



Hyland Chalet

at Hyland Ski & Snowboard Area

Banquets & Catering - Seating capacity for 25-200 in our chalet April-September. Consider an outdoor BBQ or formal dinner for your reunion, wedding or special event. Call 763.694.7811.

Morning Favorites

Start the day just the way you like, with a full plate of eggs, bacon and American fries. Or choose a lighter fare with our muffins and coffee, or anything in between.

Made to Order Omelets

American Fries
Applewood Smoked Bacon
Fresh Fruit
Coffee and Juices
Maximum 20 people

Continental Spread

Assorted Donuts, Pastries and Bagels
Coffee, Juice
Seasonal Fruit

Breakfast Buffet

Denver Style Eggs, Eggs Benedict, Scrambled Eggs with cheese
Choice of Ham, Bacon or Sausage
American Fries
Coffee, Juice
Minimum 50 people
Eggs Benedict
Denver Style Eggs
Scrambled Eggs with cheese
Additional Meat
Fruit Display
Assorted Pastries

Lunchtime Favorites

Not available for evening events

Lunches in a Box

Wraps

Turkey Club
Buffalo Chicken
Roast Beef Philly
Veggie & Cheese

Sandwiches

Garlic Roast Beef
Oven Roasted Turkey
Virginia ham
Egg Salad

(Choice of either 2 wraps, 2 sandwiches or 1 of each)

Sandwiches are made on honey wheat bread. Both wraps and sandwiches are garnished with cheese, lettuce and tomato. Onions available upon request. All lunches include chips, cookie, seasonal fruit, and beverage.

Portable Picnic

Build your own sandwich

Assorted meats and cheeses, buns and bread, condiments and sauces.

Choose two of the following:

Garden salad with roasted garlic parmesan dressing
Chicken wild rice salad
Potato salad
Penne pasta salad
Coleslaw
Italian tortellini salad
Picnic includes potato chips, cookies and beverage.
(minimum 15 people)

Taco Bar

Build your own tacos and burritos

Includes all of the fixings, seasoned ground beef, spiced sour cream, tomatoes, jalapenos, guacamole, onions, salsa, rice, cheddar cheese, refried beans, tortilla chips and hard and soft taco shells.

Taco bar includes canned pop (minimum 25 people)

Soup and Salad

Homemade soup or chili
Choice of Chicken Caesar Salad, our House Salad, or Garden Salad
Assorted breads and butter
(minimum 25 people)

All American Lunch Platters

Choice of grilled chicken breast sandwich or a third pound Black Angus ground chuck hamburger/cheeseburger. Served with French fries and a variety of condiments.
(minimum 10 people)

Cold Appetizers

Assorted Cheese and Cracker Tray serves approx. 50 people
Sliced Seasonal Fruit Display serves approx. 50 people
Smoked Salmon Display serves approx. 50 people

Chocolate Dipped Strawberries white and milk chocolate per 50 pieces
South of the Border Five Layer Dip with tortilla chips per 50 people
Assorted Seasonal Vegetables with our house dressing, serves approx. 50 people
Spinach Dip with bread, serves approx. 50 people
Chilled Shrimp (peeled) with cocktail sauce & lemons per 50 pieces
Bruschetta with garlic toast and parmesan cheese, serves approx. 50 people
Mini Focaccia Sandwiches, roast beef, mesquite turkey, Virginia ham, chicken salad, egg salad. Choice of 3 with condiments, 45 sandwiches (15 of each three choices)
Chips and Pretzels with French onion dip serves 10
Fancy mixed nuts serves 15
Tortilla chips with salsa serves 10
Snack Mix serves 12
Tortilla chips with homemade guacamole serves 10
Mints serves 12

Hot Appetizers

Chicken Wings – Spicy with Blue Cheese, Teriyaki, BBQ, or Hot Mustard sauces (Choice of 1 kind) 120 pieces
Jalapeno Poppers, cheddar or cream cheese, 100 pieces
Breaded Chicken Tenderloins with spiced sour cream, 100 pieces
Mini Egg Rolls with mustard and teriyaki sauce, 100 pieces
Breaded Popcorn Shrimp with cocktail sauce and lemon, serves approx. 50 people
Italian Meatballs with garlic mushroom merlot sauce. 100 pieces
Artichoke Dip with French bread, serves 50 people
Oriental Pot sticker's with garlic sauce, 100 pieces
Chicken Quesadillas with salsa and sour cream, serves approx. 50 people
Mini Tacos with salsa and sour cream 100 people
We recommend 3 to 4 pieces

Dinner Buffets

Minimum of 50 people

Chop and Chicken BBQ

Butterflied Pork Chop
Grilled Chicken Breast
Seasonal Vegetable
Baked Beans
Jo-Jo Potatoes
Tossed Salad with our house dressing
Homemade Potato Salad

Minnesota Backyard BBQ (Choice of 2 meats)

Bratwurst
Hamburgers
BBQ Chicken
Baked Beans
Chef's choice vegetable
Coleslaw
Wild Rice Salad

Italian Pasta Bar (Choice of 2 pastas)

Chicken Alfredo with broccoli

Vegetarian Primavera

Cajun tomato sauce with chicken and Andouille sausage

Blackened Chicken Alfredo

Marinara meat sauce

Mushroom Merlot Beef Tips

Pesto chicken in Zinfandel Sauce

Includes tossed salad with house dressing, garlic parmesan toast

Surf and Turf BBQ

Petite Sirloin Steak

Petite Grilled Marinated Salmon

Sautéed Mushroom and onion

Garlic Mashed Potatoes

Chef's choice vegetable

Greek Pasta Salad

Garden Salad with dressings

Fresh rolls and butter

Chicken Breast with Vin Blanc Sauce

Choice of Rice Pilaf or Garlic Mashed Potatoes

Chef's Choice Vegetable

Garden Salad with dressings or Caesar Salad

Chef's Choice Pasta Salad

Rolls with butter

Mexican Fiesta

Seasoned Ground Beef

Seasoned Grilled Chicken

Refried Beans

Mexican Rice

Green Chili Verde Pork Sauce

Tomatoes, Onions, Lettuce, Jalapenos

Guacamole

Cheddar Cheese

Salsa

Spiced Sour Cream

Tortilla Chips, Taco Shells, Flour Tortillas & Salad Shells

Additional Items for your buffet

Seasonal Fruit

Caesar Salad

Garden Salad

Potato Salad

Coleslaw Wild Rice Salad

Our "House Salad"

Chef's Choice Pasta Salad

Baked Beans with Applewood Smoked Bacon

Garlic Mashed Potatoes

Hash Browns or Fries

Hyland Grand Dinner Buffet

All selections served with fresh dinner rolls

Entrée Selections

Rosemary Roasted Garlic Mesquite Turkey
Boneless Smoked Ham
Roast Beef Au Jus
Chicken Breast with Vin Blanc Sauce
Roasted Beef Tenderloins with Mushroom Garlic Merlot Sauce

Delicious Salads (select two)

Garden Fresh Salad with assorted dressings
Pasta Salad
Caesar Salad
Potato Salad
Coleslaw
Wild Rice Salad
Our House Salad

Your Choice of Sides (select two)

Broccoli with red peppers
Western Style Green Beans
Rice Pilaf
Garlic Mashed Potatoes
Baby Red Potatoes
Jo-Jo Potatoes
Baked Potatoes
Hash Browns
French Fries
Baked Beans with apple wood smoked bacon

Desserts

New York Vanilla Cheesecake
Choice of strawberry, chocolate, raspberry or caramel sauces
Chocolate Dipped Cheesecake
Turtle Cheesecake
Tiramisu
Assorted Brownies or Brownies
Assorted Cookies

Chocolate Fountain "The Ultimate Chocolate Experience"

Choose any 6 foods to enjoy with your chocolate!

Vanilla Wafers
Angel Food Cake
Pound Cake
Graham Cracker Sticks
Pretzel Twists
Marshmallows
Strawberries
Bananas
Pineapple
Apples

Beverages

Variety of Coke Product Soft Drinks

Bottled Water

Non-alcoholic punch

Coffee Service

Alcoholic Beverages

Variety of 12 oz. bottled beer

Merlot, Pinot Grigio, Chardonnay 9 oz. Wine Splits

Domestic Keg Beer

Imported Keg Beer