



2021 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 menus & pricing for various styles of meals. These menus are provided as suggestions and will be refined based on your tastes, desires & seasonal availability.

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

Quinoa Salad

Red Onion, Cucumber, Cherry Tomatoes, Feta Cheese & Meyer Lemon Vinaigrette

Evergreen Napa Slaw

Fresh 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 40 guests. All breakfasts served with Milóne Decaf & Regular Coffees, Selection of Teas, Orange Juice, Apple Juice & Cranberry Juice. There is a complimentary mimosa bar served with Sunrise and Sierra breakfasts.

Light Breakfast | 8

Seasonal Fruit

Assorted Muffins

Continental Breakfast | 14

Seasonal Fruit Assorted Breakfast Pastries including Muffins, Croissants, Danishes & Bagels

Assorted Cereals Including Organic Granola

Assortment of Plain & Fruit Yogurts

BREAKFAST CONTINUED

Sunrise Buffet | 20

Assorted Breakfast Pastries including Muffins, Croissants, Danishes & Bagels
Scrambled Eggs with Fresh Herbs, Cheddar Cheese, Peppers, Onions, Scallions
House Made Biscuits with Peppercorn Sage Gravy
Crispy Applewood Smoked Bacon & Chicken Apple Sausage
Roasted Red Potatoes
Seasonal Fruit
Assorted Cereals including Organic Granola

Sierra Buffet | 22

Assorted Breakfast Pastries including Muffins, Croissants, Danishes & Bagels
French Toast Casserole with Apples & Rum-Plumped Raisins
Goat Cheese, Sundried Tomato & Fresh Herb Frittata
Crispy Applewood Smoked Bacon & Chicken Apple Sausage
Roasted Red Potatoes
Seasonal Fruit
Assorted Cereals Including Organic Granola

BREAKFAST ADDITIONS

Roasted Pork Loin | 5
Apple Cider Hollandaise

Mango Berry Salad | 4
Seasonal Berries, Fresh Mint, Passion Fruit – Lime Dressing

Omelet Action Station | 7
Bacon, Ham, Cheddar Cheese, Mushrooms, Tomatoes, Peppers, Onions & Spinach

Add on Bacon & Scrambled Eggs | 4

BREAKFAST BEVERAGES per bottle of alcohol

Mimosas | 30
Orange, Cranberry, Pineapple & Grapefruit Juices available
Serves 6 people

Bloody Mary Station | 140
Celery, Horseradish, Pickled Vegetables, Olives, Hot Sauce & Limes
Serves 20 people

Irish Coffee | 140
Bailey's & Freshly Whipped Cream
Serves 20 people

HORS D'OEUVRES & PLATTERS

PLATTERS	SMALL LARGE Serves 20 50
Fresh Vegetable Tray Ranch Dressing & Hummus	55 125
Fresh Fruit Tray	55 125
Roasted Vegetable Platter With Pesto, Roasted Red Pepper Hummus & Balsamic Aioli	75 175
California Cheese Board Featuring Assorted Nuts, Dried Fruits, Honeycomb, Crackers & Roasted Garlic Crostini	125 300
Charcuterie Board Chef's Selection of Sliced Cured Meats, Cornichons & Whole Grain Mustard	125 300
Wild Game Sausage Board Assorted Grilled Game Sausages, Warm Sourdough, Savory Onion Jam	150 375

PASSED HORS D'OEUVRES

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

Priced per Person.

1 Hour Cocktail Reception | 15

1.5 Hour Long Cocktail Reception | 17

COLD PASSED HORS D'OEUVRES

Goat Cheese Stuffed Strawberry
Blueberry Lavender Goat Cheese, Toasted Pistachio,
Dried Mint, Strawberry Gastrique

Caprese Skewers
Basil Pesto Marinated Fresh Mozzarella, Cherry
Tomatoes, Olive Oil, Balsamic Reduction

Cucumber Walnut Discs
Fresh Herbs, Sweet Peppers, Mild Red Chile,
Sesame Seeds

Mediterranean Tart
Roasted Red Pepper Hummus, Cherry Pepper, Capers,
Kalamata Olive Relish

Tequila Infused Shrimp Ceviche*
Chili Oil, Micro Cilantro, Brined Radish
*Wild Mushroom Ceviche available

Smoked Filet of Beef Phyllo Cups
Shaved Smoked Beef, Horseradish Chive Cream,
Arugula

Antipasti Skewers
Marinated Manchego Cheese, Queen Olives, Prosciutto,
Cherry Peppers in Escabeche

Seared Ahi Skewers
Pistachio – Wasabi Crust, Pickled Watermelon

HOT PASSED HORS D'OEUVRES

Falafel Fritters
Heirloom Tomato Cucumber Relish, Tahini,
Honey Yogurt Sauce

Truffled Potato Croquettes
Whipped Russet Potatoes, Herbs,
Ruby Port Reduction

Prosciutto Wrapped Asparagus
Garlic, Asparagus, Prosciutto

Elk Meatballs
Bourbon Barbeque Sauce

Braised Pork Belly Steam Bun
Local Braised Pork Belly, Caramelized Fennel, Tart
Apples, Pickled Garlic Yogurt Sauce

Mini Crab Cakes
Seasonal Chutney & Watercress

Duck Confit Mini Tacos
Avocado, Pickled Radish, Cilantro, Onion

Prices Do Not Include Current Tuolumne County Sales Tax and 22% Service Fee

BRIDAL PLATTERS & DAY OF PLATTERS

Bridal platter delivery no earlier than 10am

Choose 3 Options for the Whole Group | 20 per person

Fresh Berry Parfait

House Made Granola, Berries, Greek Yogurt, Honey Drizzle

Focaccia Breakfast Sliders

Fried Egg, Applewood Bacon, Arugula, Roasted Garlic Aioli, Smoked Gouda, Tomato Chutney

Breakfast Burritos

Chorizo, Scrambled Eggs, Black Beans, Tillamook Cheddar, Pico De Gallo, Roasted Tomato Salsa

Glavlax Canapés

House Cured Smoked Salmon, Capers, Shallots, Herbed Cream Cheese, Mini Bagels

Fresh Fruit Platter

Fresh Vegetable Platter

Carrots, Peppers, Cauliflower, Broccoli, Tomatoes, Celery, Cucumbers with Ranch & Hummus

Chicken Salad Sliders

Mini Brioche Buns, Waldorf Dressing, Chicken, Cranberries, Celery, Sorrel

Stuffed Jalapeños

Herbed Cream Cheese, Jalapeños, Bacon

Mediterranean Platter

Hummus, Charred Cherry Peppers, Marinated Olives, Manchego, Pita Toast Points

Charcuterie Board

Selection of Cured Meats & Crostinis

Cheese Board

Selection of Cheeses & Artisan Crackers

Chocolate Dipped Dried Fruit & Fresh Berries

BRIDAL PLATTER BEVERAGES | per bottle of alcohol

Mimosas | 30

Orange, Cranberry, Pineapple & Grapefruit Juices Available

Serves 6 people

BUFFETS & BBQS

Minimum 50. Maximum 140 for Plaza Functions.

Southern Style BBQ | 30 Not Available for Wedding Receptions

Grilled-To-Order Black Angus Hamburgers

Sautéed Mushrooms, Caramelized Onions, Sautéed Peppers, Pretzel Buns, Cheeses, Toppings & Condiments

Grilled Chicken with Honey Peach BBQ Sauce

Pulled Pork Sandwiches with Honey-Dijon Slaw

Portabella “Burgers” Stuffed with Quinoa, Spinach, Sundried Tomatoes & Pesto

Five Cheese Mac ‘n Cheese with Parmesan Crumble

Traditional Caesar Salad

Grilled Sweet Corn with Garlic Chive Butter

Cornbread with Charred Corn Bits Topped with Lavender Honey

Mexi-Cali-Q | 34 Not Available for Wedding Receptions

Grilled Flank Steak with Chimichurri Sauce

Grilled Sea Bass al Mojo de Ajo (Seasonal Market Fish upon Request)

Light Garlic, Chili & Cilantro Marinade

Jicama Salad

Pomegranate, Orange, Cilantro, Mixed Greens, Chili Lime Vinaigrette

Mexican Style Corn on the Cob

Spanish Rice

Refried Pinto Beans

Corn & Flour Tortillas

Condiments

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

California BBQ | 38

Spice Crusted Tri Tip with Herbed Mushrooms

Grilled Seasonal Market Fish with Avocado & Jalapeno Slaw

Lemon Herbed Roasted Chicken

Evergreen Kale Salad

Cherry Tomatoes, Shaved Parmesan, Toasted Pine Nuts, Red Wine Vinaigrette

Penne Pasta Salad

Arugula, Charred Grape Tomatoes, Haricot Verts, Feta Cheese, Olive Oil & White Balsamic Vinegar

Fresh Grilled Seasonal California Vegetables

Rustic Sweet Potato Mash

Sourdough Baguette & Herbed Butter

Prices Do Not Include Current Tuolumne County Sales Tax and 22% Service Fee

BUFFETS & BBQS CONTINUED

Minimum 50. Maximum 140 for Plaza Functions.

Hawaiian BBQ | 42

Pulled Pork with Pineapple BBQ Sauce

Grilled Teriyaki Chicken

Mahi Mahi with Mango Salsa

Soy Ginger Marinated Vegetables & Tofu Kebabs

Baked Beans

Coleslaw

Radicchio, Napa Cabbage, Heirloom Baby Carrots, Green Onion, Grilled Mango, Sesame Seeds, Chili Lime Dressing

Macaroni Salad

Fresh Grilled Seasonal Vegetables

Wild Game Buffet | 46

Grilled Venison Chops

Lemon & Herb Glazed Cornish Game Hen

Smoked Trout Salad

Grilled Radicchio, Frisée, Fresh Herbs, English Peas, Fingerling Potatoes, Chardonnay Vinaigrette

Garden Salad

Cucumber, Cherry Tomatoes, Carrot, Red Onion, Sunflower Seeds, Red Wine Vinaigrette

Fresh Grilled Seasonal Vegetables

Elk Chili

Baked Potato

Sour Cream, Shredded Cheese, Chives, Bacon

Sourdough Baguette & Herbed Butter

DESSERT PLATTERS

	SMALL LARGE
	Serves 20 Serves 50
Fresh Baked Chocolate Chip Cookies	35 70
Fresh Baked Triple Chocolate Brownies	35 70
Bavarian Cream Stuffed Churros	35 70
Berry Bars	40 80

FAMILY STYLE DINNERS

Items will be served on large platters to be passed at the table.

FAMILY STYLE | 52

SALADS | Choose One of the Following

Caesar

Torn Sourdough Croutons, Shaved Parmesan, Cherry Tomatoes, Caesar Dressing

Seasonal Berry

Mixed Greens, Seasonal Berries, Feta Cheese, Roasted Almonds, Champagne Vinaigrette

Spinach

Maple Glazed Pecans, Granny Smith Apples, Goat Cheese, Caramelized Shallot Dressing

Evergreen House

Mixed Greens, Dried Cranberries, Shoestring Carrots, Cucumbers, Feta Cheese, Balsamic Vinaigrette

Arugula

Orange Supremes, Roasted Beets, Goat Cheese, Toasted Pepitas, Citrus Vinaigrette

ACCOMPANIMENTS | Choose Two of the Following

Charred Green Beans

Grilled Asparagus

Roasted Fingerling Potatoes

Spinach and Fingerling Potato Hash

Farro Pilaf

Sugar Snap Peas

Caramelized Parsnip & Cauliflower Puree

Roasted Garlic Mashed Potatoes

Sauteed Purple Kale and Sundried Potatoes

ENTRÉES | Choose Up to Three of the Following

Sun Dried Tomato & Asparagus Arancini

Pan Seared Salmon

Chicken Picatta

Rosemary Smoked Duck Breast

Pecan Crusted Pork Tenderloin with Bourbon Honey Mustard Sauce

Beef Filet with Herb Infused Demi-Glace

Rib Eye Au Poivre with Pink Peppercorn Sauce

PLATED DINNERS

SALADS

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

Caesar

Torn Sourdough Croutons, Shaved Parmesan, Cherry Tomatoes, Caesar Dressing

Seasonal Berry

Mixed Greens, Mixed Berries, Feta Cheese, Roasted Almonds, Champagne Vinaigrette

Spinach

Maple Glazed Pecans, Granny Smith Apples, Goat Cheese, Caramelized Shallot Dressing

Evergreen House

Mixed Greens, Dried Cranberries, Shoestring Carrots, Cucumbers, Feta Cheese, Balsamic Vinaigrette

Arugula

Orange Supremes, Roasted Beets, Goat Cheese, Toasted Pepitas, Citrus Vinaigrette

ENTREES

Vegetarian | 42

Baked Polenta

Gorgonzola Cheese, Sautéed Figs, Beet, Wild Mushrooms, Braised Leeks, Arugula,
Ver Jus-White Balsamic Reduction

Farro Florentine

Cannellini Beans, Swiss chard, Sun Dried Tomatoes, Arugula, Smoked Heirloom Tomato,
Walnut - Spinach Pesto

Sun Dried Tomato & Asparagus Arancini

Sautéed Spinach, Wild Mushroom, Toasted Pine Nut, Sofrito Sauce, Shaved Manchego Cheese

Poultry | 46

Cornish Game Hen

Lime Glazed Garlic & Herb Roasted Game Hen, Roasted Corn, Charred Green Beans, Fingerling Potato Hash

Chicken Picatta

Citrus Mashed Potato, Sautéed Purple Kale & Sundried Tomatoes, Herbed Caper Sauce

Rosemary Smoked Duck Breast

Puree of Parsnip & Potatoes, Charred Broccolini, Cherry Port Reduction

Beef/Pork | 49

Beef Filet

Herb Infused Demi-Glace, Roasted Garlic Mashed Potatoes, Fire Roasted Tomatoes, Grilled Asparagus

Rib Eye Au Poivre

Roasted Fingerlings, Sautéed Mushrooms, Haricot Vert, Green & Pink Peppercorn Sauce

Bone-In Pork Chop

Cider Brined, Caramelized Parsnip & Cauliflower Puree, Sautéed Baby Spinach,
Blackberry Grand Marnier Gastrique

Pecan Crusted Pork Tenderloin

Apple & Smoked Gouda Mash, Charred Fennel, Bourbon Honey Mustard

PLATED DINNERS CONTINUED

Fish | 50

Grilled Barramundi

Cilantro Wild Rice, Bok Choy, Chilies, Charred Scallions, Ginger Lime Sauce

Pan Seared Salmon

Roasted Corn, Spinach & Fingerling Potato Hash, Garlic, Salsa Verde

Grilled Sea Bass

Farro Pilaf, Sugar Snap Peas, Arugula, Watermelon Radish, Blood Orange Coulis

Exotic/Game | 55

Venison Chop

Smashed Red Potatoes, Broccolini, Heirloom Baby Carrots, Guinness Demi-Glace

Herb Crusted Rack of Lamb

Roasted Root Vegetables, Red Wine Poached Figs, Rosemary Lamb Jus

Roasted Quail

Lemon Rosemary Glaze, Farro Pilaf, Wild Mushrooms, Heirloom Cherry Tomatoes, Feta Cheese, Baby Kale

CHILDREN MEALS

Macaroni & Cheese, Chicken Tenders, Sautéed Vegetables | 17

Children Portion of Plated Entrees and Buffets

Ages 7-12 discounted 50%, Ages 3-6 Discounted 70%

LATE NIGHT FARE

Late Night Snacks

Available at 10pm in the Tavern. Must be ordered in advance.

Cheese Quesadillas and Chips | 5

Salsa, Guacamole & Sour Cream

Macaroni & Cheese and Sliders | 7

Bison Chili and Cornbread | 10

Wild Rice, Hominy, Smoked Cheddar, Sour Cream & Green Onion

BEVERAGES

WINE | Priced per bottle

Wine pricing is subject to current wine list selections. For those wishing to provide their own wine there is a 15 dollar per bottle corkage fee. Wine may also be selected from the Tavern menu, a 20 percent discount will be applied.

Sparkling Wine

Zardetto Prosecco | 30
Brut, Conegliano, Italy

Mas Fi Cava | 21
Brut, Cava, Spain

Graham Beck Sparkling Rosé | 39
Brut Rosé, South Africa

White Wine

Terra Noble Sauvignon Blanc | 21
Central Valley, Chile

Yosemite Cellars Grenache Rose | 21
Groveland, California

Dante Chardonnay | 21
California

Sean Minor 4Bears Chardonnay | 23
Paso Robles, California

Red Wine

Dante Pinot Noir | 21
California

Claiborne & Churchill Pinot Noir | 36
Edna Valley, California

Dante Cabernet Sauvignon | 21
California

Ancient Peaks Cabernet Sauvignon | 36
Paso Robles, California

Borsao Berola | 29
Spain

BEER

Import/Micro Bottle Beer | 5.5

Import/Micro Keg Beer | 500

Domestic Bottle Beer | 4.5

Domestic Keg Beer | 375

There are 120 sixteen ounce glasses per 15 gallon keg.
Beer selection & availability vary seasonally.

BEVERAGES CONTINUED

Spirits | Priced Per Drink. Specific Liquors are Subject to Change

	<u>SUPER PREMIUM</u>	<u>PREMIUM</u>	<u>HOUSE</u>
	13	10	9
WHISKEY	Knob Creek Bulliet	Crown Royal Maker's Mark Jameson	Jim Beam
SCOTCH	Balvenie 12 yr Glenfiddich 12 yr	Johnny Walker Black	Dewar's
GIN	Bombay Sapphire Bombay Dry	Tanqueray	Gordon's
VODKA	Belvedere Grey Goose	Ketel One Absolut	Smirnoff
RUM	Captain Morgan Private Stock	Captain Morgan Malibu	Bacardi Silver
BRANDY	Hennessey	Courvoisier	Paul Masson VS
TEQUILA	Patron Silver Herradura	Sauza Hornitos Cazadores	Cimarron
LIQUEURS	Grand Marnier Amaretto Disaronno	Baileys Godiva	Kahlua Peach Schnapps

UNLIMITED BAR PACKAGES*

<u>LEVEL I</u>	<u>LEVEL II</u>	<u>LEVEL III</u>
60	65	75
4 wines averaging \$28 per bottle- Includes wine at the tables and bar	Includes Level I tier plus the addition of: 4 wines averaging \$28 per bottle	Includes Level II tier plus the additional of: 4 wines averaging \$28 per bottle
(2) Microbrewed Kegs	Mas Cava Champagne at bar	Shots allowed
Full Unlimited Premium Bar (No Shots)	Zardetto Prosecco Champagne Toast	

Signature Cocktail pricing varies based on selections

All non-alcoholic mixers (juice/soda/dairy) and garnish are included in the liquor prices.

Prices do not include 150 dollar set-up fee and 40 dollar per hour bartender fee.

*Bar setup and bartender fee waived for unlimited bar package