

Lake Arrowhead Resort and Spa Sample Wedding Menus



The Ruby Package

Package Includes: Tray Passed Hors d'oeuvres (3), Gourmet Plated Dinner Which Includes Salad, Entrée, Chef's Selection of Full Accompaniments, Rolls and Butter, Wedding Cake, Coffee and Tea Station and Champagne Toast.

Tray Passed Hors d'oeuvres

(please select three)

Chicken Empanadas with Guacamole ~ Seared Ahi Tuna on Crispy Wonton with Wasabi Cream

Coconut Shrimp with Sweet Chili Sauce ~ Cheese Stuffed Mushroom Caps

Traditional Bruschetta with Tomato, Basil, Mozzarella

Dinner

(Choice of Salad)

Mixed Field Greens Salad - Mesclun Greens with Julienne Tomatoes and Toasted Pine Nuts Aged Balsamic Vinaigrette
Spinach & Watercress Salad - Fresh Baby Spinach, Frisée, Watercress, Walnuts, Dried Cherries with Honey Dijon Vinaigrette

Entree

(Choice of Two Entrées)

Chef's selection of accompaniments included, split or duo entrée requests subject to additional charge

Herb Crusted Free-Range Chicken Confit of Artichokes and Tomatoes

Braised Short Natural Reduction Sauce

Herb Crusted Red Snapper Pineapple and Mango Relish

10 oz. New York Strip Steak Green Peppercorn Cognac Sauce

Champagne Toast

For the official toast to the wedding couple, A glass of house champagne or sparkling cider is offered to each of your guests.

Custom Design Wedding Cake

Included in Your Package - Enhance your Dessert with Chocolate Covered Strawberries - at an additional cost

The Emerald Package

Package Includes Three-Hour Unlimited Open Bar Serving Premium Brands, (3) Tray Passed Reception Items, Gourmet Plated Dinner Which Includes Appetizer, Entrée, Chef's Selection of Full Accompaniments, Rolls and Butter, Wedding Cake, Dessert, Deluxe Coffee and Tea Station and Champagne Toast.

Passed or Station Items

(Please Select (3) From the Following Options)

Smoked Salmon with Spinach Cream Cheese Roulade ~ Fingerling Potato with Crème Fraîche and Caviar
Tomato Basil and Mozzarella Skewers ~ Spanikopita
Petite Crab Cakes with Remoulade Sauce ~ Prosciutto Wrapped Melon
Scallops Wrapped in Bacon ~ Hawaiian Chicken Kabobs

Plated Dinner

(Appetizer)

Mixed Field Greens Salad - Mesclun Greens with Julienne Tomatoes and Toasted Pine Nuts Aged Balsamic Vinaigrette
Greek Salad - Mixed Field Greens, Cucumbers, Feta Cheese, Kalamata Olives, Red Onion, Tomatoes with Lemon Herb Vinaigrette
Bibb Lettuce Salad - Wedge of Bibb Lettuce with Tomatoes, Roasted Peppers, Point Reyes Blue Cheese, Herb Vinaigrette

(Choice of 2 Entrées)

Montrachet Chicken Breast Chicken Breast Stuffed with Sundried Tomatoes and Goat Cheese with White Wine Sauce
Pistachio Crusted Mediterranean Sole Fillet Moroccan Saffron Broth
Herb Crusted Halibut Roasted Yellow Pepper Coulis
Filet Mignon Point Reyes Blue Cheese Butter and Cabernet Demi,
Marinated Beef Ribeye Steak Merlot Reduction

Each entrée is accompanied by chef's selection of starch and seasonal vegetables

Champagne Toast

For the official Toast to the Wedding Couple, a Glass of House Champagne is offered to each of your guests.

Dessert

Assortment of Miniature Pastries, served at each guest table.

Custom Design Wedding Cake

Deluxe Coffee Station

Freshly Brewed Coffee, Decaffeinated Coffee, Tea, Whipped Cream, Chocolate Shavings and Cinnamon Sticks

The Diamond Package

Package includes: Four-Hour Unlimited Open Bar Serving Premium Brands, Welcome Champagne upon arrival to Ceremony, (5) Tray Passed Reception Items, Gourmet Plated Dinner Which Includes Appetizer, Entrée, Chef's Selection of Full Accompaniments, Rolls and Butter, Wedding Cake, Dessert, Deluxe Coffee and Tea Station and Champagne Toast (minimum 100 guests required for this package)

Tray Passed Hors d'oeuvres

(Please Select (5) From the Following Options)

Chicken Satay, Thai Peanut Sauce ~Shrimp Pot Sticker, Hoisin BBQ
Phyllo Wrapped Asparagus ~Petite Crab Cakes with Remoulade Sauce
Andouille Sausage Brochette
New Zealand Petite Lollipop Lamb Chops with Ginger-Mango Barbecue Glaze
Mini Beef Wellingtons with Béarnaise
Baked Brie with Medjool Dates and Red Onion Jam
Belgium Endive filled with Pear, Blue Cheese and Walnuts
Seared Ahi Tuna with Wasabi Cream and Soy Emulsion on Wonton
Smoked Salmon and Sweet Corn Tartlet with Chive Cream
Blinis and Caviar Black and Red Caviar with Crème Fraîche

Cheese Display

Artisan Cheese Display

Domestic and International Specialty Handcrafted Cheeses
Paired with Seasonal, Fresh, Tropical Fruit and Dried Fruit Assorted Grilled Bread and Crackers

Plated Dinner

(Choice of Salad)

Bibb Lettuce Salad with Roasted Pepper, Goat Cheese, Blistered Tomato, Sherry Vinaigrette
Manchego Salad with Baby Arugula, Shallots, Dates, Pecan, Apple Chips, and White Balsamic Vinaigrette |
Marinated Heirloom Tomatoes with Bocconcini Mozzarella, Basil Pesto, Extra Virgin Olive Oil and Balsamic Vinegar

(Choice of Duo Entrée)

Grilled 6 oz. Filet Mignon with Vanilla Butter Poached Prawn, Red Wine Reduction
Filet of Beef and Grilled Salmon Pinot Noir Reduction
Seared Chicken Breast with Shetlands Salmon Lemon Caper Cream
Chicken and Flat Iron Steak Served with Ginger and Saffron Beurre Blanc

Diamond Package Plated Dinner Continued

Champagne Toast

For the official Toast to the Wedding Couple, a Glass of House Champagne is offered to each of your guests.

Dessert

Platter of Miniature Pastries served at guest table

Custom Designed Wedding Cake

Included in Your Package

Enhance your Dessert with Chocolate Covered Strawberries - \$16 per dozen

Deluxe Coffee Station

Freshly Brewed Coffee, Decaffeinated Coffee, Tea, Whipped Cream, Chocolate Shavings and Cinnamon Sticks

Late Night Snack

Sliders and Fries

Rehearsal Dinners



*Rehearsal Dinners include BIN189 Bakeshop dinner rolls,
Coffee and Tea Service
(Twenty-five Person Minimum)*

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
Sliced Tomato, Onion, Cheese, Lettuce, Pickles
Baked Macaroni n' Cheese
Apple Pie, Chocolate Brownies and Fresh Baked Cookies

Grass Valley

Crisp Romaine, Roasted Corn, Black Bean and Cilantro Vinaigrette
Tortilla Chips and Salsa
Tortilla Soup
Jicama and Orange Salad
Chicken Enchiladas
Marinated Skirt Steak Fajitas, Warm Corn and Flour Tortillas
Grilled Group, Lime, Coriander Butter
Spanish Rice, Seasoned Black Beans
Cinnamon Dusted Churros and Flan

Waterman Canyon

Caesar Salad, House Dressing, Garlic Croutons
Marinated Tomatoes, Fresh Basil Shaved Red Onion
Chilled Grapes
Chicken Cacciatore with Garlic Herb Farfalle
Five-Cheese Lasagna
Eggplant Parmesan with Mozzarella Cheese and Marinara
Tiramisu and Amaretto Cookies

Summertime

Firehouse Chili with Onions, Sour Cream and Cheddar
Tri-Colored Potato Salad ~Fresh Sliced Watermelon
Mixed Field Greens with Tear Drop Tomatoes, Cucumbers and Carrots, Choice of Dressing
Bourbon Smoked Chicken with Spicy Molasses Butter
Grilled Swordfish and Roasted Red Pepper and Corn Salsa
BBQ Baby Back Pork Ribs
Corn Bread and Bakeshop Rolls and Sweet Cream Butter
Baked Pork n' Beans- Grilled Corn on the Cob
Wild Berry Cobbler ~ Flourless Chocolate Cake