



MOUNTAIN SHADOWS



WEDDING MENUS





MOUNTAIN SHADOWS

PACKAGE ONE

\$155 PER GUEST

Passed Hors D'oeuvres, 4 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

3-Hour Hosted Bar (Based on 5 Drinks per Guest)

Entrée Counts Due 96 Hours Prior to Event

Passed Hors D'oeuvres

4 per guest

COLD OPTIONS

Crab Salad on a Rice Cracker with Curry Aioli

Hamachi Crudo, Ponzu, Sesame and Jalapeño

Tuna Tartare with Crisp Cucumbers, Soy, Ginger and Cilantro

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

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

Beef Tartare, Peppercorn Aioli, Capers, Gaufrette Chip

Goat Cheese Crostini with Fig and Crispy Beets

Grilled Artichoke Bruschetta, White Bean Hummus

Prosciutto-Wrapped Asparagus

Hummus-Filled Cherry Tomatoes

HOT OPTIONS

Portobello Mushroom Tartelettes, Asiago Cheese

Shrimp and Lobster Cake with Spicy Rémoûlade

Moroccan Spiced Lamb Loin with Mint Chimichurri

Asian Vegetable Pot Stickers, Soy Ginger Vinaigrette

Parmesan Gougères

Spanakopita



MOUNTAIN SHADOWS

First Course

Choose one item

Lobster Bisque, Maine Lobster Chunks, Red Wine, Fresh Nutmeg

Roasted Butternut Squash Soup with Coriander Crème Fraiche

Spinach Salad with Strawberries and Goat Cheese with Champagne Vinaigrette

Classic Caesar Salad with Shaved Parmesan and Garlic Croutons

Heirloom Tomatoes, Fresh Buffalo Mozzarella and Microgreens with Basil Vinaigrette

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

Roasted Beet, *Laura Chenel* Goat Cheese, Roasted Hazelnuts, Pickled Shallots and Arugula with Red Wine Vinaigrette

Baby Greens with Sun-Dried Cranberries, Candied Pecans and *Shaft's* Bleu Cheese with Balsamic Vinaigrette

Second Course

Choose one item

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

Roasted Yukon Gold Potatoes, Braised Greens and Red Pepper Relish

Tablesides House Wine

Wedding Cake

Professionally Created Wedding Cake or Cupcakes

Toast

One Glass of House Sparkling Wine per Guest

Three-Hour Hosted Bar

Tier One Brands, House Red and White Wine, Domestic and Imported Beer,
Bottled Water and Assorted Soft Drinks



MOUNTAIN SHADOWS

PACKAGE TWO

\$185 PER GUEST

Passed Hors D'oeuvres, 4 per Guest and Hand Crafted Display

Soup or Salad Course

Entrée with Accompaniments

Wedding Cake and Tableside Coffee & Hot Tea Service

Tableside Wine Service Featuring Mountain Shadows House Wine

Four-Hour Hosted Bar (Based on 7 Drinks per Guest)

Entrée Counts Due 96 Hours Prior to Event

Passed Hors D'oeuvres + Display

4 per guest

DISPLAY

Grilled Seasonal Vegetables and Crudités with Sriracha Ranch and Bleu Cheese

COLD OPTIONS

Crab Salad on a Rice Cracker with Curry Aioli

Hamachi Crudo, Ponzu, Sesame and Jalapeño

Tuna Tartare with Crisp Cucumbers, Soy, Ginger and Cilantro

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

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

Beef Tartare, Peppercorn Aioli, Capers, Gaufrette Chip

Goat Cheese Crostini with Fig and Crispy Beets

Grilled Artichoke Bruschetta, White Bean Hummus

Prosciutto-Wrapped Asparagus

Hummus-Filled Cherry Tomatoes

HOT OPTIONS

Portobello Mushroom Tartelettes, Asiago Cheese

Shrimp and Lobster Cake with Spicy Rémoûlade

Moroccan Spiced Lamb Loin with Mint Chimichurri

Asian Vegetable Pot Stickers, Soy Ginger Vinaigrette

Parmesan Gougères

Spanakopita



MOUNTAIN SHADOWS

First Course

Choose one item

Lobster Bisque, Maine Lobster Chunks, Red Wine, Fresh Nutmeg

Roasted Butternut Squash Soup with Coriander Crème Fraîche

Spinach Salad with Strawberries and Goat Cheese with Champagne Vinaigrette

Classic Caesar Salad with Shaved Parmesan and Garlic Croutons

Heirloom Tomatoes, Fresh Buffalo Mozzarella and Microgreens with Basil Vinaigrette

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

Roasted Beet, *Laura Chenel* Goat Cheese, Roasted Hazelnuts, Pickled Shallots and Arugula with Red Wine Vinaigrette

Baby Greens with Sun-Dried Cranberries, Candied Pecans and *Shaft's* Bleu Cheese with Balsamic Vinaigrette

Second Course

Choose one item

Lemon Herb Crusted Sea Bass with a Basil Butter Sauce,
Broccolini and Honey Roasted Fingerling Potatoes

Bacon Wrapped Filet of Beef, Balsamic Onion Marmalade,
Bleu Cheese Fondue, Haricot Vert and Whipped Potatoes

Rosemary Roasted Loin of Veal,
Potatoes Au Gratin, Asparagus and Merlot Demi-Glace

Tablesides House Wine

Wedding Cake

Professionally Created Wedding Cake or Cupcakes

Toast

One Glass of Stellina di Notte Prosecco per Guest

Four-Hour Hosted Bar

Tier Two Brands, Red and White Wine, Domestic and Imported Beer,
Bottled Water and Assorted Soft Drinks



MOUNTAIN SHADOWS

PACKAGE THREE

\$115 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

Three-Hour Hosted Bar (Based on 5 Drinks per Guest)

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

*Mandatory Chef for all Stations

*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 Rice Cracker with Curry Aioli

Hamachi Crudo, Ponzu, Sesame and Jalapeño

Tuna Tartare with Crisp Cucumbers, Soy, Ginger and Cilantro

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

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

Beef Tartare, Peppercorn Aioli, Capers, Gaufrette Chip

Goat Cheese Crostini with Fig and Crispy Beets

Grilled Artichoke Bruschetta, White Bean Hummus

Prosciutto-Wrapped Asparagus

Hummus-Filled Cherry Tomatoes

HOT OPTIONS

Portobello Mushroom Tartelettes, Asiago Cheese

Shrimp and Lobster Cake with Spicy Rémolade

Moroccan Spiced Lamb Loin with Mint Chimichurri

Asian Vegetable Pot Stickers, Soy Ginger Vinaigrette

Parmesan Gougères

Spanakopita

24% service charge + 8.80% tax applies (current tax).



MOUNTAIN SHADOWS

Stations

Choose three

TAPAS STATION

Spanish Cheeses, Chick Pea and Olive Salad, Chorizo and Roasted Red Pepper Kebobs,
Black Olive Bread, Shrimp and Artichoke Kebobs

BLINI STATION

Freshly Prepared Blini Served with American Caviars, Crème Fraîche,
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

Cheese Tortellini and Penne with your Choice of Vodka Blush Sauce, Herb Pesto and Marinara

Accompaniments Include your Choice of Two of the Following:
Seafood Medley, Mediterranean Vegetables or Crumbled Italian Sausage

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

Wedding Cake

Professionally Created Wedding Cake or Cupcakes

Toast

One Glass of House Sparkling Wine per Guest

Three-Hour Hosted Bar

Tier One Brands, House Red & White Wine, Domestic and Imported Beer,
Bottled Water and Assorted Soft Drinks



MOUNTAINSHADOWS

Enhance

THE PLATTERS

Grilled Seasonal Vegetables and Crudités with Sriracha Ranch and Bleu Cheese

\$14 per guest

Hummus served with Pita Crisps, Crudités and Pickled Vegetables

\$10 per guest

Classic Deviled Eggs and Tea Sandwiches

Cucumber, Arugula, Smoked Salmon and Capers on Pumpernickel

Fig, Mascarpone and Prosciutto on Grain Bread

\$15 per guest

Imported and Domestic Artisan Cheese Display, Apricot Preserves and Marcona Almonds

Served with Sliced Breads and Crackers

\$16 per guest

American Artisan Charcuterie, Mediterranean Olives, Toasted Walnuts and Pommery Mustard

Served with Sliced Breads and Crackers

\$16 per guest

A Beautiful Combination of the Cheese and Charcuterie Platters

\$18 per guest

Chilled Shrimp with Cocktail Sauce

Served on Ice or in Individual Shooter Glasses

\$350 per 50 pieces





MOUNTAIN SHADOWS

Late Night Bites

SLIDERS

Beef Sliders with Cheddar, Pickle Chips and Chipotle Ketchup
Portobello with Melted Gruyere, Oven Roasted Tomatoes and Lemon Aioli
Served with House-Made Potato Chips
\$28 per guest

BUILD-YOUR-OWN TACOS

Marinated Shredded Chicken and Lettuce with Fresh Tomato Salsa
Carne Asada with Achiote Braised Onions
Served with Red Chile, Yellow and Blue Corn Tortilla Chips and Salsa
\$14 per guest

LATE BREAKFAST

Mini Egg, Bacon and Cheese Sandwiches
Mini Grilled Cheese Sandwiches
Roasted Breakfast Potatoes
\$18 per guest

BUILD-YOUR-OWN PULLED BBQ PORK CARNITAS

Soft *Parker House* Rolls and Pickled Onion Slaw
Grilled Pineapple, Salsa Verde, Ancho Chile Aioli
Served with Flour Tortillas
\$20 per guest

MINI SANDWICHES

Egg Salad on Whole Wheat
Turkey with Swiss on Rye
Roast Beef on Sourdough with Horseradish Cream
Served with Cole Slaw
\$16 per guest



MOUNTAIN SHADOWS

POST-WEDDING
BRUNCH

\$68 PER GUEST

Two Hours of Service, Full Table Set in an Outdoor or Indoor Location

Based on a Minimum of 25 Guests

Per Person Menus will be Charged Upon Full Guest Count

*Chef Attendant Fee Mandatory for all Stations

*Chef Fee is \$175 per 40 Guests on Made-To-Order and Carving Stations

Attendant Fee is \$50 per Hour

**Chef's Selection of
Assorted Baked Goods:**

Chocolate and Butter Croissants,
Bear Claws, Mini-Muffins,
Breakfast Breads and Cherry Scones
Served with Crème Fraiche
and Fresh Berries, Fruit Preserves
and Butter

**Sliced Fruit &
Berry Platter**

Sliced Melon, Pineapple and
Fresh Berries

Bagel Bar

Whipped Cream Cheese,
Smoked Salmon with Capers,
Chopped Hard Boiled Eggs,
Red Onions, Cucumbers and
Lemon Wedges

Egg Selection
select one

OMELETS & EGGS MADE TO ORDER

Fresh Sliced Mushrooms, Scallions, Shredded Cheese, Diced Ham,
Applewood Smoked Bacon, Peppers, Rock Shrimp, Avocado and Salsa

EGGS BENEDICT

Poached Egg with Canadian Bacon on a Toasted English Muffin with Hollandaise Sauce

CLASSIC HUEVOS RANCHEROS

Lightly Fried Tortilla Topped with Refried Beans, Fried Egg, Pepper Jack Cheese with Salsa and Guacamole

BREAKFAST CASSEROLE

Egg, Sliced Potatoes, Gruyère Cheese and Canadian Bacon Garnished with Parsley

**Egg Selection is Accompanied by Schreiner's Southwest Turkey Sausage Links, Virginia Ham or
Smoked Applewood Bacon and Skillet Potatoes*

24% service charge + 8.80% tax applies (current tax).



MOUNTAIN SHADOWS

Salad Station*

select one

Fresh Buffalo Mozzarella and Vine-Ripened Tomatoes with Basil Vinaigrette

Roasted Marinated Vegetable Salad

Leafy Greens with Crisp Vegetables and Herb Vinaigrette

**Salad Station is Accompanied by Fresh Rolls and Butter*

House-Made Desserts

Fresh Fruit Tarts, Mimosa Cheesecake and Chocolate Malt Pudding

Beverage Service

Freshly Squeezed Orange and Grapefruit Juices

Freshly Brewed **PRÉSS** Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Hot Teas

Coffee Service Includes a Selection of 2% Milk, Half & Half,
(Soy, Coconut and Almond Milk upon request)

Brunch Enhancements

Carved Roasted Beef Tenderloin
with Horseradish Sauce and
Natural Jus
\$24 per guest

Carved Leg of Lamb, Marinated
with Fresh Herbs and Garlic,
Served with Rosemary Pan Jus
\$24 per guest

Chocolate Dipped Strawberries
(minimum three dozen)
\$68 per dozen

Bloody Mary Bar with
Assorted Condiments
\$10 each

Mimosa and Peach Bellini
\$10 each

Kenwood Sparkling Wine
\$38 per bottle

Stellina de Notte Prosecco
\$42 per bottle

*Additional Champagne and
Sparkling Wines Available*

24% service charge + 8.80% tax applies (current tax).



MOUNTAIN SHADOWS

LIBATIONS

\$175 Bar Setup/Bartender Fee Applies
One Bar/Bartender per 75 Guests is Customary
Some Outdoor Events Require Plastic Glassware

Tier One

INCLUDED LIQUORS

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

hosted \$10 | cash \$11

WINES BY THE GLASS

Canyon Road Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon,
Kim Crawford Sauvignon Blanc, Kenwood Sparkling

hosted \$9 | cash \$10

CHILLED BEERS

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

hosted \$6 | cash \$7

BOTTLED BEVERAGES

Icelandic Sparkling Water, Red Bull Energy Drinks, Bottled Juices

hosted \$6 | cash \$7

MS BOTTLED WATER

hosted \$4.75 | cash \$5.25

SOFT DRINKS

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water

hosted \$5 | cash \$5.5

24% service charge + 8.80% tax applies (current tax).



MOUNTAIN SHADOWS

Tier Two

INCLUDED LIQUORS

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

hosted \$11 | cash \$12

WINES BY THE GLASS

Joel Gott Cabernet, Pinot Noir, Merlot, Chardonnay, Sauvignon Blanc, Maschio Prosecco

hosted \$10 | cash \$11

CHILLED BEERS

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

hosted \$6 | cash \$7

BOTTLED BEVERAGES

Icelandic Sparkling Water, Red Bull Energy Drinks, Bottled Juices

hosted \$6 | cash \$7

MS BOTTLED WATER

hosted \$4.75 | cash \$5.25

SOFT DRINKS

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water

hosted \$5 | cash \$5.5



24% service charge + 8.80% tax applies (current tax).



MOUNTAIN SHADOWS

Tier Three

INCLUDED LIQUORS

Grey Goose Vodka, Hendrick's Gin, Patron Silver Tequila, Mt Gay Rum,
Glenlivet 12 Year Scotch, Maker's Mark Bourbon

hosted \$12 | cash \$13

WINES BY THE BOTTLE

Domaine Carneros | Napa Brut | Sparkling | \$50
Ferrari-Carano | Sonoma Country | Chardonnay | \$50
Justin | Sonoma Country | Sauvignon Blanc | \$45
Justin | Paso Robles | Cabernet Sauvignon | \$55
Landmark Overlook | Sonoma County | Pinot Noir | \$55
Sebastiani | Sonoma Country | Merlot | \$43

**May select wines from wine list if preferred.*

CHILLED BEERS

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

hosted \$6 | cash \$7

BOTTLED BEVERAGES

Icelandic Sparkling Water, Red Bull Energy Drinks, Bottled Juices

hosted \$6 | cash \$7

MS BOTTLED WATER

hosted \$4.75 | cash \$5.25

SOFT DRINKS

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water

hosted \$5 | cash \$5.5

Additional Options

CORDIAL SELECTION

Bailey's Irish Cream, Courvoisier Cognac VS, Kahlua,
Disaronno Amaretto, Drambuie, Frangelico, Grand Marnier

hosted \$14 | cash \$15

BAR OR COCKTAIL TABLE SNACKS

House-Made Dry Snack Mix, Mixed Nuts,
Potato Chips, Wasabi Peas or Mini Pretzels

\$4 per guest

24% service charge + 8.80% tax applies (current tax).



MOUNTAIN SHADOWS

BEVERAGE
PACKAGES

One Bartender Required per 75 Guests at \$150 Each

A Cash Bar will Require a Cashier in Addition to a Bartender
(One Cashier per Bar) at \$150 Each

Cash Bar Prices Include Tax and Service Charge

Bar Packages Last for Duration of Either Three, Four or Five Hours

Select Brand Liquors

open bar

Select Brand Liquors:

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

House Red and White Wine

Domestic and Imported Beer

Soft Drinks and Mineral Water

Premium Brand Liquors

open bar

Premium Brand Liquors:

Grey Goose Vodka, Hendrick's Gin,
Patron Silver Tequila, Mt Gay Rum,
Glenlivet 12 Year Scotch,
Maker's Mark Bourbon

Upgraded Red and White Wine

Domestic and Imported Beer

Soft Drinks and Mineral Water

Three Hours | **\$45 per guest**

Four Hours | **\$55 per guest**

Five Hours | **\$65 per guest**

Three Hours | **\$55 per guest**

Four Hours | **\$65 per guest**

Five Hours | **\$75 per guest**