



2017 CATERING MENU

The Evergreen Lodge provides customized service for all aspects of your event or function. Our Executive Chef, Group/Event Manager & Catering Team work with you to develop menus that suit your preferences & budget. This packet contains suggested menus & pricing for various styles of meals. These menus are provided as suggestions and will be refined based on your tastes, desires & seasonal availability.

Food Selection

The fish we serve is selected using the guidelines of the Monterey Bay Aquarium Seafood Watch sustainable seafood list. For many of our buffet, plated and other menu selections, organic and sustainably farmed options are available on request, subject to seasonal availability.

MEETING SERVICES

Minimum of 30 guests

Boardroom Buffet | 17

Assorted Sandwich Platter including Roast Beef, Turkey, Ham & Marinated Vegetables

Quinoa Salad

Quinoa, Fresh Oregano, Cilantro, Parsley, Sun Dried Tomatoes, Feta Cheese, Pesto Vinaigrette

Evergreen Oriental Napa Slaw

Fresh Cut Fruit

Fresh Baked Cookies & Brownies

Beverage Service of Coffee, Tea, Water & Soda

Meeting Room Coffee and Beverage Service | 11

Twice a Day Service to include Water, Coffee, Tea & Soda

BREAKFAST

Minimum of 30 guests

Light Breakfast | 14 per person

Seasonal Fruits

Assorted Breakfast Pastries including Muffins, Croissants, Danishes & Bagels

Assorted Cereals including Organic Granola

Assortment of Plain & Fruit Yogurts

Peet's Decaf & Regular Coffees, Selection of Teas

Selection of Orange Juice, Apple Juice & Cranberry Juice

BREAKFAST CONTINUED

Sierra Buffet | 18 per person

Assorted Breakfast Pastries including Muffins, Croissants, Danishes & Bagels
French Toast Casserole with Apples & Rum-Plumped Raisins
Goat Cheese, Sundried Tomato & Fresh Herb Frittata
Crispy Applewood Smoked Bacon & Blueberry Maple Chicken Sausage
Roasted Red Potatoes
Seasonal Fruits
Assorted Cereals including Organic Granola
Peet's Decaf & Regular Coffees, Selection of Teas
Selection of Orange Juice, Apple Juice & Cranberry Juice

Sunrise Buffet | 20 per person

Assorted Breakfast Pastries including Muffins, Croissants, Danishes & Bagels
Huevos Rancheros
Roasted Potatoes Tossed in Red Sauce, Black Beans, Cilantro, Queso Fresco
Roasted Poblano, Tomato & Breakfast Potatoes
Chorizo & Guacamole Breakfast Enchiladas
Seasonal Fruits
Assorted Cereals including Organic Granola
Peet's Decaf & Regular Coffees, Selection of Teas
Selection of Orange Juice, Apple Juice & Cranberry Juice

BREAKFAST ADDITIONS

Charcuterie and Cheese Platter | 6
Chef's Selection of Sliced Cured Meats, Artisanal Cheeses, Marinated Vegetables
Summer Berry Salad | 3
Champaign Vinaigrette, Almonds, Feta, Spinach
House Smoked Salmon Platter | 8
Capers, Minced Red Onion, Herb Cream Cheese & Roasted Garlic Crostini

BEVERAGE STATION per bottle of alcohol

Mimosas | 30
Orange, Cranberry, Pineapple and Grapefruit Juices
Bloody Mary | 120
Celery, Horseradish, Pickled Vegetables, Olives, Hot Sauce and Limes
Irish Coffee | 120
Baileys and Freshly Whipped Cream

HORS D'OEUVRES & PLATTERS

PLATTERS	SMALL LARGE	
	Serves 20	Serves 50
Roasted Vegetable Tray With Pesto, & Roasted Red Pepper Hummus, Balsamic Aioli	50	100
Fresh Fruit Tray	50	100
Brie Turnovers Brandied Apples with Balsamic Gastrique	75	150
California Cheese Board Featuring Assorted Nuts, Dried Fruits, Honeycomb, Crackers & Roasted Garlic Crostini	100	200
Charcuterie Board Chef's Selection of Sliced Cured Meats w/ Cornichons & Whole Grain Mustard	100	200
Wild Game Sausage Board Assorted Grilled Game Sausages, Warm Sourdough, Savory Onion Jam.	150	300

COLD PASSED HORS D'OEUVRES

Parties of 50 – 100 may choose up to three passed hors d'oeuvres. Parties greater than 100 may choose four.

	Priced per Dozen
Fig Crostini Fig Jam, Walnut & Pistachio Goat Cheese, Lavender Crostini	26
Mini Cheese Pops Herbed Chevre, Smoked Gouda, Toasted Pine Nuts	26
Bruschetta Stuffed Profiteroles Mozzarella & Basil Mousse, Vanilla-Balsamic Marinated Heirloom Tomatoes	28
Antipasti Skewers Marinated Manchego & Castelvatrano Olives, Prosciutto, Cherry Peppers in Escabeche	30
Sundried Tomato Pesto Cup Phyllo Cup, Parmesan, Cream Cheese, Citrus-Basil Pesto, Sun Dried Tomatoes	30
Seared Ahi Skewers Pistachio – Wasabi Crust, Pickled Watermelon	35
Tequila Infused Shrimp Ceviche Chili Oil, Micro Cilantro, Brined Radish	35

HORS D'OEUVRES & PLATTERS CONTINUED

HOT PASSED HORS D'OEUVRES

	Priced per Dozen
Mushroom Tartlet Sautéed Mushrooms, Onion & Leek Preserves, Parmesan-Pistachio Crust, Sorrel	26
Chicken Meatballs Marsala Glaze, Savory Pan Seared Grapes, Thai Basil	26
Vegetarian Empanadas Squash, Corn, Onions, Roasted Poblanos, Mozzarella	28
Mini Crab Cakes Smoked Lemon Aioli	30
Teriyaki Pork Belly Cherry Braised Pork Belly, Pickled Enoki Mushrooms, Chilies,	35
Shredded Duck Wraps Bib Lettuce Cups, Pickled Onions & Carrots, Chilies, Duck Cracklings	40
Sausage Skewers Pheasant Wrapped in Prosciutto, Marinated Manchego, Huckleberry Gastrique	40
Garlic Shrimp Garlic & Herb Roasted Shrimp, Scorched Cherry Peppers, Guacamole	45
Venison Tacos Yucatan Marinated Venison, Pickled Red Onions, Chilies, Micro Cilantro, Tortilla	45

BRIDAL PARTY & "DAY OF" PLATTERS | 20 per person

Choose 3 Options for the Whole Group

Mini Sopes

Fried Masa Cakes, Black Beans, Spicy Ground Beef, Cilantro, Queso Fresco

Chicken Salad Sliders

Cheesy Profiterole Buns, Waldorf Dressing, Chicken, Cranberries, Celery, Sorrel

Roasted Pepper Tartlet

Onion, Corn, Fresh Herbs, Sorrel & White Cheddar

Mediterranean Platter

Hummus, Charred Cherry Peppers, Marinated Olives & Manchego, Pita Toast Points

Charcuterie Board

Selection of Cured Meats and Crostinis

Cheese Board

Selection of Cheeses and Artisan Crackers

Fresh Fruit Platter

BUFFETS & BBQS

Minimum of 40 guests. Some buffets may not be appropriate for plaza functions. Children's pricing available.

Southern Style BBQ | 30

Grilled-To-Order Black Angus Hamburgers

Creole Mayo, Sautéed Mushrooms, Caramelized Onions, Sautéed Peppers, Pretzel Buns, Selection of Cheeses, Toppings & Condiments

Grilled Chicken with Honey Peach BBQ Sauce

Pulled Pork Sandwiches with Honey-Dijon Slaw

Portabella "Burgers" Stuffed with Quinoa, Spinach, Sundried Tomatoes & Pesto

Five Cheese Mac 'n Cheese with Parmesan Crumble

Traditional Caesar Salad

Grilled Sweet Corn with Garlic Chive Butter

Cornbread with Charred Corn Bits Topped with Lavender Honey

Mexi-Cali-Q | 30

Carne Asada Al Pastor

Adobo Marinated Skirt Steak

Grilled Sea Bass al Mojo de Ajo (Market Seasonal Fish upon Request)

Light Garlic, Chili & Cilantro Crust

Grilled Chicken Marinated With Latin Spices & Herbs

Corn and Flour Tortillas

Jicama Salad

Pomegranate, Orange, Cilantro, Mixed Greens, Lime Chili Vinaigrette

Mexican Style Corn on the Cob

Spanish Rice

Refried Pinto Beans

Condiments

Salsa Roja, Guacamole, Pico de Gallo, Sautéed Onions & Peppers,

Sour Cream, Shredded Cheese

Churros

BUFFETS & BBQS CONTINUED

California BBQ | 36

Spice Crusted Tri Tip with Herbed Mushrooms

Grilled Fresh Market Fish with Avocado & Jalapeno Slaw

Lemon Herbed Roasted Chicken

Evergreen Kale Salad with Fresh Cherry Tomatoes, Shaved Parmigianino-Reggiano,
Toasted Pine Nuts & California Red Wine Vinaigrette

Orzo Pasta Salad with Arugula, Charred Grape Tomatoes, Haricot Vert,
Feta Cheese with Olive Oil & White Balsamic Vinegar

Fresh Grilled Seasonal California Vegetables

Rustic Sweet Potato Mash

Fresh Baked Sourdough Rolls & Herbed Butter

Wild Game Buffet | 48

Grill Venison Strip Loin

Lemon & Herb Glazed Cornish Game Hens

Smoked Trout Salad with Herbs, Grilled Radicchio, Frisee, English Peas, Fingerlings, Chardonnay –
Citrus Dressing

Garden Salad with Cucumber, Cherry Tomatoes, Carrot, Red Onion, Sunflower Seeds, Red Wine
Vinaigrette

Wild Rice Pilaf

Baked Potatoes

Sour Cream, Shredded Cheese, Chives, Bacon

Fresh Baked Sourdough Rolls with Herb Butter

Apple Berry Crumble

BBQ DESSERTS

Freshly Baked Cookies and Brownies | 4

Seasonal Fruit Crisps | 5

Chocolate-Dipped Fruit and Berries | 6

Brown Butter Popcorn | 2

Herbed Brown Butter, Candied Pecans, Bacon Dust

PLATED DINNERS

Ask the Event Coordinator for information on “family-style” dinners. Children’s meals are available.

SALADS

All plated dinners come with your choice of one of the following salads:

Caesar Salad with Hearts of Romaine

Herb Croutons, Shaved Parmesan & Traditional Garlic Caesar Dressing

Summer Berry Salad

Berry Medley, Mixed Greens, Feta, Roasted Almonds & Champaign Vinaigrette

Savoy Spinach Salad

Maple Glazed Pecans, Peaches, Caramelized Shallots & Goat Cheese - Buttermilk Dressing

Evergreen House Salad

Dried Cranberries, Shoestring Carrots, Cucumbers, Feta Cheese & Balsamic Vinaigrette

SALAD UPGRADE SELECTIONS

Grilled Asparagus & Arugula Salad | 3

Goat Cheese, Toasted Hazelnuts, Shaved Fennel, Orange Segments & Caramelized Shallot Vinaigrette

Fig & Beet Salad | 3

Watercress & Arugula, Caramelized Figs, Toasted Walnuts, Goat Cheese & Rum Dressing

Smoked Trout Salad | 5

Herbs, Grilled Radicchio, Frisee, English Peas, Fingerlings, Chardonnay – Citrus Dressing

Farro Salad | 5

Zucchini & Squash Ribbons, Roasted Corn, Heirloom Cherry Tomatoes, Olives. Mozzarella Balls, Arugula, Fresh Basil, Preserved Lemon & Pomegranate Vinaigrette

ENTREES

Vegetarian | 41

Pan Fried Soba Noodles

Roasted Garlic & Soy Glazed Carrots, Zucchini, Broccolini, Chilies w/ Miso Glazed Tofu

Farro Florentine

Cannellini Beans, Chard, Sun Dried Tomatoes, Arugula & a Smoked Heirloom Tomato w/ Walnut Spinach Pesto

Mushroom & Pepper Risotto

Peppers, Onions, Mushrooms Topped with Chipotle Glazed Heirloom Baby Carrots

PLATED DINNERS CONTINUED

ENTREES CONTINUED

Poultry | 43

Lime-Herbed Cornish Game Hen

Lime Glazed Garlic and Herb Game Hen, Roasted Corn & Cilantro Wild Rice, Charred Green Beans

Chicken Picatta

Orzo Pasta Tossed with, Fennel, Sundried Tomatoes, & Fresh Herbs, Roasted Asparagus, Creamy Caper Sauce

Crispy Duck Breast

Roasted Bok Choy, Mushrooms, Carrots in Sambal Jus & Finished With Plum Sauce

Beef/Pork | 47

Grilled Beef Tenderloin

Herb Infused Demi-Glace, Roasted Garlic Mashed Potatoes, Fire Roasted Tomatoes, Asparagus

Rib Eye Au Poivre

Fried Fingerling Potatoes, Sautéed Mushrooms, Braised Rainbow Chard with a Green & Pink Peppercorn Sauce

Crispy Pork Belly

Chorizo Roasted Fingerlings with Blistered Peppers & Chili-Ginger Glaze

Pecan Crusted Pork Tenderloin

Apple & Smoked Gouda Mash, Charred Fennel, Bourbon Honey Mustard

Fish | 49

Seared Halibut Cheeks

English Peas, Watercress, Shaved Watermelon Radish, Citrus Risotto

Thai Salmon

Citrus Wild Rice with Papaya, Bok Choy, Chilies, Charred Scallions & Green Coconut Curry

Grilled Sword Fish

Israeli Couscous, Watercress, Squash, Oven Roasted Cherry Tomatoes & Herb Compound Butter

Exotic/Game | 53

Grilled Elk Loin

Smashed Red Potatoes, Guinness Demi-glace, Broccollini, Baby Carrots

Mint & Pine Nut Crusted Rack of Lamb

Artisanal Roasted Vegetables, Irish Whiskey Cream

Roasted Quail

Roasted Corn & Heirloom Tomato Succotash, Wild Rice Finished With a Bacon Ragout

BEVERAGES

WINE

Wine Pricing is subject to current Wine List Selections. Speak with the Event Coordinator for other wine options. For those wishing to provide their own wine there is a 15 dollar per bottle corkage fee.

BEER

IMPORT/MICRO BOTTLE BEER | 4.5
Corona · Anchor Steam · Newcastle
Alaskan Amber · Stella Artois · Moose Drool

DOMESTIC BOTTLE BEER | 3.5
Bud · Bud Light · Coors · Coors Light · O'Doul's

IMPORT/MICRO KEG BEER | 500
Fat Tire · Sierra Nevada · Heineken · Stone Pale Ale
Hefeweisen · Alley Cat Amber · Kona Longboard

DOMESTIC KEG BEER | 375
Coors Light · Coors · Bud · Bud Light
Pabst Blue Ribbon · MGD

There are 120 sixteen ounce glasses per 15 gallon keg. Heineken kegs are 13 gallons.
Beer selection and availability vary seasonally. Inquire about our current house draft selections.

SPIRITS | Priced by 1.5 ounce alcohol.

	SUPER PREMIUM	PREMIUM	HOUSE
	10	9	7
WHISKEY	Knob Creek Gentleman's Jack Crown SR	Crown Royal Maker's Mark Jameson	Jim Beam Seagram's 7
SCOTCH	The Balvenie 12 yr Glenfiddich 12 yr	Johnny Walker Black	Johnny Walker Red Dewar's
GIN	Bombay Sapphire Bombay Dry	Tanqueray Beefeater	Gordon's
VODKA	Belvedere Grey Goose	Ketel One Absolut	Smirnoff
RUM	Captain Morgan Private Stock	Captain Morgan Malibu	Bacardi Silver
BRANDY	Hennessey	Courvoisier	Paul Mason VSOP
TEQUILA	Patron Silver Cazadores Herradura	Sauza Hornitos	Sauza Silver
LIQUEURS	Grand Marnier Drambuie Amaretto Disaronno	Baileys Godiva Chambord	Kahlua Jagermeister Peach Schnapps

All non-alcoholic mixers (juice/soda/dairy) and garnish are included in the liquor price.
Selection & price are subject to change.

Prices do not include 150 dollar set-up fee and 25 dollar per hour bartender fee.