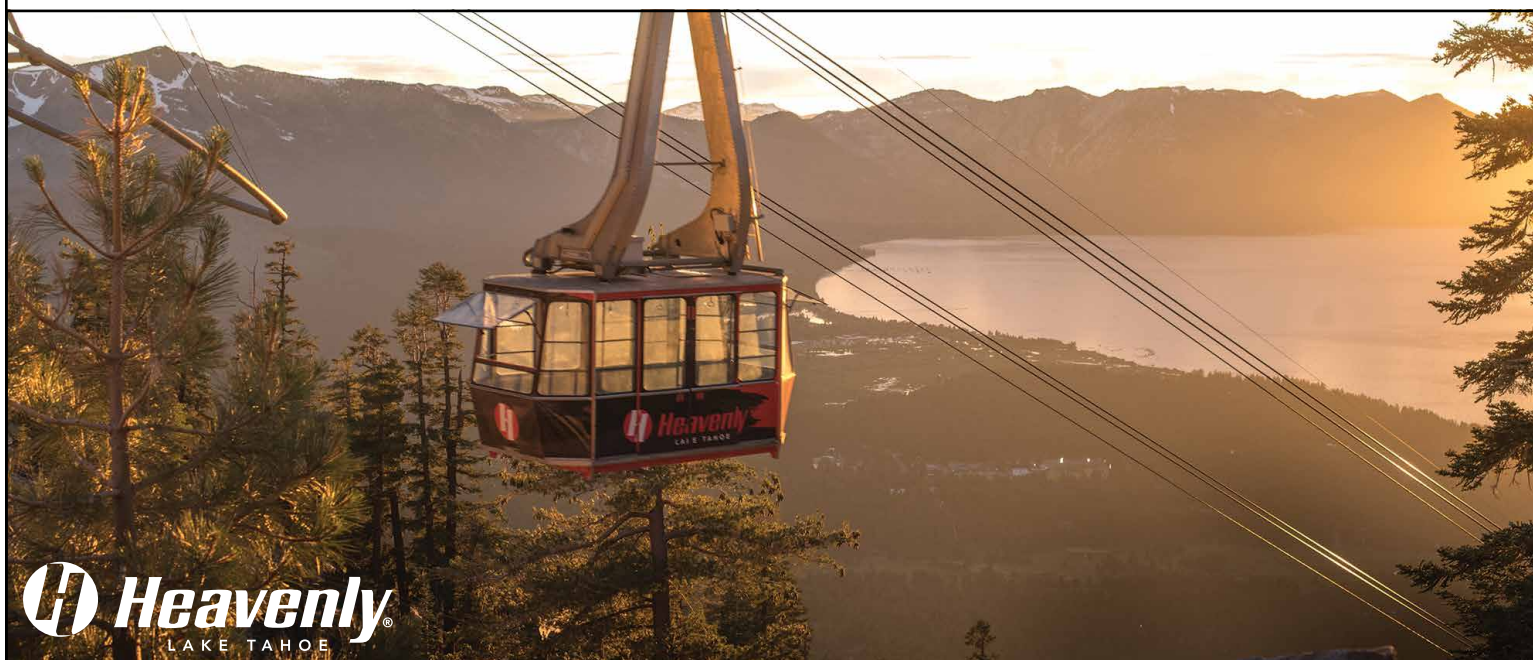


groups & outings menu



Classic Build Your Own Buffet

\$57 pp

Your choice of two salads, two sides and two entrées.

Add an additional entrée or dessert for \$8 per person, or a salad or accompaniment for \$4 per person.

Salads

Classic Caesar

Crisp Hearts of Romaine with Fresh Grated Parmesan, Croutons, and Classic Caesar Dressing

Wine Country Colors (gf)

California Baby Greens with Spiced Pecans, Tomatoes, Red Onions, Cucumber, Carrots, and Radishes tossed with Walnut Raspberry Vinaigrette

Pine Forest Spinach (gf)

Fresh Baby Spinach, Apple Wood Smoked Bacon, Hard Boiled Eggs, Tomatoes, Red Onions, and Toasted Pine Nuts tossed with Balsamic Vinaigrette

Toasted Orzo

Grape Tomatoes, Scallions, Grilled Artichoke Hearts, and Feta Cheese

Summer Strawberry (gf)

Fresh Strawberries, Balsamic Pickled Cipollini Onions, Endive, Caramelized Walnuts, Fresh Arugula, and Lemon Vinaigrette

Baby Kale with Pear & Gorgonzola Cheese (gf)

(additional \$3 pp)

Baby Kale, Grape Tomatoes, Gorgonzola Cheese, Pears, Candied Pecans, and Champagne Vinaigrette

Accompaniments

Garlic & Rosemary Roasted Fingerling Potatoes (gf)

Garlic Red Mashed Potatoes (gf)

Truffle Whipped Yukon Gold Potatoes (gf)

Truffle & White Cheddar Mac N' Cheese

Wild Rice Pilaf with Toasted Almonds

Farmers Market Vegetables (gf)

Grilled Asparagus with Lemon and Garlic (gf)

Organic Baby Carrots with Honey & Fresh Ginger Glaze (gf)

Roasted Brussel Sprouts with Carrots and Leek

Tri-Colored Farfalle Bow-Tie Pasta

Red Quinoa Pilaf with Vegetables (gf)

Classic Build Your Own Buffet (continued) \$57 pp

Your choice of two salads, two sides and two entrées.

Add an additional entrée or dessert for \$8 per person, or a salad or accompaniment for \$4 per person.

Beef

Top Sirloin Beef Tournedos Topped with Peppercorn Demi-Glace

USDA Choice Sirloin Steaks

Fire Roasted Tri-Tip with Cabernet Demi-Glace and Forest Mushrooms

Our Signature Rubbed Beef Tri-Tip

Blackened Hanger Steak with Chimichurri

A Chef's Prized Cut of Beef, pan seasoned and topped with a blend of Argentinian-style Fresh Herbs

Herb Encrusted Prime Rib of Beef with Au Jus (gf)

Chef Fee of \$150 applies for Carving Station

Peppercorn Crusted New York Strip Loin of Beef with Cognac Sauce

Chef Fee of \$150 applies for Carving Station

Poultry

Chardonnay Chicken with Tarragon Cream Sauce

Lightly Breaded Chicken Cutlets sautéed with Artichoke and Mushrooms, finished with fresh Tarragon and Chardonnay Cream Sauce

Grilled Chicken with Creamy Sun-dried Tomato Pesto

Grilled Chicken Breast with Roasted Garlic, Sun-dried Tomato Pesto Cream Sauce, and Shaved Asiago Cheese

Roasted Half Cornish Game Hens with Caramelized Shallots

Cornish Game Hens, oven roasted with Fresh Herbs, White Wine, and Shallots

Chicken Piccata

Pan Seared Chicken Breast with a light Caper and Lemon Sauce

Grilled Lemon & Rosemary Chicken (gf)

Grilled Chicken Breast with Roasted Garlic, Lemon, Rosemary, and Natural Au Jus

Pan Roasted Duck Breast

(additional \$3 pp)

Pan Roasted Maple Leaf Duck Breast with Roasted Garlic, Cipollini Onions, Leeks, and glazed with Grand Marnier sauce

Pork

Citrus Glazed Pork Tenderloin Medallions (gf)

Orange and Ginger Glazed Roasted Pork Tenderloin with Caramelized Shallots

Raspberry Chipotle Pork Tenderloin (gf)

Slow Roasted Pork with Raspberry Chipotle Sauce

Fish

Seafood Stuffed Sole with Lemon Dill Cream Sauce

Petrale Sole rolled with Crab and Shrimp and served with a Lemon Dill Cream Sauce

Cedar Planked Salmon with Whiskey Glaze

(additional \$3 pp)

Pacific Salmon brushed with Whiskey Sauce and broiled over natural cedar planks

Fresh Herb Encrusted Halibut

(additional \$3 pp)

with Lemon Butter and Panko Breadcrumbs

Grilled Swordfish with Lemon Garlic Butter

Sea Bass with Citrus Basil Butter — Market Price

Vegetarian

Wild Mushroom Ravioli

with Truffle Cream Sauce, Asparagus Tips, and Roasted Tomato Gratin

Pasta Primavera

Penne Pasta tossed with Fresh Herbs, Roasted Vegetables, Pine Nuts, and Parmesan Cheese

Eggplant Parmesan

Panko Breadcrumbs, Fresh Herbs, Asiago, Parmesan, Fresh Mozzarella, and Roasted Pomodoro Sauce

Quinoa, Seasoned Tofu & Vegetable Stuffed Roasted

Bell Pepper (gf)

A blend of Vegetables, Seasoned Tofu and Quinoa roasted in Bell Peppers (Vegan)

Dessert

Build Your Own Buffet Options

Assorted Cheesecakes

Ice Cream Treats

Chocolate Torte

Assorted Fruit Pies

(above are additional \$3 pp)

Ice Cream Sundae Bar

Chocolate and Vanilla Ice Cream, Waffle Bowls, Nuts, Candies,
Hot Fudge, Whipped Cream, and Fresh Berries

(additional \$10 pp)

Plated Dinner Options

Turtle Fudge Cheesecake

New York Cheesecake

with Strawberry Drizzle

Tiramisu

Chocolate Torte

Plated Dinners

Choose one salad, one side, and one combo entrée or two single entrées, along with a vegetarian option. Prices marked individually on each combo or single entrée; higher price of your selections will prevail. Add a dessert for \$8 per person. Add tableside Coffee and Tea service for \$4 per person.

Salads CHOOSE 1

Classic Caesar

Crisp Hearts of Romaine with Fresh Grated Parmesan, Croutons, and Classic Caesar Dressing

Wine Country Colors (gf)

California Baby Greens with Spiced Pecans, Tomatoes, Red Onions, Cucumber, Carrots, and Radishes tossed with Walnut Raspberry Vinaigrette

Pine Forest Spinach (gf)

Fresh Baby Spinach, Apple Wood Smoked Bacon, Hard Boiled Eggs, Tomatoes, Red Onions, and Toasted Pine Nuts tossed with Balsamic Vinaigrette

Summer Strawberry (gf)

Fresh Strawberries, Balsamic Pickled Cipollini Onions, Endive, Caramelized Walnuts, Fresh Arugula, and Lemon Vinaigrette

Baby Kale with Pear & Gorgonzola Cheese (gf)

(additional \$3 pp)

Baby Kale, Grape Tomatoes, Gorgonzola Cheese, Pears, Candied Pecans, and Champagne Vinaigrette

Sides CHOOSE 1

Garlic & Rosemary Roasted Fingerling Potatoes (gf)

Garlic Red Mashed Potatoes (gf)

Truffle Whipped Yukon Gold Potatoes (gf)

Truffle & White Cheddar Mac N' Cheese

Wild Rice Pilaf with Toasted Almonds

Farmers Market Vegetables (gf)

Grilled Asparagus with Lemon and Garlic (gf)

Organic Baby Carrots with Honey & Fresh Ginger Glaze (gf)

Roasted Brussel Sprouts with Carrots and Leek

Tri-Colored Farfalle Bow-Tie Pasta

Red Quinoa Pilaf with Vegetables (gf)

Plated Dinners (continued)

Choose one salad, one side, and one combo entrée or two single entrées, along with a vegetarian option. Prices marked individually on each combo or single entrée; higher price of your selections will prevail. Add a dessert for \$8 per person. Add tableside Coffee and Tea service for \$4 per person.

Combination Entrées

Served with Seasonal Vegetables

Petite Filet with Peppercorn Demi-Glace and Crab
Stuffed Prawns with Mango Salsa | \$79 pp

New York Steak with Seared Sea Scallops and Brandied
Peppercorn Sauce | \$77 pp

Petite Filet and Chicken Marsala Duet with Forest
Mushrooms | \$72 pp

Chicken Piccata with Crab Stuffed Sole | \$66 pp

Single Entrée Plates

Served with Seasonal Vegetables

Lamb

Fresh Herb & Pistachio Encrusted Rack of Lamb | \$66 pp
with Port Berry Reduction

Beef

Beef Tenderloin Filet | \$66 pp
Served with Forest Mushrooms and Cabernet Demi-Glace

Beef Flank Steak Roulade | \$62 pp
with Point Reyes Blue Cheese and Roasted Shallot

Chicken

Chicken Roulade | \$57 pp
Stuffed with Feta, Sun-dried Tomato, and Spinach, topped
with a Champagne Cream Sauce

Grilled Lemon & Rosemary Chicken | \$55 pp
Grilled Chicken Breast with Roasted Garlic, Lemon,
Rosemary, and Natural Au Jus

Pork

Apple Stuffed Pork Chop | \$55 pp
with Mango Chutney

Fish

Sea Bass | \$67 pp
with Citrus Basil Butter

Oven Broiled Pacific Salmon | \$62 pp
with House-Made Ginger Teriyaki Glaze and Pineapple Salsa

Seafood Stuffed Sole | \$62 pp
with Lemon Dill Cream Sauce

Vegetarian

Wild Mushroom Ravioli | \$48 pp
with Truffle Cream Sauce, Asparagus Tips, and Roasted
Tomato Gratin

Grilled Vegetable & Mushroom Stack (gf) | \$46 pp
with Goat Cheese and Polenta

Quinoa, Seasoned Tofu & Vegetable Stuffed Roasted
Bell Pepper (gf) | \$46 pp
A blend of Vegetables, Seasoned Tofu and Quinoa roasted in
Bell Peppers (Vegan)

Hand Passed

Prices are Per Piece

- Seared Ahi on Wonton Crisp | \$5.25
- Smoked Salmon and Caper Bruschetta | \$5.25
- Asian Duck Salad on Belgian Endive | \$5.25
- Cucumber Cups with Thai Beef Salad | \$5.25
- Shrimp Ceviche Skewers with Creamy Avocado | \$5.25
- Prosciutto Wrapped Asparagus | \$5.25
with Balsamic Glaze
- Caprese Skewers | \$5.25
- Wild Mushroom Bruschetta with Feta | \$4.25
- Tomato Basil Bruschetta | \$4.25
- Cheese & Herb Stuffed Mushrooms | \$4.25
- Bacon Wrapped Scallops in Garlic Butter | \$6.25
- Lamb Lollipops with Cilantro and Mint Pesto | \$6.25
- Petite Crab Cakes with Cajun Remoulade | \$6.25
- Coconut Shrimp | \$6.25
with Strawberry Jalapeño Sauce
- Seafood Stuffed Mushrooms | \$5.25
- Swedish Meatballs with Sour Cream | \$5.25
- Chicken Satay with Peanut Sauce | \$5.25
- Mini Tostada | \$5.25
Choice of: Portabella Mushroom, Chicken, Beef, or Shrimp
- Skirt Steak Skewers | \$6.25
with Cilantro Lime Garlic Sauce
- Vegetarian Egg Rolls | \$4.25

Displayed

Prices are Per Person

- Artisan Cheese Platter | \$12
Smoked Cheddar, Mild Cheddar, Pepper Jack, Brie, Fresh Dill and Black Pepper Goat Cheese, Point Reyes Blue, Dill Havarti, Grapes, Strawberries, and Assorted Crackers
- Antipasto Platter | \$12
Prosciutto, Black Forest Ham, Hard Genoa Salami, Greek Style Olives, Roasted Red Peppers, Pepperoncinis, and Artichoke Hearts
- Mediterranean Platter | \$11
Marinated and Grilled Asparagus, Eggplant, Zucchini, Yellow Squash, Bell Peppers, Portobello Mushrooms, Mixed Greek Olives, Artichoke Hearts, and Feta Cheese served with Garlic Hummus, Roasted Red Pepper Hummus, Tzatziki, Crostinis, and Pita Bread
- Fresh Seasonal Fruit & Berry Platter | \$9
- Vegetable Crudités | \$8
Chef's pick of available Organic Vegetables, served with Avocado Ranch.
- Blistered Shishito Mild Peppers | \$5
with Cilantro Lime Aioli

Late Night Snacks

Prices are Per Person

- French Fry Boat | \$4
- Chicken Tenders with Fries | \$6
- Cheeseburger Sliders with Fries | \$6
- Reuben Sliders with Fries | \$7
- BLT Sliders with Fries | \$6

Beverage Service

All bar items must be finalized one month prior to event date.

Domestic Beer

Please request a current Beer Offerings List from your Catering Service Manager

Bottle | \$7 ea

Keg | \$425 ea

Imported or Microbrew Beer

Please request a current Beer Offerings List from your Catering Service Manager

Bottle | \$8 ea

Keg | \$525 ea

Liquor Drinks

House Liquor | \$9 ea

Call Liquor | \$9.50 ea

Premium Liquor | \$10.50 ea

Cordials | \$10.50 ea

Non-Alcoholic Beverages

Coffee (Regular and Decaf) | Iced Tea | Hot Tea |
included with all buffet and dinners

Assorted Fruit Juices and Sodas | \$3.50 ea

Extras

Champagne Punch | \$45 per gallon

Fruit Punch | \$26 per gallon

Sparkling Cider | \$22 per bottle



Photo Credit:
Blue Lotus Photography

Policies & Special Considerations

DEPOSITS & FINAL PAYMENT: A 50% non-refundable deposit and signed contract are required to hold any date and to confirm pricing. The remainder is due 30 days prior to event. Any final payment is due the day of the event.

FOOD & BEVERAGE MINIMUM: Monday—Thursday the food and beverage minimum is \$4,000; Friday the minimum is \$8,000; Saturday the minimum is \$9,000; and Sunday the minimum is \$5,000.

TRAM/FACILITY FEES: Monday—Thursday the tram/facility fee is \$2,800; Friday the fee is \$4,000; Saturday the tram/facility fee is \$5,000; and Sunday the tram/facility fee is \$3,000.

FOOD & BEVERAGE: All food and beverage must be catered through Heavenly Resort. Only wine and champagne may be brought in for a corkage fee of \$25 per bottle or \$35 per bottle for magnums. Taxes and gratuity will be applied.

GUARANTEE: Final menu and bar specifics must be received in writing at least one month prior to event date. Guest shall provide Heavenly with a guaranteed head count at least two weeks prior to event. If such notice is not provided, the original estimate shall become the guaranteed head count.

SERVICE CHARGE & TAXES: All food, beverage, and fees are subject to a 20% service charge, California state sales tax, and 2.44% United States Forest Service fee. These fees are above and beyond the food and beverage minimum.

PLATED MEALS: Multiple entrées for plated meals will be charged at the highest priced selection. Multiple entrées are limited to two options plus a vegetarian accommodation. An exact count of each selection must be provided two weeks prior to the event. The meal choice must be shown on guest's place card at their seat.

CHILDREN'S MEALS: Children's Buffet & Plated meals are half price. Check with Catering Management for alternative options (Chicken Tenders and Fries, Macaroni and Cheese, Spaghetti, etc.).

VENDOR MEALS: Dinner for any outside vendors hired can be provided on request. Vendor meals are half priced for buffet style dinners and are half priced for plated dinners as well.

DECORATION & SET-UP: Guest is responsible for clean up of and removal of all decor the night of the event; including candles, flowers, etc. Open flames are prohibited. Candles must be in an enclosed device. No nails, tacks, staples or screws may be used for decorating purposes. No glitter or confetti may be used inside or outside the building. There is a \$500 cleaning fee for removing any excess decorations.

IMPORTANT DEADLINES: Final Menu, Bar and Linen selections must be submitted to the Catering Service Manager 30 days prior to event date. The second deposit is due 30 days prior to the event date. Final guest count is due two weeks prior to the event date. Final payment is due at the conclusion of the event. (* PLEASE SEE THESE DATES LISTED AT THE BOTTOM OF YOUR INVOICE FOR FURTHER REFERENCE)

CEREMONY FEE: Ceremony services are \$450 which includes deck space for ceremony, set-up and removal of chairs, and use (or removal) of wooden arch.

REHEARSALS: A rehearsal fee of \$400 will apply when guests request a rehearsal. There is a time limit of one hour and a limit of 20 guests at the rehearsal. Rehearsals are limited to available times and days only.

BAR FEES: There is a \$150 bartender fee for groups requesting a cash bar. There is a \$500 fee for an additional bar to be set up.

TIMING: Event time length is 5 hours. An additional hour is \$1,000 when previously arranged.

HEAVENLY RENTALS: We offer an indoor/outdoor dance floor. For floors up to 15' x 15' there is a fee of \$400 and for larger (up to 21' x 21') there is a fee of \$500.

GUEST RESPONSIBILITIES: Children are welcome at Lakeview Lodge, but must be under adult supervision at all times. The client is responsible for any damage, breakage, or loss of any restaurant amenities caused by their guest(s). All outside rentals must be cleared through Heavenly. Guest is responsible for the arrangement of delivery and pick up of rentals. Guest is responsible for all items that are brought up for their event to be brought down at the end of the night; including but not limited to candles, flowers, leftover cake, serving utensils, etc. Access to the facility the day after an event is not available.