

Lake Natoma Inn

HOTEL & CONFERENCE CENTER



Banquet Menu 2021





Breakfast Buffets

All Breakfast Buffets include Chilled Orange Juice, Fresh Brewed Seattle's Best Coffee, Seattle's Best Decaffeinated Coffee and Assorted Teavana Hot Teas

Continental Breakfast \$19.95 per person

(15 person minimum)

Variety of Fresh Bakery Items (gluten free options available upon request), Butter and Preserves, Sliced Fresh Seasonal Fruit, Assorted Greek Yogurts, Housemade Granola

Yogurt Parfait Station \$21.95 per person

(15 person minimum)

Build your own Parfait with Vanilla and Plain Greek Yogurt, Strawberries, Raspberries, Blueberries, Blackberries and Sun Dried Fruits with Housemade Granola and Honey

French Toast Station \$22.95 per person

(25 person minimum)

Assortment of Blueberry, Blackberry, and Cinnamon Apple Compote, Sliced Fresh Seasonal Fruit, Powdered Sugar, Flavored Syrups, Crisp Bacon Strips and Sausage Links (2 pieces of each per person)

Huevos Ranchero Breakfast Buffet \$23.95 per person

(25 person minimum)

Fluffy Scrambled Eggs, Breakfast Potatoes, Spicy Ground Sausage, Vegetarian Black Beans, Shredded Cheese, Salsa, Warm Tortillas and Sliced Fresh Seasonal Fruit

All American Buffet \$23.95 per person

(25 person minimum)

Variety of Fresh Bakery Items (gluten free options available upon request), Butter and Preserves, Sliced Fresh Seasonal Fruit, Fluffy Scrambled Eggs, Crisp Bacon Strips and Sausage Links (2 pieces of each per person) and Breakfast Potatoes

Breakfast Buffet Enhancements

(Minimum Quantities Apply)

Fluffy Scrambled Eggs with Cheddar Cheese (GF)	\$4.95 per person
Smoked Bacon, Sausage Links or Turkey Sausage (GF)	\$5.95 per person
Breakfast Burrito with Scrambled Eggs, Potatoes, Cheese and Fresh Salsa on the Side	\$7.95 per person
Oatmeal Station with Brown Sugar, Sun Dried Apricots, Raisins, and Dried Cranberries	\$5.95 per person
French Toast with Powdered Sugar and Flavored Syrups	\$5.95 per person

All prices subject to a 21% service charge* and current state sales tax
*Service Charge contributed to employee welfare benefits and direct material, labor and overhead costs.
All Prices are subject to change.
All Prices guaranteed 60 days prior to event.



GF (Gluten Free)



A La Carte Beverages

Seattle's Best Coffee, Seattle's Best Decaffeinated Coffee and Assorted Teavana Hot Teas	\$59 per gallon
Teavana Iced Tea: Green, Black or Passion Tango	\$45 per gallon
Juices: Orange, Tomato, Grapefruit and Cranberry	\$45 per gallon
Fruit Punch or Lemonade	\$38 per gallon
Sodas: Regular, Diet and Caffeine Free	\$4.50 each
Bottled Water	\$4.50 each
Red Bull: Regular, Sugar Free, Assorted Flavors	\$5.50 each
Sparkling Waters: Plain or Assorted Flavors	\$4.50 each
Vitamin Waters: Assorted Flavors	\$4.50 each
Assorted Bottled Smoothies	\$6.95 each

A La Carte Breakfast Items

Variety of Fresh Bakery Items	\$36 per dozen
Bagels	\$38 per dozen
Sliced Fresh Seasonal Fruit (GF)	\$6.95 per person
Whole Fresh Fruit (GF)	\$3.95 each
Greek Yogurts with Granola	\$5.95 each
Hard Boiled Eggs (GF)	\$24 per dozen

A La Carte Snacks

Assorted Fresh Baked Cookies	\$36 per dozen
Double Fudge Chocolate Brownies	\$36 per dozen
Skinny Pop Popcorn Variety Snack Packs (GF)	\$3.50 each
Pop Chips Assorted Variety (GF)	\$3.50 each
Assorted Granola Bars	\$3.50 each
Blue Diamond Almonds Snack Packs (GF)	\$3.95 each
Trail Mix Snack Packs	\$3.95 each
Kind Energy Bars Chocolate Chunk (GF)	\$4.95 each
White Corn Tortilla Chips with Salsa	\$5.95 per person
White Corn Tortilla Chips with Salsa and Guacamole	\$7.95 per person

All prices subject to a 21% service charge* and current state sales tax
*Service Charge contributed to employee welfare benefits and direct material, labor and overhead costs.
All Prices are subject to change.
All Prices guaranteed 60 days prior to event.





Planner Packages

Executive Planner Package \$49.95 per person

(Less than 20 guests \$ 55.95 Per person)

Continental Breakfast

Variety of Fresh Bakery Items (gluten free options available upon request), Butter and Preserves, Sliced Fresh Seasonal Fruit, Assorted Greek Yogurts, Housemade Granola, Chilled Orange Juice, Fresh Brewed Seattle's Best Coffee, Seattle's Best Decaffeinated Coffee and Assorted Teavana Hot Teas

Mid Morning Refresh

Fresh Brewed Seattle's Best Coffee, Seattle's Best Decaffeinated Coffee and Assorted Teavana Hot Teas

Lunch Buffets (Select one)

Served with Teavana Iced Tea

Sandwich Platter

Mixed Green Salad with Carrots, Tomatoes, Cucumbers & Alfalfa Sprouts served with Ranch Dressing and Balsamic Vinaigrette
Assorted Individual Bags of Chips

Please select Two Sandwiches and One Vegetarian option from the items below:

- Smoked Turkey with Avocado and Basil Aioli on Foccacia Bread
- Chicken Salad Wrap with Apples and Dried Cranberries
- Roast Beef with Sautéed Balsamic Onions on a French Roll
- Grilled Vegetable Wrap with Marinated Fresh Mozzarella Cheese
- Asian Lettuce Wrap with Grilled Chicken (GF)

Fajitas Buffet

Mixed Green Salad with Tomatoes, Cucumbers, Carrots, Cabbage and Crispy Tortilla Strips served with Ranch Dressing and Balsamic Vinaigrette, Vegetarian Black Beans, Cilantro Rice, Chicken Fajitas with Bell Peppers and Onions, Served with Flour and Corn Tortillas, Lettuce, Shredded Cheese, Sour Cream, Black Olives and House Made Salsa

Lakeside Salad Bar

Quinoa Salad with Edamame, Roasted Corn, Carrots, Celery, Roasted Peppers and Lemon Vinaigrette Dressing
Mixed Greens, Baby Spinach and Romaine Lettuce with Grilled Chicken, Chopped Ham, Diced Tomatoes, Sliced Cucumber, Hard Boiled Egg, Crispy Bacon, Croutons served with Assorted Dressings
Assorted Fresh Baked Rolls with Butter

Afternoon Break

Assorted Fresh Baked Cookies, Double Fudge Chocolate Brownies and Assorted Skinny Pop Snack Packs, Assorted Sodas and Sparkling Waters

Corporate Planner Package \$33.95 per person

Continental Breakfast

Variety of Fresh Bakery Items (gluten free options available upon request), Butter and Preserves, Sliced Fresh Seasonal Fruit, Assorted Greek Yogurts, Housemade Granola, Chilled Orange Juice, Fresh Brewed Seattle's Best Coffee, Seattle's Best Decaffeinated Coffee and Assorted Teavana Hot Teas

Mid-Morning Refresh

Fresh Brewed Seattle's Best Coffee, Seattle's Best Decaffeinated Coffee and Assorted Teavana Hot Teas

Afternoon Break

Assorted Fresh Baked Cookies, Double Fudge Chocolate Brownies and Assorted Skinny Pop Snack Packs
Assorted Sodas and Sparkling Waters

All prices subject to a 21% service charge* and current state sales tax
*Service Charge contributed to employee welfare benefits and direct material, labor and overhead costs.
All Prices are subject to change.
All Prices guaranteed 60 days prior to event.





Lite Lunches

Sandwich Platter \$22.95 per person

Served with Teavana Iced Tea
Mixed Green Salad with Carrots, Tomatoes, Cucumbers and Alfalfa Sprouts with
Ranch Dressing and Balsamic Vinaigrette
Assorted Individual Bags of Chips
Assorted Fresh Baked Cookies

Please select Two Sandwiches and One Vegetarian option from the items below:

Smoked Turkey Sandwich

Smoked Turkey, Avocado and Basil Aioli on Foccacia Bread

Peppered Roast Beef

Roast Beef with Sautéed Balsamic Onions and Pepper Jack Cheese on a French Roll

Chicken Salad Wrap

Chicken Salad with Apples and Dried Cranberries (gluten free wrap available upon request)

Asian Lettuce Wrap

Grilled Chicken with Hoisin Lime Sauce (gluten free wrap available upon request)

Vegetarian Wrap

Grilled Vegetables with Marinated Fresh Mozzarella Cheese (gluten free wrap available upon request)

Box Lunches \$22.95 per person

Choose up to Two Sandwiches and One Vegetarian option from the list above.

All Lunches served "To-Go" and Include an Individual Bag of Chips, Piece of Whole Fruit, Fresh Baked Cookie and Choice of Soft Drink or Bottled Water

Plated Salads

Served with Assorted Fresh Baked Rolls and Butter and Teavana Iced Tea

Baja Chicken Salad \$19.95 per person

Mixed Greens with Grilled Chicken, Tomatoes, Bell Peppers, Black Olives, Red Onion with
Spicy Ranch Dressing and Corn Tortilla Strips

Asian Chicken Salad \$19.95 per person

Mixed Greens and Napa Cabbage with Grilled Chicken, Snow Peas, Carrots, Red Bell Peppers and Celery with
Asian Dressing and Wonton Strips

Chicken Caesar Salad \$19.95 per person

Romaine Lettuce with Grilled Chicken, Shaved Parmesan Cheese and Garlic Croutons with Creamy Caesar Dressing

All prices subject to a 21% service charge* and current state sales tax
*Service Charge contributed to employee welfare benefits and direct material,
labor and overhead costs.
All Prices are subject to change.
All Prices guaranteed 60 days prior to event.





Lite Lunch Buffets

(Minimum of 20 Guests)

All Buffets include include Fresh Brewed Seattle's Best Coffee, Seattle's Best Decaffeinated Coffee and Teavana Iced Tea

Pasta Buffet \$21.95 per person

Classic Caesar Salad with Romaine Lettuce, Shaved Parmesan Cheese and Garlic Croutons with Creamy Caesar Dressing
Roasted Seasonal Vegetables
Penne Pasta Noodles with Creamy Alfredo Sauce and Marinara Sauce
Warm Garlic Bread
Assorted Fresh Baked Cookies
Add Meatballs \$2.00 per person
Add Grilled Chicken Breast \$4.00 per person

Lakeside Salad Bar \$22.95 per person

Quinoa Salad with Edamame, Roasted Corn, Carrots, Celery, and Roasted Peppers with Lemon Vinaigrette Dressing
Mixed Greens, Baby Spinach and Romaine Lettuce with Grilled Chicken, Chopped Ham, Diced Tomatoes, Sliced Cucumber, Carrots, Alfalfa Sprouts, Hard Boiled Egg, Crispy Bacon, Croutons served with Assorted Dressings
Assorted Fresh Baked Rolls with Butter
Assorted Fresh Baked Cookies

Deli Buffet \$25.95 per person

Mixed Green Salad with Carrots, Tomatoes, Cucumbers & Alfalfa Sprouts with Ranch Dressing and Balsamic Vinaigrette
Italian Orzo Pasta Salad with Sun Dried Tomato Dressing
Individual Bags of Chips
Smoked Turkey, Honey Cured Ham, Peppered Roast Beef and Salami
Sliced Monterey Jack, Cheddar and Swiss Cheeses
Assorted Sliced Breads and Rolls (gluten free options available upon request)
Lettuce, Tomatoes, Pickles, Onions, Pepperoncini, Mustard and Mayonnaise
Assorted Fresh Baked Cookies

Grilled Sandwich Bar \$25.95 per person

Mixed Green Salad with Carrots, Tomatoes, Cucumbers & Alfalfa Sprouts with Ranch Dressing and Balsamic Vinaigrette
Grilled Steak with Onions and Bell Peppers
Grilled Chicken with Mushrooms
Balsamic Grilled Vegetables
Sliced Monterey Jack, Cheddar and Swiss Cheeses
Assorted Rolls (gluten free options available upon request)
Lettuce, Tomatoes, Pickles, Onions, Pepperoncini, Mayonnaise and Mustard
Assorted Fresh Baked Cookies

All prices subject to a 21% service charge* and current state sales tax
*Service Charge contributed to employee welfare benefits and direct material, labor and overhead costs.
All Prices are subject to change.
All Prices guaranteed 60 days prior to event.





Lunch Buffets

(Minimum of 20 Guests)

All Lunch Buffets Include Fresh Brewed Seattle's Best Coffee, Seattle's Best Decaffeinated Coffee and Teavana Iced Tea

Fiesta Buffet \$26.95 per person

Mixed Green Salad with Tomatoes, Cucumbers, Carrots and Crispy Tortilla Strips with Ranch Dressing and Balsamic Vinaigrette
Vegetarian Black Beans, Cilantro Rice, Cheese Enchiladas with Red Sauce, Chicken Fajitas with Bell Peppers and Onions
Served with Flour and Corn Tortillas, Lettuce, Shredded Cheese, Sour Cream, Black Olives and House Made Salsa

Venetian Buffet \$29.95 per person

Classic Caesar Salad with Romaine Lettuce, Shaved Parmesan Cheese and Garlic Croutons with Creamy Caesar Dressing
Caprese Salad with Sliced Tomatoes, Buffalo Mozzarella and Fresh Basil, Bow Tie Pasta Salad with Tomatoes, Kalamata Olives,
Artichoke Hearts, Roasted Red Peppers and Feta Cheese with Balsamic Vinaigrette Dressing
Roasted Seasonal Vegetables, Meat Lasagna with Ricotta, Mozzarella and Marinara Sauce
Lemon Rosemary Chicken with Garlic, Olive Oil, Lemon Zest and Fresh Rosemary
Warm Garlic Bread

The Natoma Crossing \$30.95 per person

Mixed Green Salad with Carrots, Tomatoes, Cucumbers and Alfalfa Sprouts with Ranch Dressing and Balsamic Vinaigrette
Red Potato Salad, Cole Slaw, BBQ Baked Beans, Seasonal Vegetables
BBQ Chicken Breasts
Grilled Tri Tip with Peppercorn and Mustard Rub
Fresh Baked Cornbread with Butter and Honey

Mediterranean Buffet \$31.95 per person

Classic Caesar Salad with Romaine Lettuce, Shaved Parmesan Cheese and Garlic Croutons with Creamy Caesar Dressing
Italian Orzo Salad with Sun Dried Tomato Dressing
Balsamic Grilled Vegetables, Rosemary Roasted Potatoes
Penne Pasta with Olive Oil, Basil, Garlic, Sun Dried Tomatoes and Pine Nuts
Tuscan Chicken with Artichoke Hearts, Kalamata Olives and Roasted Garlic
Baked Salmon with Braised Fennel and Tomatoes
Assorted Fresh Baked Rolls and Butter

All prices subject to a 21% service charge* and current state sales tax
*Service Charge contributed to employee welfare benefits and direct material,
labor and overhead costs.
All Prices are subject to change.
All Prices guaranteed 60 days prior to event.





Served Lunch Entrées

Maximum of Two Selections and One Vegetarian. Higher priced item prevails

All Plated Entrees Include:

Mixed Green Salad with Carrots, Tomatoes, Cucumbers & Alfalfa Sprouts with Ranch Dressing and Balsamic Vinaigrette
Assorted Fresh Baked Rolls with Butter

Fresh Brewed Seattle's Best Coffee, Seattle's Best Decaffeinated Coffee and Teavana Iced Tea

Chicken Cordon Bleu \$26.95 per person

Stuffed with Smoked Ham and Gruyere Cheese, Breaded,
Baked and served with Creamy Brie Sauce
Served with Garlic Mashed Potatoes and
Seasonal Vegetables

Lemon Rosemary Chicken \$26.95 per person

Grilled Chicken Breast with Garlic, Olive Oil,
Lemon Zest and Fresh Rosemary
Served with Garlic Mashed Potatoes and
Seasonal Vegetables

Seasonal Vegetable Raviolis \$24.95 per person

Served with Creamy Pesto Sauce
and Seasonal Vegetables

Grilled Portobello Mushroom Napoleon \$24.95 per person

Layers of Marinated Grilled Vegetables and Tomatoes Served
with Creamy Polenta

Natoma Baked Salmon \$28.95 per person

Fresh Alaskan Salmon Fillet with Lemon Dill Cream Sauce
Served with Rice Pilaf and Seasonal Vegetables

Blackened Salmon \$28.95 per person

Spice Rubbed Salmon Fillet topped
with Tropical Mango Salsa
Served with Rice Pilaf and Seasonal Vegetables

Roasted Pork Loin \$26.95 per person

Pork Loin with Apple Cider Brandy Glaze
Served with Garlic Mashed Potatoes and
Seasonal Vegetables

Grilled Tri-Tip \$28.95 per person

Sliced Tri Tip with Peppercorn and
Mustard Rub with Natural Au Jus
Served with Garlic Mashed Potatoes and
Seasonal Vegetables

Add Dessert for \$6.95 per person

Please Select One Dessert for All Guests

Chocolate Mousse Cake

Creamy Chocolate Mousse in a Chocolate Cookie Crust topped
with Whipped Cream and Chocolate Leaf

Creme Brulee Cheesecake

Vanilla Bean Custard blended with Rich Cheesecake and finished
with a Caramel Glaze

Custom Lemon Cake

Three Layers of Moist Lemon Cake filled with Lemon Cream
Custard and Covered with Cream Cheese Frosting and White
Chocolate Curls

Apple Torte

Fresh Apples baked with Cinnamon, Butter and Brown Sugar
in a Buttery Shortbread Crust

All prices subject to a 21% service charge* and current state sales tax
*Service Charge contributed to employee welfare benefits and direct material,
labor and overhead costs.
All Prices are subject to change.
All Prices guaranteed 60 days prior to event.





Refreshment Breaks

(Minimum of 15 Guests)

The Cookie Monster \$14.95 per person

Assortment of Fresh Baked Cookies, Double Fudge Chocolate Brownies,
Ice Cold Milk, Bottled Water, Sparkling Waters and Assorted Sodas

Sweet and Salty Break \$16.95 per person

Assorted Bags of Pop Chips, Veggie Chips and Rice Crisps,
Sweet and Salty Trail Mix, Granola Bars and Famous Amos Chocolate Chip Cookies,
Assorted Sodas, Bottled Waters, Sparkling Waters and Vitamin Waters

Junk Food Junkie Break \$16.95 per person

Assorted Individual Candy, Rice Krispy Treats, Chocolate and Powder Sugar Donettes,
Assorted Bags of Chips,
Assorted Sodas and Bottled Waters

Healthy Break \$17.95 per person

Classic Hummus with Pita Chips, Assorted Bags of Rice Crisps,
Blue Diamond Almonds, Assorted Whole Fruit,
Assorted Vitamin Waters, Sparkling Waters and Bottled Waters

Power Break \$19.95 per person

Chocolate Chip Kind Energy Bars, Blue Diamond Almonds,
Individual Bags of Beef Jerky, Assorted Bags of Skinny Pop Pop Corn,
Assorted Sodas and Sparkling Waters



Served Dinner Entrées

Maximum of two selections and one vegetarian. Higher priced item prevails

All Plated Entrees Include:

Mixed Green Salad with Carrots, Tomatoes, Cucumbers & Alfalfa Sprouts with Ranch Dressing and Balsamic Vinaigrette
Assorted Fresh Baked Rolls and Butter
Fresh Brewed Seattle's Best Coffee, Seattle's Best Decaffeinated Coffee and Teavana Iced Tea

Chicken Cordon Bleu \$30.95 per person

Stuffed with Smoked Ham and Gruyere Cheese, Breaded, Baked and served with Creamy Brie Sauce
Served with Garlic Mashed Potatoes and Seasonal Vegetables

Lemon Rosemary Chicken \$30.95 per person

Chicken Breast with Garlic, Olive Oil, Lemon Zest and Fresh Rosemary
Served with Garlic Mashed Potatoes and Seasonal Vegetables

Roasted Pork Loin \$30.95 per person

Pork Loin with Apple Cider and Brandy Glaze
Served with Garlic Mashed Potatoes and Seasonal Vegetables

Grilled Portobello Mushroom Napoleon \$28.95 per person

Layers of Marinated Grilled Vegetables and Tomatoes
Served with Creamy Polenta

Seasonal Vegetable Raviolis \$28.95 per person

Served with Creamy Pesto and Seasonal Vegetables

Natoma Baked Salmon \$34.95 per person

Fresh Alaskan Salmon Fillet with Lemon Dill Cream Sauce
Served with Rice Pilaf and Seasonal Vegetables

Blackened Salmon \$34.95 per person

Spice Rubbed Salmon Fillet topped with Tropical Mango Salsa
Served with Rice Pilaf and Seasonal Vegetables

Grilled Tri-Tip \$34.95 per person

Sliced Tri Tip with Peppercorn and Mustard Rub
Served with Garlic Mashed Potatoes and Seasonal Vegetables

Roasted Rosemary and Garlic Prime Rib \$44.95 per person

Prime Rib Roast with Au Jus and Creamy Horseradish
Served with Garlic Mashed Potatoes and Seasonal Vegetables
(Minimum of 15 guests)

Add Dessert for \$6.95 per person

Please Select One Dessert for All Guests

Chocolate Mousse Cake

Creamy Chocolate Mousse in a Chocolate Cookie Crust topped with Whipped Cream and Chocolate Leaf

Creme Brulee Cheesecake

Vanilla Bean Custard blended with Rich Cheesecake and finished with a Caramel Glaze

Custom Lemon Cake

Three Layers of Moist Lemon Cake filled with Lemon Cream Custard and Covered with Cream Cheese Frosting and White Chocolate Curls

Apple Torte

Fresh Apples baked with Cinnamon, Butter and Brown Sugar in a Buttery Shortbread Crust

All prices subject to a 21% service charge* and current state sales tax
*Service Charge contributed to employee welfare benefits and direct material, labor and overhead costs.
All Prices are subject to change.
All Prices guaranteed 60 days prior to event.





Dinner Buffets

(Minimum of 25 Guests)

All Dinner Buffets Include Fresh Brewed Seattle's Best Coffee, Seattle's Best Decaffeinated Coffee and Teavana Iced Tea

Fiesta Buffet \$36.95 per person

Mixed Green Salad with Carrots, Tomatoes, Cucumbers and Crispy Tortilla Strips with Ranch Dressing and Balsamic Vinaigrette
Vegetarian Black Beans, Cilantro Rice
Cheese Enchiladas with Red Sauce, Chicken Fajitas with Bell Peppers and Onions
Served with Flour and Corn Tortillas, Lettuce, Shredded Cheese, Sour Cream, Black Olives and House Made Salsa

The Natoma Crossing \$35.95 per person

Mixed Green Salad with Carrots, Tomatoes, Cucumbers and Alfalfa Sprouts with Ranch Dressing and Balsamic Vinaigrette
Red Potato Salad, Cole Slaw, Seasonal Vegetables, BBQ Baked Beans
BBQ Chicken Breasts, Grilled Tri Tip with Peppercorn and Mustard Rub
Fresh Baked Cornbread with Butter and Honey

The Lakes Buffet \$36.95 per person

Hearts of Romaine Salad with Pears, Bleu Cheese and Glazed Pecans with Citrus Vinaigrette
Italian Orzo Pasta Salad with Sun Dried Tomato Dressing
Fresh Seasonal Vegetables, Garlic Mashed Potatoes
Chicken Cordon Bleu stuffed with Ham and Gruyere Cheese, Breaded, Baked and Served with Creamy Brie Sauce
Grilled Tri Tip with Peppercorn and Mustard Rub
Assorted Fresh Baked Rolls and Butter

Mediterranean Buffet \$38.95 per person

Classic Caesar Salad with Romaine Lettuce, Shaved Parmesan Cheese and Garlic Croutons with Creamy Caesar Dressing
Italian Orzo Salad with Sun Dried Tomato Dressing
Balsamic Grilled Vegetables, Rosemary Roasted Potatoes
Penne Pasta with Olive Oil, Basil, Garlic, Sun Dried Tomatoes and Pine Nuts
Tuscan Chicken with Artichoke Hearts, Kalamata Olives and Roasted Garlic
Baked Salmon with Braised Fennel and Tomatoes
Assorted Fresh Baked Rolls and Butter

Folsom Buffet \$49.95 per person

Mixed Baby Green Salad with Dried Cranberries, Apricots, and Glazed Walnuts with Balsamic Vinaigrette Dressing
Bow Tie Pasta Salad with Tomatoes, Kalamata Olives, Artichoke Hearts, Roasted Red Peppers,
Feta Cheese and Balsamic Vinaigrette Dressing
Seasonal Vegetables, Garlic Mashed Potatoes
Lemon Rosemary Chicken with Garlic, Olive Oil, Lemon Zest and Fresh Rosemary
Blackened Salmon with Spice Rubbed Salmon Fillets with Tropical Mango Salsa
Roasted Rosemary and Garlic Prime Rib with Au Jus and Horseradish Cream
Assorted Fresh Baked Rolls and Butter

Add a Carver for the Prime Rib for \$150

All prices subject to a 21% service charge* and current state sales tax
*Service Charge contributed to employee welfare benefits and direct material,
labor and overhead costs.
All Prices are subject to change.
All Prices guaranteed 60 days prior to event.





Hors d'oeuvres

(50 piece minimum per selection. Prices are per piece.)

Butler Passed or Stationed Selections

Mac N Cheese Bites with Gruyere, Monterey Jack and Cheddar Cheese	\$3.25
Risotto Balls with Swiss Cheese and Ham, rolled in Breadcrumbs and fried to a Golden Brown	\$3.25
Caprese Skewer with Cherry Tomato, Kalamata Olive and Marinated Fresh Mozzarella (GF)	\$3.25
Quesadilla Trumpets with Smoked Chicken, Jack Cheese, Peppers & Cilantro served with Salsa	\$3.25
Breaded Parmesan Artichoke Hearts with Goat Cheese	\$3.25
Kielbasa Pineapple Skewers with Red Bell Pepper served with Sweet Chili Sauce (GF)	\$3.25
Guava Cayenne Empanada with Apples, Cream Cheese, Queso Fresco, wrapped in Sweet Arepa Pastry	\$3.25
Meatballs with Mama Luce Sauce	\$3.25
Asian Spring Rolls with Sweet Chili Sauce	\$3.25
Potstickers with Pork, Cabbage, Garlic and Ginger served with Soy Dipping Sauce	\$4.00
Tandoori Chicken Satay with Garlic, Ginger and Cayenne Pepper Rub (GF)	\$4.00
Bacon Jam Tart with Carmelized Onion and Blue Cheese in a Quinoa Tart Shell (GF)	\$4.00
Goat Cheese & Honey Triangle wrapped in Phyllo and topped with Brown Sugar	\$4.00
Chocolate Covered Strawberries	\$4.25
Brie & Pear Beggar's Purse with Almonds wrapped in Phyllo	\$4.50
Beef Wellington with Mushroom Duxelle in Puff Pastry	\$4.50
Crab Cakes with Aioli	\$4.50
Poached Prawns with Cocktail Sauce (GF)	\$4.50

Displayed Hors d'oeuvres, Priced Per Person (25 person minimum)

Local California Cheese Display with Assorted Crackers, Breads and Crostini	\$6.95
Vegetable Crudités with Ranch Dip, Roasted Red Pepper Dip and Hummus	\$6.95
Seasonal Fresh Fruit Display with Honey Yogurt Dip	\$6.95
Bruschetta Bar with Tomatoes, Basil and Garlic, Olive Tapenade, Feta Cheese and Garlic Crostini	\$6.95
Antipasti Display with Fresh Mozzarella, Artichoke Hearts, Roasted Red Peppers, Olives and Salami with Sliced Baguettes and Crostini	\$7.95
Grilled Vegetable Platter with Hummus and Pita Chips	\$8.95

All prices subject to a 21% service charge* and current state sales tax
 *Service Charge contributed to employee welfare benefits and direct material, labor and overhead costs.
 All Prices are subject to change.
 All Prices guaranteed 60 days prior to event.





Hors d'oeuvres Reception

(Minimum of 50 Guests)

Includes Fresh Brewed Seattle's Best Coffee, Seattle's Best Decaffeinated Coffee and Teavana Iced Tea

\$39.95 per person

Choice of One Specialty Station

Pasta Station Penne Pasta Noodles with Marinara Sauce and Alfredo Sauce served with Fresh Grated Parmesan Cheese and Warm Garlic Bread

Mac n' Cheese Martini Bar Homemade Macaroni & Cheese served in Martini Glasses with Crispy Pancetta, Sour Cream, Fried Onion Strings, Chopped Tomatoes and Chives

Mashed Potato Martini Bar Garlic Mashed Potatoes served in Martini Glasses with Shredded Cheddar Cheese, Bacon, Chives, Sour Cream and Pesto

Choice of Four Stationed Hors d'oeuvres

Risotto Balls with Swiss Cheese and Smokey Ham Rolled in Bread Crumbs and Fried to a Golden Brown

Caprese Skewers with Cherry Tomato, Kalamata Olive and Marinated Fresh Mozzarella

Mac N Cheese Bites with Mini Elbow Macaroni, Gruyere, Monterey Jack and Cheddar Cheese

Quesadilla Trumpets with Smoked Chicken, Monterey Jack Cheese, Peppers and Cilantro served with Fresh Salsa

Breaded Parmesan Artichoke Hearts with Goat Cheese

Beef Wellington with Mushroom Duxelle in Puff Pastry

Guava Cayenne Empanada with Apples, Cream Cheese, Queso Fresco wrapped in Sweet Arepa Pastry

Potstickers with Pork, Cabbage, Garlic and Ginger served with Ginger Soy Dipping Sauce

Asian Spring Rolls with Vegetables and served with Sweet Chili Sauce

Meatballs with our "Special Secret" Mama Luce Sauce

Bacon Jam Tart with Caramelized Onion and Blue Cheese in a Quinoa Tart Shell

Choice of Two Displayed Selections

Vegetable Crudites with Ranch Dip, Roasted Red Pepper Dip and Hummus

Local California Cheese Display with Assorted Crackers, Breads and Crostini

Seasonal Fresh Fruit Display with Honey Yogurt Dip

Antipasti Display with Fresh Mozzarella, Artichoke Hearts, Roasted Red Peppers, Olives, Salami and Sliced Baguettes and Crostini

Bruschetta Bar Traditional Tomato, Basil and Garlic, Olive Tapenade, Feta Cheese and Garlic Rubbed Crostini

Choice of One Chef Carved Station

Grilled Tri Tip with Peppercorn and Mustard Rub served with Au Jus, Mayonnaise, Mustard and Assorted Mini Rolls

Sage Roasted Turkey Breast served with Cranberry Aioli, Mustard, Mayonnaise and Assorted Mini Rolls

Roasted Pork Loin with Apple Cider and Brandy Glaze served with Mayonnaise, Mustard and Assorted Mini Rolls

All prices subject to a 21% service charge* and current state sales tax
*Service Charge contributed to employee welfare benefits and direct material, labor and overhead costs.
All Prices are subject to change.
All Prices guaranteed 60 days prior to event.





Wine / Beer / Cocktails

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

Bar Set up Fee: \$150.00 per bar

Corkage Fee: \$16 per 750 ml bottle / \$28 per 1.5L bottle

Wines

Glass/Bottle

House Wine \$8.50/\$34

Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot

Korbel Champagne \$9.50/\$38

McManis Wines \$9.50/\$38

Pinot Grigio, Chardonnay, Pinot Noir, Petite Syrah, Cabernet Sauvignon

Kendall Jackson Wines \$10.50/\$42

Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon

Available by the Bottle Only

Hess Wines \$38

Chardonnay, Cabernet Sauvignon

Bogle Wines \$38

Chardonnay, Merlot, Cabernet Sauvignon

Madrona Wines \$38

Shiraz-Cabernet, Chardonnay, Zinfandel, Merlot

Bottled Beer

Domestic \$6

Budweiser, Bud Light, o'Doul's, Coors, Coors Light, MGD, Miller Lite

Premium \$7

Sierra Nevada, Sierra Nevada Torpedo IPA, Corona, Modelo Especial, Modelo Negra, Michelob Ultra, Stella, 805, Heineken, Sam Adams, Angry Orchard, Guinness, Deschutes, Fat Tire, Blue Moon, White Claw

Liquors

Call Cocktails starting at \$9.50

Smirnoff, Assorted Flavored Vodkas, Bombay Original, Meyers White Rum, Sailor Jerry's Rum, Jose Cuervo, Seagram's 7, Southern Comfort, Jim Beam, Johnnie Walker Red, Disaronno Amaretto, Christian Brothers Brandy

Premium Cocktails starting at \$10.50

Ketel One, Tito's, Bombay Sapphire, Bacardi Rum, Mount Gay Rum, Malibu, Herradura Tequila, Fireball, Woodford Reserve, Jack Daniels, Crown Royal, Jameson, Johnnie Walker Black, Chivas, Hennessy, Midori, Grand Marnier, Kahlua

All prices subject to a 21% service charge* and current state sales tax
*Service Charge contributed to employee welfare benefits and direct material, labor and overhead costs.
All Prices are subject to change.
All Prices guaranteed 60 days prior to event.





Catering Policies

FINAL GUEST COUNT & PAYMENT

A final guest count and 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 pre-authorized credit card on file for any incidentals, hosted bars, or drink tickets.

SERVICE CHARGE* & TAX

A 21% 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

A deposit is required to confirm your event space. All deposits and pre-payments are non-refundable and non-transferable.

FOOD & BEVERAGE

All food and beverage is 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.

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 \$5.00 per box per day, after the first five boxes. 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. No pyrotechnics of any kind – Including, but not limited to, fog machines and/or sparklers – are permitted.

WARNING

Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects, certain foods sold or served here can expose you to chemicals including acrylamide in many baked or fried foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm.

For more information go to: www.P65Warnings.ca.gov/alcohol and www.P65Warnings.ca.gov/restaurant

CANCELLATIONS

The Inn has a 60 day cancellation policy on event space except when noted. Should you cancel this space within 60 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 10% of the total value commitment