



Photo Courtesy of Henry Georgi



Your Mountain Dining Experience Starts Here

Fernie Alpine Catering Catering Guide

2015-2016



Resorts of the Canadian Rockies
Experience the Ultimate

Breakfast Menu

Minimum of 20 Guests

FRESH START

\$5.00/ Guest

Fresh-Brewed Starbucks Coffee & Tazo Herbal Teas; Apple, Cranberry & Orange Juice

MONDAY MORNING

\$40.00/ Service

Fresh-Brewed Starbucks Coffee ~ 20 Cup Urn

CONTINENTAL BREAKFAST

\$13.00/ Guest

Fresh-Brewed Starbucks Coffee & Tazo Herbal Teas; Apple & Orange Juice

Baked Muffins, Pastries, Cinnamon Buns, Bagels with Assorted preserves

HOT BREAKFAST BUFFET

\$18.00/ Guest

Fresh-Brewed Starbucks Coffee & Tazo Herbal Teas; Apple & Orange Juice

Baked Muffins, Pastries, Cinnamon Buns, Bagels with Assorted Preserves

Bacon, Sausage, Scrambled Eggs, Home-Fried Hash Brown Potatoes

BREAKFAST ENHANCEMENTS

ADD TO CONTINENTAL OR BREAKFAST BUFFET

Eggs Benedict with Smoked Ham & Hollandaise	\$3.50/ Guest
Eggs Benedict with Smoked Salmon & Dill Hollandaise	\$3.50/ Guest
French Toast with Maple Syrup	\$3.00/ Guest
Canadian Back Bacon	\$2.00/ Guest
Yogurt with Fresh Seasonal Fruit & Granola	\$3.00/ Guest
Sliced Seasonal Fresh Fruit Platter	\$3.00/ Guest
Assorted Cereals & Milk	\$3.00/ Guest

CHEF ATTENDED STATIONS

Omelet Station \$5.00/ Guest

Ham, Bacon, Sausage, Green Onions, Tomatoes, Peppers & Cheese

Carved Slow Roasted Baron of Beef \$375.00/ Roast

Beef Jus, Horseradish & Gourmet Mustards (Serves 75)

Fraser Valley Ham \$350.00/ Ham

Rum & Honey Glazed, Apple Sauce, & Gourmet Mustards (serves 80)



Lunch Menu

Minimum of 20 Guests

CEDAR BOWL SOUP & SANDWICH BUFFET

\$17.00/ Guest

One Soup & One Salad

Choice of Sandwich: Roast Beef, Black Forest Ham or Deli Sliced Turkey

Served on Assorted Breads and Wraps

Assorted Dessert Squares

Fresh-Brewed Starbucks Coffee & Tazo Herbal Teas & Soft Drinks

Add Extra Soup \$3.00/ Guest

Add Extra Salad \$2.00/ Guest

HOLO HIKE GRAB & GO LUNCH

\$14.00/ Guest

Choice of Sandwich: Roast Beef, Black Forest Ham or Deli Sliced Turkey

Seasonal Fresh Fruit

Jumbo Chocolate Chunk Cookie

Old Dutch Potato Chips

Choice of Juice, Soft Drink or Water

PIZZA PARTY

\$29.00/ Pizza or \$16.00/ Guest

Choice of 16" Pizza: Hawaiian, Vegetable, Pepperoni, Deluxe or Three Cheese

Jumbo Chocolate Chunk Cookie

Choice of Juice, Soft Drink or Water



Photo Courtesy of Kyle Hamilton Photography

SOUP OPTIONS

Broccoli & Cheddar
Vegetable
Minestrone
Chicken Noodle
Cream of Mushroom
Beef & Barley
Tomato
Italian Wedding

PREMIUM SOUP

ADD \$3.00/ Guest
Wicked Thai
Moroccan 9 Veg
Lobster Bisque

SALAD OPTIONS

Garden Salad
Caesar Salad
Spinach Salad
Coleslaw
Potato Salad

PREMIUM SALAD

ADD \$2.00/ Guest
Greek Salad
Pesto Penne
Four Bean
Create Your Own
(Some Restrictions Apply)

BBQ Menu

Minimum of 20 Guests

CASCADE BBQ

\$15.00/ Guest

Choice of: RCR Signature Burger, Grilled Chicken Breast or Garden Burger

Served with

Choice of Old Dutch Chips or Crispy Season Fries

Jumbo Chocolate Chip Cookies

Choice of Juice, Soft Drink or Water

KODIAK BBQ

\$25.00/ Guest

Choice of: AAA Sirloin Steak or Bourbon-Glazed Baby Back Ribs

Served with

Baked Potato with Fixings, Caesar Salad and Corn on the Cob

Assorted Dessert Squares

Choice of Juice, Soft Drink or Water



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Dinner Menu

Minimum of 50 Guests

GREEN RUN

\$35.00/ Guest \$39.50/ Plated

Fresh Baked Dinner Rolls

Choice of Two Salads

Choice of One Main Course

Choice of Potato & Vegetable

Vegetarian Option Available on Request

Assorted Dessert Squares

Fresh-Brewed Starbucks Coffee & Tazo Herbal Teas

BLUE RUN

\$40.00/ Guest \$44.50/ Plated

Fresh Baked Dinner Rolls

Seasonal Vegetable Tray & Dipping Sauce

Choice of Two Salads

Choice of Two Main Course

Choice of Potato & Vegetable

Vegetarian Option Available on Request

Assorted Cakes, Pies & Squares

Fresh-Brewed Starbucks Coffee & Tazo Herbal Teas

BLACK DIAMOND

\$45.00/ Guest \$49.50/ Plated

Fresh Baked Dinner Rolls

Domestic Cheese Platter with Crackers, Pita Bread & Hummus

Assorted Deli Meat Platters with Gherkins

Seasonal Vegetable Tray and Dipping Sauce

Choice of Three Salads

Choice of Two Main Course

Choice of Potato & Vegetable

Vegetarian Option Available on Request

Assorted Cakes, Pies & Squares

Fresh-Brewed Starbucks Coffee & Tazo Herbal Teas

****Salad Options are Located with the Lunch Menu****



Price does not include GST or 18% Gratuity

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Dinner Menu Choices

MAIN COURSE

Carved Roast Beef with 3-Peppercorn Jus

Add Yorkshire Pudding \$3.00/ Person

Grilled Boneless, Skinless Chicken Breast with Lemon & Fresh Rosemary

Traditions Turkey Dinner with Turkey Gravy

Tender Bourbon Glazed Baby Back Ribs

AAA 8oz Grilled Sirloin Steak

Grilled Salmon Fillets

MAIN COURSE ENHANCEMENTS

AAA Certified Angus Beef Prime Rib \$5.00/ Guest

Roasted Supreme of Chicken Stuffed with Apple & Goat Cheese \$4.00/ Guest

10oz Grilled Angus Striploin \$5.00/ Guest

MAIN COURSE ENHANCEMENTS EXCLUSIVE TO LIZARD CREEK LODGE

Porchetta \$4.00/ Guest

Dejon Crusted Rack of Lamb \$4.00/ Guest

Pan Seared Sable Fish \$8.00/ Guest

Prosciutto Wrapped Saddle of Rabbit Stuffed with Provolone & Fresh Basil \$8.00/ Guest

VEGETARIAN OPTIONS

Pasta Primavera with Garlic Baguette

Nine Vegetable Lasagna

Risotto & White Bean Stuffed Portobello Mushroom Cap with Fresh Parmesan

VEGETARIAN OPTIONS EXCLUSIVE TO LIZARD CREEK LODGE

Vegetarian Wellington of Marinated Tofu, Assorted Vegetables & Goat Cheese

Phyllo Pockets Stuffed with Grilled Vegetables, Wilted Spinach, Kale, Dried Figs & Black Bean Cassoulet

POTATO OPTIONS

Oven Roasted Rosemary Baby Red Potatoes

Roasted Garlic Mashed Potatoes

Baked Potato with Sour Crème, Chives, & Whipped Butter

Rosemary Fingerling Potatoes

Traditional Savory Bread Stuffing

VEGETABLE OPTIONS

Garlic Roasted Carrots

Seasonal Lemon Pepper Vegetable Medley

Corn on the Cob (seasonal)

Asparagus Spears in Whipped Butter (seasonal)



Hors D'oeuvre Options

COLD OPTIONS

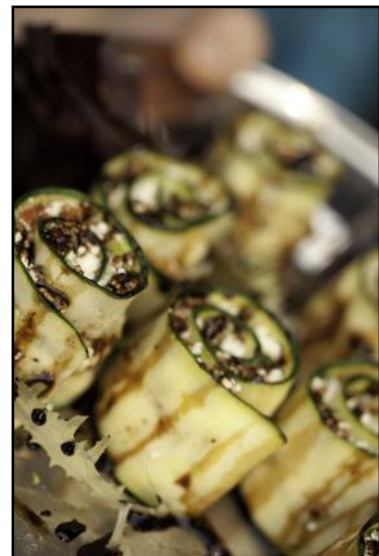
	Price Per Dozen
Cherry Tomato Bruschetta Canapés	\$24.00
Red Pepper Gazpacho Shooters	\$18.00
Beef Carpaccio with Horseradish Aioli and Deep Fried Capers	\$32.00
Black Olive Tapenade on Cucumber	\$18.00
Poached Pear & Gorgonzola Canapés	\$18.00
Smoked Salmon Crostini with 'Flying Fish' Roe	\$30.00
Salmon Mousse on Puff Pastry	\$32.00
Scallop and Prawn Ceviche on Cucumber	\$32.00

HOT OPTIONS

	Price Per Dozen
Chicken Wings (Salt & Pepper, Medium & Honey Garlic,)	\$18.00
Lobster Phyllo Tarts	\$36.00
Spinach & Feta Cheese Spanakopita	\$18.00
Chicken Satay with Spicy Peanut Sauce	\$18.00
Sambuca Tiger Prawns	\$32.00
Salami & Goat Cheese Half Moons	\$24.00



Photos Courtesy of Kyle Hamilton Photography



Late Night Snack Options

COLD OPTIONS

Price Per 25 People

Tortilla Chips with House Salsa & Guacamole	\$50.00
Vegetable Crudités Platter with Ranch Dip	\$45.00
Hummus & Pita Platter	\$45.00
Canadian and Imported Cheeses with a Variety of Crackers	\$150.00
Assorted Cured Meats & Cold Cuts with Condiments & Fresh Rolls	\$195.00
Smoked Salmon Platter	\$175.00
Fresh Seasonal Fruit Platter	\$90.00

HOT OPTIONS

Price Per Person

Barbeque Beef on a Bun	\$7.50
Pizza (Meat, Hawaiian & Vegetable)	\$6.50
Taco Bar – Build your own with Beef or Chicken & all the Fixings	\$7.50



Group Buffet Options for Under \$20.00

Minimum of 50 Guests

BURGER BUFFET

\$14.99/ Guest

Choice of 5.5oz Beef Burger, Grilled 5oz Chicken Breast, Veggie Burger

Served on a Kaiser or Gluten Free Bun

Fixings Include: Cheddar cheese, Lettuce, Tomato, Onion, Ketchup, Mustard, Mayonnaise

Includes: Seasoned Fries, Caesar Salad, Fresh Baked Chocolate Chip Cookies & Fountain Beverages

PASTA BUFFET

\$18.99/ Guest

Penne & Spaghetti Noodles with Choice of Chicken Alfredo, Beef Bolognese or Veggie Primavera

Includes: Caesar Salad, Assorted Dessert Squares & Fountain Beverages

PIZZA BUFFET

\$16.99/ Guest

Choice of 16" Pizza: Hawaiian, Vegetarian, Pepperoni, Deluxe or Three Cheese

Includes: Caesar Salad, Fresh Baked Chocolate Chip Cookies & Fountain Beverages

FAJITA BUFFET

\$18.99/ Guest

Choice of: Beef, Chicken or Veggie Fajita Served on a Warm Tortilla Shell

Includes: Mixed Green Salad, Chips & Salsa, Seasoned Rice, Assorted Dessert Squares & Fountain Beverages

SOUP & HOT SANDWICH BUFFET

\$18.99/ Guest

Choice of: BBQ Pulled Pork or Slow Roasted BBQ Beef Served on Ciabatta Bun or Gluten Free Bun

Includes: Choice of Beef Barley Soup or Vegetable Garden Soup, Seasoned Fries, Fresh Baked Chocolate Chip Cookies & Fountain Beverages



Bar Menu

STANDARD HIGHBALL

\$5.22/ Drink

Stolichnaya Vodka, Gibsons Sterling Silver Rye, Trader Vics Dark Rum, Trader Vics Amber Rum,
Amsterdam Gin, Grants Scotch

PREMIUM LIQUOR

\$5.65/ Drink

Crown Royal, Jack Daniels, Jameson's Irish Whisky, Sailor Jerry's Spiced Rum, Camarena Tequila

BOTTLED DOMESTIC BEER

\$5.22/ Drink

Kokanee, Budweiser, Bud Light, Kootenay True Ale, Alexander Keiths IPA

BOTTLED IMPORTED BEER

\$6.09/ Drink

Stella Artois, Corona

COCKTAILS & STANDARD SHOOTERS

\$5.65/ Drink

Classic Caesar, Paralyzer, Long Island Iced Tea, Singapore Sling, Mud Slide

RED WINE

HOUSE/ TABLE WINE

GLASS

\$7.00

BOTTLE

\$25.00

Prospect Winery, Merlot Cabernet

\$8.00

\$37.00

Dona Paula, Malbec

\$45.00

Rodney Strong, Zinfandel

\$57.00

WHITE WINE

HOUSE/ TABLE WINE

GLASS

\$7.00

BOTTLE

\$25.00

Prospect Winery, Pinot Grigio

\$8.00

\$37.00

Mission Hill, Chardonnay

\$37.00

Cassini Cellars, Sauvignon Blanc

\$38.00

Fernie Alpine Catering would be happy to add your favourite beverage to our selection

Some Restrictions Apply

