



# DINING SERVICES

## GROUP EVENTS

Summer 2021



## 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 Alta Lodge provides all event food and beverage service.
- Our Event Coordinator will be happy to assist you with your menu selections and meal schedule.
- 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 meal service.
- Alcoholic beverages during meal service may be ordered at Alta Lodge restaurant pricing.
- Please refer to our Group Beverage Service packet for Bar pricing and service options.

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## BREAKFAST AND MORNING BREAK

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.

### Morning Break

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

### 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  
\$18

## AFTERNOON BREAK

### 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  
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,<sup>(Veg)</sup>  
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<sup>(Veg)</sup>  
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<sup>(Veg)</sup>  
served on House-made Ciabatta Bread  
with Sambal Mayonnaise, Pickled Carrot, Radish,  
Jalapeno, and Cilantro  
side of French Fries and a Pickle  
\$16

## LUNCH ON-THE-GO

Priced per person.

### Alta Lodge Hiker's Sack Lunch

Choice of a Turkey or Veggie Sandwich<sup>(Veg)</sup>  
with Fresh Whole Fruit, Premium Chips,  
House Baked Good, and Beverage  
\$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<sup>(Veg, V, G)</sup>  
\$16

### Thai Chicken or Tofu Bowl

Grilled Chicken<sup>(G)</sup> or Tofu<sup>(Veg, V, G)</sup>  
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<sup>(Veg, V, G)</sup>  
\$16

### Beef or Tofu Stir-Fry

Mixed Greens Salad with House-made Dressing  
Steak<sup>(G)</sup> or Lemongrass Tofu<sup>(Veg, V, G)</sup>  
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 <sup>(Veg, V, G)</sup>

\$20

### Ravioli Buffet

Spinach and Artichoke Ravioli with Pomodoro Sauce

Mixed Greens 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 <sup>(Veg, V, G)</sup>

Ginger-Garlic Sauce

Stir-Fried Vegetables and Jasmine Rice

Mixed Greens Salad

Fruit Salad

\$25

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## APPETIZERS

Priced per person. Appetizers should not be considered as a meal replacement. One platter and two trays are recommended for a 'cocktail hour.'

### STATIONARY APPETIZER PLATTERS

Large hosted platters. Sized at final head count.

#### **Hummus** <sup>(Veg, V, G)</sup>

served with Toasted Pita Wedges \$3  
with added Fresh-cut Carrots and Celery Sticks \$6

#### **Guacamole & Fresh Salsa** <sup>(Veg, V, G)</sup>

with Blue Corn Tortilla Chips  
\$5

#### **Italian Salami and Local Beehive Cheese Platter** <sup>(Veg, G)</sup>

served with assorted Crackers, Pepperoncini,  
and Kalamata Olives  
\$6

#### **Fresh Vegetable Platter** <sup>(Veg, V, G)</sup>

served with choice of Curry or Ranch Dip  
\$3

#### **Fresh Fruit Bowl** <sup>(Veg, G)</sup>

assorted cut Fresh Fruit  
\$5

#### **Smoked Salmon** <sup>(G)</sup>

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

#### **Mini Sandwich Platter**

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

## TRAYS

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

#### **Roasted Tomato and Garlic Crostini** <sup>(Veg)</sup>

with Basil Pesto and Parmesan Cheese  
\$3

#### **Grilled Tenderloin Skewers**

Teriyaki Marinated Beef  
\$6

#### **Spinach and Artichoke** <sup>(Veg)</sup>

in Petite Bouchée Pastry Cups  
\$3.50

#### **Fried Mini Spring Rolls** <sup>(Veg)</sup>

with Hoisin Dipping Sauce  
\$4

#### **Pork Pot Stickers**

with Hoisin Dipping Sauce  
\$4

#### **Mushrooms Duxelles** <sup>(Veg)</sup>

in Petite Bouchée Pastry Cups  
\$3.50

#### **Agedashi Tofu** <sup>(Veg, V, G)</sup>

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

#### **Asian Crostini** <sup>(G)</sup>

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

#### **Potato Pancakes** <sup>(Veg)</sup>

served with Apple Chutney  
\$3.50

#### **Jumbo Shrimp** <sup>(G)</sup>

with Cocktail Sauce and Lemon  
\$7.50

#### **Crab Cakes**

with Cilantro-Lime Sauce  
\$8.50

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## BUFFET DINNERS

Buffet dinners include two paired entrées, assorted salads, and sides.  
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  
Mixed Greens Salad, Caprese Salad,  
Israeli Couscous Salad, 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, Caprese Salad,  
Israeli Couscous Salad, Fruit Salad,  
Asparagus, Fingerling Potatoes,  
Fresh-baked Bread  
\$34

### Petit Tenderloin and Herb Roasted Chicken Buffet

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

### Ravioli Buffet <sup>(Veg)</sup>

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

### Prime Rib and Salmon Buffet

Chef-carved Roast Prime Rib  
Lemon-Thyme Grilled Salmon  
Mixed Greens Salad, Caprese Salad,  
Israeli Couscous Salad, Fruit Salad,  
Asparagus, Fingerling Potatoes,  
Fresh-baked Bread  
\$42

### Roasted Portobello and Tofu and Cauliflower 'Fried Rice' Buffet <sup>Veg, V</sup>

Roasted Portobello  
Tofu and Cauliflower 'Fried Rice'  
Mixed Greens Salad, Thai Rice Noodle Salad,  
Quinoa Salad, Fruit Salad,  
Sugar Snap Peas, Jasmine Rice  
\$32

### Mountain Barbecue *(40-person minimum)*

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

### Burrito Bar *(40-person minimum)*

Grilled Cilantro-Lime Chicken, Carne Asada,  
Mexican-Spiced Fish, or Chili Rellenos  
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 <sup>(Veg, V)</sup> 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 required with the final headcount. For groups smaller than 20 persons, only \* selections are available.

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

### MEAT

#### Roast Prime Rib of Bison <sup>(G)</sup>

Free-Range Bison with Blackberry-Sage Sauce  
\$50

#### Rack of Lamb <sup>(G w/o sauce)</sup>

with Red Currant Demi  
\$38

#### Pan-Seared Venison <sup>(G)</sup>

with Madeira Green Peppercorn Sauce  
\$38

#### Roast Prime Rib of Beef <sup>(G)</sup>

with Béarnaise Sauce  
\$36

#### \*Grilled Flat Iron Steak

with Chimichurri Sauce  
\$30

#### \*Chili-Rubbed Roast Pork Tenderloin <sup>(G)</sup>

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 <sup>(G)</sup>

with Blackberry-Sage Sauce  
\$26

### SEAFOOD

#### Baja White Shrimp <sup>(G w/o corn pudding)</sup>

with Shiitake-Tomatillo Sauce and Corn Pudding  
\$34

#### Seared Scallops <sup>(G)</sup>

in a Tomato-Fennel Sauce or Thai Coconut Curry  
\$38

### FISH

#### Za'atar Ahi Tuna <sup>(G)</sup>

Za'atar Spice Crusted Ahi served on bed of Vermicelli Rice  
Noodles and Mixed Greens with Nuoc Cham Chili-Lime  
Vinaigrette  
\$40

#### House Smoked Salmon <sup>(G)</sup>

with an Apple Cider Syrup  
\$38

#### Miso Sake Sable Fish <sup>(G)</sup>

Pan-Seared with Miso-Sake Glaze  
\$40

#### Pistachio Crusted Mahi-Mahi <sup>(G)</sup>

with Ginger-Orange Sauce  
\$32

#### Rocky Mountain Trout <sup>(G)</sup>

with Apple Cider Syrup  
\$32

#### \*Grilled Filet of Salmon <sup>(G)</sup>

with Ponzu Sauce  
\$30

### PASTA AND VEGETARIAN

#### \*Spinach and Artichoke Ravioli <sup>(Veg)</sup>

topped with Pomodoro Sauce, Sauteed Spinach,  
and Crisp Fried Artichoke Hearts  
\$24

#### \*Baked Stuffed Peppers <sup>(Veg, V, G)</sup>

Vegetables, Quinoa, and Pepper Jack Cheese,  
topped with House Ranchero Sauce  
\$24

#### \*Polenta Pomodoro <sup>(Veg, V, G)</sup>

with Roasted Vegetables and Pomodoro Sauce  
\$24

#### \*Cavatappi <sup>(Veg)</sup>

with Lodge Pesto and Roasted Grape Tomatoes  
\$25

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## PLATED DESSERTS

Desserts are made fresh at Alta Lodge.  
Choose one offering for your group. Priced per person.

### Apple and Brie Galette

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

### Crème Brûlée <sup>(G)</sup>

Vanilla Custard with a Burnt Sugar Crust \$6

### Tiramisu

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

### Mixed Berry Crisp

Seasonal Berries lightly sweetened and baked  
in Brown Sugar and Oat Crust \$5  
with Vanilla Ice Cream or Fruit Sorbet \$8

### Brownies <sup>(G)</sup>

Flourless Brownies with Walnuts \$3

### Häagen-Dazs Ice Cream or Fruit Sorbet <sup>(V, G)</sup>

Selection varies. Served in a bowl with two scoops \$3

### Almond Cake

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

### Chocolate Decadence Cake <sup>(G)</sup>

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 Cakebaked into a  
Caramelized Topping served with Crème Fraîche \$5

### Mixed Berry Bars

Sweet Berry Filling with a Crisp Crumble Topping \$3

## DESSERT BUFFET

Sweet selections served buffet style.  
Priced per person for entire guest count.

### Assorted Cookies and Bars

Peanut Butter, Oatmeal Raisin, Chocolate Chip, and Ginger  
Snap Cookies

\$3.50

Assorted Cookies with Brownies or Mixed Berry Bars

\$4.50

### Assorted Cakes

Chocolate Decadence Cake, Almond Cake, Carrot Cake,  
Seasonal Fruit Upside-Down Cake

Choose two \$9

Choose three \$12

### Assorted Desserts

Cannolis, Chocolate-dipped Strawberries, Coconut  
Macarons, Lemon Bars, Key Lime Pie Squares,  
Bite-sized Carrot Cake

Choose two \$7

Choose three \$9

### Custom Dessert Buffet

**Cakes** Chocolate Decadence Cake, Almond Cake, Carrot  
Cake, Seasonal Fruit Upside-Down Cake

**Spooned Desserts** Tiramisu, Mixed Berry Crisp,  
Crème Brûlée

**Bars** Brownies, Mixed Berry Bars, Lemon Bars,  
Key Lime Pie Squares

**Cookies** Assorted Cookie Tray, Coconut Macarons

**Pastry** Apple and Brie Galette, Cannolis

**Fruit** Chocolate-dipped Strawberries, Fresh Cut Fruit

**Ice Cream** Häagen-Dazs Ice Cream and Sorbet

Choose two \$9

Choose three \$12

Choose four \$15

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