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

CONTINENTAL BREAKFASTS

(Minimum 20 guest guarantee.)

Breakfast menus offered until 10am. Continentals are designed for one hour of service.
Extended service may be pre-arranged for \$2++ per guest guarantee, per hour, max 2 hour extension.

PEPPERMILL CONTINENTAL

\$12++ per Guest

Orange, Grapefruit, Apple, Tomato Juice
Danish, Muffins, Fruit Breads, Coffee Cake, and Croissants Fruit Preserves and Butter
Coffee, Decaf and Hot Tea Service

KARMA CONTINENTAL

\$24++ per Guest

Chilled Naked© Juices & Bottled Smoothies
Seasonal Cubed Fresh Fruits and Berries
Yogurts: Regular and Greek (Plain, Assorted Fruited and Low-fat)
Assorted Cereals and Granola with Non-fat, Almond and Soy Milk
Steel Cut Oatmeal, Bananas, Raisins & Brown Sugar
Karma Breakfast Bakeries Included:
Whole Wheat Bagels, Low-fat Cream Cheese
Vegetable, Oat and Bran Muffins and Gluten-free Selections with Fruit Preserves
Coffee, Decaf and Hot Tea Service

BREAKFAST ENHANCEMENTS

(May only be ordered in conjunction with continentals or breakfast tables and charged per meal.)

Cinnamon Rolls, Pecan Sticky Buns or Donuts	\$ 4++ per Guest
Bagels with Cream Cheese	\$ 4++ per Guest
Sliced Seasonal Fruit & Berries	\$ 3++ per Guest
Yogurts: Regular and Greek (Plain, Assorted Fruited and Low-fat)	\$ 3++ per Guest
Cereals and Granola with 2% Milk	\$ 4++ per Guest
Yogurt Parfait Station* with Granola, Diced Fresh Fruit and Berries	\$ 5++ per Guest
Warm Steel Cut Oatmeal with Raisins, Bananas & Brown Sugar	\$ 5++ per Guest
Scottish Smoked Salmon served with traditional condiments: Cream Cheese, Capers, Diced Onions and Chopped Egg	\$ 9++ per Guest
Country Fresh Scrambled Eggs OR Breakfast Potatoes	\$ 3++ per Guest
Cholesterol Free Scrambled Eggs	\$ 4++ per Guest
Buttermilk Biscuits & House-made Country Gravy	\$ 4++ per Guest
Breakfast Sausage: Pork or Turkey, Link or Patty	\$ 5++ per Guest
Cherry Smoked Bacon	\$ 5++ per Guest
Corned Beef Hash OR Housemade Beef Rib Hash	\$ 5++ per Guest
Croissant Sandwich with Scrambled Egg, Ham and Cheddar Cheese	\$ 6++ per Guest
Breakfast Burrito of Scrambled Egg, Sausage and Cheddar Cheese	\$ 6++ per Guest
Omelets Made to Order** OR Chef's Choice of Breakfast Quiche	\$ 7++ per Guest

* One Banquet Attendant per 75 guests required at a rate of \$25 per Attendant.

**One Chef/Carver per 75 guests required at a rate of \$100 per Chef.

BREAKFAST TABLES

Breakfast menus offered until 10am. Breakfast tables are designed for one hour of service.
Extended service may be pre-arranged for \$2++ per guest guarantee, per hour, max 2 hour extension.

THE BREAKFAST GATHERING

\$24++ per Guest

(Minimum 30 guarantee.)

Orange, Grapefruit, Tomato and Apple Juices

Assorted Fruited, Plain & Low-fat Yogurt

Sliced Seasonal Fresh Fruit and Berries

Danish, Fruit Breads, Coffee Cake, Muffins and Croissants with Butter & Fruit Preserves

Coffee, Decaf and Hot Tea Service

Hot Items: (Choice of 3. Additional Hot Items \$4++ Each)

Country Fresh Scrambled Eggs, Garden Chives

Cherry Smoked Bacon **OR** Sausage Links

Peppermill Breakfast Potatoes with Bell Peppers & Onions

Griddled Almond French Toast served with Warm Vanilla Maple Syrup & Butter

Buttermilk Biscuits and House-made Country Gravy

THE BREAKFAST FEAST

\$28++ per Guest

(Minimum 30 guarantee.)

Orange, Grapefruit, Tomato and Apple Juices

Assorted Fruited, Plain & Low-fat Yogurt

Sliced Seasonal Fresh Fruit and Berries

Danish, Fruit Breads, Coffee Cake, Muffins and Croissants with Butter & Fruit Preserves

Coffee, Decaf and Hot Tea Service

Hot Items: (Choice of 3. Additional Hot Items \$3.95++ Each)

Traditional Eggs Benedict with Hollandaise

Scrambled Eggs with Cheese and Fine Herbs (Tarragon, Thyme, Parsley and/or Chervil)

Chef's Choice of Eggs Benedict

Chef's Choice of Breakfast Quiche

Cherry Smoked Bacon **OR** Sausage Links

Breakfast Marble Potato Hash

House-made Beef Rib Hash

Griddled Almond French Toast served with Warm Vanilla Maple Syrup & Butter

Buttermilk Biscuits and Country Gravy

Steel Cut Oatmeal, Raisins, Bananas & Brown Sugar

BREAKFAST TABLES

Breakfast menus offered until 10am. Breakfast tables are designed for one hour of service.
Extended service may be pre-arranged for \$2++ per guest guarantee, per hour, max 2 hour extension.

THE BRUNCH TABLE

\$40++ per Guest

(Minimum 65 guest guarantee. Menu offered up to 1pm.)

Chilled Items:

(Choice of 4. Additional items \$4++ Each)

Seasonal Field Greens, Ranch & Italian Dressings
Chilled Yogurt and Parfait Bar with Regular & Greek Yogurt (Low-fat, plain & fruited)
with Granola, Diced Seasonal Fruits & Berries
Display of Local and Regional Cheeses with Gourmet Crackers and Lavosh
Heirloom Tomatoes, Fresh Mozzarella, Sweet Onions and Balsamic Syrup
Chilled Penne Pasta with Grilled Vegetables and Balsamic Vinaigrette
Mediterranean Couscous
Roasted Pepper Quinoa Salad

Beverage Service:

Orange, Grapefruit, Cranberry, Pineapple, Tomato and Apple Juices
Coffee, Decaf, Hot and Iced Tea Service

Pastries & Sweets:

Fruit Breads, Coffee Cake, Danish, Muffins and Croissants
Hand-crafted Pastries, Decadent Cakes, Pies and Cookies

Hot Items:

(Choice of 4. Additional items \$4++ Each)

Carved Roasted prime Rib of Beef Au Jus, Creamed Horseradish*
Traditional Eggs Benedict with Hollandaise
Scrambled Eggs garnished with Fine Herbs
Chef's Choice of Breakfast Quiche
Almond French Toast & Vanilla Maple Syrup
Cherry Smoked Bacon OR Sausage Links
Grilled Pub Steaks, Caramelized Onion Glaze
Grilled Breast of Chicken with Balsamic-Thyme Glaze and Marble Potato Hash
Pan-seared Halibut with Orange-Artichoke Relish and Lemon Couscous
Chef's Choice of Eggs Benedict
Steamed Seasonal Vegetables

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

PLATED BREAKFAST SELECTIONS

(Minimum 20 guest guarantee.) Breakfast menus offered until 10am.

Plated Breakfast includes Orange Juice,
Breakfast Bakeries Basket, Butter and Fruit Preserves.
Coffee, Decaf and Hot Tea Service

THE CLASSIC

\$19++ per Guest

Country Style Scrambled Eggs with Chives, Breakfast Potatoes and
Choice of Cherry Smoked Bacon, Sausage Links **OR** Grilled Ham

BREAKFAST QUICHE

\$19++ per Guest

Deep Dish Quiche with Spinach, Swiss Cheese and Caramelized Onion
with Fresh Fruit

HEALTHY & LIGHT

\$20++ per Guest

Cholesterol-Free Egg Beaters with Fresh Herbs,
Grilled Peppered Chicken Sausage Links, Grilled Cantaloupe Melon

FRENCH TOAST & HAM

\$19++ per Guest

Griddled Almond French Toast, Warm Vanilla Maple Syrup,
Grilled Ham Steak

BREAKFAST BURRITO

\$19++ per Guest

Scrambled Eggs with Chorizo, Green Onions, Jack Cheese,
Pico de Gallo, Breakfast Potatoes

STEAK & EGGS

\$22++ per Guest

Grilled Pub Steak, Breakfast Potatoes, Scrambled Eggs,
Sautéed Mushrooms

FULL ENGLISH BREAKFAST

\$28++ per Guest

Poached Egg, Fried Bread, Banger, Black Pudding,
Baked Beans, Grilled Tomato, Bubble and Squeak, Mushroom

PEPPERMILL BREAK PACKAGES

(Minimum 15 guest guarantee.) All breaks are serviced 30 minutes.
Extended food service may be prearranged for \$3.95++ per guest guarantee, per half hour.

SALTY & SWEET

\$12++ per Guest

Cookies, Brownies, Pretzels & Potato Chips
Coffee, Decaf and Hot Tea Service, Soft Drinks, Still & Sparkling Bottled Waters

THE ENERGIZER

\$12++ per Guest

Whole Fruit, Granola Bars and Power Bars
Coffee, Decaf and Hot Tea Service, Soft Drinks, Still & Sparkling Bottled Waters

AT THE MOVIES

\$12++ per Guest

Popcorn, Cracker Jacks and Candy Bars
Coffee, Decaf and Hot Tea Service, Soft Drinks, Still & Sparkling Bottled Waters

THE HOT TAMALE

\$12++ per Guest

Warm Dulce de Leche Churros
Tortilla Chips served with Warm Nacho Queso, Sliced Jalapeno, Salsa,
Sour Cream & Guacamole
Coffee, Decaf and Hot Tea Service, Soft Drinks, Still & Sparkling Bottled Waters

FLAVORED COFFEE STATION BREAK

\$14++ per Guest

Mini Dessert Pastries & Assorted Cookies
Fresh Brewed Coffee, Decaf and Hot Teas served with Whipped Cream,
Chocolate Syrup, Sugars, Cinnamon, Flavor Shots of Vanilla, Hazelnut & Irish Mint.
Soft Drinks, Still & Sparkling Bottled Waters

ALL DAY BREAK PACKAGE

\$30++ per Guest

AM Continental:

Orange, Grapefruit, Apple, Tomato Juice
Yogurts: Regular and Greek (Plain, Assorted Fruited and Low-fat)
Sliced Seasonal Fruit & Berries
Danish, Muffins, Fruit Breads, Coffee Cakes, Croissants, Butter and Fruit Preserves
Coffee, Decaf and Hot Tea Service

Mid-Morning Break:

Soft Drinks, Still & Sparkling Bottled Waters, Coffee, Decaf and Hot Tea Service

Sweet & Salty PM Break:

Cookies, Brownies, Pretzels & Potato Chips
Coffee, Decaf and Hot Tea Service, Soft Drinks, Still & Sparkling Bottled Waters

À LA CARTE REFRESHMENTS

BEVERAGES

Coffee, Decaf, Hot Chocolate, Hot Herbal & Regular Teas (Minimum order 2 gallons.)	\$38++ per Gallon
Iced Tea, Lemonade and Fruit Punch	\$38++ per Gallon
Iced Water Infused with Lemons & Limes	\$30++ per Gallon
Chilled Fruit Juices:	\$16++ per Quart
Orange, Grapefruit, Pineapple, Cranberry, Apple OR Tomato	
Soft Drinks, Sparkling Waters (Evian, Perrier) OR Bottled Water	\$ 3.25++ Each
Starbucks® Frappuccino® Blended Coffees (Coffee, Mocha and Vanilla)	\$ 4++ Each
Bottled Juices, Sobe, Pure Leaf Tea™ OR Energy Drinks (Red Bull)	\$ 4++ Each
Whole Skim or Chocolate Milk (Half Pint)	\$ 2++ Each

AM BREAKS

Coffee Cake or Fruit Bread Slices	\$25++ per Dozen
Danish, Assorted Donuts, Croissants or Muffins	\$35++ per Dozen
Bagels with Butter, Cream Cheese & Fruit Preserves	\$37++ per Dozen
Pecan Sticky Buns OR Cinnamon Rolls	\$37++ per Dozen
Yogurts – Individual Plain, Fruited & Low-fat	\$ 3++ Each
Cereals or Granola with 2% Milk	\$ 5++ Each
Whole Fresh Fruit: Apples, Oranges & Bananas	\$ 2++ Each

PM BREAKS

Cookies Assortment of Chocolate Chip, White Chip, Oatmeal Raisin, Peanut Butter and Double Chocolate	\$29++ per Dozen
Chocolate Fudge Brownies, Lemon Bars or Rice Crispy Treats	\$29++ per Dozen
Power Bars	\$ 4++ Each
Candy Bars OR Granola Bars	\$ 3++ Each
Ice Cream Bars (Minimum order 25)	\$ 4++ Each
White and Dark Chocolate Dipped Strawberries	\$37++ per Dozen
Potato Chips OR Fritos® Chips (Individual Bags)	\$ 2++ Each
Potato Chips, Tortilla Chips, Pretzels OR Butter Flavored Popcorn	\$11++ per Pound
Guacamole Dip, Onion Dip, Spinach Dip, Ranch Dip OR Salsa Fresca	\$19++ per Quart
Mixed Nuts OR Smoked Almonds	\$21++ per Pound

CHILLED PLATED LUNCH

(Minimum 20 guest guarantee.) Lunch offered until 2pm.

Host may choose up to 2 single entrées with 30+ guests. Higher priced entrée will be charged for both entrées.

Chilled plated menus are served with a selection of **one dessert** per event, rolls and butter, Coffee, decaf, hot & iced tea service during the meal.

ROMAN CHICKEN SANDWICH

\$21++ per Guest

Chilled, Grilled Chicken Breast, Provolone, Spinach, Provolone, Tomato, Red Onion, Basil Pesto Mayo, Ciabatta Bread, Penne Pasta Salad, Pepperoncini

CHICKEN WRAP

\$21++ per Guest

Chilled, Sliced Chicken Breast, Flour Tortilla, Shredded Iceberg, Jack Cheese, Pico de Gallo, Cilantro-Green Chili Mayo, Corn & Black Bean Salad

ASIAN BEEF SALAD

\$25++ per Guest

Seared Asian Marinated Beef, Soba Noodles, Shiitake Mushrooms, Bell Pepper, Cabbage, Green Onion, Ginger-Hoisin Dressing

POACHED SALMON SALAD

\$25++ per Guest

Chilled Poached Salmon, Baby Kale, Diced Tomatoes, Toasted Almonds, Shaved Fennel, Lemon & Roasted Garlic Vinaigrette

CHOICE CAESAR SALAD

\$18++ per Guest

Torn Romaine Leaves, Parmesan Cheese, Croutons, House made Caesar Dressing

with Chilled, Grilled Sliced Chicken Breast

\$22++ per Guest

with Chilled, Grilled Shrimp

\$26++ per Guest

CHOPPED TURKEY SALAD

\$23++ per Guest

Diced Turkey Breast, Chopped Iceberg Lettuce, Dried Cranberries, Toasted Almonds, Granola, Blueberry-Yogurt Dressing

LUNCH DESSERT OPTIONS

(Choice of One per Event.)

Cream Cheese Carrot Cake

New York Cheesecake with Berry Compote

Fresh Fruit Tart

Key Lime Tart with Fresh Raspberries

Layered Chocolate Fudge Cake, Vanilla Anglaise

Mango Mousse Bomb with Raspberry Coulis

HOT PLATED LUNCH

(Minimum 20 guest guarantee.) Lunch offered until 2pm. Host may choose up to 2 single entrées with 30+ guests.
Higher priced entrée will be charged for both entrées. Starches, vegetable, 1st and 3rd course will be the same.
A final guest guarantee for each entrée is required 3 business days prior.

Hot plated menus are served with a selection of **one first course**, seasonal vegetables, rolls & butter, **one dessert** per event, coffee, decaf, hot & iced tea service during the meal.

CHICKEN PICCATA **\$23++ per Guest**
Sautéed Herb & Egg Dipped Chicken Breast, Mushroom, Capers, Lemon Butter Sauce,
Roasted Garlic and Sun-dried Tomato Marble Potatoes

POACHED SALMON **\$25++ per Guest**
Citrus Poached Salmon Fillet, Ponzu Wasabi Sauce, Green Tea Steamed Rice

GRILLED PUB STEAK **\$26++ per Guest**
Grilled 6 Ounce Pub Steak, Caramelized Onions, Mustard-Beer Sauce, Stout Barley

STUFFED CHICKEN **\$24++ per Guest**
Roasted Breast of Chicken, Dried Mediterranean Fruit Stuffing, Port Wine Glaze,
Preserved Lemon Couscous

SEARED HALIBUT **\$28++ per Guest**
Pan-seared Halibut, Orange-Fennel Salad, Kalamata Olive Risotto

VEGETARIAN ENTRÉES **\$23++ per Guest**
Option #1: Grilled Onion, Peppers and Fennel with Balsamic Glaze over Herbed Polenta
Option #2: Ratatouille in a Herbed Spaghetti Squash Nest
Option #3: Moroccan Vegetable Tagine over Couscous (as Vegetarian Option)
or Steamed Rice* (as Vegan Option)

LUNCH FIRST COURSE OPTIONS
Iceberg Wedge, Chopped Tomatoes, Bleu Cheese,
Bacon, Cucumber 1000 Island or Bleu Cheese Dressing

Torn Romaine, Parmesan Cheese, Garlic Croutons,
Pear Tomatoes, House made Caesar Dressing

Mixed Greens, Gorgonzola, Candied Walnuts,
Raspberry Vinaigrette

Seasonal Greens, Pickled Beets, Goat Cheese,
Pistachio Vinaigrette

Chef's Soup of the Day

LUNCH DESSERT OPTIONS
Cream Cheese Carrot Cake
New York Cheesecake, Berry Compote
Fresh Fruit Tart
Key Lime Tart, Fresh Berry
Layered Chocolate Fudge Cake, Vanilla Anglaise
Mango Mousse Bomb, Raspberry Coulis

LUNCH TABLES

Lunch menus offered until 2pm. Table items are replenished for one hour.
Extended service may be pre-arranged for \$2++ per guest guarantee, per hour, max 2 hour extension.

THE DELI TABLE

\$24++ per guest

(Minimum 15 guest guarantee.)

Salads: (Choice of 3)

Tossed Seasonal Greens, Ranch & Italian
Whole Grain Mustard Potato Salad
Spinach Salad with Bacon Dressing
Fresh Fruit Salad Mélange
Grilled Vegetable Penne Pasta Salad
Kale Salad, Lemon-Roasted Garlic Vinaigrette
Chef's Soup of the Day

Assorted Deli Meats & Cheeses:

Oven Roasted Breast of Turkey, Roasted Beef,
Smoke-House Ham, Genoa Salami,
Provolone, Cheddar, Swiss & Monterrey Jack

Condiments & Breads:

Crisp Lettuce, Sliced Ruby Tomatoes,
Bermuda Onions, Sliced Kosher Dill Pickles,
Deli Mustard and Mayonnaise
White, Wheat, Rye, Sourdough & Kaiser Rolls

Coffee, Decaf and Hot & Iced Tea Service

Dessert:

Sumptuous selection of Brownies,
Lemon Squares, Rice Krispy Treats,
Blondies and assorted Cookies

THE SANDWICH TABLE

\$24++ per guest

(Minimum 15 guest guarantee.)

Enjoy the same accompaniments and desserts
as above and save time with Chef's pre-made
sandwiches of assorted deli meats & cheeses on
rolls and bread made fresh daily in our Bakery
that include Sourdough, Focaccia and Ciabatta.
(Portion based on one sandwich portion per guest)

THE FARMER'S MARKET

\$26++ per guest

(Minimum 25 guest guarantee.)

Soups: (Choice of 2)

San Antonio Beef Vegetable, French Onion,
Creamy Forest Mushroom, Navy Bean & Ham,
New England Clam Chowder, Potato Leek,
Roasted Beefsteak Tomato or Chicken Noodle

Garden Salad Bar:

Choice of 2:

Chopped Iceberg, Baby Spinach, Kale,
Mesclun greens, Torn Romaine

Choice of 6:

Cherry Tomatoes, Sliced Cucumbers, Shredded
Carrots, Black Olives, Croutons, Sliced Radish,
Julienne Beets, Garbanzo Beans, Julienne of
Ham, Shredded Cheese, Diced Red Onion,
Sliced Mushrooms, Diced Roasted Red Pepper
Choice of 3: Lemon-Roasted Garlic Vinaigrette,
1000 Island, Ranch, Italian Vinaigrette,
Bleu Cheese, House-made Caser, Honey Mustard

Freshly Baked Rolls with Butter

Coffee, Decaf and Hot & Iced Tea Service

Dessert: Assorted Biscotti, Macarons and Cookies

TABLE ENHANCEMENTS

CHILLED ITEMS

Mediterranean Couscous	\$2++ per Guest
Seasonal Fresh Fruit Salad	\$3++ per Guest
Grilled Chicken Salad	\$3++ per Guest
Albacore Tuna Salad	\$3++ per Guest
Deli-Style Egg Salad	\$3++ per Guest
Roasted Pepper Quinoa Salad	\$3++ per Guest

HOT ITEMS

Sliced Corned Beef Brisket with Sauerkraut	\$4++ per Guest
BBQ Pork Spare Ribs	\$4++ per Guest
Shaved New York Pastrami	\$4++ per Guest
German Potato Salad	\$3++ per Guest

LUNCH TABLES

Lunch menus offered until 2pm. Table items are replenished for one hour.
Extended service may be pre-arranged for \$2++ per guest guarantee, per hour, max 2 hour extension.

THE CHOICE LUNCH TABLE

\$28++ per guest

(Minimum 50 guest guarantee.)

Chilled Items: (Choice of 4)

(Additional Selection \$3++ per Guest)

Chef's Soup of the Day
Mixed Greens with Cucumber, Tomato &
Olives and Chef's Two Dressings
Caesar Salad
Spinach Salad with Bacon Dressing
Caraway Cole Slaw
Seasonal Mixed Fruit Salad
Roasted Pepper Quinoa Salad
Mediterranean Couscous Salad
Roasted Corn and Black Bean Salad
Home Style Country Potato Salad
Grilled Vegetable Penne Salad, Vinaigrette

Sides: (Choice of 2)

(Additional Sides \$3++ per Guest)

Roasted Marble Potatoes
Roasted Garlic-Parmesan Potatoes
Creamy Herbed Polenta
Caramelized Onion Couscous
Cheddar Macaroni and Cheese
Pasta Primavera
Steamed Rice
Mexican Rice
Borracho Beans
Chef's Vegetables
Butter Braised Corn on the Cob
Smoked House Baked Beans
Eggplant Parmesan

Hot Entrées: (Choice of 2)

(Additional Hot selections \$4++ per Guest)

Sliced Corned Beef Brisket, Sauerkraut
Smoked Brisket of Beef, Texas Style BBQ
Sauce
Flame Grilled Italian Sausage, Roasted Onions,
Peppers, Fennel
Country Style Fried Chicken
Sautéed Chicken Piccata
Pan-seared Breast of Chicken,
Wild Mushroom Balsamic Glaze
Roasted, Sliced Turkey Breast,
Cranberry-Almond Dressing
Poached Salmon, Citrus-Fennel Ragout
Baked Halibut, Roasted Tomato & Artichoke
Sauce
Baked Meat and Ricotta Cheese Lasagna
Vegetable Lasagna
Pork Chili Verde, Flour Tortillas
Cheese Enchiladas, Ranchero Sauce
Grilled Tequila-Lime Chicken, Green Chili Sauce

Accompaniments:

Rolls with Creamery Butter
Coffee, Decaf, and Hot & Iced Tea Service

Dessert:

Pastry Chef's finest pastries, Cakes, Pies & Tortes

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

DINNER SALADS & DESSERTS

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.

DINNER SALADS

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

Torn Romaine, Croutons, Pear Tomatoes, House-made Caesar Dressing

Mixed Greens, Gorgonzola, Candied Walnuts, Raspberry Vinaigrette

Kale, Baby Spinach, Shiitake Mushrooms, Diced Red Onion,
Roasted Pepper, Lemon-Roasted Garlic Vinaigrette

Baby Spinach, Dried Cranberries, Toasted Almonds, Granola,
Blueberry Yogurt Dressing

Iceberg Wedge, Chopped Tomatoes, Bacon, Cucumber, Bleu Cheese,
Choice of 1000 Island Dressing or Bleu Cheese Dressing

Seasonal Mesclun Greens, Pickled Beets, Goat Cheese, Pistachio Vinaigrette

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

DINNER DESSERTS

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

Tiramisu, Sweet Cream, Chocolate-dipped Biscotti

Apple Streusel Cheesecake, Caramel Sauce

Carmelia Chocolate Tart, Crunchy Praline

Dark Chocolate Raspberry Cake

Dark and White Chocolate Mousse, Seasonal Berries

Flourless Chocolate Cake, Milk Chocolate Cream

Meyer Lemon Tart, Raspberry Mousse, Vanilla Bean Sauce

DINNER PLATED SELECTIONS

(Minimum 20 guest guarantee.)

Host may choose up to 2 single entrées 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

MEDITERRANEAN STUFFED CHICKEN BREAST

\$34++ per Guest

Roasted Breast of Chicken, stuffed Mediterranean Dried Fruits,
Spiced Wine Glace, Preserved Lemon Couscous

VEGETARIAN ENTRÉES

\$32++ per Guest

Option #1: Grilled Onion, Peppers, Fennel, Balsamic Glaze, Herbed Polenta

Option #2: Ratatouille, Herbed Spaghetti Squash Nest

Option #3: Chef's Sautéed Mushrooms, Madeira, Tarragon, Stout Barley

Option #4: Mediterranean Tagine Vegetables, Couscous

Option #5: Stewed Root Vegetables, Cilantro-Tomatillo Sauce,
Roasted Corn, Black Bean and Cumin Rice

SEARED FILLET OF SALMON

\$36++ per Guest

Fillet of Salmon, Orange-fennel Salad, Kalamata Olive Risotto

PAN-SMOKED SALMON

\$36++ per Guest

Pan-Smoked Salmon Fillet, Horseradish Cream, Roasted Marble Potatoes

BOURBON-CHERRY GLAZED PORK RIB CHOP

\$38++ per Guest

House Blend Dry Rubbed Bone-in Pork Rib Chop, Bourbon-Cherry Glaze,
Smashed Red Potatoes

SPICE RUBBED PORK CHOP

\$38++ per Guest

Pan-seared Mojo Spice Rubbed Pork Rib Chop, Tomatillo-Cilantro Sauce
Cumin Rice Salad, Roasted Corn, Black Beans

DINNER PLATED SELECTIONS

(Minimum 20 guest guarantee.)

Host may choose up to 2 single entrées 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.

<u>MONGOLIAN BRAISED BEEF</u>	\$38++ per Guest
Braised Beef Rib, Mongolian Glaze, Steamed Rice, Baby Bok Choy	
<u>MOROCCAN BRAISED BEEF</u>	\$38++ per Guest
North African Spiced Braised Beef, Tagine Vegetables, Couscous	
<u>ROASTED HALIBUT</u>	\$40++ per Guest
Parmesan Crusted Halibut, Roasted Garlic & Black Pepper Butter, Lemon Risotto	
<u>HERB CRUSTED SEA BASS</u>	\$42++ per Guest
Lemon and Parsley Crusted Chilean Sea Bass, Braised Leeks, Tarragon Cream, Spinach Quinoa	
<u>BAKED SEA BASS</u>	\$42++ per Guest
Baked Chilean Sea Bass, Braised Chard, Red Pepper Coulis, Spinach Quinoa	
<u>GRILLED NEW YORK STEAK</u>	\$45++ per Guest
English Mustard Rubbed Grilled New York Sirloin Steak, Caramelized Onion Jus, Stout Barley, Chef's Vegetables	
<u>BEEF TENDERLOIN & MUSHROOMS</u>	\$48++ per Guest
Seared Beef Tenderloin, Madeira, Roasted Garlic, Mushroom Ragout, Red Pepper Orzo	
<u>PAN-SEARED TENDERLOIN OF BEEF</u>	\$48++ per Guest
Pan-seared Beef Tenderloin, Pomegranate Jus, Creamy Herbed Polenta	

DINNER 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

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

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

THE CHOICE DINNER TABLE

\$40++ per Guest

(Minimum 50 guest guarantee.) Include Rolls with Butter, Coffee, Decaf, Hot & Iced Tea Service.
Buffet items are replenished for one hour. Pre-arranged extended service for \$3++ per guest guarantee, per hour.

Chilled Items: (Choice of 4. Additional item \$3++ per Guest)

Chef's Specialty Soup of the Day; Seasonal Diced Fruit with Berries
Baby Mixed Greens with Cucumber, Tomato and Olives with Ranch and Italian Vinaigrette
Romaine Lettuce, Ciabatta Garlic Croutons, Grated Parmesan, House-made Caesar Dressing
Home-style Country Potato Salad; Caraway Cole Slaw; Penne Pasta & Grilled Vegetables in Vinaigrette
Panzanella Salad with Ciabatta, Fresh Tomato, Basil, Cucumber and Oil & Vinegar
Caprese Salad: Fresh Mozzarella Balls, Basil, Grape Tomatoes tossed in Balsamic Vinaigrette
Orzo Salad with Spinach, Feta, Peas and Parmesan-balsamic Dressing
Couscous Salad; Roasted Pepper Quinoa Salad; Asian Lo Mein Noodle Salad

Entree Items: (Choice of 3. Additional entree item \$4++ per Guest.)

Vegetable Lasagna; Pasta Primavera; Baked Beef & Ricotta Cheese Lasagna; Eggplant Parmesan
Flame-grilled Italian Sausage, Fennel, Peppers, Onions;
Stir-fry Chicken & Vegetables; Beef Broccoli; Vietnamese Spring Rolls, Plum Sauce
Pork Pot Stickers, Chili-Soy Dipping Sauce
Pork Chili Verde, Warm Flour Tortillas; Cheese Enchiladas, Ranchero Sauce
Beef or Chicken Tamales; Grilled Tequila Lime Chicken, Green Chili Sauce
Natural Breast of Chicken in Chasseur Sauce; Breast of Chicken Piccata; Country-style Fried Chicken
Turkey & Cranberry-almond Dressing;
Grilled Pub Steak, Mustard Beer Sauce; Corned Beef Brisket & Sauerkraut
Baked Halibut, Roasted Tomato-artichoke Sauce; Poached Salmon, Citrus-Fennel Ragout
Baked Cod, Herbed Butter; Seared Halibut, Mediterranean Fruit Compote

Accompaniments: (Choice of 3, Additional item \$3++ per Guest)

Roasted Marble Potatoes; Smashed Red Potatoes; Steamed White Rice; Mexicali Red Rice
Aged Cheddar Macaroni and Cheese; Creamy Herbed Polenta; Caramelized Onion Couscous;
Tagine Style Vegetables; Roasted Root Vegetables; Chef's Vegetables
Butter Braised Corn on the Cob; House Baked Beans; Mexican Borracho Beans

Desserts: (Choice of 3. Additional item \$3++ per Guest)

Warm Apple or Cherry Cobbler, Vanilla Ice Cream; Warm Raspberry Cheesecake Bites;
Warm Dulce de Leche Chimis; Chocolate Mexican Mousse; Cheesecake with Berry Compote
Layered Chocolate Fudge Cake; Tiramisu, Espresso Cream
Pastry Chef's Assortment of Pies and Tortes; Fudge Brownies, Blondies and Assorted Cookies

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 \$3++ per Guest:

Beef Brisket, BBQ Sauce; Grilled Smoked Kielbasa; Roast Loin of Pork; or Honey Baked Ham

Add \$4++ per Guest:

Roasted Breast of Turkey; Dry Rubbed Tri-Tip; Poached Salmon Side; or BBQ Pork Spare Ribs

Add \$6++ per Guest:

New York Strip Loin; Ponzu Marinated Ahi Tuna; or Prime Rib, Au Jus, Creamy Horseradish

RANCH DINNER TABLE

\$35++ per Guest

(Minimum 25 guest guarantee.)

Buffet items are replenished for one hour.

Pre-arranged eextended service for \$3++ per guest guarantee, per hour max 2 hour extension.

Soups: (Choice of 2. Additional selection \$3++ per guest.)

San Antonio Beef Vegetable, Creamy Forest Mushroom, Navy Bean & Ham, Potato Leek, Roasted Beefsteak Tomato, French Onion, New England Clam Chowder, or Chicken Noodle

Chilled Items:

Choice of 4 Salads:

Seasonal Mixed Fruit Salad, Mesclun Greens, Kale, Spinach, Torn Romaine, Chopped Iceberg

Choice of 8 Toppings:

Cherry Tomatoes, Sliced Cucumbers, Shredded Carrots, Black Olives, Croutons, Sliced Radish, Julienne Beets, Garbanzo Beans, Shredded Cheddar Cheese , Diced Red Onion, Sliced Mushrooms, Diced Roasted Red Pepper, Shredded Parmesan Cheese, Bleu Cheese Crumbles

Choice of 4 Dressings:

Lemon-Roasted Garlic Vinaigrette, House-made Caesar, 1000 Island, Ranch, Italian Vinaigrette or Bleu Cheese

Hot Carving Station:*

(Menu includes choice of one carving station. Additional selection \$4++ per guest)

Grilled Smoked Kielbasa

Honey Baked Ham

Dry Rubbed Tri-Tip, BBQ Sauce

Poached Salmon

Roast Breast of Turkey

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

Accompaniments:

Choice of 3:

Sliced Ciabatta, Cut Focaccia, Breadsticks, Jalapeno Corn Muffins,

Bacon Cheddar Biscuits served with Butter

Dessert:

Assorted Pies, Cakes and Cookies

Coffee, Decaf, Hot and Iced Tea

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.)

Recommend 4-6 pieces total per guest as an appetizer prior to a meal and 10-12 pieces per guest when intended as a meal.

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 Wings⊗, 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 Croquette*	\$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

⊗ **Gluten Free Options**

* Chilled hors d'oeuvres are best suited for butler service. Butler service may be pre-arranged at a rate of \$25 per hour, per butler. Allocate a minimum of one butler per 50 guests; however, items selected will influence staffing needed to service your guests. Our Executive Chef has asterisked hot hors d'oeuvres that may be butlered; however, please keep in mind that hors d'oeuvre temperatures reduce rapidly during butler service.

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 Pumpernickel 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

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 **\$375++ Each**
(Serves approx. 35-40 guests)

Peppered, Seared Tenderloin of Beef, Brandy-Dijon Essence **\$350++ Each**
(Serves approx. 20-25 guests)

Roasted Prime Rib of Beef, Au Jus & Creamed Horseradish **\$375++ Each**
(Serves approx. 25-30 guests)

Dry-Rubbed, Loin of Pork, Asian Barbecue Sauce **\$225++ Each**
(Serves approx. 35-40 guests)

Oven Roasted Breast of Turkey with Orange-Cranberry Compote **\$250++ Each**
(Serves approx. 35-40 guests)

Chardonnay Poached Side of Pacific Salmon, Citrus-fennel Ragout **\$125++ Each**
(Serves approx. 10-15 guests)

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

PEPPERMILL

RESORT ♦ SPA ♦ CASINO

ANNIVERSARY & BIRTHDAY CAKES

Minimum 48 hour's notice required for cake orders.

Standard Inscription and icing decorations included.

Special Requests or design intricacies may incur additional pricing.

Please advise your Catering contact of the age and gender of the honoree.

Any cake requiring 3 layers or special fillings will incur a surcharge.

<u>SIZE</u>	<u>SERVINGS</u>	<u>STANDARD CAKE</u>	<u>SPECIALTY CAKE</u>
8" Round	5-10	\$30++ Each	\$40++ Each
10" Round	10-12	\$36++ Each	\$48++ Each
12" Round	12-20	\$60++ Each	\$80++ Each
1/2 Sheet	30-45	\$90++ Each	\$120++ Each
Full Sheet	50-70	\$150++ Each	\$200++ Each

STANDARD CAKES

White Cake
Chocolate Cake
Marble
Red Velvet

SPECIALTY CAKES

Carrot Cake
German Chocolate
Chocolate Mousse
Cheese Cake*

FILLING FLAVORS

Cherry Custard Raspberry Lemon

ICING

Vanilla Butter Cream Vanilla Whipped Cream
Chocolate Butter Cream Chocolate Whipped Cream
Cream Cheese Dark Chocolate Ganache

SPECIALTY FILLINGS & ICING

<u>Size</u>	<u>Fresh Fruit Fillings</u>	<u>Rolled Fondant</u>
8" Round	\$40++ Each	\$45++ Each
10" Round	\$48++ Each	\$54++ Each
12" Round	\$80++ Each	\$90++ Each
1/2 Sheet	\$120++ Each	\$140++ Each
Full Sheet	\$200++ Each	\$225++ Each

* Requires Executive Pastry Chef's approval.

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.