



## 2019 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

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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

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Minimum of 40 guests. There is a complimentary Mimosa Bar served with Sunrise and Sierra breakfasts.

#### Light Breakfast | 8

Seasonal Fruit

Assorted Muffins

Milóne Decaf & Regular Coffee, Orange Juice & Cranberry Juice

#### Continental Breakfast | 14

Seasonal Fruit

Assorted Breakfast Pastries including Muffins, Croissants, Danishes & Bagels

## BREAKFAST CONT.

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Assorted Cereals including Organic Granola

Assortment of Plain & Fruit Yogurts

Milóne 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

Milóne 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

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

### COLD PASSED HORS D'OEUVRES

	Priced per Dozen
<b>Fig Jam Crackers</b> Fig Jam, Walnut & Pistachio Goat Cheese, Lavash Cracker	24
<b>Caprese Skewers</b> Basil Pesto Marinated Fresh Mozzarella, Cherry Tomatoes, Olive Oil & Balsamic Reduction	24
<b>Mediterranean Tart</b> Roasted Red Pepper Hummus, Cherry Pepper, Caper & Kalamata Olive Relish	26
<b>Tequila Infused Shrimp Ceviche</b> Chili Oil, Micro Cilantro, Brined Radish	26
<b>Smoked Filet of Beef Phyllo Cups</b> Shaved Smoked Beef, Horseradish Chive Cream & Arugula	30
<b>Antipasti Skewers</b> Marinated Manchego Cheese & Queen Olives, Prosciutto, Cherry Peppers in Escabeche	35
<b>Searred Ahi Skewers</b> Pistachio - Wasabi Crust, Pickled Watermelon	40

## HOT PASSED HORS D'OEUVRES

	Priced per Dozen
Falafel Fritters Heirloom Tomato Cucumber Relish, Tahini Honey Yogurt Sauce	26
Polenta Croquettes Polenta, Gorgonzola, Dried Currants, Pine Nuts & Balsamic Reduction	26
Prosciutto Wrapped Asparagus Garlic, Asparagus, Prosciutto	32
Baked Brie Bites Double Crème Brie, Phylo Cup, 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

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Choose 3 Options for the Whole Group | 20 per person

Bridal platter delivery no earlier than 10am

### 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**

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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

Not available for Wedding Receptions

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

## BUFFETS & BBQS CONT.

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### 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

## Hawaiian BBQ | 42

### Pulled Pork with Pineapple BBQ Sauce

### Grilled Teriyaki Chicken

### Mahi Mahi with Mango Salsa

### Soy Ginger Marinated Vegetables & Tofu Kebabs

### Baked Beans

### Coleslaw

Radicchio, Napa Cabbage, Heirloom Baby Carrots, Green Onion, Grilled Mango, Sesame Seeds, Chili Lime Dressing

### Macaroni Salad

### Fresh Grilled Seasonal Vegetables

## Wild Game Buffet | 46

### Grilled Venison Chops

### Lemon & Herb Glazed Cornish Game Hen

### 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

### Elk Chili

### Baked Potato

Sour Cream, Shredded Cheese, Chives, Bacon

### Sourdough Baguette & Herbed Butter

## BBQ DESSERTS

### Freshly Baked Cookies & Brownies | 4

### Berry Bars | 5

### Bavarian Cream Stuffed Churros | 5

## PLATED DINNERS

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### SALADS

All plated and family style 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 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 Filet

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

## PLATED DINNERS CONT.

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### 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

Farro Pilaf, Sugar Snap Peas, Arugula, Watermelon Radish, Blood Orange Coulis

### Exotic/Game | 53

#### Venison Chop

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 and Buffets

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

### Family Style Entrées

Additional 10% added to the average price of entrees selected

## LATE NIGHT FARE

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### Late Night Snacks

Available at 10pm in the Tavern. Must be ordered in advance.

#### Cheese Quesadillas and Chips | 5

Salsa, Guacamole & Sour Cream

#### Macaroni & Cheese and Sliders | 7

#### Bison Chili and Cornbread | 10

Wild Rice, Hominy, Smoked Cheddar, Sour Cream & Green Onion



## BEVERAGES

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### Wine | Priced per bottle

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.

### Sparkling Wine

Zardetto Prosecco | 30  
Brut, Conegliano, Italy 750ml

Mas Fi Cava | 21  
Brut, Cava, Spain 750ml

### White Wine

Torre Di Luna Pinot Grigio | 21  
Trentino, Italy 750ml

Terra Noble Sauvignon Blanc | 21  
Central Valley, California 750ml

Heron Sauvignon Blanc | 25  
Napa, California 750ml

Heron Chardonnay | 25  
Napa, California 750ml

Dante Chardonnay | 21  
California 750ml

Yosemite Cellars Grenache Rose | 21  
Groveland, California 750ml

### Red Wine

Vinum Pinot Noir | 25  
Monterey, California 750ml

Dante Pinot Noir | 21  
California 750ml

Catena Cabernet | 30  
Mendoza, Argentina 750ml

Heron Cabernet | 25  
Napa, California 750ml

Dante Cabernet | 21  
California 750ml

Borsao Berola | 23  
Borja, Spain 750ml

### Beer

IMPORT/MICRO BOTTLE BEER | 5.5  
IMPORT/MICRO KEG BEER | 500

DOMESTIC BOTTLE BEER | 4.5  
DOMESTIC KEG BEER | 375

There are 120 sixteen ounce glasses per 15 gallon keg. Heineken kegs are 13 gallons.  
Beer selection & availability vary seasonally.

## BEVERAGES CONT.

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

	<u>SUPER PREMIUM</u>	<u>PREMIUM</u>	<u>HOUSE</u>
	11	9	8
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

## UNLIMITED BAR PACKAGES

<u>LEVEL I</u>	<u>LEVEL II</u>	<u>LEVEL III</u>
60	65	75
Wine averaging \$23 per bottle- Includes wine at the tables and bar	Includes Level I tier plus the addition of:	Includes Level II tier plus the addition of:
(2) Microbrewed Kegs	Mas Cava Champagne at bar	Shots allowed
Full Unlimited Premium Bar (No Shots)	Zardetto Prosecco Champagne Toast	

Signature Cocktails pricing varies based on selections

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

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

\*Bar setup and bartender fee waived for inclusive bar packages