

Wedding Dinners





WEDDING PACKAGES

Dinners

Our Wedding packages include:

- *A selection of four tray-passed hors d'oeuvres*
- *A three-course dinner or dinner buffet*
- *Wedding cake (Delivery fee may apply)*
- *Iced tea, coffees*
- *Champagne toast*

Other food and beverage enhancements may be added to compliment your wedding day.

Custom-designed menus available upon request.

We look forward to sharing this memorable day with you!





RECEPTION

Tray-passed Hors d'oeuvre (Select 4)

COLD

- Truffled Goat Cheese Profiteroles with Walnuts and Herbs*
- Bruschetta with Vine-ripened Tomatoes, Mozzarella, Basil and Garlic*
- Smoked Salmon and Sweet Corn Tartlet with Chive Cream*
- Salmon Tartar with Capers and Scallions on Crisp Plantain Chip*
- Chili Seared Ahi Tuna Tostada with Mango-Black Bean Salsa
and Avocado Vinaigrette*
- Asparagus Spear Wrapped with Prosciutto, Whole Grain Mustard Dipping Sauce*
- Walnut-Cranberry Crostini with Spanish Ham, Truffled Goat Cheese,
Marinated Figs, Balsamic*

HOT

- Vegetable Spring Rolls with Sweet Chili Dipping Sauce*
- Miniature Goat Cheese Tartlet with Heirloom Tomatoes, Pine Nut Vinaigrette*
- Crispy Stretched Shrimp Skewer with Peanut Dipping Sauce*
- Thai Beef Satay with Lemongrass and Kaffir Lime Leaves*
- Indian Spiced Chicken Skewers with Cool Cucumber-Yogurt Dipping Sauce*
- Smoked Chicken Tostadas with Roasted Corn-Avocado Salsa*
- Hawaiian "Kahlua Pig" Tacos with Lettuce, Guacamole,
and Papaya-Green Onion Salsa*
- Bay Scallops and Wild Mushrooms in Puff Pastry with Truffle Oil*



PLATED DINNERS

Plated dinner packages include BIN189 Bakeshop rolls with sweet butter, iced tea, Arrowhead blend regular or decaffeinated coffee, wedding cake and Champagne toast. (Thirty-person Minimum)

Appetizers

Garlic Shrimp Crêpe

*Blue Corn Pancake with Ancho Chilies,
Roasted Corn and a Touch of Cream*

\$15.00

Jameson Cured Smoked Salmon Tartlet

*Caramelized Onions, New Potatoes
and Fromage Blanc*

\$13.00

Grilled Vegetable and Goat Cheese Terrine

*Toasted Pine Nuts
and Broken Pepper Oils*

\$12.00

Soy Cured Carpaccio of Filet Mignon

*Baby Arugula, Japanese Mushrooms, Parmesan
and Sweet Soy-Truffle Dressing*

\$13.00

Maryland Crab Cake

*Panko-cruste with Marinated Tomatoes
and Sweet Basil Sauce*

\$15.00

Three-Cheese Ravioli

*Dried Porcini and Morel Mushroom Sauce with Asparagus,
Truffle Oil and Aged Pecorino*

\$9.00



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First Course

Soup

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

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)

Salad

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 Shiitake Mushrooms,
Shaved Parmesan, Lemon-Thyme Vinaigrette*



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Intermezzo

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

Entrée Selections

Courtship

\$70.00

(Split Entrée Fee of \$3.00 Per Person)

Tofu Parmesan

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

Herb Roasted Chicken

*Roasted Garlic Mashed Potatoes
Baby Carrots, Crispy Leeks
and Pommery Mustard Sauce*

Prosciutto-wrapped Chicken Breast

*Celery Root Polenta, Roasted
Seasonal Vegetables,
Roasted Garlic Jus*

Lavender Scented Salmon

*French Beans Glazed in Truffle Honey, Fingerling
Potatoes, Pinot Grigio Beurre Blanc*

Engagement

\$75.00

(Split Entrée of \$3.00 Per Person)

Portobello Stuffed Chicken

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

Three-Cheese Ravioli

*Dried Porcini and Morel Mushroom
Sauce, Asparagus, Truffle Oil
and Aged Pecorino Cheese*

Pacific Red Snapper

*Roasted in Banana Leaves, Tropical
Fruit Salsa, Peanut-Coconut Sauce,
Sautéed Bok Choy*

Potato-crusted Chicken Breast

*Creamy Polenta, Broccolini,
Julienne Carrots,
Poultry Jus*

Petit Filet Mignon "Au Poivre"

*Green Peppercorn-crusted, Creamed Yukon Gold Potatoes,
Baby Carrots, Cognac Spiked Demi*



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(Thirty-person Minimum)*

Entrée Selections

Ceremony

\$80.00

(Split Entrée of \$3.00 Per Person)

Alaskan Halibut

*Sweet Corn-Basil Risotto,
Smoked Red Pepper Vinaigrette*

New York Steak

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

Pork Chop

*Brined in Bourbon and Molasses,
Potato-Leek Gratin, Sautéed Cabbage
With Pearl Onions, Au Jus*

Veal "Osso Bucco"

*10-oz. Winter Vegetable Risotto,
Garlic Sautéed Spinach,
Braising Jus*

Truffled Goat Cheese Stuffed Chicken Breast

Basil Mashed Potatoes, Wild Mushrooms, Broccoli Rabe, Sun-dried Tomato Reduction Sauce

Honeymoon

\$90.00

(Split Entrée of \$3.00 Per Person)

Australian Rack of Lamb

*12-oz. Crusted in Herb Dijon, Goat Cheese Whipped
Potatoes, Asparagus,
Triple Blanched Garlic Jus*

Veal Chop

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

Filet Mignon

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

Orange Dusted Boneless Squab

*Sautéed Cabbage with Indian Spices,
Creamed Yukon Gold Potatoes,
Roasted Baby Beets, Natural Jus*

Chile Roasted Sea Bass

Saffron Stewed New Potatoes, Asparagus Spears, Basil Vinaigrette

Duets

\$100.00

(Split Entrée does not apply for Duets)

Winter Truffle-stuffed Free Range Chicken and Maryland Crab Cake

*Shredded Celery Root-Fennel Salad
with Crème Fraîche, Sweet Corn Sauce*

Petit Center Cut Filet Mignon and Alaskan Halibut

*Potato-Leek Gratin, Sautéed Wild Mushrooms, Port
Wine Reduction Sauce with Green Peppercorns*

Niman Ranch (Kobe of Pork) Pub Steak and Butter Poached Lobster Tail

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

Petit Center Cut Filet Mignon and Half Maine Lobster

*Creamed Yukon Gold Potatoes, Green Beans Amandine
Tarragon Demi with French Butter Drizzle*



Dinner Buffets

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



DINNER BUFFETS

*Dinner Buffet packages include BIN189 Bakeshop rolls with sweet butter, tableside iced tea, Arrowhead blend regular or decaffeinated coffee service, wedding cake or sweet bites and Champagne toast.
(Fifty-person Minimum)*

North Shore

\$75.00

Grilled Antipasto Station

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

Pasta Station

*Caesar Salad: Crispy Romaine Lettuce, Garlic Herb Croutons, Shaved Parmesan Cheese, Creamy Caesar Dressing
Penne or Fusilli Pasta with Marinara, Alfredo, Garlic and Olive Oil, Tomatoes, Basil, Chicken, Rock Shrimp, Bacon, Peas, Arugula, Wild Mushrooms, Olives, Capers, Parmesan, Chili Flakes,
(Chef Attendant Optional \$150.00)*

Carving Station

*Prime Rib Crusted in Horseradish and Pommery Mustard.
Served with Rosemary Au Jus, Horseradish Cream, Sweet Onion Chutney and Dijon Aioli
(Chef Attendant Required \$150.00)*

Fresh Market Vegetables

Petite Sweets Table

Chocolate Mousse Cake, BIN189 Cheese Cake, Fresh Fruit with Limon Cello, Fresh Fruit Tarts and Chef's Selection of Four Petites Fours

(or)

Wedding Cake



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Meadow Bay

\$80.00

Napa Valley Station

*Artisan California Cheese, Grilled Vegetables with Cabernet Reduction, Marinated Specialty Olives, Caprese Salad,
Served with French bread and Water Crackers*

Mashed Potato Martini Station

*Yukon and Truffle Mashed Potatoes, Crème Fraîche, Chopped Chives, Bacon Bits, Scallions, Poblano Chili, Sweet
Corn Succotash, Parmesan Cheese, Vermont Cheddar Cheese, Point Reyes Bleu Cheese, Wild Mushroom Ragout,
Sautéed Garlic Spinach*

Carving Station

*Pommery-cruste Tenderloin of Beef, Merlot Demi,
Truffle Champagne Mustard, Creamy Horseradish and Roasted Pepper Aioli
(Chef Attendant \$150.00)*

Fresh Market Vegetables

Petite Sweets Table

*Chocolate Mousse Cake, BIN189 Cheese Cake, Fresh Fruit with Limon Cello
Fresh Fruit Tarts and Chef's Selection of Four Petites Fours*

(or)

Wedding Cake

Orchard Bay

\$99.00

Seafood Display

*West Coast Oysters, Jumbo Shrimp, Crab Legs, Chilled Mussels and Clams,
Served on Ice with Fresh Lemon, Traditional and Non-traditional Dipping Sauces*

Maryland Crab Bisque

Tropical Fruit Salad with Toasted Coconut and Guava-Lime Syrup

Penne Pasta Salad with Italian Squash, Mozzarella and Tomatoes

Hawaiian Pork Loin with Grilled Pineapple-Red Onion Chutney

Chicken Parsillade, Champagne Dijon Cream

Beef Medallions and Burgundy Mushrooms

Scallop Potatoes, Baby Carrots and Steamed Asparagus

Petite Sweets Table

*Chocolate Mousse Cake, BIN189 Cheese Cake, Fresh Fruit with Limon Cello
Fresh Fruit Tarts and Chef's Selection of Four Petites Fours*

(or)

Wedding Cake