

# *Appetizer Reception - Option 1*

*Minimum 12 people*

*\$600 Total*

## *~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*

### *Shrimp & Spanish Chorizo Brochettes with Basil Aioli*

## *~Passed Hors d' Oeuvres~*

### *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 12 people*  
*\$1,250*

*~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*

*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.*

## *“Lake of the Sky” Menu*

*\$100/Person*

### *Hors d’ Oeuvre*

*Roasted Portabella, Red Pepper and Parmesan Crostini  
with Balsamic Drizzle*

### *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*

*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.*

## *“Taylor Creek” Menu*

*\$80/Person*

### *Hors d’ Oeuvre*

*Chicken Confit atop Gruyere Crostinis  
with Fig Jam*

### *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*

*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.*

*“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 Meyer Lemon Crème Brûlée*

*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.*

## *“The Bonanza” Menu*

*\$75/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*

*Herbed Roasted Pork Tenderloin in a Red Wine Country-Mustard Sauce  
Atop Sweet Corn Polenta & Granny Smith Apple  
With Garlic-Sautéed Hericot Vert*

### *Dessert*

#### *Seasonal Peach Cobbler*

*Served with Vanilla Ice Cream & Salted Carmel Sauce*

*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 is not included in the cost.*

# *“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 Topped with a Ragout of Teardrop Tomatoes,  
Capers, Peppers and Artichokes in Lemon Butter Sauce  
on Basmati Rice*

## *Dessert*

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

*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.*

## ***“Ponderosa” Menu***

*\$90/Person*

### ***Hors D’ Oeuvre***

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

### ***Soup***

*Creamy Wild Mushroom Soup Topped  
with Herbed Cheese and Crostini*

### ***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 Sauteed Mushrooms  
Lemon-Garlic Charred Broccolini*

### ***Dessert***

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

*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.*

# *“Pope Estate” Menu*

*\$70/Person*

## *Salads*

*Butter Lettuce, Jicama and Valencia Orange Segment Salad  
with Cucumber Tajin and Chamoy Sauce*

## *Entrée*

*Smokehouse Tri-Tip of Beef  
Molasses Baked Beans, Chili-Lime Grilled Corn off the Cob and Tobacco Onions*

## *Bread*

*Jalapeno Corn Bread with Whipped Honey Butter*

## *Dessert*

*Peach Cobbler  
Caramelized Summer Peaches with Streusel Topping  
Vanilla Ice Cream and Salted Caramel Sauce*

*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 is not included in the cost.*

## *“Kit Carson” Menu*

*\$90/person*

### *Hors d’ Oeuvre*

*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*

*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 is not included in the cost.*

## *“Fallen Leaf” Menu*

*\$80/Person*

### *Hors d’ Oeuvre*

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

### *Salad*

#### *Ahi Poke Salad*

*Orange-Soy Marinated Ahi Tuna on Spring Greens  
with Valencia Orange Segments and Crispy Rice Noodles*

### *Entrée*

#### *Butter Poached Seabass*

*Chimichurri Risotto, Butternut Squash Coulis  
and Root Vegetables*

### *Dessert*

#### *Lemon Panna Cota*

*With Licorice Anglaise and Caramel Lattice*

*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 is not included in the cost.*