



WEDDING MENUS 2020



PASSED APPETIZERS

Passed or displayed.

Priced per piece, 30 piece minimum, sold in 10 piece increments

COLD

CURRIED CHICKEN SALAD CUCUMBER CUP | \$4
organic chicken salad, currants and golden raisins

WATERMELON BITES | \$4
feta, julienne mint and balsamic gastrique drizzle

BLACK BEAN CRISP CORN CUP | \$4
fire roasted tomato, cotija cheese

GRAPE AND POINT REYES BLUE CHEESE | \$4
candied pecans and belgian endive

ASSORTED CROSTINI | \$4
wild mushroom with fresh herbs
tomato caper and basil
caramelized onion and tapenade

AHI TUNA POKE | \$5
crispy wonton, nori sauce

SEARED RARE TENDERLOIN OF BEEF | \$5
toasted garlic crostini, garlic herb cream cheese

GRILLED SHRIMP LOLLIE | \$5
marinated shrimp skewer with chipotle aioli

SCOTTISH SMOKED SALMON ON ROSEMARY ROASTED GARLIC FOCACCIA | \$5
mascarpone, red onion and capers

SHRIMP CEVICHE IN CRISP CORN CUP | \$5
tomato, green onion, jalapeño



PASSED APPETIZERS

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HOT

HOUSEMADE SPANAKOPITA | \$4
goat cheese, spinach and flaky filo

CRISPY POLENTA | \$4
sundried tomato tapenade

SESAME GINGER CHICKEN SATAY | \$4
sweet chili sauce

ROASTED PORTABELLA SKEWERS | \$4
with rosemary aioli

QUESADILLAS | \$4
Sonoma goat cheese, sundried tomato and cilantro

ARANCINI BALLS | \$4
stuffed with risotto, fontina cheese, dusted with parmesan and fresh parsley

ASPARAGUS SPEARS | \$5
wrapped in Sonoma goat cheese and prosciutto

VEAL AND PORK MEATBALL | \$5
marinara and fresh basil

GRILLED BLACK MISSION FIGS | \$5
stuffed with gorgonzola, wrapped with smoked prosciutto on arugula with balsamic gastric

APPLEWOOD SMOKED BACON WRAPPED SCALLOPS | \$6

PETIT DUNGENESS CRAB CAKE | \$6
chipotle aioli



Customize your event by adding the following items:

PLATTERS

Priced per person, minimum of 30 people

GARLICKY HUMMUS WITH PITA CHIPS AND VEGETABLES | \$5

CRUDITÉS | \$5

grilled vegetables with chipotle aioli

FRESH SEASONAL SLICED FRUIT | \$6

CHEESE AND CHARCUTERIE BOARD | \$12

assorted cured meats, artisan cheeses, olives, dried fruit, nuts, caper berries, cornichons, mustard and assorted crackers

SLIDER STATIONS

Priced per person, 30 piece minimum sold in 10 piece increments

BEEF WITH SHARP NY CHEDDAR | \$5

PULLED PORK WITH ASAIN BBQ SAUCE | \$5

AHI TUNA WITH SESAME, GINGER AND SAMBAL | \$5

FRIED CHICKEN WITH LEMON AIOLI | \$5

PORTABELLO | \$4

ADD

AU GRATIN MAC AND CHEESE | \$4/person

CLASSIC FRENCH FRIES, SWEET POTATO FRIES OR GARLIC FRIES | \$4/person

ketchup, ranch or chipotle aioli

BOWLS OF PRETZELS AND NUTS | \$3/person



ASPEN MENU

Vegetarian options upon request.
Can be served buffet, plated or family style.
For plated or family style option, there is a \$4 per person surcharge.

PASSED APPETIZERS

QUESADILLAS | Sonoma goat cheese, sundried tomato and cilantro
ARANCINI BALLS | stuffed with risotto, fontina cheese, dusted with parmesan and fresh parsley

SALADS

Choice of two

SEASONAL GREEN SALAD | cucumber, carrot, toy box tomato and sherry vinaigrette
CAESAR SALAD | romaine, garlic croutons and creamy caesar dressing
PENNE PASTA SALAD | toy box tomato, calamata olive, green onion, fresh basil, extra virgin olive oil and balsamic vinegar
LODGE CHOPPED SALAD | organic greens, hearts of palm, red onion, cucumber, toy box tomato, kalamata olive, feta cheese, basil vinaigrette

ENTRÉES

Choice of two

ROASTED ORGANIC FREE RANGE CHICKEN BREAST
ASIAN GLAZED NATURAL SALMON
ROASTED HONEY MUSTARD GLAZED PORK LOIN

SIDES

Choice of two

whipped potatoes, lemon orzo, creamy parmesan polenta, au gratin potatoes, roasted fingerling potatoes, grilled asparagus, glazed carrots, or roasted cauliflower

\$62.95 per person

fresh artisan bread and butter included
dessert options available for an additional charge



ALPENGLOW MENU

Vegetarian options upon request.
Can be served buffet, plated or family style.
For plated or family style option, there is a \$4 per person surcharge.

PASSED APPETIZERS

ASSORTED CROSTINI | wild mushroom with fresh herbs, tomato caper and basil, caramelized onion and tapenade
GRILLED SHRIMP LOLLIE | marinated shrimp skewer with chipotle aioli

SALADS

Choice of two

SEASONAL GREEN SALAD | cucumber, carrot, toy box tomato and sherry vinaigrette
CAESAR SALAD | romaine, garlic croutons and creamy caesar dressing
ARUGULA SALAD | baby beets, candied pecans, orange sections, Sonoma goat cheese, blood orange vinaigrette
WATERMELON AND ARUGULA SALAD | with calamata olive, feta cheese, olive oil and fresh lime
MIXED GRAIN AND KALE SALAD | with lemon dressing

ENTRÉES

Choice of two

ROASTED ORGANIC FREE RANGE CHICKEN BREAST | stuffed with herbs, goat cheese, smoked prosciutto
ASIAN GLAZED NATURAL SALMON
WILD ALASKAN HALIBUT (seasonal)
GRILLED TEQUILA LIME TRI-TIP

SIDES

Choice of two

whipped potatoes, lemon orzo, creamy parmesan polenta, au gratin potatoes, roasted fingerling potatoes,
grilled asparagus, glazed carrots, or roasted cauliflower

\$67.95 per person

fresh artisan bread and butter included
dessert options available for an additional charge



EUER VALLEY PLATED DINNER OPTIONS

PASSED APPETIZERS

SEARED RARE TENDERLOIN OF BEEF | on toasted garlic crostini with garlic herb cream cheese

AHI TUNA POKE | on crispy wonton with nori sauce

PETIT CRAB CAKES | with chipotle aioli

SALAD

Choice of one

SEASONAL GREEN SALAD | cucumber, carrot, toy box tomato and sherry vinaigrette

CAESAR SALAD | romaine, garlic croutons and creamy caesar dressing

LODGE CHOPPED SALAD | organic greens, hearts of palm, red onion, cucumber,
toy box tomato, kalamata olive, feta cheese, basil vinaigrette

BEEFSTEAK TOMATO, MOZZARELLA AND BASIL SALAD | olive oil, balsamic vinegar

WATERMELON AND ARUGULA SALAD | with kalamata olive, feta cheese, olive oil and fresh lime

ENTRÉES

Choice of two

CALIFORNIA SEABASS | salsa verde | \$68.95

PAN ROASTED SWORDFISH | with lemon caper meunière sauce | \$68.95

GRILLED ANGUS RIB EYE STEAK | \$70.95

ANGUS NATURAL PETIT FILET | \$75.95

ROAST COLORADO RACK OF LAMB | with rosemary lamb demi | \$80.95

SIDES

Choice of two

whipped potatoes, lemon orzo, creamy parmesan polenta, au gratin potatoes, roasted fingerling potatoes,

grilled asparagus, glazed carrots, or roasted cauliflower

fresh artisan bread and butter included

dessert options available for an additional charge



DESSERT OFFERINGS

DESSERT STATION

Choose from the following to create your custom dessert station. All served in bite size portions.
Priced by the piece with a minimum of (30) pieces per each variety.

LEMON POUND CAKE | \$4

CHEESECAKE | \$4

CARROT CAKE | \$4

MINI CHOCOLATE CHIP AND OATMEAL RAISIN COOKIES | \$3

CHOCOLATE MOUSSE WITH MINT CHANTILLY CREAM | \$5

ASSORTED CLASSIC PETIT FOURS | \$5

S'MORES STATION

Honey graham crackers, Herehey's chocolate, marshmallows | \$8

PLATED DESSERTS

Choice of one

SUSIE'S BROWNIE WITH VANILLA ICE CREAM AND VAHLRONA CHOCOLATE SAUCE | \$5.95

CHOCOLATE, NEW YORK OR LEMON CHEESECAKE | \$6.95

CHOCOLATE SOUFFLÉ CAKE WITH VAHLRONA CHOCOLATE SAUCE | \$8.95

BERRY COBBLER | cobbler sauce, vanilla bean ice cream | \$8.95 (summer only)

GRILLED LEMON POUND CAKE | lemon curd, fresh berries | \$8.95

CARROT CAKE | \$8.95

ADDITIONAL

CAKE CUTTING FEE | \$4/person



BEVERAGE OPTIONS

CRAFTY MOCKTAILS

\$8 each
Rosemary and Blueberry Smash, Mountain Top Mojito, Lavender Lemonade, Coconut Cucumber Lime Mint Cooler, Shirley Ginger

BEER

Bottled domestic, craft and imported
Hosted \$6-9 each, No-host \$7-10 each
Kegs of beer \$450 and up depending on variety

WINE

Sold by the 750 ml bottle starting at \$32 each
Splits of Prosecco at \$9 each
Splits of sparkling rose at \$13 each

WELL BAR

Hosted \$9 each, No-host \$10 each
Prosecco, Seagram's Vodka and Gin, Jim Beam Bourbon, Campo Azul Tequila, Ron Rio Rum, Dewar's

PREMIUM BAR

Hosted \$11 each, No-host \$12 each
Prosecco, Titos, Tanqueray, Hornitos, Maker's Mark, Bacardi Silver, Johnny Walker Red, Captain Morgan's

SUPER PREMIUM BAR

Hosted \$12 each, No-host \$13 each
Sparkling Rose, Kettle One, Bombay Sapphire, Patron Silver, Cazadores Reposado, Crown Royal, Johnny Walker Red, Glenlivet 12, Bulleit Rye

ADDITIONAL OPTIONS

Fresh herb and fruit infused water | \$1/person

Soft Drinks | \$4/person

Lemondade and Iced Tea | \$4/person

Champagne toast | \$4/person

Coffee service | \$4/person

either set as a station for all guests or from the bar

charged upon consumption

hosted bar prices add on 22% service charge and tax

\$50 per hour bartender fee will be incurred if a minimum of \$500 in sales is not reached