



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

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

Classic Tiramisu



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
Assorted Cheesecakes
Chocolate Tortes

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
Cherry Cobbler
Boston Cream Pie

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
Sliced Watermelon
Assorted Mountain Style Pies

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 Flowerets

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

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|---|----|
| 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

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 Sodas 3.25 each

Extras

Champagne Punch 39.00 gallon

Fruit Punch 23.00 gallon

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.

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|---|------|--|-------|
| Fetzer Chardonnay | \$21 | Cup Cake Merlot | \$23 |
| Robert Mondavi Chardonnay | \$25 | Wente Merlot | \$30 |
| Estancia Chardonnay | \$26 | Bonterra Merlot - Organic | \$36 |
| St. Jean Chardonnay | \$30 | Chateau St. Michelle Indian Wells Merlot | \$40 |
| Bonterra Chardonnay - Organic | \$37 | Markum Merlot | \$45 |
| Ferrari Carrano Chardonnay | \$49 | | |
| | | Rodney Strong Russian River Pinot | \$37 |
| Columbia Crest Grand Estate | | Wild Horse Pinot Noir | \$58 |
| Sauvignon Blanc | \$25 | Erath Pinot Dundee Hills | \$83 |
| Kim Crawford Sauvignon Blanc | \$36 | | |
| | | Greg Norman Shiraz | \$30 |
| Francis Coppola Pinot Grigio | \$23 | | |
| Little Black Dress Pinot Grigio | \$32 | Buena Vista Carneros Syrah | \$48 |
| Santa Margherita Pinot Grigio | \$55 | | |
| | | Ravenswood Lodi Zinfandel | \$29 |
| Seven Daughters Wine Makers Blend White | \$33 | Paul Dolan Zinfandel - Organic | \$37 |
| | | Renwood Fiddle Town Zinfandel | \$59 |
| Fetzer Cabernet | \$21 | | |
| Red Diamond Cabernet | \$23 | Big House Red | \$25 |
| Toasted Head Cabernet | \$31 | Spanish Quarter Cabernet Tempranillo | \$26 |
| Bonterra Cabernet - Organic | \$37 | Estancia Meritage | \$65 |
| Villa Mt. Eden Grand Reserve Cabernet | \$38 | Franciscan Magnificat | \$139 |
| Franciscan Cabernet | \$55 | 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.

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.

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.

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.