
WEDDING RECEPTION PACKAGES

Summit Wedding Package

House Specialty Drink

Guests will be greeted with a beverage of your choosing

Passed Hors D'oeuvres

Select three:

- Tomato Basil Bruschetta
- Golden Apple and Corn Fritters with Lemon Aioli
- Sun Dried Tomato and Goat Cheese Tartlet
- Spinach, Pine Nut and Manchego Strudel
- Shiitake Mushroom Cup with Shaved Manchego
- Cognac Salmon Mousse on Cucumber Pinwheel
- Port Braised Beef Cheek Hash on Garlic Rosemary Toast
- Spicy Miniature Buffalo Meatballs
- Smoked Salmon on a Petite Potato Pancake
- Coffee BBQ Duck Quesadillas
- Petite Buffalo Gyro with Cucumber Tzatziki
- Shrimp & Avocado Canapé on Blue Corn Chips
- Braised Buffalo Tongue Crustini with Horseradish Aioli
- Buffalo Sausage Wrapped Quail Eggs w/ Raspberry Jalapeño Jam
- Mexican Shrimp Cocktail Shooters (add \$4 per guest)
- Oysters on the Half Shell with Citrus Gremolata (add \$4 per guest)
- Jumbo Shrimp with Cocktail Sauce (add \$4 per guest)

Appetizer Buffet

Select three:

- Smoked Buffalo Sausage
- Peanut Butter and Mango Stuffed Jalapenos Escabeche
- Hot Sausage and Bean Dip with Tortilla Chips
- Rocky Mountain Oysters
- Mexican Style Salsa Cruda with Tortilla Chips
- Fresh Guacamole with Tortilla Chips
- Vegetable Crudités Platter
- Imported and Domestic Cheese Platter
- Spicy Citrus Barbeque Lamb Riblets (add \$4 per guest)
- Avocado and Rock Shrimp Ceviche with Tortilla Chips (add \$4 per guest)

Wine Served with Dinner

Salad

- House Mixed Greens with Damiana Vinaigrette
- Fresh Baked Fort Breads and Pumpkin Muffins

Entrees

Mixed Grill Includes Roasted Shallot Mashed Potatoes and Fresh Seasonal Vegetable

Select Three:

- Grilled Salmon Filet
- Cumin and Coriander Marinated Vaquero Chicken
- Herbed Shrimp Sauté
- Traditional Pork Tamales
- Teriyaki Marinated Quail
- Oven-roasted Duck Breast with Huckleberry-Balsamic Reduction
- Jack Daniels Glazed Buffalo Tenderloin Brochette (add \$8.50 per guest)
- Grilled Elk Chop with Huckleberry Butter Sauce (add \$9.75 per guest)
- Hickory Smoked Barbecue Buffalo Ribs (add \$6.50 per guest)
- 4 oz. Petite Beef Filet (add \$8.50 per guest)
- 4 oz. Petite Buffalo Filet (add \$10.50 per guest)
- 5 oz. Butter Brushed Maine Lobster Tail (add \$15.50 per guest)

Dessert Buffets

Select One:

Canyon Buffet: Assortment of Cookies, Caramel Canola & Fudge Brownies, Fort Cheesecake Squares
Coffee & Hot Tea

Sundae Buffet: Vanilla Ice Cream, Hot Fudge Sauce, Huckleberry Preserves, Chocolate Chips, Maraschino Cherries, Whipped Cream, Toasted Coconut, Chopped Nuts, Cookie Crumbs
Coffee & Hot Teas

Chocolate Fountain: Fresh Fruit, Maraschino Cherries, Cookies, Marshmallows, Pretzels, and Graham Crackers

Four-Hour Premium Bar Package

Champagne Toast

Wedding Cake created especially for the Bride and Groom

Adults: \$120

Young Adults ages 13-20: \$85

Children ages 5-12: \$65

Children 4 and under: Complimentary

Prices subject to change without notice