



# Begin Your Adventure

→ CATERING MENU



PHOTO BY MINARET PHOTOGRAPHY

[WEDDINGSATMAMMOTH.COM](http://WEDDINGSATMAMMOTH.COM)

760.934.2571 x2220 • [weddings@MammothResorts.com](mailto:weddings@MammothResorts.com)



## Mammoth Reception Packages

### ALL RECEPTION PACKAGES INCLUDE:

Your choice of one (1) dinner package.  
Passed hors d'oeuvres for one (1) hour.  
Freshly-baked artisan rolls and butter.  
Starbucks® coffee and premium Teavana® tea service.  
Cake cutting service.

### ADDITIONAL INFORMATION

Chef's Table is a buffet dinner service.  
Children's meals available for \$20 (ages 2–12).  
Vendor meal available for \$25 (hot entrée only – chef's choice).  
Vegetarian, vegan, and gluten-free options available (page 8).  
Menu substitutions or alterations are permitted only with approval from the catering sales manager. Change fees apply.  
Venue administration fee – \$400.  
Each venue has a catering price minimum, which varies by date and/or season. Ask your catering sales manager for details.  
Tax and service fees apply to all packages (7.75% tax, 20% gratuity, 1.5% tourism assessment fee).

### QUESTIONS?

Contact the Mammoth Weddings Catering Team at 760.934.2571 x2220 or by email at [weddings@mammothresorts.com](mailto:weddings@mammothresorts.com).





AVAILABLE  
AT ALL VENUE  
LOCATIONS

Eleven53  
Interpretive Center

Parallax at  
McCoy Station

McCoy Station  
Dining Room

The Mill Café

Tent at Sierra  
Star Golf Course

The Lodge at  
Camp High Sierra

June Mountain  
Chalet

Lincoln Bar at  
Canyon Lodge



# The Sierra Wave Package

CHEF'S TABLE OR FAMILY-STYLE OPTIONS • \$62 PER PERSON

## HORS D'OEUVRES

Please select two (2); includes one (1) hour of service. Each additional selection is \$4 per person.

**Grilled Chicken Brochettes** – with curry sauce and toasted coconut

**Crisp Vegetable Spring Rolls** – with sweet chili dipping sauce

**Asian Pot Stickers** – chicken, ginger, green onions, cilantro, with ponzu sauce

**Charred Lemon Hummus** – marinated olives, grilled naan bread

**Bacon-Wrapped Dates** – with blue cheese sauce and chives

**Spanikopita** – phyllo triangles filled with spinach and feta cheese

**Artichoke Fritter** – with lemon aioli and flat leaf parsley

**Stuffed Mushrooms** – Italian sausage and bread crumbs *or* grilled vegetable and goat cheese

**Seasonal Fruit Skewer** – with local honey and mint

**Olive Oil Poached Tomatoes** – chèvre, garlic crostini, torn basil

## SALADS

Please select one (1). Additional selections are \$4 per person.

**Caesar Salad** – romaine lettuce, Parmigiano-Reggiano, homemade Caesar dressing and garlic croutons

**Grilled Vegetable Salad** – crisp romaine lettuce, grilled vegetables and smoky tomato vinaigrette

**Spinach Salad** – shaved red onion, baby tomatoes, carrot ribbons, lemon-herb emulsion

**Citrus Salad** – farmers market greens, candied walnuts, goat cheese, meyer lemon vinaigrette

**The Wedge** – chopped iceberg lettuce, bacon, tomato, onion, chunky blue cheese dressing

## ENTRÉES

Please select two (2). Additional selections are \$12 per person.

**Smoked Tri-Tip** – with BBQ jus

**Seared Sesame Salmon** – with roasted tomato butter

**Levy Signature Lemon Chicken** – marinated in zesty lemon-oregano sauce

## SIDES

Please select two (2). Additional selections are \$6 per person.

Crispy mascarpone polenta

Rosemary potatoes

Sautéed mushrooms

Wild rice

Wilted garlic spinach

Seasonal vegetables

Roasted cauliflower with herbs

Au gratin potatoes



AVAILABLE  
AT ALL VENUE  
LOCATIONS

Eleven53  
Interpretive Center

Parallax at  
McCoy Station

McCoy Station  
Dining Room

The Mill Café

Tent at Sierra  
Star Golf Course

The Lodge at  
Camp High Sierra

June Mountain  
Chalet

Lincoln Bar at  
Canyon Lodge



# The Minaret Package

CHEF'S TABLE OR FAMILY-STYLE OPTIONS • \$77 PER PERSON

## HORS D'OEUVRES

Please select three (3); includes one (1) hour of service. Each additional selection is \$4 per person.

**BLT** – smoked pork belly, micro greens, apple-bourbon marmalade, toasted brioche

**Crab-Stuffed Artichokes** – fresh herbs, lime drizzle, artichoke bottom

**Cajun BBQ Shrimp Skewer** – seared in a spicy pepper butter sauce

**Levy Signature Mini Crab Cakes** – with lemon aioli and jicama slaw

**Chicken & Beef Brochettes** – with toasted coconut curry and sweet chili garlic sauces

**Roast Beet** – California goat cheese, chives, garlic crostini, extra virgin olive oil

**Chicken Empanadas** – with avocado relish, cilantro

**Caprese Skewer** – cherry tomato, fresh mozzarella, basil oil

**Prosciutto-Wrapped Melon** – seasonal melon wrapped in Prosciutto di Parma

## SALADS

Please select two (2). Additional selections are \$4 per person.

**California Salad** – farmers market greens, maytag blue cheese, dried cranberries, candied walnuts, white balsamic vinaigrette

**Spinach & Frisée Salad** – shaved red onion, tear drop tomatoes, chèvre cheese, sun-dried tomato vinaigrette

**Bibb Lettuce** – grape tomatoes, spiced pecans, radicchio, herbed feta cheese, citrus vinaigrette

**Arugula Salad** – sun-dried tomatoes, shaved Parmesan, roasted almonds, sherry vinaigrette

**Organic Gem Lettuce** – California strawberries, bread crumbs, local honey-herb emulsion

## ENTRÉES

Please select up to two (2). Additional selections are \$12 per person.

**Herb-Crusted Sirloin** – with au jus

**Oven-Roasted Filet of Salmon** – with leek confit

**Red Wine-Braised Short Rib** – with rosemary-thyme reduction

**Pacific White Sea Bass** – with chimichurri

**Pan-Seared Chicken Breast** – with lemon-herb sauce

## SIDES

Please select two (2). Additional selections are \$6 per person.

Sour cream and chive whipped potatoes

Garlic broccolini, lemon peel, chili flakes

Orzo pilaf, herbs, shaved Parmigiano-Reggiano

Grilled green beans, brown butter

Farmers market roasted vegetables

Parmesan-parsley risotto cakes

Caramelized butternut squash

White bean ragout

Sautéed mushrooms, shallots, herbs





AVAILABLE  
AT ALL VENUE  
LOCATIONS

Eleven53  
Interpretive Center

Parallax at  
McCoy Station

McCoy Station  
Dining Room

The Mill Café

Tent at Sierra  
Star Golf Course

The Lodge at  
Camp High Sierra

June Mountain  
Chalet

Lincoln Bar at  
Canyon Lodge



# The Black Diamond Package

CHEF'S TABLE OR FAMILY-STYLE OPTIONS • \$87 PER PERSON

## HORS D'OEUVRES

Please select four (4); includes one (1) hour of service. Each additional selection is \$4 per person.

**Seafood Salad** – citrus, fennel, olives, extra virgin olive oil, crisp tartlet

**Grilled Chicken** – soft herbs, butter lettuce, lemon-pepper glaze

**Rosemary Baby Lamb Chops** – olive chimichurri

**Roast Beet** – California goat cheese, chives, garlic crostini, extra virgin olive oil

**Cast Iron-Seared Scallops** – caramelized onion-bacon jam

**Mini Beef Wellington** – mushroom duxelle wrapped in puff pastry

**Ahi Tuna Tartar** – micro greens, wasabi vinaigrette on a wonton crisp

**Mini Kobe Beef Sliders** – caramelized onions, roma tomato and homemade ketchup

**Spicy Pork Empanadas** – with avocado relish and cilantro

## SALADS

Please select two (2). Additional selections are \$4 per person.

**Local Arugula Salad** – chopped dates, toasted walnuts, manchego cheese, pistachio vinaigrette

**Sonoma Greens** – pickled cucumber, baby lettuce, micro greens, humboldt fog goat cheese, roasted tomato vinaigrette

**Butter Lettuce Salad** – shaved radish, pickled herbs, Meyer lemon vinaigrette, edible flower

**Apple & Gorgonzola Salad** – mixed lettuce, Granny Smith apples, grape tomatoes, gorgonzola cheese, apple cider vinaigrette

**Baby Spinach Salad** – dried cranberries, candied walnuts, smoked cheddar, white balsamic vinaigrette

**Organic Beet Salad** – local arugula, toasted pepitas, feta cheese, nut-free pesto

**Hydro Bibb Lettuce** – organic heirloom tomatoes, shaved radish, carrots, sherry emulsion

**Mediterranean Salad** – crisp romaine, roasted peppers, garbanzo beans, marinated kalamata olives, feta cheese, roasted pine nuts, red wine vinaigrette

**Crunchy Salad** – romaine lettuce, napa cabbage, julienne carrots, cilantro, pickled cucumbers, sliced radish, scallions, chopped roasted peanuts, lime vinaigrette

## ENTRÉES

Please select up to two (2). Additional selections are \$12 per person.

**Peppered Filet Mignon** – with wild mushroom sauce

**Macadamia Nut-Crusted Mahi Mahi** – with pineapple-ginger salsa

**Provencal Lamb Chops** – roasted rack of lamb, fresh oregano, rosemary and garlic

**Bone-in Ribeye Steak** – herbed-shallot butter and fried buttermilk onion rings

**Petaluma Chicken** – lemon-rosemary marinated, lemon pan sauce

## SIDES

Please select two (2). Additional selections are \$6 per person.

Garlic broccolini, lemon peel, chili flakes

Orzo pilaf, herbs, shaved parmigiano-reggiano

Grilled green beans, brown butter

Roasted garlic whipped potatoes

Farmer's Market roasted vegetables

Parmesan-parsley risotto cakes

Caramelized butternut squash

White bean ragout

Sautéed mushrooms, shallots, herbs

# Plated Dinner Options

## PRICE LISTED WITH ENTRÉE

### HORS D'OEUVRES

Please select two (2); includes one (1) hour of service. Each additional selection is \$4 per person.

**BLT** – smoked pork belly, micro greens, apple-bourbon marmalade, toasted brioche

**Crab-Stuffed Artichokes** – fresh herbs, lime drizzle, artichoke bottom

**Cajun BBQ Shrimp Skewer** – seared in a spicy pepper butter sauce

**Levy Signature Mini Crab Cakes** – with lemon aioli and jicama slaw

**Chicken & Beef Brochettes** – with toasted coconut curry and sweet chili garlic sauces

**Roasted Beet** – California goat cheese, chives, garlic crostini, extra virgin olive oil

**Chicken Empanadas** – with avocado relish and cilantro

**Caprese Skewer** – cherry tomato, fresh mozzarella, basil oil

**Prosciutto-Wrapped Melon** – seasonal melon wrapped in Prosciutto di Parma

**Baked Brie** – caramelized onions, orange jam, seasonal fruit

### SALADS

Please select one (1).

**Organic Beet Salad** – local arugula, toasted pepitas, feta cheese, no-nut pesto

**Caesar Salad** – romaine lettuce, Parmigiano-Reggiano, homemade Caesar dressing and garlic croutons

**Panzanella Salad** – heirloom tomato, red onion, toasted bread, white balsamic reduction

**The Wedge** – chopped iceberg lettuce, bacon, tomato, onion and chunky blue cheese dressing

**Hydro Bibb Lettuce** – organic heirloom tomatoes, shaved radish, carrot, sherry emulsion

**Baby Spinach Salad** – with dried cranberries, candied walnuts, Sonoma goat cheese white balsamic vinaigrette

### ENTRÉES

Add \$12 per person for a duet plate.

**Roasted Lemon-Garlic Chicken** – \$65 per guest

Petaluma farm, parsley potatoes, seasonal vegetables, natural jus

**Maple-Glazed Turkey** – \$65 per guest

Butter whipped potatoes, seasonal vegetables, sage gravy

**Peppercorn-Crusted Sirloin** – \$75 per guest

Crispy herb risotto, seasonal vegetables, red wine demi

**Mustard-Glazed Niman Ranch Pork Loin** – \$70 per guest

Potato-apple hash, seasonal vegetables, bourbon jus

**Slow-Roasted Prime Rib** – \$90 per guest

Roasted marble potatoes, seasonal vegetables, natural jus

**Grilled Salmon** – \$80 per guest

Fennel farro succotash, seasonal vegetables, lemon beurre blanc

**Slow-Braised Short Rib** – \$75 per guest

Crispy sun-dried tomato polenta, seasonal vegetables, onion-tomato jam

**Cast Iron-Roasted Beef Tenderloin** – \$105 per guest

Truffle potatoes, seasonal vegetables, Bordelaise sauce

## AVAILABLE AT

Parallax at  
McCoy Station

McCoy Station  
Dining Room



# Additional Amenities

## VEGETARIAN ENTRÉE MENU

All plates can be made vegan. Many of our entrées can be made gluten-free. Please ask your catering sales manager.

**Toasted Farro** – grilled organic vegetables, sauce romesco

**Mushroom Risotto** – shaved Parmesan, oven roasted heirloom tomatoes

**Grilled Vegetable Lasagna** – sautéed mushrooms, mozzarella, tomato-basil sauce

**Organic Peppers** – seared mushrooms, heirloom tomatoes, caramelized onions, zucchini, soft herbs, olives, toasted pepitas

**Curried Sweet Potato** – wilted spinach, crunchy garbanzo beans, feta cheese

## ENHANCEMENTS TO ELEVATE YOUR WEDDING MENU PACKAGE

**Street-Inspired Taco Bar** – \$9 per guest

Chef-carved chipotle pork carnitas, corn and flour tortillas, salsa trio, chopped onions, cilantro

**Pasta Station** – \$10 per guest

Penne pasta, grilled vegetables, nut-free pesto, fusilli pasta, braised short rib, roasted garlic tomato sauce

**Antipasti and Cheese Display** – \$12 per guest

Cured dried meats, artisan california-style cheese, assorted flatbreads, crostinis and crackers

## LATE NIGHT SNACKS

**Flash Fired Potato Bar** – \$14 per guest. With a variety of toppings. Choice of 2

Queso Fondido, Cheese Curds, Savory Brown Gravy, Scallions, Chopped Bacon, Pulled BBQ Pork, Pickled Red Onions, or Pico De Gallo

**Chips & Salsa** – \$7 per guest

Fresh Corn Tortilla Chips and House-Made Salsa Rojo. Add Guacamole +5

**Mexican Street Fruit** – \$6 per guest. Seasonal fruit on a stick, tajin seasoning, honey

**Sliders** – \$8 per guest, each additional selection is \$4 per guest

Choice of: mini beef, pulled pork or grilled chicken

**Warm Pretzel Bites** – \$6 per guest

Beer cheese, chipotle and yellow mustards

**Worldwide Wing Table** – Select 2 – \$15 per guest, Select 3 – \$17 per guest, Take All 4 – \$19 per guest

Classic Spicy Buffalo, Smokey BBQ & Glazed-Bourbon Molasses, Sweet & Tangy Teriyaki, or Parmesan Garlic Dry Rub

**Churro S'mores** – \$5 per guest

Choice of: marshmallow crème, chocolate and caramel sauces or graham cracker crumble

**Warm Cookies & Milk** – \$10 per guest

Our chocolate chunk, oatmeal raisin, and peanut butter cookies served fresh out of the oven and served with ice-cold milk.

**Mini Donut Bar** – \$15 per guest

Chef Benny's selection of traditional and cake-style miniature donuts with chocolate and caramel sauces.

**To-Go Hot Cocoa, Coffee & Tea** – \$7 per guest. With whipped cream, mini marshmallows, multiple sugars, cream and fresh lemon.

# Cakes

**VANILLA CAKE** with butter cream frosting

**CHOCOLATE CAKE** with butter cream frosting

**LEMON CAKE** with meringue frosting

**CARROT CAKE** with cream cheese frosting

**RED VELVET CAKE** with cream cheese frosting

## PRICING

Please select one (1) flavor and review design and pricing with your catering sales manager.

10 inch round (serves 15) **\$75**

12 inch round (serves 25) **\$85**

14 inch round (serves 30) **\$95**

1/2 sheet (serves 40) **\$105**

## CUPCAKES

\$4 per cupcake. Minimum three dozen cupcakes per flavor.





# Beverage Packages

All beverage packages include a champagne toast, choice of three (3) wines by the glass, as well as soft drinks, assorted cordials and liquors. All beverage packages require hosted bar service of one (1) bartender per 75 guests; an additional bartender is \$100. For wine served tableside, please inquire for a current list, availability and pricing.

**Custom signature cocktails available. Please inquire with your catering sales manager.**

## PREMIUM BAR

2 hours of service is \$38 per person. Additional service is \$10 per person/hour; up to 5 hours total.

**Spirits** – Grey Goose, Bombay Sapphire, Captain Morgan, Patron Silver, Makers Mark, Johnnie Walker Black

**Wine** – Rodney Strong: Pinot Noir, Sauvignon Blanc, Chardonnay, Cabernet Sauvignon

**Sparkling** – Ruffino Prosecco

**Beers** – 4 Premium/Craft Selections, 1 Domestic Selection

## BASIC BAR

2 hours of service is \$28 per person. Additional service \$8 per person/hour; up to 5 hours total.

**Spirits** – Well Vodka, Whiskey, Scotch, Rum, Gin and Tequila

**Wine** – Rodney Strong: Pinot Noir, Sauvignon Blanc, Chardonnay, Cabernet Sauvignon

**Sparkling** – Wycliff Brut

**Beers** – 2 Domestic Selections, 1 Premium/Craft Selections

## BEER & WINE ONLY BAR

2 hours of service is \$20/person. Additional service \$7 per person/hour; up to 5 hours total. Choose 5 beer selections, including at least 1 domestic.

### Domestic Beer Selection

Coors Light, Coors Original, Pabst Blue Ribbon

### Premium Beer Selection

Guinness, Corona, Modelo, Sierra Nevada Pale Ale, White Claw Hard Seltzer

### Craft Beer Selection

Sierra Nevada Hazy Little Thing IPA, Lagunitas IPA, 805 Blonde Ale, Incline Hard Cider

### Wine Selection

Rodney Strong: Pinot Noir, Sauvignon Blanc, Chardonnay, Cabernet Sauvignon

## SPECIALTY BARS

### Mixology Bar – \$13 per Drink

Add signature drinks, fresh-pressed juices and hand-mixed cocktails. A great addition to any event.

### Bubbly Bar – \$7 per Drink

Add elegance to your occasion with the decadence of crisp sparkling wine. Add *Veuve Clicquot* for \$15 per person.

## LOCAL BREWERIES UPGRADE

Add local breweries to your special occasion for \$7 per person. Choose 2 beer selections. *Any additional requests for beers not carried will be subject to a stocking charge.*

**Mammoth Brewing Company:** Yosemite Pale Ale, Golden Trout Kolsch, Epic IPA and Double Nut Brown

**June Lake Brewing Seasonal Kegs:** Ask Your Sales Manager for Current Listings

## DAOU WINE PACKAGE

Upgrade your wine experience with an exquisite selection from DAOU Winery for only \$10 per person.

Pinot Noir, Cabernet Sauvignon, Sauvignon Blanc, and Chardonnay.

