

BEAVER CREEK LODGE

Lunch & Breaks Catering Menu

Lunch Buffets

San Miguel Buffet

Jicama and Pablano Slaw, Chipotle-Orange Vinaigrette
Organic Baby Greens, Cucumber, Tomato, Xeres Vinaigrette
Free-range Chicken and Coleman Ranch Flank Steak Fajitas
Soft Tortillas, Tequila Black Beans
Chorizo Red Rice, Calabacitas
Guacamole, Pico de Gallo, Sweet Corn and Black Bean Salsa, Shredded Cheese
Tortilla Chips with House made Salsa and Green Cabbage "Pico"
Churros y Chocolate

32 Per Person

Notch Mountain Buffet

Hearts of Romaine, Asiago, Sun dried Tomato, Moroccan Anchovies, Crispy Wontons, Creamy Garlic Dressing
Beefsteak Tomatoes, Buffalo Mozzarella, Basil, Balsamic Syrup
Assorted Breads
Basil Stuffed Free-range Chicken Breast, Vodka Tomato Pesto
Baked Ziti with Spicy Italian Sausage
Grilled Asparagus
Tiramisu

36 Per Person

Backyard Barbecue

Honey and Jalapeno Corn Bread, Achiote Butter
Charred Tomato and Bourbon BBQ Glazed Spare Ribs
Deep Kettle Fried Buttermilk Chicken
Whole Grain Mustard Red Potato Salad
Pickled Fennel and Red Onion Coleslaw
Boston Lettuce, Grapefruit Supremes, White Peach Vinaigrette
Marinated Cucumber and Tomato Salad
Butter Dipped Corn on the Cob
Thick Sliced Watermelon

Double Chocolate Brownies and Snickerdoodles

36 Per Person

Bento Box Buffet

Baby Greens, Garden Fresh Vegetables, Ginger-Soy Vinaigrette
Spicy Rice noodle and Shrimp Salad, Citrus and Red Chile Vinaigrette
Napa Cabbage Slaw, Sweet Peppers with Spicy Peanut Dressing
Free-Range Chicken Yakitori
All Natural Beef Yakitori
Pork Tempura with Sweet and Sour
Tempura Vegetables and White Rice
Cinnamon and Five spice Wonton Crisps, Chile Infused Honey

38 Per Person

Deli Buffet

Pasta Salad, Garden Vegetables, Sun Dried tomato Vinaigrette
Classic Potato Salad, Dijon, Pickles
Black Forest ham, Smoked turkey, Roast Beef and Grilled Portobello
Assorted Organic Breads and Rolls
Sliced Cheddar, Swiss and Monterey Jack Cheese
Red Leaf Lettuce, Tomato, Red Onion, Pickles
Dijon Mustard, Herb Mayonnaise, Horseradish Sour Cream
Potato Chips
Sliced Melon and Fresh Berries
Homemade Brownies

34 Per Person

Plated Lunch

All Entrées Prices are Based on a 3 Course Meal.
Fresh Baked Breads, Ice Tea, Starbucks Coffee, Decaf & Mighty Leaf Teas are Included in the Price.

Soups

Red and Yellow Tomato Gazpacho
Rock Shrimp, Avocado

Fruit Soup

Spicy Ginger Broth, Berries, Kiwi, Mango

Roasted Tomato Bisque

Crème Friche

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, Raspberry Vinaigrette

Beefsteak Tomato, Fresh Mozzarella

Basil, Balsamic Reduction, Chive Oil

Petite Hearts of Romaine

Asiago 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, Dried Cherries, Candied Sunflower Seeds, White Balsamic

Lunch Entrees

Ancho seared Hand Line Butterfish
Jalapeno Corn Pone, Sautéed Spinach, Lemon and Chive Buerre Blanc
36 per person

Grilled Beef Tenderloin
Sun Dried Cherry Butter, Roasted Asparagus, Yukon Potato Hash
42 per person

Polynesian Chicken Breast
Sesame Soba Noodles, Baby Vegetable Stir Fry, Benne Seeds, Green Onion, Cashews
32 per person

Chipotle and Lime Lamb Loin
Green Chile Roasted Potato Salad, Crispy Leeks, Calabacitas
39 per person

Grilled Vegetable Napoleon
Zucchini, Portobello, Spinach, Roasted Bell Peppers, Red Onion, Cous Cous, Balsamic Syrup
29 per person

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

Pan Seared Duck Breast
Marion berry-Cracked Pepper Jus, Duchess Potatoes, Sherry Braised Chard
35 per person

Cider and Thyme Brined Pork Tenderloin
Parsnip puree, Baby Bok Choy, Apricot Shallot Glaze
37 per person

Plated Lunch Desserts

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

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

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

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

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

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

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

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

Signature Boxed Lunches for Excursions

All Selections Include, Chips, Whole Fresh Fruit, Chocolate chip Cookie, Soda or Bottled Water

Choice of:

Country Style Redo Potato Salad
Orechiette Pasta with Garden Vegetables
Assorted Frito Lay Chips

Herb Crusted Roast Beef
Cheddar, Horseradish Crème Fraiche, Red Onion Marmalade

Grilled Balsamic Vegetables
Portobello Mushroom, Chick Pea Pesto, Baby Spinach

Black Forest Ham
Whole Grain Honey Mustard, Baby Swiss, Cornichon

Chile Infused Honey Glazed Turkey Breast
Triple Cream Brie, Apples and Rocket Pesto

Boxed Lunches \$26

Refreshment Breaks

Beaver Creek Break

Evian and San Pellegrino Bottled Waters
Tortilla Chips, Pico de Gallo, Guacamole
Soapillas with Cinnamon Sugar

12 Per Person

Sweet Tooth

Assorted Soft Drinks
Fresh Brewed Starbucks Coffee, Decaf and Mighty Leaf Teas
Homemade Brownies
M&M's, Chocolate Chip Cookies

12 Per Person

Heart Smart

Chilled Juices, Cranberry, Orange, Pineapple
San Pellegrino and Evian Bottled Water, Mighty Leaf Teas
Carrot and Celery Sticks, Ranch Dip
Trail Mix, Energy Bars
Yogurt, Granola with Almonds and Pepitas

14 Per Person

Snack Attack

Fresh Iced Tea and Lemonade
Starbucks Coffee, Decaf and Mighty Leaf teas
Potato Chips, Pretzel Twists, Popcorn
French Onion Dip, Ranch Dip

11 Per Person

Fruity Tooty Break

Strawberries, Melon, Bananas and Pineapple Skewers
Strawberry and Mango Smoothies
Assorted Whole Fruit, Mixed Berries
Chocolate Fondue, Lemon-Poppy Dressing

17 per person

International Artisan Cheese Break

Roaring Forties Blue Cheese, Boursin, Brie, Lamb Chopper, Tillamook Cheddar
Haystack Mountain Goat Cheese, Membrillo, Marconna Almonds
Assorted Berries and Fruit
Sliced Baguette and Water Crackers
Sparkling Bottled Fruit Juices

23 per person

Beverages A' la Carte

Fresh Brewed Starbucks Coffee, Decaffeinated Coffee
and Selection of Mighty Leaf Teas **55 Per Gallon**
Orange or Grapefruit Juices **17 Per Quart**
Cranberry, Apple, Pineapple and Tomato Juice **14 Per Quart**
Fresh Lemonade **45 per gallon**
Fresh Brewed Iced Tea **45 per gallon**
Assorted Soft Drinks **4 each**
Energy Drinks **5 each**

A' La Carte Food Items

Chocolate Chip Cookies
36 Per Dozen

Homemade Brownies
36 Per Dozen

Granola and Energy Bars
30 Per Dozen

Trail Mix
32 Per Pound

Chocolate Dipped Strawberries
45 Per Dozen