



**THUNDER
VALLEY**
CASINO · RESORT

CATERING & EVENT SERVICES

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SalesandCatering@ThunderValleyResort.com



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All food, beverage and rentals are subject to service charge and/or tax.
A labor fee of \$75 will be added to functions with less than 12 guests.



BREAKFAST BUFFETS

Resort Continental \$17 PER GUEST

Orange, Apple and Cranberry Juices
 Seasonal Sliced Fresh Fruit
 Freshly Baked Assorted Fruit-Filled Danish, Muffins and Croissants
 Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas

Sunrise Continental \$20 PER GUEST

Orange, Apple and Cranberry Juices
 Seasonal Sliced Fresh Fruit
 Freshly Baked Assorted Fruit-Filled Danish, Muffins and Croissants
 Sliced Fresh Baked Bagels with Cream Cheese, Butter and Fresh Fruit Preserves
 Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas

Hot Breakfast Buffet \$30 PER GUEST

Orange, Apple and Cranberry Juices
 Sliced Fresh Fruit Platter
 Vanilla Battered French Toast with Maple Syrup
 Scrambled Eggs
 Maple Smoked Bacon, Sage Sausage Links and Breakfast Potatoes
 Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas

BREAKFAST ENHANCEMENTS

Breakfast Burritos with Egg, Ham and Cheddar Cheese \$5 PER GUEST

Oatmeal with Raisins, Honey and Brown Sugar \$5 PER GUEST

Ham and Swiss Cheese Croissant Sandwich \$5 PER GUEST

Egg and Sausage Croissant Sandwich \$5 PER GUEST

Spinach and Feta Croissant Sandwich \$5 PER GUEST

Scrambled Egg and Canadian Bacon Biscuit Sandwich \$5 PER GUEST

Omelets Made to Order* \$7 PER GUEST

Specialty Breads - Lemon Poppy Seed, Banana Nut and Coffee Cake

..... \$42 PER DOZEN SLICES

Assorted Pastries \$48 PER DOZEN

*\$150 Chef's Labor Fee for Each Chef Required

SPECIALTY THEME BREAKS

Energy \$12 PER GUEST

Assorted Granola Bars and Protein Bars
 Energy Drinks, Sports Drinks, Bottled Water, Sparkling Water
 Assorted Whole Fruit and Trail Mix

Salty & Spicy \$12 PER GUEST

Corn Tortilla Chips with Fresh Made Salsa
 Hot Soft Pretzels with Mustard
 Housemade Kettle Chips with French Onion Dip
 Lime and Mint Infused Water

Sweet Treats \$12 PER GUEST

Assorted Fresh Baked Cookies
 Chocolate Dipped Strawberries
 Rocky Road Brownies
 Rice Krispy Squares

Spa Retreat \$12 PER GUEST

Mini Vanilla and Strawberry Yogurt Parfaits
 Petite Finger Sandwiches
 Fresh Fruit Bruschetta with Mascarpone Cheese and Honey
 Cucumber Infused Water

Minimum of 12 guests for all break packages and snacks | Based on 30 minutes of service

À LA CARTE BEVERAGES

Freshly Brewed Regular or Decaffeinated Coffee
 \$25 PER AIRPOT ♦ \$50 PER GALLON ♦ \$150 PER 3 GALLON URN ♦ \$250 PER 5 GALLON URN

Assorted Hot Teas
 \$25 PER AIRPOT ♦ \$40 PER GALLON

Freshly Brewed Iced Tea
 \$40 PER GALLON URN ♦ \$120 PER 3 GALLON URN ♦ \$200 PER 5 GALLON URN

Tropical Fruit Punch or Lemonade
 \$40 PER GALLON URN

Red Bull \$4.50 EACH
 Regular and Sugar Free

Bottled Soft Drinks \$3 EACH
 Pepsi, Diet Pepsi, Sierra Mist, and Mountain Dew

À LA CARTE SNACKS

Whole Fresh Fruit - Bananas, Apples and Seasonal Varieties \$3 EACH
 Individually Wrapped Granola Bars \$3 EACH
 Individual Bags of Trail Mix, Assorted Chips, or Pretzels \$3 EACH
 Housemade Potato Chips (Regular, Kettle or Sweet Potato) \$3 PER GUEST
 Housemade Popcorn (Butter Flavor, Caramel, or Cheese) \$3 PER GUEST
 Rocky Road Brownies or Blondies \$36 PER DOZEN
 Assorted Fresh Baked Cookies \$36 PER DOZEN

Gallon serves 14-16 guests



PLATED LUNCH

All Entrées Include Freshly Baked Rolls and Butter, Served with Fresh Seasonal Vegetables
Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

Up to Three Entrée Selections - One choice to be Vegetarian.

Salad and Dessert must be the same for each guest. Highest Entrée Price Prevails.

SALADS

CHOICE OF ONE

Caesar Salad

Herbed Croutons, Parmesan Cheese
and Traditional Caesar Dressing

Garden Salad

Tomatoes, Cucumbers, Croutons and
Choice of Dressing

Spinach Salad

Crispy Bacon, Red Onions, Mushrooms
and Balsamic Vinaigrette

ENTRÉES

Up to Three Entrée Selections - One choice to be Vegetarian

Penne Pasta \$28 PER GUEST
Roasted Vegetables, Sun-Dried Tomatoes
and Parmesan Cheese

Vegetarian Lasagna \$28 PER GUEST

Chicken Piccata \$30 PER GUEST
Lemon Caper Sauce and Blended Wild Rice

Chicken Marsala \$30 PER GUEST
Wild Mushroom Sauce and Risotto

Grilled Fillet of Salmon \$34 PER GUEST
Lemon Butter Sauce and Wild Rice

Grilled 6oz. Petite Filet Mignon \$38 PER GUEST
Shiitake Mushroom Sauce and Roasted
Garlic Whipped Potatoes

DESSERTS

CHOICE OF ONE

- ◆ Pecan Tarte
- ◆ German Chocolate Cake
- ◆ Strawberry Shortcake
- ◆ Carrot Cake
- ◆ Chocolate Fudge Layer Cake
- ◆ Traditional Cheesecake
- ◆ Marble Cheesecake

BUILD YOUR OWN LUNCH BUFFET

All Entrées Include Freshly Baked Rolls and Butter
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

\$40 PER GUEST

COLD SELECTIONS

CHOICE OF ONE

- ◆ Potato Salad
- ◆ Fresh Fruit Salad
- ◆ Antipasto Salad
- ◆ Caesar Salad
- ◆ Pasta Primavera Salad
- ◆ Asian Salad
- ◆ Garden Salad with Assorted Dressings

ENTRÉES

CHOICE OF TWO | ADDITIONAL SELECTION IS \$6 PER GUEST

- ◆ Vegetarian Lasagna
- ◆ Baked Herb-Crusted Halibut
- ◆ Grilled Salmon with Lemon Cilantro Butter Sauce
- ◆ Roasted Pork Loin with Citrus Glaze
- ◆ Rotisserie Chicken
- ◆ Fried Chicken
- ◆ Chicken Marsala
- ◆ Mesquite Barbecued Tri Tip

ACCOMPANIMENT SELECTIONS

CHOICE OF TWO

- ◆ Macaroni and Cheese
- ◆ Wild Rice Pilaf
- ◆ Oven-Roasted Potatoes
- ◆ Au Gratin Potatoes
- ◆ Garlic Whipped Potatoes
- ◆ Green Beans
- ◆ Chef's Selection of Fresh Seasonal Vegetables

DESSERTS

Chef's choice of Assorted Desserts



DELI LUNCHEON

Includes Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

\$38 PER GUEST

MEATS, CHEESES AND CONDIMENTS

Ham ♦ Roast Beef ♦ Oven-Roasted Turkey Breast ♦ Cheddar, Swiss and American Cheeses ♦ Lettuce ♦ Tomato ♦ Sliced Red Onions
Kosher Pickle Spears ♦ Mustard ♦ Mayonnaise

BREADS

Assortment of Fresh Sliced Breads ♦ Assorted Torpedo Rolls
and Dutch Crunch Rolls

ACCOMPANIMENTS CHOICE OF THREE

Creamy Tomato Basil Soup ♦ Kettle Chips
Garden Salad ♦ Potato Salad ♦ Fruit Salad

DESSERTS

Assorted Cookies ♦ Brownies ♦ Fruit Tartlets ♦ Strawberry Shortcake

BOXED LUNCH

Includes a Piece of Whole Fresh Fruit, Individual Bag of Potato Chips,
Individually Wrapped Jumbo Cookie and Bottled Soft Drink

\$25 PER GUEST | CHOICE OF THREE

- ♦ Oven-Roasted Turkey and Cheddar Cheese on Sub Roll
- ♦ Assortment of Italian Cold Cuts with Provolone Cheese on a Sub Roll
- ♦ Roast Beef and Swiss Cheese Croissant Sandwich
- ♦ Roasted Vegetable Wrap
- ♦ Ham and American Cheese on a Dutch Crunch Roll

HORS D'OEUVRES

COLD HORS D'OEUVRES

\$3 PER PIECE

- ◆ Bruschetta with Tomato Basil Relish
- ◆ Gorgonzola and Walnut Stuffed Potato Cups
- ◆ Antipasto Skewer with Olive, Salami, Mozzarella, and Tomato
- ◆ Brie Cheese with Strawberries and Walnuts served on a Crostini

\$3.50 PER PIECE

- ◆ Shrimp Ceviche
- ◆ Asparagus Wrapped in Smoked Salmon
- ◆ Mini Tarts filled with Lobster Mousse
- ◆ Goat Cheese, Sundried Tomatoes and Roasted Pine Nuts in a Pastry Shell
- ◆ Smoked Chicken Salad Canapés
- ◆ Cucumber Cup with Crab Salad

HOT HORS D'OEUVRES

\$3 PER PIECE

- ◆ Parmesan Stuffed Artichoke Heart
- ◆ Stuffed Mushroom Caps with Fennel Sausage and Tomato Sabayon
- ◆ Spinach and Feta Cheese in a Phyllo Cup
- ◆ Vegetable Samosas

\$4 PER PIECE

- ◆ Miniature Beef Wellington
- ◆ Crab Cakes Served with Sweet Corn Relish
- ◆ Blackened Skirt Steak Skewer with Chimichurri
- ◆ Sweet and Spicy Chicken Skewer

\$5.50 PER PIECE

- ◆ Bacon-Wrapped Shrimp
- ◆ Prime Beef Sliders
- ◆ Surf & Turf Skewer of Beef Tenderloin, Shrimp and Peppercorn Sauce
- ◆ Peppercorn Crusted Beef Tenderloin on Corstini with Onion Jam

STATIONED HORS D'OEUVRES

Crudité Display \$7 PER GUEST

Assortment of Freshly Cut Seasonal Vegetables and Buttermilk Dressing

Fresh Seasonal Fruit Display \$10 PER GUEST

Served with Yogurt Dipping Sauce

Antipasto Display \$12 PER GUEST

Grilled Vegetables, Salami, Fresh Mozzarella, Tuscan Olives and Sweet Peppers
Served with Crispy Baguette and Lahvosh Crackers

International and Domestic Cheese Display \$12 PER GUEST

RECEPTION MENUS

RECEPTION ONE

\$40 PER GUEST

International and Domestic Cheese Display
Served with Lahvosh and Assorted Crackers

Crudité Display
Assortment of Freshly Cut Seasonal Vegetables
Served with Spinach Artichoke Dip and Ranch Dressing

Hors d'Oeuvres
Chicken Satay with Peanut Sauce
Stuffed Mushroom Caps
Bruschetta with Tomato Basil Relish
Cucumber Cup with Crab Salad

RECEPTION TWO

\$60 PER GUEST

International and Domestic Cheese Display
Served with Lahvosh and Assorted Crackers

Crudité Display
Assortment of Freshly Cut Seasonal Vegetables,
Served with Spinach Artichoke Dip and Ranch Dressing

Hors d'Oeuvres
Sweet and Spicy Chicken Skewer
Beef Kabob with Teriyaki Sauce
Crab Cakes
Parmesan Stuffed Artichoke Heart

Carving Station*
Pepper-Roasted Beef Tenderloin or Whole Roasted
Turkey Breast, Served with Assorted Mustards,
Mayonnaise, Creamy Horseradish or Cranberry Sauce
and Freshly Baked Petite Rolls

RECEPTION THREE

\$80 PER GUEST

Fresh Seasonal Fruit Display

International and Domestic Cheese Display
Served with Lahvosh and Assorted Crackers

Antipasto Display

Pasta Station
Fettuccine Alfredo ♦ Beef Ravioli ♦ Cheese Tortellini
Alfredo, Marinara or Pesto Cream Sauce
Served with Warm Garlic Bread and Parmesan Cheese

Hors d'Oeuvres
Chicken Satay with Peanut Sauce
Bacon Wrapped Shrimp
Antipasto Skewer
Bruschetta with Tomato Basil Relish

Carving Station*
Pepper-Roasted Beef Tenderloin or Whole Roasted
Turkey Breast, Served with Assorted Mustards,
Mayonnaise, Creamy Horseradish or Cranberry Sauce
and Freshly Baked Petite Rolls

CARVING STATIONS

Roasted or Smoked Turkey Breast \$100 EACH

SERVES APPROXIMATELY 10-12

Served with Mayonnaise, Cranberry Sauce and Freshly Baked Petite Rolls

Smoked or BBQ Beef Brisket \$275 EACH

SERVES APPROXIMATELY 25-30

Served with Creamy Horseradish, Mustard, Mayonnaise and Freshly Baked Petite Rolls

Roasted Prime Rib of Beef \$475 EACH

SERVES APPROXIMATELY 25-30

Served with Mushroom Au Jus, Creamy Horseradish, Mustard, Mayonnaise and Freshly Baked Petite Rolls

Pepper-Roasted Beef Tenderloin \$425 EACH

SERVES APPROXIMATELY 20-25

Served with Creamy Horseradish, Mustard, Mayonnaise and Freshly Baked Petite Rolls



**\$150 Chef's Labor Fee for each Chef Required | One Chef Required Per 75 Guests*

PLATED DINNER

All Entrées Include Freshly Baked Rolls and Butter, Served with Fresh Seasonal Vegetables
Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

Up to Three Entrée Selections - One choice to be Vegetarian.

Salad and Dessert must be the same for each guest. Highest Entrée Price Prevails.

SALADS

CHOICE OF ONE

Tomato and Mozzarella Salad
Balsamic Vinegar and Extra Virgin Olive Oil

Caesar Salad
Herbed Croutons, Parmesan Cheese and
Traditional Caesar Dressing

Spinach Salad
Crispy Bacon, Red Onions, Mushrooms
and Balsamic Vinaigrette

Sunburst Salad
Baby Greens, Seasonal Berries, Tomatoes,
Mandarin Oranges, Bleu Cheese Crumbles,
Candied Pecans and Balsamic Dressing

Wedge Salad
Iceberg Lettuce, Bacon, Tomato,
Bleu Cheese Crumbles and Bacon Vinaigrette

Romaine Salad
Candied Walnuts, Parmesan
and Peppercorn Dressing

ENTRÉES

Up to Three Entrée Selections - One choice to be Vegetarian

Brown Butter Gnocchi \$38 PER GUEST
Spinach and Pine Nuts

Vegetarian Pasta \$38 PER GUEST
Penne Pasta with Roasted Vegetables

Herb-Seared Chicken Breast \$44 PER GUEST
Chicken Jus and Garlic Herb Whipped Potatoes

Grilled Fillet of Salmon \$46 PER GUEST
Garlic Lemon Butter Sauce and Wild Rice

Grilled Filet Mignon \$52 PER GUEST
Cabernet Sauvignon Sauce and Potato Gratin

DUO ENTRÉES

\$60 PER GUEST

Herb-Seared Chicken Breast
Chicken Jus

Grilled Petite Filet Mignon
Crimini Mushrooms, Pinot Noir Sauce and
Herb Whipped Potatoes

\$85 PER GUEST

6oz. Lobster Tail
with Drawn Butter

Grilled Petite Filet Mignon
Cabernet Sauvignon Gastrique and Whipped Potatoes

DESSERTS

CHOICE OF ONE

Chocolate Mousse Cake ▶ Coconut Cake

Chocolate Pecan Pie ▶ Tiramisu

Caramel Apple Pie ▶ New York Cheesecake

BUILD YOUR OWN DINNER BUFFET

All Entrées Include Freshly Baked Rolls and Butter
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

\$55 PER GUEST

COLD SELECTIONS

CHOICE OF TWO

- ◆ Caesar Salad
- ◆ Fresh Fruit Salad
- ◆ Romaine Salad, Candied Walnuts and Parmesan Peppercorn Dressing
- ◆ Spring Mix of Baby Greens, Julienne of Vegetables, Hearts of Palm and Champagne Vinaigrette
- ◆ Green Salad with Tomatoes, Cucumber, Croutons and Assorted Dressings
- ◆ Spinach Salad with Bacon, Mushrooms, Red Onions, and Balsamic Vinaigrette

ENTRÉES

CHOICE OF THREE

- ◆ Vegetable Lasagna
- ◆ Grilled Salmon with Lemon Cilantro Butter Sauce
- ◆ Baked Halibut
- ◆ Barbecue Chicken
- ◆ Chicken Marsala
- ◆ Chicken Parmesan
- ◆ Rotisserie Chicken
- ◆ Roasted Pork Loin with Citrus Glaze
- ◆ Mesquite Roasted Tri-Tip Steak
- ◆ Top Sirloin Steak

ACCOMPANIMENT SELECTIONS

CHOICE OF THREE

- ◆ Barbecued Baked Beans
- ◆ Macaroni and Cheese
- ◆ Oven-Roasted Potatoes
- ◆ Au Gratin Potatoes
- ◆ Garlic Whipped Potatoes
- ◆ Mushroom Risotto
- ◆ Blended Wild Rice
- ◆ Chef's Selection of Fresh Seasonal Vegetables
- ◆ Green Beans

DESSERTS

Chef's choice of Assorted Desserts



BEVERAGES

CASH BEVERAGES

SERVED BY THE GLASS

Deluxe Cocktails	\$6.50 EACH
Premium Cocktails	\$7.50 EACH
Super Premium Cocktails	\$9 EACH
Imported Beer	\$5.50 EACH
Domestic Beer	\$5 EACH
House Wine	\$7 EACH
Juices, Mineral Waters	\$4 EACH
Soft Drinks	\$3 EACH

WINE BY THE BOTTLE

(Merlot, Chardonnay or Cabernet)

Chateau St. Jean	\$38 Per Bottle
Rodney Strong	\$38 Per Bottle

HOSTED BEVERAGES

SERVED BY THE HOUR | PRICED PER GUEST

TOTAL # OF HOURS	1	2	3	4
BEER & WINE	\$15	\$20	\$25	\$30
BLOODY MARYS & MIMOSAS	\$17	\$21	\$25	\$29
DELUXE	\$18	\$23	\$28	\$33
PREMIUM	\$21	\$26	\$31	\$36
SUPER PREMIUM	\$25	\$30	\$35	\$40

Deluxe Cocktail Tickets	\$6.50 EACH
Premium Cocktail Tickets	\$7 EACH
Super Premium Cocktail Tickets	\$9 EACH

One bartender required per 75 guests | Bar setup fees are \$250 per bar | Bar setup fee will be waived when bar sales exceed \$400 per bar | A cash bar is where guests pay for their own beverages

AUDIO/ VISUAL

Video

Polycom (Conference Phone)	\$150
65" Racked TV Monitor	\$300

Audio

Handheld Hardwire Microphone	\$75
Tabletop Hardwire Microphone	\$75
Wireless Handheld or Lavalier Microphone	\$150
Portable Speakers & Wireless Microphone	\$225
12 Channel 4 Mic Input	\$125
12 Channel 6 Mic Input	\$150
12 Channel 8 Mic Input	\$175
Custom Overhead Music	\$150
Audio Patch	\$150

Conference Aids

Remote Control for Projector	\$35
Iron Easel	\$15
Flipchart with Markers	\$60
Whiteboard with Markers	\$50
Outside Phone Line	\$200
Power Strip, Installed	\$25
Extension Cord, Installed	\$25
Tie-in to Power	\$75

Stage

STAGING COMES IN 4'X8' SEGMENTS. PRICING VARIES BY HEIGHT OF THE STAGE. PRICING LISTED BELOW IS PER SEGMENT. ALL STAGES INCLUDE ONE SET OF STAIRS

1' Height	\$25
2' Height	\$35
4' Height	\$50
Additional Set of Stairs	\$50

Lighting

Truss Lighting Rental (Salon A Only)*	\$600
*INCLUDES ONE HOUR OF PROGRAMMING BY A TVCR AV TECH	
Uplighting of Room	\$55 PER LIGHT
(Available in a variety of colors)	

Labor Rates

Monday-Friday, 8am-5pm	\$60 PER HOUR
Afterhours, Weekends, Overtime	\$90 PER HOUR
Holidays	\$120 PER HOUR
Camera Operator Day Rate (10 hours)	\$500
Camera Operator Half-Day Rate (4 hours)	\$300
Video Post-Production with DVD	\$500
(up to 2 hours recorded video)	

Package Rates

Projector, 8' Screen, 25' VGA cable, cart, extension cord, power strip and tie-into audio	\$400
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Projector, 7.5' x 10' Screen, 25' VGA cable, cart, extension cord, power strip and tie-into audio	\$550
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Projector, 9' x 12' Screen, 25' VGA cable, cart, extension cord, power strip and tie-into audio	\$825
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Ceiling Projector, 15' x 20' ceiling screen and tie-into audio	\$1,000
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Trio Package: Three Ceiling Hung Projectors, Dual 10.5' x 14' Ceiling Hung Screens, one 15' x 20' Ceiling Hung Screen, 25' VGA cable, cart, extension cord, and power strip***	\$1,500
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DANCE FLOOR

TOTAL # OF GUESTS	PRICE
70 OR LESS	\$250
70-150	\$300
150-275	\$375
275-400	\$450

EVENT DESIGN

We specialize in themed events enhanced by lighting, props, décor and fabric draped atmospheres. Discover the endless possibilities our design team can create

Silver or Gold Plate Chargers	\$2 EACH
Upwash Lighting in Reception Room	\$40 PER LIGHT
White or Black Spandex Chair Covers	\$4 EACH
Chiavari Chair	\$7 EACH



Schedule your complimentary consultation today!

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