

BUFFALO PACKAGE MENU

The following menu suggestions are available for wedding receptions at Summit House, Mountain House, Bighorn Steakhouse, Littlehorn Room, Lodge Ballroom and Summit Seafood Company only. All food and beverage must be provided by Keystone Resort.

All food and beverage is priced as a per-person package. Buffalo package is \$75.00 per person. Package price does not include tax, surcharge or service charge.

Table Service Dinners

Table service dinners include your choice of one or two entrees plus a vegetarian entrée and one salad. If you choose more than one entrée, you will need to provide us with an exact count of each selection two weeks prior to the event. All entrees are served with chef's choice of seasonal vegetables and freshly baked breads.

Entrees

Grilled Breast of Chicken

with Bourbon barbecue glaze, red pepper relish
and grilled pineapple rice pilaf

Spice-rubbed Pork Tenderloin

with black bean –corn salsa and whipped sweet potatoes

Marinated Grilled Colorado Sirloin Steak

with mushrooms and pearl onion ragout, roasted garlic
mashed potatoes

Chicken Piccata

with lemon-caper relish and potato gnocchi

Red Trout Fillet

with citrus beurre blanc and spinach orzo

Vegetarian Entrees

Grilled Vegetables Encroute

with red pepper coulis and wilted spinach

Forest Mushroom Risotto

with five onion marmalade and shaved Asiago cheese

Spinach and Cheese Stuffed Pasta Purse

with stewed vegetable broth and Parmesan cheese

Three Cheese Striped Ravioli

with saffron cream and tomato relish

Salads

Young Greens with Tomatoes, Marinated Mozzarella and Pine Nuts

with balsamic vinaigrette

Garden Salad with Tomatoes, Cucumbers and Bell Peppers

with peppercorn ranch dressing

Hearts of Romaine and Parmesan Curls

with creamy Caesar dressing

Table Service Dinners, continued

Kids' Entrees

Please choose one entrée. All kids' entrees are served with fresh fruit salad.

Crispy Chicken Fingers
with dipping sauce and french fries

Colorado Cheese burger
with french fries

Breast of Chicken
with Chef's choice vegetable and mashed potatoes

**Pasta with Marinara Sauce or
Buttered Noodles**

Hors d'Oeuvres

The Buffalo Package includes your choice of two hors d'oeuvres from the list below. Selections may be all hand passed or a combination of displayed and hand passed. Please consult your Catering Manager if you are interested in adding additional hors d'oeuvres to your package.

Displayed Hors d'oeuvres

Crudités Platter
an assortment of raw and marinated vegetables
with a savory dipping sauce

American Dairyland Platter
Domestic cheese display featuring
mild cheddars, semi-soft and herb cheeses
with berries, other fruit and assorted crackers

Starburst of Fruit Platter
Melons, berries and grapes with yogurt dipping sauce

Hand Passed Hors d'oeuvres

Beef or Chicken Sate
with spicy peanut sauce

Petite Chicken Wellington
With mushroom duxelle

Spanakopita
spinach and cheese stuffed phyllo triangle

Spinach and Brie Stuffed Mushrooms

Vegetable Spring Rolls
with hot mustard, sweet & sour sauces