



## 2019 CATERING MENU

Rush Creek Lodge provides customized service for all aspects of your event or function. Our Executive Chef, Group/Event Manager & Catering Team work with you to develop menus that suit your preferences & budget. This packet contains suggested menus & pricing for various styles of meals. These menus are provided as suggestions and will be refined based on your tastes, desires & seasonal availability.

We have included markers on the menu items to indicate if the menu item is vegan, vegetarian or gluten free. We can easily make most vegetarian items vegan by removing cheese and dairy. We can also accommodate gluten free requests for most items, for a slight up charge depending on the needed substitution.

### TABLE OF CONTENTS

BREAKFAST & MEETING SERVICES .....	2-4
Breakfast Buffets .....	2
Small Group Options & Breakfast Additions .....	3
BRUNCH BEVERAGE OPTIONS .....	3
Group Breakfast Platters.....	3-4
GROUP LUNCH OPTIONS.....	4
Lunch Buffets.....	4
Trail Lunches.....	4
PLATTERS & HORS D'OEUVRES .....	5-6
Platters .....	5
Cold Passed Hor D'Oeuvres.....	5-6
Hot Passed Hor D'Oeuvres .....	6
BUFFETS & BBQS .....	7-8
BBQ Desserts.....	8
PLATTED DINNER OPTIONS.....	9-10
Platted Salads.....	9
Vegetarian Entrees .....	9
Poultry Entrees .....	9
Beef & Pork Entrees .....	9
Fish Entrees.....	10
Wild Game Entrees.....	10
CHILDREN MEAL OPTIONS .....	10
FAMILY STYLE DINNER OPTIONS.....	10
LATE NIGHT SNACK OPTIONS.....	11
BEVERAGE OPTIONS.....	12-13
Wine.....	12
Beer.....	12
Spirits .....	13
Unlimited Bar Packages.....	13

## BREAKFAST & MEETING SERVICES

---

All Breakfast Buffets are served with Milone regular & decaf coffees, selection of teas, orange juice, apple juice & cranberry juice.

### Sunrise Continental | 16 Available for groups of 12 or more

- Whole and Fresh Sliced Fruits ✓ GF
- Toast & Bagels served with Butter, Assorted Jams & Cream Cheese ♥
- Assorted Cereals with Milk ♥
- House Made Granola ✓
- Assortment of Plain & Fruit Yogurts ♥ GF

### Fresh Start | 18 Available for groups of 12 or more

- Greek Yogurt Parfait Station ♥
- House Made Granola Bars ♥
- Hard Boiled Eggs ♥ GF
- Sundried Apricots and Figs ✓ GF
- Whole & Fresh Sliced Fruits ✓ GF
- Muffins, Toast & Bagels served with Butter, Assorted Jams & Cream Cheese ♥
- Assorted Cereals with Milk ♥

### Rush Creek Classic Buffet | 20 Available for groups of 50 or more

- Scrambled Eggs ♥ GF
- Crispy Applewood Smoked Bacon & Chicken Apple Sausage GF
- Roasted Red Bliss Potato Hash with Bell Peppers & Onions ♥ GF
- Whole and Fresh Sliced Fruits ✓ GF
- Muffins, Toast & Bagels served with Butter, Assorted Jams & Cream Cheese ♥
- Assorted Cereals with Milk ♥
- House Made Granola ✓

### Sierra Buffet | 24 Available for groups of 50 or more

- Egg Scramble with Onion, Bell Pepper, & Cheddar Cheese ♥ GF
- House-Made Biscuits with Caramelized Onion-Sausage Gravy
- Roasted Red Bliss Potato Hash with Bell Peppers & Onions ✓ GF
- Crispy Applewood Smoked Bacon & Chicken Apple Sausage GF
- Whole and Fresh Sliced Fruits ✓ GF
- Muffins, Toast & Bagels served with Butter, Assorted Jams & Cream Cheese ♥
- Assorted Cereals with Milk, including Organic Granola ♥

♥ = vegetarian    ✓=vegan    GF= gluten free

## BREAKFAST & MEETING SERVICES CONTINUED

---

### SMALL GROUP & BREAKFAST ADDITIONS | Charged per person

Praline Pull Apart Bread | 5  
Cinnamon Sugar & Pecans

House-Made Biscuits | 5  
Caramelized Onion-Sausage Gravy

Breakfast Sandwiches | 6  
English Muffin, Egg, Sausage, Aged Cheddar

Bagels and Lox | 6  
House Made Everything Bagels, Cured Salmon, Capers, Red Onion, Tomato, Herbed Cream Cheese

Irish Steel Cut Oatmeal ♡ | 6  
Brown Sugar, Golden Raisins, Fresh Berries

Quiche ♡ | 6  
Spinach, Tomato & Feta or Ham and Smoked Gouda

Meeting Room Coffee and Beverage Service | 11  
Twice a Day Service to include Water, Coffee, Assorted Hot Tea, Sparkling Beverages & Soda

### BRUNCH BEVERAGES | per bottle of alcohol

Mimosa Bar | 40  
Includes Orange, Cranberry, Pineapple, and Grapefruit Juice & Assortment of Seasonal Berries  
Serves 6 people

Bloody Mary Station | 140  
Includes Celery, Horseradish, Pickled Vegetables, Olives, Hot Sauce & Limes  
Serves 20 people

Irish Coffee | 140  
Includes Bailey's & Freshly Whipped Cream  
Serves 20 people

### GROUP PLATTERS | 22 per person

Choose 3 Options for the Whole Group · Minimum Order for 5 People Required

Breakfast Sandwiches  
Fried Egg, Smoked Ham, Sharp Cheddar, Fig Mostarda on Ciabatta

Breakfast Burritos  
Scrambled Eggs, Pork Sausage Links, Black Beans, Cheddar Cheese & Ranchero Sauce

Avocado Toast ♡  
Fresh Avocado, Sundried Tomatoes, Red Onion, Arugula, Lemon Oil, Country Toast

Bagels and Lox  
Everything Bagels, Cured Salmon, Capers, Red Onion, Tomato, Herbed Cream Cheese

♡ = vegetarian    ♡ = vegan    ☯ = gluten free

## BREAKFAST & MEETING SERVICES CONTINUED

---

### Breakfast Parfaits ♥

Greek Yogurt, Granola, Fresh Berries, Honey Drizzle

### Pecan Sticky Buns

Brioche, Carmel, Pecans

### Assorted Chicken Wraps

Traditional Chicken Salad, Honey-Sriracha & Mixed Greens Chicken Wrap, Curry Chicken & Carrot-Chickpea Salad

### Garden Board ♥ ⊕

Fresh Carrots, Celery, Broccoli, Cucumbers, Tomatoes, Bell Peppers, with Chipotle-Ranch Dip & Hummus

### Charcuterie Board

Selection of Cured Meats, Country Olives, Peppadew Peppers & Pretzel Crostini

### Cheese Board ♥

Selection of California Cheese, Dried Fruits, Honeycomb, Nuts & Artisan Crackers

### Fresh Fruit Platter ♥ ⊕

Selection of Seasonal Fruit

## LUNCH BUFFETS

---

All lunches served with Yukon potato salad, Cole slaw, green salad, and kettle chips.

### Sandwich & Wrap Buffet | 21

Assorted Sandwiches and Wraps

Turkey Club, Italian Ciabatta, Chicken Caesar Wrap, Grilled Vegetable & Hummus Wrap

### Lunch BBQ | 28

Baby Back Ribs – Southern Style BBQ Sauce ⊕

BBQ Chicken Legs – Brown Sugar & Garlic ⊕

Cowboy Beans – Bacon & Molasses ⊕

Green Bean & Mushroom Medley ♥ ⊕

Home Made Corn Bread ♥

## TRAIL LUNCH

---

All lunches can be group or individually bagged. Individual orders placed through online order form.

### Packed Lunch | 20

Included choice of Sandwich, Wrap or Salad, Bag of Kettle Chips, Apple, Gluten/Nut-Free Dessert and a bottle of water. *Ask coordinator for current menu selections*

♥ = vegetarian

♥ = vegan

⊕ = gluten free

## HORS D'OEUVRES & PLATTERS

### PLATTERS

SMALL | LARGE

Serves 20 | Serves 50

Grilled Vegetable Tray ♥ Sourdough Crostini, Caramelized Onion Hummus, Spinach Dip	50   100
Fresh Fruit Tray ✓ GF	50   100
Mediterranean Board ♥ Feta, Cucumber, Heirloom Cherry Tomato, Pepperoncini, Kalamata Olives, Tzatziki & Hummus Served with Pita Bread Toast Points	75   150
California Cheese Board ♥ Featuring Assorted Nuts, Dried Fruits, Honeycomb & Artisanal Crackers	100   200
Antipasto Board Chef's Selection of Sliced Cured Meats Grilled Artichokes, Olives and Peppadew Peppers, Pretzel Crostini	100   200
House Smoked Salmon Platter Chive Crème Fraiche, Capers, Red Onion, Cucumber, Arugula Sourdough Toast Points	150   300
Grilled Shrimp Cocktail GF Charred Scallion Aioli, Classic Cocktail Sauce, Lemon Wedges	150   300
Wild Game Sausage Board Assorted Game Sausages, Country Pate, Red Onion Marmalade, Whole Grain Mustard, Pretzel Crostini	150   300

### COLD PASSED HORS D'OEUVRES

Parties of 50 - 100 may choose up to three passed hors d'oeuvres. Parties greater than 100 may choose four.

Priced per Dozen

Tuscan Crostini ♥ Smoked Heirloom Tomato, Olive Tapenade, Fresh Mozzarella & Basil	28
Strawberry Gazpacho ✓ Basil, Black Pepper, Olive Oil with Whole Grain Croutons	28
Goat Cheese-Arugula Pesto Phyllo Cup ♥ Goat Cheese Mousse, Arugula Pesto	30
Avocado Toast ✓ Avocado Puree, Pico di Gallo, Cilantro, Crostini	30
Mediterranean Skewer ♥ GF Grilled Artichokes, Sundried Tomatoes, Kalamata Olives, Mozzarella	32
Smoked Beef Carpaccio Horseradish Crème Fraiche, Caramelized Onions, Phyllo Cup	34

♥ = vegetarian    ✓ = vegan    GF = gluten free

## HORS D'OEUVRES & PLATTERS CONTINUED

	Priced per Dozen
Smoke Boar Toast Smoked Boar Sausage, Whole Grain Mustard, Red Onion Marmalade, Pretzel Crostini	34
Halibut Ceviche <sup>GF</sup> Tequila, Lime, Cilantro, Radish	36
Ahi Tartare Avocado Puree, Pickled Cucumber, Sesame Seeds, Wonton Chip	38

## HOT PASSED HORS D'OEUVRES

Parties of 50 - 100 may choose up to three passed hors d'oeuvres. Parties greater than 100 may choose four.

	Priced per Dozen
Curried Potato Samosa <sup>V</sup> Curry, Honey, Greek Yogurt	28
Sweet Corn Fritters <sup>V</sup> Chipotle Aioli, Cilantro	28
Roasted Tomato Tartlet <sup>V</sup> Gorgonzola, Balsamic, Basil	30
Wild Mushroom Arancini <sup>V</sup> Goat Cheese, Truffle Aioli	30
Moroccan Meatballs Lamb, Mirepoix, Tzatzki	36
Mini Crab Cakes Poblano Aioli, Pickled Peppers, Cilantro	36
Bacon Wrapped Scallop Skewer <sup>GF</sup> Applewood Smoked Bacon, Fig Balsamic Glaze	36
New Orleans Skewer <sup>GF</sup> Andouille Sausage, Shrimp, Spicy Remoulade	38

<sup>V</sup> = vegetarian      <sup>V</sup>=vegan      <sup>GF</sup>= gluten free

## BUFFETS & BBQS

Priced per Person, Minimum of 50 Adult Guests Required.

### Mexi-Cali BBQ | 30

Grilled Chorizo Sausages <sup>GF</sup>

Grilled Cilantro-Lime Chicken <sup>GF</sup>

Corn <sup>GF</sup> & Flour Tortillas

Grilled Corn on the Cob Elotes with Cilantro Lime Crema & Cotija Cheese ♥ <sup>GF</sup>

Spanish Rice ♥ <sup>GF</sup>

Pinto Beans ♥ <sup>GF</sup>

Chopped Pico de Gallo Salad with Chipotle Ranch Dressing ♥ <sup>GF</sup>

Fried Corn Chips ♥ <sup>GF</sup>

Condiments: Charred Chipotle Salsa, Guacamole, Pico de Gallo, Chopped Onions, Cilantro Fresh Limes, Sour Cream, Shredded Cheese

### Burger Bar | 30

Grilled-To-Order Black Angus Burgers <sup>GF</sup>

Smoked Salmon Burgers <sup>GF</sup>

Black Bean Burgers ♥ <sup>GF</sup>

Burger Sides: Sautéed Mushrooms, Caramelized Onions, BBQ Sauce, Chipotle Aioli, Pretzel Buns, Selection of Cheeses, Toppings & Condiments

Smoked Gouda Mac 'n Cheese ♥

Grilled Broccolini ♥ <sup>GF</sup>

Traditional Caesar Salad ♥

Grilled Corn on the Cob with Chive Butter ♥ <sup>GF</sup>

Jalapeño Cornbread with Honey Bourbon Spread ♥

### California BBQ | 40

Grilled Beef Tri Tip with Chimichurri Sauce <sup>GF</sup>

Grilled Fresh Market Fish with Lemon Dill Crema <sup>GF</sup>

Grilled Free Range Chicken with Southern Style BBQ Sauce <sup>GF</sup>

Rush Creek Kale Salad with Heirloom Cherry Tomatoes, Shaved Parmigianino-Reggiano, Toasted Pine Nuts & California Red Wine Vinaigrette ♥ <sup>GF</sup>

Fresh Grilled Seasonal California Vegetables ♥ <sup>GF</sup>

Roasted Red & Yukon Potatoes ♥ <sup>GF</sup>

Fresh Vegetable Slaw with Lemon Poppy Seed Dressing ♥ <sup>GF</sup>

House Made Corn Bread ♥

♥ = vegetarian

♥ = vegan

<sup>GF</sup> = gluten free

## BUFFETS & BBQS CONTINUED

---

### Bistro Buffet | 48

- Slow Roasted Beef Tenderloin with Cabernet Demi-Glace <sup>GF</sup>
- Roast Free Range Chicken with Herb Chicken Jus <sup>GF</sup>
- King Salmon with Valencia Orange Butter Sauce <sup>GF</sup>
- Herbed Mashed Yukon Gold Potatoes ♡ <sup>GF</sup>
- Green Beans with Caramelized Pearl Onions ♡ <sup>GF</sup>
- Bibb Lettuce Salad with Tarragon, Fennel, Fresh Herbs, Shaved Parmesan & Meyer Lemon Dressing ♡ <sup>GF</sup>
- House Made Dinner Rolls with Herb Butter ♡

### High Country Buffet | 56

- Bison-Wild Boar Meatballs with Roasted Tomato Sauce
- Smoked Venison Sausage with Caramelized Onion Gravy
- King Salmon with Lemon-Herb Butter Sauce <sup>GF</sup>
- Herb Roasted Red & Yukon Gold Potatoes ♡ <sup>GF</sup>
- Grilled Asparagus ♡ <sup>GF</sup>
- Spinach Salad with Red Onion, Dried Cranberries, Sliced Almonds, Blue Cheese, & Fig Vinaigrette ♡ <sup>GF</sup>
- House Made Dinner Rolls with Herb Butter ♡

### BBQ DESSERTS | Priced per person

- Fresh Baked Chocolate Chip Cookies ♡ | 4
- Fresh Baked Triple Chocolate Brownies ♡ | 4
- Cinnamon Sugar Churros ♡ | 4
- Strawberry Shortcake ♡ | 5

♡ = vegetarian    ♡ = vegan    <sup>GF</sup> = gluten free



## PLATED DINNERS

---

### SALADS

All plated dinners come with your choice of one of the following salads:

House Salad ♥ Ⓞ

Shoestring Carrots, Cucumbers, Cherry Tomato, Feta Cheese & Red Wine Vinaigrette

Caesar Salad ♥

Hearts of Romaine, Herb Croutons, Shaved Parmesan & Traditional Peppercorn Caesar Dressing

Strawberry Salad ♥ Ⓞ

Sliced Strawberries, Mixed Greens, Feta, Roasted Almonds & White Balsamic Vinaigrette

Caprese Salad ♥ Ⓞ

Fresh Mozzarella, Heirloom Tomatoes, Balsamic Reduction, Basil

### ENTREES

#### Vegetarian | 42

Wild Mushroom Ragu ♥ Ⓞ

Assorted Wild Mushrooms, Creamy Polenta, Fresh Herbs, Toasted Hazelnuts, Grated Parmesan

Caramelized Onion Risotto ♥

Sundried Tomatoes, Fresh Chevre, Herbs, Avocado Oil

Arugula-Walnut Pesto Rigatoni ♥

Oven Roasted Tomatoes, Parmesan

#### Poultry | 45

Seared Chicken Roulade Ⓞ

Crumbled Feta & Spinach Stuffed, Smashed Garlic Yukon Gold Potatoes, Asparagus, Lemon-Chicken Jus

Cornish Game Hen Ⓞ

Puree of Parsnips & Sweet Potato, Fried Brussel Sprouts, Herbed Hen Jus

Seared Duck Breast Ⓞ

Roasted Fingerling Potatoes, Sherry Glazed Baby Carrots, Confit Pearl Onions, Honey-Thyme Jus

#### Beef/Pork | 48

Roast Pork Tenderloin Ⓞ

Rosemary Roasted Potatoes, Haricot Vert, Mushrooms, Caramelized Onion Gravy

Grilled Strip Loin Ⓞ

Horseradish Mashed Potatoes, Charred Broccolini, Herb Infused Demi-Glace

Beef Tenderloin Ⓞ

Herb Mashed Potatoes, Roasted Tomatoes, Grilled Asparagus, Merlot Demi-Glace

♥ = vegetarian    ♥ = vegan    Ⓞ = gluten free

## PLATED DINNERS CONTINUED

---

### Fish | 49

#### King Salmon

Fingerling Potato Hash, Grilled Asparagus, Lemon-Garlic Beurre Blanc

#### Alaskan Halibut Available May - November

Roasted Yukon Gold Potatoes, Broccolini, Cherry Tomato Chimmichurri

#### Sea Bass

House Made Potato Gnocchi, Charred Scallion, Blistered Cherry Tomato, Chive Butter

### Exotic/Game | 55

#### Venison Loin

Roasted Garlic Mashed Potatoes, Swiss Chard, Baby Carrots, Blackberry-Bourbon Demi-Glace

#### New Zealand Lamb Chops

Mashed Yukon Gold Potatoes, Pea Puree, Sweet Peas, Baby Carrots, Mint Lamb Jus

#### Bison Tenderloin Base on Availability

Mashed Red Potatoes, Kale, Caramelized Onions, Huckleberry Demi-Glace

## CHILDREN MEALS

---

Macaroni & Cheese, Chicken Tenders, Sautéed Vegetables | 15

Children Portion of Plated Entrees, Family Style, and Buffet Pricing


Ages 3-6 Discounted 70%, Ages 7-12 Discounted 50%


## FAMILY STYLE DINNERS

---

### FAMILY STYLE ENTRÉES

Choose 2-3 plated entrees to be served on large platters with sides to each table. Additional 10% added to the average price of entrees selected. Plated Salad is included.

 = vegetarian

 =vegan

 = gluten free

## LATE NIGHT SNACKS

Served in the Tavern at 10PM

	SMALL   LARGE	
	Serves 20	Serves 50
Bar Nuts <span style="color: green;">✓</span> <span style="border: 1px solid black; border-radius: 50%; padding: 0 2px;">GF</span>	30	60
Chef's Assorted Selection of Nuts & Pretzels		
Chips and Dip <span style="color: green;">✓</span> <span style="border: 1px solid black; border-radius: 50%; padding: 0 2px;">GF</span>	35	70
Tri Color Tortilla Chips, House Made Salsa, Fresh Guacamole		
Fried Cauliflower Basket <span style="color: green;">✓</span> <span style="border: 1px solid black; border-radius: 50%; padding: 0 2px;">GF</span>	40	80
Sweet chili sauce, sesame seeds		
Grilled Vegetable Tray <span style="color: green;">♥</span>	50	100
Crostini, Roasted Tomato Hummus, Spinach Dip		
Chicken Tenders	50	100
Chef's assortment of dipping sauces and fries		
Buffalo Wings <span style="border: 1px solid black; border-radius: 50%; padding: 0 2px;">GF</span>	65	125
Red hot sauce, celery, blue cheese dressing		
Garden Board <span style="color: green;">♥</span>	80	160
Artichokes, peppadews, oven roasted tomatoes, country olives, hummus & flatbread		
California Cheese Board <span style="color: green;">♥</span>	100	200
Selection of California artisanal cheeses with dried fruit, nuts & crackers		
Charcuterie Board	100	200
California cured meats, olives, pickles, grain mustard & crackers		
Assorted Flatbreads	120	240
Tomato Basil <span style="color: green;">♥</span> , BBQ Chicken, Wild Mushroom <span style="color: green;">♥</span>		

♥ = vegetarian      ✓=vegan      GF= gluten free

## BEVERAGES

---

### Wine | Priced per bottle

Wine Pricing is subject to current Wine List Selections. Speak with the Event Coordinator for other wine options. For those wishing to provide their own wine there is a 15 dollar per bottle corkage fee.

#### Sparkling Wine

Zardetto Prosecco | 30  
Brut, Conegliano, Italy 750ml

Mas Fi Cava | 21  
Brut, Cava, Spain 750ml

#### White Wine

Torre Di Luna Pinot Grigio | 21  
Trentino, Italy 750ml

Terra Noble Sauvignon Blanc | 21  
Central Valley, Chile 750ml

Heron Sauvignon Blanc | 25  
Napa, California 750ml

Highway 12 Chardonnay | 27  
Napa, California 750ml

Dante Chardonnay | 21  
California 750ml

Yosemite Cellars Grenache Rose | 21  
Groveland, California 750ml

#### Red Wine

Vinum Pinot Noir | 25  
Monterey, California 750ml

Dante Pinot Noir | 21  
California 750ml

Heron Cabernet | 25  
Napa, California 750ml

Dante Cabernet | 21  
California 750ml

Ancient Peaks Renegade | 35  
Paso Robles, CA 750ml

#### Beer

IMPORT/MICRO BOTTLE BEER | 5.5  
IMPORT/MICRO KEG BEER | 500

DOMESTIC BOTTLE BEER | 4.5  
DOMESTIC KEG BEER | 375

There are 120 sixteen ounce glasses per 15 gallon keg.  
Beer selection & availability vary seasonally.

## BEVERAGES CONTINUED

Spirits | Priced by 1.5 ounce alcohol. Specific Liquors are subject to change

	SUPER PREMIUM 11	PREMIUM 9	HOUSE 8
WHISKEY	Knob Creek Bulliet	Crown Royal Maker's Mark Jameson	Jim Beam
SCOTCH	Balvenie 12 yr Glenfiddich 12 yr	Johnny Walker Black	Dewar's
GIN	Bombay Sapphire Bombay Dry	Tanqueray	Gordon's
VODKA	Belvedere Grey Goose	Ketel One Absolut	Smirnoff
RUM	Captain Morgan Private Stock	Captain Morgan Malibu	Bacardi Silver
BRANDY	Hennessey	Courvoisier	Paul Masson VS
TEQUILA	Patron Silver Herradura	Sauza Hornitos Cazadores	Cimarron
LIQUEURS	Grand Marnier Amaretto Disaronno	Baileys Godiva	Kahlua Peach Schnapps

## UNLIMITED BAR PACKAGES\*

LEVEL I 60	LEVEL II 65	LEVEL III 75
Wine averaging \$23 per bottle- Includes wine at the tables and bar	Includes Level I tier plus the addition of:	Includes Level II tier plus the additional of:
(2) Microbrewed Kegs	Mas Cava Champagne at bar	Shots allowed
Full Unlimited Premium Bar (No Shots)	Zardetto Prosecco Champagne Toast	

Signature Cocktails pricing varies based on selections

All non-alcoholic mixers (juice/soda/dairy) and garnish are included in the liquor prices.

Prices do not include 150 dollar set-up fee and 25 dollar per hour bartender fee.

\*Bar setup and bartender fee waived for inclusive bar packages



