



## CLASSIC BUILD YOUR OWN BUFFET

\$42 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

### **From the Sea**

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 Parmesan  
Farmers Market Vegetables in Pastry with Red Pepper Puree

### **DESSERTS**

Assorted Cheesecakes, Chocolate Cake, Chocolate Tortes, 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

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- \$46**

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 - \$61**

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 Torte

### **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 - \$56**

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 - \$45**

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 - \$10**

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 - \$11**

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

### **Asian - \$26**

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

### **Tropical Island - \$31**

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

### **South of the Border - \$26**

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

### **Pasta - \$21**

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 - \$26**

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 - \$31**

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

### **Swiss Fondue - \$21**

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

Filet Mignon served with Anejo Tequila Lime Marinated Tiger Prawns and Peppercorn  
Cabernet Demi-Glace  
\$52

Chicken Oscar with Alaskan King Crab Legs, Grilled Asparagus and Béarnaise Sauce  
\$50

Almond Encrusted Chicken Dijon with Crab Stuffed Prawns and Tarragon Cream Sauce  
\$46

### Single Entrée Plates

#### Lamb

Fresh Herb and Hazelnut Encrusted Rack of Lamb with Ruby Red Port Reduction  
\$57

#### Beef

Bacon Wrapped Beef Tenderloin Filet  
Served with Forest Mushrooms and Cabernet Demi-Glace  
\$47

#### Chicken

Chicken Breast Stuffed with Feta, Sun-dried Tomato, and Spinach, topped with a  
Champagne Cream Sauce  
\$43



## PLATED DINNERS

---

Continued

### **Pork**

Goat Cheese Stuffed Pork Tenderloin with Ruby Red Port and Shallot Reduction  
\$44

Apple Stuffed Pork Chop with Mango Chutney  
\$42

### **Under the Sea**

Italian Baked Orange Roughy with Fresh Herbs, Panko Bread Crumbs and Citrus  
Hollandaise  
\$45

Fresh Oven Broiled Pacific Salmon with House Made Ginger Teriyaki Glaze, Grilled  
Pineapple and Crispy Leeks  
\$42

### **Vegetarian Options**

Wild Mushroom Ravioli served with a Truffle Cream Sauce with Asparagus Tips and  
Parmesan Encrusted Roasted Roma Tomato  
\$37

Grilled Marinated Portabella Cap Topped with Spinach, Shredded Asiago Cheese, Roasted  
Red Peppers, and Grilled Zucchini  
\$37



## 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	47
Ahi Tuna Rolls	40
Duck Salad in Belgian Endive	38
Salmon and Avocado Rolls	36
Smoked Salmon and Caper Bruschetta	34
California Rolls	31
Prosciutto Wrapped Melon	30
Assorted Tea Sandwiches	30
Wild Mushroom Bruschetta	30
Tomato Basil Bruschetta	30
Vegetarian Dolmades	30

### Hot Selections

Bacon Wrapped Scallops in Garlic Butter	44
Oysters Rockefeller	44
Teriyaki Beef Brochettes	44
Coconut Shrimp	42
with Strawberry Jalapeno Sauce	
Crab Rangoon with Oriental Dips	38
Petite Crab Cakes with Cajun Remoulade	37
Spanakopita	35
Seafood Stuffed Mushrooms	34
Chicken Sate with Peanut Sauce	32
Smoked Pork Ribs	31
with BBQ Sauce or Sweet Chili Glaze	
Quesadillas Choice of:	30
Portabella Mushroom, Chicken, or Beef	
Crispy Chicken Wings Choice of:	28
Hot, Sweet Chili, Smokey BBQ, or Teriyaki Glaze	

## DISPLAYED HORS D' OEUVRES

Prices are per person

Chilled Prawns	\$12
Cracked Crab Claws on Ice	Market Price
Assorted Spreads with a Variety of Breads and Crackers	\$8
Antipasto Platter	\$8
Cheeses of the World served with Assorted Crackers	\$8
Grilled Vegetable Crudités	\$8
Fresh Fruit with Berries	\$8
Spinach and Artichoke Dip	\$7
Vegetable Crudités	\$7



## HEAVENLY BEVERAGE SERVICE

---

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

### Domestic Beer

Bottle	4.75
Keg	350.00

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

### Imported or Microbrew Beer

Bottle	5.75
Keg	450.00

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

### Liquor Drinks

House Liquor	7.25
Call Liquor	7.75
Premium Liquor	8.25
Cordials	8.25

### Non Alcoholic Beverages

Coffee, Regular and Decaffeinated	29.00 gallon
Iced Tea	15.00 gallon
Hot Tea	3.25 each
Hot Chocolate	29.00 gallon
Assorted Fruit Juices, Bottled Water, and Sodas	3.25 each

### Extras

Champagne Punch	41.00 gallon
Fruit Punch	24.00 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.

Fetzer Chardonnay	\$25	Cup Cake Merlot	\$27
Robert Mondavi Chardonnay	\$29	Wente Merlot	\$34
Estancia Chardonnay	\$30	Bonterra Merlot – Organic	\$40
St. Jean Chardonnay	\$34	Chateau St. Michelle Indian Wells Merlot	\$44
Bonterra Chardonnay – Organic	\$41	Markum Merlot	\$49
Ferrari Carrano Chardonnay	\$53		
		Rodney Strong Russian River Pinot	\$41
Columbia Crest Grand Estate		Wild Horse Pinot Noir	\$62
Sauvignon Blanc	\$29	Erath Pinot Dundee Hills	\$87
Kim Crawford Sauvignon Blanc	\$40		
		Greg Norman Shiraz	\$34
Francis Coppola Pinot Grigio	\$27		
Little Black Dress Pinot Grigio	\$36		
Santa Margherita Pinot Grigio	\$59	Buena Vista Carneros Syrah	\$52
Seven Daughters Wine Makers Blend White	\$37	Ravenswood Lodi Z infandel	\$33
		Paul Dolan Z infandel – Organic	\$41
		Renwood Fiddle Town Z infandel	\$63
Fetzer Cabernet	\$25		
Red Diamond Cabernet	\$27		
Toasted Head Cabernet	\$35	Big House Red	\$29
Bonterra Cabernet – Organic	\$41	Spanish Quarter Cabernet Tempranello	\$30
Villa Mt. Eden Grand Reserve Cabernet	\$42	Estancia Meritage	\$69
Franciscan Cabernet	\$59	Franciscan Magnificat	\$143
		St. Jean Cinq Cepas	\$145

### Sparkling Wines

Korbel	\$34
Domaine Chandon	\$40
Schramsberg Mirabelle	\$75

### Champagne

Piper-Heidsieck	\$150
-----------------	-------

All wine pricing and availability will be finalized one month prior to event date.



## 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. The remainder is due 21 days prior to event. Any overage 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 for half of the facility or \$8000 for the entire facility. On Saturday, during peak summer months, the food and beverage minimum is \$8000.

**Tram/Facility Fees:** Monday through Thursday the tram/facility fee is \$1700. Friday and Sunday the tram/facility fee is \$2200. Saturday, during peak summer months, the tram/facility fee is \$3500.

**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 \$28 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, California 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 weekdays 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 \$500 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. There is a \$500 fee for an additional bar to be set up. Event time length is 5 hours. An additional hour is \$900 when previously arranged.

**Rentals:** We offer an indoor/outdoor dance floor. For floors up to 15 x 15 there is a fee of \$300 and for larger (up to 21 x 21) there is a fee of \$400. There is a red carpet aisle runner for an additional \$150.

**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.