

STEVENS PASS

CATERING MENU



STEVENSPASS.COM

BREAKFAST | BUFFETS

ONE HOUR SERVICE | 20 PERSON MINIMUM

EARLY RISER | \$16.00

Chef's selection of assorted pastries, yogurts, granola, hard boiled eggs, and fresh seasonal fruit.

FARMERS BREAKFAST | \$18.00

A selection of scrambled eggs, seasoned country potatoes, sausages and bacon, and cinnamon rolls.

PACIFIC NORTHWEST | \$24.50

A selection of scrambled eggs, sliced fruit, bagels, fruit preserves, and smoked salmon from the Pacific Northwest served with a side of herbed cream cheese, onion and butter.

BREAKFAST BURRITOS | \$12.00

Scrambled eggs, breakfast potatoes, bacon, and 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 | SALADS

ONE HOUR SERVICE | 20 PERSON MINIMUM

GOURMET SOUP AND WEDGE SALAD | \$20.00

Wedged iceberg lettuce accompanied with hard boiled eggs, bacon bits, grape tomatoes, chives and blue cheese.

***Soups:** Tomato Basil, Ivar's Clam Chowder, or Chili, served with rustic breads.*

***Dressings:** Avocado Ranch, Blue Cheese, Balsamic, Green Goddess, Ranch, Caesar, Apple Vinaigrette*

SPECIALTY SALADS | Add \$2.50

Replace your wedge salad with one of the salads below.

Cascadian Salad

Arugula, almonds, raisins, red grapes, blue cheese, served with our house made balsamic vinaigrette.

House Salad

Spring greens with cucumbers, tomatoes, and red onion, with your choice of dressing.

Spinach "Power" Salad

Baby spinach, raspberries, candied nuts, blueberries, and raisins, served with a tangy lemon vinaigrette.

Classic Caesar Salad

Hearts of romaine, grated parmesan cheese, and seasoned croutons, all tossed in a delicious caesar dressing.

Prices are quoted per person (pp)



LUNCH SELECTIONS | BUFFETS

ONE HOUR SERVICE | 20 PERSON MINIMUM

BAKED POTATO BAR | \$14.50

Start with a fresh one pound baked potato, and top it with your choice of cheese sauce, bacon bits, chives, jalapenos, steamed broccoli, sour cream and butter. (Gluten Free / Vegetarian)

Add a House Green or Caesar Salad. | \$4.25

Spice it up, and add chili, diced onions, and shredded cheese. | \$5.00

DELI EXPRESS | \$22.95

Your choice of pastrami, roast beef, turkey, or ham on a flavorful hoagie or deli sliced bread, topped with pepper jack, swiss, provolone, or cheddar, served with your choice of toppings and comes with either soup or chips.

Sandwich Toppings: Lettuce, Onions, Tomatoes, Mayonnaise, Dijon Mustard, Pickle Spears, Jalapenos, Cucumbers, Spinach, Avocado Spread.

Add a House Green or Caesar Salad. | \$4.25

TACO BAR | \$18.00

Flour tortillas and crispy corn tostadas accompanied by everything you'll need to fill and feast. Enjoy our selection of spiced black beans, seasoned beef and chicken, spanish and lime rice, and all the traditional fillings that make a good taco.

Prices are quoted per person (pp)

LUNCH SELECTIONS | BUFFETS CONT.

ONE HOUR SERVICE | 20 PERSON MINIMUM

BARBECUE BUFFET | \$28.00

Hearty smoked brisket, and kalua pork, served alongside coleslaw, strawberry watermelon caprese salad, baked beans, and Beecher's mac and cheese.

BURGER BAR | \$16.00

Freshly made angus burgers topped with your choice of cheese and condiments, and served with all the trimmings. *We can also provide a veggie burger and gluten free bun.*

Add Bacon | \$3.00

Add Chips | \$3.00

Add Salad | \$4.25

Add Chili | \$3.00

Add Mushrooms | \$2.00

PIZZA FOR THE CROWD* | \$32.00

Enjoy one of our delicious house made pizzas made piping hot straight from our ovens. Each pizza feeds anywhere from 3 to 5 people, depending on your appetite!

Choose from any of these pizzas:

3 Cheese

Supreme

Meat Monster

Margherita

Chicken Out

Pepperoni

Hawaiian

Add a House Green or Caesar Salad. | \$4.25

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

Prices are quoted per person (pp)



LUNCH SELECTIONS | BUFFETS CONT.

ONE HOUR SERVICE | 20 PERSON MINIMUM

PASTA PARTY | \$20.00

Enjoy one of these pastas, choosing your favorite pasta, sauce, and meats, served with a side of garlic bread.

Pasta

Penne, Fettuccine, Spaghetti, Gluten Free Penne, Gluten Free Fettuccine

Sauces

Alfredo, Marinara, Basil Pesto, Mushroom and Garlic Cream

Meats

Sausage, Meatballs, Grilled Chicken

Add a House Green or Caesar Salad. | \$4.25

PLATTERS

ONE HOUR SERVICE | 20 PERSON MINIMUM

PLATTERS | SERVES 25

Cheese Display | \$95.00

Cheese display with international cheeses and crackers.

Fruit Display | \$135.00

Assorted seasonal fruits crafted into a lovely display.

Veggie Platters | \$80.00

Assorted seasonal vegetables, complete with dipping sauces.

Antipasti | \$135.00

Italian meats and cheeses adorned with marinated vegetables, olives, peppers and crostini's.

Tea Sandwiches | \$75.00

Bite sized sandwiches, made with a variety of meats and cheeses.

Mini Shrimp Cocktail | \$90.00

Mini shrimp served with a cocktail sauce.

PNW Smoked Salmon | Market Price

Smoked salmon from the Pacific Northwest, served with toasted bagels with a cream cheese spread.



HORS D'OUVRES | DESSERTS

ONE HOUR SERVICE | 20 PERSON MINIMUM

HORS D'OUVRES

Chicken Wings | \$22.50 per dozen

A helping of wings served with carrot and celery slices and sauces for dipping.

Prawns and Cocktail Sauce | \$40.00 per dozen

Chilled prawns served with our house made cocktail sauce.

Chicken Satay Skewers | \$27.00 per dozen

Satay chicken skewers grilled and served with assorted dipping sauces.

Beef Sliders | \$34.00 per dozen

Classic beef sliders, served with all the trimmings.

DESSERT

Cheesecake | \$10.50

Cheesecake topped with a fresh berry compote.

Chocolate Cake | \$12.00

Chocolate cake with strawberries and caramel sauce.

Apple Pie | \$7.00 à la mode | add \$1.50

A slice of apple pie, topped with caramel sauce and a helping of whip cream. A la mode for an extra tasty and cold treat.

Ice Cream Bar | \$8.50

Vanilla, chocolate, and strawberry ice cream, served with chocolate sauce, caramel sauce, peanuts, and bananas.



Prices listed are per person (pp)

BEVERAGES

BEVERAGE CHOICES

Hot Cocoa	\$35.00 per urn	Apple Cider	\$35.00 per urn
Hot Tea	\$20.00 per urn	Coffee Service	\$45.00 per urn
Minute Maid Juices	\$5.50	Variety Coca Cola	\$4.00
Powerade	\$4.50	Red Bull / Energy Drinks	\$5.50

Prices listed above are per bottle unless otherwise noted.

BEER

We offer a wide variety of seasonal micro brewed and domestic beers. Please ask for our current selections with your group sales representative. *Special requests can be met but must be given 10 days' notice.*

Domestic Bottled Beer	\$5.50	Domestic Keg (120 – 140 glasses)	\$600.00
Microbrew Bottled Beer	\$6.50	Premium Keg (120 – 140 glasses)	\$700.00

Prices listed above are per bottle.

Prices listed above are per keg.

SPIRITS

Call Bar	Prices vary, avg. \$7.00
Premium Bar / Cordials / Top Shelf	Prices vary

WINE

Contact your group sales representative about current wine selections.

A bartender is required for all alcoholic beverage services.

Bartender Fee is **\$40.00 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.

BEVERAGES | BANQUET BAR

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.

BAR OPTION 1 | CASH BAR

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	Bourbon	Gin	Wine
Whiskey	Rum	Liqueurs	
Scotch	Tequila	Beer	



BAR OPTION 2 | 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.