

Celebration Menu

90 | PER ADULT

PLATED STARTERS

CHOOSE 3 FOR THE WHOLE GROUP

GLAZED PORK BELLY SKEWER ⊕

Cucumber, Mini Sweet Pepper, Hoisin Glaze

BISON MEATBALLS

Piquillo Pepper Romesco, Oregano Oil

PAN SEARED SCALLOP SPOON

Corn Salsa, Lemon, Chives, Beurre Blanc

SMOKED BEEF TENDERLOIN

Horseradish Crème Fraiche,

Caramelized Onion, Crostini

FRIED PLANTAIN SPOON ⊕♥

Mango Puree, Pico de Gallo, Chili-Lime

SHOYU AHI TUNA SPOON

Wakame, Macadamia Nuts, Sesame Oil,

Scallion, Red Onion

SALAD

CHOOSE 1 FOR THE WHOLE GROUP

KALE SALAD ♥⊕

Lemon Agave Vinaigrette, Fig, Dried Cranberries,

Crushed Walnut, Goat Cheese

CAPRESE SALAD ♥⊕

Fresh Mozzarella, Heirloom Tomato,

Balsamic Reduction Basil

ENTRÉE

GIVE GUESTS THE CHOICE OF 3 ENTREES

1 ENTREE PER PERSON

BUTTERNUT SQUASH RISOTTO*

Butternut Squash Puree, Brown Butter,

Sage, Parmesan Cheese

*Can be Vegan

HERBED CHICKEN BREAST ⊕

Roasted Red Mashed Potatoes, Broccolini, Capers

Brown Butter Sauce

SEA BASS

Potato Croquette, Swiss Chard, Creamed Leek Sauce,

Fried Leeks

GRILLED BERKSHIRE PORK CHOP

Brown Butter Sauce

BEEF TENDERLOIN ⊕

Herb Mashed Potatoes, Roasted Tomato, Grilled

Asparagus, Merlot Demi-Glace

DESSERT

SERVED WITH CHAMPAGNE

ASSORTED MACARONS ♥

OR

CHOCOLATE COVERED

STRAWBERRIES ♥⊕✓

OUTSIDE DESSERT WELCOME AT NO

ADDITIONAL COST

YOSEMITE
RUSH CREEK
 LODGE

Prices do not reflect a 22% service fee and 7.25% tax

♥ = vegetarian ✓ = vegan ⊕ = gluten free

Family Style Menu

Please Choose One Option & Menu For The Entire Group to Enjoy.
Items Will Be Served On Large Platters To Be Passed Around The Table.

Option 1

1 Starter
1 Salad
2 Entrees
43 | Per Person

Option 2

2 Starters
1 Salad
2 Entrees
50 | Per Person

Option 3

2 Starters
1 Salad
2 Entrees
1 Dessert
55 | Per Person

STARTERS

TOMATO BASIL FLATBREAD ♥
Pesto, Garden Tomato, Mozzarella

SPINACH & ARTICHOKE DIP
Smoked Gouda, Aged Parmesan,
Pecorino, Smoked Paprika,
Roasted Garlic

CALIFORNIA CHEESE BOARD ♥
California Cheeses, Fig Jam, Apricot,
Country Bread & Crackers

CHARCUTERIE BOARD
Local Cured Meats, Grain Mustard,
Olives, Cornichons & Baguette

SALAD

HOUSE SALAD ♥⊕
Shoestring Carrot, Cucumber,
Cherry Tomato, Feta Cheese,
Champagne Vinaigrette

CAESAR
Romaine, Parmesan, Crouton,
Grilled Artichoke,
Anchovy Parmesan Dressing

ENTRÉE

All Entrees Served with Fingerling
Potatoes and Brussel Sprouts Topped
with Maple-Soy Vinaigrette

VEGETABLE PENNE IN WHITE WINE
CREAM SAUCE ♥
Asparagus, Cherry Tomato, Wild Mushroom,
Spinach, Parmesan
*Can be Gluten Free

ROAST CHICKEN ⊕
Lemon Herb Jus

MARKET FISH
Beurre Blanc

BEEF TENDERLOIN ⊕
Herb Mashed Potatoes, Roasted Tomato,
Grilled Asparagus, Merlot Demi-Glace

DESSERT

HONEY ALMOND CHEESECAKE ♥
Blackberry Puree

CHOCOLATE PEANUT BUTTER CAKE ♥
Dark Chocolate Sauce

Y O S E M I T E
RUSH CREEK
— L O D G E —

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Brunch Celebration

Please Choose One Menu For The Entire Group to Enjoy.

Items Will Be Served On Large Platters To Be Passed Around The Table.

Comes with Assorted Juices, Lemonade, Water, Hot Tea and Coffee Station

Option 1

1 Board
1 Salad
2 Entrees
38 | Per Person

Option 2

2 Boards
1 Salad
2 Entrees
44 | Per Person

Option 3

2 Boards
1 Salad
2 Entrees
1 Action Station
56 | Per Person

BOARDS

Choose 1 For The Whole Group

HOUSE MADE CINNAMON ROLLS ♥

Cream Cheese Frosting

CALIFORNIA CHEESE BOARD ♥

California Cheeses, Fig Jam, Apricot,
Country Bread & Crackers

FRESH FRUIT TRAY ♥✓⊕

CRUDITES TRAY ♥

Grilled Pita Triangles, Sundried Tomato
Hummus, Spinach Artichoke Dip

SALAD

Choose 1 For The Whole Group

LITTLE GEM SALAD ♥⊕

Shoestring Carrot, Cucumber,
Cherry Tomato, Goat Cheese,
Champagne Vinaigrette

SEASONAL BERRY SALAD ♥⊕

Mixed Greens, Berries, Feta Cheese,
Toasted Almonds, Citrus Vinaigrette

ENTRÉE

Choose 2 For The Whole Group

All Entrees Served with
Potato Hash and Asparagus

BEEF SHORT RIBS ⊕

Merlot Demi-Glace

FRENCH TOAST ♥

Assorted Berries

KING SALMON ⊕

Lemon Beurre Blanc

BISCUITS WITH SAUSAGE GRAVY

VEGETARIAN FARMER'S QUICHE ♥

Chef's Choice Seasonal Vegetables and Cheese

ACTION STATION

MADE-TO-ORDER OMELETS

Assorted Toppings

WAFFLE STATION

Assorted Toppings



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Brunch Celebration Additions

To heighten your celebration...

PASSED HORS D'OEUVRES

\$18 Per Person

Choose 2 For The Whole Group

SALMON TARTARE CONES

Buttermilk Creme Fraiche, Chives

MINI CRAB CAKES

Poblano Aioli, Pickled Peppers, Cilantro

AVOCADO TOAST ✓♥

Avocado Purée, Pico di Gallo,
Cilantro, Crostini

WILD MUSHROOM TOPPED POLENTA CAKES ♥

Wild Mushroom Ragu, Goat Cheese Polenta
*Can be Vegan

CARNITAS TOSTADA

Pickled Red Onions, Cilantro, Lime Crema

FRUIT SKEWERS

Assorted Fruit

BEVERAGE BAR

ESPRESSO BAR | \$500
Serves Whole Group

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, Lime
Serves 20 People

IRISH COFFEE | \$140

Includes Bailey's, Freshly Whipped Cream
Serves 20 People

HOT CHOCOLATE | \$80

Serves 20 People

APPLE CIDER | \$80

Serves 20 People



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