

Mountain Formal Events Package

Buffet or Stations Menu

MOCKTAIL HOUR

(Choice of Two)

Crudités

Cheese & Cracker

Chicken Tenderloins

Pretzel Sticks with Cheese Sauce

Mashed Potato Bar

(Assorted toppings to include Bacon, Scallions, Sour Cream and Cheese)

Vegetable Spring Rolls

Mozzarella Sticks with Marinara sauce

BUFFET

Salads (choice of two)

Mixed Green Salad with Vinaigrette and Ranch dressing

Roasted Vegetable Pasta Salad

Tortellini Salad

Caesar Salad

Fresh Fruit Salad

Entrée (choice of three)

Chicken Piccata

Penne Pasta Primavera

Baked Macaroni & Cheese

Ravioli with Ricotta Cheese in a Roasted Garlic and Chive Cream sauce

Marinated Beef Tips with Peppers & Onions

Parmesan Encrusted Chicken with Pesto Sauce

Carved Dijon Peppercorn encrusted Sirloin of Beef

Chicken Cordon Bleu

Teriyaki Glazed Salmon

A 19% Service Charge will apply. Room rental additional.

STATION

Mixed Green Salad with Vinaigrette and Ranch dressing or Caesar Salad
Fresh Fruit Salad

Loaded Mac & Cheese Bar
(Pulled Pork, Bacon, Buffalo Chicken, Jalapeños)

French Fries
Onion Rings

Pizza Bar (Choose 3)
(Cheese, Pepperoni, BBQ Chicken, Veggie, Hawaiian)

Home Style Waffles
(toppings to include Whipped Butter, Syrup, Chocolate sauce, Whipped Cream and Strawberries)

price \$38.00 per person ++

All menu items come with Assorted Desserts and assorted Polar Beverages
Substitute assorted Desserts for Ice Cream Sundae Bar for additional \$6.00 per person

Can accommodate up to 700 Guests

Additional Enhancements
Fire Pit: \$250
S'mores Bar: \$5.00 per person
Cotton Candy Station: \$4.00 per person
Shirley Temple Bar: \$700