

Catering

AT



CAMELBACK RESORT

Whether you're about to do some team building at Camelback Mountain Adventures or taking a break between meetings – as your mother always said, “Ya gotta eat!”

Camelback's chefs have put together a variety of menus to fit your needs. And, as always, we're here to make your Camelback adventure the best ever. We can cater and alter the menus in many different ways specifically for your group. So let's talk. The food's good. Really good. Like really, really good.

Your mouth is watering, isn't it? We know. Ours is too.

BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

Assorted Juices • Danish, Muffins, & Croissants • Fresh Fruit Display, Freshly Brewed Coffee, Decaffeinated Coffee, & Hot Tea

\$9⁹⁵ PER PERSON

THE EUROPEAN

Minimum of 25pp

Assorted Juices • Danish, Muffins, & Croissants • Fresh Fruit Display • Bagels with Flavored Cream Cheeses • Smoked Salmon Display • Assorted Breakfast Breads • Freshly Brewed Coffee, Decaffeinated Coffee, & Hot Tea

\$17⁹⁵ PER PERSON

HEALTHY MORNING

Assorted Juices • Assorted Yogurt Parfaits • Assorted Breakfast Breads • Fresh Fruit Display • Freshly Brewed Coffee, Decaffeinated Coffee, & Hot Tea

\$12⁹⁵ PER PERSON

RISE & SHINE BREAKFAST BUFFET

Minimum of 25pp

Sliced Fresh Melon, Berry, & Citrus Platter • Assorted Breakfast Breads • French Toast with Maple Syrup • Scrambled Eggs • Applewood Smoked Bacon & Maple Sausage Links • Breakfast Potatoes • Fresh-Brewed French Roast Coffee, Decaffeinated Coffee & Tea • Orange, Apple, & Cranberry Juice

\$16⁹⁵ PER PERSON

BUFFET ADD-ONS

Prices are Per Person

Buttermilk Pancakes and Syrup	\$3.00
Scrambled Eggs	\$3.00
Bacon	\$3.00
Sausage	\$3.00
Oatmeal with Assorted Toppings	\$2.50
Assorted Egg Sandwiches	\$4.00
Made to Order Omelet Station	\$10.00
Assorted Bagels w/ Assorted Cream Cheeses & Jellies	\$2.50



PLATED BREAKFAST

Plated Breakfast Includes Orange Juice, Fresh-Brewed Coffee, Decaffeinated Coffee & Assorted Teas

CAMELBACK CLASSIC

Scrambled Eggs with Home Fried Potatoes Choice of Maple Sausage Links, Ham Steak or Applewood Smoked Bacon

\$12⁹⁵ PER PERSON

SHORT STACK

Short Stack of Buttermilk Pancakes with Home Fried Potatoes Choice of Maple Sausage Links, Ham Steak or Applewood Smoked Bacon

\$13⁹⁵ PER PERSON

STEAK & EGGS

Grilled Eight-Ounce Ribeye Steak & Scrambled Eggs O'Brien Potatoes and Sweet Onion Marmalade

\$18⁹⁵ PER PERSON

EGGS BENEDICT

Poached Eggs with Canadian Bacon, English Muffin & Hollandaise Sauce, Herb Roasted Potatoes & Fresh Fruit Medley

\$14⁹⁵ PER PERSON

CORNERED BEEF HASH

House-Made Corned Beef Hash topped with Poached Eggs and Béarnaise Sauce & Rosemary Roasted Potatoes

\$14⁹⁵ PER PERSON

ANYTIME BREAKS

COFFEE BREAK (4 HOURS)

Coffee, Decaffeinated Coffee, Assorted Teas, Soft Drinks, Bottled Water

\$6⁹⁵ PER PERSON

COFFEE & DONUT BREAK (1 HOUR)

Assorted Coffee Flavor Shots (non-alcoholic) & Fresh made Donuts

\$8⁹⁵ PER PERSON

CINCO DE MAYO (1 HOUR)

Pico De Gallo Salsa, Guacamole, Chicken and Cheese Quesadillas, Tortilla Chips & Sour Cream

\$8⁹⁵ PER PERSON

ICE CREAM TRUCK BREAK (1 HOUR)

Assorted Ice Cream Bars, Sandwiches & Frozen Delights

\$8⁹⁵ PER PERSON

TAKE A DIP BREAK (1 HOUR)

Hot Spinach and Artichoke Fondue, Blue Cheese & Ranch Dips Fresh Baby Carrots, Celery & Low Carb Crisps

\$8⁹⁵ PER PERSON

PHILLY BREAK (1 HOUR)

Freshly Baked Pretzels with House Mustard, Hot Dog & Cheese Steak Sliders & Popcorn

\$8⁹⁵ PER PERSON

COOKIE JAR BREAK (1 HOUR)

Assorted Fresh Baked Cookies, Assorted Chocolate Brownies 2% Milk & Chocolate Milk

\$8⁹⁵ PER PERSON

BUFFALO BBQ BREAK (1 HOUR)

Boneless Chicken Bites, Celery, Ranch & Blue Cheese Dipping Sauces, Assorted Salty Snacks & Chips

\$8⁹⁵ PER PERSON

COFFEE BY THE GALLON 12 cups per gallon

\$32 PER GALLON



LUNCH BUFFET

All Lunch Buffets Include Soft Drinks, Water, Fresh-Brewed Coffee, Decaffeinated Coffee & Hot Tea • Minimum of 25 People
Prices are Per Person

SALAD BUFFET

Crispy Mixed Greens, Spinach Leaves & Chopped Romaine Garden Vegetables • Assorted Dressings include Buttermilk Ranch, Italian & French • Assortment of Cold Salads, Fresh Baked Rolls with Butter • Fudge Brownies & House Baked Cookies

SANDWICH BUFFET

Assortment of Pre-Made Deli Sandwiches & Wraps • Potato Salad, Pickles & Coleslaw • Kettle-Cooked Potato Chips Fudge Brownies & House Baked Cookies

SOUP BUFFET

Choice of 2 soups with fresh cracked pepper,

Crackers & assorted garnishes • Chicken Noodle • New England Clam Chowder • Vegetable • Cream of Potato • Lobster Bisque Pasta Fagiloi

SALAD & SANDWICH BUFFET **\$18⁹⁵**

SANDWICH & SOUP BUFFET **\$17⁹⁵**

SALAD & SOUP BUFFET **\$16⁹⁵**

SALAD, SANDWICH & SOUP BUFFET **\$21⁹⁵**

HOT LUNCH BUFFETS

Minimum 25 people

SALAD

Mixed Greens Salad, Spinach Leaves & Chopped Romaine Garden Vegetables, Buttermilk Ranch, Italian & French Dressings

ENTRÉES

STEAK ROQUEFORT

Grilled Steak, Cremini Mushrooms, Merlot Reduction topped with Melted Roquefort Cheese

PASTA PRIMAVERA

Fresh Pasta, Garden Vegetables, Tossed in Garlic Cream Sauce & finished with Shaved Parmesan

STUFFED CHICKEN BREAST

Cornbread Stuffed Chicken with Marsala Cream Sauce

COD WITH TOMATO FENNEL BROTH

Baked Cod with a Light Tomato Fennel Broth and Garlic Sautéed Spinach

SIDES

Herb Roasted Potatoes with Butter
Chef's Choice of Seasonal Vegetable

DESSERT

Select 1 option

New York Style Cheesecake • Triple Chocolate Cake
Bourbon Apple Cake • Peanut Butter Explosion
Red Velvet Cake • Strawberry Shortcake

2 ENTRÉES (PER PERSON) \$23⁹⁵

3 ENTRÉES (PER PERSON) \$26⁹⁵



PLATED LUNCH

Plated Lunch Service Includes Salad, Entrée & Dessert, Basket of Freshly Baked Bread, Coffee, Decaffeinated Coffee, Tea, Soft Drinks & Water

SALAD

Select one option for all guests

FRESH FIELD GREEN SALAD

Choice of Buttermilk Ranch, Honey Mustard, Herb Vinaigrette, Blue Cheese

SPINACH SALAD

Crisp Baby Spinach with Blue Cheese, Dried Cranberries, Almonds and Shaved Red Onion and Citrus Vinaigrette Dressing

TRADITIONAL CAESAR SALAD

Romaine Hearts, Croutons, Shaved Parmesan Cheese & House-Made Caesar Dressing

ENTRÉE

Choice of 2 with counts in advance

All entrées served with Seasonal Vegetable Medley

FRENCH ONION DIP

Crispy Baguette, Shaved Ribeye, Melted Sharp Provolone, Onions & Rosemary Jus

FLAME GRILLED CHOP

8oz Grilled Pork Chop & Yukon Potato Hash

BAKED COD LOIN

Baked Cod Filet with Tomato Fennel Broth

CHICKEN SALTIMBOCCA

Prosciutto, Sharp Provolone, Sage & Madeira Cream

CHICKEN MARSALA

Pan Seared Breast of Chicken, Wild Mushroom Risotto, & Marsala Reduction

CHILI LIME SALMON

Marinated Filet, Saffron Risotto, Micro Greens & Sweet Chili Lime Drizzle

DESSERT

Select one option for all guests

New York Style Cheesecake • Triple Chocolate Cake
Bourbon Apple Cake • Peanut Butter Explosion
Red Velvet Cake • Strawberry Shortcake

\$21⁹⁵ PER PERSON

BOXED LUNCH

*Includes Bottled Water, Fresh Whole Fruit, Chips, Cookie & Condiments
Choice of the following:*

HAM & CHEESE

ROAST BEEF & CHEESE

TURKEY & CHEESE

VEGGIE WRAP

\$14⁹⁵ PER PERSON

KIDS' BANQUET MENU

Minimum of 25 Children (12 & under)

CHILDREN'S PLATED MEAL

Choice of 2 with counts in advance, 12 and under

Chicken Fingers, French Fries & Seasonal Vegetable
Macaroni & Cheese & Seasonal Vegetable • Hot Dog and Fries

\$13⁹⁵ PER CHILD

CHILDREN'S BUFFET

Chicken Fingers, Hot Dogs, Macaroni & Cheese, Carrots, Celery,
Ranch & Spinach Dip

\$15 PER CHILD

PIZZA PARTY

Assorted Pizzas, Salad, Bread Sticks, Assorted Soft Drinks & Water

\$15 PER CHILD

HOAGIE PARTY

Assorted Hoagies, Kettle-Cooked Potato Chips, Assorted Soft
Drinks & Water

\$15 PER CHILD

PASTA PARTY

Spaghetti and Meatballs, Salad, Bread Sticks Assorted Soft
Drinks & Water

\$15 PER CHILD



PLATED DINNER

Plated Dinner Includes Salad, Entrée & Dessert, Fresh Baked Bread Basket & Coffee, Decaffeinated Coffee, Hot Tea, Soft Drinks and Water

SALAD

Select one option for all guests

ICEBERG WEDGE SALAD

Blue Cheese, Bacon, Heirloom Tomatoes, Shaved Red Onion & Buttermilk Ranch Dressing

FRESH FIELD GREEN SALAD

Assorted Locally Grown Greens, Cucumber, Tomato & Carrots, White Balsamic Vinaigrette

SPINACH SALAD

Crisp Baby Spinach with Blue Cheese, Dried Cranberries, Almonds and Shaved Red Onion and Citrus Vinaigrette Dressing

TRADITIONAL CAESAR SALAD

Romaine Hearts, Croutons, Shaved Parmesan Cheese & House-Made Caesar Dressing

ENTRÉE

Choice of 2 with counts in advance • All entrées served with Yukon Potato Puree & Seasonal Vegetable Medley

CHICKEN FRANÇAISE

Hand Battered Breast of Chicken, Garlic Lemon Herb Butter

\$25⁹⁵ PER PERSON

CREOLE CHICKEN

Sautéed Breast of Chicken, Spicy Chorizo, Smoked Gouda, Fried Okra & Creole Sauce

\$26⁹⁵ PER PERSON

GRILLED VEGETABLE NAPOLEON

Grilled Vegetable Tower topped with Provolone Cheese on a bed of Creamy Herb Polenta

\$26⁹⁵ PER PERSON

CHICKEN GAMBERETTO

Pan Seared Chicken, Sautéed Jumbo Shrimp, & Lemon Caper Butter

\$27⁹⁵ PER PERSON

GRILLED TENDERLOIN & TIGER SHRIMP

6 oz. Flame Grilled Beef Tenderloin (Served Medium) with Brandy Peppercorn Sauce Crispy Pan Seared Scallops, Finished with Smoked Sea Salt & Butter

\$39⁹⁵ PER PERSON

ROASTED EGGPLANT ROLLATINI

Stuffed w/ Ricotta Cheese, Topped and Baked with Fresh Mozzarella Served with House Made Marinara & Shaved Parmesan

\$26⁹⁵ PER PERSON

HERB ROASTED PRIME BEEF

Rosemary Crusted, Slow Roasted (Prepared Medium) Served with Horseradish Cream & Au-Jus

\$28⁹⁵ PER PERSON

FILET MIGNON

8oz Beef Tenderloin (Prepared Medium) Pan Seared Finished with Wild Mushroom Bordelaise

\$37⁹⁵ PER PERSON

SESAME GINGER SALMON

Orange Ginger Glazed Filet of Salmon with Charred Green Onion

\$26⁹⁵ PER PERSON

COD OREGANATO

Herb Bread Crumbs topped Cod Loin with Roasted Heirloom Tomatoes and Pesto Drizzle

\$26⁹⁵ PER PERSON

SURF & TURF

8oz. Filet Mignon (Prepared Medium) & Lobster Tail, Chanterelle Mushroom Bordelaise & Drawn Butter

MARKET PRICE PER PERSON

DESSERT

Select one option for all guests

New York Style Cheesecake • Triple Chocolate Cake
Bourbon Apple Cake • Peanut Butter Explosion
Red Velvet Cake • Strawberry Shortcake



DINNER BUFFET

Dinner Buffet Includes Salad, Entrée and Dessert, Fresh Baked Bread Basket, Coffee, Decaffeinated Coffee, Hot Tea, Soft Drinks & Water • Minimum of 25 People Minimum 25 people

SALAD

Mixed Greens Salad, Spinach Leaves & Chopped Romaine Garden Vegetables, Buttermilk Ranch, Italian & French Dressings

ENTRÉES

Choice of 2 with counts in advance

CHICKEN ARROBIATA

Pan Seared Breast of Chicken, Roasted Heirloom Tomatoes, Wilted Greens & Shaved Parmesan Regiono

ATLANTIC SALMON

Pan Roasted Filet, Grilled Meyer Lemons, Fresh Dill, & Shallot Butter

CREAMY GARLIC SHRIMP POLENTA

Sautéed Jumbo Shrimp, Fine Herbs Mixed with Creamy Style Polenta

BEEF BOURGUIGNON

Slow Roasted Beef Burgundy, Caramelized Cipollini Onions & Portobello Mushrooms

IMPASTATA RICOTTA TORTELLINI'S

Spinach Alfredo, Roma Tomatoes & Asiago Cheese

HERB ROASTED POTATOES WITH BUTTER

Chef's Choice of Seasonal Vegetable

DESSERT

Select two options

New York Style Cheesecake • Triple Chocolate Cake
Bourbon Apple Cake • Peanut Butter Explosion
Red Velvet Cake • Strawberry Short Cake

2 ENTRÉES (PER PERSON)

\$29⁹⁵

3 ENTRÉES (PER PERSON)

\$35⁹⁵

PICNIC MENU

Picnic Menu Includes Coffee, Decaffeinated Coffee, Tea, Soft Drinks & Water

STARTERS & SIDES

Tossed Salad with Assorted Dressings • Fruit Salad • Potato Salad
Macaroni Salad • Molasses Baked Beans

MAIN COURSE

HOT DOGS

HAMBURGERS

VEGGIE BURGERS

SWEET TREATS

Assorted Cookies, Brownies, Assorted Homemade Cupcakes

\$25 PER PERSON

\$100 EVENT SET UP FEE

PICNIC ADD-ONS

Prices are Per Person

Grilled Corn & Chef's Choice Vegetables	\$3.00
BBQ Chicken & Ribs	\$6.00
BBQ Shrimp	\$7.00
Sirloin Beef	\$8.00
Lobster Tails	MARKET PRICE



RECEPTION DISPLAYS

Small display feeds up to 25 people, medium up to 60 people
and large up to 100 people

BRUSCHETTA DISPLAY

Tomato Bruschetta with Fresh Plum Tomatoes, Basil & Balsamic.
Cannellini White Bean Bruschetta with Roasted Garlic Basil Oil.
Olive Tapenade. Grilled Breads,
Garlic Crustini and Herb Croutons. Infused Extra Virgin Olive Oil

\$100 SMALL **\$225** MEDIUM **\$325** LARGE

CRUDITÉ DISPLAY

Seasonal Medley of Fresh Vegetables
Served with Blue Cheese & Ranch Dips

\$75 SMALL **\$150** MEDIUM **\$225** LARGE

CHEESE DISPLAY

Imported & Domestic Cheese Variety
Premium Cracker Assortment & Sliced French Bread

\$100 SMALL **\$225** MEDIUM **\$375** LARGE

GRILLED VEGETABLE DISPLAY

Marinated & Grilled Vegetables with Olive Oil,
Fresh Herbs & Balsamic Glaze

\$100 SMALL **\$175** MEDIUM **\$250** LARGE

CARVING STATIONS

Served with petite house-made silver dollar rolls, appropriate sauces
& condiments • All Carving Stations Require a Minimum of 40 People
\$75.00 per hour Carver Fee (One hour of service)

MAPLE-GLAZED HAM **\$5⁹⁵** PER PERSON

PORK LOIN **\$6⁹⁵** PER PERSON

**FRENCH CUT
TURKEY BREAST** **\$5⁹⁵** PER PERSON

**HERB CRUSTED
BEEF TENDERLOIN** **\$15⁹⁵** PER PERSON

**PRIME RIB AU JUS W/
HORSERADISH CREAM** **\$11⁹⁵** PER PERSON

ADD-ON STATIONS

Pricing based on one hour of service • Minimum of 40 people
* Chef Fee @ \$75 per chef, per hour

FISHERMAN'S WHARF

Cocktail Crab Clusters • Hand Peeled Shrimp Cocktail (2 per person)
Steamed Mussels (Roasted Garlic Herb Butter) • Penne Frutti Di Mare
(Penne Pasta Tossed with Assorted Seafood & White Wine Sauce)
Fresh Dinner Rolls & Butter

MARKET PRICE PER PERSON

MEDITERRANEAN STATION

Hummus, Crispy Pita Points • Couscous, Toasted Nuts & Dried Fruits
Gyro Meatballs with Creamy Tzatziki Sauce
Curry Chicken Kabob with Mint Yogurt

\$12⁹⁵ PER PERSON

CHINA TOWN*

Assorted Dumplings and Dim Sum with Ginger Infused Soy
Stir Fry Action Station: Orange Beef & Sesame Chicken
Fried Rice • Stir Fried Vegetables • Fortune Cookies

\$15⁹⁵ PER PERSON

NEPTUNES ON ICE

Each Selection Served with Spicy Cocktail Sauce, Horseradish,
Green Apple • Mignonette, Rémoûlade, Tabasco, Lemon Wedges
& Oyster Crackers • Little Neck Clams on the Half Shell • Seasonal
Oysters on the Half Shell • Chilled Jumbo Shrimp • Crab Clusters

MARKET PRICE PER PERSON

STREET TACO STATION

Tri Colored Tortilla Chips with Salsa Con Queso, Guacamole & Pico
Di Gallo • Marinated Grilled Chicken & Carne Asada of Beef
Shredded Lettuce, Jack Cheese, Flour Tortillas, • Tomato Concasse
& Sour Cream • Fiesta Rice & Beans

\$13⁹⁵ PER PERSON

ANTIPASTO DISPLAY STATION

Assorted Grilled Vegetables & Marinated Mushrooms • Mozzarella
and Provolone Cheeses • Marinated Artichokes • Assorted Olive
Salad • Sliced Italian Meats • Italian Bread

\$11⁹⁵ PER PERSON



ADD-ON STATIONS

Pricing based on one hour of service • Minimum of 40 people
 * Chef Fee @ \$75 per chef, per hour

SLIDER STATION

Little Big Mac Burger, Sriracha Ketchup • Corn & Black Bean Slider,
 Cilantro Aioli • Lobster Slider, Garlic Aioli

\$13⁹⁵ PER PERSON

PASTA STATION*

Parmesan Cheese Tortellini, Penne Rigate & Fusilli Pasta
 Tossed with Marinara, Alfredo or Vodka Sauce
 Warm Garlic Bread Sticks & Parmesan Cheese
 Add chicken : \$2 per person Add shrimp : \$4 per person

\$11⁹⁵ PER PERSON

MASHED POTATO BAR

Mashed Potatoes served with Assorted Toppings: Whipped Butter,
 Crispy Onions, Shredded Cheddar Cheese, Sour Cream,
 Crispy Bacon & Chopped Scallions

\$11⁹⁵ PER PERSON

MACARONI & CHEESE BAR

Assorted Toppings to Include: Broccoli Florets, Black Forrest Ham,
 Chopped Scallions & Crispy Bacon

\$10⁹⁵ PER PERSON

MINI CUPCAKE BAR

Triple Chocolate, Vanilla Bean & Salted Caramel

\$7⁹⁵ PER PERSON

CONSUMPTION BAR & CASH BAR

Pricing by drink, Bartender Fees Apply.
 For rocks drinks, please add \$3.00 per drink

PREMIUM	\$7	IMPORTED BOTTLED BEER	\$6
SUPER PREMIUM	\$8	BOTTLED WATER	\$3
ULTRA PREMIUM	\$9	SOFT DRINKS	\$3
HOUSE WINES	\$7	ASSORTED JUICES	\$3
DOMESTIC BOTTLED BEER	\$5		

CORDIAL/COFFEE BAR \$11

Our trained mixologists will create the coffee blend that suits your flavor needs. Add one of our cordials (1.5 oz. serving) to your coffee or just choose to have in a snifter for your enjoyment.

BANQUET BEVERAGES

Choose from the options below to help determine the type of beverage package you would like for your upcoming event.

OPEN BAR OPTIONS

PREMIUM BAR

Svedka Vodka, Beefeater Gin, Bacardi Rum, Seagram 7 and VO,
 Jim Beam, Tequila, Johnnie Walker Red, Peach/Apple/Raspberry
 Schnapps, Triple Sec, Sweet & Dry Vermouth

Beer Selection

Miller Lite, Corona, Yuengling Lager & Heineken

SUPER PREMIUM BAR

Absolut Vodka, Tangueray Gin, Bacardi Rum, Captain Morgan
 Rum, Dewar's, Jack Daniels, Jim Beam, Jose Cuervo, Kahlua,
 Bailey's Irish Cream, Amaretto, Peach/Apple/ Raspberry
 Schnapps, Triple Sec, Sweet & Dry Vermouth

Beer Selection

Miller Lite, Corona, Yuengling Lager & Heineken

ULTRA PREMIUM BAR

Grey Goose Vodka, Bombay Gin, Tanqueray Gin, Bacardi Rum,
 Captain Morgan's, Crown Royal, Makers Mark Bourbon, Johnnie
 Walker Black, Dewar's, Jack Daniels, Jose Cuervo, Kahlua,
 Bailey's, Amaretto Di Saronno, Frangelico, Courvoisier VS,
 Peach/Apple/Raspberry/Melon Schnapps, Triple Sec,
 Sweet & Dry Vermouth

Beer Selection

Miller Lite, Corona, Yuengling Lager & Heineken

WINE SELECTION

All bar packages come with the following wines from our
 House Wine - Pinot Noir, Merlot, Cabernet Sauvignon,
 Chardonnay, Pinot Grigio & White Zinfandel

A Craft Beer Selection is available upon request on certain bar packages in substitution of one of the Beer choices. Additional cost can incur. All bars are set up with standard mixers. Specialty mixers are available for an additional fee. Camelback Lodge will staff one bartender per 100 guests.

	1 HOUR	2 HOURS	3 HOURS
PREMIUM	\$15	\$25	\$35
SUPER PREMIUM	\$17	\$32	\$45
ULTRA PREMIUM	\$20	\$40	\$55

