



Po Box 4075 Stateline Nv 89449
530.416.0401

Event Summary

Guest count: TBA

Prices are subject to tax and Service Charge

Deposit of 50% is due to hold date and menu, remaining balance is due 30 days prior to event.

Services/charges

Service charge:

20% added to the final bill

Drop off service (applies to drop off no labor included)

Basic drop off include disposable containers and serving utensils
\$4 per person

Deluxe drop off service (applies to drop off no labor included)

Service includes set up of chafers, trays and serving utensils, pickup of equipment within a 4hr window
\$3 per person

Server fee:

\$25/hr minimum of 4 hours
1 server per 30 ppl.

Chef Fee:

\$30/hr. Minimum of 4 hours

Rental Equipment

See attached rental equipment list with pricing

Menu Options- 25ppl or more

**Parties less than 25ppl is additional \$5 per person*

Side Dishes

Choose 3 side dishes (each entree includes 3 side dishes)
Additional dishes are available at an additional charge

Caesar leaf Salad

Romaine Lettuce leaves, Parmesan Cheese & Garlic Croutons
Served with Creamy Caesar Dressing.

Spring Salad

Organic garden greens, cranberries, candied nuts, feta, cucumber, and tomatoes. Served with your choice of dressing.

Bake Potato Bar

Russet potatoes served with a variety of fillings and toppings: Bacon, Mushrooms, Cheese, Sour cream, Butter, Chives, and Tomatoes.

Add \$2.00 per person

Seasonal Vegetables

Vegetables sautéed with roasted bell peppers and seasoned.

Baked Beans

Homemade Baked beans smothered in a sweet and salty Molasses tomato sauce

Grilled Artichoke

Served with Lemon aioli

Add \$1.50 per person

Roasted Rosemary Potatoes

Organic red potatoes tossed with sweet rosemary & olive oil.

Lemony Smashed potatoes

Roasted red potatoes tossed with zesty lemon juice and olive oil.

Wild nutty rice

Organic wild rice tossed with sweet cranberries and toasted nuts. Add \$1.00 per person

Entree's

**Parties less than 25 ppl is additional \$5 per person*

\$22.00 per person

◦ *Includes 3 of the above side dishes and one entree*

• *Each additional Entree add \$4.00 per person*

Cheese Manicotti

Four cheese stuffed manicotti baked in a sweet basil marinara sauce.

Italian Lasagna

Choice of filling(*see below) layered in between ricotta cheese, shredded parmesan, mozzarella cheese, and lasagna noodles. Baked to perfection in a homemade marinara sauce finished with mozzarella cheese.

*Angus ground beef, Italian sausage or Vegetable

\$25.00 per person

◦ *Includes 3 of the above side dishes and one entree*

• *Each additional Entree add \$4.00 per person*

Chicken Marsala

Fettuccine pasta tossed in a creamy mushroom Marsala sauce.

Finished with pan seared organic chicken breast.

Stuffed Poblano Peppers

Large Poblano chiles stuffed with diced organic chicken, zucchini, tomatoes, jalapenos, chicken, and mozzarella cheese.(available in Vegetarian and Vegan)

Coconut lime chicken

Organic chicken breast marinated in cayenne & lime, grilled and finished with coconut lime sour cream sauce and garnished with fresh cilantro and grilled pineapple rings.

\$27.00 per person

- Includes 3 of the above side dishes and one entree
- Each additional Entree add \$4.00 per person

Malibu Chicken

Chicken breast topped with apple smoked bacon, sliced ham, onion, pineapple and melted Swiss cheese.

Pasta with Artichokes, Asparagus & Sun-Dried Tomatoes

Penne pasta, artichoke hearts, asparagus spears, and sun-dried tomatoes tossed in a light parmesan cream sauce with parsley.

Chianti herbed chicken

Grilled organic chicken breast tossed with sliced mushrooms and grapes in a garlic Chianti sauce.

\$29.00 per person

- Includes 3 of the above side dishes and one entree
- Each additional Entree add \$5.00 per person

Grilled Tilapia

Grilled tilapia filets seasoned and grilled, served with a caper parsley sauce.

Tri tip

Tender tri tip marinated in Asian sweet garlic sauce. Grilled to perfection.

Apple Almond Stuffed Pork Chop

ALL NATURAL thick cut pork chops stuffed with a blend of smoked almonds and chunky apple.

\$32.00 per person

- Includes 3 of the above side dishes and one entree
- Each additional Entree add \$5.00 per person

Stuffed Chicken Breast

Organic Chicken stuffed with thinly sliced prosciutto, dried sweet fig, fresh basil and herbed goat cheese. Drizzled with a sweet fig balsamic sauce.

Cedar Planked Salmon

Seasoned salmon filet roasted on a cedar plank with a sweet citrus balsamic glaze.

Cilantro Braised Short Ribs

Tender boneless short ribs slow cooked in a red onion cilantro marinade.

\$38.00 per person

- *Includes 3 of the above side dishes and one entree*
- *Each additional Entree add \$6.00 per person*

Stuffed Salmon

ALASKAN WILD CAUGHT NATURAL COHO Salmon Fillets Stuffed with crab, and finished with a sun dried tomato buerre blanc.

Blackberry glazed Filet Mignon

Grilled Angus prime smoked Filet Mignon, finished with a sweet blackberry reduction.