



BANQUET PLANNER 2011-12

Post Office Box 129

Truckee, California 96160

530.562.1010

NorthstarCalifornia.com



The Way It Should Be

MORNING OPENERS

Served with assorted fruit juices, Starbucks coffee and Tazo teas
For plated breakfast options, please refer to the Executive Menu

CONTINENTAL BREAKFAST

Seasonal Fresh Fruit Platter
Fruit and Cheese Danishes
Croissants and Scones
Fresh Jam and Honey Butter
Assorted Yogurts, Granola and Dried Fruits
\$20.00

BREAKFAST ENHANCEMENTS

Fluffy Scrambled Eggs, Old Bay Seasoned Potatoes and Bacon or Sausage
Black Forest Ham, Egg and Gruyere Cheese on a Croissant
Spinach and Aged Cheddar Cheese Frittata
Crisp Bacon, Egg and Pepperjack Cheese on a New York Bialy
\$9.00 each

Omelet Station

Chef Prepared Omelets made to order with:
Diced Black Forest Ham
Crumbled Bacon
Baby Spinach
Cheddar Cheese
Goat Cheese
Diced Peppers
Wild Mushrooms
\$14.00

Plus \$75.00 per hour Chef Fee

MORNING OPENERS

Served with assorted fruit juices, Starbucks coffee and Tazo teas

BOXED BREAKFAST TO GO

Yogurt
Muffin
Energy Bar
Fruit
Juice
\$17.00

BREAKFAST A LA CARTE

Starbucks Coffee (.75 gallons)
\$30.00

Starbucks Coffee (1.5 gallons)
\$48.00

Assorted Juices
\$4.00 per person

Truckee Bagels (one dozen, assorted flavors)
\$35.00

Assorted Breakfast Pastries
\$4.50 per person

Assorted Yogurts and Granola
\$4.75 per person

MID-DAY MEALS

BUFFET

Served with lemonade and iced tea

Choose one salad, one entrée and one dessert - **\$24.00**

Add one entrée - **\$7.00**

Add one salad or one dessert - **\$5.50**

For plated lunch choices, please refer to our executive menu

SALADS

Tortellini Salad with Broccoli Rabe and Tomatoes
Orecchiette Pasta Salad with Fresh Mozzarella Cheese, Grape Tomatoes, Basil and Toasted Pine Nuts
Roasted Yukon Gold Potato Salad
House Mixed Green Salad with Herb Vinaigrette Dressing
Caesar Salad with Asiago Cheese and Crisp Croutons

ENTRÉES

Cold Deli Cuts Platter, Served with Everything You Need to Make a Delicious Sandwich
Includes: Salami, Black Forest Ham, Cajun Roasted Turkey Breast, Slow Roasted Angus Beef, Roasted and Marinated Vegetables
Platter of Vegetarian and Cold Deli Cut Gourmet Sandwiches on Artisan Breads
Chicken Breast Medallions with Pesto Crème over Rigatoni Pasta
Ratatouille Lasagna with Roasted Bell Pepper, Eggplant, Tomato, Zucchini and Onion and Bechamel Sauce
Shrimp and Pasta Primavera with Light Garlic Butter Sauce

DESSERTS

Fresh Seasonal Fruit Salad
Fresh Seasonal Whole Fruit Bowl
Platter of Fresh Baked Cookies
Platter of Fresh Baked Marble Brownies

MID-DAY MEALS

BOXED LUNCH TO GO

Served with fruit, chips, dessert, and soda or bottled water

Choose From:

- Cajun Roasted Turkey Breast with Provolone Cheese on Sourdough Bread
- Black Forest Ham and Swiss Cheese on Marble Rye Bread
- Slow Roasted Angus Beef and Pepperjack Cheese on Whole Wheat Ciabatta Bread
- Roasted Vegetables and Hummus on Whole Wheat Ciabatta Bread

\$19.00

BREAK SERVICE

Food Options Served with Coffee and Tea or Lemonade and Iced Tea

Soda **\$4.00**

Iced Tea and Lemonade **\$4.00**

Starbucks Coffee, (.75 Gallons) **\$30.00**

Starbucks Coffee, (1.5 Gallons) **\$48.00**

Fresh Baked Brownies **\$4.50**

Assorted Fresh Baked Cookies **\$4.50**

Fresh Whole Fruit Bowl **\$5.00**

Fresh Seasonal Fruit Platter **\$6.00**

Tortilla Chips and Fresh Salsa **\$5.00**

Pita Chips and Lemon Herb Hummus **\$5.50**

Crudit  with Herb Dip **\$6.00**

Assorted Roasted Seasonal Nuts **\$6.00**

DISPLAYED APPETIZERS

Priced per guest

CHEESE AND FRUIT DISPLAY

Imported and Domestic Cheeses
Fresh Seasonal and Dried Fruit
Crackers and Crostinis

\$14.00

ANTIPASTO DISPLAY

Prosciutto and Salami
Imported and Domestic Cheeses
Grilled and Marinated Vegetables
Crackers and Crostinis

\$14.00

PUPU PLATTER

Pork Potstickers
Vegetarian Egg Rolls
Shrimp Purses
Chicken Satay
Ponzu Sauce
Sweet Thai Chili Sauce
Curry Sauce

\$14.00

MEXICALI PLATTER

Chicken Taquitos
Vegetable Quesadillas
Chorizo and Bean Dip
Zesty Guacamole
Pico De Gallo
Cumin Dusted Tortilla Chips

\$14.00

Prices are per person and are subject to 7.25% sales tax, a 20% service charge and a 2% Resort Fee

HORS D'OEUVRES

Served passed or displayed

Three Choices (5 per person) - **\$16.00**

Four Choices (6 per person) - **\$18.00**

Five Choices (7 per person) - **\$21.00**

MEAT

Beef Tartar on a Pumpernickel Toast Point

Bacon Wrapped Dates

Pork Potsticker with Ponzu Sauce

Lamb Lollipops with Watercress Walnut Pesto*

Beef Satay with Black Bean Garlic Sauce

Chicken Satay with Coconut Curry Sauce

Bruschetta with Prosciutto and Melon Lime Salsa

Andouille Sausage, Pepper and Shrimp Skewer

Sausage and Sage Stuffed Mushroom

SEAFOOD

Dungeness Crab Cakes with Roasted Red Pepper Lemon Aioli*

Smoked Salmon Tartar on a Cucumber Slice Garnished with Crispy Capers

Shrimp Purse with Sweet Thai Chili Sauce

Seared Ahi Tuna with Green Tea Soba Noodle Salad*

Shrimp Cocktail with Spicy Bloody Mary Sauce

VEGETARIAN

Wild Mushroom Tartlet

Bruschetta Garnished with Shaved Asiago Cheese

Spinach Ricotta Cheese Tartlet with Tomato Relish

Spanikopita

Vegetarian Egg Rolls with Sweet Thai Chili Sauce

Spicy Gazpacho with Avocado Salsa

* add \$.75 per guest

Prices are per person and are subject to 7.25% sales tax, a 20% service charge and a 2% Resort Fee

DINNER

BUFFET OPTIONS

Served with fresh bread, seasonal vegetables, Starbucks coffee and Tazo teas
Choose two salads, two entrées, one side and one dessert

\$46.00 per person

Add an additional entrée - **\$8.00**

Add an additional salad - **\$5.50**

Add an additional side - **\$5.50**

SALAD

Mixed Greens with Roasted Beets, Candied Walnuts and Chevre Cheese with Raspberry Vinaigrette Dressing
Baby Romaine Lettuce with Gruyere Cheese, Garlic Croutons and Marjoram Vinaigrette Dressing
Caprese Salad with Mixed Greens, Fresh Mozzarella Cheese, Grape Tomatoes and Basil
Caesar Salad with Asiago Cheese and Crisp Croutons
Chef's Choice Seasonal Salad

SIDES

Yukon Gold and Sweet Potato Gratin
Garlic Roasted Fingerling Potatoes
Orecchiette Pasta Tossed with Herbs and Olive Oil
Wild Mushroom Orzo Risotto
Roasted Fennel and Yukon Gold Smash

ENTRÉES

MEAT

Grilled Tender Bavette Steak with Roasted Mushrooms and Shallot Confit
Tenderloin of Pork with Sage Orange Sauce
Grilled Tender Bavette Steak with Green Peppercorn Bourbon Sauce
Chicken Breast Medallions with Arugula Walnut Pesto Crème

SEAFOOD

Baked Filet of Salmon with Saffron Tomato Crème
Dungeness Crab Stuffed Petrale Sole with Lemon Garlic Crème
Fresh Catch with Green Peppercorn Citrus Sauce (Market Price)
Grilled Shrimp with Romesco Sauce

VEGETARIAN

Carnival Cauliflower Gratin
Stuffed Red Bell Pepper with Roasted Vegetables and Quinoa
Autumn Lentil Pilaf
Ratatouille Lasagna with Roasted Bell Pepper, Eggplant, Tomatoes, Onion and Bechamel Sauce

DESSERT

Assorted Petite Fours
Assorted Fruit Shortcakes
Tiramisu
Fresh Baked Cookie and Brownie Platter

Prices are per person and are subject to 7.25% sales tax, a 20% service charge and a 2% Resort Fee

DINNER

PLATED ENTRÉES

Served with fresh bread, seasonal vegetables, Starbucks coffee and Tazo teas

Choose one salad, one side, two entrées and one dessert for your party

SALAD

Mixed Greens with Beet Chips, Candied Walnuts and Chevre Cheese with Tarragon Vinaigrette Dressing
 Baby Romaine Lettuce with Gruyere Cheese, Crisp Croutons and Marjoram Vinaigrette Dressing
 Caprese Salad with Mixed Greens, Fresh Mozzarella Cheese, Grape Tomatoes and Basil
 Chef's Choice Seasonal Salad

SIDES

New Potato and Roasted Garlic Skewer
 Garlic Roasted Fingerling Potatoes
 Asiago Cheese Polenta
 Lemon and Herb Orzo Risotto
 Lavender Roasted Potatoes

SOUP

Vichychoisse - Chilled Potato and Leek Soup
 Creme of Wild Mushroom with Chive Crème Fraiche
 Escarole and Cannelloni Bean Soup
 Summer Vegetable Minestrone

ENTRÉES

COMBO PLATES

Tenderloin of Beef with a Porcini Chive Butter and Jumbo Shrimp with Lemon Garlic Creme **\$69.00**
 Chicken Breast Medallions and Baked Filet of Salmon with Paprika Tomato Coulis **\$55.00**
 Half Roasted Game Hen and Baked Halibut with Bruschetta Salsa **\$57.00**

MEAT

Grilled Tender Bavette Steak with Porcini Chive Butter **\$52.00**
 Tenderloin of Beef with Roasted Mushrooms and Shallot Confit **\$64.00**
 Tenderloin of Pork with Black Pepper Cherry Compote **\$49.00**
 Chicken Breast Medallions with Walnut Pesto Crème **\$49.00**
 Roasted Game Hen with Honey Lavender Glaze **\$52.00**

SEAFOOD

Dungeness Crab Stuffed Petrale Sole with Lemon Garlic Crème **\$52.00**
 Baked Filet of Salmon with Crispy Caper, Lemon Thyme and Shallot Coulis **\$49.00**
 Fresh Catch with Sorrel Sauce **Market Price**
 Grilled Jumbo Shrimp with Tomato, Lemon and Shallot Coulis **\$56.00**

VEGETARIAN

Stuffed Red Bell Pepper with Quinoa and Roasted Vegetables over Zucchini Papperdelle Pasta **\$36.00**
 Baked Polenta with Wilted Spinach and Roasted Mushroom Red Bell Pepper Sauce **\$40.00**
 Quinoa and Roasted Vegetable Tower over Root Vegetable Puree **\$40.00**
 Ratatouille Lasagna with Roasted Bell Pepper, Eggplant, Tomato, Zucchini and Onions with Bechamel Sauce **\$40.00**

Prices are per person and are subject to 7.25% sales tax, a 20% service charge and a 2% Resort Fee

DINNER

PLATED ENTRÉES (CONT.)

DESSERT

NY Cheesecake with Raspberry Sauce
Double Fudge Cake with Raspberry Mint Sauce
Tiramisu

FAMILY STYLE DINNERS

Served on platters at your table with fresh bread, seasonal vegetables, Starbucks coffee and Tazo teas
Please choose two salads, two entrées and one side

\$49.00 per person

SALAD

Caesar Salad with Asiago Cheese and Crisp Croutons
Caprese Salad with Mixed Greens, Fresh Mozzarella Cheese, Grape Tomatoes and Basil
Mache Lettuce, Strawberries and Chevre Cheese with Raspberry Mint Vinaigrette Dressing
Chef's Choice Seasonal Salad

SIDES

Garlic Roasted Fingerling Potatoes
Orecchiette Pasta Tossed with Herbs and Olive Oil
Asiago Cheese Polenta
Lemon Scented Basmati Ricef

ENTRÉES

Grilled Tender Bavette Steak with Green Peppercorn Sauce
Baked Filet of Salmon with Lemon Saffron Tomato Compote
Tenderloin of Pork with Orange Sage Sauce
Stuffed Red Bell Pepper with Quinoa and Roasted Vegetables

DESSERT

NY Cheesecake with Raspberry Sauce
Double Fudge Cake with Raspberry Mint Sauce
Tiramisu

Prices are per person and are subject to 7.25% sales tax, a 20% service charge and a 2% Resort Fee

DINNER

STATIONS MENU

Your choice of Action Station(s) and/or Displayed Station(s)

ACTION STATIONS

\$100.00 per hour chef attended service fee

CARVING STATION

Slow Roasted Prime Rib of Beef with Roasted Garlic Au Jus and Herbed Horseradish Sauce
Roasted Turkey with Cranberry Orange Chutney

\$46.00

RISOTTO STATION

Classic Creamy Risotto with a Choice of Toppings:
Roasted Asparagus
Garlic Shrimp
Roasted Wild Mushrooms

\$28.00

PASTA STATION

Orecchiette Pasta, Fettucine Pasta and Tortellini Pasta
Vodka Sauce, Basil Pesto Sauce, Hearty Bolognese Sauce
Italian Sausage, Roasted Grape Tomatoes, Wild Mushrooms and Broccoli Rabe

\$15.00

NOODLE STATION

Green Tea Noodles, Udon Noodles and Rice Noodles
Spicy Shrimp, Thinly Sliced Marinated Flank Steak and Tofu
Green Onion, Enoki Mushrooms, Baby Bok Choy, Crushed Peanuts and Cilantro

\$18.00

DINNER

DISPLAYED STATIONS

ANTIPASTO STATION

Prosciutto and Salumi
Domestic and Imported Cheeses
Marinated and Roasted Vegetables
Crackers and Crostinis
\$17.00

SOUP AND SALAD STATION

Mixed Greens and Seasonal Marinated Vegetables with Lemon Herb Vinaigrette Dressing
Caesar Salad with Asiago Cheese and Crispy Croutons
Vichyssoise - Chilled Potato and Leek Soup
New England Clam Chowder
\$15.00

POTATO STATION

Creamy Smashed Potatoes
Baked Russett Potatoes
Diced Crispy Bacon
Broccoli Florets
Roasted Mushrooms
Shredded Cheese
Sour Cream
Garlic Butter
\$15.00

BREADS AND SPREADS STATION

Grilled Ciabatta Bread
Olive Tapanade
White Bean and Basil Spread
Boursin Cheese
Sliced Tomatoes, Fresh Mozzarella Cheese and Basil Leaves
\$15.00

DESSERT STATION

Delicious Assortment of Petite Fours
Seasonal Fresh Fruit Display
\$12.00

ICE CREAM SUNDAE STATION

Vanilla and Chocolate Ice Cream
Salted Caramel Sauce
Cabernet Chocolate Sauce
Crushed Oreo Cookies
M&M's®
Bananas
Marshmallows
Fresh Seasonal Fruits
\$15.00

BANQUET BAR MENU

Choose from one of the following three types of bars:

Priced per drink:

Well Bar \$7.00

Liquors may include Svedka, Jose Cuervo, Jim Beam, Seagram's, Cruzan

Call Bar \$8.00

Liquors may include Absolut, Cassadores, Jack Daniels, Tanqueray and Bacardi

Premium Bar \$9.00

Liquors may include Kettle One, Maker's Mark, Bombay Sapphire and Patron Silver

Super Premium Bar \$10.00

Liquors may include Hendrix, Belvedere, Knob Creek and Patron Anejo

Additionally, we are happy to help you pick a signature drink for your event

Beer

Domestic Bottled Beer \$4.00

Beers may include Budweiser, Coors Light, Miller Genuine Draft, Miller Lite and St. Pauli Girl

Imported and Micro Bottled Beer \$5.00

Beers may include Blue Moon, Corona, Deschutes Black Porter, Fat Tire, Heineken, Kona Long Board, Lagunitas IPA, Newcastle, Sierra Nevada Pale Ale and Stella Artois

Keg Beers with Jockey Box

Domestic \$325.00

Import/ Micro \$425.00

Keg beer must be chosen two weeks in advance

All brands may be changed without notice

Bar Snacks

Rosemary Roasted Almonds (per 1/2 Lb) \$12.00

Curried Cashews (per 1/2 Lb) \$12.00

Chocolate Pecan Clusters (per 1/2 Lb) \$12.00

Chocolate Almond Clusters (per 1/2 Lb) \$12.00

Candied Orange Zests (per 1/2 Lb) \$12.00

Chocolate Dipped Strawberries (by the dozen) \$15.00

Hosted Bar Packages

<i>Duration</i>	<i>Call Brands</i>	<i>Premium Brands</i>	<i>Super Premium Brands</i>
One hour	\$15.00	\$18.00	\$20.00
Additional hours	\$6.00	\$7.00	\$8.00

Pricing is per adult. Times are in hour increments. A portion of an additional hour will be charged in full. Prices do not cover champagne toasts, table side wine service or shots of liquor. Call pricing includes bottles of wine up to \$28.00 and premium pricing includes bottles of wine up to \$37.00. Both options include bottled beer selections.

BANQUET WINE MENU

Whites

Mondavi Private Selection Chardonnay, Central Coast	\$22.00
Estancia Chardonnay, Monterey County	\$25.00
Coppola Diamond Collection Chardonnay, Monterey County	\$25.00
Clos Du Bois Reserve Chardonnay Russian River Valley	\$28.00
Simi Chardonnay, Sonoma County	\$28.00
Fransican Chardonnay, Napa Valley	\$30.00
Robert Mondavi Chardonnay, Napa Valley	\$30.00
Wente Riva Ranch Chardonnay, Arroyo Seco Monterey	\$32.00
Coppola Directors Cut Chardonnay, Russian River	\$34.00
Toasted Head Barrel Reserve Chardonnay, Russian River	\$35.00
Le Crema Chardonnay, Sonoma Coast	\$35.00
Ferrari Carano Tre Terre Chardonnay, Russian River Valley	\$38.00
Wild Horse UnBridled Chardonnay, Santa Maria Valley	\$42.00
Rombauer Chardonnay, Carneros	\$45.00

Estancia Sauvignon Blanc, Monterey County	\$22.00
Kim Crawford Sauvignon Blanc, New Zealand	\$25.00
Frog's Leap Cellars Sauvignon Blanc, Rutherford/Napa Valley	\$30.00
Brancott RSV Sauvignon Blanc, New Zealand	\$32.00

Antinori Santa Christina Pinot Grigio, Italy	\$26.00
Castello Banfi San Angelo Pinot Grigio, Italy	\$28.00
Mezzacorna RSV Pinot Grigio, Italy	\$30.00
Santa Margherita Pinot Grigio, Italy	\$35.00

Sparkling Wines

Domaine St. Michelle Brut Sparkling, Washington	\$26.00
Coppola Sofia Blanc de Blanc Sparkling, Monterey County	\$30.00
Chandon Brut Sparkling, California	\$32.00

Rose

Woodbridge White Zinfandel	\$19.00
Coppola Sofia Rose, Monterey County	\$30.00

Reds

Mondavi Private Selection Cabernet Sauvignon, Central Coast	\$22.00
Toasted Head Cabernet Sauvignon, North Coast	\$24.00
Estancia Cabernet Sauvignon, Paso Robles	\$25.00
Paso Creek Cabernet Sauvignon, Paso Robles	\$29.00
Ravenswood Cabernet Sauvignon, Sonoma County	\$30.00
Paul Dolan, Cabernet Sauvignon (Organic) Mendocino County	\$33.00
Beringer Alluvium Red, Knights Valley	\$35.00
Franciscan Cabernet Sauvignon, Carneros Napa Valley	\$37.00
Starmont by Merryvale Cabernet Sauvignon, Napa Valley	\$37.00
Mount Veeder Cabernet Sauvignon, Napa Valley	\$50.00
Geyser Peak Reserve Meritage, Alexander Valley	\$53.00
Rombauer Cabernet Sauvignon, Napa Valley	\$56.00
Ferrari Carano Tresor Cabernet Sauvignon, Alexander Valley	\$90.00

Estancia Merlot, Central Coast	\$25.00
Toasted Head Merlot, North Coast	\$27.00
Wild Horse Merlot, Paso Robles	\$28.00
Charles Krug Merlot, Napa Valley	\$35.00
Markham Merlot, Napa Valley	\$35.00
Stags Leap Wine Cellars Merlot, Napa Valley	\$45.00
Northstar Merlot, Washington	\$60.00

Estancia Pinot Noir, Monterey County	\$28.00
Erath Pinot Noir, Willamette Oregon	\$29.00
Votre Sante Pinot Noir by Francis Ford Coppola, Sonoma Coast	\$30.00
Villa Mt Eden Pinot Noir, Sonoma Coast	\$32.00
Laetitia Estate Pinot Noir, Arroyo Grande Valley	\$37.00
Robert Stemmler Estate Pinot Noir, Carneros	\$38.00
La Crema Pinot Noir, Sonoma Coast	\$38.00
Wild Horse UnBridled Pinot Noir, Santa Barbara County	\$42.00

Renwood Barbera, Amador County	\$23.00
Ravenswood Lodi Old Vine Zinfandel	\$25.00
Sobon Estates Rocky Top Zinfandel, Amador County	\$29.00
Francis Coppola Diamond Collection Petite Syrah, California	\$30.00
Rodney Strong Knotty Pine Zinfandel, Northern Sonoma	\$30.00
Buena Vista Syrah, Carneros	\$30.00
XYZin 10 yr Old Vine Zinfandel, California	\$33.00
Columbia Crest Reserve Syrah, Washington	\$35.00
Parducci "True Grit" Petite Syrah, Mendocino	\$35.00
Federalist Zinfandel, Dry Creek Valley	\$42.00
Ironstone Reserve Deaver Vineyard Zinfandel, Amador County	\$45.00