

BAR MENU

*A bartender and set-up fee of \$100 will be charged at all locations.
(Fee waived for bar orders of \$350 or more.)*

Cash Bar

Well Drinks.....	\$5.00
Call Drinks.....	\$6.00
Premium Drinks.....	\$7.50
Wine, by the glass.....	\$6.00
Champagne, by the glass..	\$5.75
Cordials and Cognacs.....	\$8.00
Domestic Beer.....	\$4.00
Imported Beer.....	\$5.00
Assorted Soft Drinks.....	\$2.00

Our Premium Well Features:

Meyers Platinum, Smirnoff, Tanqueray, Jim Beam,
Cuervo Gold, Seagram's 7 and J.W. Red

Hosted Bar

\$18 to \$25 per person (ask for details)

House Wine

White Zinfandel.....	\$21.00
Chardonnay.....	\$21.00
Merlot.....	\$21.00
Cabernet Sauvignon.....	\$21.00
Sparkling Wine.....	\$17.00
Sparkling Cider.....	\$13.00

**Assorted Bar Snacks at \$0.75 per person,
50 person minimum.**

KEG BEER

Domestic

Bud/Bud Light	\$250.00
Miller Lite/Genuine Draft	\$250.00
Michelob/Ultra/Amber	\$260.00
Coors/Coors Light	\$250.00
Pabst Blue Ribbon	\$195.00

Imports/Micro

European Imports	\$375.00
Anchor Steam	\$325.00
Deschutes Brewery	\$325.00
Oak Creek	\$350.00
Sam Adams	\$350.00
Sierra Nevada	\$350.00
Snowbowl's A+ Ale	\$290.00
Pyramid Brewery	\$340.00
Fat Tire	\$340.00
Dundee Honey Brown	\$305.00

Keg

Keg

*Special orders and requests of your favorite beverages are welcome.
Certain items may be unavailable due to regional stock and regulatory issues. Fourteen days notice is needed for special orders to ensure that beverages are on hand at the time of the event.*

SUGGESTED WINE SELECTION

White Wines

Kendal Jackson, Chardonnay...	\$32.00
Menage à Trois, White.....	\$27.00
Edna Valley, Chardonnay.....	\$34.00
DancingBull, Sauvignon Blanc.	\$28.00
Sequoia Grove, Chardonnay...	\$36.00
Bogle, Chardonnay.....	\$29.00
R. Mondavi, Chardonnay.....	\$39.00

Red Wines

Sterling Napa, Merlot, Cab. or Pinot...	\$42.00
St. Francis, Sonoma Cab. Sauvignon...	\$37.00
Sequoia Grove, Napa Cab. Sauvignon..	\$44.00
Greg Norman, Cab./Shiraz.....	\$34.00
Michael Picard, Beaujolais Villages.....	\$28.00
Folie A Duex, Cab. Sauvignon.....	\$42.00
Cain Concept, Blend.....	\$69.00
Bogle, Zinfandel or Petite Shiraz.....	\$29.00
Menage à Trois, Red.....	\$27.00

Sparkling Wines/Champagne

Chandon Brut.....	\$34.00
Piper Sonoma De Noir NV....	\$39.00
Moet White Star Champagne...	\$67.00
Korbel Blanc De Noir.....	\$32.00
Domain Caneros Brut.....	\$38.00

APPETIZERS

Appetizer prices are based *per person*.

Must be ordered for full amount of guests.

We are happy to accommodate an Appetizer Only Service, however we do require a minimum of six appetizers to be purchased.

Cold

Oysters on the Half Shell...	\$3.50 ♥
Chilled Jumbo Shrimp.....	\$3.40 ♥
Deluxe Finger Sandwiches...	\$3.05
Fresh Sliced Fruit Tray.....	\$2.55 ♥
Vegetable Crudités Tray.....	\$2.45 ♥
Cheese Tray.....	\$3.25
Cheese & Veggie Tray.....	\$3.05
Deli Board.....	\$3.95
Bruschetta.....	\$2.95 ♥
Chips & Salsa.....	\$2.35 ♥
Assorted Sushi Platter.....	\$5.25 ♥
Deviled Eggs.....	\$2.95
Caprisi Mozzarella Salad.....	\$3.45
Assorted Canape.....	\$3.35

Hot

Shrimp & Scallop on the Half Shell..	\$3.75
Buffalo Wings (Hot or Cajun BBQ).	\$3.25
Chicken Tenders.....	\$2.95
Chicken Quesadilla.....	\$3.05
Swedish Meatballs.....	\$2.95
Bacon Wrapped Scallops.....	\$3.75
Stuffed Mushrooms w/ Sausage.....	\$2.95
Stuffed Mushrooms w/ Crab.....	\$3.50
Mini New England Crab cakes.....	\$3.50
Beef or Chicken Skewers.....	\$3.05
Combo of Skewers.....	\$3.25
Spanakopita.....	\$2.95
Mini Tacos, Taquitos or Burros.....	\$2.95
Mini Mexican Combo Platter.....	\$3.45
Mountain Smoked BBQ Rib Bits....	\$3.50
Oysters Rockefeller.....	\$3.95
Steamed Clams/Mussels.....	\$3.55/\$3.25
Steamer Combo.....	\$3.70
Mini Cordon Bleu.....	\$3.15
Pigs in a Blanket.....	\$3.15
Artisen Breads and Olive Oils.....	\$3.40

(We would be happy to order and prepare your special appetizer. Prices may vary.)

(♥ = can be cooked heart smart)

(Consuming undercooked or raw meat or seafood may increase your risk of food borne illness.)

SNOWBOWL'S SPECIALTY APPETIZERS

Prices per 50 people

N'arlins BBQ Shrimp

Served sautéed in our special buttered Cajun BBQ sauce with sourdough dipping wedges

\$175.00

Smoked Salmon, LOX or Smoked Trout

Sliced and served with Bermuda onions, southwestern dilled cream cheese dip, capers and assorted crackers

\$175.00

Smoked Salmon & Trout Platter

\$195.00

Southwestern Spinach and Artichoke Dip

Served hot with a touch of Arizona, served with dipping chips

\$160.00

Blackened Salmon Filet

Served topped with our lemon Beurre' Blanc and crustinis

\$175.00

Seared Loin of Ahi Tuna ♥

Served sliced, medium rare with pickled ginger along with our fusion teriyaki dipping sauce

\$190.00

(We would be happy to order and prepare your special appetizer. Prices may vary.)

(♥ = can be cooked heart smart)

(Consuming undercooked or raw meat or seafood may increase your risk of food borne illness.)

THE COOKOUT BBQ MENU

(35 person minimum)

(Picnic style with disposable dining ware. Add \$2.00 per person for china and linen napkins)

All Cookouts served with a beverage station of coffee, iced tea, lemonade & water

Standard side dishes: Cowboy baked beans, corn on the cob, fresh baked assorted rolls, tossed salad, your choice of brownies or apple cobbler for dessert.

Cowboy Spur

Slow roasted marinated BBQ half chicken

\$14.95 per person

Snowbowl “Ribber”

St. Louis style BBQ pork ribs grilled, and basted with our tangy BBQ sauce

\$17.50 per person

The Round Up

Delicious aged 10oz. New York strip grilled to perfection

\$21.95 per person

Kosher Cowboy

Marinated and slow roasted in our tangy BBQ sauce, this beef brisket is to die for

\$15.95 per person

The Cattle Drive

Fresh ground beef hamburgers, 100% beef hot dogs served with all the “fixings”

\$13.50 per person

O! Rancher

Beef Tri-Tip, marinated and grilled to perfection

\$16.95 per person

High Mountain Tag-a-Longs

(Add these to any of the cookout menus)

Marinated grilled chicken breast..... *\$2.00 per person*

Seasoned grilled Salmon filet..... *\$3.00 per person*

Basted and grilled skewered shrimp..... *\$4.00 per person*

Try our homemade Red Potato Salad—substitute for any side for \$1.00.

(Alternative menu selections available upon request, prices subject to change.)

MEETING/BREAKOUT MENU

(Prices based on a 25 person minimum, will vary for smaller groups.)

When planning your meeting, it is important to keep the attendees interested in your program. We suggest you plan on having several breaks which include light snacks and beverages. Please choose from the following options for your function breaks.

Morning Break Options

Assorted Danishes, croissants, muffins, fresh seasonal fruit platter, granola bars, juices, coffee & water
\$6.50 per person

Afternoon Break Options

Homemade fudge brownies, assorted jumbo cookies, fresh seasonal fruit platter, granola bars, coffee, iced tea, lemonade & water
\$6.95 per person

Snacks/Drinks a la Carte

Large cookies (2 pack).....	\$1.50
Candy bars (each).....	\$1.25
Granola bars (each).....	\$1.50
Bagged chips (each).....	\$1.50
Fresh fruit (apples, oranges, bananas)...	\$1.00
Popcorn bowl (serves 25).....	\$15.00
Bar snack mix (serves 25).....	\$21.00
Trail Mix (serves 25).....	\$28.00
Bottles water (each).....	\$2.00
Canned soda (each).....	\$1.50
Milk 12oz bottle (2% or chocolate).....	\$2.25
Bottled juices (each).....	\$2.75
Coffee by the gallon (serves 12).....	\$20.00
Hot cocoa by the gallon (serves 12).....	\$25.00

Beverage Stations

Basic: Coffee, iced tea, lemonade & water..... *\$2.15 per person*

Expanded: Coffee, iced tea, lemonade, sodas, hot cocoa & water..... *\$2.95 per person*

Box Lunch

Deli style Sub Sandwich with chips, cookie, fresh fruit & soda
\$9.95 per person

Skybox Combo

(15 person minimum)

Take a Boxed Lunch on our Scenic Skyride. This is a one of a kind way to spend your lunch hour. Ride the lift and picnic at 11,500 feet—the view and thrills are great!
\$14.95 per person

LUNCH MENU

(All Lunches are served with a Beverage Station of coffee, lemonade, iced tea & water.)
(20 person minimum order, two choices at 30 people, served from 10:30 AM to 1:30 PM.)

New York sirloin Strip

Grilled 7oz New York strip served open-faced on garlic toast, complemented with a side salad and choice of starch
\$15.95 per person

Chicken Cordon Bleu

Breaded & baked chicken breast stuffed with Alpine Swiss cheese & ham, topped with a creamy Mornay sauce, served with wild rice pilaf and veggie du jour
\$14.95 per person

Marinated Grilled Portabella

Herb marinated Portabella mushroom, grilled and served over wild rice pilaf and a side of veggie du jour
\$14.95 per person

Cajun Chicken Alfredo

Cajun seared chicken breast sliced & served over a bed of fettuccini Alfredo, served with a side Caesar Salad and garlic bread stix
\$13.50 per person
Try with Blackened Salmon
\$13.95 per person

SALADS

Mountain Chef's Salad

Tossed greens topped with ham, turkey, egg, carrots, tomato, cucumber & onions, served with ranch dressing
\$10.95 per person

The Ridgeway

Chicken Caesar Salad (try it Cajun style!), sliced grilled chicken breast served on top of tossed romaine, Parmesan cheese, red onion and croutons, dashed with black pepper and served with garlic bread stix
\$10.95 per person

Santa Fe Cobb

Tossed greens topped with diced tomatoes, red onions, cucumbers, garlic croutons, diced avocado, bacon bits & diced chicken breast, served with homemade balsamic vinaigrette and garlic stix
\$11.95 per person

Boxed Lunch*

Deli style sub sandwich with chips, cookie, fruit and soda
\$9.95 per person

*Skybox Combo

Get a lift ticket and Boxed Lunch & eat at 11,500ft a great view and a unique lunch break!
Only \$14.95 per person (15 minimum)

LUNCH MENU

(Continued, served from 10:30 AM to 1:30 PM)

SANDWICHES

(15 persons per item or 25 for two choices)

(All sandwiches served with your choice of fries, chips, rainbow pasta or potato salad)

The Ortega Grilled Sandwich

Grilled deli rye bread with melted jack and cheddar cheeses, fire roasted green chilies and hickory smoked bacon

\$9.50 per person

With roast turkey breast - *\$10.75 per person*

The Sundance Wrap

Snowbowl's version of the classic Club- a wheat tortilla wrapped around hickory smoked bacon, smoked turkey, avocado slices, shredded cheddar/jack cheese, lettuce, tomato and our secret sauce

\$9.50 per person

The North Star

Southern style chicken sandwich— grilled BBQ chicken breast served on a croissant, topped with melted cheddar cheese, smoked bacon and green onions

\$10.50 per person

Tuna Salad Croissant

A heaping portion of creamy Albacore Tuna Salad served on a flaky croissant

\$9.95 per person

Try our blackened salmon salad croissant only- *\$11.95 per person*

Veggie Croissant

Fresh baked croissant stuffed with mixed field greens, avocado, tomato, cucumber, and Portabella mushroom, sprouts, Bermuda onion and our special seasoning sauce

\$9.95 per person

Classic French Dip

Seasoned roast beef sliced thin and served hot with au jus on top a fresh hoagie roll

\$10.50 per person

Add Swiss cheese or sautéed mushrooms - *\$.50*

LUNCH BUFFET MENU

(All Lunch Buffets come with a beverage station of coffee, iced tea, lemonade & water,
served from 10:30 AM to 1:30 PM, 25 person minimum)

The Sunset

Home made Italian meat lasagna (or vegetarian)- a three cheese lasagna stacked three layers high, smothered with homemade marinara sauce, seasoned beef and pork sausage, topped with parmesan cheese, served with garlic bread stix, vegetable du jour and tossed salad

\$13.95 per person

South Side

Beef or chicken tacos along with cheese enchiladas, served with refried beans (substitute black beans for \$0.50 per person), Mexican rice, chips and salsa, diced tomatoes, minced onions, shredded lettuce & guacamole

\$13.50 per person

All American

100% beef hot dogs & fresh hamburgers with all the fixings! Served with corn on the cob tossed garden salad Cowboy baked beans & your choice of fresh apple cobbler or brownies

\$12.50 per person

Grilled marinated chicken breast - *\$14.50 per person*

Deli Platter

(Choose 3 meats, 2 cheeses and 2 breads, served with sandwich fixings)
(doesn't include any sides)

Choices of Meat: Honey ham, roast turkey, roast beef, peppered salami or pastrami

Choices of Cheese: Alpine Swiss, American, cheddar or jack

Choices of Bread: Assorted fresh baked rolls, hoagie buns, sourdough, twelve-grain wheat, deli rye or French bread

\$10.95 per person

Soup & Salad

Your choice of soup made on the morning of your function:

Minestrone, Sirloin Beef with Pasta, Broccoli Cheddar, Cream of Mushroom, Chicken with Green Chili, Chicken Noodle, Vegetable Beef, Chicken Gumbo & New England Clam Chowder

Your choice of fresh salad:

Rainbow Pasta, Creamy Caesar, House Garden or Seasonal Fruit salad

\$8.95 per person

Soup, Sandwich & Salad Combo

(From the previous menus choose: 2 meats, 1 cheese, 2 breads, 1 soup & 1 salad)

\$12.50 per person

(Other menu options available upon request, prices may vary)

BUFFET DINNER MENU

(Prices reflect buffet style, menu options can be served plated, prices may vary, served for lunch or dinner. Child portions available for children 12 & under—deduct \$5.00 from dinner price.)

All dinners include salad, your choice of two side dishes, fresh bread & beverage station

Side Dish Selection

Salad- Seasonal Fresh Fruit, House mixed Greens, Caesar, Rainbow Pasta, and Red Potato Salad

Vegetables- Garden Vegetable Medley, Green Bean Almandine, Seasonal Vegetable du jour, Mediterranean Vegetable sauté, Corn on the Cob, Sautéed Asparagus - *add \$1.00*

Starches- Vegetable Rice Pilaf, Wild Rice Blend, Cajun Dirty Rice, Seasoned Parsley Red, Garlic Mashed, Au Gratin

Breads- Assorted dinner rolls, garlic breadsticks, fresh baked gourmet breads - *add \$1.00*

Marinated Herb Crusted

Beef Tenderloin

Carved to order by our Chef and served with bordelaise

\$25.95 per person

Prime Rib of Beef

Carved to order by our Chef, herb seasoned crust and slow roasted, served with creamy horseradish sauce and au jus.

\$22.95 per person

Ultimate Carving Station

** Your favorites carved to order**

Slow Roasted Turkey

Baked Pit Ham

Herb Roasted Beef

Blackened/Baked Salmon Filet

Chicken Marsala

Roast Loin of Pork

Marinated Grilled Portabella

Choose any four for.... \$28.95 per person

Choose any three for... \$26.95 per person

Choose any two for.... \$24.95 per person

Blackened Salmon

Seared with Cajun spices to seal in flavor, baked and topped with lemon beurre blanc

\$22.95 per person

Sonoran Shrimp

7 succulent jumbo shrimp skewered and grilled, basted with our famous southwestern garlic butter

\$22.95 per person

Roast Pork Loin Southwestern

Seasoned and baked center cut loin of pork carved to order by our chef and served with our fire roasted pepper and cilantro bordelaise

\$19.95 per person

Roasted Turkey Breast

Carved to order by our Chef, served with corn bread stuffing and cranberry sauce

\$19.95 per person

Chicken Marsala

Tender chicken breast served sautéed in a rich mushroom wine sauce

\$19.95 per person

Cajun Chicken Alfredo

Served with sun dried tomatoes and scallions

\$18.95 per person

Grilled Marinated Portabella

A vegetarian delight!

\$18.95 per person

Hunter's Chicken Diane

Sautéed tender breast of chicken, smothered in our special mushroom and Dijon sauce

\$19.95 per person

(Special menu options are available upon request. Prices may vary.)

PLATED DINNER MENU

21% gratuity will be added. Childs portions available for children 12 & under—deduct \$5.00 from dinner prices.
(All dinners include your choice of salad, two side dishes & fresh bread, served for lunch or dinner)

Rack of Lamb with Minted Bordelaise

Encrusted with a rosemary breading, baked rack of lamb served over bordelaise with a touch of mint
\$26.95 per person

Seared New York Strip Roast with Green Peppercorn Sauce

Seared and baked served English style and enhanced with our zesty green pepper corn sauce
\$24.95 per person

Grilled Angus Beef Filet with Hunters Sauce

Charbroiled choice beef smothered with our wild mushroom bordelaise
\$27.95 per person

Blackened Ahi or Salmon with Lemon Beurre Blanc

Blackened to seal in flavor, baked and drizzled with sauce
Ahi - *\$25.95* Salmon - *\$24.95*

Baked Pistachio Halibut

Fresh filet of halibut baked in parchment with our pistachio orange butter
\$25.95 per person

Lemon Peppered Chicken Breast with Citrus Butter Glaze

Tender chicken breast seasoned with pepper, baked & doused with a tangy citrus butter blend
\$21.95 per person

Surf & Turf

Grilled Filet of Angus Beef served with:

6 Charbroiled Shrimp.....	<i>\$27.95 per person</i>
Baked or Blackened salmon.....	<i>\$28.95 per person</i>
Lobster Tail.....	<i>Market price</i>

Chicken Cordon Blue

Breaded & baked chicken stuffed with alpine Swiss & ham, topped with a creamy mornay sauce
\$22.50 per person

Chicken Oscar

Breaded breast of chicken sautéed golden brown & served topped with asparagus, crabmeat & hollandaise
\$22.50 per person

Herb Roasted Prime Rib

Herb seasoned angus prime rib, slow cooked to perfection
10oz cut.....*\$24.95 per person*
14oz cut.....*\$26.95 per person*

Grilled Marinated Portabella

Meaty portabella mushroom marinated & grilled tender
\$20.95 per person

(Plated menu can be served buffet style.)

BREAKFAST BUFFET MENU

Arizona Rancher

Southwestern scrambled eggs and a 7oz New York Steak served with fresh fruit, biscuits & gravy and home fried potatoes

\$11.95 per person

Meadow Springs

Fresh baked ham & cheese and veggie quiche served with fresh fruit tray & home fried potatoes

\$8.95 per person

Humphreys Scramble

Cheddar scrambled eggs, smoked sausage or hickory smoked bacon served with fresh fruit tray, biscuits & gravy and home fried potatoes

\$8.95 per person

Mountain Toast

Scrambled eggs & peanut butter French toast served with a fresh fruit tray & your choice of smoked sausage or hickory smoked bacon & home fried potatoes

\$9.95 per person

The Cow Poke

Country fried steak served with peppered sausage gravy, scrambled eggs, biscuits, fresh fruit tray & home fried potatoes

\$10.95 per person

Continental

Fresh fruit tray, assorted pastries, muffins, granola bars and croissants

\$4.95 per person

Beverages by the Gallon

House coffee.....	\$20.00	Orange juice.....	\$25.00
Hot chocolate.....	\$25.00	Apple juice.....	\$25.00
Hot cider.....	\$35.00	Cranberry juice.....	\$25.00

(12-14 servings per gallon)

Beverage Station

Basic: Coffee, iced tea, lemonade & water *\$2.15 per person*

Expanded: Coffee, iced tea, lemonade, water & fresh juices *\$2.95 per person*

(Special menu options available upon request. Prices may vary.)

DESSERT MENU

Chocolate Thunder Cake

Layers of everyone's favorite—this one will get you rumbling
\$3.95 per person

Old Fashioned Carrot Cake

Cream cheese icing and all—a traditional favorite
\$3.50 per person

New York Style Cheese Cake

Served with your choice of fresh blueberries or strawberries
\$3.25 per person

Key Lime Pie

Cool and smooth—A perfect compliment to any meal
\$2.95 per person

Chef's Choice Dessert

\$2.50 per person

Cake/Wedding Cake Cutting Service

Have us take care of your cake cutting needs,
includes plates, forks, napkins and professional cutting
\$0.35 per person

CHILDREN'S MENU

(12 years old and under, served with either French fries or fruit)

Chicken Tenders

\$12.95 per child

2 Corn Dogs

\$12.95 per child

Kids Burger or Hot Dog

\$10.95 per child

Kids Cheese Crisp

\$9.95 per child

Mac & Cheese

\$9.95 per child

16" Pizza

Cheese or Pepperoni

\$17.95 per pie

THEME BANQUETS

(Minimum order size 50 persons.)

Themed banquets for private parties and meetings. Available with an additional cost per person for weddings.
All Theme Banquets come with beverage station of coffee, iced tea, lemonade & water included.

All Theme Banquets come with a choice of the following accomplishments
(1 vegetable, 1 starch, 1 salad, 1 bread)*

**The exception being the "South of the Border" Buffet, Spanish rice and refried beans are substituted in place of the vegetable and starch*

Banquet Side Dishes

- Veggies:** Garden Veggie Medley, Mediterranean Veggie Sauté, Green Bean Almandine, Sautéed Asparagus - *add \$1.00 per person*, Corn on the Cob, Seasonal Veggie du jour
- Starches:** Seasoned Parsley Red Potatoes, Cajun Dirty Rice, Garlic Mashed Potatoes, Wild Rice Pilaf, House Au Gratin Potatoes, Garden Vegetable Rice Pilaf
- Salads:** House Mixed Greens, Caesar Salad, Seasonal Fruit salad, Rainbow Pasta salad, and Red Potato salad. Anti-Pasta salad - *add \$1.00 per person*
- Breads:** Assorted dinner rolls, garlic bread stix, Fresh baked gourmet breads - *add \$1.00 per person*

-ADD ANOTHER-

Sides.....	\$1.00 per person
Appetizers.....	\$2.00 per person
Entrées.....	\$3.00 per person
Desserts.....	\$2.50 per person

(Special menu options available upon request. Prices may vary.)

Touch of Italy

Appetizers *(choose one)*

- Sun dried tomato & artichoke dip with chips
- Caprisi salad
- Italian meatballs
- Mediterranean crudités display
- Brushetta with crutinis
- Breaded calamari with marinara
- Prosciutto wrapped mozzarella
- Mussels with garlic & basil *(add \$.75)*
- Baked shrimp & scallop palermo *(add \$1.00)*

Entrée *(choose Two)*

- Egg Plant Parmesan
- Lasagna w/meat
- Veggie Lasagna
- Pizza- cheese, pepperoni, sausage, or veggie
- Spaghetti- marinara, meat sauce, meat ball
- Cheese Ravioli
- Lobster Ravioli *(add \$1.00)*
- Stuffed Manicotti
- Baked Ziti
- Fettuccini Alfredo
- Chicken Picatta *(add \$1.00)*
- Chicken Alfredo *(add \$1.00)*
- Chicken Parmesan *(add \$1.00)*
- Sicilian Seafood pasta *(add \$1.50)*

Dessert *(choose one)*

- Tiramisu
- Cheesecake
- Canoli
- Assorted sweets
- Flan

\$24.95 per person

South of the Border

Chips and salsa included

Appetizers *(choose one)*

- Mini Combo (tacos, taquitos & burros)
- Chicken Quesadilla
- Cheese Crisp
- Gourmet nacho dip & chips
- 5 Layer dip & chips
- Jalapeno poppers
- Mexican Shrimp Cocktail *(add \$1.00)*
- Sonoran Shrimp Kabobs *(add \$1.00)*

Entrees *(choose two)*

- Beef Tacos
- Chicken Tacos
- Cheese Enchiladas
- Beef Enchiladas
- Chicken Enchiladas
- Crab & Shrimp Enchiladas *(add \$1.50)*
- Pork Tamale
- Chicken Tamale
- Chili Relleno *(add \$1.00)*
- Stuffed Chicken Poblano pepper *(add \$1.50)*
- Chicken Fajitas *(add \$1.00)*
- Beef Fajitas *(add \$1.00)*
- Portabella Fajitas Carnitas *(add \$1.50)*

Desserts *(choose one)*

- Mexican flan
- Cheesecake with Kahlua sauce
- Apple cobbler
- Assorted sweet bars

\$21.95 per person

Southern Fried Banquet

Appetizers *(choose one)*

- Cajun peel & eat shrimp - served hot or cold
- Southern fried platter
- Cajun wings
- Artichoke & spinach dip and chips
- Oysters on the half shell *(add \$1.00)*
- N^o Arlins BBQ shrimp *(add \$1.00)*
- Craw dads *(add \$1.00)*
- Bayou baked mussels *(add \$.75)*

Entrees *(choose two)*

- Southern Fried Chicken
- Buttermilk Fried Catfish
- Anduee Jambalaya
- Chicken Gumbo
- Shrimp E'tufee *(add \$1.00)*
- Blackened Catfish
- Cajun Shrimp over Pasta
- Blackened Seafood & Dirty Rice

Desserts *(choose one)*

- Peach Cobbler
- Key Lime Pie
- Pecan Pie
- Chocolate Cake
- Flan

\$24.95 per person

New England Clam Bake

Appetizers *(choose one)*

- Steamed clams
- Steamed mussels
- Steamer combo *(add \$.75)*
- Crab rolls
- Peel & eat shrimp - served hot or cold
- Fried bay scallops
- Fried shrimp
- Fryer platter *(add \$.75)*
- Shrimp toast
- Mini crab cakes
- Baked shrimp & scallop on half shell *(add \$.75)*

Entrees *(choose two)*

- New England Clam Chowder
- Fried Beer Batter Cod
- Baked Atlantic Salmon
- Stuffed Flounder
- Skewer Garlic Shrimp
- Baked Scallop Alfredo
- Crab Cakes
- Fried Shrimp & Scallops
- Lobster Tails *(add \$2.00)*
- Steamed live Maine Lobster *(add \$4.00)*
- Fresh Wild Salmon *(add \$2.00)*

Desserts *(choose one)*

- Apple Cobbler
- Cherry Pie
- Custard Cream
- New York Cheese Cake

\$26.95 per person

PRIVATE SUNSET SKYRIDE BANQUET PACKAGES

(40-person minimum 80 person maximum)
Lodge fees negotiable with size and purchase amount

Basic Package

\$39.00 per person + tax and tip

Includes

Appetizers during arrival period
Skyride tickets to the top of the Agassiz lift
Champagne and chocolate covered strawberries at 11,500 ft
A beautiful Sunset Skyride
Catered gourmet dinner at lodge upon arrival
Running time approximately four to five hours

Basic Package Layout

Appetizers: Chips and salsa, gourmet cheese, veggie and fruit tray

Mountain Top Toast: Champagne toast, chocolate covered strawberries

Dinner Buffet: Entrees: Seared Pork loin served with Fire Roasted Pepper & Cilantro Bordelaise, Blackened Salmon served topped with Citrus Beurre Blanc

Accompliments: Seasoned parsley red potatoes, seasonal vegetable medley, assorted fresh baked rolls, tossed house salad and a beverage station (coffee, iced tea, lemonade & water)

Additions and Upgrades

(Based on per person)

<u>Entrees</u>	<u>Substitute Item</u>	<u>Add additional item</u>
Herb Roast Prime Rib	\$3.00	\$5.00
Baked lemon peppered Halibut	\$2.00	\$4.00
Chicken Marsala	\$1.00	\$3.00
Baked Pit Ham	\$0.00	\$2.00
Roast Turkey	\$0.00	\$2.00
Appetizers (from App Menu)	\$1.50	\$3.00
Chef's choice Dessert	-	\$2.50
Add Hosted Bar (3 hours run time: 1 hour cocktail, 2 hours with dinner)		\$14.00
Add Live Music	<i>prices vary \$75 to \$200 depending on available artist (s)</i>	

Sunset Skyride Lodge Rental Rates

Agassiz Lodge: \$250.00 Seven days a week

Hart Prairie Lodge: Mid week rental: \$125.00 (Monday – Thursday)
Weekend rental: \$700.00 to \$900.00 (Friday- Sunday)