



# W E D D I N G M E N U 2 0 1 1 - 1 2

Post Office Box 129

Truckee, California 96160

530.562.1010

[NorthstarCalifornia.com](http://NorthstarCalifornia.com)



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

The Way It Should Be

## APPETIZER PLATTERS

Appetizers presented in a display

Prices are per person

### CHEESE AND FRUIT DISPLAY

Imported and Domestic Cheeses

Crackers and Crostinis

Fresh Seasonal and Dried Fruits

**\$14.00**

### ANTIPASTO DISPLAY

Prosciutto and Salami

Imported and Domestic Cheeses

Grilled and Marinated Vegetables

Crackers and Crostinis

**\$14.00**

### PU PU PLATTER

Pork Potstickers

Vegetarian Egg Rolls

Shrimp Purses

Chicken Satay

Ponzu Sauce

Sweet Chili Thai Sauce

Curry Sauce

**\$14.00**

### MEXICALI PLATTER

Chicken Taquitos

Veggie Quesadillas

Chorizo and Bean Dip

Zesty Guacamole

Pico de Gallo

Cumin Dusted Tortilla Chips

**\$14.00**

## HORS D'OEUVRES

Served passed or displayed

Choose two for your party, included in dinner menu price

### MEAT

Beef Tartar on a Pumpernickel Toast Point  
Bacon Wrapped Dates  
Pork Potstickers  
Lamb Lollipops with Watercress Walnut Pesto\*  
Beef Satay with Black Bean Garlic 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 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 and Ricotta Cheese Tartlet with Tomato Relish  
Spanikopita  
Vegetarian Egg Rolls with Sweet Thai Chili Sauce  
Spicy Gazpacho with Avocado Salsa

\* add .75 per guest

# B U F F E T D I N N E R

**\$46.00 per person**

Served with hors d'oeuvres, fresh baked bread and seasonal vegetables, Starbucks coffee and Tazo teas

Choose two salads, one side and two entrées

Additional salad \$5.50 per person

Additional side \$5.50 per person

Additional entrée \$8.00 per person

## SALAD

Mixed Greens with Beet Chips, 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 Potato 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 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

Red Bell Pepper Stuffed with Quinoa and Roasted Vegetables

Autumn Lentil Pilaf

Ratatouille Lasagna with Roasted Bell Pepper, Eggplant, Tomato, Zucchini and Onion with Béchamel Sauce

## P L A T E D D I N N E R

Served with hors d'oeuvres, fresh baked bread and seasonal vegetables, Starbucks coffee and Tazo teas  
Choose one salad or soup, one side and one combo entrée or two entrées for your party

### SALAD

Mixed Greens with Maytag Blue Cheese, Crispy Bacon, Roasted Beets and Pecans  
Chef's Choice Seasonal Salad

Caprese Salad with Baby Romaine Lettuce, Grape Tomatoes, Fresh Mozzarella Cheese and Basil  
Mache Lettuce, Radishes, Green Onions and Cucumber Ribbons with Minted Orange Vinaigrette Dressing

### SOUP

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

### SIDES

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

## P L A T E D D I N N E R (C O N T . )

### ENTRÉES

#### COMBO PLATES

Tenderloin of Beef with a Porcini Chive Butter and Jumbo Shrimp with Lemon Garlic Crème  
**\$69.00**

Chicken Breast Medallions and Baked Filet of Salmon with Paprika Tomato Coulis  
**\$55.00**

Half Roasted Game Hen and Baked Halibut with Brushetta Salad  
**\$57.00**

#### MEAT

Grilled Tender Bavette Steak with Wild Mushroom and Red Pepper Compote  
**\$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 Chipotle Cilantro Crème  
**\$56.00**

#### VEGETARIAN

Red Bell Pepper Stuffed with Quinoa and Roasted Vegetables over Zucchini Papardelle Pasta  
**\$36.00**

Baked Polenta with Wilted Spinach and Roasted Mushrooms and Red Pepper Compote  
**\$40.00**

Quinoa and Roasted Vegetable Tower over Root Vegetable Puree  
**\$40.00**

Ratatouille Lasagna with Roasted Bell Pepper, Eggplant, Tomato, Zucchini, Onion and Béchamel Sauce  
**\$40.00**

*Prices are per person, based on a 35 person minimum and are subject to 7.25% sales tax, a 20% service charge and a 2% resort fee*

# F A M I L Y S T Y L E D I N N E R

**\$49.00 per person**

Served on platters at the table with hors d'oeuvres, fresh baked bread and seasonal vegetables, Starbucks coffee and Tazo teas

Choose two salads, one side and two entrées

## SALAD

Caesar Salad with Asiago Cheese and Crisp Croutons  
Caprese Salad with Mixed Greens, Grape Tomatoes, Fresh Mozzarella Cheese 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 Rice

## 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  
Red Bell Pepper Stuffed with Quinoa and Roasted Vegetables

## STATIONS MENU

Served with hors d'oeuvres, fresh baked bread, Starbucks coffee and Tazo teas

### 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 choice of toppings:  
Roasted Asparagus  
Garlic Shrimp  
Roasted Wild Mushrooms

**\$28.00**

### PASTA STATION

Orecchiette Pasta, Fettuccine and Tortellini  
Vodka Sauce, Basil Pesto Sauce and 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**

## STATIONS MENU

Served with hors d'oeuvres, fresh baked bread, Starbucks coffee and Tazo teas

### DISPLAYED STATIONS

#### ANTIPASTO STATION

Prosciutto and Salami  
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 Leek Soup  
New England Clam Chowder

**\$17.00**

#### POTATO STATION

Creamy Smashed Potatoes  
Baked Russet Potatoes  
Diced Crispy Bacon  
Broccoli Florets  
Roasted Mushrooms  
Shredded Cheese  
Sour Cream  
Garlic Butter

**\$15.00**

#### BREADS AND SPREADS STATION

White Bean and Basil Spread  
Olive Tapenade  
Boursin Cheese  
Grilled Ciabatta Bread  
Sliced Tomatoes, Fresh Mozzarella Cheese and Basil Leaves

**\$15.00**

## DESSERT

In addition to or instead of the Wedding Cake

### DESSERT STATION

Delicious Assortment of Petite Fours  
Seasonal Fresh Fruit Display

**\$12.00**

### ICE CREAM SUNDAE STATION

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

**\$15.00**

## CHILDREN'S PLATES

For young people ages 5- 12 years

### PLATED OPTIONS

English Muffin Pizza with Fresh Seasonal Fruit Skewer  
Grilled Cheese with Chips and Fresh Seasonal Fruit Skewer  
Chicken Fingers with Chips and Fresh Seasonal Fruit Skewer

**\$15.00**

## VENDOR MEALS

Boxed meals are served with fresh seasonal fruit, chips, dessert and a soda or bottled water

### BOXED OPTIONS

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 Veggies and Hummus on Whole Wheat Ciabatta Bread

**\$19.00**

## WEDDING 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.

## WEDDING 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 Pinto 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