



CHALET VIEW LODGE WEDDING RECEPTION MENU

Dual Entrée Buffet

3 passed apps, 2 entrées, 1 salad, 2 sides, bread and butter
investment starting at *\$72 per guest*

Family Style

3 passed apps, 2 entrées, 1 salad, 2 sides, bread and butter
investment starting at *\$85 per guest*

Cocktail Style Appetizers & Stations

5 passed apps, 2 appetizer stations
investment starting at *\$85 per guest*

Plated Meal

3 passed apps, 1 salad course, choice of entrée for your guests with 2 sides
investment starting at *\$98 per guest*

Additional Appetizers

investment starting at *\$5 per person per passed appetizer*

Coffee & Tea Service

investment starting at *\$5 per guest*

Dessert Table

investment starting at *\$15 per guest*

Late Night Snack

2 passed options
investment starting at *\$12 per guest*

all prices **include** an 18% gratuity. sales tax is billed separately. *prices subject to change*

PROTEINS

CHICKEN

- Grilled Herb Chicken Breast
 - Chimichurri
 - Almond Romesco
- Buttermilk Fried Chicken Thigh + Maple Gochujang
- Chicken Cacciatore
- Whole BBQ Roast Chicken
- Grilled Za'atar Spiced Chicken + Lemon Tahini
- Chicken Parmesan
- Braised Chicken + Wild Mushrooms
- Miso Glazed Chicken Thigh
- Mojo Grilled Chicken

SEAFOOD

- Fish
 - Cumin + Lemon Roasted Salmon
 - Seared Salmon
 - Grilled Mahi-Mahi
 - Swordfish Belly
 - Seared Halibut (Additional \$8.00 per person)
- Sauces
 - White Wine Caper
 - Citrus Buerre Blanc
 - Avocado Smash
 - Green Charmoula
 - Pineapple Salsa
 - Italian Salsa Verde
- Beer Battered Black Cod + Tarragon & Meyer Lemon Aioli

PORK

- Pork Loin + Fennel + Orange + Rosemary
- Cuban Style Pork Shoulder
- Pork Belly + Soy Glaze + Scallions
- Jerk Spiced Pork Tenderloin + Pineapple Salsa

***CONSUMER ADVISORY ***

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BEEF

- Steaks
 - Tri-tip
 - Grilled Flank Steak
 - Black Garlic Rubbed Hanger Steak
- Upgraded Steaks
 - Filet Mignon + Garlic & Herb Crust (Additional \$8.00 per person)
 - Ribeye (Additional \$8.00 per person)
 - Ribeye Cap (Additional \$8.00 per person)
 - Waygu Steaks (Additional \$9.00 per person)
 - Tri-tip
 - Flank Steak
 - Ribeye
- Sauces
 - Chimichurri
 - Almond Romesco
 - Horseradish Cream
 - Bordelaise
- Fusilli with Beef + Pork Bolognese
- 48 Hour Short Ribs
 - Date + Aleppo Glaze
 - Red Wine Caramel

LAMB

- Moroccan Spiced Lamb Leg + Pomegranate Glaze*
- Rack of Lamb + Salsa Verde*

DUCK

- Duck Confit + Seasonal Duck Jus
- Crispy Skinned Duck breast + Orange-Soy Glaze*

VEGETARIAN

- Crispy Chickpea Panisse + Garlic Aioli + Harissa-Tomato Sauce + Braised Kale
- General Tso's Crispy Tofu + Fried Rice + Grilled Pineapple
- Slow Cooked Carrots + Charred Eggplant Puree + Harissa Oil + Queso Fresco + Pea Shoot
- Roasted Cauliflower Steak + Chickpea Puree + Tahini + Pomegranate + Almonds + Mint
- Grilled Paneer + Romesco + Arugula Lemon Salad
- Fried eggplant + Tomato + Basil Oil

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SALADS

- **Caesar***
Romaine Lettuce + Brioche Croutons + House Made Dressing
- **Pear & Pecorino**
Mixed Greens + Pears + Pistachio + Pecorino + Red Onion + White Balsamic Vinaigrette
- **Grape & Goat Cheese**
Mixed Greens + Grapes + Pistachio + Red Onion + Goat Cheese + Sherry Vinaigrette
- **Arugula & Herb**
Arugula + Chives + Tarragon + Parsley + Dill + Pine Nuts + Parmesan + Lemon Vinaigrette
- **Heirloom Tomato & Peach Salad**
Heirloom Tomatoes + Peaches + Mozzarella + Pine Nuts + Basil + Balsamic + Olive Oil
- **Watermelon**
Watermelon + Feta + Arugula + Basil + Mint + Olive Oil + Balsamic Reduction
- **Greek**
Tomato + Cucumber + Olives + Red Onion + Feta + Citrus Dill Vinaigrette
- **B.L.T.**
Butter Lettuce + Romaine + Bacon + Cherry Tomatoes + Red Onion + House Made Dill Ranch
- **Arugula**
Arugula Salad + Strawberries + Pistachios + Goat Cheese + Red Onion + White Balsamic Dressing
- **Fennel Salad**
Shaved Fennel + Radicchio + Feta + Arugula + Red Onion + Orange Segments + Pine Nuts + Dill Citrus Vinaigrette
- **Grilled Peach**
Mixed Green Salad + Grilled Peaches + Goat Cheese + Hazelnuts + Green Onions + Honey Balsamic Dressing
- **Israeli Salad**
Tomatoes + Cucumbers + Red Onion + Radish + Jalapeño + Parsley + Lemon Sumac Vinaigrette
- **Garden**
Little Gems + Cucumber + Tomato + Red Onion + Radish + Shaved Carrots + Choice of: Ranch Dressing OR Balsamic Vinaigrette
- **Honey Crisp**
Little Gems + Honey Crisp Apples + Pomegranates + Red Onion + Pistachio + Parmesan + Honey White Balsamic Vinaigrette

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SIDES

PASTA

- Macaroni & Cheese + Garlic & Herb Breadcrumbs
- Penne Pasta + Cherry Tomatoes + Artichoke Hearts + Garlic + Olive Oil + Basil
- Penne Pasta + Creamy Pesto + Pine Nuts + Basil
- Orecchiette Pasta + Creamy Calabrian Chili Tomato Sauce + Parmigiano

VEGETABLES

- Grilled Zucchini & Eggplant + Fresh Herbs
- Grilled Zucchini + Roasted Cherry Tomatoes + Basil + Kale + Citrus Zest
- Grilled Asparagus + Lemon + Toasted Pine Nuts + Parmigiano
- Green Beans + Crispy Shallots
- Roasted Butternut Squash + Cinnamon + Rosemary + Walnuts
- Slow Roasted Carrots + Harissa Butter + Queso Fresco
- Slow Roasted Carrots + Honey Butter
- Seasonal Succotash:
 - Summer: Corn + Summer Bean + Zucchini + Mushrooms
 - Fall/Winter: Corn + Butternut Squash + Wild Mushrooms + Pomegranate
 - Spring: Corn + Fava Beans + Mushrooms + Asparagus
- Roasted Cauliflower + Almonds + Raisins
- Grilled Broccoli + Calabrian Chili
- Grilled Broccolini + Toasted Pine Nuts + Citrus Zest + Parmigiano
- Green Beans + Walnuts + Pomegranate
- Fried Brussel Sprouts:
 - Soy Ginger
 - Sherry Honey
 - Bacon + Pickled Mustard Seeds

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POTATOES

- Mashed Potatoes
- Roasted Sweet Potatoes + Rosemary + Garlic
- Roasted Baby Potatoes + Rosemary + Garlic
- Roasted Sweet Potatoes + Cinnamon Rosemary Brown Butter
- Crispy Smoked Twice Cooked Potatoes + Rosemary Brown Butter
- German Potato Salad

OTHER STARCHES

- Quinoa + Herbs
- Cheesy Grits + Chives
- Polenta + Balsamic Reduction + Shaved Parmigiano
- Spicy Baked Beans
- Citrus + Herb Couscous
- Carolina Gold Rice

BREADS

- Assorted Dinner Rolls + Butter
- Herb Focaccia + Olive Tapenade
- Sourdough Loaf + Garlic & Herb Butter (Additional \$2.00 per person)
- Buttermilk Biscuits + Whipped Butter + Jam (Additional \$2.00 per person)
- Skillet Corn Bread + Whipped Honey Butter (Additional \$2.00 per person)

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