



Icicle Village  
RESORT  
*Catering Menu*

• **WELCOME!** •

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**T**hank you for choosing the Icicle Village Resort for your meeting, conference or special event catering. Our Executive Chef, Bill Monigold and the enter catering staff at the Icicle Village Resort offers your group some of the finest dining available. We are happy to work with you to create tailored menus for your event.

If your group has special needs, please email or phone the sales department at 855-888-2272 for assistance in planning your menu. Check [www.iciclevillage.com/meetings-events/catering](http://www.iciclevillage.com/meetings-events/catering) for menu updates and new menu items.

## **ICICLE VILLAGE RESORT SALES AND CATERING**

Toll free: 855-888-2272 Fax: 509-888-2271

Local: 509-888-2272, 509-548-7000

[sales@iciclevillage.com](mailto:sales@iciclevillage.com)

### **MENU SELECTION**

All details for your event are required a minimum of 14 days prior to the start of your event. Buffets are served for a maximum of 1.5 hours. No food or beverage can be taken “to go.” A single entrée choice is recommended for your entire group. For groups over 20, a choice of two entrées is possible as long as the catering department knows how many of each entrée is requested 3 business days prior to the date of service. All entrées will be billed a the highest priced menu item. Please place an indicator of the entrée choice at each place setting and designate those requesting vegetarian entrées as well.

### **GUARANTEES**

Please notify the catering department of your guaranteed number of guests, as well as your entrées-split at least 3 business days prior to your event. Once received by the catering department, the number will be considered a guarantee and is not subject to reduction.

### **PAYMENT POLICIES**

The food, beverage, and miscellaneous prices quoted are subject to an 18% service charge and applicable Washington State sales tax. Food and beverage for your function must be provided by the Icicle Village Resort. Food and beverage prices will be quoted up to one year prior to the function, and will be guaranteed 90 days prior to your function. Social events are to be prepaid prior to the event. All banquets functions should have a valid credit card number on file. The Icicle Village Resort will only bill clients who have an established direct bill account at the resort. Please request an application if you are interested in setting up a direct bill account and submit it to the Sales and Catering Office for approval at least four weeks in advance of your event.





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• **MEETING BREAKS** •

**FULL DAY BEVERAGE SERVICE**

**\$6.50 PER PERSON**

Morning: Seattle's Best Coffee (regular & decaf), tea, cider packets, cocoa packets.

Mid-Morning Refresh: Coffee, decaffeinated coffee, tea, cider packets, cocoa packets.

Afternoon: Fresh coffee, decaffeinated coffee, tea, cider packets, cocoa packets and assorted sodas.

**SINGLE COFFEE SERVICE**

**\$3 PER PERSON**

Seattle's Best Coffee (regular & decaf), tea, cider packets, cocoa packets. This includes one refresh.

**FULL DAY MEETING BREAK PACKAGE**

**\$12 PER PERSON**

Morning: Seattle's Best Coffee (regular & decaf), tea, cider packets, cocoa packets.

Mid-Morning Refresh: Coffee, decaffeinated coffee, tea, cider packets, cocoa packets with choice of pastries or fresh fruit.

Afternoon: Fresh coffee, decaffeinated coffee, tea, cider packets, cocoa packets and assorted sodas with cookies and choice of vegetable tray with ranch dip or assorted chips and dip/salsa.

**A LA CARTE BREAK ITEMS**

Assorted Coke brand sodas, Tree Top juices or house bottle water	<b>\$2 EACH</b>	Popcorn	<b>\$2 PER PERSON</b>
Vitamin water (per consumption)	<b>\$3 EACH</b>	Assorted potato and tortilla chips with salsa and dips	<b>\$3 PER PERSON</b>
Lemonade and iced tea	<b>\$2 EACH</b>	Granola bars	<b>\$2 EACH</b>
Fruit punch	<b>\$15 PER GALLON</b>	Sliced fruit display with dipping sauce (includes honeydew, cantaloupe, grapes, oranges, & strawberries)*	<b>\$6 PER PERSON</b>
Assorted fresh baked cookies	<b>\$9 PER DOZEN</b>	Vegetable tray and assorted dips	<b>\$5 PER PERSON</b>
Assorted large pastries and large muffins	<b>\$18 PER DOZEN</b>	Cheese display with assorted crackers	<b>\$6 PER PERSON</b>
Freshly baked chocolate brownies	<b>\$12 PER DOZEN</b>		
Assorted dessert bars	<b>\$14 PER DOZEN</b>		
Mixed nuts	<b>\$4 PER PERSON</b>		
Trail mix	<b>\$3 PER PERSON</b>		

**\*SEASONAL SUBSTITUTIONS MAY OCCUR**

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• **LIGHT LUNCH MENU** •

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**SANDWICHES & WRAPS**

Includes iced tea or lemonade, Seattle's Best Coffee (regular & decaf), with selection of teas and chef's choice of light dessert. Select one entrée for entire group, available between 10am and 3pm. Prices listed are per person.

**LIGHT LUNCH**

**\$12**

A cup of soup, pasta salad, and a half sandwich on whole grain bread with mayonnaise, leaf lettuce, and choice of cheddar, Swiss, or Provolone cheese; roasted turkey, deli ham, or roast beef. Choose one combination for your group.

**DELI SANDWICH**

**\$12**

Choose one for your group from roast turkey, deli ham, or roast beef, topped with either cheddar, Swiss, or Provolone cheese, on whole grain bread with mayonnaise, leaf lettuce, and tomato. Served with pasta salad and a fruit garnish.

**TURKEY CROISSANT**

**\$13**

A croissant layered with smoked turkey, Provolone cheese, tomato and leaf lettuce. Served with pasta salad and a fruit garnish.

**ADD CRISPY BACON AND SLICED AVOCADO**

**\$5**

**CRANBERRY TURKEY CROISSANT**

**\$14**

A croissant layered with tender smoked turkey, cream cheese, cranberry sauce, and leaf lettuce. Served with pasta salad and a fruit garnish.

**VEGETARIAN GARDEN WRAP**


**\$12**

Whole wheat tortilla with seasoned hummus layered with shredded carrot, cucumbers, tomatoes, onions, bell pepper, and pumpkin seeds. Served with pasta salad and a fruit garnish.

**CHICKEN CAESAR WRAP**

**\$14**

Sun-dried tomato tortilla layered with grilled chicken, romaine lettuce, tomato, cucumber, and Caesar dressing. Served with pasta salad and a fruit garnish.



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• **LIGHT LUNCH MENU** •

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**SALADS**

Includes iced tea or lemonade, Seattle's Best Coffee (regular & decaf), with selection of teas.  
Select one entrée for entire group, available between 10am and 3pm. Prices listed are per person.


**SOUTHWEST CHICKEN SALAD**      **\$15**  
Fresh greens tossed with tri-colored corn chips, roasted corn, black beans, grilled chicken, shredded cheese, and ranchero dressing garnished with cucumbers and tomato. Served with rolls & butter.

**FRESH SPINACH SALAD**      **\$13**  
Fresh spinach with mushrooms, croutons, diced tomatoes, served with creamy house dill dressing finished with Parmesan cheese and garnished with seasonal vegetables. Served with rolls & butter.

**ASIAN CHICKEN SALAD**      **\$15**  
Fresh cabbage, greens, and crunchy Asian noodles tossed with sesame ginger dressing then topped with grilled chicken, garnished with cucumber and tomato and served with rolls & butter.

**TRIO SALAD**      **\$14**  
A trio of fresh salads including quinoa and black bean salad; tomato, basil, and mozzarella salad; and marinated vegetable pasta salad. Served with flatbread.

**GRILLED CHICKEN CAESAR SALAD**      **\$15**  
Grilled chicken on crisp romaine, tomatoes, cucumbers, house made croutons, Parmesan cheese, and creamy Caesar dressing.



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• **LUNCH MENU** •

**LUNCH ENTRÉES**

Beverages served tableside include pre-set iced tea, Seattle's Best Coffee (regular & decaf) and selection of teas.  
Entrées include chef's choice of light dessert.

Select one entrée for entire group, available between 10am and 3pm. Prices listed are per person.

**CHICKEN MEDITERRANEAN**

**\$15**

Marinated chicken breast lightly breaded with Mediterranean herbs and Parmesan cheese in white wine sauce. Served with rice pilaf and seasonal vegetables and rolls & butter.

**CHICKEN CHORON**

**\$15**

Chicken breast marinated lightly breaded and topped with Creole hollandaise sauce. Served with rice pilaf, seasonal vegetables, and rolls & butter.

**GERMAN SAUSAGES**

**\$16**

Bavarian bratwurst and smoked German sausage served with German fried potatoes, chef made sauerkraut, and sweet & sour cabbage, Bavarian mustard, and rolls & butter.

**BAKED SALMON**

**\$18**

Salmon fillet basted with fresh herb butter sauce and baked to perfection. Served with rice pilaf, seasonal vegetables, and rolls & butter.

**CHICKEN CORDON BLEU**

**\$16**

Chicken breast broiled then topped with smoked ham and melted Swiss cheese, served with roasted Yukon potatoes, seasonal vegetables, and rolls & butter.

**BEEF & PORTABELLA STROGANOFF**

**\$16**

Tender beef cutlets with sauteed portabella mushrooms in sour cream sauce, served over buttered noodles. Served with seasonal vegetables and roll & butter.

**SCHNITZEL A LA SWISS**


**\$16**

Lightly breaded pork cutlet with sauteed onions, mushrooms, bacon, and apples, topped with Swiss cheese and finished with green peppercorn demi-glacé. Served with German fried potatoes, seasonal vegetables, and rolls & butter.

**QUINOA**

**\$13**

This high protein Central America grain is the center of this health dish that include celery, carrots, olive oil, garlic, and roasted corn. Finished with dried cranberries, cashews, and toasted pumpkin seeds. Served with seasonal vegetables and rolls & butter.



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• **LUNCH BUFFET MENU** •

Beverages served from a beverage station include iced tea and lemonade, Seattle's Best Coffee (regular & decaf), and selection of teas. 20 person minimum charge, prices listed per person. Available between 10am and 3pm. Buffets are served for a maximum of 1.5 hours. No food or beverage can be taken "to go."

**DELI SANDWICH BUFFET**

**\$15**

Sliced deli ham, roast beef, roasted turkey, cheddar, Swiss, and Provolone cheeses, lettuce, sliced tomatoes, sliced onion, dill pickles, mayonnaise, assorted mustards and horseradish. Served with assorted deli breads, tossed green salad with dressings, potato salad and fresh fruit, and finished with chef's choice of dessert.

**BAVARIAN HOME STYLE BUFFET**

**\$16**

German-style baked chicken breast with rich Bavarian dill sour cream and roasted German sausages served with German fried potatoes and sauerkraut. Includes apple slaw, rolls & butter, and finished with apple strudel.

**THAI CHICKEN STIR-FRY BUFFET**

**\$15**

Stir-fried vegetables including peppers, onions, celery, carrots, broccoli, and cauliflower, all in a mild coconut milk curry sauce, along with grilled chicken. Served with hot steamed rice, rolls & butter, Asian salad, fresh fruit, fortune cookies.

**TACO BAR**

**\$15**

Build your own tacos with seasoned ground beef and shredded chicken, Spanish rice, corn hard shells, and flour tortillas, refried beans, grated cheddar cheese, chopped onions, diced tomatoes, shredded lettuce, sour cream, guacamole, salsa, and finished with chef's choice dessert.

**SOUP & SANDWICH BUFFET**

**\$18**

Two fresh soups served with rolls & butter, make your own sandwich elements including sliced deli ham, roast beef, roasted turkey, cheddar, Swiss, and Provolone cheeses, lettuce, sliced tomatoes, sliced onion, dill pickles, mayonnaise, assorted mustards, and horseradish. Served with assorted deli breads, tossed green salad with dressings, pasta salad and fresh fruit and finished with chef's choice of dessert.

**BAKED POTATO BAR**

**\$15**

Hot baked pacific northwest potatoes accompanied with butter and sour cream, green onions, diced ham, bacon bits, broccoli, grated cheese, and vegetarian black bean chili. Served with tossed green salad with dressings, apple slaw, fresh fruit, rolls & butter, and finished with chef's choice dessert.

**PASTA BUFFET**

**\$12**

Pasta tossed lightly with herbs and olive oil, sauce on the side includes creamy Alfredo and red marinara. Served along with Parmesan cheese, roasted seasonal vegetables, tossed green salad with dressings, and garlic breadsticks.

**ADD-ON PASTA BUFFET:**

**ADD**

Grilled chicken topping

**\$4**

Hearty red meat sauce

**\$6**

Assorted cookies

**\$2**

Substitute gluten free pasta

**\$3**

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• **MORE LUNCH BUFFETS** •

Beverages served from a beverage station include iced tea and lemonade, Seattle's Best Coffee (regular & decaf), and selection of teas. 20 person minimum charge, prices listed per person. Available between 10am and 3pm. Buffets are served for a maximum of 1.5 hours. No food or beverage can be taken "to go."

**SOUP & SALAD BUFFET** **\$12**  
Chef's selection of two freshly made soups. Tossed green salad with dressings, pasta salad, fruit salad, rolls & butter, chef's choice of dessert.

**ADD PLATTER OF PRE-MADE DELI SANDWICHES** **\$6**

**QUICK WORKING LUNCH** **\$12**  
Assorted pre-made deli sandwich platter, tossed green salad with dressings and croutons, chips, and cookies.

*Or*

Assorted fresh wraps, tossed green salad with dressing and croutons, chips, and cookies. **\$13**

• **BOX LUNCH TO GO MENU** •

Box lunches are subject to one selection. Includes whole fruit, pickle, fresh baked cookie, Tim's Cascade chips and bottled water.

**DELI SANDWICH** **\$15**  
Assorted premium meat and cheese combination of roasted turkey, deli ham, or roast beef, topped with either cheddar, Swiss or Provolone cheese, on whole grain bread with mayonnaise, leaf lettuce, and tomato.

**ON GLUTEN FREE BREAD** **\$16**

**VEGETARIAN GARDEN WRAP** **\$14**  
Whole wheat tortilla with seasoned hummus layered with shredded carrots, cucumbers, tomatoes, onions, bell pepper, and pumpkin seeds.

**CHICKEN CAESAR WRAP** **\$15**  
Sun-dried tomato tortilla layered with grilled chicken, romaine lettuce, tomato, cucumber, and Caesar dressing.

**TURKEY CROISSANT** **\$13**  
A croissant layered with tender roasted turkey, Provolone cheese, tomato, mayonnaise and leaf lettuce.

**ADD CRISPY BACON AND SLICED AVOCADO** **\$5**

**BEEF & SWISS CROISSANT** **\$13**  
A croissant layered with tender, thin-sliced roast beef, Swiss cheese, tomato, mayonnaise and leaf lettuce.

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• **COLD APPETIZERS & HORS D'OEUVRES** •

Appetizers & hors d'oeuvres sold per piece or per person. Minimum of 20 guests for items sold per person.

**CANAPES - 50 PIECES** **\$160**  
Shrimp and cream cheese on cucumbers with chicken, Brie, and sun-dried tomatoes on flatbread.

**LETTUCE WRAPS - 50 PIECES** **\$180**  
Stuffed with a choice of two items: shrimp, turkey, ham, or vegetables.

**FRESH FRUIT DISPLAY** **\$6 PER PERSON**  
Assorted melons, pineapple, grapes, and strawberries (seasonal) served with dip.

**CHEESE DISPLAY** **\$6 PER PERSON**  
Assorted imported and domestic cheese and cracker display.

**FRESH VEGETABLE DISPLAY** **\$5 PER PERSON**  
Assorted vegetables served with assorted dips.

**DELI DISPLAY** **\$8 PER PERSON**  
Deli meat and cheese assortment with rolls and condiments.

**PRAWNS - 50 PIECES** **\$149**  
Served with cocktail sauce and lemon wedges.

**DEVEILED EGGS** **\$8 PER DOZEN**

**SMOKED SALMON SIDE** **\$149**  
Served with soft herb cheese & crackers.  
*Serves 30-40*

**CHIPS & DIPS** **\$3 PER PERSON**  
Assorted potato and tortilla chips with salsa and dips.

**CLASSIC HUMMUS** **\$4 PER PERSON**  
Garbanzo beans pureed with olive oil, lemon, garlic, and tahini served with pita chips and tri-colored corn chips.

**IMPORTED BRIE DISPLAY** **\$100**  
Brie cheese topped with spicy raspberry Melba sauce, and served with assorted crackers and breads.  
*Serves 25*

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• **HOT APPETIZERS & HORS D'OEUVRES** •

Appetizers & hors d'oeuvres sold per piece or per person. Minimum of 20 guests for items sold per person.

**CHICKEN WINGS - 50 PIECES** **\$110**  
Tender oven roasted chickens covered on your choice of Barbecue, Teriyaki, or Sweet 'n Sour sauce.

**MEATBALLS - 50 PIECES** **\$79**  
Barbecue, Bavarian, or Sweet & Sour 1oz meatballs.

**MINI TACOS - 50 PIECES** **\$79**  
Mini tacos with bean and beef filling, deep fried golden brown then topped with cheese, served with house made ranchero sauce.

**TERIYAKI CHICKEN SKEWERS**  
**- 50 PIECES** **\$99**  
Tender chicken with Teriyaki sauce on skewers.

**ARTICHOKE DIP** **\$50**  
Marinated artichoke hearts with Parmesan cheese and creamy herb sauce served with warm flatbread and tri-color chips.  
*Serves 20*

**GENERAL TSO BONELESS CHICKEN BITES**  
**- 50 PIECES** **\$99**  
Sweet & Spicy deep-fried chicken bites.

**MELTED BRIE CHEESE** **\$110**  
Topped with sauteed garlic and fresh basil. Served with assorted crackers and grilled flatbread.  
*Serves 25*

**COCONUT SHRIMP - 50 PIECES** **\$149**  
Tasty shrimp hand-breaded with shredded coconut then cooked golden brown served with our ginger-lime dipping sauce.

**CAJUN SAUTEED SHRIMP - 50 PIECES** **\$149**  
Served with soft herb cheese & crackers.

**PRIME RIB STATION** **\$10 PER PERSON**  
Slow-roasted, juicy, and tender whole prime rib encrusted with a special blend of herbs and seasonings created by our chef and served with horseradish, au jus, and rolls & butter. Carved by uniformed chef.

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• **SERVED DINNERS** •

Please select one for entire group. Groups over 30 may choose 2 entrées, split entrées will be billed at the higher of the 2 prices. These dinner items are served with seasonal green salad, chef's choice dressing, seasonal vegetables, rolls & butter, chef's choice dessert, Seattle's Best Coffee (regular & decaf), assorted teas, lemonade, and iced tea.

**CHICKEN**

All chicken is boneless, skinless, and marinated for tenderness.

**BEEF**

**CHICKEN JERUSALEM**

**\$26**

Lightly breaded with Mediterranean herbs, and Parmesan cheese, on top of a white wine sauce and topped with artichoke, finished with hollandaise sauce, served with rice pilaf or roasted Yukon potatoes.

**ROAST PRIME RIB**

**\$30**

Slow-roasted, juicy, and tender whole prime rib encrusted with a special blend of herbs and seasonings created by our chef and served with horseradish, au jus, and garlic mashed potatoes.

**BAVARIAN CHICKEN**

**\$26**

Boneless skinless marinated chicken breast, grilled, and topped with demi-glacé, sour cream and dill, served with rice pilaf or roasted Yukon potatoes.

**LONDON BROIL**

**\$28**

Marinated flank steak, sliced thin and topped with béarnaise sauce, served with garlic mashed potatoes.

**FESTIVE STUFFED CHICKEN BREAST**

**\$26**

Tender breast of chicken stuffed with a cranberry and corn bread dressing and finished with hollandaise sauce (or cranberry glaze if specified) served with rice pilaf or roasted Yukon potatoes.

**TOP SIRLOIN STEAK**


**\$29**

Tender top sirloin, grilled and finished with green peppercorn sauce, served with garlic mashed potatoes.

**CHICKEN CORDON BLEU**

**\$26**

Marinated chicken breast with ham and Swiss cheese baked and finished with white mushrooms supreme sauce, served with rice pilaf or roasted Yukon potatoes.



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Please select one for entire group. Groups over 30 may choose 2 entrées, split entrées will be billed at the higher of the 2 prices. These dinner items are served with seasonal green salad, chef's choice dressing, seasonal vegetables, rolls & butter, chef's choice dessert, Seattle's Best Coffee (regular & decaf), assorted teas, lemonade, and iced tea.

**SEAFOOD**

**BAKED NORTHWEST SALMON** \$28  
Traditional northwest salmon basted with herb butter, served with basmati rice.

**GLAZED SALMON** \$28  
Salmon baked with ginger / soy glaze, served with jasmine rice.

**CAJUN SHRIMP** \$29  
Sautéed shrimp with onions, green and red peppers with Cajun spices, served with rice.

**PORK & VEGETARIAN**

**ICICLE ALE BARBECUED PULLED PORK** \$23  
Delicious and tender pork roasted four hours in a special blend of Icicle Ale, barbecue sauce and a special blend of herbs and seasonings created by our chef, served with jasmine rice.

**ROASTED PORK LOIN** \$24  
Herbed encrusted pork loin topped with sour cream sauce and served with garlic mashed potatoes.

**QUINOA TOPPED WITH GRILLED PORTABELLA & VEGETABLES** \$24  
Sautéed seasonal vegetables and fresh grilled portabella mushrooms served over a large bed of quinoa and finished with dried cranberries, cashews, and pumpkin seeds.  
*Vegetarian and Vegan entrée.*

**VEGETARIAN PASTA** \$22  
Spinach fettucine tossed with fresh broccoli, cauliflower, tomato, basil, garlic, olive oil, and white wine.  
*This dish can be served with Parmesan cheese if desired.*

**SUBSTITUTE GLUTEN FREE PASTA** \$2

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• **DINNER BUFFET MENU** •

Beverages served from a beverage station include iced tea and lemonade, Seattle's best coffee and selection of teas. **There is a 20 person minimum charge, priced per person.** All buffets come with your choice of two salads, choose from: Tossed green salad with dressings, pasta salad, apple slaw, or potato salad; a choice of two starches, choose from: Garlic mashed potatoes, rice pilaf, roasted Yukon potatoes, or quinoa.

Buffets also include seasonal vegetables, fresh fruit, rolls & butter, and chef's choice dessert. Buffets are served for a maximum of 1.5 hours. No food or beverage can be taken "to go."

**WITH 1 MAIN DISH — \$27 WITH 2 MAIN DISHES — \$30 WITH 3 MAIN DISHES — \$33**

**CHICKEN CHOICES**

**CHICKEN MEDITERRANEAN**

Lightly breaded with Mediterranean herbs and Parmesan cheese, on top of a white wine sauce.

**CHICKEN CHORON**

Lightly breaded marinated chicken breast topped with Creole hollandaise sauce.

**ROASTED CHICKEN BREASTS WITH APPLES**

Roasted marinated chicken breast covered with sauteed apples and grapes in creamy white wine sauce.

**CHICKEN PORTABELLA A LA SWISS**

Char-broiled marinated chicken breast topped with strips of seasoned fire roasted portabella mushrooms and melted Swiss cheese.

**ARTICHOKE & CHICKEN BAKE**

Marinated chicken breast baked and topped with artichoke and Parmesan cheese with seasoned stuffing.

**SEAFOOD CHOICES**

**BAKED NORTHWEST SALMON**

Traditional northwest salmon basted with chef's special blend herb butter.

**SALMON PESTO**

Baked salmon basted with our chef's special blend herb butter and stuffed with fresh basil pesto.

**CAJUN SHRIMP**

Sautéed shrimp with green and red peppers, onions, and Cajun spices.

**BAKED ALASKAN COD A LA CREME**

Tender Alaskan cod fillets topped with a light breading of herbs and dill, then baked in creamy white wine sauce.

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Icicle Village  
RESORT  
*Catering Menu*

• **MORE DINNER BUFFET MENU** •

Beverages served from a beverage station include iced tea and lemonade, Seattle's best coffee and selection of teas. There is a 20 person minimum charge, priced per person. All buffets come with your choice of two salads, choose from: Tossed green salad with dressings, pasta salad, apple slaw, or potato salad; a choice of two starches, choose from: Garlic mashed potatoes, rice pilaf, roasted Yukon potatoes, or quinoa.

Buffets also include seasonal vegetables, fresh fruit, rolls & butter, and chef's choice dessert. Buffets are served for a maximum of 1.5 hours. No food or beverage can be taken "to go."

**WITH 1 MAIN DISH — \$27    WITH 2 MAIN DISHES — \$30    WITH 3 MAIN DISHES — \$33**

**BEEF CHOICES**

**FRESH GRILLED LONDON BROIL**

Flank steak marinated in fresh herbs, seared over a hot fire, then sliced thin and finished with béarnaise sauce.

*Or topped with fresh diced tomatoes and Gorgonzola for a gluten free option.*

**ROAST PRIME RIB (BY ITSELF - \$30)**


Slow-roasted juicy and tender whole prime rib, encrusted with a special blend of herbs and seasonings created by our chef and served with horseradish and au jus. Carved by uniformed Chef.

**MARINATED FLANK A LA BLEU**

Tender marinated flank steak topped with chunky bleu cheese, fresh diced tomato, and crisp bacon.

**ROAST NEW YORK  
& FIRE ROASTED PORTABELLA**

Slow-roasted New York strip, sliced and topped with seasoned fire roasted portabella mushroom and burgundy demi-glacé sauce.



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• **THEMED DINNER BUFFETS** •

Beverages served from a beverage station include iced tea and lemonade, Seattle's best coffee and selection of teas. There is a 20 person minimum charge, priced per person. Buffets are served for a maximum of 1.5 hours. No food or beverage can be taken "to go."

**ITALIAN PASTA BUFFET \$25**

Pasta buffets include Caesar salad, spinach salad, garlic bread sticks, fresh fruit, and chocolate mousse for dessert.\*

**CHOOSE 2 OF THE FOLLOWING ENTRÉES:**

**#1 GRILLED CHICKEN  
& FRESH SPINACH LINGUINI**

Linguini with grilled chicken, fresh spinach, tomato, garlic, and basil, sautéed in olive oil and white wine.

**#2 ITALIAN SAUSAGE FETTUCCHINE**

Fettuccine with Italian sausage, broccoli, cauliflower, tomato, garlic, and basil in a cream sauce with Parmesan cheese.

**#3 MARINARA OR ALFREDO PENNE**

Penne with marinara or Alfredo sauce served with peppers, onions, Parmesan cheese and thin-sliced flank steak.

**#4 LASAGNA**

Your choice if vegetarian, ground beef, or southwest chicken layered with three cheeses and marinara sauce.

\*DESSERT UPGRADED TO TIRAMISU \$3 PER PERSON  
SUBSTITUTE GLUTEN FREE PASTA \$2 PER PERSON

**BAVARIAN BUFFET \$26**

Bavarian buffets include German fried potatoes or German potato salad, braised sweet & sour red cabbage, our own house made sauerkraut, apple slaw, fresh fruit, green salad with dressings, and rolls & butter with apple or cherry strudel for dessert.

**CHOOSE 2 OF THE FOLLOWING ENTRÉES:**

**#1 BRATWURST & GERMAN SAUSAGE**

Two sausages steamed in beer and grilled.

**#2 ROASTED PORK LOIN**

Oven roasted pork loin seasoned with fresh pepper, dill, and other Bavarian spices, then finished with a rich sour cream dill sauce.

**#3 JAEGER SCHNITZEL WITH  
MUSHROOM SAUCE**

Sautéed breaded pork cutlet covered with a rich mushroom demi-glacé sauce.

**#4 SAUERBRATEN BEEF TIPS**

Sauerbraten marinated braised beef tips with onions and mushrooms in a sweet & sour German demi-glacé sauce.

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• **MORE THEMED DINNER BUFFETS** •

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**FIESTA BUFFET \$24**

Fiesta buffets include chips and salsa, guacamole, corn and bean salad, refried beans, Spanish rice, and Mexican wedding cookies.

**CHOOSE 2 OF THE FOLLOWING ENTRÉES:**

**#1 BUILD YOUR OWN FAJITAS**

Build your own fajitas with seasoned sliced beef and chicken, soft flour tortillas and corn tortillas, sautéed peppers and onions, diced tomatoes and sour cream.

**#2 BEEF ENCHILADA CASSEROLE**

**#3 CHICKEN ENCHILADA CASSEROLE**

**#4 TACO BAR**

Build your own tacos with seasoned ground beef and shredded chicken, soft flour or corn tortillas, grated cheddar cheese, chopped onions, diced tomatoes, sour cream, and shredded lettuce.

**#5 CHILI VERDE**

Marinated pork simmered in a green chili sauce served with Pico de Gallo, cilantro, and lime, flour and corn tortillas.

**BARBECUE GARDEN**

20 person minimum charge, prices per person. There is a \$200 setup and rental fee for the barbecue garden. Barbecues include lemonade, iced tea, chef's choice dessert, rolls or bread, and appropriate condiments.

**CHOOSE 1 OF THE FOLLOWING  
BARBECUE GARDEN THEMES:**

**#1 ALL AMERICAN \$16**

Grilled hamburgers, grilled hot dogs, grilled chicken, baked beans, apple slaw, potato salad, potato chips, and fresh fruit.

**#2 BAVARIAN \$26**


Bratwurst, German sausage, boneless pork loin, sauerkraut, German potato salad, apple slaw, fresh fruit, served with stadium rolls, and assorted mustard.

**#3 NORTHWEST \$28**

Baby back ribs, chicken, salmon, hot buttered corn, baked beans, apple slaw, potato salad, cornbread with honey-butter, and fresh fruit.

**#4 WILD WEST \$23**

Tender slow-roasted pulled pork and chicken, hot buttered corn, baked beans, tossed field greens, potato salad, apple slaw, cornbread with honey butter, and fresh fruit.



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RESORT  
Catering Menu

• **CATERED BEVERAGES** •

\$100 bartender charge, per bar, waived with \$200 or more in liquor receipts per 2 hour serving period, per bar.

**PARTY PUNCHES (PER GALLON)**

CHAMPAGNE PUNCH	\$35
CHAMPAGNE MIMOSA PUNCH	\$35
FRUIT PUNCH (NON-ALCOHOLIC)	\$20
SANGRIA PUNCH	\$35
MARGARITA PUNCH	\$35

**WINE (PER BOTTLE)**

HOUSE SPARKLING	\$25
HOUSE LABEL WHITE	\$27
HOUSE LABEL RED	\$33
SPARKLING CIDER (NON-ALCOHOLIC)	\$10
MORE WINES AVAILABLE ON REQUEST	

**KEG BEER\***

DOMESTIC	\$395	DOMESTIC PONY KEG	\$199
IMPORTED	\$495	IMPORTED PONY KEG	\$295
MICROBREW	\$495	MICROBREW PONY KEG	\$295

*\*A full keg contains approximately 124 16oz portions. A pony keg contains approximately 62 16oz portions.*

**NO-HOST BANQUET BAR**

CALL BRANDS	\$8
PREMIUM BRANDS	\$10
DER HIRSCHBRAU BEER	\$9.50
OKTOBERFEST BEER	\$7
DOMESTIC BEER	\$4.50
HOUSE WINE GLASS	\$7.50
SOFT DRINK	\$2.50

**HOSTED BANQUET BAR**

CALL BRANDS	\$7.50
PREMIUM BRANDS	\$9.50
DER HIRSCHBRAU BEER	\$9.00
OKTOBERFEST BEER	\$7
DOMESTIC BEER	\$4.00
HOUSE WINE GLASS	\$7.00
SOFT DRINK	\$2.00

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Icicle Village  
RESORT  
*Catering Menu*

• **MORE CATERED BEVERAGES** •

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\$100 bartender charge, per bar, waived with \$200 or more  
in liquor receipts per 2 hour serving period, per bar.

**ASSORTED NON-ALCOHOLIC BEVERAGES**

<b>MILK, 2%, OR NONFAT</b>	<b>\$15 / PITCHER</b>
<b>FRUIT JUICE</b> Orange, Grapefruit, Tomato, Pineapple	<b>\$12 / PITCHER</b>
<b>TEA, COFFEE, DECAF, ICED TEA</b>	<b>\$25 / GALLON OR \$15 / AIR POT</b> <i>One gallon serves approximately 22 cups, One air-pot serves approximately 14 cups</i>
<b>ASSORTED SODAS, JUICES, HOUSE LABEL WATER</b>	<b>\$1.50 / CAN / BOTTLE</b>
<b>MINERAL WATER</b>	<b>\$2.50 / BOTTLE</b>


**NETWORK / MIXER**

Planning a hospitality suite for your attendees to network? Let us make it easy on you!  
Delivered to your hospitality suite and managed by Resort staff:

- **ICE**  
Replenished Once per Night
- **GLASSWARE, COCKTAIL NAPKINS**
- **NON-ALCOHOLIC MIXERS - CLUB SODA, TONIC, ASSORTED SODAS**  
Charged on Consumption
- **LEMONS, LIMES, CHERRIES, ETC**
- **GARBAGE & RECYCLING CANS**
- **SET UP/TEAR DOWN LABOR**

**BASED ON A FLOW OF 50 PEOPLE FOR UP TO 3 HOURS**

**\$125.00**



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