



# SIERRA NEVADA RESORT & SPA

Prices available upon request. Price does not include tax (9.5%) or service charge (20%)

## ***Buffet Options***

*15 Guest Minimum*

### **South of the Border**

*Chopped Salad with Roasted Corn, Avocado, Cilantro, Cotija Cheese and Chipotle Dressing*

*Fire Roasted Tomato Spanish Rice*

*Black Beans*

*Sautéed Onions and Peppers*

*Tortilla Chips with Salsa, Homemade Guacamole, Cilantro, Sour Cream, Cheddar Cheese, Onions*

*Choice of Two*

*Fish Tacos*

*Grilled Garlic-Lime Marinated Beef with Flour and Corn Tortillas*

*Grilled Adobe Chicken Breast with Flour and Corn Tortillas*

*Jack Cheese Chili Relleno*

*Churros with Mexican Hot Chocolate*

### **Italian**

*Antipasti Platter*

*Caprese Salad with Tomatoes, Fresh Mozzarella, Basil and Garlic Oil*

*Focaccia Bread with Dipping Oils*

*Choice of Two*

*Baked Penne Pasta with Sausage and Pesto Ragu*

*Vegetarian Lasagna*

*Shrimp Ravioli with White Wine, Fresh Garlic and Butter*

*Pork Marsala with Mushrooms*

*Whipped Cream Cannoli*

***Pacific Rim***

*Rice Noodles with Sweet Chili Sauce, Fresh Garlic, Cabbage, Carrots, Cucumber, Peanuts and Cilantro*  
*Cucumber Salad with Shaved Onions and Rice Vinaigrette*  
*Assorted Sushi Rolls- California Roll, Spicy Tuna Roll, Salmon with Fresh Lemon and Vegetable Roll Japanese Rice,*  
*Ginger and Wasabi*  
*Vegetarian Fried Rice*

*Choice of Two*

*Chicken Breast with Soy, Ginger and Garlic Glaze*  
*Braised Pork Spareribs with Sesame-Plum Glaze*  
*Grilled Teriyaki Beef*  
*Miso Glazed Seasonal Fish*  
*Traditional Pad Thai*

*Ginger Cookie*

***Backyard BBQ***

*Dill Vinaigrette Potato Salad or German Potato Salad*  
*Buttered Corn on the Cobb*  
*Crisp Iceberg Lettuce with Red Onion, Tomatoes, Smoked Bacon and Crumbled Blue Cheese*  
*Cornbread with Honey Butter*

*Choice of Two*

*Certified Angus Beef Hamburgers*  
*St Louis Style Pork Ribs with Bourbon BBQ Sauce*  
*Grilled Chicken with Bourbon BBQ Sauce*  
*BBQ Tri Tip*  
*Shrimp Skewers*  
*All Beef Hotdogs*

*Apple Cobbler with Vanilla Ice Cream*

*\$150 Chef Fee*

***The Californian***

*Assorted Heirloom Tomato Display*  
*Fresh Mozzarella, Gourmet Salts, Extra Virgin Oil, Balsamic Vinegar*  
*Wild Rice*  
*Mixed Greens with pickled Onions, Fennel, Toy Box Tomatoes and Seasonal Vinaigrette*  
*Grilled Asparagus*

*Choice of Two*

*Fresh Seasonal Fish with Warm Lemon Dill Vinaigrette*  
*Herb Crusted Free Range Chicken Breast*  
*Roasted New York Strip Loin*

*Lemon Bars*

***The Sandwich Bar (Lunch Only)***

*Tossed Field Green Salad with Fresh Raspberries and Raspberry Vinaigrette*  
*Assorted Olives*  
*Red Bliss Potato Salad*

*House made Chips*

*Cookies or Fudge Brownies*

*Choice of Three*

*Sliced Turkey, Avocado, Tomato, Lettuce and Chive Aioli on Brioche*  
*Thin Sliced Roast Beef, Gruyere Cheese, Red Onion, Green Leaf Lettuce on Grain Mustard on Kaiser Roll*  
*Cucumber, Avocado, Red Onion, Sprouts, Jack Cheese, Roma Tomato's, and Basil Aioli on Ciabatta*  
*Chicken Salad, Crumbled Blue Cheese, Toasted Almonds, and Red Leaf Lettuce on Brioche*  
*Classic BLT with Avocado and Aioli on a Hoagie Roll*  
*Pastrami with House made Coleslaw, Sweet Mustard, Pickles and Swiss on Marble Rye*  
*Salami, Ham, Mordadella, Provolone, and Peppercini's on a Hoagie Roll*

***Slider Bar***

*Assorted Sliders, Choice of Two*  
*Ground Beef, Braised Short Rib, Pulled Chicken, Pulled Pork, or Veggie*

*Classic Caesar Salad*

*Choice of Five Toppings*

*Crumbled Crispy Bacon, Cheddar Cheese, Jack Cheese, Crumbled blue Cheese, Avocado, House made Slaw, Pickles,*  
*Caramelized Red Onions, Herb Pesto, Spicy Aioli, Sautéed Mushrooms, Pickled Jalapenos*

*Bread Pudding*

***Lunch On the Go***

*Our on the go lunches offer you an easy to carry packages that are perfect to take along for fishing, biking, skiing, or just picnicking by a lake*

***All Sandwiches Include:***

*Bag of Chips*  
*Seasonal Salad Selection*  
*Freshly Baked Cookies*  
*Choice of Beverage: Soft drinks or Bottled Water*  
*Choose from the following:*

*Sliced Turkey Breast, Avocado, Tomato, Lettuce on Ciabatta Roll*  
*Grilled Eggplant, and Zucchini, Roasted Tomato and Red Pepper*  
*Thin Sliced Roast Beef, Gruyere Cheese, Red Onion, Green Leaf Lettuce and Grain Mustard on a Kaiser Roll*  
*Cucumber, Avocado, Red Onion, Sprouts, Jack Cheese, Roma Tomatoes on a Brioche Roll*  
*Chicken Salad, Crumbled Blue Cheese, Toasted Almonds, Red Leaf Lettuce on Whole Grain Bread*

***Lunch on the GO for Kids (10 and under)***

*Our on the go lunches offer you an easy to carry packages that are perfect to take along for fishing, biking, skiing, or just picnicking by a lake*

***All Sandwiches Include unless Specified All Sandwiches are Presented Plain:***

*Bag of Chips*  
*Fruit Cup*  
*Freshly Baked Cookie*  
*Choice of Beverage : Juice box or Bottled Water*

**Two, Three and Four Course Plated Dinners**

*All Dinners are priced at a la carte with a minimum of Two courses. All entrees include season vegetable accompaniments, bread, butter and freshly brewed coffee and tea service. One salad, up to two entrees and one dessert may be chosen for the entire group. The exact number of entrée will be due three working 14 days prior to the dinner.*

*Vegetarians will be accommodated.*

**Appetizer Selection**

*Ahi Tuna Combo*

*Fresh Avocado, Tamarind Vinaigrette, Fresh Citrus, Serrano Pepper, Crisp Plantain*

*Pan Seared Jumbo Sea Scallop*

*Celery Root Puree, Champagne Butter Sauce*

*Wild Mushroom Ravioli*

*Bloomsdale Spinach, Sage Infused Olive Oil*

*Crisp Pork Belly*

*Caramelized Shallots, Port Wine Reduction*

**Soup and Salad Selection**

*Season Soup*

*Artisan Lettuces with Cucumber, Fennel, Toy Tomatoes, Pickled Red Onion and Seasonal Vinaigrette*

*Spinach Salad with Goat Cheese, Toasted Pecans, Sweet Red Onions and Bacon Vinaigrette*

*Classic Caesar Salad with chopped Romaine Hearts, Shaved Parmesan and Garlic Croutons*

*Salad of Haricot Verts, Shaved Carrot, baby Frisee, Heart of Palm and Herbed Dressing*

*Roasted Beet Salad, Crème Fraiche, Shaved Radish and Arugula*

**Entrée Selection**

*Beef Tenderloin "Au Poivre"*

*Roasted garlic Potato Puree and Brandy Reduction*

*Roasted Wild Salmon Filet*

*Shaved Fennel, Leeks, Tomatoes and Dill Beurre Blanc*

*Kasu Marinated Black Cod*

*Jasmine Rice and Green Curry Sauce*

*Herb Crusted Chicken Breast*

*Potato Gratin and Pan Jus*

*Roasted Halibut*

*Celery Root-Chive puree and Champagne Butter Sauce*

*Grilled Tenderloin of Beef and Prawn "Surf and Turf"*

*Yukon Gold Potato Puree*

*Beef and Salmon "Duet"*

*Salt Roasted Fingerling Potatoes with Red Wine Butter Sauce*

*Grilled Lamb Loin Chops*

*Rosemary Polenta, Provencal Olive Oil Jus*

*Seasonal Vegetarian Selection*

**Dessert Selection**

*Chocolate Mousse Trio*

*Classic Cheesecake*

*Lemon Cake*

*Crème Brulee*

*Summer Strawberry Shortcake*

***Late Night Hor D'Oeuvres and Other Tasty Treats***

*Priced as additional to menus, per person*

*Sliders and Fries*

*Mini Ham and Swiss hot Sandwiches and Fries*

*Mini Tacos*

*Flatbread Pizzas*

*Mini Chocolate Milk Shakes*

*Grilled Cheese and Tomato Soup Shots*

*Sundae Bar*

*S'mores Bar*

*Bellini or Mimosa Bar Priced Separately*

*Bloody Mary Bar Priced Separately*

*Call the Sales Team today for price inquires, availability, and any further information*

*760-934-2515*

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