



NORTHSTARTM
CALIFORNIA

GROUP CATERING MENU
Dinner

COLD HORS D'OEUVRES

Minimum 50 pieces per item ordered
\$4.50 per piece

Puff Pastry Tartlet

Chive, Boursin Pepper Cream

Bruschetta

Tomato & Basil, Sliced Baguette

Caprese Skewers

Vine-Ripened Cherry Tomato, Mozzarella, Basil
Mousse, Balsamic Reduction

House Made Hummus

Chickpea, Rye Crostini, Toasted Pumpkin Seed

Buttermilk Biscuit

Spicy Jam, Prosciutto, Micro Citrus Salad

House Rolled Assorted Sushi

Tuna, Salmon, Yellowtail

Smoked Salmon Mousse

Chive, Cucumber Round

Lobster Roll

Lemon, Chive, Clarified Butter, Split Bun

Blackened Tuna

Wasabi Aioli, Sesame Cracker

Tuna Poke

Soy, Garlic, Sesame, Wonton Crisps



Smoked Trout Tostada

Tropical Fruit Relish, Achiote Vinaigrette

Ceviche Shooters

Scallop & Shrimp, Mango

Beef Tenderloin Tar-Tar

Poached Artichoke, Pickled Quail Egg



STATIONARY PLATTERS

Hummus with Grilled Pita Bread

Serves 25 Guests \$130

Tortilla Chips, Guacamole & Salsa

Serves 25 Guests \$130

Vegetable Crudité

Serves 25 Guests \$130

Spinach & Artichoke Dip Toasted Crostini

Serves 25 Guests \$130

Charcuterie & Cheese

Serves 25 Guests \$225

HOT HORS D'OEUVRES

Minimum 50 pieces per item ordered
\$5.00 per piece

Stuffed Fig

Wrapped in Bacon, Crumbled Blue Cheese

Vegetable Pakoras

Spicy Batter, Sriracha Aioli

Vegetable Spring Rolls

Vegetable Roll, Sweet Chili Dipping Sauce

Zucchini Rounds

Ale Battered, Assorted Dipping Sauce

Grilled Cheese Shooter

Smoked Cheddar, Tomato Soup

Bacon Wrapped Dates

Blue Cheese, Balsamic Gastrique

Wild Mushroom Tartlet

Wild Mushroom Ragu, Parmesan Cheese

Beef Skewer

Mirin & Ginger, Ponzu Sauce

Lamb Lollipops

Basil Mint Pesto

Lobster Corn Dog

Trio of Dipping Sauces



Crab Cakes

Dungeness Crab, Tabasco Aioli

Coconut Shrimp

Coconut Shrimp, Mango Chutney

Seared Scallop

Roasted Cauliflower, Brown Butter

Mini Pork Belly Tacos

Pineapple & Pasilla Slaw

Roast Tenderloin

Caramelized Onion, Garlic Whipped Potatoes,
Béarnaise Sauce

Stuffed Cheese Shells

Marinara Sauce, Smoked Mozzarella

Mini Reuben Sandwiches

Pastrami, House-made dressing, Sauerkraut, Swiss
Cheese on Marble Rye

Chicken Satay

Peanut Sauce, Soy Reduction

Asian Duck Confit Tacos

Pablano, Garlic & Asian Slaw

Bentley Ranch Slider Trio

Caramelized Shallot Blue Cheese Cream
Caroline BBQ
Hawaiian Style

PLATED DINNER

Prices based on 3 courses

Served Indoors Only

*Pick ONE salad or soup, ONE Entrée & ONE dessert.
Price is determined by what Entrée is selected*

*Includes Baked Rolls, Regular & Decaffeinated Coffee
& Teavana Teas*

Duet Course meal add \$10 Per Person

SALADS

Cantaloupe And Duck Prosciutto Salad

Pink Peppercorn Ricotta, Petite Seasonal Greens,
Candied Pine Nuts, Huckleberry Gastrique

Glazed Beet Salad

Roasted Red Beet Purée, Golden Beets, Goat
Cheese Mousse, Walnut Praline, Maple Vinaigrette

Spring Salad

Organic Greens, Mixed Baby Herbs, Pea Tendrils,
Radish, Shaved Heirloom Carrots, Aged
Sherry Vinaigrette

Caesar Salad

Romaine Hearts, Crispy Pancetta, Shaved
Parmesan, Herb Focaccia Croutons, House Made
Black Olive Dressing



SOUP

West Coast Clam Chowder

Charred Tomato, White Bean & Basil

Roasted Cauliflower, Smoked Cheddar

Sweet Corn, Chili Lime Crème Fraiche

ENTRÉE'S

Oven Roasted Chicken Breast

Rosemary Marble Fingerling Potatoes, Heirloom
Carrots, Wild Mushroom Garlic Cream Sauce
\$78 per person

Braised Short Rib

Citrus Rubbed Kale, Jalapeno Cornbread,
Red Wine Reduction
\$78 per person

Brined Pork Chop

Jicama Remoulade, Smoked Apple Puree,
Roasted Garlic Mashed Potatoes, Au Jus
\$78 per person

Salmon & Crab Roulade

Creamy Chive Risotto, Pea Tendril,
Artichoke Beurre Blanc
\$84 per person

Seared Beef Tenderloin

Charred Shallots, Roasted New Potatoes,
Broccolini, Demi-glace
\$86 per person

Pan Seared Halibut

Shaved Fennel & Heirloom Carrot Salad,
Lemon Beurre Blanc
\$92 per person
(Summer Seasonal Offering)

SWEETS

Triple Chocolate Mousse Cake

New York Cheese Cake

Flourless Chocolate Cake

Fruit Sabayon

DINNER SERVED FAMILY STYLE OR BUFFET

\$74 per person

SALADS

Choice of One Item

Kale Caesar Salad

Kale Caesar, Garlic Croutons, Parmesan Cheese, Creamy Poppy Seed Caesar Dressing

Quinoa Salad

Quinoa, Dried Cranberries, Butternut Squash, Pecans, Balsamic Vinaigrette

Fresh Fruit Salad

Melon, Pineapple, Berries, Orange Cilantro Dressing

Marinated Heirloom Tomato Salad

Heirloom Tomato, Cucumber, Red Onion, Basil, White Balsamic Vinaigrette

Barley & Black Bean Salad

Black Bean, Pearled Barley, Corn, Red Bell Pepper, Red Onion, Cilantro Salsa, Chili Lime Dressing

Asian Noodle Salad

Egg Noodle, Bell Pepper, Red Onion, Shredded Carrots, Green Onion, Sesame Ginger Dressing

House-made Potato Salad

Baby Red Potatoes, Caramelized Onion, Thyme, Whole Grain Mustard Dijonaise



Orzo Salad

Orzo, Sun Dried Tomatoes, Red Pepper, Red Onion, Olives, Italian Vinaigrette

Spring Salad

Spring Mix, Shaved Carrots, Candied Walnuts, Dried Cranberries, Citrus Vinaigrette

Rainbow Slaw

Shredded Red & Green Cabbage, Carrot, Toasted Pumpkin Seeds, Apple Cider Slaw Dressing



SIDES

Choice of Two Items

Mushroom & Butternut Squash Risotto

Pancetta & White Cheddar
Mac N' Cheese

Butternut Squash, Beets, Brussels &
Honey Balsamic Glaze

Potato & Cauliflower Au Gratin With
Béchamel And White Cheddar

Confit Garlic Yukon Gold Whipped Potatoes,
House-made Gravy

Oven Roasted New Potatoes, Rosemary Salt

Medley Of Seasonal Roasted Vegetables

DINNER SERVED FAMILY STYLE OR BUFFET

\$74 per person

HOT SELECTION

Choice of Two Items

Spice Rubbed Seared Salmon Filet

Mango Chili Relish

Roasted Brick Chicken

Confit Garlic & Au Jus

Oven Roasted Beef Tenderloin

Aged Port Demi- Glaze & Point Reyes Blue Cheese

Butternut Squash Ravioli

Sage & Walnut Cream Sauce, Freshly
Shaved Pecorino

Hickory Smoked Honey Glazed Ham

Roast Pears & Cranberries

Glazed Pork Loin

Dijon & Leek Cream Sauce

Fillet Of Sea Bass

Scorched Chili, Ginger, Garlic & Lemon Grass
(Add \$5 Per Person)

Choice Of 1 Selection From Chef

Attended Action Station

(Add \$10 Per Person)



DESSERTS

Choice of One Item

Assorted Cakes & Pies, Whipped Cream

Assorted Mini Cheesecake,

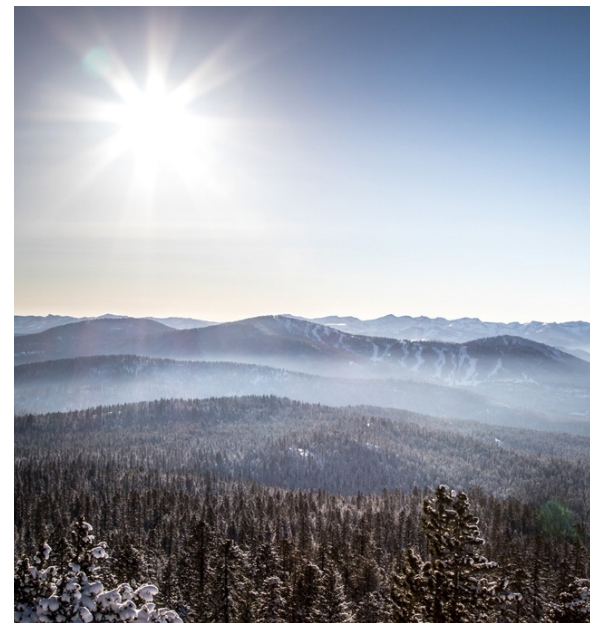
Seasonal Berries

Strawberry Shortcake, Whipped Cream

Seasonally Selected Fresh Fruit Platter

Toasted Almond Parfait, Chocolate
Amaretto Cream

Locally Sourced Cheese Board
(Add \$5 Per Person)



CHEF ATTENDED ACTION STATIONS

\$30 per person

To Enhance Any Menu Package

\$150 Chef Attendant Fee

Additional Hours \$75 Per Additional Hour



Slow Roasted Salt Crusted Prime Rib of Beef

Creamy Horseradish, Mustard, White Rolls &
Rustic Rosemary Bread

Bentley Ranch, Steamship of Beef

Creamy Horseradish, Mustard, White Rolls &
Rustic Rosemary Bread

New York Strip

Red Wine Demi Glaze, Creamy Horseradish,
Mustard, White Rolls & Rustic Rosemary Bread

Slow Roasted, Rosemary and Salt Crusted Leg of Lamb

Mint Jelly, Creamy Horseradish, Mustard, White
Rolls & Rustic Rosemary Bread

Roasted Whole Side Of Salmon

Finished with Fine Herbs & Lemon Beurre Blanc

Hawaiian Sugar Glazed Ham

Mustard, Pineapple BBQ, Assorted Rolls

Risotto or Pasta

Seasonally Inspired Flavors, Parmesan Cheese

Asian Pork Belly

Asian Glazed Pork Belly Served with Asian Pickled
Slaw & Steamed Buns



STATIONS

*To Enhance Any Menu Package Or
Create Your Own Package From The Offerings Below*

Thai Salad Station

Crisp Iceberg, Matchstick Veggies, Cilantro, Basil,
Mint, Chopped Cashews, Fried Cellophane Noodle,
Rice Wine Vinaigrette
Chili Grilled Prawns & Tofu

\$27 per person

French Fry Bar

Thick Cut Steak Fries,
Waffle Fries & Sweet Potato Fries
Shredded Cheese, Cheese Curds & Parmesan Cheese
Minced Garlic, Cilantro, Jalapeno,
Sour Cream, Vegetarian Chili
Ketchup, House-made Thousand Island,
Garlic Aioli

\$27 per person

Street Taco Station

Soy Lime Garlic Chicken, Carne Asada
Pico De Gallo, Sour Cream, Guacamole, Salsa,
Onions, Cilantro, Lime Chipotle Salsa, Salsa Verde
Corn and Flour Tortillas

\$29 per person

Additional Proteins:

Chili Lime Grilled Shrimp

\$9 per person



Summit Smoke House Proteins:

12 Hour Smoked BBQ Brisket

\$9 per person

12 Hour Smoked Pulled Pork

\$9 per person

Summit Smokehouse Mac & Cheese Bar

Summit Smoked Cheddar and Mozzarella Cheese
Sauce Baked over Macaroni

12 Hour Smoked BBQ Brisket

Hickory Smoked Portabellas

\$32 per person

Additional Proteins:

Pork Belly

\$9 per person

Winter Truffle

\$9 per person

Lobster

\$12 per person

Slider Bar

Bently Ranch Mini Beef Slider
White Bun, Cheddar Cheese, Baby Arugula,
Vine Ripe Tomato, Spicy Mayo

Pretzel Bun, Swiss Cheese, House-made BBQ,
Caramelized Onion, Vine Ripe Tomato
Served with French Fries,
Trio of Dipping Sauces

\$30 per person

Ice Cream Bar

Hand-scooped Vanilla, Chocolate &
Pecan Praline Ice Cream

Chocolate Sauce, Caramel Sauce, Chopped
Peanuts, Sliced Strawberries, Maraschino Cherries,
Whipped Cream

Warm Chocolate Chip Cookie Crumbles
Double Chocolate Brownie Crumbles

\$29 per person

NORTHSTAR RECEPTION

\$41 per person

2 Hour Maximum

Chef Attendant Included in Price

THAI SALAD STATION

Crisp Iceberg, Matchstick Veggies, Cilantro,
Basil, Mint, Chopped Cashews, Fried Cellophane
Noodles, Rice Wine Vinaigrette
Chili Grilled Prawns & Tofu

COLD HORS D'OEUVRES

Bruschetta

Tomato & Basil, Sliced Baguette

Caprese Skewers

Vine-Ripened Cherry Tomato, Mozzarella,
Basil Mousse, Balsamic Reduction

HOT HORS D'OEUVRES

Grilled Cheese Shooter

Smoked Cheddar, Tomato Soup

Beet Hummus

Roasted Beet Hummus, Rye Crostini



CHARCUTERIE BOARD

Assorted Cured Meats, Vine-Ripened Tomatoes,
Locally Sourced Cheese, Roasted Red Peppers,
Artichoke Hearts, Grilled Portobello Mushrooms,
Grilled Baguettes, Crackers

BENTLY RANCH MINI BEEF SLIDER BAR

Spicy Slider

White Bun, Cheddar Cheese, Baby Arugula, Vine
Ripe Tomato, Spicy Mayo

BBQ Slider

Pretzel Bun, Swiss Cheese, House-made BBQ,
Caramelized Onion, Vine Ripe Tomato



SIERRA RECEPTION

\$61 per person

2 Hour Maximum

Chef Attendant Included in Price

CHEF'S SALAD STATION

Chef Attended

Chopped Romaine Hearts, Pancetta Crisps,
Herb Focaccia Croutons, Shaved Parmesan, Lemon
Wedges, House Made Roasted Garlic Dressing

COLD HORS D'OEUVRES

Goat Cheese Mouse

Beet Chip, Whole Grain Mustard Emulsion

Tuna Poke Cone

Frisee, Yuzu Reduction

Fresh Shucked Oysters

Finger Lime, Tabasco, Champagne Mignonette

HOT HORS D'OEUVRES

Tartlet

Wild Mushroom

Roast Beef Tenderloin

Caramelized Onion, Garlic Whipped Potato,
Béarnaise Sauce

Smoked Duck Breast

Camembert, Huckleberry, Rye Toast



ACTION STATION

Chef Attended

Roasted Prime Rib, Assorted Mustards, Creamy
Horseradish, Bourbon BBQ Sauce, Selection of
Bread Rolls

SUNDAE BAR

Chef's Selection of Gelato & Sorbet

Gelato and Sorbet

Seasonal Fruit, Chocolate Shavings, Glace Cherries,
Crushed Nuts, Mini Marshmallows, Raspberry
Coulis, Chocolate Fudge Sauce



BAR MENU

PRICES

Well Brands
\$8.95

Call Brands
\$9.95

Premium Brands
\$12.95

Super Premiums
\$13.95

Signature Cocktails
\$14.95

Domestic Beer
\$6.95

Craft/Imported Beer
\$7.95

House Wine
\$9.95

House Champagne
\$9.95

Soda, Bottled Water & Juice
\$4.50



HOSTED BAR PACKAGE

First hour
\$23.00

Each additional hour
\$11.00

*Pricing is per adult. Times are in hour increments. Minimum time is 2 hours. Package includes well, call and premium liquors. A selection of domestic and imported bottled beer and wine selected from wine list up to 39.00 per bottle. Number of wine choices selected is based on the size of the group.
3 wines and 1 Champagne (Under 125 Guest)
4 wines and 1 Champagne (Over 125 Guest)*

HOSTED BEER & WINE PACKAGE

First hour
\$19.00

Each additional hour
\$10.00

*Pricing is per adult. Times are in hour increments, a portion of an additional hour will be charged in full. Wine should be selected from the wine list up to \$37.00 per bottle. Number of wine choices is based on the size of the party. Number of wine choices selected is based on the size of the group.
3 wines and 1 Champagne (Under 125 Guest)
4 wines and 1 Champagne (Over 125 Guest)*

AUDIO VISUAL PRICING

AUDIO EQUIPMENT

Additional Standing Podium	\$50
Wireless Head Set or Lapel Microphon	\$100
Wireless Handheld Microphone	\$100
House Music	\$50
Patch Client Equipment Into Overhead Sound Systems	\$25
Mixer Required for 3 or More Devices	\$60

VIDEO EQUIPMENT

DVD Player	\$50
75" HD Color TV	\$200

TELEPHONE & INTERNET SERVICES

High-Speed Internet Line	\$150
Long Distance Line	\$100
Analog Phone Line (Local & 800 calls)	\$50
Speaker Phone – Polycom Conference	\$75
Phone – Standard	\$75
Video Conferencing	\$1,500

LIGHTING

Concert Lighting System	Priced per event
Dance Floor Lighting	Priced per event
Stage Wash	Priced per event
Lighting Panel Control	\$100

STAGING & DANCE FLOORS

Staging – 4' x 8' Risers	\$125/Riser
Dance Floor 12' x 12'	\$645
Dance Floor 18' x 18'	\$1,045
Dance Floor 20' x 20'	\$1,200

PROJECTORS & SCREENS

Power Cords & Screens LCD Projector Package	\$300
6', 8', or 10' Screen	\$50
Elmo Portable Document Camera	\$50
VGA Cable	\$25

PROJECTORS & SCREENS

Easel	\$15
Flip Chart	\$30
Magnetic White Board	\$30
Audio Visual Technician	\$150/hr
Laptop	\$300
Extension Cord & Power Strip	\$25
Laser Pointer	\$40

ADDITIONAL CHARGES

Toddlers ages 3 & under may be served by their parents from a buffet at no additional charge.

The overset for any event guaranteed for 100 or more people will be calculated at 5%. This 5% overset will not exceed 20 place settings.

All Stations, Buffet or Plated must be ordered for Guaranteed guest count.

Any additional table needs over 15 will be charged a \$20 rental fee per table.

Room Rental is for an 8 hour period. Each additional hours is charged at \$125 per hour.

Any changes to the room set within 24 hours, will incur a \$250 change fee.

BANQUET SERVICE CHARGE

The Resort's current service charge is 20%. Service charge is subject to change with or without notification.

STATE TAX

Current California sales tax is 7.25% and will be billed to your account on all equipment rentals, food, alcoholic and nonalcoholic beverages, set-up service, clean-up service, and labor fees. Sales tax is subject to change with or without notification.

CIVIC FEE

All Northstar Events taking place in Northstar Village will be billed a 2% Civic Fee on all equipment rentals, food, alcoholic & non-alcoholic beverages, set-up service, clean-up service, & labor fees.

BANQUET GUARANTEE POLICY: REQUIREMENTS

Guarantee: "Northstar California" must be notified no later than noon, ten (10) business days prior to the scheduled function.

Should the client not notify "Northstar California" of a guarantee number, "Northstar California" shall utilize the expected number as the final guarantee.

Any food and beverage ordered within 7 business days of the function date will be considered a "pop up" and is subject to special menu selections and pricing.

Let us Personalize Your Culinary Experience

From Specialty Customized Menus, Worldly Flavors, Themed, Seasonal and Farm-to-Table Experiences, with or without Custom Beverage Pairings.

Custom Menus Must be Arranged a Minimum of 21 Days Prior to the Date of the Event and are Based on Food Availability. Please Speak with Your Catering Manager so that they may consult with our Chefs for custom creations.

Additional cost will be 25% to Banquet Menu Pricing Structure



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