



PLUMPJACK INN  
*private dining 2021*

## *plumpjack inn*

PlumpJack Inn, located amidst the majestic Sierra Nevada Mountains, combines the refinements of a world-class hotel with the charm of a mountain lodge. Our dedicated, professional staff is expertly equipped to assist you in creating a memorable private event.

**LOCATION:** 1920 Squaw Valley Road, Olympic Valley, CA 96146.  
Across the street from the Village & ski lifts at Squaw Valley USA.

**OCCUPANCY:** We can host private events from 12 to 220 guests.

**THE INN:** Our 55 rooms are appointed with the finest amenities to comfort and welcome your guests.

**CATERING:** The Inn's acclaimed PlumpJack Cafe is widely regarded as Lake Tahoe's premier dining destination. Attentive service and extensive wine selections are available in our restaurant and our fire-lit bar, the perfect place for gathering with friends or for casual dining. The same standards of excellence extend to your celebration in our private dining locations. Custom menus can be created for any group size.

**CONTACT:** Rob McCormick, *Director of Sales*, [rmccormick@plumpjack.com](mailto:rmccormick@plumpjack.com)

## *Our venues*

PERFECT FOR OCCASIONS OF ALL SIZES

PlumpJack Inn combines outstanding cuisine with spectacular indoor and outdoor dining venues making it the ideal location for a private event. We ensure that your special occasion is brought to life on our picturesque grounds or in one of our versatile private spaces. We provide a full-service experience that includes catering, cocktail/drink service, décor, event coordination and more.



## VALLEY ROOM

The Valley Room is an elegant private dining space with great views and floor to ceiling doors opening onto the PlumpJack pool deck. The Valley Room's location adjacent to the pool patio offers a flawless transition from a beautiful outdoor reception into an exclusive private dining experience. The Valley Room is a flexible dining space which can accommodate intimate parties of 12 to 220 guests.

### PERFECT FOR...

*upscale plated dinners & family style gatherings*



## MOUNTAIN ROOM

The Mountain Room features vaulted ceilings and spectacular views making it the perfect location for stationed dinners and receptions. The Mountain Room opens onto a balcony overlooking the PlumpJack pool deck and the sweeping expanse of surrounding peaks. The Mountain Room is a flexible dining space which can accommodate intimate parties of 12 to 220 guests.

### PERFECT FOR...

*social stations / roaming bites & team meetings*





### UPPER POOL PATIO

Located amongst the aspen trees and unique granite features, the PlumpJack pool deck and upper pool patio is the ultimate venue for an outdoor lunch, dinner or reception. The upper pool patio is equipped with umbrellas, heat lamps, fire pit and market lighting. Guests attending events on the upper pool patio quickly understand what it means to experience the natural beauty of the Sierra Nevada.

#### PERFECT FOR...

*al fresco gatherings & après ski events*



### PLUMPJACK CAFE

The PlumpJack Cafe is the renowned fine dining location of the PlumpJack Inn. Typically open for dinner service to the public and hotel guests, this location can be used as a private dining venue for lunch and dinner on select dates.

#### PERFECT FOR...

*rehearsal dinners, wine pairing experiences & luncheons*



### CREEKSIDE TRAM VIEW TERRACE

The Creekside Tram View Terrace is a secluded patio with stunning views of the majestic Tram Face at Squaw Valley. Ideal for cocktail receptions and private ceremonies, the Creekside Terrace embraces unsurpassed views in a private setting.

PERFECT FOR...

*hors d'oeuvres receptions & ceremonies*



### CREEKSIDE PATIO

The Creekside Patio features an outdoor dining nook on your way to the Creekside Tram View Terrace for intimate farm-to-table and wine pairing dinners.

PERFECT FOR...

*creative meetings & intimate farm-to-table dinners*





## BOCCE COURTS

The bocce and croquet lawn is a refreshing outdoor venue ideal for combining casual recreation with light snacks and beverages. The lawn features a bocce court, picnic tables and great views of the iconic Tram Face cliffs at Squaw Valley.

PERFECT FOR...

*getting competitive with sips & snacks*



## LOWER POOL PATIO

The Lower Pool Patio offers a grand outdoor dining experience. The patio accommodates dinners of up to 250 guests. Buyout of all PlumpJack hotel rooms is required to host events on the Lower Pool Patio.

PERFECT FOR...

*dining with a view*

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NOTE: PRICING DOES NOT INCLUDE SALES TAX AND SERVICE CHARGE





*private brunch buffets*

MINIMUM 25 GUESTS REQUIRED; PRICED TO INCLUDE 1.5 HOURS OF SERVICE

**FRESH FROM THE PLUMPJACK BAKERY \$25 PER PERSON**

Assorted bagels with cream cheese  
English muffins  
Housemade pastries & scones with strawberry jam, marmalade & butter  
Fresh orange & apple juices  
Freshly brewed regular & decaffeinated coffee  
Selection of regular & herbal tea

**HEALTHY START \$30 PER PERSON**

Assorted bagels with cream cheese  
English muffins  
Housemade pastries & scones with strawberry jam, marmalade & butter  
Fresh seasonal fruit salad  
7 grain granola with dried fruit & nuts  
plain greek yogurt, mixed berry yogurt & milk  
Fresh orange & apple juices  
Freshly brewed regular & decaffeinated coffee  
Selection of regular & herbal tea

**HOT BREAKFAST BUFFET \$38 PER PERSON**

Assorted bagels with cream cheese  
English muffins  
Housemade pastries & scones with strawberry jam, marmalade & butter  
Fresh seasonal fruit salad  
7 grain granola with dried fruit & nuts  
plain greek yogurt, mixed berry yogurt & milk  
Scrambled eggs & fresh herbs  
*Choice of:* home fries, hash browns, or roasted sweet potatoes  
*Choice of:* hardwood smoked bacon, sausage links, sausage patties, honey smoked ham  
Fresh orange & apple juices  
Freshly brewed regular & decaffeinated coffee  
Selection of regular & herbal tea

## *private brunch buffets*

MINIMUM 25 GUESTS REQUIRED; PRICED TO INCLUDE 1.5 HOURS OF SERVICE

### GOURMET BREAKFAST BUFFET \$58 PER PERSON

Assorted bagels with cream cheese  
English muffins  
Smoked salmon platter with capers, onions, tomatoes & toast  
Housemade pastries & scones with strawberry jam, marmalade & butter  
Fresh seasonal fruit salad  
7 grain granola with dried fruit & nuts  
plain greek yogurt, mixed berry yogurt & milk  
Vegetable frittata  
*Choice of:* home fries, hash browns, or roasted sweet potatoes  
*Choice of:* hardwood smoked bacon, sausage links, sausage patties, honey smoked ham  
Fresh orange & apple juices  
Freshly brewed regular & decaffeinated coffee  
Selection of regular & herbal tea

### HAUTE BREAKFAST BUFFET \$75 PER PERSON | MAX 50 GUESTS

Artisan cheese & charcuterie display  
olive tapenade, roasted red peppers, sundried tomato tapenade,  
local honey, assorted breads & gourmet crackers  
Eggs benedict  
english muffin, poached egg, sautéed spinach, tomato, hollandaise sauce  
Pumpkin spice french toast  
Applewood smoked bacon  
Savory scones  
Seasonal fruit salad  
Fresh orange & apple juices  
Freshly brewed regular & decaffeinated coffee  
Selection of regular & herbal tea

### ENHANCEMENTS

Mimosas | \$12 per drink  
Bloody marys | \$14 per drink  
Smoked salmon platter with capers, onions, tomatoes & toast | \$300 per platter  
(Serves 25 guests)  
Hearty breakfast bars | \$52 per dozen  
Assorted muffins | \$52 per dozen  
Chocolate covered strawberries | \$4 per piece  
Seasonal fruit tray | \$195 per platter (serves 25 guests)  
Whole fruit | \$3 per piece  
2nd protein | \$8 per person (*choice of:* hardwood smoked bacon, sausage links, sausage patties, honey smoked ham, chicken cranberry sausage, turkey sausage (\$2 supplement))  
Pancakes, waffles or french toast (max 100 people) \$6 per person

*break service*

**ENERGY BOOST \$15 PER PERSON**

Savory housemade popcorn  
rosemary, truffle salt, parmesan  
Seasonal whole fruit  
Choice of trail/snack mix:  
goji berries, wasabi peas, pretzels, sesame sticks  
or  
dried fruit, chocolate chips, peanuts, almonds

**SNACK & CHAT \$18 PER PERSON**

Seasonal crudités  
Flatbread | *ex*: grilled naan, pita chips  
Hummus, ranch, seasonal dip  
Seasonal fruit tray

**COMFORT BITES \$18 PER PERSON**

Mini tomato soup & mini grilled cheeses  
Assorted chips  
Assorted cookies

**CHIPS & DIPS \$18 PER PERSON**

Pita bread & hummus  
Chips & pico de gallo  
Guacamole

**HAPPY HOUR \$30 PER PERSON**

Antipasto platter with olives, pickled, marinated & grilled vegetables with cured meats  
Selection of artisan cheeses with clover honey, candied nuts, seasonal fruit, housemade  
breads & gourmet crackers  
Housemade bread sticks



## *a la carte snacks*

MINIMUM 2 DOZEN PER ORDER

### FROM THE BAKERY \$50 PER DOZEN

- Assorted muffins
  - cinnamon streusel, lemon poppy seed, blueberry, carrot raisin, mixed seasonal berry
- Rice crispy treats
- Assorted cookies
  - chocolate chip, snickerdoodle, peanut butter, m&m, s'mores
- Hearty bars
- Dark chocolate brownies
- White chocolate blondies
- Lemon bars
- Biscotti
- Assorted scones
  - white chocolate cranberry, bacon and cheese, mixed berry

### SAVORY SNACKS

- Whole fruit | \$3 per piece (minimum order 10 pieces)
- Bags of chips | \$4 each
- Bags of pretzels | \$4 each
- Yogurts | \$4 each
- Housemade granola | \$5 each
- Snack mix - goji berries, wasabi peas, pretzels, sesame sticks @ \$5 each
- Trail mix - dried fruit, pretzels, chocolate chips, peanuts, almonds @ \$5 each
- Granola bars | \$5 each
- Candy bars | \$4 each
  - choice of:* 3 musketeers, milky way, hershey's, snickers
- Energy bars | \$5 each

*lunch & casual dinner buffets*

MINIMUM 25 GUESTS REQUIRED; PRICED TO INCLUDE 1.5 HOURS OF SERVICE

**SALAD BAR \$35 PER PERSON**

INCLUDES BREAD & BUTTER

**SALAD BAR OPTIONS TIER 1 (CHOOSE 1)**

**Farmer's Market Salad**

seasonal produce, shaved manchego cheese, toasted cashews,  
golden balsamic vinaigrette

**Caesar Salad**

little gem lettuce, grana padano croutons, shaved parmesan

**SALAD BAR OPTIONS TIER 2 (CHOOSE 2)**

**Greek Pasta Salad**

fusilli, castelvetrano olives, cherry tomatoes, grilled broccolini, shaved fennel,  
feta cheese, balsamic vinaigrette

**Grilled Broccoli-Quinoa Salad**

spinach, preserved lemon, toasted almonds, honey-dijon vinaigrette

**Three Bean Salad**

fresh green beans, red kidney beans, cannelloni beans, shaved red onion,  
red wine vinaigrette

**Israeli Cous Cous**

grilled squash, cucumber, cherry tomatoes, roasted red bell peppers,  
meyer lemon vinaigrette

**Cold Buckwheat Soba Noodle Salad**

shitake mushrooms, shredded carrots, cabbage, edamame, miso vinaigrette

**Roasted Beets & Arugula Salad**

blue cheese, walnuts, balsamic vinaigrette

**Watermelon Salad (spring/summer)**

feta, mint, red onion, cucumbers, cherry tomatoes, white balsamic-mint vinaigrette

**Caprese (summer/fall) | \$4 supplement per person**

heirloom tomatoes, fresh mozzarella, basil & saba

**ENHANCEMENTS**

Lemon rosemary grilled chicken | \$7 per person

Chilled lemongrass garlic marinated shrimp | \$10 per person

Pan seared salmon | \$9 per person

Marinated grilled skirt steak | \$10 per person

Miso marinated grilled tofu | \$5 per person

Additional salad tier 1 | \$8 per person

Additional salad tier 2 | \$12 per person

Add seasonal soup | \$8 per person

*lunch & casual dinner buffets*

MINIMUM 25 GUESTS REQUIRED; PRICED TO INCLUDE 1.5 HOURS OF SERVICE

**BUILD YOUR OWN BURRITO BOWL \$37 PER PERSON**  
INCLUDES CRISPY TORTILLA CHIPS

**PROTEIN (CHOOSE 1)**

- Red Chili Marinated Chicken Adobo**
- Carne Asada** | \$3 supplement per person  
garlic & cilantro marinated flank steak
- Beef Short Short Rib Barbacoa**
- Carnitas**
- Chili-Lime Shrimp** | \$6 supplement per person

**RICE (CHOOSE 1)**

- Ancho chili lime rice**
- Brown rice**

**TOPPING**

- Black beans**
- Pico de gallo**
- Pineapple salsa verde**
- Fire roasted chipotle salsa**
- Sour cream**
- Grated oaxaca cheese**
- Lettuce**

**DESSERT (CHOOSE 1)**

- Mini tres leches cake**
- Mexican wedding cookies**

**ENHANCEMENTS**

- Guacamole** | \$3 per person
- Grilled peppers & onions** | \$4 per person
- Additional protein** | \$8 per person

*lunch & casual dinner buffets*

MINIMUM 25 GUESTS REQUIRED; PRICED TO INCLUDE 1.5 HOURS OF SERVICE

**FIESTA BUFFET \$48 PER PERSON**

**SALAD**

**Southwest Salad**

chopped lettuce, black beans, corn, cherry tomatoes, poblano peppers,  
cotija cheese, cilantro lime vinaigrette

**TACO BAR PROTEINS (CHOOSE 1)**

**Carne Asada | \$3 supplement per person**

garlic & cilantro marinated flank steak

**Beef Short Rib Barbacoa**

**Chili-Lime Shrimp | \$6 supplement per person**

**Red Chili Marinated Chicken Adobo**

**Carnitas**

**TACO BAR ACCOMPANIMENTS**

**Soft Corn Tortillas**

**Lettuce**

**Grated Oaxaca Cheese**

**Sour Cream**

**Grilled Peppers & Onions**

**SIDES**

**Crispy Tortilla Chips**

**Pico de Gallo**

**PlumpJack Cheese Enchiladas**

Or

**Sweet Potato Enchiladas**

mole verde, foraged mushrooms

**DESSERT (CHOOSE 1)**

**Mini Tres Leches Cake**

**Mexican Wedding Cookies**

**ENHANCEMENTS**

**Seasonal White Fish Ceviche | \$4 per person**

**Guacamole | \$3 per person**

**Pineapple-Mango Salsa | \$2 per person**

**Salsa Verde | \$2 per person**

**Tortilla Soup | \$8 per person**

**Seasoned Black Beans | \$3 per person**

**Ancho Chili Lime Rice | \$3 per person**

**Additional Protein | \$8 per person**



*lunch & casual dinner buffets*

MINIMUM 25 GUESTS REQUIRED; PRICED TO INCLUDE 1.5 HOURS OF SERVICE

**KOREAN INSPIRED BUFFET \$58 PER PERSON**

**SALAD (CHOOSE 1)**

**Spinach Salad**

chestnuts, citrus, pears, asian pear vinaigrette

**Little Gem Lettuce & Raddichio**

mandarin oranges, wonton crisps, red bell peppers, cashews, sesame vinaigrette

**ENTREES (CHOOSE 2)**

**Korean Barbequed Beef Short Ribs**

**Korean Spiced Grilled Chicken**

**Korean Spiced Grilled Pork**

**Miso Glazed Seasonal White Fish**

**Miso Marinated Grilled Tofu**

**SIDES (CHOOSE 1)**

**Rice Noodle Salad**

seasonal vegetables, tamari sweet chili sauce

**Cold Buckwheat Soba Noodle Salad**

shitake mushrooms, shredded carrots, cabbage, edamame, miso vinaigrette

**Sticky Rice**

**Korean Black Beans & Rice**

**VEGETABLES (CHOOSE 1)**

**Sesame Garlic Bok Choy**

**Vegetable Stir Fry**

sugar snap peas, broccoli, eggplant, water chestnuts, onions, peppers

*lunch & casual dinner buffets*

MINIMUM 25 GUESTS REQUIRED; PRICED TO INCLUDE 1.5 HOURS OF SERVICE

ITALIAN BUFFET \$75 PER PERSON  
INCLUDES BREAD & BUTTER

SALAD (CHOOSE 1)

**Caesar Salad**

little gem lettuce, grana padano croutons, shaved parmesan

**Farmer's Market Salad**

seasonal produce, shaved manchego cheese, toasted cashews,  
golden balsamic vinaigrette

**Caprese (summer/fall) | \$4 supplement per person**

heirloom tomatoes, fresh mozzarella, basil & saba

ENTRÉE (CHOOSE 2)

**Eggplant Parmesan**

**Chicken Picatta**

lemon & white wine caper sauce

**Pork Marsala**

marsala wine, sauteed mushrooms

**Italian Sausage & Mixed Peppers**

onions, tomatoes, garlic

**Braised Lamb Shoulder**

herbs, garlic, lemon zest

**Pan Roasted Salmon | \$2 supplement**

pine nuts, herb butter

**Steamed Clams & Mussels**

onions, tomatoes, garlic, saffron-white wine broth

**Nona's Meatballs**

pork & beef meatballs in a san marzano tomato sauce

PASTA (CHOOSE 1)

*All pastas include grana padano & crushed red pepper on the side*

**San Marzano Spaghetti**

san marzano tomato sauce, basil

**Fontina Alfredo Rigatoni**

creamy fontina cheese sauce

**Seasonal Pesto Gnocchi**

parmesan, olive oil, garlic

VEGETABLE SIDE (CHOOSE 1)

**Roasted Seasonal Squash & Cauliflower**

**Sautéed Mixed Vegetables**

artichokes, cherry tomatoes, fennel, peppers

DESSERT (CHOOSE 1)

**House Made Tiramisu**

**Mini Chocolate Chip Cannolis**

ENHANCEMENTS

Additional Pasta | \$8 per person

*lunch & casual dinner buffets*

MINIMUM 25 GUESTS REQUIRED; PRICED TO INCLUDE 1.5 HOURS OF SERVICE

**BBQ BUFFET \$75 PER PERSON**

INCLUDES CORNBREAD & BUTTER

**SALAD (CHOOSE 1)**

**Farmer's Market Salad**

seasonal produce, shaved manchego cheese, toasted cashews,  
golden balsamic vinaigrette

**Roasted Beets & Arugula Salad**

blue cheese, walnuts, balsamic vinaigrette

**Watermelon Salad (spring/summer)**

feta, mint, red onion, cucumbers, cherry tomatoes, white balsamic-mint vinaigrette

**ENTRÉE (CHOOSE 2)**

**BBQ Chicken**

**Herb & Whole Grain Mustard Marinated Tri Tip**

**Pulled Pork**

house made bbq sauces

**Chilled BBQ Rubbed Shrimp | \$5 supplement**

**SIDES (CHOOSE 2)**

**Southern Cole Slaw**

**Pasta Salad**

cherry tomatoes, red onion, green peppers, feta, tri color fassili, red wine vinaigrette

**German Potato Salad**

celery, dill, shallots, whole grain mustard vinaigrette

**Slow Cooked Green Beans**

bacon & black eyed peas

**Braised Collard Greens**

**Baked Beans**

**DESSERT (CHOOSE 1)**

**Rice Crispy Treats**

**Lemon Bars**

**Dark Chocolate Brownies**

**White Chocolate Blondies**

**ENHANCEMENTS**

**Corn on the Cobb with Chipotle Lime Butter (summer only) | \$5 per person**

**PlumpJack Baked Mac 'n Cheese | \$5 per person**

## *boxed lunches*

PLEASE PROVIDE COUNTS ON MEAT & VEGETARIAN OPTIONS 14 DAYS  
BEFORE YOUR EVENT

### BOXED LUNCHES \$36 PER PERSON

#### BURRITO "BOX"

**Meat Option**

rice, black beans, meat (choose 1: chicken, beef, pork), salsa, sour cream, cheese

**Vegetarian Option**

rice, black beans, assorted vegetables (peppers, onions), salsa, sour cream, cheese

**Includes**

tortilla chips, house made cookie, soda

**Enhancements**

guacamole | \$3 per person

#### CALIFORNIA SALAD "BOX"

**Meat Option**

quinoa, seasonal vegetables, fried chick peas, feta, lemon vinaigrette, grilled chicken

**Vegetarian Option**

quinoa, seasonal vegetables, fried chick peas, feta, lemon vinaigrette

**Includes**

whole seasonal fruit, house made cookie, soda

**Enhancements**

avocado | \$3 per person

#### THAI NOODLE SALAD

**Meat Option**

brown rice noodles, cabbage, basil, cucumbers, carrots, peppers,  
thai peanut vinaigrette, chicken

**Vegetarian Option**

brown rice noodles, cabbage, basil, cucumbers, carrots, peppers,  
thai peanut vinaigrette, grilled tofu

**Includes**

whole seasonal fruit, house made cookie, soda



*plated lunches*

PLEASE PROVIDE COUNTS ON MEAT & VEGETARIAN OPTIONS 14 DAYS  
BEFORE YOUR EVENT

PLATED LUNCHES CHOOSE 1

BURRITO BOWL \$35 PER PERSON

**Red Chili Marinated Chicken Adobo**

or

**Carne Asada | \$3 supplement per person**

**Toppings**

ancho chili lime rice, black beans, fire roasted chipotle salsa, grated oaxaca cheese, lettuce,  
sour cream, crispy tortilla chips

ITALIAN PLATE \$45 PER PERSON

**Caesar Salad**

little gem lettuce, grana padano croutons, shaved parmesan

**Chicken Picatta**

lemon & white wine caper sauce

**Side**

fontina alfredo rigatoni

BBQ PLATE \$45 PER PERSON

**German Potato Salad**

celery, dill, shallots, whole grain mustard vinaigrette

**BBQ Chicken**

**Slow Cooked Green Beans**

black eyed peas

*passed hors d'oeuvres*

MINIMUM 20 PIECES PER ORDER

\$5 PER PIECE

**Demitasse of Seasonal Soup**

**Tomato & Chevre Bruschetta**

**Warm Mushroom Filo Tarts**

truffle salt & parmesan

**Roasted Beets, Blue Cheese & Walnuts in Endive**

**Crispy Polenta**

roasted corn & poblano ragout

**Compressed Watermelon with Feta, Mint & Saba**

**Mini Seasonal Vegetable Quiche with Saffron Aioli**

**Roasted Grape Flatbread with Chevre & Saba**

**Black Bean Tostone with Grilled Pineapple Salsa (vegan & gluten free)**

add pulled pork \$2

**Caesar Salad Bites**

little gem lettuce, caesar dressing drizzle, crumbled crouton, grana padano

\$6 PER PIECE

**Smoked Salmon on Taro Crisp with Crème Fraîche**

**Pork Tenderloin**

nueske bacon jam on potato crisp

**Caprese Crostini with Saba**

**Truffled Baby Portobello Mushrooms**

shallot brioche stuffing

**House Made Sausage Meatballs**

caramelized shallot mustard

**Shrimp Ceviche on Crispy Wonton**

**Mini Fingerling Potatoes**

crème fraîche, chives | add bacon \$1

**Fried Buffalo Chicken Slider**

blue cheese dressing & sliced red onions

**Mini Cheese Steak**

flatiron steak, gruyere cheese sauce, caramelized onions, puff pastry

**Caprese Skewer**

tomatoes, fresh mozzarella, basil & aged balsamic reduction

**Italian Meatball Slider**

melted mozzarella, marinara

*passed hors d'oeuvres*

MINIMUM 20 PIECES PER ORDER

**\$7 PER PIECE**

**Seasonal Seafood Cones**

**Duck Rillettes on Crostini**

shallot marmalade

**Beef Tartare on Brioche**

green apple mustard

**Moroccan Spiced Scallops**

saffron aioli on papadum

**Mediterranean Lamb Meatballs with Tzatziki**

**BBQ Pulled Pork Slider**

sweet & spicy relish, hawaiian sweet roll

**Pork Belly Slider with Asian Slaw & Cucumbers**

**Meatloaf Bites**

sour cream chive mashed potato

**Popcorn Chicken & Waffle Cones**

tabasco maple syrup

**Prosciutto Wrapped Melon**

**Mini Heirloom Tomato Quiche**

balsamic grilled red onions (summer only)

**PlumpJack “Stacker”**

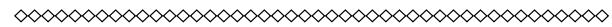
caramelized onion jam, american cheese & 1001 island dressing

**Vegetarian Beetroot Slider with Tzatziki Sauce**

**\$8 PER PIECE**

**Tomato Soup and Grilled Cheese**

bacon | \$1 supplement

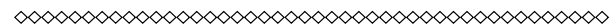


**Passed Assorted Wood Fired Pizzas**

\$22 per pizza | each pizza has eight slices | sub gluten free crust \$4

pizza station chef fee

\$175 for first hour / \$150 each additional hour



*appetizer stations*

SEASONAL CRUDITÉS

**\$150 per platter | Serves 25 guests**  
hummus, ranch & seasonal dip

SEASONAL FRUIT TRAY

**\$175 per platter | Serves 25 guests**

SMOKED SALMON PLATTER

**\$250 per platter | Serves 25 guests**  
capers, red onions, tomatoes & brioche toast

CAPRESE PLATTER

**\$275 per platter | Serves 25 guests**  
heirloom tomatoes, fresh mozzarella, basil & saba

ANTIPASTO PLATTER WITH CURED MEATS

**\$300 per platter | Serves 25 guests**  
olives, pickled, marinated & grilled vegetables

SELECTION OF ARTISAN CHEESES

**\$325 per platter | Serves 25 guests**  
clover honey, candied nuts, seasonal fruit, house made breads & gourmet crackers

BUILD YOUR OWN BRUSCHETTA BAR

**\$375 per platter | Serves 25 guests**  
*assorted breads:* grilled ciabatta, grilled naan, gourmet crackers  
*spreads:* olive tapenade, goat cheese, hummus, pesto  
*toppings:* prosciutto, salami, cherry tomatoes, mushrooms,  
pickled vegetables, cucumbers, sliced grapes, mozzarella



*plated menu pricing*

**CHOOSE YOUR MENU:**

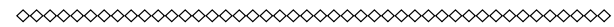
Selection of one appetizer, one starter (choose soup or salad), two entrées, one dessert

All plated menus include bread and butter

Chef will always provide a vegetarian option in addition to your two entrée selections

A final guest count is required 14 days prior to your event date

**Entree counts are required 14 days prior to event date**



**TWO COURSES | \$75 PER PERSON**

**One Starter, Two Entrées + Vegetarian Option**

**THREE COURSES | \$85 PER PERSON**

**One Plated Appetizer, One Starter, Two Entrées + Vegetarian Option**

**FOUR COURSES | \$105 PER PERSON**

**One Plated Appetizer, One Soup, One Salad, Two Entrées + Vegetarian Option**

*plated menu options*

PLATED APPETIZERS

**Prosciutto Friséé & Melon Salad**

port gastrique & toasted walnuts

**Caramelized Onion & Duck Confit**

arugula salad & saba

**Glazed Pork Belly**

fuji apple sauce & braised greens

**Roasted Beet “Caprese”**

goat cheese, pistachios & tarragon oil

**Crab Cake with Fennel & Tarragon Salad | \$5 supplement**

SOUPS

**Chef’s Seasonal Soup**

**Carrot Ginger Soup**

**Seasonal Seafood Bisque | \$2 supplement**

**Roasted Tomato & Red Pepper**

**Pear & Parsnip (fall & winter only)**

**Roasted Butternut Squash (fall & winter only)**

**Cinderella Pumpkin Soup (fall & winter only)**

**Tomato Gazpacho (summer only)**

**Summer Melon Gazpacho (summer only)**

**Sweet Corn & Jalapeno (chilled or hot) (summer only)**

SALADS

**Chef’s Seasonal Salad**

greens, nuts, cheese, dried fruit or vegetable, dressing

**Spinach**

toasted walnuts, blue cheese, dried cranberries, golden balsamic vinaigrette

**Arugula**

pine nuts (\$2), chevre, strawberries (\$2), apple cider vinaigrette

**Little Gem Lettuce**

toasted almonds, manchego, dried cranberries, champagne yogurt vinaigrette

**Mixed Greens**

pistachios, manchego, watermelon radish, cucumbers, champagne mint vinaigrette

**Caesar Salad**

little gem lettuce, grana padano | boquerones | \$1

*plated menu options*

DESIGN YOU OWN SALAD

by selecting one item from each category

**Greens:** little gem lettuce, spinach, arugula, mixed greens

**Nuts:** walnuts, pecans, almonds, pistachios, hazelnuts, pine nuts (\$2)

**Cheeses:** chevre, blue, manchego, parmesan, mozzarella (\$2)

**Fruits:** dried apricots, dried cranberries, dried blueberries (\$1), fresh mandarin or blood orange segments (seasonal \$2), fresh seasonal berries (\$2), heirloom tomatoes (seasonal \$2), stone fruit (seasonal \$2)

**Dressings:** champagne-yogurt vinaigrette, caesar, golden balsamic vinaigrette, balsamic vinaigrette, champagne-mint vinaigrette, apple cider vinaigrette

**Extras:** white spanish anchovies (\$1), hard boiled egg (\$3), bacon (\$1), hearts of palm (\$3), grilled asparagus (seasonal) (\$3), avocado (\$3)

ENTRÉES

Our Chef's strive to use local and seasonal produce. We have included sample entrée presentations below, but encourage you to select "Chef's Seasonal Sides" to offer the best available produce to your guests.

**Pan Roasted Chicken Breast**

smashed potato hash, glazed baby carrots, natural jus

**Slow Roasted Pork Loin**

creamy polenta, braised greens, maple jus

**Pan Roasted Seasonal White Fish**

(ex: pacific rock fish, corvina seabass, mahi mahi)

forbidden black rice, sesame baby bok choy, coconut lemongrass broth

**Pan Roasted Campbell River Salmon**

quinoa tabouleh, snow peas, tzatziki sauce

**Pan Roasted Alaskan Halibut** (seasonal) (market price)

forbidden black rice, sesame broccolini, grapefruit beurre blanc

**Grilled Flatiron Steak**

herb roasted potatoes, brussels sprouts (fall/winter) or sautéed summer squash (spring/summer), red wine demi

**Braised Beef Short Rib**

horseradish pommes purée, grilled broccolini, pickled red onion

**Braised Lamb Shank**

smashed fingerling potatoes, grilled broccoli rabe, rosemary jus

**Grilled Filet of Beef** | \$10 supplement

pommes puree, haricot verts, red wine demi

**Grilled Filet of Bison** | \$10 supplement

cauliflower puree, braised baby kale, cabernet demi

**Surf & Turf** | market price

potato leek gratin, roasted brussels sprouts, bourbon glazed bacon, peppercorn demi, grapefruit gremolada

*buffet & family style  
menu pricing*

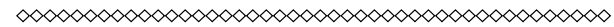
**MENU DETAILS:**

Minimum 25 guests required; price includes 1.5 hours of service

All buffet and family style menus include bread and butter

Chef staffed carving or BBQ stations are \$150 per hour with a 1.5 hour minimum (BBQ stations available outdoors only)

Buffet dessert options are available at \$10-12 per person



**BUFFET MENU ONE | \$80 PER PERSON**

**One Starter, Two Entrées, Two Sides**

**BUFFET MENU TWO | \$95 PER PERSON**

**Two Starters, Two Entrées, Three Sides**

**BUFFET MENU THREE | \$110 PER PERSON**

**Two Starters, Three Entrées, Four Sides**

**FAMILY STYLE MENU | \$95 PER PERSON**

**One Shared Salad, Two Shared Entrées, Two Shared Sides**

**Available for up to 100 guests, family style seating required**

*buffet & family style  
menu options*

STARTERS

**Chef's Seasonal Salad**

greens, nuts, cheese, dried fruit or seasonal vegetable, dressing

**Spinach**

toasted walnuts, blue cheese, dried cranberries, golden balsamic vinaigrette

**Arugula | \$4 supplement**

pine nuts, chevre, strawberries, apple cider vinaigrette

**Little Gem Lettuce**

toasted almonds, manchego, dried cranberries, champagne yogurt vinaigrette

**Mixed Greens**

pistachios, manchego, watermelon radish, cucumbers, champagne mint vinaigrette

**Caesar Salad**

little gem lettuce, grana padano

ENTRÉES

**Lemon Rosemary Grilled Chicken**

natural jus

**Herb & Garlic Crusted Slow Roasted Pork Loin**

natural jus

**Pan Roasted Seasonal White Fish (Ex: pacific rock fish, corvina seabass, mahi mahi)**

cilantro lime vinaigrette

**Pan Roasted Campbell River Salmon**

tzatziki sauce

**Pan Roasted Alaskan Halibut (seasonal) (market price)**

coconut lemongrass broth

**Chilled Lemongrass Garlic Marinated Shrimp | \$6 supplement**

**Grilled Flatiron Steak**

red wine demi

**Braised Beef Short Rib**

**Grilled Filet Mignon Roti | \$10 supplement**

horseradish demi

**Braised Lamb Shank**

mint chimichurri

SIDES

**Herb Roasted Red Potatoes**

**Sour Cream Mashed Potatoes**

**Smashed Fingerling Potatoes**

**Red Quinoa Tabbouleh**

seasonal vegetables,  
herb & citrus vinaigrette

**Roasted Butternut Squash**

**Roasted Sweet Potatoes with Pecans**

**Forbidden Black Rice**

**Mushroom Barley Pilaf**

**Baked Mac 'n Cheese**

**Roasted Market Vegetable Medley**

**Oven Roasted Miso Cauliflower**

**Glazed Baby Carrots**

**Winter Squash & Cauliflower Medley**  
(fall/winter)

**Roasted Brussels Sprouts**

(fall/winter)

**Grilled Summer Squash**

(spring/summer)

*plated dessert menu selections*

\$10 PER PERSON

**Chocolate Tiramisu Cake**

dark chocolate genoise, tiramisu mousse, chocolate tuaca glaze

**Flourless Chocolate Decadence Cake (gluten free)**

hazelnut ganache, seasonal sorbet, chocolate crumble

**Crème Brûlée**

*choice of* chocolate, vanilla, meyer lemon, salted caramel,

chai, pumpkin spice, seasonal fruit

vanilla bean short bread cookies

**Mutsu Apple Tart (fall/winter)**

red wine & rosemary-fig compote, goat cheese crema, spiced cider candy

\$11 PER PERSON

**S'mores Cheesecake**

honey graham cracker crust, marshmallow meringue, chocolate ganache

\*up to 30 guests only\*

**Strawberry Shortcake (spring/summer)**

buttermilk biscuit, lemon chantilly cream, watsonville strawberries

**Citrus Duo**

lemon crème brûlée, key lime tart

\$12 PER PERSON

**Artisan Cheese Display**

two seasonal cheeses, candied nuts, seasonal fruit jam,

local honey, gourmet crackers

**Dessert Trio**

s'more merengue, chocolate dipped strawberry, mini vanilla cheesecake  
with hazelnut crunch

*buffet dessert menu selections*

STATIONED DESSERTS

**Tiramisu | \$10**

espresso soaked lady fingers, mascarpone chantilly cream, shaved chocolate

**Seasonal Fruit Cobbler | \$8**

BABY IT'S COLD OUTSIDE

**\$3 per person**

Create Your Own Hot Cocoa or Coffee "Bar"

miniature marshmallows, crushed peppermint, salted caramel sauce,  
chocolate sauce, whipped cream, cinnamon

*(coffee at \$70 per gallon, hot cocoa @ \$55 per gallon, cordial options listed under cocktail menu)*

S'MORES OUTDOOR ACTION STATION

**\$150 for 1st hour, \$50 each additional hour**

**\$50 per dozen S'mores Product**

marshmallows, chocolate, graham crackers

ICE CREAM SOCIAL

**Ice Cream or Sorbet Bar | \$12 per person**

vanilla, chocolate & assorted seasonal flavors of ice cream or sorbet (select 2)  
toasted peanuts, chocolate sauce, salted caramel sauce, sprinkles,  
maraschino cherries, whipped cream

*Add (\$1 each): oreos, m&ms, reese's pieces, gummy bears,  
coconut flakes, strawberry sauce*



*buffet dessert menu selections*

**MINI CRÈME BRÛLÉE BAR**

**\$9 per crème brûlée with cookie**

*Assorted colorful flavors of house made crème brûlée in ceramic cups, fired & caramelized before your very eyes*

*2 flavors for parties over 25 guests, 3 flavors for parties over 50 guests, four flavors for parties over 100 guests*

*Chef Fee of \$150 per hour applies for action station*

Chocolate Crème Brûlée with Chocolate Cocoa Nib Cookies

Vanilla Bean Crème Brûlée with Almond Biscotti

Meyer Lemon Crème Brûlée with Pistachio Shortbreads

Salted Caramel Crème Brûlée with Chocolate Cocoa Nib Cookies

Chai Crème Brûlée with Snickerdoodle Cookie

Pumpkin Spice Crème Brûlée with Snickerdoodle Cookie

Seasonal Fruit Crème Brûlée with Seasonal Cookie

**CUPCAKE TREE**

**\$5 per cupcake, \$3 per mini cupcake**

*choice of 2 flavors: red velvet, vanilla bean, chocolate, carrot*

*choice of 1 frosting: vanilla, cream cheese, dark chocolate, peanut butter*

*cupcakes may be served as a plated course*

**SEASONAL PIE DISPLAY**

**\$90 per pie | 10 slices**

**\$3 per person for house made vanilla ice cream**

*Year round: chocolate mousse, lemon meringue, key lime, maple pecan, seasonal fruit*

*Seasonal options: strawberry, blueberry, blackberry, peach, nectarine, apricot, apple, cherry, pumpkin*

*Pie may be served as a plated course for \$10 per person with vanilla ice cream*

*pretty in petite*

PETITS FOURS CAN BE SERVED AT A STATION OR ON A PLATTER AT EACH TABLE. MINIMUM 20  
PIECES PER ORDER

**\$5 PER PIECE**

**Mini Tarts**

lemon, key lime, chocolate mousse, peanut butter mousse, espresso mousse,  
seasonal berry, apple, pear

**Cheese Cake Petites**

double chocolate, meyer lemon, caramel or vanilla bean

**Hand Rolled Truffles**

dark chocolate cocoa nib, dark chocolate peanut butter or dark chocolate  
with candied orange peel

**Miniature S'more Cones**

**Mini Chocolate Chip Cannolis**

**Meringues (gluten free)**

lemon, lavender, s'mores

**Chocolate Dipped Strawberries**

**Stuffed Strawberries (gluten free)**

mascarpone mousse & pistachios

**Mini Cookie Sandwiches**

assorted cookie flavors with frosting filling

**Mini Cream Puffs**

filled with berry, chocolate, butterscotch or coconut mousse

**\$7 PER PIECE**

**Mini Banana Pudding**

waffle cookie, whipped cream

**Mini Tiramisu**

espresso soaked lady fingers, mascarpone chantilly cream, shaved chocolate

## *sample menus*

TO PROVIDE THE BEST FOOD QUALITY, ITEMS NOT SEASONABLY AVAILABLE MAY BE SUBSTITUTED AT THE CHEF'S DISCRETION.

### 3 HORS D'OEUVRES & 2 COURSE MENU + DESSERT ~ \$101 PER PERSON

#### **Passed Hors D'oeuvres**

- black bean tostone with grilled pineapple salsa | 1 per person
- pork tenderloin with honey-mustard glazed bacon | 1 per person
- compressed watermelon with feta, mint & saba | 1 per person

#### **Salad**

- Mixed Gathered Greens
  - toasted pistachios, manchego, watermelon radish, cucumber,
  - golden balsamic vinaigrette

#### **Entrée**

- Grilled Flatiron
  - caramelized onion mashed potato, glazed baby carrots, thyme demi
- Pan Roasted Chicken Breast
  - herb roasted potatoes, broccolini, natural jus

#### **Dessert**

- Chocolate Tiramisu Cake
  - dark chocolate genoise, tiramisu mousse, chocolate tuaca glaze

### 3 HORS D'OEUVRES & 3 COURSE MENU + DESSERT ~ \$119 PER PERSON

#### **Passed Hors D'oeuvres**

- truffled baby portobello mushrooms with shallot brioche stuffing | 1 per person
- house made sausage meatballs with caramelized shallot mustard | 1 per person
- seasonal seafood poke cones | 1 per person

#### **Appetizer**

- Caramelized Onion & Duck Confit
  - arugula salad & saba

#### **Soup**

- Butternut Squash
  - toasted pepitas

#### **Entrée**

- Red Wine Braised Short Rib
  - creamy polenta, glazed baby carrot medley, pickled red onion garnish
- Pan Roasted Corvina Seabass
  - forbidden black rice, sautéed carrots & bok choy, lemon grass broth

#### **Dessert**

- S'mores Cheesecake
  - honey graham cracker crust, marshmallow meringue, chocolate ganache

## *sample menus*

TO PROVIDE THE BEST FOOD QUALITY, ITEMS NOT SEASONABLY AVAILABLE MAY BE SUBSTITUTED AT THE CHEF'S DISCRETION.

FARM FRESH FAMILY STYLE ~ \$101 PER PERSON  
AVAILABLE FOR UP TO 100 GUESTS

### **Salad**

Spinach Salad  
cranberries, toasted almonds, chevre vinaigrette

### **Shared Entrée**

Pan Roasted Campbell River Salmon  
green goddess dressing

Braised Lamb Shank  
mint chimichurri

### **Shared Sides**

Roasted Brussels Sprouts with pomegranate seeds  
Smashed Fingerling Potatoes

### **Dessert**

Citrus Duo  
lemon crème brûlée, key lime tart

*cocktail menu*

Please inquire with the Sales Department regarding the most current wine and champagne availability.

A beer and wine bar set-up is included at your event.

A cocktail bar set-up or cash bar set-up is available for \$250

**Hourly bar package:** available on a per person, per hour cost based on the full guarantee for the entire event. Available for events with 50 or more guests only. (Excludes shots & cordials)

**Consumption bar package:** charge is based on consumption the day of your event.

*cocktail menu*

PREMIUM BAR

\$14 per drink (on consumption) or \$15 per drink (cash bar)

\$25 per person (1st hour)

\$19 per person for each additional hour

Wine thru \$50 per bottle with hourly package

Vodka: Grey Goose

Gin: Nolet

Rum: Zaya

Tequila: Patron Silver

Bourbon: Woodford Reserve

Scotch: Chivas Regal

Brandy: Hennessy VS

CALL BAR

\$12 per drink (on consumption) or \$13 per drink (cash bar)

\$21 per person (1st hour)

\$16 per person for each additional hour

Wine thru \$40 per bottle with hourly package

Vodka: Titos

Gin: Tanqueray

Rum: Mt. Gay

Tequila: Herradura Silver

Bourbon: High West

Scotch: Dewars White Label

Brandy: Merlet Cognac VS

WELL BAR

\$10 per drink (on consumption) or \$11 per drink (cash bar)

\$18 per person (1st hour)

\$14 per person for each additional hour

Wine thru \$32 per bottle with hourly package

Vodka: Seagrams

Gin: City of London

Rum: Flor de Cana

Tequila: Gran Agave

Bourbon: Evan Williams

Scotch: Johnnie Walker Red

Brandy: Korbel

CORDIALS / AMAROS

Baileys Irish Cream \$10

Fernet Branca \$10

Frangelico \$10

Grand Mariner \$12

Jagermeister \$10

Kahlua \$10

Luxardo Amaretto \$10

Peppermint Schnapps \$8

Rumple Minze \$9

Sambuca \$10

## *cocktail menu*

### SIGNATURE PLUMPJACK COCKTAILS

#### **\$14 per drink**

Customized cocktails with a focus on infusions, fresh and seasonal ingredients, and small production spirits. Listed are a few of our favorites but we can help you design the perfect signature drink for your special event.

#### **Frost Control**

citrus oil infused vodka, st. germain, lemon, grapefruit twist

#### **Pineapple Ginger Sparkler**

prosecco, house made puree

#### **PlumpJack Martini**

ciroc vodka, late harvest semillon, frozen grapes

#### **Tailspin**

lavender infused nolet's gin, luxardo maraschino, cocchi Americano, crème de violette, lemon, edible flower

Please refer to the PlumpJack cocktail menu for inspiration.

### PUNCHES & SANGRIAS

#### **\$14 per drink (5 oz serving)**

(Exact quantities must be specified in advance in increments of 25)

Punch is an ancient form of a mixed drink, incorporating spirit, spice, citrus, sugar, and water. We'll recreate several that are available by the carafe.

### THE MANHATTAN BAR

#### **\$15 per drink (up or on the single cube)**

We'll provide up to four bourbon options, four vermouths/amaros & four bitters. Your guests select the combination of ingredients they would like to try.

### THE MARTINI BAR

#### **\$16 per drink (up or on the single cube)**

We'll provide up to two gin & two vodka options, two vermouths, Castelvetro olives and onions. Your guests select the combination of ingredients they would like to try.

### THE BARREL AGED COCKTAIL ADDITION

#### **\$750 per barrel (serves 50 drinks)**

Barrel included for an additional \$100. Inquire for custom engraving on the barrel  
With a minimum of six weeks notice we can create a custom barrel aged cocktail for your event. Price based on spirits used from the call bar.

### CASUAL BEERS



## *beer & non-alcoholic beverages*

PLEASE INQUIRE WITH THE SALES DEPARTMENT IF YOU WOULD LIKE TO SPECIAL ORDER A BEER THAT DOES NOT APPEAR ON THIS LIST. SPECIAL ORDERS REQUIRE A COMMITMENT TO THE FULL ORDER PRIOR TO YOUR EVENT. UNLESS YOU SPECIFY EXACT BEER OPTIONS, WE WILL STOCK THE BAR WITH AN ASSORTMENT OF BOTTLED BEERS.

**\$7 per bottle | \$600 per keg**

Budweiser  
Coors Light  
Pacífico

### CRAFT BEERS

**\$9 per bottle | \$700 per keg**

Anchor Brewing Company California Lager  
Anderson Valley Brewing Company Boont Amber Ale  
Drakes Brewing Company Hefeweizen  
Rogue Ales "Dead Guy" Maibock  
Deschutes Brewery Fresh Squeezed IPA  
Firestone Walker 805 Blonde

### NON ALCOHOLIC BEVERAGES

Spa Infused Water | \$45 per gallon (Infused with seasonal fruits and herbs)  
Regular or Decaffeinated Coffee | \$7.00 per cup, \$90 per gallon  
Regular or Herbal Tea | \$5.00 per cup  
Iced Tea | \$6 per cup, \$55 per gallon  
Whole, 2% or Nonfat Milk | \$40 per gallon  
Hot Chocolate | \$60 per gallon  
Orange Juice, Apple Juice or Lemonade | \$6 each, \$65 per gallon  
Coke, Diet Coke, Sprite, Ginger Ale, Soda Water, Tonic Water | \$6 each  
Bottled Still and Sparkling Waters | small \$6 each, large \$11 each