

JACKSON LAKE LODGE

2024 BANQUET MENUS



JACKSON LAKE LODGE IS PLEASED TO PRESENT OUR BANQUET AND CATERING MENUS.
PRESERVING THE LANDSCAPE, PROTECTING THE WONDERS OF NATURE AND PROVIDING INSPIRATIONAL
EXPERIENCES ARE HALLMARKS OF GRAND TETON LODGE COMPANY. THESE IDEALS ARE ALSO
PART OF YOUR CULINARY EXPERIENCE EMBODIED THROUGH OUR “APPETITE FOR LIFE” PROGRAM,
EMPHASIZING LOCAL, SUSTAINABLE, HEALTHFUL, AND ORGANIC CHOICES WHENEVER POSSIBLE.



We are committed to using sustainable ingredients whenever possible. Our menus feature regional and sustainable produce, local and hormone-free dairy products, locally-grown grains and starches, regional trout, beef, elk, and bison, natural deli meats, and housemade baked goods produced with natural and sustainable resources.

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CATERING GUIDELINES

MENU SELECTIONS & SETUP REQUIREMENTS

In order to properly prepare for your events and ensure your selections will be readily available, please finalize your menus, setup, and audio-visual requirements 60 days prior to arrival.

GUARANTEES & PRICING

All banquet functions and menus require a 12-person minimum. We require a final guarantee 72 hours prior to your function. Should you fail to provide a guarantee by the specified date, your expected number of guests will be used as your guarantee number. Our culinary team will prepare food for five percent (5%) above the guaranteed number for all meals. You will be charged for the actual number of guests served, or the guaranteed amount, whichever is greater. Food and beverage guarantees must be consistent with meeting room sets.

INCREASE IN GUARANTEES WITHIN 72 HOURS

Guarantees are due 72 hours prior to the function. Changes in room set up or audio visual services within 72 hours may incur up to a \$500 change fee. Banquet increases greater than five percent (5%) received within 72 hours of the function (with the exception of beverages ordered on a consumption basis) will be based on availability and shall be subject to a ten percent (10%) overage fee.

FUNCTION ROOM ASSIGNMENTS

Should your attendance number increase or decrease, the Lodge reserves the right to change locations to a more suitable space for the attendance and type of function.

OUTSIDE FOOD & BEVERAGE AND LEFTOVER FOOD

No food or beverage is permitted in event spaces unless provided by Jackson Lake Lodge. Food safety requirements prohibit us from wrapping unused food to be consumed elsewhere. These requirements also prohibit the carrying over of food items from one function to another.

SPECIAL DIETARY NEEDS

Please confirm special meal requirements with your Group Services Manager at least seven days prior to your event. Customized menus will be an additional charge.

BREAKFAST

Maximum service time of 1.5 hours. All breakfasts include chilled orange, apple, and cranberry juices, regular and decaf coffee, and teas, served with cream, sugar, and lemon.

THE TRADITIONAL CONTINENTAL

Sliced Seasonal Fruits and Berries

Bourbon Caramel Bread Pudding

\$33

THE SIGNATURE CONTINENTAL

Sliced Seasonal Fruits and Berries

Greek Yogurt Served with Teton Granola

Freshly-Baked Warm Apple Strudel
and Berry Compote

Selection of Three Cereals with 2% Milk,
Lactose-Free Milk, and Dairy-Free Milk

Bourbon Caramel Bread Pudding

\$37

THE WELLNESS CONTINENTAL

Sliced Seasonal Fruits and Berries

Greek Yogurt Served with Teton Granola

Steel Cut Organic Oatmeal, Lavender Honey,
and Dried Blueberries

Quinoa and Peach Salad with Mint

Fresh Mozzarella, Sliced Tomato, and Chiffonade
Basil with Extra-Virgin Olive Oil

\$45

BREAKFAST BUFFET

Sliced Seasonal Fruits and Berries

White Cheddar and Chive Scrambled Eggs

Applewood Smoked Bacon and Sausage Links

Roasted Red Potatoes with
Julienne Peppers and Onions

Steel Cut Organic Oatmeal, Lavender Honey,
and Dried Blueberries

Bourbon Caramel Bread Pudding

\$43

THE CASCADE CANYON BRUNCH BUFFET

Sliced Seasonal Fruits and Berries

Vegetarian Frittata with Spinach, Mushrooms,
Tomatoes, Herbs, and Aged Cheddar

Grand Marnier French Toast

Applewood Smoked Bacon

Roasted Red Potatoes with
Julienne Peppers and Onions

Marinated Portobello Mushrooms Over
Sautéed Spinach

Lemon-Poached Prawns with Cocktail Sauce

Bourbon Caramel Bread Pudding












\$55



All prices are subject to Wyoming state sales tax at time of event (currently 6%), and a 20% service charge.

BREAKFAST ENHANCEMENTS

Pricing is per person. Must be ordered in addition to a continental breakfast or breakfast buffet.

BREAKFAST MEATS 	\$7	TETON MOUNTAIN BERRY PARFAIT 	\$13
Applewood Smoked Bacon, Sausage Links, or Cured Ham		Greek Yogurt Layered with Fresh Berries and Housemade Teton Granola	
STEEL CUT ORGANIC OATMEAL 	\$7	QUINOA & PEACH SALAD 	\$13
Lavender Honey and Dried Blueberries		CHEF-ATTENDED OMELET STATION  & EGGS COOKED TO-ORDER	\$20
SCRAMBLED EGGS 	\$8	Smoked Ham, Applewood Smoked Bacon, Cremini Mushrooms, Sweet Peppers, Red Onions, Heirloom Tomatoes, Organic Spinach, Pico de Gallo, White Cheddar Cheese, Swiss Cheese and Pepper Jack Cheese. Price Includes Uniformed Chef.	
BAGELS WITH CREAM CHEESE 	\$8	BLOODY MARY STATION	\$24/ADULT
RASPBERRY AND CREAM CHEESE-STUFFED FRENCH TOAST 	\$11	TWO-HOUR SERVICE	
CINNAMON ROLLS 	\$7	Premium Vodka and Housemade Bloody Mary Mix Garnished with Olives and Celery Stalks	
BREAKFAST BURRITO	\$14	MIMOSA STATION	\$24/ADULT
Scrambled Eggs, Cheddar Cheese, Potatoes, Ham or Bacon, Salsa, Flour Tortilla		TWO-HOUR SERVICE	
CEREAL 	\$11	Champagne and Fresh Orange Juice	
Selection of Three Cereals with 2% Milk, Lactose-Free Milk, and Dairy-Free Milk		MIMOSA + MARY STATION	\$36/ADULT
HARD BOILED CAGE-FREE EGGS 	\$5/PIECE	TWO-HOUR SERVICE	



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BREAK PACKAGES

Maximum service time of 45 minutes.

FRUIT, BERRIES, & NUTS PLATTER

Dried and Fresh Berries, Fresh Fruit, Assorted Nuts, Lavender Honey, Greek Yogurt.
Served with Coffee and Tea.

\$16

THE DAY HIKE

Whole and Sliced Seasonal Fruits and Berries, Grilled and Fresh Crudités, Spinach-Asiago Dip, Toasted Baguettes, and Gourmet Crackers.
Served with Coffee and Tea.

\$22

MEDITERRANEAN HUMMUS PLATTER

Classic, Roasted Red Pepper, and Edamame Hummus, Served with Assorted Crackers, Pita Chips, Broccoli Crowns, Batonnet Carrots, Celery, Zucchini, and Jicama.
Served with Iced Tea and Lemonade.

\$20

A CHIP OFF THE OLD BLOCK

Spinach Artichoke Dip, Guacamole, Caramelized Onion Dip, and Fire Roasted Salsa Served with Tortilla Chips, Potato Chips, and Sliced Baguettes.
Served with Iced Tea and Lemonade.

\$18

COWBOY COOKIE BREAK

Chocolate Chunk, Oatmeal Raisin, and White Chocolate Macadamia Nut Cookies.
Served with Coffee and Tea.

\$18

MOVIE BREAK

Buttered Popcorn, Caramel Corn, M&M's®, Red Licorice, and Mini Chocolate-Dipped Teton Treats.
Served with Assorted Soft Drinks.

\$18



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BREAKS À LA CARTE

Maximum service time of 45 minutes.











BEVERAGES

Regular and Decaf Coffee	\$70/GALLON
Assorted Teas or Hot Chocolate	\$58/GALLON
Lemonade	\$48/GALLON
Iced Tea	\$48/GALLON
Fruit Juice (serves 5)	\$25/CARAFE
Soft Drinks	\$5 EACH

HEALTHY CHOICES




Greek Yogurt  	\$7/PERSON
Seasonal and Tropical Fruit Display  	\$13.50/PERSON
Whole Fruit Bowl (12 pieces)  	\$32/BOWL
Granola Bars  	\$55/DOZEN

SNACKS AND SWEETS

Breakfast Pastries 	\$59/DOZEN
Housemade Cookies 	\$54/DOZEN
Housemade Brownies 	\$54/DOZEN
Mini S'more Bites 	\$55/DOZEN
Bags of Popcorn  	\$8/PERSON
Chips and Caramelized Onion Dip  	\$9/PERSON
Tortilla Chips with Toasted Cumin Salsa  	\$9/PERSON

SIGNATURE SELECTIONS

CAN BE PACKAGED TO-GO FOR AN ADDITIONAL CHARGE.

Chocolate-Dipped Teton Treats 	\$60/DOZEN
Peanut Butter and Salted Caramel Cookie Sandwiches 	\$60/DOZEN
Bombolinis 	\$60/DOZEN



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BREAKFAST & LUNCH TO-GO



Priced per person.


- HEALTHY START BREAKFAST  \$30
Lowfat Yogurt, Housemade Granola, Diced Fruit, Banana, and Bagel with Cream Cheese

- ROAST BEEF & CHEDDAR ROLL \$32
Roast Beef, White Cheddar Cheese, Lettuce, Tomato, and Horseradish Aioli on a French Roll

- CHICKEN SALAD ROLL \$32
Grilled Chicken and Grape Salad on a French Roll with Lettuce and Sliced Tomato

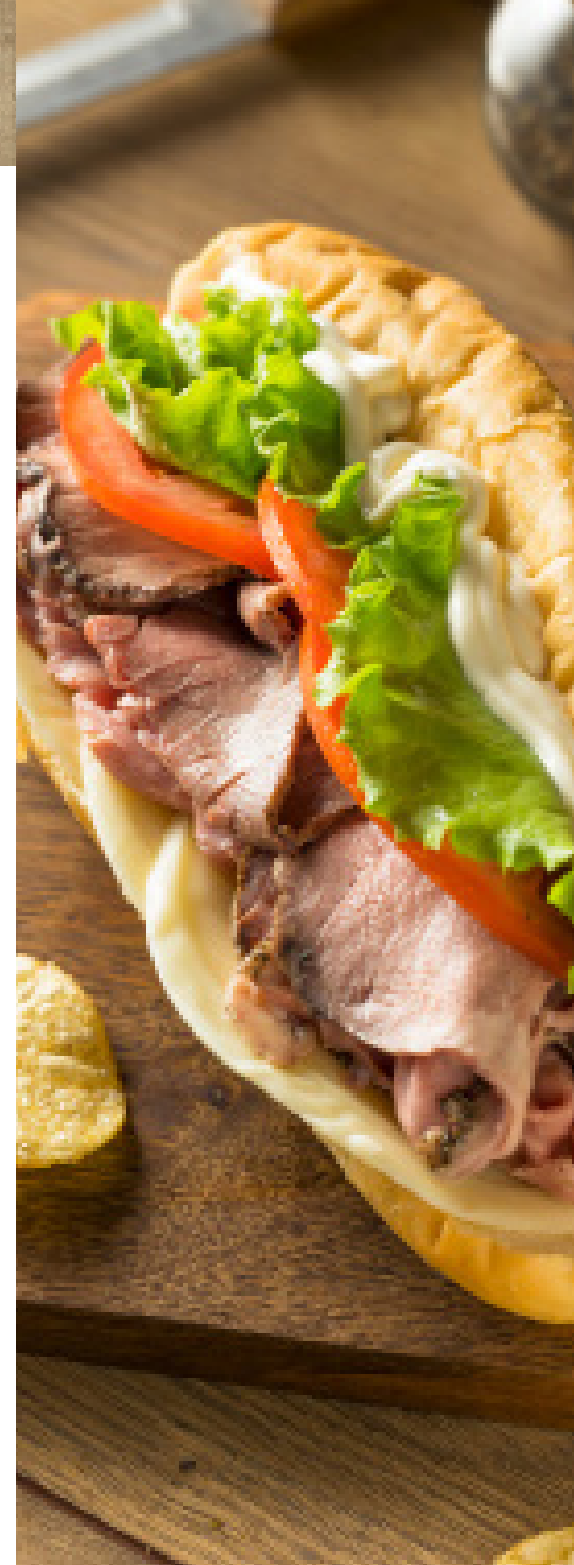
- TURKEY & SWISS CROISSANT \$32
Smoked Turkey Breast, Swiss Cheese, Lettuce, and Avocado on a Croissant

- HUMMUS WRAP   \$32
Hummus, Feta, Tzatziki, Lettuce, Sliced Tomato and Sliced Cucumber Rolled in a Spinach Tortilla

- PEANUT BUTTER & HONEY SANDWICH   \$32
Creamy Peanut Butter and Slide Ridge Farms Raw Honey on Multi-Grain Bread

Boxed lunches include fruit salad, Miss Vickie's® Kettle Chips, and a cookie, as well as any appropriate condiments and cutlery. Canned water is included with all boxed breakfasts and lunches if leaving the property, or water carafes will be provided in your meeting room.

Gluten-free bread is available for all boxed lunches upon request. (+\$2 per lunch)



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PLATED LUNCHES

Plated lunches include choice of one soup or salad and one entrée. Served with house baked bread, butter, and iced tea. Dessert is additional.



SOUPS & SALADS CHOOSE ONE




ROASTED TOMATO AND WHITE BEAN MINISTRONE SOUP  



ROASTED TOMATO BASIL SOUP WITH ASIAGO CHEESE  

CARROT AND PARSNIP-GINGER SOUP  

CREAMY WILD MUSHROOM-LAVENDER SOUP  


HEIRLOOM TOMATO CAPRESE SALAD Fresh Basil and Aged Balsamic Reduction  


ORGANIC FIELD GREEN SALAD Sliced Cucumber, Tomatoes, Matchstick Carrots, Red Onion, and Huckleberry Vinaigrette   



ORGANIC BABY SPINACH SALAD Candied Pecans, Crumbled Goat Cheese, Grapes, and Maple Stout Vinaigrette  



ENTRÉES CHOOSE ONE

BISON SHORT RIBS \$52
Rosemary and Bacon Roasted Fingerling Potatoes and Asparagus 

PACIFIC SALMON \$52
Poached Lentils, Sautéed Sweet Peppers and Shallots, and Cilantro-Cucumber Crème Fraîche 

ROASTED AIRLINE CHICKEN BREAST \$48
Corn and Sweet Potato Succotash with Maple Bourbon Reduction 

ROASTED SPAGHETTI SQUASH \$48
Maple-Ginger Candied Pecans, Cardamom Spiced Granny Smith Apples, and Coconut Curry Cream  

STUFFED PORTOBELLO MUSHROOM \$49
Roasted Red Pepper Romesco with Parmesan Cheese and Organic Spinach  

DESSERT SELECTIONS \$9.50/PERSON

NEW YORK STYLE CHEESECAKE WITH MIXED BERRY COULIS 

OLD FASHIONED CARROT CAKE WITH CREAM CHEESE FROSTING 

BLOOD ORANGE UPSIDE-DOWN CAKE 

TETON CHOCOLATE CAKE WITH MOUSSE FILLING 

BOWL OF FRESH FRUIT  





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BUFFET LUNCHES

PLANNER'S CHOICE LUNCH BUFFET - \$60

Choose three soups/salads below, one entrée, two sides, and one dessert. Add a second entree for \$20 per person. Served with freshly baked bread and butter.

SOUPS & SALADS CHOOSE THREE

ROASTED TOMATO AND WHITE BEAN MINISTRONE SOUP  

ROASTED TOMATO BASIL SOUP WITH ASIAGO CHEESE  

CARROT AND PARSNIP-GINGER SOUP  

CREAMY WILD MUSHROOM-LAVENDER SOUP  

TOSSED CAESAR SALAD 

Housemade Dressing, Multi-Grain Croutons, and Shaved Parmesan

ORGANIC FIELD GREEN SALAD    

Sliced Cucumber, Tomatoes, Matchstick Carrots and Red Onions. Served with Huckleberry Vinaigrette and Ranch Dressing

ORGANIC BABY SPINACH SALAD  

Candied Pecans, Crumbled Goat Cheese, Grapes, and Maple Stout Vinaigrette

ENTRÉES CHOOSE ONE

SAGE MARINATED ROASTED CHICKEN BREAST  

Rosemary Apple Chutney

PAN SEARED PACIFIC SALMON 

Champagne Cream Sauce

LOCAL IDAHO TROUT 

Lemon Dill Beurre Blanc

HERB MARINATED FLAT IRON STEAK 

Bordelaise Sauce

GRILLED FLANK STEAK  

Cherry Espresso Gastrique

STUFFED PORTOBELLO MUSHROOM  

Roasted Red Pepper Romesco

EGGPLANT AND VEGETABLE LASAGNA 

Housemade Marinara, Garlic Bread

SIDES CHOOSE TWO

ROASTED GARLIC MASHED POTATOES  

MAPLE SWEET POTATO PUREE  

ASIAGO POLENTA  

WILD RICE PILAF  

FRENCH GREEN BEANS  

ROASTED RED POTATOES   

GRILLED ASPARAGUS   

SAUTEED ASSORTED MUSHROOMS  

POTATOES AU GRATIN  

STEAMED WHITE RICE   

DESSERTS CHOOSE ONE

CITRUS PANNA COTTA  

CHOCOLATE ESPRESSO GATEAU 

STRAWBERRY SHORTCAKE 

HOMEMADE COOKIES AND BROWNIES 

MINI CHOCOLATE-DIPPED TETON TREATS 



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BUFFET LUNCHESES

ASIAN BUFFET \$50

Miso Mushroom Soup

Asian Salad Station - Shredded Cabbage and Romaine Lettuce, Crispy Noodles, Glass Noodles, Edamame, Red Onions, Shredded Carrots, Mushrooms, Red Bell Peppers, Peanuts, Green Onion, Cilantro, Sesame Seeds, Limes, Ginger Peanut Dressing, Soy Sauce, Red Chili Sauce

Vegetable Egg Rolls

Beef with Broccoli and Mushrooms

Vegetable Stir-Fry

Fried Rice

White Rice

Strawberry Matcha Cake

GO GREEN LUNCH BUFFET \$56

Eagle Eye Farms Potato Leek Soup

Organic Mixed Greens, Beehive Farms Lavender-Espresso Shaved Cheddar, Slide Ridge Honey Candied Pecans, Granny Smith Apple, Jackson Hole Stout-Maple Vinaigrette

Free Range Chicken Breast with Blistered Grape Tomatoes

Housemade Rolls with Butter

Huckleberry Mousse

TETON DELI BUFFET \$45

Smoked Trout and Sage Corn Chowder

Organic Field Green Salad with Sliced Cucumber, Tomatoes, Matchstick Carrots, and Red Onions. Served with Huckleberry Vinaigrette and Ranch Dressing

Tarragon and Caper Pasta Salad

Assorted Bakery and Gluten Free Breads

Natural Roast Beef, Smoked Turkey, Sliced Ham, Spicy Capicola, Salami, Mediterranean Hummus, Swiss Cheese, Provolone Cheese, and Pepper Jack Cheese

Crisp Lettuce, Sliced Tomato, Red Onion, Sliced Cucumbers, Pepperoncini, Roasted Red Peppers, and Pickle Spears

Dijon Mustard, Yellow Mustard, Garlic-Herb Aioli, Sundried Tomato-Basil Spread, and Mayonnaise

Assorted Miss Vickie's® Kettle Chips

Assorted Cookies and Cowboy Bars



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BUFFET LUNCHESES

WESTERN BBQ LUNCH BUFFET

Organic Field Green Salad with Sliced Cucumber, Tomatoes, Matchstick Carrots, and Red Onions. Served with Huckleberry Vinaigrette and Ranch Dressing

Traditional Coleslaw

Buttermilk Biscuits and Corn Bread with Slide Ridge Honey Butter

Butter, Milk, and Thyme Poached Corn Cobettes

Molasses and Coffee Cowboy Beans

Shredded BBQ Brisket with Buffalo Trace Bourbon BBQ Sauce

Apple Cider Braised Pulled Pork

Warm Rustic Seasonal Fruit Cobbler

Sliced Watermelon

\$45

MT. MORAN LUNCH BUFFET

Broccoli-White Cheddar Soup with Romano Cheese

Western Chili with Red Onion and White Cheddar

Organic Field Green Salad with Sliced Cucumber, Tomatoes, Matchstick Carrots and Red Onions. Served with Huckleberry Vinaigrette and Ranch Dressing

BBQ Pulled Pork on Brioche Rolls

Kosher Salted Idaho Bakers with all the Fixin's: Natural Bacon Bits, Fresh Broccoli, White Cheddar and Pepper Jack Cheeses, Sour Cream, Whipped Butter, Green Onions, and Pico de Gallo

S'mores Soufflé

\$44




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RECEPTION HORS D'OEUVRES

Minimum order of 3 dozen per selection is required. Hors d'oeuvres will be passed unless otherwise noted. We recommend 6 to 8 pieces per person for a one-hour reception, and 10 to 12 pieces per person for a 1.5-hour reception.

GRAND SELECTIONS - \$72/DOZEN


CHILLED

Sundried Tomato and Kalamata Olive Tapenade  on Focaccia

Skewered Glazed Beef Tenderloin with Whipped Horseradish Cream and Chives 

Smoked Salmon, Cream Cheese, and Fried Capers on Potato Gaufrette with Chives 



Skewered Seared Duck Breast with Toasted Almonds and Raspberry Compote  


Lemon-Herb Baba Ganoush with Extra-Virgin Olive Oil Over House Lavash 

Prosciutto and Mango with Basil-Rum Glaze  

WARMED

Miniature Beef Wellington with Blue Cheese Cream

Grilled Sweet Garlic Glazed Shrimp with Toasted Sesame Seeds  

Crisp Pork Belly with Coriander-Tomato Jam on a Pita Chip 


Amaretto Marinated Stone Fruit with Chiffonade Basil  

Arancini with Pecorino Romano and Basil Aioli 

Foie Gras French Toast with Candied Walnuts


ELITE SELECTIONS - \$64/DOZEN


CHILLED


Whipped Brie with Brandied Cranberry-Glazed Pecans on Raisin Bread 

Fresh Mozzarella, Prosciutto, and Basil Canapés with Balsamic Glaze


Grilled Chicken Salad with Dates, Tarragon, and Feta on a Toasted Crostini

Watermelon Skewers with Feta Cheese and Honey-Lime Drizzle 

Tamarind and Ginger Grilled Flank Steak with Asian Coleslaw in a Crisp Wonton 

Smoked Bacon and Boursin Cheese-Stuffed Mushroom 



WARMED

Baked Brie en Croute with Huckleberry Basil Coulis 

Beef and Pork Meatballs in Sour Cream Bordelaise Sauce

Chicken Satay with Coconut Peanut Sauce  

Mini Pork Tostadas with Chili Verde, Cilantro, Diced Onion, and Sour Cream 

Polenta Bites with Wild Mushrooms and Gruyère  

Spinach and Ricotta-Stuffed Mushroom Caps  





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RECEPTION HORS D'OEUVRES

SUMMIT SELECTIONS - \$87/DOZEN

CHILLED

Skewered Smoked Elk Loin with Cherry Gastrique  

Venison Sausage with Mustard Cranberry Relish
Served on Russian Rye with Whipped Boursin


Herbed Goat Cheese Quenelle on Pistachio Biscotti 

Ahi Tuna Poke on Wonton with Sesame Seeds,
Cilantro, Ginger, Tamari, and Lime



Local Smoked Trout on Potato Gaufrette with
Crème Fraîche and Chives 

Zucchini and Cumin Fritter with Mint Yogurt 

WARMED

Skewered Butter-Poached Lobster with Spicy Remoulade 

Miniature Bison Wellington with Herbed Brie Cream

Grilled Lamb Chop Lollipops with
Rosemary-Pomegranate Glaze  

Duck Confit Croque Monsieur with Gruyère Cheese
and Boursin on Brioche

Bay Scallop Skewer with Orange Fennel Glaze  

Prosciutto-Wrapped Date Stuffed with
Garlic-Herb Cheese Spread 





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RECEPTION DISPLAYS

Price is per person.



MEDITERRANEAN DISPLAY  \$25
 Roasted Garlic and Sundried Tomato Hummus, Medley of Olives, Baba Ganoush, Roasted Red Peppers, Marinated Cucumber and Tomatoes, Assortment of Local Organic Fresh Vegetables, Housemade Lavash, and Pita Points

THE TETON SMOKER CHARCUTERIE  \$25
 Summer Elk Sausage, Prosciutto, Wild Boar Salami, Capicola, Genoa Salami, Dijon Mustard, Stone Ground Mustard, Sweet Gherkins, Sliced Baguettes, Brandy-Fig Compote, and Gourmet Crackers

FRESH FRUITS & BERRIES   \$17
 Seasonal and Tropical Display of Sliced and Whole Fruits, Served with Grand Marnier Cream Cheese Spread

MACARONI BAR \$19
 Elbow Macaroni with Selection of Three Sauces:
 - Traditional Sauce
 - Roasted Tomato Cheese Sauce
 - Chili Verde Cheese Sauce
 Served with a Variety of Toppings, Including Peas, Diced Smoked Ham, Bacon, Tomatoes, Onions, Peppers, Mushrooms, Chili Flakes, and Shredded Cheddar Cheese

CHEESE DISPLAY  \$20
 Domestic and Imported Cheese Display with Grapes and Berries, Baked Brie Wrapped in Phyllo, Dijon Mustard, Housemade Lavash, Baguettes, and Gourmet Crackers

THE ULTIMATE CRUDITÉ DISPLAY   \$11
 Assortment of Local Organic Fresh Vegetables with Blue Cheese Dip, Avocado Cilantro Ranch, and Balsamic and Olive Oil



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RECEPTION STATIONS

CARVING STATIONS

+ \$200 Chef Fee per 50 Guests

All Carving Stations Include Housemade Rolls and Butter Balls. Two-Hour Service.

SLOW ROASTED HERBED PRIME RIB OF BEEF (30 servings)  \$825

Herb Crusted, Slow Roasted and Served Medium Rare with Herbed Au Jus, Dijon Mustard, and Horseradish Crème Fraîche.

BEEF TENDERLOIN (25 servings)  \$775

Grilled and Served Medium-Rare with Huckleberry Bordelaise

PASTA AMORE STATION

\$35/PERSON

+ \$200 Chef Fee per 50 Guests

Choice of Linguine and Penne Pastas with Selection of Sauces and Add-Ins:

Grilled Chicken

Meatballs

Wild Shrimp

Sweet Peppers

Tomatoes

Wild Mushrooms

Baby Spinach

Artichoke Hearts

Kalamata Olives

Capers

Minced Garlic

Creamy Alfredo Sauce

Rustic Basil Pomodoro

Basil Pesto

Extra Virgin Olive Oil

White Wine Pan Sauce

Chopped Herbs

Red Pepper Flakes

Cracked Black Pepper

Freshly Grated
Parmesan Cheese

Housemade
Garlic Bread



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RECEPTION STATIONS

SLIDER STATION

\$33/PERSON

+ \$200 Chef Fee per 50 Guests

Served with Kettle Chips and Condiments

Selection includes:

Carolina Pulled Pork with Cole Slaw

Grilled Beef Patty with White Cheddar Cheese and Crispy Fried Onions

Roasted Chicken with Crisp Lettuce, Tomato, and Dijon Aioli

Fresh Mozzarella, Heirloom Tomato, Lemon-Basil Pesto (Vegetarian)

WESTERN CHOPPED SALAD STATION

\$28/PERSON

+ \$200 Chef Fee per 50 Guests

Organic Baby Greens and Fresh Romaine Lettuce, Served with Housemade Baked Bread and Butter

Selection includes:

Chicken Breast

Bacon

Cheddar Cheese

Feta Cheese

Parmesan Cheese

Red Onion

Chopped Eggs

Tomato

Cucumber

Sprouts

Chickpeas

Sweet Corn

Avocado

Toasted Almonds

Huckleberry Vinaigrette

Ranch Dressing



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RECEPTION PACKAGE

TWO-HOUR RECEPTION
PACKAGE

\$115/PERSON

FOUR ELITE SELECTION PASSED
HORS D'OEUVRES (See page 14 for selection)

FRESH FRUITS AND BERRIES  

Seasonal and Tropical Display of Sliced and
Whole Fruits, Served with Mint Greek Yogurt

CHEESE DISPLAY 

Domestic and Imported Cheese Display with
Grapes and Berries, Baked Brie Wrapped in Phyllo,
Slide Ridge Honey, Housemade Lavash, Baguettes,
and Gourmet Crackers

SLIDER STATION

Served with Kettle Chips and Condiments

Selection includes:

Carolina Pulled Pork with Cole Slaw

Grilled Beef Patty with White Cheddar Cheese
and Crispy Fried Onions

Roasted Chicken with Crisp Lettuce, Tomato,
and Dijon Aioli

Fresh Mozzarella, Heirloom Tomato,
Lemon-Basil Pesto (Vegetarian)

BEVERAGE SELECTION

House Wines, Domestic and Local Beers,
Soft Drinks and Fruit Juices



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RECEPTION DESSERTS

Priced per person.

RECEPTION DESSERT DISPLAYS

PETIT FOUR BUFFET  \$26

- Chocolate Cherry Cakes
- Italian Wedding Cookies
- Pâte à Choux
- Chocolate Bark
- Fruit Tartlets
- Fresh Fruit

THE SWEET TABLE  \$21

- Decadence Bars
- Fruit Tartlets
- Cheesecake Bites
- Fresh Fruit

THE TETON TABLE  \$18

- Mini Chocolate-Dipped Teton Treats
- Chocolate-Dipped Shortbread Moose Cookies
- Bear Claw Brownies



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PLATED DINNERS

Two entrée selections are permitted for groups of over 20 guests, with the higher price of the two dinners to be charged for all. Client is responsible for providing entrée counts 72 hours prior to dinner, and to identify meal selections for each guest on place cards or name tags.

All plated dinners include choice of salad, fresh house baked rolls with "moose" butter, regular and decaf Lavazza coffee, assorted Bigelow teas, and iced tea. Soup and appetizers are additional.

APPETIZERS

\$15.50/PERSON

THREE PIECES PER PLATE

SMOKED SALMON

Cream Cheese and Fried Capers on Potato Gaufrette with Chives

PROSCIUTTO AND MANGO

Basil-Rum Glaze

SUNDRIED TOMATO AND KALAMATA

TAPENADE

Served on Focaccia

SEARED DUCK BREAST

Toasted Almonds and Raspberry Compote

SALADS

CHOOSE ONE

GARDEN SALAD

Crisp Romaine, Grape Tomatoes, Sliced Cucumbers, Julienned Carrots. Served with Champagne Vinaigrette

SUMMER SALAD

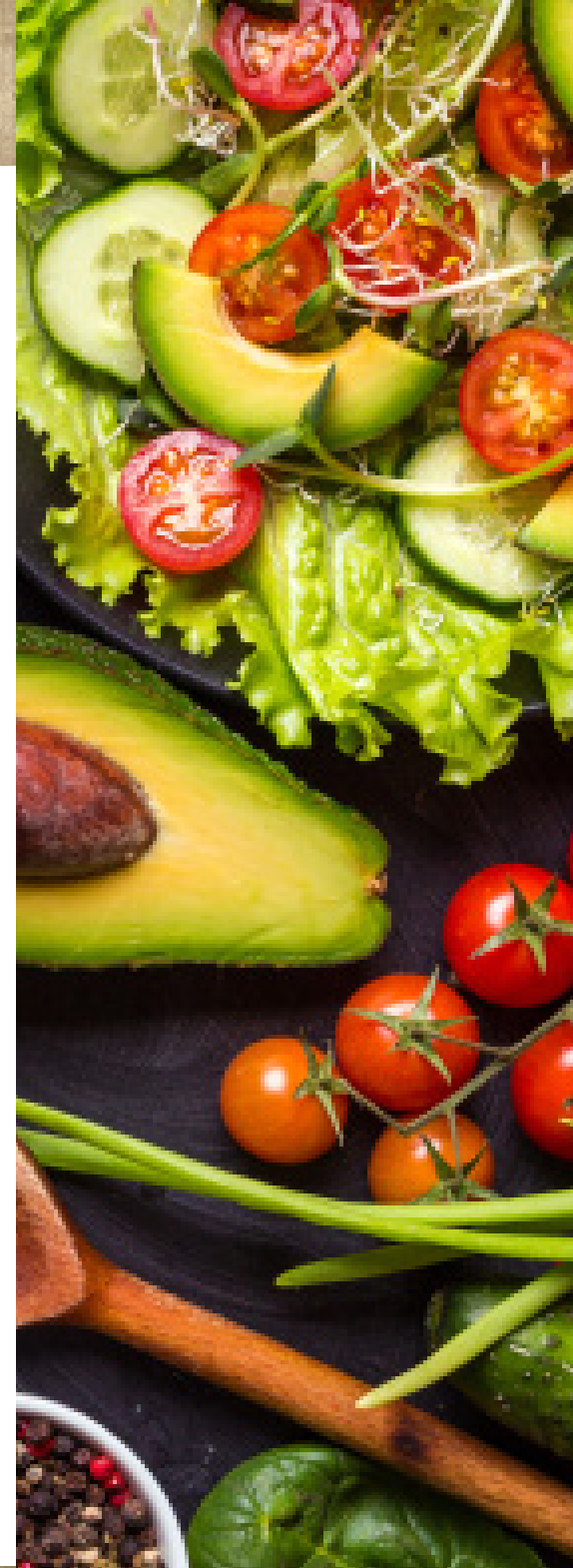
Organic Baby Greens, Fresh Strawberries, Crumbled Feta, and Red Onion. Served with Wyoming Whiskey Old Fashioned Vinaigrette

TETON SALAD

Organic Field Green Salad, Fresh Herbs, Espresso White Cheddar Cheese, Red Onion, Grape Tomatoes, and Herbed Crouton. Served with Wyoming Huckleberry Honey Vinaigrette

SPINACH SALAD

Organic Baby Spinach Salad, Candied Pecans, Crumbled Goat Cheese, and Flame Grapes. Served with Maple Stout Vinaigrette





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PLATED DINNERS

Choose one entrée below. Each entrée includes one salad chosen from previous page. Priced per person.

ENTRÉES

<p>THE WYOMING FARMER </p> <p>Pan Roasted Bison Filet Mignon with Gorgonzola Yukon Potato Puree, Wild Mushrooms, Asparagus Tips, and Port Reduction</p>	\$109	<p>FREE-RANGE AIRLINE CHICKEN BREAST</p> <p>Sundried Tomato Orzo Pasta and Sautéed Spinach with Herbed White Wine Pan Sauce (add Butter-Poached Shrimp - \$5)</p>	\$67
<p>THE TETON FIELD & STREAM </p> <p>Medallion of Beef Tenderloin and Pacific Salmon with Potatoes Au Gratin, Grilled Asparagus and Leek Cream</p>	\$83	<p>PAN SEARED CAULIFLOWER  </p> <p>Deglazed in Pernod with Watercress, Oyster Mushrooms, and Roma Tomato Tarragon Coulis</p>	\$57
<p>CHAR-GRILLED FLANK STEAK </p> <p>Herb Roasted Red Potatoes, Sherry and Pancetta Sautéed Brussel Sprouts, Utah Blue Cheese Cream Sauce</p>	\$75	<p>STUFFED PORTOBELLO MUSHROOM  </p> <p>Roasted Red Pepper Romesco with Parmesan Cheese and Organic Spinach.</p>	\$49
<p>SEARED IDAHO RED TROUT</p> <p>Toasted Almond Cous Cous, Sautéed French Green Beans and Lemon Capers Butter</p>	\$70	<p>ROASTED SPAGHETTI SQUASH  </p> <p>Maple-Ginger Candied Pecans, Cardamom Spiced Granny Smith Apples, and Coconut Curry Cream</p>	\$48
<p>ROSEMARY ROASTED PORK LOIN </p> <p>Apple-Cardamom Chutney, Sweet Potato Purée and Sautéed Broccolini</p>	\$65	<p>KID'S PLATED DINNER</p> <p>Tropical Fruit Salad, Chicken with BBQ Sauce, Macaroni & Cheese, Raw Vegetables with Ranch Dip, Chocolate Chip Cookie and Lemonade</p>	\$35












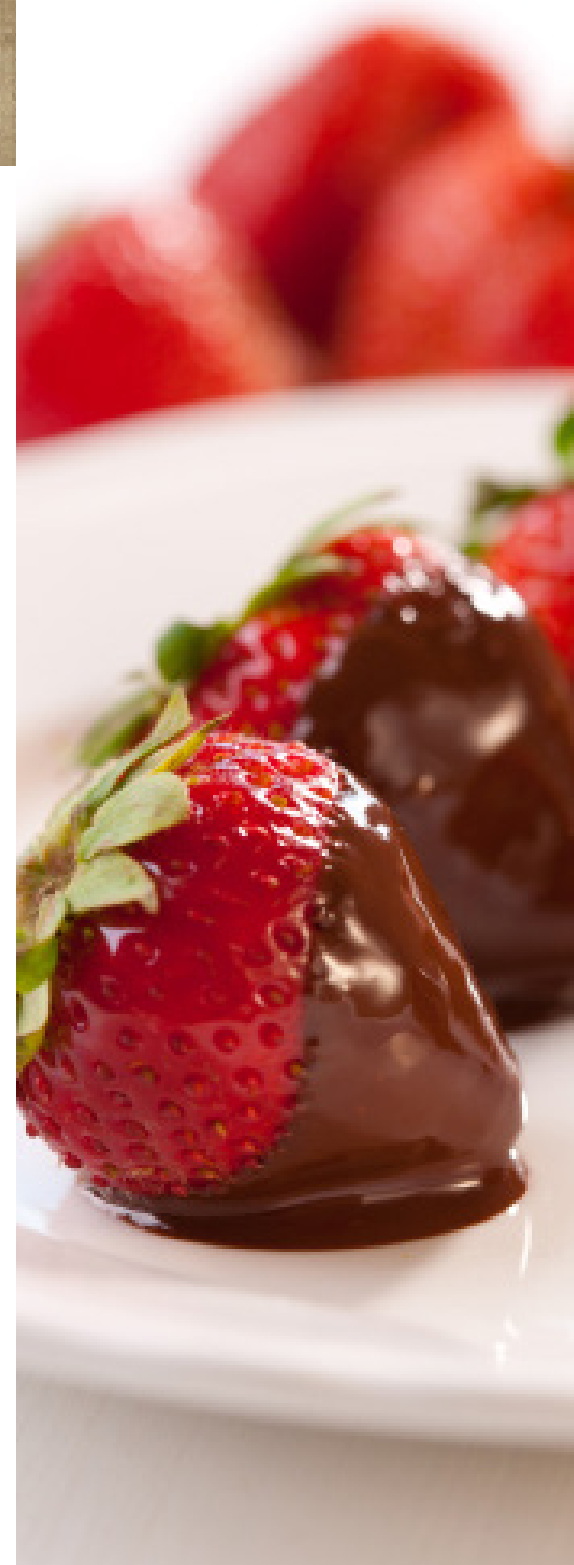
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DESSERTS

Priced per person.

TIRAMISU 	\$10	THE SWEET TABLE 	\$21
PARIS-BREST 	\$10	Decadence Bars	
CRÉMEUX AU CHOCOLAT WITH HUCKLEBERRY COMPOTE 	\$10	Fruit Tartlets	
MIXED BERRY SWIRL CHEESECAKE 	\$13	Cheesecake Bites	
GLUTEN FREE FLOURLESS   CHOCOLATE CAKE	\$13	Fresh Fruit	
LEMON MERINGUE TARTLETS 	\$13	PETIT FOUR BUFFET 	\$26
		Chocolate Cherry Cakes	
		Italian Wedding Cookies	
		Pâte à Choux	
		Chocolate Bark	
		Fruit Tartlets	
		Fresh Fruit	



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BUFFET DINNERS

Maximum service time of 1.5 hours. All dinner buffets served with regular and decaf Lavazza coffee, assorted Bigelow teas, lemonade, and iced tea. Kid's price (ages 5-11) for dinner buffets is \$26. Priced per person.

THE FIESTA MEXICANA

\$67

- Fresh Tortilla Chips
- Fire Roasted Salsa and Tomatillo Avocado Salsa
- Roasted Poblano Tortilla Soup with Tortilla Strips
- Southwest Salad of Chopped Romaine with Black Beans, Roasted Corn Kernels, Roasted Poblano, and Cilantro Ranch Dressing
- Mexican Spiced Flank Steak and Chicken Fajitas on Warm Flour or Corn Tortillas with Pico de Gallo
- Queso Fresco, Shredded Lettuce, Guacamole, Sour Cream, Jalapeños and Cilantro
- Cheese Enchilada Casserole with Ancho Chile Sauce
- Mexican Chile Rice
- Frijoles Con Queso
- Mexican Chocolate Pot de Crème
- Tres Leches Cake
- Cinnamon Churro Cookies

THE WESTERN ROUND-UP

\$72

- Poblano Chile and Apple Cider Vinegar BBQ Braised Baby Back Pork Ribs
- BBQ Glazed Chicken Legs and Thighs
- Organic Baby Greens with Chef's Choice of Two Dressings
- Kosher Salted Idaho Bakers with all the Fixin's: Natural Bacon Bits, Fresh Broccoli, Sliced Jalapeños, White Cheddar and Pepper Jack Cheeses, Sour Cream, Whipped Butter, Green Onions, Pico de Gallo
- Summer Squash Medley with Julienne Red Onion and Blistered Grape Tomatoes
- Butter, Milk and Thyme-Poached Corn Cobettes
- Molasses and Coffee Cowboy Beans
- Basket of Jalapeño Corn Muffins, Skillet Biscuits, and Bacon Cheese Rolls with Butter Balls
- S'mores Soufflé
- Mixed Berry Cobbler
- Sliced Watermelon
- Enhance Your Western BBQ with these Additions:
- Hot Dogs \$10
- Hamburgers \$16
- Seared Trout with White Bean Stew & Roasted Tomatoes \$27
- Ribeye Steaks with Sauteed Green Beans & Burgundy Mushrooms \$31



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BUFFET DINNERS

ITALIAN DINNER BUFFET

\$75

Minestrone Soup

Housemade Olive Focaccia, Herbed Rolls,
Parmesan and Sun Dried Tomato Bread Sticks

Antipasto – A Selection of Local and Italian
Charcuterie, Local and Imported Cheeses,
Kalamata Olives, Stone Ground Mustard,
and Lavender Honey

Italian Sausage and Peppers – Tomato Sauce,
Onions, Herbs de Provence

Chicken Cacciatore – Braised in a Rich Tomato Sauce
with Mushrooms, Olives, Capers, and Rosemary

Spaghetti Alla Putanesca – Tomatoes, Olive Oil,
Olives, Anchovies, Chili Peppers, Garlic, and Capers

Medley of Summer Vegetables with Blistered
Tomatoes, Fresh Basil, Extra Virgin Olive Oil,
and Balsamic Vinegar

Tossed Organic Caesar Salad with Housemade
Dressing, Multi-Grain Croutons, Shaved Parmesan

Sweet Pistachio Ricotta-Filled Cannoli

Traditional Housemade Tiramisu

Hazelnut Milano Cookies

THE TETON DINNER BUFFET

\$88

Homemade Soup du Jour

Assorted Bread and Rolls with Butter Balls

Organic Baby Greens with Chef's Choice of
Two Dressings

Flank Steak with Herbed Gremolata

Seared Trout with Champagne Cream Reduction

Free-Range Chicken Breast with Wild Mushroom Sauce

Grilled Zucchini and Summer Squash Spears
with Sweet Peppers and Portobello Mushrooms

Crisp Brussels with Pancetta

Pecorino Romano Potatoes Au Gratin

Teton Chocolate Mousse Cake

Lemon Posset



All prices are subject to Wyoming state sales tax at time of event (currently 6%), and a 20% service charge.



BUFFET DINNERS

GRAND TETON BUFFET \$100
+ \$200 Chef Fee per 50 Guests

Creamy Wild Mushroom-Lavender Soup

Housemade Olive Focaccia, Herbed Rolls,
Bacon Cheese Rolls, and Assorted Bread Sticks

Tossed Organic Caesar Salad with
Housemade Dressing, Multi-Grain Croutons
and Shaved Parmesan

Organic Baby Greens with Chef's Choice
of Two Dressings

Chef-Attended Prime Rib Station with Au Jus
and Horseradish Cream

Free-Range Chicken Breast with Creamy Roasted Garlic Sauce

Pacific Salmon with Lemon Dill Beurre Blanc

Wild Rice Pilaf

Grilled Asparagus

Pancetta Leek Yukon Potato Purée

Roasted Zucchini and Summer Squash Spears

Sweet Peppers and Portobello Mushrooms

Citrus Layer Cake

Chocolate Raspberry Bavaois

Midori Mousse



All prices are subject to Wyoming state sales tax at time of event (currently 6%), and a 20% service charge.

BEVERAGES

All alcoholic beverages are controlled by the State of Wyoming. Special order wines or additional selections may be arranged with sufficient advance notice, and based on availability through the State of Wyoming. Grand Teton Lodge Company reserves the right to cancel beverage service at any time. No persons under 21 years of age will be served alcoholic beverages.

HOSTED BARS

Choose from House, Premium, Super Premium, or Top Shelf brand liquors. Bar will include house wines, microbrew and domestic beers, soft drinks and fruit juices.

Hosted bars require a \$500 minimum per bar and will be charged to your master bill on consumption. A \$125 setup fee for all bars as well as 6% tax and 20% service charge will also be added.

If the minimum is not met, the difference between the minimum and actual sales will be charged.

CASH BARS

Cash bars require individual payment by function attendees at the time of service. Cash bar pricing is inclusive of 6% tax and 20% service charge.

Choose from House, Premium, Super Premium, or Top Shelf brand liquors. Bar will include house wines, microbrew and domestic beers, soft drinks and fruit juices.

Cash bars require a \$500 minimum per bar. A \$125 setup fee per bar will be charged to your master account.

If the minimum is not met, the difference between the minimum and actual sales will be charged.

HOSPITALITY ROOM SET-UP

Liquor, beer, wine and mixers may be purchased for your Hospitality Room.

Hospitality Rooms require a \$500 minimum per day and will be charged to your master bill on consumption. A \$50 setup fee as well as 6% tax and 20% service charge will also be added.

If the minimum is not met, the difference between the minimum and actual sales will be charged.



Outdoor Bars or Off-Premise Bars may be subject to an additional setup fee.
All prices are subject to Wyoming state sales tax at time of event (currently 6%), and a 20% service charge.

BEVERAGES

BAR PRICES

HOUSE BRANDS Beefeater, Dewars, Skyy, Bacardi, Jose Cuervo, Jim Beam	\$11	LOCAL BRANDS Stillworks Vodka, Great Grey Gin, Wyoming Whiskey, Cowboy Country Whiskey	\$17
PREMIUM BRANDS Tanqueray, Captain Morgan, JW Red, Hornitos, Tito's, Jack Daniel's	\$13	HOUSE WINES Varies	\$11
SUPER PREMIUM BRANDS Aviation, Mount Gay, Chivas, 1800 Silver, Ketel One, Maker's Mark	\$15	DOMESTIC BEERS Budweiser, Bud Light	\$6
TOP SHELF BRANDS Tanqueray No. Ten, Pyrat XO Reserve, JW Black, Patron Silver, Grey Goose, Woodford Reserve	\$17	LOCAL MICROBREWS Snake River Brewery (Assorted) Roadhouse Brewery (Assorted)	\$9



Selections based upon availability, we reserve the right to substitute product of equal or better quality.
All prices are subject to Wyoming state sales tax at time of event (currently 6%), and a 20% service charge.

WINE LIST

Wine offerings are subject to change based on market availability. House wines from Dark Horse Winery are available at \$38 per bottle. The Mural Room restaurant wine list is also available. A \$20 per bottle corkage fee will apply to wines served but not purchased from Jackson Lake Lodge banquets.

WHITE WINES

Acrobat Pinot Gris, King Estate, OR	\$53
Santa Margherita Pinot Grigio, Italy	\$75
Cakebread Sauvignon Blanc, Napa Valley, CA	\$90
Ramey Chardonnay, Russian River Valley, CA	\$115
Martin Codax, Albarino, Rias Baixas, Spain	\$58
Gerard Bertrand, Cotes de Roses Rosé, France	\$62
Whitehaven Sauvignon Blanc Marlborough, New Zealand	\$62
Jackson Hole Winery Chardonnay Jackson Hole, WY	\$80
Jackson Hole Winery Viognier, Jackson Hole, WY	\$80
Jackson Hole Winery Alpen Glow Rosé Jackson Hole, WY	\$80
Sonoma Cutrer, Russian River Ranches, CA	\$62

SPECIALTY BEVERAGES

Champagne Punch	\$13/DRINK
Huckleberry Margarita	\$18/DRINK
Huckleberry Mojito	\$18/DRINK
Non-Alcoholic Sparkling Cider	\$19/BOTTLE
Non-Alcoholic Sparkling Punch	\$48/GALLON

RED WINES

Acrobat Pinot Noir, King Estate, OR	\$67
MacMurray Ranch Pinot Noir, Russian River, CA	\$86
Jackson Hole Winery Pinot Noir Jackson Hole, WY	\$110
Frei Brothers Merlot Reserve, Dry Creek, CA	\$62
Luigi Bosca Malbec, Argentina	\$62
Jackson Hole Winery Outlaw Cabernet Sauvignon Blend Jackson Hole, WY	\$110
Jackson Hole Winery Catch and Release Zinfandel Jackson Hole, WY	\$90
Jackson Hole Winery Rendezvous Red Jackson Hole, WY	\$100
Decoy Cabernet Sauvignon, Sonoma, CA	\$71
Louis M. Martini Cabernet Sauvignon, Napa Valley, CA	\$120

SPARKLING WINES

La Marca Prosecco, Italy	\$56
Mumm Napa, Cuvee, Brut Prestige Napa, CA	\$75
Schramsberg Blanc de Blancs, CA	\$85
Veuve Clicquot Yellow Label Brut, France	\$170
Veuve Clicquot Rosé Brut, France	\$170



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ACTIVITY LUNCH



WILD & SCENIC RIVER RAFTING & LUNCHEON

\$120/ADULT; \$95/CHILD (AGE 6-11)

Your adventure starts with a rustic, western-style buffet lunch at our private meal site situated along the Snake River, including hamburgers/hot dogs, fresh fruit, potato salad, coleslaw, brownies/cookies, coffee/tea and lemonade.

Once you've had your fill, set off for a scenic ride down a winding 10-mile stretch of the river, where our experienced guides will share their in-depth knowledge of the park and point out local geological and historical features. And if you keep your eyes peeled, you may spot some local wildlife, including bald eagles, moose, elk, bison, pronghorn, beaver, pelicans, and river otters.

Trip includes transportation to and from Jackson Lake Lodge.

Due to logistical limitations, menus are subject to change and substitutions are not permitted.

Available Late-May to Late-September

Private trips for 40-120 people can be booked based on availability at time of booking.

ACTIVITY DINNER



ELK ISLAND DINNER LAKE CRUISE \$88/ADULT; \$54/CHILD (AGE 3-11)

Our Elk Island Dinner Lake Cruise will literally place you in the shadow of towering Mount Moran on Jackson Lake. Learn a bit about local history, geology, and folklore aboard our covered cruise boats while you take in the sights, including 10,000-year-old glacial water flowing into the lake.

Your group will land at our rustic private meal site on Elk Island, where you'll dine buffet-style at covered picnic tables on cowboy steaks, fresh Idaho river trout, baked beans, salad bar, corn on the cob, and fruit cobbler.

Due to logistical limitations, menus are subject to change and substitutions are not permitted.

Private dinner lake cruises are available for up to 76 guests (must pay for 76 guests, even if actual guest count is less), and may be scheduled any day of the week based on availability at the time of booking.

Please ask about the availability of regularly-scheduled scenic cruises open to the public.

Available Early-June to Early-September

Departs from the Colter Bay Marina at 5:15pm

GRAND TETON
LODGE COMPANY

