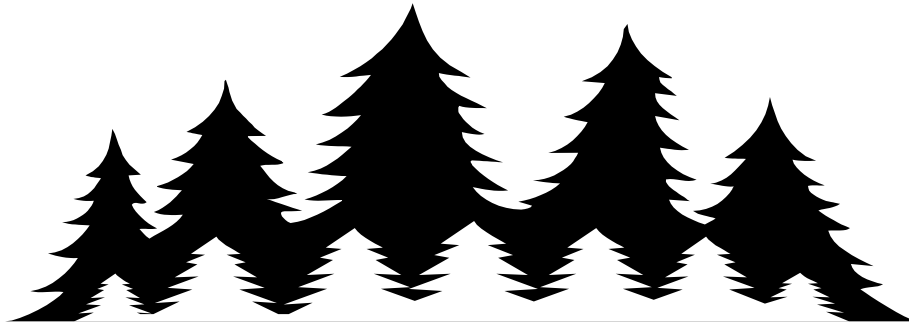




TENAYA LODGE  
AT YOSEMITE

## *Banquet Menus*



*~ Creating Special Experiences One Meeting at a Time ~*



**Tenaya Lodge and Delaware North Companies  
are committed to the ongoing effort of preserving the environment  
through our company wide Greenpath Program. We believe in using locally grown  
organic, sustainable products whenever possible as part of our commitment to  
the land and sea in effort to protect our environment.**

***All menu items containing sustainable, organic & local products are recognized  
by our GreenPath Leaf logo.***



# Continental Breakfast

Fresh Brewed Coffee, Decaffeinated Coffee & Assorted Hot Teas

## Stay Fit



Selection of Juices & Milk  
Steel Cut Oatmeal  
Seasonal Berries & Sliced Fruit  
Yoplait Low Fat Fruit Yogurts  
California Granola  
Bran Muffins  
\$16.95 Per Person

## Sierra Sunrise

Selection of Juices  
Assorted Bagels & Fruit Cream Cheeses  
Shades of Green Elderberry Scones  
Fruit Danish  
Home Baked Muffins  
Sliced Seasonal Fruit  
Butter & Fruit Preserves  
\$17.95 Per Person

## Enhancements

### For Today

Lox & Bagels 	\$5.95 Per Person
California Granola	\$3.95 Per Person
Quiche du Jour	\$3.95 Per Person
Sliced Fruit Platter 	\$4.95 Per Person
Steel-Cut Oatmeal with Raisins, Cinnamon & Brown Sugar	\$2.95 Per Person
Cheese Blintzes	\$3.95 Per Person
Low Carb – Hard Boiled Eggs	\$2.95 Each

### Breakfast Sandwiches

Croissant, Egg, Swiss Cheese, Applewood Smoked Bacon	\$3.95 Per Person
English Muffin, Egg, Apple Smoked Bacon, American Cheese	\$3.95 Per Person
Mini Breakfast Burritos filled with Green Chilies, Jack Cheese & Eggs	\$3.95 Per Person

### Beverage Enhance

Naked Juice	\$4.95 Each
House Made Smoothies	\$4.95 Per Person
Customized Action Station Available	\$50.00 Per Hour



## **Plated Breakfast**

*Fresh Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas  
Orange Juice*

### **Eggs Benedict**

Poached Eggs  
Toasted English Muffin  
Canadian Bacon  
Topped with Hollandaise  
Served with Country Potatoes  
Baker's Basket of Assorted Pastries  
\$17.95 Per Person

### **Mammoth Mountain**

Petite Filet Mignon  
Poached Egg  
Topped with Béarnaise  
Grilled Tomatoes  
Served with Country Potatoes  
Baker's Basket of Assorted Pastries  
\$25.95 Per Person

### **All American**

Organic Scrambled Eggs with  
Ham, Onions, Peppers and Fiscalini Cheese  
Applewood Smoked Bacon  
Yukon Hash Potatoes  
Baker's Basket of Assorted Pastries  
\$15.95 Per Person

### **Pacific Island**

Banana Macadamia Nut Pancakes  
Mango-Cinnamon Butter & Syrup  
Seasonal Fruit  
\$15.95 Per Person

### **Morning Star**

Cinnamon French Toast  
Butter & Maple Syrup  
Chicken-Apple Sausage  
Fresh Berries  
\$15.95 Per Person



## **Breakfast Buffet**

*Fresh Brewed Coffee, Decaffeinated Coffee & Hot Teas  
Choice of Regular, Low Fat or Soy Milk  
Assorted Juices, Butter & Preserves*

### **Crystal Falls**

Seasonal Sliced Fruit  
California Granola & Assorted Cereals  
Yoplait Fruit Yogurts  
Scrambled Eggs, Salsa  
Country Style Potatoes  
Crisp Bacon & Apple Sausage  
Cinnamon Raisin French Toast  
Sweet Butter & Maple Syrup  
\$20.95 Per Person

### **Backcountry Trekker**

Sliced Seasonal Fruit  
California Granola & Assorted Cereals  
Yoplait Fruit Yogurts  
Plain Scrambled Eggs  
Signature Scrambled Eggs, Sautéed Mushrooms  
Onions, Peppers, Cheese & Salsa  
Grilled Ham, & Sausage, Country Potatoes  
Cheese Blintzes with Strawberry Topping  
\$21.95 Per Person

### **Omelet Station**

Cooked to Order Omelets  
Sautéed Mushrooms, Onions, Peppers  
Crisp Bacon, Sausage, Cheese & Salsa  
\$8.95 Per Person

### **Chief Tenaya**

Sliced Seasonal Fruit  
Individual Fruit Granola Parfaits  
Sustainable Lox, Bagels & Cream Cheese  
Homemade Wild Blueberry Pancakes  
Scrambled Eggs & Mixed Scrambled Eggs  
Mushrooms, Cheese  
Apple Sausage Links & Grilled Ham  
Country Potatoes, Veggie Quiche  
\$23.95 Per Person

### **Breakfast Burrito**

Flour Tortillas, Scrambled Eggs, Country Potatoes  
Chorizo, Diced Tomato, Sour Cream  
Shredded Cheese & Salsa  
Seasonal Sliced Fruit Platter & House Pastries  
\$19.95 Per Person

### **Pine Tree**

Sliced Seasonal Fruit Platter & Berries  
Variety of Bagels, Flavored Cream Cheeses, Sweet Butter & Preserves  
California Granola, Cold Cereals, Dried Fruit, Condiments  
Pine Nut Banana Pancakes, Warm Maple Syrup, Whipped Butter  
Mixed Scrambled Eggs, Ham, Peppers, Onions, Mushrooms  
Scrambled Eggs, Crispy Bacon, Chicken-Apple Sausage, Yukon Gold Hash  
\$24.95 Per Person

*Maximum Buffet service is 1.5 hours  
Extended Service Available 25% per person*



# ***Continental Break Packages***

## ***Day Break Package***

\$35.95 Per Person

### ***Continental Breakfast***

Selection of Chilled Juices  
Assorted Breakfast Pastries, Butter & Preserves  
Variety of Bagels with Cream Cheese  
Coffee, Tea & Decaffeinated Coffee

### ***Morning Break***

Assorted Soft Drinks & Bottled Water  
Coffee, Tea & Decaffeinated Coffee

### ***Afternoon Break***

Assorted Freshly Baked Cookies  
Assorted Soft Drinks & Bottled Water  
Coffee, Tea & Decaffeinated Coffee

## ***Morning Glory Package***

\$39.95 Per Person

### ***Continental Breakfast***

Selection of Chilled Juices  
Sliced Fresh Fruit  
Assorted Breakfast Pastries, Butter & Preserves  
Variety of Bagels with Cream Cheese  
Coffee, Tea & Decaffeinated Coffee

### ***Morning Break***

Raspberry Walnut Coffee Cake  
Assorted Soft Drinks & Bottled Water  
Coffee, Tea & Decaffeinated Coffee

### ***Afternoon Break***

Chips & Salsa  
Assorted Candy Bars or Whole Fruit  
Assorted Soft Drinks & Bottled Water  
Coffee, Tea & Decaffeinated Coffee



## **All Day Package**

### **Continental**

Sliced Seasonal Fruit Display  
Assorted Baked Goods  
Fresh Brewed Coffee, Decaffeinated Coffee  
Assorted Hot Teas

### **Morning Break**

Assorted Chilled Juices, Fresh Brewed Coffee  
Decaffeinated Coffee  
Hot Teas, Assorted Sodas & Bottled Waters

### **Afternoon Break Choice**

#### **Sweet Treat Option**

Assorted Gourmet Cookies  
Brownies & Whole Fruit  
Fresh Brewed Coffee  
Decaffeinated Coffee & Hot Teas  
Assorted Soft Drinks & Bottled Water

#### **Light Snack Option**

Chips & Salsa  
Whole Fruit  
Fresh Brewed Coffee  
Decaffeinated Coffee & Hot Teas  
Assorted Soft Drinks & Bottled Water

### **PLATED LUNCH**

One Selection  
From the Light Luncheon Menu

\$62.95 Per Person

## **Power-Up Package**

### **Continental**

California Granola, Low Fat Milk  
Yoplait Yogurts, Assorted Bagels with Assorted Cream Cheese  
Mixed Whole Fruit, House Made Cranberry Muffins  
Fresh Brewed Coffee, Decaffeinated Coffee & Teas

### **Morning Break**

Sliced Seasonal Fruit, Trail Mix  
Granola Bars, Assorted Naked Fruit Juice

### **Afternoon Break**

Power Bars, Individual M&M's  
Assorted Sodas, Bottled Waters & Ice Tea

### **Plated Lunch**

Organic Greens, Mix Vegetables  
Balsamic Vinaigrette  
Choice of Grilled Salmon, or Chicken Breast  
Assorted Rolls & Butter  
Seasonal Fresh Berries with a  
Crystallized Ginger Tuile Cookie

\$75.95 Per Person



## A' La Carte Breaks

**Assorted House Baked Jumbo Cookies**  
Chocolate Chip, Oatmeal Raisin  
White Chocolate Macadamia & Peanut Butter  
\$38.95 Per Dozen


**Sliced Seasonal Fruit**   
Berry Display Platter  
\$5.95 Per Person

**Granola Bars**  
Assortment  
\$32.95 Per Dozen

**Rockslide Brownies**  
with Pecans  
\$42.95 Per Dozen

**House Tortilla Chips**   
Guacamole & Salsa  
\$5.95 Per Person

**Bakery Basket**  
House Baked Danish, Cinnamon Rolls  
Mini-Croissants & Muffins  
\$39.95 Per Dozen

**Whole Fruit**   
Valley Oranges, Bananas  
Apples, Strawberries  
\$2.95 Per Piece

**Yoplait Yogurts**  
Assorted Flavors  
\$3.95 Each

**Protein Energy Bars**  
Assortment  
\$2.95 Each

**House Kettle Chips**  
Chunky Bleu Cheese Dip  
\$4.95 Per Person

**Popcorn**  
Caramel, Butter & White Cheddar  
\$4.95 Per Person

**Baked Scones**  
Blackberry & Blueberry  
Honey & Lemon Dipping Sauces  
\$36.95 Per Dozen

**Specialty Ice Cream Bars**  
Fruit Juice Bars, Haagen Dazs Ice Cream Bars  
Drumsticks & Ice Cream Sandwiches  
\$4.95 Per Piece

## Beverages

**Assorted Juices**  
Orange, Apple, Cranberry, Grapefruit  
\$17.95 Per Liter


**Coffee Station**  
Regular, Decaffeinated & Assorted Hot Teas  
\$39.95 Per Gallon

**Rainforest Certified**   
\$40.95 Per Gallon

**Starbucks**  
Frappacino & Double Shots  
\$3.95 Each

**Milk or Chocolate Milk**  
½ Pint  
\$2.75 Each

**Individual Dole Juices**  
\$2.95 Each

**Naked Organic Juices**   
Assortment  
\$4.95 Per Pint

**Energy Drinks**  
Gatorade & Amp  
\$3.95 Each

**Soft Drinks & Bottled Water**  
\$2.95 Each

**Red Bull**  
Regular & Sugar Free  
\$4.95 Each

**Organic Soy**  
Plain or Vanilla  
\$12.95 Per Liter

**San Pellegrino Water**  
\$3.95 Each



## **Theme Breaks**

### **Intermission**

Buttered Popcorn  
Ice Cream Bars, Gummy Worms  
Reese's & Junior Mints  
Country Lemonade  
\$14.95 Per Person

### **Every Sundae Break**

Vanilla & Chocolate Ice Cream  
Whipped Cream, Strawberries, Bananas  
Nuts, M&M's, Sprinkles, Oreo Cookie Crumbles  
Chocolate & Caramel Sauce, Waffle Cones  
Assorted Sodas  
\$14.95 Per Person

### **Chocolate Dips**

Chocolate Dipped Graham Crackers  
Marshmallows & Pretzels  
Dried Fruits & Berries  
Pitchers of Cold Milk  
\$14.95 Per Person

### **Body & Mind**

House Made Carrot Juice, Fruit Smoothies  
Assorted Granola Bars  
Whole Seasonal Fruit  
House Baked Oatmeal Raisin Cookies  
Trail Mix  
\$14.95 Per Person

### **Strawberry-Lemon Festival**

Strawberry Shortcake  
Lemon Bars, Strawberry Lemonade  
Chocolate Dipped Strawberries  
\$15.95 Per Person

### **Comforts of Home**

Mini Grilled Fiscalini Cheese Sandwiches  
Tomato Soup  
Home Baked Cookie  
Pitchers of Cold Milk  
\$15.95 Per Person

### **Power Up**

Fresh Whole Fruit  
Assorted Granola Bars  
Protein Bars & Trail Mix  
Bottled Water, Gatorade & Amp Energy Drinks  
\$14.95 Per Person

### **Not Guilty**

Red Pepper Hummus, Lavosh  
Salt & Pepper Crostini, Pita Chips  
Crudite & Dips  
Sobe Life Waters  
\$16.95 Per Person

### **Tea House**

Turkey, Cranberry Spread  
Cream Cheese, Tomato & Basil, Cucumber & Dill  
Chocolate Covered Strawberries  
Fresh Brewed Mint & Regular Tea  
Assorted Individual Hot Tea's  
\$18.95 Per Person

### **Break Enhancement Teasers**

Ascent Spa Massage Chairs and Physio Breaks




*Minimum guarantee of 35 guests required  
Maximum break time is 30 minutes*




## **Lunch Entrée Starters**


*Choice of one*


### **Soups**


Mulligatawny  
Chicken Noodle  
Tomato Basil Bisque   
Classic Potato Leek   
Roasted Corn and Clam Chowder 

### **Salads**

Red & Yellow Pear Tomato Salad   
Organic Baby Greens  
Fresh Basil Oil & Balsamic Vinegar

Mixed Greens   
Goat Cheese Medallion  
Pear Tomatoes  
Raspberry Vinaigrette

Classic Caesar   
Hearts of Romaine  
House Made Garlic Croutons  
Parmesan Cheese  
Creamy Caesar Dressing

Fresh Spinach Salad   
Gorgonzola Crostini  
Shaved Sweet Red Onion  
House Made Mango Curry Vinaigrette

*For your convenience Soft Drinks and Bottled Water, at \$2.95 each may be added.*



## **LITE LUNCHEON SALADS**

*All Entrées include Warm Rolls & Butter, Choice of Dessert  
Fresh Brewed Coffee, Decaffeinated Coffee  
Hot Teas & Freshly Brewed Iced Tea*

### **Southwest Chicken**

Organic Mixed Greens  
Grilled Spiced Breast of Chicken, Asiago Cheese  
Roasted Corn and Pepper Compote  
Cilantro Vinaigrette  
Tortilla Chip Garnish  
\$19.95 Per Person

### **California Cobb**

Romaine Lettuce  
Roasted Chicken, Avocado, Tomato, Egg  
Crisp Bacon, Crumbled Bleu Cheese  
Bleu Cheese Dressing  
\$19.95 Per Person

### **Chopped**

Hoisin BBQ Chicken  
Tossed with Iceberg & Romaine  
Fresh Basil, Black Beans, Cilantro, Sweet Corn Roasted Peppers  
Jack Cheese, Tomatoes, Green Onion  
Creamy Ranch & Tortilla Strips  
\$19.95 Per Person

### **Greek Salad**

Romaine Lettuce, Kalamata Olives, Feta Cheese  
Bermuda Onion, Cucumber, Tomatoes  
Herb Dressing  
\$18.95 Per Person

### **Margherita Salad**

Organic Mixed Greens  
Seasonal Heirloom Tomatoes  
Cured Olives, Buffalo Mozzarella, Balsamic Drizzle  
\$18.95 Per Person

*For your convenience Soft Drinks and Bottled Water, at \$2.95 each may be added.*



## **Lite Luncheon Sandwiches**

*All Entrées include Choice of Deli Potato Salad or Kettle Chips & Dessert  
Fresh Brewed Coffee, Decaffeinated Coffee  
Hot Teas & Freshly Brewed Iced Tea*

### **Cesar Sirloin Wrap**

Romaine, Spiced Beef & Grilled Onions  
Dill Havarti Cheese  
\$21.95 Per Person

### **Grilled Chicken**

Dijon Mustard Grilled Breast of Chicken  
Kaiser Roll  
\$21.95 Per Person

### **Roasted Turkey & Brie**

Mixed Baby Greens  
Cranberry Mayonnaise  
Ciabatta Bread  
\$21.95 Per Person

### **Club Wrap**

Turkey, Bacon, Tomato  
Romaine, Ranch Spread  
\$21.95 Per Person

### **Marinated Portabella**

Roasted Zucchini, Sweet Red Pepper  
Pesto Mayonnaise  
Ciabatta Bread  
\$21.95 Per Person

*For your convenience Soft Drinks and Bottled Water, at \$2.95 each may be added.*



## **Luncheon Entrées**

*Includes Warm Rolls, Butter, Soup or Salad, Choice of Dessert  
Fresh Brewed Coffee, Decaffeinated Coffee  
Hot Teas & Fresh Brewed Iced Tea*

### **Sustainable Pan Roasted Barramundi Fillet**

Wilted Spinach  
Roasted Fingerlings  
Tarragon Lemon Butter  
\$28.95 Per Person

### **Chicken Penne Pasta**

Sun Dried Tomatoes, Pine Nuts  
Spinach, Pesto  
\$24.95 Per Person

### **Vegetarian Rigatoni**

Mixed Green Vegetables, Parmesan Cheese  
Red Bell Pepper Sauce  
\$23.95 Per Person

### **Roasted Tri-Tip**

Garlic Smashed Potatoes  
Seasonal Vegetables  
Chipotle Sauce  
\$28.95 Per Person

### **Western Flat Iron Steak**

Garlic Mashed  
Seasonal Vegetables  
Jack Daniels BBQ Sauce  
\$29.95

### **Chicken Breast Piccata**

Basil Risotto  
Ratatouille  
Lemon Caper Sauce  
\$26.95 Per Person

### **Seared Breast of Chicken**

Asparagus Risotto  
Glazed Grapes  
Verjus Essence  
\$26.95 Per Person

*For your convenience Soft Drinks and Bottled Water, at \$2.95 each may be added.*

## **Lunch Dessert Choice**

*Choice of one*

### **Caramel Apple Pie**

Buttery Caramel Topping Pooled on Top

### **Chocolate Decadence**

Dark Chocolate Ganache  
Crème Anglaise

### **Summerberry Stack**

Berries Strewn Across a Citrus Flecked Cake  
Swirled with Cool Tart Key Lime  
Creamy White Chocolate Cheese

### **Reese's Peanut Butter Cup Pie**

Graham Cracker Peanut Butter Crust  
Silky Dark Chocolate Mousse  
Creamy Peanut Butter Concoction & Smooth Whipped Cream

### **Classic Cheese Cake**

Fresh Berry Compote

### **Tuxedo Truffle Mousse Cake**

Creamy Dark Chocolate Mousse  
White Chocolate Mousse  
Three Layers of Marbled White & Dark Chocolate Cake

### **Crème Brulée Cheese Cake**

Rich Perfection of Vanilla Bean  
Crème Brulée Layered with the Richest of Cheesecakes

*Ask your conference manager about Dessert Upgrades*



## **Working Lunch Buffets**

*Fresh Brewed Coffee, Decaffeinated Coffee  
Hot Teas & Freshly Brewed Iced Tea*

### **Classic Deli**

Chef's Daily Soup Creation  
Sliced Ripe Market Fruit and Berries  
Baby Spinach, Tomato, Cucumber, Shallot Vinaigrette  
Chef's Choice Deli Salad  
Assortment of Deli Meats, Cheeses, Tuna Salad  
Assorted Breads, Pita Pockets  
Individual Bags of Potato Chips  
Assorted Dessert Bars  
\$24.95 Per Person

### **Toscana**

Tomato Basil Soup  
Fruit, Berry Yogurt Salad  
Caprese Salad, Caesar Salad  
Pasta Del Giorno  
Chicken Parmesan  
Grilled Sandwiches  
Vegetarian Sandwiches  
Assorted Dessert Bars  
\$24.95 Per Person

### **The Wharf**

Clam Chowder  
Sliced Ripe Market Fruit and Berries  
Classic Coleslaw, Marinated Mushroom Salad  
Field Greens Assorted Dressings  
Assorted Wraps to Include:  
Turkey, Roast Beef, Ham  
Vegetarian Sandwiches  
Assorted Dessert Bars  
\$24.95 Per Person

### **Yosemite Wraps & Subs**

Chefs Soup Special of the Day  
Cobb Salad Bar  
Romaine Lettuce, Roasted Chicken  
Avocado, Tomato, Eggs  
Crisp Bacon, Crumbled Bleu Cheese  
Bleu Cheese Dressing  
Selection of Wraps and Subs  
Assorted Dessert Bars  
\$25.95 Per Person

### **Pacific Rim**

Wonton Soup  
Sliced Ripe Market Fruit and Berries  
Asian Sesame Slaw  
Chicken, Peanut Sauce  
Salmon, Sake Glaze  
Fried Rice  
Stir Fry Vegetables  
Assorted Dessert Bars  
\$26.95 Per Person

*For your convenience Soft Drinks and Bottled Water, at \$2.95 each may be added.*

*Maximum Buffet service is 2 hours  
Extended Service Available 25% per person*



## **Lunch Buffets**

*Fresh Brewed Coffee, Decaffeinated Coffee  
Hot Teas & Freshly Brewed Iced Tea*

### **Backyard Cookout**

Macaroni Salad, Country Potato Salad  
Tray of Iced Crisp Vegetables  
House Made Kettle Chips, Bleu Cheese Dip  
Baked Beans  
Mesquite Broiled Hot Dogs, Bratwurst, Hamburger  
Assorted Buns, Ketchup, Mustard, Mayonnaise, Lettuce  
Tomato, Pickles, Onion & Assorted Cheeses  
Sliced Watermelon, Summerberry Stack  
\$28.95 Per Person

### **South of the Border**

Mexican Coleslaw  
Cucumbers, Spicy Cilantro Vinaigrette  
Make your Own Taco Bar:  
Picadillo Style Beef, Mahi Mahi  
Shredded Lettuce, Mild Cheddar Cheese  
Monterey Jack Cheese Enchiladas  
Roasted Chicken, Grilled Scallions  
Anchote Spice  
Spicy Rice & Refried Beans  
Chips, Salsa, Guacamole & Sour Cream  
Flour Tortillas, Churros  
\$28.95 Per Person

### **Shanghi**

Thai Chicken Lettuce Wraps  
Fruit Slaw with Ginger Vinaigrette  
Barbecue Mongolian Beef Salad  
Pickles & Edamame  
Chilled Chicken Chow Mein Salad  
Shrimp Spring Rolls  
Fresh Mint & Peanut Hoisin Sauce  
Sweet Garlic Chicken  
Marinated Beef Sukiyaki, Fried Rice  
Chocolate Dipped Fortune Cookies  
\$30.95 Per Person

### **Soup & Salad Buffet**

International Salad Bar  
Mixed Baby Greens with Assorted Dressings  
Tabbuli Salad, Pasta Salad, Salmon Salad  
Greek Salad & Oriental Salad  
Soup Bar  
(Served with Sourdough Bread Bowls)  
Warm Rolls & Butter  
Clam & Corn Chowder  
Old Fashioned Vegetable Soup  
Rockslide Brownie  
\$26.95 Per Person

*For your convenience Soft Drinks and Bottled Water, at \$2.95 each may be added.*



## Cold Hors D'oeuvres

50 Piece Minimum Order Per Item

### **Roquefort Mousse**

On Belgian Endive  
Toasted Walnuts \$4.75

### **California Roll**

Wasabi & Pickled Ginger  
Soy Sauce \$4.75

### **Bruschetta**

Mozzarella, Tomato & Basil \$4.75

### **Valley Strawberries**

Filled with Boursin Cheese \$4.25

### **Smoked Salmon Blini Stack**

Caviar & Crème Fraiche \$4.75

### **Blacken Scallop**

Crostini & Cilantro Pesto \$5.25

### **Sautéed Mushroom Cap**

Boursin Cheese \$4.75

### **Seared Ahi Tuna**

Crostini & Papaya Mango Salsa \$5.25

### **Asparagus Spears**

Prosciutto Ham & Boursin  
Cream \$4.75

### **Artichoke Hearts**

Filled with Grilled Vegetable  
Ratatouille \$4.75

### **Shrimp Canapé**

Avocado \$5.25

### **Beef Carpaccio**

Arugula, Creole Mustard  
On Crouton \$5.25

### **Roasted Garlic Brie**

Tomato Chutney & Herbed  
Crostini \$4.75

### **Spiced Chicken**

Mango Glaze  
Cucumber Round \$4.75



## **Hot Hors D'oeuvres**

*50 Piece Minimum Order Per Item*

<b>Miniature Lump Crab Cakes</b>  with Cajun Remoulade	\$5.25	<b>Veggie Egg Roll</b> Thai Dipping Sauce	\$4.25
<b>Mini Beef Wellingtons</b> Béarnaise Sauce	\$5.25	<b>Sesame Chicken Tenderloin</b> Honey Mustard Sauce	\$4.75
<b>Caramelized Sea Scallops</b>  Wrapped in Pancetta	\$5.25	<b>Brochette of Marinated Chicken</b> Thai Peanut Dipping Sauce	\$4.75
<b>Forest Mushrooms</b> Cheese, Phyllo Pouches	\$4.25	<b>Coconut Shrimp</b>  Sweet & Sour Dipping Sauce	\$5.25
<b>Artichoke &amp; Boursin Strudel</b> Cheese, Pesto, Bouchée	\$4.75	<b>Sugarcane Spiked Lamb Loin</b> Spicy Mango Glaze	\$5.75
<b>Spinach Spanikopita</b> Feta Cheese, Spinach Triangle Phyllo	\$4.75	<b>Marinated Beef Satay</b> Teriyaki Glazed	\$5.25
<b>Pork Potsticker</b> Sweet Chili Sauce	\$4.75	<b>Petite Quiche</b> Vegetable	\$4.25



# Reception Stations

Minimum 35 Guests

## **Antipasta Platter**

Marinated Eggplant, Roasted Peppers, Artichokes  
Olives, Mushrooms, Grilled Tomatoes, Provolone  
Cheese, Salami, Proscuitto, Black Forest Ham  
Crusty Baguettes  
\$12.95 Per Person

## **Cheese & Fruit**

Exotic Fruit & Grapes, Brie, St. Andre Double  
Cream Danish, Bleu, Gouda, Cheddar  
Aged Sonoma Jack Cheeses  
Baguettes & Hawaiian Lahvosh  
\$12.95 Per Person

## **Action Pasta Bar**

Penne Pasta, Shrimp, Shiitake Mushrooms  
Spinach Asparagus, Sun Dried Tomatoes, Olives  
Parmesan Cheese  
Bread Sticks  
\$16.95 Per Person

## **Fajita Action Station**

New York Sirloin, Chicken Sautéed, Achiote Spices  
Onions & Peppers, Warm Tortillas, Refried Beans  
Guacamole & Salsa  
Sour Cream, Cheddar Cheese & Jalapenos  
\$17.95 Per Person

## **Action Sushi Bar**

California Roll, Kappa Roll  
Hamachi (Yellow Tail)  
Ahi Tuna  
Soy Ginger & Wasabi  
\$17.95 Per Person

## **Seafood Bar**

Pacific Shrimp  
Dungeness Crab Clusters  
Oysters on the Half Shell & Marinated Clams  
Cocktail Sauce & Lemons  
\$28.95 Per Person

## **Salinas Valley Crudités**

Assorted Crisp Cut Fresh Vegetables  
Ranch & Bleu Cheese Dressing  
\$11.95 Per Person

## **Slider Station**

Mini Certified Angus Beef Cheese Burgers  
Nathan Slider Dogs  
Mini Fiscalini Grill Cheese  
\$17.95 Per Person

## **Tenaya Three Chili Bar**

Buffalo Chili, Green Chili & Vegetarian Chili  
Cheddar Cheese, Sour Cream  
Scallions, Jalapenos, Chopped Onions  
Tortilla Strips  
\$14.95 Per Person

## **Smashed Potato Bar**

Scoop of Garlic, Wasabi or Bleu Cheese  
Served in a Martini Glass  
Toppings: Chives, Sour Cream, Bay Shrimp  
Chicken, Bacon, Tomatoes  
Assorted Cheeses & Gravy  
\$13.95 Per Person



## ***From the Carving Board***

*Served with Condiments & Mini Rolls  
Chef / Carver Included in Price*


***Herb Roasted Turkey***  
with Cranberry Sauce  
Mustard, Rolls  
(Serves 30 Guests)  
\$250.00

***Garlic Roasted NY Strip Loin***  
Certified Angus Beef  
Au Jus, Creamed Horseradish  
(Serves 30 Guests)  
\$325.00

***Bourbon Glazed Ham***  
Honey Mustard  
(Serves 30 Guests)  
\$250.00

***Roasted Beef Tenderloin***  
Garlic Pepper Jam  
(Serves 20 Guests)  
\$375.00

***Roasted Pork Loin***  
Honey Barbecue Sauce  
(Serves 25 Guests)  
\$225.00

***Cedar Plank Salmon***   
Pomegranate Syrup  
(Serves 25 Guests)  
\$250.00

***Black Angus Steamship***  
Au Jus, Creamed Horseradish  
(Serves 100 Guests)  
\$575.00

***Roasted Leg of Lamb***  
Rosemary Crusted  
English Mint Sauce  
(Serves 35)  
\$295.00



# **Finale Nightcap**

*Fresh Brewed Coffee, Decaffeinated Coffee & Hot Teas*  
**Minimum 35 Guests**

## **Chef's Favorite**

Uniformed Chef Preparing:  
Bananas Diablo with Sliced Bananas, Rum, Orange & Brown Sugar  
Cherries Jubilee, Brandied Cherries with Cinnamon  
Grand Marnier with Citrus Zest  
\$13.95 Per Person

## **Fondue Station**

White & Dark Chocolate Fondue  
Strawberries, Pineapple  
Marshmallows, Dried Apricots  
Biscotti, Pound Cake & Mini Cream Puffs  
\$12.95 Per Person

## **Smores Station**

Milk, White & Dark Chocolate  
Graham Crackers  
Marshmallows  
\$9.95 Per Person

## **Flaming Coffee & Truffle Station**

Espresso, Bailey & Premium Cordials  
Imported Chocolates  
\$19.95 Per Person

## **Sweet Table**

Petite Pastries to Include:  
Chocolate Éclair, Cheesecake, Tiramisu Cup, Napoleons  
Seasonal Fruit Tart, Assorted Dessert Bars  
Danish Butter Cookies  
Chocolate Covered Strawberries  
Assorted Truffles  
\$14.95 Per Person

## **Special Custom**

Cigar, Port & Cordials Available



# Dinner Starters

*Dinner Entrées include Choice of Soup or Salad, Entrée & Dessert*

## Soups

**Lobster Bisque**  
**Wild Mushroom**  
**Tomato Basil Bisque**

## Salads

**Mizuna Lettuce & Poached Pear**  
French Brie Cheese  
Raspberry Walnut Oil Dressing

**Caesar Salad**  
Romaine Lettuce  
House Made Croutons  
Parmesan Cheese  
Traditional Caesar Dressing

**Tenaya Salad**  
Fresh Field Greens  
Shaved Apples & Bleu Cheese  
Walnuts  
Balsamic Vinaigrette

**Belgian Endive, Watercress & Tomato**  
Soy Ginger Dressing

**Baby Spinach Salad**  
Hazelnut Crusted Goat Cheese  
Sugar Roasted Beets  
Raspberry Vinaigrette

**Limestone Lettuce**  
Sliced Jícama, Spiced Oranges  
Citrus Vinaigrette

## Appetizers

*(Available at an additional cost)*

**Crab Cakes**  
Spicy Tomato Sauce  
\$10.95 Per Person

**Roasted Garlic Brie**  
Tomato Chutney & Herbed Crostini  
\$9.95 Per Person

**Sugarcane Spiked Lamb Loin**  
Apple Chutney and Garlic Butter  
\$11.95 Per Person

**Shrimp Cocktail**  
Cocktail Sauce  
\$12.95 Per Person



## Dinner Entrées

Selection of Breads, Butter, Choice of Soup or Salad & Dessert

Fresh Brewed Coffee, Decaffeinated Coffee

Hot Teas & Freshly Brewed Ice Tea

(Please note that split Entrées will be charged at the highest priced Entrée)

### **New York Steak**

Certified Angus Beef  
Garlic Mashed Potato, Roasted Shallots  
Cabernet Glaze  
\$48.95 Per Person

### **Cedar Plank Salmon**

Wild Caught  
Dressed over Wasabi Mashed Potatoes  
Pomegranate Glaze  
\$44.95 Per Person

### **Seared Breast of Chicken**

Mushroom Orzo Pasta  
Prosciutto  
Dijon Cream  
\$40.95 Per Person

### **Mahi Mahi / Dorado**

Coconut Risotto  
Papaya Salsa  
Lime Butter  
\$44.95 Per Person

### **Half Duckling**

Petaluma Roasted Duckling  
Israeli Herb Couscous  
Orange Glaze  
\$48.95 Per Person

### **Pan Seared Tenderloin of Beef**

Certified Angus Beef  
Horseradish Mashed Potato  
Cabernet Blue Cheese Butter Sauce  
\$52.95 Per Person

### **Seared Chicken Breast**

Filled with Ricotta Cheese  
Sun-dried Tomato, Herbs  
Roasted Red Pepper Purée  
\$40.95 Per Person

### **Barramundi**

Grilled Fillet  
Sweet Potato Mash  
\$42.95 Per Person

### **Pan Seared Pacific Halibut**

Cream Cheese Risotto  
Citrus Tarragon Salsa  
Valencia Orange Butter  
\$44.95 Per Person

### **Roasted Lamb Rack**

Goat Cheese Crusted  
Old World Polenta  
Garlic Pepper Jam  
\$56.95 Per Person

## Vegetarian Entrées

### **Eggplant Stack**

Eggplant, Tomato, Onion, Roasted Peppers  
Goat Cheese, Balsamic Reduction  
\$36.95 Per Person

### **Pasta Baci Kiss**

Pappardelli Riata, Grilled Vegetables  
Gorgonzola Cream Sauce  
\$36.95 Per Person

### **Heirloom Tomato Half's**

Forbidden Black Rice, Roasted Vegetables  
Crimson Lentils, Sorrel Puree  
\$36.95 Per Person

### **Soba Noodle Stir Fry**

Tofu, Asian Vegetables, Shiitake Mushrooms  
Sesame Ginger Glaze  
\$36.95 Per Person



## **Combination Entrées**

*Selection of Breads, Butter, Choice of Soup or Salad & Dessert  
Fresh Brewed Coffee, Decaffeinated Coffee  
Hot Teas & Freshly Brewed Ice Tea*

**(Please note that split Entrées will be charged at the highest priced Entree)**

### **Shrimp & Filet**

Certified Tenderloin Angus Beef  
Butter Milk Smash Potatoes  
Shiitake Mushroom, Zinfandel Glaze  
Baked Shrimp  
Spicy Tomato Butter  
\$58.95 Per Person

### **Baked Salmon & Filet**

Grilled Shiitake Mushrooms  
Braised Leek Salsa  
Whole Grain Mustard  
Cabernet Sauce  
\$56.95 Per Person

### **Crab Cake & Chicken Breast**

Crab Cake Topped Chicken Breast  
Seasonal Vegetables  
Béarnaise Sauce  
\$54.95 Per Person

### **Filet & Spiny Lobster Tail**

Seared Certified Angus Beef  
Asparagus Risotto, Cabernet Glaze  
Drawn Butter  
Market Price

### **Shrimp & Scallops**

Skewered & Grilled Hot Shot Kabob  
Purple Sticky Rice  
Spicy Red Curry Thai Glaze  
\$56.95 Per Person

### **Filet Beef & Chicken**

Onion, Blue Cheese Gratin  
Fingerlings  
Whole Grain Mustard Sauce  
\$54.95 Per Person



## ***Dinner Dessert Choice***

*Choice of one*

### ***Caramel Apple Pie***

Buttery Caramel Topping Pooled on Top

### ***Chocolate Decadence***

Dark Chocolate Ganache  
Crème Anglaise

### ***Summerberry Stack***

Berries Strewn Across a Citrus Flecked Cake  
Swirled with Cool Tart Key Lime  
Creamy White Chocolate Cheese

### ***Reese's Peanut Butter Cup Pie***

Graham Cracker Peanut Butter Crust  
Silky Dark Chocolate Mousse  
Creamy Peanut Butter Concoction & Smooth Whipped Cream

### ***Classic Cheese Cake***

Fresh Berry Compote

### ***Tuxedo Truffle Mousse Cake***

Creamy Dark Chocolate Mousse  
White Chocolate Mousse  
Three Layers of Marbled White & Dark Chocolate Cake

### ***Crème Brulée Cheese Cake***


Rich Perfection of Vanilla Bean  
Crème Brulée Layered with the Richest of Cheesecakes

*Ask your Conference Manager about Dessert Upgrades*




# **High Country Dinner Buffet**

*(Minimum 50 Guests)*



California Cheeses   
Fresh Fruit and Berries  
Lahvosh Crackers


Crudités of Crisp Vegetables   
Assorted Herb Dips

Orzo Salad, Sun Dried Tomatoes 

Seasonal Greens   
Candied Walnuts, Bleu Cheese  
Raspberry Vinaigrette

## **Choice of Three**

Grilled Fillet of Salmon, Ratatouille Relish   
Breast of Chicken, Blackberry Barbeque Sauce  
Beef Medallions, Garlic Jam  
Grilled Fillet of Halibut Tomatoes, Cumin, Capers   
Marinated Pork Loin, Pomegranate Sauce

Red Roasted Potatoes  
Seasonal Vegetables   
Rustic Bread with Butter

Summerberry Stack  
Rockslide Brownies  
Fresh Brewed Coffee, Decaffeinated Coffee & Hot Teas

\$58.95 Per Person

*For your convenience, Soft Drinks and Bottled Water, at \$2.95 each may be added.  
On a Buffet, a \$7.00 additional cost per person will be added for an attendance of less than 50 persons.  
Maximum Buffet service is 1.5 Hours*



# **GOLD COUNTRY BARBECUE**


*(Minimum 35 Guests)*

## **Starters**

Rocky Mountain Potato Salad  
Macaroni Salad  
Iceberg Lettuce, Tomato, Creamy Bleu Cheese, Ranch   
Fresh Fruit Salad  
Cornbread Muffins  
Honey & Butter

## **From the Broiler**

Grilled New York Steaks  
Barbecue Baby Back Ribs  
Honey-Chili Grilled Chicken

California Chili Station with all the Trimmings  
Corn on the Cob   
Fire-Roasted Yukon Gold Potatoes

## **Desserts**

Apple Pie  
Summerberry Stack  
Watermelon Wedges  
Fresh Brewed Coffee, Decaffeinated Coffee & Teas  
Lemonade or Iced Tea

\$56.95 Per Person

*Ask about S'mores by the Fire*

*For your convenience, Soft Drinks and Bottled Water, at \$2.95 each may be added.  
On a Buffet, a \$7.00 additional cost per person will be added for an attendance of less than 35 persons.  
Maximum Buffet service is 1.5 Hours*



# ***Fish Camp Buffet***

*(Minimum 35 Guests)*

## ***Salad Bar***

Field Greens, Broccoli, Cauliflower, Cucumbers  
Vine-Ripened Tomatoes, Beets, Carrots  
Toasted Sunflower Seeds, Sprouts, Sliced Red Onions & Scallions  
Mushrooms & Black Olives, Garlic Croutons  
Bleu Cheese & Thousand Island Dressing  
Roasted Corn and Clam Chowder  
Sourdough Bread & Butter  
Fresh Fruit Platter

## ***Seafood Treasure Chest***

Iced Pacific Shrimp, Dungeness Crab  
Oysters on a Half Shell  
Horseradish Cocktail Sauce  
Tabasco & Lemon Wedges

## ***From the Broiler***

Certified Angus Beef Grilled New York Steaks  
Steamed Clams & Mussels  
Lime & Cracked Pepper Chicken  
Fire-Roasted Corn on the Cob  
Roasted Red Potatoes  
Seasonal Vegetables

## ***Desserts***

Cheesecake, Fruit Pies  
Rockslide Brownies  
Fresh Brewed Coffee, Decaffeinated Coffee & Hot Teas

*\$68.95 Per Person*

*For your convenience, Soft Drinks and Bottled Water, at \$2.95 each may be added.  
On a Buffet, a \$7.00 additional cost per person will be added for an attendance of less than 35 persons.  
Maximum Buffet service is 1.5 Hours*




# ***San Joaquin Fiesta Buffet***


*(Minimum 35 Guests)*

## ***Soup & Salad Bar***

Tortilla Soup  
Hearts of Romaine Lettuce  
Black Beans, Roasted Corn, Tomato  
Cilantro Vinegar & Ranch Dressings  
Mexican Cole-Slaw  
Jalapeno Cornbread Muffins & Butter  
Chips & Salsa on each Table

## ***From the Broiler***

Roasted Baja Chicken  
Grilled Mahi Mahi & Tomato Cilantro Salsa   
Steak Fajitas Sautéed with Peppers and Onions

Pinto Beans & Mexican Rice  
Diced Tomatoes, Onions & Jalapenos  
Sour Cream, Cheddar Cheese & Flour Tortillas  
Fresh Vegetables 

## ***Desserts***

Cinnamon Churros  
Dulce de Leche Cheesecake  
Watermelon Wedges with Limes  
Fresh Brewed Coffee, Decaffeinated Coffee & Hot Teas

*\$49.95 Per Person*

*Ask about our Specialty Margarita Bar*

*For your convenience, Soft Drinks and Bottled Water, at \$2.95 each may be added.  
On a Buffet, a \$7.00 additional cost per person will be added for an attendance of less than 35 persons.  
Maximum Buffet service is 1.5 Hours*



# **Ma Mia Buffet**

*(Minimum 35 Guests)*

## **Soup**


Creamy Tomato Basil Soup 

## **Antipasta**

Grilled Vegetables, Eggplant, Mushrooms, Zucchini, Squash 

Roasted Red Peppers, Assorted Olives & Cheeses

Assorted Cured Meats

Sliced Vine Ripened Tomatoes, Fresh Mozzarella, Balsamic Vinaigrette 

Caesar Salad with Garlic Croutons

Orzo Pasta Salad

Focaccia Bread & Italian Bread Sticks


## **Entrées**

Beef Lasagna

Roasted Pork Loin, Marsala Mushroom Sauce

Chicken Piccata

Gnocchi with Pesto Sauce

Mélange of Vegetables 

## **Dessert Station**

Assorted Italian Pastries to Include:

Tiramisu, Chocolate Decadence

Fresh Brewed Coffee, Decaffeinated Coffee & Hot Teas

\$49.95 Per Person

*Ask about our Specialty Flaming Coffee Bar*




*For your convenience, Soft Drinks and Bottled Water, at \$2.95 each may be added.  
On a Buffet, a \$7.00 additional cost per person will be added for an attendance of less than 35 persons.  
Maximum Buffet service is 1.5 Hours*



# ***Pacific Rim Buffet***

*(Minimum 50 Guests)*

## ***Starters***

Hot & Sour Soup  
Endive, Tomato & Tofu Salad, Sesame Vinaigrette   
Asian Sesame Slaw, Peanut Dressing  
Baby Spinach Salad   
Strawberry Poppy Seed Vinaigrette  
Assorted Sushi Rolls 

## ***Entrées***

Grilled Shrimp, Pineapple-Chili Barbecue Sauce   
Teriyaki Chicken  
Banana Beef  
Hibachi Style Salmon with Sake Glaze   
Curried Basmati Rice  
Asian Stir Fry Tofu Vegetables 

## ***Dessert***

Coconut Sweet Rice Pudding with Lime Crème Anglaise  
Deep Fried Cheesecake  
Fortune Cookies  
Fresh Brewed Coffee, Decaffeinated Coffee & Hot Teas

*\$62.95 Per Person*

*For your convenience, Soft Drinks and Bottled Water, at \$2.95 each may be added.  
On a Buffet, a \$7.00 additional cost per person will be added for an attendance of less than 50 persons.  
Maximum Buffet service is 1.5 Hours*



# **Islander Buffet**

*(Minimum 50 Guests)*

## **Starters**

Sweet Corn, Coconut Milk Soup, Roasted Red Pepper  
Peppery Jícama & Mango, Julienne Peppers & Lime  
Peas with Basmati Rice & Cilantro Vinaigrette  
Island Coleslaw  
Island Spinach Salad  
Mandarin Oranges & Bermuda Onions  
Seasoned Croutons  
Vanilla Papaya Vinaigrette  
"Hawaiian" Sweet Rolls & Butter

## **Entrées**

Certified Angus Beef Spiced Rib Eye, Rosemary Au Jus  
Roasted Pork Loin, Apple Ginger Chutney  
Filet of Wahoo with Citrus Cilantro Coulis  
Tropical Salsa & Coconut Rice  
Spicy Jerk Chicken, Papaya Relish  
Whipped Sweet Potatoes  
Chayote Squash

## **Dessert**

Banana Cream Pie  
Key Lime Pie  
Tropical Bread Pudding with Vanilla Rum Sauce  
Fresh Brewed Coffee, Decaffeinated Coffee & Hot Teas

\$65.95 Per Person



*For your convenience, Soft Drinks and Bottled Water, at \$2.95 each may be added  
On a Buffet, a \$7.00 additional cost per person will be added for an attendance of less than 50 persons  
Maximum Buffet service is 1.5 Hours*





# **Mediterranean Buffet**


*(Minimum 35 Guests)*

## **Starters**

Bruschetta topped with Roasted Tomato and Fennel   
Black Olive Tapenade and Tuscan Marinated White Beans   
Hummus and Tzatziki with Pita Chips  
Sliced Ripe Market Fruit and Berries  
Caesar Salad with Herb Croutons  
Tabbouleh Salad  
Caprese Salad of Buffalo Mozzarella, Tomato and Basil  
Selection of Olives  
Rustic Breads & Butter

## **Choice of Three Entrée's**

Breast of Chicken with Lemon Sorrel Sauce  
Grilled Fillet of Salmon with Tomato, Cumin and Caper Sauce   
Medallions of Beef with Wild Mushrooms and Porcini-Madeira Sauce  
Spanish Paella with Chorizo Sausage, Chicken, Shellfish and Saffron Rice   
Portobello Mushroom Ravioli and Basil Cream

Vegetable Mélange   
Orzo with Wild Mushrooms

## **Dessert**

Tiramisu  
Traditional Baklava  
Fresh Brewed Coffee, Decaffeinated Coffee & Hot Teas

\$62.95 Per Person

*For your convenience, Soft Drinks and Bottled Water, at \$2.95 each may be added.  
On a Buffet, a \$7.00 additional cost per person will be added for an attendance of less than 35 persons.  
Maximum Buffet service is 1.5 Hours*



# **Oktoberfest Buffet**

*(Minimum 40 Guests)*

## **Starters**

Beer & Cheese Soup   
Bavarian Green Salad with Radishes   
Herb Dressings  
German Potato Salad  
Cucumber & Tomato Salad   
Klößerbrot & Butter  
Rustic Bread  
Warm Hofbräuhaus Pretzels  
Assorted Pickles & Condiments

## **Entrées**

Wiener Schnitzel with Lemon Slices  
Braised Pork Loin with Apples & Sauerkraut  
Sauerbraten with Buttered Spätzle  
Bratwurst, Knackwurst & Bockwurst  
Assorted Mustards & Condiments  
Brat Kartoffeln with Onions & Parsley  
Pan-Fried Yellow Potatoes  
Rotkohl  
Braised Red Cabbage  
Assorted Vegetables 

## **Desserts**

German Chocolate Cake  
Black Forest Cake  
Apple Strudel  
Fresh Brewed Coffee, Decaffeinated Coffee & Hot Teas

\$58.95 Per Person

*Ask about our Specialty bar*

*For your convenience, Soft Drinks and Bottled Water, at \$2.95 each may be added.  
On a Buffet, a \$7.00 additional cost per person will be added for an attendance of less than 40 persons.  
Maximum Buffet service is 1.5 Hours*



# **Green Dinner**

**(Minimum 35 Guests)**

*Served with Artesian Breads & Butter, Your Choice of Starter, Entrée & Dessert  
Fresh Brewed Coffee, Decaffeinated Coffee & Hot Teas*

## **STARTERS**

### **Pea Shoots & Micro Greens**

Humboldt Fog Cheese  
Pistachio Vinaigrette

### **Asian Pear**

Three Way Shrimp  
Citrus Balsam, Avocado, Saffron Butter

### **Diver Scallop**

Miso Grilled Scallop, Asian Slaw  
Thai Dressing

### **Crisp Asian Crepe**

Dungeness Crab Salad  
Chow-chow Vegetable Mélange  
Lemongrass-Mango Dressing

## **ENTREES**

### **Grilled Salmon Fillet**

Fennel-Cinnamon Chutney  
Root Vegetables, Fingerling Potatoes  
Tarragon & Turmeric Oils

### **Pan Seared Alaskan Halibut**

Wasabi Mashed Potatoes  
Ginger Butter & Citrus Tarragon Salsa

### **Roasted Chicken Breast**

Roasted Corn Black Bean Hash  
California Avocado  
Cilantro Pesto, Three-Chili Glaze

### **Wild Mushroom Rigatoni**

Portabella & Shiitake Mushrooms  
Roasted Peppers, Spinach  
Gilroy Garlic Cream

## **DESSERT**

Napoleon of Amaranth Crisp  
Chocolate Ganache  
Aztec Grains  
Trio of Fruit Purees

\$54.95 Per Person

