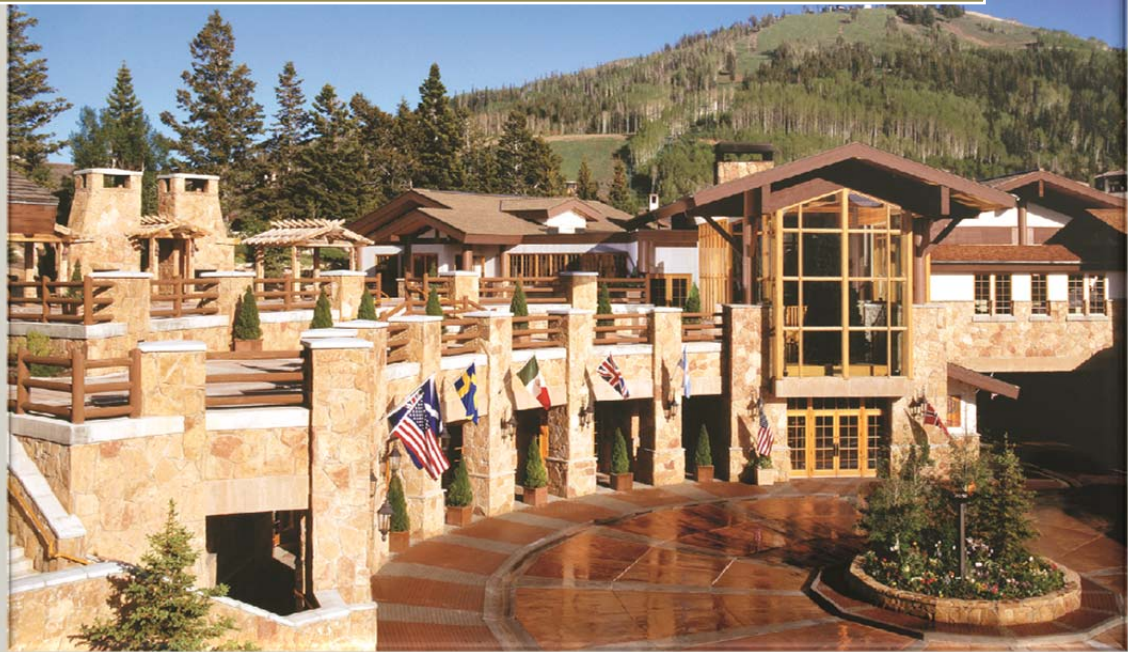




# 2011

## STEIN ERIKSEN LODGE BANQUET MENUS



P.O. Box 3177 · 7700 Stein Way · Park City, Utah 84060  
435.649.3700 · 877.288.2978 · Fax 435.645.6476  
[www.steinlodge.com](http://www.steinlodge.com)

*Enclosed are menu items for the utmost in culinary delights, offering a wide range from simple elegance to elaborate fanfare, with a promise to satisfy the most discerning of tastes.*

*The Stein Eriksen Lodge Food & Beverage team looks forward to working with you on making your event memorable.*

*Bon Appétit,*

*Executive Chef Zane Holmquist*

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## STEIN ERIKSEN LODGE CATERING POLICIES

**GENERAL INFORMATION:** Our printed menus are for general reference. Our Conference Services and Catering staff will be happy to propose customized menus to meet your specific needs. All prices listed are subject to change. Menu prices will be confirmed by your Conference Services or Catering Manager.

**GUARANTEES/CANCELLATIONS:** In arranging for private functions, attendance must be specified by 11:00 a.m. at least three business days in advance. The Lodge will set up and prepare for 5% above the specified quantity. The client will provide payment for the specified guarantee or the actual number of guests if the guarantee is exceeded.

**SERVICE CHARGE/STATE TAX:** All menu prices and the 22% service charge are subject to Utah State sales tax (currently at 8.45%). Tax exempt groups must provide the Lodge with State exempt tax number in writing prior to event.

**FOOD/LIQUOR:** Please contact the Conference Services Manager for a current price list. The Lodge does not permit food and beverage to be brought into function rooms and hospitality suites from outside the Lodge. All organized functions must be catered by the Lodge. Food and beverage items are subject to change due to availability.

**OUTDOOR EVENTS:** In order to ensure a successful event, Stein Eriksen Lodge will reconfirm the weather for your evening event by 2:00 p.m. that day. Due to our fluctuating weather, if the weather report predicts a 40% or more probability of rain for the afternoon or evening, a temperature below 65 degrees, or wind gusts in excess of 15mph, your outdoor function will be relocated to your inside backup area. For breakfast events, the weather call will be made the prior evening; for lunch events, the weather call will be made at 7:00 a.m. A client requested delay resulting in a double set-up will be assessed a service charge of \$10.00 per guaranteed guest.

**FUNCTION ROOMS:** Meeting and banquet facilities are assigned according to the anticipated guaranteed number of guests. The Lodge reserves the right to change the function location.

**GUEST CHECKS:** The function sponsor agrees that by signing the guest check for services/food/beverages, the function sponsor is acknowledging the fact that there is no dispute over such services and the sponsor is solely responsible for the payment of the total amount due. All daily catering charges must be signed by the designated representative upon completion of the function.

**SECURITY AND LIABILITY:** Stein Eriksen Lodge cannot assume responsibility for damage to or loss of any merchandise or articles left in the Lodge prior to, during or following an event. In the event that valuable items are left in any banquet area, it is recommended that a Bonded Security Patrol be retained. The Lodge reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly.

**GROUP SHIPMENT:** Any freight or shipping charges incurred as a result of material (i.e., literature, equipment, etc.) being shipped to Stein Eriksen Lodge remain the sole responsibility of the conference, association, group, etc. Stein Eriksen Lodge must be notified in advance of shipping arrangements to ensure proper acceptance of these items upon arrival at the Lodge. Freight or shipping requiring additional labor will be charged accordingly. A \$3.00 per box fee will be charged for storage, handling and delivery.

**RESPONSIBLE ALCOHOL SERVICE:** During your catered event, we are accepting the responsibility for the safe service of alcohol to your guests. Your cooperation and understanding of the policies and the laws of the State of Utah listed below will ensure that you and your guests will enjoy this special occasion.

**Utah State Laws:**

1) In a licensed establishment law prohibits the sale and/or delivery of alcohol to a minor.

No one can purchase alcohol for a minor including parent, spouse or legal guardian.

2) Serving alcohol to an intoxicated person is against the law, even if that person is not driving.

Non-alcoholic beverages will be offered to any such guest.

**Stein Eriksen Lodge Policies:**

1) Any guest that looks 30 years and younger may be asked to produce proper identification when ordering or consuming an alcoholic beverage.

2) Only a valid Driver's License will be accepted as proper form of identification. All other forms of identification must be checked with management. Back-up identification may be requested.

3) No drinks containing more than three liquors will be served and the service of shots is not permitted.

**DECORATION/SIGNAGE/LITERATURE:** Decorations or displays brought into Stein Eriksen Lodge must be approved prior to arrival, and all decorations such as smoke machines, candles, etc. must meet the approval of the Park City Fire Department. Arrangements for floral centerpieces and special props may be made through the Conference Services and Catering department. In order to prevent damages to the fine fixtures and furnishings, items may not be attached to any wall, floor, window or ceiling with nails, staples, tape or any other substance, unless written approval is given by the Conference Services and Catering

department. No signage of any kind is permitted in the courtyard, Main Lodge, or Arrival Lobby. Professional signage will be permitted only in the Conference Center and public areas (no flip charts or blackboards). Any printed forms or literature pertaining to the use of the Stein Eriksen Lodge logo must have prior approval from the hotel.

**SUBCONTRACTORS' POLICY AGREEMENT:** The client agrees to have any subcontracted companies (theme companies, decorators, production companies, audiovisual, etc.) abide by all hotel policies, regulations and provide proof of insurance. It is understood that the premises will be left in a neat and orderly condition, free of debris or display refuse, no later than the completion date and time of the event. Based on time and labor, the client will incur additional charges for the removal of materials by the hotel staff at the close of any event.

**MUSIC AND ENTERTAINMENT:** The Lodge will be pleased to provide contact names and phone numbers for recommended music and/or entertainment for any function. A copy of the signed contract between the guest and the entertaining party should be provided to the Conference Services Manager in advance of the function. A limited size dance floor is available on a reservation basis. Should the sound level from musical groups, entertainment or public address systems create disturbances, the Lodge reserves the right to request the guest and/or entertainers to lessen the volume and, if necessary, to perform without amplification. The Main Lodge requests all musical entertainment to be concluded by 10:00 pm.

**ELECTRICAL CHARGES:** Electrical needs exceeding existing 120 volt/15amp wall plug service must be arranged in advance and will be charged accordingly. Additionally, installing/labor charges and rental of necessary equipment will be assessed. All equipment must have UL listing.

## **Plated Breakfast Selections**

*Minimum of 15 guests*

*Priced per guest*

Each selection includes:  
Selection of Chilled Juices  
Housemade Pastries, Butter, Preserves  
Stein Eriksen Lodge Coffee, Tea

### **Stein's Breakfast**

Scrambled Eggs  
Maple Glazed Bacon, Breakfast Potatoes

### **Eggs Benedict**

Poached Eggs, Canadian Bacon, Toasted English Muffin, Hollandaise  
Breakfast Potatoes

### **Smoked Salmon Eggs Benedict**

Poached Eggs & Smoked Salmon on a Toasted English Muffin  
Chive & Tomato Hollandaise

### **"Croissant-wich"**

Virginia Smoked Ham, Cheddar Cheese, Scrambled Eggs  
Sliced Fresh Fruit & Berries

### **Stuffed French Toast**

Cream Cheese, Strawberry Compote  
Maple Glazed Bacon  
Vermont Maple Syrup

### **Fresh Herb Scramble**

Eggs Scrambled with Cheddar Cheese, Scallions & Basil  
Breakfast Potatoes, Vanilla Fruit Salad

### **Breakfast Burritos**

Scrambled Eggs, Chorizo, Black Beans  
Salsa, Avocado

*Egg Beaters may be substituted in any of the above egg dishes.*

## Breakfast Buffets

*Priced per guest*

One and a half hour duration; additional charge of 15% per each half hour over one and a half hours.

### Continental Breakfast

*Minimum of 10 guests*

Selection of Chilled Juices  
Sliced Seasonal Fruits  
Housemade Pastries, Butter & Preserves  
Stein Eriksen Lodge Coffee, Tea

### Fruit & Cereal Breakfast

*Minimum of 10 guests*

Selection of Chilled Juices  
Sliced Seasonal Fruits  
Strawberry-Banana Smoothies  
Housemade Granola  
Boxed Cereals  
Individual Yogurts  
Stein Eriksen Lodge Coffee, Tea

### Stein's Breakfast Buffet

*Minimum of 20 guests*

Selection of Chilled Juices  
Sliced Seasonal Fruit with Berries  
Assortment of Cold Cereals  
Fluffy Scrambled Eggs  
Ham, Bacon & Sausage  
Breakfast Potatoes  
Housemade Pastries, Butter & Preserves  
Bagels & Cream Cheese  
Stein Eriksen Lodge Coffee, Tea

### Utah Pioneer Breakfast

*Minimum of 20 guests*

Selection of Chilled Juices  
Fruit Salad  
Scrambled Egg with Green Onions  
Biscuits & Gravy  
Flapjacks with Berry Compote & Maple Syrup  
Sausage  
Breakfast Potatoes  
Stein Eriksen Lodge Coffee, Tea

## Additional Breakfast Buffet Selections

*For entire group*

### Hot Items

Choose from: Ham, Maple Glazed Bacon  
Scrambled Eggs, Breakfast Potatoes, Pancakes, French  
Toast  
Norwegian Smoked Salmon, and Breakfast Sandwiches  
priced per guest  
Minimum of 10 people

### Cold Items

Selection of Cold Cereals  
Granola  
Fresh Sliced Fruit

### Omelet Station

*Minimum of 20 guests*  
Priced per guest plus attendant fee

## Meeting Breaks

*Minimum 10 guests  
Priced per guest - per day*

### Executive Coffee Service

#### Morning

*One-hour*

Assorted Juices  
Sliced Seasonal Fruit with Berries  
Housemade Pastries, Butter & Preserves  
Stein Eriksen Lodge Coffee, Tea

#### Mid-Morning

*30 minutes*

Refresh Coffee & Tea  
Bottled Water, Assorted Sodas

#### Mid-Afternoon

*30 minutes*

Housemade Cookies & Brownies  
Refresh Coffee, Tea, Water, Sodas

### Stein's Coffee Service

#### Morning

*One-hour*

Selection of Chilled Juices  
Sliced Seasonal Fruit with Berries  
Housemade Pastries, Butter & Preserves  
Stein Eriksen Lodge Coffee, Tea

#### Mid-Morning

*30 minutes*

Power Bars  
Whole Fruit  
Refresh Coffee & Tea  
Bottled Water, Assorted Sodas

#### Mid-Afternoon

*30 minutes*

Housemade Cookies & Brownies  
Rice Krispy Treats  
Refresh Coffee, Tea, Water, Sodas

## Boxed Breakfast

*Minimum of 10 guests  
Priced per guest*

### Breakfast To Go

Bagel with Cream Cheese & Jam  
Whole Fruit  
Individual Yogurt  
Breakfast Bar  
Bottled Water or Stein Eriksen Lodge Coffee

## Meeting Breaks

*Minimum 10 guests*  
30 minute break

### **Trailside Break**

Whole Fruit  
Granola Bars, Power Bars  
Trail Mix

### **The Cookie Jar**

Assorted Housemade Cookies  
Brownies & Rice Krispy Treats  
Milk

### **Just Snacks**

Tortilla Chips with Salsa  
Potato Chips with Blue Cheese Dip  
Pretzels

### **At the Ball Game**

Fresh Popcorn & Roasted Peanuts  
Soft Pretzels with Mustard

### **A Little Bit of Mexico**

Tortilla Chips with Salsa & Guacamole  
Jalapeño Poppers  
Churros

### **China Town**

Steamed Buns, Spring Rolls  
Chili Sauce, Soy Sauce  
Fortune Cookies

### **London**

A Selection of 4 Seasonal Teas  
Tea Sandwiches  
Tea Cookies

### **The Euro**

Meat & Cheese Platter  
Sliced Breads & Crackers  
Whole Fruit

## Beverages

Stein Eriksen Lodge Coffee, Tea  
Hot Spiced Cider

Gourmet Hot Chocolate

Orange Juice, Grapefruit Juice, Apple Juice, Cranberry Juice  
V8, Lemonade, Iced Tea

Imported Natural Spring Water, Sparkling Water

Assorted Sodas

## **Bakery Items**

Housemade Pastries with Butter & Preserves

New York Style Bagels with Cream Cheese

Croissants with Butter & Preserves

Assorted Housemade Cookies

Housemade Brownies with Nuts

Rice Krispy Treats

Soft Pretzels with Mustard

Priced per dozen

## **Snacks and Add-Ons**

Whole Fresh Fruit

Individual Yogurts

Power Bars

Candy Bars

Häagen-Dazs Ice Cream Bars (specify quantity)

Popcorn, Pretzels, Snack Mix, Potato Chips (serves 10)

Salsa, Ranch Dip, Blue Cheese Dip, Onion Dip 10 oz. crock (each crock serves 10)

Chips, Fire Roasted Salsa & Guacamole

Sliced Seasonal Fruit with Berries (serves 10)

Artisan Imported & Domestic Cheeses with Crackers (serves 10)

## Plated Lunch Selections

*Minimum 15 guests*

*Priced per guest*

All luncheon selections include dessert, Stein Eriksen Lodge coffee, tea

*Select one from Light Fare, Sandwiches or Entrées*

### Light Fare

*served with rolls & butter*

#### Grilled Chicken Caesar Salad

Asiago Cheese, Herb Croutons

#### Spicy Asian Shrimp Salad

Glass Noodles, Vegetable Slaw  
Crisp Wontons  
Ginger-Sesame Dressing

#### Chicken BLT Salad

Romaine & Butterleaf Lettuce  
Grilled Chicken, Bacon  
Baby Tomatoes, Bleu Cheese  
Dressing

#### New York Cobb Salad

Grilled New York, Avocado  
Egg, Bacon, Bleu Cheese, Tomato  
Horseradish Vinaigrette

### Sandwiches

*served with baby greens with balsamic vinaigrette*

#### Roasted Turkey & Emmenthaler

Roasted Pepper Relish, Arugula

#### Stein's Burger

½ lb. Grilled Angus Beef Patty  
White Cheddar, Sheepherder Roll

#### Tomato & Asparagus

Pesto Mayonnaise, Arugula

#### BBQ Brisket

Watermelon Slaw

#### Pastrami & Stout Mustard

Dill Pickles

### Entrées

*served with rolls & butter*

#### Asparagus & Wild Mushroom Fettuccine

Roasted Tomato Pesto

#### Grilled Salmon

Saffron Risotto, Asparagus  
Baby Tomato, Pine Nut Relish

#### Goat Cheese Stuffed Breast of Chicken

Yukon Gold Mashed Potatoes  
Baby Vegetables, Herb Jus

#### Roasted Loin of Beef

Roasted Fingerling Potatoes  
Sour Cream, Baby Beans,  
Red Wine Jus

### Desserts

*Select One*

#### New York Style Cheesecake

Mixed Berries

#### Dutch Apple Tartlet

Vanilla Ice Cream

#### Trio of Ice Creams

Fruit Coulis

#### Chocolate Decadence

Pineapple Relish

#### Crème Brûlée

Grand Marnier Strawberries

#### Trio of Sorbets

Fruit Coulis

#### Profiterole

Vanilla Ice Cream  
Chocolate Sauce

## Lunches To Go

Boxed Lunches are priced per guest.

All boxed lunch selections include bottled water.

Please pre-select two sandwich choices for your group.

There will be a charge per guest for additional sandwich choices.

### The Hiker

Rare Roast Beef with Gruyère Cheese & Horseradish Mayonnaise

Roasted Turkey with Arugula, Goat Cheese & Cranberry Relish

Grilled Vegetable with Brie Cheese & Pine Nut-Tomato Pesto

Whole Fruit

Kettle Chips

### The Golfer

Rare Roast Beef with Gruyère Cheese & Horseradish Mayonnaise

Roasted Turkey with Arugula, Goat Cheese & Cranberry Relish

Grilled Chicken Wrap with Pesto

Grilled Vegetable with Brie Cheese & Pine Nut-Tomato Pesto

Roasted Vegetable Pasta Salad

Whole Fruit

Chocolate Chip Cookie

### The Fishing Trip

Rare Roast Beef with Gruyère Cheese & Horseradish Mayonnaise

Roasted Turkey with Arugula, Goat Cheese & Cranberry Relish

Grilled Chicken Wrap with Pesto

Smoked Ham & Emmentaler Cheese with Stout Mustard

Grilled Vegetable with Brie Cheese & Pine Nut-Tomato Pesto

Three Potato Salad

Whole Fruit

Power Bar

Kettle Chips

Brownie

## Luncheon Buffets

Luncheon buffets are priced per guest.

One and a half hour duration; additional charge of 15% per each half hour over one and a half hours.

All private dining luncheon buffets include Stein Eriksen Lodge coffee, tea.

### Roll-In Lunch Buffet

*Minimum of 10 guests*

Assorted Deli Sliced Sandwich Meats with Condiments & Breads

Fruit Salad

Basket of Potato Chips

Caesar Salad with Grilled Chicken

Penne Pasta Salad with Shrimp, Roasted Peppers

Three Potato Salad

Cheesecake Bars & Assorted Cookies

### The Wrap-Up Buffet

*Minimum of 10 guests*

Wraps:

Grilled Chicken, Brie, Roasted Pepper, Mayonnaise

Roasted Beef, Arugula, Roasted Tomato Relish

Grilled Asparagus & Vegetables with Herb Mayonnaise

Fruit on a Stick

Tabbouleh Salad

Garden Vegetable Basket with Pesto & Bleu Cheese Dip

Baby Greens with Three Peppercorn Vinaigrette

Fruit Tart, Lemon Meringue Pie

### Soup & Salad Buffet

*Minimum of 10 guests*

Chef's Selection of Seasonal Soups

Build Your Own Caesar Salad with Grilled Chicken, Shrimp & Portabella Mushrooms

Baby Field Greens with Balsamic Vinaigrette

Baby Spinach Salad with Apples, Walnuts, Gorgonzola Cheese

Roasted Vegetable Pasta Salad

Sliced Fresh Fruit

Assorted Cookies, Brownies, Blondies

### Burgers and Dogs

*Minimum of 10 guests*

Tomato & Onion Salad

Traditional Coleslaw

Three Potato Salad

Fruit Salad

Crispy Fried Chicken

All Beef Jumbo Franks, Sauerkraut, Chili

Grilled Burgers, all the Trimmings

Apple Pie, Cheesecake Bars, Brownies & Blondies

## Luncheon Buffets Continued

Luncheon buffets are priced per guest.  
One and a half hour duration; additional charge of 15% per each half hour over one and a half hours.  
All private dining luncheon buffets include Stein Eriksen Lodge coffee, tea.

### **Sicilian Buffet**

*Minimum of 25 guests*

Caesar Salad

Baby Spinach with Egg, Tomato, Pancetta Vinaigrette

Antipasto Platter with Vegetables, Cheese, Meats, Olives

Focaccia & Garlic Bread with Oil & Balsamic Vinaigrette

Linguine & Clams with Oil, Garlic & Herbs

Roasted Chicken with Bowtie Pasta, Asparagus, Roasted Pepper Cream

Baked Ziti with Italian Sausage & A Bit of Spice

Tiramisu, Italian Cheesecake with Fruit Sauce

### **Utah Barbecue**

*Minimum of 25 guests*

Macaroni Salad

Traditional Coleslaw

Potato & Egg Salad

Eight Cut Chicken with Molasses-Chile Barbecue Sauce

Chili Spiced Strip Loin of Beef with Parsley & Butter Potatoes

Corn on the Cob in Buttermilk

Pioneer Ranch Beans

Cornbread, Honey Butter

Stein's Apple Pie, Peach Cobbler with Vanilla Ice Cream, Chocolate Layer Cake

### **Southwestern Buffet**

*Minimum of 25 guests*

Chips & Salsa

Spicy Fruit Salad

Baby Greens with Cucumber, Tomato & Cilantro Cream Dressing

Chile Rellenos

Grilled Chicken Tacos & Fish Tacos with:

Tomatoes, Onions, Cabbage, Avocados, Lime, Cilantro

Corn and Flour Tortillas

Mexican Rice

Flan, Key Lime Pie, Southwestern Bread Pudding

## Tapas Reception

*Minimum 25 guests*

Two hour reception; additional half hours available.  
One Chef's attendant required for carving station with chef fee.  
Includes Stein Eriksen Lodge coffee, tea

### Passed Hors d'Oeuvres

Chef's Selection of Two Hot and Two Cold Hors d'Oeuvres

### Select Two Chilled Presentations

Garden Vegetable & Dip  
Seasonal Fruit Platter  
Smoked Fish Platter  
Artisan Cheese & Meat Display  
Grilled Vegetable & Antipasto Platter  
Baby Greens Salad with Two Dressings

### Select One Carving Station

**Honey Glazed Ham**  
Spicy Mustard, Rolls

**Roasted Strip Loin of Beef**  
Red Wine Sauce, Horseradish, Rolls

**Roasted Tom Turkey**  
Cranberry Chutney, Rolls

**Roasted Pork Steamship**  
Mustard, Applesauce, Rolls

### Dessert Display

Strawberries, Tea Cookies, Mini Fruit Tarts

### Additional Selections

#### Action Stations

*Priced per guest*

One Chef's attendant required for carving station with chef fee. *\*No Chef attendant required*

#### Dim Sum Station\*

Steamed Buns, Pot Stickers  
Spring Rolls  
Soyu, Thai and Chile dipping sauces

#### Potato Bar\*

Baked Idaho & Sweet Potatoes  
Gravy, Bacon, Onions  
Butter, Sour Cream

#### Chinatown Stir Fry

Shrimp, Chicken, Stir Fry Vegetables  
Glass Noodles, Garlic Chile Sauce  
Soyu Ginger Sauce

#### The Caesar Toss

Romaine Hearts, Grilled Chicken,  
Grilled Shrimp Asparagus, Roasted  
Peppers, Mushrooms, Anchovies,  
Asiago Cheese, Croutons

#### Pasta Bowl

Penne Pasta, Bowtie Pasta  
Red and White Sauces, Pesto  
Asparagus, Tomatoes  
Asiago Cheese

### Cold Displays

**Sushi and Sashimi**  
Soy Sauce, Wasabi, Pickled Ginger

**Poached Shrimp on Ice**  
Horseradish Cocktail Sauce  
(4 pieces per person)

### Hors d'oeuvres

Six pieces per person, per hour recommended.

**Cold  
Priced per dozen**

Herbed Goat Cheese with Sun Dried Tomato  
Tomato Waldorf Tarts  
Brie on Baguette with Roasted Pepper Relish  
Smoked Trout Mousse Canapé  
Crab Louis in Profiterole  
Smoked Salmon Pinwheel with Fried Capers  
Chicken Canapé with Citrus Segments  
Tuna Tartare on Cucumber with Wasabi Cream  
Prosciutto & Melon  
Pesto Shrimp Canapé  
Spoonbill Caviar on Potato with Crème Fraîche  
California Rolls  
Classic Beef Tartare on Baguette

**Hot  
Priced per dozen**

Vegetable Spring Roll with Dipping Sauce  
Fresh Mozzarella on Focaccia with Basil & Tomatoes  
Spanikopita  
Cheese Puff with Herbs  
Classic BLT  
Chicken Saté with Sweet Chile Glaze  
Fried Artichoke Hearts with Lemon Aioli  
Chicken Mole in a Sun-dried Tomato Shell  
Kobe Meatloaf with Housemade Ketchup  
Sesame Crusted Shrimp with Chile Dip  
Maine Crab Cakes with Creole Aioli  
Sake Steamed Shrimp on a Stick with Scallions

**Chef's Selection**

The chef selects hors d'oeuvres the day of your event using the freshest ingredients on hand.

2 hot and 2 cold hors d'oeuvres, per person, per hour

3 hot and 3 cold hors d'oeuvres, per person, per hour

## Reception Cold Items

Two hour duration; additional charge of 15% per each half hour over two hours.

### **Sliced Seasonal Fruit Platter**

Serves 30 guests

### **Artisan Imported & Domestic Cheese & Meat Display**

Crackers and Breads

Serves 30 guests

### **Garden Vegetable Basket**

Blue Cheese Dip

Serves 30 guests

### **Antipasto Platter**

Grilled Vegetables, Olives, Roasted Peppers, Cured Meats, Roasted Garlic

Serves 30 guests

### **Smoked Salmon & Fish Platter**

Traditional Garnishes

Serves 30 guests

### **Sushi & Sashimi**

Soy Sauce, Wasabi, and Pickled Ginger

Serves 30 guests

### **Poached Shrimp on Ice**

Horseradish Cocktail Sauce

50 pieces

### **Shellfish on Ice**

Crab Claws, Oysters and Clams on the Half Shell

Cocktail Sauce, Lemons

Serves 30 guests

### **Caviar Display**

Sevruga, Beluga, & Salmon Caviars

Traditional Garnishes, Blini

Market Price for 3 oz of each caviar

*Add Chef's Ice Table with Chef Attendant*

## Reception Carving Stations

One and a half hour duration; additional charge of 15% per each half hour over one and a half hours.

Chef's attendant required for each station.

Attendant's fee is \$100 per attendant, per hour. \$50 each additional half hour

### **Honey Glazed Ham**

Rolls, Spicy Mustard  
Serves 30-40 guests

### **Pork Steamship**

Mustard, Applesauce  
Serves 25-30 guests

### **Roasted Prime Rib of Beef**

Rolls, Au Jus, Horseradish  
Serves 25-30 guests

### **Roasted Strip Loin of Beef**

Rolls, Red Wine Sauce, Horseradish  
Serves 25-30 guests

### **Roasted Leg of Domestic Lamb**

Stuffed with Spinach, Sundried Tomatoes, Pinenuts with Rolls  
Serves 25-30 guests

### **Roasted Whole Tom Turkey**

Rolls, Cranberry Chutney  
Serves 20-30 guests

### **Kulebiaka**

Mustard Spiced Whole Salmon Baked in Puff Pastry with Spinach and Onions  
Serves 20-25 guests

### **Roasted Baron of Buffalo**

Rolls, Red Wine Jus, Horseradish, Mustard  
Serves 75-100 guests

## Reception Action Stations

All stations priced per guest. One and a half hour duration. Additional charge of 15% per each half hour over one and a half hours. Chef's attendant required for each station. Attendant's fee is per attendant, per hour.

*\*No Chef attendant required*

### Omelet Station

Ham, Bacon, Smoked Salmon, Peppers, Onions, Mushrooms  
Tomatoes, Asparagus, Herbs, Goat Cheese, Cheddar Cheese  
Fresh Eggs & Egg Whites

### The Caesar Toss

Romaine Hearts, Grilled Chicken, Grilled Shrimp  
Asparagus, Roasted Peppers, Mushrooms, Anchovies, Asiago Cheese, Croutons

### Dim Sum\*

Steamed Buns, Pot Stickers, Shrimp Spring Rolls  
Soyu, Thai & Chile dipping sauces

### Potato Bar\*

Baked Idaho & Sweet Potatoes  
Gravy, Bacon, Onions, Butter, Sour Cream

### Pasta Bowl

Penne Pasta, Bowtie Pasta, Red & White Sauces, Pesto  
Asparagus, Tomatoes, Asiago Cheese

### China Town Stir Fry

Shrimp, Chicken, Stir Fry Vegetables  
Glass Noodles, Garlic Chile Sauce, Soy Ginger Sauce

### Southwest Fajitas

Chile Spiced Beef & Chicken  
Peppers, Onions, Cabbage, Flour Tortillas, Salsa, Guacamole

### Shrimp Boat

Sautéed Jumbo Shrimp  
Lemon, Garlic, Herbs, Tomatoes, and Sour Cream

### Crab House Blues

Blue Crab Cakes  
Spicy Rémoulade and Sliced French Bread

## **Reception Desserts**

*Serves 30 guests*

### **Chocolate Dipped Strawberries**

### **Assorted Petit Fours**

### **Small Dessert Display**

Variety of Four Desserts, Tea Cookies

### **Stein's Grand Dessert Display**

Seasonal Variety of Six Desserts, Chocolate Dipped Strawberries

## **Dessert Action Stations**

All stations priced per guest.

Chef's attendant required for each station.

Attendant's fee is per attendant, per hour. *\*No Chef attendant required*

### **Stein's Sundae Bar**

Housemade Vanilla and Chocolate Gelato  
Chocolate, Caramel & Raspberry Sauces  
Whipped Cream, Assorted Nuts and Trimmings

### **Bananas Foster & Cherries Jubilee**

Crêpes, Vanilla & Chocolate Gelato

### **Crêpes Suzette**

Crêpes, Vanilla Gelato  
Orange-Grand Marnier Sauce  
Orange Segments

### **Chocolate Fondue\***

Dark Valhrona Chocolate Fondue  
Milk Valhrona Chocolate Fondue  
Pound Cake, Assorted Fruits and Berries, Tea Cookies

## **Plated Dinner Selections**

*Minimum of 20 Guests*

All dinners are priced per guest

All entrée selections include rolls, butter, dessert, Stein Eriksen Lodge coffee, tea.

All entrées are accompanied by the Chef's selection of appropriate vegetables unless otherwise noted.

Four Course dinner pricing is based upon a two-hour time frame;  
an additional charge may be assessed if a dinner exceeds that time frame.

### **Soups**

*Select One*

Roasted Butternut Squash

Wild Mushroom

Lobster Bisque

Asparagus with Celery Root

Tomato & Crab

Spicy Gazpacho with Arugula

Chef's Daily Soup

### **Salads**

*Select One*

#### **Traditional Caesar Salad**

##### **Baby Spinach**

Pears, Gorgonzola Cheese, Candied Pecans

##### **Arugula & Mushroom Risotto Salad**

Pine Nut Vinaigrette

##### **Baby Greens**

Spicy Walnuts, Balsamic Vinaigrette

##### **Stein's Red Greens Salad**

Utah Goat Cheese, Toasted Brioche, Fig-Pinot Noir Vinaigrette

##### **Blue Cheese & Bacon**

Boston Lettuce, Endive, Baby Tomato

Blue Cheese Dressing, Crisp Bacon

## **Entrées**

*Select One*

*For Two Entrée Selections, add per guest to the highest priced entrée chosen*

### **Thyme Crusted Breast of Chicken**

Goat Cheese Mashed Potatoes

### **Roasted Loin of Bone-In Pork**

Spaetzle, Apple Brandy Sauce

### **Fennel Spiced Alaskan Halibut**

Saffron Risotto

### **Ginger Mahi Mahi**

Scallion Rice, Tropical Fruit Salsa

### **Roasted Strip Loin of Beef**

Roasted Garlic Mashed Potatoes, Bourbon Sauce

### **Grilled Wild Salmon**

Horseradish Mashed Potatoes, Tomato Pine Nut Relish

### **Pepper Spiced Breast of Duck**

Pancetta, Lentils

### **Pink Pepper Spiced Sea Bass**

Asparagus Risotto

### **Tenderloin of Washington Beef**

Buttermilk Mashed Potatoes, Wild Mushroom Sauce

### **Garlic & Thyme Rubbed Rack of Lamb**

Gratin Potatoes, Haricots Verts

### **Roasted Loin of Veal**

Truffle Macaroni & Cheese

### **Roasted Rack of Elk**

White Cheddar Polenta

## **Combination Entrées**

*(combination of two proteins on one plate)*

*Select One*

### **Roasted Breast of Chicken & Grilled Wild Salmon**

Pine Nut Mashed Potatoes, Thyme Jus

### **Roasted Breast of Chicken & Pacific Halibut**

Asparagus Risotto

### **Tenderloin of Beef & Shallot Roasted Sea Bass**

Basil Mashed Potatoes

### **Roasted Rack of Lamb & Garlic Shrimp**

Asparagus, Fingerling Potatoes, Cipollini Onions

### **Tenderloin of Buffalo & Bacon Wrapped Scallops**

Wild Mushroom Risotto

## **Desserts**

*Select One*

### **Crème Brûlée**

Grand Marnier Macerated Strawberries

### **Trio of Seasonal Gelatos**

Fruit Coulis

### **Trio of Seasonal Sorbets**

Fruit Coulis

### **Coconut-Chocolate Chip Cheesecake**

Rum Sauce, Chocolate Gelato

### **Gateau Chaud au Chocolate**

Vanilla Gelato, Mango-Vanilla Salsa

### **Pineapple-Almond Turnover**

Chocolate Sorbet

### **Decadent Hazelnut Cake**

Coffee-Caramel Mousse, Spiced Caramel Sauce

### **Berries & Chocolate Mousse**

Raspberry Gelato, Vanilla Sabayon

## **Dinner Buffets**

*Minimum of 30 guests*

*Priced per guest*

Two hour duration; additional charge of 15% per each half hour over two hours.

All private dining dinner buffets include Stein Eriksen Lodge coffee, tea.

A vegetarian entrée may be added to any dinner buffet for an additional charge.

### **Alpine Buffet**

Artisan Meats & Cheeses, Fruit Garnish, Assorted Crackers

Baby Greens, Balsamic Vinaigrette, Spicy Walnuts

Traditional Caesar Salad

Roasted Vegetable Pasta Salad

Roasted Strip Loin of Beef, Rosemary Mashed Potatoes, Mushroom Jus

Grilled Breast of Chicken, Wild Rice Blend, Marsala Chicken Jus

Chef's Seasonal Vegetables, Housebaked Rolls

Chef's Selection of Three Seasonal Desserts

### **Rocky Mountain Barbecue Buffet**

Romaine Hearts, Pioneer Ranch Dressing

Farmhouse Cole Slaw

Baked Potato Bar, Butter, Sour Cream, Green Onions, Bacon

Buttermilk Poached Corn on the Cob

Pioneer Baked Beans

Barbecued Chicken, Coffee Barbecue Sauce

Mustard Spiced Baby Back Ribs

Cornmeal Crusted Utah Red Trout

Cornbread and Honey Butter

Fruit Cobbler, Vanilla Ice Cream, Chocolate Decadence

Add 12 oz Grilled Angus T-Bones

### **Nordic Buffet**

Artisan Meats & Cheeses, Fruit Garnish, Assorted Crackers

Sliced Seasonal Fruit & Berries

Baby Greens, Balsamic Vinaigrette, Spicy Walnuts

Seafood Pasta Salad, Fennel Vinaigrette

Roasted Mushroom Salad, Pancetta Vinaigrette

Baby Spinach Salad, Pear Tomatoes, Saffron Vinaigrette

Roasted Strip Loin of Beef, Roasted Potatoes, Port Wine Jus

Grilled Breast of Chicken, Herb Barley Risotto

Baked Pacific Halibut, Yukon Gold Mashed Potatoes, Red Pepper Sauce

Asparagus & Baby Carrots, Housebaked Rolls

Chef's Selection of Four Seasonal Desserts

## **Dinner Buffets**

*Minimum 30 guests*

*Priced per guest*

Two hour duration; additional charge of 15% per each half hour over two hours.

All private dining dinner buffets include Stein Eriksen Lodge coffee, tea.

A vegetarian entrée may be added to any dinner buffet for an additional charge.

### **Southwest Buffet**

Corn Chips, Salsa, Guacamole

Spinach Salad, Roasted Corn Salad, Avocado

Spicy Shrimp Salad, Tomatillo, Jicama, Lime Cumin Vinaigrette

Chicken in Mole Sauce

Baked Mexican Snapper, Pumpkin Seed Sauce

Fajita Style Chile Rubbed Flank Steak with Peppers, Onions, Tomatoes, Flour & Corn Tortillas

Sante Fe Style Spanish Rice

Black Beans with Lime

Cornbread

Flan, Key Lime Tart, Southwestern Bread Pudding

### **Italian Night**

Italian Meat and Cheese Platter, Antipasto Platter

Tomatoes & Fresh Mozzarella with Pesto

Traditional Caesar Salad

Pasta Salad with Roasted Tomato, Olives and Asparagus

Linguine with Clams, Olive Oil, Tomato, Garlic

Vegetable Lasagna

Chicken Saltimbocca

Roasted Garlic Strip Loin of Beef with Truffle Risotto

Focaccia & Garlic Breads

Tiramisù, Flourless Chocolate Tart, Stracciatella Gelato

## **Dinner Buffets**

*Minimum 40 guests*

*Priced per guest*

Two hour duration; additional charge of 15% per each half hour over two hours.

All private dining dinner buffets include Stein Eriksen Lodge coffee, tea.

A vegetarian entrée may be added to any dinner buffet for an additional charge.

### **Kula Luau**

Tropical Fruit Display

Baby Greens with Tofu Croutons and Pickled Ginger Vinaigrette

Macaroni Salad

Tuna Poke

Snapper Lau Lau

Huli Huli Chicken

Whole Roast Kalua Pig

Baked Sweet Potatoes

Steamed Rice

Stir Fried Long Beans

Poi

Hapai, Macadamia Nut Tart, Tropical Rice Pudding

### **Stein's Grand Buffet**

Grand Selection of Cured Meats & Artisan Cheeses

Sliced Seasonal Fruit & Berries

Smoked Salmon, Seafood Display, Cold Marinated Shrimp

Traditional Caesar Salad

Baby Greens, Balsamic Vinaigrette, Spicy Walnuts

Cous Cous Salad with Smoked Duck

Tuna Niçoise Salad

Asparagus & Mushroom Salad, Saffron Vinaigrette

Roasted Tenderloin of Beef, Truffle Mashed Potatoes, Chianti Sauce

Grilled Swordfish, Shrimp Risotto

Thyme Crusted Breast of Chicken, Green Lentils, Pancetta

Maine Lobster, Fettuccine, Sherry Ginger Cream Sauce

Chef's Selection of Seasonal Desserts and Petit Fours

## Hospitality Suites

These packages are for hospitality suites only and may not be purchased as a hosted bar. No credit will be given on unused products. Each package includes 1 liter of each type of mixer, cocktail napkins, garnishes, glassware, and ice.

### Premium Package

Choose 5 premium liquors (750ml bottles)  
(Vodka- Absolut, Gin-Beefeaters, Scotch-Dewars, Rum-Bacardi Gold  
Tequila-Sauza Gold, Whiskey-Seagrams VO, Bourbon-Jim Beam)  
Two Bottles House Selected Wine  
Six Budweiser, Six Coors Light  
6 Bottles Natural Spring Water  
6 Bottles Sparkling Water  
Variety of Mixers

### Top Shelf Package

Choose 5 top shelf liquors (750ml bottles)  
(Vodka-Grey Goose, Gin-Tanqueray, Scotch-Chivas Regal, Rum-Myer's  
Tequila-Sauza Conmemorativo, Whiskey-Crown Royal, Bourbon-Maker's Mark)  
Two Bottles House Selected Wine  
Six Heineken, Six Amstel Light  
6 Bottles Natural Spring Water  
6 Bottles Sparkling Water  
Variety of Mixers

### Additional Beverages

Six Pack of Budweiser or Coors Light  
Six Pack of Heineken, Amstel Light or Cutthroat Ale  
Sodas  
Juices  
Premium Liquor (750ml bottle)  
Top Shelf Liquor (750ml bottle)

### Light Snacks

Popcorn, Pretzels, Snack Mix  
Potato Chips, Tortilla Chips  
Salsa, Ranch Dip, Blue Cheese Dip, Onion Dip  
Avocado Dip  
Sliced Seasonal Fruit with Berries  
Artisan Imported & Domestic Cheeses  
with crackers

## Beverage Selections

The Stein Eriksen Lodge has an extensive Wine Cellar. Our Sommelier would be happy to meet with you to select appropriate wines for your special occasion.

The Utah Department of Alcoholic Beverage Control regulates the sale and service of all alcoholic beverages. The Stein Eriksen Lodge is responsible for the administration of those regulations. It is a policy, therefore, that no alcoholic beverages or food may be brought onto the resort property for any function. Should your group request a special product that we do not carry, you will be charged the retail cost for all ordered products.

### Hosted Bar

All hosted bar prices are subject to a 22% service charge plus state sales tax.

- Premium Mixed Drink - 1.5 oz pour
- Top Shelf Mixed Drink - 1.5 oz pour
- Select House Wines - prices vary by the bottle
- Domestic Beer
- Imported/Handcrafted Beer
- Specialty Beer
- Soda
- Fruit Juice
- Imported Bottled Water

### Cash Bar

All cash bar prices include service charge plus state sales tax.

- Premium Mixed Drink - 1.5 oz pour
- Top Shelf Mixed Drink - 1.5 oz pour
- Glass of House White Wine
- Glass of House Red Wine
- Domestic Beer
- Imported/Handcrafted Beer
- Specialty Beer
- Soda
- Fruit Juice
- Imported Bottled Water
- Sparkling Water

### Cordials/ Ports

hosted bar or cash bar

### Grand Marnier/ Cognac VS

hosted bar or cash bar

### Coffee/Esspresso Bar

hosted bar or cash bar  
plus equipment fee

For further information, please contact Conference Services.

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