



Menu Samples

for

UNIQUE MEETINGS & SPECIAL EVENTS



MORNING BREAKS

CONTINENTAL BREAKFAST

THE HIGH PEAKS

Fresh Squeezed Assorted Juices
Danish, Croissants, Muffins
Bagels and Cream Cheese
Sliced Fresh Fruit
Organic Allegro Regular and Decaf Coffee
Hot Tea

MORNING BREAKS

High Peaks Resort Coffee and Tea Collection

Assorted Soft Drinks (Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale)

Assorted Flavored Teas

BOTTLED WATERS - STILL

High Peaks Resort Signature Bottled Water

Dasani Water

Evian Water (250 ml)

Fuji Water (500 ml)

Voss Water (375 ml)

BOTTLED WATERS - SPARKLING

Saratoga (8 oz)

Perrier (6.5 oz)

Club Soda (10 oz)

Tonic Water (10 oz)

MORNING BREAKS

A La Carte

FROM THE BAKERY
Selection of House Baked Pastries

Hot from the oven Croissants

Selection of House Baked Muffins & Breads

House Baked Warm Biscuits

Selection of Bagels with Assorted Cream Cheeses

HEALTH NUT
Sliced Fresh Fruit & Seasonal Berries

Selection of Cold Cereals with 2%, Skim, & Whole Milks

Seasonal Whole Fruit

Selection of Breakfast Bars

Selection of Individual Yogurts

BREAKFAST SANDWICH SELECTION

Assorted Breakfast Sandwiches
(CHOICE OF 2)
English Muffin with Canadian Bacon, American Cheese & Fried Egg
Biscuit with Scrambled Eggs, Sausage Patty & Jack Cheese
Croissant with Hickory Smoked Ham, Cheddar Cheese & Scrambled Eggs

Action Station

Omelet Station
Smoked ham, Hickory Smoked Bacon, Country Link Sausage, Mushrooms, Onions, Tomato, Green Chiles,
Bell Peppers, American, Swiss, or Cheddar Cheese

MORNING BREAKS

EXTREME COFFEE & TEA BREAK

Mini Biscotti

Selection of House Baked Fudge Brownies

Choose 3 flavors: Blondies, Cheesecake, Chocolate Peanut Butter, Toffee Bar, Macadamia Nut or Traditional

House Baked Cookies

Choose 3 flavors: Chocolate Chip, White Chocolate Chip Macadamia Nut, Crunchy Peanut Butter, Oatmeal, or M&M)

Organic Allegro Coffee and Tea Selections

ROASTED BEAN

Hot Oven Croissants with Fruit Marmalade, Jams, Honey Butter, & Almond Butter

Sliced Seasonal Fruits & Berries

Organic Allegro Coffee & Tea Selections

HEALTH NUT

Low fat Yogurt, Dried Fruit & Granola, Assorted Fresh Baked Breads, Sugar Free Angel Food Cake

Organic Allegro Coffee and Tea Selection, Assorted Soft Drinks, & Bottled Water

LUXURY EXPERIENCE

Assorted Flavored Syrups, Whipped Cream, Candied Orange peel & Cinnamon sticks, Biscotti, Chocolate Dipped Strawberries, Chocolate Stir Sticks

Organic Allegro Coffee and Tea Selection



AFTERNOON BREAKS

À La Carte

Sweet

House Baked Cookies

Select Two: Chocolate Chip, White Chocolate Chip, Macadamia Nut,
Crunchy Peanut Butter, Reeses Pieces, Double Dark Chocolate, Oatmeal

House Baked Fudge Brownies

Select Two: Blondie's, Cheesecake, Chocolate Peanut Butter, Toffee Bar,
Macadamia Nut, Traditional

Healthy Bars (Granola Bars, Fruit Bars, Rolls-ups)

Candy Bars

House Made Petit Fours

House Made Chocolate Truffles

Selection of Ice Cream Novelties & Frozen Fruit Bars

Cinnamon Pretzels with Warm Icing

Sliced Seasonal Fresh Fruit

Chocolate Dipped Strawberries

Fresh Baked Muffins

SAVORY

House Made Potato Chips with Assorted Dips

Fresh Baked Croissants

Mixed Fancy Nuts

House Made Granola Trail Mix

Warm Pretzels with Yellow Mustard & Cheese Sauce

Fresh Popcorn Station



PLATED BREAKFAST

ALL AMERICAN

FRESH SQUEEZED ORANGE JUICE
SCRAMBLES EGGS WITH 2 TOPPINGS: HAM, AMERICAN CHEESE
CHEDDAR CHEESE & MUSHROOMS, SWISS, SCALLIONS, GREEN PEPPERS
BREAKFAST POTATOES, CHOICE OF HICKORY BACON OR SAUSAGE PATTIES
TOASTED ENGLISH MUFFIN AND FRUIT GARNISH
HIGH PEAKS RESORT COFFEE AND TEA SELECTIONS

The Adirondack

FRESH SQUEEZED ORANGE JUICE
HIGH PEAK FRESH BREAD ASSORTMENT WITH PRESERVES & BUTTER,
BUTTERMILK BLUEBERRY PANCAKES WITH TRUE ADIRONDACK MAPLE SYRUP
CHOICE OF HICKORY BACON OR SAUSAGE PATTIES
HIGH PEAKS RESORT COFFEE AND TEA SELECTIONS

CAMPFIRE

FRESH SQUEEZED ORANGE JUICE
FARM FRESH SCRAMBLED EGGS, SCALLIONS & CHEDDAR CHEESE
GRILLED SIRLOIN, BREAKFAST POTATOES, BROILED TOMATOES
HIGH PEAKS FRESH BREAD ASSORTMENT
WITH PRESERVES & BUTTER
YOGURT PARFAIT
HIGH PEAKS RESORT COFFEE AND TEA SELECTIONS

BREAKFAST SANDWICH

FRESH SQUEEZED ORANGE JUICE
CROISSANT, HICKORY SMOKED HAM, CHEDDAR CHEESE, SCRAMBLED EGG
OR
ENGLISH MUFFIN, FRIED EGG, HICKORY SMOKED BACON, AMERICAN CHEESE
BREAKFAST POTATOES
HIGH PEAKS RESORT COFFEE AND TEA SELECTIONS



BUFFET BREAKFAST

SUNRISE BUFFET

SELECTION OF ORANGE, GRAPEFRUIT & CRANBERRY JUICES
SLICED FRESH FRUIT & BERRY PLATTER
BASKET OF HOUSE BAKED PASTRIES, CROISSANTS,
FRUIT MUFFINS & SLICED NUT BREADS
OATMEAL SERVED WITH MILK & BROWN SUGAR
ASSORTED BAGELS WITH CREAM CHEESE
SCRAMBLED EGGS, TOPPINGS TO INCLUDE:
CHEDDAR CHEESE, GREEN PEPPERS, SCALLIONS, DICED TOMATOES, SALSA
HICKORY BACON, SAUSAGE PATTIES, COUNTRY POTATOES
HIGH PEAKS RESORT COFFEE AND TEA SELECTIONS

HIGH PEAKS BUFFET

SELECTION OF ORANGE, GRAPEFRUIT & CRANBERRY JUICES
SLICED FRESH FRUIT & BERRY PLATTER
BASKET OF HOUSE BAKED PASTRIES, CROISSANTS, FRUIT MUFFINS & SLICED NUT BREADS,
BAGELS & CREAM CHEESE
ASSORTED COLD CEREALS WITH MILK
OATMEAL WITH BROWN SUGAR
HICKORY BACON & SAUSAGE PATTIES
COUNTRY POTATOES
HOT BISCUITS WITH COUNTRY GRAVY
WAFFLES WITH MAPLE SYRUP
CHEF ATTENDED: EGGS & OMELETS
HIGH PEAKS RESORT COFFEE AND TEA SELECTIONS

ACCOMPANIMENTS

CANADIAN BACON OR HAM STEAK
EGGS BENEDICT
SMOKED SALMON, CHOPPED ONIONS, EGGS, CAPERS, BAGELS WITH CREAM CHEESE
SCRAMBLED EGGBEATERS



PLATED LUNCHEONS

THESE LUNCHEON SELECTIONS ARE DESIGNED TO BE SERVED IN THE MEETING ROOM WHEN “THE QUICK LUNCH” IS OF THE ESSENCE. ALL LUNCHEONS INCLUDE A CUP OF SOUP DU JOUR, ICE TEA AND WATER, DESSERT, ORGANIC ALLEGRO COFFEE AND TEA SELECTIONS.

The following lunch selections are recommended for groups of 15 or less.

Adirondack Deli

Corned Beef, Turkey & Pastrami with Swiss Cheese, Tomato & Pickle
Deli Rye & Condiments
High Peaks Potato Chips

Adirondack Chicken Breast

Jack Cheese, Avocado & Tomato Red Onion,
Kaiser Roll, High Peaks Potato Chips

Croissant Sandwich

Roast Beef & Cheddar **OR** Baked Ham & Swiss on a Croissant Lettuce, Tomato, Pickle
Signature Pasta Salad
High Peaks Potato Chips

Caesar Salad

Add Chicken
Add Shrimp
SERVED AS A SALAD OR WRAP

Greek Vegetable Sandwich

Grilled Eggplant, Cucumber, tomatoes,
Roasted Yellow Peppers, Dilled Feta Cheese,
Olive Bread, High Peaks Potato Chips

Cobb Salad

Baby Greens topped with Smoked Turkey, bacon, hard cooked eggs, bleu cheese, and garden vegetables.

WRAPS

SMOKED TURKEY WITH SWEET ONION, ROMAINE LETTUCE, ROMA TOMATO & AÏOLI
PEPPER WRAP WITH FARFALLE PASTA SALAD

OR

FIRE GRILLED ITALIAN VEGETABLES WITH FRESH BUFFALO MOZZARELLA, KALAMATA OLIVES
HUMMUS IN A WHOLE WHEAT WRAP WITH FARFALLE PASTA SALAD

DESSERT - CHEF'S SPECIALTY DESSERT

PLATED LUNCHEONS

ALL LUNCHEON SELECTIONS INCLUDE YOUR CHOICE OF
SOUP OF THE DAY EN CROÛTE,
FRESH SEASONAL VEGETABLES, RICE, OR SIGNATURE PASTA SALAD
HOUSE BAKED ROLLS WITH BUTTER & DESSERT
HIGH PEAKS RESORT ICE TEA, COFFEE AND TEA SELECTIONS

ENRICHMENTS

TOMATO BASIL BISQUE
SERVED EN CROÛTE

SEAFOOD CHOWDER WITH SHERRY
SERVED EN CROÛTE

CAESAR SALAD
WITH SHRIMP
HERB CROUTONS AND TRADITIONAL DRESSING

BABY SPINACH & ORANGE SALAD
SPINACH & ORANGE SEGMENTS TOPPED WITH TOASTED PECANS & SERVED WITH SESAME
DRESSING

LUMP CRAB MEAT COCKTAIL
SAFFRON AÏOLI

TOMATO & FRESH MOZZARELLA NAPOLEON
AGED BALSAMIC, EXTRA VIRGIN OLIVE OIL

PLATED LUNCHEON DESSERTS

APPLE STRUDEL
VANILLA-CINNAMON ANGLAISE

SEASONAL CHEESECAKE

CHOCOLATE MOUSSE CUP
RASPBERRY COULIS, FRESH BERRIES

WARM BREAD PUDDING
TAHITIAN VANILLA SAUCE, CARAMEL SAUCE

KEYLIME PIE

THREE NUT TART
CHOCOLATE AND CARAMEL SAUCE

AUTHENTIC KEY LIME TARTLET
BLACKBERRY COULIS

TRIPPLE CHOCOLATE LAYER CAKE
RASPBERRY SAUCE, CHOCOLATE SAUCE

PLATED LUNCHEONS

ENTREES

ALL LUNCHEON SELECTIONS INCLUDE YOUR CHOICE OF
SOUP OF THE DAY EN CROÛTE,
FRESH SEASONAL VEGETABLES, RICE, OR SIGNATURE PASTA SALAD
HOUSE BAKED ROLLS WITH BUTTER & DESSERT
HIGH PEAKS RESORT ICE TEA, COFFEE AND TEA SELECTIONS

STOUT MARINATED LONDON BROIL
MUSHROOM SAUCE &
VIDALIA ONION RINGS

PENNE PASTA
ROASTED VEGETABLES
POMODORO PURÉE

ROAST SIRLOIN OF BEEF
RICH BORDELAISE SAUCE

PORTOBELLO RAVIOLI
ROASTED ZUCCHINI, OVEN DRIED TOMATO
& TRUFFLE BÈCHAMEL

GRILLED MAHI MAHI
ACCOMPANIED BY A SWEET BASIL-CITRUS
SAUCE

KING CRAB RAVIOLI
MEYER LEMON BUTTER SAUCE

HERB CRUSTED CHICKEN BREAST
CARAMELIZED SHALLOT & MADEIRA DEMI
GLACE

SEARED TASMANIAN SALMON
GRAIN POMMERY CREAM

GRILLED BREAST OF CHICKEN
RED PEPPER PURÉE

GRILLED NEW YORK STEAK AND BUTTER
POACHED MAINE LOBSTER TAIL
MERLOT REDUCTION, DRAWN BUTTER

CHICKEN FLORENTINE
SAUTÉED BONELESS BREAST WITH BABY
SPINACH, GRUYERE & VELOUTE SAUCE

HERB ROASTED BREAST OF CHICKEN &
CRAB CAKE
CARAMELIZED SHALLOT JUS & GRILLED
PINEAPPLE CHAYOTE SALSA

ATLANTIC SALMON
GRILLED WITH A FRESH DILL SAUCE

BUFFET LUNCHEONS

SIXTEEN PEAKS

SOUP DU JOUR

BOAR'S HEAD HAM, SMOKED TURKEY PASTRAMI & GENOA SALAMI,
CORNED BEEF, ROAST BEEF
PEPPER JACK & CHEDDAR CHEESES
CHEF'S CHOICE OF THREE DELICATESSEN SALADS
WHOLE GRAIN BREADS, CROISSANTS
& CONDIMENTS, CHEF'S CHOICE DESSERT
HIGH PEAKS RESORT COFFEE AND TEA SELECTIONS

MIRROR LAKE SANDWICH LUNCH

ASIAN CHICKEN SALAD WITH SHREDDED CABBAGE
(VEGETABLE JULIENNE, CANDIED CASHEWS & CREAMY SESAME DRESSING)
ITALIAN ANTIPASTO SALAD WITH GRILLED VEGETABLES
SLICED SEASONAL FRESH FRUIT

NY STEAK SANDWICH, SWISS CHEESE, GRILLED ONION, BASIL AÏOLI, CIABATTA
BBQ PULLED CHICKEN SANDWICH WITH CARAMELIZED ONIONS
ON A WHOLE WHEAT BUN
FRESH ROASTED TURKEY, BASIL AÏOLI, MAYONNAISE, LETTUCE, BEEF STEAK TOMATO ON FRESH
RYE
FOUR MUSTARDS & MAYONNAISE

CHEF'S SPECIALTY DESSERT

HIGH PEAKS RESORT COFFEE AND TEA SELECTIONS

PIZZETTA'S

MEAT SUPREME

MARINARA, GROUND BEEF, CANADIAN BACON & SMOKED BACON, SAUSAGE, PEPPERONI
GREEN OLIVES & MOZZARELLA CHEESE

MARGHERITE

GARLIC OLIVE OIL WITH ROMA TOMATOES &
MOZZARELLA CHEESE & BASIL

HIGH PEAKS RESORT ICE TEA, COFFEE AND TEA SELECTIONS

HOT LUNCHEON BUFFET PRICES ARE BASED ON A MINIMUM OF 30 GUESTS, AND ARE SERVED FOR NO MORE THAN 1½ HOURS. SHOULD YOUR MINIMUM GUEST GUARANTEE FALL BELOW THIS AMOUNT AN ADDITIONAL SERVICE FEE WILL APPLY.

BUFFET LUNCHEONS

SELECTION OF TWO ENTRÉES
SELECTION OF THREE ENTRÉES

GARDEN GREENS SALAD, RANCH & HERB VINAIGRETTE DRESSINGS

SELECT ENTRÉES:

PAN SEARED SALMON
LEMON CHIVE BEURRE BLANC

BEEF TENDERLOIN STIR FRY
ORIENTAL VEGETABLES, JASMINE RICE, GINGER SOY SAUCE

ROASTED PORK LOIN
SUN-DRIED CHERRY DEMI GLACE

PENNE PASTA
ROASTED VEGETABLES & POMODORO PURÉE

GRILLED CHICKEN BREAST MARINATED IN LIME & CILANTRO
ROASTED RED PEPPER COULIS

HERB CRUSTED CHICKEN
CARAMELIZED SHALLOT & MARSALA SAUCE

GRILLED SEA BASS
KALAMANSI BÉCHAMEL

PORTOBELLO RAVIOLI
ROASTED ZUCCHINI, OVEN DRIED TOMATO & TRUFFLE BÈCHAMEL

CHICKEN BREAST FILLED WITH BRIOCHE SAGE DRESSING
CRANBERRY JUS LIE

INCLUDES:
FRESH SEASONAL VEGETABLES
CHEF'S CHOICE OF POTATO, RICE OR PASTA
HIGH PEAKS RESORT ROLLS WITH BUTTER
CHEF'S SPECIALTY DESSERT
HIGH PEAKS RESORT COFFEE AND TEA SELECTIONS

LUNCHEON BUFFET PRICES ARE BASED ON A MINIMUM OF 30 GUESTS, AND ARE SERVED FOR NO MORE THAN 1½ HOURS.
SHOULD YOUR MINIMUM GUEST GUARANTEE FALL BELOW THIS AMOUNT AN ADDITIONAL SERVICE FEE WILL APPLY.

BOXED LUNCHEONS

INCLUDED IN ALL BOXES: POTATO CHIPS, WHOLE FRESH FRUIT, BOTTLED WATER

INDIVIDUAL BON BELL® CHEESE & SPECIALTY CRACKERS

SANDWICHES

(SELECT ONE)

CHILLED, MARINATED & GRILLED CHICKEN BREAST
ON A BAGUETTE WITH PROVOLONE, LETTUCE & TOMATO

CHICKEN SALAD
LETTUCE AND TOMATO ON BUTTERY CROISSANT

FRESHLY GRILLED VEGETABLES
BASIL PESTO ON HERB FOCACCIA

SLICED SIRLOIN OF BEEF
TILLAMOOK® CHEDDAR CHEESE, LETTUCE & TOMATO ON A WHOLE WHEAT KAISER ROLL

SLICED TURKEY BREAST
HAVARTI, LETTUCE & TOMATO ON A WHOLE WHEAT BUN

HONEY GLAZED HAM
EMMENTHALER CHEESE, LETTUCE & TOMATO ON DELI RYE

TUNA SALAD
WITH CAPER, ONION & EGG ON CIABATA BREAD

SALADS

(SELECT ONE)

CONFETTI COLESLAW
TORTELLINI PASTA SALAD
RED BLISS POTATO & GREEN ONION SALAD
MARINATED TOMATO, CUCUMBER & RED ONION SALAD

DESSERT

(SELECT ONE)

WHITE CHOCOLATE CHIP MACADAMIA NUT COOKIE
PEANUT BUTTER & REESES PIECES® COOKIE
DOUBLE DARK CHOCOLATE COOKIE
DOUBLE FUDGE BROWNIE
CANDY OR HEALTHY BARS

AN ADDITIONAL CHARGE IF BOX LUNCHEONS ARE CONSUMED ON PREMISE.

THEMED EVENTS

“INTERNATIONAL AFFAIR”

ITALY

ANTIPASTO DISPLAY
GRILLED & MARINATED VEGETABLES
ASSORTED OLIVES, SLICED ITALIAN CHEESES
PROSCUITTO HAM, GENOA SALAMI & MORTADELLA
BEEF, PORK MEATBALLS
ITALIAN SAUSAGE & PEPPERS
CHEESE TORTELLINI WITH TOMATO-BASIL SAUCE
ASSORTED FLAT BREADS & BREAD STICKS

CHINA

VEGETABLE EGG ROLLS SERVED WITH SPICY MUSTARD & SOY-GINGER DIPPING SAUCE
CHICKEN STIR FRY
ORIENTAL VEGETABLES, BONELESS CHICKEN
BREAST WITH A SWEET CHILI SAUCE
CHINESE BARBECUED SPARE RIBS WITH A SWEET & TANGY GLAZE
RUMAKIMARINATED CHICKEN LIVERS & WATER CHESTNUTS
WRAPPED WITH BACON
FORTUNE COOKIES

MEXICO “BUILD”

MAKE YOUR OWN TACOS;
SEASONED BEEF, CRISP TACO SHELLS, FLOUR TORTILLAS, CHOPPED TOMATO & ONIONS, JALAPEÑO
PEPPERS, CHEDDAR CHEESE & SHREDDED LETTUCE
CHICKEN QUESADILLAS
FLOUR TORTILLAS FILLED WITH GRILLED CHICKEN, ONIONS, PEPPERS & MONTERREY JACK CHEESE,
TORTILLA CHIPS WITH SALSA & GUACAMOLE
MEXICAN RICE

DESSERT

CHOCOLATE RUM BALLS
ELEPHANT EARS
BAVARIAN CRÈME HORNS

PECAN CRESCENTS
PRALINE CHOCOLATE CUPS
CHOCOLATE TRUFFLES

THEMED RECEPTION PRICES ARE BASED ON A MINIMUM OF 50 GUESTS & ARE SERVED FOR TWO HOUR
SHOULD YOUR MINIMUM GUEST GUARANTEE FALL BELOW THIS AMOUNT ADDITIONAL SERVICE FEES WILL APPLY.

ACTION STATIONS

HORS D' OEUVRES DISPLAY STATIONS

A MINIMUM OF TWO "ENTRÉE STATIONS" MUST BE PURCHASED
STATIONS WILL BE AVAILABLE FOR A MAXIMUM OF TWO HOURS

PASTA STATION

(SELECT TWO OF THE FOLLOWING)

RADIATORE WITH BLACK OLIVES, GARLIC, BASIL & TOMATOES
WILD MUSHROOM RAVIOLI WITH ASPARAGUS & TRUFFLE CREAM SAUCE
PENNE WITH ARTICHOKES, OVEN DRIED TOMATO, LEMON ZEST
PARSLEY & EXTRA VIRGIN OLIVE OIL
CHEESE TORTELLINI WITH BABY SPINACH & PARMESAN CHEESE
CHARDONNAY CREAM SAUCE
ADD SHRIMP/ADD LOBSTER

SUSHI STATION

ASSORTED SUSHI ROLLS TO INCLUDE:

CALIFORNIA, SPICY TUNA, VEGETARIAN, SALMON CUCUMBER & SPIDER ROLL
SERVED WITH WASABI & PICKLED GINGER
(MINIMUM OF 100 PIECES MUST BE ORDERED)

ASSORTED NIGIRI SUSHI TO INCLUDE

AHI TUNA, SALMON, HAWAIIAN ONO, YELLOW TAIL, SHRIMP & BARBEQUED EEL
SERVED WITH WASABI & PICKLED GINGER
(MINIMUM OF 100 PIECES MUST BE ORDERED)

MACARONI & CHEESE STATION

MACARONI NOODLES SAUTÉED TO ORDER

WITH YOUR CHOICE OF TILLAMOOK CHEDDAR OR GRUYERE

ASSORTED TOPPINGS

GRILLED CHICKEN, BACON, DICED HAM, PEAS, ROASTED TOMATOES

GREEN ONIONS, MUSHROOMS AND CORN

ATTENDANT FEE - (REQUIRED)

ADD LOBSTER

ACTION STATIONS (continues)

CAESAR SALAD

TENDER HEARTS OF ROMAINE, HOUSE MADE DRESSING, FOCACCIA CROUTONS,
BLACK PEPPER & PARMESAN CHEESE
ADD FIRE GRILLED MARINATED CHICKEN BREAST OR SHRIMP

THAI LETTUCE WRAP STATION

PLEASE SELECT ONE OF THE FOLLOWING:
LETTUCE WRAPS OF CHICKEN, BEEF OR PORK
SELECTION OF JULIENNE VEGETABLES
A TASTE OF ASIAN FLAVORINGS
SERVED IN AN INDIVIDUAL "WRAP" OF ICEBERG LETTUCE
SPICY GINGER SOY SAUCE
ONE ITEM
TWO ITEMS
THREE ITEMS

BLACK TIGER SHRIMP

EXTRA VIRGIN OLIVE OIL ITALIAN PARSLEY, EURERA LEMON & TOASTED GRAINS OF PARADISE

SATAY STATION

MARINATED SHRIMP, BEEF OR CHICKEN SATAYS ON BAMBOO SKEWERS
SERVED WITH SWEET ORANGE HABANERO, GINGER-SESAME & PEANUT SAUCES
SHRIMP
BEEF
CHICKEN

CHEF TO ATTEND – ADDITIONAL FEE

ACTION STATION PRICES ARE BASED ON A MINIMUM OF 45 GUESTS & ARE SERVED FOR TWO HOURS.
SHOULD YOUR MINIMUM GUEST GUARANTEE FALL BELOW THIS AMOUNT ADDITIONAL SERVICES WILL APPLY

ACTION STATIONS (continues)

HIGH PEAK CARVERY

(CHEF ATTENDANT)

MOLASSES CURED SMOKED HAM

TARRAGON MAYONNAISE, GOURMET MUSTARDS & MINI ROLLS

(SERVES 45 PEOPLE)

SLOW ROASTED STEAMSHIP OF BEEF

HORSERADISH CREAM, GOURMET MUSTARDS & MINI ROLLS

(SERVES 140 PEOPLE)

ROASTED TENDERLOIN OF BEEF IN A FRESH HERB CRUST

HORSERADISH CREAM, GOURMET MUSTARDS & MINI ROLLS

(SERVES 20 PEOPLE)

BONELESS WHOLE ROASTED TURKEY

CRANBERRY COMPOTE, PAN GRAVY & MINI ROLLS

(SERVES 40 PEOPLE)

MOLASSES CURED SMOKED HAM

TARRAGON MAYONNAISE, GOURMET MUSTARDS & MINI ROLLS

(SERVES 35 PEOPLE)

CHOOSE TWO OF THE FOLLOWING:

IDAHO RUSSET HORSERADISH WHIPPED POTATOES

CHIPOTLE WHIPPED SWEET POTATOES WITH CANDIED CASHEWS

PURPLE PERUVIAN TRUFFLE WHIPPED POTATOES & TOPPINGS

COLD RECEPTIONS

PASSED COLD HORS D'OEUVRES

SPICY TEQUILA LIME MARINATED SHRIMP CANAPÉS ON BRIOCHE

BRIE CHEESE & ORANGE MARMALADE ON FRENCH BAGUETTE

BRUSCETTA FRESH MOZZARELLA AND TAPENADE WITH TOMATO & BASIL PESTO

MACADAMIA CHEVRE & TANGERINE HONEY ON FOCACCIA

CURRY CHICKEN SALAD ON TOASTED BAQUETTE

CELERY STUFFED WITH BLUE CHEESE

(SERVES 50 PEOPLE)
Choice of 2 selections

TEA SANDWICHES CUCUMBER, WATERCRESS & SMOKED SALMON

SOUTHWEST SHRIMP CANAPES

SEARED LAMB LOIN WITH CORNICHON & GRAIN MUSTARD ON BRIOCHE

DUCK CONFIT WITH CABERNET POACHED PEAR & GORGONZOLA MOUSSE

CALIFORNIA ROLLS WITH WASABI & LIGHT SOY

VEGETARIAN RICE PAPER ROLL & PEANUT SAUCE

PROSCIUTTO DE PARMA WRAPPED MINI ASPARAGUS

SUN DRIED PEACH WITH BLUE CHEESE & TOASTED WALNUT

SESAME CRUSTED AHI WITH GRILLED PINEAPPLE SALSA, WASABI AIOLI

FOIE GRAS TOURCHON WITH MANDARIN MARMALADE, TOASTED BRIOCHE

(SERVES 50 PEOPLE)
Choice of 2 selections

COLD RECEPTIONS STATIONS

(SERVES 50 PEOPLE)

ARTISAN CHEESE DISPLAY
FRENCH BREAD, WAFERS & CRACKERS

PRESENTATION OF FRESH GARDEN VEGETABLES
CHOICE OF TWO DIPS
BLUE CHEESE, ONION DIP, RED PEPPER HUMMUS, BABA GHANOUSH, CUCUMBER MINT
YOGURT

TORTILLA CHIPS WITH SALSA AND GUACAMOLE

TUSCAN GRILLED & FIRE ROASTED VEGETABLES
PERFUMED OLIVE OIL & FRESH HERBS

BAKED BRIE WITH FRENCH BREAD
CRACKERS AND SEASONAL BERRIES

ANTIPASTO DISPLAY
ROASTED SWEET PEPPERS, BALSAMIC CIPOLLINI ONIONS, MARINATED ARTICHOKE HEARTS,
MUSHROOMS
OLIVES
PROVOLONE, FRESH MOZZARELLA, ROMA TOMATOES, SOPRESSATA, MORTADELLA,
PROSCIUTTO, CAPICOLA
GARLIC BREAD STICKS AND FOCACCIA BREADS

HOT RECEPTIONS

DISPLAYED HOT HORS D'OEUVRES

(SERVES 50 PEOPLE)

ASIAN VEGETABLE ROLL
FIVE SPICE PLUM SAUCE

CHICKEN EMPANADAS CILANTRO

MINI BEEF WELLINGTON

CHICKEN OR BEEF SATAY
PEANUT SAUCE

SCALLOPS WRAPPED IN BACON

THREE PEPPER BEEF SPRING ROLL
CHIPOTLE SOUR CREAM

MINI SMOKED CHICKEN QUESADILLA
AVOCADO LIME CREAM

CHICKEN TENDERS WITH SWEET
HONEY MUSTARD

COCONUT CRUSTED SHRIMP
WITH CHILE LIME THAI SPICE

DEEP FRIED ARTICHOKE

SMOKED SALMON AND BOURSIN
STUFFED PASTRY

STUFFED MUSHROOM CAPS WITH
MAYTAG BLUE CHEESE

PETITE CRAB CAKES
CAJUN RÉMOULADE

LUMP CRAB STUFFED MUSHROOMS
LEMON MAYONNAISE

LOBSTER IN PHYLLO
WITH TANGY REMOULADE

MINI CRAB QUESADILLA

THAI SHRIMP IN WONTON
CHILE LIME VINAIGRETTE

PLATED DINNERS

ALL DINNER SELECTIONS REQUIRE **A THREE-COURSE MINIMUM** AND ARE ACCOMPANIED BY FRESH SEASONAL VEGETABLES, POTATO, RISOTTO OR PASTA, FRESH ROLLS WITH BUTTER HIGH PEAKS RESORT COFFEE AND TEA SELECTIONS, ALL PLATED DINNERS INCLUDE DESSERT.

COLD APPETIZERS

VINE RIPE TOMATO & FRESH BUFFALO MOZZARELLA NAPOLEON
AVOCADO MANGO RELISH & CITRUS VINAIGRETTE

SHRIMP COCKTAIL
LEMON AND COCKTAIL SAUCE, MICRO CELERY & CHIVES

MUSHROOM STRUDEL
EXOTIC MUSHROOMS & GOAT CHEESE WRAPPED IN PHYLLO DOUGH SERVED WITH ROASTED RED PEPPER SAUCE

HOT APPETIZERS

WILD MUSHROOM RAVIOLI
SAUTÉED SPINACH, PEAR TOMATOES, WHITE TRUFFLE CREAM

PAN SEARED LUMP CRABMEAT COCKTAIL
LEMON CAPER AIOLI

SAUTÉED SHRIMP
SOFT GORGONZOLA POLENTA, CHIVE OIL & TOMATO BASIL RELISH

SOUPS

ALL SOUPS SERVED EN CROUTE

LOBSTER BISQUE

CREAMY TOMATO BISQUE
FRESH BASIL

VEGETABLE MINISTRONE

FOREST MUSHROOM BISQUE
EXOTIC MUSHROOMS BLENDED WITH CHICKEN
BROTH & LIGHT CREAM

ROASTED BUTTERNUT SQUASH & APPLE
FLAVORED WITH FRESH SAGE

PLATED DINNERS

SALADS

Classic Caesar Salad

Romaine Leaves Tossed with Caesar Dressing,
Parmesan Cheese & Croutons

Organic Mixed Garden Baby Lettuces

Roma Tomato
Goat Cheese & thyme Baguette
Herb Vinaigrette

The High Peaks Salad

Fresh Garden Greens Topped with Julienne Carrots,
Fire Roasted Peppers & Toasted Almonds
Garlic Fennel Dressing

Organic Baby Spinach & Arugula

Marinated Artichoke hearts, Kalamata Olives
Tomatoes & Garlic Crouton
Roasted Shallot Vinaigrette

Antipasto

Hard Salami, Capicola, Mortadella, Smoked Provolone,
Roasted Red Pepper, Grilled Onions
Sicilian Olives with Endive, Radicchio & Caesar Vinaigrette

PLATED DINNERS

ENTREES

ALL NATURAL FILET OF BEEF
WITH WILD MUSHROOM CAPS MARSALA GLACE

PAN SEARED ATLANTIC SALMON
ROASTED TOMATO GINGER VINAIGRETTE

RAINBOW TROUT
EXOTIC MUSHROOMS, SPINACH ROASTED
CORN CREAM

GARLIC BAKED SHRIMP
Jumbo Shrimp Stuffed with Roasted
Garlic Butter & topped with Lemon Chive Sauce

VEAL CHAMPIGNON
Veal Medallions Sautéed with Forest
Mushrooms, Cognac,
Glace D' Viande & Light Cream

Vermont Brie Stuffed Chicken
Boneless Breast Stuffed with Granny Smith
Apples, Brie Cheese & Broccoli
Served with a Velouté Sauce

GRILLED N. Y. STRIP STEAK
CHOICE OF MAYTAG BLUE CHEESE, MÂITRE
D'HÔTEL, BUTTER OR ROASTED CIPOLLINI &
WORCESTERSHIRE BUTTER OR
SHALLOT BOURBON DEMI GLACE
12 OZ CERTIFIED BLACK ANGUS
12 OZ PRIME

ROASTED LOIN OF PORK
BLACK CHERRY PORT WINE SAUCE

ORGANIC BREAST OF CHICKEN
MADRID STYLE
ROSEMARY MANCHEGO, SERRANO HAM, ROMESCO
SAUCE & TOASTED ALMONDS

PAN ROASTED SONOMA LIBERTY DUCK
BREAST
GRAND MARNIER LINGONBERRY NATURAL

FETA AND SPINACH STUFFED CHICKEN
ROAST GARLIC & RIPE TOMATO CHUTNEY

VEGETARIAN

ROASTED PORTOBELLO NAPOLEON
LAYERED WITH BABY SPINACH, FIRE ROASTED PEPPERS & SUMMER SQUASH
SERVED WITH COUSCOUS

POLENTA AND ROASTED VEGETABLES
SUN-DRIED TOMATO COULIS

BUTTERNUT SQUASH RAVIOLI
WILTED SPINACH, OVEN DRIED TOMATOES, PINE NUTS
SAGE CREAM

PLATED DINNERS

CHEF'S COMBINATION ENTREES

**HERB ROASTED BREAST OF ORGANIC CHICKEN &
SAUTÉED TIGER PRAWNS CRUSTACEAN SAUCE**

FILET & LUMP CRABMEAT

**FILET MIGNON WITH MUSHROOM BORDELAISE SAUCE
MARYLAND LUMP CRABMEAT & CAJUN RÉMOULADE SAUCE**

SEARED LIBERTY DUCK BREAST & FILET OF BEEF

GRAND MARNIER LINGONBERRY NATURAL

MARINATED GRILLED BREAST OF CHICKEN & LUMP BLUE CRABMEAT

RED PEPPER COULIS, CARROT OIL

FILET & LOBSTER

**FILET MIGNON WITH A RICH CABERNET SAUVIGNON SAUCE
BROILED COLD WATER LOBSTER TAIL & CHIVE BUTTER**

GRILLED ANGUS FILET & ROASTED MAHI MAHI

PEPPERCORN BRANDY SAUCE, BASIL BUTTER

PLATED DINNERS

DESSERTS

SEASONAL CHEESECAKE
SEASONAL FLAVOR & SAUCES

MAPLE WALNUT CHEESE CAKE
VANILLA, RASPBERRY & ORANGE SAUCES

CITRUS TORTE
RASPBERRY, MANGO COULIS

KAHLUA WALNUT ROLL
PASSION FRUIT COULIS, MACERATED BLACKBERRIES

TRIPLE CHOCOLATE CAKE
CARMELIZED CASHEW GLAZE, RASPBERRY & CARMEL SAUCE

BUFFET DINNER STARTERS

“THE ALGONQUIN”

SELECT **TWO** OF THE FOLLOWING:

IMPORTED CHEESES

ORANGE MARMALADE & BRIE IN PUFF PASTRY
VEGETABLE ASH GOAT CHEESE, MANCHEGO & ST. ANDRE TRIPLE CREAM
FRUIT COMPOTES, SYRUPS & FLATBREADS

ORGANIC BABY SPINACH & ARUGULA

MARINATED ARTICHOKE HEARTS TOMATOES & GARLIC CROUTON
ROASTED SHALLOT VINAIGRETTE

WATERCRESS SALAD WITH ROASTED PEARS

BLEU CHEESE & TOASTED PINE NUTS

ORGANIC WHEAT BERRY SALAD

WITH DRIED FRUITS

ENTREES

SELECT FROM OF THE FOLLOWING:

Herb Crusted Chicken

Forrest Mushrooms

Sautéed Venison Medallions

Port Wine Sauce & Green Peppercorns

Grilled Native Quail

Adirondack Maple-Soy Glaze

Pan Seared Salmon Filet

Roasted Corn & Pepper Relish

Penne Pasta

Fire Roasted Rock Shrimp Scampi, Chili Flakes,
Chopped Parsley,
Herb Roasted New Potatoes

Carved Tenderloin of Beef,

with Bordelaise Sauce

Cheese Tortellini with Spinach

Garlic & Parmesan Cheese

Fresh Seasonal Vegetables

Oven Roasted Red Skin Potatoes

A selection of High Peaks Rolls with Butter

An Assortment of Desserts, including whole cakes, pies, and cheesecakes

HIGH PEAKS RESORT Ice Tea, Coffee, and Tea selections

TWO ENTREES

THREE ENTREES

THE HIGH PEAKS RESORT LUXURY PASTRY AND DESSERT

TO INCLUDE MINIATURE PASTRIES, TARTS, MOUSSES, CHEESECAKES

OTHER SWEET CREATIONS

EXOTIC FRUIT & BERRIES

HIGH PEAKS RESORT COFFEE & TEA CO. SELECTIONS

PRICES BASED ON A MINIMUM OF 30 PEOPLE. THERE WILL BE A SURCHARGE FOR PARTIES LESS THAN 50.



BUFFET DINNERS

“THE ADIRONDACK”

Mushroom Bisque

Watercress Salad with Roasted Pears, Blue Cheese, and Toasted Pine
Nuts

Organic Wheat Berry Salad with Dried Fruits

Smoked Trout Salad with Citrus Segments, Red Onions and Extra Virgin
Olive Oil

Sautéed Venison Medallions with Port Wine Sauce and Green
Peppercorns

Grilled Native Quail with Adirondack Maple-Soy Glaze

Pan Seared Salmon Filet Roasted Corn and Pepper Relish

Fresh Seasonal Vegetables

Herb Roasted New Potatoes

High Peaks Resort Rolls and Butter

Maple Walnut Cheesecake

Apple Cobbler with Whipped Cream

WINE

CHAMPAGNE & SPARKLING WINES

VEUVE CLICQUOT, YELLOW LABEL

REIMS, FRANCE

NINO FRANCO 'RUSTICO' PROSECCO

ITALY

CHANDON BRUT CLASSIC

CALIFORNIA

PREFERRED WINES

CHARDONNAY, CYCLES GLADIATOR

CENTRAL COAST, CALIFORNIA

MERLOT, CYCLES GLADIATOR

CENTRAL COAST, CALIFORNIA

CABERNET SAUVIGNON, CYCLES GLADIATOR

CENTRAL COAST, CALIFORNIA

PREMIUM WINES

CHARDONNAY, RAYMOND

NAPA VALLEY, CALIFORNIA

MERLOT, RAYMOND

NAPA VALLEY, CALIFORNIA

CABERNET SAUVIGNON, RAYMOND

NAPA VALLEY, CALIFORNIA

TOP SHELF WINES

CHARDONNAY, WILD HORSE

PASO ROBLES, CALIFORNIA

MERLOT, WILD HORSE

PASO ROBLES, CALIFORNIA

CABERNET SAUVIGNON, WILD HORSE

PASO ROBLES, CALIFORNIA

SELECT WHITE WINES

CHARDONNAY, PARAISO

MONTEREY, CALIFORNIA

CHABLIS, JEAN-MARC BROCHARD

SAINTE CLAIRE, FRANCE

SAUVIGNON BLANC, GOLDWATER

NEW ZEALAND

PINOT GRIGIO, DI LENARDO

FRUILI, ITALY

SELECT RED WINES

MERLOT, WHITEHALL LANE

NAPA VALLEY, CALIFORNIA

CABERNET SAUVIGNON, MOSSBACK

CHALK HILL, CALIFORNIA

CABERNET SAUVIGNON, B.R. COHN

SONOMA, CALIFORNIA

PINOT NOIR, ROW ELEVEN, 3 VINEYARDS

CALIFORNIA

MERLOT, DESERT WIND

WASHINGTON