

**SUN MOUNTAIN LODGE**

**PASSED HORS D'OEUVRES**

*Priced per dozen*

**COLD HORS D'OEUVRES**

**Chardonnay Poached Shrimp**

Served with Lodge made cocktail sauce.

\$32.00

**Tuna Tartare**

Served with avocado- wasabi sauce,  
on crispy wonton chips.

\$30.00

**Chicken Curry Phyllo Cups**

Served with dried apricot and pickled red onions

\$28.00

**Chocolate Covered Strawberries**

\$30.00

**Mini Fruit Skewers**

Served with passion fruit yogurt sabayon

\$25.00

**Caprese Bruschetta**

Grilled Italian bread with fresh Mozzarella, Roma tomatoes, basil,  
sun dried tomato olive tapenade

\$26.00

**Grilled Asparagus Wrapped with Smoked Salmon**

Served with roasted garlic aioli on crostini

\$30.00

**Seared Tenderloin of Beef**

Roasted shallot thyme purée, on toasted French bread

\$30.00

**Citrus Cured Salmon**

On toast points with dill cream and capers

\$28.00

## PASSED HORS D'OEUVRES, CONTINUED:

*Priced per dozen*

### HOT HORS D'OEUVRES

#### **Wild Mushroom and Blue Cheese Stuffed Phyllo Cups**

Served with port-wine reduction

\$30.00

#### **Crab Cakes**

Wrapped in sliced zucchini, served with red bell pepper coulis

\$65.00

#### **Lodge Made Chicken Sausage Stuffed Mushroom Caps**

Topped with balsamic reduction

\$32.00

#### **Mushroom Caps**

Stuffed with feta cheese and spinach

\$26.00

#### **Chicken Satays**

Served with Lodge made peanut sauce

\$26.00

#### **Mini Quesadillas**

Stuffed with chicken, corn, red onion, cilantro and cheddar cheese

\$24.00

#### **Beef Skewers**

Served with teriyaki sauce

\$26.00

#### **Vegetable Spring Rolls**

Served with soy-lime sauce

\$22.00

# 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*

**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**

**CHEF ATTENDED CARVING STATIONS**

Priced per person as an addition to your buffet choice. Minimum of 30 guests.

**Herb Crusted Prime Rib of Beef**

Served with silver dollar rolls, creamed horseradish,  
roasted shallot red wine au-jus  
\$12.00 per person

**Oven Roasted Turkey**

Served with silver dollar rolls, port braised cranberry sauce, and Lodge made turkey gravy  
\$9.00 per person

**Slow-Roasted Bourbon Glazed Forest Ham**

Served with silver dollar rolls and stone ground mustard  
\$8.00 per person

**Roasted Leg of New Zealand Lamb**

Served with silver dollar rolls and a minted lamb jus  
\$14.00 per person

**Top Round of Beef**

Served with silver dollar rolls, creamed horseradish,  
roasted shallot red wine au-jus.  
\$8.50 per person

**Baron of Beef**

*minimum of 100 guests*

Served with silver dollar rolls, creamed horseradish,  
roasted shallot red wine au-jus  
\$8.50 per person

*A \$100.00 chef charge will be added to the above action stations*