



CHALET VIEW LODGE WEDDING RECEPTION MENU

Dual Entrée Buffet

3 passed apps, 2 entrées, 1 salad, 2 sides, bread and butter
investment starting at *\$60 per guest*

Family Style

3 passed apps, 2 entrées, 1 salad, 2 sides, bread and butter
investment starting at *\$70 per guest*

Cocktail Style Appetizers & Stations

9 passed apps, 2 appetizer stations
investment starting at *\$70 per guest*

Plated Meal

3 passed apps, 1 salad course, choice of entrée for your guests with 2 sides
investment starting at *\$80 per guest*

Additional Appetizers

investment starting at *\$4 per person per passed appetizer*

Coffee & Tea Service

investment starting at *\$4 per guest*

Dessert Table

investment starting at *\$10 per guest*

Late Night Snack

2 passed options
investment starting at *\$10 per guest*

all prices **include** taxes, service charges and an 18% gratuity.



PROTEINS

CHICKEN

Grilled herb-chicken breast
Buttermilk fried chicken
Chicken Cacciatore
Beer can roast chicken
Grilled chicken with sweet BBQ sauce

PORK

Pork Loin rubbed with Fennel & orange
Pork tenderloin with rosemary & garlic
Cuban style pork shoulder
Baby back pork ribs with molasses glaze
North Carolina style pulled pork

BEEF

12 hour tri-tip with balsamic glaze
48 hour short ribs with red wine caramel
Black garlic rubbed hanger steak with Chimichurri
48 hour short ribs with date & Aleppo chili glazed
Grilled flank steak with almond romesco
Filet mignon with garlic & herb crust (additional \$5.00 per person)
Prime Rib with Au Jus & horseradish cream (additional \$5.00 per person)

LAMB

Moroccan spiced lamb shanks
Rack of lamb with mint chimichurri

DUCK

Duck confit
Crispy skinned duck breast with orange-soy glaze

SEAFOOD

Roasted salmon with white wine-caper sauce
Pan-roasted halibut with citrus beurre blanc
Cumin roasted salmon with smashed avocado
Grilled Mahi-Mahi with pineapple mango salsa
Grilled Calabria Chili & Garlic Shrimp
Beer battered black cod with tarragon meyer lemon aioli
Seared salmon with green charmoula

VEGETABLES

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

Heirloom grains, grilled scallions, radishes, fava beans, zucchini, mint

Roasted cauliflower steak, chickpea puree, tahini, almonds, mint

SALADS

CAESAR

Romaine lettuce, rustic torn bread croutons and house made dressing

PEAR & PECORINO

Mixed greens with pears, pistachio, pecorino and a white balsamic vinaigrette

GRAPE & GOAT CHEESE

Mixed greens with grapes, pistachio, goat cheese and a sherry vinaigrette

BUTTER LETTUCE

Butter lettuce with pears, pomegranate, piave, walnuts and a white balsamic vinaigrette

HEIRLOOM TOMATO & PEACH

Heirloom tomatoes, peaches, mozzarella, pine nuts, basil, balsamic & olive oil

WATERMELON

Watermelon, Feta, Basil & Mint Salad with Olive Oil & Balsamic Glaze

GREEK

Greek Salad on Romaine with citrus dill vinaigrette

B.L.T.

Butter lettuce, Romaine, bacon, cherry tomatoes, avocado, red onion with house made dill ranch

ARUGULA

Arugula salad, strawberries, pistachios, goat cheese, red onion, avocado with white balsamic dressing

FENNEL SALAD

Shaved fennel, radicchio, creamy feta, arugula, red onion, orange segments, pine nuts, dill citrus vinaigrette

GRILLED PEACH

Mixed green salad, grilled peaches, goat cheese, hazelnuts, green onions with honey balsamic dressing

ISRAELI SALAD

Tomatoes, cucumbers, red onion, radish, jalapeno, parsley, lemon sumac vinaigrette

SIDES

PASTA

Macaroni & Cheese with garlic breadcrumbs

Whole wheat penne pasta, cherry tomatoes, artichoke hearts, garlic, olive oil, basil

Penne pasta with creamy pesto

Orecchiette pasta with spicy tomato sauce, guanciale, Parmigiano

Pappardelle with beef & pork Bolognese

BREADS

Dinner rolls with butter

Buttermilk biscuits, whipped butter, jam

Skillet corn bread, whipped honey butter

Herb Focaccia

VEGGIES

Grilled zucchini & eggplant with fresh herbs

Grilled asparagus, lemon, toasted pine nuts & Parmigiano

Green beans with crispy shallots

Slow roasted baby carrots with harissa butter & queso fresco

Seasonal Succotash

Summer: Corn, summer bean, zucchini, mushrooms

Fall: Corn, butternut squash, wild mushrooms, pomegranate

Winter: (not available)

Spring: corn, fava beans, asparagus

Roasted cauliflower with almonds & raisins

Grilled artichokes with lemon-thyme & garlic oil

Slow roasted baby carrots with honey butter

Grilled broccoli with Calabrian chili
Buttermilk coleslaw
Green beans with walnuts & pomegranate
Blueberry & strawberry coleslaw
Fried Brussel sprouts:
-Soy ginger
-Sherry honey
-Bacon, pickled mustard seeds

POTATOES

Mashed potatoes
Roasted sweet potatoes with rosemary & garlic
Roasted fingerling potatoes with rosemary & garlic
Roasted sweet potatoes, cinnamon rosemary brown butter
Smoked twice cooked potatoes, black garlic vinaigrette, aioli
German potato salad

OTHER STARCHES

Quinoa with charred cauliflower, raisins and capers
Cheesy grits with chives
Polenta, balsamic reduction, wild mushrooms & shaved Parmigiano
Spicy baked beans
Malted barley with braised radish, peas & lemon vinaigrette