

*BANQUET RECEPTION
MENUS*

*THE LODGE AT
SUNCADIA*

Hors d'Oeuvre Suggestions

Minimum of 25 pieces per order. Priced Per piece.

~Tray Passed or Displayed ~

Warm

*Northwest Dungeness
Crab Cakes
Spicy Remoulade Sauce
\$3.50 per piece*

*Crispy Fire Cracker Shrimp
Sweet Chili Thai Dipping Sauce
\$3.00 per piece*

*Grilled Peruvian Chicken Skewers
Cilantro Mojito and Ponzu Sauce
\$2.50 per piece*

*Grilled Beef Satay
Scallion and Soy Glaze
\$2.50 per piece*

*Wild Mushrooms and
Roasted Garlic Phyllo
Fontina Cheese and White Truffle
Essence
\$ 2.00 per piece*

*Seared Vegetable Pot Stickers
Tamarind-Soy Glaze, Toasted Peanuts
\$2.00 per piece*

*Grilled Pacific Scallops
Mango Chutney, Wasabi Aioli, Tortilla
Crisp
\$3.50 per piece*

*Mini Veggie Quesadilla
Chipotle Aioli, Salsa Quemado
\$2.00 per piece*

*Baked Blue Cheese Puff
Black Pepper Caramel
\$2.00 per piece*

*Mini Open Faced Steak Sandwich
Fried Shallots, Truffle Mayo
\$3.00 per piece*

*Pear and Brie in Phyllo
\$2.00 per piece*

*Mini Spinach and Feta Cheese Quiche
\$2.00 per piece*

*Parmesan Artichoke Hearts
\$2.00 per piece*

Prices Subject to change without notice.

January 2008

Hors d'Oeuvre Suggestions

Minimum of 25 pieces per order. Priced Per piece.

~Tray Passed or Displayed ~

Cold

*Parmesan Cup with Vegetable
Napoleon
\$3.00 per piece*

*Lamb Carpaccio on Corn Bread Crouton
With Red Onion Marmalade
\$5.00 per piece*

*Beef Tenderloin with Balsamic Aioli
On Toasted Foccaccia
\$5.00 per piece*

*Cucumber Cup with Ahi
\$4.50 per piece*

*Prosciutto wrapped Crostini Sticks
\$3.50 per piece*

*Shrimp Cocktail Shooters
With spicy Horseradish Sauce
\$4.00 per piece*

*Asian Chicken
Salad on Endive Leaves
\$4.00 per piece*

*Toasted Macadamia Nut Crusted
Goat Cheese on Sourdough
\$3.00 per piece*

*Fresh Lobster Salad on Taro Chip
\$6.00 per piece*

*Seafood Ceviche on Asian Spoons
\$5.00 per piece*

*Pear and Blue Cheese Truffle
\$4.00 per piece*

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January 2008

Reception Packages

*Unique Reception displays with both hot and chilled selections especially created by
Resort Executive Chef Andrew Wilson*

50 Guest Minimum

Suncadia Classics

*International Cheeses and European
Meat Display
Cornichons, Cocktail Onions and Whole
Grain Mustard*

*Farmers Basket Vegetable Crudité
Cajun Ranch and Avocado Lime Dip*

*Lemon Pepper Smoked Salmon
Capers, Onion, Lemon Cream Fraiche,
Dill Lavosh*

\$26.00 per person

Welcome Drink Enhancement

*Tray Passed Champagne
\$8.00 per glass*

Botanas De Mexico

*House Made Totopos
Pico de Gallo, Guacamole, Salsa Roja*

*Achiote Chicken Flautas
Salsa Verde, Queso Fresco*

*Adobe Spiced Shrimp and Mango
Ceviche
Crispy Tostadas*

*Chipotle Beef Taquitos
Roasted Tomato Salsa*

\$25.00 per person

Welcome Drink Enhancement

*Tray Passed House Margarita
\$9.00 per glass
Tray Passed Coronas
\$5.50 per glass*

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Reception Packages

*Unique Reception displays with both hot and chilled selections especially created by
Resort Executive Chef Andrew Wilson*

50 Guest Minimum

East Meets West

*Charred Ahi
Blackened "Fire" Tuna Served Rare
with Cucumber Diakon Salad*

*Thai Fire Cracker Shrimp
Sweet Chili Dipping Sauce*

*Five Spice Chicken Satay
Hoisin Orange and Toasted Sesame
Glaze
\$31.00 per guest*

Welcome Drink Enhancement

*Tray passed
Saki-Tini \$8.00 per glass
Sparkling Saki \$10.00 per glass*

Tapas

*Sopa de Fabada
Asturian White Bean Soup with Queso
Fresco and Linguica Sausage*

*Tortilla Espanola
Traditional Tart with Onions, Egg and
Potatoes with Saffron Aioli*

*Marinated Mushrooms and Artichokes in
Spanish Olive Oil and Jerez Vinegar*

*Grilled Flatbread with Red Pepper and
Chick Pea Hummus*

Tomato and Feta Phyllo

*Oven Baked Cheese "Fundido" with Tri
of House Made Spreads
with Grilled Flat Bread
\$34.00 per guest*

Welcome Drink Enhancements

*Tray Passed
Sangria 8.00 per glass
Suncadia Signature Sparkling Passion
\$10.00 per glass*

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Suncadia Signature Displays

Minimum Order of 100 Pieces

Farmers Basket Vegetable Crudités

*Cajun Ranch, Balsamic Soy and
Avocado Lime Dip
\$6.50 per person*

Display of International and Domestic Cheeses

*Aged Cheddar, Jalapeno Jack, Peppered
Chevre, Gruyere, Stilton Blue
\$7.50 per person*

Molten Baked French Brie

*Baked in Artisan Bread with Candied
Walnuts with Sliced Baguettes
(Serves 25 Guests)
\$225.00 per order*

Lemon Pepper Smoked Salmon

*Capers, Red Onion, Crème Fraiche,
Dill Lavosh
(Serves 25 Guests)
\$250.00 per order*

Pepper Crusted Sashimi Yellow Fin Tuna

*Served Rare, Cucumber Diakon Salad,
Cilantro-Mango Dressing
(Serves 25 Guests)
\$325.00 per order*

Seafood Raw Bar

*Citrus Poached Shrimp &
Alaskan King Crab Legs
Steamed Mussels and Clams
in Coconut Curry Broth
Spicy Ahi and Scallop Ceviche*

~Served with Our

*Chef's Signature Sauces~
Chayote Cocktail Sauce, Kaffir Lime and
Habenero Minuette
(Serves 30 Guests)
\$350.00 per order*

Hand Rolled Gourmet Sushi Bar

*Minimum Order of 100 Pieces
All Served with House Made
Ginger Chipotle Aioli
Sesame-Dill Yogurt and
Tamarind-Mandarin Orange Pesto
Chopsticks, Wasabi,
Pickled Ginger, Yamasa Soy
\$6.00 per piece*

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Pasta Stations

*Served with Focaccia, Olive Tapenade, Tomato Pesto, Extra Virgin Olive Oil
Chef Attendant Optional at \$150.00 per hour*

Penne Pasta

*Italian Sausage, Green Zucchini, Wild Mushrooms and Romano Cheese
with Spicy Pomodoro Sauce
\$14.00 per person*

Farfalle Pasta

*Smoked Chicken, Crispy Pancetta, Roasted Garlic Cloves, Sauteed Spinach
with Whole Grain Mustard Parmesan Cream
\$14.00 per person*

Tortellini Pasta

*Cajun Charred Shrimp, Black Olive Pesto, Cotija Cheese, Sweet Bell Peppers,
with Basil Pesto Cream
\$15.00 per person*

Washington Flat Breads

*Quattro Fromagi
Sun Dried Tomato Pesto*

*Kalamata Olive and Feta Cheese
Basil Pesto*

*Smoked Chicken and Basil
Pepper Jack Cheese and Home Made
BBQ Sauce*

*Smoked Salmon and Cucumber
Fried Capers and Lemon Dill Cream*

*Pepperoni and Manchego Cheese
First Press Olive Oil and Pomodoro Sauce*

*~ Choice of Three~
\$14.00 per person*

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Carving Stations

*Served with Fresh Rolls and Accompaniments to include
French Mustard, Horseradish Cream, Cornichons and Pearl Onions*

Chef Attendant Required at \$150.00

*Virginia Style Basted Ham
Pineapple Raisin Chutney
(serves 30 guests)
\$175.00 per ham*

*Maple Rubbed Pork Loin
Porcini Mushroom and Port Wine Bordelaise
(serves 25 guests)
\$175.00 per loin*

*Pepper Crusted Prime Rib of Beef
Creamy Horseradish Sauce and Au Jus
(serves 25 guests)
\$300.00 per round*

*Slow Roasted Leg of Lamb "Tangiers"
Mint Raisin Bordelaise
(serves 30 guests)
\$275.00 per leg*

*Adobe Spiced Tenderloin of Beef
Chipotle Portobello Sauce
(serves 25 guests)
\$350.00 per tenderloin*

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Bar Selections

All prices are based on Hosted Bar Service additional \$0.50 per drink selection will be added for Cash Bars

~ Premium Bar ~

\$450.00 per bar minimum, if minimum is not met, a \$150.00 Bartending Fee will apply

Beers	Liquors	Wines
<i>Domestic Beers</i> \$4.50 per glass	<i>Seagram's Vodka</i> <i>Grant's Scotch</i> <i>Early Times Bourbon</i> <i>Seagram's Gin</i>	<i>Suncadia Select</i> <i>Chardonnay</i> <i>Merlot</i>
<i>Imported Beers</i> \$5.50 per glass	<i>Buen Anigo Gold Tequila</i> <i>Castillo Rum</i> <i>Christian Brothers Brandy</i> \$8.00 per glass	<i>Cabernet Sauvignon</i> \$7.00 per glass

~ Premium Bar Per Guest Pricing~

*Full Service Bar for 3 hours- \$40.00 per guest
Each Additional Hour- \$15.00 per guest/per hour*

~ Super Premium Bar ~

\$550 00 per bar minimum, if minimum is not met, a \$150.00 Bartending Fee will apply

Beers	Liquors	Wines
<i>Domestic Beers</i> \$4.50 per drink	<i>Kettle One Vodka</i> <i>Dewar's Scotch</i> <i>Jack Daniels Whiskey</i> <i>Seagram's V.O.</i>	<i>Alexandria Nicole</i> <i>Chardonnay</i> <i>Merlot</i>
<i>Imported Beers</i> \$5.50 per glass	<i>Bombay Gin</i> <i>Herradura Silver Tequila</i> <i>Bacardi Light Rum</i> <i>Hardy V.S. Cognac</i> \$9.00 per glass	<i>Cabernet Sauvignon</i> \$8.50 per glass

~ Super Premium Bar Per Guest Pricing~

*Full Service Bar for 3 hours- \$50.00 per guest
Each Additional Hour- \$17.50 per guest/per hour*

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Bar Selections

All prices are based on Hosted Bar Service additional \$0.50 per drink selection will be added for Cash Bars

~ Ultra Premium Bar ~

\$600.00 per bar minimum, if minimum is not met, a \$150.00 Bartending Fee will apply

Beers

*Domestic Beers
\$4.50 per glass*

*Imported Beers
\$5.50 per glass*

Liquors

*Grey Goose Vodka
Chivas Scotch
Gentleman Jack Whiskey
Cazadores Anejo Tequila
Mount Gay Rum
Remy VSOP
\$10.00 per glass*

Wines

*Sonoma Cutrer
"Russian River Ranches"
Chardonnay

Delille
Cabernet Sauvignon
\$12.00 per glass*

~ Ultra Premium Bar Per Guest Pricing~

*Full Service Bar for 3 hours- \$65.00 per guest
Each Additional Hour- \$21.50 per guest/per hour*

Additional Selections

Champagne Toast
\$7.00 per glass

Martinelli Toast
\$4.00 per glass

Wine Corkage Fee
\$22.00 per bottle

*Because We Believe in Serving Alcohol with Care,
We Reserve the Right to Refuse or Discontinue Service*

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