

# *Appetizer Reception - Option 1*

*Minimum 8 people*

*\$60 Per Person*

## *~Placed Hors d' Oeuvres~*

*\*Served with Freshly Baked French Bread*

### *\*Brie en Croute*

*Warm French Brie, Fig Jam & Walnuts in Puffed Pastry  
with Apples, Grapes & Strawberries*

### *\*Charcuterie Platter*

*Parma Prosciutto, Genoa Salami, Jardinière Vegetables, Soppressata, Capocollo,  
Served with Whole Grain Mustard*

### *\*Crab, Spinach & Artichoke Dip*

*Served in Rustique Roasted Garlic Sourdough Bread Bowl*

## *~Passed Hors d' Oeuvres~*

### *Heirloom Tomato & Feta Cheese Bruschetta*

*Topped with Balsamic Reduction & Fresh Chives*

### *Bacon Wrapped Diver Scallops in Mango & Mustard Glaze*

### *Filet Mignon Bouchée*

*Filet Mignon & Béarnaise Sauce on Puffed Pastry*

*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.*

*Appetizer Reception - Option 2*  
*Minimum 8 people*  
*\$100 Per Person*

*~Placed Hors d' Oeuvres~*

*Mini Lobster Rolls*

*Butter Poached Maine Lobster and Honey Dijon Slaw*

*Duck Confit Crostinis*

*Confit of Duck with Tart Cherries, Crispy Skin & Chives*

*Charcuterie Platter*

*Parma Prosciutto, Genoa Salami, Soppressata, & Capocollo*  
*Served with Whole Grain Mustard & Cornichons*

*~Passed Hors d' Oeuvres~*

*Filet Mignon and Foie Gras Mousse Bouchettes*

*Roasted Filet Mignon atop Foie Gras and Truffle Mousse in a Puffed Pastry Cup*

*Red Potato & Caviar Bites*

*Roasted Baby Red Potatoes with Crème Fraîche & Ossetra Caviar*  
*Topped with Lemon Zest*

*Tuna Eclairs*

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

*Goat Cheese Stuffed & Wrapped Figs*

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

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## *“Lake of the Sky” Menu*

*\$115/Person*

### *Hors d’ Oeuvre*

*Tuna Eclairs*

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

### *Salad*

*Baby Kale Tossed in Lemon Aioli with Pomegranate Seeds  
Topped with Parmesan Gremolata*

### *Fish Course*

*Pan Seared Scallop on Roasted Acorn Squash  
with Meyer Lemon Foam and Pear*

### *Meat Course*

*Filet Mignon & Foie Gras  
with Lemon Roasted Asparagus, Truffle Mashed Potatoes &  
Rosemary-Roasted Garlic Jus*

### *Dessert*

*Individual Chocolate Hazelnut Crème Brûlée*

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## *“Taylor Creek” Menu*

*\$85/Person*

### *Hors d' Oeuvre*

*Chicken Confit atop Gruyere Crostinis  
with Fig Jam*

### *Appetizer*

*Ahi Tuna Poke  
Raw Marinated Tuna, Kin Chee, Ponzu Sauce & Wasabi Cream  
Served with Wonton Crisps*

### *Salad*

*Spinach & Strawberry Salad  
Bermuda Onions, Candied Walnuts & Grape Tomatoes  
tossed in Balsamic Vinaigrette*

### *Entrée*

*Ponzu Glazed Wild Salmon Topped  
with Pickled Cucumber Salad  
on Basmati Rice with Grilled Baby Bok Choy*

### *Dessert*

*Chocolate Croissant Bread Pudding with Bourbon Anglaise*

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***“Sugar Pine” Menu***  
*\$75/Person*

***Hors d’ Oeuvre***

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

***Salad***

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

***Entrée***

*Pecan Crusted Mary’s Free-Range Organic Chicken Breast  
in Frangelico Butter Sauce  
with Orange Segments & Chives  
on Buttery Mashed Russet Potatoes  
Steamed Broccoli Rabe*

***Dessert***

*Individual Crème Brûlée*

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## *“The Bonanza” Menu*

*\$80/Person*

### *Hors d' Oeuvre*

#### *Poke Wontons*

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

### *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 in a  
Red Wine Country-Mustard Sauce  
Atop Sweet Corn Polenta & Granny Smith Apple  
With Garlic-Sautéed Hericots Vert*

### *Dessert*

*Seasonal Peach Cobbler  
Served with Vanilla Ice Cream & Salted Carmel Sauce*

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# *“Upper Truckee” Menu*

*\$75/Person*

## *Hors d’ Oeuvre*

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

## *Salad*

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

## *Entree*

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

## *Dessert*

*Apple Crisp with Vanilla Ice Cream & Salted Carmel Sauce*

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## *“Ponderosa” Menu*

*\$95/Person*

### *Hors D’ Oeuvre*

*Curried Crab and Macadamia Nut Wonton  
with Sweet Thai Dipping Sauce*

### *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*

### *Entrée*

*Roasted New York Strip Steak with Truffle Mashed Potatoes, Pancetta,  
Leeks and Chef’s Blend Sautéed Mushrooms  
Lemon-Garlic Charred Broccolini  
(Upgrade to Tenderloin of Beef additional \$5)*

### *Dessert*

*Grand Marnier Mascarpone Stuffed Poached Pear  
Wrapped in Phyllo Dough with Raspberry Coulis*

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# *“Pope Estate” Menu*

*\$75/Person*

## *Salads*

*Butter Lettuce, Jicama and Valencia Orange Segment Salad  
with Cucumber Tajin in a Citrus Vinaigrette*

## *Entrée*

*Smokehouse Tri-Tip of Beef  
Roasted Garlic Mashed Potatoes, Sweet Chipotle Demi, Chili-Lime Grilled Corn off  
the Cob and Tobacco Onions*

## *Dessert*

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

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## *“Kit Carson” Menu*

*\$95/person*

### *Hors d' Oeuvre*

#### *Mini Lobster Rolls*

*Lobster Salad served in Kings Hawaiian Rolls with Pancetta*

### *Appetizer*

*Citrus Marinated Shrimp in Chili Lime Tequila Glaze*

### *Salad*

*Spinach Salad with Sun Dried Cranberries, Feta Cheese, Maui Onions  
and Herbed Croutons in a Raspberry Vinaigrette*

### *Entrée*

*Grilled Angus Beef Rib-Eye Steak with Brandied Green Peppercorn Sauce  
Fingerling Potatoes with Rosemary  
Charred Broccolini*

### *Dessert*

#### *Strawberry Napoleon*

*Fresh Strawberries with English Cream, Puff Pastry and Powdered Sugar*

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## *“Fallen Leaf” Menu*

*\$80/Person*

### *Hors d’ Oeuvre*

*Mini Crab Cakes  
Served with Lemon Aioli*

### *Salad*

*Spring Greens  
Grape Tomatoes, Cucumbers & Bermuda Onions tossed in a Balsamic Vinaigrette  
topped with Cotija Cheese & Candied Walnuts*

### *Entrée*

*Butter Poached Halibut  
Chimichurri Risotto, Butternut Squash Coulis  
and Root Vegetables*

### *Dessert*

*Lemon Panna Cota  
With Licorice Anglaise and Caramel Lattice*

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