



ALPINE DINNER BANQUETS

DINNER BUFFETS

25 guests minimum. All Buffets will be available for a two-hour maximum. Served with beverage station and two selections from dessert menu. Left over food may not be taken from premises. Prices do not include 8.25% Sales Tax or 20% Service Charge. Prices subject to change without notice.

Alpine Buffet \$34.95

Fresh Baked Rolls

Garden Greens Salad with Tomato, Carrot, Cucumber and Red Onion

Italian Pasta Salad with Olives, Tomatoes, Artichokes, Spinach and Parmesan

Spinach Salad with Fresh Berries, Crumbled Blue Cheese and Candied Walnuts

Wild Rice Pilaf, Roasted Red Potatoes and Seasonal Vegetables

Choice of two:

Grilled Chicken with Wild Mushroom Cream Sauce

Grilled Flank Steak with Alpine Steak Sauce and Chimichurri

Grilled Salmon with Lemon Caper Beurre Blanc

Two selections from the Buffet Dessert Menu

The Rio Buffet \$30.95

House Fried Tortilla Chips with Pico and Guacamole

Fresh Watermelon Salad with Chili and Lime Vinaigrette,

Green Salad with Queso Fresco, Pico, Tortilla Chips and Cilantro Ranch

Black Beans, Cilantro Lime Rice, Flour Tortillas

Served with Pic, Guacamole, Queso Fresco, Limes, Cilantro Onions, Red and Green Salsa

Meats (Choose Two)

Green Chili Shredded Chicken, Barbacoa Pork, Carne Asada Beef, Grilled Sliced Chicken

Two selections from the Buffet Dessert Menu

The Lotus Buffet \$30.95

Fried Spring Rolls
Green Salad with Mandarin Oranges, Shredded Carrots, Scallion,
and Sesame Soy Dressing
Chow Mein, Jasmine Rice, and Fried Rice

Meats (*Choose Two*)

Orange Chicken, Beef and Broccoli, Sweet and Sour Chicken
Sweet and Sour Shrimp

Two selections from the Buffet Dessert Menu

Classic Buffet \$30.95

Fresh Rolls and Butter
Garden Greens Salad with Tomato, Carrot, Cucumber and Red Onion
Spinach Salad with Fresh Berries, Crumbled Blue Cheese and Candied Walnuts
Green Bean Casserole, Mashed Potatoes, and Traditional Stuffing
Roasted Turkey Breast with Turkey Gravy and Cranberry Chutney
Honey Roasted Ham

Two selections from the Buffet Dessert Menu

Prime Rib Buffet \$45.95

Fresh Baked Rolls with Butter
Garden Greens Salad with Tomato, Carrot, Cucumber and Red Onion
Italian Pasta Salad with Olives, Roasted Tomatoes,
Artichokes, Spinach and Parmesan
Spinach Salad with Fresh Berries, Crumbled Blue Cheese and Candied Walnuts
Wild Rice Pilaf, Roasted Red Potatoes and Seasonal Vegetables

Choice of one:

Grilled Chicken with Wild Mushroom Cream Sauce
Grilled Salmon with Lemon Caper Beurre Blanc

Carving Station:

Carved Prime Rib with House Au Jus and Creamy Horseradish

Two selections from the Buffet Dessert Menu

The Grand Buffet \$55.95
(Minimum 50 persons)

Vegetable Crudités with Roasted Bell Pepper Hummus and Ranch
Alpine Charcuterie Board
Iced Jumbo Shrimp with Cocktail Platter
Fresh Baked Rolls with Butter
Italian Pasta Salad with Olives, Roasted Tomatoes,
Artichokes, Spinach and Parmesan
Spinach Salad with Fresh Berries, Crumbled Blue Cheese and Candied Walnuts
Wild Rice Pilaf, Roasted Red Potatoes and Seasonal Vegetables

Entrées (Choose Two)

Grilled Chicken with Wild Mushroom Cream Sauce
Grilled Flank Steak with Alpine Steak Sauce and Chimichurri
Grilled Salmon with Lemon Caper Beurre Blanc
Chicken Cordon Bleu with Whole Grain Mustard Cream Sauce

Carving Station

Hand Carved Certified Angus Prime Rib with House Au Jus and Horseradish

Desserts

Three selections from the Buffet Dessert Menu

BUFFET DESSERT MENU

Alpine Cookies Sundae Bar
Chocolate Chip Cookie Cake
Raspberry Cheesecake
Chocolate Mosaic Cake
Seasonal Fruit Cobbler
Spiced Bread Pudding

MAKE IT “A LA MODE” FOR \$2.50 per guest