

plumpjack inn  
*private dining*

## plumpjack inn

PlumpJack Inn, located in the majestic Sierra Nevada Mountains, combines the refinements of a world-class hotel with the charm of a mountain lodge.

Our dedicated, professional staff is expertly equipped to assist you in creating a memorable private event.

**LOCATION:** 1920 Olympic Valley Road, Olympic Valley, CA 96146. Across the street from the Village & ski lifts at Palisades Tahoe.

**OCCUPANCY:** We host private events from 20 to 200 guests.

**THE INN:** Our 55 rooms are appointed with the finest amenities to comfort and welcome your guests.

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[plumpjackinn.com](http://plumpjackinn.com) | [@plumpjackinn](https://www.instagram.com/plumpjackinn)

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NOTE: PRICING DOES NOT INCLUDE SPECIAL MENU ITEM SURCHARGES, STATION FEES, SALES TAX AND SERVICE CHARGE. PRICES AND MENU ITEMS ARE SUBJECT TO CHANGE AND NOT GUARANTEED.

## passed hors d'oeuvres

MINIMUM 20 PIECES PER ORDER, MAXIMUM SELECTION OF FOUR PASSED HORS  
D'OEUVRES

\*FAVORITES

### \$5 PER PIECE

Demitasse of Seasonal Soup (veg)

Tomato & Chevre Bruschetta\* (Summer & Fall) (veg)

Warm Mushroom Filo Tarts\* (veg)

truffle salt & parmesan

Roasted Beets, Blue Cheese & Walnuts in Endive (veg, gf)

Crispy Polenta (veg, gf)

roasted corn & poblano ragout

Compressed Watermelon with Feta, Mint & Saba (Summer & Fall) (vegan, gf)

Roasted Grape Flatbread with Chevre & Saba (veg)

Caesar Salad Bites

little gem lettuce, caesar dressing drizzle, crumbled crouton, grana padano

Black Bean Tostone with Grilled Pineapple Salsa (vegan, gf)

add pulled pork \$2

### \$6 PER PIECE

Smoked Salmon on Taro Crisp with Crème Fraîche (gf)

Caprese Crostini with Saba\* (Summer & Fall) (veg)

Truffled Baby Portobello Mushrooms (veg)

shallot brioche stuffing

House Made Sausage Meatballs

caramelized shallot mustard

Mini Fingerling Potatoes (veg, gf)

crème fraîche, chives | add bacon \$2

Caprese Skewer\* (Summer & Fall) (veg, gf)

tomatoes, fresh mozzarella, basil & aged balsamic reduction

Shrimp Ceviche on Crispy Wonton\*

Italian Meatball Slider

melted mozzarella, marinara

### \$7 PER PIECE

Duck Rillettes on Crostini

shallot marmalade

Pork Tenderloin\* (gf)

nueske bacon jam on potato crisp

Fried Buffalo Chicken Slider

blue cheese dressing & sliced red onions

## passed hors d'oeuvres

MINIMUM 20 PIECES PER ORDER, MAXIMUM SELECTION OF FOUR PASSED HORS  
D'OEUVRES; \*FAVORITES

### Beef Tartare on Brioche

green apple mustard

### Pork Belly Slider with Asian Slaw & Cucumbers

### Mini Cheese Steak\*

flatiron steak, gruyere cheese sauce, caramelized onions, puff pastry

### Meatloaf Bites

sour cream chive mashed potato

### Prosciutto Wrapped Melon (Summer & Fall) (gf)

### Mini Heirloom Tomato Quiche (Summer only)

balsamic grilled red onions

### BBQ Pulled Pork Slider

sweet & spicy relish, hawaiian sweet roll

### \$8 PER PIECE

### Tomato Soup and Grilled Cheese (veg)

bacon | \$2 supplement



### Assorted Pizzas

\$22 per pizza | eight slices per pizza | sub gluten free crust \$10

pizza station chef fee \$250 per hour for Wood Fired Oven



## appetizer stations

### SEASONAL CRUDITÉS

\$150 per platter | Serves 25 guests  
hummus, ranch & seasonal dip

### SEASONAL FRUIT TRAY (summer & fall)

\$175 per platter | Serves 25 guests

### SMOKED SALMON PLATTER

\$300 per platter | Serves 25 guests  
capers, red onions, tomatoes & brioche toast

### CAPRESE PLATTER (summer & fall)

\$300 per platter | Serves 25 guests  
heirloom tomatoes, fresh mozzarella, basil & saba

### ANTIPASTO PLATTER WITH CURED MEATS

\$375 per platter | Serves 25 guests  
olives, pickled, marinated & grilled vegetables

### SELECTION OF ARTISAN CHEESES

\$375 per platter | Serves 25 guests  
clover honey, candied nuts, seasonal fruit, house made breads & gourmet crackers

## plated menu pricing

### CHOOSE YOUR MENU:

Chef provides a vegetarian option in addition to your two entrée selections

Additional selections per course may be added for a surcharge

Final guest count and entree counts are required 14 days prior to event date

Client must provide escort cards with entrée selection for plated meals

Outdoor service fee \$10 per person



#### TWO COURSES | \$85 PER PERSON

One Starter, Two Entrées + Vegetarian Option

#### THREE COURSES | \$95 PER PERSON

One Plated Appetizer, One Starter, Two Entrées + Vegetarian Option

#### FOUR COURSES | \$105 PER PERSON

One Plated Appetizer, One Soup, One Salad, Two Entrées + Vegetarian Option  
(Soup available for 50 guests or less)

## plated menu options

### PLATED APPETIZERS

**Prosciutto Friséé & Melon Salad (Summer & Fall)**

port gastrique & toasted walnuts

**Caramelized Onion & Duck Confit**

arugula salad & saba

**Glazed Pork Belly**

fuji apple sauce & braised greens

**Roasted Beet “Caprese” (veg)**

goat cheese, pistachios & tarragon oil

**Crab Cake with Fennel & Tarragon Salad | \$5 supplement**

### SOUPS (UP TO 50 GUESTS)

**Seasonal Seafood Bisque | \$2 supplement**

**Roasted Tomato & Red Pepper (veg)**

**Pear & Parsnip (fall & winter only) (veg)**

**Roasted Butternut Squash (fall & winter only) (veg)**

**Tomato Gazpacho (summer only) (vegan)**

**Summer Melon Gazpacho (summer only) (vegan)**

**Sweet Corn & Jalapeno (chilled or hot) (summer only) (veg)**

### SALADS

**Spinach**

toasted walnuts, blue cheese, dried cranberries, golden balsamic vinaigrette (veg)

**Arugula**

pine nuts (\$2), chevre, strawberries (\$2), apple cider vinaigrette (veg)

**Little Gem Lettuce**

toasted almonds, manchego, dried cranberries, champagne yogurt vinaigrette (veg)

**Mixed Greens**

pistachios, manchego, watermelon radish, cucumbers, golden balsamic vinaigrette (veg)

**Caesar Salad**

little gem lettuce, grana padano | boquerones \$1



## plated menu options

### ENTRÉES

Our Chef's strive to use local and seasonal produce. We have included sample entree presentations below, but encourage you to select "Chef's Seasonal Sides" to offer the best available produce to your guests. Can mix and match different entrees sides.

#### **Pan Roasted Chicken Breast**

smashed potato hash, glazed baby carrots, natural jus (gf)

#### **Braised Beef Short Rib**

horseradish pommes purée, grilled broccolini, pickled red onion (gf)

#### **Pan Roasted Seasonal White Fish**

(ex: pacific rock fish, corvina seabass, mahi mahi)

forbidden black rice, sesame baby bok choy, coconut lemongrass broth (gf)

#### **Pan Roasted Salmon**

quinoa tabouleh, snow peas, tzatziki sauce (gf)

#### **Pan Roasted Alaskan Halibut** (seasonal) (market price)

forbidden black rice, sesame broccolini, grapefruit beurre blanc (gf)

#### **Grilled Flatiron Steak**

herb roasted potatoes, brussels sprouts (fall/winter) or sautéed summer squash (spring/summer), red wine demi

#### **Slow Roasted Pork Loin**

creamy polenta, braised greens, maple jus

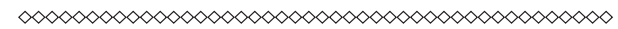
#### **Grilled Filet of Beef | \$10 supplement**

pommes puree, haricot verts, red wine demi

buffet menus  
menu pricing

**MENU DETAILS:**

Minimum 30 guests required; price includes 1.5 hours of service



**BUFFET MENU ONE | \$90 PER PERSON**

One Starter, Two Entrées, Two Sides

**BUFFET MENU TWO | \$100 PER PERSON**

Two Starters, Two Entrées, Three Sides

**BUFFET MENU THREE | \$110 PER PERSON**

Two Starters, Three Entrées, Four Sides

## buffet menus menu options

### STARTERS

#### Spinach

toasted walnuts, blue cheese, dried cranberries, golden balsamic vinaigrette

#### Arugula | \$4 supplement

pine nuts, chevre, strawberries, apple cider vinaigrette

#### Little Gem Lettuce

toasted almonds, manchego, dried cranberries, champagne yogurt vinaigrette

#### Mixed Greens

pistachios, manchego, watermelon radish, cucumbers, golden balsamic vinaigrette

#### Caesar Salad

little gem lettuce, grana padano

### ENTRÉES

#### Lemon Rosemary Grilled Chicken

natural jus

#### Herb & Garlic Crusted Slow Roasted Pork Loin

natural jus

#### Pan Roasted Seasonal White Fish (Ex: pacific rock fish, corvina seabass, mahi mahi)

cilantro lime vinaigrette

Halibut supplement charge | A.Q.

#### Pan Roasted Salmon

tzatziki sauce

#### Chilled Lemongrass Garlic Marinated Shrimp | \$6 supplement

#### Grilled Flatiron Steak

red wine demi

#### Braised Beef Short Rib

#### Grilled Filet Mignon Roti | \$10 supplement

horseradish demi

### SIDES

#### Herb Roasted Red Potatoes

#### Sour Cream Mashed Potatoes

#### Smashed Fingerling Potatoes

#### Roasted Butternut Squash

#### Forbidden Black Rice

#### Baked Mac 'n Cheese

#### Roasted Market Vegetable Medley

#### Oven Roasted Miso Cauliflower

#### Glazed Baby Carrots

#### Winter Squash & Cauliflower Medley

(fall/winter)

#### Roasted Brussels Sprouts

(fall/winter)

#### Grilled Summer Squash

(spring/summer)

## buffet dessert menu selections

### BABY IT'S COLD OUTSIDE

**\$5 per person**

Create Your Own Hot Cocoa or Coffee "Bar"

miniature marshmallows, crushed peppermint, salted caramel sauce,  
chocolate sauce, whipped cream, cinnamon

(coffee at \$90 per gallon, hot cocoa @ \$75 per gallon, cordial options listed under cocktail menu)

### S'MORES OUTDOOR ACTION STATION

**\$150 for 1st hour, \$50 each additional hour**

**\$50 per dozen S'mores Product**

marshmallows, chocolate, graham crackers

*\* subject to fire restrictions (winter only)*

### ICE CREAM SOCIAL

**Ice Cream or Sorbet Bar | \$12 per person**

ice cream: vanilla, chocolate | sorbet: lemon, raspberry (select 2 flavors)

toasted peanuts, chocolate sauce, salted caramel sauce, sprinkles,

maraschino cherries, whipped cream

Add (\$1 each): oreos, m&ms, reese's pieces, gummy bears,

coconut flakes, strawberry sauce

### MINI CRÈME BRÛLÉE BAR

**\$10 per crème brûlée**

Assorted flavors of house made crème brûlée in ceramic cups

2 flavors for parties over 25 guests, 3 flavors for parties over 50 guests

Vanilla Bean Crème Brûlée

Meyer Lemon Crème Brûlée

Salted Caramel Crème Brûlée

Seasonal Fruit Crème Brûlée

**Plated Creme Brulee \$13 per person**

**Plated Flourless Chocolate Cake \$13 per person**

chocolate ganache, raspberries

**Plated Artisan Cheese Display \$13 per person**

two seasonal cheeses, candied nuts, seasonal fruit jam, local honey,  
gourmet crackers

## desserts continued & late night snacks

### SWEET SNACKS

#### MINIMUM 2 DOZEN PER ORDER

\$52 per dozen

Rice Crispy Treats

Mini Assorted Cookies:

chocolate chip, snickerdoodle, m&m, oatmeal raisin

Dark Chocolate Brownies

Seasonal Fruit Crumb Bars

Cupcakes | \$5 each

Regular size: Chocolate & Vanilla

Frosting filled | \$7 each

Chocolate Mouse Cups | \$10 each

whipped cream & fresh raspberries

### LATE NIGHT SNACKS

#### AVAILABLE AT A STATION UNTIL 9:30PM

Cheesy Tater Tots | \$100 per platter (serves 25 guests)

House Made Vegetarian Nachos | \$125 per platter (serves 25 guests)

Platter of Wings | \$125 per platter (50 wings)

House Made Mac n' Cheese | \$175 per platter (serves 25 guests)

## cocktail menu

Please inquire with the Sales Department for the current Event Wine List

A beer and wine bar set-up is included at your event.

A cocktail bar set-up or cash bar set-up is available for \$250

**Hourly bar package:** available on a per person, per hour cost based on the full guarantee for the entire event. Available for events with 50 or more guests only. (Excludes shots, cordials & speciality cocktails).

**Consumption bar package:** based on consumption the day of your event.

# cocktail menu

## PREMIUM BAR

\$14 per drink (on consumption) or \$15 per drink (cash bar)

\$25 per person (1st hour)

\$19 per person for each additional hour

Wine thru \$50 per bottle with hourly package

Vodka: Grey Goose

Gin: Nolet

Rum: Zaya

Tequila: Patron Silver

Bourbon: Woodford Reserve

Scotch: Chivas Regal

Brandy: Hennessy VS

## CALL BAR

\$12 per drink (on consumption) or \$13 per drink (cash bar)

\$21 per person (1st hour)

\$16 per person for each additional hour

Wine thru \$40 per bottle with hourly package

Vodka: Titos

Gin: Tanqueray

Rum: Mt. Gay

Tequila: Herradura Silver

Bourbon: High West

Scotch: Dewars White Label

Brandy: Merlet Cognac VS

## WELL BAR

\$10 per drink (on consumption) or \$11 per drink (cash bar)

\$18 per person (1st hour)

\$14 per person for each additional hour

Wine thru \$36 per bottle with hourly package

Vodka: Seagrams

Gin: City of London

Rum: Flor de Cana

Tequila: Gran Agave

Bourbon: Evan Williams

Scotch: Johnnie Walker Red

Brandy: Korbel

## CORDIALS / AMAROS

Baileys Irish Cream \$10

Fernet Branca \$10

Frangelico \$10

Grand Mariner \$12

Jagermeister \$10

Kahlua \$10

Luxardo Amaretto \$10

Peppermint Schnapps \$8

Rumple Minze \$9

Sambuca \$10

## cocktail menu

### SIGNATURE PLUMPJACK COCKTAILS

#### \$15 per drink

Customized cocktails with a focus on infusions, fresh and seasonal ingredients, and small production spirits. Listed are a few of our favorites but we can help you design the perfect signature drink for your special event.

#### Frost Patrol

citrus oil infused vodka, st. germain, lemon, grapefruit twist

#### Pineapple Ginger Sparkler

prosecco, house made puree

#### PlumpJack Martini

ciroc vodka, late harvest semillon, frozen grapes

#### Tailspin

lavender infused nolet's gin, luxardo maraschino, cocchi Americano, crème de violette, lemon, edible flower

Please refer to the PlumpJack cocktail menu for inspiration.

### PUNCHES & SANGRIAS

#### \$16 per drink (5 oz serving)

(Exact quantities must be specified in advance in increments of 25)

Punch is an ancient form of a mixed drink, incorporating spirit, spice, citrus, sugar, and water. We'll recreate several that are available by the carafe.

### THE MANHATTAN BAR

#### \$16 per drink (up or on the single cube)

We'll provide up to four bourbon options, four vermouths/amaros & four bitters. Your guests select the combination of ingredients they would like to try.

### THE MARTINI BAR

#### \$16 per drink (up or on the single cube)

We'll provide up to two gin & two vodka options, two vermouths, Castelvetro olives and onions. Your guests select the combination of ingredients they would like to try.

### THE BARREL AGED COCKTAIL ADDITION

#### \$750 per barrel (serves 50 drinks)

Barrel included for an additional \$100. Inquire for custom engraving on the barrel. With a minimum of six weeks notice we can create a custom barrel aged cocktail for your event. Price based on spirits used from the call bar.



## beer & non-alcoholic beverages

PLEASE INQUIRE WITH THE SALES DEPARTMENT IF YOU WOULD LIKE TO SPECIAL ORDER A BEER THAT DOES NOT APPEAR ON THIS LIST. SPECIAL ORDERS REQUIRE A COMMITMENT TO THE FULL ORDER PRIOR TO YOUR EVENT. UNLESS YOU SPECIFY EXACT BEER OPTIONS, WE WILL STOCK THE BAR WITH AN ASSORTMENT OF CANNED BEERS.

### CASUAL BEERS

\$7 per | \$600 per keg

Coors Light  
Tecate  
Montucky

### CRAFT BEERS

\$9 per | \$700 per keg

Lead Dog Bohemian Pilsner  
Truckee Brewing Company IPA  
Henhouse IPA  
Two Rivers Yuzu Dry Cider

### NON ALCOHOLIC BEVERAGES

Spa Infused Water | \$45 per gallon (Infused with seasonal fruits and herbs)  
Regular or Decaffeinated Coffee | \$7.00 per cup, \$90 per gallon  
Regular or Herbal Tea | \$7.00 per cup  
Iced Tea | \$7 per cup, \$65 per gallon  
Whole Milk 2% or Nonfat Milk | \$45 per gallon  
Hot Chocolate | \$75 per gallon  
Orange Juice or Lemonade | \$6 per cup, \$65 per gallon  
Coke, Diet Coke, Ginger Ale, Soda Water, Tonic Water < LaCroix | \$6 each  
Bottled Still and Sparkling Waters | small \$6 each, large \$11 each