



Catering and Conference Services
Menu Selections

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 Pumpnickel \$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

Stations ordered for fewer than 25ppl will be charged a \$100++ fee

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
Salmon with a Lemon Herb Crust
\$15++ Per carving station 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 (1st 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

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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

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MAIN ENTRÉE

Pricing is based on a 2 course plated dinner (1st 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++

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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++

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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

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All Beverages Charged On Consumption

Beverages	Host	Cash
Sodas, Mineral Waters, Individual Juices	\$3.75/each	\$4/each
House Red, White and Sparkling Wine	\$36/bottle	\$7/glass
Domestic Beer	\$5/each	\$6/each
Imported and Microbrew Beer	\$6/each	\$7/each
Well Cocktails	\$7/each	\$8/each
Premium Cocktails	\$8/each	\$9/each
Cordials	\$10/each	\$11/each
Connoisseur Cocktails	\$11/each	\$12/each

Well Bar Selection

Dewar's Scotch
Jack Daniels Bourbon
Tanqueray Gin
Absolut Vodka
Bacardi Rum
Captain Morgan's Rum
Sauza Tequila
Jim Beam Bourbon
Canadian Club Whiskey

Connoisseur Bar Selection

Macallan 12 Year Scotch
Oban 14 Year Scotch
Knob Creek 9 Year Bourbon
Leydin Gin
Grey Goose Vodka
Belvedere Vodka
Capt. Morgan's Private Stock Rum
Petron Silver

Premium Bar Selection

Glenlivet Single Malt Scotch
Chivas Regal
Bombay Sapphire
Ketel One Vodka
Sauza Hornitos
Maker's Mark Bourbon
Captain Morgan's Rum
Bacardi Rum

Cordials

Bailey's Irish Cream
Kahlua
Grand Marnier
Remy Martin V.S.O.P
Romana Sambuca
Frangelico
Di Saronno Amaretto

Additional bar selections can be accommodated and priced on request.

A bar set-up fee of \$100++ will be applied to all bars.

For all cash bars there will be a \$115++/per 3 hour period bartender fee.

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