



Banquets and Meetings at the Carson Valley Inn

Our culinary staff and banquet crew do an excellent job of preparing and serving groups from as few as a handful, to as many as 250+.

Our Sales Staff will work with you in planning your event — probably even ask you some questions regarding areas you hadn't considered. Once you are here, our Banquet Staff's job is to make sure your event goes off as smoothly as possible.

The preparation of banquet-style meals is considerably different from the meal preparation procedures in a restaurant. You can help us to provide you with the best possible experience by reviewing the "guidelines" at the end of this menu.

Thank you—we appreciate your business!

Carson Valley INN Banquet & Catering Menu

PLATED BREAKFAST SELECTIONS

All breakfasts are Served until 10:30 am

*Plated Breakfast Selections include an Assortment of Freshly Baked Breakfast Pastries
Sweet Butter, Jams and Jellies
Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas*

The Mottsville

Fresh Scrambled Eggs,
choice of (1) Hickory Smoked Bacon Strips,
Sausage Links or
Grilled Ham with Breakfast Potatoes

10.95 per person

The Genoa

Orange and Vanilla French Toast with Cinnamon,
Warm Maple Flavored Syrup,
Pecan Butter and choice of (1)
Hickory Smoked Bacon or Sausage Links

10.50 per person

The Wildflower

Jalisco style Scrambled Eggs with
spicy Chorizo Sausage, Bell Peppers,
Green Onions, Tomato Salsa and
Jack Cheese, Refried Beans and
Corn Muffins with Jalapeno and Lime

11.50 per person

The Foothill Breakfast

(Low fat / Low cholesterol)

Fruit Flavored Yogurt,
Scrambled "Eggbeaters" with
Fresh Herbs, Green Onions, Mushrooms
and Green Peppers, Served with
Savory Turkey Sausage Links and
Cantaloupe Melon

11.75 per person

The Ruhenstroth

Fresh Scrambled Eggs
with Fresh Buttermilk Biscuits,
Country Style Cream Gravy and Sausage Links

10.95 per person

CONTINENTAL BREAKFAST

*The Continental Breakfast is designed for
one-hour service and Served until 10:30 am.
A surcharge will apply for extended service time.*

The Esmeralda

Chilled Orange and Cranberry Fruit Juices

Bakeshop Bagels and Danish
Sweet Creamery Butter,
Jams and Jellies
(Toaster available upon request)
Freshly Brewed Coffee, Decaffeinated
Coffee and Select Teas

8.75 per person

****Add Fresh Fruit and Berries - 2.50 per person**

**** Add Selection of cold cereals with 2% milk,
yogurt, raisins or hot oatmeal 2.50 per person**

All prices are subject to an 18% gratuity/service charge and 7.1% Nevada state tax (Subject to change without notice)

Carson Valley Inn - Revised May 10, 2011 – Prices and Menu Items Subject to Change

Carson Valley INN Banquet & Catering Menu

BREAKFAST BUFFETS

*Breakfast Buffets are designed for **One Hour Service**. Extended service may be requested in advance and will be charged at \$1.50 per guest for one additional hour and \$2.50 per guest for two hours. All Buffet Breakfasts are Served until 10:30 am*

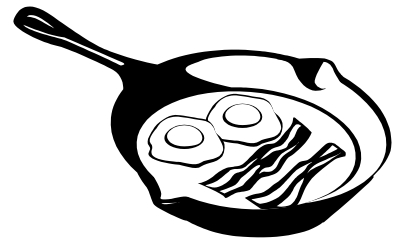
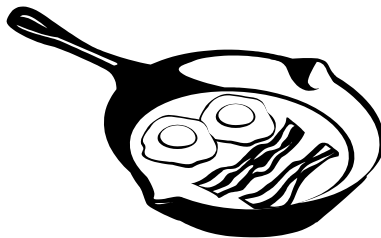
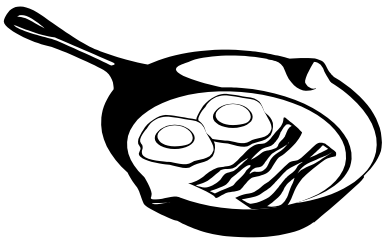
All Breakfast Buffets include Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas

The Dagget Creek

Chilled Assortment of Fruit Juices
Presentation of Seasonal Fresh Fruit, Melons and Berries
Assorted Fruit Flavored Yogurt
Fresh Scrambled Eggs
Hickory Smoked Bacon Strips and Link Sausage
Orange and Vanilla French Toast with Warm Maple Flavored Syrup
Breakfast Potatoes
Assortment of Freshly Baked Pastries
Sweet Creamery Butter, Jams and Jellies
15.00 per person
****Add Eggs Benedict - \$3.50 per person**

The Carson River Buffet

Assorted Chilled Fruit Juices
Selections of Seasonal Fruits and Berries
Fresh Scrambled Eggs
Country Style Sausage Links, Hickory Smoked Bacon Strips and Sugar Cured Ham
Traditional Eggs Benedict with Hollandaise Sauce
Home Style Potatoes
Cinnamon Sour Dough French Toast
A Selection of Fresh Baked Muffins and Danish
Sweet Creamery Butter, Jams and Jellies
18.95 per person



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ALA CARTE MORNING BREAKS & BEVERAGES

FRUIT / YOGURT / ENERGY BARS/ CHIPS

Display of Sliced Fresh Seasonal Fruit and Berries - 60.00/120.00/ 195.00 (serves 20/50/100)

Whole Fresh Seasonal Fruit - 12.00 per dozen

Assorted Individual Fruit Flavored Yogurt - 2.50 each

Granola Bars - 16.00 per dozen

"Tahoe Trail" Bars - 2.75 each

Assorted Bags of Chips - 1.75 each

FROM THE BAKERY

Assorted Freshly Baked Danish - 18.00 per dozen

Cinnamon Rolls - 16.00 per dozen

Selection of Fruit Muffins - 18.00 per dozen

Buttery Croissants with Butter Jams and Jellies - 22.00 per dozen

Bagels with Cream Cheese - 18.00 per dozen **(With Toaster)**

Freshly Baked Assorted Cookies - 14.00 per dozen

Fudge Brownies - 16.00 per dozen

BEVERAGES

Choice of
Freshly Brewed Coffee, Decaffeinated Coffee,
Hot Chocolate, Hot Tea, or Brewed Ice Tea

22.00 per gallon / 12.00 per pot

Apple, Tomato, Orange, Grapefruit,
Pineapple, V-8 or Cranberry Juice

9.00 per liter

Tropical Fruit Punch or Lemonade

9.00 per liter or 18.00 per gallon

Assorted Bottled Soft Drinks

1.50 each

Assorted Regular and Diet Snapple

3.00 each

Bottled Mineral and Sparkling Waters

1.75 each

Whole, 2%, or Chocolate Milk

9.00 per liter

Energy Drinks (Red Bull, Diet Red Bull & "Go Girl")

3.00 each

Starbuck's

Frappucino (Coffee, Mocha, Vanilla and Double Shot
Espresso)

3.00 each

Champagne Punch, Mimosas, Bloody Mary's

12.50 per liter

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THEMED REFRESHMENT BREAKS

Themed Refreshment Breaks are designed for one-hour service. Ideal for our smaller groups.

BAJA FIESTA BREAK

Nachos with Salsa Fresca,
Guacamole and Bean Dip
Five-Cheese Quesadillas, Fried Jalapenos stuffed with
Jack Cheese
Flan
Assorted Soft Drinks

8.75 per person

(A GUARANTEED MINIMUM OF 10 GUESTS IS REQUIRED FOR THIS ITEM)

CRACKERS AND CHEESE PLEASE

Imported and Domestic Cheese Tray presented
with Fresh Fruits and Seasonal Berries
Cracker Selection and Breadsticks with
Assorted Soft Drinks

7.50 per person

THE PIZZA DELIVERY GUY

Thin Crust House-made Pizzas to include:
Three Cheese, Tomato Pesto Cheese and Pepperoni
Chocolate Dipped Biscotti
Assorted Soft Drinks

8.95 per person

COOKIES AND MILK

Giant Chocolate Chip Cookies, Assorted Fresh Baked
Cookies and Fudge Brownies
Assorted Waters, Root Beer, and individual pints of 2 %
Milk and Chocolate Milk

6.50 per person



THE SUGAR FIX

Assorted Chocolate Bars and Candy, Fudge and
Caramel Swirl Brownies
Chocolate Mousse Cups and Assorted Sodas

7.50 per person

INTERMISSION

Individual Ice Cream Bars and
Ice Cream Sandwiches, Popcorn,
Bagged Roasted Peanuts in the Shell
and Boxes of Cracker Jacks
Assorted Sodas and Waters

6.75 per person

DOWN TO BUSINESS

Cranberry and Apple Juice, Seasonal Vegetables
with Assorted Dips, Fruit and Cheese Platter
Mini Croissants and Sparkling Water
Freshly Brewed Coffee and Decaffeinated Coffee,
Select Hot Teas and Iced Tea

7.75 per person

DOWN TO MONKEY BUSINESS

Hostess Twinkies and Cup Cakes, individual
bags of Fritos and Cheetos,
Snickers Bars, Milky Way Candy Bars,
Cracker Jack boxes
Assorted Frappucinos and Sodas

8.50 per person

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LUNCH AND DINNER

SOUP, SALAD AND DESSERT SELECTIONS

Served in Conjunction with Plated Luncheons or Dinners where Applicable.

Not Available Ala Carte. One Choice each per Entire Group.

Splitting choices will incur a surcharge of 1.00 per person based on guest count guarantee

HOT SOUP AND CHOWDER

Clam Chowder

Ham and Navy Bean

Italian Style Minestrone

Mushroom Barley

Santa Fe Chicken Tortilla

Home Style Roasted Beef and Vegetables

Lobster Bisque with Double Cream and Cognac
(2.00 additional per person)

SALADS

Field Greens with Tomatoes, Cucumbers and Carrots with Assorted Dressings

Tri-colored Tortellini Salad with Seasonal Vegetables Served with Basil Vinaigrette

Crisp Hearts of Romaine with Ciabatta Croutons and Classic Caesar Dressing

Grilled Chicken Salad or Albacore Tuna Salad

Mélange of Seasonal Fruit with Kirsch

Chicken Cobb Salad

Spinach Salad with Raspberry Vinaigrette, Egg, Crimini Mushroom, Asiago Cheese and
Toasted Croutons

DESSERTS

Ice Cream, Chocolate Mousse, Crème Brûlée

Marble Cheesecake, New York Cheesecake, Raspberry Swirl Cheesecake

Carrot Cake, Chocolate Suicide Cake

Key Lime Pie, Apple Pie, Fruit Pie

Bread Pudding with Vanilla Cream Sauce

Tiramisu (2.00 additional per person)



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CHILLED ENTRÉES

Lunch is Served until 2:00 pm

*All Chilled & Hot Lunches include Freshly Brewed
Coffee, Decaffeinated Coffee and Select Hot Teas or Iced Tea*

Choose one Soup or one Salad, and one Dessert from page 6

Caesar Salad

Crisp Hearts of Romaine with Traditional Caesar Dressing and Ciabatta Croutons

Served with Freshly Baked Garlic Bread

10.50 per person

*****Add Grilled Chicken – 2.50 per person**

*****Add Grilled Shrimp – 3.00 per person**

Deli Plate, Inn Style

Sliced Roast Beef, Ham, Turkey, Corned Beef, Cheese with Dilled Potato Salad

Assortment of Freshly Baked Rolls and Breads

11.25 per person

Fruit Salad Plate

Selection of Freshly Sliced Fruits and Berries, Banana Macadamia Nut Bread and Cream Cheese

11.25 per person

The Big Salad

Seasonal Greens with Avocado, Tomatoes, Eggs, Julienne of Ham, Turkey,
Roast Beef and Monterey Jack Cheese, Choice of Dressing, Rolls and Butter

13.50 per person

Pasta Primavera

Penne Pasta Marinated in Olive Oil with Garlic Basil Pesto
Romano Cheese and Fresh Vegetables

12.25 per person



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HOT LUNCHEON ENTRÉES

Choose one Soup or one Salad, and one Dessert from page 6

All Hot Lunches include Seasonal Vegetables and Appropriate Garniture & Rolls and Butter

1 LB Ham Steak

With Macaroni & Cheese, Served with Seasoned Garden Vegetables

12.50 per person

Braised Beef Tenderloin Tips

Served on Hot Buttered Noodles with Mushrooms and Merlot Wine Sauce

13.00 per person

Chicken Piccata

With Mushrooms, Capers and Lemon Butter Sauce

15.00 per person

Stuffed Grilled Portobello

Portobello Mushrooms Stuffed with Italian Cheeses, Roasted Vegetables and Marinara Sauce Served Over a Bed of Linguini Pasta

15.00 per person

Roasted Chicken Breast Marinara

Stuffed with Italian Sausage, Fresh Spinach, Mushrooms and Asiago Cheese with Rich Marinara Sauce

16.25 per person

Pan-Broiled Pacific Salmon Fillet

With Lemon-Dill Butter Sauce and Leek Compote

16.50 per person



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LUNCHEON BUFFETS

*Luncheon buffets are designed for **one hour service**. Extended service may be requested in advance and will be charged at \$1.50 per guest for one additional hour and \$2.50 per guest for two hours. Available until 2:00 pm*

All Buffets are Served with Garniture, Freshly Brewed Coffee, Decaffeinated Coffee, Select Hot or Iced Tea

The Columbus Avenue Deli

Cold Cuts of Sliced Roast Beef, Breast of Turkey, Baked Ham, Pastrami and Salami
Cheddar, Peppered Monterey Jack, Swiss and Provolone Cheeses
Selection of Freshly Baked Breads, Deli Rolls and Garlic Bread Sticks
Tortellini Pesto Salad and Antipasto Tray
Seasonal Fresh Tossed Greens with a Selection of Dressings
Marinated Artichoke and Mushroom Salad and Sliced Fresh Seasonal Fruit
Cookies and Cannolis
17.00 per person

Suggested Deli Enhancements

Grilled Italian Sausage with Grilled Peppers and Onions (3.00 additional per person)
Meat Lasagna or Vegetarian Lasagna (3.00 additional per person)

The Soup and Salad Lunch Buffet

TWO FRESH-MADE "CHEF'S CHOICE" SOUPS FROM THE KETTLE

Garden Salad Bar

Three Selections of Fresh Garden Greens to include:
Mixed Tossed Greens, Romaine and Baby Spinach
Sliced Cucumbers, Ripe Tomato Wedges, Garlic Croutons,
Black Olives, Bacon Bits, Baby Corn, Sliced Beets, Shredded Cheddar Cheese,
Red Onion Rings, Garbanzo Beans, Sliced Jalapenos and Julienne of Ham and Turkey
Assorted Salad Dressings Seasonal Fresh Fruit Salad
Cobb Style Chicken Salad Albacore Tuna Salad
Deli Style Egg Salad Tortellini Pasta Salad
Assorted Cookies and Macarons
15.00 per person

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Carson Valley INN Banquet & Catering Menu

LUNCHEON BUFFETS CONTINUED

*Luncheon buffets are designed for **one hour service**. Extended service may be requested in advance and will be charged at \$1.50 per guest for one additional hour and \$2.50 per guest for two hours.
Available until 2:00 pm*

All Buffets are Served with Garniture, Freshly Brewed Coffee, Decaffeinated Coffee, Select Hot or Iced Tea

The Nevada Grill Buffet

Fresh from the Garden Green Salad with Three Dressings

Creamy Potato Salad

Fresh Fruit Platter

Baked Macaroni and Cheese

Beefy Smokehouse Beans

Sliced Santa Maria Style Beef Sirloin with Red Salsa

Campfire Fried Chicken

Flame-grilled Sausages with Smoked Onions

Jalapeno Corn Bread & Sweet Honey Butter

Jack Daniels Pecan Pie

Pumpkin Pie

Apple Pie

17.50 per person



The Nevada Grill Buffet is available for Dinner at 21.00 per person

Suggested Nevada Grill Enhancements

Smokey Barbecue St. Louis Style Pork Ribs (\$4.25 additional per person)

Smoked Brisket of Beef (\$3.50 additional per person)

Slow Cooked BBQ Pork (\$3.50 additional per person)

Additional culinary stations and enhancements may be found on pages 19-20

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Carson Valley INN Banquet & Catering Menu

DINNER ENTRÉES

Served from 3 PM

Choose one Soup or one Salad, and one Dessert from page 6

*All Dinners are Served with Seasonal Vegetables, Appropriate Garniture and Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee, Select Hot or Iced Tea*

Baked Penne Pasta

Served with Aged Cheddar Cheese Sauce, Caesar Salad and Garlic Bread
16.95 per person

Boneless Breast of Chicken

Served on a bed of Fresh Spinach, Wild Mushrooms and Cured Tomatoes with a Toasted Parmesan
Cheese Sauce
19.25 per person

Pan Roasted Breast of Chicken

Sautéed Artichokes, Mushrooms, Sun-dried Tomatoes, and Lemon Butter Sauce
19.75 per person

Stuffed Salmon in Pastry

Dungeness Crab and Gulf Shrimp Mousse, Fresh Spinach and Champagne Sauce
24.50 per person

Steamed Filet of Pacific Salmon

Served on Pasta with Dill Cream
24.50 per person

Grilled Pork T-Bone

Rosemary and Roasted Garlic Sauce with Balsamic Vinegar
24.50 per person

Toasted Garlic Scampi

Herbed Garlic Butter, White Wine Cream Sauce, and Fresh Basil over Fettuccini
25.50 per person

Charbroiled New York Strip Steak

Gilroy Bordelaise Sauce, Cabernet Mushrooms
27.50 per person

Roast Prime Rib of Beef

With Au Jus and Creamed Horseradish Chantilly
27.50 per person

Flame Grilled Filet Mignon of Beef

Roasted Shallot Cream and Pinot Noir Sauce
31.00 per person

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COMBINATION DINNER ENTRÉES

Served from 3 PM

Choose one Soup or one Salad, and one Dessert from page 6

*All Dinners are Served with Appropriate Vegetables and Garniture, Rolls and Butter,
Freshly Brewed Coffee, Decaffeinated Coffee, Select Hot Teas or Iced Tea*

Chicken Breast and Prawns

Saffron Cream Sauce

26.00 per person

Teriyaki Chicken Breast and Pork Tenderloin

27.50 per person

Grilled Breast of Chicken and Chardonnay Poached Salmon

Pancetta-Porcini Mushroom Ragout and Citrus Chive Butter

28.00 per person

Blackened Prime Rib and Sautéed Shrimp

Served with Red Beans and Rice

28.00 per person

Beef Tenderloin and Swordfish Medallions

Roasted Shallot Wine Sauce and Cilantro Cream

31.00 per person

Petite Filet Mignon and Shrimp Provencal

Herbed Garlic Butter

31.00 per person

Macadamia Nut Crusted Swordfish and Red Chili Beef Medallions

Served with Yakisoba Noodles

33.50 per person

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Carson Valley INN Banquet & Catering Menu

THE DINNER BUFFET

*The Dinner Buffet is designed for one-hour service.
A surcharge will apply for extended service time.*

*The Dinner Buffet is Served with Appropriate Garniture, Rolls, and Butter,
Freshly Brewed Coffee, Decaffeinated Coffee, Select Hot Teas or Iced Tea*

THE CARSON BUFFET

Selection of International and Domestic Cheeses Assorted
A presentation of Sliced Fresh Fruits and Seasonal Berries
Seasonally Select Field Greens
Tomatoes, Mushrooms, Cucumbers, Radishes, Bacon, Cheese, Croutons,
Alfalfa Sprouts, Red Onions, and Assorted Dressings
Marinated Grilled Seasonal Vegetables
Country Style Potato Salad
Deli Style Elbow Macaroni Salad
Vine-ripe Tomatoes and Sweet Red Onions
Selection of Seasonal Vegetables and Garniture
Assortment of Freshly Baked Breads and Rolls with Sweet Butter
Assorted Pastries and Confections from our Bakery

Entrées (Choice of Three)

Breast of Chicken Madeira with Prosciutto and Baby Peas
Roast Loin of Pork Calvados with Brandied Apples
Stroganoff of Beef Tips with Buttered Linguini and Dry Sack Sherry
Chicken Piccata with Mushrooms, Capers, and Lemon Butter Sauce
Sliced Roast Sirloin Marchand de Vin with Cabernet Mushrooms
Filet of Lemon Sole with Champagne Sauce
Chardonnay Poached Salmon with Basil Cream
Roast Turkey with Apple-Sage Dressing

34.95 per person

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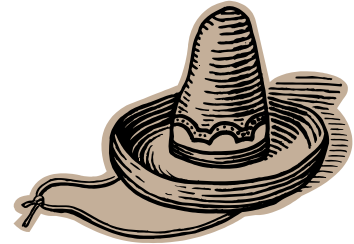
Carson Valley INN Banquet & Catering Menu

THEMED DINNER BUFFETS

*Dinner Buffets are designed for **one-hour service**, unless Reception is Served separately from Themed Buffet. Extended service may be requested in advance and will be charged at \$1.50 per guest for one additional hour and \$2.50 per guest for two hours.*

All Dinner Buffets are Served with Appropriate Garniture, Rolls, and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Select Hot Teas or Iced Tea

THE FIESTA GRANDE



Reception

Fresh Tortilla Chips with Salsa Fresca, Onion and Cilantro Salsa, Guacamole, Sour Cream
Chili Con Queso, Shredded Beef and Chicken Taco Meats and Cheese Toppers

Buffet

Caesar Style Salad	Avocado and Bay Shrimp Salad
Corn and Roasted Pepper Salad	Marinated Tomato and Red Onion Salad
Cucumber, Jicama and Cilantro Orange Salad	Spicy Santa Fe Style Marinated Beef Sirloin Steak with Red and Green Salsa
Grilled Mesquite Chicken with Garlic Cilantro Sauce	Red Snapper Vera Cruz
Mexican Red Rice	Refried Beans Con Queso
Jalapeno and Loco Queso Cornbread	

Coffee and Tea Table with Accompaniments

Kaluha Flan, Mango-Papaya White Cake and Triple Chocolate Cake
29.50 per person

Suggested Fiesta Grande Enhancements

Taco Bar (Self Serve) (2.25 additional per person)
Fajita Bar (3.00 additional per person)
Chili Rellano with Ranchero Sauce and Queso Fresca (2.50 additional per person)

*Reception may be Served separately or combined with the Buffet.
Groups that wish to not feature the Reception may deduct \$5.00 per person
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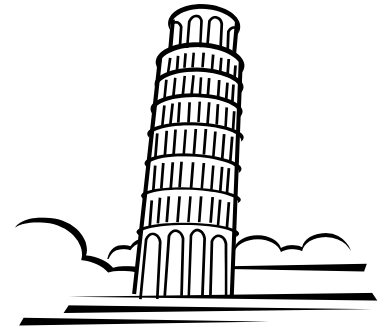
THEMED DINNER BUFFETS CONTINUED

*All Dinner Buffets are Served with Appropriate Garniture, Rolls, and Butter,
Freshly Brewed Coffee, Decaffeinated Coffee, Select Hot Teas or Iced Tea*

THE LITTLE ITALY

Reception

Selection of Assorted International and Domestic Cheeses
A Presentation of Sliced Fresh Fruits and Seasonal Berries



Buffet

Minestrone

Caesar Style Salad with Parmesan and Anchovies
Ripe Roma Tomatoes, Buffalo Mozzarella, and Basil Chiffonnade with Cracked Pepper
Chilled Salad of Cheese Filled Tortellini and Vegetables Primavera
Grilled Chicken Breasts with Porcini Mushroom Sauce
Baked Salmon Carciofi in Tomato Herb Ragout
Grilled Italian Sausages with Peppers and Onions Marinara
Penne Pasta Carbonara with Pinot Grigio Cream
Sautéed Zucchini, Yellow Squash, and Eggplant in Garlic Butter
Rosemary Roasted Red Potatoes
Rice and Orzo Pilaf
Sourdough Rolls and Toasted Garlic Bread
Coffee and Tea Table with Accompaniments
Tiramisu with Espresso Cream, Italian Marble Cheesecake and Cannoli
32.00 per person

Suggested Little Italy Enhancements

Meat or Vegetable Lasagna (2.50 additional per person)
Chicken Cacciatore (3.50 additional per person)
Grilled Filet Mignon in Black Pepper Chianti Sauce (6.00 additional per person)

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Culinary Professional required @ \$50 per hour

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THEMED DINNER BUFFETS CONTINUED

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*All Dinner Buffets are Served with Appropriate Garniture, Rolls, and Butter,
Freshly Brewed Coffee, Decaffeinated Coffee, Select Hot Teas or Iced Tea*



THE AMERICAN WEST BBQ

Reception

Hot and Spicy Chicken Wings
Crisp Vegetable Crudities with Assorted Dips
Fresh Seasonal Fruits and Berries
31.50 per person

Buffet

Mixed Greens, Condiments, and Dressings
Picnic Style Red Skinned Potato Salad
Marinated Vine-ripened Tomatoes and Red Onions
BBQ St. Louis Style Pork Ribs
Mesquite Grilled Spice-rubbed Chicken
Santa Fe Style Marinated Beef Sirloin with
Salsa Fresca

Anchoti Seasoned Salmon
Coal Roasted Corn on the Cob
Bob's San Luis Obispo Beans
Macaroni and Pepper Jack Cheese Casserole
Jalapeno-Cheddar Cornbread and Garlic Toast
Cinnamon Apple Pie, Pecan Pie & Peach Pie

Suggested Western BBQ Enhancements

Grilled Rib-Eye Steaks (9.00 additional per person)
Grilled T-bone Steaks (10.00 additional per person)
*Smoked Pork Loin (4.50 additional per person)
*Prime Rib of Beef (5.75 additional per person)

*Reception may be Served separately or combined with the buffet
Groups that wish to not feature the Reception may deduct \$5.00 per person
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HORS D' OEUVRES

COLD (priced per 25 pieces)

Salami and Cream Cheese Wedges	37.50
Deviled Eggs	37.50
Celery Stuffed with Roquefort	37.50
Seasonal Melon Balls with Prosciutto	37.50
Salami and Olive Cornets	37.50
Grilled Chicken Salad on Artichoke Bottom	42.50
Assorted Finger Sandwiches	42.50
Fresh Fruit and Cheese Kebabs	47.50
Smoked Salmon Roulade	47.50
Shrimp Meat Canapés	52.50
Snow Crab Claws on Ice	52.50
California Roll	55.00
Chilled Prawns on Ice	70.00

COLD (Priced per 50 pieces)

Salami and Cream Cheese Wedges	65.00
Deviled Eggs	65.00
Celery Stuffed with Roquefort	65.00
Seasonal Melon Balls with Prosciutto	65.00
Salami and Olive Cornets	65.00
Grilled Chicken Salad on Artichoke Bottom	75.00
Assorted Finger Sandwiches	75.00
Fresh Fruit and Cheese Kebabs	85.00
Smoked Salmon Roulade	85.00
Shrimp Meat Canapés	95.00
Snow Crab Claws on Ice	95.00
California Roll	100.00
Chilled Prawns on Ice	130.00

HOT (priced per 25 pieces)

Potato Skins w/ Bacon & Onions	30.00
Spinach Artichoke Dip	30.00
Tomato Basil Bruchetta	30.00
Tequila Dipped Jalapeno Poppers	37.50
Oriental Spring Rolls with Plum Sauce	37.50
Fried Won Tons with Sweet and Sour Sauce	37.50
Scandinavian Style Meatballs	37.50
Buffalo Chicken Wings	37.50
Assorted Mini Quiche	37.50
Crabmeat Rangoon	37.50
Teriyaki Wings	37.50
Tabasco Style Wings	37.50
Breaded Calamari	37.50
Beer Battered Chicken Tenders	37.50
Mozzarella Sticks	37.50
Crisp Cheese Ravioli w/ Marinara	42.50
Fried Clam Strips	42.50
Bacon Wrapped Scallops, Maple Glaze	42.50
Pot Stickers, Hoisin and Plum Sauce	42.50
Rumaki	42.50
Crab Stuffed Mushrooms	47.50
Fried Fantail Shrimp	70.00

HOT (priced per 50 pieces)

Potato Skins w/ Bacon & Onions	55.00
Spinach Artichoke Dip	55.00
Tomato Basil Bruchetta	55.00
Tequila Dipped Jalapeno Poppers	65.00
Oriental Spring Rolls with Plum Sauce	65.00
Fried Won Tons with Sweet and Sour Sauce	65.00
Scandinavian Style Meatballs	65.00
Buffalo Chicken Wings	65.00
Assorted Mini Quiche	65.00
Crabmeat Rangoon	65.00
Teriyaki Wings	65.00
Tabasco Style Wings	65.00
Breaded Calamari	65.00
Beer Battered Chicken Tenders	65.00
Mozzarella Sticks	65.00
Crisp Cheese Ravioli w/ Marinara	75.00
Fried Clam Strips	75.00
Bacon Wrapped Scallops, Maple Glaze	75.00
Pot Stickers, Hoisin and Plum Sauce	75.00
Rumaki	75.00
Crab Stuffed Mushrooms	85.00
Fried Fantail Shrimp	130.00

Delivery to Hotel Suite \$50 Additional

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Carson Valley Inn - Revised May 10, 2011 – Prices and Menu Items Subject to Change

Carson Valley INN Banquet & Catering Menu

HORS D' OEUVRES CONTINUED

DISPLAY OF SLICED FRESH SEASONAL FRUIT AND BERRIES

20 Servings	60.00
50 Servings	120.00
100 Servings	195.00

DELI MEATS AND CHEESES

With Freshly Baked Breads

20 Servings	85.00
50 Servings	195.00
100 Servings	350.00

FRUIT AND CHEESE PLATTERS

With Crackers and Freshly Baked Breads

20 Servings	60.00
50 Servings	120.00
100 Servings	195.00

FRESH GARDEN VEGETABLE PLATTERS

With Ranch Dip and Guacamole

20 Servings	50.00
50 Servings	90.00
100 Servings	175.00

SNACKS

Mixed Nuts	12.00 per 16 ounces
Peanuts	12.00 per 16 ounces
Popcorn	8.00 per 16 ounces
Pretzels and Chips	8.00 per 16 ounces
Assorted Dips:	
Ranch, Onion, Clam, Guacamole or Salsa	Pint 5.00

CHICKEN WING TRIO

Tabasco Style
Teriyaki Style
Buffalo Style

20 Pieces	45.00
50 Pieces	75.00
100 Pieces	95.00

MEXICAN TRIO

Cheese Quesadillas
Beef Taquitos
Green Tabasco Chicken Wings
Served with Appropriate Condiments

20 Pieces	75.00
50 Pieces	150.00
100 Pieces	225.00

ITALIAN TRIO

Calamari
Mozzarella Sticks
Bruchetta
Served with Garlic Bread Sticks

20 Pieces	75.00
50 Pieces	150.00
100 Pieces	225.00

Quesadillas with Pepper Jack Cheese

Served with Salsa, Guacamole and Sour Cream

4.50 per person

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Carson Valley Inn - Revised May 10, 2011 – Prices and Menu Items Subject to Change

Carson Valley INN Banquet & Catering Menu

RECEPTION SPECIALTY STATIONS

*Reception Specialty Stations are designed for **one hour service**. Extended service may be requested in advance and will be charged at \$1.50 per guest for one additional hour and \$2.50 per guest for two hours.*

Minimum of Three Stations Required.

Planked Smoked Salmon Sides

Traditional or Pastrami Style. Bagels, Cream Cheese, Bermuda Onions, Capers and Lemon
125.00 each

Taco and Fajita Bar

Choice (2) of either Shredded Beef, Sliced Chicken or Carnitas with Tortillas
and Condiments Rice and Beans, Nachos and Dips
6.00 per person

Chinese Wok Stir Fry

Choice (2) of either Szechwan Beef, Hoisin Chicken, Twice-Cooked Pork or Cantonese Vegetables
Lo Mein Noodles, Steamed Rice, BBQ Pork Buns and Combination Spring Rolls
7.00 per person

Steak Diane Flambé**

Sautéed Medallions of Filet Mignon with Dijon Mustard, Cream,
and Green Peppercorn Sauce flamed in Cognac
6.50 per person

Shrimp Scampi

Gulf Prawns sautéed in Garlic Butter, White Wine, Vine-ripened Tomatoes and Fresh Basil
7.50 per person

Italian Pasta Station

Prepared to order Creations featuring Burgundy Bolognese, Pesto Cream,
and Marinara Sauces
Penne, Fettuccini and Linguine Pasta
Parmesan Cheese, Sun-dried Tomatoes, Fresh Garlic,
Olive Oil and Garlic Bread
6.00 per person

Baked Potato Skin Bar

Broccoli-Cheese Sauce, Sautéed Mushrooms, Sour Cream, Green Onions,
Bacon Cracklings, Tomato Salsa and Sautéed peppers
5.00 per person

Viennese Pastry Table

A Delicious Array of Fine cakes, Pies, Torts and Pastries with Fruit Tarts and Chocolate Dipped
Strawberries
6.50 per person

Nachos

Tortilla Chips with a choice of Cheese Sauce or Fresh Salsa
2.75 per person

*** A Culinary Professional is required at \$50 per hour.*

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Carson Valley INN Banquet & Catering Menu

FROM THE CARVERY

Selections from the Carvery may be added to enhance any Breakfast, Lunch or Dinner Buffet, or may be used as an additional reception or Hors d' Oeuvres Station in conjunction with other stations.

Traditional condiments and appropriate breads and rolls accompany all Selections where applicable

Marinated Rack of Colorado Lamb

Rosemary Lamb jus and Mint Jelly

(Serves 8)

40.00

Whole Roasted Turkey Breast

Cranberry Relish

(Serves 25)

65.00

Baked Pacific Salmon in Puff Pastry

Fresh Spinach, Wild Mushroom Duxelle and Sauce Béarnaise

(Serves 25)

75.00

Whole Dr. Pepper Glazed Ham

(Serves 50)

95.00

Roasted Smoked Sirloin of Beef

Green Peppercorn Essence and Pinot Noir Sauce

(Serves 50)

150.00

Roasted Prime Rib of Certified Black Angus Beef

Creamed Horseradish Sauce and Beef Au jus

(Serves 30)

160.00

A Culinary professional is required @ \$50 per hour.

All per-guest service to a one hour time limit.

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Carson Valley Inn - Revised May 10, 2011 – Prices and Menu Items Subject to Change

Carson Valley INN Banquet & Catering Menu

BAR SERVICE MENU

To help plan your budget for a function that includes a cocktail reception, hosted bar prices are listed below. (Includes fully stocked bar, professional bartender, premium liquors, domestic and imported beer and wine)

The Carson Valley Inn provides one bartender for approximately every 100 guests.
The Bartender fee of 50.00 will be waived on all bars exceeding 200.00 in consumption
Cocktail Servers available at 25.00 per hour

Hosted and No Host (Cash) Bars

Selections	Hosted per drink	Cash per drink
Well Brands	3.50	4.00
Call Brands	4.00	4.50
Premium	5.00	5.50
House Wine	3.00	3.50
Domestic Beer	2.75	3.25
Imported Beer	3.50	4.00
Soft Drinks	1.50	1.75

Suite Bar Service

Full bar set up fee 60.00

Bar supplies only (ice, cut fruit and garnish, stir sticks, napkins, plastic glasses) 35.00

Mixes and Soda Mixers 4.00 per bottle or liter

Juice Mixers 8.00 per bottle or liter

Bartender 35.00 per hour

The Carson Valley Inn does not permit beverages from outside sources in the Guest Suites

Champagne and Wine

Champagne 19.50 per bottle

House Wine 19.50 per bottle

Champagne Fountain (fee waived with three gallon Champagne or Punch order) 30.00

Champagne Punch (serves 35 guests per gallon) (priced per gallon) 45.00

N.A. Fruit Punch or Lemonade (serves 35 guests per gallon) (priced per gallon) 18.00

Keg Beer

Full Keg (approx. 165 glasses) and Pony Keg Beer (approx. 90 glasses) – Based upon Current Market Price

We must have a minimum of 72 hours notice on Keg purchases.

Partial Kegs may not be returned for credit

Alcoholic beverages may not be removed from the Carson Valley Inn premises

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Carson Valley Inn - Revised May 10, 2011 – Prices and Menu Items Subject to Change

Carson Valley INN Banquet and Catering Menu

EVENT AND AUDIO-VISUAL EQUIPMENT

The Carson Valley Inn has standard Audio-Visual and other Event Equipment available for rent, per item, per room, per eight-hour day. Requests outside of our inventory are handled by outside purveyors and are subject to availability. Two weeks advance notice is required.

One podium and wired microphone is provided complimentary upon request.

Audio Equipment

Wired Microphone (each)	18.00
Stand Microphone (each)	18.00
Podium Microphone (each)	18.00
Wireless Microphone (1)	25.00
	Additional 15.00
Wireless Lapel Microphone (1)	25.00
	Additional 15.00
Wireless Headset Microphone (1)	25.00
	Additional 15.00
CD Player	20.00
Audio Mixer	35.00
<i>(Audio Mixer required for 3 or more microphones, or one microphone and a secondary audio component, such as a CD player, Laptop, VCR, etc.)</i>	

Projectors

Overhead Projector with Screen	25.00
Slide Projector w/ Screen & Remote	25.00
LCD Projector w/Screen	100.00
LCD Projector w/ Screen and Mixer	125.00
LCD Projector w/ Screen and Laptop	150.00
LCD Projector w/ Screen, Laptop & Mixer	175.00

Staging and Dance Floors

Staging – 6' X 8' Risers (1)	20.00
Dance Floor (20 sq. yards)	60.00
Dance Floor (35 sq. yards)	75.00
Dance Floor (60 sq. yards)	125.00

Projection Screens

6', 8', or 10' Screen	15.00
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Telephone and Internet Service

High Speed Internet Line (1)	20.00
Internet Line Splitter	10.00
Wireless Internet (each computer)	N/C
Analog Phone Line (local and 800 calls)	15.00
	Additional phones (each) 10.00
Long Distance Line (plus time & charges)	15.00
	Additional phones (each) 10.00
Speaker Phone and Line	20.00

Video Equipment

VCR or DVD Player	25.00
25" TV with VCR and DVD	30.00
36" TV with VCR and DVD	35.00

Miscellaneous

Audio-Visual Cart	15.00
Podiums, table top	15.00
Podiums, standing	20.00
Laser Pointers	15.00
Legal Size Writing Pads (each)	1.25
Carson Valley Inn Note Pads and Pens	n/c
Dry Erase Boards & Markers	12.00
Flip Charts & Markers	12.00
Tripod Easels	6.00
Black and White Copies (each)	.10
Color Copies (each)	.75
Cork Message Board 4' X 8'	10.00
Power Strip and Extension Cord	4.00
Laptop with Word, Excel & PowerPoint	85.00

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Carson Valley Inn - Revised May 10, 2011 – Prices and Menu Items Subject to Change

CARSON VALLEY INN (CVI) CATERING AND CONVENTION TERMS AND CONDITIONS

MENUS: Menu Selections must be received and confirmed four weeks in advance. The CVI reserves the right to substitute any menu item with one of equal or greater value should conditions arise beyond our control such as climatic disruptions.

Entrées: In order to receive the best possible quality and service, we recommend the Selection of only one entrée per meal function. In instances where a split menu of two entrées is desired, you must be able to provide us with specific counts for each item. The CVI will coordinate any soup, salad or dessert courses for the entire group. You will be charged for the highest applicable entrée menu price for all attendees.

PRICES: Banquet prices will be confirmed no earlier than 90 days prior to a function. Prices are considered confirmed only upon receipt of a signed Banquet Event Order. A labor charge of \$35.00 will be assessed on all groups of 35 persons or less or on attendance guarantee counts not meeting other specific minimums as stated on the menu. An 18% gratuity plus applicable Nevada state sales tax will be added to all prices. Any group claiming tax exempt status must present a letter at least 10 days in advance from the NV State Board of Taxation.

GUARANTEE: To assure proper food ordering and service, exact banquet attendance must be made by noon, three working days in advance. For Monday and Tuesday functions, your count is due by noon on Thursday. This count is not subject to reduction after the 72-hour deadline. If no revised guarantee is received, we will assume the guarantee to be the number shown on the original catering contract.

DEPOSIT & PAYMENT: Deposits are required on all functions. Payment in full is due 14 days prior to the event.

DISPLAYS & EXHIBITS:** All displays or exhibits must conform to the County code fire ordinance rules.

DECORATIONS:** The CVI does not permit the affixing of anything to the walls, floors, or ceilings of rooms with nails, tacks, staples, glue or any other substance except appropriate removable tape and Velcro on the carpeted walls. If this is done, and any damage is suffered, the cost of the repair and or replacement will be billed to the client. Centerpieces must be pre-approved in advance by the Sales staff if they include candles. If glitter is used, it may only be placed around the centerpiece.

PROPERTY RESPONSIBILITY **: The CVI does not assume or accept any responsibility for damage to, or loss of, any personal property or other items prior to, during or following any functions.

FUNCTION SPACE: We reserve the right to change function rooms based on your expected number of attendees. You agree to begin your function at the scheduled time and to vacate the function space at the closing hour indicated including all equipment, supplies and personal items. You may be responsible for overtime wages or other expenses incurred if your function continues past the scheduled ending time.

ENTERTAINMENT: You are welcome to make your own arrangements for entertainment. We will also be happy to help you locate entertainment. Since hotel rooms are directly above our banquet facilities, the CVI has a strict 85 decibel maximum on music volume and all music must cease no later than 11:00 p.m.

EQUIPMENT:** One podium and microphone per function are provided at no charge. Audio/visual equipment is available by advance arrangement on a rental basis and may not be taken off the property. The client is responsible for any unreturned or damaged equipment.

TRANSPORTING OF FOOD:** In order to ensure proper handling and compliance with applicable health regulations, food prepared by the CVI may not be removed from the banquet areas, with the exception of special occasion cakes. Also, outside food may not be brought into any banquet rooms, meeting rooms, hotel rooms or suites.

ALCOHOLIC BEVERAGES:** Alcoholic beverages may not be brought into any of our banquet rooms, meeting rooms, hotel rooms or suites from outside sources without advance arrangements and appropriate corkage fees.

CONSUMPTION OF ALCOHOL:** Sales and service of alcoholic beverages at the CVI are regulated by the State of Nevada and Douglas County. By law, we cannot serve alcoholic beverages, or allow such service, to any person under 21 years of age anywhere on CVI property. This includes private events in the convention center, hotel rooms, or restaurants. We reserve the right to deny service of alcoholic beverages, and/or to request that you do the same, to any person who cannot prove that he or she is 21 years of age or over, appears to be overly intoxicated, or whose behavior is deemed to be potentially disruptive or harmful to himself / herself or others.

CANCELLATION POLICY: If cancellation occurs less than 90 days prior to the scheduled date, your deposit is subject to whole or partial forfeiture.

Accepted By:

Print Name: _____

Signature: _____

Date: _____

Payment Responsibility: Please print the name of the person who will be responsible for paying for this (these) event(s).

Print Name: _____

Position _____

**** Please make sure all key staff attending your function are made aware of this policy.**

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