



MOUNTAIN SHADOWS



## WEDDING MENUS





MOUNTAIN SHADOWS

PACKAGE ONE

\$125 PER GUEST

Passed Hors D'oeuvres, 3 per Guest

Soup or Salad Course

Entrée with Accompaniments

Wedding Cake and Tableside Coffee & Hot Tea Service

Tableside Wine Service Featuring Mountain Shadows House Wine

Entrée Counts Due 5 Business Days Prior to Event

**Passed Hors D'oeuvres**

3 per guest

**COLD OPTIONS**

Crab Salad on a Wonton with Curry Aioli

Hamachi Crudo with Ponzu, Sesame and Jalapeño

Roasted Filet of Beef on a Crostini with Horseradish Cream and Balsamic Onions

Smoked Salmon with Cucumbers, Capers, Lemon Dill Crème Fraiche on Marble Rye

Beef Carpaccio Wrapped Parmesan Grissini with Lemon-Herb Aioli

Goat Cheese Crostini with Fig and Crispy Beets

Grilled Artichoke Bruschetta with White Bean Hummus

Prosciutto-Wrapped Asparagus

**HOT OPTIONS**

Petite Grilled Cheese with Tomato Soup Sip

Shrimp and Lobster Cake with Spicy Rémoûlade

Moroccan Spiced Lamb Loin with Mint Chimichurri

Asian Vegetable Pot Stickers with Soy Ginger Vinaigrette

Chicken and Sage Meatball with Brown Butter Sauce

Bacon Gougères

Spicy Corn Fritter with Ancho Aioli

Jerk Chicken on Plantain Chip with Mango Salsa

May contain raw or undercooked ingredients. Food items are cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

24% service charge + 8.80% tax applies (current tax). Menu selections are subject to price changes for programs beyond 2017.



MOUNTAIN SHADOWS

## First Course

Choose one item

Roasted Butternut Squash Soup with Coriander Crème Fraiche

Lobster Bisque, Maine Lobster Chunks, Lemon Crème Fraiche, Chive Aioli

Spinach Salad, Seasonal Berries, Sunflower Seeds, Laura Chenel Goat Cheese with Champagne Vinaigrette

Heirloom Tomatoes, Fresh Buffalo Mozzarella and Microgreens with Basil Vinaigrette

Mixed Greens Salad, Candied Pecans, Grapes with Roasted Beets with Shallot Vinaigrette

Strawberry Orange Salad, Arugula, Pickled Onion, Marcona Almonds, Laura Chenel Goat Cheese with Honey Vinaigrette

Baby Greens Salad with Candied Pecans, Seasonal Fruit and Shaft's Bleu Cheese with Balsamic Vinaigrette

## Second Course

Choose three pre-selected entrée options

Natural Chicken Breast Filled with Herbed Ricotta and Sun-Dried Tomatoes  
*Farro, Mushrooms and Lemon with Oven-Roasted Vegetables*

Pan-Seared Salmon with a Soy Glaze and Ginger Beurre Blanc  
Jasmine Rice, Cilantro and Baby Bok Choy

Slow-Braised Beef Short Ribs in Natural Jus  
Mashed Yukon Gold Potatoes, Braised Greens and Red Pepper Relish

## Entrée Duet Upgrade Options

Petite Filet of Beef with Pan-Seared Sea Bass | \$15++ Per Person

Petite Filet of Beef with Shrimp Scampi | \$5++ Per Person

Oven-Roasted Chicken Breast and Petite Filet Mignon with Mushroom Demi-Glacé | \$10++ Per Person

## Tablesides House Wine

Based on One Glass of Wine Per Person

Please Inquire with Your Catering Manager For Additional Options

## Wedding Cake

Professionally Created Wedding Cake or Cupcakes

## Toast

One Glass of House Sparkling Wine per Guest

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MOUNTAIN SHADOWS

PACKAGE TWO

\$140 PER GUEST

Passed Hors D'oeuvres, 3 per Guest

Soup or Salad Course

Entrée with Accompaniments

Wedding Cake and Tableside Coffee & Hot Tea Service

Tableside Wine Service Featuring Mountain Shadows House Wine

Entrée Counts Due 5 Business Days Prior to Event

**Passed Hors D'oeuvres + Display**

3 per guest

**COLD OPTIONS**

Crab Salad on a Wonton with Curry Aioli

Hamachi Crudo with Ponzu, Sesame and Jalapeño

Roasted Filet of Beef on a Crostini with Horseradish Cream and Balsamic Onions

Smoked Salmon with Cucumbers, Capers, Lemon Dill Crème Fraiche on Marble Rye

Beef Carpaccio Wrapped Parmesan Grissini with Lemon-Herb Aioli

Goat Cheese Crostini with Fig and Crispy Beets

Grilled Artichoke Bruschetta with White Bean Hummus

Prosciutto-Wrapped Asparagus

**HOT OPTIONS**

Petite Grilled Cheese with Tomato Soup Sip

Shrimp and Lobster Cake with Spicy Rémoûlade

Moroccan Spiced Lamb Loin with Mint Chimichurri

Asian Vegetable Pot Stickers with Soy Ginger Vinaigrette

Chicken and Sage Meatball with Brown Butter Sauce

Bacon Gougères

Spicy Corn Fritter with Ancho Aioli

Jerk Chicken on Plantain Chip with Mango Salsa

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MOUNTAIN SHADOWS

## First Course

Choose one item

Roasted Butternut Squash Soup with Coriander Crème Fraiche

Lobster Bisque, Maine Lobster Chunks, Lemon Crème Fraiche, Chive Aioli

Spinach Salad, Seasonal Berries, Sunflower Seeds, Laura Chenel Goat Cheese with Champagne Vinaigrette

Heirloom Tomatoes, Fresh Buffalo Mozzarella and Microgreens with Basil Vinaigrette

Mixed Greens Salad, Candied Pecans, Grapes with Roasted Beets with Shallot Vinaigrette

Strawberry Orange Salad, Arugula, Pickled Onion, Marcona Almonds, Laura Chenel Goat Cheese with Honey Vinaigrette

Baby Greens Salad with Candied Pecans, Seasonal Fruit and Shaft's Bleu Cheese with Balsamic Vinaigrette

## Second Course

Choose one item

Lemon Herb Crusted Sea Bass with a Basil Butter Sauce

*Oven-Dried Tomatoes, Broccolini and Honey Roasted Fingerling Potatoes*

Filet of Beef with Balsamic Onion Marmalade

*Bleu Cheese Fondue, Haricot Vert and Whipped Potatoes, Bacon-Herb Butter*

Black Truffle-Herb Chicken

*Charred Asparagus Risotto with Microgreens*

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## Entrée Duet Upgrade Options

Petite Filet of Beef with Pan-Seared Sea Bass | \$15++ Per Person

Petite Filet of Beef with Shrimp Scampi | \$5++ Per Person

Oven-Roasted Chicken Breast and Petite Filet Mignon with Mushroom Demi-Glacé | \$10++ Per Person

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## Tablesides House Wine

Based on One Glass of Wine Per Person

Please Inquire with Your Catering Manager For Additional Options

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## Wedding Cake

Professionally Created Wedding Cake or Cupcakes

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## Toast

One Glass of House Prosecco per Guest

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MOUNTAIN SHADOWS

PACKAGE THREE

\$105 PER GUEST

Minimum Of 25 Guests | Sunday–Thursday Only

Passed Hors D'oeuvres, 3 per Guest

Three Station Selections

Wedding Cake and Tableside Coffee & Hot Tea Service

90 Minutes of Service with Small Plates and Reception Style Seating  
in an Outdoor or Indoor Location.

\*Chef Fee of \$175 per 75 Guests on Applicable Stations and Carving  
Stations

**Passed Hors D'oeuvres**

3 per guest

**COLD OPTIONS**

Crab Salad on a Wonton with Curry Aioli

Hamachi Crudo, Ponzu, Sesame and Jalapeño

Roasted Filet of Beef on a Crostini with Horseradish Cream and Balsamic Onions

Smoked Salmon with Cucumbers, Capers and a Lemon Dill Crème Fraîche on Marble Rye

Beef Carpaccio Wrapped Parmesan Grissini with Lemon-Herb Aioli

Goat Cheese Crostini with Fig and Crispy Beets

Grilled Artichoke Bruschetta, White Bean Hummus

Prosciutto-Wrapped Asparagus

**HOT OPTIONS**

Petite Grilled Cheese with Tomato Soup Sip

Shrimp and Lobster Cake with Spicy Rémolade

Moroccan Spiced Lamb Loin with Mint Chimichurri

Asian Vegetable Pot Stickers with Soy Ginger Vinaigrette

Chicken and Sage Meatball with Brown Butter Sauce

Bacon Gougères

Spicy Corn Fritter with Ancho Aioli

Jerk Chicken on Plantain Chip with Mango Salsa

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MOUNTAIN SHADOWS

## Stations

Choose three

### TAPAS STATION

Spanish Cheeses and Meats, Chick Pea and Olive Salad, Chorizo and Roasted Red Pepper Kebobs,  
Black Olive Bread, Seafood Paella

### BLINI STATION

Freshly Prepared Blini Served with American Caviars, Crème Fraiche,  
Chopped Onion, Chopped Tomatoes, Chopped Eggs

### MEDITERRANEAN GARDEN STATION

Classic Greek Salad with Feta and Black Olives, Grilled Pesto Vegetables, Tuscan White Bean Salad,  
Hummus with Toasted Pita Triangles, Assorted Slow-Cured Olives

### CARVERY STATION

Roasted Tenderloin of Beef, Herb Roasted Potatoes, Seasonal Vegetables, Merlot Demi-Glace,  
Horseradish Cream

### PASTA STATION

Fusilli Pasta with Shrimp and Scampi Sauce

Orecchiette Pasta with Roasted Corn, Peppers and Red Onions in Pesto Sauce

Penne Pasta with Mild Italian Sausage, Sweet Bell Peppers and Onions in a Marinara Sauce

Served with Freshly Grated Parmesan Cheese and Focaccia Sticks

### ICED RAW STATION \*

The Market's Freshest Shellfish of Shrimp, King Crab and Oysters. Beautifully Displayed on a Bed of Crushed Ice,  
Garnished with Seaweed Salad, Cocktail Sauce, Louisiana Hot Sauce, Horseradish, Lemon Wedges and Oyster Crackers

\*Additional \$25.00++ per guest

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## Wedding Cake

Professionally Created Wedding Cake or Cupcakes

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## Toast

One Glass of House Sparkling Wine per Guest

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## Late Night Bites

### SLIDERS

Kobe Beef Sliders with White Cheddar, Carmelized Onions and Lemon-Herb Aioli

Southwest Chicken Slider with Fontina Cheese, Bacon-Apple Jam and Ancho Aioli

Served with House-Made Potato Chips

\$28 per guest

### BUILD-YOUR-OWN TACOS

Marinated Shredded Chicken

Carne Asada with Achiote Braised Onions

Served with Lettuce, Pico de Gallo, Housemade Salsa, Shredded Cheese, Guacamole, Chipotle Crema, Diced Onions, Corn Tortilla Chips, Warm Flour Tortillas

\$22 per guest

### TATER TOT BAR

Sweet Potato Tots, Regular Tots

Applewood Smoked Bacon, Queso, Tillamook Cheddar Cheese, Jalepeño, Sour Cream, Chives, Southwest Chili

\$24 per guest

### S'MORES STATION

Graham Crackers, Mini Chocolate Chip Cookies, Mini Snickerdoodle Cookies  
Dark Chocolate, Milk Chocolate, White Chocolate, Nutella, Sliced Strawberries, House-Made Marshmallows

\$20 per guest

### ICE CREAM SANDWICH STATION

Three Selections of Grateful Spoon Gelato  
Chocolate Chip Cookies, Snickerdoodle Cookies, Sugar Cookies

Shaved Chocolate, Mini Gummy Bears, Assorted Sprinkles, Mini Marshmallows

\$16 per guest

### FLATBREAD STATION

Italian Sausage and Burrata | Shiitake Mushroom Brat and Broccoli

\$18 per guest

### THE BACON STATION

Thick-Cut Applewood Smoked Bacon, Peppercorn Bacon and Chocolate Dipped Bacon

Dipping Sauces: Chocolate, Caramel or Maple Syrup

Toppings: Chopped Nuts, Sprinkles, Cinnamon Sugar

\$18 per guest

Add Bleu Cheese Fondue | +\$3 per guest

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## BEVERAGE PACKAGES

\$175 Bar Setup/ Bartender fee Applies

One Bar/ Bartender per 75 Guests is Customary

### Select Brand Liquors

open bar

#### LIQUORS

Smirnoff Vodka, New Amsterdam Gin,  
Sauza Blue Tequila, Bacardi Rum,  
Old Forester Bourbon, JW Red Label Scotch,  
Canadian Club Whisky

#### WINES

Sycamore Lane Chardonnay, Pinot Grigio, Pinot Noir,  
Cabernet Sauvignon, Kenwood Sparkling

#### CHILLED BEERS

Stella Artois, Four Peaks Local Brewery, Bud Light,  
Coors Light, Miller Lite, Corona

Three Hours | \$45 per guest

Four Hours | \$55 per guest

Five Hours | \$65 per guest

### Premium Brand Liquors

open bar

#### LIQUORS

Tito's Vodka, Bombay Sapphire Gin, Milagro Silver  
Tequila, Bacardi Rum, Jim Beam Bourbon, Dewar's  
White Label Scotch, Jack Daniel's Whiskey

#### WINES

Imagery Sauvignon Blanc & Pinot Noir; Chateau  
Ste. Michelle Chardonnay & Cabernet Sauvignon,  
Maschio Prosecco

#### CHILLED BEERS

Stella Artois, Four Peaks Local Brewery, Bud Light,  
Coors Light, Miller Lite, Corona

Three Hours | \$55 per guest

Four Hours | \$65 per guest

Five Hours | \$75 per guest

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