







Corporate Ski Day

Reserve Lounge

Crafted Menus for Unforgettable Days.

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Reserve Lounge

Your Corporate Ski Day experience includes a private lunch buffet served in the Blue Mountain Reserve Lounge.

To keep planning effortless, we've created three chefdesigned menus, each with its own distinctive style – from hearty Italian favorites, to deli-inspired classics, to bold Asian-inspired dishes.

No matter which you choose, every menu ends on a sweet note with Death Cookies – gourmet cookies exclusive to Blue and made for the mountain.

Breakfast and après menus are available to add-on to your experience.

Please contact your Account Manager for more details.



Minimum 30 guests, Maximum 100

Lunch

Option 1

Chef's Soup of the Day

Caesar Salad

with garlic dressing, grated parmesan and croutons

Hot Sandwich Station

Sandwiches are served on fresh buns, with sautéed onions, peppers and mushrooms

Breaded Chicken Cutlet

with vodka rose sauce topped with melted provolone

Eggplant Parmesan

with New York style tomato gravy

Spaghetti with Meatballs

classic tomato sauce and beef meatballs with fresh herbs and grated parmesan

Assorted Gourmet Cookies

brought to you by Death Cookies

Option 2

Chef's Soup of the Day

Coleslaw

with caraway vinegar

Hot Sandwich Station

Sandwiches are served on rye bread, with Russian dressing and spicy mustard

House-made Pastrami & Sauerkraut

Beer Brined Turkey & Sauerkraut

Grilled Vegetable

with poblano peppers, portabella mushrooms, grilled red onions, mozzarella cheese and garlic parsley mayo

French Fries

Assorted Gourmet Cookies

brought to you by Death Cookies

Served in the Reserve Lounge

Minimum 30 guests, Maximum 100

Lunch Option 3

Chef's Soup of the Day

Chicken Lemongrass Dumplings

Vegetarian Dumplings

tossed in a soy and chili oil glaze and topped with green onion and sesame seeds

Vegetable Chow Mein

enhance with crispy ginger beef

Thai Basil Chicken

with garlic fried rice

Soy Glazed Tofu

with garlic and ginger gai lan (Chinese broccoli)

Assorted Gourmet Cookies

brought to you by Death Cookies





Minimum 30 guests, Maximum 100

ADD-ON

Breakfast

Hot Buffet

Fresh Baked Goods

Muffins, danishes and croissants served with butter and preserves

Yogurt Selection

Seasonal Cut Fruit

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Tea

Herbal teas included

Chilled Fruit Juices

Chef's Daily Egg Selection

Bacon & Breakfast Sausages or Peameal

Chef's Daily Potato Selection

Daily Hot Vegetarian Dish

Minimum 30 guests, Maximum 100

ADD-ON



By the Dozen / Serves 12 people per platter

Wings

Hot Honey

Authentic Jerk

grilled with toasted cashews

Gochujang

grilled with toasted sesame seeds

Sliders

Mortadella

with provolone & roasted pistachio and honey

Eggplant Parmesan

with New York style tomato gravy and melted mozzarella

Flatbread

Mushroom & Goat Cheese

with assorted wild mushrooms, goat cheese and shiitake cream sauce

Sausage & Pepper

with hot peppers, onions, black olives and tomato sauce

Assorted

Pretzel Bites

with beer cheese and hot mustard dip

Chicken Bacon Ranch Loaded Fries

with roasted chicken, bacon, cheese sauce, buttermilk ranch sauce and ranch powder

Shrimp Fritters

with creamy curry dip

Assorted Gourmet Cookies

brought to you by Death Cookies





Corporate Ski Day Reserve Lounge



See You Soon

Menu items and prices subject to change without notice.

Taxes and an 18% taxable gratuity will be added.

Blue Mountain Resort LP's Food and Beverage Services do our utmost to accommodate any food related allergies, intolerance or sensitivities that are communicated to us by our guests. We do not however, assume responsibility for any reaction, illness or injury related to food allergies, intolerance or sensitivities and are unable to guarantee a 100% allergen-free environment.