

BANQUET MENU

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CONTINENTAL BREAKFASTS

SUNRISE CONTINENTAL

Selection of Juices
Sliced Seasonal Fruit
Assorted Individual Yogurts
Assorted Muffins & Breakfast Breads
Sweet Cream Butter
Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee and Selection of Hot Teas

\$15.00 PER GUEST

ALPINE EXPRESS CONTINENTAL

Selection of Juices
Sliced Seasonal Fruit
Assorted Individual Yogurts
Assorted Dry Cereals with Milk
Variety of Breakfast Pastries
Sweet Cream Butter
Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee and Selection of Hot Teas

\$16.00 PER GUEST

GRAND SUMMIT CONTINENTAL

Selection of Juices
Sliced Seasonal Fruit
Assorted Individual Yogurts
Assorted Dry Cereals with Milk
Old Fashioned Oatmeal with Brown Sugar and Raisins
Variety of Breakfast Pastries
Sweet Cream Butter
Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee and Selection of Hot Teas

\$18.00 PER GUEST

Add to any of the above:

Toasting Station with Assorted Bagels & Individual Flavored Cream Cheeses

\$2.00 PER GUEST

A minimum order of 10 guests is required on each Continental Breakfast.

BUFFET BREAKFASTS

CLASSIC BREAKFAST BUFFET

Selection of Juices
Sliced Seasonal Fruit
Assorted Dry Cereals with Milk
Granola and Individual Yogurts
Scrambled Eggs
Smoked Bacon and Maple Sausage
Breakfast Potatoes
Assorted Breakfast Pastries
Sweet Cream Butter
Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee and Selection of Hot Teas

\$20.00 PER GUEST

COMPLETE BREAKFAST BUFFET

Selection of Juices
Sliced Seasonal Fruit
Assorted Dry Cereals with Milk
Granola and Individual Yogurts
Waffles with Strawberries, Whipped Cream
Scrambled Eggs
Smoked Bacon and Maple Sausage
Breakfast Potatoes
Assorted Breakfast Pastries
Preserves and Sweet Cream Butter
Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee and Selection of Hot Teas

\$23.00 PER GUEST

A minimum order of 25 guests is required on each Breakfast Buffet.

BUFFET BREAKFASTS

GRAND SUMMIT BUFFET

Selection of Juices
Sliced Seasonal Fruit
Assorted Dry Cereals with Milk
Granola and Individual Yogurts
Choice of: Vegetarian,
Bacon Mushroom and Onion,
Or Chicken, Black Bean and Bell Pepper Quiche
Vanilla and Cinnamon French Toast
Warm Maple Syrup
Smoked Bacon and Maple Sausage
Breakfast Potatoes
Assorted Breakfast Pastries, Muffins
Bagel Toasting Station, Cream Cheese
Preserves and Sweet Cream Butter
Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee and Selection of Hot Teas

\$29.00 PER GUEST

THE CANYONS BRUNCH

Selection of Juices
Sliced Seasonal Fruit
Assorted Dry Cereals with Milk
Granola and Individual Yogurts
Display of Domestic and Imported Cheeses with Dried Fruit
Smoked Salmon, Capers, Red Onions, Assorted Bagels and Cream Cheese
Cheese Blintzes with Wild Berries, Raspberry Coulis
Grilled Rib Eye with Herb Jus
Scrambled Eggs
Smoked Bacon and Maple Sausage
Breakfast Potatoes
Assorted Breakfast Pastries
Sweet Cream Butter
Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee and Selection of Hot Teas

\$33.00 PER GUEST

A minimum order of 25 guests is required on each Breakfast Buffet.

CONTINENTAL & BUFFET ENHANCEMENTS

OMELET STATION

Eggs and Omelets Cooked to Order

Guests Choice of: Ham, Sweet Bell Peppers, Mushrooms, Onion, Tomatoes and Cheddar Cheese

\$12.00 PER GUEST

Chef Attendant Required

\$75.00 PER HOUR PER ATTENDANT

CREPE STATION

Seasonal Fruits, Wild Berries, Fresh Whipped Cream

\$8.00 PER GUEST

Chef Attendant Recommended

Scrambled Eggs
\$3.00 PER GUEST

Smoked Bacon or Maple Sausage
\$3.00 PER GUEST

Cheese Blintzes with Raspberry Coulis
\$3.00 PER GUEST

Breakfast Burritos
Soft Flour Tortillas, Scrambled Eggs,
Cheddar Cheese, Scallions
Sweet Bell Peppers, Sour Cream and Salsa
\$5.00 EACH

Hot Oatmeal with Brown Sugar and Raisins
\$3.00 PER GUEST

Vanilla and Cinnamon French Toast with Maple
Syrup
\$4.00 PER GUEST

Western Omelet
Diced Ham, Onions, Peppers, and Cheese
\$5.00 EACH

Smoked Salmon with Bagels and Cream Cheese
\$7.00 PER GUEST

Croissants with Scrambled Eggs and Ham
\$6.00 EACH

Quiche (Vegetarian
Or Bacon, Mushroom and Onion)
\$5.00 PER GUEST

Buttermilk Biscuits Topped with Country Style Gravy
\$4.00 EACH

Belgian Waffles with Strawberries, Whipped Cream
& Maple Syrup
\$4.00 PER GUEST

All items offered as additions to Continental or Breakfast Buffets of 25 guests or more.

PLATED BREAKFAST

ACCOMPANYING YOUR BREAKFAST:

Orange Juice
Assorted Breakfast Pastries and Muffins
Preserves and Sweet Cream Butter
Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee, and Selection of Hot Teas

ENTRÉE CHOICES:

Vanilla and Cinnamon French Toast with Warm Maple Syrup
Smoked Bacon
Breakfast Potatoes
\$18.00 PER GUEST

Scrambled Eggs
Breakfast Potatoes
Served with your choice of:
Maple Link Sausage, Smoked Bacon, or Ham
\$17.00 PER GUEST

Croissant with Scrambled Eggs and Ham
Breakfast Potatoes
\$18.00 PER GUEST

Western Omelet with Diced Ham, Onions, Peppers
Breakfast Potatoes
Served with your choice of:
Maple Link Sausage, Smoked Bacon, or Ham
\$18.00 PER GUEST

Buttermilk Biscuits with Country Gravy
Scrambled Eggs with Cheddar and Fresh Scallions
Breakfast Potatoes
Served with your choice of:
Maple Link Sausage, Smoked Bacon, or Ham
\$20.00 PER GUEST

BREAK PACKAGES

ALL DAY BEVERAGE PACKAGE

For Meetings with Planned Breakfast and Lunch Only
Will be served at Breakfast, serviced during the AM Break, Lunch, and PM Break

Starbucks Coffee, Decaffeinated Coffee, & Selection of Hot Teas
Assorted Pepsi Soft Drinks and Bottled Spring Water

8 hour maximum

\$12.00 PER GUEST

HALF-DAY BEVERAGE PACKAGE

For Meetings with a planned Breakfast or Lunch
You may choose to have your break with Breakfast or Lunch, and serviced once thereafter

Starbucks Coffee, Decaffeinated Coffee, & Selection of Hot Teas
Assorted Pepsi Soft Drinks and Bottled Spring Water

4 hour maximum

\$8.00 PER GUEST

HEALTHY BREAK

Whole Seasonal Fruit
Nutri-Grain Bars, Granola Bars, and Trail Mix
Selection of Individual Juices
Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee and Selection of Hot Teas
\$13.00 PER GUEST

BUILD YOUR OWN YOGURT BAR

Vanilla Bean Yogurt
Nuts and Granola
Bowls of Assorted Fruits and Berries
Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee and Selection of Hot Teas
\$12.00 PER GUEST

A minimum order of 25 guests is required on each Break.

BREAK PACKAGES

BAGEL BREAK

Assorted Bagels, Flavored Cream Cheeses, and Toaster
Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee and Selection of Hot Teas
\$10.00 PER GUEST

HIGHLAND BREAK

House Made Scones and Croissants
Fresh Whipped Cream, Preserves, and Sweet Cream Butter
Selection of Hot Teas
\$10.00 PER GUEST

CHOCOLATE LOVERS BREAK

Chocolate Dipped Strawberries and Petite Fours
Assorted Candy Bars and Chocolate Éclairs
Chocolate Milk
Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee and Selection of Hot Teas
\$16.00 PER GUEST

HAPPY HOUR BREAK

Chips and Salsa
Bar Mix and Nuts
Buffalo Wings with Celery and Bleu Cheese Dip
Assorted Pepsi Soft Drinks and Bottled Spring Water
(Beer can be added on a consumption basis)
\$14.00 PER GUEST

AFTERNOON TEA BREAK

House Made Scones, Mini-Tea Sandwiches, Linzer Tort, and Ginger Snaps
Fresh Whipped Cream, Preserves, and Sweet Cream Butter
Selection of Hot Teas
\$12.00 PER GUEST

A minimum order of 25 guests is required on each Break.

BREAK PACKAGES

COOKIE BREAK

Chocolate Chip, Oatmeal and Peanut Butter Cookies
Double Fudge Brownies
Ice Cold Milk
Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee and Selection of Hot Teas
\$12.00 PER GUEST

THE ALL AMERICAN BREAK

Individual Boxes of Cracker Jacks
Rice Krispy Treats and Mixed Nuts
Warm Soft Pretzels with Assorted Mustards
Assorted Pepsi Soft Drinks and Bottled Spring Water
\$13.00 PER GUEST

THE ENERGY BREAK

Red Bull
Starbucks Double Shots
Chocolate Covered Espresso Beans
House Made Biscotti Dipped in Chocolate
Selection of Individual Juices
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee
Selection of Hot Teas
\$18.00 PER GUEST

THE PARFAIT BREAK

Fruit & Yogurt Parfait
Fresh Baked Croissants
Selection of Individual Juices
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee
Selection of Hot Teas
\$15.00 PER GUEST

A minimum order of 25 guests is required on each Break.

BREAK ITEMS

BEVERAGES À LA CARTE

Freshly Brewed Starbucks Coffee,
Starbucks Decaffeinated Coffee
\$44.00 PER ONE (1) \$60.00 PER TWO (2)
GALLON POT GALLON URN

Assorted Pepsi Soft Drinks and Bottled Spring
Water
\$3.00 EACH

Selection of Hot Teas
\$3.00 BAG

Individual Milk
\$3.00 EACH

Hot Chocolate, Individual Bags
\$3.00 BAG

Starbucks Double Shots
\$4.50 EACH

Hot Apple Cider with Cinnamon Sticks
\$36.00 PER GALLON

Red Bull
\$4.50 EACH

Chilled Juices:
Orange, Grapefruit, Cranberry & Apple Juices
\$20.00 PER LITER

Milk
\$10.00 PER LITER

Iced Tea
\$15.00 PER LITER

Bottled Juices
\$3.50 EACH

Lemonade
\$15.00 PER LITER

Martinelli's Sparkling Cider
\$16.00 EACH

À LA CARTE BREAK ITEMS

Bagels and Assorted Cream Cheese
\$32.00 PER DOZEN

Freshly Baked Cookies
\$28.00 PER DOZEN

Lemon and Raspberry Bars
\$24.00 PER DOZEN

House Made Biscotti –
Chocolate Dipped and Plain
\$24.00 PER DOZEN

Chocolate Petit Fours
\$24.00 PER DOZEN

Selection of Whole Fruit
\$2.00 PER PIECE

Dreamscape Bars
(Chocolate, Caramel Cookie Bar)
\$32.00 PER DOZEN

Nutri-Grain & Granola Bars
\$3.00 EACH

Popcorn
\$3.00 PER BAG

Sliced Seasonal Fruit Display
\$4.00 PER GUEST

Fresh Fruit Tart with Bavarian Cream
\$32.00 PER DOZEN

Deluxe Mixed Nuts
\$3.00 PER GUEST

Freshly Baked Scones
\$30.00 PER DOZEN

Double Fudge Brownies
\$28.00 PER DOZEN

Assorted Breakfast Pastries
\$32.00 PER DOZEN

Chocolate Éclairs
\$30.00 PER DOZEN

Chocolate Dipped Strawberries
\$30.00 PER DOZEN

Hot Pretzels with Assorted Mustard
\$24.00 PER DOZEN

Hageen Dazs, & Dove Ice Cream Bars
Healthy Choice Fruit Bars
\$5.25 EACH

Candy Bars
\$3.00 EACH

Individual Fruit Yogurt
\$3.00 EACH

Chips & Salsa
\$3.00 PER GUEST

Cracker Jacks
\$3.00 PER BOX

Pretzels and Snack Mix
\$3.00 PER GUEST

LUNCHEON ENTRÉE SELECTIONS

All Luncheon Entrées include a Mixed Green Salad with Balsamic Vinaigrette, Chef's Selection of Seasonal Vegetables, and Rolls with Sweet Cream Butter. Ice Tea or Lemonade, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Hot Tea Selections

Upgrade to a Caesar Salad
ADDITIONAL \$2 PER GUEST

Add Petite Fours during Coffee Service
ADDITIONAL \$2 PER GUEST

GRILLED RIB EYE

Whipped Potatoes and Port Reduction
\$26.00 PER GUEST

HERB RUBBED PORK LOIN

Roasted Red Potatoes and Rosemary Demi Glacé
\$23.00 PER GUEST

SEARED ATLANTIC SALMON

Blended Wild Rice and Lemon-Fennel Emulsion
\$21.00 PER GUEST

CHICKEN CORDON BLEU

Blended Wild Rice and Dijon Cream Sauce
\$19.00 PER GUEST

BRAISED BEEF BURGUNDY

Mushrooms and Skin-On Red Whipped Potatoes
\$18.00 PER GUEST

GRILLED BREAST OF CHICKEN

Lemon Caper Crème and Herb Rice
\$18.00 PER GUEST

LUNCHEON ENTRÉE SELECTIONS

GREEK CHICKEN

Herb Marinated Chicken Breast, Zucchini, Kalamata Olives,
Artichoke Hearts, Feta Cheese and
Roasted Tomato Sauce over Penne Pasta
\$18.00 PER GUEST

VEGETABLE PRIMAVERA

Pesto Cream Sauce over Fettuccini
\$18.00 PER GUEST

MANICOTTI

Filled with Herb Ricotta Cheese,
Julienne Vegetables, Roasted Tomato Coulis
\$16.00 PER GUEST

Add Shrimp and Scallop Scampi
ADDITIONAL \$5.00 PER GUEST

PLATED LIGHT LUNCH

All Light Lunches include Rolls and Butter, Freshly Brewed Iced Tea or Lemonade, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Hot Tea Selections

CHILLED NIÇOISE SALAD

Please Select One: Seared Tuna, Chicken, or Salmon
Baby Mixed Greens, Marinated Tomatoes,
Haricot Verts, Red Potatoes, Kalamata Olives,
Feta Cheese and Red Wine Vinaigrette
\$22.00 PER GUEST

VEGETABLE SANDWICH

Chilled Roasted Vegetables
Hummus Spread, Olive Tapenade, and
Extra Virgin Olive Oil, on a Ciabatta
Pasta Salad
\$15.00 PER GUEST

CANYONS CROISSANT

Smoked Turkey, Hickory Smoked Bacon, and Provolone
Honey Mustard Aioli, on a Flaky Croissant
Fresh Fruit Salad
\$14.00 PER GUEST

CAESAR SALAD

Hearts of Romaine, Garlic Caesar Dressing, Grape Tomatoes,
Shaved Parmesan Cheese and Garlic Croutons
\$12.00 PER GUEST

Grilled Chicken Breast
ADDITIONAL \$4.00

Grilled Salmon
ADDITIONAL \$6.00

LUNCHEON DESSERTS

SYMPHONY OF DESSERTS TO INCLUDE:

Miniature Fruit Tart, Petite Cheesecake, Amaretto Chocolate Mousse, and Chocolate Éclairs
\$8.00 PER GUEST

CHOCOLATE GANACHE CAKE

Crème Anglaise
\$7.00 PER GUEST

FRESH FRUIT TART

Bavarian Cream
\$7.00 PER GUEST

STRAWBERRY SHORTCAKE

Seasonal Berries and Cream
\$6.00 PER GUEST

BOURBON PECAN PIE

Chocolate & Caramel Sauce
\$6.00 PER GUEST

HOUSE-MADE TRIPLE CREAM CHEESE CAKE

Fresh Strawberries
\$6.00 PER GUEST

CARAMEL APPLE PIE

Whipped Cream & Chocolate Sauce
\$6.00 PER GUEST

BOXED LUNCH SELECTIONS

\$16.00 PER BOXED LUNCH

All Box Lunches Include a Selection of Appropriate Condiments and Utensils.
Side Dish options include Pasta Salad, Potato Salad, and Candy Bars.

**PLEASE CHOOSE FROM A VARIETY OF BEVERAGES TO ACCOMPANY YOUR BOXED LUNCHES FROM OUR
A LA CARTE BEVERAGE MENU (PAGE 10)**

SOUTHWEST GRILLED CHICKEN WRAP

Grilled Chicken, Jalapeno Jack Cheese, Guacamole
In a Spinach Tortilla Wrap
Freshly Baked Cookies
Whole Fresh Fruit
Choice of One Side Dish

ROAST BEEF & SWISS

Slow Roasted Roast Beef with Swiss Cheese, Horseradish Aioli
On a French Baguette
Freshly Baked Cookies
Whole Fresh Fruit
Choice of One Side Dish

TURKEY & PROVOLONE

Smoked Turkey Breast, Provolone Cheese, Hickory Smoked Bacon,
Pesto Aioli on Ciabatta Bread,
Freshly Baked Cookies
Whole Fresh Fruit
Choice of One Side Dish

HAM & CHEDDAR

Sliced Pit Roasted Ham, Cheddar Cheese, Honey Mustard
On a Kaiser Roll
Freshly Baked Cookies
Whole Fresh Fruit
Choice of One Side Dish

VEGETABLE SANDWICH

Chilled Roasted Vegetables
Humus Spread, Olive Tapenade,
Extra Virgin Olive Oil, on a Flaky Croissant
Freshly Baked Cookies
Whole Fresh Fruit
Choice of One Side Dish

ROLL-IN WORKING LUNCH BUFFETS

PIZZA BUFFET

Garden Salad with Balsamic Vinaigrette and Ranch Dressing
Cheese, Pepperoni, and Vegetarian Pizzas
Italian Breadsticks with Dipping Sauce
Biscotti and Cannoli

Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee, and Tea Selection
Ice Tea or Lemonade

\$22.00 PER GUEST

SALAD AND POTATO BAR

Garden Salad with Balsamic Vinaigrette and Ranch Dressing
Baked Potato Bar with Bacon, Sour Cream,
Scallions, Cheddar Cheese, Sweet Cream Butter
Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee, and Tea Selection
Ice Tea or Lemonade

\$18.00 PER GUEST

Add Soup in Bread Bowls
ADDITIONAL \$5.00 PER GUEST

SOUP AND SANDWICH BUFFET

New England Clam Chowder
Garden Salad with Balsamic Vinaigrette and Ranch Dressing
Selection of Pre-Made Sandwiches to include:
Turkey, Ham, and Roast Beef
Freshly Baked Assorted Cookies and Double Fudge Brownies
Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee, and Tea Selection
Ice Tea or Lemonade

\$24.00 PER GUEST

Add Tomato Bisque and Grilled Cheese Sandwiches
ADDITIONAL \$10.00 PER GUEST

Minimum of 15 to a Maximum of 50 Guests for each Roll-In Working Lunch Buffet

LUNCHEON BUFFETS

ALL AMERICAN BUFFET

Cole Slaw
Potato Salad with Bacon and Crumbled Bleu Cheese
Garden Tossed Salad with Ranch Dressing and Vinaigrette

Grilled Corn on the Cob with Melted Butter
Country Style Baked Beans
Grilled Hamburgers and Hot Dogs
Grilled Chicken Breast with Smokey Barbeque Sauce
Appropriate Garnishes and Condiments
Rolls with Sweet Cream Butter

Cookies and Double Fudge Brownies
Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee and Selection of Hot Teas
Ice Tea or Lemonade

\$32.00 PER GUEST

Add Baked Potato Bar with Bacon, Sour Cream, Scallions, Cheddar Cheese, Sweet Cream Butter
ADDITIONAL \$5.00 PER GUEST

ASIAN BUFFET

Chinese Noodle Salad

Steamed Rice
Garlic Snap Peas
Sesame Chicken
Sweet & Sour Pork

The Canyons Fortune Cookies and Coconut Pudding
Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee and Selection of Hot Teas
Ice Tea or Lemonade

\$28.00 PER GUEST

Personalize your Fortune Cookies
ADDITIONAL \$5.00 PER GUEST

A minimum order of 25 guests is required on each Lunch Buffet

LUNCHEON BUFFETS

THE SOUTHWESTERN FAJITA BUFFET

Bibb Lettuce, Pepitas, Jicama, Tortilla Strips, and Queso Fresco
With Orange Cumin Vinaigrette

Grilled Marinated Chicken, Onions, and Bell Peppers
Marinated Skirt Steak, Onions, and Bell Peppers
Warmed Flour Tortillas

Cilantro Lime Rice

Choice of: Refried Beans or Black Beans

Tri-Colored Tortilla Chips with Roasted Tomato Salsa
Shredded Lettuce, Jalapeno Peppers, Sour Cream,
Guacamole, Salsa, and Queso Fresco

Southwestern Flan

Warm Churros with Cinnamon and Powdered Sugar

Freshly Brewed Starbucks Coffee,

Decaffeinated Coffee and Selection of Hot Teas

Ice Tea or Lemonade

\$30.00 PER GUEST

Add Marinated Shrimp Fajitas

ADDITIONAL \$5 PER GUEST

CAJUN BUFFET

Mixed Greens with Rémoulade Dressing

Okra Gumbo with Andouille Sausage

Chicken Jambalaya with Steamed White Rice

Blackened Chicken with Red Beans

Cornbread with Cayenne Butter

Chocolate Eclairs and Pecan Pie

Freshly Brewed Starbucks Coffee,

Decaffeinated Coffee and Selection of Hot Teas

Ice Tea or Lemonade

\$28.00 PER GUEST

A minimum order of 25 guests is required on each Lunch Buffet

LUNCHEON BUFFETS

BIT O' ITALY BUFFET

Minestrone Soup
Caesar Salad
Caprese Salad with Fresh Mozzarella, Olive Oil, and Balsamic Reduction

Vegetable Ratatouille
Cheese Manicotti with Roasted Tomato Coulis
Chicken Parmesan
Meat Lasagna
Italian Breadsticks

Tiramisu, Cannoli, and Biscotti
Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee and Selection of Hot Teas
Ice Tea or Lemonade

\$32.00 PER GUEST

THE HOME-STYLE BUFFET

Mixed Green Salad with Balsamic Vinaigrette
Fresh Seasonal Fruit Salad with Wild Berries

Sliced, Roasted Turkey Breast, Pan Gravy and Cranberry-Orange Relish
Sliced, Pit Roasted Ham and Red Eye Gravy
Sage Stuffing
Smashed Red Potatoes
Maple Glazed Carrots and Green Beans Almandine
Cornbread

Apple Pie, Pecan Pie, and Fruit Cobbler
Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee and Selection of Hot Teas
Ice Tea or Lemonade

\$30.00 PER GUEST

A minimum order of 25 guests is required on each Lunch Buffet

LUNCHEON BUFFETS

THE CANYONS BUFFET

Wild Game Chili

Please Select any Two Salads:

Mixed Green Salad with Balsamic Vinaigrette
Caesar Salad, Grated Parmesan, Garlic Croutons, and Caesar Dressing
Fresh Seasonal Fruit Salad with Wild Berries
Greek Salad of Cucumbers, Tomatoes, Kalamata Olives, and Feta Cheese
Potato Salad with Bacon and Crumbled Bleu Cheese
Couscous Salad with Asparagus and Roasted Peppers

Please Select Your Entrées:

Oven-Roasted Atlantic Salmon with Sun-Dried Tomato Pesto Crust
Grilled Chicken Breast with Lemon Caper Cream
Roasted Rosemary Rubbed Pork Loin with Dijon Demi Glacé
Beef Burgundy with Mushrooms and Skin-On Red Whipped Potatoes
Cheese Manicotti with Roasted Tomato Coulis

Chef's Selection of Starch and Seasonal Mixed Vegetables

Chefs Selection of Assorted Desserts
Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee and Selection of Hot Teas
Ice Tea or Lemonade

Two Entrées \$29

Three Entrées \$32

Four Entrées \$35

A minimum order of 25 guests is required on each Lunch Buffet

LUNCHEON BUFFETS

THE DELI BUFFET

Garden Salad with Balsamic Vinaigrette and Ranch Dressing
Fresh Seasonal Fruit Salad with Wild Berries
Pasta Salad with Shredded Carrots, Bell Peppers, Mushrooms, and Scallions

Selection of Sliced Deli Meats
Sliced Domestic Cheeses
Sliced Tomato, Lettuce, Red Onions, and Dill Pickle Spears
Mustard, Mayonnaise, and Butter

Freshly Baked Assorted Cookies and Double Fudge Brownies
Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee and Selection of Hot Teas
Ice Tea or Lemonade

\$25.00 PER GUEST

THE EXECUTIVE DELI BUFFET

Mixed Green Salad with Balsamic Vinaigrette or Ranch Dressing
Mediterranean Couscous Salad with Fresh Seafood

Selection of Deli Sliced Oven Roasted Turkey, Beef Tenderloin, Pastrami, Salami
Sliced Imported Cheeses
Sliced Tomato, Lettuce, Red Onions, and Dill Pickle Spears
Mustard, Mayonnaise, and Butter
Marinated Olives and Peppers
Hot Marinated Grilled Chicken Breast

Assorted French Pastries: Petite Fours, Mini Fruit Tart, Cheesecake, and Chocolate Cake
Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee and Selection of Hot Teas
Ice Tea or Lemonade

\$30.00 PER GUEST

A minimum order of 25 guests is required on each Lunch Buffet

PLATED DINNERS

Choose a Salad, Entrée, and Dessert to complete your three-course Dinner menu.
Includes Rolls with Sweet Cream Butter, Ice Tea or Lemonade, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Selection of Hot Teas

You may want to consider an Appetizer or a Soup to upgrade to a four-course Dinner.

SALADS

Hearts of Romaine, Garlic Croutons, Parmesan, and Caesar Dressing
Baby Spinach, Bleu Cheese, Candied Walnuts, and Roasted Pear with Lemon Vinaigrette
Baby Greens, Napa Cabbage, Shiitake Mushrooms, and Marinated Tomatoes with Sesame Vinaigrette
Mixed Greens, Endive, English Cucumber, and Grape Tomatoes with Choice of Vinaigrette

APPETIZERS

Chilled Shrimp Cocktail with Tomato Horseradish Sauce
\$6.00 PER GUEST

Seared Crab Cakes with Sweet Corn Cream
\$5.00 PER GUEST

Sesame Salmon Cake, Asian Slaw, and Wasabi Cream
\$5.00 PER GUEST

Eggplant, Squash, and Tomato Ragout over Grilled Polenta
\$5.00 PER GUEST

Lamb Chop over Couscous with Sweet Balsamic Reduction
\$6.00 PER GUEST

SOUP

A Maximum of 300 guests is permitted
ADDITIONAL \$7.00 PER GUEST

Miso Soup with Scallions
Lobster Bisque with Tobiko Caviar
Butternut Squash Bisque with Crème Fraîche
Roasted Tomato Bisque with Basil Pesto
Cream of Forest Mushroom with Asparagus

DINNER ENTREE SELECTIONS

SURF & TURF

Grilled Beef Tenderloin, Port Wine Reduction
Lobster Tail, Citrus Butter
Basil Pesto Whipped Potatoes
\$54.00 PER GUEST

TENDERLOIN & SALMON

Duet of Grilled Beef Tenderloin, Port Reduction
Oven Roasted Salmon, Lemon Caper Cream
Purple Potato Purée
\$42.00 PER GUEST

CHICKEN & MAHI MAHI

Grilled Mahi Mahi and Marinated Chicken Breast
Mango Salsa, Cilantro Coconut Rice
\$42.00 PER GUEST

LE FILET

Grilled Filet Mignon, Caramelized Shallot Demi Glacé
Roasted Garlic Whipped Potatoes
\$40.00 PER GUEST

CHICKEN & SHRIMP

Seared Chicken Breast & Marinated Jumbo Shrimp Scampi
Mushroom Ragout, Herb Blended Rice
\$36.00 PER GUEST

16 OZ GRILLED RIB EYE CHOP

Green Pepper-Corn Brandy Cream
Roasted Fingerling Potatoes
\$40.00 PER GUEST

THE CHICKEN CAPER

Seared Chicken Breast, Lemon Caper Cream
Herb Risotto
\$35.00 PER GUEST

DINNER ENTREE SELECTIONS

VENISON OSSO BUCO

Root Vegetables, Skin-On Red Mashed Potatoes
\$35.00 PER GUEST

MARINATED GRILLED MAHI MAHI

Orange-Vanilla Beurre Blanc, Fluffy Herb Rice
\$35.00 PER GUEST

ROASTED ROSEMARY CRUSTED PORK LOIN

Dried Cherry Chutney, Curried Couscous
\$34.00 PER GUEST

MISO-RUBBED SALMON

Ponzu-Ginger Glaze, Soy Fried Rice
\$32.00 PER GUEST

GRILLED RACK OF LAMB

Rosemary Reduction, Potato Purée
\$32.00 PER GUEST

PANCETTA CHICKEN

Pancetta, Pine Nut and Chèvre Stuffed Chicken Breast,
Smoked Tomato Purée, Wild Rice Blend
\$30.00 PER GUEST

PORCINI RAVIOLI

Seasonal Vegetable Ragout
Roasted Tomato Coulis
\$28.00 PER GUEST

VEGETABLE STRATA

Layered Grilled Polenta and Vegetables
Smoked Tomato Purée
\$25.00 PER GUEST

DINNER DESSERTS

FRESH FRUIT TART

Crème Anglaise

CHOCOLATE DELIGHT

Chocolate Cup Filled with Chocolate Mousse,
Sponge Cake and Fresh Fruits

CHOCOLATE TRUFFLE CAKE

Raspberry Coulis

DARK CHOCOLATE PYRAMID

Filled with a Milk Chocolate Mousse and Hazelnut Crème

HOUSE-MADE TRIPLE-CREAM CHEESECAKE

Strawberries

SYMPHONY OF DESSERTS TO INCLUDE:

Miniature Fruit Tart, Petite Cheesecake & Chocolate Mousse in Chocolate Cup
With Chefs Selection of Sauces
ADDITIONAL \$3.00 PER GUEST

DINNER BUFFET

THE INTERNATIONAL BUFFET

American Station

Tossed Green Garden Salad,
Ranch Dressing & Red Wine Vinaigrette
Grilled Rib Eye
Roasted Potatoes
Apple Pie

Asian Station

Lettuce Wrap Station – Thai Style
Vegetarian Spring Rolls
Coconut Jasmine Rice
Green Curry Chicken

Italian Station

Antipasto Platter including Marinated Vegetables and Cured Meats
Domestic & Imported Cheese
Spinach Ravioli, Garlic Tomato Cream

French Station

Assorted French Pastries & Desserts

Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee and Selection of Hot Teas
Ice Tea or Lemonade

\$54.00 PER GUEST

A minimum order of 25 guests is required on each Dinner Buffet

DINNER BUFFET

EASY STREET BUFFET

Cucumber and Onion Salad, White Wine Vinaigrette
Mixed Greens, Rémolade Dressing
Okra Gumbo with Andouille Sausage

Crawfish Etouffée
Chicken Jambalaya with Steamed White Rice
Blackened Chicken with Braised Greens
Corn-breaded Catfish with Hushpuppies
Cornbread with Cayenne Butter

Bread Pudding with Rum Raisin Glaze
Bourbon Chocolate Pecan Pie

Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee and Selection of Hot Teas
Ice Tea or Lemonade

\$38.00 PER GUEST

ASIAN

Chinese Sesame Chicken Salad
Chinese Noodle Salad
Lettuce Wrap Station

Coconut Jasmine Rice
Stir Fried Vegetables
Thai Green Curry Chicken with Cashews
Vietnamese Teriyaki Tenderloin and Caramelized Onions

The Canyons Fortune Cookies,
Coconut Mousse Pudding, and Grilled Pineapple
Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee and Selection of Hot Teas
Ice Tea or Lemonade

\$38.00 PER GUEST

Coconut Curry Shrimp
ADDITIONAL \$5.00 PER GUEST

Personalize Your Fortune Cookies
ADDITIONAL \$5.00 PER GUEST

A minimum order of 25 guests is required on each Dinner Buffet

DINNER BUFFET

THE TUSCANY BUFFET

Minestrone Soup
Roasted Garlic Caesar Salad

Antipasto Platter including Marinated Vegetables, Cured Meats
Domestic & Imported Cheese

Vegetable Ratatouille
Cheese Manicotti with Roasted Tomato Coulis
Meat Lasagna with Parmesan Tomato Crust
Grilled Chicken Breast Piccata
Roasted Pork Loin, Lentils, Tomato & Mushroom Ragout

Italian Breadsticks

Biscotti, Tiramisu, and Cannoli

Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee and Selection of Hot Teas
Ice Tea or Lemonade

\$40.00 PER GUEST

BAVARIAN BUFFET

Field Greens with Apple Cider Vinaigrette
German Potato Salad

Herb Spaetzle
Roasted Potatoes
Assorted Bratwursts
Sauerkraut and Gourmet Mustard
Freshly Baked Buns
Chicken Schnitzel with Forest Mushroom Ragout
Sauerbraten
Brötchen and Sweet Cream Butter

Chocolate Cup with Bavarian Cream, Strudel, and Linzer Torte

Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee and Selection of Hot Teas
Ice Tea or Lemonade

\$42.00 PER GUEST

A minimum order of 25 guests is required on each Dinner Buffet

DINNER BUFFET

ROCKY MOUNTAIN BAR-B-CUE

Tossed Garden Salad with Selection of Dressings
Seasonal Fruit Salad with Wild Berries
Potato Salad with Bacon and Crumbled Bleu Cheese

Foil Wrapped Baked Potatoes
Corn on the Cob with Melted Butter
Grilled Chicken with Sage Veloute
Spare Ribs with a Chipotle Bar-B-Cue Sauce
Grilled Rib-Eye with Caramelized Onion Demi Glacé

Jalapeño Cornbread & Honey Butter

Assorted Fruit Cobblers, Apple, and Pecan Pies

Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee and Selection of Hot Teas
Ice Tea or Lemonade

\$40 PER GUEST

Move Outside with a Live Grill Station
ADDITIONAL \$200.00 PER STATION
(ADDITIONAL CHARGES MAY APPLY, BASED ON AVAILABILITY)

Chef Attendant Required

\$75.00 PER HOUR PER ATTENDANT

A minimum order of 25 guests is required on each Dinner Buffet

DINNER BUFFET

THE GRAND SUMMIT BUFFET

Soup of the Day

Please Select any Two Salads:

Mixed Green Salad with Pear, Candied Walnuts, and Selection of Vinaigrettes
Roasted Garlic Caesar Salad
Orzo Pasta with Pesto Shrimp
Cucumber, Tomato, and Kalamata Olive Salad
Potato Salad with Bacon and Crumbled Bleu Cheese
Chinese Noodle Salad
Grilled Asparagus and Couscous Salad

Please Select any Entrée:

Cheese Manicotti with Roasted Tomato Coulis
Chicken Parmesan
Grilled Chicken Breast Piccata
Pistachio Crusted Trout with Fennel Emulsion
Roasted Pork Loin with Lentils and Wild Mushroom Ragout
Braised Beef Burgundy with Skin-On Red Whipped Potatoes
Grilled Rib Eye with Caramelized Onion Demi Glacé

Chef's Selection of Starch and Seasonal Vegetable Medley
Assorted Desserts
Freshly Baked Rolls & Sweet Cream Butter

Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee and Selection of Hot Teas
Ice Tea or Lemonade

\$36.00 - TWO ENTREES

\$39.00 - THREE ENTREES

\$42.00 - FOUR ENTREES

A minimum order of 25 guests is required on each Dinner Buffet

RECEPTION

COLD HORS D'OEUVRES

(Minimum order of 50 Pieces)

Chilled Crab Claws with Lemon & Cocktail Sauce	\$5
Chilled Gulf Shrimp with Cocktail Sauce	\$4
Potato Pancake, Crème Fraîche, with Caviar	\$5
Smoked Duck with Mango in a Savory Tart	\$4
Cambozola Cream Cheese on Endive with Candied Pecan	\$4
Goat Cheese in a Mini Tart Shell with Sun-Dried Tomatoes	\$4
Avocado & Crabmeat Barquette	\$4
Deviled Egg with Spanish Paprika	\$3
Cucumber Rounds with Smoked Salmon Mousse and Tobiko Caviar	\$3
Tomato Bruschetta with Olive Oil and Fresh Basil	\$3

ELEGANT HORS D'OEUVRES

(Minimum order of 50 Pieces)

Lobster Ceviche with Avocado and Truffle Corn Salsa	\$6
Tuna Tartar with Wasabi Aioli and Pickled Ginger	\$6
Duck Confit with Orange Fennel Relish	\$5

HOT HORS D'OEUVRES

(Minimum order of 50 Pieces)

Crab Cakes with Cucumber Dill Sauce	\$4
Beef Kebab with Teriyaki Glaze	\$4
Coconut Shrimp with Chili Mango Sauce	\$4
Italian Sausage Stuffed Mushrooms	\$3
Scallops Wrapped in Bacon with Maple Glaze	\$3
Petite Beef Wellington	\$4
Parmesan Artichoke Hearts with Dijon Mustard Sauce	\$3
Steamed Pot Stickers with Soy-Ginger Sauce	\$3
Vegetable Spring Rolls with Sweet & Sour Dipping Sauce	\$3
Duck Spring Rolls with Orange-Chili Dipping Sauce	\$4
Green Chile Quesadilla with Sour Cream & Salsa	\$3
Spanakopita	\$3
Assorted Gourmet Mini Pizza	\$4
Thai Shrimp Purse with Chili Dipping Sauce	\$3
Mini Chicken Cordon Bleu	\$4

DISPLAYS

Each Display is prepared to serve 25 Guests

Domestic and Imported Cheese Platter with
Seasonal Fruit & Candied Nuts with Crackers &
Sliced Bread

\$150.00 PER PLATTER

Antipasto with Marinated Vegetables, Cured Meats

\$110.00 PER PLATTER

Fresh Vegetable Crudités with Ranch Dressing

\$100.00 PER PLATTER

Fresh Seasonal Fruit Chocolate Dipping Sauce

\$100.00 PER PLATTER

Smoked Salmon with Capers, Onions, Crème
Fraîche

\$160.00 PER PLATTER

Heirloom Tomatoes, Basil, Fresh Mozzarella, Extra
Virgin Olive Oil, Balsamic Reduction

\$90.00 PER PLATTER

Baked Brie En Croûte stuffed with Toasted Almonds
Garnished with Dried Fruit

\$90.00 PER PLATTER

Humus Drizzled with Extra Virgin Olive Oil, Greek
Olives, Sun-Dried Tomatoes and Grilled Pita Bread

\$75.00 PER PLATTER

Freshly Rolled Sushi,
Pickled Ginger, Soy Sauce, & Wasabi
(3 pieces per person)

\$325.00 PER PLATTER

FROM THE CARVERY

All Carvery Items served with Silver Dollar Rolls and Sweet Cream Butter

Chef Attendant Required

\$75.00 PER HOUR PER ATTENDANT

HERB CRUSTED SLOW ROAST PRIME RIB

Creamed Horseradish and Au Jus

(Serves 30-40)

\$325.00 PER PRIME RIB

SEARED BEEF TENDERLOIN

Roasted Shallot & Garlic Demi Glacé

(Serves 20-25)

\$300.00 PER TENDERLOIN

ROASTED NEW ZEALAND LEG OF LAMB

Rosemary-Mint Infused Demi Glacé

(Serves 20-25)

\$200.00 PER LEG OF LAMB

HONEY GLAZED BAKED HAM

Dijon & Whole Grain Mustard

(Serves 40-50)

\$200.00 PER PRIME RIB

OVEN ROASTED WHOLE TURKEY

Orange-Cranberry Chutney & Pan Gravy

(Serves 30-40)

\$175.00 PER TURKEY

GARLIC STUDDERED BARON OF BEEF

Sage-Burgundy Au Jus

(Serves 150)

\$575.00 PER BARON

ACTION STATIONS

SEAFOOD SCAMPI STATION

Black Tiger Shrimp, Bay Scallops, Fresh Salmon
Linguine

\$15.00 PER GUEST

Chef Attendant Recommended

STIR FRY STATION

Beef Sirloin, Chicken Breast Stir Fried with Vegetables, Steamed Rice

\$13.00 PER GUEST

Chef Attendant Recommended

CHEESE FONDUE STATION

Emmenthaler & Riesling Cheese Fondue
Vegetables and Fresh Bread

\$10.00 PER GUEST

PASTA STATION

Tortellini, Penne & Farfalle Pasta with Fresh Vegetables
Three Cheese Alfredo Sauce, Herb Marinara Sauce
Italian Bread Sticks

\$13.00 PER GUEST

Chef Attendant Recommended

CAESAR SALAD STATION

Hearts of Romaine, Shaved Parmesan Cheese, Herb Croutons
Grilled Chicken, Anchovies, Lemon Garlic Dressing

\$12.00 PER GUEST

Chef Attendant Recommended

CHOCOLATE FONDUE STATION

Godiva Chocolate Fondue
Fresh Fruit & Pound Cake

\$12.00 PER GUEST

PIE & CAKE STATION

Assortment of Pies and Cakes to include: Apple,
Pecan & Blueberry Pie, and Chocolate Cake

\$12.00 PER GUEST

BANANAS FOSTER CREPE STATION

Bananas Sautéed in Butter, Dark Rum and Brown
Sugar over Vanilla Bean Whipped Cream Stuffed
Crepes

\$13.00 PER GUEST

Chef Attendant Required

\$75.00 PER HOUR PER ATTENDANT

Ice Cream Available with this Station

Additional \$2.00 Per Guest

\$75.00 PER HOUR PER ATTENDANT

Stations are designed for Two Hours of Service, 25 Person Minimum

BANQUET BAR SERVICES

Bartender Fees \$20.00 per hour with a 3 Hour Minimum

	Hosted (Plus Tax & Gratuity)	Cash Basis (Includes Tax & Gratuity)
Cordials	\$7.00 per drink	\$8.00 per drink
Premium Cocktail	\$6.00 per drink	\$7.00 per drink
Call Cocktail	\$5.00 per drink	\$6.00 per drink
House Wine: Chardonnay, Cabernet Sauvignon	\$30.00 per bottle	\$6.00 per glass
House Champagne	\$33.00 per bottle	\$6.00 per glass
Imported Beer	\$5.00 per glass	\$6.00 per glass
Domestic Beer	\$4.00 per glass	\$5.00 per glass
Assorted Juices	\$2.50 per drink	\$3.00 per drink
Bottled Spring Water	\$3.00 per drink	\$3.50 per drink
Assorted Soft Drinks	\$3.00 per drink	\$3.50 per drink

Premium Brands:

Stolichnaya Vodka, Tanqueray Gin, J. Cuervo 1800 Tequila, Jack Daniel's Bourbon, Dewar's White Label Scotch & Canadian Club Whiskey

Call Brands:

Smirnoff Vodka, Beefeater Gin, J. Cuervo Especial Tequila, Bacardi Silver Rum, Jim Beam Whiskey, J&B Rare Scotch, Seagrams 7 Whiskey & Christian Brothers Brandy

Cordials:

Courvoisier VS Cognac, Graham's Six Grapes Port, Kahlua, Bailey's Irish Cream, Romana Sambuca, Drambuie, Grand Marnier, Amaretto & B&B

Imported & Microbrewery Beers:

Heineken, Corona Light, Amstel Light, and Cutthroat Pale Ale

Domestic Beers:

Budweiser & Bud Light

Please inquire about special liquor service at Red Pine Lodge or The Forum.