Hyland Chalet Banquets & Catering Menu

Hyland Ski & Snowboard Area - 763.694.7811

Hyland Chalet serves groups of 25-200 April through September. Consider an outdoor BBQ or formal dinner for your reunion, wedding, or special event.

Breakfast Options

Made to Order Omelets
American Fries
Applewood Smoked Bacon
Fresh Fruit
Coffee and Juices
Maximum 20 people

Continental Spread
Assorted Pastries
Coffee, Juice
Seasonal Fruit

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

Lunchtime Favorites

Not available for events after 4 PM

Box Lunches

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

Wraps
Turkey Club
Buffalo Chicken
Roast Beef Philly
Veggie & Cheese

Sandwiches
Garlic Roast Beef, Oven Roasted Turkey, Virginia ham
Wraps and sandwiches are garnished with cheese, lettuce and tomato.
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; 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, tomatoes, jalapenos, guacamole, salsa, cheese, refried beans, spiced sour cream, 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 rolls 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
Chocolate Dipped Strawberries white and milk chocolate per 50 pieces
South of the Border Five Layer Dip w/tortilla chips per 75 people
Assorted Seasonal Vegetables with our house dressing serves per 100 people
Chilled Shrimp (peeled) with cocktail sauce & lemons per 50 pieces
Bruschetta w/garlic toast and parmesan cheese, serves approx. 50 people
Assorted Small Sandwiches: roast beef, mesquite turkey, honey ham - Choice of 3 with condiments, 45 sandwiches (15 of each three choices)
Chips and Pretzels w/French onion dip, serves 15
Fancy mixed nuts
Tortilla chips w/salsa
Snack Mix
Tortilla chips w/homemade guacamole

Hot Appetizers
Chicken Wings – Spicy with Blue Cheese, Teriyaki, BBQ, or Hot Mustard sauces. 120 pieces
Beer Battered Boneless Chicken Wings – BBQ sauce or Honey Mustard sauces. 200 pieces
Jalapeno Poppers, cheddar or cream cheese, with salsa. 100 pieces
Mini Egg Rolls w/mustard and teriyaki sauce. 140 pieces
Breaded Popcorn Shrimp w/cocktail sauce and lemon, serves approx. 50 people
Italian Meatballs w/garlic mushroom merlot sauce. 160 pieces
Artichoke Dip w/French bread, serves 50 people.
Mini Tacos w/salsa and sour cream. 240 pieces

Dinner Buffets
Minimum of 50 people

Chop and Chicken BBQ
Butterflied Pork Chop
Grilled Chicken Breast
Seasonal Vegetable
Jo-Jo Potatoes
Tossed Salad w/house dressing
Fresh rolls and butter

Minnesota Backyard BBQ
(Choice of 2 meats)
Bratwurst
Hamburgers
BBQ Chicken
Baked Beans
Coleslaw
Wild Rice Salad

Italian Pasta Bar (Choice of 2 pastas)
Chicken Alfredo w/broccoli
Vegetarian Primavera
Cajun tomato sauce w/chicken and Andouille sausage
Blackened Chicken Alfredo
Marinara meat sauce

Mushroom Merlot Beef Tips
Pesto chicken in Zinfandel Sauce
Includes tossed salad w/house dressing
Fresh rolls and butter

Surf and Turf BBQ
Petite Sirloin Steak
Petite Grilled Marinated Salmon
Sautéed Mushroom and onion
Garlic Mashed Potatoes
Chef's choice vegetable
Garden Salad w/dressings
Fresh rolls and butter

Mexican Fiesta
Seasoned Ground Beef and Chicken
Refried Beans
Mexican Rice
Tomatoes, Onions, Lettuce, Jalapenos
Guacamole
Cheddar Cheese
Salsa
Spiced Sour Cream
Tortilla Chips, Taco Shells, and Flour Tortillas

Chicken Breast w/ Vin Blanc Sauce
Choice of Rice Pilaf or Garlic Mashed Potatoes
Chef's Choice Vegetable
Garden Salad w/dressings or Caesar Salad
Fresh rolls and butter
Add both starches
Add Pit Ham

Additional Items for your buffet
Seasonal Fruit
Caesar Salad
Garden Salad
Peppercorn Cream Salad
Potato Salad
Coleslaw
Wild Rice Salad
Chef's Choice Pasta Salad
Baked Beans
Garlic Mashed Potatoes

Hyland Grand Dinner Buffet

(All selections served with fresh rolls and butter)

Entrée Selections (Choice of 2)
Rosemary Roasted Garlic Mesquite Turkey
Boneless Smoked Ham
Roast Beef Au Jus
Chicken Breast w/Vin Blanc Sauce
Roasted Beef Tenderloins w/Mushroom Garlic Merlot Sauce (extra $8.95 per person)

Delicious Salads (Choice of 2)
Garden Fresh Salad w/assorted dressings
Peppercorn Cream Salad
Pasta Salad
Caesar Salad
Potato Salad
Pasta Salad
Coleslaw
Wild Rice Salad

Side Dishes (Choice of 2)
Broccoli w/red peppers
Western Style Green Beans
Rice Pilaf
Garlic Mashed Potatoes
Baby Red Potatoes
Baked Beans

Desserts
New York Vanilla Cheesecake
Choice of strawberry, chocolate, raspberry or caramel sauces
Turtle Cheesecake
Variety of Ice cream treats
Tiramisu
Assorted Bars or Brownies
Assorted Cookies

Beverages
Variety of Coke Product Soft Drinks
Non-alcoholic punch or Lemonade
Coffee & Tea Service (unlimited)
Variety of 12 oz. bottled beer
Cabernet or Chardonnay Wine
Domestic Keg Beer
Imported Keg Beer