

Ponderosa

\$200/Person

Hors d' Oeuvre

*Osetra Caviar Served on Yukon Gold Bellini
with Crème Fraîche, Egg & Chive*

Amuse Bouche

Chef's Choice

Salad

*Orange-Butter Lettuce Salad
Point Reyes Blue Cheese, Candied Pecans, Pickled Bermuda Onions, Balsamic &
Extra Virgin Olive Oil Pearls served in a Potato Ring*

Chef Peter's Artisan Sourdough Bread

Fish Course

*Pan Seared Scallop on Roasted Acorn Squash
with Hazelnut Butter Sauce*

Intermezzo

Berry Spheres

Meat Course

Lamb - 2 Ways

*Roasted Rack of Lamb & Lamb in Puff Pastry served with a Rosemary Garlic Sauce
served with Wild Rice & Roasted Carrots & Brussel Sprouts*

Dessert

Peaches & Cream

*Chocolate Sphere filled with Lemon Cake & Peaches on a Crème Anglaise Sauce
drizzled with Kraken Rum Syrup*

Shopping, delivery, table setting (if needed), meal preparation, serving, clearing and clean-up are inclusive services in the per person cost. Gratuity is discretionary and not included in the cost. There is an additional server fee for parties of 6 or more

Mt. Tallac

\$175/Person

Hors d' Oeuvre

Fig & Chicken Tart

*Cured, Braised Organic Chick with Fig Compote
in Phyllo Cup with Chives*

Amuse Bouche

Chef's Choice

Soup

Roasted Butternut Squash Soup

Served in an Acorn Squash Bowl with Crème Fraîche

Chef Peter's Artisan Sourdough Bread

Fish Course

Ora King Salmon

Pistachio Crusted Salmon & Basil Risotto in an Orange Butter Sauce

Intermezzo

Raspberry Sorbet

Meat Course

Beef Wellington

*Roast Tenderloin, Cremini Mushroom Duxcell, Foie Gras & San Daniel Ham
wrapped in Puff Pastry served with a Red Wine Sauce*

Dessert

Tiramisu

*Espresso Mascarpone Mousse, Lady Fingers & Cocoa
Served with a Hazelnut Anglaise*

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Lake of the Sky

\$150/Person

Hors d' Oeuvre

Tuna Eclairs

*Savory Cream Puffed Pastry Stuffed with Ginger Wasabi Mascarpone
Topped with Sushi-Grade Ahi Tuna & Unagi Sauce*

Amuse Bouche

Chef's Choice

Chef Peter's Artisan Sourdough Bread

Soup

French Onion Soup

Served in an Onion Bowl with Herb Crostini & Gruyere Cheese

Salad

Ides of March Caesar

*Hearts of Romaine, Garlic Croutons & Shaved Parmesan
in Traditional Caesar Dressing*

Intermezzo

Orange-Carrot Sphere

Entrée

Angus Beef Rib-Eye Steak

*Brandied Green Peppercorn Sauce, Charred Broccolini, Roasted Garlic
& Rosemary Fingerling Potatoes*

Dessert

Apple Crisp

*Lemon Sponge Cake, Honey Crisp Apple Compote & Cookie Streusel Topping served
with Vanilla Ice Cream & Salted Carmel Sauce*

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Taylor Creek

\$125/Person

Hors d' Oeuvre

Poke Wontons

*Sushi Grade Ahi Tuna & Kimchee on Fried Wontons Topped
with Wasabi and Unagi Sauce*

Amuse Bouche

Chef's Choice

Chef Peter's Artisan Sourdough Bread

Appetizer

Maryland Crab Cake

Grilled Pineapple Relish, Sriracha Aioli & Pomegranate Coulis

Salad

Spinach & Strawberry Salad

*Baby Organic Spinach, Fresh & Dried Strawberries, in Balsamic Vinaigrette with
Feta Cheese, Pickled Bermuda Onions &
Candied Walnuts*

Intermezzo

Lemon Sorbet with Sambuca Syrup

Entrée

Butter Poached Alaskan Halibut

Chimichurri Sauce, Butternut Squash Risotto & Snap Peas

Dessert

Individual Crème Brûlée

Served with an Almond Tuile Cookie

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Kit Carson

\$120/person

Hors d' Oeuvre

*Mini Maine-Style Lobster Rolls
Lobster Salad served in Sweet Rolls with Pancetta*

Amuse Bouche

Chef's Choice

Appetizer

Citrus Marinated Shrimp in Chili Lime Tequila Glaze

Salad

Caprese Salad

*Heirloom Tomatoes, Fresh Mozzarella & Basil with
Extra Virgin Olive Oil & Balsamic Reduction*

Chef Peter's Artisan Sourdough Bread

Entrée

*Roasted Tenderloin of Beef with Truffle Mashed Potatoes, Pancetta, Leeks and Chef's
Blend Sautéed Mushrooms, Lemon-Garlic Charred Asparagus*

Dessert

*Chocolate Mousse Pyramids
Chocolate Mousse in A Chocolate Pyramid with
Raspberry Coulis*

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Bonanza

\$90/Person

Hors d' Oeuvre

Tenderloin Bouchettes

Filet Mignon & Béarnaise Sauce on Puffed Pastry

Amuse Bouche

Chef's Choice

Salad

Wedge Salad

Iceberg Lettuce Wedge with Pancetta, Diced Red Onion and Roma Tomato in Creamy Blue Cheese with Candied Pecans

Entrée

Roasted Kurabuta Pork Tenderloin

*Red Wine Country-Mustard Sauce, Haricots Vert,
Sweet Corn Polenta & Granny Smith Apple With*

Dessert

Seasonal Peach Cobbler

Served with Vanilla Ice Cream & Salted Carmel Sauce

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Sugar Pine

\$85/Person

Hors d' Oeuvre

Bacon Wrapped Figs

Fresh Figs (when available) Stuffed with Laura Chenel Goat Cheese Wrapped in Bacon with Port Wine Syrup

Amuse Bouche

Chef's Choice

Salad

Romaine Hearts with Cucumbers, Roma Tomatoes, Red Onions, Kalamata Olives, Pepperoncini, Feta Cheese in Balsamic Vinaigrette

Chef Peter's Artisan Sourdough Bread

Entrée

*Pecan Crusted Mary's Free-Range Organic Chicken
Frangelico Butter Sauce, Mashed Russet Potatoes
& Steamed Broccoli Rabe*

Dessert

*Chocolate Croissant Bread Pudding
with Bourbon Anglaise & Vanilla Ice Cream*

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Pope Estate

\$95/Person

Hors d' Oeuvre

*Eggplant Roulades
Grilled Japanese Eggplant Stuffed
With Laura Chenel Goat Cheese & Chives*

Amuse Bouche

Chef's Choice

Salad

*Arugula & Pear Salad
Tossed in a Hazelnut Vinaigrette with Pickled Onions, Point Reyes Blue Cheese
& Candied Walnuts*

Chef Peter's Artisan Sourdough Bread

Entrée

*Pepita Crusted Ahi Tuna
Ponzu Sauce & Pickled Cucumber Salad
on Basmati Rice with Grilled Baby Bok Choy*

Dessert

*Grand Mariner Stuffed Crepes and
Orange Custard filled Crepes
in a Grand Mariner Sauce*

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Fallen Leaf
(100% Vegan)

\$80/Person

Hors d' Oeuvre

Portobello Mushroom Crostini
Roasted Portobello Ragout, Roasted Red Peppers &
Balsamic Reduction

Amuse Bouche

Chef's Choice

Salad

Baby Arugula and Grape Tomatoes in Truffle-Lime Vinaigrette
with Candied Walnuts

Entree

Vegetable Tower
Roasted Red Bell Pepper, Portobello Mushroom, Sautéed Spinach, Grilled Squash,
Eggplant & Bermuda Onion
on Sweet Corn Polenta in a Smoked Tomato Coulis

Dessert

Bananas Foster
Caramelized Bananas with Brown Sugar & Dark Rum
Over Vanilla Ice Cream

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Upper Truckee

\$85/Person

Hors d' Oeuvre

*Crab Canapé of Warm Dungeness Crab, Bermuda Onion & Asiago Cheese
on French Bread Crostini*

Amuse Bouche

Chef's Choice

Salad

Spring Greens

*Cucumber, Grape Tomato & Bermuda Onion in a Balsamic Vinaigrette
with Homemade Herb Croutons*

Entree

*Pan Seared Petrale Sole in an Artichokes-Caper Lemon Butter Sauce
on Basmati Rice with Grilled Squash & Roasted Peppers*

Dessert

Individual Chocolate Hazelnut Crème Brûlée

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Appetizer Reception Parties

~Placed Hors d' Oeuvres~

**Brie en Croute*

\$75 Per Wheel (feeds 10 to 15 people)

Warm French Brie, Fig Jam & Walnuts in Puffed Pastry with Apples, Grapes, Strawberries & Chef Peter's Artisan Sourdough Bread

**Charcuterie Platter*

\$100 per platter (feeds 10 to 15 people)

Parma Prosciutto, Genoa Salami, Soppressata, Capocollo, Served with Whole Grain Mustard, Jardinière Vegetables, Assorted Olives & Chef Peter's Artisan Sourdough Bread

Artisan Cheese & Bread

\$125 per platter (Serves 10 to 15 people)

Mt Tam Brie, D'Affinois, Vermont White Cheddar, Cambazola Aged Gouda with Fig Jam & Chef Peter's Artisan Sourdough Bread

**Crab, Spinach & Artichoke Dip*

\$60 per loaf (feeds 10 to 15 people)

Served in Rustique Roasted Garlic Sourdough Bread Bowl

Fruit Display

\$50 per platter (feeds 10 to 15 people)

Pineapple, Melons, Grapes, Dragon Fruit, Kiwi, Fresh Berries

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~Cold Appetizers~

Heirloom Tomato & Feta Cheese Bruschetta - Topped with Balsamic Reduction & Fresh Chives \$4.25 per piece

Mini Lobster Rolls - Lobster Salad served in Sweet Rolls with Pancetta \$6 per piece

Poke Wontons - Sushi Grade Ahi Tuna & Kimchee on Fried Wontons Topped with Wasabi and Unagi Sauce \$5.25 per piece

Ostrea Caviar - Served on Yukon Gold Bellini with Crème Fraiche, Egg & Chive \$7.50 per piece

Tuna Eclairs - Savory Cream Puffed Pastry Stuffed with Ginger Wasabi Mascarpone Topped with Sushi-Grade Ahi Tuna & Unagi Sauce \$6 per piece

Grilled Japanese Eggplant Stuffed with Goat Cheese \$4.75 per piece

Portobello Mushroom Crostini - Roasted Portobello Ragout, Roasted Red Peppers & Balsamic Reduction \$4.25 per piece

~Hot Appetizers~

Bacon Wrapped Diver Scallops in Mango & Mustard Glaze \$5.50 per piece

Chicken & Fig Grilled Cheese - Chicken Confit, Gruyere Cheese & Fig Jam on Brioche Crostini \$5 per piece

Crab Canapé - Warm Dungeness Crab, Bermuda Onion & Asiago Cheese on French Bread Crostini \$5 per piece

Filet Mignon & Béarnaise Sauce on Puffed Pastry \$5.50 per piece

Maryland Crab Cake - Grilled Pineapple Relish, Sriracha Aioli served on Grilled Pineapple \$5 per piece

Goat Cheese Stuffed & Bacon Wrapped Figs - Stuffed with Laura Chenel Goat Cheese Wrapped in Applewood Bacon with Port Syrup \$4.75 per piece

~Hot Appetizers, cont.~

Fig & Chicken Tart - Served in a Phyllo Cup with Chives & Sesame Seeds
\$5 per piece

Filet Mignon and Foie Gras Mousse Bouchettes - Roasted Filet Mignon, Foie Gras & Truffle Mousse in a Puffed Pastry Cup
\$6.50 per piece

Lamb Lollipops - Grilled Lamb Chops with a Ginger Carrot Glaze & Green Onions
\$6.50 per piece

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