



CLASSIC BUILD YOUR OWN BUFFET

\$35 per person

Your choice of two salads, two accompaniments, two entrees, and one dessert
Add an Additional Entrée for \$7 per person, a salad for \$2 per person, an accompaniment
and/or dessert for \$3 per person.

SALADS

Classic Caesar Salad

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

Wine Country Colors

California Baby Greens with Spiced Pecans, Red Onions, Cucumber Carrots, and Radish
Flowers tossed with Raspberry Vinaigrette

Pine Forest Spinach Salad

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

ACCOMPANIMENTS

Garlic and Rosemary Roasted Red Potatoes

Garlic Mashed Potatoes

Truffle Whipped Yukon Gold Potatoes

Wild Rice Pilaf

Jasmine Rice

Buttered Noodles with Parsley

Green Bean Almandine

Farmers Market Vegetables

Ratatouille

ENTREES

Beef

New York Strip Loin topped with a Green Peppercorn Cream

Oven Roasted Tri-Tip with Cabernet Demi-Glaze

Chef Carved Herb Encrusted Prime Rib of Beef

Chef fee of \$100 applies for Carving Station



CLASSIC BUILD YOUR OWN BUFFET

Continued

Chicken

Roast Chicken with Lemon and Rosemary
Chicken Breast Stuffed with Feta, Spinach, Sun Dried Tomatoes
and topped with Champagne Cream Sauce
Dijon Chicken with Toasted Pine Nuts and Supreme Sauce

Pork

Apricot Stuffed Pork Chops
Apple and Raisin Stuffed Pork Loin
Pineapple Baked Ham with Bing Cherry Glaze

From the Sea

Wild Caught Cedar Planked Salmon with Whiskey Glaze
Herb Encrusted Halibut with Dijon and Lemon Butter Sauce
Oven Baked Sea Bass with Citrus and Basil Butter

Vegetarian

Penne Pasta tossed with Portabella Mushrooms, Spinach,
and Sun-dried Tomatoes in a Creamy Pesto Sauce
Bowtie Pasta with Grilled Vegetables and Pomodoro Sauce
Eggplant Rollatini with Ricotta and Asiago Cheese
Farmers Market Vegetables in Pastry with Red Pepper Puree

DESSERTS

Assorted Cheesecakes, Chocolate Cake, and Assorted Fruit Pies

Add a Cutting Board to any Dinner Buffet

There is an Additional Chef Fee of \$100 for chef attended Service

Roast Tenderloin of Beef

Serves approx 15 \$245

All food, beverage, and other fees are subject to 20% gratuity, 8.25% sales tax, and 2.44% USFS Fee



Honey Glazed Ham with Port and Bing Cherry Reduction

Serves approx 40 \$200

Chef Carved Breast of Turkey with Cranberry Relish

Serves approx 30 \$210

Salmon in Pastry

Serves approx 20 \$235

Peppered Strip loin of Beef

Serves 25 \$280

Steam Ship Round

Serves 100 \$600

CUSTOMIZED BUFFET DINNERS

Fifty person minimum for all customized buffets

TUSCAN MOUNTAIN FEAST- \$36

Classic Caesar Salad

Insalata Caprese with Balsamic Dressing and Fresh Basil

Antipasto Romanesque with Air Dried Meats and Grilled Vegetables

Fresh Italian Garlic Bread with Asiago Cheese

Chicken Parmesan with Fresh Mozzarella and Pomodoro Sauce

Spaghetti with House Made Meat Balls and Marinara

Fettuccine Alfredo with Grilled Prawns

Pasta Primavera

CUSTOMIZED BUFFET DINNERS

CONTINUED



EMERALD BAY BUFFET - \$49

Napa Style Country Salad
With Savory Chef Made Herb
Vinaigrette
Almond Crusted Halibut with
Lemons and Butter Sauce
Chef Carved Prime Rib with
Herbed Horseradish and Roast
Turkey Breast with Cranberry
Relish
Grilled Vegetable and Mushroom
with Goat Cheese in Pastry
Bakery Basket of Fresh Breads
and Rolls with Whipped Butter
Roasted Garlic Smashed Red
Potatoes
Wild Mushroom Rice Pilaf
Grilled Asparagus with Bell
Peppers
Farmers Market Vegetables with
Herbed Butter

**NEW ENGLAND STYLE CLAM BAKE
with MAINE LOBSTER - Market
Price**

Spring Lettuces Salad
New England Clam Chowder
Whole Maine Lobster with Drawn
Butter
Oven Roasted New York Sirloin
with Forest Mushroom Demi-Glace
Butternut Squash Ravioli with
Asparagus Tips and Sage Butter
Sauce
Steamed Clams and Muscles with
Roasted Garlic, Spinach, Fennel
and Sherry
Traditional New England Boiled
Potatoes with Carrots and Onion
Corn on the Cob
Grilled Asparagus with Roasted
Red Peppers and Garlic Butter

GUNBARREL BBQ - \$44

Western Salad with Assorted Baby
Lettuces, Tomatoes, Cucumbers,
Carrots, Onions, and Shredded
Cheddar Cheese with choice of
Buttermilk Ranch or Raspberry
Vinaigrette
Biscuits and Rolls with Whipped
Honey Butter
Marinated Vegetable Kabobs
Corn on the Cob
Cowboy Baked Beans with Western
Chilies
BBQ Pork Ribs with Smoky BBQ Sauce
Signature Spice Rubbed Grilled Tri
Tip
BBQ Chicken with Whiskey Glaze

MOUNTAIN TOP FIESTA - \$36

Fried Tortilla Chips with Fresh
Made Salsas and Guacamole
Fresh Romaine Salad with Onions,
Tomatoes, Shredded Cheese and
House Made Citrus Vinaigrette
Mexican Rice
Black Beans with Chilies
Red Snapper Vera Cruz
Cheese Enchiladas
Build Your Own Steak, Chicken,
and Vegetarian Fajitas
Served with Flour and Corn
Tortillas
Wild Berry Flan
Sopapias with Cinnamon and Sugar



Regional and Continental Culinary Stations

Enhance your cocktail hour or dinner.

Choose an Assortment of Culinary Stations to satisfy a Variety of Tastes
for dinner

25 Guest Minimum per station

Salad Bar - \$9

Spring and Iceberg Lettuces
with Bacon Bits, Croutons,
Shredded Cheese, Tomatoes,
Olives, Onions, Mushrooms,
Carrots, Cucumbers, Beets,
Garbanzo Beans, and
Traditional Dressings

Baked Potato Bar - \$10

Baked Potatoes with Bacon
bits, Green Onions,
Olives, Butter, Sour
cream, Nacho Cheese,
Shredded Cheese, Chili,
Mushrooms, Salsa, Shredded
Chicken, And Broccoli

Asian - \$25

Vegetable Stir Fry
Teriyaki Beef Stir Fry
Sweet and Sour Chicken
Steamed Rice or Brown Rice

Tropical Island - \$30

Huli Huli Chicken Skewers
Coconut Prawns with Sweet
Chili Sauce
Caribbean Pork with
Pineapple
Coconut Rice

South of the Border - \$25

Chips and Chef Made Salsas
with Guacamole
Chicken and Beef Fajitas
Cheese Enchiladas with Chile
Verde
Refried Beans or Spanish Rice

Pasta - \$20

Penne and Bowtie Pastas
Italian Sausages with
Sautéed Bell Peppers
Grilled Chicken Alfredo
Sauce
Marinara Sauce
Garlic Bread



Regional and Continental Culinary Stations

Continued

Mediterranean - \$25

Grilled Vegetable Platter
with Greek Olives, Hummus and
Flat Breads

Make your Own Gyros with
Lamb or Chicken and Tzatziki
Sauce
Tabbouleh Salad

New Orleans - \$30

Creole Chicken and Sausage
Kabobs
Seafood Jambalaya with Smoked
Sausage
Catfish Nuggets with Cajun
Remoulade
Red Beans and Rice

Swiss Fondue - \$20

Apples and Crusty Breads on
Skewers
Crunchy Vegetables and a Pot
of Traditional Cheese Fondue
Made with the Finest Cheeses

DESSERT STATION

Ice Cream Sundae Bar - \$8

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



PLATED DINNERS

All plated dinners are served with chef created salad, starch, vegetable, rolls, butter, dessert, tea and coffee.
Choose up to two entrees and the higher price will prevail.

Combination Plates

USDA Choice Filet Mignon served with Anejo Tequila Lime
Marinated Tiger Prawns and Peppercorn Cabernet Demi-Glace
\$44

Alaskan Chicken Oscar with King Crab Legs, Grilled Asparagus and
Béarnaise Sauce
\$42

Almond Encrusted Chicken Dijon with Crab Stuffed Prawns and
Tarragon Cream Sauce
\$39

Single Entrée Plates

Lamb

Fresh Herb and Hazelnut Encrusted Rack of Lamb with Ruby Red
Port Reduction
\$49

Beef

Bacon Wrapped USDA Choice Beef Tenderloin Filet
Served with Forest Mushrooms and Cabernet Demi-Glace
\$40

Chicken

Chicken Breast Stuffed with Feta, Sun-dried Tomato, and Spinach,
topped with a Champagne Cream Sauce
\$34



PLATED DINNERS

Continued

Pork

Goat Cheese Stuffed Pork Tenderloin with Bing Cherry and Shallot
Reduction
\$35

Apple Stuffed Pork Chop with Mango Chutney
\$33

Under the Sea

Italian Baked Orange Roughy with Fresh Herbs, Panko Bread Crumbs
and Citrus Hollandaise
\$38

Fresh Oven Broiled Pacific Salmon with House Made Ginger
Teriyaki Glaze, Grilled Pineapple and Crispy Leeks
\$32

Vegetarian Options

Wild Mushroom Ravioli served with a Truffle Cream Sauce with
Asparagus Tips and Parmesan Encrusted Roasted Roma Tomato
\$29

Grilled Marinated Portabella Cap Topped with Spinach, Shredded
Asiago Cheese, Roasted Red Peppers, and Grilled Zucchini
\$29



HORS D' OEUVRES

Prices are per dozen unless otherwise stated. There is a three dozen minimum per item.

Cold Selections

Oysters on the Half Shell	45
Ahi Tuna Rolls	38
Salmon and Avocado Rolls	34
Duck Salad in Belgian Endive	34
Smoked Salmon and Caper Bruschetta	32
California Rolls	29
Prosciutto Wrapped Melon	28
Assorted Tea Sandwiches	28
Wild Mushroom Bruschetta	28
Tomato Basil Bruschetta	28
Vegetarian Dolmades	28

Hot Selections

Bacon Wrapped Scallops in Garlic Butter	42
Oysters Rockefeller	42
Teriyaki Beef Brochettes	42
Coconut Shrimp	40
with Strawberry Jalapeno Sauce	
Crab Rangoon with Oriental Dips	36
Petite Crab Cakes with Cajun Remoulade	35
Spanakopita	33
Spinach and Artichoke Dip	32
Seafood Stuffed Mushrooms	32
Chicken Sate with Peanut Sauce	30
Baby Back Ribs	29
with BBQ Sauce or Sweet Chili Glaze	
Quesadillas Choice of:	28
Portabella Mushroom, Chicken, or Beef	
Crispy Chicken Wings Choice of:	26
Hot, Sweet Chili, Smokey BBQ, or Teriyaki Glaze	

DISPLAYED HORS D' OEUVRES

All food, beverage, and other fees are subject to 20% gratuity, 8.25% sales tax, and 2.44% USFS Fee



Prices are per person

Chilled Prawns	\$11	
Cracked Crab Claws on Ice	\$11	
Assorted Spreads with a Variety of Breads and Crackers		\$7
Antipasto Platter	\$7	
Cheeses of the World served with Assorted Crackers		\$7
Grilled Vegetable Crudités	\$7	
Fresh Fruit with Berries	\$7	
Vegetable Crudités	\$6	



HEAVENLY BEVERAGE SERVICE

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

Domestic Beer

Bottle	4.25
Keg	300.00

Beers may include Budweiser, Bud Light, Coors Light, and Coors

Imported or Microbrew Beer

Bottle	5.25
Keg	400.00

Beers may include Stella Artois, Shock Top, Gordon Biersch, and Sierra Nevada

Liquor Drinks

House Liquor	6.25
Call Liquor	6.75
Premium Liquor	7.25
Cordials	7.25

Non Alcoholic Beverages

Coffee, Regular and Decaffeinated

28.00 gallon

Iced Tea

14.00 gallon

Hot Tea

2.50 each

Hot Chocolate

28.00 gallon

Assorted Fruit Juices, Bottled Water, and
3.25 each

Sodas

Extras

Champagne Punch

39.00 gallon

Fruit Punch

23.00 gallon

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Sparkling Cider

20.00 bottle



HEAVENLY WINE LIST

Please inquire about other wines that we do not have listed. We are more than willing to help you get the wine of your choice for your special event.

Fetzer Chardonnay

\$21

Robert Mondavi Chardonnay

\$25

Estancia Chardonnay

\$26

St. Jean Chardonnay

\$30

Bonterra Chardonnay - Organic

\$37

Ferrari Carrano Chardonnay

\$49

Villa Mt. Eden Grand Reserve

Cabernet \$38

Franciscan Cabernet

\$55

Columbia Crest Grand Estate

Sauvignon Blanc

\$25

Kim Crawford Sauvignon Blanc

\$36

Francis Coppola Pinot Grigio

\$23

Little Black Dress Pinot Grigio

\$32

Santa Margherita Pinot Grigio

\$55

Seven Daughters Wine Makers Blend

White \$33

Fetzer Cabernet

\$21

Red Diamond Cabernet

\$23

Toasted Head Cabernet

\$31

Bonterra Cabernet - Organic

\$37



Cup Cake Merlot
\$23
Wente Merlot
\$30
Bonterra Merlot - Organic
\$36
Chateau St. Michelle Indian Wells
Merlot \$40
Markum Merlot \$45

Rodney Strong Russian River Pinot
\$37
Wild Horse Pinot Noir
\$58
Erath Pinot Dundee Hills
\$83

Greg Norman Shiraz \$30

Buena Vista Carneros Syrah
\$48

Ravenswood Lodi Zinfandel
\$29
Paul Dolan Zinfandel - Organic
\$37
Renwood Fiddle Town Zinfandel
\$59

Big House Red \$25
Spanish Quarter Cabernet
Tempranello \$26
Estancia Meritage
\$65
Franciscan Magnificat
\$139
St. Jean Cinq Cepas
\$141



HEAVENLY CATERING POLICIES AND SPECIAL CONSIDERATIONS

Deposits and Final Payment: A 50% non refundable deposit and signed contract are required to hold any date and to confirm pricing. An additional 50% is due 21 days prior to event. Final payment is due the day of the event.

Service Charge and Taxes: All food, beverage, and fees are subject to a 20% service charge, 8.25% state sales tax, and 2.44% United States Forest Service fee. These fees are above and beyond the food and beverage minimum.

Food and Beverage Minimum: Monday through Thursday the food and beverage minimum is \$3500. Friday and Sunday the food and beverage minimum is \$4000. On Saturday, during peak summer months, the food and beverage minimum is \$8000.

Tram/Facility Fees: Monday through Thursday the tram/facility fee is \$1500. Friday and Sunday the tram/facility fee is \$2000. Saturday, during peak summer months, the tram/facility fee is \$3000. **No taxes or gratuity are added to this fee.**

Food and Beverage: All food and beverage must be catered through Heavenly Resort. Only wine and champagne may be brought in for a corkage fee of \$18 per bottle or \$22 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 five business days prior to event. If such notice is not provided, the original estimate shall become the guaranteed head count.



Plated Meals: Multiple entrees for plated meals will be charged at the highest priced selection. Multiple entrees are limited to two options plus a vegetarian accommodation. An exact count of each selection must be provided 5 days prior to the event. The meal choice must be shown on guest's place card at their seat.

Decoration and Set Up: Guest is responsible for clean up of and removal of all décor, including candles, flowers, etc., the night of the event. 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 \$250 cleaning fee for removing any excess decorations.

Rehearsals: A rehearsal fee of \$300 will apply when guest requests a rehearsal. There is a time limit of one hour and a limit of 20 guests at the rehearsal.

Additional Fees: There is a \$100 bartender fee for groups requesting a cash bar. Event time length is 5 hours. An additional hour is \$800 when previously arranged. There is a red carpet aisle runner for an additional \$150. There is a \$400 fee for an additional bar to be set up.

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 delivery and pick up of rentals.