

# *Ponderosa*

*\$200/Person*

## *Hors d' Oeuvre*

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

*Amuse Buche  
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*

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# *Mt. Tallac*

*\$175/Person*

## *Hors d' Oeuvre*

*Fig & Chicken Tart*

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

## *Amuse Buche*

*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 Buche*

*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*

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

## *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 Buche*

*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*

*\$110/person*

## *Hors d' Oeuvre*

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

## *Amuse Buche*

*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*

*Angus Beef Rib-Eye Steak*

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

## *Dessert*

*Chocolate Mousse Pyramids*

*Chocolate Mousse in A Chocolate Pyramid with  
Raspberry Coulis*

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## ***Bonanza***

*\$85/Person*

### ***Hors d' Oeuvre***

*Tenderloin Bouchettes*

*Filet Mignon & Béarnaise Sauce on Puffed Pastry*

### ***Amuse Buche***

*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*

*\$80/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 Buche*

*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*

*\$90/Person*

## *Hors d' Oeuvre*

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

*Amuse Buche  
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  
Orange Custard filled Crepes in a  
Grand Mariner Sauce*

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# *Fallen Leaf*

*\$80/Person*

## *Hors d' Oeuvre*

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

## *Amuse Buche*

*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 Buche*

*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*

*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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