



**NORTHSTAR**<sup>™</sup>  
CALIFORNIA



## WEDDING MENU



## NORTHSTAR WEDDINGS

Includes Freshly Baked Breads and Coffee/Tea Service

Select from the following:

- 3 Appetizers or 1 Station
- 1 Salad
- 2 Entrees
- 2 Sides or Upgrade to a Station
- Optional- Ask about our Custom Desserts
- Style of Service

## STYLE OF SERVICE

- Buffet - 80.00 per person
- Family Style - 90.00 per person
- Plated - 100.00 per person

For increased options on your special menu, please use the pricing below per person.

Additional :

- Appetizer - 8.00
- Salad - 10.00
- Side - 9.00
- Entrée - 18.00

## VENDOR MEALS

Chose a Hot Entrée from Wedding's Party menu for 1/2 price

## APPETIZERS

### VEGETARIAN

- Veggie Pakora (Indian Vegetable Fritters) with Mango Chutney
- Heirloom Tomato Bruschetta, Kalamatas, Fresh Mozzarella and Pesto on Crostinis
- Roasted Sweet Peppers, Goat Cheese and Chive Tartlets
- Roasted Garlic Hummus, Tabbouleh and Feta on Pita Chips
- Flatbread Pizzas, Basil Pesto, Mozzarella, and Baby Heirloom Tomatoes
- Fried Polenta, Heirloom Tomato Garlic Ragu

### BEEF

- Grilled Beef Skewers with Choice of Roasted Tomato Salsa, Tomatillo Sauce or Thai Peanut Sauce
- Northstar Meatball, Smoked Mozzarella and Crostini

### PORK

- Bacon Wrapped Dates Filled with Blue Cheese
- Caramelized Shallot, Gruyere and Bacon Tartlets with Apricot Marmalade
- Mini Pork Belly Tacos
- Miniature Pigs in a Blanket with Sharp White Cheddar and Spicy Mustard
- Italian Sausage, Fontina and Arugula Pesto Flatbread Lil' Pizzas
- Ginger-Seared Pork with Pear and Cherry Chutney on Wonton Crisps



## APPETIZERS

### POULTRY

- Chicken Curry Lil' Pizzas
- Chicken Apple Sausage, Camembert Skewers
- Tamari-Sesame Chicken Satay with Thai Peanut Dip
- Duck Confit, Plum and Apricot Hoisin Sauce and Diakon Slaw

### SEAFOOD

- Crab Cakes, Lemon Basil Remoulade
- Grilled Shrimp and Chorizo with Romanesco Sauce
- Smoked Salmon, Herbed Cream Cheese and Capers on Bagel Chips
- Shrimp, Citrus, and Watermelon Ceviche Tostadas
- Tuna Tartare, Cucumber Chip and Black Radish
- Smoked Trout Tostadas Lemon Hummus, Fresh Pico
- Tuna Poke Style in Wonton Crisps

### ENHANCED OPTIONS

- Duck, Melon and Prosciutto
  - Grilled Cheese and Tomato Soup Shooters
  - Lomi Lomi Salmon Cucumber, Tomato and Black Salt
  - Fillet Wellingtons, Mushroom Duxelle
  - Lamb Lollipops with Basil Mint Pesto
- 3.95 pp

### APPETIZER STATIONS

- Pretzels - Assorted Mustards and Cheese Sauces
- Fries - Sweet and Savory Waffle Fries, Poutine Gravy, Cheese Curds, Chili, Garlic Sauce
- Ceviche - Shrimp, Scallop, Sea Bass Ceviches, Tomatillo, Avocado, Citrus and House Chips
- Mexican - Black Bean Dip, Queso, Guacamole, assorted Salsas and House Chips
- Creamery - Artisan Cheeses, Roasted Garlic and Mustards, Dried and Fresh Fruit, Crackers and Crostinis
- Antipasto - Grilled Sausages and Cured Meats, Grilled and Pickled Vegetables, Mustards and Dips

## SALADS

Add a Mini Quiche to your Plated Salad.  
Ask for Options

- Caesar Salad with Housemade Roasted Garlic Dressing, Asiago, Croutons and Baby Romaine
- Baby Greens with Edible Flowers, Sprouts, Taxi Tomatoes, English Cucumbers and Dijon Vinaigrette
- Fatush- Tomato, Cucumber, Radishes, Lemon Juice, Extra Virgin Olive Oil and Greek Yogurt Sauce
- Fresh Fig\* and Candied Pecan, Champagne Vinaigrette, Mixed Greens and Goat Cheese
- Classic Caprese Salad, Basil Vinaigrette Balsamic Reduction
- Thai Cabbage and Iceberg, Mandarin Orange Salad, Bell Peppers, Ginger Sesame Dressing, Toasted Sesame Seeds and Carrots
- Baby Kale, Brussel, Butternut, Beets, Cranberry, Pecan and Balsamic Honey Dressing

\*Based on Availability



## ENTREES

### POULTRY

- Pan Seared Bone In Chicken Breast-Choice of Sauce
  - Fresh Herb Roasted, Pan Jus
  - Grilled Stone Fruit BBQ Sauce
  - White Wine and Mushroom Garlic Sauce
  - Grilled Tomatillo and Avocado Salsa
- Half Cornish Hen, Oven Roasted and served with a Orange Honey Bourbon Sauce
- Roasted Red Brick Chicken, rubbed with Spices Herbs, and Garlic Pan Sauce

### BEEF

- Mesquite Grilled Butcher or Flank Steak – Choice of Sauce
  - Caramelized Onion, Watercress Puree Green
  - Peppercorn and Bourbon Grilled Tomatillo
  - Avocado Salsa
  - Red Wine and Mushroom Sauce
  - Caramelized Shallot and Blue Cheese Cream
  - House Demi Glace
- Adobo Rubbed Tri-Tip with Chimi-Churri Sauce and Fried Onion Straws
- Peaches and Bourbon Glazed Brisket

### CARVING STATIONS

- Market Price and 100 per Hour Chef Fee
- Leg of Lamb, Arugula Mint Pesto, Pan Jus
  - Whole Roasted CAB New York Strip, Rib Eye or Tenderloin with Choice of Two Sauces

### PORK

- Mustard Rubbed Pork Loin with White Balsamic and Honey Glaze, Roasted Apples
- Ginger Sake Pork Loin, Apricot Plum Hoisin
- Pepper Crusted Pork Tenderloin with Red Wine Sauce and Apple, Pear, and Cherry Chutney

### SEAFOOD

- Pan Roasted Catch Sustainably Sourced With Kanaloa Seafood. Choice of Sauce
  - Lemon Tarragon and Red Pepper Cream
  - Whole Grain and White Wine Mustard Herb Crème
  - Classic Harissa
  - Beurre Blanc
  - Tropical Fruit Salsa
- Paella, Mussels, Clams, Shrimp and Sea Bass in a Tomato Seafood Broth, Saffron Rice

### VEGETARIAN

- Seared Goat Cheese Polenta Cakes with Roasted Vegetables and Cilantro Pesto
- Tofu Vegetable Stir-Fry with Organic Tofu, Matchstick Veggies, Bean Sprouts and Choice of Sauce: Kung Pao, Coconut Curry, Thai Peanut or Teriyaki
- Eggplant Parmigiana Towers with Breaded Eggplant layered with Mozzarella, Pesto and Roasted Tomato Sauce
- Chickpea Tangine, Cous Cous, Dates, Butternut Squash, Gold Raisins, Cranberry and Fresh Herbs

### OPTIONAL UPGRADE

Market Price

- Crisp Seared Duck Breast with a Bing Cherry Red Wine Reduction
- Whole Roasted CAB New York Strip, Rib Eye or Tenderloin with Choice of Sauce
- Whole Roasted Suckling Pig, Slow Roasted to Crispy Perfection
- Leg of Lamb, Pan Jus, Horseradish Creme and Arugula Mint Pesto

Prices are per person and subject to applicable sales tax, a 20% service charge and a 2% resort fee. For groups less than 20 guests, there will be a 25% per guest surcharge to the prices noted above. Consuming raw or undercooked meats, poultry, or seafood, may increase your risk of foodborne illness.



## SIDES

- Gold Cauliflower Gratin
- Stir Fried Vegetables with Choice of Sauce
  - Kung Pao
  - Coconut Curry
  - Thai Peanut
  - Teriyaki
- Sautéed Mushrooms in a White Wine Garlic Butter Sauce with Parsley
- Steamed Broccolini with Lemon Butter and Roasted Tomatoes
- Braised Baby Greens with White Wine and Garlic Butter
- Ginger-Maple Glazed Rainbow Carrots
- Roasted Corn and Summer Squash
- Garlic Mashed Red Potatoes
- Pancetta and White Cheddar Mac n' Cheese
- Butternut and Chive Creamy Risotto
- Goat Cheese Polenta Cakes with Cilantro Pesto
- Roasted Rosemary Fingerling Potatoes
- Quinoa and Black Lentils
- Butternut Squash, Beets, and Brussel Sprouts with Honey Balsamic Glaze
- Fennel Roasted Cauliflower

### Stations

- Macaroni - Butter Poached Shrimp and Lobster, Pancetta and Grated Asiago
- Potato - Mashed and Baked, Beef Gravy, Sour Cream, Chives, Broccoli and Cheddar Bacon Bits
- Pasta- Marinara, Alfredo and Pesto Sauce. Steamed Vegetables and Italian Sausage
- Stir Fry - Asian Vegetable Blend, Red Curry, Teriyaki and Thai Peanut Sauce, Cold Toppings

All Produce Based on Availability. We strive to serve local produce whenever possible.

## CHILDREN'S PLATES

For Young People Ages 5 - 12 Years

All Children's Entrees include Seasonal Veggies and Fruit Skewers

- Macaroni and Cheese
- Chicken Fingers
- Kids' Catch\*
- Grilled Chicken Breast\*
- Kids' Steak\*

\*Kid-size portions of the Catch, Chicken and Steak off of of your wedding menu choice

27.00 per child

## HOMEMADE DESSERT

Custom ideas are welcome. Discuss your dessert station ideas with your event planner.

- Cup Cakes: Vanilla, Chocolate, or Red Velvet Frostings: Vanilla, Chocolate, Caramel, Cream Cheese 6.00ea
- Canoli 4.00ea
- Cheesecake Bites 4.00ea
- Assorted Cookies 4.00ea
- Fruit and Custard Tarts 4.00ea
- Milk and Cookie Shooters 5.00ea
- Parfaits 6.00ea

### FAMILY STYLE DESSERT

Artisan Ripe Cheeses, Berries and Dark Chocolate Boards

15.00 pp



## BAR MENU

All bars are fully stocked with a wide array of liquors.  
All brands of beer, wine and liquor are subject to change.

### COCKTAILS

Priced per drink

Well Cocktails	8.95
Call Cocktails	9.95
Premium Cocktails	12.95
Super Premium Cocktails	13.95

### ASK ABOUT CREATING A SIGNATURE COCKTAIL FOR YOUR SPECIAL DAY

Additional costs apply

- **Northstar Mules** – The Traditional: Absolut Vodka; The Southern: Jim Beam Bourbon; El Burro: Sauza Hornitos Reposada Tequila 13.25  
Souvenir Copper Mug (Includes first beverage) 25.00  
Northstar Copper Mug (no beverage) 20.00
- **Blackberry Mojito** – How do you make a classic item a little classier? You add fresh blackberries of course! 12.25
- **Strawberry Basil Press** – Fresh strawberries and basil leaves get muddled together and shaken with Tahoe Blue Vodka and topped with your choice of prosecco or soda water. 13.75
- **Northstar Single Barrel Margarita** – First, we start with Northstars' very own single Barrel Select Patron tequila. Then, we add some Patron Citronage liquor, organic agave nectar, and fresh lime juice all culminating in the best tasting margarita you could ask for. 15.25
- **Citrus Fizz** – Tastes and fizzes like a mimosa, but it isn't a mimosa. Orange juice, fresh lime juice, and a splash of lemonade all get mixed together with club soda for a non-alcoholic beverage of choice. 9.25

### ASK ABOUT THE AVAILABILITY OF HIGH-END SPECIALTY SPIRITS

### WINES BY THE GLASS

Mondavi Private Select Chardonnay	8.95
Mondavi Private Select Cabernet Sauvignon	8.95
Clos Du Bois Chardonnay	9.95
Clos Du Bois Sauvignon Blanc	9.95
Clos Du Bois Cabernet Sauvignon	9.95
Mark West Pinot Noir	10.95

### BEER

Domestic Bottled Beer	6.75
Imported and Micro Bottled Beer	7.75

### KEG BEERS

Domestic	475.00
Import/ Micro	575.00

Keg beer must be chosen three weeks in advance

### 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. A portion of an additional hour will be charged in full. Package includes a variety of 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.

Parties 20 - 125 guests	3 wines* and 1 Champagne
-------------------------	--------------------------

Parties over 125 guests	4 wines* and 1 Champagne
-------------------------	--------------------------

Package does not include passed champagne for a toast.

Shots of alcohol are not permitted.

### HOSTED SODA & JUICE PACKAGE

Available with a hosted bar package for guests ages 5 - 20

12.00

### BEVERAGES

Assorted Soda	4.50
Bottled Water	4.50
Assorted Juice	5.00
Sparkling Cider per bottle	18.00

### PASSED BEVERAGE SERVICE

55.00 per hour, plus consumption of selected beverage.

Corkage Fee - 25.00 per bottle

Bartender Services - 50.00 per hour (2 hour minimum)



## WINE MENU

### SPARKLING WINES

La Marca Prosecco 187ml	13.00
St. Michelle Brut	34.00
Coppola Sofia Blanc de Blanc	39.00
Coppola Sofia Sparkling Rose	43.00
Ruffino Prosecco	45.00
Schramsberg Blanc de Blanc Vuevue	71.00
Clisquot Yellow Label, France	90.00

### CHARDONNAY

Mondavi Private Selection, California	34.00
Clos Du Bois, California	36.00
Tom Gore, California	37.00
Simi, Napa	39.00
MacMurray Russian River	41.00
Coppola Director's Cut	43.00
Meiomi California	46.00
La Crema, Sonoma	48.00
J Vineyards, Russian River	49.00
Rodney Strong Chalk Hill	51.00
Ferrari Carano, Sonoma	55.00
Talbott, Sleepy Hollow	57.00
Duck Horn, Napa Valley	63.00

### SAUVIGNON BLANCS

Mondavi Private Selection, California	34.00
Tom Gore, California	37.00
Benziger, North Coast	39.00
Kim Crawford, New Zealand	43.00
Frog's Leap Cellars, Rutherford	47.00
Decoy, Sonoma County	49.00

### OTHER WHITES & ROSE

Chateau Michelle, Reising	35.00
Edna Valley Rose, Central Coast	37.00
Maso Canoli Pinot Grigio, Italy	41.00
Moncigale Coteaux d'Aixen Provence	43.00
J Pinot Gris	45.00

### CABERNET SAUVIGNON

Mondavi Private Selection, California	34.00
Clos Du Bois, California	36.00
Tom Gore, California	37.00
Edna Valley, Central Coast	39.00
Robert Mondavi, Napa	43.00
J Lohr, Paso Robles	44.00
Louis Martini, Sonoma County	46.00
Joel Gott, Napa	49.00
Fransican, Napa	53.00
Justin, Paso Robles	69.00
Charles Krug, Napa Valley	73.00
Cuttings York Creek Vineyard	79.00

### PINOT NOIR

Mondavi Private Selection, California	36.00
Mark West, California	38.00
Talbott Kali Hart, Monterey	45.00
MacMurray, Russian River	47.00
Erath, Oregon	49.00
Meiomi, Coastal California	51.00
Benziger Pinot Noir, Sonoma	57.00
J Vineyards, Russian River	67.00

### OTHER REDS

Clos Du Bois Estate Merlot	36.00
Edna Valley Merlot, Central Coast	39.00
Rodney Strong Knotty Vine Zinfandel, Sonoma	43.00
Charles Krug Merlot, Napa	47.00
Coppola Director's Cut Zinfandel	49.00
Ferrari Carano Sienna, Sonoma	55.00
Miro Petite Syrah, Dry Creek	57.00
Frog's Leap Merlot, Rutherford	69.00

Prices are per person and subject to applicable sales tax, a 20% service charge and a 2% resort fee. For groups less than 20 guests, there will be a 25% per guest surcharge to the prices noted above.