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Please Note:

V - Vegetarian

VG - Vegan

GF - Gluten Free

DF - Dairy Free

SF - Sugar Free

Listed Menu Prices will be Honored up to Six Months Prior to Event Date

CONTINENTAL BREAKFASTS

(Minimum 15 Guests for All Continental Breakfasts)

Continental Breakfasts Are Served Until 10:00AM Daily.

Continental Breakfasts Are Served for a Maximum of One Hour.

Extended Service May be Pre-Arranged. Maximum Two Hours

PEPPERMILL CONTINENTAL

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

KARMA CONTINENTAL

Seasonal Cubed Fresh Fruits and Berries (GF, V, VG, DF)

Yogurts: Regular and Greek (Plain, Assorted Fruited and Low-fat)

Assorted Cereals and Granola with Non-fat, Almond and Soy Milk (V, VG, DF)

Chilled Naked® Juices & Bottled Smoothies

Karma Breakfast Bakeries Include: Whole Wheat Bagels, Low-fat Cream Cheese
Vegetable, Oat and Bran Muffins and Gluten-Free Selections with Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Service

BREAKFAST ENHANCEMENTS

Items May Only be Ordered in Conjunction with Continental Breakfasts or Breakfast Tables. Breakfast Enhancements Must Be Ordered in the Same Quantity as the Guest Count Guarantee.

Sliced Seasonal Fruit & Berries (GF, V, VG, DF)

Yogurts: Regular and Greek (Plain, Assorted Fruited and Low-fat)

Cereals and Granola with 2% Milk

Scottish Smoked Salmon served with Traditional Condiments: (GF)

Cream Cheese, Capers, Diced Onions and Chopped Egg

Country Fresh Scrambled Eggs (GF) OR Breakfast Potatoes (GF, DF)

Cholesterol Free Scrambled Eggs (GF)

Buttermilk Biscuits & House-Made Country Gravy

Breakfast Sausage: Pork or Turkey, Link or Patty (GF, DF)

Cherry Smoked Bacon (GF, DF)

Warm Steel Cut Oatmeal with Raisins, Bananas & Brown Sugar (V)

Corned Beef Hash OR House-Made Beef Rib Hash (GF, DF)

Croissant Sandwich with Scrambled Egg, Ham and Cheddar Cheese

Breakfast Burrito of Scrambled Egg, Sausage and Cheddar Cheese

Chef's Choice of Breakfast Quiche

Warm Cinnamon Rolls, or Warm Pecan Sticky Buns

Assorted Donuts

Assorted Bagels with Cream Cheese

BREAKFAST TABLES

Breakfast Tables Are Served Until 10:00AM Daily. Breakfast Tables Replenished for One Hour.
Extended Service May be Prearranged. Maximum Two Hours
Additional Items May be Added

THE BREAKFAST GATHERING

(Minimum 25 Guests)

Assorted Fruited, Plain & Low-fat Yogurt
Sliced Seasonal Fresh Fruit and Berries (GF, V, VG, DF)
Danish, Fruit Breads, Coffee Cake, Muffins and Croissants with Butter & Fruit Preserves
Orange, Grapefruit, Tomato and Apple Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Service

Hot Items: (Choice of Three)

Country Fresh Scrambled Eggs, Garden Chives (GF)
Cherry Smoked Bacon OR Sausage Links (GF)
Peppermill Breakfast Potatoes with Bell Peppers & Onions (GF)
Griddled Vanilla French Toast served with Warm Pecan Maple Syrup & Butter
Breakfast Marble Potato Hash (GF)
Steel Cut Oatmeal Served with Raisins, Bananas, Brown Sugar (V)
Buttermilk Biscuits and House-made Country Gravy
Waffles or Pancakes with Maple Syrup

THE BREAKFAST FEAST

(Minimum 25 Guests)

Assorted Fruited, Plain & Low-Fat Yogurt
Sliced Seasonal Fresh Fruit and Berries (GF, V, VG, DF)
Danish, Fruit Breads, Coffee Cake, Muffins and Croissants with Butter & Fruit Preserves
Orange, Grapefruit, Tomato and Apple Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Service

Hot Items: (Choice of Three)

Traditional Eggs Benedict with Hollandaise
Scrambled Eggs with Cheese and Fine Herbs (Tarragon, Thyme, Parsley and/or Chervil) (GF)
Chef's Choice of Eggs Benedict
Chef's Choice of Breakfast Quiche
Cherry Smoked Bacon OR Sausage Links (GF)
Breakfast Marble Potato Hash (GF)
House-Made Beef Rib Hash (GF)
Griddled Vanilla French Toast Served with Warm Pecan Maple Syrup & Butter
Buttermilk Biscuits and Country Gravy
Steel Cut Oatmeal Served with Raisins, Bananas & Brown Sugar (V)
Waffles or Pancakes with Maple Syrup
Fried Chicken Fillets and Waffles with Maple Syrup

BREAKFAST ACTION STATIONS AND BARS

(Items May Only be Ordered in Conjunction with Continental Breakfasts or Breakfast Tables or in Conjunction with 3 or More Stations or Bars and Will be Charged per Guest for the Full Guest Guarantee. One Hour Service.)

Cereal Bar * (V)

To Include: Corn Flakes, Fruit Loops, Raisin Bran, and Rice Krispies with Whole, Low-Fat, and Soy Milk

Bagel Bar * (V)

To Include Your (Choice of Three Spreads): Plain Cream Cheese, Berry Cream Cheese, Caper and Onion Cream Cheese, or Orange Marmalade
Upgrade with Smoked Salmon for an Additional

Yogurt Parfait and Fruit Station* (V)

To Include House-Made Granola, Diced Strawberries, Raspberries, Blueberries, Pineapple, Dried Cherries, and Toasted Almonds Tossed with Your Choice of Plain Low-Fat Yogurt or Greek Yogurt.

Omelets Made to Order** (*Omit Ham & Shrimp to Create a Vegetarian Entrée*)

To include: Diced ham, peppers, shredded cheddar, diced tomatoes, sliced mushrooms, Bay shrimp, Diced red onion, Spinach

*Cooked to Order by a Professional Culinarian

Donut Bar* (V)

Cake and Yeasted Donuts Served with Your (Choice of Six of the Following Toppings): Salted Caramel Glaze, Chocolate Glaze, Plain Glaze, Crushed Mixed Nuts, Sprinkles, Chocolate Chips, and Cinnamon Chips

Made to Order Eggs Benedict Station** (*Choice of Two*)

Traditional, Country, or Chef Choice Prepared to Order by a Professional Culinarian

* One Banquet Attendant per 100 Guests Required.

**One Chef/Carver per 100 Guests Required.

BRUNCH TABLES

Brunch Tables Are Served Until 1:00PM Daily. Brunch Tables are Replenished for One Hour.
Extended Service May be Prearranged. Maximum Two Hours
Additional Chilled or Hot Items May be Added

THE BRUNCH TABLE (Minimum 50 Guests)

Chilled Items: (Choice of Four)

Seasonal Field Greens, Ranch & Italian Dressings (GF, V, VG)

Chilled Yogurt and Parfait Bar: (V)
Regular & Greek Yogurt: Low-fat, plain & fruited
with Granola, Diced Seasonal Fruits & Berries

Display of Local and Regional Cheeses with
Gourmet Crackers and Sliced Baguettes

Heirloom Tomatoes, Fresh Mozzarella, Sweet
Onions and Balsamic Syrup (GF, V)

Chilled Penne Pasta with Grilled Vegetables
and Balsamic Vinaigrette (V)

Mediterranean Couscous (Couscous, Mint,
Cucumber, Tomato, Lemon Juice, Parsley)
(V, VG, DF)

Roasted Pepper Quinoa Salad (V, VG, GF, DF)

Sliced Seasonal Fresh Fruit and Berries (V, VG, GF,
DF)

Hot Items: (Choice of Four)

Traditional Eggs Benedict with Hollandaise

Scrambled Eggs garnished with Fine Herbs (GF, V)

Chef's Choice of Breakfast Quiche

Vanilla French Toast & Pecan Maple Syrup

Cherry Smoked Bacon OR Sausage Links (GF)

Grilled Pub Steaks with Horseradish Glaze (DF)

Fried Chicken Fillets and Waffles with Maple Syrup

Grilled Breast of Chicken, Cipollini Onion and
Thyme Jus

Pan-Seared Halibut with Orange-Anise Cream and
Lemon Couscous

Steamed Seasonal Vegetables (GF, DF, V, VG)

Braised Beef Rib Hash (GF, DF)

Smoked Trout 'Kipper' with Herbed Smashed
Potatoes (GF)

Waffles or Pancakes with Maple Syrup

Southwestern Vegan Hash (GF, V, VG, DF)

Carved Prime Rib of Beef*: (GF) Served with Creamed Horseradish and Au Jus

*One Uniformed Culinary Professional per Station is Required per 100 Guests at the Rate of \$125 each

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

Beverage Service: Orange, Grapefruit, Cranberry, Pineapple, Tomato and Apple Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Service

PLATED BREAKFAST SELECTIONS

Breakfast is Served Until 10:00AM Daily.
(20 Guest Minimum for All Plated Breakfasts)

All Plated Breakfasts Include:
Assorted Fresh Baked Pastries with Butter and Fruit Preserves.
Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Service During the Meal

THE CLASSIC (GF)

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

BREAKFAST QUICHE

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

FRENCH TOAST & HAM

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

BREAKFAST BURRITO

Scrambled Eggs with Chorizo, Green Onions, Jack Cheese,
Pico de Gallo, Breakfast Potatoes, or Substitute Eggs with Southwestern
Vegan Hash

BREAKFAST BOWL (GF, V)

Quinoa, Spinach, Shiitake Mushrooms, Roasted Asparagus, Poached Eggs,
with a touch of Chili Oil

CHICKEN AND WAFFLE

Fried Chicken Fillets with Buttermilk Waffle and Warm Maple Syrup

COUNTRY PORK SKILLET

Two Poached Eggs on a Bed of House Smoked Ham, Cherry Smoked Bacon,
Caramelized Onion, and Diced Potatoes, Mixed with House-Made Country Gravy,
Garnished with Balsamic Glace and a Chicharrone

STEAK & EGGS (GF)

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

TAVOLINO TAPAS

Tavolino Menus Are Designed for Elevated Small Plate Buffet Style Dining
and Presented with Custom Service Ware
(Minimum 20 Guest, Maximum 100 Guests)

Served Until 11:00 AM Daily, Service is Designed for One Hour. A Surcharge Will Apply for Extended Service or for Groups that Do Not Meet the Minimum. No Substitutions. Maximum Two Hour Service.
Menu Includes: Orange, Grapefruit, Tomato and Apple Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Service During the Meal

Piccolo

Assorted Miniature Breakfast Pastries and Muffins
Seasonal Fruit and Berry Cocktail (GF, V, VG, DF)
Caprese Skewers (GF, V)
Fruit and Yogurt Parfaits (V)

Hot Items:

Vanilla French Toast with Warm Pecan Maple Syrup
Mini Frittatas, Chef's Choice (GF)
Chicken and Waffle Beignets
Black pepper Merlot Beef Rib with Roasted Garlic Polenta
Bubble and Squeak Stuffed Artichokes (GF, V, VG, DF)

Carina

Assorted Chef's select Miniature Breakfast Pastries, Muffins, and Sweet Treats
Tossed Chopped Salad Spoons (V)
Seasonal Fruit and Berry Cocktail (GF, V, VG, DF)
Caprese Skewers (V)
Fruit and Local Cheese Kebobs (V)
Local Charcuterie and House made Pickled Vegetable Skewers
Classic American Breakfast Cereal Yogurt Parfaits

Hot Items: (Choice of Five)

Chive Potato Pancake with Beech Wood Pan Smoked Salmon and Horseradish Sauce
Brown Sugar Glazed Fresh Fruit on Oatmeal Cake (V)
San Francisco Joe's Special in Mushroom Cap (GF)
Black pepper Merlot Beef Rib with Roasted Garlic Polenta
Huevos Rancheros Steak and Egg Tostada
Natural Chicken and Buttermilk Waffle Brochette with Drizzled Maple Syrup
Onion Bhaji on Toasted Naan Bread (V)
Pork Tenderloin Crepe with Sour Apple Compote and Cider Glaze
Cognac Dipped Almond French Toast with Amaretto Maple Syrup
Petit Smoked Salmon Benedict with Black Truffle Hollandaise

Small Bites Enhancement

Made to order Eggs Benedict Station, (Choice of Two); Traditional, Country, or Chef's Choice
**One Culinarian per 100 Guests Required

PEPPERMILL BREAK PACKAGES

All Breaks are Served for 30 minutes. Extended Service May be Prearranged.
(15 Guest Minimum for All Breaks)

FARMERS MARKET BASKET (GF, VG, V)

A Selection of Raw and Roasted Vegetables, Seasoned with Your Choice of Three Seasonings: Barbeque, Madras Curry, Citrus, Salt and Vinegar, or Truffle. Served with Ranch Dressing, Hummus, and Pita bread. Include Soft Drinks, Lemonade, and Citrus Infused Water

SALTY & SWEET

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

THE ENERGIZER

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

AT THE MOVIES

Popcorn, Cracker Jacks and Candy Bars (Snickers, Reese's, 3 Musketeers, Kit Kats)
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Service
Soft Drinks, Still & Sparkling Bottled Waters

THE HOT TAMALE (V)

Warm Dulce de Leche Bites
Tortilla Chips Served with Warm Nacho Queso, Sliced Jalapeno, Salsa, Sour Cream & Guacamole
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Service
Soft Drinks, Still & Sparkling Bottled Waters

TAHOE RIM TRAIL MIX (V)

Create Your Own Trail Mix. Different Nuts, Dried Cranberries, Raisins, Dried Fruit, Chocolate Pieces, and Granola. Includes Soft Drinks with Citrus Infused Water

TASTE OF THE MEDITERRANEAN (V)

Your Choice of Three Spreads: Traditional Hummus; Roasted Red Pepper Hummus; Spinach-Garlic Hummus; Traditional Tapenade, Feta-Fig Tapenade; or Sun-Dried Tomato Tapenade. Served with Grilled Pita Bread, Naan Bread, and Crostini
Soft Drinks, Still & Sparkling Bottled Waters

WING IT

Chicken Wings and Drumettes Served with your Choice of Three Sauces; Traditional Buffalo, Diablo, BBQ, or Honey Jalapeno. Served with Celery, Carrots, Ranch Dressing, and Bleu Cheese Dressing.
Soft Drinks, Still & Sparkling Bottled Waters
Upgrade: Lolli-pop Chicken for an Additional
Smoked Wings for an Additional

PEPPERMILL BREAK PACKAGES

ALL DAY BREAK PACKAGES

*Must Be Served on the Same Day, Same Room
(15 Guest Minimum)*

The Traditional

Continental Breakfast

Danish, Muffins, Fruit Breads, Coffee Cakes, Croissants, Butter and Fruit Preserves
Yogurts: Regular and Greek (Plain, Assorted Fruited and Low-Fat)
Sliced Seasonal Fruit & Berries (GF, V, VG, DF)
Orange, Grapefruit, Apple, Tomato Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Service

Mid-Morning Break

Soft Drinks, Still & Sparkling Bottled Waters, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Service

PM Break

Sweet & Salty

Cookies, Brownies, Pretzels & Potato Chips
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Service
Soft Drinks, Still & Sparkling Bottled Waters
(Group May Substitute with Any Other \$13.00⁺⁺/Guest Break Package on Page 7)

The Tahoe

AM Break

Yogurt Parfait and Fruit Station* (V)

To Include House-Made Granola, Diced Strawberries, Raspberries, Blueberries, Pineapple, Dried Cherries, and Toasted Almonds Tossed with Your Choice of Plain Low-Fat Yogurt or Greek Yogurt.
Orange, Grapefruit, Apple, Tomato Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Service

* One Banquet Attendant per 100 Guests Required at a Rate of \$25 per Attendant.

Mid-Morning Break

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Service
Infused Water with Lemons & Limes

PM Break

TASTE OF THE MEDITERRANEAN (V)

Your **Choice of Three Spreads:** Traditional Hummus; Roasted Red Pepper Hummus; Spinach-Garlic Hummus; Traditional Tapenade, Feta-Fig Tapenade; or Sun-Dried Tomato Tapenade.
Served with Grilled Pita Bread, Naan Bread, and Crostini
Soft Drinks, Still & Sparkling Bottled Waters

Ask about Pairing the All Day Meeting Packages with a Deli Lunch

À LA CARTE REFRESHMENTS

Coffee, Decaf, Hot Herbal & Regular Teas or Hot Chocolate
(Minimum order 2 gallons.)
Iced Tea, Lemonade or Fruit Punch (Minimum order 2 gallons.)
Iced Water Infused with Lemons & Limes (Minimum order 2 gallons.)
Chilled Fruit Juices:
Orange, Grapefruit, Pineapple, Cranberry, Apple or Tomato
Soft Drinks, Sparkling Waters (Evian, Perrier) OR Bottled Water
Starbucks® Frappuccino® Blended Coffees (Coffee, Mocha and Vanilla)
Bottled Naked Juices, Sobe, Pure Leaf Tea™ OR Energy Drinks (Red Bull)
Whole, Skim, 2%, or Chocolate Milk (Half Pint)
Coffee Cake or Fruit Bread Slices
Danish, Assorted Donuts, Croissants or Muffins (GF & SF Available Upon Request)
Bagels with Butter, Cream Cheese & Fruit Preserves
Warm Pecan Sticky Buns OR WARM Cinnamon Rolls
Yogurts Individual Plain, Fruited & Low-Fat
Cereals or Granola with 2% Milk
Whole Fresh Fruit: Apples, Oranges or Bananas
Cookies: Assortment of Chocolate Chip, White Chocolate Chip, Oatmeal Raisin, Peanut Butter and Double Chocolate
(GF & SF Available Upon Request)
Fudge Brownies, Blondies, Lemon Bars or Rice Krispy Treats (GF)
Assortment of Cookies, Brownies, Blondies, Lemon Bars, Rice Krispy Treats (GF)
Power Bars
Candy Bars (Snickers, Reese's, 3 Musketeers, Kit Kats) OR Granola Bars
Ice Cream Bars Assorted (Minimum Order 25)
White and Dark Chocolate Dipped Strawberries (GF)
Potato Chips OR Fritos® Chips (Individual Bags)
Potato Chips, Tortilla Chips, Pretzels
Butter Flavored Popcorn (1 Pound serves 10pl)
Guacamole Dip, Onion Dip, Spinach Dip, Ranch Dip OR Salsa Fresca
Mixed Nuts OR Smoked Almonds

PEPPERMILL GRAB & GO SELECTIONS

(Minimum of 20 Guests for All Grab & Go Selections)

Grab and Go Breakfast Boxes Offered From 6AM- 10AM Daily

Grab and Go Lunch Boxes Offered From 10AM Until 2:00 PM Daily

Host May Select Up to Two Options with 50+ Guests, and Up to Three Options with 100+ Guests

Selections Must be Ordered in Increments of 10 Minimum, with a Maximum Amount of No More Than 600.

Breakfast Grab & Go Choices

Burrito

Scrambled Eggs with Chorizo, Green Onions, Jack Cheese, Wrapped in a Flour Tortilla, Served with Diced Fruit, a Granola Bar, and Coffee, Tea, Decaf, or Bottled Water

Quiche (V)

Deep Dish Quiche with Spinach, Swiss Cheese and Caramelized Onion, Served with Diced Fruit, a Granola Bar, and Coffee, Tea, Decaf, or Bottled Water

Continental (V)

Pastry Chef's Choice of Muffin, Served with Yogurt, Diced Fruit, a Granola Bar, and Coffee, Tea, Decaf, or Bottled Water

Lunch Grab & Go Choices

Deli Sandwich

Served on a Deli Roll with Lettuce and Sliced Tomato, Bag of Chips, One Piece of Whole Fruit, Sides of Mayonnaise and Mustard, a Cookie, a Soft Drink or Bottled Water, with your Choice of One Featured Selection and One Cheese Selection

Featured Selections: *(Choice of One)* Roasted Sliced Turkey Breast, Honey Baked Ham, Medium Rare Sliced Roast Beef, Corned Beef, or Roasted Vegetables

Cheese Selections: *(Choice of One)* Cheddar, Swiss, Monterey Jack, or Provolone

Caesar Wrap

Torn Romaine Leaves, Parmesan Cheese, Sliced Tomato, Jack Cheese, Croutons, House-Made Caesar Dressing, Bag of Chips, One Piece of Whole Fruit, a Cookie, a Soft Drink or Bottled Water

Salad Choice (V)

Served with One Choice of Lettuce, Three Accompaniments, One Dressing Selection, a Cookie, and a Soft Drink or Bottled Water

Lettuce Selections: *(Choice of One)* Mixed Greens, or Mesclun Greens, or Romaine, or Spinach

Accompaniments: *(Choice of One)* Croutons, Grape Tomatoes, Shredded Carrots, Julienne Pickled Beets, Garbanzo Beans, Shredded Cheddar Cheese, Shredded Monterey Jack Cheese, Shredded Parmesan Cheese

Dressing Selections: *(Choice of One)* Ranch, Blue Cheese, Italian Vinaigrette, Thousand Island, House-Made Caesar



PEPPERMILL GRAB & GO SELECTIONS

Grab & Go Enhancements:

Grilled Chicken Breast

Chilled Poached Salmon

Additional Sliced Meat Selection with Sandwich

Additional Cheese Selection with Sandwich

Additional Accompaniment with Salad

Granola Bar

CHILLED PLATED LUNCH

(Minimum 20 Guests for All Chilled Plated Luncheons)

Lunch is Served Until 2:00PM Daily

Host May Select up to Two Single Entrees with 50+ Guests. Higher Price Will Be Charged for All Entrees
Dessert Selection Will Be the Same for All Guests. All Lunches Served with Freshly Baked Rolls & Butter, Freshly
Brewed Coffee, Decaffeinated Coffee, Hot & Iced Tea Service During the Meal.

ROMAN CHICKEN SANDWICH

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

CHICKEN WRAP

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

ROASTED TURKEY CROISSANT

House-Roasted Thin-sliced Turkey breast, Butter Lettuce, Sliced Vine-Ripe
Tomatoes, Swiss Cheese, and Cranberry Mayonnaise. Served with Penne Pasta with Peas,
Feta Cheese, and Spinach with Herbed Vinaigrette

CHOPPED TURKEY SALAD

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

ASIAN BEEF SALAD

Seared Asian Marinated Beef, Soba Noodles *(Made with Buckwheat Flour)*,
Shiitake Mushrooms, Bell Pepper, Cabbage, Green Onion, Ginger-Hoisin Dressing

CHOICE CAESAR SALAD

Torn Romaine Leaves, Parmesan Cheese, Croutons, House-Made Caesar Dressing
(Omit Chicken or Shrimp to Create a Vegetarian Entrée)
With Chilled, Grilled Sliced Chicken Breast
With Chilled, Grilled Shrimp

WEST TEXAS SALAD *(GF, V, VG, DF)*

Mixed Greens, Nopales, Pickled Jicama, Roasted Corn, Black Beans,
Cilantro-Lime Vinaigrette, with Crispy Corn Tortilla Strips
With Chilled, Grilled Sliced Chicken Breast
With Chilled, Grilled Shrimp

DESSERTS

(CHOICE OF ONE)

Cream Cheese Carrot Cake

Key Lime Tart, Fresh Berry

New York Cheesecake, Berry Compote

Layered Chocolate Fudge Cake, Vanilla Anglaise

Fresh Fruit Tart

Black Forest Cake, Black Cherry Compote

++Pricing is Subject to Current (8.265%) Washoe County Sales Tax and a 19.5% Service Charge. Chef May
Substitute Items Based on Availability and Pricing. Listed Menu Prices will be Honored up to Six Months Prior to
Event Date.

HOT PLATED LUNCH

(Minimum 20 Guests)

Lunch is Served Until 2:00PM Daily. Host May Select up to Two Single Entrees with 50+ Guests.
The Higher Price Will Be Charged for All Entrees. Including Vegetarian and Special Dietary Requests. First and Third Course Will Be the Same for All Standard Entrees. Starch and Vegetable will be Chef's Choice on all Split menus. All Dinners Served with Freshly Baked Rolls & Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot & Iced Tea Service During the Meal.

SOUP & SALADS

(CHOICE OF ONE)

Iceberg Wedge, Chopped Tomatoes, Bleu Cheese, Bacon, Cucumber, Thousand Island or Bleu Cheese Dressing (V)

Mixed Greens, Baby Fresh Mozzarella Balls, Tomatoes, Fresh Basil, Balsamic Vinaigrette (GF, V)

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

Arugula with Heirloom Tomato Confit, Roasted Red Pepper, Nicoise Olives, Shaved Parmesan with Roasted Shallot & Garlic Dressing (GF, V)

Chef's Soup of the Day

DESSERTS

(CHOICE OF ONE)

Cream Cheese Carrot Cake

Key Lime Tart, Fresh Berry

New York Cheesecake, Berry Compote

Layered Chocolate Fudge Cake, Vanilla Anglaise

Fresh Fruit Tart

Black Forest Cake, Black Cherry Compote

HOT PLATED LUNCH

(Minimum 20 Guests)

Lunch is Served Until 2:00PM Daily. Host May Select up to Two Single Entrees with 50+ Guests.
The Higher Price Will Be Charged for All Entrees. Including Vegetarian and Special Dietary Requests. First and Third Course Will Be the Same for All Standard Entrees. Starch and Vegetable will be Chef's Choice on all Split menus. All Dinners Served with Freshly Baked Rolls & Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot & Iced Tea Service During the Meal.

CHICKEN GARAM MASALA

Pan Seared, Bone-In Chicken Breast, Garam Masala Sauce, Coconut Milk
Cous Cous, Seasonal Vegetables

CHICKEN PICCATA

Sautéed Herb & Egg Dipped Chicken Breast, Mushroom, Capers,
Lemon Butter Sauce, Roasted Garlic and Marble Potatoes, Seasonal Vegetables

STUFFED ROASTED CHICKEN

Roasted Breast of Chicken Stuffed with Arugula, Asiago, and Prosciutto,
with Prosecco Cream, Roasted Garlic Risotto, Seasonal Vegetables

MISO SALMON (GF)

Miso Poached Salmon Fillet, Pineapple-Coriander Jam, Basmati Rice,
Seasonal Vegetables

GRILLED NEW YORK STRIP STEAK (GF)

Grilled New York Strip Steak, Charred Rosemary-Red Currant Jus,
Smashed Red Potatoes, Seasonal Vegetables

PAN-SEARED SEA BASS (GF)

Pan-Seared Sea Bass, Mango-Coriander Sauce, Rice Pilaf, Seasonal Vegetables

VEGETARIAN ENTRÉES (ALL ENTREES GF, VG, V, DF)

(PRICE IS THE SAME AS THE HIGHEST PRICED SELECTED ENTRÉE)

Option #1: Grilled Tofu Steak on a Bed of Sautéed Gourmet Mushrooms and Spinach, Spicy Hoisin-Yuzu Glaze

Option #2: Mélange of Roasted Marinated Vegetables nestled in a Spaghetti Squash Nest, Fire Roasted Red Pepper-Artichoke Coulis

Option #3: Grilled Herb Marinated Portobello mushroom Cap Filled with a Roasted Corn and Cilantro Quinoa, Cumin, Roasted Garlic-Tomato Sauce

Option #4: Three Bean Vegetable "Chili", in a Steamed Brown Rice Nest

Option #5: Broiled Eggplant Steak on a Bed of Green Tea Jasmine Rice, Fermented Black Bean-Green Chili Sauce

LUNCH TABLES

Lunch Table Are Served Until 2:00PM Daily. Items Are Replenished for One Hour
Extended Service May be Prearranged Maximum Two Hour Service.

THE DELI TABLE *(Minimum 15 Guests)*

Salads: *(Choice of Three)*

Tossed Seasonal Greens, Ranch & Italian Dressings (GF, V)
Whole Grain Mustard Potato Salad (GF, V, VG)
Spinach Salad with Bacon Dressing (GF, DF)
Fresh Fruit Salad Mélange (GF, DF, V, VG)
Penne Pasta Salad with Peas, Feta Cheese, and Spinach, Herbed Vinaigrette (V)
Caesar Salad (V)
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

Dessert:

Sumptuous Selection of Brownies, Rice Krispy Treats, Blondies and Assorted Cookies

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

THE PALAZZI LUNCH TABLE

(Minimum 25 Guests)

Starters: *(Choice of Two)*

Chef's Soup of the Day
Mixed Greens with Cucumber, Tomato & Carrots and Chef's Two Dressings (GF, V)
Caesar Salad (V)
Caraway Cole Slaw (GF, V)
Seasonal Mixed Fruit Salad (GF, DF, V, VG)
Home Style Country Potato Salad (GF, V)
Grilled Vegetable Penne Salad, Vinaigrette (V, VG, DF)

Hot Entrées: *(Choice of Two)*

Smoked Brisket of Beef with Texas Style BBQ Sauce (GF)
Country Style Fried Chicken
Sautéed Chicken Piccata
Pan-Seared Breast of Chicken, Chasseur Sauce
Miso Poached Salmon, Pineapple-Coriander Jam (GF)
Baked Meat and Ricotta Cheese Lasagna
Vegetable Lasagna (V)
Pork Chili Verde, Flour Tortillas (DF)
Cheese Enchiladas, Ranchero Sauce (V)
Grilled Tequila-Lime Chicken, Green Chili Sauce (GF, DF)

Sides: *(Choice of Two)*

Roasted Garlic-Parmesan Potatoes (GF, V)
Roasted Cauliflower with Cheddar (GF, V)
Caramelized Onion Couscous (V, VG, DF)
Cheddar Macaroni and Cheese (V)
Pasta Primavera (V)
Steamed Rice (GF, DF, V, VG)
Mexican Rice (GF)
Chef's Vegetables (GF, V, VG)
Butter Braised Corn on the Cob (GF, V)

Dessert: Pastry Chef's Finest Pastries, Cakes, Pies & Tortes (GF & SF Available Upon Request)

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

LUNCH TABLE

Lunch Tables are Served Until 2:00PM Daily. Items Are Replenished for One Hour Extended Service May be Prearranged. Maximum Two Hour Service Additional Starters and Sides May be Added. Additional Entrees May be Added.

THE CHOICE LUNCH TABLE (Minimum 50 Guests)

Starters: *(Choice of Four)*

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

Hot Entrées: *(Choice of Three)*

Smoked Brisket of Beef with Texas Style
BBQ Sauce (GF)
Country Style Fried Chicken
Sautéed Chicken Piccata
Pan-seared Breast of Chicken, Chasseur
Sauce
Roasted, Sliced Turkey Breast with
Cranberry-Almond Dressing
Miso Poached Salmon, Pineapple-
Coriander Jam (GF)
Baked Halibut, Green Curry Sauce (GF)
Baked Meat and Ricotta Cheese Lasagna
Vegetable Lasagna (V)
Pork Chili Verde, Flour Tortillas (DF)
Cheese Enchiladas, Ranchero Sauce (V)
Grilled Tequila-Lime Chicken, Green
Chili Sauce (GF, DF)
Braised Beef Rib, Charred Rosemary-
Currant Jus (DF)
Vegetable Curry (GF, V)
Meatloaf, Fire Roasted Tomato-Bacon pan
reduction
Pork Carnitas, Salsa, Pickled Cabbage,
Flour Tortillas (DF)
Baked Salmon, Thai Khon Kaen Sauce
(GF, V)

Sides: *(Choice of Two)*

Smashed Red Potatoes (GF, V)
Roasted Garlic-Parmesan Potatoes
(GF, V)
Roasted Cauliflower with Cheddar
(GF, V)
Caramelized Onion Couscous (V,
DF, VG)
Cheddar Macaroni and Cheese (V)
Pasta Primavera (V, DF)
Steamed Rice (GF, V, VG, DF)
Mexican Rice (GF)
Borracho Beans (V)
Chef's Vegetables (GF, V, VG)
Butter Braised Corn on the Cob
(GF, V, VG)
Smoked House Baked Beans (GF)
Eggplant Parmesan (V)
Basmati Rice (GF, V, VG, DF)
Roasted Edamame, Sweet and
Spicy Salt (GF, V, VG, DF)

The Choice Lunch Table is Served with Freshly Baked Rolls & Butter

Dessert Display

(GF, SF & V Options Available Upon Request)

Pastry Chef's Finest Pastries, Cakes, Pies & Tortes
Freshly Brewed Coffee, Decaffeinated Coffee and Hot & Iced Tea Service

LUNCH TABLE ENHANCEMENTS

CHILLED ITEMS

Mediterranean Couscous (V, VG, DF)
Seasonal Fresh Fruit Salad (V, VG, DF, GF)
Grilled Chicken Salad (GF)
Albacore Tuna Salad (GF)
Deli-Style Egg Salad (GF)
Roasted Pepper Quinoa Salad (V, VG, DF, GF)
Orzo, Spinach, Feta, Peas (V)

HOT ENTRÉE ITEMS

(Choice of One) Hot Selection from the Choice Lunch Table

DINNER APPETIZERS FOR PLATED MENUS

Our Chef's Recommendations to Enhance Your Meal.
One Appetizer(s) to be Selected and Served to Entire Group

CHILLED SELECTIONS

Caprese Martini of Heirloom Tomatoes, Basil, Fresh Mozzarella,
Balsamic Vinaigrette (GF,V)

Smoked Salmon, Caramelized Red Onion, Watercress,
Dill Mayonnaise, Ciabatta

Poached, Chilled Shrimp Cocktail, House-Made Cocktail Sauce (GF)

Oceano Sushi selection of Ahi Tuna Nigiri, Shrimp Nigiri,
California Roll, Shoyu, Gari (GF Without Shoyu)

WARM SELECTIONS

Braised Crispy Pork Belly, Black Pepper and Gold Potato Cake,
Balsamic Caramel (GF, DF)

Seared Dungeness Crab Cake, Charred Spicy Tomatoes, Old Bay
Aioli

Lemon Poached Shrimp, Celeriac Risotto, Spicy Tomato Broth (GF)

Mini Maine Lobster Roll, Lemon-Truffle Fries

PLATED DINNER SALADS & DESSERTS

(Minimum 20 Guests)

Host May Select up to Two Single Entrees with 50+ Guests.

The Higher Price Will Be Charged for All Entrees. First and Third Course Will Be the Same for All Guests.
All Dinners Served with Freshly Baked Rolls & Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot & Iced Tea
Service During the Meal.

DINNER SALADS

(Choice of One)

Butter Lettuce Wedge with Grilled
Vegetables with Olive Oil and Garlic,
Green and Black Olives, Manchego
Cheese, Roasted Garlic-Paprika
Vinaigrette (GF, V)

Kale, Baby Spinach, Roasted Shiitake
Mushrooms, Eggplant, and Carnival
Cauliflower, Lemon-Ginger
Vinaigrette (GF, V, VG, DF)

Arugula with Heirloom Tomato
Confit, Roasted Red Pepper, Nicoise
Olives, Shaved Parmesan with Roasted
Shallot & Garlic Dressing (GF, V)

Mixed Greens, Miniature Fresh Mozzarella
Balls, Grape Tomatoes, Balsamic Vinaigrette
(GF, V)

Baby Arugula, Pear Tomato, Marinated
Artichoke, Kalamata olive, Warm Roasted
Red Pepper Vinaigrette (GF, V, VG, DF)

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

Torn Romaine, Croutons, Pear Tomatoes,
House-Made Caesar Dressing (V)

DESSERTS

(Choice of One)

Tiramisu, Sweet Cream, Chocolate-Dipped Biscotti

Apple Streusel Cheesecake, Caramel Sauce

Carmel Cheesecake, Dolce de Leche Sauce

Flourless Chocolate Torte, Raspberry Coulis (GF)

Valrhona Chocolate Mousse Bar

Dark and White Chocolate Mousse, Seasonal Berries (GF)

Strawberry Mousse Bomb with Ganache

Meyer Lemon Tart, Raspberry Mousse, Vanilla Bean Sauce

Caramelia Bundino with Praline

PLATED DINNER SELECTIONS

(Minimum 20 Guests)

Host May Select up to Two Single Entrees with 50+ Guests.

The Higher Price Will Be Charged for All Entrees. First and Third Course Will Be the Same for All Guests. Starch and Vegetable will be Chef's Choice on all Split menus. All Dinners Served with Freshly Baked Rolls & Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot & Iced Tea Service During the Meal.

CHICKEN "COQ AU VIN"

Braised Chicken, Port Wine, Pearl Onion, Mushrooms, Potatoes, Blistered Carrots

STUFFED CHICKEN BREAST

Roasted Breast of Chicken Stuffed with Arugula, Asiago, and Prosciutto, with Prosecco Cream, Roasted Garlic Risotto, Seasonal Vegetables

POACHED FILLET OF SALMON (GF)

Fillet of Salmon, Braised Fennel Compote, Orange Cous Cous, Seasonal Vegetables

ROASTED SALMON (GF)

Oven-Roasted Fillet of Salmon, Gooseberry-Artichoke Jam, Brown Rice Pilaf, Seasonal Vegetables

STUFFED PORK "WELLINGTON"

Pork loin, Stuffed with Peach and Mascarpone Wrapped in Puff Pastry, Balsamic Glaze, Vanilla Polenta, Seasonal Vegetables

BRAISED BONELESS BEEF RIB

Black Pepper and Merlot Braised Beef Rib, Root Vegetables, Parsnip Mashed Potatoes

STOUT BRAISED BEEF *

Stout Braised Boneless Beef Rib, Sumatran Sauce, Cocoa Barley Roasted Asparagus

PAN SEARED LOLLI-POP PORK CHOP (GF)*

Pan Seared Chop, Apple-Fig Jam, Cider Glaze, Golden Raisin Brown Rice, Braised Root Vegetables

GRILLED NEW YORK STEAK (GF)

Grilled New York Sirloin Steak, Roasted Garlic and Caramelized Shallot Butter, Roasted Marble Potatoes, Seasonal Vegetables

*For Alternative Starch Options Please Speak to Your Catering Manager

PLATED DINNER SELECTIONS

(Minimum 20 Guests)

Host May Select up to Two Single Entrees with 50+ Guests.

The Higher Price Will Be Charged for All Entrees. Including Vegetarian and Special Dietary Requests. First and Third Course Will Be the Same for All Standard Entrees. Starch and Vegetable will be Chef's Choice on all Split menus. All Dinners Served with Freshly Baked Rolls & Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot & Iced Tea Service During the Meal.

ROASTED SEA BASS (DF)

Roasted Sea Bass, Olive-Artichoke Tapenade, Sun-Dried Tomato Rice, Seasonal Vegetables

SEARED FILET MIGNON

Seared Beef Tenderloin, Wild Thyme- Cassis Glaze, Gorgonzola Smashed Potatoes, Seasonal Vegetables

GRILLED RIBEYE STEAK (GF)

Fire Grilled Bone-In Ribeye, Onion Charcoal Rub, and Dijon-Horseradish jus
Black Pepper-Mascarpone Whipped Potatoes, Baby Vegetables

VEGETARIAN ENTRÉES (ALL ENTREES GF, VG, V, DF)

(PRICE IS THE SAME AS THE HIGHEST PRICED SELECTED ENTRÉE)

Option #1: Grilled Tofu Steak on a Bed of Sautéed Gourmet Mushrooms and Spinach, Spicy Hoisin-Yuzu Glaze

Option #2: Mélange of Roasted Marinated Vegetables Nestled in a Spaghetti Squash Nest, Fire Roasted Red Pepper-Artichoke Coulis

Option #3: Grilled Herb Marinated Portobello Mushroom Cap Filled with a Roasted Corn and Cilantro Quinoa, Cumin, Roasted Garlic-Tomato Sauce

Option #4: Three Bean Vegetable "Chili" in a Steamed Brown Rice Nest

Option #5: Broiled Eggplant Steak on a Bed of Green Tea Jasmine Rice, Fermented Black Bean-Green Chili Sauce

*For Alternative Starch Options Please Speak to Your Catering Manager

PLATED DINNER DUETS

(Minimum 25 Guests)

First and Third Course Will Be the Same for All Standard Entrees. All Duets Served with Freshly Baked Rolls & Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot & Iced Tea Service During the Meal.

Only One Duet Selection per Meal Function

DUET OF CHICKEN & SALMON

Seared Chicken Breast, Garam Masala, Paired with Miso Poached Salmon, Pineapple-Coriander Jam, Coconut Milk Cous Cous, Seasonal Vegetables

DUET PORK LOIN & PRAWNS (GF)*

Seared Pork Loin, Apple-Fig Jam, Cider Glaze, Paired with Sriracha Twin Prawns Yellow Raisin Brown Rice

DUET OF BRAISED BEEF & CHICKEN

Braised Beef Rib, Red Currant-Thyme Glace Paired with Roasted Breast of Chicken, Yellow Pepper Coulis, Whipped Herbed Sweet Potato, and Seasonal Vegetables

DUET OF CHICKEN & SEA BASS

Roasted, Natural Breast of Chicken Stuffed with Arugula, Asiago, and Prosciutto, Prosecco Cream Paired with Seared Sea Bass, Roasted Red Pepper Coulis, Lemon Mascarpone Polenta, Seasonal Vegetables

DUET OF FILET MIGNON & SALMON

Filet Mignon of Beef, Tawny Port Glace-Paired with Poached Salmon, Tarragon Cream, Braised Leek and Roquefort Smashed Potatoes, Seasonal Vegetable

DUET OF FILET MIGNON & CHICKEN (GF)

Grilled Petit Filet Mignon, Charred Tomato Jam Paired with Seared Breast of Chicken, Roasted Jalapeno-Cilantro Sauce, Kaffir Lime Rice, Seasonal Vegetables

DUET OF FILET MIGNON & PRAWNS

Filet Mignon of Beef, Wild Mushroom Demi-Glace, Paired with Twin Prawns, Sour Mandarin Orange Sauce, Anise Risotto, Seasonal Vegetables

*For Alternative Starch Options Please Speak to Your Catering Manager

DINNER TABLES

Table Items Are Replenished for One Hour
Extended Service May be Prearranged. Maximum of Two Hour Service.
Additional Soup, Chilled Items or Additional Carving Selections May be Added

THE RANCH DINNER TABLE (Minimum 25 Guests)

Soups:

(Choice of Two)

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:

Salads: *(Choice of Two)* (All GF, V, VG, DF)

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

Toppings: *(Choice of Four)* (All GF, V)

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,
Blue Cheese Crumbles (Not GF)

Dressings: *(Choice of Two)*

Balsamic Vinaigrette (GF, V, VG, DF), House-
Made Caesar (GF, V), 1000 Island, Ranch, Italian
Vinaigrette (GF, V, VG, DF), Blue Cheese

Carving Station:

(Choice of Two)

Grilled Smoked Kielbasa
Honey Baked Ham (GF)
Dry Rubbed Tri-Tip, BBQ Sauce
Poached Salmon (GF)
Roast Breast of Turkey (GF)

***One Uniformed Culinary Professional per Station
Required per 75 Guests at a Rate of \$125 Each
(Table Enhancements and Carved Items May Be
Added for an Additional Charge)**

Accompaniments:

(Choice of One in Addition to Dinner Rolls)

Sliced Ciabatta, or Cut Focaccia, Served with
Butter

Dessert:

Assorted Pies, Cakes and Cookies
(GF & SF Available Upon Request)

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

DINNER TABLES

Table Items Are Replenished for One Hour
Extended Service May be Prearranged. Maximum Two Hour Service
Additional Chilled Items, Sides, Entrees or Desserts May be Added

THE CHEF'S SELECT DINNER TABLE (Minimum 25 Guests)

Soup and Salads: (Choice of Three)

Chef's Specialty Soup of the Day
Baby Mixed Greens with Cucumber, Tomato and
Olives with Ranch and Italian Vinaigrette (GF,V)
Romaine Lettuce, Ciabatta Garlic Croutons,
Grated Parmesan, House-Made Caesar Dressing (V)
Seasonal Diced Fruit with Berries (GF, V, VG, DF)
Home-Style Country Potato Salad (GF, V)
Caraway Cole Slaw (GF, V)
Penne Pasta & Grilled Vegetables in Vinaigrette (V)
Orzo Salad with Spinach, Feta, Peas and
Parmesan-Balsamic Dressing (V)
Couscous Salad (V)

Sides: (Choice of Two)

Smashed Red Potatoes (GF, V)
Steamed White Rice (GF, V, VG, DF)
Rice Pilaf (GF, V)
Aged Cheddar Macaroni and Cheese (V)
Boiled New Potatoes (GF, V)
Lemon Couscous (V, VG, DF)
Chef's Vegetables (GF, V, VG)
Butter Braised Corn on the Cob (GF, V)
House Baked Beans (GF)
Mexican Borracho Beans (GF)
Mexicali Red Rice (GF, V)

Entree Items: (Choice of Two)

Vegetable Lasagna or Pasta Primavera (V)
Baked Beef & Ricotta Cheese Lasagna
Flame-Grilled Italian Sausage, Peppers, Onions (GF)
Stir-Fry Chicken with Vegetables
Beef Broccoli
Cheese Enchiladas, Ranchero Sauce (V)
Natural Breast of Chicken in Chasseur Sauce
Breast of Chicken Piccata
Turkey with Cranberry-Almond Dressing
Country-Style Fried Chicken
Braised Beef Ribs with Natural Jus and Cipollini
Onions
Grilled Pub Steak, Honey-Blistered Jalapeno Demi-
Glaze (DF)
Chicken Cordon Bleu
Poached Salmon, Orange-Anise Butter (GF)
Slow Roasted Loin of Pork, Balsamic Jus (DF)

Dessert: (Choice of Two)

Pastry Chef's Assortment of Pies
Pastry Chef's Assortment of Tortes
Fudge Brownies, Blondies and Assorted
Cookies Warm Raspberry Cheesecake
Bites
Dark and White Chocolate Mousse
Cheesecake, Berry Compote
Layered Chocolate Fudge Cake
(GF & SF Available Upon Request)

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

DINNER TABLES

Table Items Are Replenished for One Hour
Extended Service May be Prearranged. Maximum Two Hour Service
Additional Chilled Items, Sides, Entrees, or Desserts May be Added

THE CHOICE DINNER TABLE (Minimum 50 Guests)

Soup and Salads: (Choice of Four)

Chef's Specialty Soup of the Day
Baby Mixed Greens with Cucumber, Tomato and
Olives with Ranch and Italian Vinaigrette (GF, V)
Romaine Lettuce, Ciabatta Garlic Croutons,
Grated Parmesan, House-Made Caesar Dressing (V)
Seasonal Diced Fruit with Berries (GF, V, VG, DF)
Home-Style Country Potato Salad (GF, V)
Caraway Cole Slaw (GF, V)
Penne Pasta & Grilled Vegetables in Vinaigrette (V)
Caprese Salad: Fresh Mozzarella Balls, Basil,
Grape Tomatoes tossed in Balsamic Vinaigrette (GF)
Orzo Salad with Spinach, Feta, Peas and
Parmesan-Balsamic Dressing
Couscous Salad (V)
Curried Quinoa Salad with Sweet Pepper and Onion (GF, V,
VG, DF)
Asian Lo Mein Noodle Salad
Heartland Grain Salad with Golden Raisins, Peas, corn,
Malt-Moonshine Vinaigrette (V, VG, DF)
Roasted Cauliflower and Brown Rice Salad with Apple and
Pine Nuts (GF, V, VG, DF)

Sides: (Choice of Three)

Roasted Marble Potatoes (GF, V)
Smashed Red Potatoes (GF, V)
Steamed White Rice (GF, V, VG, DF)
Rice Pilaf (GF, V)
Aged Cheddar Macaroni and Cheese (V)
Boiled New Potatoes (GF, V)
Lemon Couscous (V)
Tagine Style Vegetables (GF, V)
Chef's Vegetables (GF, V, VG)
Roasted Root Vegetables (GF, V)
Butter Braised Corn on the Cob (GF, V)
House Baked Beans (GF)
Mexican Borracho Beans (GF)
Mexicali Red Rice (GF, V)
Vegetable Spring Rolls (V)
Roasted Edamame, Sweet and Spicy Salt

Entree Items: (Choice of Three)

Vegetable Lasagna or Pasta Primavera (V)
Baked Beef & Ricotta Cheese Lasagna
Flame-Grilled Italian Sausage, Peppers, Onions (GF)
Stir-fry Chicken with Vegetables
Beef Broccoli
Pork Chili Verde, Warm Flour Tortillas
Cheese Enchiladas, Ranchero Sauce (V)
Grilled Tequila Lime Chicken, Green Chili Sauce (GF)
Natural Breast of Chicken in Chasseur Sauce
Breast of Chicken Piccata
Turkey with Cranberry-Almond Dressing
Country-style Fried Chicken
Braised Beef Ribs with Natural Jus and Cipollini Onions
Grilled Pub Steak, Honey-Blistered Jalapeno Demi-Glace (DF)
Chicken Cordon Bleu
Baked Halibut Mango-Coriander Sauce (GF)
Poached Salmon, Orange-Anise Butter (GF)
Baked Cod, Herbed Butter (GF)
Slow Roasted Loin of Pork, Balsamic Jus
Tri-Color Tortellini, Tomato Basil Coulis

Dessert: (Choice of Two)

Layered Chocolate Fudge Cake
Tiramisu, Espresso Cream
Pastry Chef's Assortment of Pies
Pastry Chef's Assortment of Tortes
Fudge Brownies, Blondies and Assorted Cookies
Caramel Cheesecake
Warm Apple or Cherry Cobbler, Vanilla Ice Cream
Warm Raspberry Cheesecake Bites
Warm Dulce de Leche Churros
Dark and White Chocolate Mousse
Cheesecake, Berry Compote
(GF & SF Available Upon Request)

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



DINNER TABLES

DINNER TABLE ENHANCEMENTS

HOT CARVING STATION ITEMS*

SELECT A CARVING ITEM FROM ONE OF THE CATEGORIES BELOW TO ENHANCE YOUR DINNER BUFFET

Choice of One: Beef Brisket with BBQ Sauce, Grilled Smoked Kielbasa, Roast Loin of Pork (GF), Honey Baked Ham (GF)

Choice of One: Roasted Breast of Turkey (GF), Dry Rubbed Tri-Tip, Poached Salmon Side, BBQ Pork Spare Ribs (GF), Cherry Smoked Pork Belly (GF)

Choice of One: New York Strip Loin (GF), Prime Rib with Au Jus (GF) & Creamy Horseradish, Ponzu Marinated Ahi Tuna

* One Uniformed Culinary Professional per Station Required per 75 Guests.

CUSTOM MENUS

Let us Personalize Your Culinary Experience
From Specialty Customized Menus, Worldly Flavors, Themed, Seasonal and Farm-to-Table Experiences, with or without Custom Beverage Pairings.

Custom Menus Must be Arranged a Minimum of 21 Days Prior to the Date of the Event and Are Based on Food Availability. Please Speak with Your Catering Manager So that They May Consult with our Chefs for Custom Creations and Review Custom Menu Policies.

The Peppermill has Also Created Specialty Menus Designed for Specific Events, Including Elevated Tapas Style Dining, Wedding Receptions and Quinceañeras. These Menus are Available Upon Request.

++Pricing is Subject to Current (8.265%) Washoe County Sales Tax and a 19.5% Service Charge. Chef May Substitute Items Based on Availability and Pricing. Listed Menu Prices will be Honored up to Six Months Prior to Event Date.

TAVOLINO TAPAS

Tavolino Menus Are Designed for Elevated Small Plate Buffet Style Dining
and Presented with Custom Service Ware
(*Minimum 20 Guest, Maximum 100 Guests*)

Served from 11:00 AM until 9:00 PM Daily, Service is Designed for One Hour.

A Surcharge Will Apply for Extended Service or for Groups that Do Not Meet the Minimum. No Substitutions.
Maximum Two Hour Service.

Argento

Chilled Items

Seasonal Fruit and Berry Skewers (GF, V, VG, DF)
Caprese Skewers (V)
Tossed Chopped Salad Spoons (GF, V)
Asian Chicken Salad in Sesame Cups
Local and Regional Cheese and Dried Fruit Kabobs (V)
Caesar Salad Cups (V)

Hot Items: (Choice of Five)

Chicken and Waffle Beignets
Black Pepper-Merlot Beef Rib with Roasted Garlic Polenta
Bubble and Squeak Stuffed Mushrooms (GF, V, VG, DF)
Beechwood Smoked Salmon on Ciabatta with Horseradish-Dill Cream
Shrimp and Grits (GF)
Texas Style Beef Brisket on Grilled Cornbread Fritter
Banger and Mashed
Grilled Andouille with Red Beans and Rice (GF, DF)
Grilled Three Cheese Sandwich with Oven Dried Tomato (V)

Assorted Miniature Pastries, Cakes, Tortes and Sweet Treats

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

Enhancements

Upgrade Your Event with Any of Our Lunch or Dinner Table Enhancements, Action Stations or
Bars, or Carving Stations.

TAVOLINO TAPAS

Tavolino Menus Are Designed for Elevated Small Plate Buffet Style Dining
and Presented with Custom Service Ware

(Minimum 20 Guest, Maximum 100 Guests)

Served from 11:00 AM until 9:00 PM Daily, Service is Designed for One Hour.

A Surcharge Will Apply for Extended Service or for Groups that Do Not Meet the Minimum. No Substitutions.
Maximum Two Hour Service.

Elegante

Chilled Items:

Seasonal Fruit and Berry Skewers (GF, V, VG, DF)
Caprese Skewers (V)
Tossed Chopped Salad Spoons (GF, V)
Asian Chicken Salad in Sesame Cups
Local and Regional Cheese and Dried Fruit Kabobs (V)
Local Charcuterie and House-Made Pickled Vegetable Skewers (DF)
Seafood Louis Salad Cups
Ahi Poke in Sesame Cups

Hot Items: (Choice of Five)

Chicken and Waffle Beignets
Black Pepper-Merlot Beef Rib with Roasted Garlic Polenta
Bubble and Squeak Stuffed Mushrooms (GF, V, VG, DF)
Beechwood Smoked Salmon on Ciabatta with Horseradish-Dill Cream
Grilled Three Cheese Sandwich with Oven Dried Tomato (V)
Shrimp and Grits (GF)
Texas Style Beef Brisket on Grilled Cornbread Fritter
Crispy Pork Belly with Sour Apple and Cider Glaze (GF)
Seafood Thermidor
Shrimp Etouffee on Dirty Rice
Banger and Mashed
Grilled Andouille with Red Beans and Rice (GF, DF)
Mini Lobster Rolls (Additional Charge per Guest)

Assorted Miniature Pastries, Cakes, Tortes and Sweet Treats

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

Enhancements

Upgrade Your Event with Any of Our Lunch or Dinner Table Enhancements, Action Stations or
Bars, or Carving Stations.

À LA CARTE HORS D'OEUVRES

*(A La Carte Hors D' Oeuvres Must be Ordered in Increments of 50 Pieces,
Minimum 50 Pieces per Item Ordered)*

We Recommend 4-6 Pieces per Guest as an Appetizer Prior to a Meal.

We Recommend 10-12 Pieces per Guest for a Hors D'Oeuvres Reception.

Last Minute Orders are Subject to Availability and Will Require a Minimum 30 Minutes Notice.

CHILLED HORS D'OEUVRES À LA CARTE

Garlic Bruschetta with Roma Tomatoes and Basil
Chiffonade (V)*

Goat Cheese in Beet Waffle Cups with Toasted
Pistachio (V)*

Roasted Peppers with Feta Cheese on Crostini (V)*

Tomato and Boursin Cheese in Mini Bouchees (V)*

Asian Chicken Salad in Sesame Cones*

Caprese Skewers of Tomato, Mozzarella and Basil
(GF, V)*

Antipasto Skewers*

Prosciutto Wrapped, Gorgonzola Stuffed Olives *

Ahi Poke Salad in Sesame Cups*

Gravlax on Dill Ciabatta with Pickled Fennel*

Ouzo Poached Shrimp on Cucumber with Oregano and Greek Yogurt*

Pekin Duck Salad in Green Tea Cones*

Chilled "Gazpacho" Skewers (GF, V, VG, DF)

* Chilled hors d'oeuvres are best suited for butler service. Butler service may be prearranged. Minimum, one butler per 50 guests. Items selected will influence staffing needs. Our Chef has asterisked hot hors d'oeuvres that may be butlered. Please keep in mind that hors d'oeuvre temperatures reduce rapidly during butler service

++Pricing is Subject to Current (8.265%) Washoe County Sales Tax and a 19.5% Service Charge. Chef May Substitute Items Based on Availability and Pricing. Listed Menu Prices will be Honored up to Six Months Prior to Event Date.

À LA CARTE HORS D'OEUVRES

*(A La Carte Hors D' Oeuvres Must be Ordered in Increments of 50 Pieces,
Minimum 50 Pieces per Item Ordered)*

We Recommend 4-6 Pieces per Guest as an Appetizer Prior to a Meal.

We Recommend 10-12 Pieces per Guest for a Hors D'Oeuvres Reception.

Last Minute Orders are Subject to Availability and Will Require a Minimum 30 Minutes Notice.

HOT HORS D'OEUVRES À LA CARTE

Chicken Waffle Fritter Bites	Chicken Lollipops with Sweet & Spicy Pepper Jam (GF)
Feta Cheese and Spinach Baked in Phyllo Pastry *	Bourbon Glazed Brussel Sprouts (GF)
Mongolian or Swedish Meatballs *	Lobster Truffle Mac and Cheese Croquette*
Assorted Petite Quiche	Pork Pot Stickers with Chili-Soy Dipping Sauce
Quattro Formaggio Truffle Mac and Cheese Bites*	Smoked Chicken Quesadilla Cornucopia*
Shrimp and Cheese Grits*	Steamed BBQ Pork Buns*
Spicy Buffalo Chicken Wings(GF), Bleu Cheese Dip	
Chimichurri Beef Skewers* (GF, DF)	
Coconut Shrimp, Spicy Orange Marmalade Dip	
Glazed Chicken Thai Khon Kaen*(GF)	
Lotus Wonton with Broccoli and Chorizo*	
Miniature Crab Cakes with Remoulade Sauce	

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CHILLED RECEPTION PRESENTATIONS

SEAFOOD & RAW BAR

(Must be Ordered in Increments of 50 Pieces, Minimum 50 Pieces per Item Ordered)

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

(All Items Listed in this Section are GF & DF)

Deluxe Gulf Shrimp (Minimum order 3 pieces per Guest)

Alaskan Snow Crab Claws

Alaskan King Crab Legs

Seasonal Oysters on the Half Shell

Little Neck Clams on the Half Shell

SUSHI À LA CARTE SELECTIONS

(Must be Ordered in Increments of 50 Pieces Minimum 50 Pieces per Item Ordered)

All Items Presented with Shoyu (Soy Sauce), Wasabi, Pickled Ginger and Chopsticks. *(GF without Shoyu)*

Nigiri Sushi:

Assorted Tuna, Shrimp, Salmon, Yellowtail on Sushi Rice

Sashimi:

Assortment of freshly sliced Ahi Tuna, Salmon, Yellowtail, Halibut

Maki Sushi:

California Roll Piece (Crab, Avocado and Cucumber)

Spicy Tuna Roll Piece (Tuna, Scallion and Spicy Sauce)

Vegetable Roll Piece (Avocado, Sprouts and Cucumber)

Philadelphia Roll Piece (Salmon, Cream Cheese and Cucumber)

SMOKED SALMON DISPLAYS

(Each Display Serves Approximately 25 guests)

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

Smoked Scottish Salmon Side

House-Cured Gravlax Side

MEDITERRANEAN DISPLAY (V)

An assortment of Bistro Style and Stuffed Olives with Your **Choice of Three 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)

Medium (Serves Approximately 50 guests)

Large (Serves Approximately 100 guests)

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)

Medium (Serves Approximately 50 Guests)

Large (Serves Approximately 100 Guests)

LOCAL AND REGIONAL CHARCUTERIE PLATTER OR COMBINATION WITH CHEESE

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)

Medium (Serves Approximately 50 Guests)

Large (Serves Approximately 100 Guests)

LOCAL AND REGIONAL CHEESE DISPLAY

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

Small (Serves Approximately 25 Guests)

Medium (Serves Approximately 50 Guests)

Large (Serves Approximately 100 Guests)

ROASTED VEGETABLE DISPLAY (GF, V, VG, DF)

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)

Medium (Serves Approximately 50 guests)

Large (Serves Approximately 100 guests)

RAW VEGETABLE DISPLAY (GF, V, VG)

Assortment of Raw Seasonal Vegetables to Include Broccoli, Cauliflower, Carrots, Celery and Tomatoes
Served with Assorted Dipping Sauces (DF Without Dipping Sauce)

Small (Serves Approximately 25 Guests)

Medium (Serves Approximately 50 Guests)

Large (Serves Approximately 100 Guests)

FRESH FRUIT DISPLAY (GF, V, VG, DF)

Sliced Seasonal and Tropical Fruits & Berries

Small (Serves Approximately 25 Guests)

Medium (Serves Approximately 50 Guests)

Large (Serves Approximately 100 Guests)

HORS D'OEUVRE RECEPTION PACKAGES

(Minimum 50 Guests)

Items are Replenished for up to One Hour. Extended Service May be Prearranged in Advance, Maximum Two Hour Service. Cold Displays Cannot be Passed.

PRIMO

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

Raw Vegetable Display with Assorted Dips (GF, V, VG,
DF without Dip)

Seasonal Sliced Fruits & Berries (GF, V, VG, DF)

Assorted Petite Quiche

Spicy Chicken Wings (GF), Bleu Cheese Dip

Pork Pot Stickers with Chili-Soy
Dipping Sauce

Quattro Formaggio & Truffle
Mac and Cheese Bites

ORO

Roasted Vegetable Display (GF, V, VG, DF)

Antipasto Display
Italian Breads

Lobster Truffle Mac and Cheese Bites
Swedish Meatballs

Bourbon Glazed Brussel Sprouts (GF, V)
Lotus Wonton with Broccoli and Chorizo
Glazed Chicken Khon Kaen (GF)

Platino

Charcuterie Platter of Local &
Regional Sausages, Meats and Cheeses,
Mustard, Pickled Vegetables, Sliced Baguettes
Seasonal Sliced Fruits & Berries (GF, V, VG, DF)

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

Lotus Wonton with Broccoli and Chorizo
Lobster Truffle Mac and Cheese Bites
Coconut Shrimp
Chimichurri Beef Skewers (GF, DF)

CARVING STATIONS À LA CARTE

Carving Stations May be Ordered with Three or More Hors D'Oeuvres Selections, Tables or Reception Packages Only.

One Uniformed Culinary Professional per Station, per 100 Guests, Maximum Two hours.

All items are Served with Appropriate Condiments and Sliced Silver Dollar Rolls.

Herb-Rubbed New York Beef Sirloin, Red Currant-Thyme Glace
(Serves Approximately 35-40 guests) (GF)

Peppered, Seared Tenderloin of Beef, Black pepper-Merlot Reduction
(Serves Approximately 20-25 guests)

Roasted Prime Rib of Beef, Au Jus & Creamed Horseradish
(Serves Approximately 25-30 guests) (GF)

Smoked Dry-Rubbed, Loin of Pork, Honey-Mustard Bacon Barbeque Sauce
(Serves Approximately 35-40 guests)

Oven Roasted Breast of Turkey with Orange-Cranberry Compote
(Serves Approximately 35-40 guests) (GF)

Poached Side of Pacific Salmon, Orange Fennel Cream
(Serves Approximately 10-15 guests) (GF)

RECEPTION ACTION STATIONS

(Minimum 50 Guests)

Action Stations will be Charged Based on Guarantee or Actual Attendance, Whichever is Greater. Items are Replenished for up to One Hour. Extended Service May be Prearranged, Maximum Two Hour Service. Action Stations May be Ordered in Conjunction with a Minimum Two Action Stations, One Station with Three or More A La Carte Hors D' Oeuvre Selections, or with a Buffet Table.

FARMER'S MARKET SALAD BAR STATION

(V, GF – EXCEPT WHERE NOTED)

The Following Garden Delights of: Mesclun Greens, Kale, Spinach, Torn Romaine, Chopped Iceberg. Served with the Bountiful Toppings of 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, Blue Cheese Crumbles *(Not GF)*
Your Salads Can Then Be Finished with the Following House-Made Dressings: Balsamic Vinaigrette, Caesar, 1000 Island, Ranch, Italian Vinaigrette, Blue Cheese *(Not GF)*

PASTA STATION

Cheese Tortellini, Penne, and Fettuccini with Marinara, Bolognese, Alfredo Sauces and Parmesan Cheese. Bread Sticks, Artisanal Breads

STREET TACO STATION

Choice of Two: 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

Macaroni with Choice of Three Sauces: Cheeseburger, Southwestern Chicken with Jack cheese, Roasted Corn and Black Beans, Cheddar Cheese and Bacon, Red Wine Braised Beef Rib, Additional \$3++ per Guest, Select One: Pekin Duck with Hoisin and Scallion, Truffle and Fontina, Lobster and Shrimp Scampi

POLENTA STATION *(GF)*

Creamy Herbed polenta with Choice of Three Sauces: Milanese, Marinara, Bolognese, Cacciatore, Gorgonzola, and Plain Served with Parmigiano-Reggiano Cheese
150+ Guests Required Per Polenta Board with One Uniformed Culinary Professional per 150 Guests at a Rate of \$125.

Action Stations Are Not All-You-Can-Eat, and Should Not be Considered a Full Meal.

RECEPTION ACTION STATIONS

(Minimum 50 Guests)

Action Stations will be Charged Based on Guarantee or Actual Attendance, Whichever is Greater.
Items are Replenished for up to One Hour. Extended Service may be Prearranged for an Additional, Maximum Two Hour Service.

Action Stations May be Ordered in Conjunction with a Minimum Two Action Stations, One Station with Three or More A La Carte Hors D' Oeuvre Selections, or with a Buffet Table.

INDIAN STATION (DF)

Choice of Two: Chicken, Shrimp, or Lamb Cooked to Order with Your
Choice of Choice of Three Preparations: Madras Curry, Green Curry, Red Curry,
Garam Masala, or Tikka Masala. Served over Cardamom Rice.

SLIDER STATION

Choice of One: Beef, Pulled BBQ Pork, or Southwestern Vegan Hash (GF, V, VG, DF)
Served with Slider Buns, Cole Slaw, Lettuce, Sliced Tomatoes, Diced Red Onion,
Cheddar Cheese, Mayonnaise, Mustard, or Ketchup

YAKITORI STATION

Build Your Own Yakitori with Choice of Two Types of Skewers Grilled to Order:
Chicken, Beef, or Shrimp. Served with the Following Sauces; Sweet and Spicy,
Thai Peanut, Ponzu, and Soy-Hot Mustard. Served with Steamed Rice.

RAW BAR ACTION STATION (GF)

(Based on Seven Pieces per Guest, Plus Chef Fee*)

Minimum Order of 350 Pieces Required.

Our Trained Chefs Can Shuck Oysters and Clams to order, Crack and Cut Crab for you and your Guest's enjoyment. Raw Bar Includes: Deluxe Gulf Shrimp, Alaskan Snow Crab Claws, Alaskan King Crab Legs, Seasonal Oysters on the Half Shell, Little Neck Clams on the Half Shell.

All Seafood Will be Set on a Bed of Crushed Ice for a Stunning Display.

Ask your Catering Manager How To Upgrade Your Shrimp Display with a Custom Shrimp Luge With or Without Your Company Logo!

One Chef per 75 Guests Required, Maximum Two Hour Service.

SHOGUN SUSHI ACTION STATION

(Based on Seven Pieces per Guest, Plus Sushi Chef Fee*)

Minimum Order of 350 Pieces Required.

Impress and Entertain Your Guests with a Sushi Action Station.

Sushi Selections: Nigiri Sushi: Assorted Tuna, Shrimp, Salmon, Yellowtail on Sushi Rice

Maki Sushi: California Roll Piece (Crab, Avocado and Cucumber), Spicy Tuna Roll Piece (Tuna, Scallion and Spicy Sauce), Vegetable Roll Piece (Avocado, Sprouts and Cucumber), Philadelphia Roll Piece (Salmon, Cream Cheese and Cucumber)

Our Chefs, Trained by the Prestigious California Sushi Academy, Will Artfully Prepare the Finest and Freshest Sushi Presentations for Your Guests. (GF When Soy Sauce is Omitted)

One Sushi Chef per 75 Guests Required, Maximum Two Hour Service.

Action Stations Are Not All-You-Can-Eat, and Should Not be Considered a Full Meal.

DESSERT TABLES & STATIONS

(Minimum 50 Guests)

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 Table.

Items are Replenished for up to One Hour. Extended Service May be Prearranged in, Maximum Two Hours.

Dessert Reception Service Includes:
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Service.

Donut Table

Cake and Yeasted Donuts Served with the Following Toppings:
Salted Caramel Glaze, Chocolate Glaze, Plain Glaze, Bacon Bits, Crushed Mixed Nuts,
Sprinkles, Chocolate Chips, Cinnamon Chips, or Oreo Crumbles

ICE CREAM TABLE

Vanilla & Chocolate Ice Creams with Hot Fudge, Caramel, Chopped Nuts,
Whipped Cream and Maraschino Cherries Served with Freshly Baked
Chocolate Chip Cookies (Banquet Attendant Required)

THE CHOCOHOLIC GRAND DESSERT TABLE

(GF & SF AVAILABLE UPON REQUEST) Pastry Chef's Finest Assorted Truffles, Cakes,
Tortes, Pies, Candies, Mousses and Fine Pastries, Hand-Crafted Candies Decadent Cakes

HOUSE-MADE GELATO OR SORBET TABLE

(GF & SF AVAILABLE UPON REQUEST) Your Choice of Four Gelato: Vanilla, Chocolate,
Strawberry, Pistachio, Mango, Raspberry, Lemon, Cookies and Cream, Cherry with Hot Fudge,
Caramel, Chopped Nuts, Whipped Cream and Maraschino Cherries served with Freshly Baked
Chocolate Chip Cookies
(Banquet Attendant Required)

Please Ask Your Catering Manager About a Custom Ice Service Display or How Our Executive
Pastry Chef Can Create Custom, Themed Dessert Stations to Impress Your Guests.

CELEBRATION CAKES

(Minimum 25 Guests)

(GF & SF Options Available Upon Request)

Standard Tiered Cake:

Standard Flavors Included in price. Inscription and Icing Decorations Included.
Number & Size of Tiers determined by Guest Count.

Standard Cupcakes

Standard Flavors and Plain Colored Cupcake Liners Included in Price.
Minimum Order of 24 Pieces.

Standard Full Sheet Cake: Serves Approximately 96

Standard Flavors Included in Price.

Standard Half Sheet Cake: Serves Approximately 54

Standard Flavors Included in Price.

Standard Cake Flavors

White
Chocolate
Marble

Standard Icing

Vanilla Butter Cream
Chocolate Butter Cream
Vanilla Whipped Cream
Chocolate Whipped
Cream Cheese

Standard Filling

Butter Cream
Whipped Cream
Strawberry Mousse
Lemon Curd
Vanilla Custard

Upgraded Icing

(Choice of One)

Fondant, Tint, Specialty Color

Upgraded Cake Flavor

(Choice of One)

Lemon, Orange, Red Velvet, Carrot, Devil's Food, Champagne

Upgraded Filling Flavor

(Choice of One)

Coconut Cream, Banana Cream, Chocolate Ganache,
Strawberry & Whipped Cream, Orange Cream Sickle,
Lemon & Blueberries, Raspberry Lemonade,
Strawberry Lemonade

Floating Cake Stand

Available in the Tuscany and Capri Ballrooms Only

A 72 hour Minimum Notice is Required for All Standard Cake Orders.

Standard Cake Stand Included with All Tiered Cakes. Quotes for Custom Designs and Requests are Based on Intricacy and May Require Additional Order Time. Special Floral, Jewel, Ribbon or Other Accents Will Be an Additional Charge. Please Speak with Your Catering Manager for More Information.

BANQUET BAR A LA CARTE SERVICE

Full Banquet Bar Service is Available Only to Groups with 30 Guests or More.

Bar Service is available for a maximum of Five Hours.

We Recommend a Ratio of 75 Guests Per Bar on Hosted Bars, and 100 Guests per Bar on No-Host Bars.

To Ensure Service Standards, A Maximum Ratio of 100 Guests per Bar Will be Applied For All Bars.

Each Bar/Bartender Must Reach \$650 in Revenue During the First Two Hours of Service. Each Bar/Bartender Must Reach \$200 in Revenue for Each Additional Hour of Service Thereafter.

The Host is Responsible for the Difference on Any Bar, "Hosted" or "No-Host", Where Minimums Are Not met.

Options for "Hosted," "No-Host" Service or Combinations Thereof Are Available. "Hosted" Options Can Include Hosted Select Beverages, Hosted Cocktail Hour, Hosted Dollar Amount or Hosted Drink Ticket(s).

If a Full Bar is Not a Good Fit for Your Event, Please Speak to Your Catering Manager Regarding Other Options For Groups with 30 Guests or Less We Recommend a Beverage Station.

All Hosted Beverages are Subject to Current 19.5% Gratuity.

HOSTED AND NO-HOST A LA CARTE DRINK PRICING *(Charged on Consumption. Price Includes Sales Tax Only)*

Super Premium, Cognacs, Cordials & Premium Wine

Premium Brands Cocktails

Call Brand Cocktails & House Wine

Imported Beer & Microbrews

Domestic Beer

Soft Drinks, Juice & Water

PREMIUM BRANDS

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

SUPER PREMIUMS/CORDIALS

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

KEGS

Domestic
Import, Micro Brew

CALL BRANDS

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

IMPORTED BEER & MICROS

Samuel Adams
Corona
Heineken
Sierra Nevada

PREMIUM WINES

King Estate Pinot Gris
Geyser Peak Sauvignon Blanc

HOUSE WINES

Kenwood "Yulupa" Chardonnay
Kenwood, "Yulupa", Merlot
Kenwood, "Yulupa", Cabernet
Beringer White Zinfandel

DOMESTIC BEER

Budweiser, Bud Light
Coors Light
Miller Lite

SODA, JUICE & WATER

Assorted Pepsi Products
Mineral Water, Still or Sparkling

ASK YOUR CATERING MANAGER ABOUT ADDING REGIONAL AND LOCAL SELECTIONS TO YOUR EVENT!

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BANQUET BAR SERVICE PACKAGES

HOSTED HOURLY BAR PACKAGE

(Minimum 30 Guests for Hosted Bar Packages)

Hourly Price per Guest Includes Bartender Fee and 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 If Deemed Necessary. Our Standard Ratio of One Bartender per 75 Guests Will Apply.

BOTTOMLESS MIMOSA & BELLINI BAR

(Minimum 25 Guests)

Includes Attendant
Orange, Cranberry & Peach Juices
Assorted Seasonal Fruits & Berries
Kenwood Yulupa Champagne

MIMOSA STATION

(Minimum 25 Guests)

Includes Attendant
Orange & Cranberry Juices
Kenwood Yulupa Champagne

BOTTOMLESS BLOODY MARY BAR

(Minimum 25 Guests)

Includes Attendant
Build Your own Bloody Mary
An array of Mixers, Vegetables & Condiments:
Tomato & Clamato Juice, Celery, Olives, Limes, Bacon,
Spices, Horseradish, Tabasco Sauce & Worcestershire Sauce
Smirnoff Vodka

LET OUR MIXOLOGIST CREATE A CUSTOM COCKTAIL FOR YOUR NEXT EVENT!

WINE SELECTIONS

SPARKLING WINES AND CHAMPAGNE

Kenwood Yulupa, Cuvee Brut, Sonoma
Domaine Chandon, Brut, Napa
Blanc De Bleu, Cuvee Mousseux
Gloria Ferrer Brut, Sonoma County
Mumm Napa Brut Rose, Napa
Schramsberg Blanc de Blancs, California

ALTERNATIVE WHITES

Beringer, White Zinfandel, California
Geyser Peak, Sauvignon Blanc, California
Chateau St. Michelle Riesling, Washington
King Estate Pinot Gris, Oregon

CHARDONNAY

Kenwood Yulupa, California
Sonoma Cutrer, Russian River Ranches, Sonoma
Jordan, Russian River Valley, Sonoma
Mer Soliel, Santa Lucia Highlands, Monterey
Rombauer, Carneros, Napa Valley

MERLOT

Kenwood Yulupa, California
Rodney Strong, Sonoma
Markham, Napa
Rombauer, Carneros, Napa Valley
Duckhorn, Napa

CABERNET SAUVIGNON

Kenwood Yulupa, California
Louis Martini, Napa Valley
Justin, Paso Robles
Franciscan, Napa Valley
Pine Ridge, Napa Valley
Jordan, Alexander Valley, Sonoma
Silver Oak, Alexander Valley, Sonoma

ALTERNATIVE REDS

Kenwood Pinot Noir, Russian River, Sonoma
Pascal Toso Reserve Malbec, Las Barrancas, Barrancas Mendoza
Meiomi Pinot Noir, By Belle Glos of Caymus, California
Seghesio Zinfandel, Sonoma County

In Addition to Our Banquet Wine Menu, We Are Pleased to Offer Over 1,000 Wines from Our Hotel Cellar.

WINE CORKAGE FEES: A Corkage Fee, Per 750ml Bottle. Applies for Client Supplied Wine.