



Plated Breakfast Selections

All Plated Breakfasts are Served with Orange Juice, Assorted Breakfast Pastries, Butter and Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee, and An Assortment of Hot Teas

All American

Fresh Scrambled Eggs
Breakfast Potatoes with Peppers and Onions
Choice of Smoked Bacon or Sausage

French Toast

Thickly Cut French Toast Served with Butter and Syrup
Garnished with Fresh Berries
Choice of Smoked Bacon or Sausage

Stuffed Croissant

Flaky Croissant Filled with Scrambled Eggs, Sliced Country Ham, and Cheddar Cheese
Breakfast Potatoes with Peppers and Onions

Breakfast Burrito

Breakfast Burrito Filled with Eggs, Cheese, and Your Choice of Smoked Bacon or Sausage
Served with Sour Cream, Salsa, and Guacamole
Breakfast Potatoes with Peppers and Onions

Plated Breakfast Enhancements

Any of the Plated Breakfast Enhancements Listed Below May be Added to Any of the Plated Breakfast Selections
Above for the Additional Cost as Listed Below:

Chef's Fresh Fruit Plate
Strawberry-Banana Yogurt Smoothie Served in Champagne Glass
Champagne
Mimosa

Prices are Subject to a 21.5% Taxable Service Charge and 6% Sales Tax
All Buffets require a Minimum of 35 People. Under 35 people an additional \$ 3.00 will be charged on top of the menu price.

22469 Lodge Road, Lone Wolf, OK 73655 • Phone: 580-563-2424 • Fax: 580-563-3075 • www.quartzmountainresort.com
Updated July 2010



Breakfast Buffet Selections

All Breakfast Buffets are Served with Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee, and An Assortment of Hot Teas

Continental Breakfast Buffet

Chef's Selection of Assorted Breakfast Pastries, Muffins, Croissants, and Bagels
Served with Preserves, Butter, and Cream Cheese
Seasonal Fresh Fruit and Berries
Assorted Dry Cereals Served with Whole and Skim Milks

Healthy Continental Breakfast Buffet

Assortment of Fresh Bagels Served with Low Fat Cream Cheese and Preserves
Seasonal Fresh Fruit and Berries
Granola and Assorted Dry Cereals Served with Whole and Skim Milks
Individual Assorted Flavored Yogurts

Southern Morning Breakfast Buffet

Chef's Selection of Assorted Danish and Muffins
Breakfast Biscuits Served with Gravy
Cheese Grits, Scrambled Eggs, and Sausage

Rise and Shine Breakfast Buffet

Chef's Selection of Assorted Danish, Muffins, Croissants, and Bagels
Served with Cream Cheese, Butter, and Preserves
Seasonal Fresh Fruit and Berries
Crisply Smoked Bacon and Sausage
Scrambled Eggs
Country Breakfast Potatoes

Prices are Subject to a 21.5% Taxable Service Charge and 6% Sales Tax
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Breakfast Buffet and Quartz Mountain Brunch Enhancements

Any of the Breakfast Buffet and Quartz Mountain Brunch Enhancements Listed Below May be Added to Any of the Breakfast Buffet Selections or the Quartz Mountain Brunch Listed on the Two Previous Pages for the Additional Cost as Listed. Some Enhancements are Also Subject to Chef/Bartender Fees as Applicable.

Thickly Cut French Toast Served with Butter and Syrup
Fluffy Buttermilk Pancakes Served with Butter and Syrup
Granola and Assorted Individual Dry Cereals Served with Whole and Skim Milks
Hot Oatmeal Served with Brown Sugar and Raisins
Cheese Blintzes Served with a Side of Warm Cherry Compote
Biscuits Served with Country Gravy
An Assortment of Individual Fruit-Flavored Yogurts
Fresh Seasonal Fruit Display
Assortment of Fresh Bagels Served with a Variety of Cream Cheeses and Preserves
Smoked Salmon and White Fish Salad Served with Appropriate Condiments
Made-to-Order Omelets Prepared by Uniformed Chef (Additional \$55 Fee per Chef Applicable)
Made-to-Order Omelets and Waffles by Uniformed Chef (Additional \$55 Fee per Chef Applicable)
Open Champagne, Mimosa, and Bloody Mary Bar (Additional \$55 Fee per Bartender Applicable)

Coffee, Tea, Soda, and Juice Stations

Beverage Station Pricing is Based Upon a Maximum of a Two (2) Hour Period of Time
Coffee and Tea May Also be Purchased

Coffee and Tea Station

Freshly Brewed Coffee, Decaffeinated Coffee, and An Assortment of Hot Teas

Juice Bar

Chef's Assortment of Chilled Juices
Including Orange Juice, Grapefruit Juice, Apple Juice, and Cranberry Juice

Soft Drink Station

An Assortment of Soft Drinks and Bottled Water

Prices are Subject to a 21.5% Taxable Service Charge and 6% Sales Tax
All Buffets require a Minimum of 35 People. Under 35 people an additional \$ 3.00 will be charged on top of the menu price.



It's Time for a Break

Chef's Cookie Jar

Chef's Assortment of Freshly Baked Cookies
Including Chocolate Chip, Peanut Butter, Oatmeal Raisin, and White Chocolate Macadamia Nut
Skim and Whole Milk
Freshly Brewed Coffee, Decaffeinated Coffee, and An Assortment of Hot Teas
An Assortment of Soft Drinks and Bottled Water

The Old Fashioned Soda Shoppe

Assortment of 4 oz. Ice Cream Cups
Chef's Assortment of Freshly Baked Cookies
Assortment of Sodas
Freshly Brewed Coffee, Decaffeinated Coffee, and An Assortment of Hot Teas

Healthy Treat

Sliced Fresh Fruit
Served with a Honey Yogurt Dip
Fresh Vegetable Crudités Served with Dill Ranch and Chipotle Onion Dips
Individually Wrapped Granola Bars
An Assortment of Mixed Nuts
An Assortment of Chilled Fruit Juices and Bottled Water

Chef's Pastry Shoppe

Chef's Assortment of Miniature Cheesecakes
Chocolate Covered Strawberries
Freshly Brewed Coffee, Decaffeinated Coffee, and An Assortment of Hot Teas

The Ballpark Concession Stand

Cracker Jacks, Dry Roasted Peanuts, Popcorn
Miniature Corndogs and Soft Pretzels Served with a Trio of Mustards
Iced Tea
An Assortment of Soft Drinks and Bottled Water

Prices are Subject to a 21.5% Taxable Service Charge and 6% Sales Tax
All Buffets require a Minimum of 35 People. Under 35 people an additional \$ 3.00 will be charged on top of the menu price.



Break and Beverage Station Enhancements

Any of the Break and Beverage Station Enhancements Listed Below May be Added to Any of the Breaks or Beverage Stations Listed Above and on the Two Previous Pages for the Additional Cost as Listed.

Freshly Baked Fudge Brownies
Freshly Baked Iced Cinnamon Rolls
Chef's Assortment of Dessert Bars
Freshly Baked Oatmeal Raisin, Chocolate Chip, and Peanut Butter Cookies
Assortment of Fresh Bagels with Plain and Flavored Cream Cheeses
Chocolate Dipped Strawberries
Freshly Sliced Seasonal Fruit and Berries
An Assortment of Whole Seasonal Fruit
Freshly Sliced Vegetable Crudités Served with Dill Ranch and Chipotle Onion Dips
Assorted Individual Yogurts
An Assortment of Candy Bars
Chef's Trail Mix
Lemonade, Fruit Punch, or Iced Tea (Choose One)
Freshly Popped Buttered Popcorn
Salted Pretzels and Potato Chips Served with Onion Dip
Soft Pretzels Served with Yellow Mustard
Jalapeno Poppers Served with Sour Cream Dip
Tri Colored Tortilla Chips Served with Salsa
An Assortment of Mixed Nuts
Individual Bags of Potato Chips and Cracker Jacks
Individually Wrapped Ice Cream Sandwiches

All Day Meeting Package Option One (Breakfast, Breaks, and Lunch)

(Minimum of 45 Guests Required)

Eye Opener

Choose Any Item on the Breakfast Buffet Menu

Mid – Morning Refresher

Freshly Brewed Coffee, Decaffeinated Coffee, and A Selection of Hot Teas

Lunch Buffet

Choose Any Item on the Lunch Buffet Menu

Afternoon Break

Choose Any Item on the It's Time for a Break Menu

Prices are Subject to a 21.5% Taxable Service Charge and 6% Sales Tax
All Buffets require a Minimum of 35 People. Under 35 people an additional \$ 3.00 will be charged on top of the menu price.



All Day Meeting Package Option Two (Breakfast and Breaks Only)

(Minimum of 45 Guests Required)

Eye Opener

Choose Any Item on the Breakfast Buffet Menu

Mid – Morning Refresher

Freshly Brewed Coffee, Decaffeinated Coffee, and A Selection of Hot Teas

Afternoon Break

Choose Any Item on the It's Time for a Break Menu

Plated Lunch Selections

All Plated Lunch Selections are Accompanied with Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea

Meat Lasagna

Hearty Meat Lasagna Served with Chef's Choice of Vegetable and Garlic Bread Sticks

Red Wine Chicken Breast

Chicken Breast Served with a red wine sauce
Chef's Choice of Appropriate Starch and Vegetable

Croissant Club Sandwich

Mesquite Smoked Turkey, Ham, Cheddar and Swiss Cheeses, Bacon, Lettuce, and Onion
All Placed on a Flaky Croissant and Served with Potato Chips and a Pickle

Grilled Chicken Fajita Wrap

Herb Garlic Tortilla Wrapped Around Seasoned Strips of Chicken Breast, Peppers, Refried Beans, Lettuce and Cheese
Served with Tri Colored Tortilla Chips, Salsa, Sour Cream, and Guacamole

Red Chili Rubbed Porkloin

Served with a portwine Sauce
Roasted Garlic Mashed Potatoes and Chef's Choice of Appropriate Vegetable

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Plated Lunch Selections Continued

All Plated Lunch Selections are Accompanied with Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea

Chicken Marsala

Sautéed Chicken Breast Served with a Wild Mushroom Marsala Sauce
Whipped Potatoes and Chef's Choice of Appropriate Vegetable

Chicken Fried Steak

Chef's Breaded Chicken Fried Steak Served with Country Gravy
Mashed Potatoes and Chef's Choice of Appropriate Vegetable

Roast Sliced Sirloin of Beef

Sliced Sirloin of Beef Served with a Wild Mushroom Demi
Red Skin Mashed Potatoes and Chef's Choice of Appropriate Vegetable

Please Choose One of the Following Desserts for an additional price

German Chocolate Cake Garnished with Fresh Strawberries
New York Style Cheesecake with Strawberry Sauce
Pecan Pie with Caramel Sauce
Carrot Cake with Vanilla Sauce
Chocolate Bundt Cake with Crème Anglaise
Key Lime Pie with Strawberry Sauce
Chocolate Layer Cake with Vanilla Sauce
Tiramisu Served with Fresh Strawberries

The Boxed Lunch

(Boxed Lunches are Labeled and Served on a Buffet In or Just Outside Your Meeting Room)

All Boxed Lunches are Served with a Piece of Whole Fruit, Potato Chips, Soft Drink or Bottled Water, Coleslaw,
Chocolate Chip Cookie, Condiments, and Individually Wrapped Napkins and Plastic Ware

Sandwich Options:

Croissant Club Sandwich

Smoked Turkey, Ham, Cheddar and Swiss Cheeses, Bacon, Lettuce and Onion
All Served on a Flaky Croissant

Roast Beef Sandwich

Thinly Sliced Roast Beef and Pepper Jack Cheese
Piled High with Tomato and Lettuce and Served on a Kaiser Roll

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The Boxed Lunch Continued

(Boxed Lunches are Labeled and Served on a Buffet In or Just Outside Your Meeting Room)

All Boxed Lunches are Served with a Piece of Whole Fruit, Potato Chips, Soft Drink or Bottled Water, Coleslaw, Chocolate Chip Cookie, Condiments, and Individually Wrapped Napkins and Plastic Ware

Ham and Swiss Sandwich

Ham and Swiss Cheese Layered with Tomato and Lettuce
Upon Rye Bread

Tomato – Mozzarella Wrap

Herb Tortilla Wrap Filled with Tomato and Mozzarella Cheese
Tossed with Lettuce and Basil Pesto

Lunch Buffet Selections

All Lunch Buffet Selections Include Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea

Southern Oklahoma Deli Shop

Salad Comprised of Crisp Iceberg and Mixed Greens Tossed with Sliced Cucumber, Tomatoes and Croutons Served with Your Choice of Up to Two Salad Dressings to be Served on Your Buffet
Variety of Sandwich Breads Including White Bread and Wheat Bread
An Assortment of Deli Meats Including Thinly Sliced Roast Beef, Smoked Turkey, and Ham
Cheddar and Swiss Cheeses
Served with Shredded Iceberg Lettuce, Sliced Tomatoes, Red Onions and Dill Pickles
Condiments to Include Mustard and Mayonnaise
Red Bliss Potato Salad, Coleslaw, and Potato Chips
Chocolate Cake

Italian Market Buffet

Traditional Caesar Salad Bar to Include Romaine Lettuce, Shredded Parmesan Cheese, Toasted Croutons, Tomatoes, Black Olives, and Caesar Dressing
Roma Tomato and Mozzarella Salad Served in a Balsamic Vinegar and Olive Oil
Italian Pasta Salad
Meat and Vegetable Lasagnas and Chicken Parmesan
Penne Pasta Tossed with a Basil Pesto Cream Sauce
Baked Breadsticks
Tiramisu

Mexican Almuerzo

Gazpacho Salad and Corn Chips Served with Fresh Salsa
Crisp Salad Greens Tossed with Tomatoes, Olives, Roasted Corn, Red Onion Julienne, and Shredded Cheese
Served with A Cilantro Vinaigrette and Chipotle Chili Ranch Salad Dressing
Chicken and Beef Fajitas Served with Grilled Peppers and Onions
Flour Tortillas, Spanish Rice and Refried Beans
Guacamole, Salsa, Shredded Lettuce, Cheddar Cheese, Sour Cream, Green Onions, and Tabasco Sauce
Warm Cinnamon Churros with Crème Anglaise

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Lunch Buffet Selections Continued

All Lunch Buffet Selections Include Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea

BBQ Buffet

Garden Salad with Fresh Tomatoes, Cucumbers, Croutons, and Shredded Cheese
Served with Ranch and Italian Vinaigrette Salad Dressings
Sliced BBQ Beef Brisket and BBQ Pork Chicken
Coleslaw, Traditional Potato Salad, Baked Beans, and Corn on the Cob
Jalapeno Corn Bread
Pecan Pie

All American Buffet

Crispy Mixed Green Salad Tossed with Tomatoes, Croutons, Cucumbers, and Sliced Mushrooms
Served with Buttermilk Ranch Salad Dressing
Roasted Corn Chowder
Chef's Selection of Sautéed Mixed Vegetables
(Choose Two of Three Entrée Options)
Roast Sliced Sirloin of Beef with Au Jus and Horseradish Cream Sauce
Roasted Turkey with Homemade Gravy and Cranberry Sauce
Pan Fried Chicken Breast with a Lemon Caper Sauce
(Choose One)
Herb Oven Roasted Potatoes, or Rice Pilaf
All Served with An Assortment of Rolls and Butter
New York Style Cheesecake and Pecan Pie

Tuscany Buffet

Sliced Fresh Fruit Display and A Prosciutto and Melon Display
Vegetable Minestrone Soup, and Tomato-Artichoke Salad with Kalamati Olives
Antipasti Including Roasted Zucchini, Squash, Eggplant, Marinated Mushrooms, and Oven Dried Tomatoes
Grilled Chicken Breast Over a Wild Mushroom Risotto
Penne Pasta Tossed in an Alfredo Sauce
Fusilli Pasta Tossed with Roasted Squash, Zucchini, Mushrooms, and Basil Pesto
Fresh Garlic Bread and Rolls
Tiramisu

Plated Dinner Selections

All Plated Dinner Selections are Accompanied with Chef's Choice of Vegetable, Dessert, Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee, and Water

Lemon Thyme Chicken Breast

Lemon Thyme Roasted Chicken Breast Served with a Creamy Chive Burre Blanc
Chef's Choice of Appropriate Starch

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Plated Dinner Selections Continued

All Plated Dinner Selections are Accompanied with Chef's Choice of Vegetable, Dessert, Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee, and Water

Chicken Piccata

Pan-Seared Boneless Breast of Chicken Topped with a Lemon Caper Sauce
Served Over Tomato Risotto

Sweet Chili Porkloin

Roasted Porkloin with a Sweet Chili Rub
Accompanied by Oven Roasted Potatoes

Boursin Chicken

Roasted Chicken Breast with Spinach and Boursin Stuffing Served with a Marsala Sauce
Accompanied by Whipped Potatoes

Roast Sliced Sirloin of Beef

Sliced Sirloin of Beef Served with a Wild Mushroom Demi
Accompanied by Red Skin Mashed Potatoes

Blackened Mahi-Mahi

Mahi-Mahi Served with a Tropical Fruit Salsa and Vegetable Couscous

Mustard Glazed Salmon Fillet

Mustard Glazed Salmon Fillet Served with a Green Herb Cream Sauce
Buttered Parsley Red Skin Potatoes

Roast Prime Rib of Beef

Roast Prime Rib of Beef Served with Au Jus and Fresh Horseradish
Accompanied by Baked Potato

Filet Mignon of Beef

8 oz. Medallion of Beef Filet Served with a Burgundy Sauce
Accompanied by Duchess Potatoes

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Plated Dinner Selections Continued

Please Choose One of the Following Desserts

German Chocolate Cake Garnished with Fresh Strawberries
New York Style Cheesecake with Strawberry Sauce
Pecan Pie with Caramel Sauce
Carrot Cake with Vanilla Sauce
Key Lime Pie with Strawberry Sauce
Chocolate Layer Cake with Vanilla Sauce
Tiramisu Served with Fresh Strawberries

Dinner Buffet Selections

All Dinner Buffet Selections Include Freshly Brewed Coffee, Decaffeinated Coffee, and Water

Italian Buffet

Traditional Caesar Salad Bar to Include Romaine Lettuce, Shredded Parmesan Cheese, Croutons, Tomatoes, and Black Olives All Served with Caesar Salad Dressing
Vegetable Minestrone Soup and Tomato-Artichoke Salad with Kalamati Olives
Roma Tomato and Mozzarella Salad with a Balsamic Vinegar and Olive Oil
Tortellini Pasta Salad and Sautéed Seasonal Vegetable Medley
Chicken Marcela Sautéed Chicken Breast with a Light Marcela Sauce
Sautéed Shrimp Tossed with Fusilli Pasta, Peas, Sun Dried Tomatoes, and Alfredo Sauce
Lemon Herb Risotto
Penne Pasta Tossed with a Tomato Basil Sauce
Assorted Dinner Rolls and Fresh Garlic Bread Served with Butter
Tiramisu, Cheesecake with Caramel Sauce, and Strawberry Cloud Cake

BBQ Buffet

(Choose Two or Three of the Five Entrée Options)

Sliced BBQ Beef Brisket
BBQ Pork Spare Ribs
BBQ Chicken
Crispy Fried Chicken
Cajun Fried Catfish Filet with Tartar Sauce
All Served with
A Garden Salad with Tomatoes, Cucumbers, Croutons and Shredded Cheese
Served with Ranch and Italian Vinaigrette Salad Dressings
Cole Slaw, Roasted Corn Salad, Traditional Potato Salad, Baked Beans, and Corn on the Cob
Jalapeno Corn Bread and Baked Potatoes Served with Sour Cream, Chives, and Bacon Bits
Apple Cobbler, Pecan Pie, and Fresh Fruit Salad

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Dinner Buffet Selections Continued

All Dinner Buffet Selections Include Freshly Brewed Coffee, Decaffeinated Coffee, and Water

Mexican Cena

(Choose Two or Three of the Four Entrée Options)

Sliced Roasted Sirloin of Beef with a Mild Red Chili Cream Sauce

Poached Salmon Filet with a Chipotle Chili Cream Sauce

Roasted Smoked Porkloin Sliced Thinly and Served with a Green Chili Sauce

Grilled Cilantro Marinated Chicken Breast Served with a Tequila Lime Sauce

All Served with

Corn Chips Served with Salsa and Guacamole

Gazpacho Salad and Jalapeno Corn Bread

Crisp Salad Greens with Tomatoes, Olives, Roasted Corn, Red Onion Julienne, and Shredded Cheese

Served with Cilantro Vinaigrette and Chipotle Chili Ranch Salad Dressings

Red Chili Poppers Stuffed with Cream Cheese and Served with a Sour Cream Dip

Spanish Rice and a Medley of Zucchini, Squash, Red Onions, and Roasted Corn

Caramel Flan, Dark Chocolate Mousse, Warm Cinnamon Churros with Crème Anglaise

All American Buffet

(Choose Two or Three of the Five Entrée Options)

Roast Sliced Sirloin of Beef with Au Jus and Horseradish Cream Sauce

Roasted Turkey with Homemade Gravy and Cranberry Sauce

Poached Salmon Filet with an Herb Cream Sauce

Pan Fried Chicken Breast with a Lemon Caper Sauce

Roasted Smoked Porkloin with a Jack Daniels BBQ Sauce

All Served with

A Crispy Mixed Greens Salad with Tomatoes, Croutons, Cucumbers, and Sliced Mushrooms

Served with Buttermilk Ranch Salad Dressing

Creamy Coleslaw, Red Bliss Potato Salad

Marinated Mushroom and Pasta Salad

Whipped Sweet Potatoes with Marshmallows and Herb Oven Roasted Red Bliss Potatoes

Rice Pilaf and Chef's Selection of Sautéed Seasonal Mixed Vegetables

Assorted Dinner Rolls Served with Butter

Warm Apple Cobbler Served with Vanilla Sauce and Chocolate Mousse

New York Style Cheesecake, Fresh Fruit Salad, and Pecan Pie

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Cold Reception Hors D'oeuvres

Ham – Cheese – Grape Tidbits

Tomato Bruchetta with Asiago Cheese

Assorted Pinwheels

Canapés with Brie and Grapes

Prosciutto Ham and Melon

Assorted Petite Sandwiches

Jumbo Shrimp Served with Lemon and Cocktail Sauces

Hot Reception Hors D'oeuvres

Vegetable Egg Rolls Served with Sweet and Sour Sauce

Jalapeno Poppers

Chicken Tenders Served with Honey Mustard Sauce

Assorted Pastry Puffs

Teriyaki Marinated Chicken Satays

Mesquite Smoked Chicken Quesadilla Rolls Served with Salsa and Guacamole

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Hot Reception Hors D'oeuvres Continued

Spanakopita

Miniature Crab Cakes Served with Cajun Remoulade Sauce

Miniature Cocktail Franks Served with Dijon Mustard

Breaded Mozzarella Sticks Served with Marinara Sauce

Miniature Five Cheese Pizzas

Sesame Pan Fried Pork Pot Stickers Served with Soy Dipping Sauce

Seafood Stuffed Mushroom Caps

Miniature Quiche Lorraine

Teriyaki Marinated Beef Brochette Served with an Asian BBQ Dip

Scallops Wrapped in Bacon

Cold Reception Displays

Reception Display Pricing is Based Upon a Maximum of a Two (2) Hour Period of Time

Cheese Display

Imported and Domestic Cheeses Garnished with Fresh Fruit, French Bread, and Assorted Crackers

Vegetable Crudit 

An Assortment of Fresh Vegetables Served with Chipotle Onion and Blue Cheese Dips

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Cold Reception Displays Continued

Reception Display Pricing is Based Upon a Maximum of a Two (2) Hour Period of Time

Sliced Fruit Display

Honeydew, Cantaloupe, Pineapple, Watermelon, and Strawberries
Sliced and Served with a Honey Yogurt Dipping Sauce

Baked Brie en Croute

Brie Baked in Puff Pastry Served Lukewarm with Ligonberry Sauce, Whipped Butter,
Sliced French Bread, and An Assortment of Crackers

Salmon en Croute

Serves Approximately 15 Guests
Salmon Filet in Puff Pastry with an Herb Cream Sauce

Hot Reception Dips

Each Dip is Served with Sliced French Bread, An Assortment of Crackers, and Tortilla Chips

Spinach and Artichoke Dip

Fresh Crab Dip

Chef's Culinary Carving Stations

Pricing is Based Upon a Maximum of a Two (2) Hour Period of Time

Pricing is Based Upon (3) Stations or More per Function

There is an Additional Fee of 2.50 per Person for the Reduction of (1) Station per Function

Cajun Rubbed Roasted Porkloin Carving Station

(Carver Required with an Additional Fee of 75.00 per Carver for Each Two Hours)

Serves Approximately 20 – 30 Guests

Served with Silver Dollar Rolls, Cilantro Aioli, and Stone Ground Mustard

Honey Glazed Ham Carving Station

(Carver Required with an Additional Fee of 75.00 per Carver for Each Two Hours)

Serves Approximately 40 - 45 Guests

Served with Silver Dollar Rolls, Pineapple Glaze, and Honey Mustard

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Chef's Culinary Carving Stations Continued

Pricing is Based Upon a Maximum of a Two (2) Hour Period of Time

Pricing is Based Upon (3) Stations or More per Function

There is an Additional Fee of 2.50 per Person for the Reduction of (1) Station per Function

Roasted Whole Tom Turkey Carving Station

(Carver Required with an Additional Fee of 75.00 per Carver for Each Two Hours)

Serves Approximately 30 Guests

Served with Silver Dollar Rolls, Cranberry Mayonnaise, and Whole Grain Mustard

Roasted Sirloin of Beef Carving Station

(Carver Required with an Additional Fee of 75.00 per Carver for Each Two Hours)

Serves Approximately 20 – 25 Guests

Served with Silver Dollar Rolls, Green Peppercorn Sauce, and Mustard

Peppercorn Crusted Beef Tenderloin Carving Station

(Carver Required with an Additional Fee of 75.00 per Carver for Each Two Hours)

Serves Approximately 20 Guests

Served with Silver Dollar Rolls, Tomato Demi Glaze, and Mustard

Steamship Round of Beef Carving Station

(Carver Required with an Additional Fee of 75.00 per Carver for Each Two Hours)

Serves Approximately 170 Guests

Served with Silver Dollar Rolls, Au Jus, Horseradish Cream, and Dijon Mustard

Beverages

Host Bar

Premium Brands
Super Premium Brands
Domestic Beer
Import Beer
House Wines
Soft Drinks
Bottled Water

Cash Bar

Premium Brands
Super Premium Brands
Domestic Beer
Import Beer
House Wines
Soft Drinks
Bottled Water

Host Bars: Beverages are Charged to your account, Tax and a 21% Service Charge is Added

Cash Bars: Beverages are Sold on a Cash Basis, Tax is included, Gratuity is at the Discretion of the Guest

Bartender Fee

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Premium Liquors

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Jose Cuervo Especial Tequila, Jim Beam Bourbon, Seagrams 7, and Grants Scotch

Super Premium Liquors

Ketel One Vodka, Bombay Sapphire Gin, 10 Cane Rum, Patron Silver Tequila, Knob Creek Bourbon, Crown Royal Whisky, and Chivas 12 yr Scotch

Domestic Beers

Bud, Bud Light, Miller Lite
Coors Light

Imported Beer

Heineken, Corona

Keg Beer

Domestic
Imported Beer or Specialty Keg

Wine List

The wines are listed progressively and grouped by varietal. Wines within each varietal are listed in a simple progression starting with those that are mild in taste, progressing to wines that are drier and stronger.

Sparkling / Champagne

Korbel, Brut, California
Chandon, Brut Classic (187ml)
Moët & Chandon, Champagne France .
Piper-Heidsieck, Brut, Champagne France (187ml)
Piper-Heidsieck, Rose Sauvage, Champagne France (750ml)

White Zinfandel

Beringer, California

Riesling

Hogue, Columbia Valley Washington

Pinot Grigio

Ecco Domani, Pinot Grigio, delle Venezie Italy
Beringer, California Collection
Francis Ford Coppola, Bianco, California
Santa Margherita, Alto-Adige DOC

Prices are Subject to a 21.5% Taxable Service Charge and 6% Sales Tax
All Buffets require a Minimum of 35 People. Under 35 people an additional \$ 3.00 will be charged on top of the menu price.



Sauvignon Blanc

Monkey Bay, Marlborough New Zealand
Brancott, Marlborough New Zealand
Kim Crawford, Marlborough New Zealand

Chardonnay

Mirassou, Central Coast California
Beringer, California Collection
Robert Mondavi, Private Selection, Central Coast California
Clos du Bois, Sonoma Reserve, Russian River Valley California
Mark West Winery, Central Coast California
Toasted Head, Dunnigan Hills California
Francis Coppola Director's Cut, Russian River Valley California
Kendall-Jackson, Vintner's Reserve, California
Chateau St. Jean, California
Chalone Monterey, Monterey California
Chateau St. Jean, Robert Young, Alexander Valley California
St. Clement, Carneros, Napa Valley California
Beringer, Private Reserve, Napa Valley California

Pinot Noir

Mirassou, California
Clos du Bois, Sonoma County California
Echelon Vineyards, Vins de Pays de Ile de Beaute, France
A By Acacia, California
Cuvaision, Carneros California

Merlot

Red Rock, California
Beringer, Founders' Estate, California
Robert Mondavi, Private Selection, Central Coast California
Redwood Creek, California
Sterling, Vintner's Collection, Central Coast California
Murphy-Goode, Alexander Valley California

Chianti

Placido, Tuscany Italy

Shiraz/Syrah

Rosemount Estate, Shiraz Diamond Label, South Eastern Australia
Jacob's Creek, Shiraz Reserve, South Australia
Penfolds, Koonunga Hill Shiraz, South Eastern Australia
Bridlewood, Syrah, Central Coast California

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Cabernet Sauvignon

Beringer, Founders' Estate, California
Redwood Creek, California
Tangle Oaks, Napa Valley California
Chateau St. Jean, California
Kendall-Jackson, Vintner's Reserve, California
Rodney Strong, Alexander Valley California
Beringer, Knight's Valley, Sonoma California
Arnold Palmer, Napa Valley California
Louis M. Martini, Napa Valley California
Rodney Strong, Alexander's Crown Vineyard, Alexander Valley California
Franciscan, Oakville Estate, Napa Valley California

Red Specialties

Francis Coppola, Diamond Collection Black Label Claret, California
Franciscan, Oakville Estate, Meritage, Magnificat, Napa Valley California

Zinfandel

Ravenswood, Lodi California
Rancho Zabaco, Dancing Bull, Sonoma County California
Steelhead Vineyards by Quivira, Dry Creek Valley California

Port Sherry and Dessert Wines

Cockburn's Special Reserve
Quinta do Noval, Tawny Port 10 year old, Douro Portugal

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22469 Lodge Road, Lone Wolf, OK 73655 • Phone: 580-563-2424 • Fax: 580-563-3075 • www.quartzmountainresort.com
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