

CALLAHANS MOUNTAIN LODGE

Event Menu Options

Choose items from selections listed and pricing will be prepared for your customized menu.
If you have other items in mind, we are happy to prepare a personalized menu for you.

Salad Selections

- Pear Hazelnut Salad** *Mixed greens, diced pears and hazelnuts with pear hazelnut vinaigrette*
Mountain House *Mixed greens, seasonal fruit, hazelnuts, blue cheese, pear hazelnut vinaigrette*
Mediterranean Salad *Mixed greens tossed with sun dried tomatoes, roasted eggplant, roasted red peppers, olive tapenade, and feta cheese served with a balsamic basil vinaigrette*
Caesar Salad *Hearts of romaine chopped and tossed with house made Caesar dressing*
Fresh Fruit *A colorful collection of the best of season*

Vegetable Options

- Roasted Seasonal Vegetables** *Fresh local organic vegetables tossed with olive oil and herbs then roasted*
Sautéed Seasonal Vegetables *Fresh local organic vegetables sautéed in butter*
Steamed Broccoli and/or Cauliflower *Florets with Hollandaise sauce topping*
Maple-glazed Carrots *Sliced and braised in butter, and served fork tender*
Roasted Asparagus *Oven roasted fresh seasonal asparagus tossed with olive oil, salt and pepper*
Sautéed Green Beans *Fresh organic green beans sautéed with onions and butter; with or without bacon*

Side Options

- Wild Mushroom Risotto** *Sautéed with onions and garlic slowly simmered in chicken stock and finished with Parmesan cheese*
Potatoes Au Gratin *Thinly sliced Idaho potatoes layered with garlic, cream, and swiss cheese baked to a golden brown*
Yukon Gold Mash Potatoes *Mixed with sour cream and butter*
Baked Potato Station *Baked Russet potato served with butter, sour cream, cheddar cheese, bacon bits, and julienned green onions*
Roasted Fingerling Potatoes *Oven roasted Fingerling Potatoes tossed in olive oil and herbs*
Rice du Jour *Seasonally prepared rice*
Macaroni and Cheese *Tossed in a rich fresh homemade cheddar cheese cream sauce*

Entrees

- Tuscan Chicken Roulade**
Breast of chicken stuffed with spinach, basil, pine nuts, sun dried tomatoes and Asiago cheese; oven-roasted and served with light Asiago cream sauce and marinara
Chicken Picatta
Chicken Cutlets sautéed in a white wine, lemon, basil, caper sauce served with angel hair pasta
Chicken Saltimbocca
Chicken cutlets topped with prosciutto di parma, mozzarella, and parmesan cheese baked and served over angel hair pasta tossed in a white wine sage sauce
Chicken Marsala
Chicken cutlets tossed in a mushroom marsala sauce served with angel hair pasta
Chicken Fried Chicken Steak
Breaded tenderized cutlet fried to a golden brown and served with chicken gravy
Roasted Chicken
Slowly and lightly smoked to assure tenderness and tastiness
Callahan's Meat Lasagna
A classic layering of Bolognese meat sauce, egg noodles spinach, mushrooms, ricotta, mozzarella and Asiago cheese
Prime Rib Stroganoff
Tender strips of slow cooked prime rib tossed with fresh pasta in a demi glace stroganoff sauce
Baby Back Ribs
Smoked and slowly cooked baby back ribs tossed basted in a house made BBQ sauce

Oak Grilled Salmon

Fresh salmon, oak broiled and served with drawn butter

Salmon Picatta

Fresh wild caught salmon pan seared and served in a white wine lemon caper basil sauce

Dijon Parmesan Salmon

Fresh wild caught salmon topped with Dijon and parmesan and baked

Tequila Prawns

Sautéd with lemon garlic, deglazed with tequila

Ling Cod

Pan seared, baked to finish and drizzled with herb butter

Fettuccine Alfredo

Fettuccine tossed in a rich parmesan cream sauce (add Beef, Shrimp or Chicken)

Vegetarian Mediterranean Eggplant

Fried eggplant layered with goat cheese, roasted red peppers, spinach, marinara, and olive tapenade baked and served with angel hair pasta

Stuffed Portobello Cap

Oak grilled Portobello cap filled with a zucchini cake

Chef's Carving Table

Prime Rib

Slow roasted medium rare with au jus and a horseradish cream sauce

Pit Beef, Turkey, Or Ham

Marinated, overnight smoked, then oak grilled

Roasted Turkey Breast or Ham

Turkey breast or ham coated with herbs and butter then slowly roasted

Roasted Pork Loin

Herb rubbed pork loin slowly baked

Tri-Tip Steak

Marinated, oak-roasted medium rare and served thinly sliced

Sample Buffet Menus

Highway 99**Choice of Salad**

- ◆ Pear Hazelnut House Salad
- ◆ Caesar Salad

Choice of Two Entrees

- ◆ Eggplant Parmesan
- ◆ Spaghetti with Meat Sauce
- ◆ Vegetarian Lasagna
- ◆ Meat Lasagna

Seasonal Fresh Vegetable**Herb Garlic Bread****Tea and Coffee**

The next three selections include:

Choice of Salad

- ◆ Pear Hazelnut House Salad
- ◆ Caesar Salad

Choice of a Starch

- ◆ Yukon Gold Mash Potato
- ◆ Herb Roasted Fingerling Potato
- ◆ Macaroni and Cheese
- ◆ Rice du Jour

Seasonal Fresh Vegetable**House Made Herb Bread and Butter****Tea and Coffee****Pilot Rock****Choice of Two Entrees**

- ◆ Chicken Fried Chicken Steak
- ◆ Marinated Oak-grilled Tri Tip
- ◆ Ling Cod in Butter Sauce
- ◆ Teriyaki Tofu Vegetable Stir Fry

Mount Ashland**Choice of Two Entrees**

- ◆ Oven Roasted Chicken
- ◆ Chef-Carved NY Strip
- ◆ Dijon Encrusted Salmon
- ◆ Mediterranean Eggplant

Siskiyou Summit**Choice of One Appetizer**

- ◆ Baked Brie
- ◆ Stuffed Mushrooms

Choice of Two Entrees

- ◆ Tuscan Chicken Roulade
- ◆ Chef Carved Prime Rib
- ◆ Chef Carved Beef Tenderloin
- ◆ Halibut Steak in Butter Sauce
- ◆ Tequila Prawns