



OAKLAND FEATHER RIVER CAMP

# WEDDING MENU OPTIONS

Quincy, California

## Reception Menu Options

We know how important this day is for you and your loved ones. At Oakland Feather River Camp, our food service team is dedicated to creating delicious and unforgettable wedding reception meals. With a variety of menu options to choose from, you'll find the perfect fit for your taste and budget. These menus serve as a starting point for your rehearsal and reception meals. Don't see what you're looking for? We're happy to explore custom menu options with you!

### **Option 1: Grand Wedding Buffet Menu I - \$40 per person\***

Includes: 2 Main Entrées, 1 Vegetarian Entrée, 1 Salad, 3 Sides & 1 Bread

### **Option 2: Grand Wedding Buffet Menu II - \$35 per person\***

Includes: 1 Main Entrée, 1 Vegetarian Entrée, 1 Salad, 3 Sides & 1 Bread

Each entrée comes paired with flavorful sauces or salsas. Work with our chef to craft a menu tailored to the preferences of your wedding party and guests. Want to add more variety? Additional entrées, salads, sides, and breads are available for an extra cost.

\* Meals are free for children under 2 and discounted 25% for children 3-12.

#### **Main Entrées**

- Grilled Tri-tip Roast with Chimichurri or Salsa Cruda
- Dry Rubbed Salmon with Tomato Vinaigrette
- Rosemary & Garlic Rubbed Pork Tenderloin with Gold Lake Sauce
- Sautéed Chicken Breast in Lemon-Caper Sauce
- Grilled Cornish Game Hen with Sun-dried Tomatoes & Fontina in Light Cream Sauce
- Southern Buttermilk Fried Chicken



### Vegetarian & Vegan Entrées

- Kidney & Garbanzo Bean Shepherd's Pie
- Vegan Patty with Lentil Bolognese
- Classic Red or White Vegetable Lasagna
- Quinoa Tacos with Red Slaw
- Broccoli & Pasta Shells with Walnuts
- Baked Polenta with Roasted Tomatoes
- Stuffed Portobellos with Balsamic Glaze

### Salads

- Tossed Green Salad with Croutons & Selection of House Dressings
- Spring Salad with Gorgonzola, Roasted Grape Tomatoes & Balsamic Vinaigrette
- Iceberg Wedge with Blue Cheese Dressing & Bacon
- Creamy Coleslaw with Granny Smith Apples
- Classic Caprese with Tomatoes, Fresh Mozzarella & Basil

### Bread

- Artisan Harvest Loaf
- Fresh-Baked Dinner Rolls with Rosemary & Garlic
- Garlic Cheese Toast
- Cheesy Cornbread with Corn & Jalapenos
- Buttermilk Biscuits with Herbs & Chives

### Side Dishes

- Garlic Mashed Red Potatoes with Brown Gravy or Au Jus
- Roasted Sweet Potatoes with Pecans
- Savory Rice Pilaf
- Southern Green Beans with Bacon
- Braised German Red Cabbage
- Scalloped Potatoes with Rosemary Cheese Sauce
- Pasta with Sun-dried Tomato Pesto
- Three Cheese Mac & Cheese
- Spicy Pink Beans with Tomato Relish
- Grilled Asparagus with Lemon Zest

## Option 3: Famous Feather River Barbecue - \$40 per person\*

The Feather River Barbecue is a beloved tradition at Oakland Feather River Camp, enjoyed by generations of guests. Our pitmaster carefully tends the fire all day, ensuring every bite is tender and perfectly cooked. Have a specific barbecue request? Let us know, and we'll do our best to make it happen!

### Barbecue Menu Includes

- Smoked St. Louis Cut Spareribs
- Grilled Chicken Quarters
- Roasted Tofu Steaks
- Feather River Barbecue Sauce on the side
- Texas-Style Beans
- Steamed Rice
- Grilled Corn on the Cob
- Potato Salad
- Camp Salad Bar with All the Fixin's

### Dessert

While Oakland Feather River Camp does not provide wedding cakes, we're happy to connect you with local vendors who specialize in cakes, cupcakes, and other delightful desserts. Considering a non-traditional wedding treat? Let's brainstorm something unique together!

### Alcohol

Celebrate with champagne, wine, or beer—cheers! Alcoholic beverages must be provided by you or your guests, and we also welcome pre-mixed signature drinks for your celebration.

As a family-friendly venue, we kindly ask all adults of legal drinking age to enjoy alcohol responsibly.



## Appetizer & Cocktail Hour Options

We offer a variety of appetizers and cocktail hour options to enhance your special weekend at Oakland Feather River Camp.

### Appetizer Option 1: \$15 per person

Includes a spread of crudité, charcuterie, chips, crackers, hummus, salsa, and our Feather River Cheese Ball.

### Appetizer Option 2: \$30 per person

Includes the spread in Option 1, along with three buffet appetizers from the list below.

### Appetizer Option 3: \$45 per person

Includes the spread in Option 1, along with all buffet appetizers from the list below.

#### Bacon Wrapped Dates

- Dates stuffed with ricotta or blue cheese, then wrapped in bacon

#### Balsamic Beet Crostini

- Oven roasted golden beets with Gorgonzola & fresh arugula on sourdough crisps

#### Frittata Bites

- Mini frittatas with caramelized onions, sauteed chard, & smoked white cheddar

#### Stuffed Cremini Caps

- Cremini mushroom caps stuffed with sweet Italian sausage, smoked mozzarella, braised chard, & balsamic-soy drizzle

#### Vegan Stuffed Cremini Caps

- Cremini mushroom caps stuffed with heirloom tomatoes, spices, extra virgin olive oil, & balsamic

#### Petite Fruit Skewers

- Skewers with seasonal fruit & berries with a hint of mint & citrus

## S'mores & More

No trip to camp is complete without a s'more!

### Standard S'mores: \$5 per person

Includes graham crackers, chocolate, marshmallows, and a staff member to host your campfire for 1 hour.

### Gourmet S'mores: \$8 per person

Upgrade your s'more experience with the standard ingredients, plus a variety of cookie and chocolate options, and a staff member to host your campfire for 1 hour.

### Please Also Note

- Guests are expected to bus their own tables for all meals.
- OFRC dishware (plates, bowls, trays, cups, drinking glasses and flatware) are best described as "camp rustic."
- Food, decorations and equipment provided by the wedding party must arrive at camp after the stated arrival time in the contract.

\*Campfires are subject to burn bans and US Forest Service regulations. In the event that a campfire cannot happen, we will have an alternative S'more roasting option.



## Non-Reception Wedding Weekend Meals

Many couples choose to reserve Oakland Feather River Camp for a long weekend to fully celebrate their special day. Typically, the wedding party arrives on Thursday or Friday afternoon, just in time for dinner. In addition to your wedding reception meal, our food service team is here to help plan delicious meals for your guests throughout the weekend. Our menus serve as a starting point for your meal package. Have specific ideas? We encourage you to collaborate with our chef and camp director to bring your vision to life.

### Sample Wedding Meal Schedule:

Friday	Dinner only (depending on arrival time)
Saturday	Brunch, appetizers & wedding reception meal
Sunday	Breakfast (departing in the late morning)

\*Brunch may be substituted for breakfast and lunch on any day. Vegetarian, vegan, and gluten free options are available for all meals.

### Breakfast Option 1: \$15 per person

- Blueberry Muffins, Bagels, Cream Cheese & the Camp Breakfast Bar (see below)

### Breakfast Option 2: \$18 per person (select one)

- Oat Hotcakes with Syrup & Butter, Bacon, Hard Cooked Egg (v) & Fresh Banana
- Iced Cinnamon Bun, Turkey Sausage Link, Lentil Patty (v), Hard Cooked Egg & Fresh Melon
- French Toast with Syrup & Butter, Ham, Egg 'Muffin' Cup (v) & Berry Compote

### Breakfast Option 3: \$23 per person (select one)

- Breakfast Sandwich with Egg, Ham & Cheese on Ciabatta Roll, Hash Brown Patty, Sliced Tomato, Red Onion, Roasted Red Pepper & Cilantro Sauce
- Scrambled Eggs with Chorizo, Flour or Corn Tortillas, Cottage Fried Potatoes, Salsa Ranchera, Shredded Cheese, Diced Tomato, Chopped Onion & Cilantro
- Egg Scramble with Mushroom, Tomato & Spinach, Pork Sausage, Lentil Patty (v), Cottage Potatoes & Broiled Grapefruit
- Tofu Scramble with Sautéed Kale, Grape Tomatoes, & Seasonal Vegetables

Each breakfast option is served with the Camp Breakfast Bar, which includes cereals, toast, bagels, fresh fruit, butter, yogurt, honey, jam, jelly, juice, milk, cocoa, coffee & tea.

### Brunch Option 1: \$25 per person

Select one item from Breakfast Option 2 and one main entrée and side from Lunch & Dinner Options.

### Brunch Option 2: \$28 per person

Select one item from Breakfast Option 3 and one main entrée and two sides from Lunch & Dinner Options.



## Lunch & Dinner Options: Our Traditional Camp Menu

The Traditional Camp Buffet Menu features a variety of favorites from our camp's beloved summer menu. It's the perfect way to keep you and your guests energized for an unforgettable wedding weekend! Looking for more options? Additional menu items can be added for an extra cost.

### Lunch & Dinner Option 1: \$18 per person

Southwest Tortilla Soup, Deli Sandwich (Sliced Ham & Turkey or Vegetarian Alternative), Tuna Salad, Classic Three-Bean Salad, Tomato, Onion, Pickle & Watermelon

### Lunch & Dinner Option 2: \$28 per person

Includes: 1 Main Entrée, 1 Vegetarian Entrée, 1 Salad, 2 Sides, 1 Bread & 1 Dessert

\* The Build-It-Yourself Salad Bar can also be added to Option 2 for an additional \$5 per person.

#### Main Entrée (select one)

- Grilled Pork Chop with Feather River BBQ Sauce
- Pot Roast with Gravy
- Classic Red or White Lasagna
- Beef Tacos with All the Fixin's
- Turkey Breast with Herb Gravy
- Italian Sausage with Sweet Peppers
- Chicken Breast with Apple Sage Sauce

#### Salad (select one)

- Tossed Green Salad with Selection of Dressings
- Classic Three-Bean Salad
- Cucumber & Onion Salad
- Creamy Coleslaw
- Marinated White Bean Salad
- Marinated Tomatoes & Basil

#### Bread (select one)

- Dinner Rolls
- Garlic Bread
- Buttermilk Cornbread
- Buttermilk Biscuits

#### Vegetarian Entrée (select one)

- Kidney & Garbanzo Bean Shepherd's Pie
- Veggie Patty with Lentil Bolognese
- Classic Red or White Vegetable Lasagna
- Quinoa Tacos with Red Slaw
- Broccoli & Pasta Shells with Walnuts
- Baked Polenta with Roasted Tomatoes

#### Side Dishes (select two)\*

- Roasted Red Potato Wedges
- Buttermilk Mashed Potatoes
- Baked Ziti with Marinara\*\*
- Pasta Carbonara with Fresh Peas\*\*
- Mexican Rice & Refried Beans
- Apple & Cornbread Stuffing
- Steamed Fresh Vegetables
- Roasted Italian Vegetables

#### Dessert (select one)

- Chocolate Chip Cookies
- Sheet Cake
- Berry Cobbler

\*Dishes that customarily contain meat can be made vegetarian

#### Ready to Create Your Dream Menu?

Contact Kristi Doebler, Camp Director  
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510-336-2267 (Sept-Apr) - 530-283-2290 (May-Aug)