

LIBERTY

EVENTS AND CATERING



Thank you for choosing Liberty Events and Catering for your event at Chalet View Lodge. We understand the importance of budgeting, so our listed prices are starting points and may slightly vary due to tax and service charge percentages, but our event team will be able to provide an accurate proposal based on your specific event needs.

We pride ourselves on using as many locally sourced, hand-made and seasonal ingredients as possible. This allows us to serve the freshest and highest quality food along side our top notch service. We can't wait to execute the perfect event for you!

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EVENTS AND CATERING

OFFSITE MENU

BUFFET - \$70 per person

3 passed appetizers, 2 salads, 2 entrees, 2 sides, bread

FAMILY STYLE - \$85 per person

3 passed appetizers, 2 salads, 2 entrees, 2 sides, bread

PLATED - \$105 per person

3 passed appetizers, 1 salad, choice of 2 entrees, 2 sides, bread

TASTINGS

With signed contract, up to 4 people \$200 | Without signed contract, up to 4 people \$275

If you are not interested in a tasting but would like to sample our quality of food please visit us at Liberty Food and Wine Exchange.

ADDITIONS

SALUMI & CHARCUTERIE STATION - \$18 per person

House Made Salumi and Charcuterie, pickles, olives, mustards

Selection of cow, goat, and sheep cheese, jams, fruits

House Made breads and crackers

DESSERT BITES - \$13 per person

Gluten Free Double Chocolate Brownie, Lemon Meringues Tarts,

Petite Caramel Budino - chocolate cookie crumbs, caramel pudding, salted caramel

Assorted Cookies - Chocolate Chip, Gluten Free Fleur de Sel, Honey Lavender

HOT DRINK STATION - \$7 per person

Hot coffee & tea

LATE NIGHT SNACKS - \$18 per person

3 selections

KIDS - \$25 per person

Select 1 - Chicken Nuggets, (2) Cheeseburger Sliders, Mac N' Cheese, Pasta with Butter

Select 1 - Tater Tots, Mashed Potatoes

All served with a side of fruit

VENDORS - \$60 per person

Upcharge for premium protein selections

MENU OPTIONS

Passed Appetizers

MEAT | (CHOOSE ONE)

Meatball Skewer, Nonni Sauce, Parmesan, Basil
Bacon Pop, Citrus Tamari Glaze, Asian Spiced Aioli *GF
Seared Beef Carpaccio, Caper Shallot Relish, Crostone
Pork Pot Stickers, Scallion, Citrus Ponzu
Moroccan Chicken, Harissa Glaze *GF
Beef Mignonette, Onion Jam, Demi-Glace *GF

VEGETABLE | (CHOOSE ONE)

Antipasto Skewers, Cherry Tomato, Basil, Kalamata Olive, Mozzarella *GF
Mac and Cheese Bites, Green Chile Sauce
Sundried Tomato Jam, Toasted Pine Nuts, Basil, Toast
Roasted Beets, Lemon Thyme Goat Cheese, Walnut Sherry Vinaigrette *GF
Mushroom Tapenade, Crescenza, Herbs, Phyllo Tart
Crispy Arancini, Parmesan Reggiano, Parsley
Fried Gnocchi, Grana Padano, Lemon
Veggie Spring Rolls, Hoisin Sauce

FISH | (CHOOSE ONE)

Hamachi Ceviche, Avocado Mousse, Tostada *GF
Smoked Salmon, Dill Cream Cheese, Caper Shallot Relish, Brioche
Panko Crusted Prawn, Toasted Coconut, Sweet Chile Sauce
Ahi Poke, Wasabi Avocado Cream, Cracker *GF
Shrimp Pot Stickers, Soy Glaze, Scallions
Crab Cakes, Lemon, Spicy Aioli
Lobster Fritter, Avocado Ranch

MENU OPTIONS

Salads / Entrees

SALADS

Classic Caesar – Croutons, Grana Padano, Caesar Dressing
Mixed Greens – Seasonal Vegetables, Red Wine Shallot Vinaigrette *GF
Spinach - Goat Cheese, Sundried Cranberry, Candied Almonds, Sherry Vinaigrette *GF
Seasonal Mosaic – Created on Local and Seasonal Fruit and Vegetables

PROTEIN ENTREES

Premium protein upgrades available at market price

Organic Chicken Breast with Roasted Garlic Velouté *GF
Achiote Grilled Chicken Drums and Thighs with Red Molé *GF
Citrus Herb Grilled Salmon with Crab and Caper Puttanesca *GF
Olive Oil Poached Seasonal Catch with Cilantro Lime Butter *GF
Herb Crusted Trout with Lemon White Wine Sauce
Duck Confit with Five Spice Orange Sauce *GF
Pepper Crusted Sirloin with Peppercorn Demi-Glace *GF
Southwest Marinated Tri Tip with Orange Chipotle Demi-Glace *GF
Braised Short Rib with Rosemary Demi-Glace *GF
Ginger-Lemongrass Pork Loin with Dried Cherry Chutney *GF
Braised Local Lamb with Mint Chimichurri *GF
Chef's choice house-made Liberty Artisan Sausage *GF

HOUSE MADE PASTA ENTREES

Rigatoni – choice of Nonni Sauce, Bolognese, Seasonal Vegetables
Gnocchi – Roasted Garlic Cream, Truffle Mascarpone
Chefs Seasonal Offering

VEGETARIAN ENTREES

Layered Eggplant Napoleon, Mozzarella, Tomato, Basil, Pesto *GF
Wood Roasted Cauliflower Steak with Calabrian Chili Oil *GF
Herb Roasted Seasonal Squash with Romesco Sauce *GF
Potato Latke with Black Pepper Cauliflower Cream Sauce *GF

MENU OPTIONS

Sides / Late Night Snacks

SIDES - STARCHES

White Truffle Potato Puree *GF
White Polenta *GF
Horseradish Mashed Potatoes *GF
Miso Sweet Potato Mash *GF
Mediterranean Tabbouleh
Harissa Spiced Marble Potatoes *GF
Southern Style Cheesy Grits *GF
Gruyere Potato Gratin *GF

SIDES - VEGETABLES *GF

Garlic Herb Roasted Heirloom Carrots
Street Corn Succotash
Charred Broccolini
Roasted Asparagus
Braised Leeks
Wood Roasted Cauliflower with Calabrian Chili Oil
Honey Mustard Brussel Sprouts
Cabernet Glazed Mushrooms
Seasonal Vegetable Fricassee
Balsamic Glazed Green Beans with Toasted Almonds
Vegetable Ratatouille

LATE NIGHT SNACKS

Fried Chicken - Biscuit, Hot Honey
Mini Rueben Sliders - Gruyere, Sauerkraut, Russian Dressing
Tot'Chos - Tater Tots, Cheddar Cheese, Green Onions, Bacon, Sriracha Aioli
Buffalo Cauliflower Bites
Philly Cheese Steak Egg Rolls
Zeppoli - Cinnamon Sugar, Raspberry