



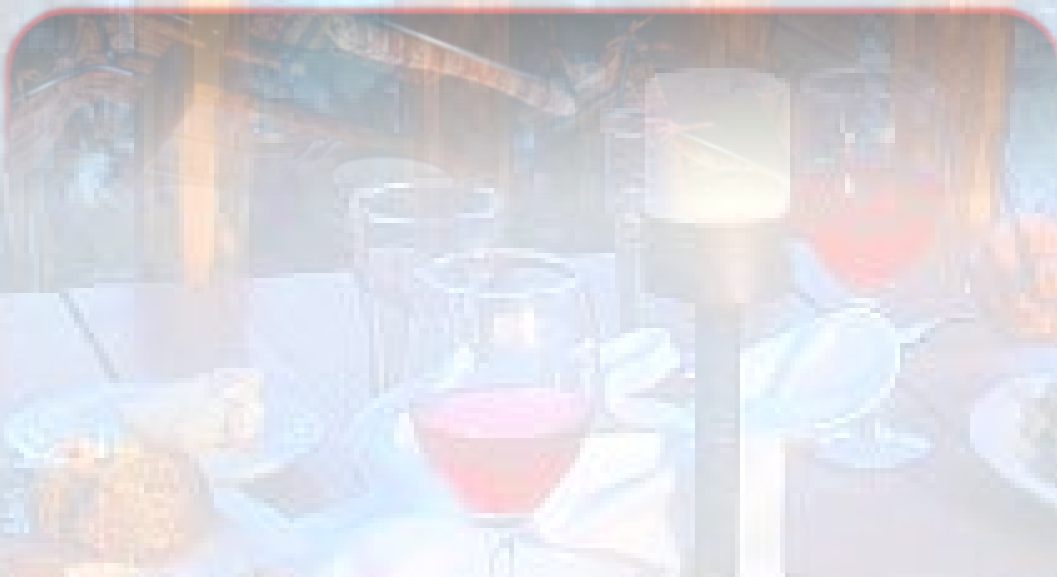
Banquet, Catering &
Special Event
Menus



Red Cliffs Lodge
14 Hwy 128, Moab 84532
(435) 259-2002
www.redcliffslodge.com

BUFFET DINNERS

All Group Dinners Are Priced Per Person



Customize Your Reception, Event or Break

All the Following Items Are Priced Per Person

Tortilla Chips with Guacamole	\$4
Potato Chips & Chipotle Onion Dip	\$4
Garden Vegetable Crudite and Ranch Dip	\$5
Fruit & Berries Platter	\$5
Cheese & Crackers Platter	\$6
Mixed Roasted Nuts	\$6
Fresh Baked Cookies	\$2
Assorted Pastries & Danishes	\$3

All the Following Items Are Priced By the Piece

Barbecue Meatballs	\$2
Buffalo Chicken Wings & Ranch Dip	\$2.50
Taquitos, Salsa & Sour Cream	\$2.50
Chilled Shrimp Cocktail	\$3.50

(Our Signature)

Cowboy Grill Steak Dinner Buffet

With Your Own Personal Grill Master

\$50

Salads

Garden Greens Salad

Seasonal Mixed Greens, Heirloom Cherry Tomatoes, Carrots, Cucumber,
Red Onion & Our Signature House Vinaigrette

Classic Caesar Salad

Romaine Lettuce, Anchovy Caesar Dressing, Shaved Parmesan and Croutons

Entrées and Accompaniments

Grilled Angus Beef New York Strip Steaks

Barbecued Chicken Breast

Chili-Style Beans

Range-Style Roasted Cowboy Potatoes

Corn on the Cob

Served with Our House Dinner Rolls

Sweet Finish

Your Choice of One of Our Sweet Finishes

(Please See Our Dessert Page for Your Sweet Finish)

Mediterranean Italian Buffet

\$42

Salads

Garden Greens Salad

Seasonal Mixed Greens, Heirloom Cherry Tomatoes, Carrots, Cucumber,
Red Onion & Our Signature House Vinaigrette

Classic Caesar Salad

Romaine Lettuce, Anchovy Caesar Dressing, Shaved Parmesan and Croutons

Entrées

Penne Pasta

Served with Alfredo and Marinara Sauces

Roasted Italian Chicken Breast

Beef Meatballs

In Plum Tomato Basil Sauce

Homemade Vegetarian Lasagna

Served with Our House Dinner Rolls

Sweet Finish

Your Choice of One of Our Sweet Finishes

(Please See Our Dessert Page for Your Sweet Finish)

South of the Border Mexican Buffet

\$44

Taco & Fajita Bar

Ground Taco Beef

Fajita Spiced Chicken Breast

Refried Beans

Spanish Rice

Served With Warmed Flour Tortillas and Crisp Corn Taco Shells

Taco & Fajita Toppings

Homemade Salsa

Fresh Guacamole

Sour Cream

Shredded Cheese

Chopped Tomatoes

Onions

Shredded Lettuce

Sweet Finish

Your Choice of One of Our Sweet Finishes

(Please See Our Dessert Page for Your Sweet Finish)

The Ranch Barbecue Buffet

\$46

Salads

Garden Greens Salad

Seasonal Mixed Greens, Heirloom Cherry Tomatoes, Carrots, Cucumber,
Red Onion & Our Signature House Vinaigrette

Classic Caesar Salad

Romaine Lettuce, Anchovy Caesar Dressing, Shaved Parmesan and Croutons

Entrées and Accompaniments

Smoky Barbecue Glazed Roast Angus Beef

Barbecued Chicken Breast

Homemade Baked Beans

Range-Style Roasted Cowboy Potatoes

Corn on the Cob

Served with Our House Dinner Rolls

Sweet Finish

Your Choice of One of Our Sweet Finishes

(Please See Our Dessert Page for Your Sweet Finish)

Premier Prime Rib Buffet

With Your Own Personal Carver

\$60

Salads

Garden Greens Salad

Seasonal Mixed Greens, Heirloom Cherry Tomatoes, Carrots, Cucumber, Red Onion & Our Signature House Vinaigrette

Classic Caesar Salad

Romaine Lettuce, Anchovy Caesar Dressing, Shaved Parmesan and Croutons

Entrées and Accompaniments

Hand-Carved Slow Roasted Prime Rib

Roasted Atlantic Salmon

Penne Pasta in Sundried Tomato Sauce

Seasonal Vegetable Medley

Baked Potatoes

Butter, Sour Cream & Scallions

Served with Our House Dinner Rolls

Sweet Finish

Your Choice of One of Our Sweet Finishes

(Please See Our Dessert Page for Your Sweet Finish)

BUFFET LUNCHESES

All Group Lunches Are Priced Per Person

Minimum of 20 Guests Required



The Sandwich Buffet

\$24

Salads

Garden Greens Salad

Seasonal Mixed Greens, Heirloom Cherry Tomatoes, Carrots, Cucumber, Red Onion & Our Signature House Vinaigrette

Homemade Southwestern Coleslaw

Deli Meats

Roasted Turkey Ham

Black Forest Ham

Roast Beef

Served with Croissants, Assortment of Breads & Chips

Sandwich Fixin's

Tomatoes

Sliced Cheeses

Lettuce

Pickles

Onions

Sweet Finish

Your Choice of One of Our Sweet Finishes

(Please See Our Dessert Page for Your Sweet Finish)

The Ranch Barbecue Lunch Buffet

\$29

Salads

Garden Greens Salad

Seasonal Mixed Greens, Heirloom Cherry Tomatoes, Carrots, Cucumber,
Red Onion & Our Signature House Vinaigrette

Homemade Southwestern Coleslaw

Entrées and Accompaniments

Smoky Barbecue Glazed Roast Angus Beef

Barbecued Chicken Breast

Homemade Baked Beans

Range-Style Roasted Cowboy Potatoes

Assorted Chips

Sweet Finish

Your Choice of One of Our Sweet Finishes

(Please See Our Dessert Page for Your Sweet Finish)

South of the Border Mexican Lunch Buffet

\$29

Taco & Fajita Bar

Ground Taco Beef

Fajita Spiced Chicken Breast

Refried Beans

Spanish Rice

Served with Warmed Flour Tortillas and Crisp Corn Taco Shells

Taco & Fajita Toppings

Homemade Salsa

Fresh Guacamole

Sour Cream

Shredded Cheese

Chopped Tomatoes

Onions

Shredded Lettuce

Sweet Finish

Your Choice of One of Our Sweet Finishes

(Please See Our Dessert Page for Your Sweet Finish)



Mediterranean Italian Lunch Buffet

\$29

Salads

Classic Caesar Salad

Romaine Lettuce, Anchovy Caesar Dressing, Shaved Parmesan and Croutons

Entrées

Penne Pasta

Served with Alfredo and Marinara Sauces

Roasted Italian Chicken Breast

Beef Meatballs

In Plum Tomato Basil Sauce

Homemade Vegetarian Lasagna

Sweet Finish

Your Choice of One of Our Sweet Finishes

(Please See Our Dessert Page for Your Sweet Finish)

The Baked Potato Buffet

\$20

Salads

Garden Greens Salad

Seasonal Mixed Greens, Heirloom Cherry Tomatoes, Carrots, Cucumber,
Red Onion & Our Signature House Vinaigrette

Fresh Idaho Baked Potatoes

Accompaniments Include:

Shredded Cheese

Bacon Bits

Sour Cream

Butter

Scallions

Cheese Broccoli

Southwestern Chili

House-Made Salsa

Sweet Finish

Your Choice of One of Our Sweet Finishes

(Please See Our Dessert Page for Your Sweet Finish)

Sweet Finishes

All Dinner & Lunch Buffets

Include a Light Dessert from The Selections Below

Pre-Select One of the Following Sweet Treats

Mexican Churro

Or

Homemade Chocolate Chip Brownies

Or

House-Baked Assorted Cookie Platter

You May Substitute One of the Following Hot Desserts for a \$5 / Guest Surcharge

Chocolate Chip Bread Pudding

Or

Peach Cobbler

Or

Apple Cobbler

Box Lunches

All Group Box Lunches Are Priced Per Person
\$18



Sandwiches

Oven Roasted Turkey Breast & Swiss Cheese

Thinly Sliced Turkey on a Large Croissant with Swiss Cheese, Lettuce,
Tomato, Mayonnaise & Mustard

Black Forest Ham & Cheddar Cheese

Sliced Ham on a Large Croissant with Cheddar Cheese, Lettuce, Tomato,
Mayonnaise & Mustard

Roast Beef & Cheddar Cheese

Sliced Roast Beef on a Large Croissant with Cheddar Cheese, Lettuce,
Tomato, Mayonnaise & Mustard

Veggie Sandwich

Cheddar & Swiss Cheese on a Large Croissant with Cucumber, Red Onions,
Lettuce, Tomato, Mayonnaise & Mustard

All Boxed Lunches are Served with a Bag of Chips, Fresh Fruit, a Large Cookie
and a Bottled Water or Soda

Breakfast Buffet

Daily From 6:30am – 10:00am

(Your Group May Dine at Their Convenience During Regular Breakfast Hours)

at

The Cowboy Grill

All Breakfast Buffets Are Priced Per Person
\$20.95



Daily Hot & Cold Buffet

(Updated Daily Based On Seasonality)

Includes Fresh Fruit, Assorted Bagels, Breads & Pastries,
Cold Cereals, Yogurt.

Coffee, Assorted Teas, Milk, Juices & Hot Chocolate

Beverages



All the Following Items Are Priced By The Drink

Soda & Lemonade	\$
Bottled Sparkling & Still Water	\$
Assorted Juices	\$
Coffee & Tea	\$
Vitamin Water	\$
Domestic Beer	\$
Premium "Import, Domestic & Local Brews"	\$
Mixed Drinks	\$
Wine By the Glass	\$
Restaurant Wine List Selection	\$
Sparkling Wine	\$
Private Bartender Fee (4 Hour Minimum)	\$
Corkage Fee	\$

COWBOY GRILL

MOAB, UT



For Your Special Occasion of 12-24 People,
Our Restaurant, The Cowboy Grill, Offers
Several Plated Menu Options for Your
Pleasure & Convenience

All Plated Dinners Are Priced Per Person

Maximum of 24 Guests

The Slick Rock

\$55

Starters

Red Cliffs House Salad

Seasonal Greens, Garden Vegetables & House Dressing
or

Vine Ripened Tomato Basil Soup

Entrée

St. Louis Pork Ribs

or

Local Utah Red Trout

or

🍷 8oz Grilled Angus Top Sirloin

or

Vegan & Gluten-Free Vegetarian Dish of the Day

Seasonal Market Vegetables, Mashed Potatoes & Dinner Rolls are Included
and will Be Served Family Style

Desserts

House-Made Bread Pudding

or

Crème Brûlée

Menu Specifics Subject to Change

Menus are Prepared with Many Local Ingredients from Local Vendors as a Result Some Items are Subject to Seasonality and Availability. It May be Necessary to Substitute an Item or Food Product of Equal or Higher Value.

🍷 All Steaks will be Cooked Medium or Well

The Red Cliffs

\$65

Starters

Red Cliffs House Salad

Seasonal Greens, Garden Vegetables & House Dressing
or

Vine Ripened Tomato Basil Soup

Entrée

Braised Short Ribs

or

Local Utah Red Trout

or

🍷 14oz Grilled Angus New York Strip

or

Vegan & Gluten-Free Vegetarian Dish of the Day

Seasonal Market Vegetables, Mashed Potatoes & Dinner Rolls are Included
and will Be Served Family Style

Desserts

House-Made Bread Pudding

or

Crème Brûlée

Menu Specifics Subject to Change

Menus are Prepared with Many Local Ingredients from Local Vendors as a Result Some Items are Subject to Seasonality and Availability. It May be Necessary to Substitute an Item or Food Product of Equal or Higher Value.

🍷 All Steaks will be Cooked Medium or Well

The Arches

\$85

Starters

Red Cliffs House Salad

Seasonal Greens, Garden Vegetables & House Dressing
or

Traditional Caesar Salad

Romaine and House Made Caesar Dressing
or

Vine Ripened Tomato Basil Soup

Entrée

St. Louis Pork Ribs

or

Local Utah Red Trout

or

✦ 16oz Grilled Angus Ribeye Steak

or

Vegan & Gluten-Free Vegetarian Dish of the Day

Seasonal Market Vegetables, Mashed Potatoes & Dinner Rolls are Included
and Will Be Served Family Style

Desserts

House-Made Bread Pudding

or

Crème Brûlée

Menu Specifics Subject to Change

Menus are Prepared with Many Local Ingredients from Local Vendors as a Result Some Items are Subject to Seasonality and Availability. It May be Necessary to Substitute an Item or Food Product of Equal or Higher Value.

✦ All Steaks will be Cooked Medium or Well

Fine Print Page

Menus are Prepared with Many Local Ingredients from Local Vendors as a Result Some Items are Subject to Seasonality and Availability. It May be Necessary to Substitute an Item or Food Product of Equal or Higher Value.

Menu Prices are Subject to Change Without Notice Until Contract is Confirmed and Signed

Due to Utah Liquor Laws, Guests May NOT Bring Alcohol to the Event

22% Service Charge & 7.85% Sales Tax Will Be Added To Listed Menu Prices.