



Lake Natoma Inn
HOTEL & CONFERENCE CENTER

Banquet Menu

702 Gold Lake Drive
Folsom CA 95630



BREAKFAST BUFFETS

All Breakfast Buffets include Chilled Orange Juice, Fresh Brewed Gourmet Coffee, Decaffeinated Coffee, And a Selection of Hot Teas

Continental Buffet \$13.95

Variety of Fresh Baked Muffins and Pastries (based on 1.5 pieces per person), Butter and Preserves, And a Sliced Fresh Seasonal Fruit Display

The Wall Street Continental \$15.95

Variety of Fresh Baked Muffins and Pastries, Bagels with Cream Cheese (based on 1.5 pieces per person), Butter and Preserves, Assorted Fruit Yogurts, and a Sliced Fresh Seasonal Fruit Display

Healthy Fresh Start \$16.95

Vanilla Yogurt, Strawberries, Apples, Mandarin Oranges, Blueberries, Blackberries, and Sun-Dried Fruits, Granola, Honey, and Raisins

French Toast and Waffle Bar \$17.95

(Minimum of 25 people)

Assortment of Blueberry, Blackberry, and Cinnamon Apple Compotes, Sliced Fresh Strawberries, Powdered Sugar, Flavored Syrups, Bacon, and Sausage (2 pieces of each per person),

Huevos Ranchero Breakfast Buffet \$18.95

(Minimum of 25 people)

Fluffy Scrambled Eggs, Breakfast Potatoes, Spicy Ground Sausage, Refried Beans, Assortment of Shredded Cheeses, Salsa, Warm Tortillas, and a Sliced Fresh Seasonal Fruit Display

All American Buffet \$19.95

(Minimum of 25 people)

Variety of Fresh Baked Muffins and Pastries (based on 1.5 pieces per person), Butter and Preserves, a Sliced Fresh Seasonal Fruit Display, Fluffy Scrambled Eggs, Crisp Bacon Strips, Sausage Links (2 pieces each per person), And Breakfast Potatoes

PLATED BREAKFAST

Sutter Street \$19.95

Fluffy Scrambled Eggs, Choice of Bacon, Ham or Sausage, Breakfast Potatoes, A Basket of Fresh Baked Muffins and Pastries (based on 1.5 pieces per person), Butter and Preserves, a Fresh Fruit Salad, Chilled Orange Juice, Fresh Brewed Gourmet Coffee, Decaffeinated Coffee and a Selection of Hot Teas



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A LA CARTE BEVERAGES

Fresh Brewed Gourmet Coffee, Decaffeinated Coffee, and Assorted Teas	\$39.00 per gallon
Brewed Tropical Iced Tea	\$35.00 per gallon
Juices: <i>Orange, Tomato, Grapefruit, and Cranberry</i>	\$29.00 per pitcher
Fruit Punch or Lemonade	\$33.00 per gallon
Martinelli's Sparkling Cider	\$15.00 per bottle
Sodas: <i>Regular, Diet, and Caffeine Free</i>	\$3.25 each
Bottled Water	\$3.50 each
Red Bull: <i>Regular & Sugar Free</i>	\$4.00 each
Individual Cartons of Milk	\$2.00 each

A LA CARTE BREAKFAST ITEMS

Variety of Fresh Baked Muffins and Pastries	\$30.00 per dozen
Bagels and Cream Cheese	\$30.00 per dozen
Sliced Fresh Seasonal Fruit Display	\$4.25 per person
Whole Fresh Fruit	\$1.75 each
Assortment of Cold Cereals and Milk	\$3.50 each
Assortment of Fruit Yogurts	\$3.50 each
Granola Bars	\$3.25 each

A LA CARTE SNACKS

Assorted Freshly Baked Cookies	\$30.00 per dozen
Double Fudge Chocolate Brownies	\$30.00 per dozen
Bite-Size Candy Bars	\$3.00 per person
Rice Krispies Treats	\$19.00 per dozen
Spicy Bar Mix (<i>each bag serves 12</i>)	\$25.00 per bag
Freshly Popped Popcorn	\$3.00 per person
Mixed Nuts (<i>each bowl serves 10</i>)	\$28.00 per bowl
Soft Jumbo Pretzels with Mustard	\$28.00 per dozen
White Corn Tortilla Chips with Salsa	\$4.00 per person
White Corn Tortilla Chips with Salsa and Guacamole	\$5.50 per person
Chocolate Covered Strawberries	\$42.00 per dozen



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PLANNER PACKAGES

Planner Package 1 \$39.95

(Minimum of 10 people)

Breakfast

Sliced Fresh Seasonal Fruit Display, Variety of Fresh Baked Muffins and Pastries (based on 1.5 pieces per person), Butter and Preserves, Chilled Orange Juice, Fresh Brewed Gourmet Coffee, Decaffeinated Coffee, and a Selection of Hot Teas

Mid Morning Refresh

Fresh Brewed Gourmet Coffee, Decaffeinated Coffee, and a Selection of Hot Teas

Lunch Buffet

Sandwich Buffet

Served with Potato Salad, Basket of Individual Bags of Chips, and Iced Tea

Please select a maximum of two Sandwiches from the following list:

- Smoked Turkey with Swiss Cheese on Whole Wheat
- Ham & Turkey with Provolone Cheese on a Croissant
- Roast Beef with Pepper Jack Cheese on a French Roll
- Vegetarian with Jack Cheese on Wheat Bread
- Pastrami with Swiss Cheese on Rye

Mustard and Mayonnaise on the side

OR (with a minimum of 20 people)

Asian Buffet

Oriental Salad,
Mandarin Orange Chicken,
Fried Rice,
and Steamed Vegetables

Fajitas Buffet

Tortilla Salad, Chicken Fajitas Bar
with Black Olives, Salsa, Lettuce, Cheese,
Sour Cream, Guacamole, Soft Flour
Tortillas, Spicy Refried Beans and Spanish Rice

Italian Buffet

Traditional Pre-Tossed Caesar Salad,
Meat Lasagna,
Seasonal Vegetables, and
Garlic Bread

Afternoon Break

Assortment of Freshly Baked Cookies and Double Fudge Chocolate Brownies, Freshly Popped Popcorn, Bottled Water and Assorted Sodas

Planner Package 2 \$22.95

Breakfast

Sliced Fresh Seasonal Fruit Display, Variety of Fresh Baked Muffins and Pastries (based on 1.5 pieces per person), Butter and Preserves, Chilled Orange Juice, Fresh Brewed Gourmet Coffee, Decaffeinated Coffee, and a Selection of Hot Teas

Mid Morning Refresh

Fresh Brewed Gourmet Coffee, Decaffeinated Coffee, and a Selection of Hot Teas

Afternoon Break

Assortment of Freshly Baked Cookies and Double Fudge Chocolate Brownies, Freshly Popped Popcorn, Bottled Water and Assorted Sodas



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LITE LUNCHEON MENU

*** Maximum of Two Selections. Higher priced item prevails. ***

Salads

Plated Salad is served with Chef's Bread Basket and Butter and Tropical Iced Tea

Asiago Caesar Salad \$14.95

Romaine Lettuce, Zesty Caesar Dressing with Fresh Asiago Cheese and Garlic Croutons

Add Sliced Chicken Breast **\$2.00**

Add Bay Shrimp **\$3.00**

Italian Chicken Salad \$16.95

Thinly sliced Chicken Breast tossed with Romaine Lettuce, Tomatoes, Croutons, Olives, and Artichoke Hearts topped with Parmesan Cheese and Sweet Pesto Vinaigrette

Baja Chicken Salad \$16.95

Mixed Greens, Tomatoes, Red Peppers, Black Beans, and Scallions topped with Tequila-Lime Marinated Chicken Breast, Cilantro Vinaigrette, and White Corn Tortilla Strips

Asian Chicken Salad \$16.95

Napa Cabbage with Snow Peas, Carrots, Bell Peppers, Celery with Grilled Chicken, Fried Won Ton Strips and Asian Dressing

Cobb Salad \$17.95

Mixed Greens layered with Diced Turkey, Crumbled Bacon, Egg, Black Olives, Tomatoes, Avocado, and Bleu Cheese, served with Choice of Dressing



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Lake Natoma Inn
Lakeside & Professional Services

LITE LUNCHEON MENU

*** Maximum of Two Selections ***

Sandwiches

Plated Sandwich is served with Potato Salad, Individual Bag of Chips and Tropical Iced Tea

Smoked Turkey Sandwich \$15.95

Lettuce, Tomato, and Swiss Cheese on Whole Wheat Bread

Pastrami on Rye \$15.95

Lettuce, Tomato, and Swiss Cheese on Rye Bread

Peppered Roast Beef \$15.95

Lettuce, Tomato, and Pepper Jack Cheese on a French Roll

Ham & Turkey \$15.95

Lettuce, Tomato, and Provolone Cheese on a Croissant

Submarine Sandwich \$15.95

Traditional Deli Sandwich with Turkey, Ham, Roast Beef, Monterey Jack and Cheddar Cheeses, Lettuce, and Tomato On a French Roll

Vegetarian Sandwich \$15.95

Monterey Jack Cheese, Lettuce, Tomato, Cucumber, Avocado, Carrots, and Alfalfa Sprouts on Whole Wheat Bread

Box Lunches \$20.95

Choose up to 2 Sandwiches from the list above.

All Box Lunches include an Individual Bag of Chips, Freshly Baked Cookie, Whole Seasonal Fruit, and a Soft Drink

Hot Sandwiches

Plated Sandwich is served with French Fries or an individual Bag of Chips, and Tropical Iced Tea

Grilled Chicken Sandwich \$16.95

Topped with Monterey Jack Cheese and Avocado on a French Roll

Gold Rush Steak Sandwich \$17.95

New York Steak served open-faced on a French Roll and topped with Onion Rings



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Lake Natoma Inn
Lakeside & Conference Center

LUNCH ENTRÉE MENU

*** Maximum of Two Selections. Higher priced item prevails. ***

All Plated Entrees include a Mixed Green Salad with House Dressing, Appropriate Starch and Fresh Seasonal Vegetables, Chef's Bread Basket and Butter, Fresh Brewed Gourmet Coffee, Decaffeinated Coffee, and Tropical Iced Tea.

For an additional \$1.75 per person, you may substitute a Caesar or Spinach Salad.

Roasted Mediterranean Raviolis \$16.95

Filled with Spinach, Mushrooms, Red Peppers, Tomatoes and Garlic. Blended with Mozzarella, Ricotta And Romano Cheeses and served with Sage Butter Sauce

Lake Natoma Chicken \$19.95

Layered with Prosciutto and Gruyere Cheese and Topped with Herbed Cream Sauce
Served with Garlic and Chive Mashed Potatoes

Chicken Piccata \$18.95

With Lemon Butter Caper Sauce
Served with Garlic and Chive Mashed Potatoes

Asian Chicken \$18.95

With Hoisin Lime Sauce and Grilled Pineapple
Served with Fried Rice

Chicken with Roasted Mushrooms \$18.95

With Garlic and Balsamic Demi Glaze
Served with Garlic and Chive Mashed Potatoes

Roasted Pork Loin \$19.95

With a Sweet Apricot Glaze
Served with Garlic and Chive Mashed Potatoes

Natoma Baked Salmon \$21.95

with Lemon Dill Sauce
Served with Rice Pilaf

Herb Crusted Tilapia \$21.95

with Tropical Mango Salsa
Served with Rice Pilaf

Slow Roasted Prime Rib \$27.95

with Au Jus and Creamy Horseradish Sauce
Served with Garlic and Chive Mashed Potatoes
(Minimum of 15 people)

Marinated London Broil \$22.95

Sliced and Served with Mushroom Marsala Sauce
Served with Garlic and Chive Mashed Potatoes

Petite Filet and Prawns \$35.95

Petite Filet Mignon with Peppered Brandy Sauce, and 3 (three) Grilled Prawns with Butter Garlic Sauce
Served with Garlic and Chive Mashed Potatoes

Petite Filet and Chicken Breast \$33.95

Petite Filet Mignon with Peppered Brandy Sauce paired with Chicken in Champagne Cream Sauce
Served with Garlic and Chive Mashed Potatoes

Add Dessert for \$3.50 per person

Please Select One Dessert

Carrot Cake, Cheesecake with Berry Sauce, Chocolate Indulgence Cake, or Dark Chocolate Mousse



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LUNCH BUFFETS

(Minimum of 15 People)

All Buffets include Fresh Brewed Gourmet Coffee, Decaffeinated Coffee, and Tropical Iced Tea

Pasta Buffet \$17.95

Your choice of Mixed Green Salad with House Dressing or Traditional Caesar Salad, Pasta with Your choice of two sauces from Alfredo, Creamy Pesto, or Marinara, Steamed Vegetables and Garlic Bread

Deli Buffet \$22.95

Mixed Green Salad with House Dressing, Potato Salad, Turkey, Ham, Roast Beef, Monterey Jack, Cheddar and Swiss Cheeses, Assorted Breads and Rolls, Tomatoes, Lettuce, Onions, Pickles, Pepperoncini, Mustard, Mayonnaise, Individual Bags of Chips, and a Variety of Freshly Baked Cookies

Add Meat or Meatballs to any sauce for

\$2.00 per person

The Gold Miner \$21.95

Mixed Green Salad with House Dressing, Potato Salad, Hamburgers, Grilled Chicken Breasts, Monterey Jack, Cheddar & Swiss Cheeses, Mustard, Mayonnaise, Sliced Tomatoes, Lettuce, Red Onions, Pickles, Pepperoncini, Chef's Bread Basket and Butter, And a Variety of Freshly Baked Cookies

Lakeside Salad Buffet \$21.95

Mixed Greens, Baby Spinach, Romaine Lettuce, Marinated Grilled Chicken, Ham, Tomatoes, Cucumber, Bacon, Hard Boiled Egg, and Croutons with a Variety of Dressings, Pesto Pasta Salad, and a Variety of Freshly Baked Cookies and Chocolate Brownies

Grilled Sandwich Bar \$21.95

Mixed Green Salad with House Dressing and Italian Primavera Pasta Salad

Please Select 2 of the Following:

- Steak with Onions, Peppers, and Mushrooms
- Meatballs with Marinara Sauce
- Sliced Marinated Chicken Breast
- Vegetarian

Assorted Sliced and Grated Cheeses, Lettuce, Tomatoes, and Onions,

Variety of Freshly Baked Cookies



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LUNCH BUFFETS

(Minimum of 25 People)

All Buffets include Fresh Brewed Gourmet Coffee, Decaffeinated Coffee, and Tropical Iced Tea

The Natoma Crossing \$26.95

Mixed Green Salad with House Dressing, Potato Salad, Cole Slaw, Grilled Tri-Tip and BBQ Chicken, Corn with Red and Green Bell Peppers, BBQ Beans, Jalapeno Cornbread, and Peach Cobbler

The Lakes Buffet \$26.95

Mixed Green Salad with House Dressing, Italian Primavera Pasta Salad, Chicken Marsala, Flat Iron Steak, Garlic and Chive Mashed Potatoes, Fresh Seasonal Vegetables, Chef's Bread Basket and Butter, Cheesecake with Berry Sauce, and Chocolate Cake

Venetian Buffet \$26.95

Pre-Tossed Asiago Caesar Salad, Antipasto Salad, Penne Pasta topped with a Basil Marinara Sauce, Salmon with a Lemon Dill Cream Sauce, Grilled Chicken Breast on Pasta topped with Pesto Sauce, Fresh Seasonal Vegetables, Chef's Bread Basket And Butter, and Tiramisu

Folsom Buffet \$26.95

Italian Primavera Pasta Salad, Mixed Green Salad with House Dressing, Baked Salmon with a Lemon Dill Cream Sauce, Champagne Chicken, Rice Pilaf, Fresh Seasonal Vegetables, Chef's Bread Basket and Butter and Cheesecake with Berry Sauce

Asian Buffet \$23.95

Oriental Salad, Cucumber Salad, Mandarin Orange Chicken, Sweet & Sour Pork Loin, Chow Mein with Vegetables, Fried Rice, Stir-Fried Vegetables, Egg Rolls with Sweet Chili Sauce, and Fortune Cookies

Fiesta Buffet \$23.95

Fiesta Garden Salad with Ranch Dressing, Cheese, Enchiladas, Cilantro Grilled Chicken Taco Bar with Lettuce, Black Olives, Salsa, Cheese, Sour Cream, and Guacamole, Spicy Refried Beans, Spanish Rice, Soft Flour Tortillas and Cinnamon Sugar Crisps

Mediterranean Buffet \$26.95

Baby Greens with Roasted Tomato Vinaigrette, Italian Orzo Salad, Penne Pasta with Sun-Dried Tomatoes and Pine Nuts, Grilled Chicken with Artichoke Hearts, Kalamata Olives and Roasted Garlic, Baked Salmon with Braised Fennel and Tomatoes, Rosemary Roasted Potatoes, Balsamic Grilled Vegetables, Chef's Bread Basket and Butter, and Tiramisu



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REFRESHMENT BREAKS

The Cookie Monster \$10.95

Assortment of Freshly Baked Cookies,
Double Fudge Chocolate Brownies,
Fresh Brewed Gourmet Coffee, Decaffeinated Coffee,
Bottled Water and Assorted Sodas

The Seventh Inning Stretch \$10.95

Freshly Popped Popcorn,
Mini Corn Dogs with Mustard,
Cracker Jacks, Red Licorice,
And Assorted Sodas

Naturally Folsom \$10.95

Fresh Vegetable Display with Ranch Dip,
Whole Fresh Fruit, Trail Mix,
Bottled Water and an Assortment of Herbal Teas

Matinee Time \$10.95

Soft Jumbo Pretzels with Mustard,
Fresh Buttered Popcorn, Individual Movie Candy,
And Assorted Sodas

South of the Border \$11.95

Nacho Bar with
White Corn Tortilla Chips,
Warm Nacho Cheese Sauce, Salsa, Fresh Guacamole, Jalapenos,
Black Olives, Sour Cream,
And Assorted Sodas



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DINNER ENTRÉE MENU

*** Maximum of Two Selections. Higher priced item prevails. ***

All Plated Entrees include a Mixed Green Salad with House Dressing, Appropriate Starch and Fresh Seasonal Vegetables, Chef's Bread Basket & Butter, Fresh Brewed Gourmet Coffee, Decaffeinated Coffee, and Tropical Iced Tea.

For an additional \$1.75 per person, you may substitute a Caesar or Spinach Salad.

Roasted Mediterranean Raviolis \$21.95

Filled with Spinach, Mushrooms, Red Peppers, Tomatoes and Garlic. Blended with Mozzarella, Ricotta And Romano Cheeses and served with Sage Butter Sauce

Lake Natoma Chicken \$26.95

Layered with Prosciutto and Gruyere Cheese and Topped with Herbed Cream Sauce
Served with Garlic and Chive Mashed Potatoes

Chicken Piccata \$24.95

With Lemon Butter Caper Sauce
Served with Garlic and Chive Mashed Potatoes

Asian Chicken \$24.95

With Hoisin Lime Sauce and Grilled Pineapple
Served with Fried Rice

Chicken with Roasted Mushrooms \$24.95

With Garlic and Balsamic Demi Glaze
Served with Garlic and Chive Mashed Potatoes

Roasted Pork Loin \$24.95

With Sweet Apricot Glaze
Served with Garlic and Chive Mashed Potatoes

Natoma Baked Salmon \$27.95

with Lemon Dill Sauce
Served with Rice Pilaf

Herb Crusted Tilapia \$27.95

with Tropical Mango Salsa
Served with Rice Pilaf

Slow Roasted Prime Rib \$34.95

with Au Jus and Creamy Horseradish Sauce
Served with Garlic and Chive Mashed Potatoes
(Minimum of 15 people)

Marinated London Broil \$27.95

Sliced and Served with Mushroom Marsala Sauce
Served with Garlic and Chive Mashed Potatoes

Petite Filet and Prawns \$44.95

Petite Filet Mignon with Peppered Brandy Sauce and 3 (three) Grilled Prawns with Butter Garlic Sauce
Served with Garlic and Chive Mashed Potatoes

Petite Filet and Chicken Breast \$33.95

Petite Filet Mignon with Peppered Brandy Sauce paired with Chicken in Champagne Cream Sauce
Served with Garlic and Chive Mashed Potatoes

Add Dessert for \$3.50 per person

Please Select One Dessert

Carrot Cake, Cheesecake with Berry Sauce, Chocolate Indulgence Cake, or Dark Chocolate Mousse



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DINNER BUFFETS

(Minimum of 25 People)

All Buffets include Fresh Brewed Gourmet Coffee, Decaffeinated Coffee, and Tropical Iced Tea

The Natoma Crossing \$31.95

Mixed Green Salad with House Dressing,
Potato Salad, Cole Slaw, Grilled Tri-Tip and BBQ
Chicken, Corn with Red and Green Bell Peppers
BBQ Beans, Jalapeno Cornbread, and Peach
Cobbler

The Lakes Buffet \$31.95

Mixed Green Salad with House Dressing, Italian
Primavera Pasta Salad, Chicken Marsala, Flat Iron
Steak, Garlic and Chive Mashed Potatoes, Fresh
Seasonal Vegetables, Chef's Bread Basket and
Butter, Cheesecake with Berry Sauce, and Chocolate
Cake

Venetian Buffet \$31.95

Pre-Tossed Asiago Caesar Salad, Antipasto Salad,
Penne Pasta topped with a Basil Marinara Sauce,
Salmon with a Lemon Dill Cream Sauce, Grilled
Chicken Breast on Pasta topped with Pesto Sauce,
Fresh Seasonal Vegetables, Chef's Bread Basket and
Butter and Tiramisu

Folsom Buffet \$31.95

Italian Primavera Pasta Salad, Mixed Green Salad
with House Dressing, Baked Salmon with a Lemon
Dill Cream Sauce, Champagne Chicken, Rice Pilaf,
Fresh Seasonal Vegetables, Chef's Bread Basket and
Butter, and Cheesecake with Berry Sauce

Asian Buffet \$28.95

Oriental Salad, Cucumber Salad, Mandarin Orange
Chicken, Sweet and Sour Pork Loin, Chow Mein
With Vegetables, Fried Rice, Stir-Fried Vegetables,
Egg Rolls with Sweet Chili Sauce, and Fortune Cookies

Fiesta Buffet \$28.95

Fiesta Garden Salad with Ranch Dressing, Cheese
Enchiladas, Cilantro Grilled Chicken Taco Bar with,
Lettuce, Black Olives, Salsa, Cheese, Sour Cream, and
Guacamole, Spicy Refried Beans, Spanish Rice, Soft
Flour Tortillas and Cinnamon Sugar Crisps

Mediterranean Buffet \$31.95

Baby Greens with Roasted Tomato Vinaigrette, Italian Orzo Salad, Penne Pasta with Sun-Dried Tomatoes and Pine Nuts, Grilled
Chicken Breast with Artichoke Hearts, Kalamata Olives and Roasted Garlic, Baked Salmon with Braised Fennel and Tomatoes,
Rosemary Roasted Potatoes, Balsamic Grilled Vegetables, Chef's Bread Basket and Butter, and Tiramisu



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HORS D'OEUVRES

50 Pieces per Selection

Butler Passed Selections

Salami Coronets with Cream Cheese	\$115.00
Caprese Skewer with Cherry Tomato, Kalamata Olive and Marinated Fresh Mozzarella	\$115.00
Chilled Asparagus Spears wrapped with Ham	\$115.00
Mushroom Caps stuffed with Crab	\$125.00
Mini Carnitas Tostadas with Sour Cream	\$139.00
Poached Prawns with Cocktail Sauce	\$175.00

Warm Selections

Deep Fried Raviolis stuffed with Italian Cheeses and Jalapenos, served with Marinara Sauce	\$115.00
Variety of Petite Quiche including Monterey, Florentine, French, and Mushroom	\$115.00
Spanakopita with Spinach and Feta in Phyllo	\$115.00
Chicken Taquitos with Salsa	\$115.00
Meatballs with Mama Luce Sauce	\$115.00
Asian Spring Rolls with Sweet Chili Sauce	\$125.00
Chicken Skewers with Sweet Teriyaki Glaze	\$125.00
Chorizo Sausage Calzone with Black Beans and Monterey Jack Cheese	\$125.00
Kalamata Olive and Artichokes served in a warm Sun-Dried Tomato and fresh Herb Tart Shell	\$125.00
Breaded Parmesan Artichoke Hearts stuffed with Goat Cheese	\$139.00
Brie en Croute with Raspberry Filling and Almonds	\$139.00
Mini Beef Wellingtons with Duxelle in Puff Pastry	\$139.00
Crab Cakes with Aioli	\$149.00
Portobello Mushroom Puff with Tomato, Roasted Red Pepper and Goat Cheese in a light, Flaky Pastry	\$149.00

Displayed Selections - Priced per Person

Seasonal Fresh Fruit Display with Honey Yogurt Dip	\$4.25
Vegetable Crudités with Assorted Dips	\$4.25
Imported and Domestic Cheese Display with Assorted Crackers and Breads	\$5.00
Antipasti Display with Fresh Mozzarella, Artichoke Hearts, Roasted Red Peppers, Sun-Dried Tomatoes, Olives, Salami and Sliced Baguettes	\$5.50

Roasted Turkey Breast Professionally Carved by a Uniformed Chef: \$5.00 per person

(Minimum of 50 People)

Served with Fresh Cranberry Sauce, Mayonnaise, Mustard, and Assorted Mini Rolls



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HORS D'OEUVRES RECEPTION

(Minimum of 50 People)

Served with Chef's Bread Basket and Butter, Fresh Brewed Gourmet Coffee, Decaffeinated Coffee, and Tropical Iced Tea

\$29.95

Penne Pasta Station

Penne Pasta Noodles with Bolognese and Alfredo Sauces. Served with Fresh Grated Parmesan Cheese and Warm Garlic Bread

Choice of Four Butler Passed or Stationed Selections

Butler Passed Selections

Salami Coronets with Cream Cheese
 Caprese Skewer with Cherry Tomato, Kalamata Olive
 And Marinated Fresh Mozzarella
 Chilled Asparagus Spears wrapped with Ham

Mushroom Caps stuffed with Crab
 Mini Carnitas Tostadas with Sour Cream
 Poached Prawns with Cocktail Sauce

Stationed Selections

Deep Fried Raviolis stuffed with Italian Cheeses
 And Jalapenos, served with Marinara Sauce
 Variety of Petite Quiche including Monterey, Florentine,
 French, and Mushroom
 Portobello Mushroom Puff with Tomato, Roasted
 Red Pepper and Goat Cheese in a light, flaky Pastry
 Chorizo Sausage Calzone with Black Beans and
 Monterey Jack Cheese
 Breaded Parmesan Artichoke Hearts stuffed with
 Goat Cheese

Mini Beef Wellingtons with Duxelle in Puff Pastry
 Spanakopita with Spinach and Feta in Phyllo
 Crab Cakes with Aioli
 Asian Spring Rolls with Sweet Chili Sauce
 Chicken Taquitos with Salsa
 Chicken Skewers with Sweet Teriyaki Glaze
 Meatballs with Mama Luce Sauce
 Brie en Croute with Raspberry Filling and Almonds
 Kalamata Olive and Artichokes served in a warm
 Sun-Dried Tomato and fresh Herb Tart Shell

Choice of Two Displayed Selections

Seasonal Fresh Fruit Display with Honey Yogurt Dip
 Vegetable Crudités with Assorted Dips
 Imported and Domestic Cheese Display with Assorted Crackers and Breads
 Antipasti Display with Fresh Mozzarella, Artichoke Hearts, Roasted Red Peppers,
 Sun-Dried Tomatoes, Olives, Salami and Sliced Baguettes

Roasted Turkey Breast Professionally Carved by a Uniformed Chef

Served with Fresh Cranberry Sauce, Mayonnaise, Mustard, and Assorted Mini Rolls



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BEER / WINE / COCKTAILS

All Bars will close one-half hour before the conclusion of your event.

A Credit Card on file is required for Hosted Bars

Beverages

Call Brands	\$6.50
Premiums	\$7.50
Multiple Spirits	\$8.00
Domestic Beers	\$4.25
Premium Beers	\$5.00
Non-Alcoholic Beers	\$4.25
House Wines	\$6.50
Sparkling Wine	\$6.50
Soft Drinks	\$3.25
Bottled Water	\$3.50
Martinelli's Cider, per bottle	\$15.00
Lemonade/Punch, per gallon	\$33.00

Corkage

750 Milliliter Bottle	\$12.00
1.5 Liter Bottle	\$20.00

Wines

Chardonnay

Salmon Creek	\$20.00
Beaulieu Vineyards – Napa	\$28.00
Kendall Jackson Vintner's Reserve	\$32.00

White and Blush

Kendall Jackson Sauvignon Blanc	\$32.00
Salmon Creek White Zinfandel	\$20.00

Bar Set Up Fees

Hosted or No Host Bars \$100.00

Each bar accommodates up to 150 people

Beer, Wine, and Soda Bars \$100.00

Each bar accommodates up to 150 people

Self Serve Beer, Wine, and Soda Bars \$50.00

Drink Tickets

Can be provided by the Lake Natoma Inn or the Client. A Credit Card on file is required.

Red

Salmon Creek Merlot	\$20.00
Salmon Creek Cabernet Sauvignon	\$20.00
Beaulieu Vineyards Cabernet-Napa	\$28.00
Beaulieu Vineyards Merlot-Napa	\$28.00
Perry Creek "Zin Man"	\$32.00

Champagne and Sparkling Wine

Salmon Creek Sparkling Wine	\$20.00
Domaine Chandon	\$40.00
Moet and Chandon Dom Perignon	\$225.00



All prices are subject to a 20% service charge and current state sales tax. All prices are guaranteed 90 days prior to the event. Any event booked beyond 90 days may be subject to price changes without notice, based on prevailing market costs.

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www.lakenatomainn.com



CATERING POLICIES

FINAL GUEST COUNT & PAYMENT

A final guest count & payment is required 5 (Five) business days prior to your event date.

Charges will apply for your final guarantee, or actual attendance, whichever is greater.

We require a credit card on file for any incidentals, hosted bars, or drink tickets.

SERVICE CHARGE & TAX

A 20% service charge is added to all food, beverage, audiovisual, and room rental.

The current state sales tax is added to all food, beverage, audiovisual, room rental, service charge, and miscellaneous charges.

NON-REFUNDABLE DEPOSIT

Unless you have established a Direct Bill Account in advance with us, a deposit is required to confirm your event space. All deposits are non-refundable and non-transferable.

FOOD & BEVERAGE

All food and beverage are to be prepared and served by Lake Natoma Inn staff only.

All food and beverage pricing is subject to change and may be subject to a minimum number of guests.

All prepared food and beverage (hot or cold) not consumed during an event will be disposed of by the Inn and will not be packaged "to-go".

No alcohol-related favors are permitted. No pyrotechnics of any kind –

Including, but not limited to, fog machines and/or sparklers - are permitted.

ROOM & SET UP FEE

Unless prior arrangements have been made, we reserve the right to relocate your function to a more appropriate space based on your group's expected number and our flow of business. The Inn reserves the right to charge an additional fee for set-up changes made the day of the function.

DELIVERIES AND PACKAGES

All incoming packages should be addressed with the name of the catering manager, the name of the group, and the dates of your program. All deliveries, packaging, and/or storage will be charged a service charge of **\$3.00 per box per day**.

The Lake Natoma Inn will NOT be liable for any loss or damage to this property.

AUDIOVISUAL

Audiovisual equipment is available through Metro Media Productions. Set up or patching fees may be assessed for staging, lighting and power not provided by the Inn or Metro Media Productions.

LIABILITY

The Inn is not responsible for the damage or loss of any merchandise or articles left on our premises before, during, or after the event. The client will assume any repair or replacement cost due to damages to the Inn. Items cannot be affixed to the walls or doors unless masking tape or removable adhesive putty is used. There is no use of confetti, streamers, glitter or similar material inside the banquet facilities. All candles must be enclosed in glass. No open flame is allowed. An "Excessive Cleaning Fee" of \$250 will be charged to the final bill for any necessary cleaning or repairs associated with these items.

CANCELLATIONS

The Inn has a 30-day cancellation policy on event space. Should you cancel this space within 30 days of the function date, the Lake Natoma Inn shall use its best efforts to resell the space. The resulting cancellation fee will be based on the unsold portion of the function space, equal to, but not to exceed 100% of the total value commitment.



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