



Alta Lodge

CONFERENCE DINING MENUS



In the Wasatch National Forest

Alta Lodge - P.O. Box 8040, 10230 East State Hwy 210 - Alta, Utah 84092-8040
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GROUP DINING AT ALTA LODGE

Alta Lodge offers full-service catering for your meetings and events with stunning views from both indoor and outdoor group spaces. Meals are prepared using quality, fresh, and often local ingredients - direct from the kitchen to your table. From small groups to large events, we offer the highest standards of cuisine and personal service.

MENU SELECTION

- It is our policy that all food and beverages for group events are supplied by Alta Lodge.
- Our Event Coordinator will be happy to assist you with your menu selections and meal scheduling.
- An additional entrée option can be added to your menu for a 30% surcharge per person, based on the highest priced entrée and entire group count.
- We request dining and beverage menu selections be finalized two (2) weeks prior to your event.
- Due to health and alcohol regulations, no leftover food or beverages from group dining events may be taken from the premises.

MEAL COUNTS AND GUARANTEES

- The minimum for standard group dining is 10 guests. Listed entrée minimums are required, where noted.
- The final minimum count for group dining must be finalized two (2) weeks prior to the event, in conjunction with the finalized menu.
- Entrée specific final counts are required for plated dinners. If itemized counts are not supplied, the meal will be priced at the higher of the two selected entrées.
- We will be prepared to serve 5% more than the confirmed final count at the applicable price per person.
- The group dining charges will be based on the actual number of meals served, or final minimum count, whichever is greater.

SPECIAL DIETARY MEALS

- With advance notice, we can accommodate special dietary needs. Additional charges may apply.
- Please talk to your Event Coordinator about any serious allergies or dietary restraints that will affect your menu options.
- Guests with food allergies must notify server during meal service.
- Our facility is not certified nut, gluten, or dairy free. Trace contamination is possible.

PRICING

- Prices are per person.
- A 20% service charge will be added to all group dining prices. Food and service charge are subject to applicable sales tax.

BEVERAGE SERVICE

- Group dining includes non-alcoholic beverages in conjunction with your meal service.
- Alcoholic beverages during meal service may be ordered at Alta Lodge restaurant pricing.
- Please refer to our Conference Beverage Service packet for Bar pricing and service options.

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BREAKFAST

*All breakfasts include freshly brewed Starbucks Coffee, Tazo Teas, and assorted Juices.
Add Fresh Cut Fruit to Continental breakfast or break for an additional \$2/person.*

Select one option for your group.

Alta Lodge Continental Breakfast

*Assorted Fresh-baked Pastries
Croissants and Preserves
Yogurt and Alta Lodge Granola
Fresh Whole Fruit
Assorted Cereals and Toast
\$9*

Meeting Room Continental Breakfast

*Assorted Fresh-baked Pastries
Croissants and Preserves
Yogurt and Alta Lodge Granola
Fresh Whole Fruit
Assorted Cereals and Toast
\$11*

American Hot Breakfast Buffet

*Scrambled Eggs
Lodge Breakfast Potatoes
Multigrain Pancakes or French Toast
Daily's Double Smoked Bacon
Assorted Fresh-baked Pastries
Yogurt
Fresh Cut Fruit
Alta Lodge Granola
\$15*

BREAKS

Morning Beverage Break

*Freshly brewed Starbucks Coffee, Tazo Teas, Hot Chocolate, and assorted Juices
\$4*

Morning Full Break

*Freshly brewed Starbucks Coffee, Tazo Teas, Hot Chocolate, and assorted Juices
Assorted Fresh-baked Goods
Fresh Whole Fruit
\$8*

Afternoon Beverage Break

*Freshly brewed Starbucks Coffee, Tazo Teas, Hot Chocolate, Iced Tea, Lemonade, and Soft Drinks
\$4*

Afternoon Sweet or Savory Break (choose one)

Freshly brewed Starbucks Coffee, Tazo Teas, Hot Chocolate, Iced Tea, Lemonade, and Soft Drinks

Sweet

*Assorted Cookie Tray and Fresh Whole Fruit
Fresh Whole Fruit
\$8*

Savory

*Hummus with Toasted Pita Wedges or Chips and Salsa
Fresh Whole Fruit
\$8*

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PLATED LUNCH

Select one option for your group. Priced per person.

Mountain Hamburgers

Mixed Greens Salad with House-made Dressing
Hamburger, Cheeseburger or Vegetarian Burger,^(Veg)
served on House-made Brioche Bun
with Lettuce, Tomato, and Onion,
side of French Fries and a Pickle
\$14

Alta Specialty Sandwiches

Mixed Greens Salad with House-made Dressing
Turkey, Avocado, and Swiss Cheese
or
Portobello, Avocado, and Swiss cheese^(Veg)
on Fresh-Baked Focaccia Bread
with Lettuce, Tomato, and Onion,
served with a side of Sweet Potato Fries and a Pickle
\$16

Vietnamese Bahn Mi Sandwiches

Mixed Greens Salad with House-made Dressing
Five-Spice Chicken or Lemongrass Tofu^(Veg)
served on House-made Ciabatta Bread
with Sambal Mayonnaise, Pickled Carrot, Radish,
Jalapeno, and Cilantro
side of French Fries and a Pickle
\$16

Super Salad

Kale, Spinach, and Romaine Lettuce,
Roasted Yellow Tomatoes, Avocado, Toasted Pepitas,
Sundried Cranberries, Quinoa, and Feta Cheese,
with Lemon-Thyme Vinaigrette
and Grilled Chicken (optional)
Tomato Basil Soup^(Veg, V, G)
\$16

Thai Chicken or Tofu Bowl

Grilled Chicken^(G) or Tofu^(Veg, V, G)
with Sautéed Julienned Carrots and Peppers,
on a bed of Jasmine Rice and Fresh Greens,
topped with Peanut Sauce, Fresh Basil, and Mint
Miso Soup^(Veg, V, G)
\$16

Beef or Tofu Stir-Fry

Mixed Greens Salad with House-made Dressing
Steak^(G) or Lemongrass Tofu^(Veg, V, G)
with Stir-Fried Vegetables and a Ginger-Garlic Sauce,
served on a bed of Jasmine rice
\$17

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LUNCH BUFFETS

Select one option for your group. Priced per person.

Super Salad Buffet

*Kale, Spinach, and Romaine Lettuce,
Roasted Yellow Tomatoes, Avocado, Toasted Pepitas, Sundried Cranberries,
Quinoa, and Feta Cheese,
with Lemon-Thyme Vinaigrette
and Grilled Lemon-Thyme Chicken*

Tomato Basil Soup ^(Veg, V, G)

\$20

Ravioli Buffet

Spinach and Artichoke Ravioli with Pomodoro Sauce

Mixed Greens Salad

Caesar Salad

Fruit Salad

Garlic Bread

\$20

Alta Specialty Sandwich Buffet

*Half Sandwiches of Turkey, Avocado, and Swiss Cheese
and Portobello, Avocado, and Swiss Cheese*

Tomato Basil Soup

Mixed Greens Salad

Potato Chips

\$20

Burrito Bar

Grilled Cilantro-Lime Chicken

Flour and Corn Tortillas

Fajita Vegetables, Spanish Rice and Pinto Beans

Salsa, Sour Cream and Cheese

Mixed Greens Salad

Fruit Salad

Tortilla Chips

\$18

Add Chile Rellenos, Mexican-Spiced Fish, or Carne Asada

\$2 per person each, additional

Stir-Fry Buffet

Steak and Lemongrass Tofu ^(Veg, V, G)

Ginger-Garlic Sauce

Stir-Fried Vegetables and Jasmine Rice

Mixed Greens Salad

Spinach Salad

Fruit Salad

\$22

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APPETIZERS

Priced per person. Appetizers should not be considered as a meal replacement.

PLATTERS

Sized at final head count.

Hummus ^(Veg, V, G)

with Toasted Pita Wedges
\$3

Guacamole & Fresh Salsa ^(Veg, V, G)

with Blue Corn Tortilla Chips
\$5

Imported & Domestic Cheese Platter ^(Veg, G)

served with assorted Crackers
\$5

Antipasto Platter ^(Veg, G)

Italian Salamis, Provolone Cheese, Pepperoncini,
and Kalamata Olives
\$5

Fresh Vegetable Platter ^(Veg, V, G)

served with choice of Curry or Ranch Dip
\$3

Fresh Fruit Bowl ^(Veg, G)

assorted cut Fresh Fruit
\$5

Smoked Salmon ^(G)

Premium Smoked Salmon with Mini Bagels or Cocktail
Rye, Cream Cheese, Red Onions, and Capers
\$7

Mini Sandwich Platter

Petit Whole Grain Rolls with Roasted Turkey, Swiss
or Cheddar Cheese, Lettuce, Tomato, and Avocado
\$7

TRAYS

Can be server passed. Pricing includes 1.5 pieces per person.

Roasted Tomato and Garlic Crostini ^(Veg)

with Basil Pesto and Parmesan Cheese
\$3

Grilled Tenderloin Skewers

Teriyaki Marinated Beef
\$6

Spinach and Artichoke ^(Veg)

in Petite Bouchée Pastry Cups
\$3.50

Spanikopita ^(Veg)

Spinach and Feta in Flaky Phyllo Pastry
\$3.50

Asian Crostini ^(G)

Ahi Tuna on a Rice Cracker
with Pickled Ginger and Sambal Mayonnaise
\$7

Fried Mini Spring Rolls ^(Veg)

with Hoisin Dipping Sauce
\$4

Agedashi Tofu ^(Veg, V, G)

Crispy Japanese Style Tofu served in Lettuce Cups
with Hoisin Dipping Sauce
\$3.50

Mushrooms Duxelles ^(Veg)

in Petite Bouchée Pastry Cups
\$3.50

Pork Pot Stickers

with Hoisin Dipping Sauce
\$4

Potato Pancakes ^(Veg)

served with Apple Chutney
\$3.50

Jumbo Shrimp ^(G)

with Cocktail Sauce and Lemon
\$7.50

Crab Cakes

with Cilantro-Lime Sauce
\$8.50

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BUFFET DINNERS

Select one option for your group. 80-person minimum. Priced per person.

Grilled Steak and Salmon Buffet

Grilled Flat Iron Steak with Chimichurri Sauce
Lemon-Thyme Grilled Salmon
Arugula Salad, Caprese Salad,
Israeli Couscous Salad, and Fruit Salad
Asparagus
Fingerling Potatoes
Fresh-baked Bread
\$38

Chicken and Salmon Buffet

Herb Roasted Chicken with Blackberry-Sage Sauce
Grilled Salmon with Ponzu Sauce
Mixed Greens Salad, Israeli Couscous Salad,
Arugula Salad, and Fruit Salad
Asparagus
Fingerling Potatoes
Fresh-baked Bread
\$34

Petit Tenderloin and Herb Roasted Chicken Buffet

Petit Tenderloin of Beef with Caramelized Shallot Demi
Herb Roasted Chicken with Blackberry-Sage Sauce
Mixed Greens Salad, Caprese Salad,
Israeli Couscous Salad, and Fruit Salad
Asparagus
Fingerling Potatoes
Fresh-baked Bread
\$34

Ravioli Buffet ^(Veg)

Spinach and Artichoke Ravioli with Pomodoro Sauce
Mixed Greens Salad, Caprese Salad
Spinach Salad, and Fruit Salad
Asparagus
Fingerling Potatoes
Fresh-baked Bread
with
Herb Roasted Chicken with Blackberry-Sage Sauce \$28
or Portobello Bourguignon ^(Veg) \$26

Prime Rib and Salmon Buffet

Chef-Carved Roast Prime Rib
Lemon-Thyme Grilled Salmon
Mixed Greens Salad, Caprese Salad,
Israeli Couscous Salad, and Fruit Salad
Asparagus
Fingerling Potatoes
Fresh-baked Bread
\$38

Portobello Bourguignon and Vegan Lasagna Buffet ^(Veg, V)

Portobello Bourguignon
Zucchini Lasagna
Mixed Greens Salad, Israeli Couscous Salad
Spinach Salad, and Fruit Salad
Sugar Snap Peas
Jasmine Rice
\$32

Mountain Barbecue

Baby Back Ribs
Grilled Chicken
Fruit Salad, Mixed Greens Salad, Cole Slaw
Baked Beans, Baked Potatoes
Seasonal Vegetable
Fresh-baked Bread
\$30

Burrito Bar

Grilled Cilantro-Lime Chicken, Mexican-Spiced Fish,
Carne Asada, or Chili Rellenos
with
Mixed Greens Salad, Fruit Salad
Flour and Corn Tortillas,
Spanish Rice, Fajita Vegetables, Pinto Beans
Salsa, Sour Cream, Guacamole, Cheese and Tortilla Chips
Choice of 3 protein options for \$26
or all 4 protein options for \$28

Add Balsamic Roasted Portobellos ^(Veg, V) to any buffet for \$2 per person, based on final head count.

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PLATED DINNERS

Select two entrées. 100-person maximum. Priced per person.
Entrée specific final counts are required with final head count.
For groups smaller than 20 persons, only * selections are available.

Plated dinners include chef's choice of accompanying side dish, seasonal fresh vegetable,
freshly baked bread, and mixed greens salad.

MEAT

Roast Prime Rib of Bison ^(G)
Free-Range Bison with Blackberry-Sage Sauce
\$50

Grilled Flat Iron Steak
with Chimichurri Sauce
\$30

Rack of Lamb ^(G w/o sauce)
with Red Currant Demi
\$38

Pan Seared Venison ^(G)
with Madeira Green Peppercorn Sauce
\$38

Roast Prime Rib of Beef ^(G)
with Béarnaise Sauce
\$34

***Petit Tenderloin of Beef** ^(G)
with Caramelized Shallot Demi
\$34

***Chili-Rubbed Roast Pork Tenderloin** ^(G)
with Apricot Gochujang Glaze
\$30

Duroc Pork Shank
braised in Uinta Brewing's BaBa Black Lager
served with Mashed Potatoes
\$30

***Herb Roasted Chicken Breast** ^(G)
with Blackberry-Sage Sauce
\$26

SEAFOOD

Baja White Shrimp ^(G w/o corn pudding)
with Shiitake-Tomatillo Sauce and Corn Pudding
\$34

Seared Scallops ^(G)
in a Tomato-Fennel Sauce or Thai Coconut Curry
\$38

FISH

Sesame-Crusted Seared Ahi Tuna ^(G)
with Honey-Soy Sauce
\$40

House Smoked Salmon ^(G)
with an Apple Cider Syrup
\$38

Miso Sake Sable Fish ^(G)
Pan-Seared with Miso-Sake Glaze
\$40

Pistachio Crusted Mahi-Mahi ^(G)
with Ginger-Orange Sauce
\$32

Rocky Mountain Trout ^(G)
with Apple Cider Syrup
\$32

***Grilled Filet of Salmon** ^(G)
with Ponzu Sauce
\$30

PASTA AND VEGETARIAN

***Spinach and Artichoke Ravioli** ^(Veg)
topped with Pomodoro Sauce
\$24

***Baked Stuffed Peppers** ^(Veg, ♯, G)
Fire-Roasted Vegetables, Black Beans, Quinoa,
Herbed Cheese, and Pine Nut Mole
\$24

***Polenta Pomodoro** ^(Veg, ♯, G)
with Roasted Vegetables
\$24

***Gnocchi** ^(Veg)
with Arugula and Walnut Pesto
\$24

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DESSERTS

Choose one for your group. Priced per person.
Our desserts are made fresh at Alta Lodge.

Apple and Brie Galette

Free-form Tart with Granny Smith Apples and Brie Cheese
drizzled with Crème Fraîche
\$6

Chocolate Zabaglione Trifle

Layers of Chocolate Sponge Cake
and Chocolate Zabaglione
(a light Italian Custard flavored with Marsala Wine)
topped with Shaved Chocolate
\$7

Crème Brûlée ^(G)

Vanilla Custard with a Burnt Sugar Crust
\$6

Tiramisu

Ladyfingers soaked in Espresso, layered with Marsala
flavored Mascarpone Custard
topped with chopped Bittersweet Chocolate
\$7

Mixed Berry Crisp

Seasonal Berries lightly sweetened and baked
in Brown Sugar and Oat Crust
\$5

Brownies ^(G)

Flourless Brownies with Walnuts
\$3

Mixed Berry Bars

Sweet Berry Filling with a Crisp Crumbled Topping
\$3

Almond Cake

made with rich Marzipan
served with a Berry and Port Wine Compote
\$5

Chocolate Decadence Cake ^(G)

Flourless Chocolate Cake
with Raspberry Coulis and Crème Anglaise
\$6

Carrot Cake

Classic Carrot Cake
with Walnuts and Cream Cheese Frosting
\$5

Seasonal Fruit Upside-Down Cake

Fresh Fruit, Berries and Vanilla Cake
baked into a Caramelized Topping
served with Crème Fraîche
\$5

Häagen-Dazs Ice Cream or Sorbet ^(V, G)

Selection varies
served in a bowl with two scoops
\$3

Assorted Cookies

Peanut Butter, Oatmeal Raisin, Chocolate Chip,
and Ginger Snaps
\$3.50

Brownies and Cookies

\$4

Mixed Berry Bars and Cookies

\$4

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