



2021 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 the 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 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.

BREAKFAST & MEETING SERVICES

All Breakfast Buffets are Served with Milóne Regular & Decaf Coffees, Selection of Teas, Orange Juice, Apple Juice, Cranberry Juice.

Sunrise Continental | 17 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 ♥
- Granola Bars ♥
- Hard Boiled Eggs ♥ GF
- Assorted Dried Fruit ✓ GF
- Whole & Fresh Sliced Fruits ✓ GF
- Muffins, Toast & Bagels Served with Butter, Assorted Jams & Cream Cheese ♥
- Assorted Cereals with Milk ♥

♥ = vegetarian ✓ = vegan GF = gluten free

Prices Do Not Include Current Tuolumne County Tax Rate or 22% Service Fee

BREAKFAST & MEETING SERVICES CONTINUED

Rush Creek Classic Buffet | 22 Available for groups of 40 or more

Scrambled Eggs ♥ ☺

Crispy Applewood Smoked Bacon & Turkey Sausage ☺

Roasted Red Bliss Potato Hash with Bell Peppers & Onions ♥ ☺

Whole and Fresh Sliced Fruits ♥ ☺

Muffins, Toast & Bagels Served with Butter, Assorted Jams & Cream Cheese ♥

Assorted Cereals with Milk ♥

House Made Granola ♥

Sierra Buffet | 25 Available for groups of 40 or more

Egg Scramble with Onion, Bell Pepper, Cheddar Cheese ♥ ☺

House-Made Biscuits with Caramelized Onion-Sausage Gravy

Roasted Red Bliss Potato Hash with Bell Peppers & Onions ♥ ☺

Crispy Applewood Smoked Bacon & Turkey Sausage ☺

Whole and Fresh Sliced Fruits ♥ ☺

Muffins, Toast & Bagels served with Butter, Assorted Jams & Cream Cheese ♥

Assorted Cereals with Milk, including House Made Granola ♥

SMALL GROUP & BREAKFAST ADDITIONS | Charged per person

House Made Cinnamon Rolls ♥ | 5

Cinnamon Sugar & Pecans

House-Made Biscuits | 6

Caramelized Onion-Sausage Gravy

Breakfast Sandwiches | 8

Fried Egg, Smoked Ham, Sharp Cheddar, Arugula, Fig Mostarda, English Muffin

House Smoked Salmon | 8

Chive Goat Cheese, Capers, Red onion, Cucumber, Arugula Sourdough Toast Points

Irish Steel Cut Oatmeal ♥ | 6

Brown Sugar, Golden Raisins, Fresh Berries

Quiche | 8

Spinach, Tomato & Feta ♥ or Ham and Smoked Gouda

Meeting Room Coffee and Beverage Service | 11

Twice per Day Service to Include Water, Coffee, Assorted Hot Tea, Sparkling Beverages, Soda

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BREAKFAST & MEETING SERVICES CONTINUED

BRUNCH BEVERAGES | per bottle of alcohol

Mimosa Bar | 40

Includes Orange, Cranberry, Pineapple, 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, Arugula, Fig Mostarda, English Muffin

Breakfast Burritos

Scrambled Eggs, Bacon, Black Beans, Green Onions, Parsley, Cotija, Salsa.

Avocado Toast ♡

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

Bagels and Lox

Everything Bagels, Smoked Salmon, Capers, Red Onion, Tomato, Herbed Cream Cheese

Breakfast Parfaits ♡

Greek Yogurt, Granola, Fresh Berries, Honey Drizzle

Cinnamon Rolls ♡

Cinnamon, Sugar, Pecans

Pistachio Chicken Wraps

Spinach Wrap, Grilled Chicken, Pistachio, Dried Cranberry, Onion, Cilantro

Garden Board ♡ ☯

Fresh Carrots, Celery, Broccoli, Cucumbers, Tomatoes, Bell Peppers, 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

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LUNCH OPTIONS


Sandwich & Wrap Buffet | 22


Assorted Sandwiches and Wraps


Turkey Club, Italian Ciabatta, Chicken Caesar Wrap & Grilled Vegetable Sandwich with Garlic Aioli



Served with Yukon Potato Salad, Cole Slaw, Green Salad, Kettle Chips.



Lunch BBQ | 28


Baby Back Ribs with Southern Style BBQ Sauce 

BBQ Chicken Legs with Brown Sugar, Garlic 

Cowboy Beans with Bacon, Molasses 

Green Bean & Mushroom Medley  


Spinach Salad with Red Onion, Dried Cranberries, Almonds, Blue Cheese, Fig Vinaigrette  


Home Made Corn Bread 



Tuscan Buffet | 25

Traditional Caesar Salad 

Limoncello Roasted Chicken 

Eggplant Parmesan 

Pepita Pesto Rigatoni 

Grilled Seasonal Vegetables  

Packed Trail Lunch | 20


Includes 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

HORS D'OEUVRES & PLATTERS

PLATTERS



SMALL | LARGE

Serves 20 Serves 50


Grilled Vegetable Tray 

Grilled Pita Triangles, Sundried Tomato Hummus, Spinach Artichoke Dip

55 | 110

Fresh Fruit Tray  

55 | 110

California Cheese Board 

Featuring Assorted Nuts, Dried Fruits, Honeycomb & Artisanal Crackers

125 | 250

Antipasto Board

Chef's Selection of Sliced Cured Meats

Grilled Artichokes, Olives and Peppadew Peppers, Pretzel Crostini

125 | 250

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HORS D'OEUVRES & PLATTERS CONTINUED

House Smoked Salmon Platter Chive Goat Cheese, Capers, Red Onion, Cucumber, Arugula Sourdough Toast Points	150 300
Grilled Shrimp Cocktail ^{GF} Classic Cocktail Sauce, Lemon Wedges	150 300
Wild Game Sausage Board Assorted Game Sausages, Country Pate, Red Onion Marmalade, Whole Grain Mustard, Pretzel Crostini	175 350

PASSED HORS D'OEUVRES

Parties of 50 – 100, choose up to three passed hors d'oeuvres. Parties greater than 100 may choose four.
Priced per Person.

1 Hour Cocktail Reception | 15

1.5 Hour Long Cocktail Reception | 17

COLD PASSED HORS D'OEUVRES

Tuscan Crostini ^V Smoked Heirloom Tomato, Olive Tapenade, Fresh Mozzarella, Basil	Goat Cheese-Arugula Pesto Phyllo Cup ^V Goat Cheese Mousse, Arugula Pesto
Avocado Toast ^V Avocado Purée, Pico di Gallo, Cilantro, Crostini	Mediterranean Skewer ^V ^{GF} Grilled Artichokes, Sundried Tomatoes, Kalamata Olives, Mozzarella
Smoked Beef Carpaccio Horseradish Crème Fraiche, Caramelized Onions, Phyllo Cup	Smoke Boar Toast Smoked Boar Sausage, Whole Grain Mustard, Red Onion Marmalade, Pretzel Crostini
Shrimp Ceviche ^{GF} Tequila, Lime, Cilantro, Radish	Ahi Tartare Avocado Purée, Pickled Cucumber, Sesame Seeds, Wonton Chip

HOT PASSED HORS D'OEUVRES

Sweet Corn Fritters ^V Chipotle Aioli, Cilantro	Roasted Tomato Tartlet ^V Gorgonzola, Balsamic, Basil
Chipotle Pulled Pork Crostini Pretzel Crostini, Asian Pear Slaw	Wild Mushroom Arancini ^V Goat Cheese, Truffle Aioli
Bison Meatballs Piquillio Pepper Romesco, Oregano Oil	Mini Crab Cakes Poblano Aioli, Pickled Peppers, Cilantro
Pork Belly Scallop Skewer ^{GF} Herb Braised Pork Belly, Fig Balsamic Glaze	New Orleans Skewer ^{GF} Andouille Sausage, Shrimp, Spicy Remoulade
Mahi Tostada ^{GF} Corn Tortilla, Grilled Mahi Mahi, Radish Slaw, Cilantro Lime Crema	














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BUFFETS & BBQS

Priced per Person, Minimum of 50 Adult Guests Required.

Mexi-Cali BBQ | 32

- Grilled Chorizo Sausages 
- Grilled Cilantro-Lime Chicken 
- Corn  & Flour Tortillas
- Grilled Corn on the Cob Elotes with Cilantro Lime Crema & Cotija Cheese  
- Spanish Rice  
- Pinto Beans  
- Black Bean Kale Salad with Tomatillo Avocado Dressing  
- Fried Corn Chips  
- Condiments: Charred Chipotle Salsa, Guacamole, Citrus Cabbage Slaw, Fresh Limes, Sour Cream, Cotija Cheese

Burger Bar | 32

- Grilled-To-Order Black Angus Burgers 
- Chipotle Aioli, Pretzel Buns, Selection of Cheeses, Toppings & Condiments
- Smoked Salmon Burgers Black
- Bean Quinoa Burgers Smoked
- Gouda Mac 'n Cheese Grilled 
- Seasonal Vegetables  
- Traditional Caesar Salad 
- Grilled Corn on the Cob with Chive Butter  
- Yukon Gold Potato Salad 

California BBQ | 42

- Grilled Beef Tri Tip with Chimichurri Sauce  Grilled
- Fresh Market Fish with Lemon Dill Crema Grilled 
- Free Range Chicken with Honey Garlic Sauce 
- Rush Creek Kale Salad with Heirloom Cherry Tomatoes, Shaved Parmigianino-Reggiano, Toasted Pine Nuts, California Red Wine Vinaigrette  
- Fresh Grilled Seasonal California Vegetables  
- Roasted Red & Yukon Potatoes  
- Fresh Vegetable Slaw with Lemon Poppy Seed Dressing  
- House Made Corn Bread 

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BUFFETS & BBQS CONTINUED

Bistro Buffet | 48

- Slow Roasted Beef Tenderloin with Cabernet Demi-Glace ^{GF}
- Roast Free Range Chicken with Lemon Thyme Demi-Glace ^{GF}
- King Salmon with Valencia Orange Beurre Blanc ^{GF}
- Herbed Mashed Yukon Gold Potatoes ^V ^{GF}
- Green Beans with Mushrooms and Roasted Garlic ^V ^{GF}
- Scarlet Kale Salad with Tarragon, Fennel, Fresh Herbs, Parmesan, Meyer Lemon Dressing ^V ^{GF}
- House Made Dinner Rolls with Herb Butter ^V

High Country Buffet | 56

- Bison Meatballs with Piquillo Tomato Sauce
- Smoked Venison Sausage with Caramelized Onion Gravy
- King Salmon with Lemon-Herb Beurre Blanc ^{GF}
- Herb Roasted Red & Yukon Gold Potatoes ^V ^{GF}
- Grilled Seasonal Vegetables ^V ^{GF}
- Spinach Salad with Red Onion, Dried Cranberries, Almonds, Blue Cheese, Fig Vinaigrette ^V ^{GF}
- Dinner Rolls with Herb Butter ^V

DESSERT PLATTERS

	SMALL LARGE
	Serves 20 Serves 50
Fresh Baked Chocolate Chip Cookies ^V	35 70
Fresh Baked Triple Chocolate Brownies ^V	35 70
Cinnamon Sugar Churros ^V	35 70
Strawberry Shortcake ^V	40 80

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FAMILY STYLE DINNERS

Items will be served on large platters to be passed at the table.

FAMILY STYLE | 52

SALADS | Choose One of the Following

House Salad ♡ GF

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 ♡ GF

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

Caprese Salad ♡ GF

Fresh Mozzarella, Heirloom Tomatoes, Balsamic Reduction, Basil

ACCOMPANIMENTS | Choose Two of the Following

Purée of Sweet Potato ♡ GF

Grilled Asparagus ♡ GF

Sautéed Purple Kale ♡ GF

Rosemary Roasted Red Potato ♡ GF

Herb Mashed Potato ♡ GF

Couscous - Quinoa Pilaf ♡

Sherry Glazed Baby Carrots ♡ GF

Charred Broccolini ♡ GF

ENTRÉES | Choose Up to Three of the Following

Wild Mushroom Ragu Over Creamy Polenta ♡ GF

Oven Roasted Tomato & Pistachio Parsley Pesto Rigatoni ♡

Chicken Milanese in Caper Butter Sauce GF

King Salmon in Lemon-Garlic Beurre Blanc GF

Grilled Strip Loin with Herb Infused Demi-Glace GF

Beef Tenderloin in Merlot Demi-Glace GF

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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

ENTRÉES

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

Pistachio Parsley Pesto Rigatoni ♡

Oven Roasted Tomatoes, Parmesan

Poultry | 46

Chicken Milanese

Roasted Red Potatoes Tossed with a Citrus Pistachio Pesto, Asparagus, Caper Butter Sauce

Cornish Game Hen ☺

Purée of Sweet Potato, Fried Brussel Sprouts, Herbed Demi-Glace

Seared Duck Breast ☺

Roasted Fingerling Potatoes, Sherry Glazed Baby Carrots, Cherry Thyme Reduction

Beef & Pork | 49

Grilled Bone-In Pork Chop ☺

Rosemary Roasted Potatoes, Haricot Vert, Mushrooms, Tart Cherry & Sage Sauce

Grilled Strip Loin ☺

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

Beef Tenderloin ☺

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

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PLATED DINNERS CONTINUED

Fish | 49

King Salmon ^{GF}

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

Alaskan Halibut ^{GF} *Available May - November*

Cuban Roasted Yukon Gold Potatoes, Broccoli, Chimmichurri

Sea Bass

Couscous - Quinoa Pilaf, Green Beans, Wild Mushrooms, Ginger Soy Beurre Blanc

Exotic & Game | 55

Venison Loin ^{GF}

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

New Zealand Lamb Chops ^{GF}

Mashed Yukon Gold Potatoes, Pea Purée, Baby Carrots, Mint- Blackberry Sauce

Bison Tenderloin ^{GF} *Base on Availability*

Mashed Red Potatoes, Purple Kale, Blueberry-Sage Demi-Glace

CHILDREN MEALS

Macaroni & Cheese, Chicken Tenders, Sautéed Vegetables | 17

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

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




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LATE NIGHT SNACKS

Served in the Tavern at 10PM

	SMALL LARGE	
	Serves 20	Serves 50
Bar Nuts   Chef's Assorted Selection of Nuts & Pretzels	35	70
Chips and Dip   Tri Color Tortilla Chips, House Made Salsa, Fresh Guacamole	40	80
Fried Cauliflower Basket  Sweet Chili Sauce, Sesame Seeds	50	100
Grilled Vegetable Tray  Crostini, Roasted Tomato Hummus, Spinach Dip	55	110
Chicken Tenders Chef's Assortment of Dipping Sauces and Fries	60	120
Buffalo Wings Red Hot Sauce, Celery, Blue Cheese Dressing	65	130
Garden Board  Artichokes, Peppadews, Oven Roasted Tomatoes, Country Olives, Hummus, Flatbread	80	160
California Cheese Board  Selection of California Artisanal Cheeses with Dried Fruit, Nuts, Crackers	125	250
Charcuterie Board California Cured Meats, Olives, Pickles, Grain Mustard, Crackers	125	250
Assorted Flatbreads Tomato Basil  , BBQ Chicken, Tuscan 	125	250

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BEVERAGES

WINE | Priced per bottle

Wine pricing is subject to current wine list selections. For those wishing to provide their own wine there is a 15 dollar per bottle corkage fee. Wine may also be selected from the Tavern menu, a 20 percent discount will be applied.

Sparkling Wine

Zardetto Prosecco | 30
Brut, Conegliano, Italy

Mas Fi Cava | 21
Brut, Cava, Spain

Graham Beck Sparkling Rosé | 39
Brut Rosé, South Africa

White Wine

Terra Noble Sauvignon Blanc | 21
Central Valley, Chile

Yosemite Cellars Grenache Rose | 21
Groveland, California

Dante Chardonnay | 21
California

Sean Minor 4Bears Chardonnay | 23
Paso Robles, California

Red Wine

Dante Pinot Noir | 21
California

Claiborne & Churchill Pinot Noir | 36
Edna Valley, California

Dante Cabernet Sauvignon | 21
California

Ancient Peaks Cabernet Sauvignon | 36
Paso Robles, California

Borsao Berola | 29
Spain

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.

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BEVERAGES CONTINUED

Spirits | Priced Per Drink. Specific Liquors are Subject to Change

	SUPER PREMIUM	PREMIUM	HOUSE
	13	10	9
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	LEVEL II	LEVEL III
60	65	75
4 wines averaging \$28 per bottle- Includes wine at the tables and bar	Includes Level I tier plus the addition of: 4 wines averaging \$28 per bottle	Includes Level II tier plus the additional of: 4 wines averaging \$28 per bottle
(2) Microbrewed Kegs	Mas Cava Champagne at bar	Shots allowed
Full Unlimited Premium Bar (No Shots)	Zardetto Prosecco Champagne Toast	

Signature Cocktail 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 40 dollar per hour bartender fee.

*Bar setup and bartender fee waived for unlimited bar package

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