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SUN MOUNTAIN LODGE

**APPETIZERS**

*Priced per dozen*

**COLD HORS D'OEUVRES**

**Chardonnay Poached Shrimp \***  
*Served with homemade cocktail sauce*  
\$32.00

**Tuna Tartare**  
*Served with avocado- wasabi sauce, on  
crispy wontons.*  
\$30.00

**Chicken Curry Phyllo Cups**  
*Served with dried apricot and pickled  
red onions*  
\$28.00

**Chocolate Covered Strawberries**  
\$30.00

**Mini Fruit Skewers**  
*Served with passion fruit yogurt sauce*  
\$25.00

**Oven Roasted Caprese Brochette**  
*Topped with sun dried tomato,  
Kalamata olive tapenade, fresh  
Mozzarella, Roma tomatoes, basil*  
\$26.00

**Mini Cheese Skewer**  
*Imported and domestic cheese skewers  
garnished with green olives*  
\$26.00

**Grilled Asparagus Wrapped  
Smoked Salmon**  
*Served with roasted garlic aioli*  
\$28.00

**HOT HORS D'OEUVRE**

**Wild Mushroom and Blue Cheese  
Stuffed Phyllo Cups**  
*Served with port- wine reduction*  
\$30.00

**Crab Cakes**  
*Served with red bell pepper coulis*  
\$34.00

**Crab Stuffed Mushroom Caps.**  
*Topped with balsamic reduction*  
\$32.00

**Chicken Satays \***  
*Served with homemade peanut sauce*  
\$22.00

**Mini Quesadillas**  
*Stuffed with chicken, seasonal  
vegetables and cheddar cheese*  
\$21.00

**Beef Skewers**  
*Served with teriyaki sauce*  
\$24.00

**Vegetable Spring Rolls**  
*Served with soy-lime sauce*  
\$20.00  
Individually wrapped in rice paper:  
Add \$5

**Mini Shrimp Empanadas**  
*Stuffed with shrimp, seasonal  
vegetables and served with fresh salsa*  
\$32.00

All of the above selections may be served either at stations or passed to guests, with the exception of asterisked \* items.

# SUN MOUNTAIN LODGE

## ❧ COLD PLATTERS ❧

*Priced per person, with a minimum of 30 guests unless otherwise indicated*

<b>Pacific Northwest Smoked Salmon</b>	\$12.00
<i>Served with traditional condiments (cream cheese, chopped red onions, capers, chopped eggs and crackers).</i>	
<b>Sun Mountain Lodge Antipasto Platter</b>	\$10.00
<i>An assortment of Italian meats and cheeses, grilled vegetables Served with traditional condiments.</i>	
<b>Pacific Northwest Cheese Platter</b>	\$9.00
<i>A selection of imported and domestic cheese, served with gourmet crackers and seasonal berries.</i>	
<b>Fresh Seasonal Fruits</b>	\$7.00
<i>A lavish display of sliced fruits and seasonal berries.</i>	
<b>Vegetables Crudit�</b>	\$6.50
<i>Served with chef's choice dips</i>	
<b>Whole Poached Salmon</b>	\$11.00
<i>Served with traditional condiments (hard cooked diced eggs, chopped red onions, cappers, and gourmet crackers).</i>	
<b>Brie Cheese Wheel</b>	\$9.50
<i>Brie cheese wheel stuffed with apples, cranberries and walnuts wrapped and baked in puff pastry. Served with gourmet crackers.</i>	
<b>Sun Mountain Seafood Platter</b>	\$575.00/platter
<i>Pacific Northwest oysters on the half shell, alderwood smoked salmon served with traditional condiments, Chardonnay poached prawns served with cocktail sauce, smoked mussels topped roasted garlic- lemon aioli, cod ceviche served with mini tostada chips (Serves 30 guests)</i>	

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**☞ CHEF ATTENDED CARVING STATIONS ☞**

*Priced per person*

**Salt Herb Crusted Prime Rib Of Beef**

*Served With silver dollar rolls, creamed horseradish,  
And roasted shallot red wine Au-Jus.*

*Minimum 35 guests*

\$11.75

**Oven Roasted Turkey**

*Served with port braised cranberries sauce, and homemade turkey gravy.*

*Minimum 25 guests*

\$8.00

**Slow-Roasted Bourbon Glazed Forest Ham**

*Served with stone ground mustard and fresh daily baked bread.*

*Minimum 40 guests*

\$8.00

**Smoke Roasted Leg of New Zealand Lamb**

*Served fresh daily baked bread and a minted lamb jus.*

*Minimum 30 guests*

\$12.00

**Baron of Beef**

*Served with silver dollar rolls, creamed horseradish,  
roast shallot red wine au-jus.*

*Minimum 100 guests*

\$7.50

*A \$50.00 per hour chef charge will be added to the above action stations*

Executive Chef J. Russell Bradshaw

Banquet Chef Marcos Hernandez

Sous Chef Jessica Davis

Pastry Chef Justine Huntsman

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of food borne illness.*

# ▲▲ SUN MOUNTAIN LODGE

## BANQUET BARS

*Liquor is charged based on a 1.25 oz. consumption basis.*

*The sale and service of alcoholic beverages is regulated by the Washington State Liquor Control Board and as a licensee, Sun Mountain Lodge will not serve alcohol to minors at any time.*

*All guests will be required to provide proper identification upon request.*

*Sun Mountain Lodge reserves the right to discontinue liquor service at the management's discretion.*

### Well

Jim Beam  
Cutty Sark  
Beefeaters  
Smirnoff  
Jose Cuervo Gold

Hosted: \$6.50  
Cash: \$7.00

### Cordials

Grand Marnier  
Baileys  
Kahlua  
Courvisier VS

Hosted: \$8.00  
Cash: \$8.50

### Wines

Sun Mountain Lodge  
Private Label Chardonnay

### By the Bottle

\$29.00

### By the Glass

Hosted: \$7.00  
Cash: \$7.50

Sun Mountain Lodge  
Private Label Red Blend

\$29.00

Hosted: \$7.00  
Cash: \$7.50

Domaine Ste. Michelle Brut  
Sparkling Wine

\$24.00

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Non-Alcoholic Wine

\$14.00

Hosted: \$4.25  
Cash: \$4.75

### Keg Beer

Domestic Keg (1/2 barrel, 15.5 gallons, standard size) \$310

Imported/microbrew keg \$410

Pony Keg (1/4 barrel, 7.75 gallons) Domestic \$165

Imported/Microbrew \$215

### Hospitality Suites

*Initial set-up charge of \$150.00. Includes delivery, ice, glasses, napkins, fruit garnish.*

*Restocking fee, \$50.00. Bartender available at \$35 per hour.*

### Miscellaneous Beverages

Domestic Beer	Hosted:	\$3.00
	Cash:	\$3.25
Imported & Micro Beers	Hosted:	\$4.00
	Cash:	\$4.25
Soft Drinks	Hosted:	\$1.75
	Cash:	\$2.00
Sparkling Mineral Water	Hosted:	\$1.75
	Cash:	\$2.00
Sparkling Cider, per bottle	Hosted:	\$11.00
	Cash:	\$12.00

***19% gratuity additional. Corkage fee per 750 ml. bottle, provided by guest: \$20.00***

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❧ BANQUET WINE LIST ❧

**Chardonnay**

Sun Mountain Lodge	
Private Label	\$29.00
Chateau Ste. Michelle	\$24.00
Canoe Ridge	\$36.00
Waterbrook	\$26.00
Buty Conner Lee	\$38.00
Sonoma Cutrer	\$48.00

**Sauvignon Blanc**

Lone Canary	\$26.00
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**Johannesburg Riesling**

Ste. Michelle	\$23.00
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**Semillon**

Amavi	\$42.00
Bergevin Lane	\$38.00

**Viognier**

Bergevin Lane	\$42.00
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**White Zinfandel**

Beringer	\$22.00
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**Red Blend Table Wine**

Sun Mountain Lodge	
Private Label Blend	\$29.00
Bergevin Lane Calico Red	\$38.00

**Cabernet Sauvignon**

Apex	\$59.00
Bergevin Lane	\$48.00
Maryhill	\$32.00
L'Ecole	\$58.00

**Merlot**

Chateau Faire le Pont	\$39.00
Waterbrook	\$47.00
Lost River	\$36.00

**Pinot Noir**

King's Estate	\$48.00
Rex Hill	\$42.00
Robert Mondavi	\$56.00

**Syrah**

Genesis - Hogue Cellars	\$42.00
Columbia Crest Grand Estate	\$32.00
Waterbrook	\$58.00
Lost River	\$38.00

**Champagne**

Domaine Ste. Michelle Brut	\$21.00
Mountain Dome Brut	\$38.00
White Star	\$70.00
Schramsberg Blanc de Blanc	\$60.00
Veuve Cliquot	\$88.00