

# *Mountain Formal Events Package*

Buffet or Stations Menu

## MOCKTAIL HOUR

(Choice of Two)

Crudités

Cheese & Cracker

Chicken Tenderloins

Pretzel Sticks with Cheese Sauce

Mashed Potato Bar

(Assorted toppings to include Bacon, Scallions, Sour Cream and Cheese)

Vegetable Spring Rolls

Mozzarella Sticks with Marinara sauce

## BUFFET

*Salads* (choice of two)

Mixed Green Salad with Vinaigrette and Ranch dressing

Roasted Vegetable Pasta Salad

Tortellini Salad

Caesar Salad

Fresh Fruit Salad

*Entrée* (choice of three)

Chicken Piccata

Penne Pasta Primavera

Grilled Marinated Chicken with Bacon, Baby Onions, & Mushrooms

Ravioli with Ricotta Cheese in a Roasted Garlic and Chive Cream sauce

Marinated Beef Tips with Peppers & Onions

Roast Breast of Chicken filled with Asparagus & Herb Boursin Cheese lightly breaded served  
with a Wild Mushroom sauce

Carved Dijon Peppercorn encrusted Sirloin of Beef

Parmesan Encrusted Haddock

Teriyaki Glazed Salmon

A 19% Service Charge will apply. Room rental additional.

## STATION

Homemade Mac and Cheese  
Mixed Green Salad with Vinaigrette and Ranch dressing

Fresh Fruit Salad

Assorted Sliders

BBQ Pork, Mini Burgers, Buffalo Chicken

French Fries

Onion Rings

Nacho Bar

(toppings to include Jalapeños, Tomatoes, Sour Cream, Chili, Olives, Scallions, & shredded Cheddar Cheese)

Home Style Waffles

(toppings to include Whipped Butter, Syrup, Chocolate sauce, Whipped Cream and Strawberries)

price \$38.00 per person ++

All menu items come with Assorted Desserts and assorted Polar Beverages  
Substitute assorted Desserts for Ice Cream Sundae Bar for additional \$6.00 per person

Can accommodate up to 600 Guests

Additional Enhancements

Fire Pit \$250

S'mores Bar \$5.00 per person

A 19% Service Charge will apply. Room rental additional.