

*Plated Dinners
at
Red Pine Lodge*



Gold Plated Menu Package

All Plated Dinner Packages at Red Pine include your choice of hors d'oeuvres or platters, one Salad, choice of Entrée, and Dessert to complete your three-course Dinner menu, Chef's selection of Starch and Vegetable, to accompany the Entrée, Rolls with Sweet Cream Butter, Sparkling Fruit Punch or Lemonade, Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Teas.

Please ask your service manager about four-course plated dinner options.

Hors d'oeuvres

Choice of Three Items Total from Platters & Hors d'oeuvres Menu

Choice of One Salad

Baby Artisan Lettuces, English Cucumbers, Grape Tomatoes, and Shredded Carrots with Choice of Dressing

Mixed Field Greens with Pear, Candied Walnuts and Balsamic Vinaigrette

Classic Caesar Salad with Garlic Croutons and Freshly Grated Parmesan

Greek Salad of Cucumbers, Tomatoes, Kalamata Olives and Feta Cheese

Baby Spinach Salad with Fresh Strawberries, Utah Goat Cheese, Toasted Pistachios, and Sweet Onion PoppySeed Vinaigrette

Choice of Two Entrees & Vegetarian Dish

Lemon Caper Chicken

Seared Chicken Breast with Lemon Bur Blanc and Parmesan Artichoke Risotto

Pancetta Chicken

Pancetta, Pine Nut and Chèvre Stuffed Chicken Breast, Smoked Tomato Purée and Parmesan Artichoke Risotto

Entrees (con't)

Pistachio Crusted Utah Trout

with Brown Butter- Caper Emulsion and Wild Rice Pilaf

Le Filet

Grilled Filet Mignon, Caramelized Shallot Demi Glacé, and Buttermilk- Yukon Gold Mashed Potatoes

Roasted Pork Loin

with Lentils and Wild Mushroom Ragout

Grilled Salmon

with Champagne Dill Butter Sauce and Wild Rice Pilaf

Cheese Ravioli

Marinated Tomatoes and Fennel, Citrus Pesto Cream

Vegetable Wellington

Seasonal roasted vegetables presented in traditional wellington style with a Smoky Tomato Sauce

Chef's Selection of

Fresh Seasonal Vegetables & Starch Rolls & Sweet Cream Butter

Custom Designed Wedding Cake

Also included

Sparkling Fruit Punch or Lemonade, Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections. Hot Chocolate and Coffee Service for return Gondola Ride

Platinum Plated Package

All Plated Dinner Packages at Red Pine include your choice of hors d'oeuvres or platters, one Salad, choice of Entrée, and Dessert to complete your three-course Dinner menu, Chef's selection of Starch and Vegetable, to accompany the Entrée, Rolls with Sweet Cream Butter, Sparkling Fruit Punch or Lemonade, Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Teas.

Please ask your service manager about four-course plated dinner options.

Hors d'oeuvres

Choice of Three Platters & Three from the Hors d'oeuvres Menu

Choice of One Salad

Baby Artisan Lettuces, English Cucumbers, Grape Tomatoes, and Shredded Carrots with Choice of Dressing

Mixed Field Greens with Pear, Candied Walnuts and Balsamic Vinaigrette

Classic Caesar Salad with Garlic Croutons and Freshly Grated Parmesan

Greek Salad of Cucumbers, Tomatoes, Kalamata Olives and Feta Cheese

Baby Spinach Salad with Fresh Strawberries, Utah Goat Cheese, Toasted Pistachios, and Sweet Onion PoppySeed Vinaigrette

Smoked Utah Trout and Baby Arugula with Grapefruit supremes, Fresh Radish, and Avocado-Lime Vinaigrette

Choice of Two Entrees Plus One Vegetarian Entree

(choose any from the list below or from the Gold Menu):

Chicken & Shrimp

Seared Free-Range Chicken Breast & Marinated Jumbo Shrimp Scampi with Parmesan Artichoke Risotto

Entrees (con't)

16oz Bone-In Rib Eye Chop

Wild Mushroom Marsala, Buttermilk- Yukon Gold Mashed Potatoes, and Grilled Asparagus

Crispy Maple Leaf Farms Duck Breast

Dried Apricot- Brandy Glaze, Caramelized Shallot- Sweet Potato Puree, and Garlic Seared Swiss chard

Dijon- Herb Crusted Rack Of Morgan Valley Lamb

Balsamic- Rosemary Demi Glace, Maple Glazed Heirloom Baby Carrots, and Root Vegetable Gratin

Grilled Mediterranean Vegetable Polenta Napoleon

Eggplant, Zucchini, Fennel, Portabella, and Red Onion with a Smoky Tomato Puree

Chef's Selection of

Fresh Seasonal Vegetables & Starch Rolls & Sweet Cream Butter

Custom Designed Wedding Cake

Symphony of Desserts: miniature fruit tart, petite cheesecakes and chocolate mousse in chocolate cups with Chef's selection of sauces.

Also included

Sparkling Fruit Punch or Lemonade, Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections. Hot Chocolate and Coffee Service for return Gondola Ride

\$55.00

per person

(1.5 hour food service time)

\$65.00

per person

(1.5 hour food service time)

Diamond Package Plated Dinner

All Plated Dinner Packages at Red Pine include your choice of hors d'oeuvres or platters, one Salad, choice of Entrée, and Dessert to complete your three-course Dinner menu, Chef's selection of Starch and Vegetable, to accompany the Entrée, Rolls with Sweet Cream Butter, Sparkling Fruit Punch or Lemonade, Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Teas.

Please ask your service manager about four-course plated dinner options.

Hors d'oeuvres

Choice of Three Platters & Three from the Hors d'oeuvres Menu

Choice of One Salad

Baby Artisan Lettuces, English Cucumbers, Grape Tomatoes, and Shredded Carrots with Choice of Dressing

Mixed Field Greens with Pear, Candied Walnuts and Balsamic Vinaigrette

Classic Caesar Salad with Garlic Croutons and Freshly Grated Parmesan

Greek Salad of Cucumbers, Tomatoes, Kalamata Olives and Feta Cheese

Baby Spinach Salad with Fresh Strawberries, Utah Goat Cheese, Toasted Pistachios, and Sweet Onion PoppySeed Vinaigrette

Smoked Utah Trout and Baby Arugula with Grapefruit supremes, Fresh Radish, and Avocado-Lime Vinaigrette

Choice of Two Entrees Plus One Vegetarian Entree

(choose any from the list below or from the Gold & Platinum Menu):

Tenderloin & Salmon

Duet of Grilled Beef Tenderloin and Oven Roasted Salmon with Yukon Gold Mashed Potatoes, Seared Broccolini, and a Black Pepper Cognac Sauce

*Upgrade the Salmon to Lobster - \$8 additional per person

Entrees (con't)

Veal Osso Buco

Root Vegetables, Creamy Parmesan Polenta, Veal- Herb Reduction, and a Pine Nut Gremolata

Morgan Valley Lamb Shank

Slow Braised with Mango Chipotle Sauce, Cumin Roasted Fingerling Potatoes, and Sweet Roasted Pepper Hash

Dungeness Crab Crusted Sea Bass

With Blood Orange Citrus Emulsion, Garlic Seared Spinach, and Ginger- Anise Seed Infused Jasmine Rice

Truffled Asparagus Risotto

with Wild Mushrooms, Fresh Herbs, and Roasted Tomatoes

Chef's Selection of

Fresh Seasonal Vegetables & Starch Rolls & Sweet Cream Butter

Custom Designed Wedding Cake

Choice of One:

Assorted Petit Fours Éclairs, & Chocolate Covered Strawberries

S 'mores Station (fire pit rental \$150++)

Candy Jar Station with Glass Jars filled with Assorted Candies in your Wedding Colors with Scoops

Also included

Sparkling Fruit Punch or Lemonade, Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections. Hot Chocolate and Coffee Service for return Gondola Ride

\$75.00
per person
(1.5 hour food service
time)