



~ YOUR LEAVENWORTH DESTINATION ~

Catering Information

menus

Thank you for choosing the Icicle Village Resort for your functions. Please choose from our favorite menu selections. Our Chef is also happy to work with you to create tailored menus for your event or functions. The food, beverage, and miscellaneous prices quoted are subject to an 18% service charge and applicable Washington State sales tax. Food and beverage for your function must be provided by the Icicle Village Resort.

Food & Beverage prices will be quoted up to one year prior to the function, and will be guaranteed 90 days prior to your function. All details for your events are required a minimum of 14 days prior to the start of your events.

A single entrée choice is recommended for your entire group to ensure faster service. For groups over 20 a choice of two entrées is possible as long as the catering department knows how many of each entrée is requested at least three business days prior to the date of service. Please place an indicator of the entrée choice at each place setting. Please designate those requesting vegetarian entrées as well.

guarantees

Please notify the catering department of your guaranteed number of guests, as well as your entrée-split at least three business days prior to your event. Once received by the catering department, the number will be considered a guarantee and is not subject to reduction.

payment policies

Social events are to be prepaid prior to the event. All banquet functions should have a valid credit card number on file. The Icicle Village Resort will only bill clients who have an established direct bill account at the resort. Please request an application if you are interested in setting up a direct bill account and submit it to the Sales and Catering Office for approval at least four weeks in advance of your event.

Please check www.icicleinn.com/catering.htm for menu updates and new menu items.

Icicle Village Resort
Sales and Catering Office
505 Highway 2, Leavenworth, WA 98826
1-509-548-7000 or toll free 1-855-888-2272
Fax: 1-509-548-7050
sales@iciclevillage.com

Break Services Menu

coffee breaks

full day beverage service 6.50

morning: Seattle's Best coffee, decaffeinated coffee, tea, cider packets, cocoa packets.

mid-morning refresh: coffee, decaffeinated coffee, tea, cider packets, cocoa packets.

afternoon: fresh coffee, decaffeinated coffee, tea, cider packets, cocoa packets and assorted soda's.

single coffee service 3

Seattle's Best coffee, decaffeinated coffee, tea, cider packets, cocoa packets.

a la carte break items

<i>assorted coke brand sodas, tree top juices or house bottled water</i>	<i>1.50 each</i>
<i>vitamin water (price per consumption)</i>	<i>2 each</i>
<i>lemonade and iced tea</i>	<i>1.50 per person</i>
<i>fruit punch</i>	<i>15 per gallon</i>
<i>assorted fresh baked cookies</i>	<i>8 per dozen</i>
<i>assorted large pastries and large muffins</i>	<i>9 per dozen</i>
<i>freshly baked chocolate brownies</i>	<i>9 per dozen</i>
<i>assorted dessert bars</i>	<i>9 per dozen</i>
<i>mixed nuts</i>	<i>2 per person</i>
<i>trail mix</i>	<i>2 per person</i>
<i>chips and popcorn</i>	<i>1 per person</i>
<i>granola bars</i>	<i>1 each</i>
<i>sliced fruit display with dipping sauce</i>	
<i>includes honeydew, cantaloupe, grapes, orange, strawberries*</i>	<i>4 per person</i>
<i>fresh vegetable tray with assorted dips</i>	<i>3.50 per person</i>
<i>cheese display with assorted crackers</i>	<i>3.50 per person</i>

**seasonal substitutions may occur*

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Light Lunch Menu

sandwiches, wraps, salads

includes ice tea or lemonade, Seattle's Best coffee and selection of teas and light dessert
please select one entrée for entire group, available between 10 am and 3 pm

light lunch 10

a cup of soup, pasta salad, and a half sandwich on thick whole grain bread with mayonnaise, leaf lettuce, and choice of cheddar, Swiss, or provolone cheese; roast turkey, deli ham, or roast beef. choose one combination for your group

deli sandwich 12

choose one for your group from roast turkey, deli ham, or roast beef, topped with either cheddar, Swiss, or provolone cheese, on whole grain bread with mayonnaise, leaf lettuce, and tomato. served with pasta salad and a fruit garnish

turkey croissant 12

a croissant layered with tender roasted turkey, provolone cheese, tomato and leaf lettuce served with pasta salad and a fruit garnish

add crispy bacon and sliced avocado 1.50

creamy turkey croissant 12

a croissant layered with tender roasted turkey, cream cheese, cranberry sauce, and leaf lettuce served with pasta salad and a fruit garnish

vegetarian garden wrap 12

whole wheat tortilla with seasoned hummus layered with shredded carrot, cucumbers, tomatoes, onions, bell pepper, pumpkin seeds. served with pasta salad and a fruit garnish

chicken Caesar wrap 12

sun-dried tomato tortilla layered with grilled chicken, romaine lettuce, tomato, cucumber, and Caesar dressing. served with pasta salad and a fruit garnish

ranchero chicken salad 13

fresh greens tossed with tri-colored corn chips, grilled chicken, shredded cheese, and ranchero dressing garnished with cucumbers and tomato. served with rolls and butter

Asian chicken salad 13

fresh cabbage, greens, and crunchy Asian noodles tossed with sesame ginger dressing then topped with grilled chicken, garnished with cucumber and tomato and served with rolls and butter

grilled chicken Caesar salad 13

fresh romaine lettuce tossed with Caesar dressing, croutons, and parmesan cheese then topped with grilled chicken, garnished with cucumber and tomato, served with rolls and butter

fresh spinach salad 13

fresh spinach with mushrooms, croutons, diced tomatoes, served with creamy house dill dressing finished with parmesan cheese and garnished with seasonal vegetables

trio salad 13

a trio of fresh salads including quinoa and black bean salad; tomato, basil and mozzarella salad; and marinated vegetable pasta salad. served with flat bread

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Lunch Menu

lunch entrées

beverages served tableside include pre-set ice tea, Seattle's Best coffee and selection of teas
entrées include a light dessert. please select one entrée for entire group, available between 10 am and 3 pm

chicken Mediterranean 12

marinated chicken breast lightly breaded with Mediterranean herbs and parmesan cheese in a white wine sauce. served with rice pilaf and seasonal vegetables and ciabatta rolls

German sausages 13

Bavarian bratwurst and smoked German sausage served with German fried potatoes, chef made sauerkraut, and sweet n sour cabbage, Bavarian mustard and rolls

chicken cordon bleu 13

chicken breast broiled then topped with smoked ham and melted Swiss cheese. served with roasted red potatoes, seasonal vegetables and ciabatta rolls

schnitzel ala Swiss 13

lightly breaded pork cutlet with sautéed onions, mushrooms, bacon, and apples, topped with Swiss cheese and finished with a green peppercorn demi-glacé. served with German fried potatoes, seasonal vegetables and ciabatta rolls

chicken choron 12

chicken breast marinated, lightly breaded and topped with Creole hollandaise. served with, rice pilaf, seasonal vegetables and ciabatta rolls

baked tilapia 13

tilapia fillet basted with herb butter and presented with an exotic tartar sauce that includes fresh lime, ginger, and stone ground mustard. served with, rice pilaf, seasonal vegetables and ciabatta rolls

beef and portabella stroganoff 13

tender beef cutlets with sautéed portabella mushrooms in a sour cream sauce, served over buttered noodles. comes with seasonal vegetables and ciabatta rolls

quinoa 12

this high protein Central American grain is the center of this healthy dish that includes celery, carrots, olive oil, garlic, and roasted corn. served with seasonal vegetables and ciabatta rolls

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Lunch Buffet Menu

lunch buffets

beverages served from a beverage station include ice tea and lemonade, Seattle's Best coffee and selection of teas
20 person minimum charge, prices per person. available between 10 am and 3 pm

deli sandwich buffet 14

sliced deli ham, roast beef, roasted turkey, cheddar, Swiss, and Provolone cheeses, lettuce, sliced tomatoes, sliced onion, dill pickles, mayonnaise, assorted mustards and horseradish. served with assorted deli breads, tossed green salad with dressings, potato salad and fresh fruit and finished with chef's choice of dessert

soup and sandwich buffet 17

two fresh soups served with rolls and butter, make your own sandwich elements including sliced deli ham, roast beef, roasted turkey, cheddar, Swiss, and Provolone cheeses, lettuce, sliced tomatoes, sliced onion, dill pickles, mayonnaise, assorted mustards and horseradish. served with assorted deli breads, tossed green salad with dressings, pasta salad and fresh fruit and finished with chef's choice of dessert

Thai chicken stir-fry buffet 14

stir fried vegetables including peppers, onions, celery, carrots, broccoli and cauliflower, all in a mild coconut milk curry sauce, along with grilled chicken. served with hot steamed rice, rolls and butter, Asian salad, fresh fruit and fortune cookies

baked potato bar 14

hot baked pacific northwest potatoes accompanied with butter and sour cream, green onions, diced ham, bacon bits, broccoli, grated cheese, and vegetarian black bean chili. served with tossed green salad with dressings, apple slaw, fresh fruit, rolls and butter, and finished with chef's choice dessert

Bavarian home style buffet 15

German style baked chicken breast sauced with a rich Bavarian dill sour cream and roasted German sausages served with German fried potatoes and sauerkraut. includes apple slaw, rolls and butter and finished with apple strudel

pasta buffet 11

pasta tossed lightly with herbs and olive oil, sauce on the side includes creamy Alfredo and red marinara. served along with parmesan cheese, roasted seasonal vegetables, tossed green salad with dressings, and garlic bread

add on pasta buffet toppings:

add grilled chicken topping 3

substitute hearty red meat sauce 3

add assorted cookies 1

soup and salad buffet 12

chef's selection of two freshly made soups. tossed green salad with dressings, pasta salad, fruit salad, rolls and butter, chef's choice of dessert

add platter of pre-made deli sandwiches 3

quick working lunch 11

assorted pre-made deli sandwich platter, tossed green salad with dressings and croutons, chips and cookies

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Lunch To Go Menu

box lunches to go

subject to one selection

deli sandwich 11

assorted premium meat and cheese combination of roast turkey, deli ham, or roast beef, topped with either cheddar, Swiss, or provolone cheese, on whole grain bread with mayonnaise, leaf lettuce, and tomato. includes whole fruit, pickle, chocolate chip cookie, Tim's Cascade chips, bottled water

vegetarian garden wrap 11

whole wheat tortilla with seasoned hummus layered with shredded carrot, cucumbers, tomatoes, onions, bell pepper, pumpkin seeds. includes whole fruit, pickle, chocolate chip cookie, Tim's Cascade chips, bottled water

chicken Caesar wrap 11

sun-dried tomato tortilla layered with grilled chicken, romaine lettuce, tomato, cucumber, and Caesar dressing. includes whole fruit, pickle, chocolate chip cookie, Tim's Cascade chips, bottled water

turkey croissant 11

a croissant layered with tender roasted turkey,

provolone cheese, tomato and leaf lettuce. includes whole fruit, pickle, chocolate chip cookie, Tim's Cascade chips, bottled water

add crispy bacon and sliced avocado 1.50

beef and Swiss croissant 11

a croissant layered with tender thin sliced roast beef topped with Swiss cheese, leaf lettuce, tomato and horseradish mayonnaise. includes whole fruit, pickle, chocolate chip cookie, Tim's Cascade chips, bottled water

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Dinner Menu

served dinners

please select one for entire group. (groups over 30 may choose 2 entrées, split entrées will be billed at the higher of the 2 prices) these dinner items are served with seasonal green salad, chef's choice dressing, seasonal vegetables, chef's choice desserts, rolls & butter, Seattle's Best coffee, decaf, and assorted chado teas, lemonade, and ice tea

chicken

(all chicken is boneless, skinless, and marinated for tenderness)

chicken Jerusalem 18

lightly breaded with Mediterranean herbs, and parmesan cheese, on top of a white wine sauce and topped with a artichoke and finished with hollandaise sauce, served with rice pilaf

Bavarian chicken 17

boneless skinless marinated chicken breast, grilled and topped with demiglace, sour cream and dill, and served with roasted red potatoes

festive stuffed chicken breast 17

tender breast of chicken stuffed with a cranberry and corn bread dressing and finished with a hollandaise sauce (or cranberry glaze if specified), served with roasted red potatoes

chicken cordon bleu 18

marinated chicken breast with ham and Swiss cheese baked and finished with a creamy wine sauce, served with roasted red potatoes

beef

roast prime rib 22

slow roasted juicy and tender whole prime rib, encrusted with a special blend of herbs and seasonings created by our chef and served with horseradish and au jus. served with garlic mashed potatoes

London broil 19

marinated flank steak, sliced thin and topped with béarnaise sauce. served with garlic mashed potatoes

top sirloin steak 20

tender top sirloin, grilled and finished with green peppercorn sauce. served with garlic mashed potatoes

continued...

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Dinner Menu

served dinners continued

please select one for entire group. (groups over 30 may choose 2 entrées, split entrées will be billed at the higher of the 2 prices) these dinner items are served with seasonal green salad, chef's choice dressing, seasonal vegetables, chef's choice desserts, rolls & butter, Seattle's Best coffee, decaf, and assorted chado teas, lemonade, and ice tea

seafood

baked northwest salmon 19

traditional northwest salmon basted with herb butter, served with basmati rice

glazed salmon 19

salmon baked with a ginger / soy glaze, served with jasmine rice

Cajun shrimp 18

sautéed shrimp with onions, green and red peppers onions with Cajun spices makes this dish pop, served with dirty rice

stuffed tilapia with shrimp and crab 17

tender tilapia stuffed with sautéed shrimp and crab, finished with hollandaise sauce served with basmati rice

pork and vegetarian

icicle ale barbecued pulled pork 17

delicious and tender pork roasted four hours in a special blend of icicle ale, barbecue sauce and a special blend of herbs and seasonings created by our chef, served with jasmine rice

roasted pork loin 17

herbed encrusted pork loin topped with sour cream sauce and served with garlic mashed potatoes

quinoa topped with grilled portabella and vegetables 16

sautéed seasonal vegetables and fresh grilled portabella mushrooms served over a large bed of quinoa and finished with dried cranberries, cashews, and pumpkin seeds. *vegetarian and vegan entrée*

vegetarian pasta 16

spinach fettuccine tossed with fresh broccoli, cauliflower, tomato, basil, garlic, olive oil, and white wine. this dish can be served with parmesan cheese if desired

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Dinner Buffet Menu

buffet standards

beverages served from a beverage station include ice tea and lemonade, Seattle's Best coffee and selection of teas
20 person minimum charge, prices per person

(all buffets come with your choice of two salads. choose from: tossed green salad with dressings, pasta salad, apple slaw, or potato salad. a choice of two starches. choose from: garlic mashed potatoes, rice pilaf, roasted red potatoes, quinoa. buffets also include seasonal vegetables, fresh fruit, rolls & butter, chef's choice dessert.

with one main dish – 20 with two – 24

with three – 27

chicken choices

chicken Mediterranean

lightly breaded with Mediterranean herbs, and parmesan cheese, served on a white wine sauce

chicken schroom

lightly breaded marinated chicken breast topped with Creole hollandaise sauce

roasted chicken breasts with apples

roasted marinated chicken breast covered with sautéed apples and grapes in a creamy white wine sauce

chicken portabella a la Swiss

char-broiled marinated chicken breast topped with strips of seasoned fire roasted portabella mushrooms and melted Swiss cheese

artichoke and chicken bake

marinated chicken breast baked and topped with artichoke and parmesan cheese with seasoned stuffing

seafood choices

baked northwest salmon

traditional northwest salmon basted with chefs special blend herb butter

salmon pesto

baked salmon basted with chefs special blend herb butter and stuffed with fresh basil pesto

Cajun shrimp

sautéed shrimp with green and red peppers, onions, and Cajun spices

baked Alaskan cod a la crème

tender Alaskan cod fillets topped with a light breading of herbs and dill, then baked in a creamy white wine sauce

mahi mahi with macadamia nuts and mango chutney

baked mahi mahi basted in herb butter and topped with fresh mango chutney sauce and chopped macadamia nuts

continued...

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Dinner Buffet Menu

buffet continued

beverages served from a beverage station include ice tea and lemonade, Seattle's best coffee and selection of teas
20 person minimum charge, prices per person

(all buffets come with your choice of two salads. choose from: tossed green salad with dressings, pasta salad, apple slaw, or potato salad. a choice of two starches. choose from: garlic mashed potatoes, rice pilaf, roasted red potatoes, quinoa. buffets also include seasonal vegetables, fresh fruit, rolls & butter, chef's choice dessert.

with one main dish – 20 with two – 24

with three – 27

beef choices

fresh grilled London broil

flank steak marinated in fresh herbs, seared over a hot fire, then sliced thin and finished with béarnaise sauce

roast prime rib

slow roasted juicy and tender whole prime rib, encrusted with a special blend of herbs and seasonings created by our chef and served with horseradish and au jus. carved by uniformed chef

baron of beef

slowly roasted baron of beef, encrusted with a special blend of herbs and seasonings created by our chef.

carved by uniformed chef

(40 person minimum on baron of beef)

marinated flank a la bleu

tender marinated flank steak topped with chunky bleu cheese, fresh diced tomato, and crisp bacon

roast New York & fire roasted portabella

slow roasted New York strip, sliced and topped with seasoned fire roasted portabella mushroom and burgundy demi-glace sauce

themed dinner buffets next page...

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Dinner Buffet Menu

themed dinner buffets

beverages served from a beverage station include ice tea and lemonade, Seattle's best coffee and selection of teas
20 person minimum charge, prices per person

Italian pasta buffet 20

pasta buffets include Caesar salad, spinach salad, garlic bread, fresh vegetables, and chocolate mousse* for dessert

choose two of the following entrées

#1 grilled chicken and fresh spinach linguini

linguini with grilled chicken, fresh spinach, tomato, garlic, and basil, sautéed in olive oil and white wine

#2 Italian sausage fettuccini

fettuccini with Italian sausage, broccoli, cauliflower, tomato, garlic, and basil in a cream sauce with parmesan cheese

#3 marinara or Alfred Penne

penne with marinara or Alfred sauce served with peppers, onions, parmesan cheese and thin sliced flank steak

#4 lasagna

Your choice of vegetarian, ground beef or southwest chicken layered with three cheeses and marinara sauce

*dessert may be upgraded to tiramisu for an additional \$3 per person

Bavarian buffet 22

Bavarian buffets include German fried potatoes or German potato salad, braised sweet & sour red cabbage, our own chef made sauerkraut, apple slaw, fresh fruit, rolls and butter. apple or cherry strudel for dessert

choose two of the following entrées

#1 bratwurst and German sausage

two sausages steamed in beer and grilled

#2 roasted pork loin with sour cream and dill sauce

oven roasted pork loin seasoned with fresh pepper, dill and other Bavarian spices, then finished with a rich sour cream dill sauce

#3 Jaeger schnitzel with mushroom sauce

sautéed breaded veal cutlet covered with a rich mushroom demi-glace sauce

#4 sauerbraten beef tips

sauerbraten marinated braised beef tips with onions and mushrooms in a sweet and sour German demi-glace sauce

continued...

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Dinner Buffet Menu

themed dinner buffets continued

beverages served from a beverage station include ice tea and lemonade, Seattle's best coffee and selection of teas
20 person minimum charge, prices per person

fiesta buffet 22

fiesta buffets include chips and salsa, guacamole, corn and bean salad, Spanish rice, and churros for dessert

choose two of the following entrées

#1 build your own fajitas

build your own fajitas with seasoned sliced beef and chicken, soft flour tortillas, sautéed peppers and onions, black beans, grated cheddar cheese, diced tomatoes, and sour cream

#2 beef enchilada casserole

#3 chicken enchilada casserole

#4 taco bar

build your own tacos with seasoned ground beef and shredded chicken, soft flour or corn tortillas, refried beans, grated cheddar cheese, chopped onions, diced tomatoes, sour cream, and shredded lettuce

#5 chili verde

marinated pork simmered in a green chili sauce served with pico de gallo, cilantro, and lime, flour and corn tortillas

barbecue garden

20 person minimum charge, prices per person. there is a \$200 setup and rental fee for the barbecue garden. barbecues include lemonade, iced tea, chef's choice dessert, rolls or bread, and appropriate condiments

choose one of the following barbecue garden themes

all American 15

grilled hamburgers, grilled hot dogs, grilled chicken, baked beans, apple slaw, potato salad, potato chips, and fresh fruit

Bavarian 20

bratwurst, German sausage, boneless pork loin, sauerkraut, German potato salad, apple slaw, fresh fruit. served with stadium rolls, and assorted mustard

northwest 22

baby back ribs, chicken, salmon, hot buttered corn, baked beans, apple slaw, potato salad, cornbread with honey-butter, and fresh fruit

wild west 19

tender slow roasted pulled pork and chicken, hot buttered corn, baked beans, tossed field greens, potato salad, apple slaw, cornbread with honey-butter, and fresh fruit

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Catering Beverages

\$100.00 bartender charge per bar waived with \$200.00 or more in liquor receipts per 2 hour serving period, per bar

party punches (per gallon)

Champagne punch	\$35.00
Champagne mimosa punch	\$35.00
fruit punch (non-alcoholic)	\$20.00
sangria punch	\$35.00
margarita punch	\$35.00

wines (per bottle)

<i>house sparkling</i>	\$25.00
<i>house label white wines</i>	\$21.00
<i>house label red wines</i>	\$25.00
<i>sparkling cider</i> (non alcoholic)	\$10.00
more wines available on request	

*keg beer**

domestic	\$250.00/keg
imported	call for pricing/keg
micro brew	call for pricing/keg
domestic pony keg	\$150.00/keg
imported or micro brew pony keg	call for pricing/keg
* a full keg contains approximately 124, 16 oz. portions	
* a pony keg contains approximately 62, 16 oz. portions	

milk 2% or nonfat

\$15.00/Pitcher

fruit juice

\$12.00/Pitcher

(orange, grapefruit, tomato, apple, pineapple)

tea, coffee, decaf, iced tea *

*one gallon serves approx. 22 cups

*one air-pot serves approximately 14 cups

\$25.00/gallon or \$15/air-pot

assorted sodas, juices, house label water

\$1.50/can/bottle

mineral water

\$2.50/bottle

*no-host banquet bar**

call brands	\$5.50
premium brands	\$6.50
Der Hirschbrau beer	\$9.00
Oktoberfest beer	\$5.50
domestic beer	\$3.25
house wine, glass	\$6.50
soft drink	\$1.50

* banquet bar pricing includes tax.

cordials available on request.

hosted banquet bar

call brands	\$5.00
premium brands	\$6.00
Der Hirschbrau beer	\$8.00
Oktoberfest beer	\$5.00
domestic beer	\$3.00
house wine, glass	\$6.00
soft drink	\$1.25

* hosted bar pricing is before tax and gratuity.

cordials available on request.

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