

Platinum Celebration Package

Package Includes:

Selection of Hot & Cold Hors d'oeuvres

Bar

Four Hour Hosted for Adults

Including soft drinks, Wine by the glass, Domestic & Imported Beer, House Brand Cocktails

One glass of Champagne (or cider) per guest for Traditional Toast

Two Hour Specialty Coffee Station with shaved chocolate, cinnamon sticks and whipped cream

Lunch or Dinner

Three Course Meal, Plated & Served OR Beautifully presented Buffet Dinner

House Dinner Wine, Two Bottles per Table (Red & White)

Elegant Table Settings, Chairs, House Linens

Custom Ivory or White Chair Covers with Cap in a variety of colors

Menu Tasting for Two

Overnight Stay for Bride & Groom at Sportsmen's Lodge Hotel

Butler Passed Hors d'oeuvres

6 pieces per person

Please Select Four Items:

Veal Meatballs with Romesco

Coconut Shrimp with Tropical Salsa

Spring Rolls with Hot Chinese Mustard

Tempura Vegetables with Soy Sauce (Stationed)

Mushrooms stuffed with Crabmeat or Brie and Spinach

Mini Potato Pancakes with choice of Applesauce or Truffle Aioli

Vegetable Quesadillas, Cilantro Sour Cream, Salsa Fresca

Antipasto Skewer with Artichoke, Kalamata Olive, Sundried Tomato, Bocconcini

Roasted Pear, Phyllo Pecan Cracker, Cabrales Cheese

Watermelon Cube, Aged Balsamic, Italian Soft Cheese

Soup Shots (choice of two) Asparagus Veloute, Butternut Squash, Tomato Cream, and Ginger Carrot Puree

Served Dinner

Includes warm rolls & butter, coffee, tea, and iced tea

Salad

Please select one:

Classic Caesar Salad

Beefsteak Tomato Salad, Shaved Sweet Onion, Baby Arugula, Red Wine Vinaigrette

French Salad with Butter Lettuce, Frisee, Watercress, French Beans, Oven Roasted Tomatoes, Goat Cheese Quenelle,
Black Olive Crouton and Champagne Vinaigrette

California Sportsmen's Salad: *Organic Baby Greens, Point Reyes Maytag Blue Cheese,
Candied Pecans, Baby Heirloom Tomatoes, and Choice of Basalmic, Raspberry, or Champagne Vinigrette*

Main Course

All entrées served with seasonal vegetables and choice of:
Garlic Mashed Potatoes, Rosemary Red Skin Potatoes or Rice Pilaf

Please select one:

In the event that split entrées are chosen, all will be charged at the higher price.

-Pan-Roasted Chicken with choice of Sauce: Lemon Herb, Marsala, Picatta, or Mushroom Ragout

-Scottish Salmon with Dill or Citrus Sauce

-Sliced Tri Tip with Mushroom Sauce

Additional charge per person:

-Grilled Swordfish, Salsa Vert, Kalamata Olives, Baby Heirloom Tomato, Braised Fennel

-Duo of Chateau Filet & Salmon

-Bistro Steak, Bleu Cheese Butter, Sauce Bordelaise

-Striped Sea Bass, Swiss Chard, Kohlrabi, Oven Roasted Tomatoes, Saffron Sauce

Additional charge per person:

-Grilled Rib-Eye Steak rubbed with Latin Spices, served with Chimichurri

Dessert

Please select one:

Chocolate Blackout Cake

Classic Apple Tart Tatin

White Chocolate Mousse with Fresh Raspberries

Red Wine-Poached Pear, Lavender Honey-Infused Mascarpone and Phyllo Cracker

Trio of Sorbets with Fresh Berries

Buffet Dinner

Salads

Select **three** for Lunch or **four** for Dinner

Fruit Platter
Caesar Salad
Italian Pasta Salad
Classic Cobb Salad
with Choice of Bleu Cheese, Ranch or Balsamic Vinaigrette

Chinese Chicken Salad
California Mixed Green Salad
Beefsteak Tomato Salad
Shaved Sweet Onion, Baby Arugula, Red Wine Vinaigrette

Entrées

Select **two** for Lunch or **three** for Dinner

Includes warm rolls & butter, coffee, tea, and iced tea

Pan-Roasted Chicken with choice of Sauce: *Lemon Herb, Marsala, Picatta or Mushroom Ragout*

Grilled Swordfish

Salsa Vert, Kalamata Olives, Baby Heirloom Tomato, Braised Fennel

Salmon with Citrus *or* Dill Sauce

Vegetable Lasagna

Sliced Tri Tip *with Mushroom Sauce*

Boneless Short Ribs

Braised in Red Wine

Carving Board (additional charge per Chef Attendant)

Chef-carved Roast Beef, Honey-Glazed Ham or Roasted Turkey with appropriate condiments (Select One)

Sides

Please Select Two

Fresh Seasonal Vegetables

Roasted Potatoes *or* Potatoes Au Gratin

Rice Pilaf

Dessert, Coffee & Tea Station

Miniature Pastries including:

Cream Puffs, Napoleons, Eclairs, Fruit Tarts, Cannellonis, Chocolate Mousse, Panna Cotta, Petits Fours, Cookies & Brownies

Room set-up fees may apply. Prices subject to change without notice.
All Menu Prices subject to 20% service charge and applicable sales tax.

2013

