



# BUSINESS CATERING MENU

*Egan*  
CATERING  
& EVENTS  
BY WILDERNESS RIDGE



# TABLE OF CONTENTS

Menu & Details. . . . . 4

Cuisine Style Options . . . . . 5

Room Descriptions . . . . . 6

Meeting Planner Packages. . . . . 8

Breakfast . . . . . 10

Breaks & Beverages . . . . . 11

Plated Lunches . . . . . 12

Lunch Buffets . . . . . 14

Lunch Desserts & Beverages. . . . . 15

Hors d'Oeuvres. . . . . 16

Appetizer Buffets . . . . . 18

Action Stations. . . . . 20

Action Bars . . . . . 21

Platters & Carving . . . . . 22

Dinner Buffets . . . . . 23

Plated Dinners . . . . . 26

Dessert Buffets . . . . . 28

Bite-Size & Plated Desserts. . . . . 30

# MENU & DETAILS

Menus and event details are due to your Sales Manager no later than thirty (30) days prior to your reception. Should you need additional menu options, we are happy to customize a special menu for your particular event.

All food and beverage items served at Wilderness Ridge must be provided through the Wilderness Ridge Catering Department or Restaurants. All food and beverage may be purchased through the facility.

Upon approval of your Sales Manager, the only outside food and beverage permitted on the premise is as follows: wedding cake, wedding mints, nuts, and edible favors placed on the dining tables.

Food & alcohol menu prices will be guaranteed 60 days prior to the function.

Food selections may not be changed inside of seven (7) days prior to the function without chef approval.

All food items may be served or displayed for a maximum of two (2) hours. Due to health regulations, at the conclusion of a function, all left over food is the property of Wilderness Ridge and may not be removed from the premises.

In choosing a plated dinner, you are allowed to choose up to two entrées for your guests to choose from. A detailed seating chart with your guests' selections will need to be turned in seven (7) days prior to your reception. Differentiated place cards must be created for service staff to determine meal entrées for your guests.

Our chefs can accommodate special dietary requests with ample advance notice.

## CHARGES

A service charge and NE State sales tax will be added to all catered events at Wilderness Ridge. Current service charge and tax rates are: Service Charge 20%, NE Sales Tax is 7.00%. Rates are subject to change without notice.

All food and beverage minimums are prior to tax and service fee. If the minimum is not met, the remainder will be charged as room rental only.

# CUISINE STYLE OPTIONS

## HORS D'OEUVRES/APPETIZER RECEPTIONS

If you envision your guests up and mingling and ready to enjoy the party, then this is a great direction to go. From cold to hot appetizers that can be passed or placed on a buffet, the appetizer reception allows your guests to try a variety of food without the formality of a plated meal or being released to a buffet line.

## ACTION STATIONS/BARS

Want to turn the food into part of the entertainment for the evening? From manned bars to build your own stations, the hottest trend growing in the industry right now is to make the food at your event interactive. Not only is it a conversation piece to get people talking, it allows your guests to create a dish that is unique to them.

## BUFFETS

Want to provide a traditional full meal for your guests, but can't decide how to please everyone? Then go for a traditional or familystyle buffet. This

allows guests to fill themselves up on a multitude of choices that even a picky eater can navigate! And with a buffet there is no need to worry about place cards or assigned seating.

## PLATED

For a traditional and more elegant atmosphere, consider one of our plated sit-down dinners with a formal menu. In this instance, you may choose to offer your guests two entrées or simplify and please everyone with a more common dual entrée, prepared with the utmost care and attention.

## CUSTOMIZE

Can't decide which way to go? Want to have a cocktail reception before your dinner with passed appetizers and action stations? No problem...our menus are all customizable to fit your vision. We invite you to look through all of our menus and consult your personal Sales Manager for suggestions that will compliment your vision.

# ROOM DESCRIPTIONS



## YELLOWSTONE BALLROOM

Our grand ballroom can be appropriately styled to accommodate a variety of events from casual to formal affairs. The Yellowstone can seat 230 guests comfortably; alternative seating styles are available for corporate events or meetings.



## BIG HORN ROOM

Located on the main floor, the Big Horn room offers an intimate room for up to 18 guests. This room is a perfect retreat for private dining or a boardroom conference.



## TETON ROOM

The secluded Teton room has its own adjoining patio and can hold up to 12 guests. Enjoy the privacy of this setting for a small gathering of friends and family or a boardroom meeting.

When looking for the perfect venue for your next event, look no further than The Lodge at Wilderness Ridge. Set against a stunning backdrop of hills, lakes and waterfalls, The Lodge is one of Nebraska's most exclusive facilities for conducting business & pleasure.



## FLATHEAD ROOM

One of The Lodge's most popular rooms, the flathead room can seat up to 24 guests comfortably and features a stone fireplace. The Flathead also has an inviting private patio that adds to the ambiance of this special room.



## BITTERROOT ROOM

The Bitterroot is our second largest room and is ideal for corporate events or social celebrations. Comfortably seating up to 64 guests, this room is suited for cocktail parties, open houses, a full plated meal or buffet.



## BLACKFOOT ROOM

Privacy prevails in this room, located on the upper level of The Lodge. The Blackfoot seats up to 30 guests comfortably. This room is an ideal space for business meetings or social gatherings.

# MEETING PLANNER PACKAGES

*\*All breakfast items come with an assortment of flavored creamers and spreads.*

## PACKAGE #1

\$37 Per Person (15 Person Minimum)

### AM BREAK (1 Hour Maximum):

Includes:

- Morning fruit juices
- Assorted breakfast breads
- Danishes and muffins
- Hot tea and coffee service

### LUNCH BREAK (2 Hour Maximum):

Deli Counter

- Thinly sliced all natural turkey breast
- Corn cob smoked ham
- All natural roast beef
- Sliced cheeses
- Fresh breads
- Assorted gourmet spreads and traditional condiments
- Mediterranean pasta salad
- Mixed field greens salad with house made ranch dressing
- Kettle cooked potato chips
- Assorted cookies
- Iced tea and coffee service

### PM BREAK (1 Hour Maximum):

Includes:

- Seasonal fresh fruit and berry display
- Brownie and blondie platter
- Assorted bottles of soda
- Bottled water
- Iced tea and coffee service

## PACKAGE #2

\$38 Per Person (15 Person Minimum)

### AM BREAK (1 Hour Maximum):

Includes:

- Morning fruit juices
- Assorted house baked muffins
- The Lodge's breakfast bites
- Hot tea and coffee service

### LUNCH BREAK (2 Hour Maximum):

The Picnic

- Barbecued beef brisket in a smoky western BBQ sauce
- Grilled chicken breast with a bourbon BBQ glaze
- Mixed field greens salad with ranch dressing
- Home-style potato salad
- Smoky molasses baked beans
- Seasonal fresh fruit display
- Pickle spears
- Kettle cooked potato chips
- Corn dusted kaiser rolls
- Assorted cookies
- Iced tea and coffee service

### PM BREAK (1 Hour Maximum):

Includes:

- A variety of whole fruit
- Our signature lodge dessert bars
- Spinach and artichoke dip with tortilla chips
- Assorted bottles of soda
- Bottled water
- Iced tea and coffee service

## PACKAGE #3

Half Day | \$27 Per Person

(15 Person Minimum)

AM BREAK (1 Hour Maximum):

Includes:

- Morning fruit juices
- Assorted breakfast breads
- Danishes and muffins
- Hot tea and coffee service

LUNCH BREAK (2 Hour Maximum):

Deli Counter

- Thinly sliced all natural turkey breast
- Corn cob smoked ham
- All natural roast beef
- Sliced cheeses
- Fresh breads
- Assorted gourmet spreads and traditional condiments
- Mediteranean pasta salad
- Mixed field greens salad with house made ranch dressing
- Kettle cooked potato chips
- Assorted cookies
- Iced tea and coffee service

## PACKAGE #4

Half Day | \$32 Per Person

(15 Person Minimum)

LUNCH BREAK (2 Hour Maximum):

The Executive

- Herb marinated grilled chicken breast with a creamy cordon bleu sauce
- Fresh salmon filet with an herbed truffle butter
- Spinach and artichoke dip with assorted crackers and tortilla chips
- Mixed field greens salad with house made champagne vinaigrette and ranch dressing
- Fresh seasonal fruit platter with amaretto cream cheese dipping sauce
- Roasted garlic mashed potatoes
- Steamed vegetable medley
- Assorted cookies
- Iced tea and coffee service

PM BREAK (1 Hour Maximum):

Includes:

- Seasonal fresh fruit and berry display
- Brownie and blondie platter
- Assorted bottles of soda
- Bottled water
- Iced tea and coffee service



# BREAKFAST

*\*All breakfast items come with an assortment of flavored creamers and spreads.*

## PLATED BREAKFASTS

Includes hot tea and coffee service  
(15 Person Minimum)

### Mount Fuji \$8

Chilled orange juice with a layered parfait of assorted mixed berries, vanilla-honey yogurt and our house made granola.

### The Andes \$12

Chilled orange juice with freshly made scrambled eggs, choice of applewood smoked bacon or country sausage links, seasoned roasted breakfast potatoes and a toasted english muffin.

### The Mountain Climber \$11

Chilled orange juice served with a stack of fluffy buttermilk pancakes and warm maple syrup with a choice of applewood smoked bacon or country sausage links.

### The Mount Rainier \$13

Chilled orange juice with a warm freshly made country sausage and fried egg croissant sandwich with melted cheddar cheese and a side of crispy hash browns.

### The Maine \$18

A chilled mimosa with a roasted red pepper, sweet onion and fresh crab omelet with melted boursin cheese and a slice of toasted house made brioche bread with melted honey butter.



## BREAKFAST BUFFET PACKAGES

Includes hot tea and coffee service  
(15 Person Minimum)

### Summit Sunrise \$12

Assorted chilled morning fruit juices with a variety of house made muffins, granola bars and a bowl of fresh seasonal fruit with a sweet amaretto cream cheese dipping sauce.

### Pike's Peak \$17

Assorted chilled morning juices, fluffy scrambled eggs, crisp applewood smoked bacon, country sausage links, cheesy roasted breakfast potatoes, a bowl of fresh seasonal fruit with sweet amaretto cream cheese dipping sauce and warm fresh baked buttermilk biscuits.

### Mount Everest \$23

Assorted chilled morning juices, fluffy scrambled eggs, roasted red breakfast potatoes, apple wood smoked bacon, country sausage links, a display of fresh seasonal fruits and berries, smoked lox, home-style chicken salad and flaky croissants with gourmet spreads and butters.

# BREAKS & SNACKS

## MORNING MEETING BREAKS

Maximum one hour, priced per person

The Morning Beverage Break \$4.50

Chilled morning fruit juices, freshly brewed signature regular and decaf coffee, flavored hot teas, assorted bottles of soda, and bottled water.

Cheyenne Mountain Pastry Break \$9

Chilled morning fruit juices, flavored hot teas, freshly brewed signature coffee, assorted mini muffins, cinnamon-sugar donut holes and house made granola bars.

The Parisian Break \$12

Chilled morning fruit juices, flavored hot teas, freshly brewed signature coffee, fresh croissants, warm brioche bread, soft brie cheese, apricot and raspberry jam.

## AFTERNOON MEETING BREAKS

Maximum one hour, priced per person

The Afternoon Beverage Break \$5

Chilled lemonade, refreshing iced tea, assorted bottles of soda and bottled water.

Savory Break \$11

Our signature spinach and artichoke dip, assorted traditional cubed cheeses, tortilla chips, crackers, and seasoned Chex Mix. Served with refreshing iced tea, chilled lemonade, and assorted bottles of soda.

Sweet Tooth Break \$10

An assortment of bite sized house made cheesecake bites, our signature lodge dessert bars, assorted cookies, iced tea, our signature freshly brewed coffee, assorted bottles of soda and bottled water.

## A LA CARTE SNACKS

Fresh Variety Whole Fruit	\$1.50 per pc
Seasonal Fruit Bowl	\$4 per person
With Sweet Amaretto Cream Cheese	
House Baked Assorted Muffins	\$26 per doz
House Made Fruit Danishes	\$31 per doz
Assorted Doughnuts	\$20 per doz
Assorted Bagels	\$33 per doz
With Butter and a Variety of Flavored Cream Cheeses & Jellies	

House Made Granola Bars	\$24 per doz
Decadent House Made Brownies & Blondies	\$26 per doz
Assorted Freshly Baked Cookies	\$20 per doz
The Lodge Dessert Bars	\$28 per doz
Seasoned Chex® Mix	\$12 per lb
Trail Mix	\$18 per lb
Assorted House Made Popcorn Flavors	\$2 per person
Our Signature Spinach & Artichoke Dip	\$2.50 per person
With Assorted Crackers & Breads	
Our Special Blend of Mixed Nuts	\$15 per lb

# PLATED LUNCH

Select up to two lunch entrées for your guests to choose from  
Each includes coffee, iced tea and water service, minimum 25 guests

## LIGHTER LUNCH OPTIONS

Served with warm rolls and butter

### Antipasto Salad \$13

Julienne slices of salami, spicy capicola, corn cob smoked ham and aged provolone cheese on a bed of crisp romaine lettuce with chopped pepperoncini, diced roma tomato, red onion and marinated artichoke hearts served with house made balsamic vinaigrette.

### Chef's Salad \$12

Thin slices of fresh turkey breast, corn cob smoked ham and swiss cheese on a bed of fresh mixed greens with cherry tomatoes, crisp cucumber slices, chopped red onion and sliced hard boiled egg served with house made ranch dressing.

### Herb Marinated Grilled Chicken Caesar Salad \$12

A fresh grilled herb marinated chicken breast atop a bed of crisp romaine lettuce tossed with house made caesar dressing and buttery-garlic croutons, served with a parmesan crisp.

### Rosemary Grilled Flat Iron Salad \$14

A marinated flat iron steak char-grilled on fresh spring mix with sliced red onion, roasted red peppers, crumbled feta cheese and tomato wedges served with house made balsamic vinaigrette

### Blackened Salmon Wedge Salad \$14

Pan-seared salmon rubbed with our own house blend of blackening seasoning served alongside a wedge of crisp iceberg lettuce, crumbled applewood smoked bacon, cherry tomatoes and buttery-garlic croutons then drizzled with our house chunky bleu cheese dressing.

## LUNCH SANDWICHES

Served with our Chef's selection of side

### Chipotle Southwest Chicken Salad Wrap \$15

Southwest marinated grilled chicken shredded and mixed with bacon, diced roma tomato and guacamole rolled with mixed field greens and monterey jack cheese in a chipotle flour tortilla.

### Grilled Cuban Sandwich \$13

Thinly sliced oven roasted pork loin and corn cob smoked ham with melted aged swiss cheese and a spicy mustard and pickle spread pressed between a sourdough hoagie roll.

### Turkey Bacon Croissant \$15

Thinly sliced roasted turkey breast with slices of applewood smoked bacon, fresh romaine lettuce, hot house tomatoes and swiss cheese drizzled with our house made roasted garlic aioli on a flaky croissant.

### Spicy Roast Beef \$15

All natural thinly sliced roast beef cooked medium, peppery arugula, hot house tomato slices, sliced red onion and pepper jack cheese with a light horseradish sauce and served on house made foccacia bread.

### Fresh Salmon Sandwich \$17

Fresh seared salmon filet with baby spinach leaves, hot house tomato slices, crisp cucumber slices and shaved red onion with our own lemon caper aioli on a toasted house made brioche bun.

### Spring Vegetable Wrap \$13

Crisp romaine lettuce, hot house tomato slices, crisp cucumber and radish slices, roasted red peppers and a tangy avocado mayonnaise with aged provolone cheese rolled together in a spinach flour tortilla.

## LUNCH ENTREES

All lunch entrées come with chef's selection of starch and seasonal vegetable. Served with warm rolls and butter.

Add a side salad to your lunch entrée for 2.50 per person.

### Chicken Piccata \$16

A lightly floured chicken breast pan seared and topped with capers and shaved shallots drizzled with a lemon-white wine sauce.

### Hand Rolled Artichoke Canelloni \$16

Marinated artichoke hearts and fresh baby spinach mixed with roasted garlic and a blend of six Italian cheeses and herbs, rolled in pasta sheets and baked in marinara sauce then topped with melted aged provolone cheese (*does not include a starch*).

### Grilled Pork Loin \$17

Tender pork loin grilled and finished in the oven with our tangy bbq sauce sliced thin and topped with a refreshing house made pineapple-cilantro salsa.

### Creamy Chicken Pot Pie \$19

Tender diced chicken breast and an assortment of chef's selected seasonal vegetables and diced potato cooked slowly in a creamy house made béchamel sauce then topped with a flaky puff pastry.

\*No side will be served with entree

### Grilled Chipotle Salmon \$19

A char grilled fresh salmon filet drizzled with a chipotle honey glaze and finished with a cooling sweet corn and red pepper relish.

### Mediterranean Shrimp Pasta \$21

Succulent jumbo shrimp sautéed with kalamata olives, red onion, roasted pepper, and arugula tossed in a white wine basil pesto sauce and sprinkled with feta cheese.

\*No side will be served with entree



### Slow Cooked Beef Pot Roast \$20

Our signature slow roasted tender beef pot roast finished with au jus.

### Seared Flat Iron Steak \$22

A herb marinated and pan seared flat iron steak cooked medium and topped with house made caramelized onion sprinkled with bleu cheese and a balsamic reduction drizzle.

### Garlic Cream Linguine \$18

Tender artichoke hearts, baby peas, shallots and diced roma tomatoes in a house made roasted garlic cream sauce and tossed with linguine then finished with a parmesan crisp.

\*No side will be served with entree

## SALAD SELECTIONS

### Field Greens

Fresh spring mix with cherry tomatoes, shaved red onion and crisp cucumber with your choice of one of our house made dressings: ranch, honey mustard, bleu cheese, champagne vinaigrette, or balsamic vinaigrette.

\*Choice of two dressings at table available for an additional \$0.50 per person guaranteed head count.

### Classic Caesar

Crisp romaine lettuce and buttery-garlic croutons tossed in our house made caesar dressing and topped with a parmesan crisp.

# LUNCH BUFFETS

Each includes coffee, iced tea and water service  
Minimum 20 guest, add an additional \$6 to all buffets for dinner

## THE DELI COUNTER \$17 per guest

Thinly sliced all natural turkey breast, corn cob smoked ham, all natural roast beef, sliced cheeses, fresh breads, assorted gourmet spreads and traditional condiments, Mediterranean pasta salad, mixed field greens salad with house made ranch dressing and kettle cooked potato chips.

## THE SMOKEHOUSE \$18

Choice of two: Kansas City BBQ pulled pork, pulled Carolina BBQ chicken or smoky western BBQ beef brisket, served with corn dusted kaiser rolls, mixed field greens salad with house made ranch dressing, molasses baked beans and our house made potato salad.

## RIO GRANDE FAJITA \$19

Chipotle-spiced hand cut steak strips, cilantro lime marinated chicken strips, fresh sautéed onions and peppers, sour cream, house made salsa verde, warm flour tortillas, red beans and rice and a fresh southwest inspired salad with house made ranch dressing.

## PICNIC BUFFET \$21

Smoky western BBQ beef brisket, spicy bourbon BBQ glazed grilled chicken breast, corn dusted kaiser rolls, crisp pickle spears, molasses baked beans, home-style potato salad, chef's seasonal fruit and berry display and kettle cooked potato chips.

## EXECUTIVE BUFFET \$21

Herb marinated grilled chicken breast with a creamy cordon bleu sauce, fresh salmon filet with an herbed truffle butter, spinach and artichoke dip with assorted crackers and tortilla chips, mixed field greens salad with house made champagne vinaigrette and ranch dressing, fresh seasonal fruit platter with amaretto cream cheese dipping sauce, chef's selection of starch and seasonal vegetable.

# DESSERTS & BEVERAGES

## LUNCH DESSERTS

Priced per person

(With the purchase of a plated lunch or lunch buffet)

Minimum 20 guests

Assorted Gourmet Cookies	\$2
Chocolate Brownies & Blondies	\$2.50
Limoncello Mousse Cup With raspberry sauce	\$3
Warm Chocolate Cobbler With pecans, caramel and chocolate sauce	\$4
Assorted Cheesecake Bites	\$4
Rich Chocolate Tartlet With peanut butter mousse	\$4

## CUPCAKES

Standard flavors include white, chocolate, marble, carrot and red velvet. Specialty and seasonal flavors available upon request.

Priced per piece

Mini	\$1.50
Regular	\$2.50
Jumbo	\$3.50

## A LA CARTE BEVERAGES

Coffee	\$20 per gal
Iced Tea	\$20 per gal
Specialty Iced Teas	\$28 per gal
Fruit Punch	\$20 per gal
Assorted Morning Juices	\$15 per pitcher
Assorted Bottles of Soda	\$2.50 each
Bottled Water	\$2.50 each
Lemonade	\$20 per gal
Specialty Lemonade	\$28 per gal
Drink Tickets	\$5.50 each

\*Includes soda, house wine, domestic beer, premium liquor

Current wine and champagne list available  
on our website at: [www.wildernessridgegolf.com](http://www.wildernessridgegolf.com)  
See your sales manager for current alcohol prices

# HORS D'OEUVRES



## COOL

Each tray serves 50 pieces

Roasted vegetable bruschetta \$85

Thinly sliced marinated beef crostini with a fresh basil pesto \$115

Fresh mozzarella, cherry tomato and basil skewers \$90

Chipotle wrapped southwest chicken salad pinwheels \$90

Jumbo shrimp cocktail shooters \$170

Tomato bruschetta with melted fontina and fresh basil pesto \$75

Prosciutto-wrapped fresh melon with a balsamic glaze \$100

Smoked salmon and dill caper cream cheese lollipops on a toasted bread round \$150

Asian duck salad with marinated vegetables and a mango-honey glaze in a oriental spoon \$165

Herb and goat cheese cheesecake bites with chef's selection of seasonal relish \$100

Lobster salad served in a mini martini glass with a crispy wonton chip \$175

Bleu cheese, apple wood smoked bacon and chive lollipops on a toasted bread round \$95

Smoked salmon with a fresh dill cream cheese on a cucumber round \$130

Chilled shrimp with spicy house made cocktail sauce \$135

Marinated artichoke, kalamata olive, cherry tomato and swiss cheese skewers with an herb red wine vinaigrette drizzle \$130

For pre-dinner appetizers, we recommend providing your guests with 3-4 pieces  
For full appetizer receptions, it is customary to provide your guests with 12-15 pieces per person

## WARM

Each tray serves 50 pieces

Asian style fried chicken dumplings with a ginger-hoisin dipping sauce \$110

Bite-sized beef wellingtons with a horseradish dipping sauce \$160

Mini crab cake on a house made bread point with lemon aioli \$185

Crab-stuffed crimini mushrooms \$160

Thai peanut marinated chicken satay with a sweet chili dipping sauce \$85

Spicy asian marinated beef skewers with a cilantro-peanut dipping sauce \$105

Bacon-wrapped jumbo shrimp with a spicy pineapple dipping sauce \$165

Crispy vegetable spring rolls with a ginger hoisin dipping sauce \$80

Grilled jerk chicken skewers with a refreshing cilantro sauce \$85

Raspberry and brie spring rolls with a raspberry dipping sauce \$160

Mini house made cocktail meatballs braised in choice of: marinara or BBQ sauce \$95

Sweet chili glazed boneless wings \$85

Bite sized baby loaded baked potatoes \$110

House made southwest spring rolls with a chipotle ranch dipping sauce \$115

Bite-sized crab rangoon with a sweet chili dipping sauce \$135

House baked pizza with chicken, spinach, artichoke and garlic butter sauce \$125

House baked pizza with a basil pesto sauce, sliced tomatoes, fresh mozzarella, balsamic reduction and a sprinkle of sea salt \$120

House baked pizza with marinara sauce and a selection of your own three toppings \$110



# APPETIZER BUFFETS

*Not sure what to pick?*

*For those who are looking for a variety of options for a an appetizer reception, Wilderness Ridge has pulled together some of our most popular offerings into appetizer buffets to suit your tastes.*

*All buffets come with choice of four items and a Traditional Cheese and Pepperoni Platter and a Vegetable Crudite platter with a housemade peppercorn ranch dip.*

*These buffets are priced per person.*

## LEVEL ONE \$24

Pick four from list below

- Roasted vegetable bruschetta
- Fresh mozzarella, cherry tomato and basil skewers
- Chipotle wrapped southwest chicken salad pinwheels
- Tomato bruschetta with melted fontina & fresh basil pesto
- Thai peanut chicken satay with a sweet chili dipping sauce
- Crispy vegetable spring rolls with a hoisin-ginger sauce
- Jerk chicken skewers with a refreshing cilantro sauce
- Sweet chili glazed boneless wings
- Brie and tomato stuffed mushrooms
- Spicy siracha deviled eggs



## LEVEL TWO \$26

Pick four from list below or any from Level One

- Seared beef crostini with basil pesto and roasted red pepper
- Prosciutto-wrapped fresh melon balls with a balsamic glaze
- Herb and goat cheese cheesecake bites with chef's selection of seasonal relish
- Bleu cheese, apple wood smoked bacon and chive lollipops on a toasted bread round
- Marinated artichoke, kalamata olive, cherry tomato and swiss cheese skewers with an herb red wine vinaigrette drizzle
- Asian style fried chicken dumpling with a hoisin-ginger dipping sauce
- Spicy Asian beef skewers with a cilantro-peanut dipping sauce
- Mini house made cocktail meatballs braised in choice of: marinara or BBQ sauce
- Bite Sized Baby loaded baked potatoes
- House made southwest spring rolls with a chipotle ranch dipping sauce
- Shrimp and house made herbed borsini cheese on a cucumber round
- Prosciutto and arugula deviled egg

## LEVEL THREE \$28

Pick four from list below or any from Level One or Two

- Jumbo shrimp cocktail shooters
- Smoked salmon and dill caper cream cheese lollipops on a toasted bread round
- Asian duck salad with marinated vegetables and a mango-honey glaze in a oriental spoon
- Lobster salad served in a mini martini glass with a crispy wonton chip
- Bite-sized beef wellingtons with a horseradish dipping sauce
- Mini crab cake on a house made bread point with lemon aioli
- Crab-stuffed crimini mushrooms
- Bacon-wrapped shrimp with a spicy pineapple dipping sauce
- Bite-sized crab rangoon with a sweet chili dipping sauce
- Raspberry & brie spring rolls with a raspberry dipping sauce
- House baked pizza with chicken, spinach and artichoke and garlic butter sauce
- House baked pizza with a basil pesto sauce, sliced tomatoes, fresh mozzarella, balsamic reduction and a sprinkle of sea salt
- House baked pizza with marinara sauce and a selection of your own three toppings
- Corn and avocado salsa cucumber cups
- Crispy bacon deviled egg with truffle oil

# ACTION STATIONS

All stations have a minimum of 50 guests  
Pricing is per person and based on guaranteed guest count  
Stations must be accompanied by other selections in the menu

## COLD

### Self Service Interactive Tables

#### Bruschetta Station \$4 per guest

An arrangement of our house made breads cut thin and toasted with three different choices of bruschetta such as traditional tomato basil, roasted garden vegetable and mediterranean roasted pepper and olive with an array of oils and vinegar to build your own.

#### Assorted Fruit Station \$6 per guest

An extravagant arrangement of chef's selected cut and whole fruits as well as two of our house made fruit dips.

#### Fruit Pizza Station \$6.25 per guest

House baked sugar cookies that your guests can turn into a delicious fruit pizza by spreading their choice of sweet amaretto cream cheese or a chocolate cream cheese and decorating with an array of our seasonal fruits and berries.



## HOT

### Self Service Interactive Tables

#### Boneless Wing Station \$6 per guest

An array of boneless wings tossed in three sauces: buffalo, bourbon BBQ, and Asian sweet chili. Accompanied with ranch and bleu cheese dipping sauces and hand cut carrot and celery sticks.

#### Meatball Station \$5.50 per guest

Three varieties of our house made meatballs displayed for your guests to try! Sauces include marinara, smoky BBQ sauce, and Swedish sauce.

\*Add mini hoagie rolls, parmesan cheese and red pepper flakes for an additional \$1 per person

#### Soft Pretzel Station \$4 per guest

Warm soft pretzel nuggets along with honey mustard, whole grain mustard, traditional yellow mustard and a warm cheese sauce for dipping.

\*Add mini corndogs for an additional \$2.50 per person

#### Slider Station \$4.50 per guest

Our house made beef burger sliders topped with choice of american, cheddar or pepper jack cheese, laid out for your guests with condiments of ketchup and mustard for them to use as they wish.

\*Add lettuce, tomato and onion for \$0.75

\*Add sides of sautéed mushrooms, jalapenos, & bacon for \$2

# ACTION BARS

Minimum of 50 guests. Pricing is per person and based on guaranteed guest count.  
Bars require a chef attendant at \$50 per 100 people for 1.5 hours.  
Bars must be accompanied by at least 4 other selections from the menu

## PASTA BAR

\$4.25 per guest plus martini glass rental fee

Penne pasta tossed by our chefs in their choice of marinara or alfredo sauce then topped with a selection of parmesan cheese, red pepper flakes or cracked black pepper.

- \*Add bolognese sauce and grilled chicken for \$1.50
- \*Add carbonara sauce and puttanesca sauce for \$3.50
- \*Add sausage, peppers and basil pesto for \$2.50
- \*Add toasted garlic bread for \$1

## MASHED POTATO BAR

\$4.50 per guest plus martini glass rental fee

Our house made yukon gold mashed potatoes with an arrangement of toppings to be mixed in by our chefs. Topping choices include roasted garlic, cheddar cheese, bacon and green onion.

- \*Add steamed broccoli and sour cream for \$1
- \*Add grilled chicken and roasted peppers for \$2
- \*Add house made chili and jalapeños for \$4

## MACARONI & CHEESE BAR

\$4.50 per guest plus martini glass rental fee

House made macaroni and cheese that our chef's will mix together with your choice of toppings which include onion, tomato, mushroom and ham.

- \*Add roasted pepper and parmesan cheese for \$1.50
- \*Add bacon and shredded chicken for \$4
- \*Add taco meat and pico de gallo for \$3

## GRILLED CHEESE BAR

\$4 per guest plus martini glass rental fee

Let our chef's make you a fresh grilled cheese with your choice of cheeses and fillings which include American cheese, pepper jack cheese, thinly sliced ham and hot house tomato slices.

- \*Add jalapeños 50¢
- \*Add applewood smoked bacon \$1.50
- \*Add cups of our famous tomato basil soup \$3

## QUESADILLA BAR

\$4.50 per guest

A made to order quesadilla with melted cheddar cheese filled with your choice of jalapeños, pico de gallo, and black olives. Topped with salsa and sour cream.

- \*Add grilled chicken \$1
- \*Add grilled steak \$2
- \*Add seared shrimp \$3



# PLATTERS & CARVING

## PLATTERS

Each platter serves 50 people

### Pacific Rim Vegetable Tray \$180

Garlic and soy marinated asparagus spears, bell pepper, zucchini, squash, baby carrots and mushrooms roasted and served at room temperature.

### Vegetable Crudit  \$145

Fresh hand cut garden vegetables served with our creamy roasted red pepper cream cheese dip.

### Traditional Cheese & Pepperoni Platter \$165

Bite sized pieces of swiss, pepper jack and cheddar cheese alongside pepperoni slices and hot peppers served with a spicy mustard and assorted crackers.

### Sliced Meat & Cheese Tray \$190

An assortment of corn cob smoked ham, oven roasted turkey breast and all natural roast beef with a selection of sliced cheeses served with soft hand cut rolls, house made roasted garlic aioli and honey mustard.

### Chef's Selected Seasonal Fruit & Berry Display \$225

Fresh fruit and berries to match the season served with the lodge's own sweet amaretto cream cheese dip.

### Artesian Meat & Cheese Board \$255

An assortment of chef selected meats and domestic and imported cheeses served with olives, pickled vegetables and assorted crackers.

### Gourmet Cheese Board \$260

Our chef's selection of domestic and imported cheese wedges served with fresh berries, house made raspberry and apricot jams and accompanied by assorted crackers and house baked lavash.

## DIPS

Served with assorted house baked breads, crackers & tortilla chips  
Priced per person

Spinach & Artichoke \$2.50

Sweet Onion Dip \$2.50

Creamy BLT Dip \$2.75

Salsa Roja \$2

Roasted Garlic Humus \$2.75

Guacamole \$2.50

Roasted Red Pepper Cream Cheese Dip \$2.50

## CARVING

A la carte, served with dinner rolls & butter

Carver Fee: \$50 per carving station

One carver per 100 guests suggested

### Herb-Marinated Roast Pork Loin \$280 (serves 50)

Served with choice of pineapple-cilantro salsa or honey BBQ sauce

### Oven Roasted Turkey Breast \$320 (serves 50)

Served with house made cranberry sauce or thyme infused chicken gravy

### Steamship Round \$370 (serves 70)

Served with house made red wine demi glace or creamy horseradish

### Prime Rib \$330 (serves 30)

Served with creamy horseradish or house made au jus

### Roasted Buffalo Tenderloin (market price, serves 25)

Served with red wine demi glace

### Honey Glazed Ham \$320 (serves 50)

Served with house made honey mustard or caramelized onion jam

# DINNER BUFFETS

Minimum 25 guests, All buffets include chef's choice of starch and seasonal vegetable, warm rolls, butter, iced tea, coffee and water

## THE CLEARWATER \$25 per guest

### Mixed Field Greens Salad

With cherry tomatoes, shredded carrot, sliced red onion and crisp cucumber with house made champagne vinaigrette and ranch dressing.

### Mediterranean Pasta Salad

With chef's choice of seasonal garden vegetables and fresh herbs, tossed in a house made basil balsamic vinaigrette and crumbled Feta cheese.

### Vegetable Crudit  Platter

Fresh hand cut garden vegetables served with your choice of: salsa roja, spinach and artichoke, roasted red pepper or sweet onion dip.

### Choice of One Protein:

Herb marinated roasted pork loin

Herb and garlic marinated grilled chicken breast

Roasted turkey breast served with thyme infused chicken gravy

## SAUCES Choose one per protein

### Herb-Marinated Roast Pork Loin

- Lemon Caper Beurre Blanc  
With hints of infused thyme
- Pineapple Teriyaki  
With a hint of roasted chilis
- Lemon-Rosemary Cream Sauce  
Made with fresh rosemary and whole grain mustard

### Herb & Garlic Marinated Grilled Chicken Breast

- Creamy Cordon Bleu Sauce  
Diced pieces of smoked ham in a creamy swiss cheese fondue
- Sun-Dried Tomato Cream Sauce  
Made with fresh basil
- Chesapeake (additional \$1 per guest)  
Lump crab meat and Old Bay beurre blanc

### Pan Roasted Salmon Filet

- Creamy Dill Caper Sauce  
Made with fresh dill and a hint of chablis
- Triple Citrus Glaze  
With spicy chilis and chopped citrus segments
- Herbed Truffle Butter  
A blend of fresh herbs and white truffle oil

## THE WEST FORK \$31 per guest

Choice of one of our homemade dips served with assorted house baked breads, crackers and tortilla chips.

### Mixed Field Greens Salad

With cherry tomatoes, shredded carrot, red onion and crisp cucumber with house made champagne vinaigrette and ranch dressing.

### Mediterranean Pasta Salad

With chef's choice of seasonal garden vegetables and fresh herbs, tossed in a house made basil balsamic vinaigrette and crumbled Feta cheese.

### Chef's Selected Seasonal Fruit & Berry Display

fresh fruit and berries to match the season served with The Lodge's own sweet amaretto cream cheese dip.

### Choice of Two Proteins:

Our signature chipotle-rubbed pot roast with au jus

Herb marinated roasted pork loin

Herb and garlic marinated grilled chicken breast

Roasted turkey breast served with thyme infused chicken gravy

### Choice of One Buffet Dessert

# DINNER BUFFETS

Minimum 25 guests, All buffets include chef's choice of starch and seasonal vegetable, warm rolls, butter, iced tea, coffee and water

## THE RUBY RIVER \$34 per guest

Choice of one of our homemade dips served with assorted house baked breads, crackers and tortilla chips.

### Mixed Field Greens Salad

With cherry tomatoes, shredded carrot, sliced red onion and crisp cucumber with house made champagne vinaigrette and ranch dressing.

### Tuscan Penne Pasta Salad

With fresh baby spinach, strips of red bell pepper, shaved red onion and fresh herbs tossed in fresh basil pesto and topped with parmesan cheese.

### Chef's Selected Seasonal Fruit & Berry Display

Fresh fruit and berries to match the season served with the lodge's own sweet amaretto cream cheese dip.

### Chef Selected Starch & Seasonal Vegetable

#### Choice of One Protein:

Our signature chipotle-rubbed pot roast with au jus

Herb marinated roasted pork loin

Herb and garlic marinated grilled chicken breast

Roasted turkey breast served with thyme infused chicken gravy

#### Carving Board: \$50 carving fee per 100 guests

Herb marinated roasted pork loin served with choice of pineapple-cilantro salsa or honey bbq sauce.

#### Choice of One Buffet Dessert

## RED MOUNTAIN PASS \$44 per guest

Choice of one of our homemade dips served with assorted house baked breads, crackers and tortilla chips.

### Chipotle Southwest Chicken Salad Pinwheels

### Spicy Asian Beef Skewers

With a cilantro peanut dipping sauce.

### Mixed Field Greens Salad

With cherry tomatoes, shredded carrot, sliced red onion and crisp cucumber with house made champagne vinaigrette and ranch dressing.

### Tomato Mozzarella Salad

Layered slices of fresh hot house tomatoes and mozzarella drizzled with balsamic reduction and extra virgin olive oil sitting atop mixed field greens and sprinkled with chiffonade basil.

### Chef's Selected Seasonal Fruit & Berry Display

Fresh fruit and berries to match the season served with The Lodge's own sweet amaretto cream cheese dip.

### Chef's Selected Starch & Seasonal Vegetable

#### Choice of Two Proteins:

Our signature chipotle-rubbed pot roast with au jus

Herb marinated roasted pork loin

Fresh pan roasted salmon filet

Herb and garlic marinated grilled chicken breast

Roasted turkey breast served with thyme infused chicken gravy

#### Carving Board: \$50 carving fee per 100 guests

Our special spice rubbed prime rib served with creamy horseradish or house made au jus.

#### Choice of Two Buffet Desserts

The Lodge is dedicated to crafting special menus for our banquet guests  
We are more than happy to discuss the accommodation of any requests for items which are not listed

## THE KEYSTONE \$64 per guest

Choice of one of our homemade dips served with assorted house baked breads, crackers and tortilla chips.

### Smoked Salmon

With a fresh dill cream cheese on a cucumber round.

### Thai Peanut Marinated Chicken Satay

With a sweet chili dipping sauce.

### Crispy Vegetable Spring Rolls

With a ginger-hoisin dipping sauce.

### Marinated Artichoke, Kalamata Olive, Cherry Tomato & Swiss Cheese Skewers

With an herb red wine vinaigrette drizzle.

### Classic Caesar Salad

With crisp romaine lettuce, freshly grated parmesan cheese, buttery garlic croutons and house made caesar dressing.

### Tuscan Penne Pasta Salad

With fresh baby spinach, strips of red bell pepper, shaved red onion and fresh herbs tossed in fresh basil pesto and topped with parmesan cheese.

### Chef's Selected Seasonal Fruit & Berry Display

Fresh fruit and berries to match the season served with The Lodge's own sweet amaretto cream cheese dip.

### Chef Selected Starch & Seasonal Vegetable

#### Choice of Two Proteins:

Our signature chipotle-rubbed pot roast with au jus

Pan roasted tilapia with a lobster-green chili cream sauce

Herb marinated roasted pork loin

Fresh pan roasted salmon filet

Herb and garlic marinated grilled chicken breast

Roasted turkey breast served with thyme infused chicken gravy

#### Carving Board: \$50 carving fee per 100 guests

Our special spice rubbed prime rib served with creamy horseradish or house made au jus

#### Choice of Two Buffet Desserts

## DINNER BUFFET DESSERTS

- Limoncello Mousse Bites

Drizzled with raspberry sauce.

- Rich Chocolate Tartlet

A graham cracker crust with a chocolate ganache and topped with a fresh berry.

- Warm Chocolate Cobbler

With toasted pecans, caramel & chocolate sauce.

- Warm Fruit Cobbler

Our pastry chef's selection of seasonal fruit with seasoned crumble.

- Assorted Gourmet Cookies

A selection of our house baked cookies.

- Our Signature Lodge Bars

# PLATED DINNERS

Minimum 25 guests, Select up to two dinner entrées for your guests to choose from, Includes choice of salad, chef's selection of starch and seasonal vegetable, warm rolls, butter, coffee, iced tea and water service

## SALAD SELECTIONS

### Mixed Field Greens Salad

Fresh spring mix with cherry tomatoes, shaved red onion and crisp cucumber with your choice of one of our house made dressings: ranch, honey mustard, bleu cheese, champagne vinaigrette, or balsamic vinaigrette.

### Classic Caesar

Crisp romaine lettuce and buttery-garlic croutons tossed in our house made caesar dressing and topped with a parmesan crisp.

### Caprese Salad

Sliced hot house tomato with fresh mozzarella on a bed of mixed field greens with a balsamic reduction, extra virgin olive oil and a fresh basil leaf.

### Wedge Salad.

Fresh iceberg lettuce drizzled with house made bleu cheese dressing, topped with crispy apple wood smoked bacon crumbles, crumbled bleu cheese, cherry tomatoes and house baked garlic croutons



## ENTREE SELECTIONS

Each entrée served with chef's selection of starch and seasonal vegetable

### Pan-Seared Salmon Filet \$33

Choice of triple citrus glaze or creamy dill caper sauce.

### Pan-Roasted Sea Bass \$42

Choice of lobster-green chili cream sauce or herbed truffle butter.

### Butter-Poached Lobster Tail (market price)

With herbed truffle butter and a lemon wedge.

### 6 oz Filet \$37

Choice of house made red wine veal demi glace or a bleu cheese cream sauce.

### 12 oz New York Strip \$38

Choice of house made red wine veal demi glace or a bleu cheese cream sauce.

### Our Signature Slow-Roasted Beef Pot Roast \$27

With au jus.

### Herb Marinated Roasted Pork Loin \$29

Choice of pineapple-teriyaki or rosemary-dijon cream sauce made with fresh rosemary and lemon zest.

### Wild Mushroom Stuffed Chicken Breast \$30

With a marsala wine sauce.

### Portobello Mushroom \$25

Grilled and layered with spinach, roasted peppers, red onion and topped with melted mozzarella cheese resting on a bed of marinara sauce, served with chef's choice of seasonal vegetable (starch not included).

### Herb & Garlic Marinated Grilled Chicken Breast \$27

Choice of sundried tomato cream or creamy cordon bleu sauce.

### Tenderloin & Chicken Breast \$45

A 4oz filet with house made veal demi glace in combination with a fresh baby spinach and smoked gouda stuffed chicken breast.

### Chicken & Shrimp \$42

A herb and garlic marinated grilled chicken breast with a smoky paprika cream sauce and a pepper relish accompanied by three fire roasted tiger shrimp and a fresh lemon wedge.

### Tenderloin & Lobster Tail (market price)

A bacon wrapped 6oz filet with a house made veal demi glace in combination with a 9oz lobster tail served with herbed truffle butter on the side and a fresh lemon wedge.

### Potato Gnocchi \$24

Sautéed in garlic with roasted red peppers, baby peas and asparagus tips in a saffron cream sauce.

### Tenderloin & Salmon \$47

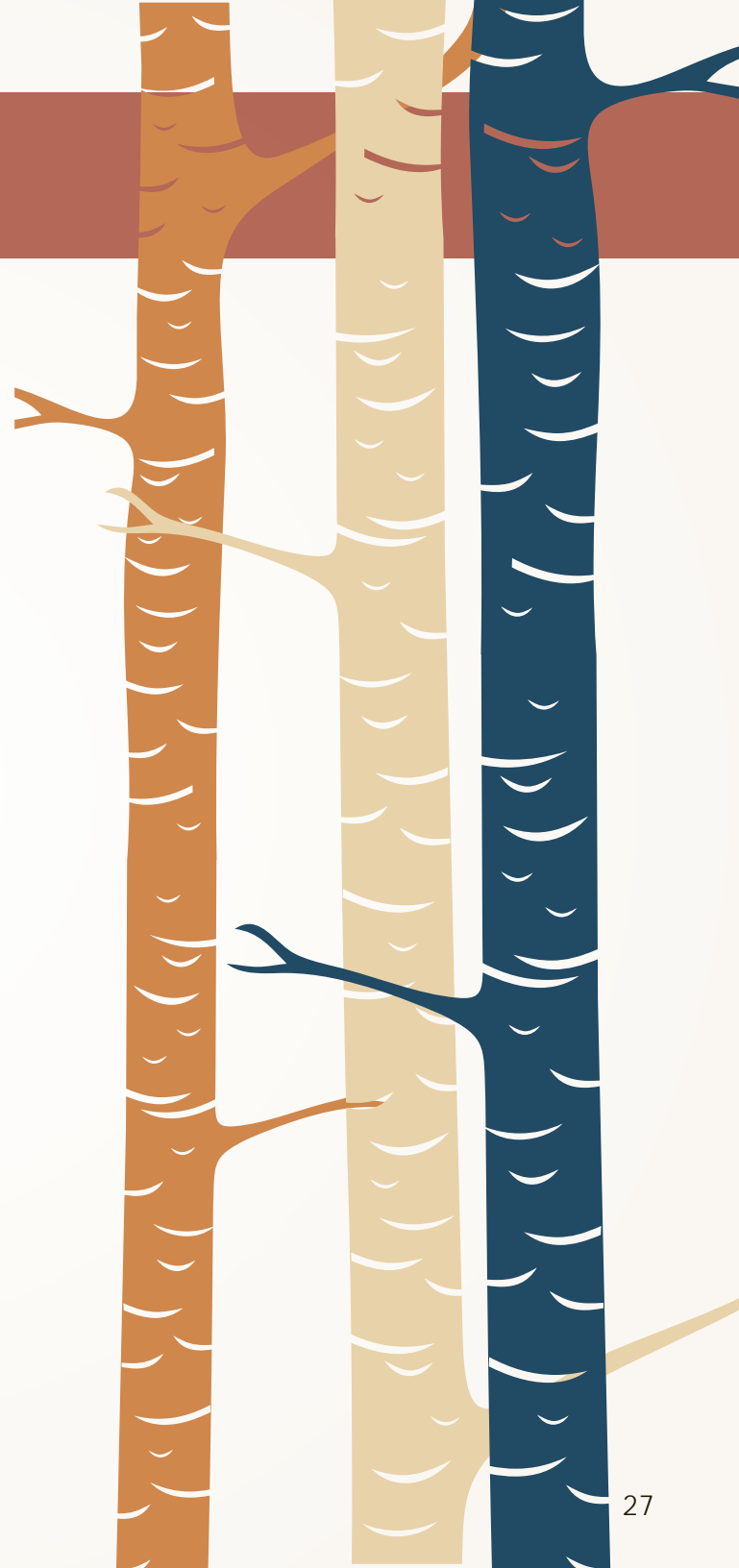
A 4oz filet with a wild mushroom demi glace served with a cedar plank salmon topped with a fresh roma tomato jam.

### Chicken & Salmon \$44

Garlic-lime marinated grilled chicken breast drizzled with a ginger hoisin glaze and paired with a chipotle rubbed salmon filet topped with fried leeks.

### Beef Wellington \$39

A tender filet with a mushroom duxelle wrapped in a fluffy puff pastry and served with a red wine demi glace.



# DESSERT BUFFETS



## TIER ONE \$12

Pick four from list below

- Chocolate dipped rice crispy treats
- Lodge bars
- Assorted selection of vanilla and chocolate cupcakes with traditional frosting and decoration
- Chocolate fudge brownies
- Pecan and butterscotch blondies
- Assorted soft baked cookies
- Tiramisu shooters with lady finger garnish
- Assorted traditional mousse shooters
- Dipped marshmallow pops
- Dipped pretzels

## TIER TWO \$14

Pick four from list below

- Chef's choice of assorted cheesecake bars with a whipped topping and mint garnish
- Pie pops with a variety of house prepared pie fillings
- Assorted mousse spoons with garnish
- Seasonal filled profiteroles with a chocolate drizzle
- Assorted cupcakes including vanilla, chocolate, red velvet and carrot cake with gourmet frostings and decorations
- Classic crème brulee spoons



## TIER THREE \$16

Pick four from list below

- Pound cake petit fours with color coordinated glaze
- Banana caramel custard trifle
- Assorted chocolate truffles
- Filled cupcakes ranging in flavors from traditional to designer with a gourmet frosting and decoration
- Chocolate covered strawberries
- Personalized colored macaroons
- Seasonal fruit kabobs
- Piña colada panna cotta with toasted coconut and lime wedge
- Madagascar vanilla bean panna cotta
- Strawberry shortcake in a martini glass
- White and dark chocolate parfaits with oreo cookie crumble
- Cake pops with personalized color coating
- Tarts: french silk, white chocolate berry, strawberry mousse, lemon meringue, coconut cream, banana cream



# PLATED & BITE-SIZE DESSERTS

## PLATED DESSERTS

Priced per person, minimum 25 guests

Individual Key Lime Pie \$7

With whipped cream and a candied lime.

Bourbon Pecan Pie \$6

With house made caramel drizzle.

Individual Chocolate Peanut Butter Mousse Pie \$7

Topped with whipped cream.

Carrot Cake \$6.50

With a sweet cream cheese frosting.

Creamy Vanilla Cheesecake \$6.50

House made with a raspberry sauce.

Triple Chocolate Mousse \$7

White chocolate, milk chocolate and dark chocolate layers of house made mousse on top of an oreo crust.

Flourless Chocolate Cake \$6

Topped with whipped cream.

Trio \$8

Choose three options from the dessert buffet tiers one or two on pages 28-29 as a plated dessert.

Caramel Apple Pie \$7

Topped with whipped cream.

## BITE-SIZED DESSERTS

Priced per person, a minimum order may apply

### Dessert Shots \$7

Select three of our homemade dessert shots:

- White chocolate mousse with an oreo crumble
- Dark chocolate mousse with a raspberry garnish
- Tiramisu
- Strawberry mousse with a toasted pistachio crumble
- Peanut butter mousse with shaved chocolate pieces

### Customized Macaroons \$4.25

House-made macaroons created to coordinate with your events color theme (not all colors are available).

### Pie Pops \$3

Select two different flavors of pie filling that will be made into a bite-sized pie and placed on a stick: raspberry, apple, peach, pumpkin and blueberry.

### Peanut Butter Mousse Spoons \$2.75

Fluffy peanut butter mousse with a crispy peanut brittle and shaved chocolate in an oriental spoon.

### Gourmet Cheesecake Bites \$3

An assortment of house made cheesecake bites.

### Truffles \$4

Milk chocolate and hazelnut and dark chocolate espresso flavors.

### Milk & Cookie Shots \$3

House baked chocolate chip cookies with a shot of ice cold milk.



Contact our Social Sales Manager at 402.434.5121

