

Chef Meghan Chopus

&

LOW SPARK

FONDUE





Winter Menu

2024

FOUR COURSE CHEF DINNER

\$160 PER PERSON + 20% SERVICE CHARGE (GRATUITY IS OPTIONAL)

8 PERSON MINIMUM

VEGETARIAN REQUESTS AND FREESTYLE ENTREES CAN BE ARRANGED
WITH THE CHEF

Appetizers

Choose Two:

Meghan's signature 'slutty' whole roasted cauliflower with chive crostini
Sterling Wild salmon crudo with truffle soy
Seasonal & local grazing board
Feta & spinach stuffed mushrooms
Seared prawns with horseradish butter
Crab cakes with romesco
Bacon wrapped stuffed dates
Prosciutto wrapped asparagus

Soup or Salad

Choose One:

Baby beets, arugula, crispy pancetta, warm whipped goat cheese
Chef Meghan's Caesar with shaved Brussels sprouts, romaine & garlic croutons
Winter caprese - acorn squash, marinated fresh mozzarella, basil, balsamic glaze, garlic oil
Butternut squash & roasted apple soup with sautéed apples, gorgonzola & toasted walnuts
Roasted & puréed cauliflower soup with crispy parmesan & red pepper oil
Stuffed avocado, carrot miso dressing, shaved red cabbage

Entrée

Choose One:

Red wine braised Veal Osso Buco
Halibut cheeks with a pan seared wild mushroom sauce
Grilled beef tenderloin or NY Steak- Chef's sauce of the day
Filet Oscar (+\$20pp)
Vizzy's braised short ribs
Herb crusted, seared chicken breast, with creamy white wine sauce
Sterling Wild Wing Salmon- with winter herb chimichurri
Brined double cut Pork Chop with fried sage, shallot pan gravy and apple butter
Vegetarian potato gnocchi of the week

Entrée accompaniments

Choose Two:

Sweet potato stacks
Classic potatoes au gratin
Roasted winter vegetables
Brussels sprout hash with bacon jam
Olive oil whipped potatoes
Butternut squash purée
Creamy garlic spinach
Wild rice pilaf
Frangelico whipped parsnips

Dessert

Chef's monthly specials



Ski-in Ski-out Lunch

FUN, FAMILY-STYLE LUNCH BUFFET SERVED MID DAY IN
THE COMFORT OF YOUR HOME!

Serves 10-12 \$750 + 20% Service Charge
(GRATUITY IS OPTIONAL)

Taco Bar

smoked chicken, pork carnitas, slaw, rice,
beans & tortillas.

Served with shredded cheese, avocado,
jalapeños, cilantro, pickled onions,
chopped lettuce,
lime crema & house salsas

Burger Bar

choose your favorite burger patty:

all American beef burger

bison & roasted garlic burger

chicken & caramelized shallot burger

portobello & wild mushroom veggie burger

served with a selection of toppings,

sweet potato fries, and green salad

Fondue & Schnitzel

Classic Swiss cheese fondue with dipping
accompaniments and chicken schnitzel

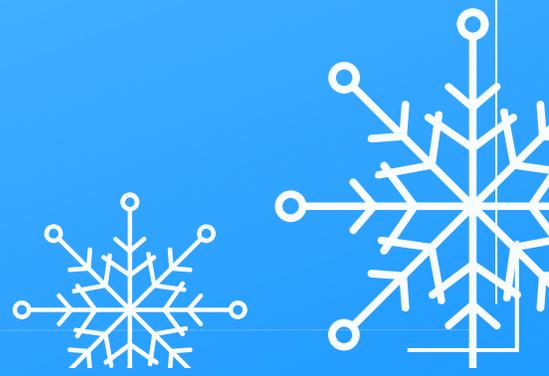
Ask about Drop Off
Lunch for a quick and
casual nosh

Serves 10-12

\$550

Grilled Cheese & Tomato Soup & Homemade Chicken Fingers

Delicious assorted grilled cheese sandwiches
on Red Bicycle Bread served with tomato
soup and chicken fingers





Drop Off Meals

(Wildly popular)

3-6 GUESTS \$450

8-12 GUESTS \$600

12+ PLEASE INQUIRE

20% SERVICE CHARGE ADDED (GRATUITY IS OPTIONAL)

Classic Italian

Served with garlic bread, roasted winter vegetables & Meghan's Caesar salad

Choice of two entrées:

Beef and pork meatballs with rigatoni

Butternut squash & spinach lasagna

Bolognese lasagna

Chicken piccata

Chefs' vegetarian lasagna

BBQ Menu

Served with house corn bread, macaroni and cheese and collards

Choice of two entrées, comes with our signature blackberry

BBQ sauce:

Slow roasted beef brisket

Roast chicken with pan gravy

Traditional smoked pulled pork

Spicy Andouille

Cali-Mexican

Served with chips & salsa, lime cilantro rice, gussied up beans and southwestern slaw

Choice of two entrées:

Chicken and vegetable enchiladas

All American tacos & 'all the fixings'

Braised Adobo Pork

Shrimp fajitas

Mediterranean

Served with lemon-dill rice, Greek salad, hummus, tzatziki & homemade pita

Choice of two entrées:

Lamb meatballs

Pork Souvlaki

House vegetarian dolmas

Braised Eggplant with a nutty tomato sauce

Grilled lemon & oregano chicken

Spanakopita





Party Appetizer Menu

(Please inquire regarding pricing)

Beef tenderloin Sandwiches on red bicycle bread, onion jam and arugula
Salmon crudo in wonton cup with truffle soy
Slutty cauliflower dip on chive crostini
Beltex grazing board - dips , spreads, jams-serves 20

Sterling smoked salmon on blini with caper cream and fresh dill
Braised ham on date and cheddar biscuits with creamy Dijon sauce
Classic caprese skewers
“Martini” Shrimp skewers with a vermouth tomato and olive purée
Seared scallops , creamy leeks, hot local honey
Individual crudite cups- seasonal and gorgeous
Stuffed mushrooms with spinach and feta or house chicken sausage.
Baby crab cakes with romesco

Meghan’s broccoli bread-served sliced on platters
Grilled asparagus with with Parmesan cream
Prioscuitto wrapped dates with goat cheese



Winter Additions

Delicious enhancements to your chef dinner or drop off meals
+ 20% service charge (GRATUITY IS OPTIONAL)

Breakfast Options

Breakfast Burritos – \$12 per burrito, minimum of 10

Meghan's crème brulée French Toast casserole
Small serves 3-6 \$30 Large serves 8-12 \$50

Bright Star Sea Salt Granola
*contains nuts. 1lb \$30

Bright Star banana bread \$15/loaf

Mid Day - Après

Bison chili and cornbread for 10 people 1 gallon \$50

Homemade macaroni and cheese - serves 8-12 \$55

Chicken Noodle Soup - 1 gallon \$50

Wild mushroom and barley soup \$50

Focaccia sheetpan pizza (you bake) \$55

Shepherd's pie serves 8-10 \$65

Seasonal Grazing Board
Small serves 3-6 \$75 Large serves 8-12 \$125

Butter board of the week with homemade focaccia, local butter
Small \$35 serves 3-6 Large \$55 serves 8-12

Meghan's signature 'slutty' cauliflower dip
with chive crostini \$55

Dessert Options

S'mores kit -

\$250 for up to 10 people; 10+ inquire

Homemade marshmallows, graham crackers, chocolate,
Reese's cups & roasting sticks

Flourless chocolate cake with whipped cream \$30

Assorted Cookies and bars - \$45/2 dozen

Hot Chocolate Bomb Box

\$300 for up to 10 people; 10+ inquire

Dark & Milk Chocolate Bombs, homemade marshmallows, whipped cream,
sprinkles, peppermint stir sticks, assorted mini melting chips, choice of 2 milks





Special Breakfast Buffet

SERVES 10-12 \$750
12+ with 20% service charge
(GRATUITY IS OPTIONAL)

All breakfast buffets include:

Bright Star granola
Seasonal fruit bowl
Local yogurt
Classic breakfast meats
Morning home fries
Eggs to order
Chef's choice muffins or scones

Breakfast specialties choice of 1

'World famous' crème brulée French toast
Banana pancakes
Nutella waffles
Beltex Meats cornbeef & root vegetable hash
Seasonal strata
Sharp cheddar, mushroom & herb casserole
Seasonal vegetarian frittata
Assorted local pastries

LOW SPARK

FONDUE

Private in-home après parties.

\$125/person +20% service charge 8 person minimum

(GRATUITY IS OPTIONAL)

Menu

Traditional Cheese Fondue

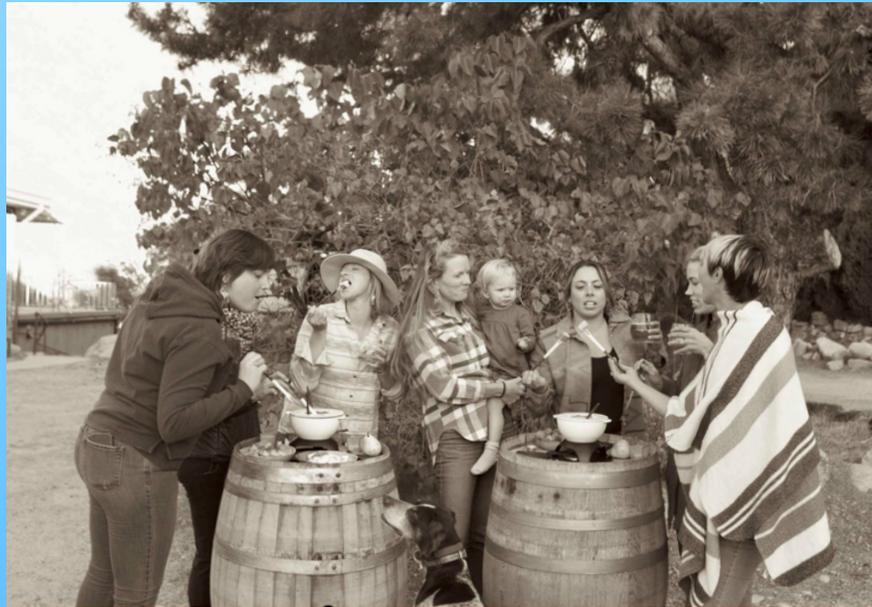
with roasted turnips and potato
roasted mushrooms, pears, apples crusty
bread

Sliced Beef tenderloin on shaved Brussels sprouts

with a choice of classic wild
mushroom sauce or toasted garlic
gorgonzola cream

Chocolate fondue

with strawberries, marshmallows
graham crackers, bananas, and
Oreos



Accompaniments to your meal:

Swiss sausage platter with house made sweet beer mustard

small platter serves 4-6 \$ \$75, large platter \$150 serves 8-10

“Schnitzel with Noodles”, chicken schnitzel with egg noodles \$25 per person

Apple Strudel with cream \$55 serves 8-10



**SPARK UP
THE PARTY!**
lowsparkfondue.com

