

BLEND

YOUR STORY THROUGH FOOD

STANDARD PRICING + RECEPTION MENUS

Chalet View Lodge

2024-2025

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SINGLE ENTRÉE BUFFET | starting at \$58

All staff necessary for selected services

Two passed appetizers + One protein + Two sides
Salad
Bread & butter

DUAL ENTRÉE BUFFET | starting at \$68

All staff necessary for selected services

Three passed appetizers + Two proteins + Two sides
Salad
Bread & butter

FAMILY STYLE | starting at \$85

Additional rental fees apply for service platters.

Four passed appetizers + Two proteins + Two sides
Salad
Bread & butter

COCKTAIL STYLE | starting at \$85

Combination of passed and stationed appetizers

Two stations + Five passed appetizers

PLATED MEAL | starting at \$100

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

Four passed appetizers + Two proteins + Two sides
Salad
Bread & butter

We charge a 20% gratuity that is added on to each invoice.

UPGRADES

All prices subject to change

ADDITIONAL PASSED APPETIZERS | \$6 - \$10

Per person per appetizer

ADDITIONAL ENTREE | \$8 - \$12

Per person

COFFEE + TEA STATION | \$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.

DESSERT TABLE | \$12 PER PERSON

Three dessert options from dessert menu or stationed option

LATE NIGHT SNACK | \$12 PER PERSON

Choice of two options.



SERVICE CHARGE/GRATUITY

We charge a 20% gratuity that is added on to each invoice.

RENTAL ITEMS

Every event has different rental needs, to better meet these needs we are able to assist with rental coordination. Please inquire for more details.

DRINK STATIONS

All packages include a complimentary non-alcoholic drink station.

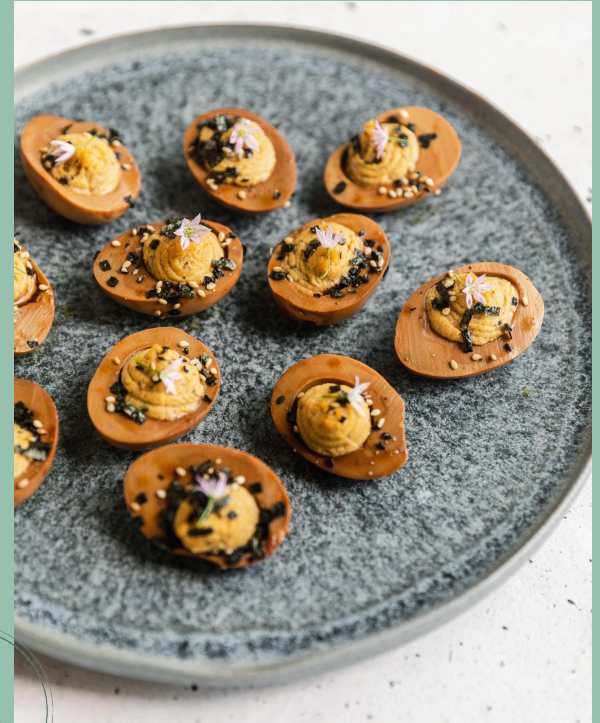
JUICES

Lemonade
Strawberry lemonade
Limeade
Apple cider
Sparkling cranberry
Iced Tea

INFUSED WATERS

Cucumber + orange
Mixed citrus
Cucumber + mint
Apple cinnamon
Cucumber + lemon
Strawberry + lime + kiwi
Peach + mint
Mixed berry
Grapefruit + rosemary
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

Jerk chicken skewer + grilled pineapple salsa

Za'atar fried chicken + citrus pickled red cabbage + preserved lemon aioli

Fried chicken slider + alabama white bbq coleslaw + sweet pickle relish + brioche bun

Chicken tikka masala + cucumber raita

Hawaiian mochiko chicken skewer + kewpie mayo + scallion

Yellow curry chicken skewer + crispy shallots + peanuts

Korean fried chicken bao bun + korean BBQ sauce + gochujang aioli sweet pickled cucumber + scallions



EGGS

Deviled eggs + bacon + pimento cheese*

Deviled eggs + crispy chicken skin + crystal hot sauce*

Ramen style deviled egg + furikake

LAMB

Moroccan spiced lamb meatballs + mint yogurt

Kefta kebabs + labne + dill



BEEF

Korean beef short rib + lettuce cup + kimchee + crushed peanut + crispy shallots

Mini ancho braised beef taco + white onions + cilantro + queso fresco + salsa roja

Mini beef slider + brioche bun + american cheese + burger sauce

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

Upgrade : caviar (\$4.00)

Asian 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 + crushed peanut + crispy shallot

Mini pretzel bun + beef burger + beer cheese + whole grain mustard aioli + crispy shallots

Mini beef corndog + whole grain honey mustard



PORK

Plantain tostones + black bean puree + cuban style pork belly + mojo + pickled 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

Bacon wrapped dates

Melon skewer + prosciutto + olive oil

Chicharrone cones + togarashi + lime salt

Bao bun + soy caramel glazed pork belly + sweet pickled cucumber + gochujang aioli + scallion

Smashed crispy potato + saffron aioli + serrano ham + chive

Pork belly skewer + soy glaze + gochujang aioli + sweet pickled cucumbers

Pork belly skewer + al pastor pork + grilled pineapple salsa

Pork belly skewer + maple bourbon glaze + pickled mustard seeds + chives

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*

Crispy dill rice cake + salmon + preserved lemon aioli + cilantro + sumac + jalapeño

spicy tuna poke + crispy rice cake + gochujang mayo + tobiko + asian pear + maui sweet onion + cucumber

Yellow curry shrimp skewer + crispy shallots + peanuts

Mini fish n chips + salt & vinegar powder + tartar sauce

Raw oyster + lime + green apple + jalapeño* (\$6.00 per person)

Swordfish belly skewer + green chermoula

Zhug shrimp skewer + lime aioli + cilantro

Mini lobster roll + tarragon lemon mayo + toasted brioche*



SEAFOOD

Continued

Shrimp skewer + crispy bacon + sriracha aioli

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

Smoked + smashed potato + crème fraiche + caviar + leek powder (additional \$4.00 per person)

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

Warm dungeness crab roll + brioche + garlic + lemon butter

Miso glazed swordfish belly skewer + sesame seed + scallions

Hamachi tostada + corn chip + avocado mousse + passion fruit + tomatillo habanero salsa + crispy shallots

VEGETARIAN

Black truffle grilled cheese

Three cheese grilled cheese + tomato jam

Blistered shishito peppers + 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 + parmesan + garlic thyme aioli

Tempura maitake mushroom + gochujang aioli

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

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

Chickpea panisse + merguez spice + aioli

Fried eggplant + crispy rosemary + local honey

Tomato ricotta basil tartlet + lemon & basil

Mozzarella sticks + tomato marinara



APPETIZER STATIONS

Per person prices listed as add on to full dinner even packages



BAKED BRIE | \$8

Cranberries + pecans + maple rum caramel + crackers + apples per appetizer

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 + nuts + fresh + dried fruits seasonal jams + crackers + breads

FLATBREADS + SPREADS | \$12

Hummus + babaganoush + labne + pita

MAC + CHEESE BAR | \$12

Four cheese mac + cheese

TOPPINGS | pesto, bacon, crispy onions, parmesan, *and/or* scallions

POKE BAR* | \$18

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

TOPPINGS | maui sweet onion, wonton strips, pickled ginger, edamame, wakame salad, sesame seeds, crispy shallot + garlic, wasabi, *and/or* warm sushi rice

BRUSCHETTA BAR | \$18

Oven roasted crostini

TOPPINGS + SAUCES | tomato + basil + olive oil + romesco, hummus + babaganoush + whipped goat cheese + rosemary white bean puree + seasonal jam + pesto + balsamic reduction

STREET TACO BAR | \$18

Mini corn tortilla

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 | \$18

Steamed bao buns

CHOICE OF TWO PROTEINS | soy glazed pork belly, pork shoulder, beef short rib, braised duck, 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)

Grilled herb chicken thigh (chimichurri or almond romesco)

Buttermilk fried chicken thigh + maple gochujang

Chicken cacciatore (contains pork)

Whole bbq roast chicken + chimichurri

Grilled za'atar spiced chicken thigh + lemon tahini

Chicken parmesan

Braised chicken + wild mushrooms

Cuban mojo grilled chicken thigh

Roasted jerk chicken thigh + pineapple salsa



LAMB

Rack of lamb

LAMB SAUCES

Mint chimichurri

Almond romesco

Pomegranate glaze

Roasted grape + madeira wine jam



BEEF STEAKS

Tri-tip

Flank steak

New York Steak

BEEF STEAKS - UPGRADED

Filet mignon + garlic + herb (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 chili glaze

48 hour short ribs + red wine caramel

PORK

Pork loin + fennel + orange + rosemary

Cuban style pork shoulder + mojo

Pork belly + soy glaze + scallions

Jerk spiced pork tenderloin + pineapple salsa

Pork belly + maple bourbon sauce + pickled mustard seeds



SEAFOOD

Cumin + lime salmon

Salmon

Mahi-mahi

Swordfish belly

Seared halibut (additional \$8.00 per person)

SEAFOOD SAUCES

White wine caper

Citrus beurre blanc

Avocado smash

Green chermoula

Pineapple salsa

Italian salsa verde

SEAFOOD MISCELLANEOUS

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

Calabrian citrus butter shrimp (additional \$6.00 per person)



VEGETARIAN

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 OR pesto



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

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 (ranch or balsamic vinaigrette)

Honeycrisp 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

POTATOES

Mashed potatoes

Roasted sweet potatoes + brown butter + rosemary + garlic

Crispy smoked twice cooked potatoes + brown butter + rosemary



VEGETABLES

Grilled zucchini + basil + citrus zest

Grilled asparagus + lemon + toasted pine nuts + parmigiano

Green beans + crispy shallots

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 OR bacon + pickled mustard seeds)

SEASONAL SUCCOTASH

Summer corn + summer bean + zucchini + mushrooms

Fall + Winter corn + butternut squash + wild mushrooms + pomegranate

Spring corn + snap peas + mushrooms + asparagus

OTHER STARCHES

Quinoa + herbs

Cheesy grits + chives

Polenta + shaved parmigiano

Citrus + herb couscous

Jasmine rice

BREADS

Assorted dinner rolls + whipped 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 per person

Three menu options | \$12 per person



MINI DESSERTS

Mini baked pavlova + whipped cream + fresh berries*

Cinnamon chocolate bread pudding

Fresh fruit tart + lemon curd + fresh berries

Seasonal galette

Mini chocolate mousse + whipped cream + oreo crumble

Vanilla panna cotta + strawberry jam + pistachio crumble

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

Chocolate panna cotta + salted caramel + hazelnuts

Mini brownie + salted caramel

Mini lemon poppy cake + lemon curd

Mini key lime tart + whipped cream + graham cracker crumble



Five menu options | \$15 per person

Three menu options | \$12 per person

MINI DESSERTS Continued

Strawberry shortcake + strawberry jam + citrus whipped cream

Lemon tart + whipped cream

Mini s'mores tart

Mini chocolate tart + flake salt

Mini carrot cake bite + cream cheese frosting

Mini cheesecakes (choice of strawberry sauce, lemon curd, OR chocolate sauce)

COOKIES Standard or Fresh Baked Skillet

Chocolate chip

Chocolate chocolate chip

Oatmeal raisin

Snickerdoodle

Peanut butter

White chocolate macadamia

White miso chocolate chip

Five menu options | \$15 per person

Three menu options | \$12 per person

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

DESSERT STATIONS

Stations are \$15 per person



CHEESECAKE BAR

Regular cheesecake

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

COBBLER BAR

Mixed berry, blueberry + peach, OR apple (choose one flavor)

CHOOSE ONE TOPPING | drop biscuits OR homemade oat crumble

CHOOSE ONE OTHER TOPPING | vanilla ice cream OR whipped cream

BROWNIE SUNDAE BAR

Gluten free 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 per person



CHICKEN

Mini chicken + waffles + gochujang maple sauce

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

Crispy buffalo chicken slider + ranch + brioche bun + iceberg

BEEF

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

Mini beef slider + brioche bun + cheddar + burger sauce

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

Mini pretzel bun + beef burger + beer cheese + crispy shallots

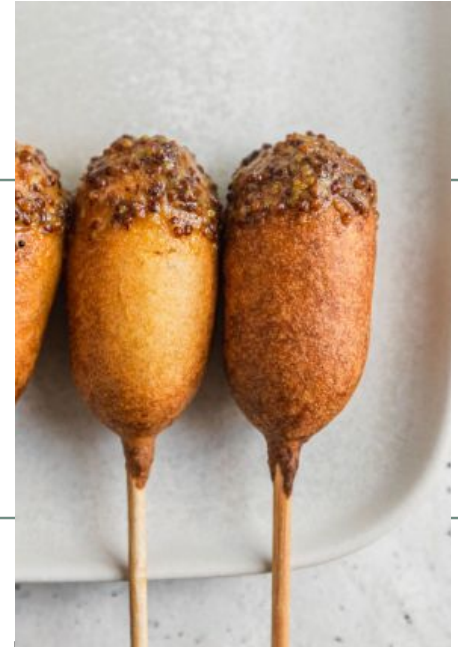
Mini corndog + whole grain honey mustard

PORK

Mini carnitas taco + white onion + cilantro + tomatillo salsa

Crispy potsticker + pork + ginger + scallion + hoisin

North Carolina style pulled pork slider + vinegar mustard sauce + coleslaw + brioche bun



VEGETARIAN

Black truffle grilled cheese

Three cheese grilled cheese + tomato jam

Fried green tomatillo + pimento cheese + chives

French fries + truffle salt

Sweet potato fries + rosemary + garlic

Pretzel bites + whole grain mustard





CONTACT US

(775) 571-2511

info@blendcateringreno.com

www.blendcateringreno.com

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