

# SUN MOUNTAIN LODGE

## DINNER APPETIZERS

*Suggested items to add to your plated dinner selection*

### **Lodge Cured Gravlax**

Chef's garni, dill crème fraîche  
\$12.00

### **Shrimp Cocktail**

Four jumbo shrimp with spicy cocktail sauce  
\$15.00

### **Smoked Duck Quesadillas**

With smoked tomato salsa, buttermilk chive sauce  
\$12.00

### **Escargot Stuffed Creamer Potatoes**

With Point Reyes blue cheese  
\$12.00

## PLATED DINNER ENTRÉES

All dinner entrée selections include your choice of soup or one of our fresh salads, fresh baked bread and butter, freshly brewed Starbucks regular and decaffeinated coffee and a selection of teas, and dessert.

The Chef will prepare seasonal vegetables appropriate to your entrée.

Two entrée selections for large groups.

Please supply place cards to identify each entrée selection.

Split entrées will be plated with the same side dishes and vegetables.

*Highest price entrée will be charged for all selections.*

## PLATED DINNER SALADS SELECTION

*Select one*

### **Mixed Green Salad**

Served with shaved fennel, Granny Smith julienne green apples, candied pecans, crumbled blue cheese, and lemon-champagne vinaigrette.

### **Caesar Salad**

Crisp hearts of Romaine lettuce, Parmesan cheese, Lodge made herb croutons, lemon wedge and classic Caesar dressing.

### **Baby Spinach Salad**

Served with herbed goat cheese, pine nuts, seasonal berries, and raspberry-champagne vinaigrette  
*add \$3.00*

### **Caprese Salad**

*(seasonal availability)*

Fresh vine ripened tomatoes, Mozzarella cheese, mixed greens, basil and balsamic vinaigrette.  
*add \$4.50*

## PLATED DINNER SOUP SELECTIONS

*Select one*

### **Roast Tomato ~ Basil**

Slow-roasted tomato and fresh herbs finished with cream and garnished with a goat cheese crostini.

### **Potato Leek**

### **Butternut Squash**

*(seasonal availability)*

Slow-roasted butternut squash flavored with orange, cinnamon, and cream.

### **Clam Chowder**

New England-style clam chowder with diced onions, celery, potatoes and bacon, garnished with fresh chopped chives.

*add \$2.00*

### **Chicken Curry and Wild Rice**

Our traditional Sun Mountain Lodge chicken curry with wild rice, topped with pineapple chutney and toasted almonds.

*add \$2.00*

### ***Dinner Entrée Accompaniment Choices:***

- ❖ Roast garlic whipped potatoes
  - ❖ Wild rice pilaf
  - ❖ Polenta
  - ❖ Gratin potatoes
- ❖ Rosemary roast red potatoes
- ❖ Chef will choose a seasonal vegetable

## PLATED DINNER ENTRÉE SELECTIONS

### ***DUET PLATES***

#### **Roasted Beef Tenderloin and Prawn**

Peppercorn rubbed sliced beef tenderloin with red wine reduction demi glace and three large prawns sautéed with garlic and white wine. Finished in a saffron butter sauce.

\$52.00

#### **Filet of Beef and Lobster Tail**

Grilled beef tenderloin, port wine demi glace with oven roasted Australian Spiny lobster tail, served with truffle butter.

\$78.00

#### **Filet Mignon and Chicken Breast**

Served with a morel cabernet sauce.

\$50.00

#### **Filet of Beef and Salmon**

Petit filet of beef with hunter sauce and poached salmon filet with dill sauce

\$52.00

## ***FROM THE LAND***

### **Grilled Filet of Tenderloin**

Marinated grilled tenderloin of beef  
with mushrooms and demi glace.  
\$50.00

### **Grilled New York Steak**

Choice center cut New York steak served with pearl onion mushroom ragout.  
\$48.00

### **Herb Encrusted Prime Rib of Beef**

Slow-roasted herb encrusted prime rib served with and creamy horseradish.  
\$48.00

### **Pan-Seared Chicken Breast**

Supreme chicken breast served with lemon-caper piccata sauce.  
\$40.00

### **Tuscany Chicken**

Seared airline chicken breast stuffed with sun-dried tomatoes,  
mushrooms, spinach, goat cheese and prosciutto ham  
served with sherry demi sauce.  
\$42.00

### **Grilled Boneless Pork Chops**

Marinated grilled boneless pork chops served with apple calvados sauce.  
\$38.00

## ***FROM THE SEA***

### **Grilled Salmon**

Fresh Pacific Northwest salmon served with smoked tomato fondue.  
\$41.00

### **Roasted Halibut**

Fresh halibut served with coconut- green curry sauce,  
topped with sun dried cranberry-apple chutney.  
\$41.00

## ***VEGETARIAN OPTIONS***

### **Puff Pastry Mushroom Strudel**

Sautéed mushrooms with basil and blue cheese rolled in puff pastry dough.  
Served with sherry tomato ragout.  
\$36.00

### **Emmer Farro "Risotto"**

Wild mushrooms, asparagus, oven dried mushrooms, and Parmigiano-Reggiano cheese.  
*Can be made vegan*  
\$36.00

### **Vegetable Napoleon**

Grilled assorted vegetables with roasted tomato ragout.  
\$32.00

## CHILDREN'S OPTIONS

### **Chicken Tenders**

Pasta with Parmesan and butter, seasonal vegetable.  
\$7.95

### **Steak Bites or Grilled Chicken Breast**

pasta with Parmesan and butter, seasonal vegetable  
\$12.00

## PLATED DINNER DESSERT SELECTIONS

*Select one*

### **Chocolate Semifreddo**

Served with seasonal fruit compote, chocolate short bread, garnished with hazelnut Florentine and berry coulis.

### **Sun Mountain Lodge Signature Apple Pie**

Whipped cream and apple cider syrup

### **Strawberry Lemon Swirl Cheese Cake**

Whipped cream and berry coulis

### **Lemon Curd and Meringue Torte**

On shortbread

### **Tiramisu**

Espresso dipped lady fingers with mascarpone cream

**SUN MOUNTAIN LODGE**

**COLD PLATTERS TO ENHANCE YOUR BUFFET**

**Pacific Northwest Smoked Salmon**

Served with traditional condiments (cream cheese, chopped red onions, capers, chopped eggs and crackers)  
\$12.00 per person

**Sun Mountain Lodge Antipasto Platter**

An assortment of Italian meats and cheeses, grilled vegetables, olives, assorted peppers  
\$12.00 per person

**Pacific Northwest Cheese Platter**

A selection of imported and domestic cheese, served with gourmet crackers and seasonal berries  
\$10.00 per person

**Fresh Seasonal Fruits**

A lavish display of sliced fruits and seasonal berries  
\$9.00 per person

**Vegetables Crudit **

Served with miso dipping sauce  
\$8.00 per person

**Lodge Cured Salmon Gravlax**

Served with traditional condiments  
(hard cooked diced eggs, chopped red onions, capers, and gourmet crackers).  
\$14.00 per person

**Brie Cheese Wheel**

Brie cheese wheel stuffed with apples, cranberries and walnuts, wrapped and baked in puff pastry. Served with gourmet crackers.  
\$10.00 per person

**Mediterranean Goat Cheese Torta**

With pesto, pine nuts and sun-dried tomatoes  
\$12.00 per person

**Sun Mountain Seafood Platter**

Pacific Northwest oysters on the half shell,  
alderwood smoked salmon served with traditional condiments,  
Chardonnay poached prawns served with cocktail sauce,  
smoked mussels topped with roasted garlic- lemon aioli,  
cod ceviche served with mini tostada chips  
\$22.00 per person (minimum 30)

# SUN MOUNTAIN LODGE

## DINNER BUFFETS

All dinner buffets include fresh baked bread and butter, freshly brewed Starbucks regular and decaffeinated coffee and a selection of teas, and dessert.  
*(Minimum of 30 guests.)*

### **The Sun Mountain Barbecue Buffet**

- ❖ Mixed greens with two Lodge made dressings
    - ❖ Caesar salad
    - ❖ Creamy dill potato salad
  - ❖ Grilled New York steaks served with beef au-jus
  - ❖ Slow-roasted St. Louis pork ribs served Lodge made barbecue sauce
  - ❖ Grilled tender chicken breast served with roasted tomato beurre blanc sauce
    - ❖ Country style baked beans
    - ❖ Seasonal vegetables
    - ❖ Freshly baked cornbread
    - ❖ Fruit cobbler
- \$48

### **The Alpine Methow Buffet**

- ❖ Mixed greens with two Lodge made dressings
    - ❖ Creamy penne pasta salad
    - ❖ Sliced fruit and seasonal berries
  - ❖ Herb crusted pan seared salmon served with orange- saffron beurre blanc sauce
    - ❖ Roast pork loin served with wild mushroom and pork au- jus
      - ❖ Roast red potatoes
      - ❖ Seasonal vegetables
  - ❖ Cinnamon croissant bread pudding with bourbon Anglaise
- \$46

### **The Patterson Mountain Buffet**

- ❖ Mixed greens with two Lodge made dressings
    - Imported and domestic cheese tray served with gourmet crackers and seasonal berries
    - ❖ Grilled salmon served with Braeburn apple chutney
  - ❖ Roast chicken breast on roasted hard shell squash, topped with preserved Heirloom cherry tomatoes jubilee
    - ❖ Wild rice pilaf
    - ❖ Roast garlic mashed potatoes
    - ❖ Seasonal vegetables
  - ❖ Apple hazelnut spice cake, served warm with apple cider whipped cream
- \$45.00

### **The Pacific Rim Buffet**

- ❖ Fresh fruit salad with mango dressing
  - ❖ Julienne vegetables and Thai noodle salad, peanut dressing
    - ❖ Baby green salad with miso vinaigrette
    - ❖ Char sui ribs
  - ❖ Maylasian chicken with shrimp and spicy coconut sauce
    - ❖ Steamed basmati rice
    - ❖ Stir fried vegetables
    - ❖ Fresh fruit tarts in season
- \$55.00

## DINNER BUFFETS, CONTINUED

All dinner buffets include a basket of fresh baked bread and butter, freshly brewed Starbucks regular and decaffeinated coffee and a selection of teas, and dessert.

### **Mediterranean Buffet**

- ❖ Caesar salad
  - ❖ Traditional Greek salad
  - ❖ Antipasto platter
  - ❖ Chicken breast with mushrooms Marsala
  - ❖ Pork saltimbocca
  - ❖ Grilled salmon with tomatos, capers and olives
  - ❖ Saffron rice
  - ❖ Penne marinara
  - ❖ Seasonal vegetables
  - ❖ Tiramisu
- \$55.00

## FAMILY STYLE DINNER CHOICES

Includes choice of plated salad:

- mixed spring greens, apples, walnuts, blue cheese with lemon chardonnay vinaigrette.
  - Caesar salad
- Spinach with goat cheese, pumpkin seeds, sliced strawberries, raspberry vinaigrette

### **Dinner #1**

- ❖ **Barbecued brisket of beef** served with Lodge made barbeque sauce
  - ❖ **Country Style Deep-Fried Chicken**
  - ❖ Mashed potatoes served with country style gravy
  - ❖ Seasonal vegetables
  - ❖ Freshly corn muffins and butter
  - ❖ Plated apple pie
- \$39.00

### **Dinner #2**

- ❖ **Herb Crusted Pork Loin** served with apple-cider au-jus
  - ❖ **Pan-Seared Salmon** served with orange-saffron beurre blanc
  - ❖ Roast Red Potatoes
  - ❖ Seasonal Vegetables
  - ❖ Freshly Baked Bread and butter
  - ❖ Plated Cheesecake with berry coulis
- 42.00

### **Dinner #3**

- **Pepper Rubbed Roasted Beef Tenderloin** served with demi-glaze
  - **Oven roasted halibut** with sautéed mushrooms and lemon beurre blanc
  - ❖ Rice pilaf
  - ❖ Seasonal vegetables
  - ❖ Freshly baked bread with butter
  - ❖ Plated chocolate mousse cake
- \$55.00