

## COUNTRY CLUB WEDDINGS AT ANGEL FIRE RESORT

There are a variety of dinner options at the Angel Fire Resort Country Club venues with the option to have a buffet style, family style, plated or carving station dinner.

*Prices are per person and do not include 7.4375% tax and 20% service charge.*

### DINNER PRICING

#### HORS D'OEUVRES - HOT SELECTIONS - 50 PIECES PER SELECTION

	<b>PRICE</b>
BAKED BRIE PRALINES with Raspberry Coulis	\$115
CRAB STUFFED MUSHROOMS with Tarragon Butter	\$127
MINI BEEF WELLINGTONS with Bearnaise	\$144
PETITE CRAB CAKES with Tartar Sauce	\$144
SPANOKOPITA with Yogurt Dip	\$115
BACON WRAPPED SCALLOPS	\$175
BEEF SATE with Peanut Sauce	\$144
CHICKEN SATE with Peanut Sauce	\$132
POT STICKERS with Ginger Soy Sauce	\$110
SHRIMP TEMPURA with Sweet & Sour Sauce	\$173
ORGANIC COLORADO LAMB LOIN	\$173

#### HORS D'OEUVRES - COLD SELECTIONS - 50 PIECES PER SELECTION

	<b>PRICE</b>
ASPARAGUS SPEARS wrapped in Prosciutto	\$115
BRUSCETTA with Tomato, Garlic, Basil & Parmesan	\$110
SMOKED SALMON with Mustard Dill Sauce	\$155
ANTIPASTO SKEWERS with Extra Virgin Olive Oil	\$144
JUMBO SHRIMP COCKTAIL with Cocktail Sauce	\$173
WASABI SESAME SEARED AHI TUNA	\$190

### DINNER BUFFETS

	<b>PRICE</b>
WINE COUNTRY BUFFET	\$45
Grilled Bistro Tenderloin served with Red Wine Rosemary Reduction	
Baked Atlantic Salmon with Tarragon Horseradish Crust	
Creamy Wild Mushroom Fettuccine Pasta	
Seasonal Garden Vegetables	
Oven Roasted Potatoes	
Balsamic Vinaigrette tossed Baby Greens	
Crusty Baguette & Butter	
AZTECA BUFFET	\$48
Lamb Barbacoa (de Borrego)	
Crispy Poblano Chilies stuffed with Pork & Black Beans	
Mexican Pulled Pork with Chorizo	
Mexican Grilled Shrimp	
Tequila Marinated Chicken with Mole Sauce	
Mexican Rice, Jicama Slaw, Carne Adovada	
Fresh Guacamole, Homemade Salsa, Tortilla Chips	
Mexican Summer Salad	

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### DINNER PRICING -CONTINUED

#### DINNER BUFFETS

##### SOUTH PACIFIC BUFFET

**PRICE**

\$65

Jumbo Shrimp with Mango & Hearts of Palm Salad  
Kiawe Grilled Flank & Spicy Green Papaya Salad  
Macadamia Nut Crusted Snapper with Maui Onion Relish  
Hawaiian Roasted Pork  
Beef Teriyaki  
Cinnamon-Curry Chicken Salad  
Pineapple Salsa, Fried Rice  
Roasted Sweet Potatoes

#### CARVING STATION DINNERS - 2 SIDES ACCOMPANY EACH CARVING STATION

**PRICE**

##### ROASTED TENDERLOIN OF STERLING SILVER BEEF

\$55

Served with Horseradish Cream, Whole Grain Mustard Sauce & Au Jus  
Includes Baby Greens Tossed Salad & Dinner Rolls

##### HONEY GLAZED HAM

\$37

Served with Apple Cider Cream  
Includes Baby Greens Tossed Salad & Dinner Rolls

##### ROASTED PORK LOIN

\$38

Served with Apple Brandy Sauce  
Includes Baby Greens Tossed Salad & Dinner Rolls

##### CLASSIC STERLING SILVER BEEF PRIME RIB

\$49

Served with Horseradish Cream Sauce & Au Jus  
Includes Baby Greens Tossed Salad & Dinner Rolls

##### ROASTED ORGANIC LEG OF LAMB

\$47

Served with Rosemary Demi Glace & Yogurt Cucumber Sauce  
Includes Baby Greens Tossed Salad & Dinner Rolls

##### ROASTED STERLING SILVER BEEF TOP SIRLOIN

\$42

Served with Horseradish Cream Sauce & Au Jus  
Includes Baby Greens Tossed Salad & Dinner Rolls

##### ALL NATURAL OVEN ROASTED TURKEY BREAST

\$36

Served with Cranberry Chutney & Natural Turkey Jus  
Includes Baby Greens Tossed Salad & Dinner Rolls

#### CARVING STATION DINNERS - SIDES

Sauteed Spinach with Garlic • Creamed Spinach • Seasonal Garden Vegetables • Rice Pilaf  
Roasted Yukon Gold Potatoes • Yukon Gold Mashed Potatoes • Potato Au Gratin • Fresh Pasta  
Wild Mushrooms in Cream Sauce • Sauteed Wild Mushrooms