



Lion Square Lodge

2018

Catering Menu

*Lion Square Lodge Catering Sales Manager/ Conference Services Coordinator
970-477-4401 vailgroups@wynvr.com*

Breakfast

All breakfast buffets include fresh Orange Juice, Cranberry Juice, Freshly brewed & locally sourced regular coffee & decaffeinated coffee, assorted teas, honey, lemon, whole milk, 2% milk and almond milk.

All buffets are served for one and a half hours and require 25 or more guests.

Prairie Pride: \$19/person

Individual assorted cereals, granola, fresh fruit platter & individual assorted yogurts

Mountain Man: \$26/person

Scrambled eggs, choice of bacon or sausage links, seasoned breakfast potatoes & choice of bagels or toast.

Bagels & Lox platter: \$18/person

Full assortment of traditional bagels and lox

Full Pack Brunch: \$32/person

Waffles, bagels, individual yogurts, spinach quiche, fresh fruit platter, choice of bacon or sausage & seasoned breakfast potatoes

Add assorted pastries \$2 /person

Add bacon and/or sausage \$3/ person

Add quiche or scrambled eggs \$4/person

Add fruit platter \$4/person

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Breakfast Bars

All breakfast bars include fresh Orange Juice, Cranberry Juice, Freshly brewed & locally sourced regular coffee & decaffeinated coffee, assorted teas, honey, lemon, whole milk, 2% milk and almond milk.

All buffets are served for one and a half hours and require 25 or more guests.

Whole Fruit Bar: \$4.00/ person

Seasonal fresh whole fruit

Breakfast Sandwich Bar: \$19/person + \$100 Chef fee

Bagels, English Muffins or Toast with assorted meats and cheeses and eggs

Omelet Station: \$20/person + \$100 Chef fee

Cheese, ham, bacon, red onion, peppers, mushrooms, spinach, tomatoes, avocado, Pico de Gallo

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Lunch Salad & Sides

All lunch buffets are served with fresh baked bread, & herb butter, lemonade & iced tea. Menu provides 1 salad and 2 sides per buffet.

All buffets are served for one and a half hours and require 25 or more guests.

Salads:

Roasted Pear:

Toasted pumpkin seeds, Artichoke hearts, blue cheese crumbles & a vinaigrette dressing

Caesar:

Romaine lettuce, fresh croutons, parmesan cheese & house made Caesar dressing

Caprese:

Mixed greens, fresh mozzarella, Roma tomatoes, fresh basil & balsamic reduction

Grilled Shrimp, Add \$2/person:

Grilled romaine lettuce, tomatoes, green onion, cilantro & ginger lime vinaigrette

House:

Chef's choice of seasonal vegetables on a bed of mixed greens & house-made dressing

Sides:

Roasted parmesan garlic cauliflower, Thai chili glazed Brussel sprouts, braised Swiss chard and kale, sautéed spinach almondine, Saffron rice, sage and brown butter sweet potatoes, traditional tabbouleh, mushroom risotto

Lunch Buffets

All lunch buffets are served with fresh baked bread, & herb butter, lemonade & iced tea. Menu provides 1 salad and 2 sides per buffet.

All buffets are served for one and a half hours and require 25 or more guests.

Barbeque Buffet: \$31/person

Choice of 2 proteins, brisket, pulled pork, barbeque chicken breast, smoked turkey breast with all the fixins'

Taco Bar Buffet: \$28/person

Choice of 2 proteins, Mahi Mahi, carne asada, pulled chicken, pork carnitas. Served with, Mexican vegetables, Oaxacan rice, black beans, guacamole, salsa, sour cream, tomatoes and shredded cheese

Italian Buffet: 29/person

Choice of 2 options, Chicken Florentine with fettuccini, shrimp scampi with tomato & white wine sauce
grilled portabellas with Capellini, four cheese ravioli with marinara

Sandwich Buffet: \$28/person

Tomato bisque with grilled cheese, add bacon or ham or turkey

Soup Selection: Add 1 soup for \$6/person

Tomato bisque

Roasted garlic cauliflower soup

Smoked corn and poblano chowder

Buffalo bean chili

Potato Leek

Dinner Salad & Sides

All dinner buffets are served with fresh baked bread, & herb butter, lemonade & iced tea. Menu provides 1 salad and 2 sides per buffet.

All buffets are served for one and a half hours and require 25 or more guests.

Salads:

Roasted Pear:

Toasted pumpkin seeds, Artichoke hearts, blue cheese crumbles & a vinaigrette dressing

Caesar:

Romaine lettuce, fresh croutons, parmesan cheese & house made Caesar dressing

Caprese:

Mixed greens, fresh mozzarella, Roma tomatoes, fresh basil & balsamic vinaigrette

Harvest:

Sliced avocado, pickled red onions, toasted pine nuts & tarragon vinaigrette

Roasted Beet Salad:

Arugula, puffed farro, seasonal beets & lemon vinaigrette (Add shrimp +\$2)

Sides:

Garlic mashed potatoes, wild mushroom risotto, lemon & garlic brussel sprouts, roasted fingerling potatoes, roasted organic carrots, Sautéed asparagus

Dinner Buffets

All dinner buffets are served with fresh baked bread, & herb butter, lemonade & iced tea. Menu provides 1 salad and 2 sides per buffet.

All buffets are served for one and a half hours and require 25 or more guests.

Mesa Verde Buffet: \$60/ person

Local Flat Iron Steak with pine nut chimichurri, Pasilla braised beef short ribs, Colorado Striped Bass with a smoked tomato salsa, Chickpea tamale with salsa verde

Rocky Mountain Buffet: \$70/person

Rosemary Venison Filet with thyme demi-glace, Bison Meatloaf with mushroom gravy, Pan Seared Trout with beurre blanc, Wild mushroom quinoa salad

Home Comfort Buffet: \$50/person

Southern fried chicken with mashed potatoes and green beans, Applewood smoked bacon cheeseburger and sweet potato fries or shoestring fries

Front Range buffet: \$75

Colorado Rack of Lamb with rosemary jus, Marble farms pork chop with wholegrain mustard sauce, Lemon and thyme roasted salmon filet, roasted beet and farro salad with arugula

Carving Stations: \$62/person + \$100 Chef fee

Garlic & thyme crusted prime rib, agave-bourbon glazed pork loin, Bison filet, Smoked whole turkey

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Plated Dinners

All plated dinners are served with fresh baked bread, & herb butter, lemonade, iced tea, regular & decaffeinated coffee.

All plated dinners require 25 or more guests.

Duck Breast: \$65/person

Agave-Bourbon glazed pork chop: \$62/person

Surf & Turf: \$80/person (4oz filet & 3-4 shrimp)

Bison Meatloaf: \$64/person

Venison Filet: \$75/person

Lemon & Sage chicken breast: \$55/person

Local flat iron steak: \$60/person

Airliner chicken breast: \$62/person

Sides may be based off buffet sides or customized to match your taste

Chef can customize or discuss if needed

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LION SQUARE LODGE

CONFERENCE SERVICES



Passed Hors d'oeuvre

Tuna poke wontons \$6/person

Pork belly lotus buns \$5/person

Roasted tomato bruschetta \$5/person

Goat cheese bacon wrapped dates \$5/person

Mozzarella arachinis \$5/person

Caprese skewers \$5/person

Gyro bites \$5/person

Prosciutto wrapped asparagus \$5/person

Deviled eggs \$4/person

Shrimp and grit cups \$5/person

Bacon wrapped scallops with spiced agave drizzle \$6/person

Bacon wrapped tenderloin bites \$6/person

Chicken and waffle bites \$6/person

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Bar

Bartender Fees- \$20/hour plus an extra two hours for set up and break down.

Colorado State Law requires a person to be 21 years of age with a valid ID to be served alcohol or beer.
No outside food or beverages can be brought into the function space.

Liquor:

Well Brand- \$7.00

Svedka Vodka, Appleton Rum, Lunazul Tequila, Beefeater Gin & Jim Beam Whiskey

Call Brand- \$8.00

Tito's Vodka, Sailor Jerry Rum, Espolon Silver Tequila, Jack Daniel's Whiskey, Dewar's White Label
Premium Brand- \$12.00

Grey Goose Vodka, Patron Silver Tequila, Hendricks Gin, Maker's Mark, J.W Black

Bottled Beer:

Domestic- \$6.00

Budweiser, Coors light

Imports- \$8.00

Corona, Corona Light, Peroni

Micro Brews-\$8.00

Colorado Native, Avery White Rascal Wheat, Fresh Squeezed Deschutes IPA

Beer Kegs:

Domestic- \$400-\$500

Craft Beer/Microbrew/Import- \$700

Wine:

House Wine- \$50/bottle or \$12/glass (cash bar only)

Campuguet Rose, France

Mezzacorona Pinot Grigio, Italy

Acacia A Chardonnay, Italy

Matua Sauvignon Blanc, New Zeland

Shoofly Pinot Noir, Australia

Broquel Malbec, Argentina

Chilicas Reserve Cabernet Sauvignon, Chile

Champagne:

Bollicini Prosecco, Italy \$40/ bottle

*Premium Champagne available to be ordered

Other:

Mineral Water- \$5.00/bottle Soft Drinks/Soda- \$4.00/can

Red Bull or Sugar Free Red Bull \$80.00/24 pack

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