

## **Social Menus**

Thank you for your interest in the Northwoods Resort and Conference Center. We are looking forward to hosting your event.

As our guest, you will receive first rate catering as well as the finest quality service on which the Northwoods Resort has built its reputation.

Our location provides the perfect atmosphere for theme parties, elegant banquets or outdoor barbecues. We also offer many spacious banquet facilities for your various conference needs.

Following, you will find our menu selections personally developed by the Northwoods Resort's Executive Chef and Director of Catering.

Our highly trained Catering Managers are always eager to assist you in planning your event. The Catering staff will work with you every step of the way, welcoming the opportunity to add a personal touch with custom design menus.

We are confident that the Northwoods Resort is the ideal setting for your next function. Our elegant facilities will exceed your expectations - from the freshly pressed table linens to our sparkling chandeliers, you can be assured our team of professionals will plan a most memorable event and that your needs will be met with the high level of service and quality inherent in the Northwoods Resort name.

**Buffet Selections**

**Deluxe Buffet**

(Based on a Minimum of 50 Guests)

Freshly Baked Rolls and Butter

Mixed Green Salad  
with Assorted Dressings and Condiments

Marinated Green Bean Salad  
Mediterranean Salad  
Cucumber Shrimp Salad  
Spinach, Egg and Tomato Tortellini Salad

An Array of Seasonal Fruit

Sirloin of Beef with Wild Mushroom Zinfandel Sauce  
Baked Breast of Chicken with Lemon Rosemary Sauce  
Grilled Salmon with Saffron Basil Sauce

Seasonal Vegetable  
Roasted New Potatoes  
Multigrain Pilaf

An Assortment of Cakes and Mousses

Freshly Brewed Coffee, Decaf and Selected Teas

\$49.95 per Person

\*Substitute:

**Roast Prime Rib of Beef with Carver at an Additional \$3.00 per Person**

Based on Minimum of 50 Guests  
Additional \$3.00 Per Person if Under 50 Guests  
*Charges based on 1-hour service*

***All of The Above Items Are Subject to a 20% Service Charge and State Sales***

**BUFFET SELECTIONS (Continued)...**

**Italian Buffet**

Warm Garlic Bread

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Antipasto Tray

Basil, Tomato and Fresh Mozzarella Cheese

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**Choice of 2 Entrees:**

Chicken Cacciatore

Spinach, Egg and Tomato Tortellini

Veal Parmesan

Beef Lasagna, Vegetable Lasagna or

Eggplant Parmesan

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Seasonal Vegetable

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Assorted Italian Desserts

\$45.95 Per Person

Additional entrée for \$3.00 per person

All the Above Buffets are served with  
Freshly Brewed Coffee, Decaffeinated Coffee  
Assortment of International and Herbal Teas

*Based on Minimum of 50 Guests*

***Additional \$3.00 Per Person if Under 50 Guests***

*Charges based on 1-hour service*

***The Above Charges Are Subject to a 20% Service Charge and State Sales Tax***

## ENTRÉE SELECTIONS

All the Entrees Include Freshly Baked Breads with Butter  
Your Choice of One Starter Selection and One Dessert Selection  
Our Chef's Selection of Fresh Seasonal Vegetables and Accompaniment

Freshly Brewed Coffee, Decaffeinated Coffee  
Assortment of International and Herbal Teas

### **California Chicken**

Marinated Chicken Breast  
With Shiitake Mushroom and Spinach  
Lunch \$25.95 Dinner \$30.95 per Person

### **Medallions of Beef**

Beef Tenderloin Medallions  
With Cognac Porcini Mushroom Sauce  
Lunch \$29.95 Dinner \$36.95 per Person

### **Grilled New York Strip Steak**

Choice of Sauce: Madagascar, Marsala,  
Caramelized Onions and Cabernet or  
Cognac Porcini Mushroom Sauce  
Lunch \$27.95 Dinner \$34.95 per Person

### **Fillet of Salmon**

Choice of Sauce: Fennel Vinaigrette, Spicy Cilantro-Ginger,  
Sweet Vermouth Garlic Butter, Merlot Beurre Rouge,  
or Roasted Red Pepper Coulis  
**Choice of preparation:**  
Poached, Grilled or Baked  
Lunch \$25.95 Dinner \$33.95 per Person

### **Roasted Pork Loin**

With Whole Grain Mustard  
Lunch \$25.95 Dinner \$29.95 per Person

### **Combination Plate**

#### **Petit Filet with Scampi**

Lunch \$38.95 Dinner \$47.95 per Person

#### **with Salmon**

Lunch \$38.95 Dinner \$47.95 per Person

#### **Choice of preparation:**

Poached, Grilled or Baked

### **Roasted Lemon Rosemary Chicken**

Marinated Chicken Breast with Sherry Dijon, Lemon,  
Rosemary and Garlic  
Lunch \$25.95 Dinner \$30.95 per Person

### **Pasta Primavera**

Penne Pasta Tossed with Roasted Vegetables and  
Yellow Pear Tomato Sauce  
Lunch \$24.95 Dinner \$24.95  
Add Sliced Grilled Chicken \$3.00

### **Prime Rib of Beef**

With Creamed Horseradish  
Lunch \$29.95 Dinner \$39.95 per Person

### **Seafood Saffron Risotto**

With Salmon, Calamari, Bay Shrimp, & Scallops  
Lunch \$23.95 Dinner \$30.95 per Person  
**Vegetarian Option Available Also**

### **Beef Bourguignon**

Pearl Onions, Mushrooms, and Burgundy Wine  
Over Butter Noodles  
Lunch \$25.95 Dinner \$29.95 per Person

### **Combination Plate**

#### **Breast of Chicken with Scampi**

Lunch \$35.95 Dinner \$40.95 per Person

#### **with Salmon**

Lunch \$35.95 Dinner \$40.95 per Person

#### **Choice of preparation:**

Poached, Grilled or Baked

All of The Above Items Are Subject to a 20% Service Charge and State Sales Tax

## **STARTERS**

### **SOUP DU JOUR**

Prepared Daily from Fresh Ingredients

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### **GARDEN SALAD**

Fresh Garden Greens, Zucchini, Yellow Squash, Tomato Wedges,  
Shredded Carrots and Seasoned Croutons  
with Ranch Dressing

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### **SPINACH SALAD**

Fresh Spinach Leaves, Toasted Almonds, Red Onion,  
Sliced Mushrooms and Grated Asiago Cheese with Mango Chutney Dressing  
Additional \$2.00 per Person

### **CAESAR SALAD**

Romaine Lettuce, Seasoned Croutons  
And Fresh Parmesan Cheese Tossed in Caesar Dressing  
Additional \$2.00 per person

### **PEAR & WALNUT SALAD**

Blue Cheese Crumbles, Curly Endive,  
Wild Greens Tossed in a Raspberry Vinaigrette  
Additional \$2.50 per Person

### **SONOMA SALAD**

Belgian Endive, Sonoma Greens, Mango,  
Dried Cranberry and Pistachio Tossed  
in a Champagne Honey Mustard Dressing  
Additional \$2.00 per Person

### **THE NAPA SALAD**

Romaine, Field Greens, Kalamata Olives, Feta Cheese,  
Roasted Red Peppers, Tossed in a Lemon Thyme Vinaigrette  
Additional \$2.50 per Person

### **TUSCANY SALAD**

Sliced Tomatoes, Mozzarella Cheese,  
Exotic Greens and Basil with a Balsamic Vinaigrette  
Additional \$2.00 per Person

### **MINIATURE LOUIE SALAD**

Spring Greens, Tomato Cucumber, Hard Boiled Egg,  
Filled Half Avocado, w/ Louie Dressing  
Shrimp- Additional \$4.00 per Person  
Crab- Additional \$6.00 per Person

*All of The Above Items Are Subject to a 20% Service Charge and State Sales Tax*

**Dessert:**

**Select One Dessert to Accompany Your Entrée Selection**

Cheese Cake  
Chocolate Seduction Cake  
White Chocolate Truffle Cake  
Strawberry Layer Cake  
Marinated Strawberries Served in Chocolate Cup

**For an Additional \$2.50 Charge Choose One of the Following:**

Fresh Fruit Tart  
Chocolate Marble Cheesecake  
Mini Swan Cream Puffs  
Chocolate Éclairs  
Napoleons  
Tiramisu

**VIENNESE STATION:**

**For and Additional \$10.50 Per Person**

Chocolate Truffles  
Assorted Petit Fours and Pastries  
Mini Swan Cream Puffs  
Chocolate Éclairs  
Napoleons  
Chocolate Dipped Strawberries

*The Above Items Are Subject to a 20% Service Charge and State Sales Tax*

## **MIRROR AND TRAY DISPLAYS**

### **DELI DISPLAY**

Angus Roast Beef, Black Forest Ham, Roasted Garlic Herb Turkey, Genoa Salami,  
Pepper Jack, Dill Havarti and Cheddar Cheese,

Served with Silver Dollar Rolls and Appropriate Condiments

**\$400.00 Each (Serves approx. 50 guests)**

### **INTERNATIONAL CHEESE DISPLAY**

Gouda, Munster, Brie, Boursin, Port Salut, Pepper Jack,  
Dill Havarti and Cheddar Cheese

Served with Sesame-Onion & Sourdough Baguettes

**\$275.00 Each (Serves approx. 50 guests)**

### **CALIFORNIA FRESH FRUIT MIRROR**

With Poppy Seed Dressing

**\$225.00 Each (Serves approx. 50 guests)**

### **VEGETABLE CRUDITE**

Fresh Seasonal Vegetables with Bleu Cheese and French Onion Dip

**\$175.00 Each (Serves approx. 50 guests)**

### **ITALIAN ANTIPASTO PLATTER**

Marinated Artichoke Hearts, Green and Black Olives,  
Cherry Peppers, Pepperoni, Salami, Feta and Provolone Cheese  
With Sesame-Onion & Sourdough Baguettes

**\$375.00 Each (Serves approx. 50 guests)**

### **PACIFIC SMOKED SALMON**

Served with Capers, Red Onions, Mini Bagels, and Cream Cheese

**\$250.00 Each (Serves approx. 25 guests)**

### **ENSALATA CAPRESE**

Fresh Mozzarella, Tomato, Basil, Extra Virgin Olive Oil, & Balsamic Vinegar

**\$225.00 Each (Serves approx. 50 guests)**

### **BAKED BRIE**

With Raspberry Coulis in a Puff Pastry served with Baguettes

**\$95.00 Each (Serves approx. 50 guests)**

*All of The Above Items Are Subject to a 20% Service Charge and State Sales Tax*

## COLD HORS D'OEUVRES

(Each Order Contains 50 Pieces)

Smoked Salmon Mousse on Toast Points	\$95.00
Jumbo Prawns on Ice with Cocktail Sauce	\$175.00
Artichoke Bottoms with Crabmeat Salad	\$95.00
Iced Crab Claws with Cocktail Sauce	\$200.00
Assorted Finger Sandwiches on Focaccia Bread	\$85.00
Asparagus Spears Wrapped in Prosciutto	\$105.00
Asparagus Spears Wrapped in Smoked Salmon	\$125.00
Avocado Cream Cheese on Crostini with Red Pepper	\$130.00
Bay Shrimp and Dill an Artichoke Bottom	\$210.00
Belgium Endive with Roquefort Cheese	\$200.00
Cherry Tomato with Salmon Mousse	\$200.00
Crab Meat with Black Olive in an Artichoke Bottom	\$200.00
Goat Cheese and Sun Dried Tomato Tartlet	\$200.00
Gorgonzola Cream in Potato Cup	\$200.00
Ham and Asparagus, Garnished with Chopped Olives	\$200.00
Mini Spicy Chicken Salad Wrap in Spinach Tortilla	\$200.00
Pear and Gorgonzola Crostini	\$200.00
Peppered Beef Tenderloin on Potato Pancake	\$225.00
Prosciutto Wrapped Melon Baton	\$200.00
Seared Coriander Tuna on Seasoned Rice Cake	\$200.00
Crab And Avocado Mousse Tartlet Garnished with Surimi and Diced Red Pepper	\$200.00

## SUSHI STATIONS

50 Pieces Per Tray

### **Assorted Maki Sushi Tray**

(Shitake Roll, Cucumber Roll, Philadelphia Roll, Crab and Tamago Roll, Tuna Roll)

**\$150.00 Per Tray**

### **Assorted Nigiri and Maki Sushi Tray**

(Smoked Salmon, Shrimp Tamago, Eel Nigiri and Philadelphia Roll, Shitake Roll, Cucumber Avocado Roll, Spicy Tuna and Crab Roll)

**\$150.00 Per Tray**

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## **HOT HORS D'OEUVRES**

(Each Order Contains 50 Pieces)

Herb Baguette with Mozzarella and Sun-dried Tomatoes	\$95.00
Scallops with Pesto on Roasted Pepper Polenta	\$100.00
Mushroom Caps stuffed with Crabmeat	\$95.00
Grilled Vegetable Brochette	\$95.00
Tender Scallops Wrapped in Bacon	\$105.00
Artichoke Mushrooms Bouchée	\$95.00
Southwestern Crab Cake (with Red & Pasillia Pepper, Cilantro And Lime	\$200.00
Phyllo Triangles	\$95.00
Brochette of Beef with Teriyaki Sauce	\$105.00
Buffalo Chicken Wings with Ranch Dressing	\$95.00
Chicken Strips with Honey Mustard Dressing	\$90.00
Chicken Satay with Peanut Sauce	\$95.00
Vegetables Potsticker (Asian Vegetables and Spices)	\$200.00
Pork Potsticker	\$200.00
Vegetables Eggroll	\$95.00
Crab Rangoon with Crabmeat, Mushroom & Cream Cheese	\$150.00
Breaded Crab Cakes	\$175.00
Chicken Samosa in Filo Dough	\$175.00
Filo Cup with a Spicy Crab Meat Mix	\$165.00
Southwestern Crab Cake (with Red & Pasillia Pepper, Cilantro and Lime	\$200.00

## **BAR MIX**

(Serves 10 People)

Potato Chips, Tortilla Chips or Pretzels	\$20.00 per bowl
Dry Roasted Peanuts	\$20.00 per bowl
Mixed Nuts	\$25.00 per bowl
Assorted Dips - Bleu Cheese, French Onion, or Salsa	\$25.00 per bowl
Guacamole Dip	\$30.00 per bowl

*All of The Above Items Are Subject to a 20% Service Charge and State Sales Tax*

# **BANQUET BEVERAGE SELECTIONS**

## **Banquet Bar Prices**

	<b>Cash Bar</b>	<b>Hosted Bar</b>
Well brands	7.00	7.50
Premium brands	8.00	8.50
Liquors	8.00	8.50
Cognacs V.S.	8.50	9.00
House Wine by the glass	6.00	6.50
House Champagne by the glass	6.00	6.50
Calistoga Mineral Waters	3.50	4.00
Imported beers	6.00	6.50
Domestic beers	6.00	6.50
Soft drinks	3.50	4.00
Varietal Wines by the bottle	24.00	26.00
House Champagne by the bottle	24.00	26.00
Tropical Fruit Punch by the gallon	46.00	46.00

**Bars are Subject to a \$200.00 Labor Charge  
\$50.00 Extra Labor Fee if Bar remains open over 5 hours  
(Minimum of 50 ppl)**

***Bar Prices Do Not Include 20% Service Charge and State Sales Tax***

## ***Sponsored Bar Packages***

*Designed to ensure guest satisfaction while maintaining a budget.*

Our Suggestions!

*Ask us about our Sponsored Bar Packages.*

Whether you are celebrating a wedding or having a dinner with colleagues,

We charge you one flat rate per hour, per guest.

Also, you can decide the level and variety of available products,

By choosing from these three packages.

All packages include Imported and Domestic Beers, Chardonnay,  
Cabernet Sauvignon and White Zinfandel, Mineral Waters & Sodas.

### **Hotel Package**

All House Brands:

\$15.00 for the first 1 1/2 hours.

\$12.00 for each additional hour.

### **Premium Brands**

All Premium Brands:

\$21.00 for the first 1 1/2 hours.

\$15.00 for each additional hour.

**(Minimum of 50 ppl)**

***Prices do not include applicable 20% Service Charge and State Sales Tax.***

## **VEGETARIAN SELECTIONS**

### **PASTA PRIMAVERA**

Fresh Pasta with Steamed Garden Vegetables  
Tossed in a Yellow Pear Pomodoro Sauce

### **VEGETARIAN RAVIOLI**

Cheese or Vegetables Ravioli

### **VEGETARIAN SANDWICH**

Grilled Eggplant, Bell Peppers, Alfalfa Sprouts,  
And Dilled Havarti Cheese  
Served on Herbed Focaccia Bread  
Served with Pasta Salad and Fruit Garnish

### **CHEESE TORTELLINI**

Fresh Cheese Tortellini Salad  
Featuring Olives and Tomatoes  
Served with Basil Pesto Sauce

### **MEDITERANEAN COUSCOUS**

Fluffy Couscous Flavored with  
Kalamata Olives, Sun Dried Tomatoes, and Mint  
Garnished with Fresh Vegetables

### **VEGETARIAN CHOW MEIN**

Stir Fry Chinese Vegetables  
Served with Hoisin Sauce

*The Above Charges Are Subject to a 20% Service Charge and State Sales Tax*

## **RECEPTION STATIONS**

### **ORIENTAL STIR-FRY STATION**

Breast of Chicken and Oriental Vegetables  
Prepared to Order with Fried Rice and Chinese Fried Noodles  
**\$15.00 Per Person**

### **PIZZA STATION**

Assorted Pizzas: Pepperoni, Pesto Artichoke,  
Choice of 4 Toppings: Pepperoni, Onions, Mushrooms, Bell Peppers, Bay Shrimp, Sun Dried Tomatoes,  
Artichoke, Ham, Chicken, Bacon or Sausage  
**\$12.00 Per Person**

### **FAJITA STATION**

Grilled Sliced Chicken and Beef  
Served with Grated Jack and Cheddar Cheese, Refried Beans, Shredded Lettuce, Diced Tomatoes and Onions,  
Sliced Jalapenos, Guacamole, Sour Cream and Salsa with Warm Flour Tortillas  
**\$15.00 Per Person**

### **PASTA BAR**

Tri-Colored Rotelli  
Prepared to Order with Bolognese, Alfredo or Pesto Sauce, Clam Sauce  
And Freshly Grated Parmesan Cheese  
**\$12.00 Per Person**

### **VIENNESE STATION**

Chocolate Truffles, Assorted Petit Fours and Pastries  
Mini Swan Cream Puffs, Chocolate Éclairs,  
Napoleons, Chocolate-Dipped Strawberries  
**\$15.00 Per Person (3 pieces per Person)**

### **SHRIMP SCAMPI**

Jumbo Prawns Sautéed to Order  
In White Wine, Garlic Butter and Lemon Juice  
**\$15.00 Per Person (3 pieces per Person)**

### **Minimum of 50 Guests**

*All of The Above Items Are Subject to a 20% Service Charge and State Sales Tax  
All of the above items are priced for 1-hour consumption*

## **CARVED SELECTIONS**

A Selection of Roasts that are Carved in the room for 1 hour.  
All Items Will be served with Appropriate  
Condiments and Petite Breads.

### **NEW YORK STRIP SIRLOIN**

With Sherry Wild Mushroom, Thyme Sauce  
**\$275.00 Each (Serves approx. 50 guests)**

### **BARON OF BEEF**

**\$350.00 Each (Serves approx. 50 guests)**

### **MARMALADE GLAZED HAM**

With Dijon Mustard  
**\$125.00 Each (Serves approx. 50 guests)**

### **ROASTED LEG OF LAMB**

With Mint Sauce  
**\$300.00 Each (Serves approx. 50 guests)**

### **WHOLE TOM TURKEY**

With Cranberry Sauce  
**\$160.00 Each**  
(Serves approx. 50 guests)

### **ROAST TENDERLOIN OF BEEF**

With Roasted Garlic Cognac Sauce  
**\$175.00 Each**  
(Serves approx 25 guests)

*All of the Above Items are Subject to a 20% Service Charge and State Sales Tax*

***MOST EVOCATIVE WORD IN THE WORLD OF WINE  
STANDS FOR CELEBRATION AND FESTIVITY!***

***Champagne and Sparkling Wines***

Piper Heidsiek Non Vintage, Champagne, France	38.00
Korbel Brut, California	38.00
Stanford Brut, California	24.00

***Light White Wines***

Canyon Road Sauvignon Blanc, California	24.00
DeLoach Vineyards Chardonnay, Russian River, California	27.00
Rodney Strong Sauvignon Blanc, Charlotte's Home, Northern Sonoma	25.00
Trinity Oaks Pinot Gringo, California	24.00
Trinity Oaks Chardonnay, California	24.00
Canyon Road Chardonnay, California	24.00
Raymond Estates Chardonnay, Monterey, California	33.00
Rodney Strong Chardonnay, Sonoma	28.00
Geyser Peak Chardonnay, Sonoma	28.00
Rodney Strong "Chalk Hill" Chardonnay, Estate Bottled	34.00
Kendall Jackson Vintner's Reserve Chardonnay	29.00
Trincherio Chardonnay, California	25.00

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*Dry Red Wines*

Rodney Strong Pinot Noir, Estate Bottled, Russian River	31.00
Volpaia Chianti Classico, Tuscany, Italy	34.00
Trincher Merlot, California	27.00
Trincher Pinot Noir	28.00
Trinity Oaks Merlot, California	24.00
Canyon Road Merlot, California	27.00
DeLoach Vineyards, Merlot, Russian River	29.00
Rodney Strong Merlot, Russian River	29.00
Raymond Reserve Merlot, Napa Valley, California	41.00
Trinity Oaks Cabernet Sauvignon, California	24.00
Canyon Road Cabernet Sauvignon, California	25.00
Cabernet Sauvignon, Maipo Valley	26.00

***MOST EVOCATIVE WORD IN THE WORLD OF WINE  
STANDS FOR CELEBRATION AND FESTIVITY!***

Rodney Strong Pinot Noir, Estate Bottled, Russian River	31.00
Volpaia Chianti Classico, Tuscany, Italy	34.00
Trincher Merlot, California	27.00
Trincher Pinot Noir	28.00
Trinity Oaks Merlot, California	24.00
Canyon Road Merlot, California	27.00
DeLoach Vineyards, Merlot, Russian River	29.00
Rodney Strong Merlot, Russian River	29.00
Raymond Reserve Merlot, Napa Valley, California	41.00
Trinity Oaks Cabernet Sauvignon, California	24.00
Canyon Road Cabernet Sauvignon, Rich and Fruity Red Wines	
Rodney Strong " Knotty Vines" Zinfandel,	34.00

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## The Majestic Reds

DeLoach Vineyards Cabernet Sauvignon, Russian River	29.00
Rodney Strong Cabernet Sauvignon, Sonoma	31.00
Geyser Peak Cabernet Sauvignon, Sonoma	32.00
Rodney Strong "Alexander's Crown" Cabernet Sauvignon, Estate Bottles, Sonoma	45.00
Raymond Estates Cabernet Sauvignon, Napa Valley	36.00
Raymond Reserve Cabernet Sauvignon, Napa Valley	46.00
Trincherio Mario's Reserve Cabernet Sauvignon "Main Street", Napa Valley	42.00
Far Niente Cabernet Sauvignon, California	125.00
Trincherio Cabernet Sauvignon, California	27.00

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## **Extras**

### **Chair Covers**

**\$5.00**

### **Dance Floor**

12 x 12 \$100

15 x 15 \$150

18 x 18 \$195

21 x 21 \$295

24 x 24 \$395

### **Corkage Fee**

\$15.00 per bottle

### **Cake Cutting**

\$3.00 per person

### **Upgraded Gold Linen**

\$1.75 each

### **Tropical Fruit Punch**

\$36.00 per gallon

*The Above Charges Are Subject to a 20% Service Charge and State Sales Tax*

# **CHILDREN'S ELECTIONS**

*(Ages 12 and Under)*

**The following children's entrees are served following a  
Fruit Cup or Salad**

*(Choice of 1 Entrée)*

*Burger and French Fries*

*Chicken Strips and French Fries*

*Spaghetti and Meatballs and Garlic Bread*

*Hot Dog and French Fries*

*Grilled Cheese Sandwich*

*\$22.95 Per Child*

*The children's price is 20% less for buffets*

*The Above Charges Are Subject to a 20% Service Charge and State Sales Tax*