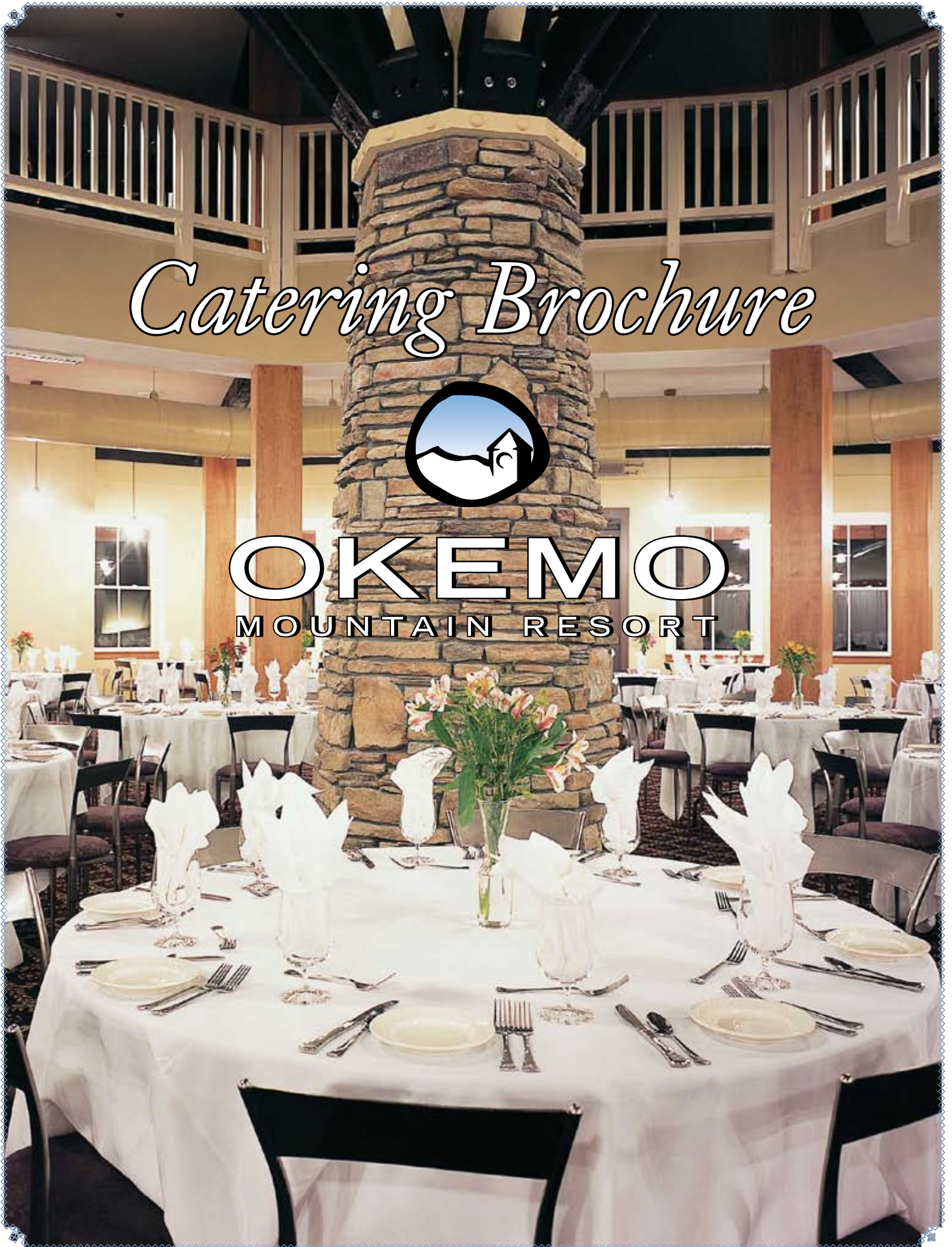


# *Catering Brochure*



**OKEMO**  
MOUNTAIN RESORT







# OKEMO

MOUNTAIN RESORT

Thank you for considering Okemo Mountain Resort for your event. As you browse through this brochure please know that excellent guest service is our number one goal. That's the Okemo Difference.

Whether your event is for a group of 15 or 300, Okemo's priority is your satisfaction. You'll see a great variety of menu choices for every type of event. And, as you tour our facilities, you'll see that we have a place for all occasions.

As you plan your event, our staff is prepared to help you all along the way. They're eager to make every detail of your day special.

We hope you'll decide that Okemo Mountain Resort is the right place for your event. And, we look forward to serving you soon.

Sincerely,

Tim and Diane Mueller  
Owners  
Okemo Mountain Resort

# Okemo Breakfast

## Continental

Minimum of 15 people

## Hot Breakfast Buffets

Minimum of 50 people

**The Continental** \$9 per person

Fresh Squeezed Orange Juice,  
Grapefruit and Cranberry Juice  
Assorted Muffins, Danish, and Bagels  
with Cream Cheese, Butter and Jellies  
Mocha Joe's Coffee and Assorted Teas

**Deluxe Continental** \$11 per person

Fresh Squeezed Orange Juice,  
Grapefruit and Cranberry Juice  
Assorted Muffins, Danish, and Bagels  
with Cream Cheese, Butter and Jellies  
Seasonal Sliced Fresh Fruit Display  
Mocha Joe's Coffee and Assorted Teas

**Grand Continental** \$13 per person

Fresh Squeezed Orange Juice,  
Grapefruit and Cranberry Juice  
Assorted Muffins, Danish, and Bagels  
with Cream Cheese, Butter and Jellies  
Seasonal Sliced Fresh Fruit Display  
Assorted Fruit Yogurts  
Mocha Joe's Coffee and Assorted Teas

### Continental Breakfast Enhancements

Assorted fruit yogurts	\$2.00 per person
Assorted Breakfast Cereals	\$2.25 per person
Granola Cereal	\$2.25 per person
Hot Oatmeal	\$3.00 per person
Smoked Atlantic Salmon	\$6.00 per person
With cream cheese, capers, red onion, and pumpernickel	

**Okemo Wake-up Buffet** \$15 per person

Fresh Squeezed Orange Juice,  
Grapefruit and Cranberry Juice  
Scrambled Eggs, Bacon or Maple Link Sausage  
and Home Fried Potatoes  
Assorted Muffins, Danish, and Bagels  
with Cream Cheese, Butter and Jellies  
Mocha Joe's Coffee and Assorted Teas

**The Big Breakfast** \$18 per person

Fresh Squeezed Orange Juice,  
Grapefruit and Cranberry Juice  
Scrambled Eggs, Bacon or Maple Link Sausage  
and Home Fried Potatoes  
Thick Cut French Toast or Buttermilk Pancakes  
with Vermont Maple Syrup  
Assorted Muffins, Danish, and Bagels  
with Cream Cheese, Butter and Jellies  
Sliced Seasonal Fresh Fruit Display  
Mocha Joe's Coffee and Assorted Teas

### Buffet Breakfast Enhancements

Chef Prepared Omelet Station	\$5.00 per person*
Traditional Eggs Benedict	\$4.50 per person
Belgian Waffles	\$4.00 per person
Smoked Atlantic Salmon	\$6.00 per person
With cream cheese, capers, red onion, and pumpernickel	

\*add \$75.00 Chef's fee

*Please Add 18% Service Charge and 9% Vermont Meals Tax to Pricing*



## Lunch

Minimum 15 People

### Alpine Box Lunch

Ham, Turkey or Vegetarian Sandwich  
Chips, Cookies and Whole Fruit  
Assorted Pepsi Sodas or Bottled Water  
\$15 per person

### Black Diamond Deli

Deli Sliced Ham, Turkey and Cheeses  
Assorted Breads and Wraps  
Red Bliss Potato Salad and Pasta Salad  
Chips and Cookies  
Assorted Pepsi Sodas and Bottled Water  
\$17 per person

### Coleman Brook Deluxe Deli

Deli Sliced Roast Beef, Ham, Turkey and Cheeses  
Albacore Tuna Salad  
Chicken Salad  
Assorted Breads and Wraps  
Red Bliss Potato Salad and Pasta Salad  
Basket of Chips  
Cookie and Brownie Tray  
Seasonal Whole Fruit  
Assorted Pepsi Sodas and Bottled Water  
\$21 per person

### Okemo Hot Lunch

Minimum 50 People

Tossed Seasonal Mixed Green Salad or Caesar Salad  
Red Bliss Potato Salad or Pasta Salad

#### Choose One

Pan-seared Chicken Dijon  
Chicken Parmesan  
Italian Sweet Sausage and Peppers  
Roast Pork or Chicken Stir Fry

#### Choose One

Baked Ziti  
Pasta Primavera  
Wild Rice Pilaf

Cookie and Brownie Tray  
Assorted Pepsi Sodas and Bottled Water  
\$18 per person

*Please Add 18% Service Charge and 9% Vermont Meals Tax to Pricing*

## Hors D'Oeuvre Menu

### Displays and Presentations

International and Domestic Cheese Display	Regular	\$105.00 (serves 25)
	Medium	\$184.00 (serves 50)
	Large	\$315.00 (serves 100)
Sliced Seasonal Fresh Fruit Display	Regular	\$105.00 (serves 75)
	Medium	\$184.00 (serves 150)
	Large	\$315.00 (serves 225)
Fresh Vegetable Crudités with Dips	Regular	\$105.00 (serves 75)
	Medium	\$184.00 (serves 150)
	Large	\$315.00 (serves 225)
Baked Brie en Croute		\$210.00 (serves 50)
Sliced Smoked Salmon Display		\$158.00 (serves 25)
Clams/Oysters on the Half Shell		Market Price
Jumbo Shrimp Cocktail		\$3.00/ea

### Cold

Smoked Salmon Rosettes on Pumpernickel	\$132.00/50
Tomato Basil Bruschetta	\$79.00/50
Crostini with Kalamata Olive and Chevre	\$79.00/50
Roast Beef and Boursin Cheese Rolls	\$79.00/50
Ahi Tuna Carpaccio on Crispy Wonton	\$95.00/50
Southwestern Seafood Salad in Phyllo Cup	\$90.00/50
Prosciutto Wrapped Melon	\$95.00/50
Smoked Trout Canapés	\$84.00/50
Ahi Tuna Nori Rolls	\$132.00/50

### Hot

Buffalo Chicken Wings (stationary)	\$79.00/50
Swedish Meatballs (stationary)	\$90.00/100
Pork Pot Stickers (stationary)	\$79.00/50
Sausage Stuffed Mushrooms	\$90.00/50
Seafood Stuffed Mushrooms	\$95.00/50
Scallops Wrapped in Bacon	\$184.00/50
Asparagus and Asiago in Phyllo	\$95.00/50
Vegetable Spring Rolls	\$90.00/50
Beef Satay with a Thai peanut sauce	\$103.00/50
Chicken Satay	\$90.00/50
Franks Wrapped in Puff Pastry	\$69.00/50
Dill Cheese Puffs	\$69.00/50
Thai Shrimp Purses	\$79.00/50
Mini Chicken Cordon Bleu	\$90.00/50
Sesame Chicken Fritters	\$90.00/50

*Please Add 18% Service Charge and 9% Vermont Meals Tax to Pricing*

# THE OKEMO DIFFERENCE BUFFET DINNER

Minimum 50 People

## Salad (Select any two)

### Green Salad

Seasonal Mixed Green Salad

Classic Caesar Salad

### Compound Salads

Pasta Salad

Oriental Noodle Salad

Coleslaw

Red Bliss Potato Salad

Balsamic Marinated Grilled Vegetable Salad

Seasonal Fruit Salad

## Entrées (Select one)

Bistro Beef Medallions with Forest Mushroom Demi-Glace

Sliced Roast Pork Loin with a Lentil and Prosciutto Ragout

Grilled Boneless Pork Chops with Maple Chipotle Glaze

## Seafood

Maple Crumbed Scrod with Dijon Cream

Cornmeal Crusted Trout with Caramelized Shallots and Apples

Oven Baked Sole with Lemon Caper Sauce

Potato Crusted Salmon with Roasted Red Pepper Sauce

## Poultry

Herb Breaded Chicken Breast with Roma Tomatoes, Artichokes, and Kalamata Olives

Pan Seared Chicken Dijon

Roast Turkey Breast with Sage Gravy

Grilled Chicken Breast with Shiitake Mushroom Jus

Chicken Parmesan

## Pasta (select one)

Baked Ziti

Penne Pasta Primavera

Tri-Color Tortellini with Artichoke Hearts and Sun Dried Tomatoes in a Pesto Cream

## Starch (select one)

Roasted Garlic Mashed Potatoes

Rosemary Roasted Red Bliss Potatoes

Wild Rice Pilaf

Baked Potatoes with Sour Cream and Chives

## Vegetable

Chef's Choice Seasonal Vegetable Medley

\$29.00 per person plus tax and service charge

# THE OKEMO VALLEY BUFFET DINNER

Minimum 50 People

## Salad

### Green Salad (select one)

Seasonal Mixed Green Salad                      Classic Caesar Salad

### Compound Salads (select two)

Pasta Salad    Oriental Noodle Salad  
Coleslaw     Red Bliss Potato Salad  
Seasonal Fruit Salad                                 Antipasto  
Balsamic Marinated Grilled Vegetable Salad

## Entrées (select two)

### Meat

Bistro Beef Medallions with Forest  
Mushroom Demi-Glace  
Sliced Roast Pork Loin with a Lentil and  
Prosciutto Ragout  
Grilled Boneless Pork Chops with  
Maple Chipotle Glaze  
Breaded Veal Cutlet with Braised Red Cabbage  
and Sage Jus

### Seafood

Maple Crumbed Scrod with Dijon Cream  
Cornmeal Crusted Trout with Caramelized  
Shallots and Apples  
Oven Baked Sole with Lemon Caper Sauce  
Potato Crusted Salmon with  
Roasted Red Pepper Sauce  
Mediterranean Spiced Salmon with  
Saffron Fennel Broth  
Grilled Mahi-Mahi with a Fresh Fruit Salsa

### Poultry

Herb Breaded Chicken Breast with Roma Tomatoes,  
Artichokes, and Kalamata Olives  
Pan Seared Chicken Dijon  
Roast Turkey Breast with Sage Gravy  
Grilled Chicken Breast with  
Shiitake Mushroom Jus  
Chicken Parmesan  
Mushroom and Boursin Cheese Stuffed Chicken Breast  
with Sun-Dried Tomato Cream

### Starch (select one)

Roasted Garlic Mashed Potatoes  
Rosemary Roasted Red Bliss Potatoes  
Wild Rice Pilaf  
Baked Potatoes with Sour Cream and Chives  
Parmesan Risotto

### Pasta (select one)

Baked Ziti  
Penne Pasta Primavera  
Tri-Color Tortellini with Artichoke Hearts and Sun Dried  
Tomatoes in a Pesto Cream  
Farfalle Pasta with Portobello Mushrooms, Roasted  
Red Peppers, Smoked Chicken in a Chipotle Cream  
Sauce

### Vegetable

Chef's Choice Seasonal Vegetable Medley

\$35.00 per person plus tax and service charge

# THE JACKSON GORE BUFFET DINNER

Minimum 50 People

## Green Salad (select one)

Seasonal Mixed Green Salad  
Classic Caesar Salad

## Compound Salads (select two)

Pasta Salad  
Oriental Noodle Salad  
Coleslaw  
Red Bliss Potato Salad  
Balsamic Marinated Grilled Vegetable Salad  
Seasonal Fruit Salad  
Antipasto  
Seafood Salad

## Entrées

(select three)

### Meat

Bistro Beef Medallions with Forest Mushroom Demi-Glace  
Sliced Roast Pork Loin with a Lentil and Proscuitto Ragout  
Grilled Boneless Pork Chops with Maple Chipotle Glaze  
Breaded Veal Cutlet with Braised Red Cabbage and Sage Jus  
Sliced Roast Tenderloin with Merlot Thyme Demi-Glace

### Seafood

Maple Crumbed Scrod with Dijon Cream  
Cornmeal Crusted Trout with Caramelized Shallots and Apples  
Oven Baked Sole with Lemon Caper Sauce  
Potato Crusted Salmon with Roasted Red Pepper Sauce  
Mediterranean Spiced Halibut with Saffron Fennel Broth  
Grilled Mahi-Mahi with a Fresh Fruit Salsa  
Seafood Stuffed Sole with a Tarragon Crea  
Broiled Salmon topped with Crab Meat with Roasted Red Pepper Sauce

# THE JACKSON GORE BUFFET DINNER

## Poultry

Herb Breaded Chicken Breast with Roma Tomatoes, Artichokes, and Kalamata Olives

Pan Seared Chicken Dijon

Roast Turkey Breast with Sage Gravy

Grilled Chicken Breast with Shiitake Mushroom Jus

Chicken Parmesan

Mushroom and Boursin Cheese Stuffed Chicken Breast with Sun-Dried Tomato Cream

Crab Meat and Asparagus Stuffed Chicken Breast with Saffron Cream

## Pasta

(select one)

Baked Ziti

Penne Pasta Primavera

Tri-Color Tortellini with Artichoke Hearts and Sun Dried Tomatoes in a Pesto Cream

Farfalle Pasta with Portobello Mushrooms, Roasted Red Peppers, Smoked Chicken in a Chipotle Cream

Seafood Paella

## Starch

(select one)

Roasted Garlic Mashed Potatoes

Rosemary Roasted Red Bliss Potatoes

Wild Rice Pilaf

Baked Potatoes with Sour Cream and Chives

Parmesan Risotto

Roasted Fingerling Potatoes with Truffle Oil and Garlic

## Vegetable

Chef's Choice Seasonal Vegetable Medley

\$41.00 per person plus tax and service charge

## Okemo Plated Dinners

Minimum 50 People

### Salad or Soup (select one)

Tossed Mixed Green Salad  
New England Clam Chowder  
Gazpacho

Boston Bibb Salad with Walnuts and Brie

Traditional Caesar Salad  
Vegetable Minestrone  
Chicken Tortilla

### Entrées (select one)

Grilled Filet Mignon  
*Forest mushroom demi-glace*  
Roasted garlic mashed potatoes  
\$43

Potato Crusted Salmon Filet  
*Roasted red pepper sauce*  
*Saffron Couscous*  
\$33

Mushroom and Cheese Stuffed Chicken Breast  
*Sun dried tomato cream*  
*Wild rice pilaf*  
\$31

Grilled Bone in Pork Chop  
*Maple Chipotle glaze*  
*Roasted garlic mashed potatoes*  
\$31

Herb Crusted Rack of Lamb  
*Dijon-mint demi-glace*  
*Roasted garlic mashed potatoes*  
\$43

Pan Seared Bistro Steak  
*Merlot-thyme demi-glace*  
*Rosemary roasted red potatoes*  
\$39

Grilled New York Strip Steak  
*Caramelized onions and mushrooms*  
*Rosemary roasted red potatoes*  
\$41

Herb Breaded Chicken Breast  
*Roma tomato, Kalamata olive, artichoke sauce*  
*Saffron Couscous*  
\$32

Pan Fried Filet of Sole  
*Lemon caper butter sauce*  
*Wild rice pilaf*  
\$32

Prime Rib of Beef  
*Natural jus*  
*Baked Potato*  
\$33

Roasted Turkey Breast  
*Sage gravy*  
*Corn bread and sausage stuffing*  
\$31

Veal Saltimbocca  
*Forest Mushroom Demi-glace*  
*Chive Risotto*  
\$33

Penne Pasta Primavera  
\$28

### Appetizers (surcharge)

Eggplant, Artichoke,  
Portobello Mushroom Strudel. \$7  
Crab Cake with Dijon Cream. \$8  
Tri-Color Tortellini with Pesto Cream. \$6  
Penne with Meat Sauce. \$6  
Smoked Salmon Plate. \$8  
A maximum of two entrees

*Please Add 18% Service Charge and 9% Vermont Meals Tax to Pricing*

## All American Barbecue

Minimum 50 People

\$29.00 per person

Grilled Hamburgers and Hot Dogs and Chicken Breast

Sliced American and Cheddar Cheese

Lettuce Tomato and Sliced Red Onion

New England Maple Baked Beans

Fresh Local Corn on the Cob (seasonal)

Corn Bread with Whipped Maple Butter

Choice of Three Salads

Tossed Mixed Green Salad

Red Bliss Potato Salad

Roma Tomato, Basil and Fresh Mozzarella Platter

Marinated Grilled Vegetable Salad

Creamy Coleslaw

Sliced Watermelon

Home-style Apple Pie

## All American Barbecue Enhancements

All prices are per person and will be applied to all guests

Beef Medallions

\$9.00

Barbecue Baby Back Ribs

\$9.00

New York Strip Steak (8 oz.)

\$11.00

One Pound Steamed Lobster

(market price)

*Please Add 18% Service Charge and 9% Vermont Meals Tax to Pricing*

## Beverage Service

Okemo Mountain Resort believes beverage service is an important part of the success of your event. We offer the option of a cash bar or a hosted banquet bar for your enjoyment. We will gladly consider any special requests for your event. Please note that you must be 21 or older to consume alcoholic beverages and that is against Vermont State Law to provide your own alcohol.

### Cash or Hosted Banquet Bars

	House	Call	Premium
Cocktails	\$5.00	\$6.00	\$7.00
Beer	\$4.00	\$5.00	
Wine by the Glass	\$5.00		\$9.00
Bottled Water	\$2.00		
Soda/Juice	\$2.00		
Cordials		\$7.00	
Multi Liquor Drinks		\$7.00	

Charges are by consumption. A service charge of 18% will be added to a hosted bill. For your convenience, Vermont tax is included in the above prices. If bar revenue is less than \$350 for an event, a service charge of \$100 will be added to your bill.

### Liquor Selections

#### House Brands

A selection of liquors including vodka, gin, tequila, scotch, whiskey and rum.  
Beers include Budweiser, Coors Light and Michelob Ultra.

#### Call Brands

Absolut, Tanqueray, Bacardi, Captain Morgan, Cuervo Gold, Jack Daniels, Dewars, Seagram's 7, Canadian Club, Bailey's and Kahlua. Other brands by request.  
Beers include Long Trail Ale, Heineken, Amstel Light, Corona and Kaliber non-alcoholic.

#### Premium Brands

Ketel One, Bombay Sapphire, Maker's Mark, Johnny Walker Black, Chivas Regal, Grand Marnier, Amaretto di Saronno and Hennessy VS. Other brands by request.

#### Wine Selection

House brands are Painter Bridge Chardonnay, Salmon Creek Cabernet Sauvignon and Glass Mountain Merlot. Premium selections are Villa Mt. Eden Chardonnay, Dynamite Cabernet Sauvignon and J. Lohr Merlot. Our wine experts will help you with any other selections you may require.

## Alcohol Service Policy

Okemo Mountain Resort is committed to the responsible service of alcoholic beverages. We are dedicated to upholding Vermont State Law and the regulations of the Vermont Liquor Commission. Our staff is trained to recognize intoxicated behavior, assess individual limits and to limit or refuse service when necessary. Therefore, the following policies are practiced at all functions:

No guest who is under the legal drinking age of 21 years, or who appears to be and cannot furnish proper ID, will be served or be allowed to consume alcohol.

We may refuse liquor service at a function with a significant number of underage guests or where, in our opinion, circumstances might encourage violation of State alcohol regulations.

No guest who appears to be, in our judgment, intoxicated or shows signs of intoxication will be served.

We reserve the right to limit or suspend service during any function where, in our opinion, Okemo Mountain Resort's liquor license may be in jeopardy or where the comfort and safety of our guests may be in jeopardy.

No alcoholic beverages may be brought onto our licensed premises.

No alcoholic beverages may be removed from the premises nor consumed outside supervised areas.

Our staff must know who is drinking any alcoholic beverage. Therefore, if you're ordering more than one beverage, our staff may ask to see who the other beverages are for.

Alcohol service will end one half hour before the end of the function.

State law requires all alcohol service be suspended at 2:00 am.

## Important Information for Booking an Event

Thank you for choosing Okemo Mountain Resort for your upcoming event. We're confident that our facilities, quality of food and service will make your event memorable. The following guidelines may answer many of your questions:

1. A deposit in the amount of the room or building rental will be required to hold your date. This deposit is non-refundable.
2. Fifty percent (50%) of the estimated meal charges will be due 30 days prior to the event. All other charges are due on the day of the event. Any cancellations up to 30 days prior to the event will result in a 50% forfeiture of all deposits. Cancellations less than 14 days prior to the event will result in a 100% forfeiture of the deposit.
3. We reserve the right to change your function room based on the final guest count guarantee provided for the event. Early access to your function room for decoration is available four (4) hours prior to the event.
4. Menu selections are required 30 days prior to your event.
5. To ensure proper staffing and ordering of the appropriate amount of food, wine and liquor, final guest count guarantees are required fourteen (14) days prior to the event. You will be charged for your guarantee plus any additional guests. We will be prepared to serve 5% over the guarantee number. If your event falls below the minimum for your selected menu, you will be charged for the minimum number of guests.
6. Local health regulations prohibit food or beverages to be brought in or taken out of our facility. Wedding cake tops are the only exception.
7. Events are scheduled for five (5) hours. Additional hours may be arranged and will be charged one-fifth of the room rental fee for each additional hour.
8. Food, wine and liquor pricing may be subject to change when bookings are made more than three months in advance. Pricing will be guaranteed 90 days prior to the event. Menus are subject to change based on seasonal availability of certain foods.
9. Okemo requires that menus be finalized at least four weeks prior to the event. A final guaranteed guest count is required seven days prior to the event.
10. All food and beverage served at Okemo must be prepared and served by our staff. No outside food or beverage is allowed at a resort function with the exception of wedding cakes prepared by a licensed food service professional. A cake cutting charge of \$150 will be added to your bill for wedding cakes prepared outside.
11. Buffet tables are replenished frequently so each of your guests will have every selection. Buffets are for a maximum of 90 minutes and at the conclusion, all food and beverage becomes the property of Okemo and may not be taken from the event location.
12. Food service involves delicate preparation. Therefore, Okemo guarantees food quality for 30 minutes beyond the pre-arranged meal time. We cannot guarantee food quality if the event is delayed more than 30 minutes due to guest actions.
13. For plated dinners, a maximum of two entrée selections will be allowed with the exception of special dietary needs. We require final counts for each entrée and any special needs seven days prior to the event.
14. Okemo will provide you with any special room set-ups needs or help you arrange for outside rentals. Specific requirements must be confirmed at least one week prior to your function. Changes made to pre-arranged set-up plans within a week of the event are subject to a \$100 room change fee.
15. All prices are subject to an 18% service charge and applicable state and local taxes.

# Notes

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