



HOTEL JACKSON

JACKSON HOLE  TOWN SQUARE

FIGS

THE CABIN
AT HOTEL JACKSON

GROUP MENU
LET'S PLAN THE PERFECT EVENT

Indulge your senses in a culinary journey curated just for you by our skilled chefs at Hotel Jackson. Our catering menu is designed to elevate your event, whether it's a corporate meeting, reception, or any special occasion. From delectable appetizers to exquisite main courses and delightful desserts, our menu promises an experience that will leave a lasting impression.

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HotelJackson.com
307.733.2200 ext. 7775



BREAKFAST



*Indulge in a breakfast that transcends the ordinary.
Select from a delightful array of morning delights
to kickstart your day with flavor and energy.*



ONE OF ONE

IN THE HEART OF JACKSON HOLE



BREAKFAST

CONTINENTAL BREAKFAST

38 per person

PASTRIES AND MUFFINS ●

assortment of fresh pastries

HOTEL JACKSON PARFAITS ● ●

organic greek yogurt, berries, local granola, and fruit jam

FRUIT PLATTER ● ○ ●

seasonal assortment

BAGEL BAR ● ●

assortment of bagels, cream cheeses, jams, and honey

add gluten free bagel + \$2 ea

add lox + \$6 per person

JUICES ● ○ ●

orange and grapefruit

add house pressed green juice +\$5 per person

LOCALLY ROASTED ALPINE AIR COFFEE

regular and decaf, served with milks and sweeteners

RISHI TEA AND BOTANICALS

english breakfast, jade cloud, turmeric ginger, chamomile, peppermint, blueberry hibiscus

MORAN BREAKFAST

48 per person

SCRAMBLED EGGS ●

plain or cheese

add feta, spinach, tomato, and onion +\$3 per person

BREAKFAST MEATS

select one: smoked bacon, chicken or pork sausage

POTATOES ● ○

petite roasted red potatoes with savory spices

HOTEL JACKSON PARFAITS ● ●

organic greek yogurt, berries, local granola, and fruit jam

FRUIT PLATTER ● ○ ●

seasonal assortment

JUICES ● ○ ●

orange and grapefruit

add house pressed green juice +\$5 per person

LOCALLY ROASTED ALPINE AIR COFFEE

regular and decaf, served with milks and sweeteners

RISHI TEA AND BOTANICALS

english breakfast, jade cloud, turmeric ginger, chamomile, peppermint, blueberry hibiscus

BREAKFAST BURRITOS

46 per person / 10 person minimum

BREAKFAST BURRITO

scrambled egg, roasted red potatoes, black beans, rice, house-

made salsa ranchero and sour cream

select two: smoked bacon, chicken or pork sausage

add gluten free wraps +\$2 per wrap

HOTEL JACKSON PARFAITS ● ●

organic greek yogurt, berries, local granola, and fruit jam

FRUIT PLATTER ● ○ ●

seasonal assortment

JUICES ● ○ ●

orange and grapefruit

add house pressed green juice +\$5 per person

LOCALLY ROASTED ALPINE AIR COFFEE

regular and decaf, served with milks and sweeteners

RISHI TEA AND BOTANICALS

english breakfast, jade cloud, turmeric ginger, chamomile, peppermint, blueberry hibiscus

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. If you have any concerns regarding food allergies, please alert your server prior to ordering. While we will make every effort to accommodate nut allergies and dietary restrictions, the kitchen is not a nut-free environment.

● VEGETARIAN ○ VEGAN ● GLUTEN-FREE



BREAKFAST

CROISSANT SANDWICH

44 per person

CROISSANT SANDWICHES

cheddar cheese, egg, served on a warm croissant
select two: smoked bacon, chicken or pork sausage

HOTEL JACKSON PARFAITS ●

organic greek yogurt, berries, local granola, and fruit jam

FRUIT PLATTER ● ○ ●

seasonal assortment

JUICES ● ○ ●

orange and grapefruit
add house pressed green juice +\$5 per person

LOCALLY ROASTED ALPINE AIR COFFEE

regular and decaf, served with milks and sweeteners

RISHI TEA AND BOTANICALS

english breakfast, jade cloud, turmeric ginger, chamomile,
peppermint, blueberry hibiscus

BREAKFAST ADD ONS

priced per person / 10 person minimum / GF options available

Enhance your breakfast affair with our tempting add-ons,
designed to complement and personalize your morning spread.

FRENCH TOAST ● 12

thick sliced 460 brioche, grilled in vanilla cinnamon batter, fresh berry
compote, maple syrup

AVOCADO TOAST ● ○ ● 11

fresh mashed avocado, arugula, sumac, sesame seeds, heirloom cherry
tomatoes and balsamic reduction; served on 460 whole grain bread

PASTRIES AND MUFFINS ● 7

assortment of fresh pastries

FIGS SIGNATURE CINNAMON ROLLS ● 11

house-made cinnamon roll with fig filling, vanilla bean cream cheese

POTATOES ● ○ 5

petite roasted red potatoes with savory spices

BREAKFAST BURRITO 14

scrambled egg, roasted red potatoes, black beans, rice, house-made salsa
ranchero and sour cream
add gluten free wraps +\$2 per wrap

FRUIT PLATTER ● ○ ● 8

seasonal assortment

CROISSANT SANDWICHES 12

cheddar cheese, egg, served on a warm croissant





HOT & COLD BEVERAGE SELECTIONS

priced per person

Quench your thirst with a curated selection of beverage offerings that are crafted to complement the flavors of your event and cater to every taste preference.

ADVENTURE READY 8

65 spend minimum

freshly brewed regular and decaffeinated coffee, organic and herbal teas, still and sparkling water, milks, sweeteners

ALL DAY HYDRATION 6ea

sparkling mineral water and still water

COLD BEVERAGE BAR 5

Pepsi sodas, juice, Gatorade, iced tea, flavor infused seltzer water

LIQUID IV PACK 3

MEETING BREAKS

priced per person

Make your meetings productive and enjoyable with our curated snacks. Delight in a variety of gourmet treats designed to fuel creativity and keep energy levels high throughout your sessions.

COOKIE PLATTER ● 10

assortment of freshly baked cookies

HEALTHY BREAK ● 22

trail mix, Kate's Real Food Organic Bars, fruit platter

CHARCUTERIE 26

domestic and imported cheeses, crackers, savory meats and sweets

BRUSCHETTA BAR 32

balsamic tomatoes with basil, roasted mushrooms, caramelized onions, imported and domestic cheeses, prosciutto, bison salami, calabrese roasted garlic, olive medley, pesto, roasted red pepper dip, hummus tapenade, balsamic reduction, jams, honey

LIGHT BREAK ● 18

assortment of house-made scones and fruit platter



LUNCHTIME ELEGANCE



Elevate your midday gatherings with our exquisite lunch options, thoughtfully crafted to satisfy discerning palates. From delightful starters to enticing main courses, our catering menu promises a culinary journey that adds a touch of sophistication to your event.



ONE OF ONE ————— IN THE HEART OF JACKSON HOLE

TASTE OF LEBANON

BUFFET LUNCH

54 per person / GF options available

FIGS HUMMUS ● ○

chickpea, tahini, garlic, olive oil; served with house-made pitas
add crudité +\$2 per person

MINI FALAFEL ●

bite size falafel with tahini

BEET SALAD ● ○ ●

arugula, sliced beets, tomato, onion, slivered almonds, pomegranate-balsamic vinaigrette

FATTOUSH SALAD ● ○

lettuce, cucumbers, cherry tomatoes, red cabbage, lemon vinaigrette, pita crouton

GRILLED VEGETABLE SKEWER ● ○ ●

squash, carrot, onion, bell pepper, zucchini, mushroom

KEBABS OFF THE FIRE

select two: chicken, beef, kofta
add lamb + \$5 per person
add shrimp + \$3 per person

RICE PILAF ALMONDINE

rice, vermicelli, almonds

LEBANESE WRAPS

50 per person / 10 person minimum

FIGS HUMMUS ● ○

chickpea, tahini, garlic, olive oil; served with house-made pitas
add crudité +\$2 per person

SELECT ONE

BEET SALAD ● ○ ●

arugula, sliced beets, tomato, onion, slivered almonds, pomegranate-balsamic vinaigrette

FATTOUSH SALAD ●

lettuce, cucumbers, cherry tomatoes, red cabbage, lemon vinaigrette, pita crouton



SELECT TWO

CHICKEN SHAWARMA WRAP

sliced roasted chicken breast, Lebanese spice blend, garlic sauce, pickled vegetables, lettuce, and tomato in house-made pita

FALAFEL WRAP

three pieces of falafel, tahini, lettuce, and tomato in house-made pita

GRILLED VEGETABLE WRAP

squash, zucchini, onion, roasted red pepper, garlic sauce, pickled vegetables, lettuce, and tomato in house-made pita

TENDERLOIN SHAWARMA WRAP

+\$3 per person
sliced prime tenderloin sauteed in shawarma sauce, pickled vegetables, garlic sauce, lettuce, and tomato in house-made pita



ON THE SQUARE SANDWICH PLATTER

SANDWICH

46 per person / 10 person minimum
+3 per sandwich for GF bread

SELECT THREE

CALIFORNIA CLUB

turkey, bacon, avocado, microgreens, served on a butter croissant

GRILLED VEGETABLE WRAP ●

squash, zucchini, onion, roasted red pepper, garlic sauce, pickled vegetables, lettuce, and tomato in house-made pita

CHICKEN SALAD

chicken, grapes, celery onion, parsley, aioli, served on whole grain bread

SMOKED TURKEY

turkey, cheddar, spring mix, tomato relish, served on tera roll

BLT

classic bacon, lettuce and tomato, served on rustic white bread

SIDES

SELECT TWO

CAESAR ●

romaine, shaved parmesan, croutons

JACKSON SALAD ● ●

spring salad, dried cranberry, goat cheese, raspberry balsamic dressing

MS. VICKIE'S CHIPS ● ○ ●

selection of potato chips

COOKIE PLATTER ●

assortment of freshly baked cookies

BUILD YOUR OWN SLIDERS

52 per person / 10 person minimum

SELECT TWO

BLACKENED CHICKEN

ANGUS BURGER

VEGETARIAN

TOPPINGS BAR

mustard, aioli, pickles, lettuce, tomato, onion, house-made huckleberry jam, pretzel buns

SIDES: SELECT TWO

CAESAR ●

romaine, shaved parmesan, croutons

JACKSON SALAD ● ●

spring salad, dried cranberry, goat cheese, raspberry balsamic dressing

PASTA SALAD ● ○

pasta, cucumber, tomato, green onion

MS. VICKIE'S CHIPS ● ○ ●

selection of potato chips

COOKIE PLATTER ●

assortment of freshly baked cookies



● VEGETARIAN ○ VEGAN ● GLUTEN-FREE

LUNCH CONT.

GF options available

LUNCH ADD ONS

priced per person / 10 person minimum

Personalize your lunch experience with these tantalizing add-ons, ensuring your midday event is both satisfying and memorable.

CHARCUTERIE 47

assortment of gourmet cheeses, meats, crackers, sweet and savory bites

COOKIES ● 3

assortment of freshly baked cookies

BAKLAVA ● ○ 8

phyllo dough, nuts, and syrup

RICE PILAF ALMONDINE 5

rice, vermicelli, almonds (gluten free available)

BABA GANOUSH ● ○ 8

eggplant, garlic, lemon juice, tahini, served with house-made pitas

MINI FALAFEL ● ○ 5

bite size falafel with tahini

CRUDITE ● ○ ● 6

cucumber, celery, carrot

SMOKED TOMATO BISQUE ○ ● 9

crème fraîche

LOADED BAKED POTATO SOUP ● 11

sour cream, cheddar, green onions, side of bacon

WILD GAME CHILI 14

elk, bison, beef, chive, sour cream, cheddar



● VEGETARIAN ○ VEGAN ● GLUTEN-FREE



DINNER IN THE CABIN



Immerse yourself in a culinary journey designed exclusively for your Jackson Hole retreat. Our Private Dinners in the Cabin promise an extraordinary culinary experience, combining artful presentation, exquisite flavors, and impeccable service to create an evening of unparalleled indulgence.



ONE OF ONE ————— IN THE HEART OF JACKSON HOLE



FAMILY STYLE DINNER IN THE CABIN

Serves 10-25 people seated / \$250 per person / 10-25 people buffet / Tax and gratuity not included

FIRST COURSE: SELECT THREE

FALAFEL

chickpea, parsley, onion, and Lebanese spices

PICKLES & OLIVES

turnip, cucumber, olive, cauliflower

TRADITIONAL HUMMUS

chickpea, tahini, garlic, olive oil; served with house-made pita

BABA GHANOUSH

eggplant, garlic, lemon juice, tahini

VEGETARIAN STUFFED GRAPE LEAVES ●

tomatoes and rice wrapped in grape leaves; cooked in tomato broth

SALADS: SELECT ONE

FATTOUSH SALAD ●

lettuce, fresh vegetables, toasted pita, sumac, lemon vinaigrette

HALLOUMI SALAD ●

pan fried halloumi cheese, arugula, tomato, cucumber, walnut, pomegranate arils, pomegranate-balsamic vinaigrette

SECOND COURSE: SELECT ONE

KEBABS OFF THE FIRE ●

Chicken | beef | kofta (ground lamb & beef) | shrimp | vegetable

CHICKEN SHAWARMA

sliced roasted chicken breast, secret Lebanese spice blend, parsley, pickles, and garlic sauce

TENDERLOIN SHAWARMA

sliced prime tenderloin sauteed in the special shawarma sauce, parsley, and pickles

DESSERT: SELECT ONE

BAKLAVA ● ○

phyllo dough, nuts, and syrup

SEASONAL BERRY SHORTCAKE ●

seasonal fruit, whipped cream, shortcake

COOKIE PLATTER ●

assortment of freshly baked cookies





ALPINE DINNER IN THE CABIN

10 person minimum / 260 per person / Tax and gratuity not included

FIRST COURSE: SELECT ONE

GREEN GOAT ●
savory cracker, lavender honey, goat cheese, arugula, torched brown sugar, green apple

BLUE CRAB CAKES
aioli, cucumber, pickle, whole grain mustard, chive, parsley

SECOND COURSE: SELECT ONE

SALMON ●
tomato, lemon, dill chutney

6OZ TENDERLOIN FILET ●
dijon demi-glace

SIDES FOR THE TABLE

GOLDEN POTATO AU GRATIN ● ●
four cheeses

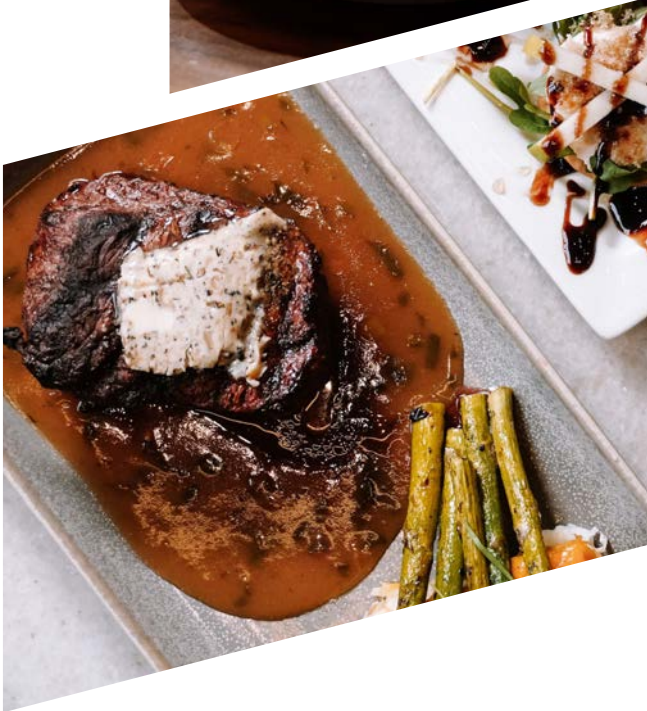
BRUSSEL SPROUTS ● ●
parmesan, lavender honey

GRILLED MUSHROOMS ● ●
cremini, garlic, rosemary butter confit

DESSERT: SELECT ONE

CHOCOLATE MOUSSE CAKE ●
chocolate cake, mousse, belgian chocolate

BAKLAVA ● ○
phyllo dough, nuts, and syrup



RENDEZVOUS DINNER IN THE CABIN

10 person minimum / 280 per person / Tax and gratuity not included

FIRST COURSE: SELECT ONE

GREEN GOAT ●

savory cracker, lavender honey, goat cheese, arugula, torched brown sugar, green apple

BLUE CRAB CAKES

aioli, cucumber, pickle, whole grain mustard, chive, parsley

SECOND COURSE: SELECT ONE

SALMON ●

tomato, lemon, dill chutney

6OZ TENDERLOIN FILET ●

dijon demi-glace

LAMB PERSILLADE

breaded, parsley, lemon, huckleberry jam

SIDES FOR THE TABLE

GOLDEN POTATO AU GRATIN ● ●

four cheeses

GRILLED MUSHROOMS ● ●

cremini, garlic, rosemary butter confit

ASPARAGUS ● ●

white wine, lemon, shallot

JACKSON SALAD ● ○ ●

spring mix, tomato, red onion, carrot, balsamic vinaigrette

DESSERT: SELECT ONE

SEASONAL BERRY SHORTCAKE ●

seasonal fruit, whipped cream, shortcake

CHOCOLATE MOUSSE CAKE ●

chocolate cake, mousse, belgian chocolate

BAKLAVA ● ○

phyllo dough, nuts, and syrup



LIBATIONS



Elevate your event with our carefully curated bar menu, offering a delightful selection of handcrafted cocktails, premium spirits, and refreshing beverages. Whatever the celebration, our bar menu is designed to complement your occasion with sophistication and style.



ONE OF ONE

IN THE HEART OF JACKSON HOLE



BAR PACKAGES

DELUXE LIQUOR

14 per drink / includes selection of mixers

TITO'S VODKA
JACKSON HOLE STILLWORKS VODKA
GREAT GREY GIN
CAZADORES REPOSADO
MT. GAY ECLIPSE RUM
FOUR ROSES
BULLEIT FRONTIER BOURBON
HIGH WEST DOUBLE RYE
J&B RARE

PREMIUM LIQUOR

16 per drink / includes selection of mixers

GREY GOOSE VODKA
BELVEDERE VODKA
HENDRICK'S GIN
CAZADORES ANEJO
FLOR DE CANA SILVER RUM
MICHTER'S BOURBON
ANGEL'S ENVY
MICHTER'S RYE
JOHNNY WALKER BLACK
COURVOISIER V.S.

CORDIALS

14 per drink

GRAND MARNIER
KAHLUA
BAILEY'S IRISH CRÈME
DISARONNO

ONE OF A KIND

priced per drink

CHAMPAGNE GREET
20-35 each

SIGNATURE COCKTAIL
20+ each, depending on selection

SIGNATURE HJ MOCKTAIL
16 each

DOMESTIC BEER

6 each

SELECT TWO

BUDWEISER
BUD LIGHT
COORS
COORS LIGHT
MILLER HIGH LIFE
MILLER LIGHT
MICHELOB ULTRA

IMPORTS & MICROBREWS

8 each, selection of local and seasonal imports and microbrews

HOUSE WINE

15 each

Cabernet Sauvignon, Merlot, Chardonnay, and Sauvignon Blanc

NON-ALCOHOLIC

SPARKLING MINERAL WATER
6 each

SOFT DRINKS AND JUICES
5 each



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