



CATERING MENU

The Evergreen Lodge provides customized service for all aspects of your event or function. Our Executive Chef, Group/Event Manager & Catering Team work with you to develop menus that suit your preferences & budget. This packet contains suggested menus & pricing for various styles of meals. These menus are provided as suggestions and will be refined based on your tastes, desires & seasonal availability.

Food Selection

The fish we serve is selected using the guidelines of the Monterey Bay Aquarium Seafood Watch sustainable seafood list. For many of our buffet, plated and other menu selections, organic and sustainably farmed options are available on request, subject to seasonal availability.

MEETING SERVICES

Minimum of 30 guests

Boardroom Buffet | 17

Assorted Sandwich Platter including Roast Beef, Turkey, Ham & Marinated Vegetables

Greek Pasta Salad with Fresh Cherry Tomatoes & Feta

Evergreen Napa Slaw

Fresh Cut Fruit

Fresh Baked Cookies & Brownies

Beverage Service of Coffee, Tea, Water & Soda

Meeting Room Coffee and Beverage Service | 11

Twice a Day Service to include Water, Coffee, Tea & Soda

BREAKFAST

Minimum of 30 guests

Light Breakfast | 14 per person

Seasonal Fruits

Assorted Breakfast Pastries including Muffins, Croissants, Danishes & Bagels

Assorted Cereals including Organic Granola

Assortment of Plain & Fruit Yogurts

Peet's Decaf & Regular Coffees, Selection of Teas

Selection of Orange Juice, Apple Juice & Cranberry Juice

BREAKFAST CONTINUED

Sierra Buffet | 18 per person

Assorted Breakfast Pastries including Muffins, Croissants, Danishes & Bagels
French Toast Casserole with Apples & Rum-Plumped Raisins
Goat Cheese, Sundried Tomato & Fresh Herb Quiche
Crispy Applewood Smoked Bacon & Chicken Apple Sausage
Roasted Red Bliss Potatoes
Seasonal Fruits
Assorted Cereals including Organic Granola
Peet's Decaf & Regular Coffees, Selection of Teas
Selection of Orange Juice, Apple Juice & Cranberry Juice

Sunrise Buffet | 20 per person

Assorted Breakfast Pastries including Muffins, Croissants, Danishes & Bagels
Scrambled Eggs with Fresh Rosemary, Cheddar and Roasted Red Pepper
Roasted Red Potato with Caramelized Onion & House Smoked Beef Brisket
Buttermilk Biscuits with Peppercorn-Sage Gravy
Crispy Applewood Smoked Bacon
Seasonal Fruits
Assorted Cereals including Organic Granola
Peet's Decaf & Regular Coffees, Selection of Teas
Selection of Orange Juice, Apple Juice & Cranberry Juice

BREAKFAST ADDITIONS

Charcuterie and Cheese Platter | 6
Chef's Selection of Sliced Cured Meats, Artisanal Cheeses, Marinated Vegetables

Marinated Cucumber and Strawberry Salad | 3

Omelet Action Station | 10
Bacon, Ham, Cheddar Cheese, Mushrooms, Tomatoes, Peppers, Onions & Spinach

House Smoked Salmon Carving Station | 8
Capers, Minced Red Onion, Herb Cream Cheese & Roasted Garlic Crostini

BEVERAGES per drink

Mimosas | 5

Bloody Mary Station | 7

HORS D'OEUVRES & PLATTERS

PLATTERS

	SMALL LARGE
	Serves 20 Serves 50
Roasted Vegetable Tray With Beet Dip, Pesto, & Roasted Red Pepper Hummus	50 100
Fresh Fruit Tray	50 100
Phyllo Wrapped Triple Cream Brie Caramelized Onion, Exotic Mushrooms & Port Reduction, Artisan Crackers	75 150
California Cheese Board Featuring Assorted Nuts, Dried Fruits, Honeycomb, Crackers & Roasted Garlic Crostini	100 200
Charcuterie Board Chef's Selection of Sliced Cured Meats & Salmon Mousse	100 200
House Smoked Salmon Platter Cowgirl Creamery Crème Fraiche, Capers, Red Onion Marmalade & Crostini	150 300
Wild Game Sausage Board Assorted Grilled Game Sausages, Crostini, Apple - Onion Chutney	150 300

COLD PASSED HORS D'OEUVRES

Parties of 50 - 100 may choose up to three passed hors d'oeuvres. Parties greater than 100 may choose four.

	Priced per Dozen
Stuffed Strawberries Camembert, Hazelnut & Mint with Blueberry Grand Marnier Gastrique	26
Tuscan Crostini Smoked Heirloom Tomato, Olive Tapenade, Fresh Mozzarella & Basil	26
Stuffed Dried Dates Orange Scented Goat Cheese & Almonds	28
Shaved, Smoked Filet of Beef in a Phyllo Cup Capers, Shallots, Horse Radish Cream & Arugula	30
Smoked Salmon Mousse Tart Wasabi Caviar, Pickled Ginger, Baby Cilantro & Candied Lemon Zest	35
Mojito Scallops Shots Mint, Rum, Lime & Agave Nectar Shot with Seared Marinated Scallop Kebab	45
Halibut Ceviche Shots Seasonal Tropical Fruit, Cilantro, Chili, Spanish Onions, Tequila, Fresh Lime & Rajas Tortillas	50
Natural Oysters Choice of Mignonette Vinaigrette, Black Pepper with Lemon Juice - Champagne Blood Orange Foam	50

HORS D'OEUVRES & PLATTERS CONTINUED

HOT PASSED HORS D'OEUVRES

	Priced per Dozen
Vegetarian Samosa Crème Fraîche - Cilantro Honey Dipping Sauce	26
Zucchini - Corn Fritters Spicy Chipotle Aioli	26
Corn Bread Bites Orange Zest, White Cheddar & Bacon Jalapeno Onion Jam	26
Mini Crab Cakes Red Onion Marmalade & Chive Horseradish Aioli	30
Prosciutto Wrapped Prawns Stuffed with Citrus Herb Cream Cheese	32
Duck Skewers Pickled Cherries and Asian BBQ Sauce	35
Assorted Sausage Kebabs Assorted Wild Game Sausages with Onion, Peppers & Dijon BBQ glaze	35
Seared Scallops Smoked Cauliflower Puree	45
Oysters Kilpatrick Worcestershire Sauce, House Made BBQ Sauce, Smoked Bacon	50

BRIDAL PARTY & "DAY OF" PLATTERS | 20 per person

Allow our Chef to prepare an assortment of tea sandwiches, appetizers, fruits, nuts and artisan cheeses using fresh, seasonal ingredients catered to your tastes.

BUFFETS & BBQS

Minimum of 40 guests. Some buffets may not be appropriate for plaza functions. Children's pricing available.

The Classic BBQ | 24

Grilled-To-Order Black Angus Hamburgers, All-Beef Hot Dogs & Veggie Burgers,
Pretzel Buns, Selection of Cheeses, Toppings & Condiments

Grilled Buttered Corn on the Cob

Yukon Gold Potato Salad

Honey-Dijon Napa Slaw

Fresh Watermelon Wedges

Mexi-Cali-Q | 30

Marinated Tri Tip Steak

Grilled Sea Bass (Market Seasonal Fish upon Request)

Grilled Lime-Marinated Chicken

Corn and Flour Tortillas

Pico de Gallo Salad

Mexican Style Corn on the Cob

Spanish Rice

Refried Pinto Beans

Condiments

Mango Cilantro Salsa, Guacamole, Pico de Gallo, Sautéed Onions & Peppers,
Sour Cream, Shredded Cheese

Churros

Southern Style BBQ | 30

Grilled-To-Order Black Angus Hamburgers, Chipotle Aioli, Sautéed Mushrooms, Caramelized
Onions, Sautéed Peppers, Pretzel Buns, Selection of Cheeses, Toppings & Condiments

Barbecue Basted Free Range Chicken

Sarsaparilla Pulled Pork Sandwiches with Honey-Dijon Napa Slaw

Marinated Portabella "Burgers" With Red Onion Marmalade

Baked Aged Cheddar & Truffle Mac 'n Cheese with Buttery Cracker Crumble

Traditional Caesar Salad

Grilled Corn on the Cob with Tequila-Lime Butter

Jalapeño Cornbread with Honey Butter Spread

BUFFETS & BBQS CONTINUED

California BBQ | 36

Grilled Beef Tri Tip with Chimichurri Sauce

Grilled Fresh Market Fish with Pineapple Citrus Salsa

Barbeque Free Range Chicken

Evergreen Kale Salad with Fresh Cherry Tomatoes, Shaved Parmigianino-Reggiano,
Toasted Pine Nuts & California Red Wine Vinaigrette

Penne Pasta Salad with Fresh Savoy Spinach, Grape Tomatoes, Herbs &
Feta Cheese with Olive Oil & Aged Balsamic Vinegar

Fresh Grilled Seasonal California Vegetables

Rustic Sweet Potato Mash

Fresh Baked Sourdough Rolls & Herbed Butter

Outback Barbi | 42

Seasonal Prawn Kebabs

Grilled Barramundi (Australian Sea Bass)

Marinated Lamb Chops

Caesar Salad with Romaine, Croutons, Bacon Lardon, Hard Boiled Egg, Parmesan Cheese

Rocket (Arugula) Salad with Bell Peppers, Red Onion, Cilantro, Cucumber, Cherry Tomatoes,
Carrots & Balsamic Vinaigrette

Damper

Aussie Campfire Bread

Baked Beans

Roasted Rosemary Potatoes

Seasonal Grilled Veggies

Lamingtons

Sponge Cake Coated in Chocolate and Sprinkled with Toasted Coconut

BUFFETS & BBQS CONTINUED

Wild Game Buffet | 48

Grill Venison Strip Loin

Assorted Wild Game Sausages with Chipotle Bison, Cognac Pheasant, & Wild Boar

Elk Chili

Smoked Trout Salad with Kale, Green Beans, Cotija Cheese, Pine Nuts, Red Onion, Cherry Tomatoes & Citrus Vinaigrette

Garden Salad with Cucumber, Cherry Tomatoes, Carrot, Red Onion, Sunflower Seeds, Red Wine Vinaigrette

Wild Rice Pilaf

Baked Potatoes

Sour Cream, Shredded Cheese, Chives, Bacon

Fresh Baked Sourdough Rolls with Herb Butter

Apple Berry Crumble

BUFFET ADDITIONS

Priced per Person

Local Beer Braised Pulled Pork | 6

Duck with Asian Barbeque Sauce | 10

Grilled Prawn Kebabs | 10

Assorted Game Sausages | 10

Grilled Beef Tenderloin | 10

Smoked Pork Ribs | 12

Choice of Chimichurri, House Made Barbeque, Hoisin Sauce

Whole Pig Luau | 12

Whole Market Fish Cooked Camp Fire Style | 15

Fish Tacos with Toppings & Condiments | 15

Herb Citrus Marinated Quail | 15

Grilled Elk Loin | 18

Marinated Grilled Lamb Chops | 20

Barbequed Lobster Tails | 20

BBQ DESSERTS

Freshly Baked Cookies and Brownies | 4

Seasonal Fruit Crisps | 5

Chocolate-Dipped Fruit and Berries | 6

Prices Do Not Include 7.5% Tax And 20% Service Fee

PLATED DINNERS

Ask the Event Coordinator for information on “family-style” dinners. Children’s meals are available.

SALADS

All plated dinners come with your choice of one of the following salads:

Caesar Salad with Hearts of Romaine

Herb Croutons, Shaved Parmesan & Traditional Garlic Caesar Dressing

Fresh Strawberry Salad

Sliced Strawberries, Mixed Greens, Feta, Roasted Almonds & Red Wine Vinaigrette

Savoy Spinach Salad

Maple Glazed Pecans, Granny Smith Apples, Goat Cheese & Smoked Bacon Vinaigrette

Evergreen House Salad

Dried Cranberries, Shoestring Carrots, Cucumbers, Feta Cheese & Balsamic Vinaigrette

SALAD UPGRADE SELECTIONS

Grilled Asparagus & Arugula Salad | 3

Redwood Hills Goat Cheese, Toasted Hazelnuts, Shaved Fennel, Orange Segments
& Caramelized Shallot Vinaigrette

Organic Tri Color Beet Salad | 3

Watercress & Arugula, Candied Walnuts, Goat Cheese, Shaved Pear, Coriander Beet Reduction & Blood Orange
Vinaigrette

Smoked Salmon Salad | 5

Baby Kale, Cherry Tomatoes, Toasted Pine Nuts, Red onion, Green Beans, Cotija Cheese & Lemon Vinaigrette

Moroccan Salad | 5

Dried Apricots, Arugula, Garbanzo Beans, Toasted Almonds, Red Onions, Red Bell Pepper, Couscous,
Roasted Sweet Potato, Fig-Mint Vinaigrette & Cilantro Honey Yogurt Sauce

ENTREES

Vegetarian | 41

House-Made Potato Gnocchi

Chèvre, Buerre Noisette, Sautéed Purple Kale, Pine Nuts, Figs & Fresh Herbs

Pan Fried French Lentil Cake

Wild Rice, Tomato Relish, Sautéed Dino Kale, Toasted Hazelnuts & Cilantro Oil

Mediterranean Vegan Polenta Rounds

Baba Ganoush, Parsnip Puree, Red Pepper, Zucchini, Squash, Heirloom Spinach & Flaxseed Hemp Pesto

PLATED DINNERS CONTINUED

ENTREES CONTINUED

Poultry | 43

Cornish Game Hen

Sweet Potato Hash, Exotic Mushrooms, Purple Kale, Cranberry Bacon Chutney & Natural Jus

Chicken Roulade

Stuffed With Spinach, Sundried Tomatoes, Camembert Cheese & Prosciutto, Herbed Garlic Mashed Potatoes, Asparagus & Marsala Cream Sauce

Crispy Duck Breast

Smoked Cauliflower Puree, Roasted Baby Potatoes & Broccolini with a Cherry Port Reduction

Beef/Pork | 47

Grilled Beef Tenderloin

Blackberry Bourbon Demi-Glace, Rosemary Smashed Red Potatoes, Rainbow Chard & Sherry Glazed Carrots

Chargrilled Veal Rib Eye

Fried Risotto Cake with Truffle, Sundried Tomato & Assorted Mushrooms, Lemon Rosemary Asparagus & Brandy Cream Sauce

Beer Braised Pork Shoulder

Celery Root Puree, Cannellini Beans, Dried Cherries, Apple Cider Sauce & Jalapeno Gastrique

Grilled Pork Tenderloin Medallions

Goat Cheese Polenta, Sautéed Purple Kale & Brandy Blueberry Reduction

Fish | 49

Herb Parmesan Crusted Halibut

Parmesan-Lime Corn, Roasted Baby Potatoes & Smoked Tomatillo Salsa Verde

Oven Roasted Skuna Bay Salmon

Citrus Herbed Israeli Couscous, Roasted Red Peppers, Preserved Lemons, Heirloom Spinach, Toasted Pine Nuts, Currants & Blood Orange Beure Noisette

Sea Bass

Black Quinoa, Seasonal Roasted Root Vegetables, Butternut Squash Puree, Baby Kale, Beet & Sweet Potato Hay

Exotic/Game | 53

Grilled Elk Loin

White Truffle Mashed Potatoes, Sautéed Spinach & Rainbow Chard, Fried Shallots, & Guinness Blueberry Reduction

Roasted Rack of New Zealand Lamb

Carrot Puree, Roasted Seasonal Root Vegetables, Poached Black Mission Figs & Rosemary Lamb Jus

Braised Venison Shank

Sweet Potato Gnocchi, Carrot, Celery, Onion & Rich Red Wine Tomato Sauce

BEVERAGES

WINE

Wine Pricing is subject to current Wine List Selections. Speak with the Event Coordinator for other wine options. For those wishing to provide their own wine there is a 15 dollar per bottle corkage fee.

BEER

IMPORT/MICRO BOTTLE BEER | 4.5
Corona · Anchor Steam · Newcastle
Alaskan Amber · Stella Artois · Moose Drool

DOMESTIC BOTTLE BEER | 3.5
Bud · Bud Light · Coors · Coors Light · O'Doul's

IMPORT/MICRO KEG BEER | 500
Fat Tire · Sierra Nevada · Heineken · Stone Pale Ale
Hefeweisen · Alley Cat Amber · Kona Longboard

DOMESTIC KEG BEER | 375
Coors Light · Coors · Bud · Bud Light
Pabst Blue Ribbon · MGD

There are 120 sixteen ounce glasses per 15 gallon keg. Heineken kegs are 13 gallons.
Beer selection and availability vary seasonally. Inquire about our current house draft selections.

SPIRITS | Priced by 1.5 ounce alcohol.

	SUPER PREMIUM	PREMIUM	HOUSE
	10	9	7
WHISKEY	Knob Creek Gentleman's Jack Crown SR	Crown Royal Maker's Mark Jameson	Jim Beam Seagram's 7
SCOTCH	The Balvenie 12 yr Glenfiddich 12 yr	Johnny Walker Black	Johnny Walker Red Dewar's
GIN	Bombay Sapphire Bombay Dry	Tanqueray Beefeater	Gordon's
VODKA	Belvedere Grey Goose	Ketel One Absolut	Smirnoff
RUM	Captain Morgan Private Stock	Captain Morgan Malibu	Bacardi Silver
BRANDY	Hennessey	Courvoisier	Paul Mason VSOP
TEQUILA	Patron Silver Cazadores Herradura	Sauza Hornitos	Sauza Silver
LIQUEURS	Grand Marnier Drambuie Amaretto Disaronno	Baileys Godiva Chambord	Kahlua Jagermeister Peach Schnapps

All non-alcoholic mixers (juice/soda/dairy) and garnish are included in the liquor price.
Selection & price are subject to change.

Prices do not include 150 dollar set-up fee and 25 dollar per hour bartender fee.