



**ZION
PONDEROSA**



RANCH RESORT

2011 Catering Menu

Zion Ponderosa Burger Bar

Potato Salad

Pasta Salad

Chef Grilled Burgers on a Wheat-Oatmeal Bun

Choice of Toppings:

Cheese

Grilled Onions

Mushrooms

Grilled Pineapple

Bacon

Green Chilies

Dessert: S'mores

Drinks: Lemonade and Ice Tea

Price per person: \$16.50 (Tax and Service Fee Included)



Family Night Pasta-Palooza

Tossed Green Salad with Grilled Garlic Bread

- **Chicken, Broccoli and Mushroom Orecchiette Pasta with Herb Cream Sauce**
- **Buttered Noodles with Fresh Parmesan Cheese**
- **Baked Rigatoni with Meat Sauce**
- **Summer Vegetable Pasta Bake**
- **Sautéed Italian Vegetables**

Desert:

Fresh Fruit

Individual Ice Cream Cups

Drinks: Lemonade and Ice Tea

Price Per person: \$20.00 (Tax and Service Fee Included)



Western Grill Night

Choice of Two Salads:

- Fresh Garden Greens with Tomatoes and Cucumbers; 2 dressing choices
- Homemade Red Potato Salad
- Lightly dressed Pasta Salad with Spring Vegetables

Grilled Vegetable Assortment

Freshly Baked Cornbread or Rolls

Choice of Two Entrees:

- Pork Country Style Ribs; Rubbed and Roasted
- Braised Beef Ribs
- Matt's Slow Smoked Brisket
- Lemon Herb Marinated Chicken

Choice of Two Sides:

- Dutch Oven Potatoes
- Rice Pilaf
- Grilled Corn
- Sliced Garden Tomatoes

Choice of One Dessert:

- Fresh Fruit Kabobs with Sweet Cream Dip
- Fresh Strawberries with Chocolate Sauce and Cream
- Cupcakes: Chocolate, yellow, or Carrot (a celebration cake can be substituted)

Drinks: Lemonade and Ice Tea

Price per Person: \$25.50 (Tax and Service Fee Included)



Chef for a Night Steak Fry

Freshly tossed Caesar Salad and/or Wedge and Bleu Cheese Salad

Freshly Grilled Hearth-bread

Entrees:

- Hand cut and Marinated, Chef prepared 9 oz. Sirloin Steaks
- Hand cut, olive oil rubbed fresh Salmon Filets with Lemon Herb Sauce
- Grilled Jumbo Shrimp Brochette

Sides:

- Baked, salt crusted potatoes with butter and sour cream
- Grilled Vegetable Platter
- Sliced Beefsteak Tomatoes with Crumbled Bleu Cheese

Dessert:

- Watermelon and Strawberries with Lemon Mousse
- Freshly Baked Cakes

Drinks: Lemonade and Ice Tea

Price per Person: \$31.50 (Tax and Service Fee Included)



Deluxe Dinner Package

Freshly Tossed Caesar Salad
Bleu Cheese Wedge Salad
Specialty Salad

Freshly Baked Breads with Butter and Boursin

Choice of Two:

- Grilled Vegetable Platter
- Bacon wrapped Grilled Shrimp or Jumbo Shrimp Cocktail
- Crabcakes with Dill Caper Tartar sauce
- Hummus and Chips
- Chips and Salsa and Guacamole

Choice of Three:

- 12 oz. Hand-cut Rib-eye steaks; with Bleu Cheese Butter
- 4-5 oz. Grilled Lobster Tails
- 6 oz. Hand-Cut Filet Mignon; with Sauce Creolaise
- Butterfly cut, Marinated and Grilled or Roasted Game Hens

Choice of Two:

- Grilled Asparagus
- Grilled Lime-Butter Corn on the Cob
- Foil Vegetable Packets with Fresh Herb Butter
- Baked Tomatoes

Choice of Two Desserts:

- Freshly Baked Cheesecakes
- Mile High S'mores Ice Cream Pie
- Fruit and Cheese selection with Honey and Nuts
- Root Beer Floats

Price per Person: \$45.00 (Tax and Service Fee Included)



Buffalo Bill Meets Annie Oakley

Full Salad Bar with Fresh Vegetables, Salads, and Accoutrements

Freshly Baked Bread Selection with Butter and Boursin

Fresh Vegetable Crudités with Green Goddess Dip or a Grilled Vegetable Platter

Chilled Jumbo Shrimp with Cocktail Sauce or Baby Crab Cakes

Choice of Three:

- Hoisin Marinated Salmon Filets
- Greek Marinated Rosemary Shrimp Skewers
- Sirloin Steak with Wild Mushroom Compound Butter
- Grilled Lobster Tails with Lemon and Drawn Butter
- 12 oz. Hand-cut Rib-eye Steaks
- 6 oz. Buffalo Filet Mignon

Choice of Two:

- Grilled Asparagus
- Grilled Tomatoes
- Marinated Hearts Salad-Palm Hearts, Grape Tomatoes and Artichoke Hearts
- Grilled Corn with Chili-Lime Butter

Choice of Two:

- Wild Berry Vanilla Panna-Cotta
- Baked Individual Tarts
- Cheesecakes with Fruit Toppings
- Chocolate Ganache Torte
- Cheese and Fruit and Nut Display

Drinks: Lemonade and Iced Tea

Price per Person: \$55.00 (Tax and Service Fee Included)



- Changes can be made to each menu to accommodate dietary restrictions.
- Vegetarian Options are available for each menu
- Beer and Wine Service is available at an additional fee

We offer a full selection of hot and cold appetizers, which can be added onto your menu at an addition per person cost

Appetizers*

Vegetable Crudités	1.50 per person
BBQ Meatballs or Sausages	2.00 per person
Boneless Wings (Spicy Thai, Buffalo, or Honey Mustard)	2.50 per person
Shrimp Cocktail, Jumbo Chilled Shrimp	6.00 per person
Spring Rolls with Basil Poached Chicken	5.00 per person
Spinach Dip and Chips	4.00 per person
Chips and Salsa with Guacamole	4.00 per person
Chips and Queso Beef and Cheese	4.00 per person
Tea Sandwiches	3.00 per person
Freshly Baked Cookies (small)	1.00 per person
Freshly Baked Cookies (large)	2.00 per person
Fresh Fruit Platter	2.00 per person
Babycakes (Small freshly baked cupcakes)	2.00 per person
Cold Cured Salmon with Accoutrement	125.00 per side of salmon
Bacon Wrapped Grilled Jumbo Prawns	6.00 per person
Beef or Chicken Satay	2.50 per person
Savory Baked Lobster Cheesecake	3.50 per person

- Tax and service fee not included in appetizer prices

