



EST
2015

ROCKY MOUNTAIN RACLETTE

VAIL
CO



SIGNATURE GRILL DINNER

Charcuterie Board Appetizer:
Smoked Elk Salami, Prosciutto Italiano, El
Diablo Salami, Black Truffle Salami, Cornichons,
Brie, Crackers, Fig Jam, Stone Ground Mustard

Arugula Salad with Champagne Vinaigrette

Swiss Raclette Cheese, Baby Potatoes &
Ciabatta Bread

Local Beef Tenderloin, Venison,
Bison Sausage, Lobster Tail & Shrimp

Bell Peppers, Onions, Mushrooms & Zucchini

Sauces:

Herb Butter, Chimichurri,
Huckleberry & Horseradish

Choose one dessert selection (or multiple
upon request):

Homemade Apple Strudel, Berry Pie, or
S'mores on the Raclette

*Veggie burger can be substituted as a
meatless option

**\$155/adult, \$55/child 10 and under
(6 adult minimum)
Tax and gratuity not included.**



An authentic Rocky Mountain experience! Our fully catered dinner party utilizes the Raclette grills at the dining table. We provide full on-site service, linens, platters, and clean your dishes at the end. The signature dinner can also accommodate large groups with a grilling buffet table for a fun, interactive grill party.

RACLETTE DELIVERY BOX

Arugula Salad with Champagne Vinaigrette

Swiss Raclette Cheese

Baby Potatoes + Ciabatta Bread

Cornichons

Bell Peppers, Onions, Mushrooms & Zucchini

Local Beef Tenderloin,
Venison & Bison Sausage

Sauces:

Chimichurri, Horseradish & Herb Butter

Dessert: S'mores on the Raclette

*Veggie burger can be substituted as a
meatless option

**\$110/adult, \$35/child 10 and under
(4 adult minimum)**

**\$50 delivery/pick-up fee.
Tax not included.**



This drop-off delivery box includes Raclette grill equipment, extension cords, and gourmet Raclette delivery menu prepped and ready for you to grill at the table. We will text or email a video with instructions on how to set up the grill equipment at the table, along with tips on how to enjoy your Raclette grill dinner experience. This delivery includes s'mores on the raclette for dessert. You will enjoy your evening of Raclette, and we will pick up the dirty equipment in the box provided the next morning.

TRADITIONAL RACLETTE

Swiss Raclette Cheese
(melted & scraped off the wheel by a chef)

Baby Potatoes + Ciabatta Bread

Arugula Salad with Champagne Vinaigrette

Prosciutto Italiano + Black Truffle Salami

Stone Ground Mustard

Fig Jam, Cornichons

Chocolate Covered Strawberries

**\$50/person (10 person minimum)
+ Chef Service Fee Based on
Party Size starting at \$150**

Tax not included.

***1 hour of chef service included
Additional time requested is \$100/hour**



Our catered traditional Raclette party involves a Raclette chef scraping Raclette cheese directly off the wheel onto potatoes and bread with arugula salad, prosciutto, cornichons, pickled onions, and chocolate strawberries for dessert. This option does not utilize the grills.

1 hour of service included. Additional time for scraping is \$100/hr.