



*Thank you for
considering Alpine Lake Resort
for your special event!*

*We are pleased to present our Breakfast, Lunch, and Dinner
Catering Menus.*

Please contact our Director of Events, Michael McGovern
at 304-789-2481, Ext. 153
to discuss the details of your event.

Breakfast Buffets

Continental Breakfast

Whole Fresh Fruit
Toast, Bagels, Pastries, Muffins
Jams, Butter and Cream cheese
Chilled Orange Juice
Coffee, Hot Tea and Water
\$9.50 per person

Deluxe Continental Breakfast

Whole Fresh Fruit
Bagels and Assorted Danish
Jams, Butter and Cream cheese
Choice of 1 hot item (scrambled eggs and toast, Sausage gravy and biscuits,
French toast sticks)
Chilled Orange, Cranberry and Apple Juices
Coffee, Hot Tea and Water
\$13.50 per person

All-American Breakfast Buffet (Minimum 25 Guests)

Whole Fresh fruit
Breakfast Breads, Jams and Butter
Scrambled Eggs, Choose either Crisp Bacon or Sausage Patties
Breakfast Potatoes
Chilled Orange, Cranberry, and Apple Juices
Coffee, Hot Tea and Water
\$18 per person

Queen City Breakfast Buffet (Minimum 25 Guests)

Whole Fresh Fruit
Breakfast Breads, Muffins, Jams and Butter
Scrambled Eggs, Crisp Bacon or Sausage Patties
Sausage Gravy and Biscuits
Breakfast Potatoes
French toast Sticks with Syrup
Chilled Orange, Cranberry, Apple Juices
Coffee, Hot Tea and Water
\$22 per person

Prices are subject to 20% service charge and 6% sales tax.

Plated Luncheon

All Luncheons are served with Iced Tea,
Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea
Add chips or fruit cup for \$1.00

Cobb Salad

Mixed lettuce topped with tomato, onion, avocado, bacon, egg, turkey, ham and Swiss. Served with fresh baked rolls and choice of dressing

\$12.00 per person

Grilled Chicken Caesar

Traditional Caesar Salad with Grilled Chicken and Parmesan Cheese
Served with Garlic Bread Sticks

\$12 per person

Reuben

Thinly sliced corned beef, piled high with sauerkraut,
Swiss cheese and Thousand Island dressing.
Your choice of fresh fried potato chips or French Fries.

\$15 per person

All American Burger

8 oz. beef burger served with lettuce, onion, tomato, and
Pickle. Your choice of fresh fried potato chips or French Fries

\$12 per person

Grilled Chicken Breast Sandwich or Wrap

Served with lettuce, onion, tomato, and pickle.
Your choice of fresh fried potato chips or French Fries

\$15 per person

Traditional Club Sandwich or Wrap

Sliced Ham, Turkey, Swiss and American cheese with Bacon, Lettuce,
Tomato on Toasted Bread

Served with your choice of fresh fried potato chips or French Fries

\$12 per person

Prices are subject to 20% service charge and 6% sales tax.

Luncheon Buffets

All Buffets are served with Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee, and Hot Tea
Minimum of 25 guests. Buffets may be served for less than the minimum guests required for an
additional labor charge: 11-24 guests \$100.00

Home-style Buffet

Turkey and Stuffing
Braised Beef Tips and Noodles,
Mashed Potatoes and Gravy,
Green Bean Casserole
Tossed Salad, Fresh Baked Rolls

\$22 per person

The Deli Buffet

Seasonal Greens Salad with Assorted Dressings
Potato or Pasta Salad
Selection of Smoked Turkey Breast, Roast Beef and Ham
Assorted Cheeses, Assorted Deli Breads

\$18 per person

Italian Lover's Extravaganza

Caesar Salad and Garlic Breadsticks
Penne Pasta with Alfredo and Marinara Sauces
Chicken Parmesan
Chef's Choice Vegetable

\$24 per person

Oriental Buffet

Chicken Stir-Fry with Fresh Vegetables
Egg Rolls
Fried Rice

\$18 per person

Southwestern Buffet

Southwestern seasoned ground beef and chicken
Hard and soft taco shells
Refried beans, Mexican rice
Cheese, onion, sour cream, diced tomatoes, lettuce, guacamole
Tortilla chips and salsa

\$22 per person

Prices are subject to 20% service charge and 6% sales tax

Dinner Buffets

Minimum 25 Guests

All options are served with freshly brewed regular and decaffeinated coffee and iced tea, mixed garden salad with house ranch and Italian dressing, choice of potato and seasonal vegetables, and assorted warm rolls and butter

CHOOSE 2 ENTREES PER BUFFET

Silver Buffet

Baked Penne Marinara
Herb Roasted Chicken
Maple Glazed Black Oak Ham
Pasta Primavera
Meat Lasagna
Chicken Fettuccini Alfredo
Macaroni and Cheese
\$25 per Person

Gold Buffet

Roast Beef Au Jus
Roasted Turkey with Stuffing
Chicken Marsala
Pasta Primavera
Tilapia
Stuffed Chicken Breast
\$29 per Person

Platinum Buffet

Chicken Cordon Bleu
Pork Medallions
Grilled London broil with Demi Glaze
\$30 per Person

Add Soup

Italian Wedding
Potato
Vegetable
\$2 per person

Prices are subject to 20% service charge and 6% sales tax.

Buffet or Plated Dinners

All buffet/plated dinners are served with chef's choice of starch and vegetable, fresh garden salad, warm rolls and butter, iced tea, freshly brewed regular and decaffeinated coffee, hot tea.

Add \$4 for plated dinner

Roast Vegetable Lasagna

Oven roasted vegetables with a cream basil pesto sauce

\$14 per person

Chicken Breast Florentine

Classic breast of chicken stuffed with spinach, white cheddar cheese & garlic

Lightly breaded and baked.

Served with a light hollandaise sauce

\$22 per person

Baked Herb Chicken Breast

Baked herb boneless chicken breast

\$18 per person

Chicken Marsala

Breast of chicken sautéed in a light

Marsala Wine Sauce with mushrooms

\$22 per person

Traditional Prime Rib

Queen cut served rare with mashed potatoes

\$32 per person

Prices are subject to 20% service charge and 6% sales tax.

Dessert Menu

Apple Pie
German Chocolate Cake
\$5 per person

**Complimentary
Ice Cream**

Prices are subject to 20% service charge and 6% sales tax.

Displays

To Serve 100 Guests

International Cheese Display with Gourmet Cracker Assortment
\$120.00 per display

Seasonal Fresh Fruit Display with Sweetened Cream Cheese Dip
\$150.00 per display

Raw Vegetable Display with Peppercorn Ranch Dip
\$120.00 per display

Jumbo Shrimp Cocktail
100 Chilled Jumbo Shrimp
Served with Homemade Cocktail Sauce and Fresh Lemon
\$150.00 per display

Prices are subject to 20% service charge and 6% sales tax.

Hors d'oeuvres

(Priced per 50 Pieces)

Meatballs: Swedish, Italian, or Caribbean Jerk Sauce - \$50

Bruschetta - \$45

Mac N Cheese Balls - \$45

Mini Sausages in Puff Pastry - \$75

Chicken Wings - \$50

Your choice of hot, mild, garlic parmesan, or old bay

Miniature Crab Cakes - \$150

Stuffed Mushrooms: with sausage - \$100 with crab meat - \$150

Spring Rolls with Sweet and Sour Sauce - \$100

Assorted Miniature Quiche- \$100

Bacon Wrapped Scallops - \$150

Mini Chicken Quesadilla - \$90

Chicken Tenders - \$65

Deep Fried Cheese Ravioli with Marinara Sauce - \$100

Teriyaki Chicken Kabobs - \$85

Prices are subject to 20% service charge and 6% sales tax.

Specialty Stations

Add on to your buffet

Pasta Station

Tri Color Bow Tie and Penne Pastas
Sautéed Vegetables, Marinara Basil Sauce,
Classic Alfredo Sauce and Parmesan Cheese
\$15 per person

Dessert Station

Assorted Cakes and Pies
Assorted Fresh Baked Cookies
Chocolate Fountain with Fresh Fruit
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas
\$12 per person

Carving Stations

Carved Items are served with Assorted Rolls and Appropriate Condiments

Prime Rib of Beef
\$18 per person

Roasted Turkey Breast
\$12 per person

Honey Glazed Baked Ham
\$12 per person

A Chef is required for Carving Board Services at \$75 per Station

Prices are subject to 20% service charge and 6% sales tax.

Children's Meals

(Under 10 years old)

Chicken Tenders

French Fries

Beverage

\$11 per child guest

Prices are subject to 20% service charge and 6% sales tax.

Themed Breaks

The Sweet Tooth

Assorted Homemade Cookies

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea

Assorted Soft Drinks

\$10 per person

Nacho Bar

Nachos with warm melted cheese, salsa, jalapenos, sour cream and black olives

Assorted Soft Drinks

\$10 per person

***Meat Sauce - Add \$2**

The Health Nut

Whole Fresh Fruit, Assorted Yogurts and Granola Bars

Bottled Water with Lemon and Lime Wedges

\$12 per person

The Chocoholic

Chocolate Fudge Brownies

Chocolate Covered Pretzels and Chocolate Chip Cookies

Freshly Brewed Regular, Decaffeinated Coffee, Assorted Soft Drinks

\$15 per person

Prices are subject to 20% service charge and 6% sales tax

Beverage Packages

Option 1

House Brand Cocktails,
Two Domestic Draft Beers of your choice
House Wine
Assorted Sodas
\$12 per Person for First Hour
\$7 Each Additional Hour

Option 2

Select Brand Cocktails
Choice of two bottled beers ~ Imported or Domestic Bottled Beer
House Wines
Assorted Sodas
\$15 per Person for First Hour
\$9 Each Additional Hour

A la Carte Beverage Options

Unlimited Sodas
\$3 per person

Punch Fountain
\$150

Domestic Draft Kegs
Bud Light, Coors Light, Miller Lite, Yuengling
Sixteen Gallon - \$300/ Quarter Barrel \$210/ Six Barrel - \$100

Bottles of Copperidge Wine 1.5L
White Zinfandel, Chardonnay, Merlot, Cabernet
\$30 per bottle

Bar Consumption Package
\$500 minimum

Bartender Fee
\$100 - 4 hours

Prices are subject to 20% service charge and 9% sales tax.

Audio Visual Equipment

TV and DVD Player with Cart	\$25
Screen	\$50
LCD Projector	\$100
Flip Chart and Markers	\$50
Microphone w/Podium	\$50
Staging/Risers	\$250
15x 15 Dance Floor	\$400

Linens

Chair Covers	\$3.00 each
Chair Sashes	\$1.50 each
Colored Polyester Overlays	\$2.00 each
Colored Polyester Napkins	\$1.50 each

Additional fabrics available upon request

Prices are subject to 20% service charge and 6% sales tax.

Menu items and prices are subject to change.

*ALPINE LAKE RESORT
700 WEST ALPINE DRIVE
TERRA ALTA, WV 26764*

Terms and Conditions

- A final count and payment are due *7 business days prior* to the function date; this number is not subject to reduction. In the event the final count is not given, the agreed upon number will be used or the actual number attending whichever is greater.
- Menu and beverage selection is due 3 weeks prior to the event
- A credit card authorization form must be on file in the sales office in order to reserve your banquet space.
- All deposits are non-refundable.
- Excess food is the property of the hotel and is not permitted to be removed.
- Food or beverage will not be permitted to be brought into the banquet space with the exception of wedding cake.
- As a licensee personal alcohol is not permitted to be brought into the banquet space.
- No confetti of any size or glitter of any kind may be used on table linens.

I have read the Sales Terms & Conditions above as well as in the contract and I agree to abide by these rules and pass along to the onsite contact if that person is not myself.

_____ Client Signature

_____ Date

_____ Resort Representative

_____ Date

Alpine Lake Resort
304-789-2481, Ext. 153 for Events
Fax: 304-789-3026

Thank you for your business! We welcome the opportunity to host your special event!