



Winter Park Mountain Lodge Banquet Menu

Prices Subject to Change
Price Guaranteed for 30 days from Date of Signed Banquet Event Order

All Menu Items are Subject to
20% Gratuity, 4.1% Resort Fee, 8.9% Tax

Breakfast Buffet

Served for one hour

Traditional Buffet

Fresh Scrambled Eggs
Breakfast Potatoes
Crisp Bacon or Sausage
Pancakes with Butter and Warm Maple Syrup
Assorted Fruit Juice
Coffee / Tea / Decaf
\$9.95 per person

Southern Buffet

Fresh Scrambled Eggs
Breakfast Potatoes
Biscuits and Sausage Gravy
Assorted Fruit Juice
Coffee / Tea / Decaf
\$9.95 per person

Sunrise Special Buffet

Fresh Scrambled Eggs
Breakfast Potatoes
Crisp Bacon or Sausage
Cold Cereal w/ Milk
Muffins, Bagel, Toast & Jelly
Assorted Fruit Juice
Coffee / Tea / Decaf
\$11.95 per person

Breakfast Burrito Bar

Fresh Scrambled Eggs
Breakfast Potatoes
Sausage Bites
Salsa, Shredded Cheddar and Jack Cheese, Diced Tomatoes
Diced onions, Sour Cream, Jalapeno Peppers and Warm Flour Tortillas
Assorted Fruit Juice
Coffee / Tea / Decaf
\$11.95 per person

Moffat Station Special Buffet

Breakfast Frittata
Breakfast Potatoes
Crisp Bacon
Pancakes with Butter and Warm Maple Syrup
Cold Cereal w/ Milk
Assorted Fruit Juice
Coffee / Tea / Decaf
\$11.95 per person

Omelet Station

Fresh Cooked Omelet Fixings
Breakfast Potatoes
Crisp Bacon or Sausage
Muffins, Bagels, Toast & Jelly
Assorted Fruit Juice
Coffee / Tea / Decaf
\$15.95
Maximum 25 People

Continental Breakfast Buffet

First Lite Continental

Muffins, Bagel, Toast & Jelly
Coffee / Tea / Decaf
Assorted Fruit Juice
\$6.50 per person

Sunshine Continental

Muffins, Bagels, Toast & Jelly
Cream Cheese
Assorted Individual Yogurt
Coffee / Tea / Decaf
Assorted Fruit Juice
\$6.95 per person
\$8.95 per person with Fresh Fruit

Early Riser Buffet

Cold Cereal and Milk
Individual Yogurt
Assorted Danish, Muffins, Bagels/Cream Cheese
Toast with Butter and Fruit Preserve
Assorted Fruit Slices
Assorted Fruit Juice
Coffee / Tea / Decaf
\$9.95 per person

Ala Carte Breakfast Items

(To be added to an existing menu - per person)

- Bakery Croissants \$2.00
- Danish & Muffins \$2.50
- Bagels with Cream Cheese \$2.50
- Individual Specialty Fruit Juice \$2.50
- Assorted Individual Yogurt \$1.50
- Choice of Breakfast Meat (Bacon or Sausage) \$2.25
- Toast with Butter and Fruit Preserves \$1
- Assorted Dry Cereal with Milk \$1.50
- Smoked Salmon w/ Bagel and Cream Cheese \$3.00
- Fresh Fruit - Seasonal, Chunks or Slices \$2.50
- Whole Fruit \$1.75

Molly Brown Brunch Menu

Served for Two Hours

- Scrambled Eggs
- Breakfast Potatoes
- Fresh Fruit Tray

Potatoes - Select One

Potatoes O'Brien, Southern Home Fries OR Grilled & Seasoned Hash Browns

Meat - Select Two

Bacon, Sausage Links, Breakfast Ham

Hot Entrée - Select Two

Scalloped Potatoes & Ham, Southwestern Scrambled Casserole, Seafood Newberg, Chef's
Choice of Quiche, Frittata Casserole

Salads - Select Two

Seafood Pasta, Carrot and Raisin Salad, Tossed Green Salad, Cucumber Salad,
Avocado Tomato Salad, Fruit Salad, Melon with Yogurt Dressing

- Toast w/Jelly or Muffins
- Assorted Fruit Juice
- Coffee / Tea / Decaf
- \$18.95 per person

Lunch Buffets

Served for one hour. Minimum of 20 people for Buffets

Sandwich Buffet

Sliced Roast Beef, Turkey, Ham and Assorted Cheeses
Lettuce, Tomato, Onion, Pickle and Condiments
Choice of Potato Salad, Pasta Salad or Cole Slaw
Assorted Breads and Rolls
Chef's Choice of Dessert
Lunch Beverage
\$13.95 per person

Mexican Fiesta Buffet

Seasoned Ground Beef
Refried Beans and Spanish Rice
Shredded Cheddar and Jack Cheese
Lettuce, Tomatoes, Onions, Salsa and Sour Cream
Taco Shells and Flour Tortillas
Chef's Choice of Dessert
Lunch Beverage
\$14.95 per person

Giant Baked Potato Buffet

Giant Baked Potato with Assorted Condiments;
Steamed Broccoli, Shredded Cheese, Sour Cream,
Chives, Diced Tomatoes, Butter, Bacon Bits and Pico de Gallo
Black Bean Chili
Tossed Salad
Chef's Choice of Dessert
Lunch Beverage
\$13.95 per person

Soup and Sandwich Buffet

Assorted Sliced Ham, Roast Beef and Turkey
Lettuce, Tomatoes and Onions
Assorted Breads and Cheeses
Chef's Choice of Soup
Potato, Pasta or Tossed Salad
Chef's Choice of Dessert
Lunch Beverage
\$14.95 per person

Marinated Fajitas Buffet

Marinated Beef and Chicken Fajitas
Grilled Onion and Red and Green Bell Peppers
Warm Flour Tortillas
Shredded Cheddar and Jack Cheese
Lettuce, Tomatoes, Jalapeno Peppers, Salsa, Sour Cream
Refried Beans and Mexican Rice
Chef's Choice of Dessert
Lunch Beverage
\$16.95 per person

Italian Buffet

Grilled Italian Sausage and Peppers
Chicken Picatta
Baked Ziti
Steamed Vegetable Medley
Caesar Salad
Toasted Garlic Bread or Breadsticks
Chef's Choice of Dessert
Lunch Beverage
\$17.95 per person

Three Entree Buffet

For groups of 20 or more only

Shrimp Sauté with Tomato Chive Butter Sauce
Beef Bourguignonne with Buttered Egg Noodles
Marinated Chicken Breast with Mushroom Sauce
Steamed Vegetable Medley
Rice Pilaf
Tossed Salad
Rolls and Butter
Chef's Choice of Dessert
Lunch Beverage
\$23.95 per person

Plated Luncheon

Stir Fry Chicken

Stir Fry Chicken and Vegetables
Steamed Rice
Oriental Salad
Chef's Choice of Dessert
Lunch Beverage
\$13.95 per person

Soup and Sandwich Luncheon

Choice of Chef's Soup
Croissant Sandwich
Choice of Meat, Tuna or Chicken Salad (limit of 2 options per group)
Chips & Pickle
Chef's Choice of Dessert
Lunch Beverage
\$13.95 per person

Chicken Picatta Luncheon

Chicken Picatta
Choice of: Rice Pilaf or Linguini Pasta with Basil Pesto
Steamed Vegetable Medley
Caesar Salad
Rolls and Butter
Chef's Choice of Dessert
Lunch Beverage
\$16.50 per person

Soup and Grilled Chicken Caesar Salad Luncheon

Choice of Chef's Soup
Marinated Grilled Chicken Breast served on Crisp Romaine Lettuce w/ Caesar Dressing,
Parmesan Cheese and Garlic Croutons
Rolls and Butter
Chef's Choice of Dessert
Lunch Beverage
\$16.95 per person

Oven Roasted Chicken Breast

Chicken Breast, Seasoned and Oven Roasted
Wild Rice Pilaf
Steamed Vegetable Medley
Rolls and Butter
Chef's Choice of Dessert
Lunch Beverage
\$16.95 per person

Grilled Teriyaki Marinated Top Sirloin

Grilled Teriyaki Marinated Top Sirloin
Baked Potato or Herb Roasted Potatoes
Stir Fry Vegetable Medley
Tossed Salad
Rolls and Butter
Chef's Choice of Dessert
Lunch Beverage
\$18.95 per person

Boxed Luncheon Selections

*Lunches will include Pasta Salad or Potato Salad,
Individual Chips, Cookie or Brownie and Lunch Beverage
Mustard, Mayo and handi-wipe
(One Choice per Meal Please)*

Dagwood Submarine Sandwich

Thinly Sliced Roast Beef, Turkey and Ham
Swiss and Cheddar Cheeses
Lettuce, Tomato and Red Onion
\$13.95 per person

Turkey Club Croissant

Flaky Croissant with Sliced Turkey, Crisp Bacon
Pepper Jack or Swiss Cheese
Lettuce and Tomato
\$13.95 per person

Sandwich with Choice of Fillings

Choice of Two: Tuna Salad, Chicken Salad, Thin Sliced Beef with Cheddar
Thin Sliced Turkey with Swiss, Grilled Vegetarian with Cheese,
Lettuce and Tomato
Choice of Bread or Roll
\$13.95 per person

Conference Services

Refreshments, Morning or Afternoon Breaks

- Coffee, Tea, Decaf and Hot Chocolate \$26.00 (one set-up 25 people)
- Assorted Soft Drinks and Bottled Water \$2 by consumption
- Fresh Assorted Fruit Juices \$2.50 by consumption
- Gatorade Products \$2.50 by consumption
- Ice Tea and Lemonade \$10.00 per gallon
- Breakfast Danish, Muffins and Bagels \$30.00 per dozen
- Individual Yogurt \$1.75 by consumption
- Fresh Fruits, Sliced or Chunks \$2.50 per person
- Fresh Fruits, Whole \$2 by consumption
- Granola Bars \$2 by consumption
- Homestyle Brownies or Assorted Fresh Baked Cookies \$24 per dozen
- Assorted Ice Cream Bars \$3.00 per person

Snack Refreshment Services

Cheese, Fruit and Snack Break

Domestic Cheese Platter and Crackers
\$5.95 per person

Domestic cheese Platter and Crackers
Choice of Two: Fresh Fruit, Pretzels, Peanuts, Snack Mix
\$8.95 per person

Afternoon Refreshment Break

Assorted Candy Bars
Assorted Fresh Baked Cookies or Brownies
Fresh Whole Fruit
\$6.95 per person

Deli Break

Mini Turkey, Beef and Ham Sandwiches
Crudités Tray with Onion Dip
Assorted Fresh Baked Cookies
\$7.95 per person

Energy Break

Granola Bars, Trail Mix, Seasonal Sliced Fruits
\$6.50 per person

Health Wise Refresher Break

Whole Fruits, Veggies and Dip
Assorted Domestic Cheese and Crackers
\$7.95 per person

Micro Beer or Wine Party

Domestic Cheese Assortment, Crackers
& 2 pints of our Micro Beer or 2 glasses of House Wine
\$12.95 per person

Dinner Buffets

Served for one hour. Minimum of 20 people for buffets.

Sundown Special Buffet

Meat Lasagna & 4-Cheese Lasagna
Whole Kernel Corn or Steamed Vegetable Medley
Caesar Salad
Bread Sticks
Chef's Choice of Dessert
Coffee / Tea / Decaf
\$14.95 per person

Buffalo Bill's Buffet

Roast Beef Au jus
Oven Fried Chicken
Mashed Potatoes and Gravy
Chef's Choice of Vegetable
Tossed Salad Bar w/ Assorted Dressings
Dinner Rolls and Butter
Chef's Choice of Dessert
Coffee / Tea / Decaf
\$17.95 per person

Italian Buffet

Grilled Italian Sausage and Peppers
Chicken Picatta
Baked Ziti
Italian Vegetable Medley
Caesar Salad and Bread Sticks
Chef's Choice of Dessert
Coffee / Tea / Decaf
\$19.95 per person

Windy Gap Buffet

Herbed Salmon with Rice Pilaf
Roast Beef au jus with Roasted Potatoes
Parsley Baby Carrots or Vegetable Medley
Tossed Salad Bar w/ Assorted Dressing
Dinner Rolls and Butter
Chef's Choice of Dessert
Coffee / Tea / Decaf
\$23.95 per person

Southwestern BBQ Buffet

Grilled Marinated Chicken
BBQ Pork Ribs
Au gratin Potatoes
Southern Bar B Q Beans
Cole Slaw
Jalapeno Cheddar Cornbread
Chef's Choice of Dessert
Coffee / Tea / Decaf
\$24.95 per person

Doc Holliday's Favorite Buffet

Prime Rib with Creamy Horseradish
Marinated Chicken Breast
Herbed Salmon with Rice Pilaf
Mashed Potatoes or Twice Baked Potato
Vegetable Medley
Tossed Salad Bar w/ Assorted Dressings
Dinner Rolls and Butter
Chef's Choice of Dessert
Coffee / Tea / Decaf
\$32.95 per person

Happy Trails Buffet

Grilled New York Steak with Peppercorn Sauce
Herb-rubbed Roast Pork
Herb Encrusted Salmon
Garlic Mashers or Baked Potato
Steamed Vegetable Medley
Tossed Salad Bar w/ Assorted Dressings
Dinner Rolls and Butter
Chef's Choice of Dessert
Coffee / Tea / Decaf
\$38.95 per person

Plated Dinners

All Plated Dinners to Include:

*Chef's Special Salad w/ranch dressing, Dinner Rolls and Butter, Chef's Choice of
Dessert, Coffee / Tea / Decaf*

Herb Chicken Breast

Served with a mushroom Ragout

Rice Pilaf

Vegetable Medley

\$19.95

Dijon Chicken Breast stuffed with Ham and Mozzarella Cheese

Roasted Red Potatoes

Steamed Vegetable Medley

\$19.95

Fresh Baked 8 oz. Salmon Fillet

Served with herb-dill sauce

Wild Rice

Vegetable Medley

\$24.95

Sage Roast Pork with Apple Chutney

Herbed Roasted Potatoes

Julienne Vegetables

\$22

Chicken Oscar

With Asparagus Tips in Crab Bernaise Sauce

Wild Rice Pilaf

Steamed Vegetable Medley

\$23.95

Spinach Florentine Stuffed Chicken Breast

Served with Red Pepper Cream Sauce

Fresh Linguine Pasta

Baby Carrots

\$25.95

Prime Rib - 12 oz

Served with demi-glace and creamy horseradish

Duchess Potatoes

Seasoned Green Beans and Julienne Carrots

\$30.95

The Gorgon NY Strip

Grilled 12-oz. NY strip topped with a gorgonzola-bleu cheese compound butter
Herb Roasted Potatoes
Asparagus
\$35.95

Tenderloin of Beef

Grilled 8-oz. tenderloin served with Caramelized Onions
Baked Potato
Green Bean Almandine
\$39.95

Beef Tenderloin w/ a Full Grilled Lobster Tail with Melted Butter

Slow roasted with Peppercorn Sauce
Fingerling Potatoes
Roasted Vegetable Medley
Market Price

Grilled Halibut Steak

Served with Fresh Pineapple Salsa
Wild Rice Pilaf
Vegetable Medley
Market Price

Roasted Mustard Encrusted Lamb Chops

Served with a Currant demi-glace
Fingerling Potatoes
Sautéed Asparagus
Market Price

Add one of our Specialty Salads to any Plated Dinner for \$2.50

Spinach Salad w/ Bacon, Croutons, and Red Onions Topped w/ a Bacon Dressing,
Spring Mix with Fresh Fruit, Toasted Walnuts and Raspberry Vinaigrette,
Caesar Salad w/ Garlic Croutons and Parmesan Cheese

Hors D'oeuvre's and Appetizers Menu's

50 pieces per order

Cold Items

- Humus with Grilled Veggies and Pita Bread \$75.00
- Vegetable Tray w/ Dip \$90.00
- Seasonal Fruit Tray with Melon, Berries and Grapes \$95.00
- (20) Tenderloin Sandwiches w/ Dressed Greens and Horseradish Cream Sauce \$90.00
- Smoked Salmon on Canapés with Lemon Dill Sauce \$105.00
- Domestic Cheese Tray with Crackers \$110.00
- Seafood Stuffed Mushroom Caps \$125.00
- International Cheese Tray with Imported Deli Meat and Cracker Assortment \$150.00
- Whole Smoked Salmon, Crackers and Toast Rounds, Lemon Dill Sauce \$145.00
- Iced Shrimp Cocktail \$150.00

Hot Items

- Crab Rangoon with Sweet Chili Sauce \$90.00
- Shrimp Wontons with Asian Dipping Sauce \$90.00
- Hot Wings with Blue Cheese \$90.00
- Veggie Spring Rolls w/ Chili Sauce \$90.00 (2 per person)
- Crisp Chicken Tenders with Ranch and Bar B Q Dipping Sauce \$105.00
- Spanakopita, Feta cheese with spinach baked in Phyllo Dough \$105.00
- Seafood Stuffed Mushroom Caps \$125.00
- Grilled Chicken Skewers w/ Peanut Sauce \$125.00
- Crab Cakes with Sweet Chili Mayo \$125.00
- Coconut Shrimp with Mango Sauce \$150.00
- Scallops Wrapped in Bacon \$150.00

PRIVATE BAR SET-UPS

CASH BAR

\$30 per hour Bartender Fee
Individuals pay for their own drinks

OPEN BAR

\$30 per hour Bartender Fee, 4 hour maximum
One bartender per 75 attendees.
20% gratuity charged on consumption

WINE ON TABLES

Starting at \$20 per bottle by consumption
Champagne starting at \$18 per bottle by consumption
Amount Consumed Billed to Master Account, 20% gratuity charged on
consumption

SELF SERVE BAR

\$50 Set-up/Clean-up Fee
Wine by the Bottle
Domestic, Import or Micro Beer by the bottle
\$225 - Domestic Keg (12 gallons or 200 cups)
\$80 - Moffat Station Micro Brew (5 gallons or 40 pints)
Amount Consumed Billed to Master Account, 20% gratuity charged on consumption

Average Well Cocktail, Beer or Glass of Wine \$5.25 to \$8.00
Colorado Law requires that all persons consuming alcoholic beverages must be at least
21 years of age. It is the responsibility of the party purchasing alcohol to comply with
Colorado Law!

Private Bars will be monitored by Bartender & Banquet Manager
Self Serve Bars and Wine on Tables will only be sold to Groups where
ALL attendees are 21+ years of age