Catering Menu













skirose.com/winters-creek-lodge

## Butler Passed Appetizers

100 bites per order

Caprese Skewer \$300
Fresh Mozzarella /Cherry Tomatoes
Basil/Balsamic Glaze

Roasted Mushrooms \$300 Crostini/Roasted Garlic/Chives

Prawn Cocktail Shooter \$300 Cocktail Sauce/Lemon/Chives

Bruschetta \$300 Roma tomato/basil/crostini/Balsamic Glaze

Ahi Poke & Wonton Chips \$600 Wonton chip/Wasabi Aioli/Sesame seeds

**Spanakopita \$350**Spinach & Feta in a flaky pastry

Chicken Skewer \$450 Spicy Peanut Sauce & Chives

Teriyaki Beef Skewers \$500 Teriyaki glaze/ Sesame seeds

## Displayed Appetizers

Price Per Person

Charcuterie Board \$20

Array of cheese's/Cured meats Grapes/Olives/Nuts/Baguette/Crackers

Mini Slider Station \$20 Pulled Pork/Cheeseburger/Mini-buns

Cheese & Fruit Tray \$15
Domestic Cheeses/Fresh fruit/Crackers

Baked Bree in Puff Pastry \$12 Variety of jams/sliced baguette

# WINTERS CREEK LODGE The Bonanza Buffet \$75

Choice of 1 Salad, 2 Sides & 2 Entrees
Dinner Rolls, Fresh Brewed Coffee and Tea

#### Salads Choose One

Fresh Tossed Caesar Salad with House-Made Parmesan Crowtons Served with Caesar Dressing

Fresh Mesclun & Garden Greens with Cherry Tomatoes, Cucumbers, and House-made Parmesan Crowtons, served with Raspberry Vinaigrette or Ranch

Baby Spinach, Strawberries, Feta Cheese & Roasted Almonds Served with Raspberry Vinaigrette

Sides Choice of Two

Grilled Asparagus
Wild Mushroom Rice Pilaf
Medley of Grilled Spring Vegetables
Rosemary Roasted Red Skin Potatoes
Garlic Mash Potatoes

### Entrées

Choice of Two

Herb Roasted Breast of Chicken

Wild Mushroom Marsala

Slow Roasted Red Chili and Apricot Glazed Pork Loin

## The Summit Buffet \$85

Choice of 1 Salad, 2 Sides & 2 Entrees Dinner Rolls, Fresh Brewed Coffee & Tea

#### Salads

Choice of One

Garden Fresh Mesclun & Garden Green's Garnished with Cherry Tomatoes, Cucumbers, Radishes & Croutons Served with Raspberry Walnut Vinaigrette

Fresh Tossed Caesar Salad with House-Made Parmesan Crowtons
Served with Caesar Dressing

Iceberg Wedge garnished with Tomatoes & Gorgonzola Crumbles
Served with Blue Cheese dressing

Baby Spinach Garnished with Strawberries, Feta Cheese & Candied Walnuts Served with Raspberry Vinaigrette

## Sides

Choice of Two

Grilled Asparagus

Grilled Summer Vegetables

Sautéed Green Beans with Sun-Dried Tomatoes and Roasted Almonds Macaroni & Cheese topped with Bead Crumbs Wild Mushroom Rice Pilaf

> Rosemary Roasted Red Skin Potatoes Caramelized Shallot Mashed Gold Yukon Potatoes

#### Entrées Choice of Two

Slow Roasted Prime Rib with cracked herbs and spices. Served on the carving station

Marinated Grilled Tri Tip with blend of olive oils, herbs and spices Herb Roasted Breast of Chicken with Roasted Artichokes and Sun-Dried Tomatoes topped with Garlic Lemon Sauce

Wild Caught Atlantic Grilled Salmon with Lemon Dill Beurre Blanc Slow Roasted Red Chili and Apricot Glazed Pork Loin Seared Jumbo Shrimp in a Creamy Lobster Sauce

Minimum of 60 guests for buffet service

All prices subject to 8.2625% sales tax and 20% service charge

## Vegetarian Features \$55

Paired with a Fresh Mesclun and Greens Salad served with homemade Parmesan Crowtons
Assorted Breads and Butter
Fresh Brewed Coffee, Tea, Mountain Spring Water & Fountain Sodas

#### Pasta Primavera

Penne Pasta tossed with Fresh Herbs Served with Summer Roasted Vegetables and Parmesan Cheese

Quinoa & Vegetable Stuffed Portobello Mushroom Quinoa, black bean and vegetable stuffed Portobello mushroom with a Chimichurri Sauce

Spinach & Artichoke Mac and Cheese
Made with Panko Breadcrumbs, Baby Spinach, Artichoke Hearts
and Greek Yogurt

Balsamic Roasted Broccoli & Red Pepper Grilled Cheese
Made with whole grain bread and stuffed with caramelized, balsamic
roasted vegetables and cheddar cheese



#### Children's Menu

Please select one of the following from the menu for your guests
12 years old and under

## Choices of Entrée

Macaroni & Cheese \$16
served with a side of seasonal fruit

Chicken Strips & French Fries \$20 served with a side of seasonal fruit

Mini Personal Cheese or Pepperoni Pizza **\$16**served with a side of seasonal fruit



All plated dinners and desserts must be pre-ordered

All prices subject to 8.265% sales tax and 20% service charge

## Late Night Snacks

100 servings per order Dinner Rolls, Fresh Brewed Coffee and Tea

Sea Salt French Fries \$400
Served with Ketchup

Pretzel Bites \$550 Served with house-made Mustard

Mini Pizza Slices \$500 Pepperoni or Cheese

Mac & Cheese Bites \$550
Roma tomato/basil/crostini/Balsamic Glaze

Chips & Dip \$550 Salsa and Guacamole

Fried Cheese Ravioli \$600 Served with Marinara

Chicken Strips & Fries \$650

Breaded all-white meat

Served with ketchup

House Wine Selection Featuring: White or Red

\$33 a bottle

Champagne Selection Featuring: Champagne or Prosecco-\$35 a bottle

Featured Bar Selections:

House Spirits \$8

Call Spirits \$10

Hand Crafted Cocktails \$15

(We can also make Mocktails)

Feature Call Spirits

Seasonal Fruits

Seasonal Herbs



## Non-Alcoholic Beverages

Sodas, canned or fountain \$3
Bottled 120z. Spring Water \$2

Orange, Cranberry or Grapefruit Juice \$3 a glass / \$12 liter
Fresh Brewed Coffee / Tea, Iced Tea, Hot Chocolate \$3 a glass / \$28 a gallon

No outside food or beverage, except wine and champagne by prior arrangement

Corkage fee of \$20 plus tax and gratuity

All prices subject to 8.265% sales tax and 20% service charge

Due to supply chain issues, prices are subject to change

## Domestic / Imported / Micro Brew / Hard Cider Packages

We can offer many different styles, flavors and custom packages.

We will have several Local Brews and regional favorites for guests to enjoy.

Drafts by the Pint \$8



## Premium Draft Package \$1,600 Up to 120 Guests

Guests will enjoy 160z. Drafts, equal to a standard pint. This package will give you UNLIMITED drafts of all 8 styles for the event/evening.

Drafts can change upon availability. We will provide the best selection we can offer.



## Standard Draft Package

\$1,100 includes all 8 Drafts. Guests will enjoy 120 standard pints.

## Special Draft Packages available by request

\$800 Per Keg, guests can enjoy 120 Standard 160z. Pints of ice cold brew.

Guests can purchase a Draft of their choice. We will do our best to get your personal beer, but please take in to consideration that not all types and styles are available in our area.

No outside food or beverage, except wine and champagne by prior arrangement

Corkage fee of \$20 plus tax and gratuity

All prices subject to 8.265% sales tax and 20% service charge