

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.

sales@hoteljackson.com 307.773.2200 www.hoteljackson.com





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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

PASTRIES, MUFFINS, AND CROISSANTS

*assortment of fresh pastries, muffins,
breads and croissants*

FRUIT PLATTER

seasonal assortment

BAGEL BAR

*assortment of bagels, cream cheeses, jams, and honey
add gluten free bagel + \$4 per bagel
add lox + \$12 per person*

JUICES

*orange and apple
add pressed green juice + \$5 per person*

LOCALLY ROASTED ALPINE AIR COFFEE

regular and decaf, served with milks and sweeteners

RISHI TEA AND BOTANICALS

an assortment of teas

MORAN BREAKFAST

SCRAMBLED EGGS

*plain or cheese
add feta, spinach, tomato, onion + \$5 per person*

BREAKFAST MEATS

select two: smoked bacon, chicken sausage or pork sausage

POTATOES

crispy red potato wedges with savory spices

HOTEL JACKSON PARFAITS

organic greek yogurt, berries, house-made granola, and fruit jam

FRUIT PLATTER

seasonal assortment

JUICES

*orange and apple
add pressed green juice + \$5 per person*

LOCALLY ROASTED ALPINE AIR COFFEE

regular and decaf, served with milks and sweeteners

RISHI TEA AND BOTANICALS

an assortment of teas



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.

BREAKFAST

JIM'S BREAKFAST

FOUL MEDAMAS

braised chickpeas, parsley, spring onions, tomatoes, garlic, lemon and tahini

FRIED KALLAJ

flaky phyllo dough filled with ricotta and pistachios; served with orange blossom syrup

SCRAMBLED EGGS

*plain
add cheese \$3 per person*

POTATOES

crispy red potato wedges with savory spices

HOTEL JACKSON PARFAITS

organic greek yogurt, berries, house-made granola, and fruit jam

FRUIT PLATTER

seasonal assortment

JUICES

*orange and apple
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

an assortment of teas

BREAKFAST SANDWICHES

*cheddar cheese, egg, served on a warm croissant or biscuit (or sliced bread)
select one: smoked bacon, chicken sausage, or pork sausage*

HOTEL JACKSON PARFAITS

organic greek yogurt, berries, house-made granola, and fruit jam

FRUIT PLATTER

seasonal assortment

JUICES

*orange and apple
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

an assortment of teas



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.

BREAKFAST ADD ONS & MEETING BREAKS

priced per person

BREAKFAST ADD ONS

FRENCH TOAST

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

AVOCADO TOAST

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

PASTRIES AND MUFFINS

assortment of fresh pastries

FIGS SIGNATURE CINNAMON ROLLS

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

BREAKFAST BURRITOS

*scrambled eggs, roasted red potatoes, your choice of protein,
house-made salsa ranchero and sour cream*

COCONUT CHIA PUDDING

chia seeds, coconut milk, agave, cacao nibs, kiwis, strawberries

WHOLE FRUIT BOWL

assorted whole fruits

MEETING BREAKS

LIGHT BREAK

assortment of house made scones and fruit platter

GRAB N' GO

*assorted bagged snacks i.e. mini oreos, cheese nips,
goldfish, pretzels, trail mix, animal crackers, game jerky*

COOKIE PLATTER

assortment of freshly baked cookies

CHARCUTERIE

*domestic and imported cheeses, crackers, savory meats and
accoutrements*

HEALTHY BREAK

trail mix, protein bars, fruit platter





LUNCH

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

BUFFET LUNCH

FIGS HUMMUS

*chickpea, tahini, garlic, olive oil, served with house-made pita
add crudite +\$3 per person*

MINI FALAFEL

bite size falafel with tahini

BEET SALAD

*arugula, sliced beets, cucumbers, red onions, slivered
almonds, pomegranate balsamic vinaigrette*

FATTOUSH SALAD

*lettuce, cucumbers, cherry tomatoes, radishes, pomegranate
arils, pita croutons, sumac, lemon vinaigrette,
pomegranate molasses*

GRILLED VEGETABLE SKEWER

seasonal vegetables election finished with herb oil

KEBABS OFF THE FIRE

*select two: chicken, beef, lamb
sub shrimp +\$3 per person*

RICE PILAF ALMONDINE

long grain rice, Lebanese spices, almonds

LEBANESE WRAPS

FIGS HUMMUS

*chickpea, tahini, garlic, olive oil, served with house-made pita
add crudite +\$3 per person*

SELECT ONE

BEET SALAD

*arugula, sliced beets, cucumbers, red onions, slivered
almonds, pomegranate balsamic vinaigrette*

FATTOUSH SALAD

*lettuce, cucumbers, cherry tomatoes, radishes, pomegranate
arils, pita croutons, sumac, lemon vinaigrette,
pomegranate molasses*

SELECT TWO

CHCIKEN SHAWARMA WRAP

*sliced grilled chicken, Lebanese spice blend, garlic sauce,
pickled vegetables and tomatoes in pita*

FALAFEL WRAP

*crispy falafel, tahini, tabbouleh, pickled vegetables and
tomato in pita*

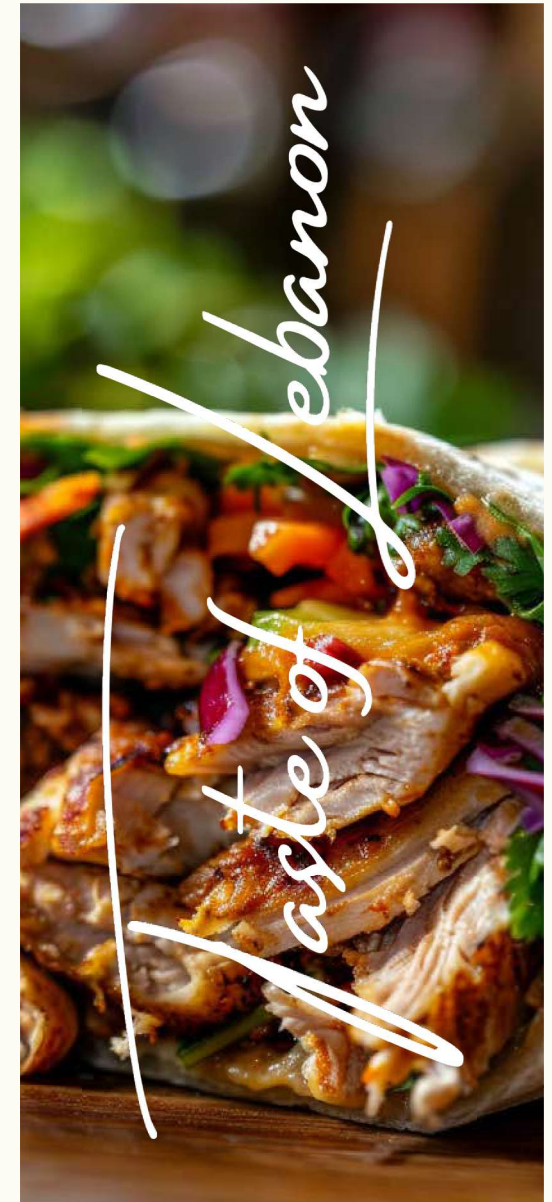
GRILLED VEGETABLE WRAP

*seasonal vegetables, garlic sauce, pickled
vegetables, lettuce, and tomato in pita*

TENDERLOIN SHAWARMA WRAP

+\$5 per person

*sliced prime beef tenderloin sauteed in shawarma sauce, pickled
vegetables, hummus, and tomatoes in pita*



SANDWICH PLATTER

SELECT THREE

CALIFORNIA CLUB

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

GRILLED VEGETABLE WRAP

seasonal vegetables, garlic sauce, pickled vegetables, lettuce, and tomato in pita

CHICKEN SALAD

grilled chicken, grapes, celery, onion, aioli, served on whole grain 460 bread

BLACK FOREST HAM

ham, cheddar, spring mix, tomato relish, served on sliced sourdough

SELECT TWO

CAESAR SALAD

romaine lettuce, parmigiano reggiano, croutons, house made caesar dressing

JACKSON SALAD

spring mix, dried cranberries, goat cheese, walnuts, pomegranate balsamic dressing

MS. VICKIE'S CHIPS

plain potato chips

COOKIE PLATTER

assortment of freshly baked cookies

BUILD YOUR OWN BURGER BAR

TOPPINGS BAR

ketchup, mustard, mayonnaise, pickles, lettuce, tomatoes, onions mushrooms, caramelized onions, bbq

SELECT TWO

BLACKENED CHICKEN

AMERICAN WAGYU BEEF

VEGETARIAN (UPON REQUEST)

SELECT TWO

CAESAR SALAD

romaine lettuce, parmigiano reggiano, croutons, house made caesar dressing

JACKSON SALAD

spring mix, dried cranberries, goat cheese, walnuts, pomegranate balsamic dressing

POTATO SALAD

diced potatoes, mayonnaise, eggs, relish

PASTA SALAD

macaroni, mayonnaise, celery, tomatoes, cucumbers, feta

MS. VICKIE'S CHIPS

plain potato chips

COOKIE PLATTER

assortment of freshly baked cookies



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

domestic and imported cheeses, crackers, savory meats and accoutrements

BAKLAVA

phyllo dough, nuts and syrup

RICE PILAF ALMONDINE

long grain rice, Lebanese spices, almonds

BABA GHANOUSH

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

MINI FALAFEL

bite size falafel with tabini

CRUDITE

cucumber, celery, carrot

TOMATO BISQUE

crème fraîche

CLAM CHOWDER

New England Style

CHICKEN NOODLE SOUP :

white meat chicken, mirepoix, pasta





DINNER



Immerse yourself in a culinary journey designed exclusively for your Jackson Hole retreat. Our private dinners 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



LEBANESE DINNER

All entrees are served with tableside bread service

LEBANESE

(buffet, family style, or plated)

APPETIZERS

Falafel, Pickles & Olives, Hummus,
Baba Ghanoush and Tabbouleh

SALADS

Choose 2

KEBABS

Chicken, Beef, Lamb, and Shrimp

SIDES

Lebanese rice and Seasonal Vegetable Medley

DESSERT

Baklava

SALADS

(choose 2)

FATTOUSH SALAD

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

HALLOUMI SALAD

*pan fried haloumi cheese, arugula, tomato, cucumber, walnut,
pomegranate arils, pomegranate balsamic vinaigrette*

BEET SALAD

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



APPETIZERS

Our appetizers are available to be passed or stationed depending on your preference.

LEBANESE

prices are per person

MINI FALAFEL

ground chickpeas, parsley, onions, and spices; served with tahini

PICKLES AND OLIVES

pickled turnips, pickled cucumbers, pickled cauliflower and olives

TRADITIONAL HUMMUS :

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

BABA GHANOUSH

*roasted eggplant, garlic, lemon, tahini and olive oil;
served with housemade pita*

VEGETARIAN GRAPE LEAVES

*tomatoes, rice and parsley wrapped in grape leaves;
served in tomato broth*

FRIED KIBBEH

*bulgur wheat, spiced beef, pine nuts and onions;
served with house-made yogurt*

DAWOOD BASHA MEATBALL

*ground wagyu beef, bulgur wheat and spices;
cooked in pomegranate tomato sauce*

TRADITIONAL

prices are per person

TUNA POKE CONES

soy cured tuna, seaweed and sesame seeds in a savory cone

BLUE CRAB CAKES

*jumbo lump crab, panko, onions, peppers and aioli;
served with jalapeno jelly*

CHARCUTERIE PLATTER :

*domestic and imported cheeses, crackers,
savory meats and accoutrements*

POTATO PANCAKES

crispy potato, crème fraîche, ossetra caviar and chives

COCKTAIL SHRIMP SKEWERS :

jumbo shrimp, cocktail sauce and lemon gel

BRIE TARTLET

whipped brie and seasonal fruit compote in savory shell

SHORT RIB SKEWERS :

braised short ribs and huckleberry bbq



SALAD

Our salads offer unique flavor combinations, vibrant ingredients, freshness, and a range of health benefits

LEBANESE

prices are per person

FATTOUSH SALAD

lettuce, cucumbers, cherry tomatoes, radishes, pomegranate arils, pita croutons, sumac, lemon vinaigrette, pomegranate molasses

HALLOUMI SALAD

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

TRADITIONAL

prices are per person

BEET SALAD

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

CAESAR SALAD

romaine lettuce, parmigiano reggiano, croutons, house made caesar dressing

JACKSON SALAD

spring mix, dried cranberries, goat cheese, walnuts, pomegranate balsamic dressing





MAIN COURSE

All entrees are served with tableside bread service

TRADITIONAL

(buffet, family style or plated)

APPS *choose 2*

SALADS *choose 1*

PROTEINS *choose 2*

SIDES *choose 2*

DESSERT *choose 1*

APPS *choose 3*

SALADS *choose 2*

PROTEINS *choose 3*

SIDES *choose 3*

DESSERT *choose 2*

PROTEINS

ROASTED CHICKEN

bone-in chicken, red wine chicken jus

LAMB SHANK

braised lamb shank, rosemary lamb jus

ICELANDIC SALMON

wil caught salmon, citrus beurre blanc

OSSO BUCCO

braised beef shank, cabernet demi-glace

SEABASS

Chilean sea bass, caper garlic butter

FILET MIGNON

grilled prime filet mignon, au poivre cream sauce

DUCK CONFIT

bone in duck leg quarter, orange duck jus

LAMB RACK

grilled new zealand lamb rack, lemon tahini

SHORT RIBS

braised prime beef short ribs, rioja demi-glace

GRILLED PORK CHOPS

sous vide pork chop, seasonal fruit compote

SIDES

STARCHES

SWEET POTATOES

roasted or mashed

FINGERLINGS

roasted with fresh herbs and garlic

MASHED POTATOES

roasted garlic or butter

RICE

white (not GF) or yellow

POLENTA

creamy polenta with local goat cheese

PARSNIP OR CAULIFLOWER PUREE

alternative to potatoes

POTATOES AU GRATIN

Yukon gold potatoes with gruyere

VEGETABLES

BROCCOLI

sauteed with capers, garlic and chilies

BRUSSEL SPROUTS

roasted with jalapenos and maple syrup

HEIRLOOM CARROTS

hot honey glaze

MIXED MUSHROOMS

sauteed with butter, garlic and herbs

JUMBO ASPARAGUS

truffle beurre blanc

GREEN BEANS

brown butter and slivered almonds

MIXED GREENS

vinegar and smoked turkey

CAULIFLOWER

parmesan and cream

SUCCOTASH

seasonal vegetables, grilled corn, edamame, tomatoes

BEETS

roasted mixed beets, whipped goat cheese

CREAMED SPINACH

artichokes, mixed cheeses

BRAISED CABBAGE

confit cabbage, bagna cauda

GRAND FINALE

*Unsure of what satisfies your taste buds,
order more options for your guests.*

DESSERT MENU

MINI CHEESECAKE BITES

*five varieties of mini cheesecakes (chocolate, vanilla,
lemon cream, strawberry, and salted caramel hazelnut)*

STRAWBERRY SHORTCAKE

vanilla cake, layered with strawberry compote and whip cream

LEMON SHORTCAKE

vanilla cake, layered with lemon compote and whip cream

CHOCOLATE MOUSSE CAKE

chocolate cake layered with chocolate and vanilla bean mousse

BAKLAVA

phyllo dough, mixed nuts, and infused simple syrup

GLUTEN FREE LAVA CAKE

chocolate cake with a melted chocolate center

PAVLOVA

crispy meringue base served with torched citrus, whipped cream and slivered almonds





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.

Hosted bars will be charged to the master bill. All bars and beverage stations require a minimum of 2 hours and bars will incur a \$250 set up fee. There is an automatic 24% service charge and 7% tax on all beverages. The host bar is customizable and can consist of either beer, wine, and/or cocktails.

Regrettably, we do not offer cash bar during events.



ONE OF ONE

IN THE HEART OF JACKSON HOLE



BAR PACKAGES

Varieties may include, but are not limited to:

SOUTH TETON

Our Classic Liquor Package

TITOS VODKA
TANQUERAY GIN
ELIJAH CRAIG WHISKEY (BOURBON)
SAUZA TEQUILA
CAPTAIN MORGAN RUM

MIDDLE TETON

Our Local Liquor Package

STILL WORKS VODKA
STILL WORKS GREAT GREY GIN
WYOMING WHISKEY SMALL BATCH
WILD COMMON TEQUILA
BACKWARDS RUM

GRAND TETON

Our Premium Liquor Package

GREY GOOSE VODKA
HENDRICKS GIN
WOODFORD RESERVE WHISKEY
CASAMIGOS TEQUILA
DIPLOMATICO RUM

EACH SELECTION INCLUDES: VODKA, GIN, WHISKEY, RUM AND TEQUILA AS WELL AS HOUSE BEER AND WINE

With all of the ingredients to make: Vodka Soda, Cosmopolitan, Moscow Mule, Gin & Tonic, Martini, Negroni, Tom Collins, Old Fashioned, Manhattan, Margarita, Daiquiri, Mojito





WINE AND BEER SELECTION

LOCAL SELECTION OF A LIGHTER BEER (LAGER) AND IPA

SPARKLING, WHITE, AND RED SELECTIONS - INCLUDES:

LIGHT & DRY PROSECCO - *Veneto Italy*

CRISP SAUVIGNON BLANC - *Loire Valley, France*

FULLER WHITE (CHARDONNAY) - *California*

FULLER WHITE (CHABLIS) - *France*

FULL RED - CABERNET SAUVIGNON - *Napa Valley, California OR Washington State*

FOR SPECIFIC RECOMMENDATIONS, OUR WINE LIST CAN BE
PROVIDED AS WELL AS ASSISTANCE FROM OUR SOMMOLIER





BEVERAGE SELECTION

CLASSIC PACKAGE

A SELECTION OF SOFT DRINKS,
ICED TEA, ORGANIC FLAVORED
ICED TEAS, SPARKLING AND STILL
WATER

ENERGY PACKAGE

OUR CLASSIC PACKAGE PLUS
FLAVORED SELTZER WATERS,
ENERGY DRINKS, AND
ELECTROLYTE BEVERAGES

ALL - DAY COFFEE AND TEA

ALPINE AIR - MORNING HATCH
COFFEE AND ASSORTED RISHI
TEAS

2 hour minimum required for beverage stations





CONTACT INFO

Kindly contact us for further details and more offers

Sales Office: 120 N Glenwood Street.

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