

Back When Cafe

Catering Menu for Granite Peak Lodge

Organic Items also available

Dinner Buffet

25 person minimum

#1 Choose 2 Starters, 1 Starch, 1 Entree \$22.95/person

#2 Choose 3 Starters, 2 Starches, 2 Entrees \$26.95/person

Starters

Green Salad, Potato Salad, Coleslaw, Italian Pasta Salad,
Oriental Cabbage Salad, Macaroni Salad, Applesauce, Seasonal Vegetable

Starches

Mashed Potatoes or Garlic Mashed Potatoes, Oven Roasted Potatoes, Parsley Buttered Potatoes,
Sage Stuffing, Baked Potato, Rice Pilaf, Scalloped Potatoes, Pasta with cream or marinara sauce

Entree

Sliced Turkey, Baked Ham, Roasted Pork Loin, Chicken Breast Parmesan, Chicken - Lemon Artichoke,
Chicken Breast with Mushroom Sauce, Lasagna (Vegetarian available), Sliced Roast Beef,
Breaded Haddock, Baked Cod

Add Roasted Salmon in Citrus Sauce \$3.93/person more

Add Wild Alaskan Halibut in Lemon and Herb sauce \$5.95/person more (seasonal)

Add 3 Jumbo Garlic Shrimp \$5.95/person more

Price includes China Plates and Silverware

Sit down style Dinner- add \$3.50/person.

Off Premises: Labor charge \$15.00/hour per server working party (4 hour Min.)

Add 17.5% Service Charge on Food (that will be billed separate, paid to Granite Peak)

Off Premises: Add Delivery and set-up charge.

Add 5.5% Sales Tax.