



Appetizer

MENU STATIONARY

Priced per 50 Pieces

*Gluten Free

*Wings- bone-in/boneless(Plain, Buffalo, BBQ or Cajun)	
Southwest Chicken Egg Rolls	\$120.00
Vegetable Spring Rolls	. \$95.00
Broccoli Cheddar Bites	. \$60.00
Chef Selected Canapes	. \$60.00
Jalapeno Poppers	. \$75.00
*Chili & Cheese Dip (Served with Tortilla Chips)	\$65.00
Pastrami & Swiss Sliders(Dijon Mustard)	\$150.00
*Potato Skin Bites	. \$150.00
Bruschetta on Toast Points	\$60.00
Deviled Eggs	\$80.00
Lost Valley Cheese & Cracker Display	\$150.00
Assorted Vegetable Display	\$100.00



Appetizer

M E N U PASSED

Priced per 50 Pieces

*Gluten Free

Fresh Mozzarella & Basil Bruschetta on Garlic Points	\$80.00
*Cucumber Cups with Smoked Salmon & Dill Cheese	\$100.00
Sweet & Sour or Italian Meatballs	\$80.00
Asiago & Asparagus in Phyllo	\$100.00
*Caprese Skewers	\$80.00
Crab & Avocado Salad on Pita Crisps	\$150.00
Beef Tenderloin Crostini	\$100.00
Caramelized Onion Tartlet	\$80.00
*Shish Kebabs (Chicken, Beef or Vegetarian)	\$175.00
Seafood Stuffed Mushrooms	.\$150.00
Bacon Wrapped Scallops	\$200.00



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MENU

TOP OF THE VALLEY / \$ 20.00PP

Assorted Pastries Fresh Fruit Salad Yogurt with Granola Bacon OR Sausage Hash Browns OR Home Fries

Choice of TWO: Scrambled Eggs Fresh Baked Quiche Meat & Cheese Scramble Veggie & Cheese Scramble Sausage Gravy & Biscuits OR

One Chef Attended Station: Crapes/ Pancake/ French Toast/Omelet \$25 attendant service charge per station

Complimentary Juice, Water & Coffee

HEAD WALL BUFFET / \$ 15.00PP

Assorted Pastries Fresh Fruit Salad Bacon OR Sausage

Choice of TWO: Scrambled Eggs Fresh Baked Quiche Meat & Cheese Scramble Veggie & Cheese Scramble Hash Browns Home Fries Complimentary Juice, Water & Coffee

Add-on Chef Attended Station: \$5.00pp/ per station

Crapes/ Pancake/ French Toast/Omelet \$25 attendant service charge per station



*Gluten Free

BREAKFAST PIZZA/\$16.00PP

Two Chef Selected Breakfast Pizzas Gluten Free- Additional \$5 per Pizza Hash browns **OR** Home fries Fresh Fruit Salad

Complimentary Juice, Water & Coffee BREAKFAST ITEMS/BRUNCH BOARDS/PLATTERS

Assorted Scones & Muffins	\$5.00pp
Freshly Baked Cinnamon Rolls	\$4.00pp
Assorted Breakfast Pastries	\$4.00pp
Chef selected Bite Sized Quiche	\$3.00pp
Assorted Bagels with cream cheeseAdd Lox for additional \$5.00pp	\$5.00pp
Assorted Donuts	\$3.00pp
Fresh Fruit Display with Yogurt	\$3.00pp



Breakfast

MENU

*Gluten Free

CHEF ATTENDED STATIONS/\$12PP

PRIMARY ENTREE STATION PRICE BASED ON PER GUEST. ADDITIONAL \$25.00 ATTENDANT CHARGE PER STATION

French Toast- Maple Syrup, Whipped Cream, Chef Selected Fruit Fillings

Pancakes- Maple Syrup, Whipped Cream, Chef Selected Fruit Topping

Crapes- Assorted Chef Selected Fruit Filling, Brown Sugar, Maple Syrup, Whipped Cream

*Omelet- Various Chef Selected Vegetables & Meat Options

Complimentary Juice, Water & Coffee

Coffee, Water, & Assorted Juice Station	\$3.00pp
Hot Cocoa Station	\$6.00pp
Candy Canes (seasonal), Marshmallows, Whipped Cream	
Mimosa Station	\$18.00pp
Fresh Fruit, Assorted Juice, Served in Goblets	(w/o tax & Gratuity)





*Gluten Free Bread Options- Additional \$1pp BUILD YOUR OWN/\$19PP

Choice of Three:

Roast Beef

Turkey

Ham

Chicken Salad

Tuna Salad

Egg Salad

Roasted Vegetables

Choice of Two Cheeses:

Cheddar

Swiss

American

Provolone

Pepper Jack

Choice of One:

Bulky Rolls, Bread (White **or** Wheat) **or** Wraps Assorted Toppings & Condiments Assorted Individual Size Chips

Complimentary Water, Coffee Station & Assorted Canned Coke Products





*Gluten Free SOUP & SALAD \$20PP

Choose **Two** Soups:

New England Clam **OR Corn** Chowder
Chicken & Orzo

Beef Chili **OR ***Vegetarian Chili
* Tomato & Roasted Vegetable
* Tomato Bisque
Broccoli & Cheddar

Roasted Butternut Squash with Apple
Buffalo Chicken
*Black Bean
*Sausage & Kale
*Potato & Leak

Choose **Two** Salads:
Tossed Field Greens & Garden Vegetable Salad
Caesar Salad
Caprese Salad

Salad Enhancers (Add \$3.50/Person)
Shrimp Skewers
Grilled Flank Steak
Roasted Chicken
Marinated Tofu

Complimentary Water, Coffee Station & Assorted Canned
Coke Products





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*Gluten Free Bread Options- Additional \$1pp SOUP & SANDWICH \$21PP

Choose Three Sandwiches or Wraps:

Roast Beef (Sliced Roast Beef, Baby Greens, Sharp Cheddar and Horseradish Aioli)

Turkey (Smoked Turkey Breast, Baby Greens, Havarti Cheese and Avocado Aioli)

Roasted Veggie (Roasted Vegetables, Basil Pesto and Mozzarella Cheese)

Chicken Salad (Cranberry & Apple Chicken Salad, Baby Greens, Cheddar Cheese)

Egg Salad (Egg Salad, Baby Greens, Bacon)

Pulled Pork (Pulled Pork, Coleslaw, Carolina BBQ Sauce)

LV Italian (Ham, Salami, Pepperoni, Basil Pesto, Provolone Cheese)

Choose **One** Soup:

New England Clam OR Corn Chowder
Chicken & Orzo

Beef Chili OR Vegetarian Chili
Tomato & Roasted Vegetable
Tomato Bisque
Broccoli & Cheddar

Roasted Butternut Squash with Apple
Buffalo Chicken
Black Bean
Sausage & Kale

Potato & Leek

Complimentary Water, Coffee Station & Assorted Canned Coke Products





*Gluten Free HOT LUNCH BUFFET \$22PP

Choose **One** Entrée:

Meatloaf with Gravy

*Southwest Chicken

*Eggplant Rollatini
Chicken Parmesan
Tortellini Primavera

*Montreal Steak with Peppers & Onions
Baked Haddock
Meat Lasagna

Vegetarian Lasagna

Choose one Sides:

Rice Pilaf Garlic Mashed Potatoes Steamed Mixed Vegetables Oven Roasted Red Potatoes

Each Additional

Entrée	\$7.00/PP
Each Additional	
Side	.\$4.00/PP
Add Soup	.\$5.00/PP

Complimentary Water, Coffee Station & Assorted Canned Coke Products





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*Gluten Free Bread Options- Additional \$1pp BAGGED LUNCH \$15PP

Choice of two: Ham

Turkey

Roast Beef

PB&J Sandwich

American Cheese

Included:

Apple, Chips

Cookie or Brownie

Bottle of Water

Mayonnaise & Mustard Packets

PIZZA BUFFET \$22PP *GLUTEN FREE CRUST+ \$5 EXTRA PER PIZZA

Choose Three Pizza Options:

Black Dimond- Italian Sausage, Bacon, Pepperoni, Steak & House Red Sauce
Buffalo Chicken- Grilled Chicken, Bleu Cheese Crumble, Banana Pepper, Bacon & House Buffalo
Sauce

Traverse Run- Spinach, Tomato, Feta, Grilled Chicken, Pesto & Balsamic Glaze **Thai Chili Chicken-** Crispy Chicken, Red Onion, Sesame Seed, Scallion, & Thai Chili Sauce

Aerial View- Tomato, Spinach, Feta, & Garlic Sauce

Traditional Pepperoni
Traditional Cheese
Chef Selected Veggie Toppings
Chef Selected Two Meat Toppings

Complimentary Water, Coffee Station & Assorted Canned Coke Products





*Gluten Free

NEW ENGLAND BBQ \$23PP

*MINIMUM OF 50 GUEST COUNT. MEAL WILL BE SERVED WITH ALL DISPOSABLE FLATWARE/PLATEWARE

Choose Two Entrée:

Cheese/Hamburger
Hot Dogs
*BBQ Chicken

Choose Three Sides:

Tossed Field Greens & Garden Vegetable Salad
Caesar Salad
Coleslaw
Pasta Salad
Potato Salad

Cucumber, Tomato & Feta Cheese with Vinaigrette Chilled Green bean, Cherry Tomato & Almond Salad Roasted Corn with Cilantro Salad Cornbread

Complimentary Water, Coffee Station & Assorted Canned Coke Products



Dinner

MENU

Served Family Style- Additional \$5.00pp

PASTA BAR \$28PP

Choose Two Pastas:

Penne
Rigatoni
Fettuccini
Spaghetti
Cheese Tortellini (Add \$1.50/Person)
Cheese Ravioli (Add \$1.50/Person)

Choose **Two** Sauces:

Marinara
Bolognese (Add \$1/Person)

Vodka

Alfredo

Creamy Pesto Basil

Choose **Two** Toppings:
Grilled Chicken
Meatballs
Italian Sausage
Grilled Vegetables
Shrimp (Add \$2/Person)

Each Additional Sauce or Pas	ta\$2.00/Person
Each Additional Topping	\$3.00/Person

Complimentary Water Station



Dinner

MENU

PIZZA BUFFET \$28PP *GLUTEN FREE CRUST+ \$5 EXTRA PER PIZZA

Choose Four Pizza Options:

Black Dimond- Italian Sausage, Bacon, Pepperoni, Steak & House Red Sauce

Buffalo Chicken- Grilled Chicken, Bleu Cheese Crumble, Banana Pepper, Bacon & House Buffalo

Sauce

Traverse Run- Spinach, Tomato, Feta, Grilled Chicken, Balsamic & Pesto
Thai Chili Chicken- Crispy Chicken, Red Onion, Sesame Seed, Scallion, & Thai Chili Sauce
Aerial View- Tomato, Spinach, Feta, & Garlic Sauce

Traditional Pepperoni
Traditional Cheese
Chef Selected Veggie Toppings
Chef Selected Three Meat Toppings

Choose One: Tossed Field Greens & Garden Vegetable Salad Caesar Salad

> Included: Garlic Knots

Complimentary Water Station





Served Family Style- Additional \$5.00pp

*Gluten Free LYNX \$30PP

Hors D'Oeuvres:

Imported & Domestic Cheese Display served with Assorted Crackers

Choose One:

Tossed Field Greens & Garden Vegetable Salad Caesar Salad with shaved parmesan and garlic croutons

Entrée Options: (Choose One)
Pan Fried Chicken with Mushrooms in a rich Marsala Sauce
*Chicken Florentine
Baked Haddock with Buttery Herb Crust
Baked Ziti with Bolognese

Side Options: (Choose Two)
Rice Pilaf
Rice Pilaf with Toasted Almonds and Cranberries
Red Bliss Mashed Potatoes
Green Bean Almondine
Roasted Red Potatoes
Roasted Garlic and Parmesan Brussels Sprouts
Roasted Asparagus
Steamed Mixed Vegetable with Herbs and Butter
Honey Glazed Carrots
Chef's Choice Seasonal Vegetable
Roasted Broccoli & Cauliflower

Choose One: Garlic Knots Dinner Rolls



Dipper MENU

Served Family Style- Additional \$5.00pp

*Gluten Free BOBCAT \$38PP

Hors D'Oeuvres:

Imported & Domestic Cheese Display served with Assorted Crackers Fresh Vegetal Crudité with Chef Selected Dip

Choose One:

Tossed Field Greens & Garden Vegetable Salad Caesar Salad with shaved parmesan and garlic croutons Baby Greens with Praline Pecans, Sliced Strawberries, Feta Cheese & Balsamic Glaze

Entrée Options: (Choose Two)
Harvest Stuffed Herbed Chicken Breast
Chicken Cordon Bleu
Baked Haddock with Buttery Herb Crust
*Hard Cider Glazed Pork Loin
*Lost Valley Beer Braised Beef Tips
Creamy Vegetable or Meat Lasagna

Side Options: (Choose Two)
Rice Pilaf
Rice Pilaf with Toasted Almonds and Cranberries
Red Bliss Mashed Potatoes
Green Bean Almondine
Roasted Red Potatoes
Roasted Garlic and Parmesan Brussels Sprouts
Roasted Asparagus
Steamed Mixed Vegetable with Herbs and Butter
Honey Glazed Carrots
Chef's Choice Seasonal Vegetable
Roasted Broccoli & Cauliflower

Choose One: Garlic Knots Dinner Rolls

Add-On-(Make one Entrée Carving Station +\$5.00pp):
Traditional Glazed Ham
Turkey Breast
Pork Loin
Prime Rib



Dipper MENU

Served Family Style- Additional \$5.00pp

*Gluten Free OTTER-SLIDE \$40PP

Hors D'Oeuvres:

Imported & Domestic Cheese Display served with Assorted Crackers Fresh Vegetal Crudité with Chef Selected Dip

Choose One:

Tossed Field Greens & Garden Vegetable Salad
Caesar Salad with shaved parmesan and garlic croutons
Baby Greens with Praline Pecans, Sliced Strawberries, Feta Cheese & Balsamic Glaze
Classic Waldorf Salad

Entrée Options: (Choose Two)

*Chicken Florentine
Chicken Cordon Bleu
Baked Haddock with Seafood Newburg

*Herbed Crusted Prime Rib

*Lost Valley Beer Braised Beef Tips
Cranberry Stuffed Pork Tenderloin
Creamy Vegetable or Meat Lasagna

Side Options: (Choose Two)
Rice Pilaf
Rice Pilaf with Toasted Almonds and Cranberries
Red Bliss Mashed Potatoes
Green Bean Almondine
Roasted Red Potatoes
Roasted Garlic and Parmesan Brussels Sprouts
Roasted Asparagus
Steamed Mixed Vegetable with Herbs and Butter
Honey Glazed Carrots
Chef's Choice Seasonal Vegetable
Roasted Broccoli & Cauliflower

Choose One: Garlic Knots Dinner Rolls

Add-On-(Make one Entrée Carving Station +\$5.00pp):
Traditional Glazed Ham
Turkey Breast
Pork Loin
Prime Rib



Weekday Events

MENU

*Gluten Free
FOR EVENTS OCCURING DURING
BREW PUB OPERATIONAL HOURSWEDNESDAY-FRIDAY 4PM-9PM
*CHOOSE UP TO THREE OPTIONS

Priced per 50 Pieces

*Gluten Free

*Wings- bone-in/boneless	\$90.00
(Plain, Buffalo, BBQ or Cajun)	
Southwest Chicken Egg Rolls	\$120.00
Vegetable Spring Rolls	. \$95.00
Broccoli Cheddar Bites	. \$60.00
Chef Selected Canapes	\$60.00
Jalapeno Poppers	. \$75.00
*Chili & Cheese Dip (Served with Tortilla Chips)	\$65.00
Pastrami & Swiss Sliders(Dijon Mustard)	\$150.00
*Potato Skin Bites	\$150.00
Bruschetta on Toast Points	\$60.00
Deviled Eggs	\$80.00
Lost Valley Cheese & Cracker Display	\$150.00
Assorted Vegetable Display	\$100.00



Weekday Events

MENU

FOR EVENTS OCCURING DURING BREW PUB OPERATIONAL HOURS-WEDNESDAY-FRIDAY 4PM-9PM

Options From Alternative Menu

Pizza Buffet (Lunch Menu)	\$22.00рр
Pizza Buffet (Dinner Menu)	\$28.00рр
Build Your Own Sandwich (Lunch Menu)	\$19.00pp



Holiday Events

MENU

\$32.00PP (AVAILBLE NOVEMBER & DECEMBER)

ENTREES (Choose one)

Herb Brined Turkey Traditional Brown Sugar Glazed Ham Cherry Burbon Glazed Ham Roasted Herb Prime Rib

Additional Entree Options- \$15pp Vegetarian/Vegan Options Available Upon Request

SALAD & DINNER ROLLS

Tossed Field Greens & Garden Vegetables or Caesar Salad

SIDE OPTIONS (Choose Four)

Traditional Green Bean Casserole
Honey Balsamic Glazed Brussels Sprouts
Homemade Cranberry Sauce
Homestyle Mac & Cheese
Red Bliss Mashed Potatoes
Scalloped Potatoes
Rosemary Pecan Mashed Sweet Potatoes
Sweet Potato Casserole with Marshmallow
Harvest Style or Traditional Stuffing
Coriander Maple Glazed Carrots
Glazed Green Beans



Dessert MENU

WHOOPIE PIES- \$34

18 Assorted Mini Whoopie Pies

9" FRESHLY BAKED PIES- \$17.50 EACH

Apple, Blueberry, Strawberry Rhubarb (seasonal), Peach, Pecan & Cherry

9" CREAM PIES- \$22.50 EACH

French Silk, Key Lime, Lemon Raspberry, Peanut Butter Cup, Chocolate

9" FRESHLY BAKED COOKIES- \$9.50

One Dozen

Chocolate Chip, Oatmeal Raisin, Peanut Butter Chip, Sugar, Double Chocolate Chip

ASSORTED MINI PASTRIES - \$35.00

ASSORTED DESSERT BARS- \$35.00

ICE CREAM BAR- \$10.00

Assorted Giffords Ice Cream, Whipped Cream, Assorted Toppings & Sauces