



Hilton  
Garden Inn®  
Laramie



UNIVERSITY OF WYOMING  
CONFERENCE CENTER

# Banquet Menu

# Breakfast Buffets

Served from 6 a.m. - 10 a.m.

## Continental Breakfast Options

### Continental – 1 hour

\$6.95

Assorted Chilled Juices  
Fresh Baked Mini Muffins  
Danish Rolls  
Preserves and Butter  
Coffee and Tea Service

### VIP Continental – 1 hour

\$7.95

Assorted Chilled Juices  
Fresh Baked Mini Muffins  
Assorted Bagels and Cream Cheese  
Danish Rolls  
Assorted Breakfast Breads  
Preserves and Butter  
Sliced Seasonal Fruits  
Coffee and Tea Service

## Plated Breakfasts

### Rise & Shine

\$10.95

Assorted Chilled Juices  
Cinnamon French Toast with/ Maple Syrup  
Crisp Bacon or Sausage  
Home Fries  
Scrambled Eggs  
Basket of Fresh Breakfast Pastries  
Butter and Preserves  
Coffee and Tea Service

### Eggs Benedict

\$11.95

Assorted Chilled Juices  
Fresh Seasonal Fruit  
Two Classic Eggs Benedict  
Home Fries  
Crisp Bacon or Sausage  
Basket of Fresh Breakfast Pastries  
Coffee and Tea Service

### The Rancher Breakfast

\$10.95

Assorted Chilled Juices  
Biscuits and Gravy  
Western-Scrambled Eggs  
Home Fries  
Crisp Bacon or Sausage  
Basket of Fresh Breakfast Pastries  
Butter and Preserves  
Coffee and Tea Service

\*All food and beverage subject to 6% sales tax and 19% service charge

# Breakfast Buffets

Served from 6 a.m. - 10 a.m.

**The Garden Inn Breakfast**    \$9.95

Assorted Chilled Juices  
Scrambled Eggs  
Home Fries  
Crisp Bacon or Sausage  
Fresh Baked Mini Muffins  
Danish Rolls  
Preserves and Butter  
Coffee and Tea Service

**The Wagon Trail**    \$13.95

Assorted Chilled Juices  
Eggs Benedict or Quiche Lorraine  
Home Fries  
Crisp Bacon or Sausage  
Choice of: - Cinnamon French Toast  
              - Pancakes  
              - Cheese Blintzes  
Fresh Baked Mini Muffins  
Assorted Bagels and Cream Cheese  
Danish Rolls  
Assorted Breakfast Breads  
Butter and Preserves  
Sliced Seasonal Fruits  
Coffee and Tea Service

**High Plains Breakfast**    \$12.95

Assorted Chilled Juices  
Western Scrambled Eggs  
Home Fries  
Ham Steaks and Sausage Links  
Biscuits and Gravy  
Fresh Baked Mini Muffins  
Danish Rolls  
Preserves and Butter  
Coffee and Tea Service

**Made to Order Omelet Buffet**    \$13.95

Assorted Chilled Juices  
Home Fries  
Omelet Station with Ham, Bacon,  
Onion, Green Pepper, Tomato,  
Mushroom & Two Cheeses  
Fresh Baked Mini Muffins  
Danish Rolls  
Butter and Preserves  
Coffee and Tea Service

**The Mountaineer**    \$13.95

Assorted Chilled Juices  
Fresh Scrambled Eggs  
Home Fries  
Pancakes or Cinnamon French Toast  
Crisp Bacon or Sausages  
Fresh Seasonal Fruit  
Fresh Baked Mini Muffins  
Breakfast Breads  
Preserves and Butter  
Coffee and Tea Service

**Minimum of 30 people**

\*All food and beverage subject to 6% sales tax and 19% service charge

# All Day Meeting Package

## Breakfast

Assorted Chilled Juices  
Slices Fresh Seasonal Fruit  
Fresh Baked Mini Muffins  
Assorted Bagels and Cream Cheese  
Danish Rolls  
Assorted Breakfast Breads  
Preserves and Butter  
Coffee and Tea Service

## Mid Morning Break

Assorted Soft Drinks  
Bottle Water  
Coffee and Tea Service

## Deli Lunch

Chefs Selection of Soup  
Assorted Sliced Meats and Cheeses  
Tossed Mixed Greens  
Potato and Pasta Salad  
Sliced White, Rye and Wheat Bread  
Potato Chips  
Pickles, Lettuce, Tomatoes, Onion and  
Pepper Tray  
Chef's Selection of Desert  
Coffee and Tea Service

\$32.95/person

**(Minimum of 30 people)**

## Plated Lunch

Your Choice of **Two**:

Bacon Wrapped BBQ Salmon	Shrimp Scampi Pasta
Shrimp Scampi Pasta	Boneless Pork Chops
Applewood Chicken Dijon	Pasta Primavera
Beef Stir Fry	Chicken Puff Pastry

Fresh Tossed Salad

Season Vegetable

Chef's Selection of Starch

Rolls and Butter

Chef's Selection of Desert

Coffee and Tea Service

\$37.95/person

## Executive Buffet

Fresh Field and Garden Greens - Pasta Salad  
Fresh Fruit Medley - Baked Goods Display  
Chef's Choice of Two Entrees and Two Side Dishes  
Display of Desserts  
Coffee and Tea Service  
\$37.95 per person

**(Minimum of 30 people)**

## Mid Afternoon Break

Chocolate Fudge Brownies  
Chocolate Chip Cookies  
Soft Drinks

Candy Bars  
Bottled Water  
Coffee and Tea Service

**OR**

Imported and Domestic Cheese  
Jumbo Soft Pretzels  
Mixed Nuts  
Coffee and Tea Service

Crackers  
Chex Mix  
Soft Drinks

\*All food and beverage subject to 6% sales tax and 19% service charge

# Specialty Meeting Breaks

All Breaks are served for 1 hour

**Death by Chocolate** \$6.50

Chocolate Fudge Brownies  
Garden Inn Chocolate Chip Cookies  
Candy Bars  
Chocolate Dipped Strawberries  
Soft Drinks  
Bottled Water  
Coffee and Tea Service

**The 7th Inning Stretch** \$6.50

Cracker Jacks  
Jumbo Soft Pretzels with Mustard  
& Cream Cheese  
Nachos and Cheese  
Soft Drinks  
Bottled Water  
Coffee and Tea Service

**The Delicatessen** \$6.00

Artisan Made Summer Sausages  
Assorted Domestic and Imported Cheeses  
Horseradish Cheese Spread or Smoked Salmon Spread  
Assorted Gourmet Crackers  
Soft Drinks  
Bottled Water  
Coffee and Tea Service

**Health Nut** \$6.00

Assorted Individual Fruit Yogurts Granola Bars  
Chex Mix  
Whole Fresh Fruit  
Soft Drinks  
Bottled Water  
Coffee and Tea Service

**One Size Fits All** \$5.50

Assorted Cookies  
Whole Fresh Fruit  
Assorted Individual Bags of Chips  
Soft Drinks  
Bottled Water  
Coffee and Tea Service

**Just Plain Thirsty** \$3.00

Assorted Soft Drinks  
Bottled Water  
Coffee and Tea Service

\*All food and beverage subject to 6% sales tax and 19% service charge

# Ala Carte Items

Individual Cold Cereals	\$1.25	Oatmeal Packets	\$1.25
Regular & Decaffeinated Coffee	\$20/gallon	Assorted Gourmet Cookies	\$15/dozen
Iced Tea	\$20/gallon	Signature Garden Inn Chocolate Chip Cookies	\$16/dozen
Hot Tea	\$20/gallon	Assorted Candy Bars	\$16/dozen
Assorted Chilled Juices	\$10/carafe	Assorted Whole Fresh Fruit	\$1.25/each
Bottled Water	\$2/each	Deluxe Fudge Brownies	\$15/dozen
Assorted Soft Drinks	\$2/each	Assorted Flavors of Yogurt	\$1.25/each
Hot Chocolate	\$20/gallon	Granola Bars	\$1.25/each
Assorted Baked Goods	\$15/dozen	Sticky Buns	\$15/dozen
Chocolate Covered Strawberries	\$15/dozen	Bagels & Cream Cheese	\$15.00/Dozen
Bags of Assorted Frito Lay Chip	\$1.25/each		

\*All food and beverage subject to 6% sales tax and 19% service charge

# Plated Lunch Entrées

Served from 10 a.m. - 2 p.m.

All entrées are served with fresh tossed salad, fresh seasonal vegetable, and chef's selection of starch, rolls and butter, chef's choice of dessert, coffee and tea service.

<b>Bacon Wrapped BBQ Salmon</b>	\$15.50	<b>Applewood Chicken Dijon</b>	\$14.95
Fresh North Atlantic Salmon wrapped in Applewood Smoked Bacon and basted in BBQ Sauce.		Grilled Chicken with Double Smoked Bacon and Creamy Whole Grain Mustard Sauce.	
<b>Grilled Rainbow Trout Filet</b>	\$15.95	<b>Chicken in Puff Pastry</b>	\$13.95
Accented with fresh Thyme and Shallots, topped with Lemon Dill Butter.		Button Mushrooms, Scallions, Roasted Chicken and Muenster Cheese Wrapped in Flaky Puff Pastry and Accented by Sauce Mornay.	
<b>Shrimp Scampi Pasta</b>	\$15.95	<b>New York Strip</b>	\$16.95
Fettuccini tossed with a rich Parmesan Sauce, topped with Roasted Red Peppers and a Shrimp Scampi Skewer.		Char Grilled Choice New York Strip Steak with Cracked Black Pepper and Portobello Mushrooms.	
<b>Boneless Pork Chops</b>	\$14.95	<b>Szechwan Beef and Broccoli</b>	\$15.95
Two Center Cut Pork Chops, char grilled and served with Apple Cherry Chutney.		Sweet Soy Stir Fried Beef Tenderloin with Asian Vegetables with Jasmine Rice.	
<b>Vegetarian Lasagna</b>	\$11.95		
Stacked with Spring Vegetables, Italian Cheeses and Creamy Tomato Basil Sauce.			

If selecting more than one entrée, please contact your Catering Sales Manager.  
The price of the more expensive entrée will be charged for all meals when multiple entrées are selected.

\*All food and beverage subject to 6% sales tax and 19% service charge

# Business Lunch Express

Served from 10 a.m. - 2 p.m.

Lunch express items are served with chef's choice of dessert, coffee and tea service.

<b>Buttery Croissant Sandwich</b>	\$8.95	<b>Raspberry Chicken Salad</b>	\$10.95
Flaky Croissant filled with your choice of Turkey, Ham, Tuna or Chicken Salad. Served with Fresh Fruit Garnish and Pasta Salad. Add Bacon for \$0.75		Fresh Kiwi, Strawberries and Mandarin Oranges served over Baby Greens and topped off with Grilled Chicken, Crisp Banana Chips and Raspberry Vinaigrette. Served with Fresh Baked Roll and Butter.	
<b>Italian Deli Sub</b>	\$9.95	<b>Fruit &amp; Salad Medley</b>	\$8.95
Fresh Hoagie Bun Filled with Salami, Ham, Roast Beef, Provolone Cheese, Lettuce, Tomato, Red Onion and Italian Sub Dressing. Served with Pickle Spear, Peppercinis and Chips.		Fresh Seasonal Fruits Accompanied by Your Choice of Tuna, Chicken or Seafood Salad. Served in a Fresh Hot House Tomato Crown.	
<b>Wyoming Cheese Steak</b>	\$11.95	<b>Garden Chicken Caesar Salad</b>	\$10.95
Shaved Ribeye with Mushrooms, Peppers and Onions, topped with Swiss and American Cheese on a French Baguette. Served with Steak Fries.		Fresh Garden Vegetables, Black Olives, Tomatoes, Croutons and Parmesan Cheese Combined with a Traditional Caesar Salad Dressing, topped with Grilled Chicken Breast.	
<b>Albuquerque Chicken Wrap</b>	\$9.95	<b>Club House Wrap</b>	\$9.95
Southwest Style Grilled Chicken Wrap with Tomatoes, Lettuce, Jack Cheese, Black Beans, Roasted Sweet Corn and Mexi Ranch Dressing. Served with Tortilla Chips and Salsa.		Smoked Turkey Breast, Tomatoes, Shredded Lettuce, Crisp Bacon and Swiss rolled in a Sun Dried Tomato Wrap with House Made Garlic Mayonnaise. Served with Potato Chips and Cole Slaw.	
<b>Hot Turkey Sandwich</b>	\$9.95	<b>Garden Inn Chicken Ala King</b>	\$10.95
Carved Turkey Breast with House Made Turkey Gravy, Mashed Potatoes and English Peas on Fresh White Bread.		Oven Roasted Chicken in a Rich Creamy Sauce with Fresh Garden Vegetables Served Over a Warm Herb Biscuit.	
<b>Braised Beef &amp; Biscuits</b>	\$10.50	<b>Box Lunches</b>	\$9.95
Hearty Beef Stew with Potatoes and Roasted Vegetables. Served Over Savory Herb Biscuits.		Your choice of Ham, Turkey, or Chicken Salad, Croissants with Chips, Fruit, Condiments, and a Beverage Packaged to take on the run.	

If selecting more than one entrée, please contact your Catering Sales Manager.

The price of the more expensive entrée will be charged for all meals when multiple entrées are selected.

\*All food and beverage subject to 6% sales tax and 19% service charge



# Cold Hors D'oeuvres

Price per person will be served for 1½ hours.

## Canapés

Chef's choice Canapés \$1.00/each  
(*Unique to each event*)

Signature Canapés \$1.50/each

~ Ham & Asparagus Roll

~ Turkey Palmer

(*Smoked Turkey, Country Mustard, Spinach & Swiss cheese Rolled in a Flaky Puff Pastry*)

~ Boursin Cheese Stuffed Cherry Tomatoes

~ Petite Shrimp or Chicken Salad

~ Gorgonzola Stuffed Artichokes

~ Boursin Cheese & Smoked Country Ham on Toasted Rye

~ Smoked Salmon Mousse on Toast Points

~ House Made Deviled Eggs with Bay Shrimp

~ California Rolls with Wasabi & Pickled Ginger

~ Pancetta & Herb Cream Cheese Rolls

## Dry Snacks

Priced per Pound

Serves up to 15 people per pound.

Pretzels \$6.95

Potato Chips with Dip \$7.95

Tortilla Chips with Salsa \$7.95

Deluxe Chex Party Mix \$8.95

Honey-Roasted Peanuts \$10.95

Fancy Mixed Nuts \$12.95

Tuna Tar-Tar \$2.50/person

Anti Pasta Display \$2.50/person

Fresh Vegetable Crudités with Dip \$1.25/person

Imported & Domestic Cheese Display \$1.75/person served with Gourmet crackers

Imported & Domestic Cheese Display \$2.75/person with selection of Cured Meats & Sausage, Gourmet Crackers

Season & Tropical Fruit with Vanilla Yogurt Dip \$1.50/person

House Made Chicken Liver Pate with Garlic Toast Display \$40 per 3 lb (serves 40)

Jumbo Shrimp Cocktail \$2/piece served with Cocktail Sauce & Lemons

Marinated Chilled Scallops \$2/piece choice of Ginger Lime or Balsamic Honey Marinade

Chilled Crab Claws \$2/piece with Cocktail Sauce & Lemons

Six Foot Deli Sub \$150

Smoked North Atlantic Salmon Display \$135 choice of Hot Smoked or Lox Serves 40

Baked Brie in Puff Pastry \$45 serves 20 (Makes a great addition to a cheese display!)

\*All food and beverage subject to 6% sales tax and 19% service charge

# Hot Hors D'oeuvres

## Classics

Seasonal Vegetable Tempura

Chorizo Spicy Chorizo Meatballs Fried in Cornmeal Batter

Four Cheese Crusted French Baguette

Spinach Stuffed Mushroom Caps

Chicken Wing Dings with Assorted Sauces

Swedish or Barbeque Meatballs

~ \$1 each ~

## Gourmet/Specialty

Maryland crab Cakes with Reoulade Sauce

Oysters Rockefeller

Crab Rangoon with Sweet & Sour Sauce

Coconut Fried Shrimp with Sweet & Sour Sauce

Brie Cheese Fritters

Sage Sausage Stuffed Mushroom Caps Steamed

Steamed or Fried Pork Pot Stickers with Assorted Sauces

~ \$1.75 each ~

Sweet & Sour Chicken/Pineapple Skewers

Crabmeat Stuffed Mushroom Caps

Cream filled Jalapeno Poppers with Spicy Raspberry Coulis

Chicken Tenders with Barbeque, Buffalo & Honey Mustard Sauces

Sesame Beef & Roasted Pepper Skewers

Southwest Eggrolls with Sweet & Spicy Pineapple Sauce

Asparagus Tips with Boursin Cheese in Phyllo

~ \$1.50 each ~

Shrimp & Vegetable Strudel

Barbeque Shrimp & Andouille Sausage Skewers

Scallops Wrapped in Caramelized Bacon

Bison Meat Balls and Sweet Italian Sausage Skewers

Mini Beef Wellington

Fried Rocky Mountain Oysters

Prosciutto & Cheddar Croissants

~ \$2 each ~

\*All food and beverage subject to 6% sales tax and 19% service charge

# Hors D'oeuvres

## Carved Specialty

All items served with silver dollar rolls.

<b>Whole Roasted New York Strip</b>	\$195
Served with Whole Grain Mustard & Horseradish Cream	(serves 40)
<b>Carved Tenderloin of Beef</b>	\$180
Served with Mustard & Horseradish Cream	(serves 20)
<b>Beef Wellington</b>	\$190
Served with Horseradish Cream Sauce	(serves 40)
<b>Rosemary &amp; Garlic Stuffed Leg of Lamb</b>	\$175
Served with Dijon Mustard & Cucumber Sauce	(serves 30)
<b>Roast Turkey Breast</b>	\$75
Served with Red Wine Cranberry Relish & Honey Mustard	(serves 30)
<b>Caramelized Country Ham</b>	\$115
Served with Honey Mustard	(serves 50)
<b>Mustard Crusted Pork Loin</b>	\$105
Served with Cherry Chutney	(serves 40)
<b>Beef Top Round</b>	\$150
Served with Mustard, Mayonaise, Horseraddish and Au Jus	(serves 65)
<b>Steamship Round</b>	\$325
Served with Mustard, Mayonaise, Horseraddish and Au Jus	(serves 150)

Ask your catering manager about chef attended Hors D'oeuvres Stations!  
(additional fees may apply)

\*All food and beverage subject to 6% sales tax and 19% service charge

# Plated Dinner Selections

Served from 2 p.m. - 8 p.m.

All entrées are served with fresh tossed salad, fresh seasonal vegetable, and chef's selection of starch, rolls and butter, chef's choice of dessert, coffee and tea service.

<b>Prime Rib</b>	12 oz \$25.95 14 oz \$28.95	<b>Stuffed Chicken Oscar</b>	\$18.95
Slow Roasted Boneless Beef Rib Crusted with Herbs & Garlic. Served with a Red Wine Jus.		Boneless Chicken Breast Stuffed with Asparagus, Crabmeat and Herbs. Paired with Hollandaise Sauce.	
<b>Pan Seared New York Strip</b>	\$26.95	<b>Chicken &amp; Sausage En Croute</b>	\$18.95
Crusted with Wisconsin Blue Cheese & laced with Red Wine Jus.		Tender Boneless Chicken surrounds Sweet Italian Sausage & is wrapped in flaky Puff Pastry. Sauce Mornay finishes the dish.	
<b>Braised Short Rib</b>	\$23.95	<b>Mediterranean Chicken in Phyllo</b>	\$18.95
Served Jardinière Style with Truffle Oil.		Grilled Chicken Wrapped Greek Style in Phyllo Dough with Artichokes, Calamata Olives, Diced Tomatoes, Roasted Red Pepper & Crumbled Feta Cheese.	
<b>English Cut Strip Loin</b>	\$25.95	<b>Garlic Crusted Creole Chicken</b>	\$18.95
Whole Roasted New York Strip thinly sliced in True English Style & served with a duet of Horseradish Cream & Demi-Glace.		Tender Chicken Breast rubbed with Creole Mustard & Dredged in Crispy Garlic Bread Crumbs.	
<b>Laramie Rib Eye Steak</b>	\$26.95	<b>Roasted Quail</b>	\$23.95
14 oz. choice cut dry rubbed with Sea Salt, Garlic & Rosemary.		Fresh Quail with Corn Bread, Bacon & Apple Stuffing. Accented with Gorgonzola Cream.	
<b>Sliced Beef Tenderloin</b>	\$28.95	<b>Chicken Marsala</b>	\$18.95
Classically paired with Sauce Bearnaise.		Sautéed with Mushrooms, Marsala Wine & Demi-Glace.	
<b>Char Grilled Filet Mignon</b>	\$28.95	<b>Duet of Duck</b>	\$24.95
Accented with Caramelized Onion Glace & Sherried Mushrooms.		Tender sliced Duck Breast & Roast Duck Leg both served with Cranberry Orange Confit.	
<b>Steak Au Poive</b>	\$26.95		
Choice-cut New York Strip Steak crusted with Cracked Black Pepper, pan seared & flambéed with Cognac, Cream, & Demi-Glace.			

Vegetarian option available upon request.

\*All food and beverage subject to 6% sales tax and 19% service charge

# Plated Dinner Selections

Served from 2 p.m. - 8 p.m.

All entrées are served with fresh tossed salad, fresh seasonal vegetable, and chef's selection of starch, rolls and butter, chef's choice of dessert, coffee and tea service.

<b>Pan Seared Atlantic Salmon</b>	\$19.95	<b>Brandied Veal Tenderloin</b>	\$29.95
Served with Ginger Lime Burnei Blanc.		Delicate Veal Medallions Sautéed with Brandy Cream & Demi-Glace.	
<b>Sesame Glazed Ahi Tuna</b>	\$21.95	<b>Port Wine &amp; Cherry Pork Chop</b>	\$18.95
Seared Tuna Steak served pink with Pickled Ginger & Wasabi Cream.		Pan seared center cut Rib Chop glazed with Port & Michigan Cherry Chutney.	
<b>Rainbow Trout Roulade</b>	\$20.95	<b>Pork Tenderloin with Chinese Plum Sauce</b>	\$22.95
Fresh Trout Filet rolled with Bacon, Ricotta Cheese & Fresh Herbs.		Grilled & sliced Pork Tenderloin with a hint of Pickled Ginger & a drizzle of Plum Sauce.	
<b>Trout Almondine</b>	\$19.95	<b>Sliced Loin of Lamb with Fresh Tarragon</b>	\$27.95
Idaho Rainbow Trout crusted with Toasted Almonds & accented with Ruby Port Burre Rough.		Roast Lamb Loin served pink & accented with fresh Tarragon & Gin Tomato Sauce.	
<b>Salmon with Parma Ham</b>	\$20.95	<b>Mustard Crusted Pork Roast</b>	\$18.95
Atlantic Salmon scored & stuffed with Smokey Parma Ham, Leeks, & Peppers then glazed with Honey Balsamic Vinaigrette.		Slow Roasted Pork Loin with Country Dijon Mustard & finished with Vermont Maple Cream.	
<b>Seafood En Croute</b>	\$23.95	<b>Herb Crusted Lamb Chops</b>	\$28.95
Shrimp, Crab, Scallops, Mushrooms & Leeks wrapped in a Flaky Puff pastry. Accented with Lobster Cream.		Tender New Zealand Lamb Chops topped with Fresh Herbs & Bread Crumbs, roasted & served with Rosemary Demi-Glace.	
<b>10 oz Lobster Tail</b>	Market Price		
Broiled or grilled served with Cocktail Sauce & Drawn Butter.			
<b>Shrimp Scampi Skewers</b>	\$22.95		
Grilled Gulf Shrimp with Garlic Herb Butter & paired with Chef's choice of pasta.			

Vegetarian option available upon request.

\*All food and beverage subject to 6% sales tax and 19% service charge

# Duet Dinner Entrées

Served from 2 p.m. - 8 p.m.

All entrées are served with fresh tossed salad, fresh seasonal vegetable, and chef's selection of starch, rolls and butter, chef's choice of dessert, coffee and tea service.

## **Pan Seared Red Snapper & Diver Scallops**

\$34.95

Enhanced by Fresh Thyme Sprigs & Lemon  
Burne Blanc.

## **New York Strip & Shrimp**

\$36.95

Fresh Herb Crusted Marinated Strip Steak Paired with  
Grilled Shrimp Scampi Skewer.

## **Filet Mignon & Salmon**

\$36.95

Grilled Tenderloin Filet with Mushroom Cognac Sauce  
& Pan Seared Salmon topped with Truffled  
Bread Crumbs.

## **Chicken & Shrimp**

\$29.95

Grilled Shrimp Scampi Skewer alongside fresh  
Mediterranean style Chicken Breast.

## **Filet Mignon & Lamb Chops**

\$39.95

A mixed grill of Tender Loin Filet & Spring Lamb  
accented with fresh Rosemary Sprigs & Elder Berry  
Demi-Glace.

## **Chicken & Pork Chops**

\$26.95

Pan roasted Chicken with Brie Cheese & Cherry  
Chutney alongside Grilled Pork Glazed with Chinese  
Plum Sauce.

## **Salmon & Quail**

\$29.95

Fresh Herb Roasted Quail and Pan Seared Salmon  
Accented with a Sautée of Spinach, Mushrooms and  
Roma Tomatoes.

## **Fillet & Breast of Chicken**

\$31.95

Pan Roasted Chicken with Brie Cheese and Cherry  
Chutney and Peppercorn Crusted Filet Mignon.

\*All food and beverage subject to 6% sales tax and 19% service charge

# Dinner Buffet Selection

Served from 2 p.m. - 8 p.m. A 30 person minimum applies to all buffets.

All buffets are served with chef's choice of dessert, coffee and tea service.

## The Snowy Range

Bread display of rolls and specialty rolls  
Salad bar of mixed greens, toppings and dressing  
Fresh seasonal and tropical fruits  
Pasta Salad  
Potato Salad

### Entrée Selections

Carved Country Ham  
Beef Tips with Caramelized Onions and Mushrooms  
Bone in Chicken with Fresh Herbs or BBQ Style  
Hand Rolled Meat Balls with Marinara or Swedish Sauce  
Pork Roast with Madera Mushroom Sauce  
Penne Alfredo With Grilled Chicken

### Starch and Vegetable Side Dishes

(choose three)  
Mashed Potatoes and Gravy  
Roasted Redskin Potatoes  
Rice Pilaf  
Corn O'Brien  
Honey Glazed Carrots

**2 Entrées: \$23.95**

**3 Entrées: \$25.95**

## The Devil's Tower

Bread display of rolls and specialty rolls  
Salad bar of mixed greens, toppings and dressing  
Fresh seasonal and tropical fruits  
Pasta Salad  
Potato Salad

### Entrée Selections

Carved Top Round with Horseradish  
Seared Salmon with Honey Mustard Crust  
Grilled Chicken with Asparagus and Mushrooms  
Broiled Cod with Lemon Burre Blanc  
Sliced Strip Loin with Wild Mushroom Ragout  
Soy Marinated Sesame Chicken with Asian Vegetables

### Starch and Vegetable Side Dishes

(choose three)  
Redskin Mashed Potatoes with Parmesan  
Penne Marinara with Mozzarella Cheese  
California Vegetable Blend  
Roasted Idaho Spears with Fresh Herbs

**2 Entrées: \$25.95**

**3 Entrées: \$27.95**

## The Grand Teton

Bread display of rolls and specialty rolls  
Salad bar of mixed greens, toppings and dressing  
Hand tossed Caesar salad  
Fresh seasonal and tropical fruits  
Pasta Salad  
Vegetable Salad  
Potato Salad

### Entrée Selections

Roasted Leg of Lamb with Elden Berry Demi Glace  
Carved Prime Rib with Au Jus  
Sliced Tenderloin Medallions with Sauce Bèarnaise  
Pan Roasted Chicken with Bacon and Tarragon Cream  
Chicken Oscar with Asparagus, Crabmeat and Hollandaise  
Broiled Orange Roughy with Champagne Dill Burre Blanc  
Seafood Newberg

**2 Entrées: \$27.95**

**3 Entrées: \$29.95**

### Starch and Vegetable Side Dishes

(choose three)  
Tortellini Alfredo  
Mashed Yukon Gold Potatoes  
Wild Rice Pilaf with Walnuts and Dried Cherries  
Steamed Asparagus with Lemon Zest  
Brussel Sprouts with Caramelized Bacon and Mushrooms

\*All food and beverage subject to 6% sales tax and 19% service charge

# Beverage Service

Choose any 10 liquor combinations:

## House Brands

Vodka, Gin, Rum, Scotch, Whiskey  
\$4.50 per drink

## Call Brands

Absolut Vodka, Beefeaters Gin, Bacardi Rum, Captain  
Morgan Rum, Dewar's Scotch, Jim Beam,  
Jack Daniels, Lord Calvert  
\$5.50 per drink

## Premium Brands

Grey Goose Vodka, Stolichnaya Vodka, Tanqueray Gin,  
Crown Royal, Pendleton, Jameson's, Chivas, Kahlua,  
Bailey's Irish Cream  
\$6.50 per drink

Items included in every bar:

Peach Schnapps, Amaretto, Coffee Liquor,  
Dry & Sweet Vermouth

## Domestic Beer

Budweiser, Bud Light, Coors Light  
\$3.75

## Premium Beer

Corona, Fat Tire, Heienken  
\$4.50

## House Wine

Chardonnay, Cabernet Sauvignon, Merlot,  
White Zinfandel  
\$5.00

## Soft Drinks

Pepsi Products  
\$2.00

Domestic, Microbrew and Import Draft Beer available  
upon request. Additional charges will apply.

Cash Bar set up fee is \$50.

\*All food and beverage subject to 6% sales tax and 19% service charge

# Beverage Service

## **Non-Alcoholic Punch Bowls** \$20 (20 cups)

Fruit Punch  
Non-Alcoholic Strawberry Daiquiri  
Orange & Pineapple

## **Alcoholic Punch Bowls** (20 cups)

Rum & Coke	\$50
Fuzzy Navel	\$35
7 & 7	\$50
Whiskey & Coke	\$50
Rum Punch	\$50
Screwdriver	\$50
Razzmatazz Punch (Raspberry Schnapps, Fruit Punch & 7-UP)	\$50
Mimosa	\$35
Champagne Punch	\$35
Captain Morgan & Coke	\$50
Margarita's on Rocks	\$50
Bloody Mary	\$50

## **Additional Items**

Champaign	\$22/btl
Non-Alcoholic Champaign	\$15/btl
House Wine	\$22/btl
House Liquor	\$52/btl
Call Liquor	\$65/btl
Premium Liquor	\$87/btl

## **Non Alcoholic Packages** \$4.95/person

A great non-alcoholic package featuring soft drinks, bottle water, fresh juices, coffee & tea.  
(5 hour package)

\*All food and beverage subject to 6% sales tax and 19% service charge