

# *Signature Weddings*

## *The Lodge at Vail*

### **RECEPTION HORS D'OEUVRES**

25 Piece Minimum

All Prices are Per Piece

A 22% gratuity and an 8.4% tax will be added to all food and beverage prices.

#### ***Passed Cold Hors D'oeuvres***

- Assorted Bruschetta & Tapenade \$3.50++
- Parmigiano Reggiano Crisp with Laura Chenel Goat Cheese Mousse \$3.50++
- Crispy Phyllo Shell with Guacamole & Rock Shrimp \$3.50++
- Roasted Tomato & Fresh Mozzarella Crostini \$3.50++
- Summer Vegetable Skewers with Buffalo Mozzarella, Basil Pesto \$3.50++
- Crab, Avocado & Pickled Daikon Wrapped in Nori \$4.50++
- Eagle Smoked Salmon & Boursin Roulade on Pumpernickel \$4.50++
- Filet Mignon au Poivre on Rosemary Crostini, Red Onion Compote \$4.50++
- Elk Carpaccio on a Grilled Corn Tortilla with Lemon Vinaigrette \$4.50++
- San Danielle Prosciutto & Sweet Fig on Walnut Toast \$4.50++
- Spicy Tuna Sushi Roll with Wasabi & Pickled Ginger \$5.00++
- Ginger Poached Maine Lobster on Marinated Cucumber with Lemon \$5.00++
- Sesame Seared Tuna on Wonton Crisp, Avocado, Pickled Red Ginger \$5.00++
- BBQ Jumbo Shrimp with Lemon Aioli \$5.00++

#### ***Passed Warm Hors D'oeuvres***

- Assorted Gourmet Pizzas \$3.50++
- Warm Brie & Concord Grapes on Crispy Flatbread \$3.50++
- Truffled Risotto Cakes with Crispy Leek Chiffonade \$3.50++
- Ratatouille Stuffed Baby Artichokes \$3.50++
- Mini Grilled Cheese Sandwiches with Tomato Soup \$3.50++
- Cumin Coconut Skewered Chicken, Spicy Peanut Sauce \$3.50++
- Lemon Chicken Brochettes with Cucumber Dill Yogurt \$3.50++
- Chicken & Cilantro Quesadilla with Smoked Cheddar \$3.50++
- Mini Herb Hamburgers with Cheddar Cheese \$3.50++
- Dungeness Crab Cake with a Spicy Cajun Remoulade \$4.50++
- Coconut Battered Deep Fried Shrimp with Sweet Chili Sauce \$4.50++
- Vegetable Spring Roll with Pickled Ginger Vinaigrette \$4.50++
- Shrimp & Pork Potstickers, Sesame Cucumber Salad \$4.50++
- Tempura Fried Ahi Roll, Avocado, Radish Sprouts & Soy Vinaigrette \$5.00++
- Oysters Rockefeller \$5.00++
- Pancetta Wrapped Scallop with Preserved Lemon \$5.00++
- Baby Lamb Chops with Mint Concasse \$5.00++
- Petit Beef Wellingtons with Wild Mushroom Duxelle \$5.00++

# *Lodge at Vail Catering*

## **Action Stations and Stationed Hors d'oeuvres Minimum of 2 Stations**

### **The Three Amigos**

Tri Color Tortilla Chips  
Spicy Tomato Salsa and Queso  
Chicken and Smoked Cheddar Quesadillas  
Mini Flour and Corn Tortilla and Taco Shells  
Chicken, Beef and Shrimp Carnitas  
Assorted Mexican Cheeses, Diced Bell Peppers and Tomatoes  
Onions, Olives and Shredded Lettuce  
Sour Cream, Guacamole  
\$25++ Per Person

### **Under The Tuscan Sun**

Chef Attended Pasta Station

*Select Three:*

Orrechette, Penne, Faralle,  
Angel Hair, Linguine,  
Spinach Fettuccine,  
Tri Color Cheese Tortellini,  
Wild Mushroom Ravioli

Alfredo, Marinara, Pesto and Creamy Lobster Sauces

Diced Chicken Breast, Rock Shrimp, Clams  
Mushrooms, Artichokes, Baby Spinach  
Roasted Tomatoes, Olives, Garlic  
Rapini, Cipollini Onions, Asparagus  
Italian Cheeses and Herbs  
\$25++ Per Person

### **The Godfather**

Assortment of Italian Breads and Breadsticks  
Charcuterie Board (Sliced Italian Meats & Sausages)  
Imported Italian Cheese Display  
Chef's Selection of Bruschetta  
Baked Artichoke Dip  
Buffalo Mozzarella, Tomatoes and Fresh Basil with Aged Balsamic Reduction  
Olives, Pepperoncinis, and Stuffed Peppers  
\$30++ Per Person

### **South Pacific**

Duck Confit Egg Rolls and Vegetable Spring Rolls  
Crabmeat Wontons  
Assorted Dipping Sauces  
California, Spicy Tuna and Salmon Rolls  
Ginger, Wasabi and Soy Sauce  
Chef Attended Stir Fry Station:  
Marinated Asian Chicken, Beef and Prawns  
Sesame Marinated Oriental Vegetables  
Steamed White Rice  
\$30++ Per Person

### **My Big Fat Greek Wedding**

Toasted Pita & Lavish, Tzatziki, Baba Ganoush  
Blue Cheese & Roasted Tomato Spread  
Herbed Goat Cheese Stuffed Grape Leaves  
Grilled Summer Vegetables with Roasted Pepper Hummus  
Spinach and Feta in Phyllo  
Onion Tomato & Feta Turnovers  
Fried Haloumi Cheese with Roasted Red Pepper  
Crab & Fennel Cakes  
Fried Eggplant & Zucchini  
Lamb and Pork Kebab  
\$35++ Per Person

Add On Carving Station:

Rosemary Roasted Leg of Lamb with Balsamic Infused Jus  
or  
Salmon with a Lemon Herb Crust  
\$15++ Per Person

### **20,000 Leagues Under The Sea**

½ Maine Lobster Tail  
Chilled Jumbo Shrimp  
Snow Crab Claws and King Crab Legs  
Selection of Raw Oysters  
Seafood Ceviche with Homemade Chips  
Tangy Cocktail Sauce, Horseradish, Mignonette Sauce  
Spicy Cilantro, Lemon and Lime Wedges  
\$40++ Per Person

### **Carving Stations**

Roasted Colorado Turkey with Cranberry Sauce  
Roast Adirondack Ham with Honey Mustard  
Whole Roasted Pork Loin, Homemade Apple Sauce  
Roasted Applewood Grilled Beef Tenderloin with Horseradish Cream Sauce  
Whole Spit Roasted or Poached Salmon with Lemon Butter Sauce  
Roasted Prime Rib of Beef with Mustards and Horseradish Cream Sauce  
Roasted Colorado Leg of Lamb with Mint Lamb Jus  
\$15++ Per Person / Per Item Listed Above/ \$100++ Chef Fee

# *Lodge at Vail Catering*

## **THEME DINNER BUFFETS**

All Buffet Menus include:

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee & Select Tazo Teas.

Buffets of fewer than 30 people will be charged a \$100++ fee.

### **The Wrangler**

Crisp Lodge Coleslaw & Potato Salad

House Baked Beans

Jalapeño Corn Bread

Corn on the Cob

Chili & Coffee Rubbed New York Strip

House Cured Baby Back Ribs with Dipping Sauces

Buttermilk Pan-fried Chicken

Watermelon

Seasonal Fruit Crisp with Vanilla Bean Whipped Cream

\$58++ Per Person

\$100++ Chef Fee

### **The Baja**

Homemade Tortilla Soup

Mixed Field Greens

Tomatoes, Avocado, Tortilla Strips & Roasted Pepper Vinaigrette

Black Bean Salad with Mango & Red Onion

Traditional Refried Beans

Potato & Chorizo Enchiladas

Spanish Wild Rice

Marinated & Grilled Steak & Chicken Fajitas

Sautéed Onions & Peppers, Guacamole, Sour Cream & Warm Tortillas

Tortilla Chips and Salsa

Homemade Cornbread

Caramel Flan & Sopapillas with Honey

\$62++ Per Person

(add Shrimp for an additional \$5++/ppl)

### **The Althena**

Jumbo Lump Crab Crostinis  
Seared Ahi Tuna on Grilled Focaccia  
Fresh Mozzarella & Oven Roasted Tomatoes, Olive Dressing on Italian Bread  
Smoked Salmon with Lemon Crème Fraîche and Chives on Crisp Crouton  
Cucumber & Tomato Salad, Greek Salad  
Toasted Pita & Lavash, Tzatziki, Baba Ganoush,  
Blue Cheese and Roasted Tomato Spread  
Herbed Goat Cheese Stuffed Grape Leaves  
Grilled Summer Vegetables with Roasted Red Pepper Hummus  
Lamb and Pork Kebabs  
Rosemary Roasted Leg of Lamb with Balsamic Infused Jus  
Salmon with a Lemon Herb Crust  
\$75++ Per Person  
\$100++ Chef Fee

### **The Tuscan**

Homemade Italian Breads  
Minestrone Soup with Farro  
Chef's Antipasti Display  
Arugula & Oven Dried Pear Salad  
Gorgonzola & Candied Walnuts  
Grilled Swordfish Loin with Lemon Caper Butter Sauce  
Balsamic Marinated Tenderloin of Beef  
Rosemary Roasted New Potatoes in Olive Oil  
Sautéed Broccoli with Garlic  
Linguine with Clam Sauce  
Penne Pasta with Wild Mushrooms  
Assorted Italian Desserts  
\$79++ Per Person  
\$100++ Chef Fee

# *Lodge at Vail Catering*

## **PLATED DINNERS**

Pricing is based on a 2 course plated dinner (1<sup>st</sup> course and entrée).

An additional course may be added for \$10++ Per Person.

Choice of Entrée will be charged \$10++ plus the price of the more expensive entrée.

Pre-Count Entrée will be charged the highest priced entrée.

## **APPETIZERS**

Heirloom Tomatoes & Buffalo Mozzarella

*Micro Arugula, Fresh Basil and Trebbiano Balsamico*

Dungeness Crab Cake

*Marinated Celery Root & Roasted Fuji Apples, Rainbow Mix Micro Greens*

*Citrus Vinaigrette*

Seared Diver Scallops

*Caramelized Corn and Asparagus Risotto, Lobster Nage & Vanilla Oil*

Risotto al Funghi

*Delta Asparagus, White Truffle Oil, Crispy Leeks*

Chilled Maine Lobster “Martini”

*with Fennel, Grapefruit & Citrus*

(add \$5++)

## **SOUPS**

Roasted Butternut Squash and Pear

*Pumpkin Seeds, Fried Sage*

Roasted Tomato and Basil

*Chive Crème Fraîche*

Sweet Carrot and Ginger

*Cilantro Oil*

Cream of Maitake Mushroom

*White Truffle Oil, Fresh Chives*

Creamy Lobster Bisque with Tarragon Oil

Maine Blue Crab Bisque

# *Lodge at Vail Catering*

## **SALADS**

Baby Hearts of Romaine

*Classic Caesar Dressing, Shaved Parmigiano, Asiago Croutons*

Harvest Salad

*Baby Frisée, Micro Greens, Candied Walnuts, Maytag Blue Cheese  
Oven Dried Pears*

Cuban Bread Salad

*Pear Tomatoes, Queso Fresca, Cucumbers, Caper Berries  
Orange-Sherry Vinaigrette*

Grilled Delta Asparagus

*Roasted Pancetta, Toasted Almonds, Shaved Pecorino, Sherry Vinaigrette*

“Simply Green” Salad

*Assortment of Field Greens, Fresh Herbs, Julienne Cucumber  
Herbed Breadstick, Lemon Vinaigrette*

Butter Lettuce and Bosc Pears

*Candied Walnuts, Gorgonzola Crostini, Roasted Red Onion Vinaigrette*

# *Lodge at Vail Catering*

## **MAIN ENTRÉE**

Pricing is based on a 2 course plated dinner (1<sup>st</sup> course and entrée).

An additional course may be added for \$10++ Per Person.

Choice of Entrée will be charged \$10++ plus the price of the more expensive entrée.

Pre-Count Entrée will be charged the highest priced entrée.

### Roasted Harrison Farms Breast of Chicken

*Wild Mushroom and Roasted Tomato Duxelle, Roasted Garlic and Chive Potato  
Mousseline, Grilled Asparagus, Crispy Shallots, Light Thyme Jus*  
\$50.00++

### Seared Pacific Salmon

*Sautéed Spinach, Oven Roasted Tomatoes, Crispy Shoe String Potatoes  
Lemon Butter Sauce*  
\$54.00++

### Pan Seared Alaskan Halibut

*Sweet Corn and Pepper Succotash, Roasted Chanterelle Mushrooms*  
\$54.00++

### Sautéed Halibut with Yukon Potato

*Cod Cakes and a Saffron Nage*  
\$54.00++

### Grilled Black Angus Filet of Beef

*Wild Mushroom Risotto, Glazed Cipollini Onion, Grilled Asparagus  
White Truffle Oil*  
\$60.00++

### Grilled Black Angus Filet of Beef

*Celery Root & Black Truffle Gratin, Roasted Maitake Mushrooms  
Light Veal Jus*  
\$60.00++

### Marinated Buffalo Tenderloin and Seared Foie Gras

*Potato Onion Cake, Totsoi and Pinot Noir Sauce*  
\$66.00++

### Roasted Colorado Lamb Loin

*Polenta with Smoked Vegetables & Goat Cheese, Creamed Leeks  
Roasted Shitake Mushrooms, Lamb Jus*  
\$66.00++



# *Lodge at Vail Catering*

## **ENTRÉE DUOS**

Grilled Anderson Farms Chicken Breast with Pan Seared Halibut  
*Warm Orzo & Capers, Garlic Basil Oil, Seasonal Baby Vegetables*  
\$66.00++

Roasted Harrison Farms Breast of Chicken & Cold Water Baby Lobster  
*Tender Chanterelle Risotto, French Haricot Verts, Morel Cream Sauce*  
\$70.00++

Pepper Crusted Beef Rib-eye with Jumbo Shrimp  
*Yukon Gold Potato Galette and a Red Wine Reduction*  
\$70.00++

Tenderloin of Black Angus & Shrimp Scampi  
*Pancetta Mashed Potatoes, Grilled Asparagus, Roasted Fennel*  
\$70.00++

Seared Ahi Tuna & Tenderloin of Black Angus  
*Garlic Potato Gratin, Pinot Noir Jus*  
\$70.00++

Tenderloin of Black Angus & Crab Crusted Salmon  
*Potato Gratin, Grilled Asparagus, Lemon Butter*  
\$75.00++

Grilled Colorado Lamb & Pan Seared Bass  
*Tian of Summer Vegetables, Bintje Potato Cake, Light Roasted Garlic Jus*  
\$75.00++

# *Lodge at Vail Catering*

## **DESSERTS**

### **CHOCOLATE HAZELNUT CRUNCH CAKE**

*Served with Caramelized Hazelnuts*

### **RASPBERRY VANILLA CHOCOLATE CAKE**

*Served with Raspberry Coulis*

### **TRIPLE CHOCOLATE CAKE**

*Served with Caramel Sauce*

### **CLASSIC TIRAMISU**

*Served with Chocolate Shavings*

### **BANANA CARAMEL PASSION FRUIT CAKE**

*Served with Caramel Sauce*

### **INDIVIDUAL PECAN TART**

*Served with Vanilla Cream and Chocolate Sauce*

### **WHITE CHOCOLATE MOUSSE TULIP**

*Served with Fresh Berries and Coulis*

### **STRAWBERRY BANANA CAKE**

*Served with Vanilla Cream and Sauce Anglaise*

### **BLACKBERRY EARL GREY CAKE**

*Served with Earl Grey Reduction*

# *Lodge at Vail Catering*

## **Children's Menu**

(Ages 3 - 12)

Fruit Cup



*Select one of the following:*

Chicken Fingers, BBQ Sauce & French Fries

Penne Pasta with Tomato Sauce & Parmesan Cheese

Macaroni & Cheese

Junior Grilled Cheese Sandwich & French Fries

Grilled Cheese Burger & French Fries



Chocolate Chip Cookie with Vanilla Ice Cream

\$25++ per child

# *Lodge at Vail Catering*

## **Bar Packages**

<b><i>Beverages</i></b>	<b><i>Per Hour</i></b>	<b><i>4 Hours</i></b>	<b><i>6 Hours</i></b>
Well Bar Package	\$16++/person	\$45++/person	\$60++/person
Premium Bar Package	\$18++/person	\$55++/person	\$70++/person

### ***Well Bar Package***

Assorted Sodas & Mineral Waters  
Domestic, Imported & Micro Beers  
House Red & White Wine  
House Champagne  
Dewar's Scotch  
Jack Daniels Bourbon  
Tanqueray Gin  
Absolut Vodka  
Bacardi Rum  
Sauza Tequila  
Jim Beam Bourbon  
Captain Morgan's Rum  
Canadian Club Whiskey

### ***Premium Bar Package***

Assorted Sodas & Mineral Waters  
Domestic, Imported & Micro Beer  
Choice of House Red & White Wines  
Choice of Champagne  
Glenlivet Single Malt Scotch  
Maker's Mark Bourbon  
Bombay Sapphire  
Ketel One Vodka  
Grey Goose Vodka  
Petron Silver  
Chivas Regal  
Captain Morgan's Rum  
Bacardi Rum

***Add-On:      Signature Drink              \$9++/person***

A bar set-up fee of \$100++ will be applied to all bars.  
For all cash bars there will be a \$115++/per three (3) hour period bartender fee.  
A 22% gratuity and an 8.4% tax will be added to all food and beverage prices.  
Additional bar selections can be accommodated and priced on request.