



Silver & Gold Holiday Packages

Silver Package

Buffet or Three Course Plated Meal
Fruit & Cheese Board
Unlimited Soft Drinks
Spacious Dance Floor
Elegant Chiavari Chairs
Seasonal Colored Linen* & Napkins

Gold Package

Buffet or Three Course Plated Meal

One Hour Hosted Well Bar Hors D'Oeuvres (2 Selections)

Unlimited Soft Drinks
Spacious Dance Floor
Elegant Chiavari Chairs
Seasonal Colored Linen* & Napkins

*Upgrade to Floor Length Linen for an Additional Fee

Plated Entrée Selections

All Entrées Include a Holiday Green Salad, Garlic Mashed Potatoes, Chef's Choice of Vegetables; Your Choice of One Dessert (Cheesecake with Strawberry Topping, Red Velvet Cake, Tiramisu or Chocolate Fudge Cake); Sourdough Rolls & Butter; Coffee & Hot Tea

We offer the option to select Two Entrées, priced at the higher costing Entrée

Lemon Chicken

Boneless Chicken Breast Topped with a Lemon Cream Sauce

Silver Lunch - \$44 Gold Lunch - \$56

Silver Dinner - \$55 Gold Dinner - \$67

Chicken Marsala

Boneless Chicken Breast Topped with a Red Wine Sauce

Silver Lunch - \$44 Gold Lunch - \$56

Silver Dinner - \$55 Gold Dinner - \$67

Silverado Chicken

Boneless Chicken Breast Served with Artichoke Hearts, Mushrooms, Diced Tomatoes & Topped with a White Wine Sauce

Silver Lunch - \$44 Gold Lunch - \$56

Silver Dinner - \$55 Gold Dinner - \$67

Plated Entrée Selections

All Entrées Include a Holiday Green Salad, Garlic Mashed Potatoes, Chef's Choice of Vegetables; Your Choice of One Dessert (Cheesecake with Strawberry Topping, Red Velvet Cake, Tiramisu or Chocolate Fudge Cake); Sourdough Rolls & Butter; Coffee & Hot Tea

We offer the option to select Two Entrées, priced at the higher costing Entrée

Baked Salmon

Baked Salmon Topped with a Lemon Butter Sauce

Silver Lunch - \$47 Gold Lunch - \$59

Silver Dinner - \$57 Gold Dinner - \$69

Filet Mignon

Grilled Filet Mignon with Your Choice of Béarnaise Sauce Topping or Portobello Mushroom Cap

Silver Lunch - \$50 Gold Lunch - \$64

Silver Dinner - \$60 Gold Dinner - \$72

Roasted Prime Rib

Seasoned Prime Rib, Hand Carved & Roasted to Perfection; Served with Au Jus & Creamy Horseradish

Silver Lunch - \$50 Gold Lunch - \$64

Silver Dinner - \$60 Gold Dinner - \$73

Plated Entrée Selections

All Entrées Include a Holiday Green Salad, Garlic Mashed Potatoes, Chef's Choice of Vegetables; Your Choice of One Dessert (Cheesecake with Strawberry Topping, Red Velvet Cake, Tiramisu or Chocolate Fudge Cake); Sourdough Rolls & Butter; Coffee & Hot Tea

We offer the option to select Two Entrées, priced at the higher costing Entrée

Filet & Chicken

Grilled Filet Mignon with Your Choice of Chicken Marsala or Lemon Chicken

Silver Lunch - \$52 Gold Lunch - \$66

Silver Dinner - \$62 Gold Dinner - \$74

Filet & Shrimp Scampi

Grilled Filet Mignon & Grilled Shrimp, Topped with Scampi Sauce

Silver Lunch - \$52 Gold Lunch - \$64

Silver Dinner - \$62 Gold Dinner - \$74

Miner's Trio

Grilled Petite Filet Mignon, Half Chicken Breast & Two Shrimp Prawns

Silver Lunch - \$59 Gold Lunch - \$70

Silver Dinner - \$69 Gold Dinner - \$78

Holiday Buffet Packages

Silver Buffet Package

Two Entrée Selections
Garden Green Salad
Pasta & Holiday Waldorf Salad
Garlic Mashed Potatoes & Seasonal Vegetables
Sourdough Rolls & Butter
Assorted Desserts
Coffee & Tea Service

Gold Buffet Package

Three Entrée Selections

Garden Green Salad Pasta & Holiday Waldorf Salad

Seafood Salad

Garlic Mashed Potatoes & Seasonal Vegetables
Sourdough Rolls & Butter
Assorted Desserts
Coffee & Tea Service



Silver Lunch - \$53 Gold Lunch - \$65

Silver Dinner - \$64 Gold Dinner - \$76

\$200 Per Buffet Attendant Per Request (One Buffet Attendant per 50 Guests)

— Entrée Selections —

Roasted Prime Rib

Seasoned Prime Rib, Roasted to Perfection; Served with Au Jus & Creamy Horseradish

Baked Salmon

Baked Salmon Topped with a Lemon Butter Sauce

Chicken Breast

Boneless Chicken Breast Topped with your choice of a Lemon Cream, Marsala or Silverado Sauce

Roasted Turkey Breast

Roasted Turkey Breast Topped with a Homestyle Dressing

Vegetable Lasagna

Stuffed with Seasonal Vegetables, Three Cheeses & Topped with a Cream Sauce

Hors D'oeuvres Selections

\$250 Per Tray or Per 100 Pieces

Cold Selections

Tomato Caprese Skewers

Deviled Eggs

Fresh Vegetables & Dip

Hot Selections

Stuffed Jalapeños
Marinated Beef Pepper Skewers
Chicken Tenders
Vegetable Spring Rolls
Chicken Teriyaki Skewers

DISPLAYS

Charcuterie Board - **Small** \$150 **Large** \$275 Jumbo Shrimp on Ice - **100 Pieces** \$325

Beverage Selections

Unlimited Soft Drinks - \$3 per Person
Wine, Champagne, Sparkling Cider - \$25 per Bottle
Domestic Draft Beer - \$375 per Keg
Imported Draft Beer - \$475 per Keg

Hosted Bar Options

One Hosted Hour (Well Liquor) - \$20 per Person One Hosted Hour (Premium Liquor) - \$32 per Person

Two Hosted Hours (Well Liquor) - \$26 per Person Two Hosted Hours (Premium Liquor) - \$42 per Person

CORKAGE

Champagne/Wine Bottle - \$25 per Bottle **1 Liter Bottle or Greater** - \$40 per Bottle

NO OTHER OUTSIDE LIQUOR ALLOWED

A \$200 Bartender Fee applies to any event with a Bar



Enhancements



Ask your Sales Associate for information and pricing regarding Room Enhancements (e.g. Multicolor Uplighting, Centerpieces, Linen Upgrades, Room Draping & Audio/Visual Upgrades).



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Prices & Menus Are Subject To Change Without Notice.
A 22% Hospitality Fee, 2% Environmental Fee & Current California State Sales Taxes Will Apply.