash, peppers, garlic, tomato sauce | \$22

Exclusive of 20% service charge and prevailing sales tax



dessert stations

assorted cookies and chocolate brownies chocolate chip, oatmeal raisin, butter cookies | \$3
make your own s'mores bar marshmallows, Hershey chocolate, graham crackers | \$6
mini dessert station a mix of bite size lemon pound cake, chocolate cheese cake, carrot cake | \$7

desserts

Choice of one for all guests. Can be served buffet style or plated.

susie's brownie vanilla ice cream and Vahlrona chocolate sauce | \$5.50
macintosh apple and red pear bread pudding | \$6.50
new york cheesecake chocolate or lemon | \$6.50
warm chocolate cake Vahlrona chocolate sauce | \$7.50
apple crisp vanilla bean ice cream | \$6.50
peach and berry cobbler vanilla bean ice cream | \$8.95 (summer only)
grilled meyer lemon pound cake lemon curd, fresh berries | \$8.95
carrot cake | \$8.95

additional

cake cutting fee | \$2.50 per person
coffee and tea service served from your bar, billed on consumption | \$2.50 each
coffee and tea service set up on a stand alone buffet station | \$2.50 per person



beverage options

Based on per drink consumption

type of bar	well	premium	super premium	imported beer	domestic beer	house wine	sodas & bottled water
hosted	\$7	\$9	\$10	\$7	\$6	\$7 - \$15	\$3
no host	\$9	\$11	\$12	\$8	\$7	\$9 - \$17	\$4

Bars include beer, wine, soft drinks, mixers, garnishes

well bar

Includes the following brands

Prosecco, Seagram's Vodka, Jim Beam Bourbon, Seagram's Gin, Sauza Gold Tequila, Castillo Rum, Dewar's

*well products are subject to change.

premium bar

Includes the following brands

Absolut, Tanqueray, Hornitos, Jack Daniel's, Seagram's 7, Bacardi Silver, Dewars White Label, Captain Morgan's, Amaretto Di Saronno, Kahlua and Bailey's Irish Cream

super premium bar

Includes the following brands in addition to those listed in Premium

Grey Goose, Bombay Sapphire, Patron Silver, Cazadores Reposado, Crown Royal, Chivas Regal, Woodford reserve, Glenlivet, Johnny Walker Black/Red, Knob Creek, Courvoisier VS

keg beer

domestic | \$350 - \$400 estimate

microbrews & imports | \$400 - \$550 estimate

notes

hosted bar prices add on 20% service charge and tax

cash bar prices include service charge and tax

\$50 per hour bartender fee will be incurred if a minimum of \$250 in sales is not reached

Exclusive of 20% service charge and prevailing sales tax