

The Hotel Leger 2006 Banquet Menus

We are more than happy to customize a menu to fit your needs. Our Courtyard is available seasonally to accommodate up to 250 people. Our Banquet room accommodates up to 60 people. Also available for intimate dinners we have private cellar rooms.

We use fresh, choice, & local produce and meat when available.

We always prepare our food fresh to order.

All of our menus and pricing is subject to change. Please note that all prices are subject to .725% state sales tax, as well as gratuity. Gratuity is 18% of total cost if paid by cash, & 20% if paid by check or charge. Please note that health codes only allow food to be out on a buffet for two hours at that time we will put it away. All reservations and deposits are final; you will be charged for the amount of people you confirm regardless of how many are actually present. A minimum of 15 people is required to host a banquet. All banquets are accompanied by a self serve non alcohol beverage bar. On Served Menus please choose 2 items to offer your guests.

Please let us know if you are interested in booking an event.

Ph: 209-286-1401 fx: 209-286-2105 hotelleger@aol.com

Hors De Orves

If Hosting a Hors De Orves only reception a minimum of 4 are required. No minimum requirement when ordering in addition to lunch or dinner banquet.

\$2.50 per person Hot Appetizers

Mozzarella Sticks

Zucchini Pesos

Chicken Strips

Warm Artichoke Dip w/ Bread

Baked Brie w/ Walnuts & Brown Sugar

Roasted Brie w/ Rosemary Baguette

\$2.50 Per person Cold Appetizers

Assorted Finger Sandwiches

Fresh Fruit Tray

Bruschetta

Assorted Meat & Veg Wraps

Dessert Cake Squares

Assorted Cheese & Crackers

\$5.00 Per person Hot Appetizers

Dungeness Crab Cakes

Pork Pot Stickers

Risotto Cakes

Bay Scallops with Roasted Garlic Crustini

\$5.00 Per person Cold Appetizers

Spinach Dip with Bread

Chocolate Dipped Strawberries

Prawns with House Cocktail Sauce

Gourmet Meat and Cheese Platter

House Buffet Menus

Old School Buffet

Mixed Green or Caesar Salad

~~~~

Roasted Chicken & Roasted Tri-Tip

~~~~

Garlic Mashed Potatoes or Roasted Red Potatoes

~~~~

Bread & Butter

\$19.95 per person + tax and tip

## Pasta Bar Buffet

Imported Pasta

~~~~

Choice of Three Sauces:

Traditional Meat, Pesto, Garlic Cream, Alfredo, Primavera

~~~~

Mixed Green Salad

Bread & Butter

\$14.95 per person + tax and tip

## Mexican Buffet

Fiesta Garden Salad with Spicy Ranch Dressing

~~~~

Refried Beans with Spanish Rice

~~~~

Chicken or Beef Burrito Bar with all the Fixins

\$16.95 per person + tax and tip

# Build A Buffet Menus

Choose 2 Entrees, 2 Hot & 2 Cold Accompaniment

\$25.00 per person \$29.00 per person with house dessert + tax & tip

## Entrees

- Rosemary Roasted Chicken Breast
- Prime Rib Au Jus Served with Horseradish
- Roasted Pork Loin w/ House Cider Sauce
- Baked Salmon w/ Lemon Dill Cream Sauce
- Italian Grilled Prawn Skewers
- Three Cheese Ravioli with Pesto Cream Sauce
- Roasted Tri-Tip
- Marsala a Chicken

## Cold Accompaniments

- Caesar Salad
- Mixed Green Salad with two dressing selections
- Seasonal Fresh Fruit Platter
- Pasta Salad

## Hot Accompaniments

- Garlic Mashed Potatoes
- Sautéed Seasonal Vegetables
- Roasted Red Potatoes
- Herbed Polenta

All Selections come with a Non - Alcohol Beverage Bar  
Bread & Butter

## Served Dinner Menu

All Entrees Come w/ Salad, Sautéed Vegetables, Bread,  
& you're Choice of Garlic Mashed potatoes, Roasted Red Potatoes, or  
Herbed Polenta.

### Chicken Selections

Marsala, Rosemary, Roasted, BBQ

\$17.95 per person + tax and tip

### Seafood Selections

Baked Salmon with a lemon Dill Cream sauce, Italian Shrimp Skewers,  
Shrimp Scampi, Baked Halibut

\$18.95 per person + tax and tip

### Beef Selections

Prime Rib Au Jus served with Horseradish

Petite Filet Mignon

Roasted Tri Tip

Roasted Tenderloin

\$24.95 per person + tax and tip

### Pork Selections

Pork Loin Roast Served with Caramelized Cider

Honey Roasted Carved Ham

\$20.95 per person + tax and tip

### Vegetarian Selections

Eggplant Parmesan

Three Cheese Ravioli

Fettuccini Alfredo

\$14.95 per person + tax and tip

# Served Lunch Banquet Menu

## Grilled Chicken Caesar Salad

Crisp Romaine lettuce tossed with croutons, freshly grated parmesan cheese, and house caesar dressing

Chicken \$8.95 Shrimp \$9.95 Steak \$12.95

## French Dip Sandwich

Thinly sliced roast beef served French dip style with a green salad

\$7.95

## Leger Raviolis

Three Cheese Raviolis served with Pesto Cream Sauce

\$9.95

## Shrimp Scampi

Shrimp sautéed and served with fresh seasonal vegetables in a white wine garlic sauce served over pasta

\$10.95

## Pecan Chicken Salad

Pecan crusted chicken salad served a top a bed of mixed greens with red onions, mild feta cheese, and a honey mustard dressing

\$7.95

## Chicken Club Sandwich

Grilled chicken breast, tomato, bacon, lettuce on a sourdough bread with a ranch dijounaisse served with a green salad.

\$9.95

Please Choose 2 Items to offer your guests.

# Family Style

Family style is served one platter/bowl of selected items per table of 8.

## Lafayette

Beef Stroganoff

Garden Salad

Bread & Butter

\$9.95 per person + tax and tip

## Marlette

Chicken Primavera

Garden Salad

Bread & Butter

\$9.95 per person + tax and tip

## Easy Bird

Combo Platter of Roasted Chicken,  
Roasted Tri Tip & BBQ Pork Ribs

Garden Salad

Garlic Mashed Potatoes

\$17.95 per person + tax and tip

# Spirits Wine & Bar

## Beverages

Call ~ \$5.00 Premium ~ \$6.00

Beer ~ \$3.00 House Wine ~ \$4.00

Sparkling Wine ~ \$5.00

Soft Drinks, Lemonade, Iced Tea, Fruit Punch \$1.50

## Keg Selection

\$150.00 ½ keg

Budweiser, Bud Light, Widmer Hefweizen, Sierra Nevada, Miller,  
Coors, Coors Light, Bass, Red Hook ESB, Anchor Steam

## Wine Selection

See attached wine list

House Wine: \$14.00 bottle \$4.00 glass

## Champagne

See attached list

All Bars Will close one-half hour prior to the conclusion of your event

All Prices are subject to a 20% Service Charge

Corkage Fee: \$7.00 per bottle with a limit of \$150.00

Bar Set Up Fee: \$75.00

Each bar can accommodate up to 200 people

## Bar Options:

No Host Bar:

Full Bar Set up where guests purchase their own drinks

### Host Bar:

Host pays for unlimited, limited, or certain time frame of Complimentary drinks served.

### Beer and Wine Only:

Host pays for a selected amount of beer and wine to serve.

If served by Hotel Leger Staff there is a service and Set up charge.

If served by host by host there is a set up charge

### Wine On Table Only

Purchased by Host or Through Leger Staff on table when guests arrive for the reception

### Champagne for Toast Only

Champagne can be purchased through hotel and poured into glasses on tables or passed on trays. If Host purchases

Champagne they are responsible for chilling

. An average bottle of champagne ours 5 toasting glasses.