

Chef's Table

Sample Menu #1

STARTERS:

Stuffed Dates – Point Reyes Cheese, Applewood-Smoked Bacon, Balsamic Reduction, Lime Zest

Artichoke Fritters – Roasted Garlic Aioli, Chives

SALADS:

Mountain Caesar – Crisp Romaine, Garlic Croutons, Pecorino Romano, Traditional Caesar Dressing

Baby Greens – Artisan Leaf Blend, Cucumbers, Shredded Carrots, Cherry Tomatoes, Garlic Croutons, Shaved Red Onions, Balsamic Dressing

SIDES:

Whipped Potatoes – Yukon Gold, Roasted Garlic, Pecorino Romano

Bistro Vegetable – Roasted Squash, Mini Bell Peppers, Shallots, Broccolini, Mushrooms, Garlic, Rosemary

ENTRÉE:

Seared Chicken Breast – Citrus, Herbs, Chicken-Rosemary Jus

Herb & Spice Rubbed California Tri-Tip – Charred Onion Demi Glaze, Chives

STARTING AT \$75[†] PER PERSON[†]

[†]SERVICE FEES & TAXES

Tax and service fees apply to all packages:
7.75% tax, 20% gratuity given directly to catering staff, and 1.5% tourism assessment fee.



Chef's Table

Sample Menu #2

STARTERS:

Heirloom Caprese Skewers – Heirloom Tomatoes, Mozzarella, Basil Oil

Miso Chicken Skewers – Miso-Marinated Grilled Chicken, Cilantro, Peanut Sauce, Toasted Sesame Seeds

STATION BOARD:

California Cheese Board Station – Assorted California Cow & Goat Cheeses, Assorted Crackers, Fruit Spreads, Mustards, Honeycomb, Dried Fruit*

SALADS:

Chopped – Crisp Iceberg, Candied Walnuts, Aged Blue Cheese, Shaved Red Onions, Grilled Pears, Parsley, Raspberry Vinaigrette

Vegetable Salad – Charred Asparagus, Heirloom Carrots, Blistered Tomatoes, Radish, Patty Pan Squash, Mushroom Blend, Sherry-Oregano Citronette

SIDES:

Roasted Potatoes – Marble Peewee Potatoes, Rosemary, Garlic, Parsley

Grilled Broccolini – Garlic and Lemon Zest

ENTRÉES:

Seared Alaskan Salmon – Skin-On Salmon Caper Beurre Blanc

Ribeye – Charred Pearl Onions, Chimichurri*

LATE-NIGHT BITE BOARDS

Lodge Favorite – Chicken Tenders & House Fries*

STARTING AT \$128[†] PER PERSON

**PREMIUM/UPGRADED ITEMS*

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