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**Alpine Event Menu Selections - July 1, 2023**

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

**Breakfast Options**

**Continental Breakfast\* - $30 pp**

Coffee, Decaf Coffee

Assorted Hot Tea

Assorted Pastries (Muffins, Danish, Croissants…)

Fruit Platter & Yogurt Bar, toppings included

**\*Make it Deluxe +$10 pp**

*Add to Continental Breakfast:*

Overnight Oats with Fruit

Seasonal Quiche or Frittata

*\*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 (per 40 ppl)**

Includes Regular, Decaf

Hot Tea

Sugars, Milk & Creams Options, Cups, Stirrers

*\*Add on:*

*Fresh Orange Juice +$15 (per gallon, serves up to 20 people)*

**Brunch Cocktails - $16 pp**

Alpine Mimosa (Preserve, Champagne, Orange juice)

Bloody Mary (Vodka)

PC Iced Coffee (American Whiskey)

**Breakfast Buffet $30 pp**

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 +$5 pp*

*Beef Hash +$8 pp*

*Cheesy Grits +$8 pp*

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

**Large Charcuterie Display - $25 pp**

Artisan Cheese, Cured Meats, Vegetable Crudites, Fruits, Accouterments, Crostini/Bread/Crackers, House-made Alpine-spirit-infused Compotes and Mostarda

**House-Made Chips & Dips - $15 pp Per Selection**

Pita Chips with Assorted Hummus Flavors

Tortilla Chips with Salsa and Hot Queso

Tortilla Chips with Street-Corn Dip and Black Bean Salsa

Toasted Bread Crostini with Warm Crab Dip and Spinach-Artichoke dip

Toasted Bread Crostini with a Chilled Tomato “Bruschetta” Bowl and Warm Mozzarella Fondue

**Snack Bar – Basic**

*\* Choose 3 - $7 pp*

*\* Choose 5 - $10 pp*

Assorted Chips

Mixed Popcorn

Assorted Nut Mixes

Trail Mix

Granola Bars

Assorted Candy

**Snack Bar – Elevated**

*\* Choose 3 - $15 pp*

*\* Choose 5 - $20 pp*

House-made Brownies & Blondies

House-made Crisped Rice Treats

Assorted House-made Cupcakes

Veggie Tray with Dip

Fruit Display

Cheese Tray with Crackers

**Hors d’Oeuvres**

*\*Choose 3 - $35 pp*

*\*Choose 5 - $45 pp*

*\*Additional Choices +$10 pp*

**Cold Options**

- Tomato Bruschetta

- Strawberries & Brie w/ Preserve Glaze

- Olive Tapenade Goat Cheese Crostini

- Caprese Skewer

- Beef & Local Stout-Cooked Onion Jam Crostini

- Pinwheels, Assorted

- Cucumber Avocado Gazpacho

**Hot Options**

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

- Bratwurst with Alpine Rye Whiskey Mustard

- Bacon Beef Meatball with Blue Cheese Fondue

- Pork Belly & Smoked Tomato Jam

- Jerk Chicken Skewer & Lafayette Spiced Peach Glaze

- Beef Skewer with Alpine Whiskey Steak Sauce

- Wild Mushroom Compote on Crostini

**Slider Bar**

*\*Choose 2 - $25 pp*

*\*Choose 3 - $30 pp*

- Cheddar Beef Burger

- Lamb & Goat Cheese

- Chicken & Swiss

- Traeger-Smoked 18-Hour Pulled Pork & Slaw

- Portobello & Balsamic Glaze

- Braised Jackfruit

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

*\*Add on:*

*- Garden Salad +$5 pp*

*- Assorted Cookies +$5 pp*

*- Sub Shoestring French Fries +$5 pp*

**Artisan, Hand-Tossed Pizza Party**

***Choose 3: $30 per person***

- Margarita (Heirloom Tomato, Fresh Basil, Mozzarella)

- Quattro Formaggi (Mozzarella, Romano, Fontina, Parmesan)

- Tuscan Veggie (Artichoke, Onion, Broccolini, Tomato, Kale)

- Italian Pepperoni with Hot Honey

- Bianco (Mozzarella, Olive Oil, Garlic White Sauce, Caramelized Onion, Arugula)

- Calabria (Pancetta, Sausage, Capicola, Spicy Oil)

- White Truffle & Ricotta

- Cacio e Pepe (Olive Oil, Black Pepper Blend, Parmigiano Romano, Butter)

*\*Gluten-free, thin-crust cauliflower pizza available upon request.*

**Taco Bar - $25 pp**

- Ground Beef

- Braised Chicken

- Traeger-Smoked 18-Hour Pulled Pork

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

*\*Add on:*

*- Traeger-Smoked 18-Hour Brisket +$8 pp*

*- Large Mexi Salad (Greens, Pico, Avo, Black Beans, Cukes, Tortilla Strips) +$5 pp*

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

**Dessert Party (or Full-Size Pie Bar) - $30 pp**

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

*\*Additional Choices +$8 pp*

- 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 (Full-Pies, 6 slices)

- Ritual Chocolate-covered strawberries, assorted

*\*Add on:*

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

**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 +$5 pp*

*Alpine Dessert +$8 pp*

*Vegetable Platter +$8 pp*

**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 +$5 pp*

*Vegetable Lasagna +$8 pp*

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

**BBQ Buffet - $75 pp**

Traeger-Smoked 18-Hour Brisket

Braised Chicken Thighs

Traeger-Smoked 18-Hour Pulled Pork

Coleslaw or Potato Salad

Baked Beans

Corn Succotash

Cornbread & Honey Butter

Alpine Whiskey BBQ Sauce

*\*Add on:*

*Alpine Lafayette Peach Cobbler +$5pp*

**Latin Buffet - $60 pp**

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 +$5 pp*

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

Local Bread and Butter Board

Seasonal Salad

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

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

Sweet Corn Succotash

Utah Funeral Potatoes

Alpine Peach Cobbler with Alpine Lafayette Ice Cream

**Classic Steakhouse** **-** **$90 pp**

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 ons:*

*Seafood or Shellfish +$MP pp*

*Sliced Pork Tenderloin +$15 pp*

*Champagne or Seasonal Risotto +$15 pp*

*Roasted Sweet Potato +$8 pp*

*Gratin Vegetable +$8 pp*

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