

# SUN MOUNTAIN LODGE

## PLATED DINNER ENTRÉES

*All dinner entrée selections include your choice of soup or one of our fresh salads, fresh baked bread and whipped butter, freshly brewed Starbucks regular and decaffeinated coffee and a selection of teas, as well as dessert.*

*The chef will prepare seasonal vegetables and side dishes appropriate to your entrée, with the exception of special diets.*

## PLATED DINNER SALADS SELECTION

*Select one*

### **Mixed Green Salad**

*Served with shaved fennel, Granny Smith julienne green apples, candied pecans, crumbled blue cheese, and lemon-champagne vinaigrette.*

### **Baby Spinach Salad**

*Served with herbed goat cheese, pine nuts, seasonal berries, and raspberry-champagne vinaigrette.*

### **Caesar Salad**

*Crisp hearts of Romaine lettuce, Parmesan cheese, homemade herb croutons, lemon wedge and classic Caesar dressing.*

### **Caprese Salad**

*Fresh vine ripened tomatoes, Mozzarella cheese, mixed greens, basil and balsamic vinaigrette.*

## PLATED DINNER SOUP SELECTIONS

*Select one*

### **Chicken Curry and Wild Rice**

*Our traditional Sun Mountain Lodge chicken curry with wild rice, topped with pineapple chutney and toasted almonds.*

### **Roast Tomato - Basil**

*Slow-roasted tomato and fresh herbs finished with cream and garnished with a goat cheese crostini.*

### **Clam Chowder**

*New England-style clam chowder with diced onions, celery, potatoes and bacon, garnished with fresh chopped chives.*

### **Butternut Squash**

*Slow-roasted butternut squash flavored with orange, cinnamon, and cream.*

### **Traditional Chicken Noodle Soup**

*Traditional chicken noodle soup with diced onions, celery, carrots, potatoes, chicken breast and noodles.*

Two entrée selections for large groups.  
Please supply place cards to identify each entrée selection.

**PLATED DINNER ENTRÉE SELECTIONS**

**“ SURF & TURF” DUET PLATES**

|   |              |
|---|--------------|
| <b>Roasted Beef Tenderloin and Prawn</b>  | \$48.00      |
| <i>Peppercorn rubbed roast beef tenderloin with red wine reduction demiglaze and large prawns sautéed with garlic and white wine. Finished in a saffron butter sauce.</i> |              |
| <b>Filet of Beef and Lobster Tail</b>   | Market Price |
| <i>Grilled beef tenderloin with oven roasted Australian spiny lobster tail, served with garlic drawn butter.</i>  |              |

**FROM THE LAND**

|   |         |
|---|---------|
| <b>Grilled Filet of Tenderloin</b>  | \$46.00 |
| <i>Marinated grilled tenderloin of beef with Shiitake mushrooms and balsamic demiglaze.</i>   |         |
| <b>Grilled New York Steak</b>   | \$44.00 |
| <i>Choice center cut New York steak served with peppercorn demiglaze and blue cheese butter.</i>  |         |
| <b>Salt-Crusted Prime Rib of Beef</b>   | \$42.00 |
| <i>Slow-roasted salt-crusted prime rib served with pearl onion mushroom ragout and creamy horseradish.</i>  |         |
| <b>Roasted Rack of Lamb</b>   | \$46.00 |
| <i>Mustard rubbed rack of lamb served with fresh mint demiglaze.</i>  |         |
| <b>Pan-Seared Chicken Breast</b>  | \$35.00 |
| <i>Supreme chicken breast stuffed with crabmeat, marinated artichoke hearts and cream cheese. Served with lemon-caper piccata sauce.</i>                |         |
| <b>Tuscany Chicken</b>  | \$38.00 |
| <i>Seared airline chicken breast stuffed with sun-dried tomatoes, mushrooms, spinach, goat cheese and prosciutto ham served with sherry demi sauce.</i> |         |
| <b>Grilled Pork chops</b>   | \$34.00 |
| <i>Marinated grilled pork chops served with apple calvados sauce.</i>   |         |

## FROM THE SEA

|   |         |
|---|---------|
| <b>Grilled Salmon</b>   | \$34.00 |
| <i>Fresh Pacific Northwest salmon served with smoked tomato fondue.</i>                                     |         |
| <b>Salmon Oscar</b>   | \$36.00 |
| <i>Pan-seared salmon served with Béarnaise sauce, crabmeat, and asparagus.</i>                              |         |
| <b>Roasted Halibut</b>  | \$38.00 |
| <i>Fresh halibut served with coconut- green curry sauce, topped with sun dried cranberry-apple chutney.</i> |         |

### Accompaniment choices:

*Rice pilaf  
Roast garlic whipped potatoes  
Wild rice pilaf  
Polenta  
Gratin potatoes  
Risotto  
Roast red potatoes*

## VEGETARIAN OPTIONS

|   |         |
|---|---------|
| <b>Roast Stuffed Bell Pepper</b>  | \$30.00 |
| <i>Roast bell pepper stuffed with seasonal vegetable mix, served with sundried tomato sauce.</i>                      |         |
| <b>Puff Pastry Mushroom Strudel</b>   | \$32.00 |
| <i>Sautéed mushrooms with basil and blue cheese rolled in puff pastry dough. Served with sherry tomato ragout.</i>    |         |
| <b>Wild Mushroom Risotto</b>  | \$28.00 |
| <i>Sautéed mushroom and spinach risotto, topped with Parmigiano-Reggiano cheese. Served with seasonal vegetables.</i> |         |

## CHILDREN'S OPTIONS

|   |         |
|---|---------|
| <b>Chicken Tenders</b>                                    | \$7.95  |
| <i>pasta with Parmesan and butter, seasonal vegetable</i> |         |
| <b>Steak or Grilled Chicken Breast</b>                    | \$12.00 |
| <i>pasta with Parmesan and butter, seasonal vegetable</i> |         |

## Upgrade section:

*Suggested items to add to your plated dinner selection.*

|                             |                |
|-----------------------------|----------------|
| <b>Prawn Salad</b>          | <b>\$9.00</b>  |
| <b>Dungeness Crab Cakes</b> | <b>\$15.00</b> |
| <b>Lobster Bisque</b>       | <b>\$7.00</b>  |
| <b>Cobb Salad</b>           | <b>\$6.00</b>  |
| <b>Consommé</b>             | <b>\$7.00</b>  |

## PLATED DINNERS DESSERT SELECTIONS

*Select one*

### **Pacific Northwest Classic Apple Pie**

*Pacific Northwest style homemade apple pie served with spiced Crème Anglaise sauce.*

### **New York Cheesecake**

*New York style cheesecake served with seasonal berries.*

### **Double Chocolate Pound Cake**

*Double chocolate pound cake served with dried cherries compote.*

### **Chocolate Semifreddo**

*Served with seasonal fruit compote, chocolate shortbread, garnished with a Brazil nut florentine and berry coulis.*

# SUN MOUNTAIN LODGE

## ❧ DINNER BUFFETS ❧

*All dinner buffets include a basket of fresh baked bread and whipped butter, freshly brewed Starbucks regular and decaffeinated coffee and a selection of teas, as well as dessert.*

*(Minimum 35 guests)*

### **The Sun Mountain Barbecue Buffet** \$42.00

*Mixed greens with two homemade dressings,  
Caesar salad, Chef's choice potato salad,  
grilled New York steaks served with beef au-jus,  
slow-roasted baby-back pork ribs served homemade barbecue sauce,  
grilled tender chicken breast served with roasted tomato beurre blanc sauce,  
country style baked beans,  
seasonal vegetables,  
freshly baked cornbread,  
warm seasonal berry cobbler.*

### **The Alpine Methow Buffet** \$46.00

*Mixed greens with two homemade dressings,  
Chef's choice pasta salad, a tray of sliced fruit and seasonal berries,  
herb crusted pan seared salmon served with orange- saffron beurre blanc sauce,  
roast pork loin served with wild mushroom and pork au- jus,  
roast red potatoes, seasonal vegetables,  
homemade apple-hazelnut cake topped with apple cider whipped cream.*

### **The Patterson Mountain Buffet** \$48.00

*Mixed greens with two homemade dressings,  
Chef's choice potato salad,  
Imported and domestic cheese tray served with gourmet crackers and seasonal berries,  
grilled marinated salmon served with lemon grass-ginger sauce  
and topped with seasonal fruit salsa,  
roast chicken breast served with apple calvados sauce,  
wild rice pilaf,  
roast garlic mashed potatoes,  
seasonal vegetables,  
New York style cheesecake served with seasonal berry coulis.*

## ❧ DINNER BUFFETS, CONTINUED ❧

*All dinner buffets include a basket of fresh baked bread and whipped butter, freshly brewed Starbucks regular and decaffeinated coffee and a selection of teas, as well as dessert.*

### **The Sun Mountain Lodge Grand Buffet**

\$55.00

*Mixed greens with two homemade dressings*

*Caesar salad*

*A fruit tray of sliced fruit and seasonal berries.*

*Imported and domestic cheese tray served with gourmet crackers and seasonal berries.*

*A vegetables crudité with bleu cheese dip*

*Grilled salmon served with smoked tomato cream sauce topped red bell pepper-kalamata olive tapenade.*

*Roasted chicken breast served with lemon-chardonnay beurre blanc sauce.*

### **Carving Station**

*Salt and herb crusted prime rib of beef*

*with roasted shallot beef au-jus and creamy horseradish,*

*stone ground mustard bourbon glazed ham,*

*roast garlic golden Yukon mashed potatoes,*

*seasonal vegetables,*

*Chef's choice dessert station (such as éclairs, macarons).*

### **FAMILY STYLE DINNER CHOICES**

Includes choice of salad:

mixed greens with ranch dressing, spinach salad with raspberry vinaigrette,  
or Caesar salad

*(Minimum 50 guests)*

### **Slow- roasted Bourbon Glazed Forest Ham**

\$32.00

*served with stone-ground mustard glaze*

**Country Style Deep-Fried Chicken**

**Golden Yukon Mashed Potatoes**

*served with country style gravy*

**Seasonal vegetables**

**Freshly baked bread and whipped butter**

**Apple Pie**

### **Pepper Rubbed Roasted Beef Tenderloin**

\$51.00

*served with demi-glaze*

**Halibut in papillote with sautéed mushrooms**

*served with beurre blanc*

**Horseradish Mashed Potatoes**

**Seasonal Vegetables**

**Freshly baked bread with whipped butter**

**Seasonal Fruit Cobbler**

### **Herb Crusted Pork Loin**

\$38.00

*served with apple-cider au-jus*

**Pan-Seared Salmon**

*served with orange-saffron beurre blanc*

**Wild Rice Pilaf, Roast Red Potatoes**

**Seasonal Vegetables**

**Freshly Baked Bread and whipped butter**

**Cheesecake**