

## WEDDING RECEPTION MENUS

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

All food and beverage is priced as a per-person package. Package prices below do not include tax, surcharge or service charge.

- ☞ Montezuma package \$120.00 per person
- ☞ Argentine package \$135.00 per person
- ☞ Quandary Package \$150.00 per person
- ☞ Kids (ages 4-12) \$55.00 per person for all packages
- ☞ Kids 3 and under are free

## Table Service Dinners

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Table service dinners include your choice of one salad, one intermezzo and one or two entrées plus a vegetarian entrée. 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 entrées are served with chef's choice of seasonal vegetables and freshly baked breads.

- ☞ **If you choose the Argentine package, you may select entrées from the Argentine or Montezuma selections.**
- ☞ **If you choose the Quandary package, you may select entrées from any of the package selections.**

### Salads

*For all packages*

**Baby Tomatoes, Fresh Mozzarella  
and Young Greens**

*with balsamic vinaigrette*

**Baby Lettuces with Apples,  
Candied Walnuts and Celery Root**

*with blue cheese dressing*

**Baby Lettuces with Strawberries,  
Toasted Almonds and Chevre**

*with Champagne vinaigrette*

**Baby Lettuces and Goat Cheese Stuffed Pear**

*with shallot rice wine vinaigrette*

**Hearts of Romaine and Parmesan Curls**

*with creamy Caesar dressing*

### Intermezzos

*For all packages*

**Champagne Sorbet, Pinot Noir Sorbet or Chef's Seasonal Fruit Sorbet**

## Table Service Dinners, continued

### Entrées

#### Quandary Package

**Grilled Buffalo Tenderloin**

*with red wine reduction and three potato lobster hash*

**Crab Encrusted Alaskan Halibut Fillet**

*with shaved asparagus and citrus reduction, sticky rice cake*

**Herbed Breadcrumbs Encrusted Colorado Rack of Lamb**

*with mustard jus and truffle whipped potatoes*

**Petite Filet Mignon and Maine Lobster Tail**

*with demi-glace and lobster beurre blanc sauces, Dauphinoise potatoes*

#### Argentine Package

**Colorado Filet Mignon**

*with caramelized shallots, demi-glace and Duchesse potatoes*

**Pan-seared Halibut Fillet**

*with chive cream and potato cakes*

**Grilled Breast of Pheasant**

*with berry compote, sauce gastrique and sage bread pudding*

**Petite Filet Mignon and Rocky Mountain Trout**

*with demi-glace and herb beurre blanc sauces, roasted garlic mashed potatoes*

#### Montezuma Package

**Herb Roasted Breast of Chicken**

*with Cognac mushroom sauce and herb gnocchi*

**Pan-seared Salmon Fillet**

**(or Chef's Selection Sustainable Fish)**  
*with red onion marmalade, herb beurre blanc and spinach risotto*

**Herb and Pepper Encrusted N.Y. Strip Steak**

*with Cabernet sauce and Maytag blue cheese potato gratin*

**Supreme of Chicken and Crab Stuffed Shrimp**

*with lobster sauce and served with wild rice pilaf*

### Vegetarian Entrées

*For all packages*

**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*

## Table Service Dinners, continued

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### Kids' Entrees

*For all packages. Please choose one entrée. All kids' entrées are served with fresh fruit salad.*

**Crispy Chicken Fingers**  
*with dipping sauce and french fries*

**Colorado Cheeseburger**  
*with french fries*

**Breast of Chicken**  
*with chef's choice vegetable and mashed potatoes*

**Pasta with Marinara Sauce or  
Buttered Noodles**

### Plated Appetizers

*To customize your menu, consider adding a plated appetizer course before the salad course. Plated appetizers can also be served instead of the salad course for an additional charge.*

**Duck Balantine**  
*with apricot Cumberland sauce  
and spicy braised greens*  
Add \$6 per person for substitution  
Add \$9 per person for additional course

**Jumbo Shrimp Cocktail**  
*with house-made horseradish cocktail sauce*  
Add \$6 per person for substitution  
Add \$9 per person for additional course

**Jumbo Lump Crab Cake**  
*with chive beurre blanc and wilted spinach*  
Add \$7 per person for substitution  
Add \$10 per person for additional course

**Mushroom Ravioli**  
*with red pepper coulis*  
Add \$3 per person for substitution  
Add \$6 per person for additional course

## Beverages

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*All beverages must be provided by Keystone per our liquor license. Coffee/decaf/tea service is provided after dinner and included in the package price.*

*Beer, wine & liquor lists vary by reception venue. Contact your Catering Manager for your venue's specific list. Keg beer is only available at certain reception venues.*

## Hors d'oeuvres

All packages include four hors d'oeuvres from the lists 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 selections to your package.

- ☞ For the Montezuma package all selections must be from the Montezuma list.
- ☞ For the Argentine and Quandary packages, choose two selections from the Argentine/Quandary list and two selections from the Montezuma list.

### Displayed Hors d'oeuvres

#### Montezuma Package

##### Crudités Platter

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

##### Cheeses of the World Platter

*Domestic and imported cheese display to include Brie, Chevre, Maytag blue and other cheese with berries, other fruit and Lahvosh crackers*

##### Starburst of Fruit Platter

*Melons, berries and grapes with yogurt dipping sauce*

#### Argentine & Quandary Packages

##### Mediterranean Bruschetta Platter

*Crostini with hummus, olive tapenade, roasted garlic pesto with roasted tomatoes, fresh mozzarella, roasted sweet peppers, grilled artichokes, marinated mushrooms and air-dried meats*

##### Smoked Seafood Platter

*Smoked shrimp, salmon, mussels, oysters and trout*

##### Seafood Display on Ice

*Shrimp, snow crab claws and mussels with house-made cocktail sauce*

##### Chilled Beef Tenderloin Platter

*Crostini with sliced beef tenderloin, Boursin cheese, capers, cornichons, red onion, egg and herb remoulade*

### Hand Passed Hors d'oeuvres

#### Montezuma Package

##### Antipasto Brochette

*fresh mozzarella, baby tomatoes and olives*

##### Chilled Oriental Chicken Salad

*in a crisp wonton cup*

##### Roasted Beef Tenderloin

*with Horseradish Cream Cheese on baguette*

##### Smoked Salmon Pinwheel

*with herbed cream cheese on sun-dried tomato crisp*

##### Balsamic Caramelized Onions and Feta

*in a phyllo cup*

##### 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*

#### Argentine & Quandary Packages

##### Broiled Scallops

*wrapped with apple-smoked bacon*

##### Crab Stuffed Mushrooms

*broiled with garlic butter*

##### Petite Crab Cakes

*with herb aioli*

##### Petite Lamb Chops

*with Madeira mint sauce*

##### Shrimp Skewers

*with sweet cilantro glaze*

##### Blackened Tuna on a Wonton Chip

*with wasabi aioli*

##### Jumbo Shrimp

*with lemon and cocktail sauce*

##### Nori and Nigiri Sushi

*with pickled ginger and wasabi*

##### Sesame Tuna Poke

*in a cucumber cup*

## Wedding Cakes

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We understand the important role the cake will play in accenting your entire wedding. Please contact your Catering Manager to schedule your complimentary cake consultation with our Executive Pastry Chef, Ned Archibald.

Cake consultations are conducted Thursdays, Fridays, Saturday and Sundays at 8:00am, 9:00am, 10:00am and 11:00am and take approximately 1 hour and 15 minutes. Saturdays fill up in advance so plan early if you require a Saturday consultation.

Chef Ned suggests bringing cake pictures, color swatches, invitations, wedding gown pictures or patterns or any items that may be helpful in designing the cake of your dreams. Should you be interested in a flavor other than those listed below, please inform your Catering Manager at the time you schedule your consultation and we will attempt to have it available.

### Cake Flavors Available

#### **Bailey's Irish Cream Milk Chocolate Espresso Chunk**

*Devil's food cake drizzled with Bailey's layered with milk chocolate Bailey's Irish Cream mousse. Chunks of espresso chocolate are sprinkled in the mousse.*

#### **Double Chocolate Truffle Fudge Mousse**

*Moist chocolate cake with a layer of semi sweet ganache and rich chocolate mousse made with bittersweet & semi sweet chocolates and a hint of Grand Marnier - for serious chocoholics only!*

#### **Strawberry Chantilly**

*Vanilla sponge cake with Bavarian custard cream, fresh strawberries marinated in Grand Marnier*

#### **Wild Mountain Berry Chantilly**

*Same as strawberry chantilly with the addition of raspberries, blackberries, and blueberries*

#### **Cappuccino Toffee Crunch**

*Vanilla sponge cake filled with a Cappuccino cream and loaded with crunchy pieces of Heath Bar candy*

#### **Caramel Hazelnut Fudge**

*Frangelico laced sponge cake layered with hazelnut gianduja chocolate fudge and caramel mousse*

#### **Red Raspberry Cream**

*Yellow cake moistened with raspberry liquor and layered with a sweet- tart raspberry mousse & fresh raspberries*