



**GRAND LAKE LODGE**



**Events Menu**



## COLORADO'S FAVORITE FRONT PORCH

A Classic Colorado Summer Mountain Lodge offering a variety of rustic cabins located in the pines beyond the Main Lodge, now with many fantastic views. The property is surrounded on three sides by Rocky Mountain National Park and perched on a hillside above Grand Lake Village, Grand Lake, and Shadow Mountain Reservoir. It's a view you will never forget from our front porch swings!

Whether you are planning a fairy tale wedding, a family reunion, or a full day corporate meeting, the Catering Department of Grand Lake Lodge will listen to all of your needs and lead you through every step to assure a successful event.

Call us today at 855-585-0004  
to start planning your event.



# HORS D'OEUVRES

## CHILLED HORS D'OEUVRES

All prices per 50 pieces

<b>Deviled Eggs</b>	_____	\$80
<i>Our own special recipe with assorted garnish</i>		
<b>Chocolate Covered Strawberries</b>	_____	\$90
<i>Extra large strawberries covered in dark chocolate</i>		
<b>Shrimp Cocktail</b>	_____	\$135
<i>Jumbo shrimp cocktail served with tangy cocktail sauce</i>		
<b>Silver Dollar Sandwiches</b>	_____	\$100
<i>Roast beef, turkey and ham mini sandwiches on wheat and white rolls</i>		
<b>Chicken Pin Wheels</b>	_____	\$80
<i>Spicy chicken spread rolled in flatbread, with fresh tomato salsa</i>		
<b>Chicken Salad Crostini</b>	_____	\$100
<i>Our own chicken salad recipe with fruit garnish</i>		
<b>Tender Beef Crostini</b>	_____	\$135
<i>Sliced beef tenderloin with green onions and horseradish cream</i>		
<b>Prosciutto &amp; Cream Cheese</b>	_____	\$90
<i>Shaved prosciutto ham with herb cream cheese</i>		
<b>Salmon Canapes</b>	_____	\$135
<i>Cocktail bread with smoked salmon, cream cheese and chives</i>		

## HOT HORS D'OEUVRES

All prices per 50 pieces

<b>Angus Meatballs</b>	_____	\$80
<i>With stroganoff sauce and mini buns</i>		
<b>Buffalo Meatballs</b>	_____	\$100
<i>Prepared fresh with chipotle cowboy gravy</i>		
<b>Stuffed Mushroom Caps</b>	_____	\$90
<i>Crab stuffed or sausage and spinach stuffed</i>		
<b>Coconut Shrimp</b>	_____	\$160
<i>Served with zesty orange, sweet coconut and teriyaki sauces</i>		
<b>Buffalo Sliders</b>	_____	\$120
<i>Mini buffalo sliders with horseradish chive jack cheese and caramelized red onion</i>		
<b>Bacon Bruschetta Flatbread</b>	_____	\$120
<i>Maple bacon, fresh basil, tomato and mozzarella flatbread</i>		
<b>Spanakopita</b>	_____	\$130
<i>Phyllo triangles with spinach and feta cheese with dill hollandaise</i>		
<b>Bacon Wrapped Scallops</b>	_____	\$160
<i>Sea scallops, bacon wrapped with an orange horseradish glaze</i>		
<b>Crab Cakes</b>	_____	\$160
<i>Mini crab cakes with south western remoulade</i>		
<b>Beef Satay</b>	_____	\$140
<i>Broiled marinated beef skewers with spicy peanut sauce</i>		
<b>Chicken Satay</b>	_____	\$120
<i>Broiled marinated chicken skewers with Oriental sauce</i>		

# BARBEQUE BUFFETS

Prices are per person and served buffet style

## COLORADO BBQ

Angus Grilled Hamburgers  
Hot Dogs and Bratwursts with Sauerkraut  
with condiments and Fresh Buns  
Mac & Cheese  
Potato Salad and Baked Beans  
Sliced Fresh Fruit  
Fudge Brownies  
**\$20 per person**



## LODGE CHICKEN & RIBS BBQ

Grilled Chicken Quarters with BBQ Sauce  
Lodge Rub Loin Back Pork Ribs with BBQ Sauce  
Potato Salad and Baked Beans  
Sliced Fresh Fruit and Dinner Rolls  
Fresh Fruit Cobbler  
**\$25 per person**

## ALL AMERICAN BBQ

Garden Greens Salad with Dressings  
Coleslaw and Baked Beans  
Corn on the Cob and Red Bliss Potatoes  
Grilled Chicken Quarters with BBQ Sauce  
Roast Pork Loin with Cremini Mushroom Marsala Sauce  
Warm Apple Crisp a la Mode  
**\$28 per person**

## STEAK OUT BBQ

Garden Greens Salad with Dressings  
Tomatoes with Fresh Mozzarella, Fresh Basil & Balsamic Glaze  
Cheddar & Sour Cream Au Gratin Potatoes  
Baked Beans and Corn on the Cob  
Certified Black Angus 12 oz Ribeye Steak  
(one steak per person, prepared medium)  
Warm Apple Crisp a la Mode  
**\$34 per person**

## PETIT SIRLOIN & SHRIMP GRILL OUT

Garden Greens Salad with Dressings  
Tomatoes with Fresh Mozzarella, Fresh Basil & Balsamic Glaze  
Cheddar & Sour Cream Au Gratin Potatoes  
Baked Beans and Corn on the Cob  
Choice 6 oz Grilled Top Sirloin Steaks  
Garlic & Herb Grilled Shrimp Skewers  
Warm Apple Crisp a la Mode  
**\$36 per person**

### Selection of Pies

are available for additional \$3 per person

# BUFFET SELECTION

Buffet selections include bread and butter, coffee, iced tea.

## SALAD SELECTIONS

(Please select three from the following)

- Lodge Garden Salad with Dressing
- August Salad
- Mediterranean Pasta Salad
- Gourmet Pasta Salad
- Tomatoes with Fresh Mozzarella,  
Basil and Balsamic Vinaigrette
- Asparagus Spears with a Walnut Vinaigrette
- Watermelon Display with Fresh Fruit
- Chilled Grilled Summer Vegetables  
with Balsamic Vinaigrette
- Spinach Salad with Berries,  
Candied Walnuts and Dressing
- Caesar Salad

## STARCH SELECTIONS

(Please select one from the following)

- Garlic Mashed Potatoes
- Cheddar & Sour Cream Au Gratin
- Gourmet Rice Blend
- Red Bliss Potatoes

## VEGETABLE SELECTIONS

(Please select one from the following)

- Prince Edward Blend
- Asparagus with Hollandaise Sauce
- Sweet Orange-Butter Glazed Carrots
- Green Bean Almandine
- Mixed Vegetable with Herb Butter

## ENTREES

(Please select two from the following)

### Grilled Salmon

*with Fresh Tomato Tapenade*

### Roasted Chicken

*with a Provolone Artichoke  
and Tomato Sauce*

### Grilled Chicken Breast

*with Mushroom Marsala Wine Sauce*

### Carved Roast Turkey

*with Fresh Sage Pan Gravy and Stuffing*

### Carved Baked Ham

*with Apple Cider Reduction  
with Dried Cherries*

### Roast Pork Loin

*with Port Wine and Raspberry Sauce*

*Add...\$2.00 per person*

### Slow Roasted Prime Rib

*with Horseradish Sauce and Au Jus*

### Herb Encrusted Walleye

*with Lemon Butter Sauce*

### Beef Tenderloin Medallions

*with Mushroom Regout*

**\$38.00 Per Person**

*Select a third entrée for an  
additional \$5.00 per person*

All prices subject to a 19% taxable service charge and applicable state and local sales taxes. Prices are subject to change. 1/2011



# BEVERAGES

All prices are per person, sales tax & gratuity not included

## HOST BAR

Call Brands _____	\$4.75
Premium Brands _____	\$5.75
Cordials _____	\$6.00
Domestic Beer _____	\$3.75
Import / Micro _____	\$5.25
Nonalcoholic Beer _____	\$3.75
House Wines _____	\$4.75
Signature Wines _____	\$6.00
Soft Drinks & Mineral Water ___	\$2.50

## CASH BAR

Call Brands _____	\$5.00
Premium Brands _____	\$5.50
Cordials _____	\$6.50
Domestic Beer _____	\$4.00
Import / Micro _____	\$5.75
Nonalcoholic Beer _____	\$4.00
House Wines _____	\$5.25
Signature Wines _____	\$6.50
Soft Drinks & Mineral Water ___	\$2.75

## CALL BRANDS

Jim Beam Bourbon, Beefeater Gin, Bacardi Light Rum, Cuervo Gold Tequila, Christian Brothers Brandy

## PREMIUM BRANDS

Johnny Walker Red, Johnny Walker Black, Crown Royal Blended, Canadian Club Blended Whiskey, Chivas Regal, Dewars Scotch, Absolut Vodka, Tangueray Gin, 1800 Gold Tequila, Captain Morgan Rum

## BEVERAGE PACKAGES

*All beverage packages include: sodas, iced tea, lemonade and coffee.*

### Beer & Wine Package

Includes domestic, handcrafted and import beer,  
wine selection of four pre-selected house wines:  
Merlot, Pinot Noir, Cabernet Sauvignon,  
Chardonnay, Sauvignon Blanc and White Zinfandel.  
2 Hours ~ \$22.00                      4 Hours ~ \$34.00

### Rocky Mountain Bar Package

Includes premium liquors of vodka, rum, gin,  
tequila, scotch and blended bourbon.  
Domestic, handcrafted and import beer,  
wine selection of four pre-selected house wines:  
Merlot, Pinot Noir, Cabernet Sauvignon,  
Chardonnay, Sauvignon Blanc and White Zinfandel.  
2 Hours ~ \$25.00                      4 Hours ~ \$37.00

## CHAMPAGNE TOASTS

\$4.00 per person

### Non-Alcoholic Package

Sodas, Keg Root Beer, Iced-Tea, Lemonade and Coffee.