



2018 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.

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

Red Onion, Cucumber, Cherry Tomatoes, Feta Cheese & Meyer Lemon Vinaigrette

Evergreen Napa Slaw

Fresh 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 40 guests. There is a complimentary Mimosa Bar for Sunrise and Sierra breakfasts.

Light Breakfast | 8

Seasonal Fruit

Assorted Muffins

Milone Decaf & Regular Coffee, Orange Juice & Cranberry Juice

Continental Breakfast | 14

Seasonal Fruit

Assorted Breakfast Pastries including Muffins, Croissants, Danishes & Bagels

Assorted Cereals including Organic Granola
Assortment of Plain & Fruit Yogurts
Milone Decaf & Regular Coffees, Selection of Teas
Selection of Orange Juice, Apple Juice & Cranberry Juice
Add on Bacon & Scrambled Eggs | 4

Sunrise Buffet | 20

Assorted Breakfast Pastries including Muffins, Croissants, Danishes & Bagels
Scrambled Eggs with Fresh Herbs, Cheddar Cheese, Peppers, Onions, Scallions
House Made Biscuits with Peppercorn Sage Gravy
Crispy Applewood Smoked Bacon & Chicken Apple Sausage
Roasted Red Potatoes
Seasonal Fruit
Assorted Cereals including Organic Granola
Milone Decaf & Regular Coffees, Selection of Teas
Selection of Orange Juice, Apple Juice & Cranberry Juice

Sierra Buffet | 22

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 & Chicken Apple Sausage
Roasted Red Potatoes
Seasonal Fruit
Assorted Cereals including Organic Granola
Milone Decaf & Regular Coffees, Selection of Teas
Selection of Orange Juice, Apple Juice & Cranberry Juice

BREAKFAST ADDITIONS

Roasted Pork Loin | 5
Apple Cider Hollandaise
Mango Berry Salad | 4
Seasonal Berries, Fresh Mint, Passion Fruit – Lime Dressing
Omelet Action Station | 7
Bacon, Ham, Cheddar Cheese, Mushrooms, Tomatoes, Peppers, Onions & Spinach

BRUNCH BEVERAGES per bottle of alcohol

Mimosas | 30

Orange, Cranberry, Pineapple & Grapefruit Juices available
Serves 6 people

Bloody Mary Station | 140

Celery, Horseradish, Pickled Vegetables, Olives, Hot Sauce & Limes
Serves 20 people

Irish Coffee | 140

Bailey's & Freshly Whipped Cream
Serves 20 people

HORS D'OEUVRES & PLATTERS

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

PLATTERS

	SMALL Serves 20	LARGE Serves 50
Fresh Vegetable Tray Carrots, Bell Peppers, Cauliflower, Broccoli, Tomatoes, Celery, Cucumbers with Ranch & Hummus	50	125
Fresh Fruit Tray	50	125
Roasted Vegetable Platter With Pesto, Roasted Red Pepper Hummus & Balsamic Aioli	75	175
California Cheese Board Featuring Assorted Nuts, Dried Fruits, Honeycomb, Crackers & Roasted Garlic Crostini	125	300
Charcuterie Board Chef's Selection of Sliced Cured Meats, Cornichons & Whole Grain Mustard	125	300
Wild Game Sausage Board Assorted Grilled Game Sausages, Warm Sourdough, Savory Onion Jam	150	375

COLD PASSED HORS D'OEUVRES

	Priced per Dozen
Fig Jam Crackers Fig Jam, Walnut & Pistachio Goat Cheese, Lavash Cracker	24
Caprese Skewers Basil Pesto Marinated Fresh Mozzarella, Cherry Tomatoes, Olive Oil & Balsamic Reduction	24
Polenta Cakes Polenta, Gorgonzola, Dried Currants, Pine Nuts & Balsamic Reduction	26
Tequila Infused Shrimp Ceviche Chili Oil, Micro Cilantro, Brined Radish	26
Smoked Filet of Beef Phyllo Cups Shaved Smoked Beef, Horseradish Chive Cream & Arugula	30
Antipasti Skewers Marinated Manchego Cheese & Queen Olives, Prosciutto, Cherry Peppers in Escabeche	35
Seared Ahi Skewers Pistachio - Wasabi Crust, Pickled Watermelon	40
Natural Oysters Shallots, Micro Greens, Champagne Mignonette	85

HORS D'OEUVRES & PLATTERS CONTINUED

HOT PASSED HORS D'OEUVRES

	Priced per Dozen
Falafel Fritters Heirloom Tomato Cucumber Relish, Tahini Honey Yogurt Sauce	26
Mushroom Tartlet Sautéed Mushrooms, Onion & Leek Preserves, Parmesan-Pistachio Crust, Sorrel	26
Prosciutto Wrapped Asparagus Garlic, Asparagus, Prosciutto	32
Baked Brie Bites Double Crème Brie, Flaky Crust, Blackberry & Fig Jam	24
Elk Meatballs Mirepoix, Bourbon Barbeque Sauce	35
Braised Pork Belly Local Cider Brined & Braised Pork Belly, Caramelized Fennel, Apples & Cider Gravy	38
Mini Crab Cakes Remoulade & Watercress	40
Chorizo and Shrimp Skewers Garlic Roasted Shrimp, Spanish Chorizo	40

BRIDAL PLATTERS & DAY OF PLATTERS

Choose 3 Options for the Whole Group | 20 per person

- Fresh Berry Parfait
House Made Granola, Berries, Greek Yogurt, Honey Drizzle
- Focaccia Breakfast Sliders
Fried Egg, Applewood Bacon, Arugula, Roasted Garlic Aioli, Smoked Gouda, Tomato Chutney
- Breakfast Burritos
Chorizo, Scrambled Eggs, Black Beans, Tillamook Cheddar, Pico De Gallo, Roasted Tomato Salsa
- Glavlax Canapés
House Cured Smoked Salmon, Capers, Shallots, Herbed Cream Cheese, Mini Bagels
- Fresh Fruit Platter
- Fresh Vegetable Platter
Carrots, Peppers, Cauliflower, Broccoli, Tomatoes, Celery, Cucumbers with Ranch & Hummus
- Chicken Salad Sliders
Mini Brioche Buns, Waldorf Dressing, Chicken, Cranberries, Celery, Sorrel
- Stuffed Jalapeños
Herbed Cream Cheese, Jalapeños, Bacon
- Mediterranean Platter
Hummus, Charred Cherry Peppers, Marinated Olives & Manchego, Pita Toast Points
- Charcuterie Board
Selection of Cured Meats & Crostinis
- Cheese Board
Selection of Cheeses & Artisan Crackers
- Chocolate Dipped Dried Fruit & Fresh Berries

BRIDAL PLATTER BEVERAGES | per bottle of alcohol

Mimosas | 30

Orange, Cranberry, Pineapple & Grapefruit Juices available

Serves 6 people

BUFFETS & BBQS

Minimum 40 (Maximum 140 for Plaza Functions)

Southern Style BBQ | 30

Not available for Wedding Receptions

Grilled-To-Order Black Angus Hamburgers

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 | 34

Grilled Flank Steak with Chimichurri Sauce

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

Light Garlic, Chili & Cilantro Marinade

Jicama Salad

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

Mexican Style Corn on the Cob

Spanish Rice

Refried Pinto Beans

Corn & Flour Tortillas

Condiments

Salsa Roja, Guacamole, Pico de Gallo, Sautéed Onions & Peppers, Sour Cream, Shredded Cheese

California BBQ | 38

Spice Crusted Tri Tip with Herbed Mushrooms

Grilled Seasonal Market Fish with Avocado & Jalapeno Slaw

Lemon Herbed Roasted Chicken

Evergreen Kale Salad

Cherry Tomatoes, Shaved Parmesan, Toasted Pine Nuts, Red Wine Vinaigrette

Penne Pasta Salad

Arugula, Charred Grape Tomatoes, Haricot Verts, Feta Cheese, Olive Oil & White Balsamic Vinegar

Fresh Grilled Seasonal California Vegetables

Rustic Sweet Potato Mash

Sourdough Baguette & Herbed Butter

Mediterranean BBQ | 42

Char-Grilled Chicken Breasts

Roasted Lamb Carving Station

Spanakopita

Spinach, Ricotta, Feta

Pastitsio

Baked Macaroni, Ground Beef, Béchamel

Fresh Grilled Seasonal Vegetables

Nicoise Salad

Yukon Gold Potatoes, Heirloom Cherry Tomatoes, Haricot Vert, Olives, Hard Boiled Eggs, Lemon Caper Vinaigrette

Greek Salad

Cucumber, Cherry Tomatoes, Kalamata Olives, Red Onion, Feta Cheese, Red Wine Vinaigrette

Dolmas

Condiments

Tzatziki, Hummus, Grilled Pita Bread

Wild Game Buffet | 53

Grilled Venison Chops

Lemon & Herb Glazed Cornish Game Hen

Elk Chili

Smoked Trout Salad

Grilled Radicchio, Frisée, Fresh Herbs, English Peas, Fingerling Potatoes, Chardonnay Vinaigrette

Garden Salad

Cucumber, Cherry Tomatoes, Carrot, Red Onion, Sunflower Seeds, Red Wine Vinaigrette

Fresh Grilled Seasonal Vegetables

Baked Potato

Sour Cream, Shredded Cheese, Chives, Bacon

Sourdough Baguette & Herbed Butter

BBQ DESSERTS

Freshly Baked Cookies & Brownies | 4

Seasonal Fruit Crisps | 5

Bavarian Cream Stuffed Churros | 5

PLATED DINNERS

SALADS

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

Caesar

Torn Sourdough Croutons, Shaved Parmesan, Cherry Tomatoes, Caesar Dressing

Summer Berry

Mixed Greens, Mixed Berries, Feta Cheese, Roasted Almonds, Champagne Vinaigrette

Spinach

Maple Glazed Pecans, Granny Smith Apples, Goat Cheese, Caramelized Shallot - Bacon Dressing

Evergreen House

Mixed Greens, Dried Cranberries, Shoestring Carrots, Cucumbers, Feta Cheese, Balsamic Vinaigrette

Arugula

Orange Supremes, Goat Cheese, Toasted Pepitas, Citrus Vinaigrette

ENTREES

Vegetarian | 41

Baked Polenta

Gorgonzola Cheese, Sautéed Figs, Beet, Wild Mushrooms, Braised Leeks, Arugula, Ver Jus-White Balsamic Reduction

Farro Florentine

Cannellini Beans, Swiss chard, Sun Dried Tomatoes, Arugula, Smoked Heirloom Tomato, Walnut - Spinach Pesto

Sun Dried Tomato & Asparagus Arancini

Sautéed Spinach, Wild Mushroom, Toasted Pine Nut, Sofrito Sauce, Shaved Manchego Cheese

Poultry | 44

Cornish Game Hen

Lime Glazed Garlic & Herb Roasted Game Hen, Roasted Corn, Charred Green Beans & Fingerling Potato Hash

Chicken Picatta

Citrus Mashed Potato, Sautéed Purple Kale & Sundried Tomatoes, Herbed Caper Sauce

Crispy Duck Breast

Puree of Parsnip & Potatoes, Charred Broccolini, Cherry Port Reduction

Beef/Pork | 47

Beef Tenderloin

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

Rib Eye Au Poivre

Roasted Fingerlings, Sautéed Mushrooms, Haricot Vert, Green & Pink Peppercorn Sauce

Bone-In Pork Chop

Cider Brined, Caramelized Parsnip & Cauliflower Puree, Sautéed Baby Spinach, Blackberry Grand Marnier Gastrique

Pecan Crusted Pork Tenderloin

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

Fish | 50

Grilled Halibut

Cilantro Wild Rice, Bok Choy, Chilies, Charred Scallions, Ginger Lime Sauce

Pan Seared Salmon

Roasted Corn, Spinach & Fingerling Potato Hash, Garlic, Salsa Verde

Grilled Sea Bass

Forbidden Citrus Black Rice, Sugar Snap Peas, Arugula, Watermelon Radish, Blood Orange Coulis

Exotic/Game | 53

Grilled Elk Loin

Smashed Red Potatoes, Broccolini, Heirloom Baby Carrots, Guinness Demi-glace

Herb Crusted Rack of Lamb

Roasted Root Vegetables, Red Wine Poached Figs, Rosemary Lamb Jus

Roasted Quail

Lemon Rosemary Glaze, Farro Pilaf, Wild Mushrooms, Heirloom Cherry Tomatoes, Feta Cheese, Baby Kale

Children Meals

Macaroni & Cheese, Chicken Tenders, Sautéed Vegetables | 15

Children Portion of Plated Entrees

Ages 7-12 discounted 50%, Ages 3-6 Discounted 70%

Family Style Entrées

Additional 10% added to the average price of entrees selected

BEVERAGES AND LATE NIGHT FARE

Late Night Snacks

Available at 10pm in the Tavern

Cheese Quesadillas and Chips | 5
Salsa, Guacamole and Sour Cream

Macaroni & Cheese and Sliders | 7

Elk Chili and Corn Bread | 10

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

IMPORT/MICRO KEG BEER | 500

DOMESTIC BOTTLE BEER | 3.5

DOMESTIC KEG BEER | 375

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

SPIRITS | Priced by 1.5 ounce alcohol. Specific Liquors are subject to change

	SUPER PREMIUM	PREMIUM	HOUSE
	11	9	7
WHISKEY	Knob Creek Bulliet	Crown Royal Maker's Mark Jameson	Jim Beam
SCOTCH	Balvenie 12 yr Glenfiddich 12 yr	Johnny Walker Black	Dewar's
GIN	Bombay Sapphire Bombay Dry	Tanqueray	Gordon's
VODKA	Belvedere Grey Goose	Ketel One Absolut	Smirnoff
RUM	Captain Morgan Private Stock	Captain Morgan Malibu	Bacardi Silver
BRANDY	Hennessey	Courvoisier	Paul Masson VS
TEQUILA	Patron Silver Herradura	Sauza Hornitos Cazadores	Cimarron
LIQUEURS	Grand Marnier Amaretto Disaronno	Baileys Godiva	Kahlua Peach Schnapps

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

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