



Banquet Dining



A la Carte Break Items

Fresh Baked Morning Goodies

BIN189 House Made Donuts	\$10.00 per dozen
Fruit Danish, Butter Croissants	\$36.00 per dozen
Jumbo Blueberry and Banana Multigrain Muffins	\$36.00 per dozen
Jumbo Cinnamon Rolls with Praline Topping	\$40.00 per dozen
Plain and Multigrain Bagels with Cream Cheese	\$40.00 per dozen

Early Morning Rising

Assorted Boxed Cereal, whole, 2%, skim or soy milk	\$4.00 each
BIN189 Seven Grain Granola, whole, 2%, skim or soy milk	\$5.00 per person
Individual Assorted Yogurts	\$3.75 each
Fresh Whole Fruit	\$2.50 per piece
Sliced Seasonal Fresh Fruit	\$6.00 per person

Beverage Bar

Fresh Squeezed Orange Juice, Grapefruit Juice	\$36.00 per gallon
Individual Bottled Apple Juice and Tomato Juice	\$3.50 each
Arrowhead Blend Regular or Decaffeinated Coffee and Iced Tea	\$45.00 per gallon
Starbucks Frappuccino Drink	\$7.00 each
Red Bull® Energy Drink	\$5.00 each
Assorted Soft Drinks	\$4.00 each
Bottled Mineral Water	\$3.50 each
Bottled Arrowhead Water	\$2.00 each

Sweet Treats

Chocolate Dipped Strawberries	\$42.00 per dozen
Assorted Fresh Baked Cookies, Chocolate Chunk Brownies and Blondies	\$34.00 per dozen
Assorted Ice-Cream Bars	\$6.00 each

Afternoon Snacks

Fresh Popped Popcorn	\$3.50 per person
Individual Bag Kettle Chips or Pretzels	\$3.00 each
Movie Size Candy Bars	\$4.00 each
Granola Bars or Power Bars	\$4.00 each
Kettle Chips with Four Onion Dip	\$7.00 per person
Fresh Tri-Color Tortilla Chips with Salsa and House Made Guacamole	\$8.50 per person
Seven Varieties of Sweet and Spicy Nuts	\$20.00 per pound



LET'S TAKE A BREAK

(Ten-person Minimum)

Growing Green

Granny Smith Apples, Chilled Green
Grapes
Key Lime Tarts
Limeade,
Chilled Green Tea
\$10.00

South of the Border

Fresh Guacamole, Roasted Tomatillo Salsa
Smoked Tomato Pico de Gallo,
House Made Corn Tortilla Chips
Assorted Bottled Sodas and Sparkling
Waters
\$14.00

Fresh Market Fruit and Cheese

Tropical Fruit Kabob with Guava-Ginger Glaze
Ice Cold Grapes,
Limocello Marinated Berries,
Domestic and Imported Artisan Cheese,
Water Crackers,
Cucumber-Citrus Water
\$15.00

More Chocolate Please

Chocolate Fudge Brownies, Chocolate
Dipped Strawberries,
Double Chocolate Chip Cookies,
Chocolate Truffles
Hot Chocolate, Yoo Hoo®,
Arrowhead Blend Regular or Decaffeinated
Coffee
\$15.00

The Producer's Movie Break

Truffle Oil Popped Popcorn, White
Chocolate Caramel Popcorn,
Nacho Bar with Chipotle Cheese Sauce,
Smoked Jalapeño Salsa Verde,
Fresh Ground Chile Seasoned Prime Beef,
House Made Sour Cream
Pellegrino Sodas and Waters
\$16.00

Sliders and Shakes

Fresh Ground Chuck Sliders with Bleu
Cheese Onion Mustard
Truffle Yukon Gold House Fries
Strawberry Mascarpone Milkshakes
\$12.00

It's Nuts in Here

Sweet and Spicy Mixed Nuts,
Peanut Butter Bars,
Mini Pecan Pies, Assorted Ice-Cream Bars
Arrowhead Blend Regular or
Decaffeinated Coffee
Assorted Hot Herbal Teas
\$12.00

Camp Fire

Make Your S'mores: Jumbo Marshmallow,
Hershey® Chocolate, Graham Crackers
Hot Chocolate, Arrowhead Blend Regular
or Decaffeinated Coffee, Bottled Water
\$11.00
(Camp Fire requires an additional
set-up fee of \$200.00)



BIN189 BAKESHOP BREAKFAST

Bakeshop Breakfasts include fresh squeezed chilled orange juice and Arrowhead blend regular or decaffeinated coffee and herbal teas. (Ten-person Minimum)

Spa of the Pines Healthy Beginnings

Fresh Baked Carrot Bran Muffins and Multigrain Blueberry Muffins
 Seasonal Sliced Fruit and Berry Display
 BIN189 Seven Grain Granola, Acai Yogurt and Sun Dried Fruits
 Assorted Breakfast Cereals with 2% Milk and Soy Milk
 \$19.00

Continental

Assorted Morning Pastries, Croissants, and Muffins
 Sweet Butter and Fruit Preserves
 Bagels with Cream Cheese
 Seasonal Sliced Fruit and Berry Display
 BIN189 Seven Grain Granola, Individual Assorted Yogurts
 \$22.00

Executive Continental

Jumbo Cinnamon Rolls, Blueberry and Multigrain Muffins, Fresh Baked Brioche Rolls, Croissant and Fruit Danish
 Sweet Butter and Fruit Preserves
 Assorted Bagels, Smoked Salmon and Berry Cream Cheese
 Capers, Red Onions, Chopped Eggs, Chives
 Seasonal Sliced Fruit and Berry Display
 Steel Cut Oatmeal, Dried Fruits, Brown Sugar
 BIN189 Seven Grain Granola, Individual Assorted Yogurts and Sun Dried Fruits
 Assorted Breakfast Cereals with 2% Milk and Soy Milk
 Individual Starbucks® Frappuccino and Espresso
 \$26.00

Breakfast Enhancements

	Per Person
Mini Buttermilk Pancakes or Brioche French Toast with Vermont Maple Syrup...	\$3.50
Breakfast Burrito with Scrambled Eggs, Pico de Gallo, Chorizo and Black Beans.....	\$5.50
Scrambled Eggs with Wild Mushrooms and Cheddar Cheese	\$4.00
Vegetarian Cheddar Cheese Quiche	\$6.00
Tortilla Casserole with Scrambled Eggs, Smoked Andouille Sausage and Re-fried Beans	\$5.50
Irish Oatmeal and Caramelized Banana Gratin with Toasted Almonds	\$3.50
Smoked Bacon, or Pork or Turkey Sausage	\$3.50

9/08

All Menu Items are subject to a 20% taxable service charge and 8.75% tax. Prices are subject to change.
 Lake Arrowhead Resort and Spa * 27984 Hwy 189 * Lake Arrowhead, CA 92352 * 800-800-6793



PLATED BREAKFAST

Plated Breakfasts include BIN189 Bakeshop morning bread with sweet butter and fruit preserves, fresh squeezed chilled orange juice, Arrowhead blend regular or decaffeinated coffee and herbal teas. (Twenty-person Minimum)

Traditional

Scrambled Eggs with Chives,
Idaho Potato Hash
Select One: Smoked Bacon,
Pork or Turkey Sausage Patties
\$19.00

Benedict

Poached Eggs, Canadian Bacon,
English Muffin,
Hollandaise Sauce, Idaho Potato Hash
\$21.00

Spa of the Pines

Fresh Cut Market Fruit Cup, Guava-Ginger
Simple Syrup
BIN189 Seven Grain Granola and Acai Yogurt
\$17.00

Hotel California Frittata

Egg Whites, Sliced Avocado, Tomato,
Roasted Mushrooms
with Side of Fruit
\$19.00

BREAKFAST BUFFETS

Breakfast Buffets include fresh squeezed chilled orange juice and Arrowhead blend regular or decaffeinated coffee and herbal teas. (Twenty-person Minimum)

Spa of the Pines Buffet

Fresh Baked Carrot Bran Muffins and Multigrain
Blueberry Muffins
Seasonal Sliced Fruit and Berry Display
BIN189 Seven Grain Granola,
Assorted Yogurts and Sun-Dried Fruits
Fresh Scrambled Egg Whites with Roasted
Mushrooms, Grilled Tomatoes and Asparagus
Turkey Sausage and Vegetable Sausage
Multigrain Pancakes with Fresh Fruit Compote

\$26.00 per person

Arrowhead Cabin Breakfast

Fresh Baked Morning Pastries,
Sweet Butter and Fruit Preserves
Seasonal Sliced Fruit and Berry Display
BIN189 Seven Grain Granola,
Assorted Yogurts and Sun-dried Fruits
Scrambled Eggs with Fresh Herbs,
Red Bliss Hash Brown Potatoes
Smoked Bacon, Pork and Turkey Sausage
Belgian Waffles and Brioche French Toast with
Vermont Maple Syrup
Assorted Breakfast Cereals with 2% Milk and Soy
Milk

\$28.00 per person

ADD A STATION

Requires a Chef Attendant \$150 additional fee

Omelet Station

Eggs Prepared to Order, Egg Whites and Egg
Substitute, Peppers, Onions, Tomatoes,
Green Onions, Mushrooms, Spinach,
Tri-Color Peppers, Cheddar Cheese,
Jack Cheese, Salsa
\$9.00 per person

With Grilled Chicken, Rock Shrimp
or Jumbo Crab

\$12.00 per person

Parisian Crepe Station

Toasted Pine Nuts, Fresh Fruit Compotes,
Whipped Mascarpone, Whipped Cream,
Powdered Sugar, Organic Honey
and Pure Vermont Maple Syrup
\$8.00 per person



TWO-COURSE PLATED LUNCHEONS

*Luncheons include Iced Tea, Arrowhead blend regular or decaffeinated coffee,
BIN189 Bakeshop breads and sweet butter.
(Ten-Person Minimum)*

Sandwiches

Mediterranean Vegetable Wrap

Hummus Spread, Crumbled Goat Cheese,
Grilled Vegetables, Pickled Sweet Peppers,
Cucumber-Yogurt, and Tera Chips
\$23.00

Herb and Pommery Roasted Turkey Breast

Roasted Red Bell Pepper, Boursin Cheese,
Baby Arugula, Onion Bun, Artichoke
and Sun-dried Tomato Pasta Salad
\$23.00

New Orleans-Style Blackened Chicken

Ciabatta Bun, Shaved Red Onions,
Havarti Cheese, Lettuce, Tomato,
Tabasco-Lemon Aioli,
Tarragon Orange Cole Slaw
\$24.00

Muffaletta

Prosciutto, Smoked Ham, Mortadella,
Genoa Salami, Provolone, Mozzarella
Olive Salad, Italian Sesame Bread, Artichoke
and Sun-dried Tomato Pasta Salad
\$24.00

Shaved Rare Filet Mignon

Black Plum-horseradish Chutney,
Arugula and Grilled Sweet Onion Salad,
Red Bliss Potato Salad with Dill
\$26.00

Lunch on the Go

Any above sandwich, BIN189 Bakeshop Cookie, Arrowhead Bottled Water,
Vegetable Tera Chips, Whole Fresh Fruit
Add \$2.00

Main Plate Salads

Chicken Caesar

Crispy Romaine Lettuce, Garlic Herb Croutons,
Shaved Piave Cheese
Fresh Anchovy Fillets, House Caesar Dressing
\$22.00

Cobb

Grilled Chicken Breast, Smoked Bacon,
Diced Tomato, Crumbled Bleu Cheese,
Avocado, House Made Avocado Ranch
\$22.00

BIN189 Mango Papaya

Smoked Chicken Breast, Field Greens, Sweet
and Spicy Pecans, Crispy Sweet Potatoes
Honey Dijon Dressing
\$20.00

Prime Bistro Steak Salad

Baby Arugula, Grilled Red Onions, Portobello
Mushrooms, Pear Tomatoes,
Horseradish-Crème Fraîche Dressing
\$24.00

Dessert Selections

Chocolate Bombe
Triple Chocolate Mousse
Apple Caramel Cheese Cake

Fresh Seasonal Fruit Tart
with Crème Anglaise
BIN189 Cheese Cake, Blueberry Sauce

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THREE-COURSE PLATED LUNCHEONS

*Luncheons include soup or salad, dessert, Iced Tea, Arrowhead blend regular or decaffeinated coffee, BIN189 Bakeshop breads and sweet butter.
(Twenty-person Minimum)*

First Course

Soups

Roasted Corn Chowder

Basil Crème Fraîche
Chipotle and Leeks

Traditional 19th Century Lobster Bisque

Garnished with Roasted Corn Fritters

Seasonal Soup Inspiration

Spring: Puree of French Lentil with Sherry and Market Vegetables,
Chilled English Pea with Mint

Summer: Smoked Chicken and Tortilla Soup, Gazpacho with Polenta Croutons

Autumn: White bean with Smoked Andouille Sausage,
Minnesota Wild Rice with Duck Confit

Winter: Smoked Potato Soup with Scallions and Cheddar Cheese

(or)

Salads

Tropical Fruit Salad with Toasted Coconut

Ginger-Guava Simple Syrup

Locally Grown Organic Garden Greens

Field Greens, Pear Tomatoes, Red Onion
Balsamic Vinaigrette

Caesar

Crispy Romaine Lettuce, Garlic Herb
Croutons, Shaved Piave Cheese
House Caesar Dressing

Baby Arugula

Marinated Baby Artichokes, Shredded
Celery Root, Sliced Shiitaki Mushrooms,
Shaved Parmesan,
Lemon-thyme Vinaigrette



THREE-COURSE PLATED LUNCHEONS

Entrées

Tofu Parmesan

Tofu Crusted in Parmesan Cheese, Grilled
Organic Tomato, Garlic Sautéed Broccoli
Rabe, Picoline Olive Vinaigrette
\$32.00

Three Cheese Ravioli

Dried Porcini and Morel Mushroom Sauce,
Asparagus, Truffle Oil and
Aged Pecorino Cheese
\$33.00

Herb Roasted Chicken

Roasted Garlic Mashed Potatoes,
Baby Carrots, Crispy Leeks and
Pommery Mustard Sauce
\$35.00

Pistachio Dusted Chicken Breast

Basil Yukon Gold Mashed Potatoes, Slow
Roasted Roma Tomatoes, Haricot Vert,
Saffron Leek Cream
\$36.00

Niman Ranch Pork Pub Steak

Brined in Bourbon and Molasses,
Potato-leek Gratin, Sautéed Cabbage
with Pearl Onions, Au Jus
\$36.00

Baseball Steak

Horseradish Mashed potatoes with Crème
Fraîche, Wild Mushroom Reduction Sauce
Blue Lake Beans
\$37.00

Alaskan Halibut

Sweet Corn-Basil Risotto,
Smoked Red Pepper Vinaigrette
\$37.00

Lavender Scented Salmon

French Beans Glazed in Truffle Honey,
Fingerling Potatoes, Pinot Grigio Beurre Blanc
\$36.00

Grilled New York Steak

Manchego Twice Baked Potato, Sautéed Spinach, Wild Mushroom Sherry Reduction
\$38.00

Third Course

Chocolate Bombe
Triple Chocolate Mousse
Apple Caramel Cheese Cake

Fresh Seasonal Fruit Tart
with Crème Anglaise
BIN189 Cheese Cake, Blueberry Sauce

Split entrée fee of \$3.00 per person

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LUNCHEON BUFFETS

*Luncheon Buffets include Iced Tea, Arrowhead blend regular or decaffeinated coffee.
(Twenty-person Minimum)*

The Corner Deli

Fresh Sliced Fruit and Berry Display
Field Green Salad with Balsamic Vinaigrette
Vine-ripened Tomato, Mozzarella, Basil and Artichoke Pasta Salad
Classic Caraway Spiked Cole Slaw,
Red Bliss Potato Salad with Dill
Assorted BIN189 Bakeshop Luncheon Breads and Rolls with Sweet Butter
Sliced Roast Beef, Turkey Breast, Black Forest Ham and Grilled Eggplant
White Cheddar, Swiss, and Pepperjack Cheeses
BIN189 Bakeshop Cookies and Fudge Brownies
\$29.00

Rock Camp

Fresh Sliced Watermelon
Country Cole Slaw, Potato Salad
Iceberg Lettuce, Cucumber, Tomato, Ranch Dressing
Grilled Hamburgers, Hot Dogs and Chili,
and Grilled Chicken Breast with all the Fixins'
Baked Macaroni n' Cheese
Apple Pie, Chocolate Brownies and Fresh Baked Cookies
\$31.00

The Lake Side Picnic

Fresh Sliced Fruit and Berry Display
Field Green Salad with Ranch Dressing
Vine-Ripened Tomato, Mozzarella, Basil and Red Onion Salad
Red Bliss Potato Salad Spiked with Dill and Creamy Coleslaw
Entrées:
Salmon Baked in Banana Leaves with Tropical Fruit Salsa
Campfire Chicken and Steak Kebobs with Market Vegetables, Cumin and Lime
Peanut Barbecued Baby Back Ribs

Wild Rice Pilaf, Green Beans with Roasted Tomato
Assorted BIN189 Bakeshop Luncheon Breads with Sweet Butter
Chocolate Mousse Cake, Assorted Fruit Tarts
\$36.00



West Coast

Crab Bisque Made with Valley of the Moon Pinot Blanc
Imported and Domestic Artisan Cheeses Paired with Raw Honeycomb
Field Green Salad, Ranch Dressing
Caprese Salad with Aged Balsamic
Artichoke and Rock Shrimp Pasta Salad

Entrées:

Grilled Pacific Salmon with Alderwood Smoked Sea Salt
Three-Cheese Ravioli with Sun-Dried Tomatoes, Pesto, Broccoli Rabe and Aged Goat Cheese
Pan-seared Chicken Breast with Paso Robles Pinot Noir Reduction Sauce

Fire Roasted Farmers Market Vegetables
Truffle-smashed Red Bliss Potatoes with Scallions and Cracked Black Pepper
Assorted BIN189 Bakeshop Luncheon Breads with Sweet Butter
Fresh Fruit Tarts, Chocolate Mousse Cake, Assorted Petite Fours
\$39.00

Waterman Canyon

Caesar Salad, House Dressing, Garlic Croutons
Marinated Tomatoes, Fresh Basil, Shaved Red Onion
Chilled Grapes
Chicken Cacciatore
Five-Cheese Lasagna
Eggplant Parmesan
Garlic Herb Farfalle
Tiramisu, Cannoli, Amaretto Ganache Cookies
\$35 .00



THREE-COURSE PLATED DINNERS

*Dinners include soup or salad, dessert, Iced Tea, Arrowhead blend regular or decaffeinated coffee, BIN189 Bakeshop breads and sweet butter.
(Twenty-person Minimum)*

Great Sharing Starters

Meze Plate

Hummus, Baba Ghanoush, Stuffed Grape Leaves, Marinated Country Olives, Grilled Pita
\$11.00

Bruschetta

Ripe Tomatoes, Basil, Garlic, Buffalo Mozzarella on Grilled Country Bread
\$8.00

Miniature Jumbo Lump Crab Cakes

Coconut-Crusted, with Aromatic Herbs, Sweet Corn-Lemongrass Sauce
\$16.00

The "Grand Plateau"

West Coast Oysters, Jumbo Shrimp, Crab Legs, Chilled Mussels and Clams, Traditional & Non-traditional Dipping Sauces
\$20.00 per person (Ten-person Minimum)

Imported & Domestic Artisan Cheeses

Chef Joseph keeps up to 14 Specialty handcrafted cheeses from around the world on hand. Truly a unique treat to start off your evening.
Paired with Organic Raw Honeycomb, Spiced Nuts and Specialty Water Crackers (market price)

First Course

Soups

BIN189 Signature Seafood Chowder

Assorted Shellfish, Maine Lobster, Red Garnet Yams, Tarragon, Puff Pastry

Roasted Corn Chowder

Basil Crème Fraîche
Chipotle and Leeks

Traditional 19th Century Lobster Bisque

Garnished with Roasted Corn Fritters

Seasonal Soup Inspiration

Spring: Puree of French Lentil with Sherry and Market Vegetables, Chilled English Pea with Mint

Summer: Smoked Chicken and Tortilla Soup, Gazpacho with Polenta Croutons

Autumn: White Bean with Smoked Andouille Sausage, Minnesota Wild Rice with Duck Confit

Winter: Smoked Potato Soup with Scallions and Cheddar Cheese

Salads

Locally Grown Organic Baby Greens

Field Greens, Pear Tomatoes, Red Onion
Balsamic Vinaigrette

Caesar

Crispy Romaine Lettuce, Garlic Herb Croutons, Shaved Parmesan Cheese
Creamy Caesar Dressing

Frisée & Red Oak

Crumbled Roquefort Cheese, Pancetta, Garlic Croutons, Roasted Garlic-Dill Vinaigrette

Baby Spinach

Hard Boiled Egg, Crispy Bacon, Sweet Onions, Pear Tomatoes, Cabernet Vinaigrette

Baby Arugula

Marinated Baby Artichokes, Shredded Celery Root, Sliced Shiitaki Mushrooms, Shaved Parmesan, Lemon-Thyme Vinaigrette

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THREE-COURSE PLATED DINNERS

Intermezzo

Fresh Seasonal Sorbet with Fresh Mint & Berries
Served in a Martini Glass
\$4.00

Entrées

Tofu Parmesan

Tofu Crusted in Parmesan Cheese,
Grilled Organic Tomato,
Garlic Sautéed Broccoli Rabe,
Picoline Olive Vinaigrette
\$37.00

Three-Cheese Ravioli

Dried Porcini and Morel Mushroom Sauce,
Asparagus, Truffle Oil and Aged Pecorino
Cheese
\$39.00

Herb Roasted Chicken

Roasted Garlic Mashed Potatoes,
Baby Carrots, Crispy Leeks and
Pommery Mustard Sauce
\$42.00

Portobello Stuffed Chicken

Spinach, Portobello and Smoked Gouda Stuffed
Chicken Breast, Sliced Baked Potato, Patty Pan
Green and Yellow Squash
\$45.00

Pacific Red Snapper

Roasted in Banana Leaves, Tropical Fruit Salsa,
Peanut-Coconut Sauce, Sautéed Bok Choy
\$44.00

Lavender Scented Salmon

French Beans Glazed in Truffle Honey,
Fingerling Potatoes, Pinot Grigio Beurre Blanc
\$44.00

Alaskan Halibut

Sweet Corn-Basil Risotto,
Smoked Red Pepper Vinaigrette
\$46.00

Ranch Pork Chop

Brined in Bourbon and Molasses,
Potato-Leek Gratin, Sautéed Cabbage
with Pearl Onions, Au Jus
\$46.00

Baseball Steak "Au Poivre"

Green Peppercorn Crusted, Creamed Yukon
Gold Potatoes, Baby Carrots,
Cognac Spiked Demi
\$46.00

New York Steak

12-oz. Upper 2/3rd's Choice, Manchego Twice
Baked Potato, Sautéed Spinach,
Wild Mushroom Sherry Reduction
\$48.00

Filet Mignon

8-oz. Midwest Center Cut, Au Gratin Potatoes,
Blue Lake Beans, Roquefort Demi
\$55.00

Australian Rack of Lamb

12-oz. Crusted in Herb Dijon, Goat Cheese
Whipped Potatoes, Asparagus,
Triple Blanched Garlic jus
\$65.00

Veal "Osso Bucco"

10-oz. Winter Vegetable Risotto,
Garlic Sautéed Spinach, Braising Jus
\$47.00

Veal Chop

12-oz. Bone in, Grilled Seasonal Fruit Chutney,
Creamy Polenta, Sautéed Rapini, Natural Jus
\$68.00

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Plated Dinner Duets

Single Entrée option for this course selection

Winter Truffle-stuffed Free Range Chicken and Maryland Crab Cake

Shredded Celery Root- Fennel Salad with
Crème Fraîche, Sweet Corn Sauce
\$74.00

Kobe of Pork Pub Steak and Butter Poached Lobster Tail

Caramelized Onion and Sweet Corn
Risotto, Sautéed Spinach
Sun-dried Tomato-Basil Beurre Blanc
\$76.00

Petit Center Cut Filet Mignon and Alaskan Halibut

Potato-Leek Gratin, Sautéed Wild
Mushrooms,
Port Wine Reduction Sauce
with Green Peppercorns
\$78.00

Petit Center Cut Filet Mignon and Half Maine Lobster

Creamed Yukon Gold Potatoes,
Green Beans Amandine
Tarragon Demi with French Butter Drizzle
\$82.00

Third Course

Chocolate Bombe

Triple Chocolate Mousse

Apple Caramel Cheese Cake

Fresh Seasonal Fruit Tart with Crème
Anglaise

BIN189 Cheese Cake, Blueberry Sauce

Wild Berry Crisp with Whipped Crème
Fraîche

Split entrée fee of \$3.00 per person

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DINNER BUFFETS

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(Twenty-five Person Minimum)*

Summertime

Campfire Chili with Smoked ham Hocks and Dry Aged Ground New York
Tri-Colored Pasta Salad Red Bliss Potato Salad
Fresh Sliced Watermelon
Iceberg Lettuce, Shaved Carrots, Cherry Tomatoes and Caramelized Onion Vinaigrette
Jalapeño Cornbread and Assorted BIN189 Bakeshop Breads
Smoked Chicken with Cumin, Lime and Chipotle Chile Glaze
Salmon Roasted in Banana Leaves with Tropical Fruit Salsa
Peanut Barbecued Baby Back Ribs
Cowboy Style Baked Beans
Classic Caraway Spiked Cole Slaw
Grilled Corn on the Cob with Sizzling Lime Butter
Wild Berry Cobbler, Decadent Chocolate Cake and Chocolate Dipped Strawberries
\$47.00

Evergreen

Garden Salad with Shaved Carrots, Cherry Tomatoes, Sliced Cucumber and Ranch
Grilled Vegetable Tray Fresh Market Sliced Fruit Display
Roasted Corn Soup
Assorted BIN189 Bakeshop Breads
Fresh Lake Trout Stuffed with Paella Rice, Shellfish and Chorizo
Black Angus Beef Sirloin with Caramelized Onion Gravy
Herb Roasted Chicken with Mushroom Pan Sauce
3-Cheese Baked Macaroni Steamed Market Vegetables
Garlic Mashed Potatoes
Apple Pie, Chocolate Cake, and Wild Berry Crisp
\$48.00

Orchard Bay

Maryland Crab Bisque
Waldorf Salad with Bleu Cheese Vinaigrette
Tropical Fruit Salad with Toasted Coconut and Guava-Lime Syrup
Penne Pasta Salad with Italian Squash, Mozzarella and Tomatoes
Assorted BIN189 Bakeshop Breads
Citrus-soy Glazed Salmon
Hawaiian Pork Loin with Grilled Pineapple-Red Onion Chutney
Beef Medallions and Burgundy Mushrooms
Scallop Potatoes
Jasmine Long Grain Rice
Baby Carrots and Steamed Asparagus
Cherry Pie, Rum Cake and Mini Cheesecake
\$50.00



All-Day Meeting Package

(Twenty-person Minimum)

South of the Border

Continental Breakfast

Assorted Morning Pastries, Croissants, and Muffins
Sweet Butter and Fruit Preserves
Seasonal Sliced Fruit and Berry Display
Arrowhead Blend Regular or Decaffeinated Coffee

Mid-morning Break

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas
Assorted Soft Drinks and Bottled Water

Luncheon Buffet

Tortilla Soup
Seasonal Sliced Fruit and Berry Display
Jicama Orange Salad with Crisp Tortillas and Black Beans
Ceviche Shooters, Rock Shrimp, Tomatoes, Cilantro, Lime Juice and Jalapeños
Fresh Corn Chips, Smoked Tomato Pico de Gallo, Roasted Tomatillo Salsa, Fresh Guacamole
Chorizo and Chicken Paella with Assorted Shellfish
Cilantro Chipotle Flank Steak Fajitas or Cumin-Lime Chicken Fajitas
Pescado Veracruz: Snapper with Garlic, Cilantro, Lime and Extra Virgin Olive Oil
Slow Cooked Green Chile Pinto Beans, Fresh Cojita Cheese, Spanish Rice
Chocolate Flan, Pineapple Coconut Cake or Tres Leches
Iced Tea, Coffee and Decaffeinated Coffee

Afternoon Break

Churros and Mexican Wedding Cookies
Tortilla Chips, Fresh Salsa and Nacho Cheese Sauce
Assorted Soft Drinks

\$66.00

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All-Day Meeting Package

(Twenty-person Minimum)

Mediterranean

Continental Breakfast

Assorted Morning Pastries, Croissants, and Muffins
Sweet Butter and Fruit Preserves
Seasonal Sliced Fruit and Berry Display
Arrowhead Blend Regular or Decaffeinated Coffee

Mid-morning Break

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas
Assorted Soft Drinks and Bottled Water

Luncheon Buffet

Served with olive bread, asiago bread, dukka and olive oil.

Hummus, Baba Ghanoush and Marinated Olives with Warm Pita Bread
Stuffed Grape Leaves

Roasted Red Pepper, Artichoke and Olive Pasta Salad with Red Wine Vinaigrette
Tabbouleh Salad made with Couscous

Basil Marinated Tomatoes, Bocconcinni, Shaved Red Onion
Traditional Greek Salad with Feta Cheese and Pickled Red Onions

Mediterranean Sea Bass, Herb Roasted, Retsina Beurre Blanc
Boneless, Skinless Chicken Roasted with Olive Tapenade
Vegetarian Moussaka made with Tofu and Eggplant

Saffron Scented Rice with Almonds and Dried fruits
Fire Roasted Farmers Market Vegetables with Garlic and Blood Orange Oil

Almond Crunch Cake, Fig Bread Pudding, Caramel Flan

Iced Tea, Coffee and Decaffeinated Coffee

Afternoon Break

Citrus-Glazed Baklava and Biscotti
Assorted Soft Drinks

\$68.00

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Lake Arrowhead Resort and Spa * 27984 Hwy 189 * Lake Arrowhead, CA 92352 * 800-800-6793



All-Day Meeting Package

(Twenty-person Minimum)

Pacific Rim

Continental Breakfast

Assorted Morning Pastries, Croissants, and Muffins
Sweet Butter and Fruit Preserves
Seasonal Sliced Fruit and Berry Display
Arrowhead Blend Regular or Decaffeinated Coffee

Mid-morning Break

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas
Assorted Soft Drinks and Bottled Water

Luncheon Buffet

Crab and Miso Soup, Crispy Wontons, Basil, Bean Sprouts
Cool Soba Noodle Salad, Garlic, Cucumbers and Mint
Sesame-Seared Tuna, Seaweed Salad, Ponzu Dipping Sauce
Assorted Sushi Maki Rolls with Wasabi and Pickled Ginger
Crab Pot Stickers, Sesame Soy Glaze
Vegetable Egg Rolls with Toasted Garlic-Sweet Chili Dipping Sauce
Filet Mignon Kebabs with Peanut-Hoisin Glaze
Five-spiced Smoked Karabuto Pork Loin, Grilled Pineapple Red Onion Chutney
Pacific Red Snapper Roasted In Banana Leaves with Tropical Fruit Salsa, Red Curry Sauce
Wok Style Asian Vegetables with Soy glaze
Jasmine Rice and New Style Low Mein with Rock Shrimp
Fortune Cookies
Coconut Tapioca Pudding with Tropical Fruits and Black Sesame Seeds
Banana Spring Rolls with Cashew Caramel Sauce
Iced Tea, Coffee and Decaffeinated Coffee

Afternoon Break

Chocolate Pot de Crème Tartlets with Five Spice and Whipped mascarpone
Ginger Cookies
Assorted Soft Drinks

\$70.00

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All-Day Meeting Package

(Twenty-person Minimum)

La Parisian

Continental Breakfast

Assorted Morning Pastries, Croissants, and Muffins
Sweet Butter and Fruit Preserves
Seasonal Sliced Fruit and Berry Display
Arrowhead Blend Regular or Decaffeinated Coffee

Mid-morning Break

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas
Assorted Soft Drinks and Bottled Water

Luncheon Buffet

Imported Artisan Specialty Cured Meats and Cheeses
Paired with Organic Raw Honeycomb, Spiced Nuts, and Specialty Water Crackers
Pheasant Roulade stuffed with Fig Jam and Port Wine Currants
Marinated Olives

French Onion Gratin Spiked with Cognac, Cheese Croutons
Classic Country Salad of Frisée and Red Oak, Crumbled Roquefort, Pancetta,
Roasted Garlic-Dill Vinaigrette
Organic Mesclun Greens Salad with Lavender Vinaigrette
Chicken Parsillade, Champagne Dijon Cream

Medallions of Beef Tenderloin with Bordeaux Reduction and Wild Mushrooms
Ratatouille with Herbs d' Provence
Haricot Verts with Toasted Almonds
Crème Fraiche Whipped Potatoes with Crumbled Goat Cheese
Chocolate Caramel Tarts, and Triple Chocolate Mousse Cake
Iced Tea, Coffee and Decaffeinated Coffee

Afternoon Break

Mini Éclairs, Apple Tarte Tatins
Assorted Soft Drinks

\$72.00

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Specialty Stations

(Two-Station Minimum)

Grilled Antipasto

Marinated Roasted Peppers, Olives, and Mushrooms, Grilled Asparagus, Eggplant, Squash and Tomato Cured Prosciutto and Salami, Shaved Pecorino, Toasted Pine Nuts, Assorted Mediterranean Cheeses, Warm Olives, Rosemary Almonds, BIN189 Bakeshop Breads, Extra Virgin Olive Oil and Aged Balsamic
\$18.00 per person

Smoked Salmon

Cold Smoked Salmon, Pastrami Smoked Salmon, Hot Smoked Salmon, Ciroc Vodka Cured Salmon, Salmon Caviar, Lemon Crème Fraîche, Chive Sour Cream, Capers, Diced Red Onion, Chopped Cornichons, Hard Boiled Eggs and Bagel Chips
\$19.00 per person

Imported & Domestic Artisan Cheeses

14 specialty Handcrafted Cheeses from around the world on hand. Truly a unique treat to start off your evening. Paired with Organic Raw Honeycomb, Spiced Nuts and Specialty Water Crackers (market price)

The "Grand Plateau"

West Coast Oysters, Jumbo Shrimp, Crab Legs, Chilled Mussels and Clams, Served on Ice with Fresh Lemon, Traditional and Non-traditional Dipping Sauces
\$20.00 per person
(10-person minimum)



Carving Stations

(Chef Attendant Required)

Tenderloin of Beef

Pommery-crusted Tenderloin of Beef, Merlot Demi, Truffled Champagne Mustard, Horseradish Cream and Roasted Pepper Aioli
\$22.00 per person

Prime Rib

Crusted in Horseradish and Pommery Mustard. Served with Rosemary Au Jus, Horseradish Cream, Sweet Onion Chutney, and Dijon Aioli
\$19.00 per person

New Zealand Leg of Lamb

Crusted Rosemary, Lemon Zest and Special Spices, Served MR with Roasted Garlic Au Jus, Classic Mint Jelly, Goat Cheese Crème Fraîche
\$15.00 per person

Steamship Round of Beef

Marinated in Special Spices and Pineapple Juice, then Hickory Smoked to Perfection. Served with Grilled Pineapple-Red Onion Chutney
\$16.00 per person

Free-Range Organic Turkey Breast

Sage-Roasted to Perfection with Rich Turkey Gravy, Cranberry-Armagnac Chutney
\$12.00 per person

Chef Attendant fee of \$150.00 per station



Specialty Stations

(Two-Station Minimum)

Napa Valley

Artisan California Cheese
Grilled Vegetables with
Cabernet Reduction
Marinated Specialty Olives
Caprese Salad,
Served with French Bread and
Water Crackers
\$12.00 per person

Mashed Potato Martini Station

Yukon and Truffle Mashed Potatoes
Crème Fraîche, Chopped Chives, Bacon
Bits, Scallions, Poblano Chile, Sweet
Corn Succotash, Parmesan Cheese,
Vermont Cheddar Cheese, Point Reyes
Bleu Cheese, Wild Mushroom Ragout,
Sautéed Garlic Spinach
\$14.00 per person

Pasta Station

Penne or Fusilli Pasta with Marinara,
Alfredo, Garlic and Olive Oil, Tomatoes,
Basil,
Chicken, Rock Shrimp, Bacon, Peas,
Arugula, Wild Mushrooms, Olives, Capers,
Parmesan, Chile Flakes,
\$13.00 per person
(Chef Attendant Optional)

Fajita & Taco Bar

Warm Corn and Flour Tortillas
Tequila and Lime-marinated
Beef and Chicken,
Sliced Bell Peppers, Onions and Jalapeños
Seasoned Ground Beef, Sour Cream,
Cheddar Cheese, Shredded Lettuce,
Diced Onions
and Tomatoes
Mexican Rice and Refried Beans
Pico de Gallo and Guacamole
\$18.00 per person

Sushi & Sashimi Station

Yellowtail, Salmon, California Roll, Spicy Tuna Roll, Tuna Cucumber Roll, Avocado Roll
Served with Wasabi, Soy Sauce and Pickled Ginger
(4 pieces per person)
\$18.00 per person
(\$350.00 Sushi Chef Fee)

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Petite Sweets Table

Chocolate Mousse Cake,
BIN189 Cheese Cake,
Fresh Fruit with Limoncello
Fresh Fruit Tarts and Chef's Selection
of Four Petits Fours
\$14.00 per person

Grand Sweet Display

Truffles, Pralines, Chocolate Dipped
Strawberries and Grapes, Opera Cake,
Chocolate Mousse Cake and Petits Fours to
include: Paris-Brest, Chocolate Dipped
Profiteroles, Macaroons, Mousse Tarts,
White Chocolate Éclairs, Fruit Tartlets
\$17.00 per person

Bananas Foster

Caramelized Bananas, Flambéed with Cruzan Black Strap Molasses, Rum, Powdered Sugar
\$8.00 per person

Tablesides Coffee Service

\$6.00 per person
Chef Attendant fee of \$150.00 per station

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Reception
Tray Passed Hors d'Oeuvre
Requires minimum of 25 pieces each

Cold	Per Piece
Truffled Goat Cheese Profiteroles with Walnuts and Herbs	3.00
Bruschetta with Vine-ripened Tomatoes, Mozzarella, Basil and Garlic	3.00
Smoked Salmon and Sweet Corn Tartlet with Chive Cream	3.00
Salmon Tartar with Capers and Scallions on Crisp Plantain Chip	3.00
Chili Seared Ahi Tuna Tostada with Mango-Black Bean Salsa and Avocado Vinaigrette	4.00
Asparagus Spear Wrapped with Prosciutto, Whole Grain Mustard Dipping Sauce	4.00
Walnut-Cranberry Crostini with Spanish Ham, Truffled Goat Cheese, Marinated Figs, Balsamic ...	4.00
Kumomoto Oysters with Ginger-Horseradish Tapioca	5.00
Diver Scallop Ceviche with Cantaloupe and Mint on Crisp Wonton Chip	5.00
Jumbo Shrimp Rice Paper Rolls with Sweet Chile-Rice Wine Vinegar Sauce	5.00
Crispy New Potato Skin with Smoked Trout Mousse and Caviar	5.00
Spicy Tuna "Tacos" with Guacamole, Shredded Tuna and Tropical Fruit Salsa	5.00
Crab Salad Profiteroles with Truffles and Sweet Corn	5.00
Sliced New Potato with Dill Crème Fraîche, Smoked Salmon and Domestic Caviar	5.00
The FG&J Foie Gras Terrine with Port Jelly on Toasted Sour Dough	6.00
Lobster Salad with Tahitian Vanilla, Mango, Thai Red Chiles on Crisp Wonton	6.00
Elk Carpaccio Crostini Crusted in Jamaica Flower with Shaved Celery Root, Blood Orange Oil ..	6.00
Buckwheat Blinis with Chive Cream and Imported Sevruga Caviar	6.00

Hot	Per Piece
Vegetable Spring Rolls with Sweet Chili Dipping Sauce	3.00
Miniature Goat Cheese Tartlet with Heirloom Tomatoes, Pine Nut Vinaigrette	3.00
Crispy Stretched Shrimp Skewer with Peanut Dipping Sauce	4.00
Thai Beef Satay with Lemongrass and Kaffir Lime Leaves	4.00
Indian Spiced Chicken Skewers with Cool Cucumber-Yogurt Dipping Sauce	4.00
Smoked Chicken Tostadas with Roasted Corn-Avocado Salsa	4.00
Hawaiian "Kahlua Pig" Tacos with Lettuce, Guacamole, and Papaya-Green Onion Salsa	4.00
Bay Scallops and Wild Mushrooms in Puff Pastry with Truffle Oil	4.00
Pheasant Rilette Vol-au-vent with Spinach-Pine Nut Pesto and Pickled Onions	5.00
Coconut Crusted Crab Cake with Thai Red Curry Sauce and Tropical Fruit Salsa	5.00
Duck Confit on Sweet Corn Pancake with Blackberry Sauce and Scallions	5.00
Crisp Paella Cakes with Grilled Tiger Shrimp and Smoked Red Pepper Sauce	5.00
Wild Mushroom Crostini with Walnuts, Gorgonzola Dulce and Mascarpone	5.00
Crisp Porcini Mushroom (when in season) Risotto Cake with Truffles, Parmesan and Arugula	6.00
Pan-seared Foie Gras with Caramelized Quince on Toasted Crostini	6.00
New Zealand Lamb "Loli Pops" Ginger Mango-Barbecue Glaze	6.00



BEVERAGE SERVICE

Host Bar – Packages (Twenty-person Minimum)

Duration	Top Shelf Spirits, Beer, Wine & Soda	Premium Spirits, Beer, Wine & Soda	Beer, Wine & Soda
One Hour	20.00	24.00	18.00
Two Hours	26.00	30.00	23.00
Three Hours	30.00	34.00	27.00
Four Hours	34.00	38.00	31.00
Five Hours	38.00	42.00	35.00

(Host Bar Packages do not include tableside cocktail service or shots at the bar.)



Host Bar	Per Drink	No Host Bar	Per Drink
Top Shelf Spirits	7.50	Top Shelf Spirits	8.50
Premium Spirits	8.50	Premium Spirits	9.50
Domestic Beers	4.00	Domestic Beers	5.00
Import/Specialty Beers	5.00	Import/Specialty Beers	6.00
House Wines	7.00	House Wines	7.50
Bottled Soft Drinks	3.00	Bottled Soft Drinks	3.50
Bottled Water & Juices	3.00	Bottled Water & Juices	3.50

(No shots at the bar)

Top Shelf Spirits

Absolute Vodka, Beefeater Gin, Bacardi Rum, Cutty Sark Scotch,
Jim Beam Bourbon, Jack Daniels Whiskey, Jose Cuervo Gold Tequila,
Budweiser, Budweiser Lite, Heineken, Amstel Light and Corona Beers
House Wine and House Sparkling Wine
Assorted Soft Drinks, Bottled Water

Premium Spirits

Ketel One Vodka, Bombay Sapphire Gin, Bacardi Rum,
J & B Scotch, Maker's Mark Bourbon, Cuervo 1800 Tequila,
Budweiser, Budweiser Lite, Heineken, Amstel Light and Corona Beers
House Wine and House Sparkling Wine
Assorted Soft Drinks, Bottled Water

Wine Corkage Fee for Tableside Wine Service @ \$15.00 per bottle

**\$150.00 Bar Set-up Fee Per Bar
(One Bartender Per Bar/Per Each 75 Guests)**

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Hospitality Suite Menu

(\$200.00 Minimum Order)

Morning Goodies

- Fruit Danish, Butter Croissants
\$36.00 Per Dozen
- Jumbo Blueberry and Banana
Multigrain Muffins
\$36.00 Per Dozen
- Jumbo Cinnamon Rolls
with Praline Topping
\$40.00 Per Dozen
- Plain and Multigrain Bagels
with Cream Cheese
\$40.00 Per Dozen
- Individual Assorted Yogurts
\$3.75 Each
- Sliced Seasonal Fresh Fruit
\$6.00 Per Person

Beverage Refreshments

- Fresh Squeezed Orange, Grapefruit Juice
\$36.00 Per Gallon
- Individual Bottled Apple, Tomato Juice
\$3.50 Each
- Arrowhead Blend Regular Coffee,
Decaffeinated Coffee and Iced Tea
\$45.00 Per Gallon
- Red Bull® Energy Drink \$5.00 Each
- Assorted Soft Drinks \$4.00 Each
- Bottled Mineral Water \$3.50 Each
- Bottled Arrowhead Water \$2.00 Each
- Mimosas \$28.00 Per Pitcher
- Bloody Mary's \$30.00 Per Pitcher

Snacks

- Chocolate Dipped Strawberries
\$42.00 Per Dozen
- Assorted Fresh Baked Cookies, Chocolate
Chunk Brownies and Blondies
\$34.00 Per Dozen
- Seven Varieties of Sweet and Spicy Nuts
\$20.00 Per Pound
- Kettle Chips with Four-Onion Dip
\$7.00 Per Person
- Fresh Tri-Color Tortilla Chips with
Salsa and House Made Guacamole
\$8.50 Per Person
- Assorted Finger Sandwiches
\$3.50 Per Piece

South of the Border

- Fresh Guacamole, Roasted Tomatillo
Salsa, smoked Tomato Pico de Gallo,
House Made Corn Tortilla Chips
Assorted Bottled Sodas
and Sparkling Waters
\$14.00 Per Person

Fresh Market Fruit & Cheese

- Tropical Fruit Kebob with
Guava-Ginger Glaze,
Ice Cold Grapes,
Limoncello Marinated Berries,
Domestic and Imported Artisan Cheese,
Water Crackers,
Cucumber-Citrus Water
\$15.00 Per Person

Sliders & Shakes

- Fresh Ground Chuck Sliders with Bleu Cheese Onion Mustard
Truffle Yukon Gold House Fries
Strawberry Mascarpone Milkshakes
\$12.00 Per Person