



HOTEL TERRA

JACKSON HOLE

Banquet Menus



Breakfast Buffets

The Teton Continental

\$24 per person

Orange and Grapefruit Juice
Sliced Seasonal Fruit, Mixed Berries
Assorted Cereals, Whole and Skim Milk
House-made Granola, Low Fat Fruit Yogurts
Selection of Bagels, Assorted Cream Cheese
Freshly Baked Muffins, Breakfast Pastries
Regular and Decaffeinated Coffee, Selection of Hot Teas

The Lodge

\$28 per person

Orange, Grapefruit and Cranberry Juice
Sliced Seasonal Fruit, Mixed Berries
Scrambled Eggs, Salsa, White Cheddar
Teton Breakfast Potatoes
Challah French Toast, Warm Maple Syrup
Applewood Smoked Bacon, Maple Link Pork Sausage
Freshly Baked Muffins, Breakfast Pastries
Regular and Decaffeinated Coffee, Selection of Hot Teas

The Grand

\$32 per person

Orange, Grapefruit and Cranberry Juice
Sliced Seasonal Fruit and Mixed Berries
Assorted Cereals, Whole and Skim Milk
House-made Granola, Low Fat Fruit Yogurts
Scrambled Eggs, Salsa, White Cheddar
Teton Breakfast Potatoes
Huckleberry Brioche French Toast, Warm Maple Syrup
Lemon Ricotta Pancakes
Applewood Smoked Bacon, Maple Link Pork Sausage, Elk Sausage
Freshly Baked Muffins, Breakfast Pastries
Regular and Decaffeinated Coffee, Selection of Hot Teas

Prices are subject to a 20% service charge, taxed at 8%



Breakfast Extras

Toaster Station

\$5 per person

White, Whole Wheat and English Muffins, Butter, Preserves

Bagels and Cream Cheese

\$6 per person

Plain, Everything and Cinnamon Raisin Bagels
Assorted Cream Cheese, Peanut Butter

Irish Steel Cut Oatmeal

\$6 per person

Dried Fruits, Cinnamon, Brown Sugar, Maple Syrup, Crème Fraiche

Stone Ground Cheese Grits

\$6 per person

Organic Grits, White Cheddar, Chopped Bacon, Tomatoes, Scallions

Smoked Salmon Platter

\$12 per person

Plain and Pastrami Smoked Salmon
Whipped Cream Cheese, Capers, Tomatoes, Chopped Egg, Red Onion

Eggs Benedict

\$8 per person

Poached Egg, Canadian Back Bacon, English Muffin, Hollandaise Sauce

Corned Buffalo Hash

\$10 per person

Topped with Poached Egg, Roasted Tomato Hollandaise Sauce

Boxed Breakfast

\$22 per person

Orange Juice
Fresh Fruit Salad
House-made Granola
Stonyfield Farm Yogurt
Freshly Baked Muffin
Regular and Decaffeinated Coffee, Selection of Hot Teas

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Coffee Breaks

Beverages

Regular and Decaffeinated Coffee, Selection of Teas	\$3.75 per person
Hot Chocolate	\$3.75 per person
Warm Apple Cider	\$3.75 per person
Freshly Brewed Iced Tea	\$3 per person
Chilled Lemonade	\$3 per person
Grand Teton Still Water	\$4 per bottle
Calistoga Sparkling Mineral Water	\$4 per bottle
Assorted Naked Juices and Smoothies	\$4 per bottle
Assorted Izze Sparkling Beverages	\$4 per bottle
Red Bull, Gatorade, Powerade	\$5 per bottle
Selection of Soft Drinks	\$3 per bottle

Fresh Baked Goods

Fresh Baked Cookies ~ Chocolate Chip, Oatmeal Raisin, Peanut Butter	\$28 per dozen
Assorted Breakfast Pastries	\$28 per dozen
Selection of Coffee Cakes, Nut Breads	\$28 per dozen
Brownies ~ Chocolate Peanut Butter, Double Chocolate or Cheesecake	\$30 per dozen
Tangy Lemon Bars	\$30 per dozen

Snack Items

Seasonal Whole Fruit Selection	\$2.50 per piece
Selection of Granola and Energy Bars	\$3.00 per bar
Individual Trail Mix	\$4 per bag
Individual Kettle Chips	\$3 per bag
Snack Mix	\$3 per person
Deluxe Mixed Nuts	\$4 per person
Crisp Corn Tortilla Chips, Salsa, Guacamole	\$4 per person
Selection of Gourmet Ice Cream Bars	\$4 per bar
Artichoke and Spinach Dip, Pita Chip	\$8 per person
Buffalo Wings, Blue Cheese and Ranch dressing	\$26 per dozen

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Coffee Themes

The Cookie Jar	\$10 per person
Chocolate Chip, Oatmeal Raisin, Peanut Butter Ice Cold Regular and Chocolate Milk Regular and Decaffeinated Coffee, Selection of Hot Teas	
Sweet Tooth	\$12 per person
Double Chocolate Chip Cookies Chocolate Cream Cheese Brownies Regular and Decaffeinated Coffee, Selection of Hot Teas	
Recharge	\$14 per person
Sliced Seasonal Fruit Individual Bags of Trail Mix Selection of Granola and Energy Bars Selection of Naked Fruit Juices and Smoothies	
The Chill Spa	\$14 per person
Seasonal Whole Fruit Selection Mini Carrot Bran and Cranberry Oat Muffins Individual Low Fat and Fruit Yogurt Izzie Sparkling Beverages	
The Cooler	\$14 per person
Selection of Gourmet Ice Cream Bars Frozen Fruit Bars Freshly Popped Popcorn Freshly Brewed Ice Tea, Chilled Lemonade	
After Hours	\$18 per person
Domestic Cheese Display, Sliced Baguette, Water Crackers Corn Tortilla Chips, Guacamole, Salsa, Queso Dip Buffalo Wings, Blue Cheese and Ranch Dip	

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Lunch Buffets

The Lodge Deli

\$28 per person

Mixed Green Salad, Assorted Dressings
Country Style Potato Salad
Jalapeño Lime Coleslaw
Kettle Chips
Sliced Roast Beef, Cured Ham, Smoked Turkey
Cheddar, Swiss, Smoked Provolone, Pepper Jack Cheese
Leaf Lettuce, Sliced Tomato, Red Onion, Dill Pickles
Assorted Sliced Breads and Rolls
Fresh Baked Cookies and Brownies
Regular and Decaffeinated Coffee, Selection of Tea

The Grand Deli

\$32 per person

Soup of the Day
Mixed Green Salad, Assorted Dressings
Country Style Potato Salad
Jalapeño Lime Coleslaw
Pasta Salad, Pesto Vinaigrette
Kettle Chips
Sliced Roast Beef, Cured Ham, Buffalo Pastrami, Smoked Turkey
Cheddar, Swiss, Smoked Provolone, Dill Havarti, Pepper Jack Cheese
Leaf Lettuce, Sliced Tomato, Red Onion, Dill Pickles
Assorted Sliced Breads and Rolls
Chef's Selection of Cakes and Tarts
Regular and Decaffeinated Coffee, Selection of Tea

Mexican Fiesta

\$34 per person

Mixed Green Salad, Assorted Dressings
Jicama Salad
Chicken Tinga ~ Chipotle, Beer and Onion Braised Chicken
Fajitas ~ Beef, Onions, Peppers and Tomatoes
Tomatoes, Oaxaca Cheese, Queso Fresco, Guacamole, Pico de Gallo
Sour Cream, Leaf Lettuce, Diced Onion, Corn and Flour Tortillas
Spanish Rice
Black Beans
Mexicali Corn, Onions, Tomato, Peppers, Cilantro
Crème Caramel, Fresh Berries
Tres Leches Cake
Regular and Decaffeinated Coffee, Selection of Tea
add Black Canyon Elk Quesadillas, Oaxaca Cheese, Onions, Peppers \$6 per person

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The Smokehouse Barbecue

\$30 per person

Mixed Green Salad, Assorted Dressings
Redskin Potato Salad
Old Fashioned Coleslaw
Tomato Cucumber Macaroni Salad
Carolina Style Pulled Pork
Honey Chipotle Grilled Chicken Breast
Buns, Butter Pickles, BBQ Sauce
Ranch Style Baked Beans
Seasonal Fruit Crisp, Bourbon Sauce
Regular and Decaffeinated Coffee, Selection of Tea
add Smoked Baby Back Ribs \$6 per person

The Italian

\$35 per person

Classic Caesar Salad
Tomato and Mozzarella, Arugula, Shaved Fennel, Balsamic Vinaigrette
Baked Ziti, Italian Sausage
Penne, Smoked Chicken, Cremini Mushrooms
Hearty Vegetable Lasagna
Garlic Bread, Focaccia
Chocolate Hazelnut Torte
White Chocolate Mascarpone Cheesecake
Regular and Decaffeinated Coffee, Selection of Tea

The Rendezvous

\$36 per person

Mixed Green Salad, Assorted Dressings
Tomato, Cucumber, Macaroni Salad
Tabbouleh Salad
Seared Salmon, Mustard Dill Sauce
Chimichurri Grilled Chicken, Smoked Tomato Coulis
Wild Rice Pilaf
Herb Roasted Fingerlings
Fresh Seasonal Vegetables
Chef's Selection of Cakes and Pies
Regular and Decaffeinated Coffee, Selection of Tea

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The Snake River

\$46 per person

Mixed Green Salad, Assorted Dressings
Cucumber Tomato Salad
Corn Crusted Trout, Ancho Chile Sauce
Grilled Chicken Breast, Mustard Tarragon Sauce
Grilled Flank Steak, Portabellas, Pancetta
White Cheddar Baked Macaroni
Buttermilk Redskin Potatoes
Fresh Seasonal Vegetables
Chef's Selection of Cakes and Tarts
Regular and Decaffeinated Coffee, Selection of Tea

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Lunch Boxed

\$25 per person

The Teton

Sliced Roast Beef, Cheddar, Horseradish, Lettuce, Tomato, Spinach Wrap
Kettle Chips
Seasonal Whole Fruit
Fresh Baked Chocolate Chip Cookie
Grand Teton Bottled Water

The Cascade

Grilled Chicken, Provolone, Lettuce, Tomato, Smoked Paprika Aioli, Ciabatta Bun
Kettle Chips
Seasonal Whole Fruit
Fresh Baked Chocolate Chip Cookie
Grand Teton Bottled Water

The Peak

Smoked Turkey, Swiss, Lettuce, Tomato, Ciabatta Bun
Kettle Chips
Seasonal Whole Fruit
Fresh Baked Oatmeal Raisin Cookie
Grand Teton Bottled Water

The Range

Cured Ham, Cheddar, Lettuce, Tomato, Honey Mustard, Ciabatta Bun
Kettle Chips
Seasonal Whole Fruit
Fresh Baked Chocolate Chip Cookie
Grand Teton Bottled Water

The Pomadora

Tomatoes, Baby Arugula, Fresh Mozzarella, Basil Aioli, Whole Grain Ciabatta
Kettle Chips
Seasonal Whole Fruit
Fresh Baked Oatmeal Raisin Cookie
Grand Teton Bottled Water

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Reception

Cold Hors d'oeuvres

Smoked Salmon Pinwheels	\$34 per dozen
Beef and Boursin Pinwheels	\$32 per dozen
Tuna Tartare, Sesame Cracker, Wasabi Cream	\$32 per dozen
Beef Tartare, Pepper Lavosh, Truffle Aioli	\$36 per dozen
Smoked Salmon on Rye	\$34 per dozen
Caramelized Onions and Blue Cheese, Toasted Pita	\$30 per dozen
Hummus and Roasted Tomato, Pita Chip	\$30 per dozen
Roasted Tomato and Goat Cheese, Crostini	\$30 per dozen
Seared Beef, Crumbled Blue Cheese	\$34 per dozen
Prosciutto, Olive Salad, Crostini	\$34 per dozen
Andouille Sausage, White Bean Spread, Crostini	\$30 per dozen

Hot Hors d'oeuvres

Vegetable Spring Rolls, Sweet Chili Dipping Sauce	\$30 per dozen
Buffalo Sausage filled Mushrooms	\$34 per dozen
Smoked Trout Cakes, Ancho Aioli	\$36 per dozen
Crab Cakes, Smoked Paprika Aioli	\$38 per dozen
Spanakopita	\$30 per dozen
Stuffed Artichokes	\$34 per dozen
Soy Tamarind Glazed Beef Satay	\$34 per dozen
Chicken Satay, Spicy Peanut Sauce	\$30 per dozen
Buffalo Sliders, White Cheddar, Arugula, Truffle Aioli	\$50 per dozen
Kobe Sliders, Arugula, White Cheddar, Truffle Aioli	\$48 per dozen

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Reception Stations

Baked Brie En Croûte, Strawberry Preserve	\$8 per person
Domestic and Imported Cheese Display	\$9 per person
Sliced Fresh Melon and Seasonal Berries, Honey Yogurt Sauce	\$7 per person
Hummus Platter roasted red pepper, roasted garlic, pita chips	\$7 per person
Buffalo Meatballs, Spicy Marinara smoked provolone, grated parmesan	\$14 per person
Salumi Board assorted sausages, cured meats and salamis, selection of cheeses crostini, condiments	\$14 per person
Grilled Vegetable Platter marinated and grilled portabellas, zucchini, squash, asparagus roasted tomatoes, olive salad	\$9 per person
Pasta Station made to order pasta: penne, cheese tortellini, chicken, shrimp, pancetta, mushrooms, tomatoes, peppers, spinach, asparagus, artichokes, capers, olives, parmesan, asiago cheese, pesto *chef fee required*	\$20 per person
Caesar Salad smoked trout, pancetta, romaine, focaccia croutons, Caesar dressing, parmesan, pecorino, romano and asiago cheese	\$14 per person
Dessert Buffet display of cakes, tarts, mini pastries, mini crème brulée, truffles, and chocolate covered strawberries *25 person minimum*	\$16 per person

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Reception Carvings

Carvings will require a chef at \$150.00 per chef

Roasted Buffalo Tenderloin

\$32 per person

ancho hollandaise, horseradish sauce, horseradish, whole grain mustard
soft rolls

Roasted Beef Tenderloin

\$20 per person

béarnaise sauce, horseradish sauce, horseradish, whole grain mustard
soft rolls

Rosemary Peppercorn Crusted Buffalo Prime Rib

\$22 per person

roasted shallot jus, horseradish sauce, horseradish, soft rolls

Steamship of Buffalo

\$16 per person

horseradish sauce, horseradish, whole grain mustard, soft rolls

Bourbon Smoked Turkey Breast

\$12 per person

cranberry ginger relish, paprika aioli, whole grain mustard, soft rolls

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Dinner Plated

Three Course	\$65 per person
Four Course	\$75 per person
Duo Entrée	\$15 additional per person

***includes freshly baked rolls and butter, regular and decaffeinated coffee, selection of teas*

Soups

Smoked Trout Chowder

Mushroom Brie Soup, Chive Oil

Butternut Squash Bisque, Toasted Pumpkin Seeds

Salads

Mixed Green Salad

cucumber, carrot, tomato, sprouts, fig balsamic vinaigrette

Panzanella Salad

tomato, mozzarella, arugula, potato bread

Hearts of Iceberg

tomato, bacon, blue cheese, caramelized onion vinaigrette

Entrées

Porcini Dusted Salmon

spinach, orzo, roasted tomatoes, balsamic brown butter

Corn Crusted Idaho Trout

fingerlings, haricot vert, bacon, smoked tomato sauce

Roasted Buffalo Tenderloin

bacon smashed fingerlings, sautéed greens, portabella sauce

Free Range Chicken

parsnip potato purée, pancetta, mushroom, tomato, marsala sauce

Elk Chop

scalloped sweets, braised greens, apple cider reduction

Goat Cheese Polenta Cakes

butternut squash, sautéed greens, sage pesto

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Grilled Filet of Angus Beef
parsnip potato purée, asparagus, cabernet reduction
Substitute Filet for Organic Grass Fed Wyoming Beef \$12

Filet and Shrimp
white cheddar potatoes, asparagus, smoked onion jus, ancho sauce

Desserts

Chocolate Torta
soft center chocolate cake, vanilla ice cream, espresso anglaise

Huckleberry Bread Pudding
white chocolate mousse, lemon confit

Meyer Lemon Pudding Cake
candied almonds, huckleberry sauce

Chocolate Banana Custard
banana caramel sauce, caramelized bananas

Apple Tarte Tatin
cinnamon ice cream, cider syrup



Dinner Buffets

The Grand Barbecue

\$42 per person

Mixed Green Salad, Assorted Dressings

Jalapeño Lime Slaw

Tomato Cucumber Macaroni Salad

Grilled Chipotle Chicken Breast

Smoked Beef Brisket

Smoked Baby Back Ribs

Whipped Redskin Potatoes

Baked Macaroni and Cheese

Corn Muffins, House BBQ Sauce

Huckleberry Bread Pudding

Apple Tart

The Wyoming Wrangler

\$45 per person

Mixed Green Salad, Assorted Dressings

Tomato Cucumber Salad

Tabbouleh

Grilled NY Strip Steak, Caramelized Onion Jus

Roasted Free Range Chicken, Applewood Bacon, Mushrooms, Marsala Sauce

Corn Crusted Idaho Trout, Smoked Tomato Coulis

Wild Rice Pilaf

White Cheddar Potatoes Au Gratin

Fresh Seasonal Vegetables

Chef's Selection of Cakes and Tarts

The Range

\$46 per person

Mixed Green Salad, Assorted Dressings

Roasted Beets, Mâche, Goat Cheese, Toasted Pecan Vinaigrette

Grilled Buffalo Flank Steak, Smoked Tomato Sauce

Prosciutto Wrapped Chicken, Red Pepper Sauce

Seared Salmon, Leek Cream

Mushroom Rice Pilaf

Parsley Potatoes

Fresh Seasonal Vegetables

Chef's Selection of Cakes and Tarts

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The wHole Buffet

\$54 per person

Caesar Salad, Smoked Idaho Trout, Tomatoes
Cucumber Tomato Salad
Spinach Salad, Bacon, Tomatoes, Onions, Blue Cheese Mustard Vinaigrette
Zonker Stout Braised Buffalo Short Ribs
Herb Roasted Free Range Chicken, Cremini Mushrooms, Pancetta
Smoked Trout Cakes, Ancho Sauce
Mixed Grain Pilaf
Boursin Whipped Potatoes
Fresh Seasonal Vegetables
Huckleberry Pound Cake
Hummingbird Cake
Chocolate Mousse Cake

Taste of Italy

\$46 per person

Classic Caesar Salad
Panzanella Salad
Salumi Platter
Grilled Vegetable Platter
Buffalo Meatballs, Spicy Marinara, Linguine
Chicken Marsala
Penne, Spinach, Artichokes, Roasted Red Peppers, Pesto Sauce
Garlic Bread, Focaccia
Tiramisu
Chocolate Hazelnut Torte
add Shrimp Scampi \$10 per person

The Teton

\$68 per person

Mixed Green Salad, Assorted Dressings
Crisp Iceberg Lettuce, Tomatoes, Bacon, Blue Cheese, Mustard Vinaigrette
Chef Carved Prime Rib of Buffalo, Rosemary Jus
Prosciutto Wrapped Free Range Chicken, Smoked Tomato Coulis
Seared Salmon, Florentine Orzo, Roasted Shiitake Sauce
Fresh Seasonal Vegetables
Mixed Grain Pilaf
Horseradish Whipped Potatoes
Chef's Selection of Cakes and Tarts

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Bar

Bartender fee is \$100 per bar

Premium

Smirnoff Vodka	Beefeater Gin	Bacardi Silver	Seagrams 7
Jim Beam	Dewars	Sauza Blanco	Jack Daniels

Deluxe

Stolichnaya Vodka	Bombay Gin	Captain Morgan Rum	Seagrams VO
Makers Mark	Chivas Regal Scotch	Cuevo Gold	Jack Daniels

Cordials

Baileys Irish Cream	Amaretto	Grand Marnier
Cointreau	Frangelico	Courvoisier VSOP

Domestic Beer

Budweiser	Bud Light	Michelob Ultra
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Micro Brewery/Import

Snake River Lager	Mirror Pond Pale Ale	Heineken
Snake River Pale Ale	Fat Tire Amber Ale	Newcastle Brown Ale
Snake River OB 1 Organic		Corona

	Host	Cash
Premium Brands	7.00	9.00
Deluxe Brands	9.00	11.75
House Wine	7.00	9.00
Domestic Beer	4.00	5.25
Micro Brewery/Import Beer	5.00	6.50
Calistoga Mineral Water	4.00	5.25
Grand Teton Bottled Water	4.00	5.25
Soft Drinks	3.00	4.00

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Wine

House Wines

\$35

- Chardonnay, Penfolds Koonunga Hill
- Merlot, Penfolds Rawson's Retreat
- Cabernet Sauvignon, Penfolds Rawson's Retreat

White Wines

- Chardonnay, Sonoma-Cutrer, Russian River Ranches, California \$45
- Chardonnay, Pine Ridge Dijon Clones, Carneros, California \$61
- Sauvignon Blanc, Ceviche, Central Coast, California \$35
- Sauvignon Blanc, Cakebread, Rutherford, California \$70
- Fume Blanc, Grgich Hills, Napa Valley, California \$60
- Pinot Gris, Elk Cove, Willamette Valley, Oregon \$38

Red Wines

- Pinot Noir, Acacia, Napa Valley, California \$50
- Pinot Noir, "J" Estate Bottle, Russian River Valley, California \$64
- Zinfandel, Seghesio, Sonoma, California \$38
- Merlot, Canoe Ridge, Washington \$45
- Merlot, Stag's Leap, Napa Valley, California \$61
- Cabernet Sauvignon, Clos du Val, Napa, California \$59
- Cabernet Sauvignon, Franciscan, Napa Valley, California \$45
- Sienna, Ferrari-Carano, Sonoma, California \$48
- Palazzo Della Torre, Allegrini, Veronese, Italy \$47

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