

# Lake Natoma Inn

HOTEL & CONFERENCE CENTER



## *Banquet Menu* 2022





# 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 \$22.95 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 \$24.95 per person

*(20 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 \$25.95 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 \$26.95 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 \$26.95 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)	\$6.95 per person
Smoked Bacon, Sausage Links or Turkey Sausage (GF)	\$7.95 per person
Breakfast Burrito with Scrambled Eggs, Potatoes, Cheese and Fresh Salsa on the Side	\$9.95 per person
Oatmeal Station with Brown Sugar, Sun Dried Apricots, Raisins, and Dried Cranberries	\$7.95 per person
French Toast with Powdered Sugar and Flavored Syrups	\$7.95 per person

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GF (Gluten Free)



## A La Carte Beverages

Seattle's Best Coffee, Seattle's Best Decaffeinated Coffee and Assorted Teavana Hot Teas	\$65 per gallon
Teavana Iced Tea: Green, Black or Passion Tango	\$49 per gallon
Juices: Orange, Tomato, Grapefruit and Cranberry	\$35 per liter
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	\$39 per dozen
Assorted Bagels with Cream Cheese	\$39 per dozen
Sliced Fresh Seasonal Fruit (GF)	\$7.95 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	\$37 per dozen
Double Fudge Chocolate Brownies	\$37 per dozen
Skinny Pop Popcorn Variety Snack Packs (GF)	\$3.95 each
Pop Chips Assorted Variety (GF)	\$3.95 each
Assorted Granola Bars	\$3.95 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

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## Planner Packages

### Executive Planner Package \$54.95 per person

(Less than 20 guests \$ 65.95 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 Chicken Wrap with Hoisin Lime Sauce

#### Fajitas Buffet

Mixed Green Salad with Tomatoes, Cucumbers, Carrots 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 \$36.95 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

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## Lite Lunches

### **Sandwich Platter \$26.95 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 Chicken Wrap**

Grilled Chicken with Shredded Carrots, Red Bell Pepper, Celery and 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 \$26.95 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 \$23.95 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 \$23.95 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 \$23.95 per person**

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

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## 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 \$25.95 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 \$26.95 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 \$29.95 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 \$29.95 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

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## 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 \$29.95 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 \$32.95 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 \$33.95 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 \$34.95 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

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## 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 \$29.95 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 \$29.95 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 \$27.95 per person

Served with Creamy Pesto Sauce  
and Seasonal Vegetables

### Grilled Portobello Mushroom Napoleon \$27.95 per person

Layers of Marinated Grilled Vegetables and Tomatoes Served  
with Creamy Polenta

### Baked Salmon \$31.95 per person

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

### Blackened Salmon \$31.95 per person

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

### Roasted Pork Loin \$29.95 per person

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

### Grilled Tri-Tip \$31.95 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 \$7.95 per person

Please Select One Dessert for All Guests

### Chocolate 5 Layer Cake

Colossal Layers of Dark Moist Chocolate Cake with Silky Smooth  
Chocolate Filling Piled High with Chocolate Frosting

### Carrot Cake

Three Layers of Moist Cake Loaded with Shredded Carrots,  
Pecans and Crushed Pineapple with Cream Cheese Frosting

### New York Cheesecake

Our Cheesecake is Made with the Finest Cream Cheese,  
Sugar and Pure Vanilla. Served with Berry Sauce.

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## 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

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## 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 \$34.95 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 \$34.95 per person

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

### Roasted Pork Loin \$34.95 per person

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

### Grilled Portobello Mushroom Napoleon \$32.95 per person

Layers of Marinated Grilled Vegetables and Tomatoes  
Served with Creamy Polenta

### Seasonal Vegetable Raviolis \$32.95 per person

Served with Creamy Pesto and Seasonal Vegetables

### Natoma Baked Salmon \$38.95 per person

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

### Blackened Salmon \$38.95 per person

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

### Grilled Tri-Tip \$38.95 per person

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

### Roasted Rosemary and Garlic Prime Rib \$49.95 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 \$7.95 per person

Please Select One Dessert for All Guests

### Chocolate 5 Layer Cake

Colossal Layers of Dark Moist Chocolate Cake with Silky Smooth Chocolate Filling Piled High with Chocolate Frosting

### New York Cheesecake

Our Cheesecake is Made with the Finest Cream Cheese, Sugar and Pure Vanilla. Served with Berry Sauce.

### Carrot Cake

Three Layers of Moist Cake Loaded with Shredded Carrots, Pecans and Crushed Pineapple with Cream Cheese Frosting

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## 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 \$37.95 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 \$37.95 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 \$37.95 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 \$39.95 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 \$54.95 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*

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## Hors d'oeuvres

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

### Butler Passed or Stationed Selections

<b>Mac N Cheese Bites</b> with Gruyere, Monterey Jack and Cheddar Cheese	\$4.25
<b>Risotto Balls</b> with Swiss Cheese and Ham, rolled in Breadcrumbs and fried to a Golden Brown	\$4.25
<b>Caprese Skewer</b> with Cherry Tomato, Kalamata Olive and Marinated Fresh Mozzarella (GF)	\$4.25
<b>Quesadilla Trumpets</b> with Smoked Chicken, Jack Cheese, Peppers & Cilantro served with Salsa	\$4.25
<b>Artichoke Hearts Beignet</b> stuffed with Herbed Cream Cheese, Rolled in Bread Crumbs and Parmesan Cheese	\$4.25
<b>Kielbasa Pineapple Skewers</b> with Red Bell Pepper served with Sweet Chili Sauce (GF)	\$4.25
<b>Meatballs</b> with Mama Luce Sauce	\$4.25
<b>Asian Spring Rolls</b> with Sweet Chili Sauce	\$4.25
<b>Potstickers</b> with Pork, Cabbage, Garlic and Ginger served with Soy Dipping Sauce	\$5.00
<b>Tandoori Chicken Satay</b> with Garlic, Ginger and Cayenne Pepper Rub (GF)	\$5.00
<b>Bacon Jam Tart</b> with Carmelized Onion and Blue Cheese in a Quinoa Tart Shell (GF)	\$5.00
<b>Goat Cheese &amp; Honey Triangle</b> wrapped in Phyllo and topped with Brown Sugar	\$5.00
<b>Chocolate Covered Strawberries</b>	\$5.25
<b>Brie &amp; Pear Beggar's Purse</b> with Almonds wrapped in Phyllo	\$5.50
<b>Beef Wellington</b> with Mushroom Duxelle in Puff Pastry	\$6.50
<b>Crab Cakes</b> with Aioli	\$6.50
<b>Poached Prawns</b> with Cocktail Sauce (GF)	\$6.50

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

<b>Local California Cheese Display</b> with Assorted Crackers, Breads and Crostini	\$7.95
<b>Vegetable Crudités</b> with Ranch Dip, Roasted Red Pepper Dip and Hummus	\$7.95
<b>Seasonal Fresh Fruit Display</b> with Honey Yogurt Dip	\$7.95
<b>Bruschetta Bar</b> with Tomatoes, Basil and Garlic, Olive Tapenade, Feta Cheese and Garlic Crostini	\$7.95
<b>Antipasti Display</b> with Fresh Mozzarella, Artichoke Hearts, Roasted Red Peppers, Olives and Salami with Sliced Baguettes and Crostini	\$8.95
<b>Grilled Vegetable Platter</b> with Hummus and Pita Chips	\$9.95

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## Hors d'oeuvres Reception

(Minimum of 50 Guests)

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

**\$47.95 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

**Tandoori Chicken Satay** with Garlic, Ginger and Cayenne Pepper Rub (GF)

**Beef Wellington** with Mushroom Duxelle in Puff Pastry

**Kielbasa Pineapple Skewers** with Red Bell Pepper served with Sweet Chili Sauce (GF)

**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 22% 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 \$9/\$36

Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot

#### Korbel Champagne \$11/\$44

#### McManis Wines \$11/\$44

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

#### Kendall Jackson Wines \$12/\$48

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

*Available by the Bottle Only*

#### Hess Wines \$44

Chardonnay, Cabernet Sauvignon

#### Bogle Wines \$44

Chardonnay, Merlot, Cabernet Sauvignon

#### Madrona Wines \$44

Shiraz-Cabernet, Chardonnay, Zinfandel, Merlot

### Bottled Beer

#### Domestic \$7

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

#### Premium \$8

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 \$10

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 \$11

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

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All Prices are subject to change.  
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# 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 22% 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](http://www.P65Warnings.ca.gov/alcohol) and [www.P65Warnings.ca.gov/restaurant](http://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