



**Alta Lodge**

**DINING  
SERVICES**

**GROUP EVENTS**

Summer 2023

*In the Wasatch National Forest*

Alta Lodge - P.O. Box 8040, 10230 East State Hwy 210 - Alta, Utah 84092-8040  
801-742-3500 • [altalodge.com](http://altalodge.com)



## GROUP DINING AT ALTA LODGE

Alta Lodge offers full-service catering for your meetings and events with stunning views from both indoor and outdoor group spaces. Meals are prepared using quality, fresh, and often local ingredients - direct from the kitchen to your table. From small groups to large events, we offer the highest standards of cuisine and personal service.

### MENU SELECTION

- It is our policy that Alta Lodge provides all event food and beverage service.
- Our Event Coordinator will be happy to assist you with your menu selections and meal schedule.
- An additional entrée option can be added to your menu for a 30% surcharge per person, based on the highest priced entrée and entire group count.
- We request dining and beverage menu selections be finalized two (2) weeks prior to your event.
- Due to health and alcohol regulations, no leftover food or beverages from group dining events may be taken from the premises.

### MEAL COUNTS AND GUARANTEES

- The minimum for standard group dining is 10 guests. Listed entrée minimums are required, where noted.
- The final minimum count for group dining must be finalized two (2) weeks prior to the event, in conjunction with the finalized menu.
- Entrée specific final counts are required for plated dinners. If itemized counts are not supplied, the meal will be priced at the higher of the two selected entrées.
- We will be prepared to serve 5% more than the confirmed final count at the applicable price per person.
- The group dining charges will be based on the actual number of meals served, or final minimum count, whichever is greater.

### SPECIAL DIETARY MEALS

- With advance notice, we can accommodate special dietary needs. Additional charges may apply.
- Please talk to your Event Coordinator about any serious allergies or dietary restraints that will affect your menu options.
- Guests with food allergies must notify server during meal service.
- Our facility is not certified nut, gluten, or dairy free. Trace contamination is possible.

### PRICING

- Prices are per person. A 20% service charge will be added to all group dining prices.
- Food and service are subject to applicable state and local sales tax of 9.75%. Pricing and selection are subject to change.
- Children's meals (ages 12 and under) are available as either half-size plated entrees or by ordering in advance from our kid's menu. For a buffet dinner, children may eat off the buffet for half-price.

### BEVERAGE SERVICE

- Group dining includes non-alcoholic beverages in conjunction with meal service.
- Alcoholic beverages during meal service may be ordered at Alta Lodge restaurant pricing.
- Please refer to our Group Beverage Service packet for Bar pricing and service options.

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## BREAKFAST AND MORNING BREAK

All breakfasts include freshly brewed Starbucks Coffee, Tazo Teas, and assorted Juices.  
Add Fresh Cut Fruit to Continental breakfast or break for an additional \$2/person.

Select one option for your group.

### **Morning Break**

Freshly brewed Starbucks Coffee, Tazo Teas, Hot Chocolate, and assorted Juices

Assorted Fresh-baked Goods

Fresh Whole Fruit

\$10

### **American Hot Breakfast Buffet**

Scrambled Eggs

Lodge Breakfast Potatoes

Multigrain Pancakes or French Toast

Daily's Double Smoked Bacon

Assorted Fresh-baked Pastries

Yogurt

Fresh Cut Fruit

Alta Lodge Granola

\$20

## AFTERNOON BREAK

### **Afternoon Sweet or Savory Break (choose one)**

Freshly brewed Starbucks Coffee, Tazo Teas, Hot Chocolate, Iced Tea, Lemonade, and Soft Drinks

#### **Sweet**

Assorted Cookie Tray

Fresh Whole Fruit

\$10

#### **Savory**

Hummus with Toasted Pita Wedges or Chips and Salsa

Fresh Whole Fruit

\$10

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## PLATED LUNCH

Select one option for your group. Priced per person.

### Mountain Hamburgers

Mixed Greens Salad with House-made Dressing  
Hamburger, Cheeseburger or Vegetarian Burger,<sup>(Veg)</sup>  
served on House-made Brioche Bun  
with Lettuce, Tomato, and Onion,  
side of French Fries and a Pickle  
\$16

### Alta Specialty Sandwiches

Mixed Greens Salad with House-made Dressing  
Turkey, Avocado, and Swiss Cheese  
or  
Portobello, Avocado, and Swiss cheese<sup>(Veg)</sup>  
on Fresh-Baked Focaccia Bread  
with Lettuce, Tomato, and Onion,  
served with a side of Sweet Potato Fries and a Pickle  
\$16

### Vietnamese Bahn Mi Sandwiches

Mixed Greens Salad with House-made Dressing  
Five-Spice Chicken or Lemongrass Tofu<sup>(Veg)</sup>  
served on House-made Ciabatta Bread  
with Sambal Mayonnaise, Pickled Carrot, Radish,  
Jalapeno, and Cilantro  
side of French Fries and a Pickle  
\$16

### Super Salad

Kale, Spinach, and Romaine Lettuce,  
Roasted Tomatoes, Avocado, Toasted Pepitas,  
Sundried Cranberries, Quinoa, Feta Cheese,  
and Lemon-Thyme Vinaigrette  
Fresh baked bread  
\$16  
\$18 add grilled chicken

### Thai Chicken or Tofu Bowl

Grilled Chicken<sup>(G)</sup> or Tofu<sup>(Veg, V, G)</sup>  
with Sautéed Julienned Carrots and Peppers,  
on a bed of Jasmine Rice and Fresh Greens,  
topped with Peanut Sauce, Fresh Basil, and Mint  
\$18

### Beef or Tofu Stir-Fry

Mixed Greens Salad with House-made Dressing  
Steak<sup>(G)</sup> or Lemongrass Tofu<sup>(Veg, V, G)</sup>  
with Stir-Fried Vegetables and a Ginger-Garlic Sauce,  
served on a bed of Jasmine rice  
\$18

## LUNCH ON-THE-GO

Priced per person.

### Alta Lodge Hiker's Sack Lunch

Choice of a Turkey or Veggie Sandwich<sup>(Veg)</sup>  
with Fresh Whole Fruit, Premium Chips,  
House Baked Good, and Beverage  
\$16

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## LUNCH BUFFETS

Select one option for your group. Priced per person.

### **Super Salad Buffet** <sup>Veg, V, G</sup>

Kale, Spinach, and Romaine Lettuce,  
Grilled Chicken, Quinoa, Oven Roasted Tomatoes, Avocado,  
Toasted Pepitas, Sundried Cranberries, Feta Cheese,  
and Lemon-Thyme Vinaigrette  
Fresh baked bread

\$22

### **Ravioli Buffet**

Spinach and Artichoke Ravioli with Pomodoro Sauce  
Mixed Greens Salad  
Garlic Bread

\$22

### **Alta Specialty Sandwich Buffet**

Half Sandwiches of Turkey, Avocado, and Swiss Cheese  
and Portobello, Avocado, and Swiss Cheese  
Mixed Greens Salad  
Potato Chips

\$22

### **Burrito Bar**

Grilled Cilantro-Lime Chicken  
Chile Rellenos  
Flour and Corn Tortillas  
Fajita Vegetables, Spanish Rice and Pinto Beans  
Salsa, Sour Cream and Cheese  
Mixed Greens Salad  
Tortilla Chips

\$26

Add, Mexican-Spiced Fish, or Carne Asada  
\$4 per person each, additional protein

### **Stir-Fry Buffet**

Steak and Lemongrass Tofu <sup>(Veg, V, G)</sup>  
Ginger-Garlic Sauce  
Stir-Fried Vegetables and Jasmine Rice  
Mixed Greens Salad

\$26

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## APPETIZERS

Appetizers should not be considered as meal replacement.

Three appetizer pieces per guest are recommended for a 'cocktail hour.'

Our most popular option is one platter and two trays, all sized at the final guest count.

### STATIONARY APPETIZER PLATTERS

Priced per person.

#### **Hummus** <sup>(Veg, V, G)</sup>

served with Toasted Pita Wedges \$4

with added Fresh-cut Carrots and Celery Sticks \$6

#### **Guacamole & Fresh Salsa** <sup>(Veg, V, G)</sup>

with Blue Corn Tortilla Chips

\$6

#### **Italian Salami & Local Beehive Cheese Platter** <sup>(Veg, G)</sup>

served with assorted Crackers, Pepperoncini,  
and Kalamata Olives

\$7

#### **Fresh Vegetable Platter** <sup>(Veg, V, G)</sup>

served with choice of Curry or Ranch Dip

\$4

#### **Smoked Salmon** <sup>(G)</sup>

Premium Smoked Salmon with Mini Bagels,  
Cream Cheese, Red Onions, and Capers

\$8

#### **Mini Sandwich Platter**

Petit Whole Grain Rolls with Roasted Turkey, Swiss  
or Cheddar Cheese, and Avocado

\$8

### PASSED APPETIZER TRAYS

Priced per piece.

Minimum order is half the final group count.

#### **Roasted Tomato and Garlic Crostini** <sup>(Veg)</sup>

with Basil Pesto and Parmesan Cheese

\$4

#### **Grilled Tenderloin Skewers**

Teriyaki Marinated Beef

\$7

#### **Spinach and Artichoke** <sup>(Veg)</sup>

in Petite Bouchée Pastry Cups

\$5

#### **Fried Mini Spring Rolls** <sup>(Veg)</sup>

with Hoisin Dipping Sauce

\$5

#### **Pork Pot Stickers**

with Hoisin Dipping Sauce

\$5

#### **Mushrooms Duxelles** <sup>(Veg)</sup>

in Petite Bouchée Pastry Cups

\$5

#### **Agedashi Tofu** <sup>(Veg, V, G)</sup>

Braised Japanese Style Tofu served in Lettuce Cups  
with Sweet Chili Garlic Sauce

\$5

#### **Asian Crostini** <sup>(G)</sup>

Ahi Poke on a Rice Cracker  
with Sambal Mayonnaise

\$7

#### **Potato Pancakes** <sup>(Veg)</sup>

served with Apple Chutney

\$5

#### **Jumbo Shrimp** <sup>(G)</sup>

with Cocktail Sauce and Lemon

\$9

#### **Crab Cakes**

with Cilantro-Lime Sauce

\$9

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## BUFFET DINNERS

Buffet dinners include two paired entrées, assorted salads, and sides.  
Select one option for your group. 80-person minimum. Priced per person.

### Grilled Steak and Salmon Buffet

Grilled Flat Iron Steak with Chimichurri Sauce  
Lemon-Thyme Grilled Salmon  
Mixed Greens Salad, Caprese Salad,  
Israeli Couscous Salad,  
Asparagus, Fingerling Potatoes,  
Fresh-baked Bread  
\$44

### Chicken and Salmon Buffet

Herb Roasted Chicken with Blackberry-Sage Sauce  
Lemon-Thyme Grilled Salmon  
Mixed Greens Salad, Caprese Salad,  
Israeli Couscous Salad,  
Asparagus, Fingerling Potatoes,  
Fresh-baked Bread  
\$40

### Petit Tenderloin and Herb Roasted Chicken Buffet

Petite Tenderloin of Beef with Caramelized Shallot Demi  
Herb Roasted Chicken with Blackberry-Sage Sauce  
Mixed Greens Salad, Caprese Salad,  
Israeli Couscous Salad,  
Asparagus, Fingerling Potatoes,  
Fresh-baked Bread  
\$42

### Pasta Buffet <sup>(Veg)</sup>

Spinach & Artichoke Ravioli with Pomodoro Sauce  
Mixed Greens Salad, Caprese Salad  
Israeli Couscous Salad  
Asparagus, Fingerling Potatoes  
Fresh-baked Bread  
with Herb Roasted Blackberry Sage Chicken \$36  
or Roasted Portobello (Veg) \$30

### Prime Rib and Salmon Buffet

Chef-carved Roast Prime Rib  
Lemon-Thyme Grilled Salmon  
Mixed Greens Salad, Caprese Salad,  
Israeli Couscous Salad,  
Asparagus, Fingerling Potatoes,  
Fresh-baked Bread  
\$52

### Roasted Portobello and Tofu and Cauliflower 'Fried Rice' Buffet <sup>Veg, V</sup>

Roasted Portobello  
Tofu and Cauliflower 'Fried Rice'  
Mixed Greens Salad, Thai Rice Noodle Salad,  
Quinoa Salad, Sugar Snap Peas, Jasmine Rice  
\$34

### Mountain Barbecue *(40-person minimum)*

Baby Back Ribs  
Grilled Chicken  
Fruit Salad, Mixed Greens Salad, Cole Slaw  
Baked Beans, Baked Potatoes  
Seasonal Vegetable  
Fresh-baked Bread  
\$36

### Burrito Bar *(40-person minimum)*

Grilled Cilantro-Lime Chicken, Carne Asada, or  
Mexican-Spiced Fish  
Chili Rellenos, Mixed Greens Salad,  
Flour and Corn Tortillas,  
Spanish Rice, Fajita Vegetables, Pinto Beans  
Salsa, Sour Cream, Guacamole, Cheese and  
Tortilla Chips  
Choice of 2 protein options for \$32  
or all 3 protein options for \$36

Add Balsamic Roasted Portobellos (Veg, V) to any buffet for \$2 per person, based on final head count.

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## PLATED DINNERS

Select two entrées. 100-person maximum. Priced per person. Entrée specific final counts required with the final headcount. For groups smaller than 20 persons, only \* selections are available.

Plated dinners include mixed green salad starter, Chef's choice of accompanying side dish, seasonal fresh vegetable, and freshly baked bread.

### MEAT

#### Petit Tenderloin of Bison <sup>(G)</sup>

Free-Range Bison with Blackberry-Sage Sauce  
\$50

#### Roast Prime Rib of Beef <sup>(G)</sup>

with Béarnaise Sauce  
\$48

#### Rack of Lamb <sup>(G w/o sauce)</sup>

with Red Currant Demi  
\$46

#### Pan-Seared Venison <sup>(G)</sup>

with Madeira Green Peppercorn Sauce  
\$46

#### \*Grilled Flat Iron Steak

with Chimichurri Sauce  
\$38

#### \*Chili-Rubbed Roast Pork Tenderloin <sup>(G)</sup>

with Apricot Gochujang Glaze  
\$36

#### Duroc Pork Shank

braised in Uinta Brewing's BaBa Black Lager  
served with Mashed Potatoes  
\$36

#### \*Herb Roasted Chicken Breast <sup>(G)</sup>

with Blackberry-Sage Sauce  
\$33

### SEAFOOD

#### Baja White Shrimp <sup>(G w/o corn pudding)</sup>

with Shiitake-Tomatillo Sauce and Corn Pudding  
\$36

#### Seared Scallops <sup>(G)</sup>

in a Tomato-Fennel Sauce or Thai Coconut Curry  
\$40

### FISH

#### Za'atar Crusted Ahi Tuna <sup>(G)</sup>

Seared Ahi served on Vermicelli Rice Noodles and  
Mixed Greens with Nuoc Cham Chili-Lime Vinaigrette  
\$50

#### House Smoked Salmon <sup>(G)</sup>

with an Apple Cider Syrup  
\$46

#### Miso Sake Sable Fish <sup>(G)</sup>

Pan-Seared with Miso-Sake Glaze  
\$50

#### Pistachio Crusted Mahi-Mahi <sup>(G)</sup>

with Ginger-Orange Sauce  
\$40

#### Rocky Mountain Trout <sup>(G)</sup>

with Apple Cider Syrup  
\$40

#### \*Grilled Filet of Salmon <sup>(G)</sup>

with Ponzu Sauce  
\$36

### PASTA AND VEGETARIAN

#### \*Spinach and Artichoke Ravioli <sup>(Veg)</sup>

topped with Pomodoro Sauce, Sauteed Spinach,  
and Crisp Fried Artichoke Hearts  
\$28

#### \*Baked Stuffed Peppers <sup>(Veg, V, G)</sup>

Vegetables, Quinoa, and Pepper Jack Cheese,  
topped with House Ranchero Sauce  
\$30

#### \*Polenta Pomodoro <sup>(Veg, V, G)</sup>

with Roasted Vegetables and Pomodoro Sauce  
\$28

#### \*Cavatappi <sup>(Veg)</sup>

with Lodge Pesto and Roasted Grape Tomatoes  
\$30

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## PLATED DESSERTS

Desserts are made fresh at Alta Lodge.  
Choose one offering for your group. Priced per person.

### Apple and Brie Galette

Free-form Tart with Granny Smith Apples and Brie Cheese, drizzled with Crème Fraîche \$6

### Crème Brûlée <sup>(G)</sup>

Vanilla Custard with a Burnt Sugar Crust \$6

### Tiramisu

Ladyfingers soaked in Espresso layered with Marsala Mascarpone Custard topped with Bittersweet Chocolate \$8

### Mixed Berry Crisp

Seasonal Berries lightly sweetened and baked in Brown Sugar and Oat Crust \$6  
with Vanilla Ice Cream or Fruit Sorbet \$8

### Brownies <sup>(G)</sup>

Flourless Brownies with Walnuts \$4

### Häagen-Dazs Ice Cream or Fruit Sorbet <sup>(V, G)</sup>

Served in a bowl with two scoops \$4

### Almond Cake

Made with rich Marzipan served with Berry and Port Wine Compote \$6

### Chocolate Decadence Cake <sup>(G)</sup>

Flourless Chocolate Cake with Raspberry Coulis and Crème Anglaise \$6

### Carrot Cake

Classic Carrot Cake with Walnuts and Cream Cheese Frosting \$6

### Seasonal Fruit Upside-Down Cake

Fresh Fruit, Berries and Vanilla Cake baked into a Caramelized Topping served with Crème Fraîche \$6

### Mixed Berry Bars

Sweet Berry Filling with a Crisp Crumble Topping \$4

## DESSERT BUFFET

Sweet selections served buffet style.  
Priced per person for entire guest count.

### Assorted Cookies and Bars

Peanut Butter, Oatmeal Raisin, Chocolate Chip, and Ginger Snap Cookies \$5  
Assorted Cookies with Brownies or Mixed Berry Bars \$6

### Assorted Cakes

Chocolate Decadence Cake, Almond Cake, Carrot Cake, Seasonal Fruit Upside-Down Cake  
Choose two \$12  
Choose three \$15

### Assorted Desserts

Cannolis, Chocolate-dipped Strawberries, Coconut Macaroons, Lemon Bars, Key Lime Pie Squares, Bite-sized Carrot Cake  
Choose two \$8  
Choose three \$10

### Custom Dessert Buffet

**Cakes** Chocolate Decadence Cake, Almond Cake, Carrot Cake, Seasonal Fruit Upside-Down Cake

**Spooned Desserts** Tiramisu, Mixed Berry Crisp, Crème Brûlée

**Bars** Brownies, Mixed Berry Bars, Lemon Bars, Key Lime Pie Squares

**Cookies** Assorted Cookie Tray, Coconut Macaroons

**Pastry** Apple and Brie Galette, Cannolis

**Fruit** Chocolate-dipped Strawberries, Fresh Cut Fruit

**Ice Cream** Häagen-Dazs Ice Cream and Sorbet. Selection varies.

Choose two \$12

Choose three \$15

Choose four \$18

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