





# Grand Central Eatery

# After Dark

Crafted Menus for Unforgettable Events.



# AFTER-DARK

The fun doesn't have to end when the sun goes down. Grand Central Lodge & Eatery is now available as a slope-side venue to host your next apres meeting party, guest reception or teambuilding event.

# Available for Booking after 5PM Spring, Summer & Fall

**Venue Fee \$2,500** 

Includes use of eatery, dining room and bar [Vista Room] and outdoor patio

Choose from two tiers of menu featuring a three hour service of small bites made to order for your guests to enjoy.

1858 Caesar Bar will be open and available for service.

Cash and Host Bar options are available.

Add on a Band or DJ and/or Firepits on patio for additional fee

Please contact your Account Manager for more details.

# Minimum 75 guests

# Night Market Tier 1 | 95 pp

# Fryer Station

# Corn Dogs

with house-made catsups

# Assorted Tempura Veggies

with ponzu

### **Funnel Cakes**

with cardamom strawberry jam

# **Grill Station**

# Jerk Chicken Sandwich

with boozy grilled pineapple and slaw

### **Beef Sliders**

with cheddar, lettuce, tomato, onion and pickle

### Pork Loin Banh Mi

with pickled vegetables, chili aioli and fresh herbs

# Flatbreads Station

# Fungi

with assorted wild mushrooms, goat cheese and shiitake cream sauce

### Mortadella

with fresh mozzarella, honey, pistachios and arugula

# Italian Sausage

with hot peppers, onions, black olives and tomato sauce

# Apple Strudel

# Fried Rice Station

### Classic Fried Rice

with Choice of classic Mapo Tofu, Thai Basil Chicken or Crispy Ginger Beef



# Minimum 75 guests

# Night Market Tier 2 | 130 pp

# Fryer Station

### Fried Enoki Mushrooms

with spicy bang bang sauce

# Fried Chicken Lolipops & Waffles

with hot honey

# Shrimp & Salt Cod Fritters

with curry crème dip

### Fried Cheesecake Bites

with powdered sugar and Anse blueberry sauce

# Flatbreads Station

### Chicken Bacon Alfredo

with confit garlic and fried basil

# Caprese

with burrata, marinated heirloom tomato arugula and olive oil

### Proscuitto Pesto Pizza

with shaved parmesan, roasted figs, artichoke, black olives and chili oil

## **Assorted Death Cookies**

# **Grill Station**

### Lamb Kofta Sliders

with goat cheese, pickle, tzatziki and hot sauce

# Mini Pork Belly Sandwiches

with ginger and gochujang glaze, toasted sesame seeds and pickled veggies

### Steak Frites

with truffle fries and peppercorn sauce

# **Noodle Station**

### **Chow Mein**

with crispy ginger beef green onion, sliced chillis and ginger soy glaze

# Chicken & Shrimp Pad Thai

with egg and lime



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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.