

Crystal Mountain Banquet Services

Summer 2009



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General Information

Nestled in the Mount Baker-Snoqualmie National Forest are the peaks of Crystal Mountain. This skier's paradise transforms into a summer oasis featuring scenic hiking trails, lift service to 6,872 feet above sea level, intermediate to extreme mountain bike terrain and a wealth of wildlife and natural scenery. If you find your breath taken away, it's not the altitude - it's the scenery! From majestic Mt. Rainier to the panoramic splendor that includes the peaks of Mt. Adams, Mt. St. Helens, Mt. Baker and Mt. Hood, the view from the summit of Crystal Mountain is unlike any other. We sincerely thank you for choosing Crystal Mountain for your event.

Special Event Planning

Do you have a unique theme for your event or a special menu you would like to serve for your church gathering or corporate retreat? The Crystal Mountain culinary team and event planners have the experience and expertise to take an idea and create a successful event. Sit down with our culinary team, and together we can create a menu that is tailored to your tastes and your budget.

Critical Dates & Times

Menu selections, details, and estimated attendance counts are due three weeks in advance. A final attendance count must be communicated no later than two calendar weeks prior to the event. Billing will be based on the guaranteed count or the actual number of guests, whichever is greater. Please stay within the agreed-upon time frame for your function. Contact us immediately if your schedule changes and we'll make every effort to accommodate the request. All functions must be concluded by 1am.

General Information (continued)

Pricing & Services

All pricing is subject to change. Crystal Mountain will guarantee pricing 60 days prior to the scheduled function. All food and beverages must be provided by Crystal Mountain. Washington state laws prohibit guests from bringing their own alcoholic beverages into a duly-licensed establishment.

All meals are served at a specified serving time and will be left out for no more than two hours. Food prepared is to be consumed at the function and may not be removed from the event.

Planned meal functions include complimentary non-alcoholic beverages including coffee, assorted teas, juices, or sodas. This only applies to buffet style meals.

Banquet charges are applied to a master bill unless prior arrangements have been made.

We accept most major credit cards. Groups requesting tax-exempt status must submit the appropriate documentation prior to the event.

All food and beverage pricing is subject to an 18% gratuity and 7.8% Washington sales tax.

General Information (continued)

Banquet Rooms

Event spaces are assigned based on the number of anticipated guests. If projected counts increase or decrease, Crystal Mountain reserves the right to change the location to one that is more suitable for the event if necessary.

No items may be attached to walls, ceilings, or floors in any public space or function room without the prior consent of the Crystal Mountain banquet staff.

The location of your event will be determined by Crystal Mountain three hours prior to the start time based on existing or predicted weather conditions.

All resort buildings at Crystal Mountain are smoke free. Smoking will only be permitted in designated outdoor areas.

Miscellaneous

The host assumes full responsibility for the conduct of all guests in attendance and for damage to any part of Crystal Mountain premises or for theft of Crystal Mountain property. Crystal Mountain is not liable for loss, theft, or damage to property belonging to our guests.

The host agrees to conduct the function in full compliance with resort rules and applicable state and federal laws. Crystal Mountain reserves the right to refuse any booking it considers inappropriate or inconsistent with the values, well-being, or reputation of Crystal Mountain.

Dietary Restrictions

Crystal offers several ways to bring a healthy balance to your special event. We focus on using natural ingredients with a balance of proteins, starches, and fruits and vegetables. The Crystal Mountain culinary team is dedicated to providing healthy and tasteful dishes that are prepared from the freshest and least processed ingredients available. We at Crystal Mountain are proud to use fry oil with zero trans fat.

Food Allergies

Our chefs are trained to understand the needs and special requirements of those afflicted by food allergies and intolerance for specific components of common foods. Our goal is to provide these guests with a delicious and thoughtfully prepared meal. Please communicate in advance the needs and restrictions of those guests and we will ensure that their meal is not an afterthought.

Vegetarian

*We understand that in every group of practically any size there will be at least one guest who maintains a meat-free diet. In order to provide these guests with a meal that is in every way as well presented and conceived as the rest of the group, we will need to know this in advance. Our vegetarian options are indicated by *** throughout the menu.*

** Consuming raw or undercooked meat may increase risk of food borne illness.*

Beverages & Libations

Non-Alcoholic Beverages

Assorted Teas \$1.75 each

Coffee: Decaf & Regular \$20.00 per gallon

Fruit Juice \$12.00 per gallon

Iced Tea/Fountain Soda \$21.00 per gallon

Hot Chocolate \$18.00 per gallon

Milk \$4.50 per pitcher

Lemonade \$15.00 per gallon

Bottled Water \$2.00 each

Bottled Soda \$2.50 each

Canned Soda \$21.00 per dozen

Sports Drink \$2.50 each

Bottled Juices \$2.50 each

Libations

The sale and service of alcoholic beverages is regulated by the Washington State Liquor Board. Crystal Mountain, as licensee, is responsible for the administration of these regulations. It is therefore a policy that liquor, wine or beer that is to be served to a group cannot be brought in from outside sources. However, if you have a special bottle of wine that is not indicated on our wine list, please note that for \$15.00 per bottle, we will be happy to assist you with this service. Consumption of all alcohol purchased from Crystal Mountain is permitted in licensed areas only. Please be aware that Crystal Mountain practices responsible hospitality. Anyone who appears to be under 35 years of age will be asked to supply proper Identification. Anyone appearing intoxicated will not be served.

The Base of Crystal Mountain Ski Area rests at 4,500 feet above sea level. Our Summit elevation is 6,872 feet. Please be advised that consuming libations at this altitude requires special consideration.

Beverages & Libations (continued)

Wine

Our banquet wines are chosen from Northwest wineries as well as from around the world and are available for service at all group functions. If you desire other wines not listed on our banquet list, please discuss your preference with our banquet manager. We will be happy to try to accommodate any request. Nothing compliments a meal better than a well-paired glass of wine. We have an extraordinary selection of wines on our list to choose from to create that perfect pairing. Allow us to introduce you to some of these fine wines by pairing them with your menu.

Wine by the bottle

Our house selection is a variety of wines from Canyon Road Winery

Chardonnay \$16.00

White Zinfandel \$16.00

Cabernet Sauvignon \$16.00

Merlot \$16.00

Champagne/Sparkling Wine \$12.00

Champagne Toast \$2.00 per person

If you choose to bring your own wines for your function, there will be a \$15 per bottle corkage fee.

Beer

Whether your event calls for draft beer or individual bottles, we will work with you to provide the beer of your choice.

Keg Beer:

Domestic Beer \$275.00/keg

Imported Beer \$375.00/keg

Craft Beer \$375.00/keg

Bottled/Can Beer:

Domestic Beer \$4.00 ea

Imported Beer \$5.00 ea

Craft Beer \$5.00 ea

One keg (15.5 gallons) serves approximately 150 glasses.

Beverages & Libations (continued)

Spirits

Two types of bar service arrangements are available to our guests: a cash (no host) bar and an open (hosted) bar. One bartender qualified to serve 100 people will be provided per bar, with the exception of the Bullwheel bar where 2 bartenders will be provided. Additional bartenders may be provided for larger groups with anticipated needs for \$50.00 per hour. A setup fee of \$150 will be charged for any additional bars.

Cash Bar

Guests are responsible for payment of their own drink purchases and gratuities. Total sales less than \$250 will result in a \$75 setup charge to the host. We will offer a variety of house, call, and premium level liquor for your guests. Optional beer and wine only bar service requires \$100 minimum in sales otherwise a \$40 setup fee applies.

Open Bar Service

Drinks are charged to the host's account, which is set-up prior to your event. This service is offered based on consumption and includes standard gratuity of 18% based upon the final bill amount. We do require a minimum of \$100.00 in sales per hour on banquet bars.

Our bartenders will provide a fully stocked bar with your choice of house, call, or premium brands of liquor. Charges are based on the actual number of cocktails ordered. We serve a 1.5-ounce cocktail. We reserve the right to not serve any individual. Proper identification is required.

Party Punches

Interested in offering a punch? Ask our Banquet Manager, and we can custom create a beverage for you. Choose a nonalcoholic punch for \$29.95 per gallon (20 servings). All of our alcoholic punches are made with call level liquors and are priced at \$79.95 per gallon. All punch is priced per prepared gallon and appropriately garnished.

Early Morning Breakfast

- Breakfast is served with regular & decaffeinated coffee, orange, apple, & cranberry juices, and an assortment of teas.
 - For a nutritional breakfast we recommend a fruit, a starch & two proteins.
 - All prices are per person. There will be a \$50 charge for groups less than 25 people.
 - All cold food and beverages are refreshed continuously for two hours.
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\$2.95 per item

Fruit Bowl: Whole oranges, apples & bananas.

Fruit Platter: Cantaloupe, honey dew, watermelon, grapes & strawberries.

Danishes: A variety of danishes ranging from fruit filled to caramel cream cheese.

Bagels & Cream Cheese: Assorted bagels served with a variety of flavored cream cheeses.

Scones: Fresh baked scones with raspberry fruit filling.

Muffins: An assortment of muffins ranging from chocolate to poppy seed.

Yogurt & Granola: A variety of fruit yogurt with granola.

Early Morning Breakfast (continued)

\$3.95 per item

Scrambled Eggs: Eggs flipped over a flat top until soft & fluffy.

Hash Browns: Stringed potatoes grilled on a flat top with butter and seasonings.

Country Potatoes: Cubed potatoes roasted with garlic & herbs.

\$4.95 per item

Pancakes: Fluffy buttermilk pancakes served with warm maple syrup & butter.

French Toast: Thick cut egg bread dipped in egg & cinnamon then grilled; served with butter, powdered sugar & syrup.

Bacon: Center cut bacon peppered and broiled until crispy.

Sausage Links: Sweet pork sausage links fresh from the oven.

Honey Ham: Baked and sliced honey glazed ham; option for Chef Cut is available.

Classic Lunch Buffets

- Choose from these themed groupings for a simple yet hearty meal.
- Includes complimentary non-alcoholic beverages including coffee, assorted teas, juices or sodas.
- All cold food and beverages are refreshed continuously for two hours.
- All prices are per person. There will be a \$50 charge for groups less than 25 people.

Baked Potato Bar: \$7.95 per person

Potato: Russet potatoes wrapped in foil and baked until soft and flaky.

Toppings: Butter cubes, bacon pieces, cheddar jack cheese & sour cream.

Vegetables: Scallions & tomatoes.

The potato bar includes all selections above and option of chili for an additional \$2 per person.

Burrito Buffet: 16.95 per person

Meats: Taco beef or chicken, fajita beef or chicken, Bourbon BBQ pulled pork or beef brisket.

Starch: Refried beans, baked beans, Spanish rice or roasted red potatoes.

Dairy: Cheddar jack, mozzarella, or pepper jack cheese, sour cream or guacamole.

Vegetables: Sweet corn, black beans, jalapenos, white onions, black olives, scallions or green peppers.

Shells: Flour tortillas, spinach wraps, sundried tomato wraps or pita shells.

This buffet includes three items from each category, lettuce, tomato, salsa, Caesar salad & dessert choice.

Classic Lunch Buffets (continued)

Sandwich Buffet: \$13.95 per person

Breads: Town white bread, wheat bread, French baguette, onion ciabatta, Russian rye or Kaiser roll

Meat: Turkey, ham, roast beef, pastrami, beef brisket, pulled pork, chicken salad or tuna salad

Cheese: Cheddar, Swiss, provolone or pepper jack

Vegetables: Lettuce, tomato, red onion, pickles, black olives, artichoke hearts, red peppers or green peppers.

Spreads: Hummus, olive tapenade, red pepper relish, artichoke cream cheese or chipotle spread (add \$1 per person)

This buffet includes three items from each category, along with garden salad, apple slaw & dessert choice.

Served with mayonnaise, mustard & a variety of dressings.

Soup & Salad Buffet: \$13.95 per person

Tomato Basil Bisque: A vegetarian sweet tomato soup with chunks of basil and tomato. ***

Summer Asparagus: A vegetarian summer time soup with roasted asparagus in a savory broth. ***

Portabella Leek Soup: Portabella mushrooms, basil, leeks & pine nuts settled in chicken broth.

Pasta Fagioli: An Italian soup loaded with sweet sausage, penne noodles and savory vegetables.

Pacific Clam Chowder: Traditional New England clam chowder made from fresh Pacific Ocean clams.

Manhattan Clam Chowder: Pacific Ocean clams, bacon, potatoes & vegetables stewing in a tomato broth.

This buffet includes two soup selections, garden salad, Caesar salad, fresh baked rolls & dessert choice.

Classic Lunch Buffets (continued)

Pizza Buffet: 12.95 per person

Classic Pizza: Choice of cheese, pepperoni, or Hawaiian.

Supreme Pizza: Choice of three-meat, BBQ chicken or vegetarian.

Wheat Pizzetta: 7" wheat pizza dough pressed with roasted garlic and baked topped with fresh tomato & basil.

Chef Specialty: A specialty pizza created by our culinary team.

Build Your Own: Discuss with your culinary staff to create your own pie. (prices may vary)

This buffet includes three entrée selections, Caesar salad & and dessert choice.

• Carry outs guaranteed for less than 25 people will be assessed a 25% per person charge.

Boxed Lunch: \$12.95 per person

Traditional: Choice of white or wheat bread; turkey, roast beef or ham; cheddar, provolone or Swiss cheeses.

Vegetarian: Wheat bread, hummus, artichoke hearts & red peppers.

Pee Wee: Peanut butter & raspberry jelly on white bread.

Traditional & vegetarian boxed lunches include lettuce, tomato, red onion, mayonnaise & mustard.

All boxed lunches include a piece of fruit, kettle chips, cookie & bottled water.

Outside Barbeque

- *These traditional barbecues are intended as an informal approach to dining.*
- *For outdoor events, we also reserve seating inside for your group in case of inclement weather.*
- *A set-up fee of \$250 will be charged for an outdoor grill and attendant.*
- *Includes complimentary fresh baked dinner rolls & non-alcoholic beverages including coffee, assorted teas, juices, or sodas.*
- *All prices are per person. There will be a \$50 charge for groups less than 25 people.*

Lemonade is available for \$15 per gallon

On the Side: \$2.95 per item

Sliced Watermelon: Fresh cut ripe & juicy watermelon.

Corn Bread: Fresh baked corn bread by the cube.

Baked Potatoes: Potatoes roasted in foil on the grill, served with butter chips.

Corn on the Cob: Sweet yellow corn on the cob roasted on the grill, served with butter cubes.

Baked Beans: Down home ranch style beans in barbeque sauce.

Chili: A hearty chili loaded with spiced beef, beans & vegetables.

Salads: \$2.95 per item

Ranch Style Salad: Chopped romaine, bacon bits, sunflower seeds, tomatoes, cheddar cheese & ranch dressing.

Caesar Salad: Crisp romaine lettuce tossed in Caesar dressing topped with croutons & parmesan cheese. (add chicken \$1 per person)

Garden Salad: Fresh salad greens, cherry tomatoes, carrots, black olives & croutons served with your choice of dressing.

Classic Potato Salad: Baby red potatoes, onions, celery, pickles & hardboiled eggs.

Outside Barbeque (continued)

\$5.95 per item

Hamburger: One-third pound USDA choice beef seasoned & grilled served on a Kaiser bun; garden burger is available upon request.

Dogs & Brats: One-Fourth pound all beef ball park franks & brats rotated on the grill & served with a stadium roll. (add \$1 pp for Beer Brats)

\$6.95 per item

*Grilled Portabella: Marinated portabella caps grilled and served with roasted garlic and a Kaiser bun. ****

BBQ Chicken: Grilled chicken breasts with your choice of BBQ sauce. (listed below)

Lemon-Honey Chicken: Grilled chicken breast coated with a lemon-honey glaze.

Beef Kabobs: Flavorful beef pieces skewered with assorted vegetables.

\$8.95 per item

Bourbon Braised Ribs: Braised short back ribs in bourbon BBQ sauce finished on the grill.

Grilled Salmon: Seasoned salmon steaks drizzled in lemon and grilled.

Choices

BBQ Sauces: Sweet Baby Rays, Bourbon BBQ, Frank's Red Hot or cider mustard.

Cheese: Cheddar, Swiss, provolone or pepper jack cheeses.

Grill selections come with mayonnaise, mustard, ketchup, lettuce, tomato, onion & pickles; choice of BBQ sauce & cheeses.

Appetizer Platters

- These elegant platters are perfect for sustaining guests during a cocktail hour or reception.
- We recommend an additional platter selection per 30 guests.

\$2.95 per person

Fruit Platter: A collection of seasonal melons, berries, & fruit.

Vegetable Platter: Cherry tomatoes, assorted peppers, carrot sticks, celery sticks, broccoli & cauliflower served with ranch.

Meat & Cheese Platter: Turkey, roast beef, black forest ham, cheddar, Swiss & provolone cheeses; served with a variety of breads.

\$3.95 per person

Artichoke Dip Platter: Three cheese spinach and artichoke dip served with assorted crackers.

Mini Beef Brisket Sliders: Bourbon infused beef brisket served hot with sandwich rolls and pepper slaw.

Hot wings: Flash-fried miniature chicken wings tossed in bourbon infused barbeque sauce served with bleu cheese dipping sauce.

\$4.95 per person

Antipasto Platter: Pancetta, capicola, artichoke hearts, Kalamata olives, cherry tomatoes, served with bleu cheese wedge & a variety of breads.

Citrus Prawns: Large prawns marinated in fresh squeezed lemon, lime & orange juice; served with house made citrus salsa.

Almond Brie: Warm brie cheese served in a large puff pastry finished with a balsamic-honey glaze and toasted almonds; served with a variety of breads & crackers.

Hors d'oeuvres

- We recommend 7-9 pieces per person per hour. Pricing is based per single item selected.
- All items may be butlered to your guests for an additional \$25.00 service fee for each server. One server per 50 guests.

\$25.95 per 25 pieces

Mini Beef Brisket Sliders: Bourbon infused beef brisket served hot with sandwich rolls and pepper slaw.

Rosemary Cheese Straws: Pastry puff straws twisted with rosemary, mozzarella cheese; baked and served with Marinara sauce for dipping.

Hummus Pinwheels: Hummus, fresh greens, tomatoes, red onion and roasted red peppers wrapped in spinach tortillas and cut into medallions.

\$29.95 per 25 pieces

Crab Salad Crostinis: Dungeness crab mixed with red peppers, scallions, cilantro, jalapenos & mixed cheeses piled atop toasted French bread.

Pancetta Wrapped Asparagus: Thin strips of pancetta wrapped around asparagus spears, drizzled with balsamic honey & lemon juice.

Bleu Stuffed Mushrooms: Large mushrooms stuffed with parmesan, spinach, bacon, bleu cheese crumbles and herbed bread crumbs.

Melon Bruschetta: Cantaloupe, honey dew, pancetta, sun dried tomato, basil & fresh mozzarella served on French bread medallions.

À la Carte

- *À la Carte: An opportunity for you to create your own personalized menu.*
- *Includes complimentary assorted fresh baked dinner rolls & non-alcoholic beverages including coffee, assorted teas, juices, or sodas.*
- *For a substantial meal we recommend two salads, two supplemental sides & three entrée choices along with one dessert.*
- *All prices are per person. There will be a \$50 charge for groups less than 25 people.*
- *All cold food and beverages are refreshed continuously for two hours.*

Salad Bowls: \$2.95 per item

Caesar Salad: Crisp romaine lettuce tossed in Caesar dressing topped with croutons & parmesan cheese. (add chicken \$1 per person)

Garden Salad: Fresh salad greens, cherry tomatoes, carrots, black olives & croutons served with your choice of dressing.

Ranch Style Salad: Chopped romaine, bacon bits, sunflower seeds, tomatoes, cheddar cheese & ranch dressing.

Salad Bowls \$3.95 per item

Greek Greens: Fresh salad greens with cherry tomatoes, red onions, Kalamata olives, pine nuts, parmesan cheese & Italian dressing.

Raspberry & Walnut Salad: Fresh salad greens with dried cranberries, apples, walnuts, bleu cheese crumbles & raspberry vinaigrette.

Classic Potato Salad: Baby red potatoes, onions, celery, pickles & hardboiled eggs.

À la Carte - Salad Bowls

Salad Bowls: \$4.95 per item

Italian Pasta Salad: Rainbow noodles tossed with celery, Kalamata olives, cherry tomatoes, red onions, feta cheese & Italian dressing.

Summer Succotash: Carrots, red onions, tomatoes, corn, basil & red peppers, green beans, lima beans tossed in oil & vinegar.

Insalata Caprese: Fresh mozzarella, tomato slices & basil arranged on a platter; drizzled with balsamic vinaigrette.

Salad Bowls: \$5.95 per item

Cobb Salad: Romaine lettuce, turkey, bacon, hard-boiled egg, cherry tomatoes, bleu cheese crumbles & avocado, topped with bleu cheese dressing.

Chef Salad: Romaine lettuce, turkey, ham, capicola, tomatoes, red onions & cheddar cheese served with your choice of dressing.

À la Carte - Supplemental Dishes

Starches: \$2.95 per item

Garlic Bread: Parmesan, garlic & herbs toasted on French bread.

Rosemary Mashed Potatoes: Red potatoes mashed with fresh rosemary.

Roasted Red Potatoes: Roasted red potatoes seasoned with a Bombay spice.

Rice Pilaf: Multiple varieties of herbed wild rice steamed with chicken broth and spices.

Jasmine Basil Rice: Steamed jasmine rice tossed with basil & herbs.

Vegetables: \$3.95 per item

Steamed Vegetables with Cheese: Broccoli, cauliflower & carrots topped with a tasty cheese sauce.

Roasted Asparagus: Roasted asparagus, lemon & parmesan drizzled with a honey-balsamic reduction.

Ratatouille: White wine steamed zucchini, yellow squash, eggplant, onions & tomatoes.

Marinated Mushrooms: Miniature bell mushrooms roasted with red bell peppers and toasted almonds.

Ginger Carrots: Honey-ginger glazed carrots roasted with orange zest.

À la Carte - Entrée

Pasta

*Baked Ziti: Garlic, onions, peppers, zucchini & yellow squash baked within layers of lasagna noodles, pesto & parmesan cheese. \$9.95 per person ****

*Ricotta Stuffed Shells: Large shells stuffed with ricotta & provolone cheese, topped with basil marinara & mozzarella. \$9.95 per person ****

Lasagna: Beef marinara layered in between lasagna noodles mozzarella, & parmesan cheese. \$8.95 per person

*Eggplant Parmesan: Slices of eggplant layered with marinara, basil, mozzarella, ricotta, parmesan cheeses. \$8.95 per person ****

Chicken Pesto Tortellini: Cheese tortellini tossed with artichoke hearts, sundried tomatoes, pesto, pine nuts & parmesan cheese. \$8.95 per person

Seafood Fettuccini Alfredo: Fettuccini noodles tossed with prawns, green peas, carrots, mushrooms & parmesan alfredo. \$8.95 per person

*Pasta Primavera: Basil marinara tossed with penne noodles, zucchini, yellow squash, onions, and peppers. \$7.95 per person ****

Beef Marinara with Penne: Penne noodles tossed with beef marinara topped with mozzarella cheese. \$6.95 per person

Poultry

Chicken Cordon Bleu: Chicken breast topped with Swiss cheese, wrapped in bacon drizzled with a bleu cheese cream sauce. \$9.95 per person

Garlic Basil Chicken: Lemon and white wine poached chicken breast topped with roasted garlic-basil bread stuffing. \$9.95 per person

Chicken Parmesan: Roasted chicken breast finished with basil marinara and parmesan cheese. \$9.95 per person

À la Carte - Entrée (Continued)

Beef

Filet Mignon: Beef short tenderloin steak spiced and broiled; served with Romesco sauce. \$9.95 per person

Prime Rib: Traditional herb encrusted Prime Rib; option of Chef Cut is available. \$9.95 per person

Peppercorn Rib Eye Steak: Rib eye steak coated in fresh ground assorted peppercorns. \$9.95 per person

Pork

Pork Tenderloin: Pork tenderloin baked with bacon-caramelized onion butter atop. \$10.95 per person

Apple Cider Pork Chops: Pork chops baked in apple cider finished with a green grape salsa. \$9.95 per person

Seafood

Lemon Dill Halibut: Halibut fillet poached in white wine topped with a lemon-dill cream sauce. \$9.95 per person

Citrus Salmon: Charbroiled salmon fillets accompanied by citrus salsa. \$9.95 per person

Coconut Snapper: Red snapper poached in coconut milk, ginger & basil. \$9.95 per person

Children's Entrée (10 & under only please)

Children's entrée selections include grilled cheese, chicken tenders or buttered noodles; served with apple slices, carrot sticks & a fresh roll. \$6.95 pp

À la Carte - House Dessert

Classic Dessert Selections: \$2.95 per item

Fudge Brownies: Hot fresh dark chocolate & fudge baked brownie.

Assorted Bars: Macaroon bars, lemon bars & triple berry crunch bar.

Carrot Cake: A sweet & delicate carrot cake with a cream icing atop.

Strawberry Shortcake: Tender shortcake topped with a strawberry preserve & whipped cream.

Premium Dessert Selections: \$4.95 per item

Classic Cheese Cake: A cream cheese filling encrusted by a delicate pie crust.

Triple Chocolate Cake: A moist chocolate cake with chocolate fudge layers.

Caramel Apple Pie: Cinnamon baked apples in a flaky pie crust.

Sundae Buffet: \$4.95 per person

Ice Cream: Your choice of vanilla, chocolate or cookies & cream.

Sauces: Chocolate, hot fudge, caramel, & raspberry puree.

Toppings: Peanuts, M&M candies, crushed Oreo cookies, maraschino cherries and whipped cream.

This buffet includes one choice of ice cream, two sauces and three toppings.

Snacks & Breaks

\$2.95 per person

Fruit Bowl: Strawberries, bananas, oranges & apples.

Trail Mix: A tossed assortment of M&M's candies, raisins, peanuts, banana chips & pretzels.

Tortilla Chips: Tri-colored corn tortilla chips with salsa.

\$3.95 per person

Spiced Nuts: Toasted peanuts, cashews, pecans & walnuts coated with a Bombay spice.

Cookies Bar: A variety of fresh baked cookies: white chocolate macadamia nut, chocolate chunk & peanut butter.

Chip Bar: A variety of flavored k chips served with ranch dipping sauce.

Danishes: A variety of danishes ranging from fruit filled to caramel cream cheese.

Bagels & Cream Cheese: Assorted bagels served with a variety of flavored cream cheese.

Cinnamon Rolls: Fresh baked cinnamon rolls with vanilla icing.

Nutritional Bars: Multiple selections of granola and fruit bars.

Wine & Cheese Break: \$15.95 per person

Cheese: An assortment of fine cheeses from around the world including: Edam, smoked Gouda, Fontina & Manchego.

Wines: Selection of varietals from Canyon Road Winery, our house wine.

Late Night Baskets

- Choose a selection of finger food to cure those late night snack attacks.
- Available from 10 pm until midnight.
- We recommend an additional basket selection per 15 guests.

\$24.95 per basket

Waffle Fries: Seasoned waffle cut French fries.

PB & J: White bread spread with peanut butter and jelly, served as triangles.

\$29.95 per basket

Jalapeno Poppers: Jalapenos stuffed with cream cheese, breaded & fried.

Mozzarella Sticks: Mozzarella cheese tossed in breading & fried.

Onion Rings: Coconut curry onion rings breaded & fried.

Grilled Cheese: White bread sandwiched with cheddar cheese, grilled & served as triangles.

\$31.95 per basket

Potato Skins: Hollow potato skins baked full of bacon & cheese.

Chicken Wings: Chicken wings fried & tossed in Franks Red Hot sauce.

Chicken Strips: Breaded chicken tenders hot out of the fryer.
