



## Passed Hors D' Oeuvres

Priced per piece

Assorted Crostini \$1.50

*Wild mushroom w/fresh herbs*

*Tomato caper & basil*

*Caramelized onion & tapenade*

Quesadillas \$1.50

*Sonoma goat cheese, sundried tomato & cilantro*

*Chicken with roasted red pepper & fontina*

Grilled Lodge Spring Roll \$1.50

*Napa slaw, toasted pumpkin seeds, sesame ginger vinaigrette, chipotle aioli*

Sesame Ginger Chicken Satay \$2

*Sweet chili sauce*

Curried Chicken Salad Roulades \$2

Wild Mushroom Tarts \$2

*Mushroom duxelle with Madeira fresh herbs & goat cheese in light pastry crust*

Mini Mac & Cheese \$2

*Sharp white cheddar cheese, garlic crumb top*

Grilled Black Mission Figs \$2.50 (summer only)

*Stuffed with gorgonzola, wrapped with smoked prosciutto, on Belgian endive with balsamic gastric.*

Scottish Smoked Salmon on Rosemary Roasted Garlic Focaccia \$2.50

*Mascarpone, red onion, and capers.*

Asparagus Spears \$2.50

*Wrapped with Sonoma goat cheese & prosciutto*

All prices are subject to 20% gratuity and local tax



Hawaiian Ahi Tuna Sashimi \$3  
*On a crispy wonton with nori sauce*

Chilled Oyster Shooter \$3  
*With mignonette and cucumber*

Spanikopita \$3  
*Layers of Greek filo pastry stuffed with spinach & goat cheese*

Grilled Basil & Prosciutto Wrapped Prawns \$3.50

Seared Rare Tenderloin of Beef \$3.50  
*On toasted garlic crostini with garlic herb cream cheese*

Petit Dungeness Crab Cake \$3.50  
*With chipotle aioli*

Chilled Poached Shrimp Cocktail \$3.50

Shrimp Ceviche *in toasted corn cups* \$3.50  
*With tomato, green onion & jalapeno*

Apple Smoked Bacon Wrapped Scallops \$4

## Served On Spoons

Mandarin Hamachi Tar Tar \$3.50  
*With lemon grass, ginger & blood orange syrup*

Hawaiian Ahi Tuna Poke \$3.50  
*With sesame, ginger & sambal*

All prices are subject to 20% gratuity and local tax



Customize your event by adding or substituting the following items

### Carving Stations

Minimum 30 people

Prime Rib (serves 30-35 people) - \$400  
Served with creamy horseradish

Roasted Turkey Breast (serves 30-35 people) - \$250  
Served with cranberry relish

Tequila Lime Tri-tip (serves 30-35 people) - \$350  
Served with gorgonzola peppercorn butter

### Sliders Food Stations

Minimum 30 people

Kobe Beef w/sharp N.Y. cheddar \$3.50

Mahi Mahi w/sambal glaze \$3.50

Ahi Tuna w/sesame, ginger & sambal \$4

### Platters

Minimum of 30 people

Crudités platter - \$4.00 per person

Fruit and Artesian cheese platter with cured meats – \$6.00 per person

Seafood platter - \$20.00 per person

All Prices are subject to 20% service charge and current tax



## Aspen Menu

All menus can be customized  
Vegetarian options upon request

### Passed Appetizers

Grilled Lodge Spring Roll

*Napa slaw, toasted pumpkin seeds, sesame ginger vinaigrette, chipotle aioli*

Quesadillas

*Sonoma goat cheese, sundried tomato & cilantro*

Sesame Ginger Chicken Satay

*Sweet chili sauce*

### Salads

Choice of two

Farmers Market Salad *cucumber, carrot, toy box tomato, sherry vinaigrette*

Classic Caesar Salad *romaine, garlic croutons, creamy Caesar dressing*

Spinach Salad *button mushroom, chopped egg, red onion, orange sections, poppy seed dressing*

Penne Pasta Salad *toy box tomato, Kalamata olive, green onion, fresh basil*

*Extra virgin olive oil, balsamic vinegar*

### Entrées

Choice of two

Roasted organic free range chicken breast *with natural juices*

Asian glazed natural salmon *w/ginger, soy, honey, lime & sambal*

Baked Blue Nose Sea Bass *garlic crumbs, cremini's sauce vin blanc*

Roasted Honey Mustard Glazed Pork Loin

### **Entrees served with**

Chef's choice of potato: *Truffled whipped potatoes, garlic mashed potatoes, roasted red potatoes, and creamy polenta with parmesan*

Chef's choice of Seasonal vegetables: *Grilled asparagus, roasted carrots, buttered broccolini, garlicky green beans*

Fresh Artisan bread and butter

**\$42.00 per person**

Desserts options available

All Prices are subject to 20% service charge and current tax



## Alpenglow Buffet

All menus can be customized  
Vegetarian options upon request

### Passed Appetizers

Curried chicken salad roulades

*Organic chicken salad w/fresh herbs, currants, curried dressing rolled in flour tortilla and sliced*

Grilled basil and prosciutto wrapped prawns

*Gulf prawns wrapped with basil and prosciutto grilled to order*

Persimmons or red pear *served on purple endive with Maytag cheese & balsamic gastric*

### Salads

Choice of two

Farmers Market Salad *Cucumber, carrot, toy box tomato, sherry vinaigrette*

Classic Caesar Salad *Romaine, garlic croutons, creamy Caesar dressing*

Arugula Salad *Baby beets, candied pecans, orange sections, Sonoma goat cheese, blood orange vinaigrette*

Summer Black Bean & White Corn Confeti Salad *Red onion, red pepper, cilantro, cumin vinaigrette (summer only)*

### Entrees

Choice of two

Roasted organic free range chicken breast *stuffed with Herbs Goat Cheese & Spec Ham*

Petrале Sole *stuffed with salmon scallop mousse baked w/ sauce vin blanc*

Grilled tequila lime tri tip

### Entrees served with

Chef's choice of potato: *Truffled whipped potatoes, garlic mashed potatoes, roasted red potatoes, and creamy polenta with parmesan*

Chef's choice of Seasonal vegetables : *Grilled asparagus, roasted carrots, buttered broccolini, garlicky green beans*

Fresh Artisan bread and butter

**\$50.00 per person**

### Desserts options available

All Prices are subject to 20% service charge and current tax



## Trout Creek Buffet

### Passed Appetizers

Assorted Crostini *Wild mushroom w/fresh herbs and Tomato caper & basil*  
Scottish Smoked Salmon *on rosemary roasted garlic focaccia Mascarpone, red onion, and capers.*

Apple Smoked Bacon Wrapped Scallops

### Salads

Choice of three

Farmers Market Salad *Cucumber, carrot, toy box tomato, sherry vinaigrette*

Classic Caesar Salad *Romaine, garlic croutons, creamy Caesar dressing*

Watermelon & Arugula Salad *With kalamata olive, feta cheese, olive oil, and fresh lime (summer only)*

Summer Black Bean & White Corn Confeti Salad *Red onion, red pepper, cilantro, cumin vinaigrette (summer only)*

Beefsteak tomato, fresh mozzarella & basil salad *Olive oil, balsamic vinegar (summer only)*

### Entrees

Choice of two

Shrimp Scampi *with tomato garlic wine fresh herb butter*

Shiitake Crusted Wild Alaskan Halibut

Roasted Tenderloin of Beef *with Port wine Demi*

Prime Rib Carving Station

### Entrees served with

Chef's choice of potato: *Truffled whipped potatoes, garlic mashed potatoes, roasted red potatoes, and creamy polenta with parmesan*

Chef's choice of Seasonal vegetables: *Grilled asparagus, roasted carrots, buttered broccolini, garlicky green beans*

Fresh Artisan bread and butter

**\$58.00 per person**

**Desserts options available**

All Prices are subject to 20% service charge and current tax



## Three Course Plated Dinner

All menus can be customized

### Passed or Plated Appetizers

Seared Rare Tenderloin of Beef *on toasted garlic crostini with garlic herb cream cheese*  
Hawaiian Ahi on crispy wonton with nori sauce  
Petit crab cakes with chipotle aioli

### Choice of One Salad

Baby greens with sherry vinaigrette  
Spinach salad with button mushroom, chopped egg, orange & poppy seed dressing  
Traditional Caesar  
Baby greens with sherry vinaigrette  
Red & yellow watermelon salad (summer only)  
Summer white corn & black bean salad with cumin (summer only)  
Beefsteak tomato, fresh mozzarella, basil, red onion (summer only)

### Entrée Choices

Roasted organic free range chicken breast with natural juices - \$45.00  
Roasted organic free range chicken *breast stuffed with*  
*Herbs goat cheese & spec ham* - \$48.00  
Seasonal fresh fish – Market Price  
Grilled Angus Rib Eye Steak - \$52.00  
Roasted Pork Rack Chop - \$48.00  
Angus Natural Petit Filet - \$58.00  
Roast Colorado Rack of Lamb with Rosemary Lamb Demi - \$62.00

### Entrees served with

Chef's choice of potato: *Truffled whipped potatoes, garlic mashed potatoes, roasted red potatoes, and creamy polenta with parmesan*  
Chef's choice of Seasonal vegetables: *Grilled asparagus, roasted carrots, buttered broccolini, garlicky green beans*  
Fresh Artisan bread and butter

### Desserts options available

All Prices are subject to 20% service charge and current tax



## Dessert

Choice of one

- Macintosh Apple & red pear bread pudding \$6.00
- Susie's Brownie with ice cream and vahlrona chocolate sauce \$5.00
- Chocolate, New York or lemon cheesecake \$6.00
- Chocolate soufflé cake with vahlrona chocolate sauce \$7.00
- Apple Crisp with vanilla ice cream \$6.00
- Petit Fours Assorted Petit Fours \$5.00

Served with Freshly Brewed Coffee and Assorted Teas

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