

HOLIDAY MENUS

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In addition to our banquet wine menu,
we are pleased to offer over 1,000 wines from our hotel cellar.

DINNER APPETIZERS FOR PLATED MENUS

Our Chef's recommendation of enhancements for your meal.
(Each appetizer(s) selected to be served with an entrée purchase to all attendees.)

CHILLED SELECTIONS

Green Apple Vichyssoise, Honey-cinnamon Cream, Walnuts	\$ 9++ per Guest
Caprese Martini of Heirloom Tomatoes, Basil, Fresh Mozzarella, Balsamic Vinaigrette	\$ 10++ per Guest
Smoked Salmon, Caramelized Red Onion, Watercress, Dill Mayonnaise, Ciabatta	\$14++ per Guest
Poached, Chilled Shrimp Cocktail, House-made Cocktail Sauce	\$16++ per Guest
Oceano Sushi selection of Ahi Tuna Nigiri, Shrimp Nigiri, California Roll, Shoyu, Gari	\$17++ per Guest
Chilled Tomatillo Gazpacho, Crab, Lobster, Añejo Tequila	\$17++ per Guest

WARM SELECTIONS

Cream of Roasted Cauliflower, Garlic, Black Pepper, Parmesan	\$ 9++ per Guest
Stewed Ham Hocks, Lima Beans, Chef's Mushrooms	\$ 10++ per Guest
Grilled Octopus, White Beans, Celery, Red Onion, Parsley, Lemon Vinaigrette	\$14++ per Guest
Braised Crispy Pork Belly, Black Pepper and Gold Potato Galette, Balsamic Caramel	\$14++ per Guest
Lemon Poached Shrimp, Celeriac Risotto, Spicy Tomato Broth	\$16++ per Guest

HOLIDAY SALADS & DESSERTS

(Holiday menus offered 11/28/15 - 12/23/15.)

Dinner plated menus are served with a selection of **one salad and one dessert** per event;
Rolls and butter; coffee, decaf, hot & iced tea service during the meal.

HOLIDAY SALADS

(Choice of **one** salad per event.)

Seasonal Field Greens, Triple Cream Bleu Cheese and Toasted Walnuts
served with Herbed-Pear Vinaigrette

Radicchio, Endive and Kale with Crispy Pancetta, Caramelized Onion
and Salted, Roasted Tomato Vinaigrette

Baby Spinach Leaves, Shiitake Mushrooms, Roasted Red Pepper and Red Onions
served with Roasted Chestnut-Thyme Vinaigrette

Hearts of Romaine, Shredded Parmesan and Ciabatta Croutons
served with House-made Caesar Vinaigrette

HOLIDAY DESSERTS

(Choice of **one** dessert per event.)

Layered Chocolate Decadence Cake with Vanilla Bean Sauce

Spiced Pecan Tart with Cinnamon Cream

Gingerbread Torte with Sweet Cream

Pumpkin Cheesecake with Chilled Bourbon Cream

Petite Caramel Apple Pie

HOLIDAY PLATED SELECTIONS

(Minimum 20 guest guarantee. Holiday menus offered 11/28/15 - 12/23/15.)

Host may choose up to 2 single entrées, plus vegetarian, with 30+ guests or 3 single entrees with 60+ guests.

A final guest guarantee for each entrée is required 3 business days prior.

Higher priced entrée will be charged for both entrées. Starches, vegetable, 1st and 3rd course will be the same.

Entrées are served with a selection of **one salad & one dessert** per event,
Rolls & butter; Coffee, decaf, hot & iced tea service.

GRILLED BREAST OF CHICKEN \$33++ per Guest
Roasted Natural Breast of Chicken, Thyme Broth, Marble Potatoes, Root Vegetables

HOLIDAY STUFFED CHICKEN \$34++ per Guest
Roasted Chicken Breast stuffed with Sourdough, Roasted Chestnuts
and Sun-dried Cherries Citrus Glaze, Buttermilk Mashed Potatoes and Winter Vegetables

VEGETARIAN ENTRÉES \$33++ per Guest
Holiday Option #1: Ratatouille, Herbed Spaghetti Squash Nest
Holiday Option #2: Chef's Sautéed Mushrooms, Madeira, Tarragon, Stout Barley

SEARED FILLET OF SALMON \$36++ per Guest
Fillet of Salmon, Orange-fennel Salad, Kalamata Olive Risotto

BOURBON-CHERRY GLAZED PORK RIB CHOP \$38++ per Guest
House Blend Dry Rubbed Bone-in Pork Rib Chop, Bourbon-Cherry Glaze,
Smashed Red Potatoes

HOLIDAY CHIANTI BRAISED BEEF \$38++ per Guest
Tender Chianti Braised Beef with Jus served with
Roasted Marble Potatoes and Seasonal Vegetable Mélange

ROASTED HALIBUT \$40++ per Guest
Parmesan Crusted Halibut, Roasted Garlic & Black Pepper Butter,
Lemon Risotto

BAKED SEA BASS \$42++ per Guest
Baked Chilean Sea Bass, Braised Chard, Red Pepper Coulis,
Spinach Quinoa

GRILLED NEW YORK STEAK \$45++ per Guest
English Mustard Rubbed Grilled New York Sirloin Steak,
Caramelized Onion Jus, Stout Barley, Chef's Vegetables

PAN-SEARED TENDERLOIN OF BEEF \$48++ per Guest
Pan-seared Beef Tenderloin, Pomegranate Jus, Creamy Herbed Polenta

HOLIDAY PLATED DUETS

(Minimum 20 guest guarantee.)

Host may choose up to 2 duet selections with 75+ guests. Vegetarian option will be accommodated.

A final guest guarantee for each entrée is required 3 business days prior.

Higher priced entrée will be charged for both entrées. Starches, vegetable, 1st and 3rd course will be the same.

Duet entrées are served with a selection of **one salad & one dessert** per event,
Rolls & butter; coffee, decaf, hot & iced tea service.

DUET OF SALMON & CHICKEN

\$40++ per Guest

Grilled Chicken Breast, Tomato Leek Compote, paired with
Pan Smoked Salmon, Horseradish Cream,
Roasted Marble Potatoes, Chef's Vegetables

DUET OF CHICKEN & HALIBUT

\$44++ per Guest

Roasted, Natural Breast of Chicken Stuffed with Mediterranean dried fruits,
Spiced Wine Glace paired with Seared Halibut, Cardamom Cream,
Preserved Lemon Couscous, Chef's Vegetables

PORK LOIN AND PRAWNS

\$45++ per Guest

Broiled House-made Dry Rubbed Pork Loin, Bourbon-Cherry Glaze
paired with Southern Mustard Prawns,
Smashed Red Potatoes, Chef's Vegetables

DUET OF FILET MIGNON & PRAWNS

\$48++ per Guest

Filet Mignon of Beef, Cabernet Reduction
paired with Twin Prawns, Roasted Garlic Cream,
Roasted Marble Potatoes, Chef's Vegetables

DUET OF FILET MIGNON & SALMON

\$47++ per Guest

Filet Mignon of Beef, Madeira, Roasted Garlic, Mushroom Ragout
paired with Poached Salmon, Olive Artichoke Tapenade
Roasted Red Pepper Orzo, Chef's Vegetables

DUET OF SEA BASS & FILET MIGNON

\$50++ per Guest

Petit Filet Mignon, Roasted Garlic-Black Pepper Glace
paired with Pan-seared Sea Bass, Braised Chard,
Red Pepper Coulis, Tarragon Quinoa

HOLIDAY TABLES

Reception venue rental is waived with menu purchase and includes Peppermill standard linens and Peppermill Holiday centerpieces. Minimum 50 guest guarantee. Items are replenished for one hour. Extended service arranged in advance for an additional \$3++ per Guest per hour, max two hour extension.

HOLIDAY FESTIVITIES TABLE

\$42 ++ per guest

Chilled Items:

Garden Fresh Seasonal Greens, Plum Tomatoes and Cucumbers, Ranch and Italian Vinaigrette
Fresh Buffalo Mozzarella Spheres, Grape Tomatoes, Fresh Basil tossed in Balsamic Vinaigrette
Penne Pasta with Grilled Vegetables with Roasted Chestnut-Thyme Vinaigrette
Deluxe Gulf Shrimp on Ice with Spicy Cocktail Sauce & Lemon Wedges (*Portion 3 shrimp per guest*)

Entrée Selections: (Select Three per Event)

Natural Breast of Chicken in Chasseur Sauce (*Mushroom-Shallot sauté in White Wine with Demi-Glace*)
Sliced Honey Glazed Ham with Spiced, Date-Chestnut Glaze
Chardonnay Poached Salmon with Citrus Artichoke Ragout
Tender Chianti Braised Beef

Accompaniments:

White & Wild Rice Mélange; Roasted Marble Potatoes; Winter Vegetables
Dinner Rolls and Butter; Coffee, Decaf, Hot Tea & Iced Tea Service

Dessert:

Our Pastry Chef's Signature presentation of Holiday-Themed Desserts

TABLE ENHANCEMENTS

Add \$3++ per Guest: Shrimp, Sun-dried Tomatoes and Kalamata Olives

HOT CARVING STATION ITEMS

(One uniformed culinary professional per station required per 75 guests at a rate of \$100, max 2 hours.)

Add \$6++ per Guest:

Rosemary and Garlic Crusted Leg of Lamb with Minted Au Jus; New York Strip Loin; Ponzu
Marinated Ahi Tuna; or Prime Rib, Au Jus, Creamy Horseradish

THE WHITE ORCHID PRIVATE BANQUET DINING

We are delighted to offer the following specialty menus and wine pairing options.
Your Catering Manager can also consult our Executive Chef for custom or seasonal farm-to-table menus.

(Minimum 15 guest guarantee. Dining venue complimentary.)

A final guest guarantee for each entrée is required 3 business days prior. Requests for “A la minute” dining, where guests can select the entrée from menu option at the event, are limited to the White Orchid venue.

A la Minute dining must be prearranged with Catering when contracting to ensure chef availability.

A \$5++ per guest surcharge is applicable for “A la minute” meal service option.

All White Orchid Chef’s dinners are served with an Amuse-bouche, Intermezzo, Artisan Breads with Butter, Coffee, Decaf, Hot & Iced Tea Service and a Dessert Mignardise.

(All wine pairings are 3 oz. pours for each course.)

CHEF’S MENU #1

\$65++ per Guest;

\$85++ per Guest with Wine Pairing

(Please allow 2 hours for dinner service.)

First Course:

Salad of Local Baby Kale,
Umami-Gourmet Roasted Oyster Mushrooms,
Spanish Onion, Citrus Candied Almonds,
Blood Orange Vinaigrette

Wine Pairing:

King Estate Signature Pinot Gris, Oregon

Entrée Course:

Grilled CAB New York Sirloin,
Warm Salad of Charred Bell Pepper,
Chèvre and Leek, Roasted Garlic Barley,
Buttered Root Vegetable

Wine Pairing:

Franciscan Cabernet Sauvignon,
Napa Valley, California

OR

Pan-seared Pacific Halibut
with Herbed Fermented Butter,
Sautéed Rainbow Chard,
Roasted Tomato Risotto

Wine Pairing:

Jordan Winery Chardonnay, Russian

Dessert:

Flourless Chocolate Torte, Raspberry Coulis

Wine Pairing:

Bonny Doon “Book of Love” Framboise, CA

CHEF’S MENU #2

\$75++ per Guest;

\$100++ per Guest with Wine Pairing

(Please allow 2 hours for dinner service.)

First Course:

Prawns poached in Spicy Tomato Horseradish Broth,
Lemon Risotto, Hyde’s Herbs Micro Celery

Wine Pairing: Rombauer Vineyards Chardonnay,
Carneros, Napa Valley, California

Second Course:

Lollipop Chicken with Sweet & Spicy Jam,
Cilantro Corn Pudding

Wine Pairing: Meiomi Pinot Noir, California

Third Course:

Grilled, Center Cut Filet Mignon of Beef
Lake Tahoe Cheese Company Black and Bleu
Cheese Creamy Polenta

Wine Pairing:

Pascual Toso Reserve Malbec, Las Barrancas
Vineyard, Mendoza, Argentina

Fourth Course:

Seasonal Fresh Fruit and Berry Tart, Crème
Anglaise, Berry Coulis

Wine Pairing:

Mumm Napa Brut Rosé,
Napa Valley, California

THE WHITE ORCHID PRIVATE BANQUET DINING

We are delighted to offer the following specialty menus and wine pairing options.
Your Catering Manager can also consult our Executive Chef for custom or seasonal farm-to-table menus.

(Minimum 15 guest guarantee. Dining venue complimentary.)

A final guest guarantee for each entrée is required 3 business days prior. Requests for “A la minute” dining, where guests can select the entrée from menu option at the event, are limited to the White Orchid venue.

A la Minute dining must be prearranged with Catering when contracting to ensure chef availability.

A \$5++ per guest surcharge is applicable for “A la minute” meal service option.

All White Orchid Chef’s dinners are served with an Amuse-bouche, Intermezzo, Artisan Breads with Butter, Coffee, Decaf, Hot & Iced Tea Service and a Dessert Mignardise.

(All wine pairings are 3 oz. pours for each course.)

(Minimum 15 guest guarantee. Dining venue complimentary.)

WHITE ORCHID CHEF’S MENU #3

\$85++ per Guest; \$115++ per Guest with Wine Pairing

(Please allow 2 hours for dinner service.)

First Course:

Seared Foie Gras, Brioche Crouton, Pear-fig Jam with local Bulls Blood Beet Microgreens

Wine Pairing: Koehler-Ruprecht Kallstadter Saumagen, Riesling Auslese, Pfalz, Germany

Second Course:

Truffle Orange Braised Pork Belly Tortelloni,

Roasted Pork Jus, White Truffle Oil, Hyde’s Herbs Micro Arugula

Wine Pairing: Beaux Freres Vineyard Pinot Noir, Willamette Valley, Oregon

Entrée Course:

Braised Chachu Kobe Short Ribs of Beef, Crispy Wasabi Fried Rice Cake

Wine Pairing: Chappellet Signature Cabernet Sauvignon, Napa Valley, California

OR

Beet Dusted Chilean Sea Bass, Black Walnut Soy Emulsion,

Yuzu Couscous, Hyde’s Herbs Micro Lime Basil

Wine Pairing: Joseph Drouhin Chardonnay, Meursault, Côte de Beaune, France

Dessert:

Grand Marnier Crème Brûlée, Seasonal Berries

Wine Pairing: St. Supery Moscato, California

HOT HORS D'OEUVRES À LA CARTE

(Minimum order increments of 50 pieces per item selected.)

Recommendation of 4-6 pieces total per guest as an appetizer prior to a meal
and 10-12 pieces total per guest when hors d'oeuvres are intended to replace a dinner.

Chicken and Waffle Croquettes	\$3++ Each
Feta Cheese and Spinach Baked in Phyllo Pastry	\$3++ Each
Petite Quiche Lorraine	\$3++ Each
Petite Spinach Quiche	\$3++ Each
Quattro Formaggio Truffle Mac and Cheese Bites	\$3++ Each
Shrimp and Cheese Grits	\$3++ Each
Spicy Buffalo Chicken Wines, Bleu Cheese Dip	\$3++ Each
Almonds Stuffed Dates in Puff Pastry	\$4++ Each
Beef Empanadas	\$4++ Each
Bourbon Glazed Brussel Sprouts	\$4++ Each
Chicken Lollipops with Sweet & Spicy Pepper Jam	\$4++ Each
Lobster Truffle Mac and Cheese	\$4++ Each
Pork Pot Stickers with Chili-Soy Dipping Sauce	\$4++ Each
Smoked Chicken Quesadilla Cornucopia	\$4++ Each
Steamed BBQ Pork Buns	\$4++ Each
Chimichurri Beef Skewers	\$5++ Each
Coconut Shrimp, Spicy Orange Marmalade Dip	\$5++ Each
Honey and Chili Glazed Chicken	\$5++ Each
Lotus Wonton with Broccoli and Chorizo	\$5++ Each
Miniature Crab Cakes with Remoulade Sauce	\$5++ Each

CHILLED HORS D'OEUVRES À LA CARTE

(Minimum order increments of 50 pieces per item selected.)

Garlic Bruschetta with Roma Tomatoes and Basil Chiffonade	\$3++ Each
Goat Cheese in Beet Waffle Cups with Toasted Pistachio	\$3++ Each
Roasted Peppers with Feta Cheese on Crostini	\$3++ Each
Tomato and Boursin Cheese in Mini Bouchees	\$3++ Each
Asian Chicken Salad in Sesame Cones	\$4++ Each
Caprese Skewers of Tomato, Mozzarella and Basil	\$4++ Each
Lemon-garlic Chickpea Puree in Artichoke Bottoms	\$4++ Each
Prosciutto Wrapped, Gorgonzola Stuffed Olives	\$4++ Each
Tomatillo Gazpacho with Smoked Chicken	\$4++ Each
Ahi Poke Salad in Sesame Cups	\$5++ Each
Gravlax on Dill Ciabatta with Pickled Fennel	\$5++ Each
Pekin Duck Salad in Green Tea Cones	\$5++ Each
Chilled, Sweet & Spicy Shrimp on Soba Noodle Salad	\$5++ Each

CHILLED RECEPTION PRESENTATIONS

SEAFOOD & RAW BAR

(Minimum order increments of 50 pieces per item selected.)

Our Shellfish and Crustaceans are served on Ice with Cocktail Sauce, Tabasco & Lemon Wedges

Deluxe Gulf Shrimp (Minimum order 3 pieces per Guest)	\$3.75++ per Piece
Alaskan Snow Crab Claws	\$3.75++ per Piece
Alaskan King Crab Legs	\$4.50++ per Piece
Seasonal Oysters on the Half Shell	\$3.75++ per Piece
Little Neck Clams on the Half Shell	\$3++ per Piece

SUSHI À LA CARTE SELECTIONS*

(Minimum order increments of 50 pieces per item selected.)

All items presented with Shoyu (Soy Sauce), Wasabi, Pickled Ginger and Chopsticks.

Nigiri Sushi:

Assorted Tuna, Shrimp, Eel, Salmon, Yellowtail on Sushi Rice	\$3.75++ per Piece
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Sashimi:

Assortment of freshly sliced Ahi Tuna, Salmon, Yellowtail, Halibut	\$3.75++ per Piece
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Maki Sushi:

California Roll Piece (Crab, Avocado and Cucumber)	\$3.75++ per Piece
Spicy Tuna Roll Piece (Tuna, Scallion and Spicy Sauce)	\$3.75++ per Piece
Vegetable Roll Piece (Avocado, Sprouts and Cucumber)	\$3.75++ per Piece
Philadelphia Roll Piece (Salmon, Cream Cheese and Cucumber)	\$3.75++ per Piece

SHOGUN SUSHI ACTION STATION

Impress and entertain your guests with a Sushi Action Station. Our Chefs, trained by the prestigious California Sushi Academy, will artfully prepare the finest and freshest Sushi presentations for your guests.

One Sushi Chef per 75 guests required at \$150 per hour up to 2 hours service.

Minimum sushi order of 350 pieces required.

SMOKED SALMON DISPLAYS

(Each display serves approximately 25 guests)

Served with Capers, Onions, Cream Cheese, Chopped Egg Whites, Yolks and Pumpnickel Bread

Smoked Scottish Salmon Side	\$250++ per Display
House-cured Gravlax Side	\$275++ per Display

MEDITERRANEAN DISPLAY

An assortment of Bistro style and stuffed olives with your **choice of 3 spreads:**

Traditional Hummus; Roasted Red Pepper Hummus; Spinach-garlic Hummus;

Traditional Tapenade, Feta-fig Tapenade; or Sun-dried Tomato Tapenade.

Served with Pita Bread, Naan Bread, Crostini and Breadsticks.

Small (Serves approximately 25 guests)	\$ 175++ Each
Medium (Serves approximately 50 guests)	\$ 325++ Each
Large (Serves approximately 100 guests)	\$ 625++ Each

CHILLED RECEPTION PRESENTATIONS

ANTIPASTO DISPLAY

Select Italian Sliced Meats, Sliced Cheeses and Marinated Vegetables served with Italian Breads (Variety may include Prosciutto, Salami, Capicola, Mortadella, Provolone, Olives, Peppers, Mushrooms, etc.)

Small (Serves approximately 25 guests)	\$ 325++ Each
Medium (Serves approximately 50 guests)	\$ 625++ Each
Large (Serves approximately 100 guests)	\$1,250++ Each

LOCAL AND REGIONAL CHARCUTERIE PLATTER

An Assortment of Local and Regional Sausages and Cured Meats, Sliced and served with Mustard, Pickled Vegetables and Sliced Baguettes

Small (Serves approximately 25 guests)	\$ 425++ Each
Medium (Serves approximately 50 guests)	\$ 825++ Each
Large (Serves approximately 100 guests)	\$1,600++ Each

LOCAL AND REGIONAL CHEESE DISPLAY

An Array of Local and Regional Cheeses served with Fruit Garnish, Gourmet Crackers, Lavosh

Small (Serves approximately 25 guests)	\$ 200++ Each
Medium (Serves approximately 50 guests)	\$ 375++ Each
Large (Serves approximately 100 guests)	\$ 725++ Each

ROASTED VEGETABLE DISPLAY

Chilled, Roasted Sliced Vegetables brushed with Olive Oil and Seasoned with Salt & Pepper (Seasonal variety may include Zucchini, Yellow Squash, Egg Plant, Mushrooms, Onions, etc.)

Small (Serves approximately 25 guests)	\$ 160++ Each
Medium (Serves approximately 50 guests)	\$ 300++ Each
Large (Serves approximately 100 guests)	\$ 600++ Each

RAW VEGETABLE DISPLAY

Assortment of Raw Seasonal Vegetables to include Broccoli, Cauliflower, Carrots, Celery and Tomatoes served with Assorted Dipping Sauces

Small (Serves approximately 25 guests)	\$ 140++ Each
Medium (Serves approximately 50 guests)	\$ 225++ Each
Large (Serves approximately 100 guests)	\$ 500++ Each

FRESH FRUIT DISPLAY

Sliced Seasonal and Tropical Fruits & Berries

Small (Serves approximately 25 guests)	\$ 150++ Each
Medium (Serves approximately 50 guests)	\$ 300++ Each
Large (Serves approximately 100 guests)	\$ 600++ Each

HORS D'OEUVRE RECEPTION PACKAGES

Minimum 50 guest guarantee.

Items are replenished for up to one hour. Extended service may be arranged in advance for an additional \$7++ per hour, per guest guarantee, max two hour extension.

PLATINUM RECEPTION

\$42++ per Guest

Chilled Items:

Charcuterie Platter of Local & Regional Sausages, Meats, Mustard, Pickled Vegetables, Sliced Baguettes

Seasonal Sliced Fruits & Berries

Local & Regional Cheeses, Fruit Garnish, Lavosh, and Crackers

Hot Items:

Lotus Wonton with Broccoli and Chorizo

Almond Stuffed Dates

in Puff Pastry

Chimichurri Beef Skewers

GOLD RECEPTION

\$36++ per Guest

Chilled Items:

Roasted Vegetable Display

Antipasto Display, Italian Breads

Hot Items:

Lobster Truffle Mac and Cheese

Beef Empanadas

Bourbon Glazed Brussel Sprouts

Smoked Chicken Quesadilla Cone

Asparagus wrapped in Phyllo

with Asiago & Fontina

SILVER RECEPTION

\$33++ per Guest

Chilled Items:

Local & Regional Cheeses, Fruit Garnish, Lavosh, and Crackers

Crackers

Raw Vegetable Display

with Assorted Dips

Seasonal Sliced Fruits & Berries

Hot Items:

Shrimp and Cheese Grits

Petite Quiche Lorraine

Spicy Chicken Wings, Bleu

Cheese Dip

Quattro Fromaggio & Truffle

Mac and Cheese Bites

CARVING STATIONS À LA CARTE

Carvery stations may be ordered with 3 or more hors d'oeuvre selections, buffet/tables or reception packages only.

One uniformed culinary professional per station required per 75 guests at a rate of \$100, max 2 hours.

All items are served with appropriate condiments and Silver Dollar Rolls.

Herb-rubbed New York Beef Sirloin, Madeira-mushroom Glace (Serves approx. 35-40 guests)	\$375++ Each
Peppered, Seared Tenderloin of Beef, Brandy-Dijon Essence (Serves approx. 20-25 guests)	\$350++ Each
Roasted Prime Rib of Beef, Au Jus & Creamed Horseradish (Serves approx. 25-30 guests)	\$375++ Each
Dry-Rubbed, Loin of Pork, Asian Barbecue Sauce (Serves approx. 35-40 guests)	\$225++ Each
Oven Roasted Breast of Turkey with Orange-Cranberry Compote (Serves approx. 35-40 guests)	\$250++ Each
Chardonnay Poached Side of Pacific Salmon, Citrus-fennel Ragout (Serves approx. 10-15 guests)	\$125++ Each

RECEPTION ACTION STATIONS

(Minimum charge of 50 guests required for service.)

Action stations will be charged based on guarantee or actual attendance, whichever is greater.)

Action stations **are not** all-you-can-eat. Please see menu for service portion allocation.

One uniformed culinary professional per station required per 75 guests at a rate of \$100, max 2 hours.

Action Stations may be ordered in conjunction with a minimum two action stations, or one station with three or more a la carte hors d'oeuvre selections, or with a buffet table selection.

FRIED POTATO STATION

\$14++ per Guest

(Based on 6 ounce portion total per Guest)

Choice of (3) Potatoes:

Tater Tots, Sweet Potato Fries, Waffle Fries, Wedge Cut Steak Fries **or** Classic Fries

Toppings include: Hot Cheese Sauce, Hot Chili and beans, Aioli, Ketchup, Malt Vinegar, Ranch Dressing, Hot Gorgonzola Cream (add \$1++), Poutine (add \$3++, Cheese Curds with Light Brown Gravy-like Sauce)

STREET TACO STATION

\$16++ per Guest

(Based on 4 ounce portion total per Guest)

Choice of (2): Marinated Grilled Beef, Marinated Grilled Chicken, Shredded Beef, **OR** Pork Carnitas

served with Warm Flour Tortillas, Shredded cheese, Sliced Jalapenos, Lettuce, Tomato, Cilantro, Pickled Cabbage, Sour Cream, Pico de Gallo and Guacamole

MAC AND CHEESE STATION

\$16++ per Guest

(Based on 6 oz. portion total per Guest)

Macaroni with **Choice of (3) Sauces:** Cheeseburger, Southwestern Chicken with Jack cheese, Roasted Corn and Black Beans, Cheddar Cheese and Bacon, Red Wine Braised Beef Rib, Pekin Duck with Hoisin and Scallion (add \$2++), Truffle and Fontina (add \$3++), Lobster and Shrimp Scampi (add \$2++)

POLENTA STATION

\$16++ per Guest

(Based on 6 ounce portion total per Guest)

Creamy Herbed polenta with **Choice of (3) Sauces:** Milanese, Marinara, Bolognese, Cacciatore, and Plain served with Parmigiano-Reggiano Cheese

PASTA STATION

\$16++ per Guest

(Based on 6 ounce portion total per Guest.)

Cheese Tortellini, Penne, and Pappardelle with Marinara, Red Wine with Beef Rib, and Parmesan-pesto Sauces and Parmesan Cheese. Bread Sticks, Artisanal Breads

PIZZA STATION

\$14++ per Guest

(Based on 2 slices total portion per Guest)

Choice of (3): Sausage & Mushroom, Pepperoni, Four Cheese, Vegetarian, or Ham & Pineapple

DESSERT TABLES & FLAMBÉ STATIONS

(Minimum charge of 50 guests required for service.)

Dessert stations will be charged based on guarantee or actual attendance, whichever is greater.)

Dessert stations are served buffet style and may be ordered in conjunction with three or more a la carte selections, an action station or a buffet.

Items are replenished for up to one hour. Extended service may be arranged in advance for an additional \$9.95++ per guest guarantee, per hour, max two hour extension.

Dessert reception service includes fresh Coffee, Decaf, and Hot Tea.

CHOCOLATE FOUNTAIN

\$14++ per Guest

Deep, Dark Chocolate cascading from the Fountain for Dipping Strawberries, Cubed Pineapple, Marshmallows and Cubed Vanilla Pound Cake

ICE CREAM SOCIAL

\$13++ per Guest

Vanilla & Chocolate Ice Creams with Hot Fudge, Caramel, Chopped Nuts, Whipped Cream and Maraschino Cherries served with Freshly Baked Brownies

THE GRAND DESSERTS

\$14++ per Guest

Pastry Chef's finest Assorted Truffles, Cakes, Tortes, Pies, Candies, Mousses and Fine Pastries

CHOCOHOLIC'S DREAM

\$14++ per Guest

Hand-crafted Candies, Truffles, Decadent Cakes, Pastries and Tortes All made with luscious Dark, White and Milk Chocolate

DESSERT FLAMBÉ STATIONS

Minimum guarantee 50 guests.

May be ordered in conjunction with a minimum two action stations, or one station with three or more a la carte hors d'oeuvre selections, or with a buffet.

A fee of \$100 will be charged for a uniformed culinary professional per 75 guests. Max 2 hours.

Flaming Dessert Action Station

\$15++ per Guest

Cherries Jubilee, Bananas Foster **OR** Strawberries Romanoff presented with specialty Vanilla Bean and Mocha Ice Creams Coffee, Decaf, and Hot Tea Service

BAR SERVICE

For banquet bars charged on consumption, the bar revenue must exceed \$500 for the first two hours per bar/bartender and \$100 per bar/bartender per hour thereafter.

We recommend a ratio of 75 guests per bar on hosted bars, and 100 guests per bar on no-host bars.

To insure service standards, a max ratio of 100 guests per bar will be applied.

The Host is responsible for the difference on any bar minimums not met on “Hosted” or “No-Host” bars.

Options for “Hosted,” “No-Host” service or combinations thereof are available. “Hosted” options can include client hosted select beverages for a specific time frame, dollar amount or via a drink ticket(s).

All Hosted beverages are subject to current 18.5% gratuity.

BAR DRINK PRICING *(Charged on consumption)*

(PRICE INCLUDES SALES TAX ONLY)

Super Premium, Cognacs, Cordials & Premium Wine	\$7.50
Premium Brands Cocktails & House Wine	\$6.50
Call Brand Cocktails	\$6
Imported Beer & Microbrews	\$5.50
Domestic Beer	\$4.75
Soft Drinks, Juice & Water	\$3.25

Beverage Servers available @ \$25 per hour, per server with a banquet bar ordered in the banquet room.

(Exception: White Orchid venue. The hotel lobby bar may be utilized if less than 30 guests.)

PREMIUM BRANDS

Ketel One Vodka
Jack Daniels Whiskey
Crown Royal Whiskey
Bombay Sapphire Gin
Captain Morgan Rum
Absolut Citron Vodka
Malibu & Myers Rums

CALL BRANDS

Smirnoff Vodka
Dewar’s Scotch Whiskey
Tanqueray Gin
Jim Beam Bourbon
Bacardi Rum
Jameson Whiskey
Sauza Tequila
Korbel Brandy

PREMIUM WINES

King Estate Pinot Gris
Geyser Peak Sauvignon Blanc

HOUSE WINES

Kenwood “Yulupa” Chardonnay
Kenwood, “Yulupa”, Merlot
Kenwood, “Yulupa”, Cabernet
Beringer White Zinfandel

SUPER PREMIUMS/CORDIALS

Grey Goose Vodka
Patron Tequila
Glenlivet Whiskey
Kahlúa Liqueur
Bailey’s Irish Cream
Courvoisier Cognac
Grand Marnier Liqueur
Amaretto Di Saranno®

IMPORTED BEER & MICROS

Samuel Adams
Corona
Heineken
Sierra Nevada

DOMESTIC BEER

Budweiser, Bud Light
Coors Light
Miller Lite

SODA, JUICE & WATER

Assorted Pepsi Products
Mineral Water, Still or Sparkling

HOSTED HOURLY BAR PACKAGE

(Minimum 30 guest guarantee for hourly pricing packages.)

Hourly price per guest includes unlimited service for the hour. Prices are based on whole hour increments only and may not be prorated. Guests should drink responsibly and will be denied service by the Peppermill if deemed necessary. **Our standard ratio of one bar/bartender per 75 guests guarantee will be staffed. Additional bar/bartender staffing for “Hosted Hourly Bar Packages” are \$2++ per guest, per bar/bartender.**

FIRST HOUR

\$17++ per Guest

ADDITIONAL HOUR(S)

\$10++ per Guest

WINE SELECTIONS

SPARKLING WINES AND CHAMPAGNE

Kenwood Yulupa, Cuvee Brut, Sonoma	\$30++ per Bottle
Domaine Chandon, Brut, Napa	\$38++ per Bottle
Gloria Ferrer Brut, Sonoma County	\$42++ per Bottle
Mumm Napa Brut Rose, Napa	\$45++ per Bottle
Schramsberg Blanc de Blancs, California	\$70++ per Bottle

ALTERNATIVE WHITES

Beringer, White Zinfandel, California	\$28++ per Bottle
Geysler Peak, Sauvignon Blanc, California	\$28++ per Bottle
Chateau St. Michelle Riesling, Washington	\$30++ per Bottle
King Estate Pinot Gris, Oregon	\$30++ per Bottle

CHARDONNAY

Kenwood Yulupa, California	\$30++ per Bottle
Sonoma Cutrer, Russian River Ranches, Sonoma	\$41++ per Bottle
Jordan, Russian River Valley, Sonoma	\$50++ per Bottle
Mer Soliel, Santa Lucia Highlands, Monterey	\$55++ per Bottle
Rombauer, Carneros, Napa Valley	\$66++ per Bottle

MERLOT

Kenwood Yulupa, California	\$30++ per Bottle
Rodney Strong, Sonoma	\$35++ per Bottle
Markham, Napa	\$49++ per Bottle
Rombauer, Carneros, Napa Valley	\$58++ per Bottle
Duckhorn, Napa	\$72++ per Bottle

CABERNET SAUVIGNON

Kenwood Yulupa, California	\$30++ per Bottle
Louis Martini, Napa Valley	\$42++ per Bottle
Justin, Paso Robles	\$48++ per Bottle
Franciscan, Napa Valley	\$59++ per Bottle
Pine Ridge, Napa Valley	\$75++ per Bottle
Jordan, Alexander Valley, Sonoma	\$109++ per Bottle
Silver Oak, Alexander Valley, Sonoma	\$155++ per Bottle

ALTERNATIVE REDS

Kenwood Pinot Noir, Russian River, Sonoma	\$30++ per Bottle
Pascal Toso Reserve Malbec, Las Barrancas, Barrancas Mendoza	\$45++ per Bottle
Meiomi Pinot Noir, By Belle Glos of Caymus, California	\$46++ per Bottle
Seghesio Zinfandel, Sonoma County	\$55++ per Bottle

In addition to our Banquet wine menu, we are pleased to offer over 1,000 wines from our hotel cellar.

WINE CORKAGE FEES: A \$15 corkage fee per 750ml bottle applies for client supplied wine.