



CATERING MENU

Prices and menus subject to change.

An 18% service charge and 8.6% sales tax will be added to all applicable charges.

BREAKFAST BUFFET

One Hour Service / 20 Person Minimum

The Light Starter \$9.95

Assorted breakfast pastries, assorted yogurts, granola, hard boiled eggs and fresh seasonal fruit

The Blue Bird \$10.95

Scrambled eggs, breakfast potatoes, honey cured ham or sausage, biscuits and gravy.

- Add bacon for \$2.75 pp

Waffle and Crepe Bar \$13.25

Waffles and crepes served with blueberries, strawberries, bananas, raspberries, chocolate sauce, chocolate chips, whip cream, Vermont maple syrup and blueberry syrup. Served with a fresh fruit display.

- Add bacon \$2.75 pp
- Add breakfast potatoes \$1.65 pp
- Add scrambled eggs \$2.75 pp

Country Fried Steak and Eggs \$12.75

Country Fried Steak served with scrambled eggs, sausage patty, biscuits and gravy.

- Add bacon \$2.75 pp
- Add fresh fruit \$2.25 pp

Breakfast Burritos on the Go \$9.50

Scrambled eggs, breakfast potatoes, bacon, cheese all wrapped up in a zesty salsa flour tortilla for an easy "on the go" meal.

All breakfasts served include coffee and assorted teas

Prices are quoted per person (pp)

LUNCH SELECTIONS

One Hour Service / 20 Person Minimum

Chili Bar \$13.75

Choose from beef (gluten free), chicken, or vegetarian chili with onions, grated cheddar cheese, sliced olives, jalapenos and sour cream. Served with cornbread and honey butter.

Build Your Own Baked Potato Bar \$13.75

You start with a fresh baked one pound potato, and top with your choice of cheese sauce, bacon bits, chives, jalapenos, steamed broccoli, sour cream and butter. (Gluten free/vegetarian option)

- Add a house green or Caesar salad \$2.75 pp
- Make it chili – chili, diced onions, shredded cheese \$4.50 pp

Deli Express \$15.95

Assorted deli meats including: pastrami, roast beef, turkey, ham.

Cheeses include pepper jack, Swiss, provolone, cheddar, and breads with choice of soup or chips.

Served with lettuce, onions, tomatoes, mayonnaise, Dijon mustard, pickle spears, jalapenos, cucumbers, spinach, avocado spread and kettle chips.

- House green or Caesar salad \$3.00 pp

South of the Border Buffet \$17.50 *Only Available in the Pacific Crest Lodge*

Flour tortillas and crispy corn tostadas accompanied by all you'll need to fill and feast. Includes spiced black beans, seasoned beef and chicken, Spanish & lime rice and all the traditional fillings.

Fajita Bar \$15.50 *Only Available in the Pacific Crest Lodge*

Steak and chicken fajitas served with sautéed onions, peppers, fresh cilantro, cheddar cheese, fresh limes, sour cream, Pico de Gallo, guacamole, refried beans, and cilantro lime rice.

Burger Bar \$13.25

Freshly made Angus burgers served with all the trimmings.

Served with choice of cheese and condiments. Can also do veggie burger and gluten free bun.

- Add bacon \$2.25 pp
- Add chips \$1.25 pp
- Add salad \$2.75 pp
- Add chili \$2.75 pp
- Add mushrooms \$2.25 pp

LUNCH SELECTIONS

One Hour Service / 20 Person Minimum

Asian Express \$14.75 *Only Available in Tye Creek Lodge*

Served with steamed rice and yakisoba noodles

Choose from:

- Sweet chili chicken
- Sweet and sour pork ribs
- Teriyaki chicken
- Vegetarian stir-fry
- Bulgogi beef with sautéed vegetables
- Add a 3rd entrée option \$5.50 pp

Sides

- Tempura shrimp with dipping sauce
- Veggie eggrolls with dipping sauce
- Chinese BBQ pork served with hot mustard and sweet and sour sauce

Pizza for the Crowd* – *Only Available in the Pacific Crest Lodge*

Each pizza feeds 3 to 5, depending on your appetite!

Choose from:

- 3 Cheese \$24.95
- Pepperoni \$25.95
- Sausage \$25.95
- Hawaiian \$26.95
- Veggie \$26.95
- Meat Lovers Combo \$26.95
- BBQ Chicken \$26.95

Perfect add-on:

- Caesar salad \$2.75 pp

**Have special dietary needs? Let our chef custom design specialty pizzas for your group. Talk with your sales coordinator for details.*

DINNER SELECTIONS

One and a Half Hour Service / 20 Person Minimum

Italian Banquet \$19.95

Two choices from the pasta list below, traditional Caesar salad and warm garlic bread

BBQ Banquet \$31.95

Two choices from entrées and two sides from the list below, all served with seasonal fruit, tomatoes, onions and pickles

Summit Buffet \$26.50

One choice from the entrée list below, choice of Caesar or house green salad and choice of two sides Served with an artisan roll and butter

Salad, Pasta & Entrée Options: *All pastas come with garlic bread*

Pastas

Chicken pesto pasta
Spaghetti Bolognese
Pasta Primavera in a light cream sauce
Fresh meat lasagna
Gluten-free vegetarian lasagna
Fettuccine Alfredo. Or Chicken Fettuccine Alfredo
Mushroom raviolis with basil and red sauce

Entrees

Pork tenderloin with an apple and maple glaze
Slow roasted Natural Prime Rib (add \$35 carving fee)
Roasted chicken quarters (choose from BBQ or Herb Roasted)
Cilantro honey glazed salmon

Sides

Garlic mashed potatoes
Fresh roasted seasonal vegetables
Baked Beans
Mac and cheese
Traditional potato salad
Cole slaw

Choice of soup:

Sausage, Potato & Kale Clam Chowder
Vegetarian Garden Loaded Baked Potato
Tomato Bisque Chicken Noodle

Hors D'oeuvres and Dessert

Platters

SERVES 25

Antipasti –

Italian meats and cheeses with marinated vegetables, olives, peppers and
crostini 110.00

International cheese display with crackers 85.00

Sushi Platter – 6 rolls – California roll, tempura shrimp and spicy tuna 75.00
(5 platter minimum)

Tea sandwiches. A variety of meats and cheeses 65.00

Fruit Display 100.00

Veggie Platter 45.00

Hors d'oeuvres

Chilled prawns with cocktail sauce 39.50
per dozen

Chicken satay skewer 26.50
per dozen

Chicken wings reg/spicy 18.75
per

Beef sliders w/ trimmings 32.95
per dozen

Dessert

Cheesecake with fresh berry compote 5.50

Apple Pie with caramel sauce and whip cream 6.50
Ala mode \$1.25 per person

Ice cream sundae bar 7.75
Caramel sauce, peanuts, banana, chocolate sauce
served with vanilla and chocolate ice cream

BEVERAGES

Beverage Choices

Hot Cocoa	24.00 per urn
Apple Cider	24.00 per urn
Hot Tea	13.00 per urn
Coffee Service	30.00 per urn
Minute Maid juices	2.50 per bottle
Coca Cola variety	3.00 per bottle
Vitamin water/Powerade	3.25 per bottle
Red Bull/energy drinks	4.00 per can

Beer

We offer a wide variety of seasonal micro brewed and domestic beers. Please ask for our current selections. We can meet most special requests with 10 days' notice.

- Domestic bottled beer 4.25 per bottle
- Microbrew bottled beer 5.00 per bottle
- Domestic keg (120-140 glasses) 325.00 keg
- Premium keg 375.00 keg

Wine

Contact your Group Sales representative about wine selections.

Spirits

Call Bar Prices vary, averaging 6.75

Premium Bar/ Cordials/ Top Shelf Prices vary

A BARTENDER IS REQUIRED FOR ALL ALCOHOLIC BEVERAGE SERVICE

BARTENDER FEE IS \$40 PER HOUR | ONE BARTENDER IS REQUIRED FOR EVERY 125 GUESTS

All alcoholic beverages are controlled by the State of Washington. Additional selections may be available with sufficient advance notice.

NO ALCOHOLIC BEVERAGES MAY BE TAKEN FROM THE PREMISES. NO PERSON UNDER 21 YEARS OF AGE WILL BE SERVED ALCOHOLIC BEVERAGES.

BANQUET BAR POLICY

Banquet Bar Policies and Guidelines:

No alcohol is allowed to leave the event with any guest, open or not. Guests are not allowed to supply or “brown bag” any alcoholic beverages on Stevens Pass property regardless of whether there is alcohol service or not. All liquor laws of the state of Washington must be adhered to at all times without exception. Failure to adhere to these guidelines may result in suspension of bar service. Guests must be 21 years of age and have proper identification to consume alcohol in the state of Washington.

Banquet Bar Hosting Options

Bar Option 1 – Cash

We will set-up a bar and sell drinks to your guests. Our standard bar menu is listed below and will be stocked with basic mixers. We would be happy to include any item not listed below at your request as long as it is a normally stocked item. If you would like us to bring in special-order items, we will accommodate that; however, you will be obligated to cover any costs associated with a special order. A set-up fee of \$250 will apply to all cash bars.

Vodka
Whiskey
Scotch
Bourbon
Rum
Tequila
Gin
Liqueurs
Beer
Wine

Bar Option 2 – Hosted or Partially Hosted

We will set-up our standard bar but you will host all or a set amount of the sales of the bar. If you host \$1000, the set-up fee will be waived. If you choose to host just a portion of the bar, once that amount has been reached it will convert to a cash bar.