

SUN MOUNTAIN LODGE

PLATED LUNCHES

ENTRÉE SALADS

All plated lunch entrée salads includes freshly baked bread and butter,
your choice of lemonade or chilled ice tea,
and our selection of Lodge made desserts.

Grilled Salmon Niçoise

Green beans, poached creamer potatoes, Kalamata olives,
hard boiled egg, tomatoes and anchovies
served over tossed greens with a fresh herb vinaigrette.

\$26.00

Grilled Chicken Breast Caesar Salad

Served on a bed of crisp Romaine lettuce,
Lodge made herb croutons, Parmesan cheese and a lemon wedge.

\$24.00

Asian Style Chicken Salad

Grilled marinated chicken breast with Napa cabbage, soba noodles,
Julienne carrots, bean sprouts, mandarin segments,
fried won tons, and miso vinaigrette.

\$24.00

Lodge Cobb Salad

Grilled chicken on tossed chopped Romaine lettuce with bacon, red onion,
tomatoes, walnuts, blue cheese, eggs, cucumber, and traditional cobb dressing.

\$25.00

Add grilled salmon \$28.00

Steak Grill and Chill

New York strip steak grilled then chilled, sliced and served over tossed greens
with roasted bell peppers, Kalamata olives, poached creamer potatoes
and smoked Gouda cheese with a roasted shallot vinaigrette

\$28.00

LUNCH DESSERT SELECTIONS

Select one

Chocolate Mousse Cake

Topped with whipped cream and raspberry sauce

Apple – Hazelnut Strudel

Tart apples, hazelnuts, cinnamon and raisins, wrapped in flaky puff pastry
served with vanilla and caramel sauces

Strawberry Shortcake

Served with whipped cream

Tiramisu

Espresso dipped lady fingers | mascarpone cream

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STARTER SALADS SELECTIONS

Select one

Mixed Green Salad

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

Caesar Salad

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

PLATED LUNCH ENTRÉE SELECTIONS

All lunch entrée selections include fresh salads, daily baked bread and butter, lemonade or chilled ice tea, and our Lodge made dessert selection. The Chef will prepare seasonal vegetables appropriate to your entrée. Split entrées will be plated with the same side dishes and vegetables.

Roasted Chicken Breast

Roasted supreme chicken breast, served with mushroom-chardonnay sauce, mashed potatoes
\$24.00

Grilled Chicken Breast

Marinated chicken breast Santa Fe style, served with chipotle cream sauce, rice and beans
\$24.00

Roasted Sliced London Broil

Served with a mushroom demi glace, roasted red potatoes
\$26.00

Grilled Salmon

Grilled salmon with lemon grass-ginger sauce and cilantro mango salsa, Basmati rice
\$28.00

Pan-Seared Salmon

Marinated pan-seared salmon served with tomato-saffron sauce, rice pilaf
\$28.00

Grilled Halibut

Fresh halibut served with coconut-rum sweet curry sauce and sundried cranberry-apple chutney, coconut jasmine rice
Market Price

Lavender Honey Glazed Pork Loin

Apple rosemary compote, rosemary roasted potatoes
\$26.00

Emmer Faro "Risotto"

Wild mushrooms | truffle | oven dried tomatoes
\$26

SUN MOUNTAIN LODGE

BOX LUNCHES TO GO

All lunch box selections include fresh whole fruit, Tim's Cascade Potato Chips, bottled water, and a fresh Lodge made cookie. Lunches are packed in a paper bag.

SUN MOUNTAIN CLASSIC DELI SANDWICHES

Served on whole wheat bread. \$18 each

Ham Sandwich

Honey cured sliced ham with leaf lettuce, tomatoes, mayonnaise, mustard, Swiss cheese

Roast Beef Sandwich

Garlic and pepper roasted sliced sirloin with leaf lettuce, tomatoes, mayonnaise, mustard, cheddar cheese

Roast Turkey Breast Sandwich

Tender turkey breast with leaf lettuce, tomatoes, mayonnaise, mustard, Provolone cheese

Grilled Vegetable Wrap

Marinated seasonal grilled vegetables with goat cheese and mixed greens tossed with balsamic dressing and wrapped in a flour tortilla

BUFFET LUNCHES

All lunch buffets include chilled lemonade or iced tea.

(Minimum of 25 guests.)

Sun Mountain Lodge Deli Buffet

- ❖ Mixed greens salads with two Lodge made dressings
 - ❖ Creamy dill penne pasta salad
 - ❖ A display of deli meats (sliced ham, turkey, roast beef, and salami)
 - ❖ A deli cheese tray (sliced cheddar, Swiss, and provolone)
 - ❖ A garnish tray (leaf lettuce, tomatoes, red onions, pickles, and pepperoncinis)
 - ❖ A basket of assorted deli breads, assorted deli condiments
 - ❖ Individual bags of Tim's Cascade Potato Chips
 - ❖ Fresh Lodge baked cookies
- \$24.00

The Methow Valley Barbecue Buffet

- ❖ Mixed green salads with two Lodge made dressings
 - ❖ potato salad
 - ❖ grilled chicken breast marinated with thyme and lemon
 - ❖ grilled sirloin burger patties topped with sautéed mushrooms and onions
 - ❖ a deli cheese tray (sliced cheddar, Swiss, and provolone)
 - ❖ a garnish tray (leaf lettuce, tomatoes, red onions, pickles, and pepperoncinis)
 - ❖ a basket of burger buns, assorted deli condiments
 - ❖ individual bags of Tim's Cascade Potato Chips
 - ❖ Lodge baked cookies
- \$28.00

BUFFET LUNCHEES, CONTINUED

Mexican Buffet Yucatan Style

- ❖ Mixed greens salad with roasted jalapeno ranch
 - ❖ Caesar salad
 - ❖ Carne asada
 - ❖ chicken fajitas with bell pepper and red onion mix
 - ❖ Lodge made refried beans and Mexican rice
 - ❖ yellow corn tortilla chips and flour tortillas
 - ❖ Lodge made fresh salsa
 - ❖ condiments (shredded lettuce, diced tomatoes, onions, jalapeno peppers, cheddar, jack cheese and sour cream)
 - ❖ Churros
- \$28.00

Mediterranean/Italian Buffet

- ❖ Caesar salad
 - ❖ Antipasto platter
 - ❖ Chicken breast with melted Provolone in a mushroom marsala sauce
 - ❖ Baked ziti with bolognaise sauce, ricotta, Mozzarella
 - ❖ Seasonal vegetables
 - ❖ Fresh baked garlic bread
 - ❖ Lemon bars
- \$28.00

The Pacific Northwest Buffet

- ❖ Northwest seafood stew with garden vegetables, saffron tomato broth
 - ❖ Mixed greens salad with two Lodge made dressings
 - ❖ Potato salad with apple smoked bacon, Walla Walla onions, celery, and Granny Smith apples.
 - ❖ Imported and domestic cheese display with gourmet crackers
 - ❖ grilled salmon with Brea burn apple chutney
 - ❖ Roast chicken breast served on roasted hard shell squash, topped with cellared heirloom cherry tomatoes jubilee
 - ❖ Mashed Idaho potatoes
 - ❖ Freshly baked bread and butter
 - ❖ Apple hazelnut strudel
- \$32.00