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**Alpine Event Menu Selections**

**(Prices, plus tax and gratuity.)**

**Breakfast Options**

**Continental Breakfast Basic - $30 pp**

Coffee, Decaf Coffee, Assorted Tea

Assorted Pastries \*example (Muffins, Danish, Croissants)

Fruit Platter & Yogurt Bar, toppings included

**\*Deluxe - +$10 pp**

Overnight Oats with Fruit

Seasonal Quiche or Frittatas

*\*Other Breakfast Add-ons*

*Hot Sandwiches (Ham, Egg, Cheese, or other meat) +$15 pp*

*Assorted Bagels with Cream Cheese options +10 pp (half or dozen units)*

**Coffee Station - $110 (Up to 40 ppl)**

Includes Regular, Decaf, Tea, Sugars, Milk & Creams Options

*\*Add on:*

*Fresh Juices +$15pp*

**\*Brunch Cocktails - $16 pp**

Alpine Mimosa (Preserve, Champagne, Orange juice)

Bloody Mary (Vodka)

PC Iced Coffee (American Whiskey)

**Breakfast Buffet $30pp**

Scrambled Eggs with or without cheese

Bacon, Sausage & Ham (Turkey Options Available)

Potato Hash with Peppers & Onions

Assorted Bread

Assorted Pastries

Fresh Fruit

*\*Add on:*

*Egg White +$5pp*

*Beef Hash +$8pp*

*Cheesy Grits +$8pp*

**Lunch/Aprés/Cocktail Hour/Afterparty Options**

**Large Charcuterie Display - $30pp**

Artisan Cheese, Cured Meats, Vegetable Crudites, Fruits, Accouterments, Crostini

**Snack Bar**

*\*Choose 3 - $15pp*

*\* Choose 5 - $20pp*

Assorted Chips

Mixed Popcorn

Assorted Nut Mixes

Brownies, Blondies

Crisped Rice Treats

Assorted Cupcakes

Fruit Display

Trail Mix

Granola Bars

Assorted Candy

Veggie Tray with Dip

Cheese Tray with Crackers

**Hors d’Oeuvres**

*\*Choose 3 - $40pp*

*\*Choose 5 - $50pp*

*\*Additional Choices +$10pp*

**Cold Options**

- Tomato Bruschetta

- Strawberries & Brie

- Olive Tapenade Goat Cheese Crostini

- Caprese Skewer

- Beef & Onion Jam Crostini

- Pinwheels, Assorted

- Cucumber Avocado Gazpacho

**Hot Options**

- Hot Pretzel with Sauce Trio (Beer Cheese Sauce, Lafayette Apple Compote, Whiskey Mustard)

- Bratwurst with Alpine Whiskey Mustard

- Bacon Beef Meatball with Blue Cheese Fondue

- Pork Belly & Smoked Tomato Jam

- Jerk Chicken Skewer & Spiced Peach Glaze

- Beef Skewer with Alpine Steak Sauce

- Wild Mushroom Compote on Crostini

**Slider Bar**

\*Choose 2 - $25pp

\*Choose 3 - $30pp

- Cheddar Beef Burger

- Lamb & Goat Cheese

- Chicken & Swiss

- BBQ Pulled Pork & Slaw

- Portobello & Balsamic Glaze

- Braised Jackfruit

*\*Includes Buns, Condiments, Assorted Topping bar, Assorted Chips*

*\*Add on:*

*- Garden Salad +$5pp*

*- Assorted Cookies +$5pp*

**Taco Bar - $25pp**

- Ground Beef

- Braised Chicken

- Pulled Pork

*\*Includes Corn & Flour Tortillas, Assorted Topping Bar, Chips & Salsas*

*\*Add on:*

*- Smoked Brisket +$8pp*

*- Mexi Salad +$5pp*

*- Spanish Rice & Black Beans +$8pp*

**Dessert Party - $30pp**

*\*Choose 3 - individual sized (all Alpine Infused)*

*\*Additional Choices +$8pp*

- Seasonal Infused Ice Creams, Sorbet, or Gelato

- Whiskey Tiramisu

- Lafayette Apple Tart

- Very Berry Gin Bar

- Preserve & Raspberry Cheesecake

- Whiskey Chocolate Mousse

- Vodka Strawberry Shortcake

- Assorted Cake Pops

- Preserve Panna Cotta

- Seasonal Crafted Pie Selection

- Ritual Chocolate-covered strawberries, assorted

*\*Add on:*

*- Ritual Chocolate Fondue with assorted dippable bites +$8pp*

**Lunch/Dinner Options**

**Deli Display - $30 pp**

Turkey, Ham & Roast Beef

Assorted Cheese, Condiments & Toppings

Assorted Breads (GF Available)

Chicken or Tuna Salad (Both +$8 pp)

Garden Salad or Soup (Both +$8 pp)

Assorted Cookies & Chips

*\*Add On:*

*Chocolate-covered strawberries +$5pp*

*Alpine Dessert +85pp*

*Vegetable Platter +$8pp*

**Italian Buffet - $65 pp**

Minestrone Soup

Caesar Salad

Seasonal Pasta Salad

Seasonal Vegetables

Herb Roasted Potatoes

Chicken Marsala

Baked Lemon Caper Fish

*\*Add on:*

*Alpine Whiskey-infused Tiramisu +$8pp*

*Vegetable Lasagna +$8pp*

*Penne Pasta with Marinara or Alfredo +$8pp*

**BBQ Buffet - $75 pp**

18-Hour Brisket

Braised Chicken Thighs

Smoked Pulled Pork

Coleslaw or Potato Salad

Baked Beans

Corn Succotash

Cornbread & Honey Butter

Alpine BBQ Sauce

*\*Add on:*

*Alpine Lafayette Peach Cobbler +$8pp*

**Latin Buffet - $75pp**

Adobo Braised Chicken with Peppers & Onions

Chimichurri Grilled Steak with Pickled Onions

Cilantro Lime Rice

Cumin Scented Black Beans

Roasted Street Corn

Southwest Style Salad (Avocado Ranch, Pico, Corn Salsa, Beans, Cotija & Tortilla Strips)

*\*Add on:*

*Alpine Tres Leches +$8pp*

**Locally-Inspired Dinner - $95pp**

Local Bread and Butter Board

Seasonal Salad

Kona-Crusted Brisket: local coffee crust, PC beer reduction.

Roasted Chicken: caramelized, onions, and mushrooms, with bourbon cream

Sweet Corn Succotash

Utah Funeral Potatoes

Alpine Peach Cobbler with Alpine Distilling Lafayette Ice Cream

**Classic Steakhouse** **-** **$95pp**

Local Warm Bread, Fresh Butter, Fennel Pollen, Smoked Salt

Seasonal Soup or Bisque

Modern Seasonal Salad

Sliced Peppered Steak & Port Demi

Parmesan-Crusted Chicken & Jus

Seasonal Grilled Vegetables

Yukon Gold Mash

Alpine-Infused Dessert

*\*Add on:*

*Seafood or Shellfish +$MP*

*Sliced Pork Tenderloin +$15*

*Champagne Risotto +$15*

*Roasted Sweet Potato +$8*

*Gratin Vegetable +$8*

\*Other Menus Available Upon Request ($75-$105pp). Example: Asian or other themed menus.

**Space Offerings:**

* Epson TV & Sound Bar
* Sonos sound system
* WiFi
* Private meeting rooms
* Full Bar
* Club seating for 44
* Bar Seating 6
* Occupancy for 146 people
* Photo Wall (Faux Greenery)
* Chalkboard Wall (5 Feet Tall and 10 Feet Wide)
* Additional Staffing $25 per hour per person