



SugarBowl

Wedding Menu



Table of Contents

3. Hors D'Oeuvre

6. Salads

7. Sides

8. Entrees

10. Kids Dinner

11. Breakfast Buffets

12. Lunch Buffets

14. Rehearsal Dinner Buffets

16. Wedding Suite Platters

17. Late Night Bites

18. Bar Offerings



Passed Hors D'Oeuvres

Cold

Heirloom Tomato Bruschetta (Vegetarian) - Basil, Fresh Mozzarella, Balsamic Glaze

Watermelon Skewer (Vegetarian/GF) - Mint, Feta Cheese, Rosemary

Smoked Salmon Rillettes - Crème Fraiche, Dill, Salmon Roe

Tuna Tartare Tartlet - Shiso, Ponzu, Cucumber

Gazpacho Shooter (Vegan) - Chilled Heirloom Tomato, Basil Oil, Crouton

Truffle Devilled Egg (Vegetarian/GF) - Chives, Crème Fraiche, Black Truffles

Unagi Mushroom (Vegan/GF) - Sushi Rice, Scallion, Shiso Leaf

Vegetable Spring Roll - Mushroom, Cucumber, Carrot

Passed Hors D'Oeuvres

Warm

Crab Cake - Dungeness Crab, Old Bay Remoulade, Scallion

French Onion Tartlet (Vegetarian) - Caramelized Onion, Brie Cheese, Thyme

Potato Rosti (Vegetarian/GF) - Calabrian Chili Aioli, Prosciutto, Fine Herbs

Lamb Meatball (GF) - Tzatziki, Mint, Cucumber

Chicken Satay (GF) - Peanut Sauce, Soy Marinated Chicken, Cilantro

Shrimp Toast - Brioche Bread, Garlic Butter, Chives

Arancini (Vegetarian) - Lemon, Tomato Sauce, Parmesan Cheese

Gougere (Vegetarian) - Mornay, Gruyere Cheese, Black Truffle

Luxury Hors D'Oeuvres

Add \$5/Guest Per Item

Lamb Lollipops - Mint Sauce, Yogurt, Herbs

Sear Scallops - Candied Bacon, Rosemary, Truffle Vinaigrette

Caviar - Brown Butter Brioche, Whipped Crème Fraiche, Egg Yolk



Displayed Hors D'Oeuvres

Fresh Fruit Display | \$14 - Assorted Organic Melons, Berries, Fruits

Farmer's Garden Display | \$16 - Heirloom carrots, celery, yellow squash, Zucchini, Cherry Tomatoes, Broccolini, Sweet Peppers, Radish, Green Goddess Dressing, Caramelized Onion Dip

Mezza Platter | \$18 - Marinated Roasted Bell Peppers, Artichoke Hearts, Balsamic Onions, Roasted Mushrooms, Mix Olives, Roasted Garlic Aioli, Shaved Asiago Cheese, Assorted Crostini

California Cheese Display (GF) | \$21 - Mild Cheddar, Mt Tam Triple Creme Brie, Point Reyes Blue, Humboldt Fog Goat Cheese, Marcona Almonds, Mustards, Grapes, Honeycomb, Water Crackers and Rice Crackers

Charcuterie Board | \$21 - Sopressata, Capicola Ham, Prosciutto De Parma, Grilled Artisan Sausages, Cornichon, Mixed Olives, Marinated Roasted Peppers, Assorted Mustards, Garlic Confit, Assorted Crostinis

Fresh Seafood Display | \$25 - Shrimp Cocktail, Oysters, Smoked Salmon, Ahi Tuna, Mussels, Pink Peppercorn Mignonette, Chili Crisp, Fermented Fresno Cocktail Sauce

Salads

Baby Kale Caesar - Anchovy Tuille, Aged Parmesan Cheese, Meyer Lemon

Wedge (GF) - Iceberg Lettuce, Buttermilk Bacon Vinaigrette, Point Reyes Blue Cheese, Cherry Tomatoes, Sieved Egg, Herbs

Couscous Salad (Vegan/GF) - Red Wine Vinaigrette, Summer Squash, Cherry Tomatoes, Shaved Fennel, Kalamata Olives, Garbanzo Beans, Herbs

Market Salad (Vegan/GF) - Spring Mix, Meyer Lemon Vinaigrette, Shaved Summer Vegetables, Cucumber, Cherry Tomatoes, Radish

Grilled Peaches Salad (Vegetarian) - Humboldt Fog Cheese, Spiced Honey Vinaigrette, Candied Walnuts, Arugula

Roasted Beet Salad - Spring Mix, Champagne Vinaigrette, Citrus, Avocado, Candied Pistachio, Goat Croquette

Chopped Salad - Iceberg, Radicchio, Lemon Herb Vinaigrette, Chickpeas, Tomatoes, Pepperoncini, Red Onion, Roasted Bell Pepper, Fresh Mozzarella, Herbs





Sides

Roasted Potatoes - Rosemary, Confit Garlic, Sea Salt

Mashed Potatoes - Grass-Fed Butter, Heavy Cream, Chives

Scalloped Potatoes - Yukon Gold, Parmesan Cheese, Garlic Cream Sauce

Mac N' Cheese - Sharp Cheddar, Monterey Jack, Crispy Pancetta

Wild Rice - Preserved Lemon, Cherry Tomatoes, Fine Herbs, Toasted Almonds

Grilled Asparagus - Roasted Garlic, Lemon Butter, Capers

Sweet Corn Succotash - Zucchini, Squash, Bell Pepper

Heirloom Baby Carrots - Ginger, Maple, Citrus Glaze

Brussel Sprouts - Lemon, Bacon Vinaigrette, Parmesan Cheese

Miso Glazed Wild Mushrooms - Scallions, Sesame Seeds, Mushroom Puree

Charred Brassicas - Lemon Pesto, Parmesan Cheese, Herb Bread Crumbs

Creamed Kale - Mornay, Crispy Shallots, Lemon Zest

Entrees

Mt. Disney \$120.00/Guest

New York Strip Loin - Bordelaise, Cipollini Onions, Herbs

Bone-In Chicken Breast - Herb Brined, Fennel, Peperonata

King Salmon - Miso Glaze, Sesame Seeds, Scallions

Herb Crusted Pork Loin - Stone Fruit Mustarda, Green Peppercorn Bordelaise

Mt. Judah \$110.00/Guest

Grilled Tri-Tip - Spiced Rubbed, Chimichurri, Herb Butter

Chicken Marsala - Wild Mushrooms, Marsala Wine Sauce, Herbs

Steelhead Trout - Capers, Meyer Lemon Segments, Sauce Meuniere



Entrees

Mt. Lincoln \$135.00/Guest

Filet Mignon - Wild Mushrooms, Roasted Shallot Bordelaise, Herb Salt

Ribeye Steak - Wild Mushrooms, Roasted Shallot Bordelaise, Herb Salt

Striped Sea Bass - Roasted Peppers, Blistered Cherry Tomatoes

Black Cod - Miso Butter, Charred Corn, Shiitake

Pork Chops - Maple Brined, Apple Chutney, English Mustard Jus

Prosciutto Wrapped Chicken - Summer Squash, Bacon Jus

Vegitarian Oprions

Cauliflower Steak - Pepita Crust, French Green Lentils, Wild Mushroom

Charred Cabbage - Tahini, Lemon Vinaigrette, Toasted Farro

Coconut Curry Vegetables - Summer Vegetables, Chickpeas, Lemongrass

Pasta Primavera - Pesto, Summer Vegetables, Aged Parmesan Cheese

Charred Corn Risotto - Chanterelle Mushroom, Demi-Sec Tomatoes, Corn Puree

Heirloom Polenta - Braised Wild Mushrooms, Toasted Hazelnuts, Fried Sage

Cheese Ravioli - Preserved Lemon Cream Sauce, English Peas, Toasted Pine Nuts

Kids' Dinner Offerings

Plated with Adult Salad Course, Served with Vegetables & Fruit

Children 12 and under | \$25/child

Grilled Cheese - Brioche Bread, Cheddar Cheese

Grilled Chicken Breast

NY Strip Steak

Chicken Tenders

Pasta - Penne Pasta, Marinara or Butter Sauce

Breakfast Buffets

Continental

Complimentary for Lodge Guests | \$25/Guest

House Made Granola

Cereals & Milk - Whole, Oat and Soy

Assorted Yogurts

Fruit Salad - Assorted Fruit, Fresh Mint, and Agave

Assorted Muffins & Pastries

Toast Bar - Bagels & Cream Cheese

Coffee, Tea, Assorted Fruit Juices

Sugar Bowl

\$10/Lodge Guests | \$35/Guest

Scrambled Eggs

Breakfast Potatoes

Bacon - or - Sausage

French Toast - or - Pancakes

House Made Granola

Cereals & Milk - Whole, Oat and Soy

Assorted Yogurts

Fruit Salad - Assorted Fruit, Fresh Mint, Agave

Assorted Muffins & Pastries

Toast Bar - Bagels & Cream Cheese

Coffee, Tea, Assorted Fruit Juices

Silver Belt Upgrades

\$8/Guest

Eggs Benedict

Eggs Florentine

Gravlax Bar - Smoked Salmon,
Herbed and Plain Cream Cheeses, red
Onions, Tomatoes, Capers, Sprouts

Adult Beverage Upgrades

Mimosa Bar | \$25/guest

Guava, Pineapple & Orange Juice

Bloody Mary Bar | \$30/guest

Bacon, Olives, Celery, Dill Pickles, Hot Peppers Pickled
Onions, Cheese, Lemons, Limes

Lunch Buffets

Jerome Hill BBQ

\$43/guest

Chef Salad - Hearts of Romaine with Bacon, Tomatoes, Red Onions and Pt Reyes Blue Cheese, Ranch

Mary's Grilled Chicken - Served with Sierra Nevada BBQ Sauce

Santa Maria Tri-Tip - Served with Chimichurri Sauce

Herb Roasted Vegetables - Served Over Southwestern Quinoa

Molasses Barbecued Beans

Sugar Bowl Coleslaw

Assorted Cookies and Brownies

Tea and Lemonade

Summit Burgers & Sausages

\$38/guest

Farmer's Salad - Veggies, Sprouts, Seeds, Dijon Vinaigrette

Grilled Cheddar Brats & Andouille Sausages - Sauerkraut & Smothered Onions

Certified Angus Beef Burgers - Assorted Sliced Cheeses, Lettuce, Tomatoes, Red Onions, Pickles, Truckee Sourdough Buns, Aioli, Assorted Spreads

Beyond Burgers - Assorted Sliced Cheeses, Lettuce, Tomatoes, Red Onions and Pickles, Truckee Sourdough Buns Aioli, Assorted Spreads

Oven Roasted Steak Fries

Tea and Lemonade

Sliced Melons and Berries

Aloha Bowls

\$38/guest

Cucumber and Red Onion Salad - Rice Wine Vinaigrette

Steamed Sushi Rice

Marinated Ahi Poke

Lomi Lomi Salmon

Marinated Tofu Poke

Edamame

Kim Chi - Shredded Cabbage, Chilies, Pickled Mango

Assorted Sauces

Assorted Cookies and Brownies

Lunch Buffets

Taco Bar

\$36/guest

Mexican Chop Salad - Roasted Corn, Tomato, Cucumber, Radishes, Pepitas, Chipotle Ranch

Carne Asada and Achiote Chicken - Southwestern Roasted Veggies, Shredded Lettuce, Guacamole, Pico de Gallo, Sour Cream, House Salsa

Spanish Rice and Beans

Flour and Corn Tortillas

Abuelita's Brownies

Tea and Lemonade

Disney Deli Spread

\$32/guest

Farmer's Salad - All the Veggies and Organic Baby Greens, Red Wine Vinaigrette

Meats - Smoked Turkey, Roast Beef, Black Forest Ham, Roasted Veggies

Bread - Assorted Truckee Sourdough Breads

Toppings - Assorted Sliced Cheeses, Lettuce, Tomatoes, Red Onions, Pickles, Aioli, Assorted Spreads

Coleslaw

House Potato Chips

Tea and Lemonade

Assorted Cookie and Brownies

Rehearsal Dinner Buffets

Pricing for minimum of 30 guests for less than 30 guests, add \$15/Guest
Water, Lemonade and Iced Tea Included in all Rehearsals

Mt. Judah

\$40/Guest

Wedge Salad - Heirloom Tomatoes, Point Reyes Blue Cheese, Bacon Crumble, Pickled Red Onion Herb Buttermilk Dressing

Panzanella Salad - Brioche Croutons, Charred Peppers, Heirloom Tomatoes, Basil, Red Wine Vinaigrette

Cheesy Bread

Cheese Pizza

Peperoni Pizza

Garden Pizza

BBQ Chicken Pizza

Roasted Cauliflower - Parmesan Cheese, Meyer Lemon Aioli

Crow's Peak

\$45/Guest

Classic Caesar Salad - Garlic Croutons, Asiago Cheese, House Made Dressing

Garlic Bread

Barbeque Quartered Chicken - Jack Daniels BBQ Sauce

Grilled Tri Tip - Balsamic Vinegar Marinade, Garlic, Fresh Herbs, Olive Oil

Veggie Skewers - Grilled Seasonal Vegetables, Herb Vinaigrette

Ranch Beans - Chipotle Seasoning, Garlic, Molasses

Trestle Peak

\$65/Guest

Sugar Bowl Salad - Baby Greens, Carrots, Tomatoes, Onions, Radishes, Chickpeas, Brioche Croutons, Red Wine Vinaigrette

Bison Short Ribs - Braised in Red Wine and Vegetables, Pan Sauce

Verlasso Salmon - Pan Seared, Whole Grain Mustard Cream Sauce

Rosemary Roasted Portabellas - Orzo Stuffed, Tomatoes, Feta, Basil Pesto Drizzle

Whipped Gold Potatoes - Mascarpone Cheese, Green Onions

Broccolini - Oven Roasted Roma Tomatoes, Garlic, Red Pepper Flakes, Extra Virgin Olive Oil

Rehearsal Dinner Buffets

Viva Italy

\$55/Guest

Baby Greens Salad - Pepperoncini, Red Bell Pepper, Tomatoes, Kalamata Olives, Garlic Croutons, Red Wine Vinaigrette

Grilled Garlic Bread

Rosemary Roasted Chicken - Lemon Garlic Pan Sauce

CA Sea Bass - Saffron Butter Sauce, Confit Tomatoes, Parsley Coulis

Risotto al Funghi - Roasted Mushrooms, Grana Padano Cheese, Truffle Oil Drizzle

Roasted Baby Carrots - Orange, Almonds, Harissa Yogurt

Desserts | Choose One

\$10/Guest

Churros - Cinnamon Sugar, Chocolate & Berry Sauce

Assorted Cookies & Ghirardelli Brownies

Tiramisu - Shaved Chocolate

Stone Fruit Cobbler - Vanilla Ice Cream

Cannoli - Lemon Ricotta, Pistachios, Powdered Sugar

Rehearsal Bar Packages

Beer and Wine, 3 Hours, Local Breweries and Bronze Package Wines by the Glass | \$35/Guest

Bronze Full Bar | \$39/Guest

Silver Full Bar | \$47/Guest

Platinum Full Bar | \$59/Guest

Wedding Suite Platters

10 Guest Minimum

\$25/guest

Creamery - California Cow and Goat Cheese, Shaved Prosciutto and Salamis, Seasonal Berries, Grapes, Mustards Crostini, Crackers

Pacific Rim - Smoked Salmon and Trout, Boursin and Herbed Cream Cheese, Everything and Plain Bagels, Shaved Red Onion, Heirloom Tomatoes, Caperberries, Sprouts

Aloha - Ahi Poke, Shrimp Ceviche, Seaweed Salad, Cucumber and Red Onion Salad, Pickled Mango, Avocado, Tobiko, Wasabi and Sriracha Aioli, Sushi Rice

Italian - Assorted Veggie, Cured Meats, Gourmet Cheeses, Focaccia Loaves, Organic Farmer's Salad with Balsamic Vinaigrette, House Potato Chips

Sweet Treats \$12/guest. - Lemon Bars, Cheesecake Bites, Brownies, Mini Cookies, Seasonal Berries

Late Night Bites

Minimum is Half of Guest Count

\$18/guest

Small Bites

Wings - Mary's Chicken, Three Sauces, Matchstick Celery, Carrots, Blue Cheese, Ranch

Fry Bar - Sweet Potato Fries, French Fries, Tator Tots, With a Variety of Spices and Sauces

Sliders - BBQ Brisket, Achiote Chicken or Classic Diner Style

Corn Dogs - Assorted Aiolis, Ketchups, Mustards, and Toppings

Flatbread Pizzas - Assorted Greek Veggie, Meat Lovers, and Three Cheese

Street Tacos - Mini Corn Tortillas, Carne Asada, Pulled Chicken, Roasted Veggie and Manchego, Red Onion, Cilantro

Sweets

S'mores Station - Graham Cracker, Assorted Chocolates, Marshmallows

Doughnuts - Nutella Filling, Berry Compote Filling, Cinnamon Sugar

Churros - Cinnamon Sugar, Caramel Sauce, Chocolate Sauce

Cookie Bar - Chocolate Chip, White Chocolate Macadamia, Peanut Butter, Brownie Cookie (Vegan)

Waffle Bar - Whip Cream, Nutella, Strawberry Sauce, Assorted Toppings



Bar Offerings

Hosted Bar Packages

Platinum\$75/guest

Silver\$65/guest

Bronze\$55/guest

Beer & Wine Only \$49/guest

Packages include 6 hours of service

Packages

Platinum

Spirits | \$17 per drink

High West Rye and Prairie Bourbon
Herradura Silver Tequila
Grey Goose Vodka
Flor de Cana Silver Rum
Botanist Gin
Glenlivet 12yr Scotch

Wines | \$17 per glass

Roederer Estate Brut
Raventos Blanc “de Nit” Brut Rose
Chalk Hill, Sauvignon Blanc
*Trimbach, Riesling
*Livio Felluga, Friulano
Capture, Rose
Melville “Estate”, Chardonnay,
Santa Rita Hills
Flowers, Pinot Noir, Sonoma Coast
Chappellet Mountain Cuvee,
Cabernet Sauvignon
*Buehler, Zinfandel

Silver

Spirits | \$15 per drink

Old Forester Rye
Buffalo Trace Whiskey
Cazadores Blanco Tequila
Tito's Vodka
Bacardi Rum
Tanqueray Gin
Johnny Walker Black Scotch

Wines | \$15 per glass

Chandon Blanc de Blancs, Sparkling
Pasqua PRO Romeo and Juliet, Rose Prosecco
Grewacke, Sauvignon Blanc
*Villa Huesgen, Riesling
*Marco Felluga Mongris, Pinot Grigio
Bella Grace, Rose
Falcone, Chardonnay
Balletto, Pinot Noir
Rutherford Vineyards, Cabernet Sauvignon
*Bearitage, Zinfandel

Bronze

Spirits | \$13 per drink

Jim Beam Bourbon
Corazon Blanco Tequila
Tahoe Blue Vodka
Myer's Silver Rum
Beefeater Gin
Johnny Walker Red Scotch

Wines | \$13 per glass

Bivio, Prosecco
Grounded, Sauvignon Blanc
*Pasqua Black Label
*Chateau St Michelle, Riesling
Pasqua, 11 Minutes, Rose
Balletto, Chardonnay
Stephen Vincent, Pinot Noir
Grounded, Cabernet Sauvignon
*Sobon Estate, Zinfandel

*offered when requested for table side pour only.