



**NORTHSTAR**<sup>TM</sup>  
**CALIFORNIA**

## **GROUP CATERING MENU**

# CONTINENTAL BREAKFAST

**\$28 per person**

Seasonal Sliced Fruit Platter  
Individual Assorted Fruit & Vanilla Yogurt  
House-made Granola

Assorted Miniature Fruit Danishes,  
French Croissants & Muffins

Assorted Bagels with  
Cream Cheese Spreads

Selection Of Artisan Breads,  
Locally Sourced Spreads and Whipped Butter

All Natural Juice Selection  
Orange & Cranberry  
Starbucks Regular & Decaffeinated Coffee &  
Assorted Teavana Herbal Teas



# EXECUTIVE CONTINENTAL BREAKFAST

**\$33 per person**

Seasonal Sliced Fruit Platter  
Individual Assorted Fruit & Vanilla Yogurt  
House-made Granola

Assorted Miniature Fruit Danishes, All Natural  
Fruit Bars, French Croissants & Muffins

Assorted Bagels and  
Cream Cheese Spreads

Selection Of Artisan Breads,  
Locally Sourced Spreads & Whipped Butter

Organic Steel Cut Oats  
Brown Sugar & Raisins

Seasonal Fruit Smoothie Bar  
Blackberries-Strawberries-Raspberries  
Peach-Mango-Banana  
Blueberry-Banana-Vanilla

All Natural Juice Selection  
Orange & Cranberry  
Starbucks Regular & Decaffeinated Coffee and  
Assorted Teavana Herbal Teas

# BREAKFAST BUFFET

**\$39 per person**

Seasonal Sliced Fruit Platter

Assorted Miniature Fruit Danishes,  
French Croissants & Muffins

Assorted Bagels & Cream Cheese Spreads

Selection Of Artisan Breads, Locally Sourced  
Spreads & Whipped Butter

Cage Free Scrambled Eggs  
Northstar Breakfast Potatoes  
Applewood Smoked Bacon  
Chicken Apple Sausage

All Natural Juice Selection  
Orange & Cranberry  
Starbucks Regular & Decaffeinated Coffee &  
Assorted Teavana Herbal Teas



# EXECUTIVE BREAKFAST BUFFET

**\$44 per person**

Seasonal Berry Platter

Assorted Parfaits

Assorted Bagels & Cream Cheese Spreads

Selection Of Artisan Breads, Locally Sourced  
Spreads & Whipped Butter

Cage Free Scrambled Eggs

Crust less Southwestern Quiche with Sweet  
Onion, Bell Peppers, Jalapeno, Mushrooms &  
Cilantro Salsa

Northstar Potato Hash

House Made Sausage Patties with Garlic, Dry  
Herb & Fennel

Applewood Smoked Bacon

All Natural Juice Selection  
Orange & Cranberry  
Starbucks Regular & Decaffeinated Coffee &  
Assorted Teavana Herbal Teas

# BREAKFAST ENHANCEMENTS

To Complement Existing  
Continental or Buffet Menu Price  
Based on per person

## Savory Quiche \$11.00

Mushrooms, Peppers, Spinach, Tomatoes,  
Gouda Cheese

## French Croissant Sandwich \$11.00

Honey Smoked Ham, Scrambled Cage Free Eggs,  
Cheddar Cheese

## Buttermilk Biscuits & Gravy \$11.00

House-made Biscuits, Creamy Sausage Gravy

## Eggs Benedict \$13.00

Poached Cage Free Eggs, Canadian Bacon, English  
Muffin, Tomato Hollandaise Sauce

## Breakfast Burrito \$13.50

Cage Free Eggs, Potatoes, Fajita Peppers,  
Tomatoes, Chorizo, Cotija Cheese, Flour Tortilla

## Grilled Salmon \$14.00

Olive Tapenade, Caper Berry, Romesco Sauce

## Warm Cinnamon Rolls \$8.00

Raisins, Cream Cheese Frosting

## Yogurt Parfaits \$11.00

Greek Yogurt topped with Seasonal Berries,  
House Made Granola



## French Toast \$11.00

Cinnamon Swirl Thick Cut French Toast, Whipped  
Butter, Vermont Dark Maple Syrup

## Pancakes \$11.00

Buttermilk Pancakes, Seasonal Berries, Whipped  
Butter, Vermont Dark Maple Syrup

## Waffles \$11.00

Belgian Style Waffles, Seasonal Berries, Whipped  
Butter, Vermont Dark Maple Syrup

## CHEF ACTION STATIONS

\$29 per person

\$150 Chef Attendant Fee

\$75 per Additional Hour

### Omelet Station

Bacon, Sausage, Fajita Peppers, Onions,  
Mushrooms, Tomatoes, Spinach, Cheddar Cheese,  
Cotija Cheese, Feta Cheese, Cage Free Eggs

### French Toast Station

Hawaiian Style French Toast, Candied Macadamia  
Nuts, Hawaiian Sun Coconut Syrup



## MIMOSA BAR

\$19 per person, Per Hour

\$50 Bartender Fee, Per Hour

Cranberry Juice, Orange Juice

Champagne & Sparkling Cider

## BLOODY MARY BAR

\$21 per person, Per Hour

\$50 Bartender Fee, Per Hour

Two Premium Vodkas &  
Spicy Bloody Mary Mix

Tabasco, Horseradish,  
Worcestershire, Pickled Beans, Celery

Irish Cheddar, Fresh Pepper & Kosher  
Salt

# BRUNCH

**\$58 per person**

## CONTINENTAL

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Healthy Whole Grain Cereals  
Whole Milk, Almond Milk, Skim Milk

Assorted Miniature Fruit Danished, French  
Croissants & Muffins

Assorted Bagels & Cream Cheese Spreads

Selection Of Artisan Breads,  
Locally Sourced Spreads & Whipped Butter

Seasonal Stone Fruits  
Cottage Cheese  
Agave Nectar Yogurt  
Smoked Salmon Gravlox

All Natural Juice Selection  
Orange & Cranberry  
Starbucks Regular & Decaffeinated Coffee &  
Assorted Teavana Herbal Teas

## HOT SELECTIONS

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Cage Free Scrambled Eggs  
Local Honey Smoked Glazed Ham  
California Benedict  
Poached Eggs, Chorizo, Spinach, Chipotle Hollandaise  
Applewood Smoked Bacon  
Chicken Apple Sausage  
Potato Hash



## COLD SELECTIONS

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### Ambrosia Waldorf

Herbed Chicken, Grapes, Celery, Raisins, Agave  
Nectar Yogurt

### Tahoe Salad

Pea greens, Cherry Tomatoes, Cucumber, Daikon  
Radish, Champagne Vinaigrette

### Scarlet Kale & Quinoa Salad

Scarlet Kale, Quinoa, Butternut Squash,  
Cranberries, Pecans, Balsamic Vinaigrette

## CHEF ACTION STATIONS

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### Choice of One

**\$150 Chef Attendant Fee**

**\$75 Per Additional Hour**

### Omelet Station

Bacon, Sausage, Fajita Peppers, Onions,  
Mushrooms, Tomatoes, Spinach, Cheddar Cheese,  
Cotija Cheese, Feta Cheese, Cage Free Eggs

### French Toast Station

Hawaiian Style French Toast, Candied Macadamia  
Nuts, Hawaiian Sun Coconut Syrup

# EXECUTIVE MEETING PACKAGE WITH LUNCHEON

**\$65 per person**  
**CONTINENTAL**

Seasonal Sliced Fruit Platter  
Individual Assorted Fruit & Vanilla Yogurt  
House-made Granola

Assorted Miniature Fruit Danishes, French  
Croissants & Muffins

Assorted Bagels & Cream Cheese Spreads

Selection Of Artisan Breads,  
Locally Sourced Spreads & Whipped Butter

All Natural Juice Selection  
Orange & Cranberry  
Starbucks Regular & Decaffeinated Coffee &  
Assorted Teavana Herbal Teas

## ALL-DAY BREAK SERVICE

Bottled Water, Assorted Soft Drinks  
Starbucks Regular & Decaffeinated Coffee &  
Assorted Teavana Herbal Teas

## Lunch Buffet (Choice of One)

### ASIAN EXPRESS

#### Hot Selections

Vegetarian Spring Rolls with Thai Chili Dipping  
Sauce  
Vegetable Fried Rice  
Brown Rice with Steamed Asian Vegetables  
Ginger Soy Chicken  
Chili Beef

#### Dessert

Mandarin Cheesecake, Fruit Compote  
Iced Tea & Lemonade

### SANDWICH DELI

#### Cold Selections

Sliced Fruit Salad  
Potato Salad, Whole Grain Mustard

Chef's Selection of Artisan Meats & Cheeses  
Roast Sirloin of Beef, Pastrami, Genoa Salami,  
Oven Roasted Turkey Breast  
Provolone, Swiss & Cheddar Cheese  
Butter Lettuce, Roma Tomatoes,  
Kosher Pickles, Honey Mustard, Brown Mustard,  
Mayonnaise, Creamy Horseradish

#### Dessert

Chocolate Chip & Brownies  
Iced Tea & Lemonade

### ON THE BORDER

#### Cold Selections

Chipotle Caesar, Chopped Romaine,  
Sundried Tomatoes,  
Herb Croutons, Manchego Cheese

#### Hot Selections

Lime Garlic Soy Marinated Chicken & Beef Fajitas  
Refried Beans, Spanish Rice  
Shredded Iceberg Lettuce, Diced Tomatoes,  
Chopped Onions, Shredded Jack Cheese,  
Guacamole, Sour Cream, Pico de Gallo, Flour  
Tortillas, Cilantro Salsa, Salsa Verde

#### Dessert

Tres Leche Cake & Churros  
Iced Tea & Lemonade

### HEALTH NUT

#### Cold Selections

Scarlet Kale & Quinoa Salad, Dried Cranberries,  
Butternut Squash, Pecans, Balsamic Vinaigrette

#### Hot Selections

Grilled Vegetables  
Herb Poached Salmon, Mango Salsa  
Roasted Lemon Herb Chicken & Vegetables & Orzo

#### Dessert

Toasted Almond Parfait  
Iced Tea & Lemonade

# A LA CARTE SELECTIONS

## BEVERAGE SELECTIONS

Regular & Decaffeinated Coffee & Hot Teas  
\$65 per 3 gallons

Lemonade or Iced Tea  
\$59 per 3 gallons

Flavored Water  
\$59 per 3 gallons

120z Assorted Soft Drinks  
\$4.25 each

Voss Sparkling Water  
\$4.50 each

Bottled Water  
\$4.50 each

Red Bull  
\$5.00 each

Assorted Gatorade  
\$5.00 each

Coconut Water  
\$7.00 each

Assorted Naked Juice  
\$7.00 each

## FOOD SELECTIONS

Assorted Danishes, Muffins,  
Breakfast Breads  
\$48 per dozen

Assorted Bagels, Cream Cheese  
\$48 per dozen

Steel Cut Oatmeal, Brown Sugar & Raisins  
\$4 per person

Seasonal Fruit Parfaits  
\$7 per person

Seasonal Sliced Fruit Display  
\$7 per person

Seasonal Vegetable Crudité, Ranch Dip  
\$8 per person

Assorted Clif Bars  
\$4 each

Granola Bars  
\$3.25 each

Bag Chips  
\$4.25 each

Whole Fruit  
\$4.50 each



## CONTINUOUS BREAKS

*Breaks are set in common areas and are designed to be shared*

*A \$250 fee will be added to set up in uncommon areas*

*Offerings are refreshed as needed to minimize food waste in our commitment to Zero*



### TAHOE TRAIL

Granola, Mixed Nuts, M&Ms, Chocolate Chips  
Coconut, Dried Fruit Medley, Mini Pretzels,  
Raisins, Wasabi Peas

**\$26 per person**

### COFFEE SHOP

Starbucks Regular & Decaffeinated Coffee &  
Assorted Teavana Herbal Teas  
Pastries, Scones, Biscotti  
Chocolate-covered Coffee Beans

**\$27 per person**

### S'MORES PALOOZA

Marshmallows  
Hershey Milk Chocolate Bars  
Graham Crackers  
(Roasting Sticks Included)

**\$11 per person**

### DELUXE S'MORES PALOOZA

Vanilla Bean, Chocolate & Regular Marshmallows  
Hershey Milk Chocolate Bars  
Ghirardelli Dark Chocolate & Sea Salted Caramel  
Crisp Salted Bacon  
Graham Crackers & Vanilla Wafers

**\$14 per person**

### HEALTHY NATURALIST

Choice of Flavored Water  
Fresh Whole Fruit  
Hummus & Rice Crackers  
Goat Cheese  
Seasonal Fruit Smoothies  
Vegetable Crudités  
Granola Bars

**\$29 per person**

### HIBERNATION

Assorted Candy Bars, Popcorn,  
Salted Pretzels, Nacho Cheese  
Rice Crispy Treats  
Assortment of Soft Drinks  
Starbucks Regular & Decaffeinated Coffee &  
Assorted Teavana Herbal Teas

**\$26 per person**

### ICE CREAM BAR

**\$150 Chef Attendant Fee  
\$75 Per Additional Hour**

Hand-scooped Vanilla, Chocolate &  
Pecan Praline Ice Cream  
Chocolate Sauce, Caramel Sauce, Chopped  
Peanuts, Sliced Strawberries, Maraschino Cherries,  
Whipped Cream  
Warm Chocolate Chip Cookie Crumbles  
Double Chocolate Brownie Crumbles

**\$29 per person**

## BOX LUNCHES

*All Box Lunches Include Potato Chips,  
Seasonal Whole Fruit, Baked Cookie,  
Soda Or Bottled Water  
(Groups under 25 choice of 2)  
(Groups over 25 choice of 3)*

**\$29 per person**



### **Egg Salad**

Egg Salad, Butter Lettuce, Pickled Red Onion, Chives, Multi Grain Bread

### **Albacore Tuna**

Sesame Crusted Tuna, Asian Slaw, Radish, Wasabi Mayo, Sour Dough Filone

### **Spicy Southwest Chicken Wrap**

Chopped Romaine, Tomatoes, Avocado, Roasted Corn & Black Beans, Tortilla Crisp, Monterey Jack Cheese, Avocado Ranch Dressing

### **Sicilian**

Genoa Salami, Honey Baked Ham, Provolone Cheese, Roasted Red Peppers, Ciabatta Loaf

### **Cubano**

Roast Pork, Honey Baked Ham, Swiss Cheese, Dill Pickle, Dijonaise, Ciabatta Loaf

### **Vegetable Wrap**

Smoked Tofu, Roast Sweet Potato, Cauliflower Rice, Kale, Spinach Tortilla

### **Roast Turkey**

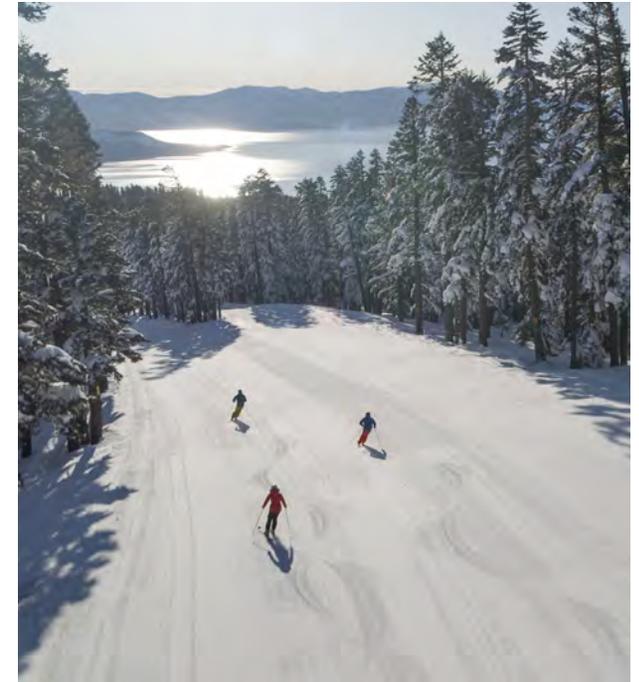
Roast Turkey, Applewood Smoked Bacon, Brie, Cranberry Sauce, Sour Dough Filone

### **Roast Beef**

Roast Beef, Arugula, Aged White Cheddar, Tomato & Onion Relish, Horseradish Cream, Sour Dough Filone

### **Falafel Wrap**

Falafel, Roast Vegetables, Tabbouleh, Beet Hummus, Whole Wheat Tortilla



## PLATED LUNCH

*Pick ONE Salad Or Soup, ONE Entrée & ONE Dessert.  
Price Is Determined By What Entrée Is Selected*

*Served Indoors Only*

*Includes Fresh Baked Artisan Rolls, Regular &  
Decaffeinated Coffee & Teavana Herbal Teas*



## SALADS

### Baby Heirloom Beet Salad

Roasted Beets, Goat Cheese Mouse, Frisee, Micro Herbs, Whole Grain Mustard Emulsion

### Spring Salad

Baby Kale, Arugula, Pea Tendrils, Julienne Carrots, Tomatoes, Radish, Honey Lemon Vinaigrette

### Classic Steakhouse Salad

Iceberg Lettuce, Bacon Lardon, Heirloom Tomatoes, Gorgonzola, Candied Pecans, Farmstead Blue Cheese Dressing

## SOUP

### Butternut Bisque

### Tomato Gazpacho

### Creamy Potato & Leek

## ENTRÉE'S

### Pan Seared Chicken

Roasted Fingerling Potatoes, Blistered Gem Tomatoes, Broccolini, Pan Jus

**\$44 per person**

### Bourbon Glazed Pork Chop

Braised Red Cabbage, Bourbon Mustard Cream Sauce

**\$44 per person**

### Marinated Beef Flank Steak

Garlic Mashed Yukon Golds, Cilantro Lime Corn, Chimichurri Sauce

**\$46 per person**

### Seared Spring Salmon

Warm Confit Potato, Green Bean & Olive Salad, Citrus Emulsion

**\$47 per person**

## SWEETS

### Triple Chocolate Mousse Cake

### New York Style Cheesecake

### Flourless Chocolate Cake



# LUNCH BUFFET

**Create Your Own Sandwich**  
**\$40 per person**

## SALADS

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### Choice of Two Items

#### **Kale Caesar Salad**

Kale Caesar, Garlic Croutons, Parmesan Cheese, Creamy Poppy Seed Caesar Dressing

#### **Quinoa Salad**

Quinoa, Dried Cranberries, Butternut Squash, Pecans, Balsamic Vinaigrette

#### **Fresh Fruit Salad**

Melon, Pineapple, Berries, Orange Cilantro Dressing

#### **Marinated Heirloom Tomato Salad**

Heirloom Tomato, Cucumber, Red Onion, Basil, White Balsamic Vinaigrette

#### **Barley & Black Bean Salad**

Black Bean, Pearled Barley, Corn, Red Bell Pepper, Red Onion, Cilantro Salsa, Chili Lime Dressing

#### **Asian Noodle Salad**

Egg Noodle, Bell Pepper, Red Onion, Shredded Carrot, Green Onion, Sesame Ginger Dressing

#### **House-made Potato Salad**

Baby Red Potatoes, Caramelized Onion, Thyme, Whole Grain Mustard Dijonaise



#### **Orzo Salad**

Orzo, Sun Dried Tomatoes, Red Pepper, Red Onion, Olives, Italian Vinaigrette

#### **Spring Salad**

Spring Mix, Shaved Carrot, Candied Walnuts, Dried Cranberries, Citrus Vinaigrette

#### **Rainbow Slaw**

Shredded Red & Green Cabbage, Carrot, Toasted Pumpkin Seeds, Apple Cider Slaw Dressing



## ENTRÉE SELECTIONS

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Roast Beef Sirloin, Pastrami, Genoa Salami, Oven Roasted Turkey Breast

Provolone, Swiss & Cheddar Cheese

Butter Lettuce Leaves, Roma Tomatoes, Red Onion, Kosher Pickle

Honey Mustard, Dijon Mustard, Mayonnaise, Creamy Horseradish

Selection of Sliced Artisan Bread

## DESSERT

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### **Assorted Cakes & Pies**

**Chocolate Chip Cookies & Brownies**

# LUNCH BUFFET

## Pre-made Sandwiches

\$42 per person

Chef Selected Soup

Add \$5 per person

## SALADS

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### Choice of Two Items

#### Kale Caesar Salad

Kale Caesar, Garlic Croutons, Parmesan Cheese, Creamy Poppy Seed Caesar Dressing

#### Quinoa Salad

Quinoa, Dried Cranberries, Butternut Squash, Pecans, Balsamic Vinaigrette

#### Fresh Fruit Salad

Melon, Pineapple, Berries, Orange  
Cilantro Dressing

#### Marinated Heirloom Tomato Salad

Heirloom Tomato, Cucumber, Red Onion, Basil, White Balsamic Vinaigrette

#### Barley & Black Bean Salad

Black Bean, Pearled Barley, Corn, Red Bell Pepper, Red Onion, Cilantro Salsa, Chili Lime Dressing

#### Asian Noodle Salad

Egg Noodle, Bell Pepper, Red Onion, Shredded Carrots, Green Onion, Sesame Ginger Dressing



#### House-made Potato Salad

Baby Red Potatoes, Caramelized Onion, Thyme, Whole Grain Mustard Dijonaise

#### Orzo Salad

Orzo, Sun Dried Tomatoes, Red Pepper, Red Onion, Olives, Italian Vinaigrette

#### Spring Salad

Spring Mix, Shaved Carrots, Candied Walnuts, Dried Cranberries, Citrus Vinaigrette

#### Rainbow Slaw

Shredded Red & Green Cabbage, Carrot, Toasted Pumpkin Seeds, Apple Cider Slaw Dressing

## SANDWICHES

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### Choice of Two Items

#### Egg Salad

Egg Salad, Butter Lettuce, Pickled Red Onion, Chives, Multi Grain Bread

#### Sicilian

Genoa Salami, Honey Baked Ham, Provolone Cheese, Roasted Red Peppers, Ciabatta Loaf

#### Roast Turkey

Roast Turkey, Applewood Smoked Bacon, Brie, Cranberry Sauce, Sour Dough Filone

#### Albacore Tuna

Sesame Crusted Tuna, Asian Slaw, Radish, Wasabi Mayo, Sour Dough Filone

#### Cubano

Roast Pork, Honey Baked Ham, Swiss Cheese, Dill Pickle, Dijonaise, Ciabatta Loaf

#### Roast Beef

Roast Beef, Aged White Cheddar, Tomato & Onion Relish, Horseradish Cream, Arugula, Sour Dough Filone

#### Spicy Southwest Chicken

Chopped Romaine, Tomatoes, Avocado, Roasted Corn & Black Beans, Tortilla Crisp, Monterey Jack Cheese, Avocado Ranch Dressing

## DESSERTS

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### Assorted Cakes & Pies

Chocolate Chip Cookies & Brownies

# LUNCH BUFFET

## BBQ Menu

\$45 per person

### SALADS

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#### Choice of Two Items

##### Kale Caesar Salad

Kale Caesar, Garlic Croutons, Parmesan Cheese, Creamy Poppy Seed Caesar Dressing

##### Quinoa Salad

Quinoa, Dried Cranberries, Butternut Squash, Pecans, Balsamic Vinaigrette

##### Fresh Fruit Salad

Melon, Pineapple, Berries, Orange Cilantro Dressing

##### Marinated Heirloom Tomato Salad

Heirloom Tomato, Cucumber, Red Onion, Basil, White Balsamic Vinaigrette

##### Barley & Black Bean Salad

Black Bean, Pearled Barley, Corn, Red Bell Pepper, Red Onion, Cilantro Salsa, Chili Lime Dressing

##### Asian Noodle Salad

Egg Noodle, Bell Pepper, Red Onion, Shredded Carrots, Green Onion, Sesame Ginger Dressing

##### House-made Potato Salad

Baby Red Potatoes, Caramelized Onion, Thyme, Whole Grain Mustard Dijonaise

##### Orzo Salad

Orzo, Sun Dried Tomatoes, Red Pepper, Red Onion, Olives, Italian Vinaigrette

##### Spring Salad

Spring Mix, Shaved Carrots, Candied Walnuts, Dried Cranberries, Citrus Vinaigrette

##### Rainbow Slaw

Shredded Red & Green Cabbage, Carrot, Toasted Pumpkin Seeds, Apple Cider Slaw Dressing

### HOT SELECTIONS

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#### Grilled Beef Burgers

#### Herb Marinated Chicken

#### Vegetarian Burgers

#### Fresh Cut Fries

+ Onion Rings (Add \$2 Per Person)

+ Sautéed Onions & Wild Mushrooms (Add \$5 Per Person)

+ Salmon (Add \$10 Per Person)

### CONDIMENTS

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Sliced Beefsteak Tomato, Leaf Lettuce, Shaved Red Onion, Dill Pickle, Sliced Cheddar, Ketchup, Mustard, Mayonnaise, BBQ Sauce  
Whole Wheat & Keiser Burger Buns

### DESSERTS

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#### Assorted Cakes & Pies

#### Chocolate Chip Cookies & Brownies



# LUNCH BUFFET

## Hearty Selection

**\$50 per person**

Selection Of Artisan Bread Rolls  
Served With Roasted New Potatoes  
& Seasonal Vegetables

## SALADS

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### Choice of Two Items

#### Kale Caesar Salad

Kale Caesar, Garlic Croutons, Parmesan Cheese,  
Creamy Poppy Seed Caesar Dressing

#### Quinoa Salad

Quinoa, Dried Cranberries, Butternut Squash,  
Pecans, Balsamic Vinaigrette

#### Fresh Fruit Salad

Melon, Pineapple, Berries, Orange  
Cilantro Dressing

#### Marinated Heirloom Tomato Salad

Heirloom Tomato, Cucumber, Red Onion, Basil,  
White Balsamic Vinaigrette

#### Barley & Black Bean Salad

Black Bean, Pearled Barley, Corn, Red Bell Pepper,  
Red Onion, Cilantro Salsa, Chili Lime Dressing

#### Asian Noodle Salad

Egg Noodle, Bell Pepper, Red Onion, Shredded  
Carrots, Green Onion, Sesame Ginger Dressing



#### House-made Potato Salad

Baby Red Potatoes, Caramelized Onion, Thyme,  
Whole Grain Mustard Dijonaise

#### Orzo Salad

Orzo, Sun Dried Tomatoes, Red Pepper, Red  
Onion, Olives, Italian Vinaigrette

#### Spring Salad

Spring Mix, Shaved Carrots, Candied Walnuts,  
Dried Cranberries, Citrus Vinaigrette

## HOT SELECTIONS

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### Choice of Two Items

#### Veggie Lasagna

Layered With Spinach Ricotta, Marinara Sauce

#### Herb Roasted Chicken

Garlic Pan Jus

#### Roasted Lemon Herb Chicken

Over Vegetables And Orzo

#### Chicken Breast Piccata

Creamy White Wine, Capers, Lemon Butter Sauce

#### Grilled Chicken Breast

Spicy Jalapeno-Raspberry BBQ Sauce

#### Baked Salmon

Tomato Basil Relish, Lemon Beurre Blanc

#### Blackened Ahi Tuna

Seared Rare

#### Slow Cooked, BBQ Beef Brisket

#### Adobo Marinated Tri Tip

Chimichurri Sauce

## DESSERTS

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### Choice of One Item

Chocolate Chip Cookies & Brownies  
Assorted Cakes & Pies, Whipped Cream

Strawberry Shortcake, Fresh Strawberries,  
Chantilly Cream

Fruit Cobbler, Vanilla Bean Whipped  
Cream

Toasted Almond Parfait, Chocolate  
Amaretto Cream

# COLD HORS D'OEUVRES

Minimum 50 pieces per item ordered  
\$4.50 per piece

## Puff Pastry Tartlet

Chive, Boursin Pepper Cream

## Bruschetta

Tomato & Basil, Sliced Baguette

## Caprese Skewers

Vine-Ripened Cherry Tomato, Mozzarella, Basil Mousse, Balsamic Reduction

## House Made Hummus

Chickpea, Rye Crostini, Toasted Pumpkin Seed

## Buttermilk Biscuit

Spicy Jam, Prosciutto, Micro Citrus Salad

## House Rolled Assorted Sushi

Tuna, Salmon, Yellowtail

## Smoked Salmon Mousse

Chive, Cucumber Round

## Lobster Roll

Lemon, Chive, Clarified Butter, Split Bun

## Blackened Tuna

Wasabi Aioli, Sesame Cracker

## Tuna Poke

Soy, Garlic, Sesame, Wonton Crisps



## Smoked Trout Tostada

Tropical Fruit Relish, Achiote Vinaigrette

## Ceviche Shooters

Scallop & Shrimp, Mango

## Beef Tenderloin Tar-Tar

Poached Artichoke, Pickled Quail Egg



# STATIONARY PLATTERS

## Hummus with Grilled Pita Bread

Serves 25 Guests \$130

## Tortilla Chips, Guacamole & Salsa

Serves 25 Guests \$130

## Vegetable Crudité

Serves 25 Guests \$130

## Spinach & Artichoke Dip Toasted Crostini

Serves 25 Guests \$130

## Charcuterie & Cheese

Serves 25 Guests \$225

## HOT HORS D'OEUVRES

Minimum 50 pieces per item ordered  
\$5.00 per piece

### Stuffed Fig

Wrapped in Bacon, Crumbled Blue Cheese

### Vegetable Pakoras

Spicy Batter, Sriracha Aioli

### Vegetable Spring Rolls

Vegetable Roll, Sweet Chili Dipping Sauce

### Zucchini Rounds

Ale Battered, Assorted Dipping Sauce

### Grilled Cheese Shooter

Smoked Cheddar, Tomato Soup

### Bacon Wrapped Dates

Blue Cheese, Balsamic Gastrique

### Wild Mushroom Tartlet

Wild Mushroom Ragu, Parmesan Cheese

### Beef Skewer

Mirin & Ginger, Ponzu Sauce

### Lamb Lollipops

Basil Mint Pesto

### Lobster Corn Dog

Trio of Dipping Sauces



### Crab Cakes

Dungeness Crab, Tabasco Aioli

### Coconut Shrimp

Coconut Shrimp, Mango Chutney

### Seared Scallop

Roasted Cauliflower, Brown Butter

### Mini Pork Belly Tacos

Pineapple & Pasilla Slaw

### Roast Tenderloin

Caramelized Onion, Garlic Whipped Potatoes,  
Béarnaise Sauce

### Stuffed Cheese Shells

Marinara Sauce, Smoked Mozzarella

### Mini Reuben Sandwiches

Pastrami, House-made dressing, Sauerkraut, Swiss  
Cheese on Marble Rye

### Chicken Satay

Peanut Sauce, Soy Reduction

### Asian Duck Confit Tacos

Pablano, Garlic & Asian Slaw

### Bentley Ranch Slider Trio

Caramelized Shallot Blue Cheese Cream  
Caroline BBQ  
Hawaiian Style

# PLATED DINNER

Prices based on 3 courses

Served Indoors Only

Pick ONE salad or soup, ONE Entrée & ONE dessert.  
Price is determined by what Entrée is selected

Includes Baked Rolls, Regular & Decaffeinated Coffee  
& Teavana Teas

Duet Course meal add \$10 Per Person

## SALADS

### Cantaloupe And Duck Prosciutto Salad

Pink Peppercorn Ricotta, Petite Seasonal Greens,  
Candied Pine Nuts, Huckleberry Gastrique

### Glazed Beet Salad

Roasted Red Beet Purée, Golden Beets, Goat  
Cheese Mousse, Walnut Praline, Maple Vinaigrette

### Spring Salad

Organic Greens, Mixed Baby Herbs, Pea Tendrils,  
Radish, Shaved Heirloom Carrots, Aged  
Sherry Vinaigrette

### Caesar Salad

Romaine Hearts, Crispy Pancetta, Shaved  
Parmesan, Herb Focaccia Croutons, House Made  
Black Olive Dressing



## SOUP

West Coast Clam Chowder

Charred Tomato, White Bean & Basil

Roasted Cauliflower, Smoked Cheddar

Sweet Corn, Chili Lime Crème Fraiche

## ENTRÉE'S

### Oven Roasted Chicken Breast

Rosemary Marble Fingerling Potatoes, Heirloom  
Carrots, Wild Mushroom Garlic Cream Sauce

**\$78 per person**

### Braised Short Rib

Citrus Rubbed Kale, Jalapeno Cornbread,  
Red Wine Reduction

**\$78 per person**

### Brined Pork Chop

Jicama Remoulade, Smoked Apple Puree,  
Roasted Garlic Mashed Potatoes, Au Jus

**\$78 per person**

### Salmon & Crab Roulade

Creamy Chive Risotto, Pea Tendril,  
Artichoke Beurre Blanc

**\$84 per person**

### Seared Beef Tenderloin

Charred Shallots, Roasted New Potatoes,  
Broccolini, Demi-glace

**\$86 per person**

### Pan Seared Halibut

Shaved Fennel & Heirloom Carrot Salad,  
Lemon Beurre Blanc

**\$92 per person**

*(Summer Seasonal Offering)*

## SWEETS

### Triple Chocolate Mousse Cake

New York Cheese Cake

Flourless Chocolate Cake

Fruit Sabayon

# DINNER SERVED FAMILY STYLE OR BUFFET

\$74 per person

## SALADS

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### Choice of One Item

#### Kale Caesar Salad

Kale Caesar, Garlic Croutons, Parmesan Cheese, Creamy Poppy Seed Caesar Dressing

#### Quinoa Salad

Quinoa, Dried Cranberries, Butternut Squash, Pecans, Balsamic Vinaigrette

#### Fresh Fruit Salad

Melon, Pineapple, Berries, Orange  
Cilantro Dressing

#### Marinated Heirloom Tomato Salad

Heirloom Tomato, Cucumber, Red Onion, Basil,  
White Balsamic Vinaigrette

#### Barley & Black Bean Salad

Black Bean, Pearled Barley, Corn, Red Bell Pepper,  
Red Onion, Cilantro Salsa, Chili Lime Dressing

#### Asian Noodle Salad

Egg Noodle, Bell Pepper, Red Onion, Shredded  
Carrots, Green Onion, Sesame Ginger Dressing

#### House-made Potato Salad

Baby Red Potatoes, Caramelized Onion, Thyme,  
Whole Grain Mustard Dijonaise



#### Orzo Salad

Orzo, Sun Dried Tomatoes, Red Pepper, Red  
Onion, Olives, Italian Vinaigrette

#### Spring Salad

Spring Mix, Shaved Carrots, Candied Walnuts,  
Dried Cranberries, Citrus Vinaigrette

#### Rainbow Slaw

Shredded Red & Green Cabbage, Carrot, Toasted  
Pumpkin Seeds, Apple Cider Slaw Dressing



## SIDES

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### Choice of Two Items

Mushroom & Butternut Squash Risotto

Pancetta & White Cheddar  
Mac N' Cheese

Butternut Squash, Beets, Brussels &  
Honey Balsamic Glaze

Potato & Cauliflower Au Gratin With  
Béchamel And White Cheddar

Confit Garlic Yukon Gold Whipped Potatoes,  
House-made Gravy

Oven Roasted New Potatoes, Rosemary Salt

Medley Of Seasonal Roasted Vegetables

# DINNER SERVED FAMILY STYLE OR BUFFET

\$74 per person

## HOT SELECTION

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### Choice of Two Items

#### Spice Rubbed Seared Salmon Filet

Mango Chili Relish

#### Roasted Brick Chicken

Confit Garlic & Au Jus

#### Oven Roasted Beef Tenderloin

Aged Port Demi- Glaze & Point Reyes Blue Cheese

#### Butternut Squash Ravioli

Sage & Walnut Cream Sauce, Freshly  
Shaved Pecorino

#### Hickory Smoked Honey Glazed Ham

Roast Pears & Cranberries

#### Glazed Pork Loin

Dijon & Leek Cream Sauce

#### Fillet Of Sea Bass

Scorched Chili, Ginger, Garlic & Lemon Grass  
(Add \$5 Per Person)

#### Choice Of 1 Selection From Chef

Attended Action Station

(Add \$10 Per Person)



## DESSERTS

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### Choice of One Item

Assorted Cakes & Pies, Whipped Cream

Assorted Mini Cheesecake,

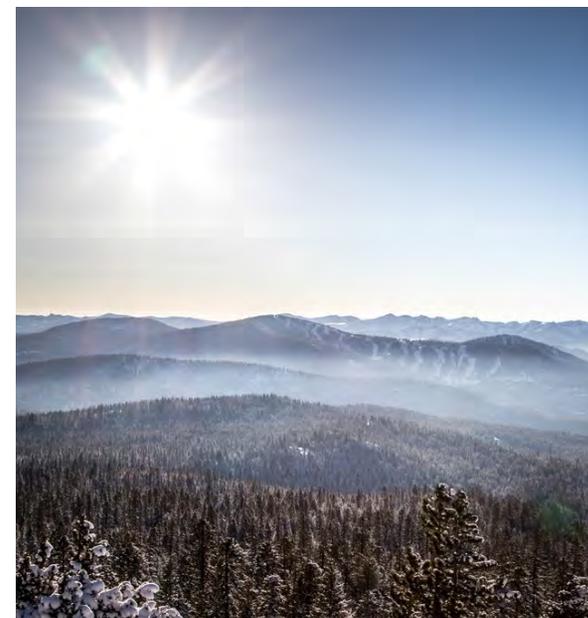
Seasonal Berries

Strawberry Shortcake, Whipped Cream

Seasonally Selected Fresh Fruit Platter

Toasted Almond Parfait, Chocolate  
Amaretto Cream

Locally Sourced Cheese Board  
(Add \$5 Per Person)



# CHEF ATTENDED ACTION STATIONS

\$30 per person

*To Enhance Any Menu Package  
\$150 Chef Attendant Fee  
Additional Hours \$75 Per Additional Hour*



## **Slow Roasted Salt Crusted Prime Rib of Beef**

Creamy Horseradish, Mustard, White Rolls & Rustic Rosemary Bread

## **Bentley Ranch, Steamship of Beef**

Creamy Horseradish, Mustard, White Rolls & Rustic Rosemary Bread

## **New York Strip**

Red Wine Demi Glaze, Creamy Horseradish, Mustard, White Rolls & Rustic Rosemary Bread

## **Slow Roasted, Rosemary and Salt Crusted Leg of Lamb**

Mint Jelly, Creamy Horseradish, Mustard, White Rolls & Rustic Rosemary Bread

## **Roasted Whole Side Of Salmon**

Finished with Fine Herbs & Lemon Beurre Blanc

## **Hawaiian Sugar Glazed Ham**

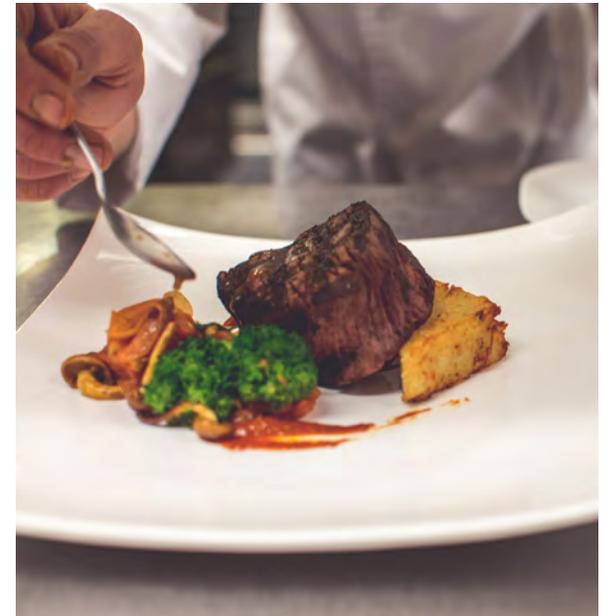
Mustard, Pineapple BBQ, Assorted Rolls

## **Risotto or Pasta**

Seasonally Inspired Flavors, Parmesan Cheese

## **Asian Pork Belly**

Asian Glazed Pork Belly Served with Asian Pickled Slaw & Steamed Buns



# STATIONS

To Enhance Any Menu Package Or  
Create Your Own Package From The Offerings Below

## Thai Salad Station

Crisp Iceberg, Matchstick Veggies, Cilantro, Basil,  
Mint, Chopped Cashews, Fried Cellophane Noodle,  
Rice Wine Vinaigrette  
Chili Grilled Prawns & Tofu

**\$27 per person**

## French Fry Bar

Thick Cut Steak Fries,  
Waffle Fries & Sweet Potato Fries  
Shredded Cheese, Cheese Curds & Parmesan Cheese  
Minced Garlic, Cilantro, Jalapeno,  
Sour Cream, Vegetarian Chili  
Ketchup, House-made Thousand Island,  
Garlic Aioli

**\$27 per person**

## Street Taco Station

Soy Lime Garlic Chicken, Carne Asada  
Pico De Gallo, Sour Cream, Guacamole, Salsa,  
Onions, Cilantro, Lime Chipotle Salsa, Salsa Verde  
Corn and Flour Tortillas

**\$29 per person**

## Additional Proteins:

Chili Lime Grilled Shrimp

**\$9 per person**



## Summit Smoke House Proteins:

12 Hour Smoked BBQ Brisket

**\$9 per person**

12 Hour Smoked Pulled Pork

**\$9 per person**

## Summit Smokehouse Mac & Cheese Bar

Summit Smoked Cheddar and Mozzarella Cheese  
Sauce Baked over Macaroni

12 Hour Smoked BBQ Brisket

Hickory Smoked Portabellas

**\$32 per person**

## Additional Proteins:

Pork Belly

**\$9 per person**

Winter Truffle

**\$9 per person**

Lobster

**\$12 per person**

## Slider Bar

Bently Ranch Mini Beef Slider  
White Bun, Cheddar Cheese, Baby Arugula,  
Vine Ripe Tomato, Spicy Mayo

Pretzel Bun, Swiss Cheese, House-made BBQ,  
Caramelized Onion, Vine Ripe Tomato  
Served with French Fries,  
Trio of Dipping Sauces

**\$30 per person**

## Ice Cream Bar

Hand-scooped Vanilla, Chocolate &  
Pecan Praline Ice Cream

Chocolate Sauce, Caramel Sauce, Chopped  
Peanuts, Sliced Strawberries, Maraschino Cherries,  
Whipped Cream

Warm Chocolate Chip Cookie Crumbles  
Double Chocolate Brownie Crumbles

**\$29 per person**

## NORTHSTAR RECEPTION

\$41 per person

2 Hour Maximum

Chef Attendant Included in Price

## THAI SALAD STATION

Crisp Iceberg, Matchstick Veggies, Cilantro, Basil, Mint, Chopped Cashews, Fried Cellophane Noodles, Rice Wine Vinaigrette  
Chili Grilled Prawns & Tofu

## COLD HORS D'OEUVRES

### Bruschetta

Tomato & Basil, Sliced Baguette

### Caprese Skewers

Vine-Ripened Cherry Tomato, Mozzarella, Basil Mousse, Balsamic Reduction

## HOT HORS D'OEUVRES

### Grilled Cheese Shooter

Smoked Cheddar, Tomato Soup

### Beet Hummus

Roasted Beet Hummus, Rye Crostini



## CHARCUTERIE BOARD

Assorted Cured Meats, Vine-Ripened Tomatoes, Locally Sourced Cheese, Roasted Red Peppers, Artichoke Hearts, Grilled Portobello Mushrooms, Grilled Baguettes, Crackers

## BENTLY RANCH MINI BEEF SLIDER BAR

### Spicy Slider

White Bun, Cheddar Cheese, Baby Arugula, Vine Ripe Tomato, Spicy Mayo

### BBQ Slider

Pretzel Bun, Swiss Cheese, House-made BBQ, Caramelized Onion, Vine Ripe Tomato



## SIERRA RECEPTION

**\$61 per person**

**2 Hour Maximum**

**Chef Attendant Included in Price**

### CHEF'S SALAD STATION

#### **Chef Attended**

Chopped Romaine Hearts, Pancetta Crisps, Herb Focaccia Croutons, Shaved Parmesan, Lemon Wedges, House Made Roasted Garlic Dressing

### COLD HORS D'OEUVRES

#### **Goat Cheese Mouse**

Beet Chip, Whole Grain Mustard Emulsion

#### **Tuna Poke Cone**

Frisee, Yuzu Reduction

#### **Fresh Shucked Oysters**

Finger Lime, Tabasco, Champagne Mignonette

### HOT HORS D'OEUVRES

#### **Tartlet**

Wild Mushroom

#### **Roast Beef Tenderloin**

Caramelized Onion, Garlic Whipped Potato, Béarnaise Sauce

#### **Smoked Duck Breast**

Camembert, Huckleberry, Rye Toast



### ACTION STATION

#### **Chef Attended**

Roasted Prime Rib, Assorted Mustards, Creamy Horseradish, Bourbon BBQ Sauce, Selection of Bread Rolls

### SUNDAE BAR

#### **Chef's Selection of Gelato & Sorbet**

Gelato and Sorbet

Seasonal Fruit, Chocolate Shavings, Glace Cherries, Crushed Nuts, Mini Marshmallows, Raspberry Coulis, Chocolate Fudge Sauce



# BAR MENU

## PRICES

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Well Brands  
\$8.95

Call Brands  
\$9.95

Premium Brands  
\$12.95

Super Premiums  
\$13.95

Signature Cocktails  
\$14.95

Domestic Beer  
\$6.95

Craft/Imported Beer  
\$7.95

House Wine  
\$9.95

House Champagne  
\$9.95

Soda, Bottled Water & Juice  
\$4.50



## HOSTED BAR PACKAGE

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First hour  
\$23.00

Each additional hour  
\$11.00

*Pricing is per adult. Times are in hour increments. Minimum time is 2 hours. Package includes well, call and premium liquors. A selection of domestic and imported bottled beer and wine selected from wine list up to 39.00 per bottle. Number of wine choices selected is based on the size of the group.  
3 wines and 1 Champagne (Under 125 Guest)  
4 wines and 1 Champagne (Over 125 Guest)*

## HOSTED BEER & WINE PACKAGE

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First hour  
\$19.00

Each additional hour  
\$10.00

*Pricing is per adult. Times are in hour increments, a portion of an additional hour will be charged in full. Wine should be selected from the wine list up to \$37.00 per bottle. Number of wine choices is based on the size of the party. Number of wine choices selected is based on the size of the group.  
3 wines and 1 Champagne (Under 125 Guest)  
4 wines and 1 Champagne (Over 125 Guest)*

# AUDIO VISUAL PRICING

## AUDIO EQUIPMENT

Additional Standing Podium	\$50
Wireless Head Set or Lapel Microphon	\$100
Wireless Handheld Microphone	\$100
House Music	\$50
Patch Client Equipment Into Overhead Sound Systems	\$25
Mixer Required for 3 or More Devices	\$60

## VIDEO EQUIPMENT

DVD Player	\$50
75" HD Color TV	\$200

## TELEPHONE & INTERNET SERVICES

High-Speed Internet Line	\$150
Long Distance Line	\$100
Analog Phone Line (Local & 800 calls)	\$50
Speaker Phone – Polycom Conference	\$75
Phone – Standard	\$75
Video Conferencing	\$1,500

## LIGHTING

Concert Lighting System	Priced per event
Dance Floor Lighting	Priced per event
Stage Wash	Priced per event
Lighting Panel Control	\$100

## STAGING & DANCE FLOORS

Staging – 4' x 8' Risers	\$125/Riser
Dance Floor 12' x 12'	\$645
Dance Floor 18' x 18'	\$1,045
Dance Floor 20' x 20'	\$1,200

## PROJECTORS & SCREENS

Power Cords & Screens LCD Projector Package	\$300
6', 8', or 10' Screen	\$50
Elmo Portable Document Camera	\$50
VGA Cable	\$25

## PROJECTORS & SCREENS

Easel	\$15
Flip Chart	\$30
Magnetic White Board	\$30
Audio Visual Technician	\$150/hr
Laptop	\$300
Extension Cord & Power Strip	\$25
Laser Pointer	\$40



## ADDITIONAL CHARGES

Toddlers ages 3 & under may be served by their parents from a buffet at no additional charge.

The overset for any event guaranteed for 100 or more people will be calculated at 5%. This 5% overset will not exceed 20 place settings.

All Stations, Buffet or Plated must be ordered for Guaranteed guest count.

Any additional table needs over 15 will be charged a \$20 rental fee per table.

Room Rental is for an 8 hour period. Each additional hours is charged at \$125 per hour.

Any changes to the room set within 24 hours, will incur a \$250 change fee.

## BANQUET SERVICE CHARGE

The Resort's current service charge is 20%. Service charge is subject to change with or without notification.

### STATE TAX

Current California sales tax is 7.25% and will be billed to your account on all equipment rentals, food, alcoholic and nonalcoholic beverages, set-up service, clean-up service, and labor fees. Sales tax is subject to change with or without notification.

### CIVIC FEE

All Northstar Events taking place in Northstar Village will be billed a 2% Civic Fee on all equipment rentals, food, alcoholic & non-alcoholic beverages, set-up service, clean-up service, & labor fees.

## BANQUET GUARANTEE POLICY: REQUIREMENTS

Guarantee: "Northstar California" must be notified no later than noon, ten (10) business days prior to the scheduled function.

Should the client not notify "Northstar California" of a guarantee number, "Northstar California" shall utilize the expected number as the final guarantee.

Any food and beverage ordered within 7 business days of the function date will be considered a "pop up" and is subject to special menu selections and pricing.

### Let us Personalize Your Culinary Experience

From Specialty Customized Menus, Worldly Flavors, Themed, Seasonal and Farm-to-Table Experiences, with or without Custom Beverage Pairings.

Custom Menus Must be Arranged a Minimum of 21 Days Prior to the Date of the Event and are Based on Food Availability. Please Speak with Your Catering Manager so that they may consult with our Chefs for custom creations.

Additional cost will be 25% to Banquet Menu Pricing Structure



**NORTHSTAR**<sup>TM</sup>  
**CALIFORNIA**