

Catering Menus

Let our Culinary Staff Create Extravagant and Healthy Catered Meals for Your Event!

You Need Healthy Food! If you're looking for a great place to have a sumptuous and healthy meal, you'll find it at the Red Lion Hotel Woodlake

At the Red Lion Hotel Woodlake, we are passionate about promoting the importance of good nutrition and its essential role in helping people enjoy active and healthy lifestyles.

Our goal is to make eating a healthy meal easy by offering great tasting, healthy products which are all prepared by a highly trained staff. We use the best products available in a clean and healthy atmosphere while continuously providing the finest in customer service.

The qualities of our products include USDA choice meats, non-injected chickens, daily fresh catches that are just that; no filler liquids, only the freshest, locally grown vegetables and salad greens, and sea or kosher salts for seasoning. In addition, our fryers use only trans-fat free oil and we cook with high quality olive oils or drawn butter.

Delectable and healthy together! Either directly from our catering menus, or a meal specially designed to fit the needs or tastes of your group, the Red Lion Hotel Woodlake can do it!



500 Leisure Lane · Sacramento, CA 95815 · 916-922-2020

Continental Breakfast

*Continental Breakfasts Served for One & One-Half Hours

The Wake Up Call

Chilled Orange Juice Sliced Fresh Fruit Freshly Baked Breakfast Breads & Pastries Starbuck's Coffee & Assorted Teas \$15.50 per person

The Deluxe Continental

Chilled Orange Juice Sliced Fresh Fruit A Variety of Yogurts Served with Granola Topping Assorted Cereals Served with Ice Cold Milk Freshly Baked Breakfast Breads & Pastries Starbuck's Coffee & Assorted Teas **\$17.50 per person**

Add Scrambled Eggs with Cheddar & Scallions to Any Continental for \$3 per person

<u>Enhance any Continental Breakfast</u> with On the Go Breakfast Platters

Freshly Baked Petite Croissant Sandwiches Filled with Scrambled Eggs, Ham & Swiss **\$6.00 per person**

Breakfast Burritos with Scrambled Eggs, Sausage & Cheddar Served with Pico de Gallo **\$6.00 per person**

English Muffin Sandwiches Filled with Bacon, Tomato, Scrambled Eggs & Jack **\$6.00 per person**

Buttermilk Biscuit Sandwiches

Filled with Maple Glazed Ham & Scrambled Eggs **\$5.50 per person**



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Plated Breakfast

All Plated Breakfast Menus Served With Chilled Orange Juice, Breakfast Breads & Starbuck's Coffee Add a Side of Sliced Fruit to any Selection for \$3.50 per person

All American

Scrambled Eggs, Crisp Bacon or Country Link Sausage Served With Breakfast Potatoes and Oven Roasted Tomato \$17.50 per person

Italian Sausage & Spinach Frittata

Savory Egg Bake with Salsa Cruda, Mozzarella & Roasted Red Potatoes \$17.95 per person

Buttermilk Biscuits & Gravy

Scrambled Eggs & Country Potatoes \$16.50 per person

Giuseppe's Scramble

Ground Beef, Mushrooms, Spinach & Fresh Herbs Scrambled with Eggs & Mozzarella, Served With Roasted Tomato & Breakfast Potatoes \$17.00 per person

Sirloin Steak & Eggs

Scrambled Eggs, Roasted Tomato & Breakfast Potatoes \$21.50 per person

House Made Quiche

Bacon & Cheddar, Ham & Swiss or Mushroom, Spinach & Jack Served With Breakfast Potatoes \$19.00 per person

Enhance Your Breakfast

Omelet Station

Customize Your Omelet From These Selections: Ham, Sausage, Bacon, Mushrooms, Peppers, Red Onion Feta, Jack, Cheddar, Spinach, Artichoke Hearts Sour Cream, Pico de Gallo & Avocado \$7.75 per person

Belgian Waffles

Fruit, Whipped Cream, Maple Syrup & Butter \$5.50 per person



Breakfast Buffets

(25 person minimum for buffets) *Breakfast Buffets Served for One & One-Half Hours

The Woodlake Breakfast Buffet

Sliced Fresh Fruit Assorted Juices, Cereals & Yogurts Fresh Baked Breakfast Pastries Starbuck's Coffee & Assorted Teas

Scrambled Eggs with Cheddar & Scallions Crisp Bacon & Country Link Sausage Breakfast Potatoes \$22.95 per person

The Lakeview Breakfast Buffet

Sliced Fresh Fruit Assorted Juices, Cereals & Yogurts Fresh Baked Breakfast Pastries Starbuck's Coffee & Assorted Teas

French Toast Scrambled Eggs with Cheddar & Scallions Crisp Bacon & Country Link Sausage Breakfast Potatoes **\$24.95 per person**

Southern Hospitality

Sliced Fresh Fruit Assorted Juices, Cereals & Yogurts Fresh Baked Breakfast Pastries Starbuck's Coffee & Assorted Teas Scrambled Eggs Bananas Foster French Toast Buttermilk Biscuits & Red Eye Gravy Crisp Bacon & Maple Glazed Ham Cheesy Grits \$24.25 per person



Ala Carte Selections

Beverages

Starbuck's Coffee, Decaf and Assorted Teas **\$56 per gallon** Orange or Grapefruit Juice **\$49 per gallon (Serves 15)** / **\$30 Per Pitcher (Serves 8)** Bottled Fruit & Vegetable Juices **\$4.00 each** Sodas & Bottled Water **\$3.75 each** Lemonade or Iced Tea **\$40.00 per gallon**

Additional Enhancements

Assorted Yogurts **\$3.75 each** Whole Fresh Fruit **\$3.25 each** Sliced Fruit & Berries **\$6.00 per person** Fresh Baked Scones **\$38.50 per dozen** Muffins & Danish **\$38.50 per dozen** Bagel & Cream Cheese **\$36.25 per dozen** Croissants **\$36.25 per dozen** Gourmet Cookies **\$33 per dozen** Double Fudge Brownies **\$35 per dozen** Gourmet Ice Cream Bars with Ice Cream Cart **\$44 per dozen** Soft Pretzels **\$30.75 per dozen** Granola & NutraGrain Bars **\$19.75 per dozen** Woodlake Snack Mix **\$3.25 per person**

Theme Breaks

(25 person minimum) *Breaks Served for One & One-Half Hours

The Cookie Monster

Freshly Baked Cookies Iced Brownies Chilled Milk Coffee & Tea **\$13.25 per person**

Healthful

Whole Fresh Fruit Yogurt & Granola Topping Garden Fresh Vegetable Tray Low Fat Hummus Dip Pita Triangles Hot Green Tea or Iced Tea **\$12.00 Per Person**

Candy Shoppe

Mini Candy Bars Jelly Beans M&M's Fresh Popcorn Sliced Apples with Caramel Dip Sodas & coffee **\$14.00 per person**

Afternoon Fiesta

Tri Color Tortilla Chips Hot Black Bean Queso Dip Seasoned Ground Beef Salsa, Sour Cream & Guacamole Sodas & Bottled Waters **\$14.00 per person**

Power Break

Assorted Granola & Power Bars Whole Fresh Fruit Sliced Cheese & Cracker Tray Bottled Water, Gatorade & Energy Drinks \$14.00 per person



Complete Meeting Package

An easier way to plan for your group's meetings! This package includes: Morning and Afternoon Breaks, Mid-morning Beverage Refresh and Roll-in Plated Luncheon

Morning Break

Chilled Orange Juice, Fresh baked Breakfast Breads and Pastries, Freshly Brewed Starbucks Coffee, Decaf and Assorted Teas

Lunch (Select One of Three)

Grilled Chicken Cobb

Smoked Pepper Bacon, Tomato, Blue Cheese Wedge, Ripe Avocado Over Fresh Greens, Blue Cheese and Italian Dressings on the side

Roasted Turkey Sandwich

Spinach, Tomato, Caramelized Onions & Jack Cheese Served on Ciabatta with a side of Pesto Pasta Salad

Corner Deli Buffet

(25 person minimum for buffets)

Green Salad Red Potato Salad Slightly Spicy Coleslaw Fresh Fruit Salad

Roasted Turkey Breast, Pastrami, Roast Beef, Honey-Glazed Ham, Italian Salami, Swiss, Cheddar & Pepper Jack

Kettle-Fried Potato Chips, Condiments & Relish Tray Assorted Breads & Rolls Cookies & Brownies

Afternoon Break

Freshly Baked Assortment of Gourmet Cookies Chilled Milk Assorted Sodas Or Whole Fresh Fruit Yogurts & Granola Topping Garden Fresh Vegetable Tray Assorted Sodas & Iced Tea \$48.50 per person



Box Lunches

Create Your Own from the Selections Below (Choose any Two) All Box Lunches Come with a Soft Drink or Bottled Water \$21.50 per person

Lionheart

Roast Beef, Cheddar, Caramelized Onions, Spinach & Tomato on a French Roll

Sophia

Italian Meats & Cheeses, Tomato, Olives & Peppers on Ciabatta

Komfort

Roasted Turkey, Jack, Spinach, Tomato & Cranberry Sauce

Rox

Pesto-Grilled Chicken Breast, Bacon & Swiss on Foccacia

Forrestiere

Grilled Portabella Mushroom, Caramelized Onions, Spinach, Tomato & Provolone on Ciabatta

Select any 2 Sides:

Banana, Apple, Orange, Potato Chips, Tortilla Chips, Potato Salad, Pasta Salad, Chocolate Chip Cookie or White Chocolate Macadamia Nut Cookie



Lunch on the Lighter Side

All Light Lunches include: Freshly Baked Rolls & Butter, Chef's Selection of Dessert, Freshly Brewed Starbuck's Coffee, Decaf, Hot Tea & Iced Tea

Grilled Chicken Caesar

Crisp Romaine, Shredded Parmesan, Garlic Croutons & Creamy Caesar Dressing \$22 per person

Seared Salmon Nicoise

Roasted Red Potatoes, Grilled Winter Vegetables, Hard-Boiled Eggs & Organic Greens with Herbs de Provence Vinaigrette \$26.50 per person

Thai Chicken Salad

Thin Noodles, Bean Sprouts, Edamame, Cilantro, Garlic & Sweet Chili Sauce \$23 per person

Citroen

Grilled Prawns, Spinach, Romaine Hearts, Citrus Sections, Toasted Almonds & Avocados with Grapefruit-Basil Vinaigrette

\$28.50 per person

Sonoma Waldorf

Grilled Apple, Sugar-Roasted Walnuts, Grapes, Gorgonzola Cheese & Organic Greens with Balsamic Vinaigrette

\$22 per person

Corner Deli Plate

Roasted Turkey, Roast Beef, Salami, Ham, Cheddar & Smoked Gouda With Housemade Potato Salad, Relish Garnish, Assorted Breads & Condiments

\$24.25 per person



Plated Lunches

All Plated Lunch Entrées include: Choice of Salad, Chef's Selection of Seasonal Vegetables, Freshly Baked Rolls & Butter, Chef's Selection of Dessert, Freshly Brewed Starbuck's Coffee, Decaf, Hot Tea & Iced Tea

Salad Selections

Classic Caesar

Crisp Romaine, Garlic Croutons, Lemon & Creamy Dressing

Giardino

Mixed Greens, Matchstick Carrots, Cucumber, Tomato, Ceci Beans & Italian Vinaigrette

Nobu

Crisp Greens, Orange Segments, Bean Sprouts, Shredded Red Cabbage, Edamame & Toasted Sesame Dressing

Upgraded Salad Selections

(\$1 additional per person)

Greek Salad

Crisp Greens, Cucumber, Red Onion, Tomato, Olives, Feta Cheese & Herbed Vinaigrette

Wine Country

Spinach Leaves, Grapes, Dried Cranberries, Walnuts, Gorgonzola Cheese & Balsamic Vinaigrette

Wedge Salad

Wedge of Iceberg Lettuce, Diced Tomato, Thinly Sliced Red Onion, Crumbled Bleu Cheese & Buttermilk Ranch Dressing



Plated Lunches

Entrée Selections

Chicken Cacciatore

Tomatoes, Peppers, Mushrooms, Wine & Angel Hair Pasta \$25.25 per person

Slow-Roasted Pork Loin

Demi-Glace, Roasted Garlic & Cream Rosemary Polenta \$25.25 per person

Cavatappi Pasta

Grilled Herb Chicken Breast, Spinach, Sun-Dried Tomatoes & Cream \$24.00 per person

Seared Salmon

Sautéed Spinach, Roasted Tomato, Lemon Pilaf & Sweet Basil Vin Blanc \$27.50 per person

Marinated Tri-Tip

Caramelized Onions, Red Wine & Honey Red-Skin Mashed Potatoes \$26.50 per person

Grilled Chicken

Pan-Fried Noodles, Stir-Fry Vegetables, Honey-Ginger Glaze \$25.25 per person

Chicken Piccata

Sautéed Chicken Breast, Cranberry Pilaf & Lemon-Caper-Butter Sauce \$25.25 per person

Open-Faced New York Steak Sandwich

Open Faced on Grilled Garlic Bread, Caramelized Onions, Roasted Potatoes & Broiled Pesto Tomato **\$32.00 per person**

Sautéed Tilapia

Cilantro & Panko Breading, Pico Beurre Blanc, Mexican Fried Rice \$25.25 per person

Cajun Spiced Chicken

Tomatoes, Peppers, Green Olives, Capers & Sherry, Louisiana "Dirty Rice" \$25.25 per person

Wild Mushroom Lasagna (Vegetarian)

Tomato-Basil Sauce & Garlic Bread \$25.25 per person

Penne Pasta (Vegetarian)

Asparagus, Artichoke Hearts, Grape Tomatoes & Spinach in a Fresh Basil Cream Sauce \$23.00 per person



Cold Lunch Buffets

(25 person minimum for buffets) *Lunch Buffets Served for One & One-Half Hours

All Cold Lunch Buffets include: Freshly Brewed Starbuck's Coffee, Decaf, Hot Tea & Iced Tea

Corner Deli

Green Salad Red Potato Salad Slightly Spicy Coleslaw Fresh Fruit Salad

Roasted Turkey Breast, Pastrami, Roast Beef, Honey-Glazed Ham, Italian Salami, Swiss, Cheddar & Pepper Jack

Kettle-Fried Potato Chips, Condiments & Relish Tray Assorted Breads & Rolls Cookies & Brownies \$32 per person

Soup, Salad & Sandwich Buffet

Hearty Vegetable Soup Mixed Greens w/Choice of Dressings Pasta Salad Primavera Roasted Potato Salad

Sandwiches & Wraps Featuring Roasted & Smoked Turkey, Honey-Glazed Ham, Slow-Roasted Beef, Italian Meats & Cheeses, Vegetarian Specialties Cut in Half & Displayed on a Tray

Mayo, Mustard, Red Chili Mayo & Pesto Kettle-Fried Potato Chips Cookies & Brownies \$32 per person

To Your Health

Organic Greens with Cucumber-Orange Dressing Whole Wheat Pasta Salad Fresh Fruit Salad Assorted Healthy Sandwiches, Wraps & Lettuce Wraps Using Whole Grain Breads, Lean Proteins, Fresh Vegetables & NO MAYO! Served with Mustard, Pesto & Hummus Cubed Angel Food Cake & Chocolate Dip \$32 per person



Themed Lunch Buffets

(25 person minimum for buffets) *Lunch Buffets Served for One & One-Half Hours

All Themed Lunch Buffets include: Freshly Brewed Starbuck's Coffee, Decaf,

Hot Tea & Iced Tea

Taqueria

Crisp Greens with Buttermilk Ranch Dressing Southwestern Pasta Salad Tossed Caesar Salad with Bay Shrimp Slow-Roasted Carnitas Tapatio Pulled Chicken Refried Beans Mexican Rice Warm Tortillas Shredded Cheddar, Chips, Salsa, Guacamole & Sour Cream Fried Crispas and Vanilla Ice Cream **\$31.00 per person**

Italia

Minestrone Tossed Caesar Antipasto Display Roasted Boneless Chicken with Rosemary, Cabernet & Sweet Peppers Cavatappi Pasta Alfredo w/Seared Salmon, Prawns, Asparagus & Mushrooms Tortellini with Tomato Basil Sauce Pan-Roasted Vegetables Soft Bread Sticks Biscotti & Tiramisu **\$31.50 per person**

Island BBQ

Organic Greens with Orange-Ginger Vinaigrette Macaroni Salad Fresh Fruit Salad Barbequed Pineapple Chicken Kalua Pork or Ginger-Baked Mahi Mahi Vegetarian Fried Rice Fresh Vegetable Stir-Fry Coconut Cake \$31.00 per person

The Big Easy

Louisiana Potato Salad Smokehouse Chopped Salad with Bacon, Andouille Sausage, Roasted Corn, Peppers & Crisp Romaine in Buttermilk Dressing Cajun Pasta Salad Blackened Chicken with Cheesy Grits Shrimp & Sausage Gumbo "Dirty Rice" Roasted Vegetables Corn Bread & Biscuits Pecan Pie & Cream Puffs **\$31.50 per person**

Zen

Miso Soup Raw Vegetables with Spicy Hummus Organic Greens with Sprouts, Tomatoes, Cucumber & Sunflower Seeds Broccoli, Roasted Corn & Sweet Pepper Salad Roasted Tofu & Portabella Mushroom with Black Beans & Tomatoes **Roasted Sweet Peppers Stuffed** with Winter Vegetable Ratatouille Crisp Vegetable Mélange (Stir-Fried, Roasted or Steamed) Couscous with Garden Mirepoix Fresh Fruit, Yogurt & Berries \$29.75 per person



Reception Displays

(Each order serves 50 people unless otherwise noted) *Reception Displays Served for One & One-Half Hours

Giardino Crudités \$225

Fresh & Grilled Vegetables with Buttermilk Ranch Dip

Antipasto Display \$275

Italian Meats & Cheeses, Grilled & Fresh Vegetables, Pickles, Peppers, Olives, Basil Olive Oil, Sliced Baguette

Fresh Seafood Display \$575

Boiled Jumbo Shrimp, Shucked Oysters & Alaskan Crab Legs Served on Crushed Ice with Cocktail Sauce, Remoulade & Lemon

Imported & Domestic Cheese Board \$275.00

Garnished with Fresh Fruit & Berries, Sliced Baguettes & Gourmet Crackers

Fresh Fruit Display \$250

Sliced Fruit, Melon & Berries with Honey-Yogurt Dip

Bruschetta Platter \$195

Toasted Parmesan Crostini With a relish of varietal tomatoes, garlic, olive oil, and basil leaves

Whole Roasted Side of Salmon (Serves 25) \$250

Grilled Ciabatta & Foccacia, Lemon-Basil Aioli & Salsa Cruda

Baked Brie in Pastry (Serves 25) \$195

Aged Brie Wrapped in Puff Pastry Filled with Grilled Apple, Cranberries & Walnuts Served with Gourmet Crackers & French Bread



Hors d'oeuvres A La Carte

*Hors d'oeuvres Served for One & One-Half Hours

Cold

(50 pieces per selection)

\$195 per selection

Seared Steak & Bleu Cheese Mousse Crostini Polenta Rounds with Pesto & Sundried Tomato Tomato, Basil & Mozzarella Skewers Smoked Salmon & Dill Cream Cheese Asparagus in Prosciutto Goat Cheese and Pesto Crostini

\$235 per selection

Pate-a-Choux w/Curried Chicken Oysters on the Half Shell (Champagne Mignonette & Cocktail Sauce) Jumbo Shrimp (Cocktail Sauce & Lemon) Tuna-Ginger Tartare (Toast Points) Green Tea Prawns (Sweet Chili Sauce) Hot

(50 pieces per selection)

\$195 per selection

Vegetable Spring Rolls Spanakopita Vegetarian Stuffed Mushrooms Barbeque Meatballs Chicken Satay (Spicy Peanut Sauce) Hoisin Chicken Skewers Assorted Mini Quiche

\$250 per selection

Miniature Crab Cakes (Dill Remoulade) Coconut Shrimp (Sweet Chili Sauce) Shrimp Spring Rolls (Hot Mustard sauce) Crab Stuffed Mushrooms Miniature Beef Wellingtons Sautéed Shrimp Scampi

\$215 per selection

Italian Sausage Stuffed Mushrooms Chicken Wings (Louisiana Hot Sauce) Pork Pot Stickers (Soy-Vinegar Dipping Sauce) Teriyaki Beef Skewers Albondigas Meatballs (Rich chicken Broth, Cilantro, Garlic & Mint) Breaded Chicken Tenders (Spicy Barbeque Sauce)



Carving Stations

*Carving Stations Served for One & One-Half Hours

Dijon & Brown Sugar Glazed Virginia Ham

With Brandied Marmalade & Buttermilk Biscuits \$225 (Serves 30 people)

Steamship of Beef

Honey-Dijon, Creamed Horseradish, Au Jus & Silver Dollar Rolls \$595 (Serves 150 people)

Slow-Roasted Boneless Turkey Breast

Cranberry-Mango Chutney & Silver Dollar Rolls \$250 (Serves 30 people)

Roasted Tenderloin of Beef

Creamed Horseradish, Caramelized Onions & Silver Dollar Rolls \$325 (Serves 30 people)

Action Stations

(50 person minimum for Action Stations) *Action Stations Served for One & One-Half Hours

Pasta Shoppe

Bowtie Pasta, Penne Pasta, Fresh Herb Marinara, Pesto Cream with Parmesan & Soft Breadsticks \$13.25 per person

Salad Bar

Tossed Caesar Salad, Italian Chopped Salad, Autumn Spinach Salad with Apples, Grapes, Walnuts & Gorgonzola & Soft Breadsticks

\$12 per person

Slider Station

Carved Roasted Pork Shoulder, Swiss, Rosemary Jus on Slider Rolls \$15.50 per person

Mashed Potato Bar

Yukon Gold Mashed Potatoes with Toppings (Sour Cream, Butter, Cheddar, Scallions, Bacon, Caramelized Onions) \$10.75 per person



Plated Dinners

All Plated Dinner Entrées include: Choice of Salad, Chef's Selection of Seasonal Vegetables, Freshly Baked Rolls & Butter, Chef's Selection of Dessert, Freshly Brewed Starbuck's Coffee, Decaf & Hot Tea

Salad Selections

Classic Caesar

Crisp Romaine, Garlic Croutons, Lemon & Creamy Dressing

Giardino

Mixed Greens, Matchstick Carrots, Cucumber, Tomato, Ceci Beans & Italian Vinaigrette

Greek Salad

Crisp Greens, Cucumber, Red Onion, Tomato, Olives, Feta Cheese & Herbed Vinaigrette

Nobu

Crisp Greens, Orange Segments, Bean Sprouts, Shredded Red Cabbage, Edamame & Toasted Sesame Dressing

Wine Country

Spinach Leaves, Grapes, Dried Cranberries, Walnuts, Gorgonzola Cheese & Balsamic Vinaigrette

Wedge Salad

Wedge of Iceberg Lettuce, Diced Tomato, Thinly Sliced Red Onion, Crumbled Bleu Cheese & Buttermilk Ranch Dressing



Plated Dinner Entrées

Herb Crust Chicken

Angel Hair Pasta, Pan-Roasted Vegetable Mélange & Tomato-Basil Sauce \$36.50 per person

Seared Sea Bass

Sweet Potato Puree, Braised Red Cabbage, Roasted Asparagus, Citrus-Chardonnay Butter Sauce \$39.25 per person

Marinated Tri-Tip Steak

Sliced Tri-Tip, Roasted Red Potatoes, Sautéed Mushrooms, Fresh Vegetables Cabernet-Honey Demi Glace \$38.50 per person

Chicken Julliette

Grilled Breast of Chicken filled with Spinach & Brie Citrus Champagne Sauce \$37 per person

Herb Grilled Chicken

Angel Hair Pasta, Basil Cream, Salsa Cruda Garnish & Fresh Vegetables \$34 per person

Herb Grilled Chicken & Scampi

Wild Rice Pilaf & Whole Grained Mustard Sauce \$39 per person

Grilled NY Steak

Colcannon Potatoes, Caramelized Balsamico Onions, Broiled Pesto Tomato Roasted Asparagus & Port Wine Reduction \$42 per person

Seared Salmon

Sticky Rice, Garlic Spinach, Ginger Carrots, Warm Soy Vinaigrette \$38.50 per person



Plated Dinner Entrées (Continued)

Slow-Roasted Prime Rib

Seasoned with Rosemary, Pepper & Garlic Served with Skin-On Mashed Potatoes & Au Jus \$42 per person

Marinated Tri-Tip & Seared Salmon or Herb Roasted Prawns

Colcannon Potatoes, Cabernet-Honey Demi Glace & Sweet Basil Vin Blanc \$48.50 per person

Roasted Pork Loin

Skin-On Mashed Potatoes, Wild Mushroom Ragout, Cabernet & Honey Demi Glace, Pan-Roasted Spring Vegetables \$36.25 per person

Mustard Crust Chicken

Crispy Panko Breading, Roasted Red Potatoes, Fresh Thyme Vin Blanc & Vegetables \$36.50 per person

Vegetarian Entrées

Penne Pasta

Asparagus, Artichoke, Grape Tomatoes & Spinach in Pesto Cream \$30.75 per person

Vegetable Gratinee

Wild Mushrooms, Asparagus, Tomato & Caramelized Onions On Rosemary Polenta with Melted Fontina \$32 per person

Stuffed Portabella

Spring Vegetable Ratatouille, Pearl Couscous & Roasted Tomato Sauce \$34 per person



Dinner Buffets

(25 person minimum for buffets) *Dinner Buffets Served for One & One-Half Hours

All Buffets Served with Bread Basket, Seasonal Vegetables & Accompaniments, Assorted Desserts and Freshly Brewed Starbuck's Coffee, Decaf & Hot Tea

The Lakeview Dinner Buffet

Caesar Salad Pesto Pasta Salad Spring Vegetable Vinaigrette Slow-Roasted Tri-Tip Sliced with Caramelized Onions & Red Wine Sauce Herb Grilled Chicken With Champagne, Fresh Herbs & Cream Roasted Red Potatoes With Smoked Paprika & Red Onions **\$38.50 per person**

The Woodlake Dinner Buffet

Organic Mixed Greens With Green Apple, Grapes, Walnuts & Dressing Caprese Salad Varietal Tomatoes, Grilled Zucchini, Fresh Mozzarella, Balsamic Vinegar & Extra Virgin Olive Oil Broccoli, Roasted Corn & Sweet Pepper Salad

(Choice of 2 Entrees) Top Sirloin With Sautéed Mushrooms & Brandy Demi Glace Herb-Crusted Salmon With Chardonnay Cream Mustard Crust Chicken With Fresh Herb Vin Blanc **\$40.75 per person**



Create Your Own Dinner Buffet

Served with Bread Basket, Seasonal Vegetables & Accompaniments, Assorted Desserts and Freshly Brewed Starbuck's Coffee, Decaf & Hot Tea

<u>Salad</u>

(Choose 3)

Mixed Greens With Tomato, Cucumber, Croutons & Choice of Dressings

Classic Caesar Crisp Romaine, Garlic Croutons, Lemon & Creamy Dressing

Caprese Salad

Varietal Tomatoes, Basil, Grilled Zucchini, Buffalo Mozzarella, Balsamic Vinegar & Olive Oil

Broccoli, Roasted Corn, Red Pepper Salad

Organic Mixed Greens With Green Apple, Grapes & Walnuts

Spinach Salad With Goat Cheese, Dried Cranberries & Orange Segments

Pesto Pasta Salad

Spring Vegetable Vinaigrette

Thai Noodle Salad

With Bean Sprouts, Snow Peas, Edamame & Fried Wontons

Antipasto Display

Italian Meats & Cheeses, Grilled & Fresh Vegetables, Pickles, Peppers, Olives, Basil Olive Oil, Sliced Baguette



<u>Entrées</u>

(Choose 2 \$39.95 per person) (Choose 3 \$42.95 per person)

Herb Grilled Chicken With Wild Mushroom Ragout, Sweet Red Pepper Sauce

> **Slow-Roasted Tri-Tip** With Caramelized Onions & Red Wine Sauce

> > Seared Salmon With Spinach, Sambuca & Cream

Braised Pork Shoulder With Tomatoes, Pasilla Peppers & Portabella Mushrooms

Mustard Crust Chicken With Crisp Panko Breading & Fresh Herb Vin Blanc

Cajun Spicy Red Snapper With Creole Sauce of Tomatoes, Peppers & Green Olives

> **Chicken Saltimbocca** Grilled Chicken Layered with Prosciutto, Melted Cheese & Lemon Caper Butter Sauce

Penne Pasta (Vegetarian) With Asparagus, Artichoke, Grape Tomatoes & Spinach in Pesto Cream

> **Slow-Roasted Pork Loin** With Demi Glace, Roasted Garlic & Cream

Grilled Salmon

With Béarnaise Sauce & Fried Onion



<u>Desserts</u>

New York Cheesecake Double Chocolate Cake Carrot Cake Key Lime Pie Tiramisu Chocolate Mousse Cake

<u>Upgraded Desserts</u> Available For an Additional \$3.25 per person

Sticky Pecan Cheesecake Chocolate Almond Crunch Mocha Decadence Strawberry Champagne "Soufflé" Chocolate Orange Truffle Cake Chocolate Black Out



Spirits & Wines

There is a \$300 minimum sales guarantee per bar If total bar sales are less than combined minimums, a \$100 bartender fee will apply

Hosted Bars (Non-Cash)

On hosted bars, client may specify the brands to be poured

Domestic Beer	\$5.00
Micro Brew	\$5.50
Imported Beer	\$5.50
House Wine	\$5.75
Well Brands	\$5.75
Call Brands	\$6.50
Premium Brands	\$7.00
Super Premium Brands	\$7.50
Non Alcoholic Wine	\$5.75
Non Alcoholic Beer	\$5.00

White & Blush Wines

Chardonnay	
Century Cellars, BV	\$23
Sterling, Central Coast	\$27
Simi, Sonoma	\$37
Kendall Jackson Grand Reserve, Napa	\$43

Sauvignon Blanc

Edna Valley, San Luis Obispo

Champagne & Sparkling Wine

	-	
Mumms Brut Prestige, Napa		\$31
Chandon Brut, Napa		\$42
Piper, Sonoma		\$49

No Host Bars

On no host bars, unless requested otherwise, we will provide House & Call brands. A cocktail server can be provided at a \$75 minimum for up to three hours, and \$12 for each additional hour

Red Wines

Cabernet Sauvignon

Century Cellars, BV	\$23
Rodney Strong, Sonoma	\$36
Beaulieu Vineyards, Napa	\$41

Pinot Noir

Estancia, Sonoma	\$37
Carneros Creek Reserve	\$51

Merlot

Century Cellars, BV	\$23
Columbia Crest, Washington	\$26
Robert Mondavi, Napa	\$33

Other

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Martinelli's Sparkling Cider
\$9.50 per bottle
<u>After Dinner Liqueur Cart</u>
Includes imported liqueurs
& specialty coffee drinks
\$15 per person

Corkage

\$26

Corkage is charged on all bottles brought into the hotel 750 Milliliters \$15 per bottle 1.5 Liters \$18 per bottle

Specialty Bars

A \$100 bartender fee will be charged per hour

Martini Bar

Shaken... Never Stirred, Serving the Crocotini, Red Hot, Lemon Drop, Cosmopolitan & Many More! \$14 per person for first hour \$10 per person for additional hours

Margarita Bar

Blended, Frozen & Frothy Strawberry, Peach, Golden & Traditional Ole' \$14 per person for first hour \$10 per person for additional hours

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