

BEAVER CREEK LODGE

Reception Catering Menu

Reception Displays

Carving Selections

Pepper Crusted Coleman Ranch Beef Tenderloin
Horseradish Cream, Chimichuri, Silver Dollar Rolls
18 Per Person

Chile Infused Honey Glazed Pit Ham, Pineapple-Guava Chutney
Whole Grain Mustard, Silver Dollar Rolls
14 Per Person

Herb Roasted Turkey Breast
Cranberry-Orange Relish, Spicy Dijon Honey Mustard, Silver Dollar Rolls
14 Per Person

Chipotle and Lime Rubbed Buffalo Rib Eye
Cilantro Pesto, Grilled Chayote-Pablano Aioli, Silver Dollar Rolls
18 Per Person

Culinary Attendants \$100 Per Hour

Displays

Imported and Domestic Cheeses
Fresh Berries, Baguettes and Crackers
19 Per Person

Crab and Artichoke Dip
Baguettes and Crackers
12 per person

Baked Brie En Croute
Caramelized Apples and Chili Infused Honey
6 per person

Market Fresh Marinated and Raw Vegetables
Roasted Pepper Hummus, Chilled Dips
17 Per Person

Fresh Fruit Display
Sliced Melon, Fresh Berries, Pineapple, Mango, Kiwi, Lemon Poppyseed Dressing
19 Per Person

Seafood Display

Crab Claws, Poached Shrimp, Oysters on the Half Shell, Lomi Lomi, Crab Legs, Mussels
With Cocktail Aioli Mignonette and Classic Condiments

40 per person

Antipasto Display

Vegetables, Dips, Cheeses, Salami, Olives and Assorted Breads

25 per person

Dessert Display

Assortment of Bite Size Desserts, Petit Fours, Chocolate Mousse, Tuxedo Dipped Strawberries, Chocolate Truffles,
Starbucks Coffee, Mighty Leaf Teas and Hot Chocolate

18 per person

Passed Hors d'oeuvres

Hot

Tandori Spiced Lamb, Falafel Crisp, Quinoa Tabouleh \$52 per dozen

Wild Mushroom Wontons, Boursin Cheese, Cranberry Citron Glaze \$48 per dozen

Macadamia-Coconut Shrimp, Guava and Pineapple Marmalade \$52 per dozen

Flat Iron Beef Satay, Ginger-Pineapple Glaze, Benne Seeds \$52 per dozen

Free Range Chicken Satay, Spicy Peanut Sauce \$48 per dozen

Kurobuta Pork Tenderloin, Apricot-Shallot Glaze, Mango Mojo \$52 per dozen

Butter Poached Sea Scallop, Papaya, Fresh Lime \$52 per dozen

Mini Chicken Quesadillas, Cheddar Cheese Pico de Gallo \$48 per dozen

Roasted Corn Crab Cake, Cilantro Lime Aioli \$52 per dozen

Cold

Assorted Bruschetta Roasted Eggplant Capponata, Heirloom Tomato, Olive Tapenade \$48 per dozen

Blackened Ahi Tuna, Wonton Crisp, Pineapple Relish \$52 per dozen

Peppered Beef Tenderloin Carpaccio, Three onion Jam, Crostini \$52 per dozen

Haystack Mountain Goat Cheese Tart, Tomato Confit, Basil Aioli \$48 per dozen

Roulade of Eggplant, Boursin Cheese, Sunflower Sprout, Roasted Pepper \$48 per dozen

Fresh Mozzarella Pinwheel, toasted crostini \$48 per dozen

Atlantic Smoked Salmon, Pumpnickel and Dill Cream \$52 per dozen