

BEAVER CREEK LODGE

Dinner Catering Menu

Dinner Buffets

South of the Border

Boston Lettuce, Cotija Cheese Chipotle Orange Dressing
Black Bean Corn Salad
Adobo Chicken and Peppers
Wild Mushroom and Cheese Enchiladas
Adobo Beef and Onions
Chorizo Red Rice, Skillet Seared Vegetables
Green Chili Corn Bread, Tortillas and Assorted Rolls
Cinnamon Dusted Soppapillas, Clover Honey

42 per person

Bella Luna Buffet

Antipasto Starter Display featuring Prosciutto Ham with Melon
Sun-dried Tomatoes, Roasted Garlic and Crusted Pepper Salami
Roasted Peppers, Sliced Italian Cheeses, Pickled Vegetable Assortment
Olives, Warm Garlic Bread
Italian Caesar Salad with Ciabatta Croutons
Cheese Stuffed Ravioli with Pesto Garlic Cream, Eggplant Parmesan
Grilled Italian Sausages with Caramelized Onions and Peppers
Lasagna Bolognese, Oven Roasted Vegetables
Tiramisu

44 per person

The Beaver Creek Feast Buffet

Baby Arugula Salad, Poached Pears and Candied Walnuts
Fresh Fruit Display
Bison and Black-Eyed Pea Chili, Manchego Cheese
Roasted Rosemary and Lemon Chicken
Charred Tomato and Bourbon Glazed Pork Spare Ribs
Herb Roasted Garden Vegetables
Three Cheese Idaho Potato Gratin
Homemade Rolls and Butter
Homemade Corn Bread and Honey Butter
Warm Apple Strudel with Caramel Sauce

49 per person

Highlands Buffet

Spinach and Forest Mushroom Salad with Roasted Shallot Vinaigrette
White Bean and Lentil Salad with Asparagus and Artichoke
Basque Chicken Soup
Northwest Cheese Display
Sliced Roast Leg of Lamb with White Bean Cassoulet and Tomato Mint Chutney
Pecan Crusted Rocky Mountain Trout with Lemon Butter and Capers
Fresh Seasonal Vegetables
Oven Roasted Idaho Fingerling Potatoes
Rustic Breads and Rolls with Butter
New York Style Cheesecake with Raspberry Coulis

55 per person

Rocky Mountain Buffet

Potato Leek Soup
Baby Greens Salad with a Roasted Shallot Vinaigrette
Seven Grain and Roasted Vegetable Salad
Penne Pasta with Gorgonzola and Bacon Cream Sauce
Baked Halibut, with Tarragon and Whole Grain Mustard Sauce
Roasted Chicken Breast with Sun-Dried Cherry Butter
Carved Rib-Eye Roast with Natural Jus
Horseradish Mashed Potatoes
Grilled Seasonal Vegetables
Assorted Gourmet Rolls with Butter
Warm Pear Tart with Crème Anglaise

65 per person

Plated Dinner

Pricing is based on a 3 course plated dinner.

Maximum of 3 entrée choices.

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee & Select Mighty Leaf Teas are included.

Soups

Red and Yellow Tomato Gazpacho
Rock Shrimp, Avocado

Fruit Soup
Spicy Ginger Broth, Berries, Kiwi, Mango

Roasted Tomato Bisque
Crème Fraiche

Smoked Chicken
Pearled Pasta, Ancho-Tomato Broth

Chick Pea and Lentil
Curry, Cardamom, Tomato Concasse

Corn and Green Chile Chowder
Tocino Cracklins

Salads

Mixed Baby Greens
Roasted Pears, Spiced Pecans, Strawberry-Hibiscus Vinaigrette

Beefsteak Tomato, Fresh Mozzarella
Basil, Balsamic Reduction, Chive Oil

Petite Hearts of Romaine
Grana Padano Cheese, Moroccan Anchovies, Wonton crisps, Sun dried Tomato, Creamy Garlic Dressing

Boston Bib Lettuce
Applewood Bacon, Stilton, Roma Tomato, Asparagus, Buttermilk Dressing

Organic Baby Greens
Vella Jack Cheese, Tart Cherries, Candied Sunflower Seeds

Entrees

Blackened Alaskan Hand-Line Butterfish
Frizzled Spinach, Sweet Corn Pone, Crayfish, Lemon-Chive Buerre Blanc
52 per person

Haystack Mountain Goat Cheese and Herb Crusted Colorado Lamb
Yukon Gold Cracked Pepper Mashers, Port Wine Reduction
62 per person

Grilled Coleman Ranch Beef Tenderloin
Caramelized Onion and Oyster Mushroom Ragout, Summer Squash Ratatouille, Roasted Potatoes
65 per person

Achiote Marinated Pork Tenderloin
Cuitlacoche and Sweet Corn Ragout, Jalapeno White Corn Polenta, Avocado Pico de Gallo
55 per person

Organic Free Range Chicken Breast
Lemongrass and Green Tea Reduction, Shitake Mushroom Risotto, Baby Bok Choy
50 per person

Pan-Seared Colorado Venison Loin
White Chocolate Celeriac Mash, Pinot Noir and tart Cherry Reduction
64 per person

Yakima Bay Dungeness Crab Cakes
White Cheddar Grits, Alligator Pear Relish, Sweet Corn Coulis
62 per person

Chickpea and Herb Croquettes,
Roasted Pepper Hummus, Quinoa Tabouleh, Flatbread
50 per person
Add Tandori Spiced Lamb
60 per person

Basil Pesto Crusted Alaskan King Salmon
Roasted Eggplant Capponata, Balsamic Grilled Vegetables
52 per person

Plated Dinner Desserts

Hazelnut Chocolate and Caramel Pyramid,
Caramel Sauce, Fresh Berries
12 per person

New York Style Cheesecake,
Raspberry Coulis, Crème Anglaise
12 per person

Goat Cheese Ricotta Cannoli,
Macerated Strawberries, Lavender Crème Fraiche
12 per person

Chocolate Trifle Mousse,
Morello Cherry Jus, Whipped Cream
12 per person

Green Apple Flutes,
Brandied Cider Reduction, Caramel Shards
12 per person

Warm Pear Tart,
Butter Crust, Vanilla Bean Ice Cream
12 per person

Black Forest Torta,
Whipped Cream, Chocolate Twists
12 per person

Lemon Mousse Cake,
Kiwi Coulis, Sesame Tuille
12 per person