

CHALET VIEW PRICING + RECEPTION MENUS

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BLEND CATERING CHALET VIEW EVENT PACKAGES 2023

all prices subject to change

ALL PRICES ARE PER PERSON + INCLUDE:

three passed appetizers
bread & butter
salad
two sides
two proteins
non-alcoholic drink station
18% gratuity
all staff necessary for selected services

DUAL ENTRÉE BUFFET - \$72

FAMILY STYLE - \$85

available for parties with 180 guests or fewer

additional rental fees apply for service platters

PLATED MEAL - \$98

available as a duo plate for all guests or single selection to be made by guests at time of RSVP

COCKTAIL STYLE - \$85

combination of passed and stationed appetizers; base cost of \$85.00 includes two stations and five passed appetizers.



UPGRADES

ADDITIONAL PASSED APPETIZERS - \$5 - \$10

per person per appetizers

COFFEE + TEA SERVICE - \$5 PER PERSON*

coffee, tea, sugar assortment, cream, milk, disposable white coffee cups
*can be for a limited guest count

DESSERT TABLE - \$15 PER PERSON

five dessert options from dessert menu or stationed option

LATE NIGHT SNACK - \$12 PER PERSON

choice of two options OR station



KITCHEN EQUIPMENT

If your selected venue does not have a kitchen facility available for vendor use, we do require a single convection oven to be rented. Cost is dependent upon the venue, as all venues have different load-in and load-out requirements that must be adhered to. Ovens can be rented by the client directly through the rental company or we can coordinate with a local rental company.

RENTAL ITEMS

Every event has different rental needs, to better meet these needs we are able to assist with rental coordination. We have several local companies that we work closely with and can guide you in items and quantities needed. Please inquire for more details.

OFF-SITE CATERING

Because of the wide variety of venues and each of their requirements and specific challenges, we also charge an Offsite Facility Expense to your invoice. This Fee covers any potential additional travel time, labor for set-up & tear-down, resources, equipment (other than oven), and pop-up tenting for kitchen or lighting. This fee is included in the per person pricing provided for all Chalet View Lodge clients.

DRINK STATIONS

lemonade
strawberry lemonade
limeade
apple cider
sparkling cranberry

watermelon
cucumber + orange
mixed citrus
apple cinnamon
strawberry + lime + kiwi
peach + mint
mixed berry
grapefruit + rosemary
mango
raspberry + lime
orange + blueberry
pineapple + lime
lemon + mint

PASSED APPETIZERS

CHICKEN

mini chicken + waffles + gochujang maple sauce japanese chicken skewer + gochujang aioli + soy caramel + grilled scallion

crispy buffalo chicken slider + ranch + brioche bun + iceberg coconut chicken skewer + sweet chili jam + chives mini chicken pot pie boats

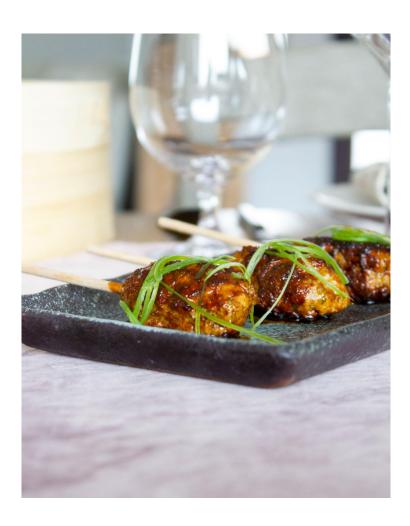
jerk chicken skewer + grilled pineapple salsa za'atar fried chicken + citrus pickled red cabbage + preserved lemon aioli

fried chicken slider + alabama white bbq sauce + sweet pickle relish + brioche bun

boneless chicken wing + buffalo sauce + blue cheese dressing

chicken tsukune skewer + yuzu mayo + scallion
chicken tikka masala + cucumber raita
hawaiian mochiko chicken skewer + kewpie mayo + scallion
bao bun + soy caramel glazed chicken + sweet pickled
cucumber + scallions





A CATERING COMPANY

EGGS

deviled eggs + bacon + pimento cheese*

deviled eggs + crispy chicken skin + crystal hot sauce*

ramen style deviled egg + furikake

DUCK

hudson valley foie gras mousse + brioche + passion fruit curd + tarragon*

crispy duck roll + almonds + raisin + ras el hanout + powdered sugar

bao bun + peking duck breast + sweet pickled cucumber + scallion

LAMB

moroccan spiced lamb meatballs + mint yogurt kefta kebabs + labne + dill lamb rib + pomegranate glaze (additional \$5.00 per person)

BEEF

korean beef short rib + lettuce cup + kimchee + crushed peanut

mini ancho braised beef taco + white onions + cilantro + queso fresco

mini beef slider + brioche bun + cheddar + burger sauce

mini "reuben" + rye toast + corned beef + pickled mustard seed + russian dressing + swiss cheese*

beef tartare + mustard seed + anchovy + caper + dijon + black pepper + lemon + buttered toast*

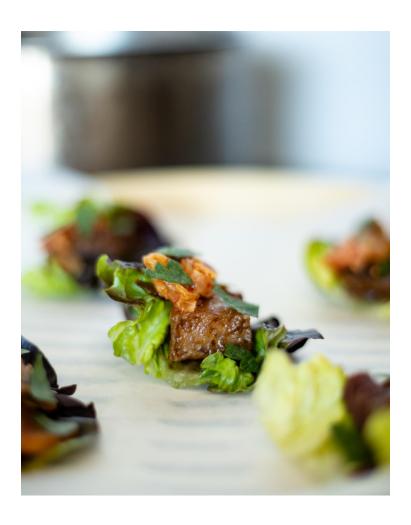
beef tartare + crispy rice cake + gochujang mayo + tobiko + asian pear + cucumber*

smoked brisket skewer + texas bbq sauce + sweet pickle

date syrup glazed short rib skewer + aleppo chili + raw turnip

mini beef burger + caramelized onions + thyme aioli + gruyere + brioche bun*

mini galbi taco + short rib + kimchi + cilantro mini pretzel bun + beef burger + beer cheese + crispy shallots



PORK

plantain tostone + black bean puree + cuban style pulled pork + mojo + pickled shallot

northern thai sausage + thai style aioli + chicharron + kefir lime + crispy shallot

north carolina style pulled pork slider + vinegar mustard sauce + coleslaw + brioche bun

swedish meatball + dijon gravy + lingonberry jam + dill
mini carnitas taco + white onion + cilantro + tomatillo salsa
crispy potsticker + pork + ginger + scallion + hoisin
mini corndog + whole grain honey mustard
mini grilled bratwurst + pretzel bun + violet mustard +
caramelized onion + braised sauerkraut + pickled mustard
seeds

bacon wrapped dates

mini buttermilk biscuits + country ham + smoked peach jam

melon skewer + prosciutto + olive oil

chicharrone cones + togarashi + lime salt

bao bun + soy caramel glazed pork belly + sweet pickled cucumber + scallion

smashed crispy potato + saffron aioli + serrano ham + chive savory madeleines + chorizo + manchego

PORK BELLY SKEWERS

soy glaze + gochujang aioli + sweet pickled cucumbers al pastor pork + grilled pineapple + salsa maple bourbon glaze + pickled mustard seeds + chives porchetta spiced pork belly skewer



SEAFOOD

dungeness crab + brioche + old bay aioli*

tempura shrimp + sweet chili glaze

tuna poke + rice cracker + yuzu + soy + asian pear + avocado mousse + cucumber*

citrus cured hamachi + crispy rice cake + asian pear + tobiko + gochujang mayo + cucumber*

smoked salmon + cucumber + 'everything' crumble + citrus crème fraiche + rye toast + dill*

spicy tuna poke bowl + gochujang mayo + tobiko + asian pear + maui sweet onion + cucumber + warm sushi rice* yellow curry shrimp skewer + crispy shallots + peanuts

peruvian shrimp ceviche + lime + avocado mousse + radish + leche de tigre + red onion + crispy shallot + cilantro*

tuna ceviche + aguachile + cilantro + red onion + radish + crispy leeks + avocado mousse

mini fish n' chips + salt + vinegar powder

raw oyster + lime + green apple + jalapeno*

swordfish belly skewer + salsa verde + green olive

mini crispy fish taco + chipotle aioli + citrus pickled red cabbage

calamari + calabrian chili + squid ink aioli

zhug shrimp skewer + lime aioli + cilantro mini lobster roll + tarragon lemon mayo + toasted brioche* citrus cured salmon + avocado crema + salsa roja + citrus + corn chip*

shrimp skewer + crispy bacon + sriracha aioli

citrus cured ocean trout + mojo + avocado + pickled shallot + plantain*

tuna tostada + chipotle aioli + avocado mousse + crispy leeks + corn chip + soy caramel*

smoked + smashed potato + crème fraiche + caviar + leek powder (additional \$2.00 per person)

mini shrimp po'boy + lettuce + lemon mayo + crystal hot sauce

dungeness crab roll + brioche + garlic + lemon butter

crispy dill rice cake + salmon + preserved lemon aioli + cilantro + sumac + jalapeno

miso glazed swordfish belly skewer + sesame seed + scallions shrimp tostada + corn chip + avocado mousse + soy caramel + crispy leak



VEGETARIAN

black truffle grilled cheese

three cheese grilled cheese + tomato jam

blistered shishito peppers with lime salt + garlic aioli (summer seasonal)

grilled baby artichoke skewer + lemon thyme aioli + crispy
garlic

fried green tomatillo + pimento cheese + chives

caprese skewer + peach + balsamic glaze + basil + cherry tomatoes + mozzarella

savory "doughnuts" + porcini + parmigiana + garlic thyme aioli

tempura maitake mushroom + gochujang aioli

crostini with smashed peas + pecorino

falafel + citrus-herb tahini + cilantro

watermelon skewer + feta + olive oil + mint

crostini + goat cheese + berry jam + olive oil + black pepper

crostini + roasted grape jam + labne + raw grapes + za'atar oil fried dill pickle + house made ranch plantain tostone + cuban mojo + black bean puree + pickled shallots

Bruschetta crostini + seasonal tomato + basil + olive oil + pecorino + balsamic glaze

chickpea panisse + merguez spice + aioli

mini cheddar + chive biscuits

fried eggplant + crispy rosemary + local honey

mini hummus bowls + crispy chickpeas + herb oil + sumac + aleppo + parsley + pickled cabbage

tomato + ricotta + basil tartlet

oyster mushroom + mornay + mushroom puree tartlet

mozzarella sticks + tomato marinara



APPETIZER STATIONS

per person prices listed as add on to full dinner event packages

BAKED BRIE - \$8

cranberries + pecans + maple rum caramel + crackers + apples

FRESH SEASONAL FRUIT PLATTER - \$8

ANTIPASTI BAR: FULL - \$20

cured meats + specialty cheeses + olives + nuts + fresh + dried fruits seasonal jams + crackers + breads

ANTIPASTI BAR: MEAT ONLY - \$15

cured meats + olives + nuts + fresh + dried fruits + seasonal jams + crackers + breads

ANTIPASTI BAR: CHEESE ONLY - \$15

specialty cheeses + olives + nut + fresh + dried fruits + seasonal jams + crackers + breads

FLATBREADS + SPREADS - \$10

hummus + babaganoush + labne + pita



MAC + CHEESE BAR - \$12

four cheese mac + cheese

<u>toppings:</u> pesto, bacon, crispy onions, parmesan, *and/or*scallions

POKE BAR* - \$15

ahi tuna* + yuzu ponzu + asian pear + cucumber hamachi* + gochujang mayo + tobiko + asian pear + cucumber

<u>toppings:</u> maui sweet onion, wonton strips, edamame, wakame salad, sesame seeds, crispy shallot + garlic, wasabi, and/or warm sushi rice

BRUSCHETTA BAR - \$15

oven roasted crostini

toppings + sauces: tomato + basil + olive oil + romesco, hummus + babaganoush + whipped goat cheese + rosemary white bean puree + seasonal jam + pesto + balsamic reduction + pine nuts + pickled shallot

STREET TACO BAR - \$15

mini corn tortillas

<u>choice of two meats:</u> carnitas, chipotle chicken, verde chicken, carne asada, pork verde, ancho braised beef, or vegetarian succotash (corn + mushroom + poblano)

<u>toppings:</u> white onion + cilantro + queso fresco + red & green salsa + lime wedges + lime crema

BAO STATION - \$15

steamed bao buns

<u>choose two proteins:</u> soy glazed pork belly, pork shoulder, beef short rib, duck breast, *or* oyster mushrooms

<u>toppings:</u> pickled daikon + carrot + hoisin + mint + cilantro + thai basil + sriracha + crispy onions + pickled cucumber + sesame seeds+ scallions

DINNER MENU PROTEINS

CHICKEN

grilled herb chicken breast (chimichurri or almond romesco)
buttermilk fried chicken thigh + maple gochujang
chicken cacciatore (contains pork)
whole bbq roast chicken + chimichurri
grilled za'atar spiced chicken + lemon tahini
chicken parmesan
braised chicken + wild mushrooms
soy caramel glazed chicken thigh
cuban mojo grilled chicken

SEAFOOD - FISH

roasted jerk chicken + pineapple salsa

cumin + lime roasted salmon
seared salmon
grilled mahi-mahi
swordfish belly
seared scallops (additional \$8.00 per person)
seared halibut (additional \$8.00 per person)

SEAFOOD - SAUCES

white wine caper
citrus beurre blanc o avocado smash
green chermoula
pineapple salsa
italian salsa verde

SEAFOOD - MISCELLANEOUS

roasted king crab + citrus + garlic butter (additional \$10.00 per person)

PORK

pork loin + fennel + orange + rosemary

cuban style pork shoulder + mojo

pork belly + soy glaze + scallions

jerk spiced pork tenderloin + pineapple salsa

BEEF-STEAKS

tri-tip grilled flank steak black garlic rubbed hanger steak

BEEF - UPGRADED STEAKS

filet mignon + garlic + herb crust (additional \$8.00 per person)
ribeye (additional \$8.00 per person)
ribeye cap (additional \$8.00 per person)

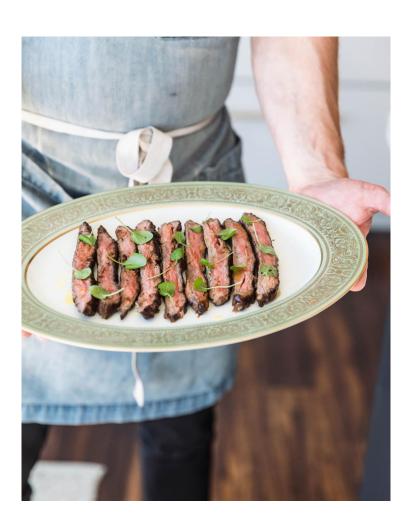
wagyu steaks: ribeye cap , flank steak, *or* ribeye *(additional \$9.00 per person)*

BEEF - SAUCES

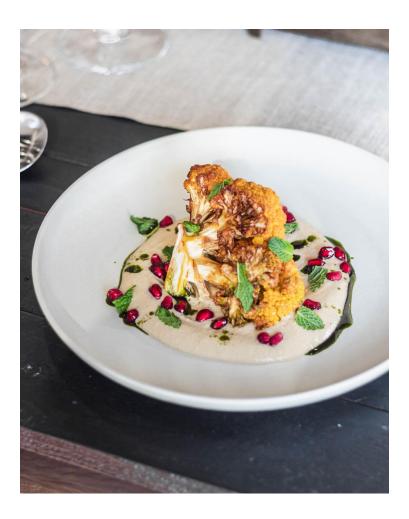
chimichurri
almond romesco
horseradish cream
Bordelaise
grilled peach salsa
au poivre

BEEF - MISCELLANEOUS

48 hour short ribs (date + aleppo glaze, pomegranate glaze, or red wine caramel







LAMB

rack of lamb

LAMB - SAUCES

chimichurri
almond romesco
pomegranate glaze
roasted grape + madeira wine jam

DUCK

duck confit + seasonal duck jus crispy skinned duck breast + orange-soy glaze*

VEGETARIAN

- crispy chickpea panisse + garlic aioli + harissa-tomato sauce + braised kale
- slow cooked carrots + charred eggplant puree + harissa oil + queso fresco + pea shoot
- shawarma roasted cauliflower + chickpea puree + tahini + pomegranate + almonds + mint
 - grilled halloumi + romesco + arugula lemon salad eggplant parmesan + marinara

DINNER MENU SALADS

CAESAR*

romaine lettuce + brioche croutons +house made dressing

PEAR + PECORINO

mixed greens + pears + pistachio + pecorino + red onion + white balsamic vinaigrette

GRAPE + GOAT CHEESE

mixed greens + grapes + pistachio + red onion + goat cheese + sherry vinaigrette

ARUGULA + HERB

arugula + chives + tarragon + parsley + dill + pine nuts + parmesan + lemon vinaigrette

HEIRLOOM TOMATO + PEACH SALAD

heirloom tomatoes + peaches + mozzarella + pine nuts + basil + balsamic + olive oil

WATERMELON

watermelon + feta + arugula + basil + mint + olive oil + balsamic reduction

GREEK

tomato + cucumber + olives + red onion + feta + citrus dill vinaigrette



Photo Credit: Maddie James

B.L.T.

butter lettuce + romaine + bacon + cherry tomatoes + red onion + house-made dill ranch

ARUGULA

arugula salad + strawberries + pistachios + goat cheese + red onion + white balsamic dressing

FENNEL SALAD

shaved fennel + radicchio + feta + arugula + red onion + orange segments + pine nuts + dill citrus vinaigrette

GRILLED PEACH

mixed green salad + grilled peaches + goat cheese + hazelnuts + green onions + honey balsamic dressing

ISRAELI SALAD

tomatoes + cucumbers + red onion + radish + jalapeño + parsley + lemon sumac vinaigrette

GARDEN

little gems + cucumber + tomato+ sunflower seeds + red onion + radish + shaved carrots (choice of ranch dressing or balsamic vinaigrette)

HONEY CRISP

little gems + honey crisp apples + pomegranates + red onion + sunflower seeds + parmesan + honey white balsamic vinaigrette



DINNER MENU SIDES

PASTA

macaroni + cheese + garlic + herb breadcrumbs

penne pasta + cherry tomatoes + artichoke hearts + garlic +
olive oil + basil

penne pasta + creamy pesto + pine nuts + basil

orecchiette pasta + creamy calabrian chili tomato sauce +

parmigiano

fusilli with beef + pork bolognese

POTATOES

mashed potatoes
roasted sweet potatoes + rosemary + garlic
roasted baby potatoes + rosemary + garlic

roasted sweet potatoes + brown butter + rosemary + garlic crispy smoked twice cooked potatoes + rosemary brown

butter

german potato salad

VEGETABLES

grilled zucchini + roasted cherry tomatoes + basil + citrus zest
grilled asparagus + lemon + toasted pine nuts + parmigiano
green beans + crispy shallots
green beans + walnuts + pomegranate
slow roasted carrots + harissa butter + queso fresco
slow roasted carrots + honey butter
roasted cauliflower + roasted garlic
roasted broccoli + roasted garlic
grilled broccolini + toasted pine nuts + citrus zest +
parmigiano
fried brussel sprouts (soy ginger or sherry honey)
bacon + pickled mustard seeds
roasted mushroom fricassee (additional \$3.00 per person)

braised cabbage + apple + bacon + fennel

SEASONAL SUCCOTASH

corn + summer bean + zucchini + mushrooms (summer)
corn + butternut squash + wild mushrooms + pomegranate
(fall + winter)

corn + snap peas + mushrooms + asparagus (spring)

OTHER STARCHES

quinoa + herbs

cheesy grits + chives

polenta + balsamic reduction + shaved parmigiano

spicy baked beans

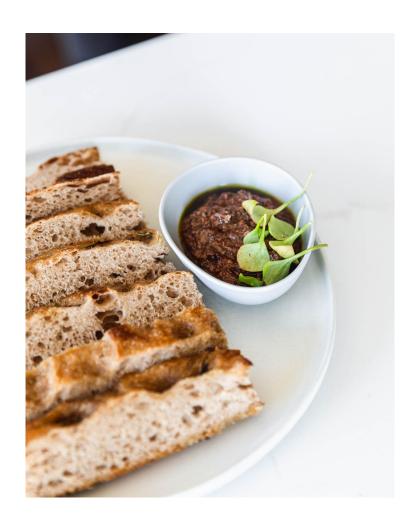
citrus + herb couscous

carolina gold rice

BREADS

assorted dinner rolls + butter

herb focaccia + olive tapenade
sourdough loaf + garlic + herb butter (additional \$2.00 per person)
buttermilk biscuits + whipped butter + jam (additional \$2.00 per person)
skillet cornbread + whipped honey butter (additional \$2.00 per person)



DESSERT MENU

five menu options: \$15.00 per person or three menu options: \$10.00 per person/stations \$15.00 per person

MINI DESSERTS

mini baked pavlova + whipped cream + fresh berries*

cinnamon chocolate bread pudding

fresh fruit tart + lemon curd + fresh berries

seasonal galette

chocolate dipped strawberries (seasonal)

mini chocolate mousse + whipped cream

vanilla panna cotta + strawberry jam + pistachio crumble

vanilla cinnamon panna cotta + salted caramel + toasted coconut

white chocolate panna cotta + blood orange curd + pistachio + olive oil cake

white chocolate panna cotta + fresh & dried stone fruit + hazelnuts

chocolate panna cotta + salted caramel + hazelnuts

mini brownie + salted caramel

mini lemon poppy cake + lemon curd

strawberry shortcake + strawberry jam + citrus whipped cream

lemon tart + whipped cream

biscuit + seasonal jam + whipped cream

mini s'mores tart

mini chocolate tart + flake salt

mini carrot cake bite + cream cheese frosting

seasonal fruit bar

mini cheesecakes (choice of strawberry sauce, lemon curd, *or* chocolate sauce)



FRESH DOUGHNUTS

pecan pie doughnut +powdered sugar + salted caramel

powdered sugar doughnut (choice of citrus curd or seasonal

jam)

carrot cake doughnut + powdered sugar + cream cheese frosting

dark chocolate doughnut + salted caramel

bacon doughnut + powdered sugar + sweet maple bourbon

sauce

banana doughnut + powdered sugar + peanut butter

cinnamon churro style doughnut + mexican chocolate sauce

pistachio baklava doughnut + pistachio & walnut sugar +

honey

key lime pie doughnut + graham cracker sugar + key lime curd

chocolate chip doughnut + graham cracker sugar + marshmallow fluff

banana doughnut + powdered sugar + chocolate

COOKIES

standard or fresh baked skillet

<u>choice of:</u> chocolate chip, white chocolate cranberry, oatmeal raisin, snickerdoodle, peanut butter, white chocolate macadamia, *or* white miso chocolate chip



DESSERT STATIONS

DOUGHNUT WAL

doughnut wall display classic doughnut shop doughnuts

S'MORES BAR

marshmallows + chocolate + graham crackers includes marshmallow roasting box

ICE CREAM COOKIE SANDWICH BAR

selection of three ice creams selection of three cookies



Photo Credit: Vild Photography

CHEESECAKE BAR

regular cheesecake

<u>toppings:</u> fresh berries, citrus curd, chocolate sauce, oreos, seasonal jam, whipped cream, sprinkles, *and/or* caramel sauce

COBBLER BAR

<u>choose one cobbler flavor:</u> mixed berry, blueberry + peach, or apple

<u>choose one topping:</u> drop biscuits or house made oat crumble

<u>choose one other topping:</u> vanilla ice cream *or* whipped cream

BROWNIE SUNDAE BAR

GF option available

brownies

choice of three ice creams

toppings: whipped cream, fresh berries, chocolate sauce, salted caramel, sprinkles, and/or candy topping assortment

LATE NIGHT MENU

choice of two passed options for \$12.00

CHICKEN

mini chicken + waffles + gochujang maple sauce fried chicken slider + alabama white bbq sauce + sweet pickle relish

boneless chicken wing + buffalo sauce + blue cheese crispy buffalo chicken slider + ranch + brioche bun + iceberg

PORK

mini carnitas taco + white onion + cilantro + tomatillo salsa crispy potsticker + pork + ginger + scallion + hoisin mini corndog + whole grain honey mustard aioli north carolina style pulled pork slider + vinegar mustard sauce + coleslaw

BEEF

mini ancho braised beef taco + white onions + cilantro + queso fresco

Mini pretzel bun + beef burger + beer cheese + crispy shallots mini beef slider + brioche bun + cheddar + burger sauce mini beef burger + caramelized onions + thyme aioli* mini poutine + short rib gravy + cheese curds + scallion

FISH

mini crispy fish taco + corn tortilla + chipotle aioli + red cabbage + mango salsa

mini fish n' chips + salt + vinegar powder

OTHER

black truffle grilled cheese
three cheese grilled cheese + tomato jam
fried green tomatillo + pimento cheese + onion marmalade
french fries + truffle salt
sweet potato fries + rosemary + garlic
north carolina style pulled mushroom slider + vinegar
mustard sauce + coleslaw



LATE NIGHT MENU STATIONS

MAC + CHEESE BAR - \$12

four cheese mac + cheese

<u>toppings:</u> pesto, bacon, crispy onions, parmesan, *and/or*scallions

HIS + HERS GRILLED CHEESE - \$12

two custom grilled cheese tomato bisque

BREAKFAST SANDWICH BAR - \$12

homemade biscuits

<u>toppings</u>: sausage patties, bacon, american cheese, *and/or*eggs

PRETZEL BAR - \$12

soft large pretzels + salt

<u>choice of:</u> mustard assortment, beer cheese sauce, and/or
dark chocolate sauce

