

# Lion Square Lodge

## Wedding Catering Menu



*“Grow old with me, the best is yet to be”*



# Plated a la Carte Breakfast

Breakfast Buffets Served with a Selection of Breads, Butter, Pitchers of Juices &  
Freshly Brewed Locally Sourced Coffee

## Entrée Selections

Please select two items from below:  
A third option is available for an additional \$10 per person

- Strawberry Brioche French Toast served with Whipped Cream and Maple Syrup  
\$13.00
  
- Crab Bruschetta served with Béarnaise sauce  
\$17.00
  
- Chilaquiles with House-made Salsa, Avocados, Queso Fresco & Poached Egg  
\$16.00
  
- Traditional Huevos Rancheros with House-made Verde Salsa, Black Beans & Corn Tortillas  
\$15.00
  
- Red Onion, Cremini Mushrooms, Spinach & Feta Cheese topped with an Over Easy Egg and thinly sliced  
Tomato  
\$16.00
  
- House-made Granola, with Honey, Yogurt & Fresh Berries  
\$12.00

\*All plated Breakfasts Served with Roasted Seasonal Vegetables & Skillet Potatoes

## Breakfast Buffets

Breakfast Buffets Served with a Selection of Breads, Butter, Pitchers of Juices &  
Freshly Brewed Locally Sourced Coffee

Buffets served for a minimum of 25 people for One and One Half Hours

### ○ Express Buffet

Selection of Whole Seasonal Fruits & Berries, Assorted Bagels & Cream Cheese, Assorted Breakfast &  
Hard Boiled Eggs ...Add Smoked Salmon for \$4.00/person  
\$28.00/person

### ○ Gore Range Sunrise

Platters of Seasonal Fresh Whole Fruit & Berries, Skillet Potatoes, Seasoned Scrambled Eggs,  
Applewood Smoked Bacon, Granola & Assorted Yogurts  
\$36.00/person

### ○ Mountain Man

Waffles & Maple Syrup, Assorted Bagels & Cream Cheese, Spinach Quiche, Whole Fruit Platter with  
Seasonal Berries, Bacon & Sausage Links  
\$39.00/person

## Breakfast Buffet Enhancements

- Steel Cut Oatmeal, Sliced Bananas, Dried Strawberries & Maple Syrup  
\$6/person
- Blueberry Pancakes served with Maple Syrup  
\$7/person
- Breakfast Burritos with Scrambled Eggs, Bacon & Mixed Peppers and Onion  
\$8/person
- Bagels & Lox served with Cream cheese, Capers, Red Onion, Thin Sliced Tomatoes & Chives  
\$10/person

## Breakfast Bars

Breakfast Buffets Served with a Selection of Breads, Butter, Pitchers of Juices &  
Freshly Brewed Locally Sourced Coffee

Breakfast Bars Require a Chef Fee of \$100/Hour with a Minimum of One and One Half Hours  
We Recommend One Breakfast Station For Every 25 Guests

- Omelet Station  
Apple Wood Smoked Bacon, Honey Glazed Ham, Grilled Skillet Potatoes, Grilled Mixed Peppers &  
Onion, Sharp Cheddar Cheese ...Egg White Option Available  
\$25/person
  
- Bagel Bar  
Bagels with House-Smoked Salmon Lox, Capers, Horseradish, Cream Cheese, Sour Cream, Chives,  
Tomatoes & Butter ...Add Smoked Trout for \$4.00/person  
\$12/person
  
- Pancake Bar  
Blueberries, Banana and Chocolate Chips served with Vermont Maple Syrup  
\$17/person
  
- Breakfast Sandwich Bar  
Bagels, English Muffins & Croissants with options of American Cheese, Swiss Cheese, Smoked Gouda,  
Avocado, Tomato, Red Onion and a Fried Egg or Scrambled Eggs  
\$15.00
  
- Smoothie Bar  
Fresh Spinach & Kale; Mixed Berries & Assorted Fruits  
Peanut Butter Available Upon Request ...Add Coconut Milk for \$2.00/person  
\$13.00

## Plated Lunches

Plated Lunches Served with Freshly Baked Bread & Salted Herb Butter,  
Freshly Brewed Iced Tea & Fresh Squeezed Lemonade

## Entrée Selections

Please select two items from below:  
A third option is available for \$40 per person

- Succulent Maine Crab Meat, Rich White Wine Cream Sauce, Peas, Prosciutto & Farfalle Pasta  
\$35.00/person
  
- Balsamic Glazed Bison Meatloaf, Haricots Verts & Sour Cream & Chive Mashed Potatoes with Wild Mushroom Gravy  
\$35.00/person
  
- Southern Fried Chicken, with House-Made Southern Style Coleslaw & Roasted Jalapeño Corn Bread  
\$30.00/person
  
- Grilled Portabella Mushrooms with Capellini Pasta and Roasted Tomatoes in a White Wine Garlic Sauce  
\$30.00/person
  
- Loaded Baked Potato Soup with Sharp Cheddar Cheese & Chive Crema served with a Roasted Pear Side Salad  
\$25.00/person
  
- House-Smoked Brisket with Grilled Asparagus & Jalapeno Cheese Grits with Roasted Jalapeño Corn Bread  
\$32.00/person
  
- San Marzano Tomato Bisque with Classic Ham & Gruyere Croques  
\$25.00/person

## Lunch Buffets

Lunch Buffets Served with Freshly Baked Bread & Salted Herb Butter, Freshly  
Brewed Iced Tea & Fresh Squeezed Lemonade

Buffets served for a minimum of 25 people for One and One Half Hours  
Stations of less than 25 people will be charged \$2.00-\$5.00/person

- *Mountain Side Picnic*  
*House-made Vegetable Soup, Fresh Watermelon, Feta & Mint Salad, Roasted Chicken, House-made Pesto Pressed Sandwich*  
\$35.00/person
  
- *Rocky Mountain Standard*  
*Spiced Pork Belly with Microgreens & Shaved Radish, Slow Roasted Brisket & Sour Cream & Chive Mashed Potatoes,*  
*Grilled Asparagus & House-made Succotash Finished with a Salty Peanut Banana Pudding*  
\$42.00/person
  
- *El Sabor*  
*Carne Asada, Free Range Grilled Chicken & Mahi Mahi, Oaxacan Black Beans & Arroz Rojo, Avocado Chive Crema, Vegetables a la Mexican with House-made Tortillas Finished with a Fried Sopapilla and Vanilla Bean Ice Cream*  
\$36.00/person

\*\*All Lunch Buffets have a choice of Caesar Salad, Mixed Greens Salad or House Salad

## Lunch Buffet Enhancements

- *Grilled, Local Corn on the Cobb*  
\$6.00/person
- *House-made Gnocchi with Sage Butter Sauce, Peppercorn & Freshly Grated Parmesan Cheese*  
\$10/person
- *Fresh Basil, Vine Ripened Tomatoes and Mozzarella Caprese Skewers Dressed with Balsamic Vinaigrette*  
\$4.00/piece

## Plated Dinners

Plated Dinners Served with Freshly Baked Bread & Salted Herb Butter,  
Freshly Brewed Iced Tea & Fresh Squeezed Lemonade  
\*Freshly Brewed Coffee & Tea Service Available for \$10.00/person

## Entrée Selections

Please select two items from below:  
A third option is available for \$90 per person

- Seared Duck Breast with Honey, Chili & Ginger Glaze Served with Truffle Polenta & Lingonberry Sauce Finished With a Candied Maple Bacon Doughnut  
\$85.00/person
- Farm Raised Venison Filet with Horseradish Butter Cream Sauce, Brussel Sprout Leaves with Thick Cut Bacon & Red Onion, Creamy Parmesan Potatoes Finished with a Mini Apple Strudel  
\$85.00/person
- Roasted Lemon Sage Chicken Breast with House-made Ratatouille & Red Skin Smashed Potatoes Finished with a Decedent Chocolate Bite with Vanilla Bean Ice Cream  
\$65.00/person
- Sautéed Fresh Caught Alaskan Salmon, with Sweet Potato Gnocchi and Braised Red Cabbage Finished with a Mini Key Lime Pie  
\$75.00/person
- Black Beluga Lentil, Mushroom Rice & Crispy Red Onion with Fresh Mixed Vegetables Finished with a Vegan Chocolate Cake  
\$45.00/person
- Garlic and Thyme Crusted Prime Rib with Haricots Verts with Herb Butter & Sweet Potato Puree  
\$75.00/person

## Dinner Buffets

Dinner Buffets Served with Freshly Baked Bread & Salted Herb Butter,

Freshly Brewed Iced Tea & Fresh Squeezed Lemonade

Buffets served for a minimum of 25 people for One and One Half Hours

Stations of less than 25 people will be charged \$100+

- Harvest Salad with Assorted Dried Fruit, Toasted Pine Nuts & Tarragon Vinaigrette, Rosemary Venison Filets, Lemon Pepper Trout Filets with Parmesan Polenta & Rice Pilaf  
\$55.00/person
- Spinach Salad with Goat Cheese Crumbles, Thick Sliced Bacon Bits & Red Wine Vinaigrette, Bison Meatloaf & Pepper Crusted Lamb Chop with Sautéed Garlic & Spinach & Roasted Fingerling Potatoes  
\$60.00/person
- Caprese Salad with Fresh Basil, Vine Ripened Tomatoes, Sliced Mozzarella Drizzled in a Balsamic Vinaigrette with Tossed Angel Hair Pasta with Garlic, Fresh Herbs, Shaved Parmesan & Red Pepper Chili Flakes  
\$50.00/person

## Dinner Buffet Enhancements

- House-made Gnocchi with Sage Butter Sauce, Peppercorn & Freshly Grated Parmesan Cheese  
\$10/person
- Tomato Bisque with Parmesan Crisp  
\$9.00/person
- Arugula, Cherry Tomatoes, Prosciutto, Shaved Parmesan tossed in a Sherry Vinaigrette  
\$8.00/person
- Chorizo Stuffed Dates with Goat Cheese Wrapped in Bacon in a Spicy Tomato Sauce  
\$6.00/piece