

GREAT DIVIDE SKI AREA CATERING MENU

2019.2020 SEASON

BUFFET DINNERS

Buffet dinner prices are per person and include a choice of three side dishes (with exception of Taco Bar), assorted soft drinks and fresh rolls. Dinners are served buffet style, if you prefer a full-service plated dinner, please call to discuss pricing and arrangements.

BARON OF BEEF ROAST

Slow cooked then finished on the BBQ served with au jus and horseradish.

\$20.00 per person*

SIRLOIN STEAK

6 oz sirloin cut grilled on the BBQ

\$16.00 per person*

GRILLED CHICKEN BREAST

Choice of marinades (teriyaki, BBQ, lemon pepper or honey balsamic) and grilled on the BBQ.

\$14.00 per person

SALMON

Grilled on a cedar plank with a brown sugar glaze or lemon and dill butter

\$20.00 per person

CHICKEN PARMESAN

Parmesan crusted chicken breast, served with marinara sauce

\$14.00 per person

TACO BAR

Beef or chicken with all the condiments including hard and soft shells, guacamole, sour cream, salsa, pico de gallo, refried beans, spanish rice etc.

\$14.00 per person

Call for discussions regarding vegetarian options

*Beef selections can vary in cut and price based on market price and availability of cut

SIDE DISH SELECTIONS

Salad: Tossed Green Salad with Balsamic Vinaigrette and Ranch, Caesar Salad, Caprese salad

Vegetables: Sautéed Corn with Peppers, Roasted Zucchini and Carrots, Green Beans with Cranberries and Almonds, other vegetable dishes on request

Fruit: Fresh Fruit Tray (including watermelon, strawberries, pineapple, and other seasonally available fruits)

Pasta and Rice: Pasta with olive oil and fresh basil, Macaroni and cheese, Rice pilaf

Potato: Oven roasted red potatoes, Parmesan cubed potatoes, Red potato salad

Beans: Homemade Baked Beans

Please note: prices are subject to change without notice due to changes in wholesale costs

All food and beverage charges are subject to a 15% service charge (gratuity)