

Crystal Mountain Banquet Services Summer 2010



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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 tailored to your tastes and budget.

Critical Dates & Times

Menu selections, details, and estimated attendance counts are due three weeks in advance. Final attendance 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 your request. All functions must be concluded by 1am.

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 Manager. 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.

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 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 which may include 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 20% gratuity and 7.8% Washington sales tax.

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 \$2.00 each

Coffee: Decaf & Regular \$22.00 per gallon

Fruit Juice/Iced Tea \$18.00 per gallon

Fountain Soda \$15.00 per gallon

Hot Chocolate \$18.00 per gallon

Milk \$5.00 per pitcher

Lemonade \$18.00 per gallon

Bottled Water (20 oz) \$2.00 each

Bottled Soda (20 oz) \$2.50 each

Canned Soda \$21.00 per dozen

Sports Drink (20 oz) \$3.00 each

Bottled Juices (20 oz) \$3.00 each

One Gallon = approximately sixteen 8oz servings or thirty-two 4oz servings

One Pitcher = approximately four 8oz servings or eight 4oz servings

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 Resort rests at 4,400 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

Nothing compliments a meal better than a well-paired glass of 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. We have an extraordinary selection of wines to choose from to create a perfect pairing. Allow us to introduce you to some of these fine wines by pairing them with your menu. 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.

Wine by the bottle

Our house selection is a variety of wines from the world renowned, Washington grown, Columbia Crest Winery. Columbia Crest Cabernet Sauvignon was chosen by Wine Spectator as the #1 Wine in the World for 2009 from more than 17,000 wines.

Chardonnay \$18.00

Cabernet Sauvignon \$18.00

Champagne/Sparkling Wine \$12.00

White Zinfandel \$18.00

Merlot \$18.00

Champagne Toast \$2.00 per person

Our in-house sommelier has chosen a list of Reserve Wines for Crystal Mountain special guests and events. Please request a Reserve List from the Banquet Manager you are interested. 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 offer the beer of your choice. A standard keg (15.5 gallons) serves approximately 150 glasses. Smaller kegs may be available based on brewery (*prices TBD*).

Standard Keg Beer:

Domestic Beer \$275.00/keg

Imported Beer \$395.00/keg

Craft Beer \$395.00/keg

Bottled/Can Beer:

Domestic Beer \$4.50 ea

Imported Beer \$6.00 ea

Craft Beer \$6.00 ea

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 20% 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 & decaf coffee, orange, apple, & cranberry juices, and assorted 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.
- A "*" denotes vegetarian selections throughout the menu.

\$3.25 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.

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

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

\$4.25 per item

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

Country Potatoes*: Cubed potatoes roasted with garlic & herbs.

Hash Brown Casserole*: shredded potatoes, onions, peppers, cheese and cream baked to cheesy perfection.

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

Bacon: Center cut bacon peppered and broiled until crispy.

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

Biscuits and Gravy: Homestyle biscuits served with country sausage gravy.

Classic Buffets

- Choose from these themed groupings for a simple yet hearty meal.
- Includes complimentary non-alcoholic beverages including coffee, assorted teas, 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.
- A "*" denotes vegetarian selections throughout the menu.

Sandwich Buffet: \$14.95 per person

Bread: Deli-style white bread, wheat bread, French baguette, 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 or green peppers.

Spreads: \$1pp additional for hummus, olive tapenade, red pepper relish, artichoke cream cheese or chipotle cream

* **Vegetarian Option:** (please specify quantity) Wheat bread, hummus, artichoke hearts & red peppers.

* **Pee Wee Option:** (please specify quantity) Peanut butter & raspberry jelly on deli-style white bread.

This buffet includes three items from each category, with mayonnaise, mustard, green salad & home baked cookie.
Boxed lunch available for an additional \$1 pp and includes fruit and cookie.

Fiesta Bar: \$16.95 per person

Meats: Choose two of the following: seasoned ground beef, fajita beef, fajita chicken, or Spanish pulled pork.

Starch: Includes refried beans, black beans, and Spanish rice.

Dairy: Includes our fiesta cheese blend and sour cream.

Vegetables: Includes sweet corn, shredded lettuce, jalapenos, white onions, black olives, scallions, and tomatoes.

Shells: Choose two of the following: flour tortillas, spinach wraps, sundried tomato wraps or tortilla chips.

This buffet includes salsa, Caesar salad & classic dessert choice.
Nacho cheese or guacamole additional \$1.50 per person.

Classic Buffets (continued)

Soup & Salad Buffet: \$13.95 per person

Tomato Basil Bisque: A sweet, chicken broth based, tomato soup with chunks of basil and tomato.

Harvest Mushroom Bisque: Domestic mushrooms in a rich chicken velouté with onions, light cream and chives.

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

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

Corn and Crab Bisque: A rich and creamy homemade bisque prepared with corn and fresh crab.

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

Pizza Buffet: \$13.95 per person

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

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

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

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

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

Baked Potato Bar: \$8.95 per person

Potato: Russet potatoes 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. Option of chili or martini mashed potato bar, each for additional \$2 pp

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, lemonade, or sodas.
- All prices are per person. There will be a \$50 charge for groups less than 25 people.
- A "*" denotes vegetarian selections throughout the menu.

On the Side: \$3.25 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 and bacon bits in barbeque sauce.

Green Bean Casserole*: Green beans baked with mushrooms in cream sauce and topped with crisp onion straws.

Mashed Potatoes: Fluffy mashed Russet potatoes with savory gravy.

Homemade Mac'n Cheese*: Three cheese baked macaroni with herb bread crust.

Salads: \$3.25 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 greens, cherry tomatoes, carrots, black olives & croutons served with a variety of dressings.

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

Outside Barbeque (continued)

\$6.95 per item

Hamburger: One quarter pound USDA 100% choice beef seasoned & grilled served on a Kaiser bun.
(Garden burger patties available upon request)

Dogs & Brats: One quarter pound all beef ball park franks & brats rotated on the grill & served with a stadium roll.
(Add \$1 per person for Beer Brats)

\$7.95 per item

Grilled Portabella*: Marinated portabella caps grilled and served with roasted garlic on 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 Kebabs: Flavorful beef pieces skewered with assorted vegetables.

\$9.95 per item

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

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

Prawn Kebabs: Large, tender prawns skewered with assorted vegetables.

Choices

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

Cheese: Add \$1 per person for Cheddar, Swiss, provolone or pepper jack cheeses.

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

Appetizer Platters

- These elegant platters are perfect for sustaining guests during a cocktail hour or reception.
- Each platter serves 20-24 guests.
- All items may be butlered to your guests for an additional \$25.00 per server. One server per 50 guests.
- A "*" denotes vegetarian selections throughout the menu.

\$27.95 per platter

Fruit Platter*: A bountiful platter of the season's freshest melons, fruit and berries.

Vegetable Platter*: Assorted market vegetables with fresh ranch herb dip.

\$29.95 per platter

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

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

Mini Beef Brisket Sliders: Bourbon infused beef brisket served hot on miniature hoagie rolls.

Appetizer Platters (continued)

\$31.95 per platter

Insalata Caprese*: Fresh mozzarella, tomato slices & basil arranged and drizzled with balsamic vinaigrette.

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

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

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

Chocolate Covered Strawberries*: Fresh strawberries hand dipped in milk chocolate and arranged on a platter.

\$33.95 per platter

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

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.

Crab Meat Morney: A dip prepared with fresh crab, swiss cheese and sherry. Served as a dip or plattered atop crostini rounds.

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 - Salads

- À la Carte: An opportunity for you to create your own personalized menu.
- Includes complimentary assorted fresh baked dinner rolls
- Includes complimentary nonalcoholic beverages including coffee, assorted teas, juices, or sodas.
- For a substantial meal we recommend two salads, two supplemental sides & three entrée choices, & 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.
- A "*" denotes vegetarian selections throughout the menu.

Salad Bowls \$3.95 per item

Caesar Salad*: Crisp romaine lettuce tossed in Caesar dressing topped with croutons & parmesan cheese.

Add chicken for \$1 per person.

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

Salad Bowls: \$4.95 per item

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

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

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

Salad Bowls: \$5.95 per item

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

À la Carte - Sides and Pasta

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.

Vegetables: \$2.95 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.

Sautéed Mushrooms*: Miniature bell mushrooms sautéed with garlic and white wine.

Pasta: \$9.95 per item

Lasagna: Beef marinara layered in between lasagna noodles mozzarella, ricotta & parmesan cheese.

Pesto Tortellini*: Cheese tortellini tossed with artichoke hearts, sundried tomatoes, pesto, pine nuts & parmesan cheese. *(Add grilled chicken for \$2 per person)*

Fettuccini Alfredo*: Fettuccini noodles tossed with red and green peppers, mushrooms, onions & parmesan alfredo. *(Add prawns or grilled chicken for \$2 per person)*

Pasta Primavera*: Basil marinara with penne noodles, zucchini, yellow squash, onions, & peppers.

Beef Marinara with Penne: Penne noodles tossed with beef marinara topped with mozzarella cheese.

À la Carte - Entrées

Pasta: \$10.95 per item

Baked Ziti*: Garlic, onions, peppers, zucchini & squash baked in layers of ziti noodles, pesto & parmesan

Ricotta Stuffed Shells*: Large shells stuffed with ricotta & provolone cheese, topped with basil marinara & mozzarella cheese.

Jambalaya Pasta: A spicy pasta dish prepared with smoked sausage and chicken. Sautéed with onions and peppers and tossed with penne pasta.

Poultry: \$11.95 per item

Chicken Cordon Bleu: Chicken breast topped with Swiss cheese, wrapped in bacon drizzled with a bleu cheese cream sauce.

Garlic Basil Chicken: Lemon & white wine poached chicken breast topped with roasted garlic-basil bread stuffing.

Cornbread Chorizo Chicken: Chicken breast stuffed with cornbread chorizo dressing, topped with roasted red pepper coulis.

Beef: \$11.95 per item

Prime Rib: Traditional herb encrusted Prime Rib; option of Chef Cut is available.

Peppercorn Rib Eye Steak: Rib eye steak coated in fresh ground assorted peppercorns.

Beef: \$12.95 per item

Filet Mignon: Beef short tenderloin steak spiced and broiled; served with either red wine reduction or a mushroom cream sauce.

À la Carte - Entrées (continued)

Pork: \$10.95 per item

Roast Pork Tenderloin: Roasted pork tenderloin topped with spiced apricot glaze.

Pork Chops: Marinated and grilled pork chops with a soy, honey ginger glaze.

Seafood: \$10.95 per item

Lemon Dill Halibut: Halibut fillet poached in white wine topped with a lemon-dill cream sauce.

Pecan Crusted Cod: Pecan crusted cod topped with a creole meunier sauce.

Seafood: \$11.95 per item

Citrus Salmon: Charbroiled salmon fillets accompanied by citrus salsa.

Children's Entrée: \$7.95 per item (10 & under only please)

Includes grilled cheese*, chicken tenders or buttered noodles*; served with apple slices, carrot sticks & a fresh roll.

Please specify quantity, as entrees are individually plated.

À la Carte - House Dessert

Classic Dessert Selections: \$3.95 per item

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

Assorted Bars: Macaroons, lemon bars, & triple berry crunch bars.

Carrot Cake: A sweet & delicate carrot cake topped with a creamy icing.

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

Premium Dessert Selections: \$5.95 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.

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

Sundae Buffet: \$5.95 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

\$3.25 per person

Fruit Bowl: Strawberries, bananas, oranges & apples.

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

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

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

Nutritional Bars: Multiple selections of granola and fruit bars.

\$4.25 per person

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

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

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.

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 Columbia Crest, our house wine.

Late Night Snacks

- Choose a selection of finger food to cure those late night snack attacks; available between 9pm and 11pm
- One platter serves approximately 20-24 guests.

\$26.95 per platter

Waffle Fries*: waffle cut French fries fried and seasoned, served with ketchup.

PB & J*: deli-sliced white bread spread with peanut butter and raspberry jelly, served as triangles.

\$29.95 per platter

Jalapeno Poppers*: whole green jalapeno peppers stuffed with cream cheese, breaded & fried; served with ranch.

Mozzarella Sticks*: Mozzarella cheese sticks tossed in seasoned breading & fried; served with marinara sauce.

Onion Rings*: Large yellow onion rings breaded & fried; served with ranch dressing.

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

\$33.95 per platter

Potato Skins: Hollowed out potato skins baked full of bacon & cheese; served with sour cream.

Hot Chicken Wings: Chicken wings fried & tossed in Franks Red Hot sauce; served with bleu cheese dipping sauce.

Chicken Strips: Breaded chicken tenders hot out of the fryer; served with barbeque sauce or ranch dressing.

Party Sandwiches: An assortment of miniature ham, turkey and roast beef sandwiches on deli-style white & wheat bread triangles.
