



SQUAW VALLEY
ALPINE MEADOWS

BANQUET MENUS



START ME UP CONTINENTAL

Seasonal Berries and Sliced Fresh Fruit

Assorted Mini Breakfast Pastries: fruit and cheese danishes, mini cinnamon rolls, maple pastry and muffins

Yogurt and Granola - Local Greek yogurt, house made granola, fruit compote, honey (GF)

Cranberry and Orange Juice

Served with Illy Coffee, Decaffeinated Illy Coffee, and an Assortment of Gourmet Teas

BREAKFAST ENHANCEMENTS

Scrambled Eggs with Fresh Herbs or Scrambled Egg Whites (GF)

Crispy Bacon or Chicken Apple Sausage Links (GF)

Turkey Bacon (GF)

Roasted Breakfast Potatoes with Herbs (GF)

Assorted Bagels with Whipped Cream Cheeses

Hot Oatmeal or Steal Cut Oats with Cinnamon, Honey, Apples, Nuts, and Brown Sugar (GF and Vegan)

Chef's Frittata—Vegetarian and Sausage

Buttermilk Pancakes with Warm Maple Syrup and Whipped Butter

Cinnamon French Toast with Warm Maple Syrup and Orange Butter

OLYMPIAN HOT AND HEARTY BREAKFAST BUFFET

Seasonal Berries and Sliced Fresh Fruit

Toast Bar with Fruit Preserves and Whipped Butter *Gluten Free bread available upon request*

Scrambled Eggs with Fresh Herbs

Crispy Bacon and Country Sausage Links

Roasted Breakfast Potatoes with Herbs

Cranberry and Orange Juice

Served with Illy Coffee, Decaffeinated Illy Coffee, and an Assortment of Gourmet Teas

BREAKFAST TACO BAR

Corn and Flour Tortillas

Scrambled Eggs with Fresh Herbs

Applewood Smoked Bacon and Breakfast Sausage

Roasted Seasonal Vegetables

Chimichurri Sauce

Cotija Cheese

Cilantro, Radish and Lime

OMELETTE STATION AND EGGS TO ORDER

Avocado, Green Onion, Pepper, Spinach, Tomato, Mushroom

Bacon and Diced Ham

Cheddar and Swiss Cheeses

Fresh Salsa

Egg Whites Available upon Request

\$95.00 per Chef, one per 50 Guests

Eggs, Potatoes, Peppers, Sausage, and Green Chili - *Vegetarian available upon request*

FROM THE BAR - *requires a bartender fee and \$500.00 minimum*

MIMOSA BAR - Enjoy your favorite Bottle of Bubbly Enhanced with Fresh Valencia Orange Juice,

Fruity Cranberry Juice and a Variety of Pellegrino Flavored Waters

Korbel California Champagne

Piper Sonoma Sparkling Wine

BLOODY MARY BAR - Enjoy our signature Squaw Valley Bloody Mary Mix with your choice of Vodka

accompanied by all your favorite fixings - Locally Made Beef Jerky, Olives, Pepperoncinis, Spicy Green

Beans, Limes and Celery

Seagram's Vodka

Tito's Vodka

Grey Goose Vodka

BREAK PACKAGES

Packages include Iced Tea and Lemonade

HIT THE TRAIL - BUILD YOUR OWN TRAIL MIX

Dried Fruit and Nuts (GF)
Mixed Roasted Nuts (GF)
Pretzels
Assorted Sweet Candies

OLYMPIC LADY

Assorted Cookies
House Made Fudge Brownies
Rice Crispy Treats
Caramel Popcorn (GF)

CHUTE 75 CHIPS AND DIP

House made Tortilla Chips
Roasted Tomato Salsa (GF)
California Guacamole (GF)
Queso Fundido

ROCK GARDEN HUMMUS

Naan Wedges
Classic and Beetroot Hummus (GF)
Assorted Crisp Vegetables (GF)
Tzatziki Sauce

PALISADES HOT PRETZELS

Hot Jumbo Pretzels
Assorted Gourmet Mustards
Cheese Dipping Sauce

GRANITE ALLEY CREAMERY

Artisan Cheeses
Roasted Garlic
Assorted Gourmet Mustards
Crackers and Crostini

A LA CARTE BREAK ITEMS

BEVERAGES

Apple, Cranberry, Grapefruit, Orange, Lemonade and Tomato Juice

Assorted Bottled Juices
Bottled Water
Assorted Soft Drinks
Sparkling San Pellegrino® Mineral Water
Sparkling San Pellegrino® Fruit Beverages
Red Bull® and Red Bull Sugar Free® Energy Drinks
Zico® Coconut Water, Original and Chocolate
Odwalla® Juices
Apple Cider, Hot Chocolate, and Gourmet Tea Packets
Iced Tea with Lemon and Sweeteners
Illy Regular Coffee and Decaffeinated Coffee
Whole, 2% and Skim Milk
**Each Shuttle Contains 12-15 12oz. Cups*

SNACKS

Assorted Individual Greek Yogurts
Assorted Candy Bars
Assorted Clif Bars
Granola Bars
Whole Fresh Fruits

SUNNYSIDE BUILD YOUR OWN SANDWICH

Mixed Greens, Carrots, Cucumbers and Tomatoes with Champagne Vinaigrette

Selection of Deli Meats, Black Forest Ham, Roast Beef, Sliced Chicken Breast, and Turkey Breast

Sliced Provolone, Cheddar, Swiss, and Pepper Jack

Fresh Baby Spinach, Butter Lettuce, Sliced Tomatoes, Sliced Onion

Mustard, Mayo, and Herbed Aioli

Assorted Sliced Breads , Wheat, White Rye, and Croissants - *Gluten free available upon request*

House Made Potato Chips

Assorted Cookies & Brownies

Served with Iced Tea and Lemonade

CORNICE BOWL LUNCH BUFFET

Mixed Greens, Carrots, Cucumbers and Tomatoes with Champagne Vinaigrette

Roasted Garlic Potato Salad

Home Made Antipasto - *Gluten free available upon request*

Grilled Hamburger, 1/3LB Certified Angus Beef

Vegetarian Black Bean Burger

Crispy Bacon, Grilled Onions, Grilled Mushrooms

Dill Pickle Spear, Butter Lettuce, Red Onion, Sliced Tomato, Ketchup, Mayonnaise, Mustard, BBQ Sauce

Sliced Provolone and Sharp Cheddar

Potato Buns - *Gluten free available upon request*

House Made Macaroni and Cheese

House Made Potato Chips

Assorted Cookies & Brownies

Served with Iced Tea and Lemonade

TEX MEX LUNCHBUFFET

Caramelized Corn Salad with Lettuce, Tomato and Avocado Chipotle Ranch Dressing

Southwestern Coleslaw

Grilled Ancho Pepper Marinated Chicken Strips

Braised Shredded Pork Carnitas

Grilled Onions and Peppers

Cheddar Cheese, Guacamole, Salsa, Shredded Iceberg Lettuce, Sour Cream

Grilled Corn and Flour Tortillas

Churros

Served with Iced Tea and Lemonade

SECRET GARDEN

Secret Garden Quinoa Salad - quinoa, edamame, carrots, radishes, sugar snap peas, bean sprouts, red cabbage, mint, basil, cilantro, serrano peppers, crushed peanuts, soy-lime vinaigrette (V, VEG, GF)

Korean BBQ Style Beef

Korean BBQ Style Portobello Mushrooms (V)

Miso Roasted Carrots (V, VEG)

Sweet Hawaiian Rolls

Matcha Tea Cake

Served with Iced Tea and Lemonade

BROKEN ARROW BOXED LUNCH

All Boxed Lunches will include fresh whole fruit, potato chips, chocolate chip cookie & soft drink

SELECT TWO

Sliced Roast Beef, Tillamook Cheddar Cheese, Lettuce and Tomato on a Truckee Sourdough French Roll

Cajun Spiced Turkey, Applewood Bacon, Lettuce, Tomato & Basil Aioli on Truckee Wheat Sourdough

Black Forest Ham, Gruyere and Herb Aioli on a Sliced Truckee Sourdough

Antipasto Pasta Salad, Romaine, Prosciutto, Salami, Artichoke, Olives, Sweet Peppers and Italian Dressing

Secret Garden Quinoa Salad, Quinoa, Edamame, Carrots, Radishes, Sugar Snap Peas, Bean Sprouts, Red Cabbage, Mint, Basil, Cilantro, Serrano Peppers, Crushed Peanuts, Soy-Lime Vinaigrette (V, VEG, GF)

LUNCH BUFFET ENHANCEMENTS

SOUPS

Potato Leek Soup with Chives and Pancetta

Tuscan Roma Tomato and Parmesan Soup with Fresh Basil (V)

Hearty Minestrone Soup

Chicken Tortilla Soup with Tortilla Strips

SVAM Custom Beef Chili (Vegetarian available)

SALADS AND SIDES

Warm Black Bean, Corn, and Tomato Salad (V, VEG, GF)

Tortellini Pasta Salad

House Made Macaroni and Cheese

PASSED APPETIZERS

COLD

- 🌀 Fresh Shrimp and Vegetable Summer Roll with Sweet Thai Chili Sauce
- 🌀 Fresh Vegetable Summer Roll with Sweet Thai Chili Sauce (V)
- 🌀 Tuna Tataki on a Nori Chip with Sweet Chili Sauce
- 🌀 Caprese Skewer: Basil, Cherry Tomato, Fresh Mozzarella, Sea Salt & Balsamic (V)
- 🌀 Fig, Goat Cheese, and Prosciutto Bruschetta on Olive Oil Crostini
- 🌀 Tomato Bruschetta on Olive Oil Crostini
- 🌀 Seasonal Tartines, local baguette, ricotta
- 🌀 Prosciutto Wrapped Melon (GF)
- 🌀 Prosciutto Chip, Goat Cheese Mousse, Roasted Beets
- 🌀 BLT Wrap (GF)
- 🌀 Shrimp Wonton Cup with Sriracha Lime Crème, and arugula
- 🌀 Poke Taco, Street Corn Taco with Citrus Sour Cream
- 🌀 Beef Bulgogi, rice chip and Kimchee (GF)

HOT

- 🌀 Portobello Mushroom Fries with Herbed Parmesan Dust, Truffle Oil & Spicy Aioli
- 🌀 Mini Meatballs in Basil Marinara or Sesame Teriyaki Sauce
- 🌀 Chicken with Boursin Cheese, Oven Dried Tomatoes and Spinach Purse
- 🌀 Lime-Marinated Chicken Skewers with a Trio of Sauces: BBQ, Peanut & Ponzu
- 🌀 Bacon Wrapped Grilled Scallops
- 🌀 Carnitas and Avocado Bites with Avocado Crème, on Tortilla Chips
- 🌀 Lamb Sliders with Tzatziki Sauce
- 🌀 Lamb Lollipops with Coconut Curry
- 🌀 Spaghetti and Meatballs, singular meatball in pasta shell with marinara
- 🌀 Coconut Shrimp with Plum Sauce
- 🌀 Lump Crab Cake, with Lemon Aioli
- 🌀 Zucchini Fritters with Sundried Tomato Aioli
- 🌀 Stuffed Gougere Cheese Puffs, options: French Onion, Creamy Mustard or Gruyere Mornay

DISPLAY STATIONS

BAKED BRIE EN CROUTE WITH FRUIT COMPOTE AND CRACKERS

CRUDITE DISPLAY (GF, V)

Asparagus, Bell Peppers, Broccoli, Carrots, Celery, Cucumbers, Red Radishes and Zucchini
French Onion Dip, Beetroot Hummus, Green Goddess Dip

CHEESE BOARD DISPLAY (V)

Parmesan, Cheddar, Brie, Goat Cheese
Accompanied by Candied Walnuts, Grapes and Seasonal Berries
Sliced Baguettes and Water Crackers

CHARCUTERIE BOARD

Assorted Cured Meats, including : prosciutto, coppa, pork rilette, vegetarian mushroom pate
water crackers, dried apricots, mustard

SIERRA BOARD

Humboldt Fog Goat Cheese, Fiscalini Cheddar, St. Andre Brie, Grana Padano,
Prosciutto, Coppa, Salami, Pork Rilette, Vegetarian Mushroom Pate
Roasted Nuts, Berries, Dried Fruit, Honey, Mustard,
Sliced Baguettes and Water Crackers

GOURMET FLAT BREADS

BBQ Chicken, Bacon, Caramelized Onions, BBQ Sauce, with Cheddar and Jack Cheeses
Grilled Vegetables, Goat Cheese, Mozzarella with Red Sauce
Vine Ripened Tomato, Sweet Garden Basil, Mozzarella with Herbed Olive Oil
Pepperoni and Mozzarella with Red Sauce

CHEFS PASTRY DISPLAY

Assortment of Chef's Hand Selected Seasonal Sweet Bites

DINNER BUFFET

All Dinner Buffets come with Illy Coffee, Illy Decaffeinated Coffee, and an Assortment of Gourmet Teas

MOUNTAIN FIESTA DINNER BUFFET

Crisp Romaine Salad, Roasted Sweet Corn, Creamy Lime Dressing, Cotija Cheese, Touch of Cayenne, Cilantro, Wedges of Avocado

Achiote Roasted Bone in Chicken (GF)
Grilled Skirt Steak with Tortillo Sauce
Spanish Rice (V)

Roasted Vegetables, Seasonal Squash, Carrot, Potobello Mushroom, Caramelized Onions (V, VEG)
Seasoned Black Beans (V)
Gourmet Taco Toppings

Abulitas Chocolate Brownies

OREGON TRAIL DINNER BUFFET

Cowboy Caviar, Warm Black Eye Peas, Corn, and Tomato Salad (V, VEG)
Fresh Garden Greens with Cucumbers, Onions, & Tomatoes with Chipotle Ranch and Balsamic Vinaigrette

Pork Ribs in a Smokey Chipotle Barbecue Sauce (GF)
Bourbon and Brown Sugar Barbecued Chicken (GF)
Macaroni and Cheese (V)

Corn Studded Cornbread (V, GF)
Oven-Roasted Brussels Sprouts (V, VEG)
Ranch Style Baked Beans (V)

Chocolate Whiskey Spoon Bread

LITTLE ITALY DINNER BUFFET

Grilled Vegetable Caprese Salad
Caesar Salad, Focaccia Croutons and Shaved Parmesan Cheese

Chicken Marsala
Petite Filet, served with Seasoned Maitr d' hotel butter (GF)
Tagliatelle Pasta with sundried tomatoes, olives, mushrooms and cherry tomatoes
Spaghetti Bolognese

Buttery Breadsticks
Garlic Braised Greens

Tiramisu

SQUAW PEAK DINNER BUFFET

CHOOSE ONE:

Baby Frisèe with Dried Cranberries, Orange Segments, Toasted Almonds and Champagne Vinaigrette
Field Greens with Goat Cheese, Pine Nuts, Roasted Beets, Garlic Croutons and Balsamic Vinaigrette

CHOOSE TWO:

Herb Roasted Beef Tenderloin with Glazed Shallots and Red Wine Beurre Rouge
Crispy Breast of Chicken with Lemon Herbed Beurre Blanc
Miso-Glazed Sea Bass with Edamame

CHOOSE THREE:

Blistered Garlic and Shallot Broccolini
Garlic Mashed Purple Potatoes
Roasted Fennel and Baby Carrots in a Honey Glaze
Wild Mushroom Strata

Mixed Berry Cobbler
Chocolate Meyer Lemon Tartlet

LOCAL BOUNTY

This menu utilizes locally sourced products exclusively

Seasonal Salad
Local Breads and Butters

Brined Roasted Mary's Chicken with Herbed Natural Jus
Spanish Style Braised Short Ribs, garnished with Olive and Parsley Gremolata
Creamy Farro Risotto with Crispy Mushroom "Bacon" and Wild Mushrooms

Roasted New Potatoes
Seared and Honey Glazed Seasonal Vegetables

Naked Apple Tart with Whipped Cream
Flourless Chocolate Cake, Honeycomb Candy, Bourbon Whipped Cream

SPECIALTY CARVING STATION

Accompanied by Warm Rolls or Biscuits.

Prime Rib, Horseradish Crème and Au Jus
Serves up to 30 Guests

Apple Cinnamon Glazed Ham
Serves up to 40 Guests

Roasted Porchetta with Citrus Chimichurri
Serves up to 25 Guests

Requires chef attendant and fee, 1 per 50 guests

PLATED DINNERS

Served with Fresh Rolls and Whipped Butter, Illy Coffee, Illy Decaffeinated Coffee, and an Assortment of Gourmet Teas

SALADS *Please Choose One*

Tender Greens, Shaved Seasonal Vegetables, Green Goddess Dressing, Fresh Herbs, Edible Flowers (GF, V)
 Mixed Tender Greens, Roasted Tri-Color Beets, Goat Cheese, Pine Nuts, Balsamic Vinaigrette (GF, V)
 Caesar Salad: Crisp Romaine, Parmesan Crisps, Focaccia Croutons, Creamy Caesar Dressing
 Butter Lettuce Salad, Candied Bacon, Radishes, Avocado, Creamy Mustard Vinaigrette (GF)
 Arugula with Poached Pears and Goat Cheese and Hazelnut Vinaigrette

DINNER ENTREES *Please Choose Three*

POULTRY

Brined and seared Chicken breast, Natural Jus, Roasted Vegetables, Mashed Potatoes (GF)
 Chicken Roulade, Ragout of Wild Mushrooms, Natural Jus, Whipped Potatoes (GF)
 Braised Chicken, Celery Root, Shallots and Apples, Roasted Parsnip Puree (GF)

BEEF

Spanish-Style Braised Short ribs, Creamy Polenta, Roasted Root Vegetables (GF)
 Beef Bourguignon, Roasted Vegetables, Buttered Mashed Potatoes (GF)
 Filet of Beef, Caramelized Onions, Roasted Mushrooms, Demi-Glace, Potato Gratin (GF)

PORK

Brined and Roasted Double Cut Pork Chop, Apple and Fennel Chutney, Grainy Mustard, New Potatoes (GF)
 Roasted Pork Medallion sauce Pears, Seared Shallots, Roasted Parsnip Puree (GF)

FISH

Crispy Skinned Salmon, English Pea Risotto, Lemon Burre (GF)
 Ponzu-Glazed Salmon, Coconut Purple Rice, Blistered Green Beans (GF)
 Seasonal Fish, Chef's preparation

VEGETARIAN/VEGAN

Portobello Mushroom Wellington with Gorgonzola Cheese and Tawny Port Butter Sauce on a Bed of Fresh Arugula (V)
 Black Garlic and Wild Mushroom Risotto, Black Garlic Cream, Crispy Mushrooms, Micro Herbs (V, GF)
 Seared Yams, Wilted Greens, White Bean Puree (GF, VEG)
 Vegetarian Noodle-less Lasagna on a Bed of Wilted Spinach (V, GF)
minimum of (10) lasagna entrees must be ordered

DESSERTS *Please Choose One*

Dutch Apple Pie with French Vanilla Ice Cream
 Chocolate Lava Cake
 Lemon Mousse Cake
 New York Style Cheesecake with Wild Berries
 Flourless Chocolate Cake with Fresh Raspberries and Raspberry Coulis
 Tiramisu with Vanilla and Mocha Sauce
 Mixed Berry Cobbler with French Vanilla Ice Cream Served in a Mason Jar

BEVERAGE SERVICES

A \$150.00 Labor Charge will apply for Consumption Bars less than \$500.00

GOLD LEVEL

LIQUOR |

GREY GOOSE VODKA
TAHOE BLUE VODKA
HENDRICKS GIN
GENTELMAN JACK TENNESSEE WHISKEY
JAMESON IRISH WHISKEY
CROWN ROYAL CANADIAN WHISKEY
MCCALLAN 12YR. SCOTCH
BACARDI RUM GOLD RESERVE
HERADURA SILVER TEQUILA
CASSADORES REPOSADO TEQUILA
GRAND MARNIER
DISARRONO AMARETTO, BAILEYS, KAHLUA

WINE |

SONOMA CUTRER CHARDONNAY, RUSSIAN RIVER
JOEL GOTT SAUV BLANC
JOSH CELLARS CABERNET
SOKOL BLOSSER PINOT NOIR
FLEURES DE PRAIRIE ROSE
PIPER SONOMA SPARKLING

BEER

COORS LT|
CORONA, BLUE MOON |
SIERRA NEVADA, LAGUNITAS IPA|

OTHER

ASSORTED SODA AND JUICE |

SILVER LEVEL

LIQUOR |

TITO'S VODKA
OXLEY GIN
WOODFORD RESERVE BOURBON
TULLAMORE DEW IRISH WHISKEY
KRAKEN SPICED DARK RUM
PARTIDA TEQUILA
DEWAR'S SCOTCH

WINE |

NOBEL VINES CHARDONNAY
ALEXANDER VALLEY VINEYARDS CABERNET
FERRARI CARANO FUME BLANC
CONUNDRUM ROSE
KORBEL CALIFORNIA CHAMPAGNE

BEER

COORS LT|
CORONA, BLUE MOON |
SIERRA NEVADA, LAGUNITAS IPA|

OTHER

ASSORTED SODA AND JUICE |

BRONZE LEVEL

LIQUOR |

VODKA
GIN
WHISKEY
RUM
TEQUILA

WINE |

CHARDONNAY
CABERNET SAUVIGNON
ROSE
PINOT GRIGIO

BEER

COORS LT|
CORONA, BLUE MOON|
SIERRA NEVADA|

OTHER

ASSORTED SODA AND JUICE |

NON-ALCOHOLIC BAR for guests 5 - 20 years old

ASSORTED SODA, LEMONADE, ICED TEA

***Package Bar Pricing will be applied to all guests over 21 years of age.**

All Brands of beer, wine , and liquor are subject to change

Squaw Valley recognizes a group size to be a minimum of 20 guests. For less than the minimum number, a \$10.00 per person menu surcharge will apply. Catering services will not be available for any group less than 10 people.

The Banquet Event Order (BEO) serves as a separate contractual agreement between the meeting planner and the Food & Beverage Department. All menu selections must be submitted and event BEO must be signed off by the meeting planner (14) business days prior to your event. Final guest counts are to be submitted by the meeting planner no later than (5) business days prior to your event date.

All food and beverage items are subject to 7.25% sales tax and 22% Service Charge. A 1.5% Village Assessment Fee does apply in Alpenglw, Palisades, and Base Camp Conference Rooms.

MENU:

If you wish to offer your guests the option of selecting an entrée before the event, please follow these guidelines:

- Maximum of three (3) entrée selections—due to your Conference Planning Manager no later than (14) business days prior to the function
- Guaranteed entrée counts are due to your Conference Planning Manager no later than five (5) business days prior to the function
- Client must provide individual place cards with entrée choice indicator.

As a majority of our food is prepared a la minute to provide the highest quality product, observance to scheduled meal times and agendas is vital.

GUARANTEE:

Your final guaranteed attendance numbers are due to your Conference Planning Manager no later than five (5) business days prior to the function. In the absence of guaranteed attendance numbers, the expected attendance numbers indicated on your original contract will be considered your guarantee. Guarantees may not be reduced within 5 business days prior to your function; increases will be accommodated based on availability of product and staff. Charges will be based on the guaranteed attendance number or actual number of attendees, whichever is greater.

BAR FEE:

A \$150 bartender fee will be assessed if a bar bill does not reach a minimum of \$500.00. Our standard staffing is one bar/bartender for every 75 guests. If additional bartenders are requested, there will be an additional bartender fee applied.

LABOR FEE:

For each Chef Attendant required, a fee of \$95 will be charged per 50 guests for each event.

Coat check requires an attendant from beginning through the duration of the event, and will cost \$400.00 for a maximum of 300 guests. Additional charges may occur if an event has more than 300 guests.

CORKAGE:

No beverage of any kind is allowed to be brought to any event held at Squaw Valley by the client or its Guests without special permission from Squaw Valley. Anything allowed must be opened and served by Squaw Valley staff. A corkage fee of \$25+tax per 750ml bottle of wine will be assessed.

DÉCOR:

Themed décor may be arranged and must be approved prior to installation. Squaw Valley does not allow nailing, pinning, or taping any banners, posters, or pictures into our walls or ceilings. No décor is to be hung from any light fixtures. Linens, place settings, and stemware are included per your contract. Other items may need to be rented.

SEATING:

For events located in the Village Conference Rooms or the Squaw Valley Conference Center (SVCC), Squaw Valley offers 60" rounds and 72" rounds for seating. The maximum number of seating that can be placed at a 60" round is 10 guests; a 72" round has a maximum of 12 guests. For events located at High Camp, the seating there cannot be changed or removed. Please contact your Conference Planning Manager for a diagram of the venue spaces at High Camp.