***Elk Lake Resort Catering Menu 2021***

## *C old Appetizers*

*Roasted Vegetable Display w/Dipping sauces $3.00 pp*

*House Roasted Turkey Pinwheel Mini Sandwiches $3.00 pp*

*Herb Crème Cheese Puff Bites $3.00 pp*

*Chilled Gazpacho Shooters w/ Pickled Vegetables $3.00 pp*

*Fresh Seasonal Fruit Display with Honey Vanilla Crème $3.00 pp*

*Caprese Skewers w/ Olive Oil and Balsamic Drizzle $3.45 pp*

*Tuscan Relish Platter: Bruschetta, Tapenade & Artichoke Pesto w/Crackers & Breads $3.45 pp*

*Cold Poached Prawns on Ice w/Cocktail Sauce $4.00 pp*

*Smoked Salmon Display w/ Capers, Dill Cream Cheese & Minced Onion $4.00 pp*

*Grand Charcuterie Board w/ Artisan Cured Meats, Cheeses, Dried Fruits & Grilled Crostini $4.75 pp*

## *Hot Appetizer Selections*

*Jalapeno-Artichoke Dip w/ Crackers and Breads $3.45 pp*

*Mini Cuban Sandwiches $3.50 pp*

*Smoked Sausage Sticks w/ BBQ and Stoneground Mustard $3.50 pp*

*Angus Meatballs w/ Sauce Selection $4.00 pp*

*\*House BBQ*

*\*Teriyaki*

*\*Swedish Style*

*Spicy Korean Chicken Wings w/ Sweet Chili Sauce $4.00 pp*

*Baked Brie Station w/ Apricot Jam and Crackers $4.00 pp*

*Beef Satay Skewers w/ Thai Peanut Sauce $4.00 pp*

*Chicken Rumaki Sticks w/ Pork Belly and Pineapple $4.00 pp*

*Bacon Wrapped Jalapeno Poppers $4.00*

*Pesto Grilled Shrimp $5.00 pp*

\*\*Prices good from 1/1/2021 until 12/31/2021. For 2022 weddings please use for budgeting purposes only as pricing may change slightly for some menu items.

# *BBQ Style Menus*

## *South Sister BBQ*

*$19.75 pp*

*Build your own Burger Bar - Deluxe Toppings and Sauces*

*Rustic Cowboy Beans w/ Caramelized Onions and Green Chili*

*Specialty Pasta Salad*

*Mixed Greens w/ two Dressings*

*Local Brioche Buns*

*Red Skin Potato Salad*

## *Pacific Crest Trail BBQ*

*$23.20 pp*

*Brown Sugar Rubbed Smoked St. Louis Ribs*

*Grilled Italian Rope Sausage*

*Rustic Cowboy Beans*

*Sautéed Sweet Corn w/ Black Pepper Butter*

*Au Gratin Potatoes*

*Garlic-Cheese Bread Specialty Pasta Salad Caesar Salad*

## *Lakeside Gathering BBQ*

*$29.20 pp*

*Apricot Grilled Chicken Quarters*

*Grilled Salmon w/ Pineapple Salsa*

*Wild Rice Pilaf*

*Roasted Vegetable Medley*

*Apple-Kale Salad w/Lemon Vinaigrette*

*Fresh Chunked Watermelon*

*Roasted Garlic Mashed Potatoes*

*Artisan Breads and Butter*

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# *Traditional Wedding Buffet Menus*

## *Mt Bachelor Buffet*

*$28.75 pp*

*Lemon-Herb Roasted Chicken Quarters*

*‘Build Your Own’ Kona Pulled Pork Slider w/ Rolls and Memphis Slaw*

*Roasted Red Pepper Mac-n-Cheese*

*Sautéed Sweet corn w/ Black Pepper-Lime Butter Spinach Salad w/ Goat Cheese and Red Onion*

*Tomato-White Bean Salad w/ Greek Vinaigrette*

*Artisan Breads and Butter*

## *Summer Twilight Buffet*

*$29.75 pp*

*Feta-Artichoke Stuffed Pork Loin*

*Grilled Balsamic Chicken Breast w/ Tomato-Basil Relish*

*Orzo-Wild Rice Alfredo*

*Green Beans w/ Lemon and Toasted Almonds*

*Olive Oil & Herb Mashed Potatoes*

*Mixed Greens w/ two dressings*

*Fresh Fruit Platter*

*Artisan Breads and Butter*

## *Broken Top Buffet*

*$32.75 pp*

*Brown Sugar Rubbed Tri-Tip w/ Chimichurri Sauce*

*Pan-Seared Salmon w/ Roasted Garlic Butter*

*Roasted Potatoes w/ Fresh Herbs and Sea Salt*

*Fresh Vegetable Medley*

*Wild Rice Pilaf*

*Couscous w/ Citrus Vinaigrette*

*Mixed Greens w/ two Dressings*

*Fresh Fruit Display*

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## *Cascade Crest Buffet*

*$39.20 pp*

*Roasted Whole Beef Tenderloin w/ Shallot Bordelaise*

*Bacon Wrapped Prawns w/ Pesto Cream*

*Twice Baked Potatoes*

*Roasted Vegetable Medley Specialty Pasta Salad*

*Caesar Salad w/ Garlic-Herb Croutons*

*Fresh Fruit Display*

*Artisan Breads w/ Butter*

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