

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 & Tapenades \$3.50++
- Laura Chenel Goat Cheese Mousse, Cucumber Cup \$3.50++
- Roasted Tomato & Fresh Mozzarella Crostini with Pesto \$3.50++
- Tomato and Buffalo Mozzarella with Fresh Basil \$3.50++
- Asian Vegetable Spring Roll Purse \$4.50++
- Eagle Smoked Salmon & Boursin on Buck Wheat Blini \$4.50++
- Filet Mignon au Poivre on Rosemary Crostini, Red Onion Compote \$4.50++
- Elk Carpaccio with Lemon Vinaigrette \$4.50++
- San Danielle Prosciutto & Marinated Strawberry on Walnut Toast \$4.50++
- Tuna Tartare, Wasabi Sesame Seeds \$5.00++
- Maine Lobster Gougère \$5.00++
- Shrimp Cocktail \$5.00++

Passed Warm Hors D'oeuvres

- Individual Assorted Gourmet Pizzas \$3.50++
- Warm Brie & Concord Grapes \$3.50++
- Truffled Risotto Cakes with Crispy Leek Chiffonade \$3.50++
- Aged Wisconsin Mini Grilled Cheese Sandwiches with Tomato Soup \$3.50++
- Cumin Coconut Chicken Lollipop \$3.50++
- Individual Assorted Crêpes \$3.50++
- Mini 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++
- Shrimp & Pork Potstickers, Sesame Cucumber Salad \$4.50++
- Tempura Fried Ahi Roll, Avocado, Radish Sprouts & Soy Vinaigrette \$5.00++
- Bacon Wrapped Scallop \$5.00++
- Baby Lamb Chops with Mint Concasse \$5.00++
- Petit Beef Wellingtons with Wild Mushroom Duxelle \$5.00++
- Barbeque Chicken Brochette, Whiskey Barbeque Sauce \$5.00++
- Clams Casino \$5.00++

Lodge at Vail Catering

Action Stations and Stationed Hors D'Oeuvres Minimum of 2 Stations

Stations of fewer than 30ppl will be charged a \$100++ fee

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

The Godfather

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

The Three Amigos

Tri Color Tortilla Chips
Spicy Tomato Queso Dip, Pico De Gallo
Chicken and Smoked Cheddar Quesadillas
Flour Tortilla and Taco Shells
Chicken, Beef and Shrimp Carnitas
Cheese, Sautéed Onions, Bell Peppers,
Olives and Shredded Lettuce
Sour Cream, Guacamole, Pico De Gallo
\$25++ 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

Under The Tuscan Sun
Chef Attended Pasta Station

Penne, Linguine,
Tri Color Cheese Tortellini

Alfredo, Marinara and Pesto Sauces

Diced Chicken Breast, Rock Shrimp, Clams
Mushrooms, Artichokes, Spinach
Roasted Tomatoes, Olives, Garlic,
Cipollini Onions, Asparagus
Italian Cheeses and Herbs

\$25++ Per Person

\$100++ Per Chef

My Big Fat Greek Wedding

Toasted Pita & Lavach, Tzatziki, Baba Ghanoush,
Roasted Pepper Hummus

Herbed Goat Cheese Stuffed Grape Leaves

Grilled Summer Vegetables

Spanakopita, Onion Tomato & Feta Turnovers

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

Carving Stations

Served with Dollar Rolls

Roasted Colorado Turkey with Cranberry Sauce

Bourbon Chip Glazed Ham

Whole Pork Loin, Homemade Apple Sauce

Roasted Beef Tenderloin with Horseradish Cream Sauce

Pan Seared Side of Salmon with Lemon Butter Sauce

Prime Rib of Beef with Mustards, Horseradish Cream Sauce and Au Jus

Colorado Leg of Lamb with Mint Lamb Jus

\$15++ Per Person / Per Item Listed Above/ \$100++ Per Chef

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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).

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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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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

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Bar Packages

| <i>Beverages</i> | <i>Per Hour</i> | <i>4 Hours</i> | <i>6 Hours</i> |
|-------------------------|------------------------|-----------------------|-----------------------|
| 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 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.