

JACKSON LAKE LODGE

2022 BANQUET MENUS



JACKSON LAKE LODGE IS PLEASED TO PRESENT OUR BANQUET AND CATERING MENUS

PRESERVING THE LANDSCAPE, PROTECTING THE WONDERS OF NATURE AND PROVIDING INSPIRATIONAL EXPERIENCES ARE HALLMARKS OF GRAND TETON LODGE COMPANY. THESE IDEALS ARE ALSO PART OF YOUR CULINARY EXPERIENCE EMBODIED THROUGH OUR **“APPETITE FOR LIFE”** PROGRAM, EMPHASIZING LOCAL, SUSTAINABLE, HEALTHFUL, AND ORGANIC CHOICES WHENEVER POSSIBLE.



We are committed to using sustainable ingredients whenever possible. Our menus feature regional and sustainable produce, local and hormone-free dairy products, cage-free brown eggs, locally-grown grains and starches, regional trout, beef, elk, and bison, natural deli meats, and housemade baked goods produced with natural and sustainable resources. We proudly support:

VERTICAL HARVEST

SPARBOE FARMS

DURHAM RANCH

CLEAR SPRINGS FOODS

EAGLE EYE FARMS

MANUEL'S TORTILLAS

PRAIRIE HARVEST

BEEHIVE CHEESE

MOUNTAIN VIEW FARMS

SLIDE RIDGE HONEY

CARTER COUNTRY MEATS

GASTON'S BAKERY

DAIRY GOLD FARMS

WEST POINT DAIRY

SNAKE RIVER BREWERY

JACKSON HOLE WINERY

JACKSON HOLE STILL WORKS

GRAND TETON DISTILLERY

CATERING GUIDELINES

MENU SELECTIONS & SETUP REQUIREMENTS

In order to properly prepare for your events and ensure your selections will be readily available, please finalize your menus, setup, and audio-visual requirements 60 days prior to arrival.

GUARANTEES & PRICING

All banquet functions and menus require a 12-person minimum. We require a final guarantee 72 hours prior to your function. Should you fail to provide a guarantee by the specified date, your expected number of guests will be used as your guarantee number. Our culinary team will prepare food for five percent (5%) above the guaranteed number for all meals. You will be charged for the actual number of guests served, or the guaranteed amount, whichever is greater. Food and beverage guarantees must be consistent with meeting room sets.

INCREASE IN GUARANTEES WITHIN 72 HOURS

Guarantees are due 72 hours prior to the function. Changes in room set up or audio visual services within 72 hours may incur up to a \$500 change fee. Banquet increases greater than five percent (5%) received within 72 hours of the function (with the exception of beverages ordered on a consumption basis) will be based on availability and shall be subject to a ten percent (10%) overage fee.

FUNCTION ROOM ASSIGNMENTS

Should your attendance number increase or decrease, the Lodge reserves the right to change locations to a more suitable space for the attendance and type of function.

OUTSIDE FOOD & BEVERAGE AND LEFTOVER FOOD

No food or beverage is permitted in event spaces unless provided by Jackson Lake Lodge. Food safety requirements prohibit us from wrapping unused food to be consumed elsewhere. These requirements also prohibit the carrying over of food items from one function to another.

SPECIAL DIETARY NEEDS

Please confirm special meal requirements with your Group Services Manager at least seven days prior to your event. Customized menus will be an additional charge.

OFFSITE CATERING & OUTDOOR EVENTS

Offsite and outdoor events are subject to a \$500 minimum and a 10% delivery/set-up fee. An offsite liquor license is required for events with a bar, and 30-days advance notice is required. Events within 30 days will be accommodated based on availability, and additional fees apply. Jackson Lake Lodge can provide a limited number of tables and chairs, as well as all tableware for your offsite event. Your Group Services Manager can recommend vendors for tents, lighting, and other services.

BREAKFAST

Maximum service time of 1.5 hours. All breakfasts include chilled orange, apple, and cranberry juices, Seattle's Best regular and decaf coffee, and Teavana teas, served with cream, sugar, and lemon.

THE TRADITIONAL CONTINENTAL

\$28

Sliced Seasonal Fruits and Berries

Housemade Baker's Basket Including a Variety of Muffins, Fresh-Baked Pastries, and Gaston's Croissants

THE SIGNATURE CONTINENTAL

\$32

Sliced Seasonal Fruits and Berries

Greek Yogurt Served with Teton Granola

Freshly-Baked Warm Apple Strudel and Berry Compote

Selection of Three Cereals with 2% Milk and Lactose-Free Milk

Housemade Baker's Basket Including a Variety of Muffins, Fresh-Baked Pastries, and Gaston's Croissants

THE WELLNESS CONTINENTAL

\$38

Sliced Seasonal Fruits and Berries

Greek Yogurt Served with Teton Granola

Steel Cut Organic Oatmeal, Lavender Honey, and Dried Blueberries

Quinoa and Peach Salad with Mint (Vegan)

Fresh Mozzarella, Sliced Tomato, and Chiffonade Basil with Extra-Virgin Olive Oil

BREAKFAST BUFFET

\$40

Sliced Seasonal Fruits and Berries

White Cheddar and Chive Scrambled Eggs

Applewood Smoked Bacon and Sausage Links

Roasted Red Potatoes with Julienne Peppers and Onions

Steel Cut Organic Oatmeal, Lavender Honey, and Dried Blueberries

Housemade Baker's Basket Including a Variety of Muffins, Fresh-Baked Pastries, and Gaston's Croissants

THE CASCADE CANYON BRUNCH BUFFET

\$48

Sliced Seasonal Fruits and Berries

Quiche with Broccoli and White Cheddar Cheese

Grand Marnier French Toast

Applewood Smoked Bacon

Roasted Red Potatoes with Julienne Peppers and Onions

Marinated Portobello Mushrooms Over Sautéed Spinach

Lemon-Poached Prawns with Cocktail Sauce

Housemade Baker's Basket Including a Variety of Muffins, Fresh-Baked Pastries, and Gaston's Croissants



All prices are subject to Wyoming state sales tax at time of event (currently 6%), and a 20% service charge.

BREAKFAST ENHANCEMENTS

Pricing is per person. Must be ordered in addition to a continental breakfast or breakfast buffet.

BREAKFAST MEATS Applewood Smoked Bacon, Sausage Links, or Cured Ham	\$6	TETON MOUNTAIN BERRY PARFAIT Greek Yogurt Layered with Fresh Berries and Housemade Teton Granola	\$12
STEEL CUT ORGANIC OATMEAL Lavender Honey and Dried Blueberries	\$6	QUINOA & PEACH SALAD (VEGAN)	\$12
SCRAMBLED EGGS White Cheddar Cheese and Chives	\$7	CHEF-ATTENDED OMELET STATION & EGGS COOKED TO-ORDER Smoked Ham, Applewood Smoked Bacon, Cremini Mushrooms, Sweet Peppers, Red Onions, Heirloom Tomatoes, Organic Spinach, Pico de Gallo, White Cheddar Cheese, Swiss Cheese and Pepper Jack Cheese. Price Includes Uniformed Chef.	\$18
BAGELS WITH CREAM CHEESE	\$7	BLOODY MARY STATION TWO-HOUR SERVICE Premium Vodka and Housemade Bloody Mary Mix Garnished with Olives and Celery Stalks	\$21/ADULT
RASPBERRY AND CREAM CHEESE -STUFFED FRENCH TOAST	\$10	MIMOSA STATION TWO-HOUR SERVICE Champagne and Fresh Orange Juice	\$21/ADULT
CROISSANT SANDWICH Scrambled Egg, Cheddar Cheese, and Ham or Bacon	\$10	MIMOSA + MARY STATION TWO-HOUR SERVICE	\$35/ADULT
CEREAL Selection of Three Cereals with 2% Milk and Lactose-Free Milk	\$10		
HARD BOILED CAGE-FREE EGGS	\$4		



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BREAK PACKAGES

Maximum service time of 45 minutes. Priced per person.

FRUIT & NUT PLATTER

\$20

Dried Berries, Bananas, Apricots, and Cranberries with Assorted House-Smoked Nuts, Lavender Honey, and Salted Chocolate Pretzel Bark. Served with Coffee and Tea.

THE DAY HIKE

\$18

Whole and Sliced Seasonal Fruits and Berries, Grilled and Fresh Crudités, Spinach-Asiago Dip, Toasted Baguettes, and Gourmet Crackers. Served with Coffee and Tea.

MEDITERRANEAN HUMMUS PLATTER

\$17

Classic, Green Olive, and Sundried Tomato Hummus, Served with Assorted Crackers, Pita Chips, Broccoli Crowns, Batonnet Carrots, Celery, Zucchini, and Jicama. Served with Iced Tea and Lemonade.

A CHIP OFF THE OLD BLOCK

\$17

Artichoke Cream Cheese Dip, Guacamole, Onion Dip, and Fire Roasted Salsa Served with Tortilla Chips, Potato Chips, and Sliced Baguettes. Served with Iced Tea and Lemonade.

COWBOY COOKIE BREAK

\$15

Chocolate Chunk, Oatmeal Raisin, and White Chocolate Macadamia Nut Cookies. Served with Coffee and Tea.

MOVIE BREAK

\$15

Buttered Popcorn, Caramel Corn, M&M's®, Red Licorice, and Mini Chocolate-Dipped Teton Treats. Served with Assorted Soft Drinks.



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BREAKS À LA CARTE

Maximum service time of 45 minutes.

BEVERAGES

Seattle's Best Regular and Decaf Coffee	\$67/GALLON
Teavana Tea or Hot Chocolate	\$56/GALLON
Lemonade	\$45/GALLON
Iced Tea	\$45/GALLON
Fruit Juice (serves 5)	\$23/CARAFE
Soft Drinks	\$4.5 EACH

HEALTHY CHOICES

Greek Yogurt	\$6/PERSON
Seasonal and Tropical Fruit Display	\$12/PERSON
Whole Fruit Bowl (12 pieces)	\$28/BOWL
Granola Bars	\$48/DOZEN
Deluxe Mixed Nuts	\$29/QUART

SNACKS AND SWEETS

Breakfast Pastries	\$52/DOZEN
Housemade Cookies	\$48/DOZEN
Housemade Brownies	\$48/DOZEN
Mini S'more Bites	\$50/DOZEN
Bags of Popcorn	\$7/PERSON
Chips and French Onion Dip	\$7/PERSON
Tortilla Chips with Toasted Cumin Salsa	\$7/PERSON

SIGNATURE SELECTIONS

CAN BE PACKAGED TO-GO FOR AN ADDITIONAL CHARGE.

Chocolate-Dipped Teton Treats	\$55/DOZEN
Chocolate-Dipped Moose Shortbread Cookies	\$55/DOZEN



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BREAKFAST & LUNCH TO-GO

Priced per person.

HEALTHY START BREAKFAST

Lowfat Yogurt, Housemade Granola, Diced Fruit, Banana, and Bagel with Cream Cheese

\$24

ROAST BEEF & CHEDDAR ROLL

Roast Beef, White Cheddar Cheese, Lettuce, Tomato, and Horseradish Mustard Spread on a Gaston's French Roll

\$28

CHICKEN SALAD ROLL

Grilled Chicken and Grape Salad on a Gaston's French Roll with Red Leaf Lettuce and Sliced Tomato

\$28

TURKEY & SWISS CROISSANT

Smoked Turkey Breast, Swiss Cheese, Lettuce, and Avocado on a Croissant

\$28

CHICKPEA SALAD WRAP

Hummus, Feta, Tzatziki, Red Leaf Lettuce, Sliced Tomato and Sliced Cucumber rolled in a Spinach Tortilla

\$28

PEANUT BUTTER & HONEY SANDWICH

Creamy Peanut Butter and Slide Ridge Farms Raw Honey on Gaston's Wheat Bread

\$24

Boxed lunches include fruit salad, Miss Vickie's® Kettle Chips, and a cookie, as well as any appropriate condiments and cutlery. Canned water is included with all boxed breakfasts and lunches if leaving the property, or water carafes will be provided in your meeting room.

Gluten-free bread is available for all boxed lunches upon request.



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PLATED LUNCHES

Plated lunches include choice of one soup or salad and one entrée. Served with house baked bread, butter, and iced tea. Dessert is additional.

SOUPS & SALADS

CHOOSE ONE

ENNY LAKE LAGER AND GRUYÈRE CHEESE SOUP

ROASTED TOMATO BASIL SOUP WITH ASIAGO CHEESE

CARROT AND PARSNIP-GINGER SOUP

CREAMY WILD MUSHROOM-LAVENDER SOUP

HEIRLOOM TOMATO CAPRESE SALAD

Fresh Basil, Aged Balsamic Reduction, and Lavash

ORGANIC FIELD GREEN SALAD

Sliced Cucumber, Tomatoes, Matchstick Carrots, Red Onion, and Huckleberry Vinaigrette

ORGANIC BABY SPINACH SALAD

Candied Pecans, Crumbled Goat Cheese, Flame Grapes, and Maple Stout Vinaigrette

ENTRÉES

CHOOSE ONE

BISON SHORT RIBS \$44

Burgundy Braised Bison Short Ribs. Served with Rosemary and Bacon Roasted Fingerling Potatoes and Asparagus

SKUNA BAY SALMON \$44

Skuna Bay Salmon, Poached Lentils, Sautéed Sweet Peppers and Shallots, and Cilantro-Cucumber Crème Fraîche

BREAST OF CHICKEN PICATTA \$41

Chicken Picatta Served over Warm Olive Bread Panzanella; Sundried Tomatoes, Garlic, and Caperberries

VEGETARIAN ENTRÉES

STUFFED PORTOBELLO MUSHROOM \$43

Roasted Tomato Romesco with Parmesan Cheese and Organic Spinach

ROASTED SPAGHETTI SQUASH \$41

Maple-Ginger Candied Pecans, Cardamom Spiced Granny Smith Apples, and Coconut Curry Cream

Vegan and can be prepared gluten free on request

DESSERT SELECTIONS

\$8/PERSON

NEW YORK STYLE CHEESECAKE WITH FRANGELICO BERRY COULIS

OLD FASHIONED CARROT CAKE WITH CREAM CHEESE FROSTING

TETON CHOCOLATE CAKE WITH MOUSSE FILLING

STRAWBERRY SHORTCAKE

MINI CHOCOLATE-DIPPED TETON TREATS

BOWL OF FRESH FRUIT

All prices are subject to Wyoming state sales tax at time of event (currently 6%), and a 20% service charge.

BUFFET LUNCHESES

PLANNER'S CHOICE LUNCH BUFFET - \$52

Choose three soups/salads below, one entrée and one dessert. Add a second entree for \$20 per person. Served with freshly baked bread and butter.

SOUPS & SALADS CHOOSE THREE

JENNY LAKE LAGER AND GRUYÈRE CHEESE SOUP

ROASTED TOMATO BASIL SOUP WITH ASIAGO CHEESE

CARROT AND PARSNIP-GINGER SOUP

CREAMY WILD MUSHROOM-LAVENDER SOUP

TOSSED CAESAR SALAD

Housemade Dressing, Multi-Grain Croutons, and Shaved Parmesan

ORGANIC FIELD GREEN SALAD

Sliced Cucumber, Tomatoes, Matchstick Carrots and Red Onions. Served with Huckleberry Vinaigrette and Ranch Dressing

GRANNY SMITH APPLE AND CELERY WALDORF SALAD

ORGANIC BABY SPINACH SALAD

Candied Pecans, Crumbled Goat Cheese, Flame Grapes, and Maple Stout Vinaigrette

ENTRÉES CHOOSE ONE

SAGE MARINATED ROASTED CHICKEN BREAST

Maple Sweet Potato Puree and Rosemary Apple Chutney

FENNEL DUSTED SALMON

Roasted Artichokes and Asiago Polenta

LOCAL IDAHO TROUT

Wild Rice Vegetable Pilaf, French Green Beans, and Lemon Dill Beurre Blanc

HERB MARINATED FLAT IRON STEAK

Roasted Rosemary Red Potatoes, Asparagus Tips, and Bordelaise Sauce

BISON FLANK STEAK

Cabernet Sauvignon Sautéed Crimini Mushrooms, Smoked Bacon Potato Gratin, and Cherry Espresso Gastrique

STUFFED PORTOBELLO MUSHROOM

Roasted Tomato Romesco with Parmesan Cheese and Organic Spinach

SPINACH AND ARTICHOKE LASAGNA (VEGETARIAN)

Roasted Garlic Cream Sauce

DESSERTS CHOOSE ONE

NEW YORK STYLE CHEESECAKE

Frangelico Berry Coulis

OLD FASHIONED CARROT CAKE

Cream Cheese Frosting

STRAWBERRY SHORTCAKE

HOMEMADE COOKIES AND BROWNIES

MINI CHOCOLATE-DIPPED TETON TREATS

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BUFFET LUNCHESES

GO GREEN LUNCH BUFFET

\$48

Eagle Eye Farms Potato Leek Soup

Organic Mixed Greens, Beehive Farms
Lavender-Espresso Shaved Cheddar, Slide Ridge
Honey Candied Pecans, Granny Smith Apple,
Jackson Hole Stout-Maple Vinaigrette

Seared Free Range Chicken Breast, Saffron
Braised Organic Spinach, and Blistered
Vertical Harvest Bumble Bee Tomatoes

Housemade Rolls with Butter

Huckleberry Flan

ASIAN BUFFET

\$45

Miso Mushroom Soup

Asian Salad Station - Shredded Cabbage and
Romaine Lettuce, Crispy Noodles, Edamame,
Chickpeas, Red Onions, Mushrooms, Bean Sprouts,
Red Bell Peppers, Toasted Almonds, Peanuts,
Green Onion, Cilantro, Sesame Seeds, Limes, Rice
Wine Vinaigrette, Soy Sauce, Red Chili Sauce

Vegetable Egg Rolls

Beef with Broccoli and Mushrooms

Vegetable Stir-Fry

Fried Rice

White Rice



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BUFFET LUNCHESES

TETON WORKING LUNCH BUFFET

\$45

Roasted Tomato Basil Soup with Asiago

Organic Field Green Salad with Sliced Cucumber, Tomatoes, Matchstick Carrots, and Red Onions. Served with Huckleberry Vinaigrette and Ranch Dressing.

Lemon Chicken and Bowtie Pasta Salad with Tarragon Vinaigrette

Assorted Mini Sandwiches and Wraps:

- Mini Grilled Goat Cheese and Chive Sandwiches
- Natural Smoked Turkey and Provolone on a Mini-Croissant
- Natural Roast Beef and Swiss on a Ciabatta Roll with Horseradish Aioli
- Grilled Herb Marinated Vegetable Wrap with Ancho Citrus Cream Cheese
- Lemon Dill Tuna Salad on Gluten Free Bread

Chocolate-Dipped Teton Treats

Sliced Seasonal Fruits and Berries

TETON DELI BUFFET

\$44

Smoked Trout and Sage Corn Chowder

Organic Field Green Salad with Sliced Cucumber, Tomatoes, Matchstick Carrots, and Red Onions. Served with Huckleberry Vinaigrette and Ranch Dressing.

German Red Potato Salad

Assorted Gaston's Bakery and Gluten Free Breads

Natural Roast Beef, Smoked Turkey, Sliced Ham, Spicy Capicola, Salami, Mediterranean Hummus, Swiss Cheese, Provolone Cheese, and Pepper Jack Cheese

Crisp Red Leaf Lettuce, Sliced Tomato, Red Onion, Sliced Cucumbers, Pepperoncini, Roasted Red Peppers, Sprouts, and Pickle Spears

Dijon Mustard, Yellow Mustard, Garlic-Herb Aioli, Sundried Tomato-Basil Spread, and Mayonnaise

Assorted Miss Vickie's® Kettle Chips

Housemade Chocolate Fudge Brownies and Cookies



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BUFFET LUNCHESES

WESTERN BBQ LUNCH BUFFET \$40

Organic Field Green Salad with Sliced Cucumber, Tomatoes, Matchstick Carrots, and Red Onions. Served with Huckleberry Vinaigrette and Ranch Dressing.

Traditional Coleslaw

Buttermilk Biscuits and Corn Bread with Slide Ridge Honey Butter

Butter, Milk, and Thyme Poached Corn Cobbettes

Molasses Cowboy Beans

Shredded BBQ Brisket with Buffalo Trace Bourbon BBQ Sauce

Apple Cider Braised Pulled Pork

Warm Rustic Seasonal Fruit Cobbler

Sliced Watermelon

MT. MORAN LUNCH BUFFET \$38

Asparagus Soup with Pecorino Romano Cheese

Western Chili with Red Onion and White Cheddar

Organic Field Green Salad with Sliced Cucumber, Tomatoes, Matchstick Carrots and Red Onions. Served with Huckleberry Vinaigrette and Ranch Dressing.

BBQ Carnitas on Brioche Rolls

Kosher Salted Idaho Bakers with all the Fixin's: Natural Bacon Bits, Fresh Broccoli, White Cheddar and Pepper Jack Cheeses, Sour Cream, Whipped Butter, Green Onions and Pico de Gallo

Warm Rustic Seasonal Fruit Cobbler



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RECEPTION HORS D'OEUVRES

Minimum order of 3 dozen per selection is required. Hors d'oeuvres will be passed unless otherwise noted. We recommend 6 to 8 pieces per person for a one-hour reception, and 10 to 12 pieces per person for a 1.5-hour reception.

SUMMIT SELECTIONS - \$74/DOZEN

CHILLED

Skewered Smoked Elk Loin with Cherry Gastrique

Venison Sausage with Mustard Cranberry Relish served on Russian Rye with Whipped Boursin

Herbed Goat Cheese Quenelle on Pistachio Biscotti

Ahi Tuna Poke on Wonton with Sesame Seeds, Cilantro, Ginger, Tamari, and Lime

Local Smoked Trout on Potato Gaufrette with Crème Fraîche and Chives

Port-Poached Pear, Cabrales Blue Cheese, and Spiced Walnuts on Lavash

WARMED

Granny Smith Apple Blue Crab Cake with Guajillo Cinnamon Mascarpone

Coconut Butter-Poached Lobster with Spicy Remoulade

Buffalo Wellington with Herbed Brie Cream

Grilled Lamb Chop Lollipops with Rosemary-Pomegranate Glaze

Duck Confit Croque Monsieur with Gruyère Cheese and Boursin on Brioche

Bay Scallop Skewer with Orange Fennel Glaze



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RECEPTION HORS D'OEUVRES

GRAND SELECTIONS - \$62/DOZEN

CHILLED

Sundried Tomato and Kalamata Olive Tapenade on Focaccia

Glazed Beef Tenderloin with Whipped Horseradish Cream and Chive

Smoked Salmon, Cream Cheese, and Fried Capers on Potato Gaufrette with Chives

Seared Duck Breast with Toasted Almonds and Raspberry Compote

Fresh Vegetable Spring Roll Tossed in Thai Vinaigrette and Served with Tamarind Peanut Sauce

Prosciutto and Mango with Basil-Rum Glaze

WARMED

Miniature Beef Wellington with Cabrales Cheese Cream

Lollipop Coconut Rock Shrimp with Sweet Garlic Sauce

Crisp Pork Belly with Coriander-Tomato Jam on a Pita Chip

Amaretto Marinated Stone Fruit with Chiffonade Basil

Arancini with Pecorino Romano and Basil Aioli

Foie Gras French Toast with Candied Walnuts

ELITE SELECTIONS - \$55/DOZEN

CHILLED

Whipped Brie with Brandied Cranberry-Glazed Pecans on Raisin Bread

Fresh Mozzarella, Prosciutto, and Basil Canapés with Balsamic Glaze

Grilled Chicken Salad with Dates, Tarragon, and Feta on a Toasted Crostini

Watermelon Skewers with Honey Lime Drizzle

Tamarind and Ginger Grilled Flank Steak with Kimchi in a Crisp Wonton

Smoked Bacon and Boursin Cheese-Stuffed Mushroom with Burgundy Wine

WARMED

Baked Brie en Croute with Huckleberry Basil Coulis

Beef and Pork Meatballs in Sour Cream Bordelaise Sauce

Chicken Satay with Coconut Peanut Sauce

Smoked Mozzarella and Roasted Tomato Empanada

Sundried Tomato Tart with Leek Cream

Mini Tostadas with Chili Verde, Cilantro, Diced Onion, and Sour Cream



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RECEPTION DISPLAYS

Price is per person.

MEDITERRANEAN DISPLAY

\$18

Classic and Sundried Tomato Hummus, Medley of Olives, Roasted Artichoke Heart and Roasted Red Pepper Spread, Carrot Salad, Quinoa Apricot Tabbouleh, Housemade Lavash, and Pita Points

THE TETON SMOKER CHARCUTERIE

\$21

Summer Elk Sausage, Prosciutto, Wild Boar Salami, Capicola, Genoa Salami, Dijon Mustard, Stone Ground Mustard, Sweet Gherkins, Braised Red Cabbage, Sliced Baguettes, and Gourmet Crackers

FRESH FRUITS & BERRIES

\$14

Seasonal and Tropical Display of Sliced and Whole Fruits, Served with Mint Greek Yogurt

MACARONI BAR

\$16

Elbow Macaroni with Selection of Three Sauces:

- Traditional Creamy Cheddar Cheese Sauce
- Roasted Red Pepper Cheese Sauce
- White Wine Cheese Sauce

Served with a Variety of Toppings, Including Peas, Diced Smoked Ham, Bacon, Tomatoes, Onions, Peppers, Mushrooms, Chili Flakes, and Shredded Cheddar Cheese

CHEESE DISPLAY

\$16

Domestic and Imported Cheese Display with Grapes and Berries, Baked Brie Wrapped in Phyllo, Dijon Mustard, Housemade Lavash, Baguettes, and Gourmet Crackers

MARINATED GRILLED GARDEN VEGETABLES

\$10

Fresh Grilled and Pickled Vegetables, Roasted Shallot Dip, and Cilantro Ranch Dip



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RECEPTION STATIONS

CARVING STATIONS

+ \$150 Chef Fee per Station

All Carving Stations Include Housemade Rolls and Butter Balls. Two-Hour Service.

HERB CRUSTED PORK LOIN **\$400**

(25 servings)

Apple Cardamom Chutney and Whole Grain Mustard

SLOW ROASTED HERBED PRIME RIB OF BEEF **\$690**

(30 servings)

Herb Crusted, Slow Roasted and Served Medium Rare with Truffle Herbed Au Jus, Dijon Mustard, and Horseradish Crème Fraîche.

BEEF TENDERLOIN **\$700**

(25 servings)

Grilled and Served Medium-Rare with Huckleberry Demi-Glace

PASTA AMORE STATION

\$31/PERSON

+ \$150 Chef Fee per 40 Guests

A Uniformed Chef will Prepare Pasta To-Order.

Choice of Linguine and Penne Pastas with Selection of Sauces and Add-Ins:

Grilled Chicken

Creamy Alfredo Sauce

Meatballs

Rustic Basil Pomodoro

Wild Shrimp

Basil Pesto

Sweet Peppers

Extra Virgin Olive Oil

Tomatoes

White Wine Pan Sauce

Wild Mushrooms

Chopped Herbs

Baby Spinach

Red Pepper Flakes

Artichoke Hearts

Cracked Black Pepper

Kalamata Olives

Freshly Grated
Parmesan Cheese

Capers

Housemade
Garlic Bread

Minced Garlic



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RECEPTION STATIONS

SELF-SERVE SLIDER STATION \$29/PERSON

Ready-to-Grab Sliders, Served with Kettle Chips and Condiments

Selection includes:

Carolina Pulled Pork with Cole Slaw

Grilled Beef Patty with White Cheddar Cheese and Crispy Fried Onions

Roasted Chicken with Crisp Lettuce, Tomato, and Dijon Aioli

Black Bean Patty with Avocado and Marinated Red Onions (Vegetarian)

WESTERN CHOPPED SALAD STATION \$25/PERSON

+ \$150 Chef Fee per 40 guests

Organic Baby Greens and Fresh Romaine Lettuce, Served with Housemade Baked Bread and Butter

Selection includes:

Chicken Breast

Bacon

Cheddar

Feta Cheese

Parmesan Cheese

Red Onion

Chopped Eggs

Tomato

Cucumber

Sprouts

Chickpeas

Sweet Corn

Avocado

Toasted Almonds

Served with Huckleberry Vinaigrette and Ranch Dressing



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RECEPTION DESSERTS

Priced per person.

RECEPTION DESSERT DISPLAYS

VIENNESE DISPLAY

\$23

Seasonal Fruit and Whole Strawberries with
Chocolate Fondue Sauce and Whipped Cream

Cheesecake Bites

Fruit Tarts

Mini Crème Brulee

Tiramisu

Brownie Bites

Sacher Torte Bites

Viennese Mini Tea Cookies

THE SWEET TABLE

\$18

Seasonal Fruit and Whole Strawberries with
Chocolate Fondue Sauce and Whipped Cream

Housemade Truffles

Chocolate Decadence Bars

Fruit Tartlets

Lemon Bars

Cheesecake Bites

THE TETON TABLE

\$15

Mini Chocolate-Dipped Teton Treats

Chocolate-Dipped Shortbread Moose Cookies

Bear Claw Brownies



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PLATED DINNERS

Two entrée selections are permitted for groups of over 20 guests, with the higher price of the two dinners to be charged for all. Client is responsible for providing entrée counts 72 hours prior to dinner, and to identify meal selections for each guest on place cards or name tags.

All plated dinners include choice of salad, fresh house baked rolls with “moose” butter, Seattle’s Best regular and decaf coffee, Teavana teas, and iced tea. Soup and appetizers are additional.

APPETIZERS

\$14/PERSON

THREE PIECES PER PLATE

SMOKED SALMON

Cream Cheese and Fried Capers on Potato Gaufrette with Chives

FRESH VEGETABLE SPRING ROLL

Tossed in Thai Vinaigrette and Served with Tamarind Peanut Sauce

PROSCIUTTO AND MANGO

Basil-Rum Glaze

SUNDRIED TOMATO AND KALAMATA TAPENADE

Served on Focaccia

SEARED DUCK BREAST

Toasted Almonds and Raspberry Compote

SALADS

CHOOSE ONE

GARDEN SALAD

Crisp Romaine, Grape Tomatoes, Sliced Cucumbers, Julienned Carrots. Served with Champagne Vinaigrette.

SUMMER SALAD

Organic Baby Greens, Fresh Strawberries, Crumbled Feta, and Red Onion. Served with Wyoming Whiskey Old Fashioned Vinaigrette.

TETON SALAD

Organic Field Green Salad, Fresh Herbs, Espresso White Cheddar Cheese, Red Onion, Grape Tomatoes, and Herbed Crouton. Served with Wyoming Huckleberry Honey Vinaigrette.

SPINACH SALAD

Organic Baby Spinach Salad, Candied Pecans, Crumbled Goat Cheese, and Flame Grapes. Served with Maple Stout Vinaigrette.



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PLATED DINNERS

Choose one entrée below. Each entrée includes one salad chosen from previous page. Priced per person.

ENTRÉES

THE WYOMING FARMER **\$92**

Pan Roasted Bison Filet Mignon with Gorgonzola Yukon Potato Puree, Wild Mushrooms, Asparagus Tips, and Pinot Noir Reduction

THE TETON FIELD & STREAM **\$70**

Medallion of Beef Tenderloin and Skuna Bay Salmon with Wild Mushroom and Bacon Potato Gratin, Grilled Asparagus and Leek Cream

CHAR-GRILLED BISON FLANK STEAK **\$67**

Herb Roasted Red Potatoes, Sherry and Pancetta Sautéed Brussels Sprouts, Utah Bleu Cheese Cream Sauce

SEARED IDAHO RED TROUT **\$63**

Seared Idaho Red Trout, Toasted Almond Cous Cous, Sautéed French Green Beans and Lemon Capers Butter

ROSEMARY ROASTED PORK LOIN **\$63**

Rosemary Roasted Pork Loin, Apple-Cardamom Chutney, Wild Rice Pilaf and Sautéed Broccolini

FREE-RANGE BREAST OF CHICKEN **\$56**

Airline Chicken Breast with Sundried Tomato Orzo Pasta and Thyme and Pear Compote
(add Butter-Poached Shrimp - \$5)

HEIRLOOM CAULIFLOWER **\$52**

Deglazed in Pernod with Watercress, Oyster Mushrooms and Roma Tomato Tarragon Coulis
Vegan and gluten free

STUFFED PORTOBELLO MUSHROOM **\$43**

Roasted Tomato Romesco with Parmesan Cheese and Organic Spinach.

ROASTED SPAGHETTI SQUASH **\$41**

Maple-Ginger Candied Pecans, Cardamom Spiced Granny Smith Apples, and Coconut Curry Cream

Vegan and can be prepared gluten free on request

KID'S PLATED DINNER **\$30**

Tropical Fruit Salad, Chicken with BBQ Sauce, Macaroni & Cheese, Raw Vegetables with Ranch Dip, Chocolate Chip Cookie and Lemonade



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DESSERTS

Priced per person.

TETON WILD BERRY POT DE CRÈME \$9

HOUSEMADE BOURBON BREAD PUDDING \$9

RUSTIC CARAMEL APPLE PIE \$9

VANILLA GLAZED CHEESECAKE \$12

GLUTEN FREE FLOURLESS CHOCOLATE CAKE \$12

THE SWEET TABLE \$18

Seasonal Fruit and Whole Strawberries with Chocolate Fondue Sauce and Whipped Cream

Housemade Truffles

Chocolate Decadence Bars

Fruit Tartlets

Lemon Bars

Cheesecake Bites

CHOCOLATE FONDUE STATION \$21

Grand Marnier-Infused Chocolate Fondue Sauce, Shortbread Moose Cookies, Rice Krispies Treats, Two-Bite Brownies, Pound Cake Cubes, Melon, Marshmallows, Strawberries, Bananas, Dried Fruits

VIENNESE DISPLAY \$23

Seasonal Fruit and Whole Strawberries with Chocolate Fondue Sauce and Whipped Cream

Cheesecake Bites

Fruit Tarts

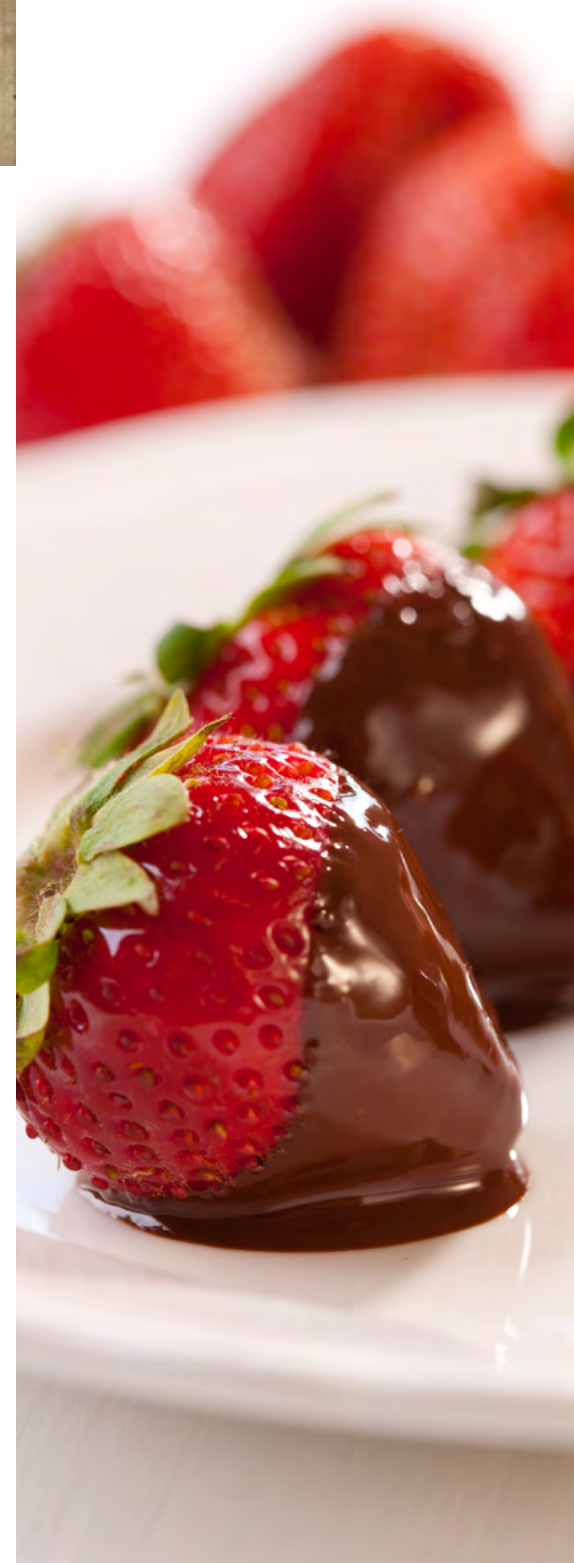
Mini Crème Brulee

Tiramisu

Brownie Bites

Sacher Torte Bites

Viennese Mini Tea Cookies



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BUFFET DINNERS

Maximum service time of 1.5 hours. All dinner buffets served with Seattle's Best regular and decaf coffee, Teavana teas, lemonade, and iced tea. Kid's price (ages 5-11) for dinner buffets is \$26. Priced per person.

THE FIESTA MEXICANA

\$56

Fresh Tortilla Chips

Fire Roasted Salsa and Tomatillo Avocado Salsa

Roasted Poblano Tortilla Soup with Tortilla Strips

Southwest Salad of Chopped Romaine with Black Beans, Roasted Corn Kernels, Roasted Poblano, and Cilantro Ranch

Mexican Spiced Flank Steak and Chicken Fajitas on Warm Flour Tortillas; Pico de Gallo, Grated Cheddar

Cheddar Cheese, Queso Fresco, Shredded Lettuce, Guacamole, Sour Cream, Jalapeños and Cilantro

Cheese Enchilada Casserole with Ancho Chile Sauce

Mexican Chile Rice

Frijoles Con Queso

Caramel Flan

Tres Leches Cake

Sopapillas with Whipped Cream

THE WESTERN ROUND-UP

\$61

Poblano Chile and Apple Cider Vinegar BBQ Braised Beef Short Ribs

BBQ Glazed Breast of Chicken

Organic Baby Greens with Chef's Choice of Two Dressings

Kosher Salted Idaho Bakers with all the Fixin's: Natural Bacon Bits, Fresh Broccoli, Sliced Jalapeños, White Cheddar and Pepper Jack Cheeses, Sour Cream, Whipped Butter, Green Onions, Pico de Gallo

Summer Squash Medley with Julienne Red Onion and Blistered Grape Tomatoes

Butter, Milk and Thyme-Poached Corn Cobbettes

Molasses and Coffee Cowboy Beans

Basket of Jalapeño Corn Muffins, Skillet Biscuits, and Bacon Cheese Rolls with Butter Balls

Warmed Brownie S'mores Soufflé

Mixed Berry Cobbler

Sliced Watermelon

Enhance Your Western BBQ with these Additions:

Hot Dogs **\$9**

Hamburgers **\$15**

Trout, White Bean Stew & Roasted Tomatoes **\$24**

Ribeye Steaks, Sauteed Green Beans & Burgundy Mushrooms **\$28**



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BUFFET DINNERS

ITALIAN DINNER BUFFET

\$65

Minestrone Soup

Housemade Olive Focaccia, Herbed Rolls, Parmesan and Sun Dried Tomato Bread Sticks

Antipasto - A Selection of Local and Italian Charcuterie, Local and Imported Cheeses, Kalamata Olives, Stone Ground Mustard, and Lavender Honey

Milanese-Style Breaded Escalope of Beef with Pesto Penne, Asparagus Tips, and Mushroom-Caper Brown Sauce

Breast of Chicken Marsala - Mushrooms, Prosciutto and Sage, with Sliced Red Potatoes and Marsala Wine Sauce

Baked Ziti, Roasted Sweet Peppers, Caperberries, Puttanesca, and Ricotta Cheese

Medley of Summer Vegetables with Blistered Tomatoes, Fresh Basil, Extra Virgin Olive Oil, and Balsamic Vinegar

Tossed Organic Caesar Salad with Housemade Dressing, Multi-Grain Croutons, Shaved Parmesan

Sweet Ricotta Filled Cannoli

Traditional Housemade Tiramisu

Milano Cookies

Biscotti

Brownies

THE TETON DINNER BUFFET

\$76

Homemade Soup du Jour

Assorted Bread and Rolls with Butter Balls

Organic Baby Greens with Chef's Choice of Two Dressings

Flank Steak with Wild Mushroom Pecorino Romano Pavé and Port Wine Reduction, with Asparagus Tips

Seared Trout with Crisp Brussels Sprouts, Pancetta, and Heirloom Tomatoes

Free-Range Chicken Breast with Wild Mushroom Bread Pudding

Grilled Zucchini and Summer Squash Spears with Sweet Peppers and Portobello Mushrooms

Assorted Cakes

Mini French Pastries

Traditional Flan

Chocolate Mousse



All prices are subject to Wyoming state sales tax at time of event (currently 6%), and a 20% service charge.

BUFFET DINNERS

GRAND TETON BUFFET

\$88

Creamy Wild Mushroom-Lavender Soup

Housemade Olive Focaccia, Herbed Rolls,
Bacon Cheese Rolls, and Assorted Bread Sticks

Tossed Organic Caesar Salad with
Housemade Dressing, Multi-Grain Croutons
and Shaved Parmesan

Organic Baby Greens with Chef's Choice
of Two Dressings

Chef-Attended Prime Rib Station with Mushroom
Duxelles and Pancetta-Leek Yukon Potato Puree

Free-Range Chicken Breast with Sage-Roasted
Sweet Potatoes and Cardamom-Pear Compote

Skuna Bay Salmon with Lemon Zest
Braised Bok Choy and Wild Rice Pilaf

Grilled Asparagus

Seasonal Fruit and Whole Strawberries
with Chocolate Fondue Dipping Sauce
and Whipped Cream

Housemade Truffles

Chocolate Decadence Bars

Fruit Tartlets

Lemon Bars

Cheesecake Bites



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BEVERAGES

All alcoholic beverages are controlled by the State of Wyoming. Special order wines or additional selections may be arranged with sufficient advance notice, and based on availability through the State of Wyoming. Grand Teton Lodge Company reserves the right to cancel beverage service at any time. No persons under 21 years of age will be served alcoholic beverages.

HOSTED BARS

Hosted bars require a \$500 minimum per bar and will be charged to your master bill on consumption. Sales tax at the time of service (currently 6%) and a 20% service charge will also be added.

Choose from Top Shelf, Super Premium, or Premium brands. Bar will include house wines, microbrew and domestic beers, soft drinks, mixers, and fruit juices.

CASH BARS

Cash bars require individual payment by function attendees at the time of service. Cash bar pricing is inclusive of tax and service charge. All bars include your choice of Top Shelf, Super Premium or Premium brand liquors; house wines and beers; and non-alcoholic beverages.

There is a \$500 minimum (plus tax and service charge) for each bar, and a \$125 setup fee for all cash bars. The \$125 setup fee will be charged to your master account.

If the minimum is not met, the difference between the minimum and actual sales will be assessed.

HOSPITALITY ROOM SET-UP

Liquor, beer, wine and mixers may be purchased for your Hospitality Room.

A \$50 set-up fee includes ice, glasses, bar fruit, napkins, and stirrers. There is a \$500 minimum (plus tax and service charge) per day.

If the minimum is not met, the difference between the minimum and actual sales will be charged.



Due to supply chain issues, substitutions of comparable items may be made without notice as necessary. All prices are subject to Wyoming state sales tax at time of event (currently 6%), and a 20% service charge.

BEVERAGES

HOSTED BAR PRICES

PREMIUM BRANDS

\$12

Smirnoff Vodka
Bombay Dry Gin
Dewar's Scotch
Jim Beam Bourbon
Bacardi Superior Rum
Jose Cuervo Especial Tequila

SUPER PREMIUM BRANDS

\$14

Tito's Vodka
Tanqueray Gin
Chivas Regal Scotch
Jack Daniels Bourbon Whiskey
Pyrat XO Gold Rum
1800 Resposado Tequila

TOP SHELF BRANDS

\$16

Grey Goose Vodka
Tanqueray No. Ten Gin
Johnny Walker Black Label Scotch
Knob Creek Bourbon Whiskey
Pyrat XO Reserve Rum
1800 Silver Tequila

ADD LOCAL BRANDS TO HOSTED BAR

+\$2.5

Grand Teton Vodka
JH Distillery Great Grey Gin
Wyoming Whiskey

HOUSE WINES

\$10.5

DOMESTIC BEERS

\$5.5

Budweiser
Bud Light

LOCAL MICROBREWS

\$9

Snake River Pale Ale
Jenny Lake Lager
Hoback Hefeweizen
Pakos IPA
Zonker Stout



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WINE LIST

Wine and beverage offerings are subject to change based on market availability. House wines are available by the bottle at \$34 per bottle. The Mural Room restaurant wine list is also available. A \$20 per bottle corkage fee will apply to wines served but not purchased from Jackson Lake Lodges.

WHITE WINES

J Vineyards Pinot Gris, CA	\$46
Santa Margherita Pinot Grigio, Italy	\$61
Cakebread Sauvignon Blanc, Napa, CA	\$73
Ramey Chardonnay, Russian River Valley, CA	\$92
Cieck Erbaluce, Italy	\$52
Chateau Riotor Rosé, Cotes de Provence, France	\$46
Frog's Leap Sauvignon Blanc, Rutherford, Napa Valley, CA	\$53
Frog's Leap Chardonnay, Rutherford, Napa Valley, CA	\$68

SPECIALTY BEVERAGES

Sparkling Cider	\$19/BOTTLE
Champagne Punch	\$12/DRINK
Huckleberry Margarita	\$17/DRINK
Huckleberry Mojito	\$17/DRINK
Non-Alcoholic Sparkling Punch	\$40/GALLON

RED WINES

Acrobat Pinot Noir, King Estate, OR	\$47
MacMurray Ranch Pinot Noir, Russian River, CA	\$62
Premonition Cellars Pinot Noir, Russian River Valley, CA	\$86
Frei Brothers Merlot Reserve, Dry Creek, CA	\$49
Don Miguel Gascon Malbec, Argentina	\$40
Jackson Hole Winery Catch and Release Zinfandel, Jackson Hole, WY	\$67
Jackson Hole Winery Rendezvous Red, Jackson Hole, WY	\$77
Decoy Cabernet Sauvignon, Sonoma, CA	\$61
Louis M. Martini Cabernet Sauvignon, Napa Valley, CA	\$93

SPARKLING WINES

Mionetto Prosecco, Italy	\$41
Mumm Brut, Napa, CA	\$55
Schramsberg Blanc de Blanc, Napa, CA	\$88
Veuve Clicquot Yellow Label Brut, Champagne, France	\$133



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GRAND TETON
LODGE COMPANY

