

PEPPERMILL RENO

Our Catering and Banquets departments offer you superb food, artistic presentation and flawless service for an event that will exceed your expectations.

Whether you're looking for an intimate space for a small gathering or a grand ballroom for thousands, our variety of exceptional venues can accommodate your vision.

Tuscany Ballroom ♦ Capri Grand Ballroom ♦ Naples Ballroom ♦ Sorrento and Roma Rooms
White Orchid Private Dining ♦ 17th Floor Executive Boardroom and Prefunction Suite ♦ Penthouse Suites



CONTINENTAL BREAKFAST

A guaranteed minimum of 15 guests required for service.

Breakfast menus offered until 11 am. Continental Breakfast serviced for one hour.

Extended service may be prearranged for an additional
\$3.00 ++ per Guest, per hour, up to two hours.

Sierra Sunrise

Chilled Orange, Grapefruit, Apple and Tomato Juices
Assorted Danish, Fruit Breads, Muffins and Croissants
served with Butter and Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Service

\$10.00 ++ per Guest

Tahoe Deluxe

Chilled Orange, Grapefruit, Apple and Tomato Juices
Seasonal Sliced Fresh Fruits and Berries

Assorted Danish, Fruit Breads, Muffins, Croissants and Bagels
served with Butter, Cream Cheese and Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Service

\$14.00 ++ per Guest

The Peppermill

Chilled Orange, Grapefruit, Apple and Tomato Juices
Seasonal Sliced Fresh Fruits and Berries

Chilled Assorted Plain and Fruited Yogurts

Assorted Individual Cereals and Granola with 2% Milk

Assorted Danish, Bagels, Muffins, Fruit Breads and Croissants
served with Butter, Cream Cheese and Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Service

\$16.00 ++ per Guest

CONTINENTAL BREAKFAST ENHANCEMENTS

Enhancement prices available in conjunction with Continental Breakfast purchase only.

Enhancements charged per Continental Breakfast guest guarantee.

Croissantwich of Scrambled Eggs, Ham and Cheddar Cheese	\$5.00 ++ per Guest
Breakfast Biscuit of Patty Sausage and Scrambled Eggs	\$5.00 ++ per Guest
Hard-boiled Eggs, Chilled or Hot	\$3.00 ++ per Guest
Country-fresh Scrambled Eggs	\$3.00 ++ per Guest
Breakfast Potatoes	\$3.00 ++ per Guest
Breakfast Sausage, Pork or Turkey, Link or Patty	\$4.00 ++ per Guest
Hickory-smoked Bacon	\$4.00 ++ per Guest
Warm Oatmeal with Raisins, Brown Sugar and Milk	\$4.00 ++ per Guest

EXECUTIVE MEETING PACKAGE

A guaranteed minimum of 15 guests required for service.

Morning Break

(Break serviced for one hour)

Chilled Orange, Grapefruit, Apple and Tomato Juices
Assorted Danish, Muffins, Croissants, Bagels, Fruit Bread and Coffee Cake
served with Butter, Cream Cheese and Fruit Preserves,
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Service

Mid-Morning Break

(Break serviced for 30 minutes)

Seasonal Sliced Fresh Fruit and Berries
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Service
Assorted Soft Drinks

Afternoon Break*

(Break serviced for 30 minutes)

Chocolate Fudge Brownies, Rice Crispy Treats and Cookies
Assorted Soft Drinks and Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Service

\$22.00 ++ per Guest

*Substitute Afternoon Break for a Theme Break at an additional \$3 ++ per Guest

INDIVIDUAL BREAK PRICING

Morning Break

\$10.00 ++ per Guest

Mid-Morning Break

\$10.00 ++ per Guest

Afternoon Break

\$10.00 ++ per Guest



THEME BREAKS

A guaranteed minimum of 15 guests required for service.

All breaks are serviced for 30 minutes.

Extended food service may be prearranged for \$5.00 ++ per original Guest, per half hour.

Theme Breaks include Freshly Brewed Coffee, Decaffeinated Coffee, Select Hot Teas, Iced Tea, Assorted Soft Drinks and Bottled Water.

At the Movies

Freshly Popped Popcorn, Boxed Cracker Jacks
and Assorted Candy Bars

\$10.00 ++ per Guest

Spa

An Assortment of Energy Drinks, Seasonal Sliced Fresh Fruits,
Fruited Yogurt, Assorted Granola and Power Bars

\$10.00 ++ per Guest

Chocoholic

Chocolate Chip Cookies, Chocolate Fudge Brownies
and Chocolate-dipped Strawberries

\$10.00 ++ per Guest

Tuscan Fields

Tiramisu, Sweet Ricotta Cannoli, Mocha Profiteroles,
Assorted Biscotti and Pine Nut Tarts

\$10.00 ++ per Guest

Ice Cream Sundae Social

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

\$13.00 ++ per Guest

Hot Tamale

Tortilla Chips served with Warm Nacho Queso, Pico de Gallo,
Sliced Jalapeños, Guacamole and Warm Churros with Honey

\$10.00 ++ per Guest

A LA CARTE REFRESHMENTS

Beverages

Freshly Brewed Coffee and Decaffeinated Coffee (minimum 2 gallon order)	\$37.00 ++ per Gallon
Assortment of Herbal and Regular Teas & Hot Chocolate (minimum 2 gallon order)	\$37.00 ++ per Gallon
Iced Teas – Regular and Flavored	\$37.00 ++ per Dozen
Lemonade and Fruit Punch	\$37.00 ++ per Dozen
Chilled Fruit Juices: Orange, Grapefruit, Pineapple, Cranberry, Apple and Tomato	\$16.00 ++ Per Quart
Assorted Bottled Juices	\$4.00 ++ Each
Assorted Soft Drinks or Bottled Water	\$3.25 ++ Each
Sparkling Waters (Evian, Perrier)	\$3.50 ++ Each
Starbucks® Frappuccino® Blended Coffee (Coffee, Mocha and Vanilla)	\$3.50 ++ Each
Sobe, Arizona Tea or Energy Drink (Red Bull, 888)	\$4.00 ++ Each
Whole, Skim or Chocolate Milk (half pint)	\$2.00 ++ Each

A La Carte Breaks

Freshly Baked Assorted Danish, Croissants or Muffins	\$32.00 ++ per Dozen
Selection of Bagels with Plain and Flavored Cream Cheese	\$32.00 ++ per Dozen
Coffee Cake or Fruit Bread Slices	\$24.00 ++ per Dozen
Pecan Sticky Buns, Cinnamon Rolls or Assorted Doughnuts	\$32.00 ++ Per Dozen
Assorted Individual Fruited Yogurts	\$3.00 ++ Each
Assorted Dry Cereals or Granola with Milk	\$4.00 ++ Each
Whole Fresh Fruit: Apples, Oranges and Bananas	\$2.50 ++ Each
Sliced Fresh Seasonal Fruit	\$8.00 ++ per Guest
Croissantwich of Scrambled Eggs, Ham and Cheddar Cheese (minimum order 15)	\$9.00 ++ Each
Breakfast Biscuit of Patty Sausage with Scrambled Eggs (minimum order 15)	\$9.00 ++ Each
Assorted Cookies: Chewy Chocolate Chip, Oatmeal Raisin, Peanut Butter, White Chocolate Chip, Chocolate and Healthy Cookies	\$27.00 ++ per Dozen
Chocolate Fudge Brownies, Lemon Bars or Rice Crispy Treats	\$27.00 ++ per Dozen
Assorted Candy Bars, Granola Bars or Power Bars	\$3.00 ++ Each
Assorted Premium Ice Cream Bars (minimum order 25)	\$4.00 ++ Each
Hot, Soft Pretzels with Samuel Adams Ale Cheese Sauce	\$4.00 ++ Each
Assorted French and Italian Pastries	\$30.00 ++ Per Dozen
White and Dark Chocolate-dipped Strawberries	\$30.00 ++ Per Dozen
Individual Bags of Potato Chips or Fritos® Corn Chips	\$2.00 ++ Each
Potato Chips, Tortilla Chips or Butter-flavored Popcorn	\$14.00 ++ Each
Guacamole Dip	\$28.00 ++ per Quart
Onion Dip, Spinach Dip, Ranch Dip or Salsa Fresca	\$26.00 ++ per Quart
Mixed Nuts or Smoked Almonds	\$21.00 ++ per Pound



PLATED BREAKFAST SELECTIONS

*A guaranteed minimum of 20 guests required for service.
(Breakfast menus offered until 10:30 am)*

All plated Breakfasts include Freshly Squeezed Orange Juice, Assorted Breakfast Bakeries served with Butter and Fruit Preserves, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Service

Peppermill Breakfast

Fresh Scrambled Eggs, Hickory Smoked Bacon and Sausage Links, served with Breakfast Potatoes
\$18.00 ++ per Guest

French Toast Breakfast

Cinnamon and Vanilla Bean French Toast topped with Warm Fruit and Berry Compote, served with Grilled Ham Steak
\$17.00 ++ per Guest

The Country Scramble

Twin Buttermilk Biscuits topped with Scrambled Eggs, Sausage Patty and Country Gravy served with Breakfast Potatoes
\$18.00 ++ per Guest

Hearty & Healthy Breakfast

Cholesterol-Free Egg Beaters® with Fresh Herbs
Grilled Turkey Sausage Links
Grilled Cantaloupe Melon
\$18.00 ++ per Guest

Deep-Dish Quiche Breakfast

Freshly Baked Quiche made with Bacon, Onion and Cheddar Cheese, garnished with Grape Tomatoes and served with Fresh Fruit Brochette
\$17.00 ++ per Guest

Steak & Egg Breakfast

Grilled Petite Filet Mignon and Scrambled Eggs with Shiitake Mushrooms, Steamed Asparagus and Broiled Tomato, served with Breakfast Potatoes
\$22.00++ per Guest

BREAKFAST BUFFETS

*A guaranteed minimum of 50 guests required for service.
(Breakfast menus offered until 10:30 am)*

Buffet items are replenished for one hour. Extended service may be prearranged for an additional \$3.00 ++ per Guest, per hour, up to two hours.

The Heavenly Buffet

Chilled Orange, Grapefruit, Tomato and Apple Juices
Sliced Seasonal Fresh Fruit and Berries
Chilled Assorted Yogurts
Assorted Individual Cereals and Granola with 2% Milk
Assortment of Fresh Breakfast Bakeries and Bagels
served with Butter, Cream Cheese and Assorted Fruit Preserves

Country Fresh Scrambled Eggs with Garden Chives
Hickory Smoked Bacon and Country Breakfast Links
Grilled French Toast with Warm Maple Syrup and Butter
Breakfast Potatoes

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Service
\$22.00 ++ per Guest

The Incline Buffet

Chilled Orange, Grapefruit, Tomato and Apple Juices
Seasonal Sliced Melons, Tropical Fruits and Berries Display
Chilled Assorted Yogurts
Assorted Individual Cereals and Granola with 2% Milk
Assortment of Fresh Breakfast Bakeries and Bagels
served with Butter, Cream Cheese and Assorted Fruit Preserves

Eggs and Omelets Made to Order by a Culinary Professional
(One Chef per 50 guests required at a rate of \$100 per Chef)

Country Fresh Scrambled Eggs with Garden Chives
Warm Cheese Blintzes with Wild Cherry Sauce and Sour Cream
Potato Pancakes, Corned Beef Hash

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Service
\$24.00 ++ per Guest



PEPPERMILL BOXED LUNCHES

A guaranteed minimum of 15 guests required for service.

(Lunch menus offered until 3 pm)

Split menu boxed lunch selections must be ordered in increments of 10 minimum.

The Tuscan Wrap

Mortadella, Genoa Salami, Capicola, Smoked Ham,
Provolone and Mozzarella Cheeses
with Leaf Lettuce, Sun-dried Tomatoes and Mayonnaise
Wrapped in a Sun-dried Tomato Tortilla
Pesto Tortellini Salad, Granny Smith Apple, Gourmet Italian Cookies,
Choice of Soft Drink or Bottled Water
\$19.00 ++ per Guest

The Golfer

Chilled Sliced Roast Beef on French Baguette with Gruyère Cheese,
Baby Romaine, Sliced Roma Tomatoes, Stone Ground Mustard-Mayo
Country Potato Salad, Triple Fudge Brownie, California Orange
Choice of Soft Drink or Bottled Water
\$19.00 ++ per Guest

The Deli

Corned Beef on Deli Rye, Swiss Cheese, Deli Mustard, Deli-style Cole Slaw,
Jumbo Chocolate Chip Cookie
California Orange
Choice of Soft Drink or Bottled Water
\$19.00 ++ per Guest

The New Yorker

Pastrami on Deli Rye with Swiss Cheese, Deli Mustard, Deli-style Cole Slaw,
Jumbo Chocolate Chip Cookie
California Orange
Choice of Soft Drink or Bottled Water
\$19.00 ++ per Guest

The Sonoran Wrap

Sliced Grilled Chicken Breast in a Tortilla Wrap with Crisp Romaine,
Parmesan Cheese and Cilantro-Caesar Dressing
Tortilla Chips with Salsa Fresca
Ruby Red Apple
Chocolate Dipped Biscotti
Choice of Soft Drink or Bottled Water
\$19.00 ++ per Guest

LUNCHEON SALADS

Choice of one salad per event.

Garden Salad

Seasonal Baby Greens with Ruby Tomatoes, Cucumbers, Radish Sprouts,
Carrots and Beets with Raspberry Vinaigrette

Caesar Salad

Hearts of Romaine with Garlic Croutons, Parmesan Cheese and Caesar Dressing

Spinach Salad

Baby Spinach Leaves with Caramelized Pecans, Red Onions and Blue Cheese
with Honey-Dijon Vinaigrette

Island Fresh Salad

Butter Lettuce, Baby Romaine, Baby Tomatoes, Carrots, Jicama and
Goat Cheese with Thyme Vinaigrette

Salad Italiano

Romaine and Iceberg Lettuce, Tomatoes, Black Olives, Garbanzo Beans,
Genoa Salami, Parmesan Cheese and Creamy Italian Dressing

Mediterranean Salad

Iceberg and Romaine Lettuce, Feta Cheese, Tomatoes, Kalamata Olives,
Cucumber and Red Onions with Oregano-Red Wine Vinaigrette

LUNCHEON DESSERTS

Choice of one dessert per event.

Caramel Apple Pie with Cinnamon Chantilly

German Chocolate Cake

Cream Cheese Carrot Cake

Chocolate Raspberry Cake

New York-style Cheesecake with Berry Compote

Fresh Fruit Tart

Rum Torte

Raspberry Swirl Cheesecake

Apple Upside Down Cake with Salty Caramel and Whipped Cream



CHILLED LUNCHEONS

A guaranteed minimum of 15 guests required for service.

(Lunch menus offered until 3 pm)

Host may choose up to two single entrées per event. Higher-priced entrée will be charged for both entrées.

On split menus, the starches, vegetable, first and third courses will be the same for all guests.

Chilled Luncheons include choice of Salad, Dessert, Freshly Baked Rolls and Butter,
Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea Service

Chicken Ciabatta

Chilled, Grilled Chicken Breast with Pancetta Bacon, Provolone Cheese,
Roma Tomatoes, Baby Romaine and Basil-Pesto Mayonnaise on Ciabatta Bread
Tri-color Tortellini Salad and Pepperoncini

\$19.00 ++ per Guest

Beef Brisket Hoagie

Chilled, Sliced Smoked Brisket of Beef on Hoagie Roll with Horseradish Cream,
Jack Cheese, Leaf Lettuce and Tomato, Country Potato Salad and Cherry Peppers

\$19.00 ++ per Guest

Chicken Caesar Wrap

Chilled, Sliced, Grilled Chicken Breast wrapped in a Spinach Tortilla with
Hearts of Romaine, Parmesan Cheese and Cilantro Caesar Dressing, Teardrop Tomato Salad

\$19.00 ++ per Guest

Italian Baguette

Prosciutto, Capicola, Mortadella, Genoa Salami and Smoked Ham with Provolone and Mozzarella Cheeses,
Sun-dried Tomato Mayo on Olive Baguette
Roma Tomato Anti-pasto Salad and Pepperoncini with Baby Romaine

\$19.00 ++ per Guest

Chicken Caesar Salad

Romaine Leaves, Parmesan Cheese and Caesar Dressing,
topped with Chilled, Grilled, Sliced Chicken Breast

\$19.00 ++ per Guest

Chicken Asian Salad

Ponzu-marinated, Chilled, Grilled Chicken Breast with Napa Cabbage,
Baby Romaine, Red Pepper, Snow Peas and Crispy Wontons with Asian Vinaigrette

\$19.00 ++ per Guest

HOT LUNCHEONS

*A guaranteed minimum of 15 guests required for service.
(Lunch menus offered until 3 pm)*

Host may choose up to two single entrées per event. Higher-priced entrée will be charged for both entrées. On split menus, the starches, vegetable, first and third courses will be the same for all guests.

Luncheon selections include choice of Salad, Dessert, Freshly Baked Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea Service.

Barbequed Tri Tip

Hardwood Grilled Tri Tip with Kansas City Style BBQ Sauce served with Cornbread Pudding and Seasonal Vegetables
\$24.00 ++ per Guest

Chicken Firenze

Chicken Breast stuffed with Ciabatta, Italian Sausage, Mushrooms and Italian Herbs with Sun-dried Tomato Butter and served with Creamy Polenta and Seasonal Vegetables
\$22.00 ++ per Guest

Mahi Mahi Puerto Vallarta

Grilled Mahi Mahi with Roasted Tomatillo Butter Sauce, Red and Green Bell Peppers, Cumin Roasted Potatoes and Seasonal Vegetables
\$23.50 ++ per Guest

Chicken Boulud

Sautéed Chicken Breast with Shiitake Mushrooms, Fava Beans, Baby Red Potatoes and Garlic-Red Wine Sauce
\$22.00 ++ per Guest

Pan-Roasted Alaskan Halibut

Alaskan Halibut Fillet Pan-roasted with Herb Butter Sauce on Creamy Parmesan Polenta, topped with Grape Tomato Relish and served with Seasonal Vegetables
\$25.00 ++ per Guest

Chicken Williamsburg

Chicken Breast stuffed with Apples, Almonds, Sourdough Bread, Herbs and Golden Raisins, finished with Applejack Cream, served with Wild & White Rice and Seasonal Vegetables
\$22.00 ++ per Guest

Salmon Teriyaki

Grilled Fillet of Salmon, Stir-fried Asian Vegetables, Fried Rice and Ginger-Scallion Sauce
\$24.00 ++ per Guest



HOT LUNCHEONS

A guaranteed minimum of 15 guests required for service.

(Lunch menus offered until 3 pm)

Host may choose up to two single entrées per event. Higher-priced entrée will be charged for both entrées. On split menus, the starches, vegetable, first and third courses will be the same for all guests.

Luncheon selections include choice of Salad, Dessert, Freshly Baked Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea Service.

Chicken Sorrento

Breast of Chicken sautéed in Butter with Lemon, Capers, Mushrooms and Pinot Grigio, served with Roasted Garlic Potatoes and Seasonal Vegetables

\$23.00 ++ per Guest

Roast Loin of Pork Chef's Way

Pork Loin stuffed with Dried Apples and Apricots, served with Roasted Potatoes, Braised Cabbage and Gingersnap Gravy

\$23.00 ++ per Guest

Chicken Marsala

Chicken Breast sautéed in Butter with Mushrooms, Italian Herbs and Marsala Sauce, served with Wild & White Rice and Seasonal Vegetables

\$22.00 ++ per Guest

Deep-Dish Quiche

Freshly Baked Quiche made with Bacon, Onion and Cheddar Cheese, garnished with Grape Tomatoes and served with Seasonal Vegetables

\$20.00 ++ per Guest

Chicken Reggiano

Chicken Breast stuffed with Spinach, Mushrooms, Parmesan Cheese, Goat Cheese, Onions and Roasted Red Bell Peppers with Roasted Garlic Cream Sauce, served with Creamy Parmesan Polenta and Seasonal Vegetables

\$23.00 ++ per Guest

Petite Filet Mignon of Beef

Pan-broiled Petite Filet Mignon of Beef served with sautéed Wild Mushrooms, Cabernet Sauce and Béarnaise, Roasted Garlic Potatoes and Seasonal Vegetables

\$28.00 ++ per Guest

LUNCH BUFFETS

A guaranteed minimum of 50 guests required for service.

(Lunch menus offered until 3 pm)

Buffet items are replenished for one hour. Extended service may be prearranged for an additional \$3.00 ++ per Guest, per hour, up to two hours.

North Beach Delicatessen Lunch Buffet

Tossed Seasonal Greens with Ranch and Italian Vinaigrette

Home-style Potato Salad, Tri-color Tortellini with Basil-Pesto Vinaigrette
Fresh Fruit Salad M \acute{e} lange

Assorted Deli Meats & Cheeses:

Roasted Breast of Turkey, Savory Roast Beef, Smoke-House Ham, Genoa Salami,
Imported Provolone, Aged Cheddar, Imported Swiss and Danish Havarti

Crisp Lettuce, Sliced Tomatoes, Bermuda Onions, Sliced Dill Pickles,
Deli Mustard, Mayo and Russian Dressing

Assortment of Sliced Breads to include:
White, Wheat, Rye, Sourdough and Kaiser Rolls

Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea Service

Dessert:

Sumptuous selection of Brownies, Blondies and Assorted Cookies

\$24.00 ++ per Guest

Market Garden Lunch Buffet

Choice of Two Specialty Soups:

San Antonio Beef Vegetable, French Onion,
Creamy Forest Mushroom, Navy Bean, New England Clam Chowder,
Manhattan Clam Chowder and Mama's Chicken Noodle

Garden Salad Bar:

A Selection of Tossed Greens, Romaine and Baby Spinach, Sliced Cucumbers, Cherry Tomatoes, Shredded Carrots, Black Olives, Garlic Croutons, Sliced Radishes, Julienne Beets, Julienne of Ham and Turkey Ranch, Italian Vinaigrette and Thousand Island

Additional Salads to include:

Mediterranean Pasta Salad, Seasonal Fresh Fruit Salad,
Grilled Chicken Salad, Asian Lo Mein Salad, Albacore Tuna Salad and Deli-style Egg Salad

Freshly Baked Rolls with Butter
Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea Service

Dessert:

Assorted Biscotti, Macarons and Gourmet Cookies

\$24.00 ++ per Guest



LUNCH BUFFETS

A guaranteed minimum of 50 guests required for service.

(Lunch menus offered until 3 pm)

Buffet items are replenished for one hour. Extended service may be prearranged for an additional \$3.00 ++ per Guest, per hour, up to two hours.

Peppermill Executive Lunch Buffet

Chef's Specialty Soup of the Day

Mixed Baby Greens with Blue Cheese Dressing and Balsamic Vinaigrette

Display of Seasonal Sliced Fruits and Berries

Penne Pasta Salad with Sun-dried Tomatoes, Pine Nuts, Mushrooms and Italian Vinaigrette

Choice of Two Entrées:

Sliced Beef Tri Tip, Wild Mushroom Sauce

Chardonnay Poached Salmon with Basil Pesto Cream

Chicken Breast sautéed in Butter with Mushrooms, Italian Herbs and Marsala Sauce

Cider Braised Loin of Pork, Apple Compote

Sautéed Chicken Breast in Butter with Lemon, Capers, Mushrooms and Pinot Grigio

Sliced Breast of Turkey with Sage Dressing

Sliced Corned Beef Brisket with Vegetable Jardinière

Accompaniments:

Roasted Garlic Potatoes, Seasonal Vegetables, Freshly Baked Rolls with Butter,
Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea Service

Dessert:

An assortment of our Pastry Chef's Finest Pastries, Cakes, Pies and Tortes

\$26.00 ++ per Guest

Reno Rodeo Lunch Buffet

Chilled Items:

Tossed Seasonal Greens with Ranch and Italian Vinaigrette, Country-style Macaroni Salad,
Home-style Country Potato Salad and Seasonal Diced Fresh Fruit Salad

Entrées:

House-smoked Spare Ribs, Sliced Smoked Beef Brisket with Jack Daniel's BBQ Sauce,
Country-style Broasted Chicken and Flame-grilled Smoked Sausage

Accompaniments:

Roasted Red Skin Potatoes, Smoke-House Baked Beans, Seasonal Vegetables,
Baskets of Buttermilk Biscuits and Jalapeño Corn Muffins, Honey Butter,
Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea Service

Dessert:

Warm Apple and Cherry Cobbler with Vanilla Bean Ice Cream

\$27.00 ++ per Guest

LUNCH BUFFETS

A guaranteed minimum of 50 guests required for service.

(Lunch menus offered until 3 pm)

Buffet items are replenished for one hour. Extended service may be prearranged for an additional \$3.00 ++ per Guest, per hour, up to two hours.

Mexican Riviera Lunch Buffet

Soup:

Spicy Tortilla Soup with grilled Chicken and Cilantro

Chilled Items:

Mixed Greens with Olives, Diced Tomatoes, Red Radish, Scallions,
Shredded Jalapeño Jack Cheese and Cilantro-Avocado Dressing

Coconut-Lime Fruit Salad

Roasted Corn and Black Bean Salad

Entrées:

Pork Chili Verde

Cheese Enchiladas with Ranchero Sauce

Grilled Chicken Braised in Dos Equis Beer

Chipotle Carne Asada Fajitas

served with Lettuce, Tomatoes, Pico de Gallo, Sour Cream, Guacamole

Shredded Cheese and Warm Flour Tortillas

Accompaniments:

Steamed Seasonal Vegetables

Borracho Beans

Mexican Red Rice

Golden Tortilla Chips and Salsa Cruda

Freshly Baked Rolls with Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea Service

Dessert:

Cinnamon Churros, Kahlúa Mousse Cake, Mexican Chocolate Mousse

\$26.00 ++ per guest



ALL DAY MEETING PACKAGE #1

A guaranteed minimum of 20 guests required for service.

Continental Breakfast

(Continental serviced for one hour)

Orange, Grapefruit, Apple and Tomato Juices
Seasonal Sliced Fresh Fruit and Berries
Assorted Danish, Fruit Breads, Muffins and Croissants
Butter and Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and Select Hot Teas

Mid Morning Break

(Break serviced for 30 minutes)

Freshly Brewed Coffee, Decaffeinated Coffee and Select Hot Teas
Assorted Soft Drinks

Deli Buffet

Tossed Seasonal Greens with Ranch and Italian Vinaigrette
Mediterranean Pasta Salad
Fresh Fruit Salad Mélange

Assorted Meats & Cheeses:

Roasted Breast of Turkey, Savory Roast Beef, Smoke-House Ham, Genoa Salami,
Imported Provolone, Aged Cheddar, Imported Swiss and Danish Havarti

Crisp Lettuce, Sliced Tomatoes, Bermuda Onions, Sliced Dill Pickles,
Deli Mustard, Mayo and Russian Dressing

Assortment of Sliced Breads to Include:

White, Wheat, Rye, Sourdough and Kaiser Rolls
Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea Service

Dessert:

Sumptuous selection of Brownies, Blondies and Assorted Cookies

Afternoon Break

(Break serviced for 30 minutes)

Assorted Cookies, Soft Drinks and Bottled Waters
Freshly Brewed Coffee, Decaffeinated Coffee and Select Hot Teas

\$41.36 ++ per Guest
(\$52 Inclusive per Guest)

ALL DAY MEETING PACKAGE #2

A guaranteed minimum of 50 guests required for service.

Continental Breakfast

(Continental serviced for one hour)

Orange, Grapefruit, Apple and Tomato Juices
Seasonal Sliced Fresh Fruit and Berries
Assorted Danish, Fruit Breads, Muffins and Croissants
Butter and Fruit Preserves
Assorted Cereals and Milk
Freshly Brewed Coffee, Decaffeinated Coffee and Select Hot Teas

Mid Morning Break

(Break serviced for 30 minutes)

Freshly Brewed Coffee, Decaffeinated Coffee and Select Hot Teas
Assorted Soft Drinks

Lunch Buffet

(Buffet serviced for one hour)

Chilled Items:

Tossed Seasonal Greens with Ranch and Italian Vinaigrette
Penne Pasta Salad with Sun-dried Tomatoes, Pine Nuts, Mushrooms and Italian Vinaigrette
Fresh Fruit Salad Mélange

Hot Items:

Sautéed Chicken Piccata, Lemon-Caper Butter
Sliced Beef Tri Tip, Wild Mushroom Sauce
Roasted Red Potatoes
Seasonal Vegetables

Dessert:

Assorted Cakes, Pies and Tortes

Afternoon Break

(Break serviced for 30 minutes)

Rice Crispy Treats, Freshly Popped Popcorn
Soft Drinks and Bottled Waters
Freshly Brewed Coffee, Decaffeinated Coffee and Select Hot Teas

**\$43.75 ++ per Guest
(\$55 Inclusive per Guest)**



ALL DAY MEETING PACKAGE #3

A guaranteed minimum of 50 guests required for service.

Continental Breakfast

(Continental serviced for one hour)

Orange, Grapefruit, Apple and Tomato Juices
Assorted Danish, Fruit Breads, Muffins and Croissants
Butter and Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and Select Hot Teas

Mid Morning Break

(Break serviced for 30 minutes)

Seasonal Sliced Fresh Fruit and Berries
Freshly Brewed Coffee, Decaffeinated Coffee and Select Hot Teas
Assorted Soft Drinks

Lunch Buffet

(Buffet serviced for one hour)

Chilled Items:

Tossed Seasonal Greens with Ranch and Italian Vinaigrette
Home-style Country Potato Salad
Macaroni Salad
Seasonal Fruit Salad

Hot Items:

Sliced, Smoked Brisket of Beef with Jack Daniel's BBQ Sauce
Broasted Chicken
Parmesan Roasted Potatoes
Seasonal Vegetables

Dessert:

Assorted Cakes, Pies and Tortes

Afternoon Break

(Break serviced for 30 minutes)

Brownies, Lemon Bars, Soft Drinks and Bottled Waters
Freshly Brewed Coffee, Decaffeinated Coffee and Select Hot Teas

\$43.75 ++ per Guest
(\$55 Inclusive per Guest)

DINNER SALADS

Choice of one salad per event.

Salad Fresca

Baby Romaine with Gorgonzola Cheese, Spicy Walnuts and Raspberry Vinaigrette

Traditional Spinach Salad

Spinach Leaves, Wild Mushrooms, Chopped Egg, Red Onion Julienne and Warm, Smoky-Bacon Dressing

Insalata Caprese

Ruby Red Tomatoes, Fresh Mozzarella, Cracked Peppercorns,
Basil Pesto Oil and Balsamic Syrup

Greek Isle Salad

Assorted Mixed Greens, Roasted Peppers, Feta Cheese, Artichokes, Tomatoes
with Coriander-Red Wine Vinaigrette

Stilton Bibb Salad

Torn Bibb Lettuce, Sun-dried Cherries, Radicchio, Crumbled Stilton Blue Cheese,
Caramelized Pecans and Rosemary Vinaigrette

Cashew Spinach Salad

Baby Spinach, Frisée, Red Onions, Grapes, Smoked Bacon, Cashews
with Honey-Sesame Vinaigrette

Bouquet Dinner Salad

Bouquet of Field Greens, Teardrop Tomatoes, Enoki Mushrooms, Radish, Jicama Julienne
with Champagne Vinaigrette

Iceberg Wedge Salad

Iceberg Wedge with Chopped Tomatoes, Crispy Bacon, Cucumber and Feta Cheese with
Choice of Blue Cheese or Thousand Island

DINNER DESSERTS

Choice of one dessert per event.

Tiramisu with Frangelica Cream, Chocolate Dipped Biscotti

Country Pippin Apple Tart with Caramel Sauce

Dark and White Chocolate Mousse with Raspberries

Tequila Sunrise Cheesecake with Passion Fruit, Guava and Kiwi Swirl

Flourless Godiva Chocolate Torte with Milk Chocolate Mouseline

Captain Morgan Rum Torte with Chocolate-Banana Compote

Milk Chocolate Ganache Tart with Crunchy Praline

Meyer Lemon Tart with Raspberry Mousse and Vanilla Bean Sauce

Maple Pecan Cheesecake with Seasonal Berries

Valrhona Chocolate Bread Pudding with Warm Rum Anglaise

Meyer Lemon Cheesecake with Chambord Sabayon



PLATED DINNER SELECTIONS

A guaranteed minimum of 15 guests required for service.

Host may choose up to two single entrées per event. Higher-priced entrée will be charged for both entrées.

On split menus, the starches, vegetable, first and third courses will be the same for all guests.

Or Host may choose only one duet or trio entrée selection per event.

Dinner selection includes choice of Salad, Dessert, Chef's Choice of Starch, Seasonal Vegetables, Rolls with Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea Service.

Chicken Wellington

Roasted Breast of Chicken stuffed with Wild Mushrooms and Rice Pilaf with Madeira Sauce

\$29.00 ++ per Guest

Russian River Salmon

Grilled Fillet of Salmon on a bed of Blanched Baby Spinach with Shiitake Mushroom Relish and Pinot Noir Butter Sauce

\$32.00 ++ per Guest

Breast of Chicken Capri

Chicken Breast sautéed with Jumbo Prawns, Fennel, Fresh Dill, Pernod and Cream

\$30.00 ++ per Guest

Alaskan Halibut

Parmesan-crusted Alaskan Halibut, Roasted Fingerling Potatoes and Artichoke Ragout

\$33.00 ++ per Guest

Chicken Rainier

Roasted Breast of Chicken stuffed with Sun-dried Cherries, Walnuts, Cornbread and Medjool Dates with Cinnamon Raisin Sauce

\$29.00 ++ per Guest

Pork Chop Savannah

Pan-roasted Double Pork Chop stuffed with Cornbread Dressing, Country Ham, Mushrooms and Onions with Bacon-Sage Cream Sauce

\$33.00 ++ per Guest

Breast of Chicken Mandarin

Chicken Breast sautéed with Mandarin Oranges, Scallions and Almonds with Dark Raisin Couscous

\$29.00 ++ per Guest

Sea Bass Fiji

Macadamia Nut-crusted, Oven-baked Sea Bass finished with Passion Fruit Butter

\$36.00 ++ per Guest

PLATED DINNER SELECTIONS

A guaranteed minimum of 15 guests required for service.

Host may choose up to two single entrées per event. Higher-priced entrée will be charged for both entrées.

On split menus, the starches, vegetable, first and third courses will be the same for all guests.

Or Host may choose one duet or trio as the entrée selection for all guests.

Dinner selection includes choice of Salad, Dessert, Chef's Choice of Starch, Seasonal Vegetables, Rolls with Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea Service.

Breast of Chicken Neptune

Roasted Breast of Chicken stuffed with Dungeness Crabmeat, Bay Shrimp, Mushrooms, Cheese Risotto and Garden Chives with Lemon Butter Sauce

\$32.00 ++ per Guest

Wood Grilled New York Steak

New York Steak with Caramelized Onions, Sautéed Button Mushrooms and Cabernet Sauce

\$40.00 ++ per Guest

Pan-Seared Sea Bass Venezia

Pan-seared Chilean Sea Bass with Braised Savoy Cabbage, Prosciutto de Parma, Caramelized Onions and Scallion Cream

\$36.00 ++ per Guest

Charbroiled Filet Mignon of Beef

Tender Charbroiled Filet Mignon of Beef
with Sautéed Forest Mushrooms, Roasted Shallots and Red Wine Cream

\$45.00 ++ per Guest

Mixed Grilled Trio

Fire-grilled Petite Filet Mignon, Colorado Lamb Chop and Quail, finished with Merlot Emulsion

\$45.00 ++ per Guest

Chicken & Salmon Duet

Grilled Chicken Breast with Tomato-Basil Compote
paired with Pan-seared Atlantic Salmon with Basil Pesto Cream

\$38.00 ++ per Guest

Petite Filet Mignon & Salmon Duet

Pan-seared Petite Filet Mignon of Beef with Forest Mushrooms and Red Wine-Thyme Ver Jus
paired with Pan-seared Atlantic Salmon topped with Cherry Chutney

\$44.00 ++ per Guest

Filet Mignon & Prawn Duet

Filet Mignon of Beef with Cabernet Essence topped with Jumbo Prawns and Roasted Garlic Cream

\$46.00 ++ per Guest



DINNER BUFFETS

A guaranteed minimum of 50 guests required for service.

Buffet items are replenished for one hour. Extended service may be prearranged for an additional \$3.00 ++ per Guest, per hour, up to two hours.

Peppermill Dinner Buffet

Chilled Items:

Seasonal Field Greens with Condiments and Dressings, Fresh Fruit Salad Mélange, Vine-ripened Tomatoes and Fresh Mozzarella with Balsamic Syrup and Chive Oil

Choice of Two Entrées:

Chardonnay Poached Salmon with Bay Shrimp, Pesto Cream
Braised Scallops and Shrimp in Fennel Cream, Mushrooms and Tagliatelle Pasta
Grilled Breast of Chicken with Smoked Ham and Mushrooms, Glazed with Sherry Cream Sauce
Macadamia Nut-crusted Mahi-Mahi with Passion Fruit Sauce
Roasted Pork Loin stuffed with Apricots and Sun-dried Cherries with Balsamic Glaze

Carving Station with Chef Carving:

Roasted Prime Rib of Beef with Au Jus and Creamy Horseradish
(\$100 carving fee per carver applies)

Accompaniments:

Garlic Roasted Potatoes, Seasonal Vegetables, Rolls with Creamery Butter
Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea Service

Dessert:

Assorted Cakes, Pies, Pastries, Tortes and Cookies

\$40.00 ++ per Guest

Tex-Mex Dinner Buffet

Chilled Items:

Marinated Jicama and Carrot Salad with Lime, Cilantro and Jalapeño, Sweet Corn and Nopales Salad
Tossed Greens with Roasted Tomatoes, Olives, Crispy Tortilla Strips and Cumin-Ranch Dressing

Hot Items:

Southwestern-style Sliced, Grilled Tri Tip, Chili Rellenos with Ranchero Sauce and Queso Fresca
Tequila-Lime Chicken tossed with Penne Pasta, Tomatoes, Chilies and Peppers
Chipotle Carne Asada Fajitas served with Warm Flour Tortillas,
Pico De Gallo, Sour Cream, Guacamole and Shredded Cheese

Accompaniments:

Pinto Beans with Mexican Chorizo, Spanish Rice with Onions and Diced Tomatoes
Golden Tortilla Chips and Salsa Cruda, Freshly Baked Rolls with Butter
Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea Service

Dessert:

Margarita Mousse, Kahlúa Mousse Cake, Apple-Blackberry Cobbler,
Lemon Pound Cake with Fresh Fruit Compote

\$39.00 ++ per Guest

DINNER BUFFETS

A guaranteed minimum of 50 guests required for service.

Buffet items are replenished for one hour. Extended service may be prearranged for an additional \$3.00 ++ per Guest, per hour, up to two hours.

Pacific Rim Buffet

Soup:

Hot and Sour Soup

Chilled Items:

Mixed Salad Greens with Mandarin Oranges, Crispy Wontons and Soy-Sesame Vinaigrette, Chilled Sesame Lo Mein Noodle Salad, Seasonal Sliced Fresh Fruits and Berries, Chinese Chicken Salad with Napa Cabbage, Snow Peas and Crispy Noodles

Hot Items:

Teriyaki-glazed Chicken Breast with Cashews, Ginger and Black Sesame Seeds
Sweet and Sour Shrimp, Korean Style Short Ribs, Mongolian Beef
Shrimp Egg Rolls with Plum and Hot Mustard Dipping Sauce

Accompaniments:

Wasabi Mashed Potatoes, Stir Fried Rice, Stir Fried Asian Vegetables
Rolls with Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea Service

Dessert:

Mango Flan, Mandarin Cheesecake, Macadamia Nut Chocolate Torte,
Thai Tapioca Pudding, Fortune Cookie

\$40.00 ++ per Guest

Fisherman's Wharf Buffet

Soup:

New England Clam Chowder with Oyster Crackers

Chilled Items:

Tossed Seasonal Greens with Ranch, Thousand Island and Italian Vinaigrette
Oceano Coleslaw, Watermelon and Red Onion Salad
Chilled Oysters on the Half Shell with Fresh Horseradish, Tabasco and Citrus

Hot Items:

Peel and Eat Shrimp steamed in Ale
Grilled Sirloin Steak with Sautéed Mushrooms and Sweet Onions
Fire-grilled, Herb-rubbed Chicken
Shellfish Cioppino with Crusty Garlic Bread
Chardonnay-poached Salmon with Bay Shrimp, Pesto Cream

Accompaniments:

Boiled Parsley New Potatoes, Butter Braised Corn on the Cob, Steamed Seasonal Vegetables

Dessert:

Apple Pie, Key Lime Tarts, Strawberry Shortcake and New York Style Cheesecake

\$44.00 ++ per Guest



RECEPTION PACKAGES

A guaranteed minimum of 50 guests required for service.

Items are replenished for up to one hour. Extended service may be prearranged for an additional \$10.00 ++ per Guest, per hour, up to two hours.

The Sorrento

Cold Selections:

Array of Domestic and Imported Cheeses served with Fruit Garnish and Carr's Water Crackers
Classic Crudités Display of Broccoli, Cauliflower, Carrots, Celery and Tomatoes with Ranch Dip
Display of Seasonal Sliced Fruits and Berries

Hot Selections:

Shrimp-Pork Egg Rolls with Plum Sauce and Chinese Mustard
Petite Quiche Lorraine
Spicy Buffalo Chicken Wings and Blue Cheese Dip
Spinach-stuffed Mushrooms
Scandinavian-style Meatballs and Sour Cream-Dill Sauce

\$30.00 ++ per Guest

The Naples

Cold Selections:

Display of Seasonal Sliced Fruits and Berries
Antipasto Display of Prosciutto Ham, Genoa Salami, Capicola, Mortadella, Provolone, Assorted Olives, Peppers and Mushrooms with Italian Breads
Deviled Eggs with San Francisco Bay Shrimp

Hot Selections:

Pork and Pineapple Kabob with Sweet and Sour Sauce
Feta Cheese and Spinach Baked in Phyllo Pastry
Ocean Scallops wrapped in Crispy Bacon with Sauce Verte
Crispy Chicken Fingers with Honey-Mustard Dip
Mushroom Caps filled with Italian Sausage and Spinach

\$34.00 ++ per Guest

RECEPTION PACKAGES

A guaranteed minimum of 50 guests required for service.

Items are replenished for up to one hour. Extended service may be prearranged for an additional \$10.00++ per Guest, per hour, up to two hours.

The Capri

Cold Selections:

Array of Domestic and Imported Cheeses served with Fruit Garnish and Carr's Water Crackers
Classic Crudités Display of Broccoli, Cauliflower, Carrots, Celery and Tomatoes with Ranch Dip
California Rolls with Pickled Ginger, Wasabi and Shoyu Sauce

Hot Selections:

Petite Quiche Loraine
Chicken Satay with Spicy Peanut Sauce
Oysters Rockefeller
Spinach-stuffed Mushroom Caps topped with Parmesan Gratinée
Miniature Beef Wellington and Madeira Sauce
Miniature Dungeness Crab Cake and Rémoulade Sauce

\$39.00 ++ per Guest

The Tuscany

Cold Selections:

Antipasto Display of Prosciutto Ham, Genoa Salami, Capicola,
Mortadella, Provolone, Assorted Olives, Peppers and Mushrooms with Italian Breads
Display of Seasonal Sliced Fruits and Berries
Deluxe Gulf Shrimp on Ice with Spicy Cocktail Sauce and Lemon Wedges

Hot Selections:

Petite Steak Diane with Mushroom-Red Wine Sauce
Coconut Shrimp with Orange Marmalade-Chili Dipping Sauce
Wild Mushroom Beggar's Purse
Crispy Chicken Medallions and Basil-Mayonnaise Dipping Sauce

\$46.00 ++ per Guest



CHILLED HORS D'OEUVRE SELECTIONS

Minimum order increments of 50 pieces per item selected.

We suggest 6-8 pieces per guest with dinner;

10-15 pieces per guest for hors d'oeuvre receptions.

Tier One

\$2.50 ++ per piece, per item

Deviled Eggs with San Francisco Bay Shrimp
Celery Hearts with Gorgonzola Cheese Mousse
Salami Cornucopia with Spicy Soft Cheddar
Mini Profiteroles filled with Garlic Cream Cheese and Chives
Garlic Bruschetta with Roma Tomatoes and Basil Chiffonade

Tier Two

\$3.00 ++ per piece, per item

New Potatoes with Sour Cream, Chives and Crispy Pancetta
Beef Carpaccio on Pesto Crouton
Prosciutto with Seasonal Melon
Boursin Cheese Rondelles crusted with Pistachios
Palm Hearts wrapped in Honey Glazed Ham
Smoked Chicken Sausage on Rye with Mango Chutney

Tier Three

\$3.50 ++ per piece, per item

Smoked Salmon Rosette with Caper Berry and Fresh Dill on Cracked Lavosh
Ahi Tuna Tartare with Wasabi Mousseline on Cucumber Crown
Curried Chicken Salad served in Artichoke Bottoms
Caribbean Shrimp with Mango Sauce on English Cucumber
Dungeness Crab Salad with Chive Crème Fraiche on Red Endive
Scallop Ceviche with Peppers and Cilantro on Corn Tortilla
California Rolls with Crabmeat, Avocado and Cucumber

PEPPERMILL

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HOT HORS D'OEUVRE SELECTIONS

Minimum order increments of 50 pieces per item selected.

We suggest 6-8 pieces per guest with dinner;

10-15 pieces per guest for hors d'oeuvre receptions.

Tier One

\$2.75 ++ per piece, per item

Shrimp-Pork Egg Rolls with Plum Sauce and Chinese Mustard
Breaded Mozzarella Sticks, Basil-Marinara Sauce
Petite Spinach or Lorraine Quiche
Crispy Chicken Fingers with Honey-Mustard Dipping Sauce
Pork and Pineapple Kabob with Sweet and Sour Sauce
Feta Cheese and Spinach Baked in Phyllo Pastry
Scandinavian-style Meatballs, Sour Cream-Dill Sauce
Spicy Buffalo Chicken Wings, Blue Cheese Dip
Spinach-stuffed Mushroom Caps topped with Parmesan Gratinée

Tier Two

\$3.75 ++ per piece, per item

Tequila-dipped Jalapeño Poppers, Ranch Dressing
Southwestern Chicken Mini Burrito
Sesame Chicken Medallions with Mandarin Orange Sauce
Ocean Scallops wrapped in Crispy Bacon, Sauce Verte
Chicken Satay with Spicy Peanut Sauce
Parmesan Artichoke Hearts with Roasted Tomato Butter
Italian Sausage and Spinach-stuffed Mushrooms
Hoisin and Sake-marinated Spare Ribs
Pork Pot Stickers with Chili-Soy Dipping Sauce
Mahogany Chicken Wings with Lemongrass and Cilantro
Mini Beef Burritos with Salsa
Steamed BBQ Pork Buns

Tier Three

\$4.00 ++ per piece, per item

Miniature Beef Wellington, Madeira Sauce
Bacon-Wrapped Grilled Prawns, Tomato-Basil Dipping Sauce
Miniature Crab Cakes with Rémoulade Sauce
Coconut Shrimp, Orange Marmalade-Chili Dipping Sauce

Tier Four

\$4.50 ++ per piece, per item

Teriyaki-glazed Baby Lamb Chops
Petite Steak Diane with Mushroom-Red Wine Sauce
Oysters Rockefeller or Clams Casino



CHILLED RECEPTION PRESENTATIONS

The Peppermill Raw Bar

Minimum order increments of 50 pieces per item selected.

Our Shellfish and Crustaceans are served on Ice with Spicy Cocktail Sauce, Tabasco, Lemon Wedges and Lime-Cilantro Aioli

Deluxe Gulf Shrimp (minimum 3 pieces per Guest)	\$3.50 ++ per piece
Alaskan Snow Crab Claws	\$3.50 ++ per piece
Alaskan King Crab Legs	\$4.00 ++ per piece
Seasonal Oysters on the Half Shell	\$3.50 ++ per piece
Little Neck Clams on the Half Shell	\$2.75 ++ per piece

Carved Ice Sculptures

Our Master Carver will sculpt reproductions of any logo or intricate designs. Sculptures start at \$300 ++ per block.

Shogun Sushi Action Station

Minimum order increments of 100 pieces per item selected.

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

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

(One Sushi Chef per 75 guests at \$150.00 per hour, up to two hours service.)

Nigiri Sushi

Includes Tuna, Shrimp, Eel, Salmon and Yellowtail

\$3.00 ++ per piece

Sashimi

Includes Ahi Tuna, Pacific Wild Salmon, Yellowtail and Halibut

\$3.50 ++ per piece

Maki Sushi

California Roll (Crab, Avocado and Cucumber)

Spicy Tuna (Tuna, Scallion and Spicy Sauce)

Vegetable (Avocado, Sprouts and Cucumber)

Philadelphia (Salmon, Cream Cheese and Cucumber)

\$3.50 ++ per piece

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

CHILLED RECEPTION PRESENTATIONS

International Cheese Display

An Array of Domestic and Imported Cheeses served with Fruit Garnish and Carr's Water Crackers

Small	\$150.00 ++	(serves approx. 25 guests)
Medium	\$450.00 ++	(serves approx. 75 guests)
Large	\$750.00 ++	(serves approx. 125 guests)

Classic Crudités Display

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

Small	\$125.00 ++	(serves approx. 25 guests)
Medium	\$375.00 ++	(serves approx. 75 guests)
Large	\$625.00 ++	(serves approx. 125 guests)

Fresh Fruit Display

Sliced Seasonal and Tropical Fruits and Berries served with Honey-Yogurt Dip and Raspberry Chantilly

Small	\$125.00 ++	(serves approx. 25 guests)
Medium	\$375.00 ++	(serves approx. 75 guests)
Large	\$625.00 ++	(serves approx. 125 guests)

Balsamic Roasted Vegetable Display

Assortment of Baby Vegetables to include Carrots, Zucchini, Cherry Tomatoes, Patty Pan Squash, Pea Pods, Scallions and Watermelon Radish with Dipping Sauces

Small	\$144.00 ++	(serves approx. 25 guests)
Medium	\$430.00 ++	(serves approx. 75 guests)
Large	\$720.00 ++	(serves approx. 125 guests)

Antipasto Display

Selected Italian Hors d'oeuvres to include Prosciutto Ham, Genoa Salami, Capicola, Mortadella, Provolone, assorted Olives, Peppers and Mushrooms with Italian Breads

Small	\$250.00 ++	(serves approx. 25 guests)
Medium	\$750.00 ++	(serves approx. 75 guests)
Large	\$1,125.00 ++	(serves approx. 125 guests)

Meat and Cheese Display

An Array of Deli Meats and Cheeses to include Roasted Turkey, Smoke-House Ham, Roast Beef, Genoa Salami, Swiss and Cheddar Cheeses with appropriate condiments and Breads

Small	\$300.00 ++	(serves approx. 25 guests)
Medium	\$900.00 ++	(serves approx. 75 guests)
Large	\$1,500.00 ++	(serves approx. 125 guests)

Smoked Salmon Display

House-smoked Atlantic Salmon Side or Tequila Cilantro-cured Salmon Lox served with Capers, Onions, Egg Whites and Yolks, Cream Cheese and Pumpernickel Rondelles

\$250.00 ++ per Display (serves approx. 25 guests)



RECEPTION CARVING STATION

Carvery items are served in conjunction with three or more hors d'oeuvre selections or buffets only.

A fee of \$100 will be charged for a uniformed culinary professional (two hours).

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

Baron of Beef with Creamy Horseradish, Mayonnaise and Stone Ground Mustard (Serves approx. 125 guests)	\$700.00 ++
Herb-cruste d New York Beef Sirloin, Merlot Demi-glace Reduction (Serves approx. 40 guests)	\$340.00 ++
Peppered Roast Tenderloin of Beef, Cabernet Sauvignon Essence (Serves approx. 25 guests)	\$300.00 ++
Roasted Prime Rib of Beef, Au Jus with Creamy Horseradish (Serves approx. 30 guests)	\$360.00 ++
Jack Daniel's-glazed Loin of Pork stuffed with Apricots and Sun-dried Cherries, Cider Glaze (Serves approx. 40 guests)	\$200.00 ++
Rosemary and Garlic-cruste d Leg of Lamb with Minted Au Jus (Serves approx. 30 guests)	\$195.00 ++
Honey-glazed Country Ham, Pineapple-Mustard Sauce (Serves approx. 50 guests)	\$250.00 ++
Oven-roasted Breast of Turkey served with Cranberry Relish (Serves approx. 40 guests)	\$200.00 ++

RECEPTION ACTION STATIONS

A guaranteed minimum of 50 guests required for service.

Action Stations are offered 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. Action stations are not buffets.

Items are prepared based on portion size times the number of guests.

A fee of \$100.00 will be charged for a uniformed culinary professional (two hours).

Tuscany Pasta Station

Tri-Color Tortellini, Penne and Tagliatelle served with Basil Pesto Cream, Marinara and Alfredo Sauces, Parmesan Cheese, Garlic Bread Sticks and Italian Bread

\$14.00 ++ per Guest (Based on 6-ounce portion per Guest)

Scampi Station

Choice of two (2):

Jumbo Prawns tossed in Citrus and Garlic Butter, served with Pesto Crostini

\$19.00 ++ per Guest (Based on 6 pieces per Guest)

Stir-Fry Station

Choice of two (2):

Szechwan Beef, Cashew Chicken, Hunan Pork or Cantonese Vegetable served with Steamed Rice and Fortune Cookies

\$14.00 ++ per Guest (Based on 6-ounce portion per Guest)

Southwestern Station

Dos Equis-marinated Beef, Chicken Fajitas, Shredded Beef Tacos or Chicken Tacos with Crisp Corn Taco Shells or Warm Flour Tortillas, Shredded Cheese, Jalapeños, Lettuce, Tomatoes, Sour Cream, Pico de Gallo, Guacamole and Cilantro

\$16.00 ++ per Guest (Based on 6-ounce portion per Guest)

Pizza Station

Choice of three (3):

Five Cheese; Vegetarian; Pepperoni; Sausage and Mushroom; Smoked Chicken, Roma Tomato, Basil, Buffalo Mozzarella, Red Onion and BBQ Sauce; or Smoked Ham, Smoked Gouda, Scallions, Red Onion and Pineapple

\$14.00 ++ per Guest (Based on 3 slices total per Guest)

Risotto Station

Choice of two (2):

Saffron Milanese, Wild Mushroom, Sun-dried Tomato or Red Wine-Pancetta served with Parmigiano-Reggiano Cheese

(Based on 6-ounce portion per Guest)

\$13.00 ++ per Guest

Petite Steak Diane Station

Medallions of Filet Mignon sautéed with Wild Mushrooms, Red Wine Demi, Dijon Mustard and Flambéed with Brandy

(4-ounce portion per Guest)

\$16.00 ++ per Guest

Baked Potato Station

Salt and Pepper Crusted Bakers with choice of toppings: Cheddar, Chives, Green Onions, Sun-dried Tomatoes, Crispy Bacon, Chopped Broccoli, Sour Cream, Butter, Caramelized Onions and Chili

\$12.00 ++ per Guest (Based on two potato halves per guest)



DECADENT DESSERT RECEPTIONS

A guaranteed minimum of 50 guests required for service.

Dessert receptions are served buffet style in conjunction with three or more hors d'oeuvre selections or a buffet.

Dessert reception service includes Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea.

Chocolate Tivoli Fountain

Deep, Dark Chocolate cascading from the fountain with delights including fresh Strawberries, cubed Pineapple, Marshmallows and cubed Vanilla Bean Pound Cake

\$14.00 ++ per Guest

Ice Cream Sundae Social

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

\$13.00 ++ per Guest

Grand Dessert Station

Our award-winning Pastry Chef and his team create a work of art with International Cakes, Tortes, Pies, Candies, Mousses and Fine Pastries

\$14.00 ++ per Guest

Chocoholic's Dream

Cakes, Candies, International Pastries, Tortes and other hand-crafted Desserts are made with White, Dark and Milk Chocolate

\$14.00 ++ per Guest

DESSERT ACTION STATION

A guaranteed minimum of 50 guests required for service.

Action stations are offered 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.

Action stations are not buffets. Items are prepared based on portion size times the number of guests.

A fee of \$100 will be charged for a uniformed culinary professional (two hours).

Flaming Dessert Action Station

Cherries Jubilee, Bananas Foster or Strawberries Romanoff presented with specialty Vanilla Bean and Mocha Ice Creams Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

\$10.00 ++ per Guest

ANNIVERSARY & BIRTHDAY CAKES

Minimum 48-hours notice is required for cake orders.

Standard Inscription and icing decorations are included.

Special requests or design intricacies may incur additional pricing.

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

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

Size	Servings	Standard Cake	Specialty Cake
8" Round	5-10	\$30.00 ++ Each	\$40.00 ++ Each
10" Round	10-12	\$36.00 ++ Each	\$48.00 ++ Each
12" Round	12-20	\$60.00 ++ Each	\$80.00 ++ Each
1/2 Sheet	30-45	\$90.00 ++ Each	\$120.00 ++ Each
Full Sheet	50-70	\$150.00 ++ Each	\$200.00 ++ Each

STANDARD CAKES

White Cake
 Chocolate Cake
 Marble

SPECIALTY CAKES

Black Forest
 Carrot Cake
 German Chocolate
 Chocolate Mousse
 Cheesecake*

FILLING FLAVORS

Cherry
 Custard
 Raspberry
 Lemon

ICING

Vanilla Butter Cream
 Chocolate Butter Cream
 White Chocolate Ganache
 Vanilla Whipped Cream
 Chocolate Whipped Cream
 Dark Chocolate Ganache

SPECIALTY FILLINGS & ICING

Size	Fresh Fruit Fillings	Rolled Fondant
8" Round	\$40.00 ++ Each	\$45.00 ++ Each
10" Round	\$48.00 ++ Each	\$54.00 ++ Each
12" Round	\$80.00 ++ Each	\$90.00 ++ Each
1/2 Sheet	\$120.00 ++ Each	\$140.00 ++ Each
Full Sheet	\$200.00 ++ Each	\$225.00 ++ Each

**Requires Executive Pastry Chef's approval.*



FROM PEPPERMILL'S WINE CELLAR

Our catering team, along with our cellar master, has assembled a list comprised of many varietals from our extensive wine cellar. These wines have been selected for their quality, availability and how well they complement our cuisine. Should your needs include wines other than those listed, please ask your Catering representative to view our nationally awarded* wine list for additional options.

BANQUET WINE SELECTIONS

Sparkling Wines and Champagne

Kenwood, Yulupa, Cuvee Brut, Sonoma	\$30.00 ++ per Bottle
Domaine Chandon, Brut, Napa	\$38.00 ++ per Bottle
Gloria Ferrer, Royal Cuvee Brut, Carneros	\$52.00 ++ per Bottle
Schramsberg, Blanc de Blancs, California	\$70.00 ++ per Bottle

Alternative Whites

Kenwood, Yulupa, Sonoma County	\$20.00 ++ per Bottle
Geysler Peak, Sauvignon Blanc, California	\$29.00 ++ per Bottle
Piesporter Goldtropfchen, Fanz Reh, Germany	\$30.00 ++ per Bottle
Chateau St. Michelle Riesling, Washington	\$30.00 ++ per Bottle
Santa Margherita, Pinot Grigio, Alto Adige, Italy	\$53.00 ++ per Bottle

Chardonnay

Kenwood, Yulupa, California	\$30.00 ++ per Bottle
Beringer, Napa	\$38.00 ++ per Bottle
Acacia, Carneros	\$40.00 ++ per Bottle
Sonoma Cutrer, Russian River Ranches, Sonoma	\$41.00 ++ per Bottle
Robert Mondavi, Napa	\$45.00 ++ per Bottle

Wine Corkage Fees

A \$15.00 corkage fee will apply per 750ml bottle.

The Executive Director of Food & Beverage must approve all donated wine to confirm source and wine quality prior to guest consumption.

** Wine Spectator's "Best of Award of Excellence" and Wine Enthusiast's "Award of Unique Distinction"*

BANQUET WINE SELECTIONS

Merlot

Kenwood Yulupa, California	\$25.00 ++ per Bottle
Raymond Reserve, California	\$42.00 ++ per Bottle
Markham, Napa	\$49.00 ++ per Bottle
Duckhorn, Napa	\$72.00 ++ per Bottle

Cabernet Sauvignon

Kenwood Yulupa, California	\$25.00 ++ per Bottle
J. Lohr, Seven Oaks Vineyard, Paso Robles	\$36.00 ++ per Bottle
Rodney Strong, Sonoma	\$38.00 ++ per Bottle
Provenance, Rutherford, Napa	\$50.00 ++ per Bottle
Robert Mondavi, Napa	\$62.00 ++ per Bottle

Alternative Reds

Beringer, White Zinfandel, California	\$26.00 ++ per Bottle
Renwood, Zinfandel, Sierra Series, Amador, CA	\$28.00 ++ per Bottle
Kenwood, Pinot Noir, Russian River, Sonoma	\$30.00 ++ per Bottle
King Estate, Pinot Noir, Oregon	\$30.00 ++ per Bottle
Wishing Tree, Shiraz, Australia	\$34.00 ++ per Bottle
Chianti Classico, Antinori Peppoli, Tuscany, Italy	\$55.00 ++ per Bottle

Wine Corkage Fees

A \$15.00 corkage fee will apply per 750ml bottle.
The Executive Director of Food & Beverage must approve all donated wine to confirm source and wine quality prior to guest consumption.



BAR SERVICE

Hosted Hourly Bar Packages

A guaranteed minimum of 35 guests required for service.

Package includes unlimited beverage service of a selection of Liquors, Imported Beers, Microbrews, Domestic Beers, Wine, Mixers, Juices, Sodas and Waters priced per person for the specified time period. Per person prices are based on whole hour increments and are not prorated. Guests should drink responsibly and may be denied service by the Peppermill if deemed necessary.

Premium Brand Package

First Hour \$16.00 ++ per Guest

Additional Hour \$9.50 ++ per Guest

Call Brand Package

First Hour \$14.50 ++ per Guest

Additional Hour \$8.50 ++ per Guest

Please consult with your Catering representative to tailor a custom bar package for your group to include your favorite brands.

Cognacs, Liqueurs and Cordials

Kahlúa
Bailey's Irish Cream
Courvoisier
Grand Marnier
Amaretto di Saronno

Premium Brand Liquor

Ketel One
Glenlivet
Jack Daniel's
Crown Royal
Bombay Sapphire
Patron Silver
Captain Morgan
Absolut
Malibu
Myers's

Call Brand Liquor

Smirnoff
Dewar's
Tanqueray
Jim Beam
Seagram's 7
Bacardi
Jose Cuervo Gold
Korbel Brandy

Domestic Beer

Budweiser
Bud Light
Coors Light

Keg Beer Prices

Domestic Beer \$300.00 ++ per Keg
Imported or Microbrewery Beer
\$550.00 ++ per Keg

Imported Beer

Heineken
Corona
Samuel Adams

House Wines

Kenwood, Yulupa, Chardonnay
Kenwood, Yulupa, Merlot
Kenwood, Yulupa, Cabernet Sauvignon

Premium Wines

BV Coastal, Chardonnay
BV Coastal, Merlot
BV Coastal, Cabernet Sauvignon

BANQUET BAR SERVICE

Cash and hosted bar options are available. Beverages are charged on consumption. Bar revenue must exceed \$500.00 for the first two hours per bar and \$100.00 for each additional hour, or the client will be charged the difference at a hosted price.

	Hosted Price	Cash Price
Premium Liquors	\$5.75 ++	\$6.00
Call Brand Liquors	\$5.00 ++	\$5.25
Cognacs and Cordials	\$6.75 ++	\$7.00
Premium Wine	\$6.00 ++	\$6.50
House Wine	\$5.50 ++	\$6.00
Imported Beer and Microbrews	\$5.00 ++	\$5.25
Domestic Beer	\$4.25 ++	\$4.50
Soda and Fruit Juice	\$3.25 ++	\$3.50
Mineral Waters, Sparkling or Still	\$3.25 ++	\$3.50

A Cocktail Server may be requested at \$25.00 per hour with a two-hour minimum. One server per 75 guests is suggested.

SPECIALTY BEVERAGE STATIONS

Cash and hosted options available. Beverages are charged on consumption. Beverage Station revenue must exceed \$500 for the first two hours per bar and \$100 for each additional hour, or the client will be charged the difference at a hosted price.

Martini Madness

Our on-premise mixologists will create classic Martinis, Cosmopolitans, Chocolate Martinis, Sour Apples, Lemon Drops and others. Ask about a Martini "Ice Luge."
Hosted \$6.75 ++ per drink; Cash \$7.00 per drink

Margaritaville

Enjoy our South of the Border specialties including On-The-Rocks or Blended Margaritas, Tequila shooters and a selection of premium Tequilas.
Hosted \$6.75 ++ per drink; Cash \$7.00 per drink

Coffee and Cordials

Our Peppermill coffee blends with a splash of premium cordials. Coffees are served with choice of Amaretto di Saronno, Grand Marnier, Bailey's Irish Cream, Frangelico, Tia Maria, Godiva, Kahlúa and Remy Martin Cognac. Coffees are accompanied by freshly whipped cream, chocolate shavings, cinnamon, sugars and cream.
Hosted \$6.75 ++ per drink; Cash \$7.00 per drink

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