

Breakfast Packages

Minimum 10 people

Continental Breakfast

An assortment of fresh cut fruit, pastries, served with juice, coffee, and tea \$15.00 per person

Deluxe Breakfast

An assortment of fresh cut fruit, pastries, fresh muffins and yogurt, served with juice, coffee and tea

\$18.00 per person

Ultimate Breakfast

An assortment of fresh cut fruit, pastries, fresh muffins and yogurt. Along with eggs, your choice of bacon or sausage, and either potatoes or pancakes. Served with coffee, fuice and tea

\$22.00 per person





Lunch Packages

Minimum 10 people, includes infused water and iced tea

The Hilltop

Choice of: Chicken Salad Wraps or Mini Caprese Sandwiches on Ciabatta Rolls

Choice of: Ceasar Salad or House Salad

\$20.00 per person

The Sundial

Choice of: Mini Tri-tip Sandwiches or Pulled Pork Sliders

Choice of: Pasta Salad, or Mixed Greens and Gorgonzola Salad

\$25.00 per person

The River Trail

Choice of: Burger Bar with fries/tater tots or Taco Bar with chips and salsa

Choice of: Fresh Potato or Macaroni Salad or Strawberry Arugula Salad with balsamic dressing

\$30.00 per person

Pizza Party Package

Minimum 10 people, ilncludes infused water and iced tea

Each guest gets a personal pizza with their choice of toppings, garlic knots and ceasar salad \$30.00 per person

Sauce: House made Tomato Sauce, Vodka (pink) sauce or Basil Pesto

Cheese: Mozzarella or Pecorino Romano

Toppings, Choose up to Three: Bell Peppers, Onions, Black Olives, Mushrooms, Artichoke Hearts,

Grape Tomatoes, Pineapple, Basil, Fried Egg

Meat Toppings, Add \$2/each per pizza: Chicken, Bacon, Sausage, Pepperoni, Ham

^{*} All packages above come with choice of brownie or cookies



Lunch À La Carte

\$33.00 per person, Minimum 10 people
Choose one entrée and one side, includes infused water and iced tea

Entrées

Chicken Salad Wraps: Chicken with cranberries, celery, red grapes, mayo and Dijon mustard on your choice of traditional flour, veggie, or wheat wrap

Mini Caprese Sandwich: Fresh mozzarella, spring mix and grape tomatoes with balsamic glaze

Mini Tri tip Sandwich: Slow cooked marinated tri-tip on garlic butter ciabatta rolls with lettuce, tomato, onion, pickles, mayo and mustard on the side

Pulled Pork Sliders: Slow roasted BBQ pork shoulder with garlic butter Hawaiian rolls

Burger Bar: Fresh angus burgers, brioche buns, served with choice of cheddar, monterey jack or swiss cheese. Toppings include lettuce, tomato, red onion, pickles. Served with french fries or tator tots

Taco Bar: Choice of chicken or beef. Served with both hard and soft shell tacos. Toppings include lettuce, tomato, red onion, sour cream, blend of cheddar and monterey jack cheese, and beans. Side of tortilla chips and salsa.

Sides

Ceasar Salad: Fresh cut romaine, parmesan, ceasar dressing. Add chicken for \$2 per person

House Salad: Fresh spring mix with tomatoes, carrots, cucumber, croutons and choice of two dressing options

Pasta Salad: Pasta with mozzarella, marinated artichoke hearts, red pepper, tomatoes and olives with Italian dressing

Green Salad: Fresh mixed greens with apple, orange, walnuts and gorgonzola cheese with balsamic vinaigrette dressing

Arugula Salad: Fresh arugula, strawberries and feta cheese, served with balsamic dressing



Dinner Packages

Minimum 15 people, includes infused water, iced tea and soda, choice of cookies or cannolis

Whiskeytown

Ceasar Salad with Romaine Hearts, Parmesan Cheese and Garlic Croutons

Jumbo Shrimp Cocktail

Choice of:

Roasted Tri-tip **OR** Chicken Breast, Fingerling Potato and Steamed Vegetable Medley **\$40.00 per person**

Lassen

Wedge Salad with Bacon and Blue Cheese Jumbo Stuffed Mushrooms Choice Of:

Salmon with Lemon Pepper Sauce **OR** Marinated Skirt Steak, Garlic Mashed Potato and Asparagus **\$50.00 per person**

Shasta

Caprese Skewers with Prosciutto and Balsamic Glaze Bacon Wrapped Shrimp Choice Of:

Chicken Cordon Bleu **OR** 8oz Ribeye, Rice Pilaf and Green Bean Almondine **\$60.00 per person**



Hors D'oeuvres & Dessert

Per 20 people

Cold Selection

Tomato, Mozzarella, Prosciutto and Basil Ske	ewer	\$150.00
Charcuterie Board		\$150.00
Shrimp Cocktail		\$125.00
Bruschetta with Crostini		\$100.00
Fresh Fruit Salad		\$125.00
Cannolis		\$200.00
Cheesecake Bites		\$125.00
Cookies		\$50.00

Hot Selection

Stuffed Mushrooms with Pecorino Romano	\$100.00
Bacon Wrapped Apricots	\$100.00
Beef Flank Bites with Caramelized Onion and Blue Cheese	\$200.00
Chicken Spring Rolls with Sweet Chili Sauce	\$100.00
Garlic Knots	\$100.00
Spinach and Artichoke Dip with Hot Bread	\$50.00
Chicken or Cheese Stromboli	\$100.00

Beverages À La Carte

Lemonade	\$10.00 per pitcher
Soda	\$7.00 per pitcher
Iced Tea	\$7.00 per pitcher
Juice (Orange, Apple, Cranberry)	\$15.00 per pitcher
Coffee	\$13.00 per carafe
Tea	\$1.00 per tea bag
Hot Chocolate	\$15.00 per pot

Please inform us of any food allergies or restrictions.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items and prices are subject to change. Prices do not include applicable sales tax or 18% service charge.