

BLEND

YOUR STORY THROUGH FOOD

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





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

toppings: 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

toppings: 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

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

toppings: white onion + cilantro + queso fresco + red & green
salsa + lime wedges + lime crema

BAO STATION - \$15

steamed bao buns

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

toppings: 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
roasted jerk chicken + pineapple salsa

SEAFOOD - FISH

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

choice of: chocolate chip, white chocolate cranberry, oatmeal raisin, snickerdoodle, peanut butter, white chocolate macadamia, or white miso chocolate chip



DESSERT STATIONS

DOUGHNUT WALL

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

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

COBBLER BAR

choose one cobbler flavor: mixed berry, blueberry + peach, or apple

choose one topping: drop biscuits or house made oat crumble

choose one other topping: 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

toppings: 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

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

PRETZEL BAR - \$12

soft large pretzels + salt

choice of: mustard assortment, beer cheese sauce, *and/or*
dark chocolate sauce

