

# KEYSTONE CONFERENCE BANQUET MENU



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# BUFFET BREAKFASTS

Buffet will be replenished for one hour. Every additional 30 minutes will be \$9 per person. Minimum 20 people or \$5 per person surcharge. Please select a buffet that accommodates all of your guests' dietary restrictions.

## CONTINENTAL BREAKFAST

\$26.00

Orange, Cranberry and Apple Juices

Freshly brewed Starbucks™ coffee, decaffeinated coffee and assorted Tazo Teas Served with half & half and 2% milk

Presentation of Ripe Melons, Pineapple and Berries - GS/DF/V

Daily Selection of Assorted Muffins, Danishes, Scones and Assorted Breakfast Breads - V

Smucker's Grape, Mixed Berry and Strawberry Jam with Sweet

Butter Assortment of Breakfast Cereals Served with 2% and Skim Milk

## CLASSIC CONFERENCE

\$30.00

Orange, Cranberry and Apple Juices

Freshly brewed Starbucks™ coffee, decaffeinated coffee and assorted Tazo Teas Served with half & half and 2% milk

Presentation of Ripe Melons, Pineapple and Berries - GS/DF/V

Daily Selection of Assorted Muffins, Danishes, Scones and Assorted Breakfast Breads - V

Scrambled Eggs - GS/V

Apple Wood Smoked Bacon and Breakfast Sausage - GS/DF

Roasted Baby Red Breakfast Potatoes - GS/DF/V

## HEALTH NUT

\$30.00

Orange, Cranberry and Apple Juices

Freshly brewed Starbucks™ coffee, decaffeinated coffee and assorted Tazo Teas Served with half & half and 2% milk

Presentation of Ripe Melons, Pineapple and Berries - GS/DF/V

Oat Bran, Pumpkin and Zucchini Carrot Muffins - V

Organic Steel Cut Oatmeal - GS/DF/V

Greek and Vanilla Yogurt Parfait: Toasted Coconut Flakes, Dried Cranberries, Apricots and Raisins, Udi's Granola, Flax Seeds, Slivered Almonds, Honey, Butter and Brown Sugar. Served with 2% and Skim Milk - GS/V

\*Freshly Blended Smoothies:

Banana, Greek Yogurt and Mixed Berry - GS/V

Pineapple, Kale and Apple - GS/DF/V

## SUMMIT SUNRISE

\$30.00

Orange, Cranberry and Apple Juices

Freshly brewed Starbucks™ coffee, decaffeinated coffee and assorted Tazo Teas Served with half & half and 2% milk

Presentation of Ripe Melons, Pineapple and Berries - GS/DF/V

Cherry Pistachio French Toast with Maple Syrup - V

Daily Selection of Assorted Muffins, Danishes, Scones and Assorted Breakfast Breads - V

Smucker's Grape, Mixed Berry and Strawberry Jam with Sweet Butter

Greek and Vanilla Yogurt with Dried Cranberries, Apricots and Raisins, Udi's Granola, Slivered Almonds and Honey - GS/V

\*Chef attended fee of \$100 per hour/per chef apply to the following presentations. 25 people minimum, 300 people maximum.

## OUTBACK BREAKFAST

\$30.00

Orange, Cranberry and Apple Juices

Freshly brewed Starbucks™ coffee, decaffeinated coffee and assorted Tazo Teas Served with half & half and 2% milk

Presentation of Ripe Melons, Pineapple and Berries - GS/DF/V

Warm Buttermilk Biscuits and Country-Style Sausage Gravy

Almond Bear Claws and Strawberry Cream Cheese Croissants - V

Scrambled Eggs with Sun-Dried Tomatoes and Chives - GS/V

Crispy Country Potatoes with Freshly Chopped Parsley -DF/V

Heinz Ketchup, Cholula, Tapatio, Red and Green Tabasco, Smucker's Grape, Mixed Berry and Strawberry Jam with Sweet Butter

## SAN JUAN MOUNTAIN BREAKFAST

\$30.00

Orange, Cranberry and Apple Juices

Freshly brewed Starbucks™ coffee, decaffeinated coffee and assorted Tazo Teas Served with half & half and 2% milk

Presentation on Ripe Melons, Pineapple and Berries - GS/DF/V

Chipotle Cheddar Biscuit - V

Smucker's Grape, Mixed Berry and Strawberry Jam with Sweet Butter

Warm Flour Tortillas - DF/V

Scrambled Eggs with Sautéed Zucchini, Yellow Squash and Red Onions topped with Pepper Jack Cheese and Cilantro - GS/V

House-Smoked Beef Brisket and Red Potato Hash with Black Beans and Roasted Green Chilies - GS/DF

Fresh Pico De Gallo, Sour Cream, Roasted Pablano-Tomatillo Salsa and Heinz Ketchup, Cholula, Tapatio and Red and Green Tabasco

## BUFFALO CABIN BREAKFAST

\$32.00

Orange, Cranberry and Apple Juices

Freshly brewed Starbucks™ coffee, decaffeinated coffee and assorted Tazo Teas Served with half & half and 2% milk

Presentation of Ripe Melons, Pineapple and Berries - GS/DF/V

Pecan Sticky Buns and Banana Walnut Muffins - V

Cinnamon-Raisin Brioche French Toast with Apple Raisin Compote and Maple Syrup - V

Scrambled Eggs with Sautéed Tri-color Bell Peppers, Mushrooms and Red Onions garnished with Cheddar Cheese and Parsley - GS/V

Apple Wood Smoked Bacon and Breakfast Sausage - GS/DF

Garlic and Herb Roasted Red New Potatoes - GS/DF/V

Heinz Ketchup, Cholula, Tapatio and Red and Green Tabasco

# BUFFET BREAKFASTS

Buffet will be replenished for one hour. Every additional 30 minutes will be \$9 per person. Minimum 20 people or \$5 per person surcharge. Please select a buffet that accommodates all of your guests' dietary restrictions.

## COTTAGE BREAKFAST

\$34.00

Orange, Cranberry and Apple Juices

Freshly brewed Starbucks™ coffee, decaffeinated coffee and assorted Tazo Teas Served with half & half and 2% milk

Presentation of Ripe Melons, Pineapple and Berries - GS/DF/V

Scrambled Eggs with Sautéed Mushrooms, Spinach and Tomatoes, Garnished with Scallions and Feta Cheese - GS/V

Apple Wood Smoked Bacon and Breakfast Sausage - GS/DF

Roasted Yukon Gold Potatoes with Herbs de Provence GS/DF/V

### ENHANCED BAGEL BAR

- Assorted Bagels
- Gravlox, Sliced Roma tomatoes, Red Onions, Hard-Boiled Eggs, Roasted Red Peppers, Capers and Lemons
- Philadelphia Plain, Strawberry and Chive Cream Cheese
- Smucker's Grape, Mixed Berry and Strawberry Jam with Sweet Butter

Heinz Ketchup, Cholula, Tapatio and Red and Green Tabasco

## RANCH HOUSE BRUNCH

\$54.00

(Minimum of 50 people)

Orange, Cranberry and Apple Juices

Freshly brewed Starbucks™ coffee, decaffeinated coffee and assorted Tazo Teas Served with half & half and 2% milk

Arugula Salad with Candied Walnuts, Cranberries, Carrots, Cucumbers and Tomatoes with Red Wine Vinaigrette - GS/DF/V

Presentation of Ripe Melons, Pineapple and Berries GS/DF/V

Cheese Filled Blintz with Blueberry Brandy Compote - V

Chocolate Croissants, Raspberry Bismarck and Assorted Breads - V

Smucker's Grape, Mixed Berry and Strawberry Jam with Sweet Butter

Haystack Goat Cheese and Grilled Scallion Polenta - GS/V

Roasted Tri-Color Fingerling Potatoes with Caramelized Onions - GS/DF/ V

Fresh Asparagus with Polonaise - V

Apple Wood Smoked Bacon and Breakfast Sausage - GS/DF

Cherry Pistachio French Toast, Maple Syrup and Sweet Butter - V

Shrimp Cocktail and Crab Claws with Lemons, Limes and Spicy Cocktail Sauce - GS/DF

\*Omelet and Egg Station - Eggs cooked to order. Build Your Own Omelet:

Ham, Gravlox, Mushrooms, Tri-Color Bell Peppers, Zucchini, Red Onions, Spinach, Sun-Dried Tomatoes, Swiss, Cheddar and Feta - GS

Heinz Ketchup, Cholula, Tapatio and Red and Green Tabasco

\*Waffle Station Fresh Waffles with assorted fruit and fresh berries, whipped cream, powdered sugar, nuts, syrup and fruit compote

\*Slow Roasted Beef Tenderloin Carving Station with Rosemary Au Jus,

Creamy Horseradish and Raw Horseradish. - GS/DF

Served with Garlic Onion Rolls

\*Chef attended fee of \$100 per hour/per chef apply to the following presentations. One Chef per 50 people.

V = Vegetarian   GS = Gluten Sensitive   B = Dairy Free

The above prices are subject to 22% service charge and 5.9% surcharge, both taxable at a 6.3% rate as of 4/1/2019. Prices subject to change.

# BUFFET BREAKFASTS

Buffet will be replenished for one hour. Every additional 30 minutes will be \$9 per person. Minimum 20 people or \$5 per person surcharge. Please select a buffet that accommodates all of your guests' dietary restrictions.

## ENHANCE YOUR BREAKFAST WITH THE FOLLOWING

(Below items must be added to one of the buffets and is sold at a per person price. Must be ordered for entire group.)

### EGGS

Eggs, Hard boiled - GS/DF/V	\$2.00
Scrambled Eggs: Select up to three of the following toppings: Virginia Ham, Chorizo, Red Onions, Tri-Color Bell Peppers, Sun-Dried Tomatoes, Zucchini, Spinach, Mushrooms, Cheddar, Feta and Swiss Cheese - GS	\$4.00

### MEATS

Apple Wood Smoked Bacon - GS/DF	\$4.00
Breakfast Sausage Link - GS/DF	\$4.00
Morningstar Farms Vegetable Sausage - DF/V	\$4.00

### ADD-ON ENTREES

Warm Buttermilk Biscuits and Country Sausage Gravy	\$5.00
Cherry Pistachio French Toast, Maple Syrup and Sweet Butter - V	\$5.00
Cinnamon-Raisin Brioche French Toast, Maple Syrup and Sweet Butter - V	\$5.00
Blueberry Buttermilk Pancakes with Maple Syrup and Sweet Butter - V	\$5.00
Individual Vegetable Quiche with Sautéed Tomatoes, Red Onions, Spinach, Tri-Color Peppers and Feta - V	\$6.00
Individual Quiche - Bacon, Spinach, Red Onion and Swiss	\$6.00
Pork Green Chili with Roasted Poblano Chilies, Tomatillos and garlic with sour cream and Blended Cheddar Jack Cheeses	\$5.00
Mesa Verde Breakfast Burrito with Scrambled Eggs, Chorizo, Cheddar Cheese and Roasted Green Chili	\$6.00
Bagel Sandwich: Apple Wood Smoked Bacon, Scrambled Eggs and Cheddar Cheese	\$6.00
Croissant Sandwich: Sausage Patty, Scrambled Eggs, Pepper Jack Cheese	\$6.00

### ENHANCED BAGEL BAR

\$10.00

- Assorted Everything, Plain, and Blueberry Bagels
- Gravlox, Sliced Roma tomatoes, Red Onions, Hard-Boiled Eggs, Roasted Red Peppers, Capers and Lemons
- Philadelphia Plain, Strawberry and Chive Cream Cheeses
- Smucker's Grape, Mixed Berry and Strawberry Jam with Sweet Butter

### SIDES

Organic Steel Cut Oatmeal - GS/DF/V	\$5.50
Dried Cranberries, Apricots and Raisins, Slivered Almonds, Honey, Butter, Brown Sugar, 2% and Skim Milk - GS/DF/V	
Individual Cereals with 2% and Skim Milk - V	\$3.50
Individual Dannon Fruit Yogurts - GS/V	\$3.50
Greek and Vanilla Yogurt with Dried Cranberries, Udi's Granola, Slivered Almonds, Toasted Coconut Flakes, and Honey - GS/V	\$6.50

### CHEF STATIONS

(Chef attended fee of \$100 per hour/per chef apply to the following presentations. One Chef per 100 people)

Omelet and Egg Station	\$9.00 per person
Eggs cooked to order. Build Your Own Omelet: Ham, Gravlox, Mushrooms, Tri-Color Bell Peppers, Zucchini, Red Onions, Spinach, Sun-Dried Tomatoes, Swiss, Cheddar and Feta	
Waffle Station	\$11.00 per person
Fresh Waffles with assorted fruit and fresh berries, whipped cream, powdered sugar, nuts, syrup and fruit compote	
Freshly Blended Smoothies:	\$8.00 per person
Banana, Greek Yogurt, and Mixed Berry - GS/V	
Pineapple, Kale and Apple - GS/DF/V	

### CHEF'S CARVING STATION

(Served with Chef's Choice Assorted Rolls)

Honey-Glazed Ham - GS/DF	\$300.00 per order
Calvados Sauce Natural, Lingonberry Preserves, Whole Grain Dijon Mustard and Sun Dried Tomato Pesto Aioli - Serves approximately 40	
Roasted Turkey - GS/DF	\$250.00 per order
Turkey Gravy, Cranberry Chutney, Mayonnaise and Dijon Mustard	
- Serves approximately 20	
Roast Tenderloin of Beef - GS/DF	\$300.00 per order
Au Jus, Raw Horseradish and Creamy Horseradish	
- Serves approximately 20	

\* Chef attended fee of \$100 per hour/per chef apply. 25 people minimum, 300 people maximum.

# TABLE SERVICE BREAKFAST

Maximum of 100 people. There will be a \$5.00 surcharge per person for parties less than 20. Only available for breakfast meetings. Only available for a scheduled start time, not for extended period. Please select an option that accommodates all of your guests' dietary restrictions.

## COLORADO FRONTIER

\$30.00

Orange, Cranberry and Apple Juices

Freshly brewed Starbucks™ coffee, decaffeinated coffee and assorted Tazo Teas Served with half & half and 2% milk

Seasonal Fresh Fruit Cup - GS/DF/V

House Baked Cinnamon Rolls - V

Scrambled Eggs - Sun-Dried Tomato, Feta and Chives - GS/V

Apple Wood Smoked Bacon - GS/DF

Roasted Red Potatoes O'Brien with Tri-color Bell Peppers and Red Onions - GS/DF/V

## CHALET

\$30.00

Orange, Cranberry and Apple Juices

Freshly brewed Starbucks™ coffee, decaffeinated coffee and assorted Tazo Teas Served with half & half and 2% milk

Assorted Muffins: Oat Bran, Apple Streusel and Blueberry - V

Cheese Filled Blintz with Blueberry Brandy Compote - V

Greek Yogurt Parfait - Fresh Berries. (Udi's Granola Served on Side) - GS/V

Quiche with Sautéed Tomatoes, Red Onions, Spinach, Tri-Color Peppers and Feta - V

Breakfast Sausage - GS/DF

Roasted Yukon Gold Potatoes - GS/DF/V

## COWBOY UP

\$33.00

Orange, Cranberry and Apple Juices

Freshly brewed Starbucks™ coffee, decaffeinated coffee and assorted Tazo Teas Served with half & half and 2% milk

Seasonal Fresh Fruit Plate - GS/DF/V

Assorted Mini Fruit Filled Croissants

Scrambled Eggs Garnished with Confetti Peppers - GS/V

Grilled New York Strip Steak - GS/DF

Grilled Scallion and Pepper Jack Seared Polenta Cake - GS/V

A1 and Heinz 57 Steak Sauce Available Upon Request



# LUNCHEON BUFFETS

Served with Iced Tea and Lemonade. Buffet will be replenished for one hour. Every additional 30 minutes will be \$18 per person. Minimum of 20 people. There will be a \$5.00 surcharge per person for parties less than 20. Please select a buffet that accommodates all of your guests' dietary restrictions.

## MAIN STREET DELI BAR

\$37.00

Bouquet of Seasonal Greens - Layered with Tomatoes, Peppers, Mushrooms, Olives, Carrots, Herb Vinaigrette and Ranch Dressing - GS/DF/V

Pasta Salad - Tricolor Fusilli Pasta with Tomatoes, Artichokes, Red Peppers, Broccoli, Cauliflower, Capers and Lightly Sautéed Red Onions with Creamy Herb Vinaigrette - DF/V

Red Jacket Potato Salad - Gulden's Spicy Brown Mustard, Celery, Scallions and Red Onions - GS/DF/V

Assorted Miss Vickie's Chips - Sea Salt, BBQ, and Jalapeño Chips - GS/V

### BUILD YOUR OWN DELI SANDWICH

- Fresh-Baked Deli Rolls and Breads: Green Chili Cheddar, Kaiser, Potato Onion Marathon, Marbled Rye - V

- Roasted Turkey Breast, Black Forest Ham, Pastrami

- Tuna Salad - GS/DF

- Creamy Tarragon Egg Salad - GS/DF/V

- Sliced Cheddar, Pepper Jack and Provolone - GS/V

- Platters of Crisp Leaf Lettuce, Sliced Tomatoes, Shaved Red Onions, Dill Pickle Spears, Sliced Banana Peppers, Pickled Jalapenos, Roasted Red Pepper and Paprika Aioli, Spicy Brown Mustard

Assorted Cookies - V

## CHEF'S SOUP AND SALAD BAR

\$35.00

Chef's Choice of Vegetarian Soup of the Day - GS/DF/V

Chef's Choice of Non Vegetarian Soup of the Day

Chef's Salad - Mixed Baby Greens, Grilled Chicken Breast, Black Forest Ham, Oven-Roasted Turkey, Ciligini Mozzarella, Feta and Maytag Blue Cheese. Hard-Boiled Eggs, Sunflower Seeds, Kalamata Olives, Cherry Tomatoes, Cucumbers, Mushrooms, Red Onions, Tri-Color Bell Peppers, Croutons, Italian Herb Vinaigrette and Ranch Dressing

Fresh-Baked Rolls and Butter

Apple Raisin Strudel - Vanilla Sauce - V

## CALL IT A WRAP

\$35.00

Chef's Choice Soup of the Day - V

Garden Green Salad - Mixed Baby Greens, Cucumbers, Cherry Tomatoes, Shredded Carrots, Ranch and Cilantro Lime Vinaigrette - GS/DF/V

Assorted Miss Vickie's Chips - V

### ASSORTED WRAPS

Roast Turkey Club - Thinly Sliced Oven Roasted Turkey, Apple Wood Smoked Bacon, Swiss Cheese, Shredded Lettuce, Tomato and Sun-Dried Tomato, Aioli, Guacamole and Garlic Herb Wrap

Chicken Waldorf Salad Wrap - Chopped Grilled Chicken, Granny Smith Apples, Red Grapes, Celery, Red Onions, Chantilly Cream Dressing with Provolone Cheese, Baby Spinach Leaves, Sliced Tomatoes and Sun-Dried Tomato Wrap

Quinoa and Roasted Vegetable Salad Wrap - Quinoa, Zucchini, Yellow Squash, Red Onions, Button Mushrooms, Tri-Color Bell Peppers with Mixed Baby Greens, Sliced Tomato, Roasted Garlic Hummus and Spinach Wrap - V

Chocolate Cornets - Lemon, Raspberry, and Sea Salt Caramel Mousses in a Crispy Chocolate-Coated Cookie Cone - V

## LUIGI'S PIZZA PIE

\$35.00

Chef's Choice Soup of the Day

Caesar Salad - Crisp Chopped Romaine Lettuce, Cherry Tomatoes, and Fine Shredded Parmesan Cheese. Croutons served on the side - GS/V

### ENTRÉE SELECTION

(Choice of Three Specialty Pizzas or Pastas. Each Specialty Pizza will be served equally - 1/3 for Each Flavor.)

Pizza Board - Assorted 16" New York-style Pizzas - Served with Crushed Red Peppers and Grated Parmesan Cheese

- Five Cheese Pizza - Mozzarella, Provolone, Asiago, Parmesan and Romano - V

- Pepperoni Pizza - Pepperoni Piled High with Red Sauce and Five Cheese Blend

- Veggie Deluxe - Bell Peppers, Sliced Black Olives, Artichokes, Mushrooms and Sun-Dried Tomatoes with Red Sauce and Five Cheese Blend - V

- Supreme - Pepperoni, Sliced Pepperoncini, Mushrooms, Sliced Black Olives with Red Sauce and Five Cheese Blend

Rigatoni Pasta - Sautéed Mushrooms, Pearl Onions and Tri-Color Bell Peppers with a House Made Marinara - V

Mascarpone Cannoli's - Italian Cookies - V

Substitute Any Pizza with 12" Gluten Free Crust - \$5.00 Surcharge Per Pizza

## SHANGHAI BUFFET

\$35.00

Asian Udon Noodle Salad - Shredded Carrots, Edamame, Tri-Color Bell Peppers, Scallions, Bamboo Shoots and Szechwan Dressing - V

Vegetable Spring Rolls - DF/V and Crispy Pork Pot Stickers - DF Sweet Thai Chili Sauce and Hot Chinese Mustard

Sweet and Sour Chicken - Tri-Color Bell Peppers, Celery, Red Onions and Carrots - DF

Red Curry Coconut Tofu Stir Fry - Tri-Color Bell Peppers, Celery, Edamame, Mushrooms and Red Onions - GS/DF/V

Steamed White Rice - GS/DF/V

Vegetable Fried Rice - Peas, Carrots, Onions - DF/V

Stir-fried Rice - DF/V

Kikkomoan Soy Sauce, Sriracha Chili Paste, Chop Sticks

Almond Fortune Cookie and Pineapple, Coconut Tartlets - V

## LITTLE ITALY

\$36.00

Chef's Choice Soup of the Day, Ciabatta Bread - V

Arugula and Baby Greens Salad - Roma Tomatoes, Kalamata Olives, Cucumbers, Artichokes, Carrots and Lemon Basil Vinaigrette - GS/DF/V

Penne Pasta - Italian Sausage, Tri-Color Bell Peppers, Red Onions, Chard and Spicy Marinara

Chicken Marsala - Seared Chicken Breast with a Marsala Wine and Mushroom Pan Sauce - GS

Vegetarian Strudel - Spinach, Zucchini, Yellow Squash, Mushrooms, Red Onions, Roasted Red Peppers and Feta - V

Chef's Choice Seasonal Vegetable - GS/V

Amaretto Fudge Cheesecake and Tiramisu

# LUNCHEON BUFFETS

Served with Iced Tea and Lemonade. Buffet will be replenished for one hour. Every additional 30 minutes will be \$18 per person. Minimum of 20 people. There will be a \$5.00 surcharge per person for parties less than 20. Please select a buffet that accommodates all of your guests' dietary restrictions.

## TASTE OF THE FRONTERA

\$39.00

Chopped Romaine Salad – Cucumber, Shredded Carrots, Sliced Black Olives and Roma Tomatoes – GS/DF/V

Queso Fresco and Crispy Tortilla Strips served on the side  
Chipotle Ranch – GS/V

Southwest Quinoa Salad - Black Beans, Corn, Red Bell Pepper, Red Onion, Fresh Jalapeno, Fresh Cilantro Salad with Chili Lime Vinaigrette - GS/DF/V

Build Your Own Tacos – Soft Flour tortillas, Crispy Corn Taco Shells (GS/DF/V) Shredded Lettuce, Cheddar and Jack Cheese, Tomatoes, Jalapenos, Sour Cream, Salsa and Guacamole

- Chicken Fajitas with Tri-Color Peppers and Onions – GS/DF
- Southwest Marinated Strips of Beef with Tri-Color Peppers and Onions – GS/DF
- Vegetarian Sofritos with Sautéed Temphe, Tri-Color Peppers, Seasonal Squash, Tomatoes, and Garlic – GS/DF/V

Spanish Rice Pilaf – Garlic, Tomatoes and Green Onions – GS/DF/V

Tres Leches and Banana Rum Chocolate Trifle – V

## COLORADO HOMESTEAD

\$38.00

Spinach Salad - Tomato Wedges, Cucumbers, Red Onion Rings, Shredded Carrots, Dried Cranberries with Balsamic Raspberry Vinaigrette - GS/DF/V

Fresh Baked Rolls and Butter

Seared Sirloin Steak – Wild Mushroom and Caramelized Pearl Onion Gravy - GS

Pan-Seared Steelhead Trout with Corn and Cherry Tomato Relish – GS/DF

Tuscan White Bean and Vegetable Stew – GS/DF

Whipped Golden Yukon Potatoes – GS/V

Chef's Choice Seasonal Vegetable – GS/V

Butterscotch Chip Toffee Pie and Peach Cobbler served with Vanilla Crème Anglaise and Raspberry Sauce – V

## ROCKY MOUNTAIN BBQ

\$37.00

5 Bean Vegetable Chili - GS/DF/V

Cabbage, Carrots, Jicama and Red Onion Cole Slaw with Cider Vinaigrette – GS/DF/V

Pasta Salad – Tricolor Fusilli Pasta with Tomatoes, Artichokes, Red Peppers, Broccoli, Cauliflower, Capers and Lightly Sautéed Red Onions with Creamy Herb Vinaigrette – DF/V

Wedges of Seedless Watermelon – GS/DF/V

Assorted Miss Vickie's Chips

### 2 CHOICES:

- House Smoked BBQ Beef Brisket – GS/DF
- Carolina Pulled Pork – GS/DF
- Marinated and Grilled Chicken – GS/DF
- 1/3 pound Beef Burger – GS/DF
- Johnsonville Brat with Sauerkraut – GS/DF
- Vegetarian 5 Grain Burger – V
- Vegetable and Tofu Kabob – GS/DF/V
- Third entree \$5.00

Fresh Brioche Buns

Sliced Cheddar, Pepper Jack, and Swiss – GS/V

Platters of Crisp Leaf Lettuce, Sliced Tomatoes and Shaved Red Onions GS/DF/V

Dill Pickle Slices, Sliced Banana Peppers, Pickled Jalapenos, Spicy Brown Mustard, Mayonnaise and Heinz Ketchup

Apple and Cherry Pies - V

\*Chef-Attended Service optional for a fee of \$100.00 per hour.

## MOUNTAIN MEADOW

\$35.00

Chef's Choice Soup of the Day – GS/V

Freshly Baked Oregano Parmesan Baguette – V

Mixed Baby Greens – Cucumber, Tomato Wedge, Shredded Carrots, Balsamic Vinaigrette and Ranch – GS/DF/V

Build Your Own Steak Sandwich

Sautéed Strips of Tender Steak – GS/DF

Portobello Mushrooms, Green Bell Peppers and Red Onions – GS/DF/V

Cheddar Cheese Sauce – V

Creamy Horseradish GS/V, Sweet Baby Rays Barbeque Sauce GS/DF/V, A1 Steak Sauce, Heinz 57 Steak Sauce, Spicy Brown Mustard and Mayonnaise

Dill Pickle Slices, Sliced Banana Peppers and Pickled Jalapenos – GS/DF/V

S'mores Bars and Timber Bars – V



# TABLE SERVICE LUNCHES

All luncheon entrees are served with a choice of soup or salad and dessert. Chef's selection fresh vegetables, rolls and butter. Choice of Starbucks® Freshly Brewed Coffee and Decaffeinated Coffee, Assorted Tazo Teas, Ice Tea and Lemonade. \$5.00 for an additional course of soup or salad. An additional charge of \$5.00 per person will apply for groups that guarantee fewer than 20 guests. Groups of less than 100 may select one entree. Max of three entree choices for groups of 100 or more. Priced based on highest priced entree. Group must provide cards denoting entree selection.

## PLATED LUNCH SOUPS

- Roasted Tomato Bisque with Cannellini Beans and Basil Pesto - V
- Curried Coconut Butternut Squash - GS/DF/V
- Sweet Corn Puree with Chive Oil - V
- Roasted Garlic Yukon Potato Soup with Fried Leeks - V
- Cream of Cauliflower with Chives - V
- Wild Rice Vegetable Soup with Leeks and Parsley - GS/DF/V

## PLATED LUNCH SALADS

- Baby Spinach Leaves, Candied Walnuts, Dried Cranberries, Red Onions, Tomato Wedge, Cucumber, Shredded Carrots, Crumbled Maytag with Gorgonzola and Raspberry Vinaigrette - GS/V
- Fresh Mozzarella, Sliced Roma Tomato, Mixed Baby Greens, Chopped Cucumbers, Shredded Carrots and Lemon-Basil Vinaigrette - GS/DF/V
- Chopped Romaine, Beefsteak Tomato, Shredded Carrots, Cucumbers, Red Onions, Sliced Black Olives and Red Wine Vinaigrette GS/DF/V
- Mixed Baby Greens, Tri-Color Bell Peppers, Carrot Curlys, Cucumbers, Cherry Tomatoes, and Ranch Dressing - GS/V

## LUNCH DESSERTS

- Lemon Meringue Pie - Graham Cracker Crust and Blueberry Compote - V
- Flourless Chocolate Cake - Caramel Mousse, Enrobed in Semi-Sweet Chocolate Ganache and Strawberry Coulis - GS/V
- Wild Mountain Berry Tartlet - Raspberry Cream, Blackberries and Raspberries and Bittersweet Grand Marnier Chocolate Sauce - V
- Caramel Apple Tart- Sugar Dough Cookie Crust Brushed with White Chocolate, Cinnamon Streusel Topping and Crème Anglaise - V
- Banana Feuilletine Torte- Bavarian Cream Layered with a Chocolate Hazelnut Gianduja and Caramel Rum Drizzle - V
- Carrot Cake - Ginger, Walnut and Cream Cheese Icing - V
- Chocolate Dipped Cannolis - Mascarpone Cheese, Pistachios and Glazed Strawberry - V
- Chocolate Pecan Pie- Jack Daniel's Whiskey Sauce - V

## WRAPS/SANDWICHES

\*Can be made Gluten Sensitive and with Gluten Free Bread for an additional \$1

<b>QUINOA AND ROASTED VEGETABLE WRAP</b>	Quinoa and Roasted Vegetable Salad Wrap - Quinoa, Zucchini, Yellow Squash, Red Onions, Button Mushrooms, Tri-Color Bell Peppers with Mixed Baby Greens, Sliced Tomato, Roasted Garlic Hummus and Spinach Wrap - V	<b>\$28.00</b>
<b>TURKEY CLUB SANDWICH</b>	Thinly Sliced Oven Roasted Turkey Breast, Apple Wood Smoked Bacon, Sun-Dried Tomato Aioli, Green Leaf Lettuce, Sliced Tomatoes, Cheddar Cheese and Onion on Poppy seed Kaiser Roll. Pickle Spear with Red Jacket Potato Salad - Gulden's Spicy Brown Mustard, Celery, Scallions and Red Onions	<b>\$28.00</b>

## ENTRÉE SALADS

<b>CHILLED SOUTHWEST CHICKEN SALAD</b>	Achiote Marinated and Grilled Chicken Breast, Crisp Chopped Romaine, Tri-Color Bell Peppers, Cucumbers, Cherry Tomatoes, Sliced Black Olives, Carrot Curlys, Black Bean-Corn Pico de Gallo, Queso Fresco and Crisp Tri-Color Tortilla Strips with Cilantro Lime Vinaigrette - GS *Can sub Tofu for Chicken - GS/V	<b>\$27.00</b>
<b>COBB SALAD</b>	Grilled Chicken Breast, Chopped Romaine, Cherry Tomatoes, Shredded Carrots, Cucumbers, Red Onions, Hard Boiled Eggs, Blue Cheese, Bacon Bits and Ranch Dressing	<b>\$29.00</b>

## HOT LUNCH ENTREES

<b>WILD MUSHROOM VEGETABLE STRUDEL</b>	Zucchini, Yellow Squash, Artichoke, Sun-Dried Tomatoes, Wild Mushroom, Boursin Cheese, Red Onion, Spinach Cream Sauce and Seasonal Vegetables - V	<b>\$30.00</b>
<b>STUFFED BELL PEPPER</b>	Tempeh, Carrots, Sun-Dried Tomatoes, Zucchini, Corn, Chopped Parsley Red Pepper Coulis with French Red Lentil and Quinoa Pilaf and Seasonal Vegetables - GS/DF/V	<b>\$30.00</b>
<b>OVEN ROASTED SUPREME OF CHICKEN</b>	Sour Cream Whipped Yukon Potatoes, Lemon Rosemary Jus Lie with Sautéed Brussels Sprouts, Shredded Carrots, Caramelized Onions and Seasonal Vegetables - GS	<b>\$32.00</b>
<b>CHICKEN PICATTA</b>	Seared Chicken served in a Lemon, Garlic and Caper Sauce with a grilled scallion Polenta Cake	<b>\$32.00</b>
<b>CHICKEN ROULADE</b>	Stuffed with Mushrooms, Roasted Red Pepper, Feta, Spinach served with a Dijon Cream Velouté, Wild Rice Pilaf and Seasonal Vegetables	<b>\$34.00</b>
<b>GRILLED CENTER-CUT PORK CHOP</b>	Merlot Jus Lie, Dried Fruit Chutney, Whipped sweet potatoes and Seasonal Vegetables - GS	<b>\$35.00</b>
<b>THYME-ROSEMARY ENCRUSTED SALMON</b>	Cauliflower and Yukon Potato Puree, Roasted Tomato Buerre Blanc and Seasonal Vegetables - GS	<b>\$34.00</b>
<b>SEARED BEEF SIRLOIN STEAK</b>	Seared Sirloin Steak with Horseradish Cream Sauce, Wild Mushroom Ragout, Spinach and Cheese Raviolis, House-Made Marinara and Seasonal Vegetables	<b>\$35.00</b>
<b>FILET OF BEEF TENDERLOIN</b>	Whipped Truffle Yukon Mashed Potatoes and Creamed Spinach - GS	<b>\$36.00</b>

\* Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk for food borne illness

V = Vegetarian   GS = Gluten Sensitive   B = Dairy Free

The above prices are subject to 22% service charge and 5.9% surcharge, both taxable at a 6.3% rate as of 4/1/2019. Prices subject to change.

# MEALS ON THE RUN IN A REUSABLE THERMO SACK TOTE

## CREATE YOUR OWN LUNCH

Please make selections within the following thresholds: 0-50 people = 2 sandwich selections, includes vegetarian. 51-250 people = 3 sandwich selections, includes vegetarian. 251+ people = 4 sandwich selections, includes vegetarian. Please select an option that accommodates all of your guests' dietary restrictions.

QUINOA ROASTED VEGETABLE SALAD WRAP	Quinoa, Zucchini, Yellow Squash, Red Onions, Button Mushrooms, Tri-Color Bell Peppers with Mixed Baby Greens, Sliced Tomato, Roasted Garlic Hummus and Spinach Wrap - V	\$28.00
QUINOA VEGETABLE SALAD	Shredded Kale and Black Bean Hummus on Spinach Wrap - DF/V	\$28.00
CHICKEN CAESAR SALAD	Grilled Chicken Breast, Chopped Romaine, Cherry Tomatoes, Shredded Parmesan Cheese, Caesar Dressing and Croutons	\$28.00
HONEY-GLAZED TURKEY SANDWICH	Honey Glazed Turkey, Provolone Cheese, Roasted Red Peppers, Baby Spinach Leaves, Sliced Tomatoes and Grilled Red Onions on Ciabatta	\$28.00
TURKEY CLUB SANDWICH	Thinly Sliced Oven Roasted Turkey, Apple Wood Smoked Bacon, Cheddar Cheese, Green Leaf Lettuce and Sliced Tomatoes on Rosemary Parmesan Bread	\$28.00
BLACK FOREST HAM AND SWISS SUB	Green Leaf Lettuce and Sliced Tomatoes on a Whole Wheat Sub	\$28.00
OVEN-ROASTED HERB CHICKEN BREAST	Sliced Monterey Jack Cheese, Sliced Tomatoes, Green Leaf Lettuce on a French Baguette	\$28.00
SLICED ROAST BEEF	Cheddar Cheese, Green Leaf Lettuce, Sliced Tomato and Horseradish Cream Sauce on Rosemary Parmesan Bread	\$28.00
THE ITALIAN	Oven Roasted Turkey Breast, Capicola, Genoa Salami, Arugula, Sliced Tomatoes, Sliced Banana Peppers and Provolone Cheese on Ciabatta Bread	\$28.00
BUFFALO CHICKEN SALAD WRAP	Chicken Fritter, Pepper Jack Cheese, Buffalo Ranch Dressing, Sliced Tomatoes and Chopped Romaine Lettuce on a Garlic Herb Wrap	\$28.00
COLORADO CUBAN WRAP	Cuban Roasted Pork Loin, Sliced Ham, Swiss Cheese, Cuban Mustard, Sliced Pickles, Romaine Lettuce and Sliced Tomatoes on a Garlic Herb Wrap	\$28.00
TUNA SALAD WRAP	White Albacore Tuna Salad, Monterey Jack Cheese, Spinach, Sliced Pickles and Tomatoes on a Tomato Wrap	\$28.00

## SELECT FOUR OF THE FOLLOWING TO ACCOMPANY ALL ENTREES:

Fresh Fruit Salad - Pineapple, Grapes and Melons - GS/DF/V

Southwest Quinoa Salad - Black Beans, Corn, Red Bell Pepper, Red Onion, Fresh Jalapeno, Fresh Cilantro Salad with Chili Lime Vinaigrette - GS/DF/V

Pasta Salad - Tricolor Fusilli Pasta with Tomatoes, Artichokes, Red Peppers, Broccoli, Cauliflower, Capers and Lightly Sautéed Red Onions with Creamy Herb Vinaigrette - DF/V

Sabra Hummus Cups - Pretzels with Hummus \$4.00

Sabra Guacamole Cup - Tortilla Chips with Guacamole \$4.00

Red Jacket Potato Salad - Red Onions, Celery, Scallions, Chopped Parsley, Creamy Dijon Dressing - GS/DF/V

Assorted Miss Vickie's Chips - V

Cookie Duo- V

Double Chocolate Fudge Brownie- V

**Customized Gluten Sensitive Options: \$30.00**

Gluten Free Bread for Entree

Gluten Free Brownie

Gluten Free Raspberry Oat Bar

## DRINKS ON CONSUMPTION

BUBLY GRAPEFRUIT, STRAWBERRY, MANGO \$4.00 each

PEPSI SOFT DRINKS \$4.00 each

AQUAFINA BOTTLED WATERS \$4.00 each

ASSORTED 20OZ WIDE MOUTH GATORADE™ BOTTLES \$4.50 each

Ask your Conference Services Manager about stainless steel water bottles with your company logo, or customizable tote lunch bags. \$2 per person plus set-up fee. Minimum of 500 bags.

V = Vegetarian GS Gluten Sensitive B = Dairy Free

The above prices are subject to 22% service charge and 5.9% surcharge, both taxable at a 6.3% rate as of 4/1/2019. Prices subject to change.

# BANQUET ACCOMPANIMENTS

Please select an option that accommodates all of your guests' dietary restrictions.

## DRINKS

FRESH FRUIT JUICES	\$24.00 per quart
HOT CHOCOLATE	\$48.00 per gallon
HOT APPLE CIDER	\$48.00 per gallon
LEMON CUCUMBER INFUSED WATER	\$25.00 per gallon
WILD-BERRY MINT INFUSED WATER	\$25.00 per gallon
STRAWBERRY BASIL INFUSED WATER	\$25.00 per gallon
LEMONADE	\$37.00 per gallon
ICED TEA	\$37.00 per gallon
STARBUCKS™ COFFEE AND TAZO TEAS DECAFFEINATED COFFEE Whipped Cream, Sugar, Cinnamon Sticks, (minimum 1 gallon) and Flavored Syrups	\$68.00 per gallon
INDIVIDUAL MILK	\$3.00 each
INDIVIDUAL CHOCOLATE MILK	\$3.00 each
PEPSI SOFT DRINKS	\$4.00 each
AQUAFINA BOTTLED WATERS	\$4.00 each
BUBLY GRAPEFRUIT, STRAWBERRY, MANGO	\$4.00 each
ASSORTED 20OZ WIDE MOUTH GATORADE™ BOTTLES	\$4.00 each
STARBUCKS™ DOUBLE SHOT	\$4.00 each
RED BULL ENERGY DRINKS	\$5.00 each
ORANGE, CRANBERRY AND APPLE TROPICANA BOTTLED JUICES	\$4.00 each

## SNACKS

SEASONAL WHOLE FRUIT	\$3.00 each
ASSORTED GRANOLA BARS - Nature Valley- Sweet and Salty Almond, Nature Valley- Fruit and Nut Quaker- Chocolate Chip	\$3.00 each
KIND BARS - Dark Chocolate Cherry Cashew, Peanut Butter Dark Chocolate, Dark Chocolate Nuts & Sea Salt - GF	\$4.00 each
INDIVIDUAL BAGS OF MISS VICKIE'S CHIPS	\$3.00 per bag
ASSORTED CANDY BARS - Snickers, M&M Peanuts, Kit Kat, Twix Bar, and Milky Way	\$3.00 each
INDIVIDUAL ICE CREAM BARS - Dove Bars™, Drumsticks™, Butterfinger Bars™, Snickers™ and Nestle Crunch Bars™ -V	\$4.00 each
YOGURT COVERED PRETZELS	\$25.00 per pound
MIXED NUTS - Cashew, Almond, Pecan, Filbert and Brazil Nuts	\$30.00 per pound
SOFT BAKED PRETZELS - Cheddar Cheese Sauce - V and Spicy Brown Mustard	\$35.00 per dozen

## SNACKS (CONT.)

SABRA HUMMUS CUP Pretzels with Hummus	\$4.00 each
SABRA GUACAMOLE CUP Tortilla Chips with Guacamole	\$4.00 each
POPCORN CART*** (Please note that the Popcorn Cart can only be sold at the Conference Center) Freshly Popped Popcorn	*** \$5.50 per person

## BAKED GOODS

The below descriptions are examples of what our chef will choose to use for your order.

S'MORES BARS	\$42.00 per dozen
FRUIT BREADS	\$37.00 per dozen
COFFEE CAKES	\$37.00 per dozen
FRUIT BARS	\$37.00 per dozen
FRESHLY BAKED MUFFINS Apple Streusel, Cranberry Orange, Lemon Poppy Seed, Blueberry, Oat Bran Raisin, or Banana Pecan	\$40.00 per dozen
DANISH PASTRIES Almond Bear Claws, Cinnamon Swirl Fruit Snails, or Cheese Pockets	\$42.00 per dozen
SCONES Blueberry or White Chocolate Raspberry	\$42.00 per dozen
BISCOTTI Almond Chocolate Drizzle	\$42.00 per dozen
GLUTEN FREE MUFFINS	\$48.00 per dozen
GLUTEN FREE BAGELS	\$54.00 per dozen
GLUTEN FREE COOKIES	\$47.00 per dozen
GLUTEN FREE BROWNIES	\$60.00 per dozen
CHOCOLATE FUDGE BROWNIES	\$40.00 per dozen
ASSORTED COOKIES Sugar Snicker-doodle, M&M Chunk, Chocolate Chip, Oatmeal Raisin, Rocky Road, or White Chocolate Macadamia Nut	\$40.00 per dozen
ASSORTED FILLED CROISSANTS Chocolate, Blueberry Cream Cheese, Raspberry, or Strawberry Cream Cheese	\$45.00 per dozen
PECAN STICKY BUNS	\$45.00 per dozen
CINNAMON ROLLS	\$45.00 per dozen
ASSORTMENT OF BAGELS Philadelphia Plain, Strawberry and Chive Cream Cheeses. Smucker's Grape, Mixed Berry and Strawberry Jam with Sweet Butter	\$45.00 per dozen

# MOUNTAIN PERK CAFE MENU

Note that the Mountain Perk Cafe is only available at the Conference Center. Below is a sample menu and subject to change daily.

## EXPRESSO DRINKS

CAFFE LATTE  
CAPPUCCINO  
CARMEL MACCHIATO  
CAFE MOCHA  
WHITE CHOCOLATE MOCHA  
CAFFE AMERICANO  
TAZO TEA  
TAZO CHAI  
HOT CHOCOLATE

## EXTRAS

ADDITIONAL EXPRESSO SHOT  
FLAVORED SYRUP  
CHOICE OF SOY / ALMOND MILK

## BAKERY ITEMS

CAKE POPS  
DONUTS  
BISCOTTI  
ASSORTED MUFFINS  
GIANT COOKIES  
BAGELS  
FRENCH CROISSANTS  
CHEF'S CHOICE DANISH SELECTION OF THE DAY

## HOT SAVORY ITEMS

CHEF'S SELECTION CUP SOUP OF THE DAY  
VEGGIE QUICHE  
BACON QUICHE  
CHEF'S CHOICE TOASTED SANDWICH  
VEGETARIAN OR DELI MEAT

## GRAB N' GO

MISS VICKIE'S CHIPS  
CANDY BARS  
KIND BARS  
NATURE VALLEY GRANOLA BAR  
FRUIT CUP  
YOGURT PARFAIT  
COBB SALAD  
CHICKEN CAESAR SALAD  
CHEF'S SELECTION GRAB N' GO WRAP  
PROTEIN PACK  
WHOLE FRUIT BASKET

## BEVERAGE SELECTION

PEPSI SOFT DRINKS  
BUBLY SPARKLING WATER  
AQUAFINA  
REDBULL  
STARBUCKS DOUBLE SHOTS  
STARBUCKS COLD BREW  
STARBUCKS MOCHA FRAPPUCCINO  
GATORADE  
ONE COCONUT WATER  
NAKED FRUIT SMOOTHIES

# SPECIALTY BREAKS

Served for 30 minutes. There will be a \$5.00 surcharge per person for groups less than 20 people. Please select a buffet that accommodates all of your guests' dietary restrictions.

## SCHOOL'S OUT

Freshly Baked Cookies-V

Blonde and Chocolate Brownies-V

Rice Krispie™ Treats-V

\$8.50

## SOUTH OF THE BORDER

Chili Con Queso - V

Texas Beef Red Chili - GS/DF

Red Onions, Sliced Jalapeno Peppers and Salsa

Tricolored Corn Tortilla Chips - GS/DF/V

\$9.50

## GOOFY FOOT

Soft Baked Pretzels-V

Cheddar Cheese Sauce - V, Spicy Brown Mustard

Domestic Cheese Board: Monterey Jack, Cheddar, Pepper Jack, Havarti, Maytag Blue, Brie, Grapes, Berries with Lahvosh and Assorted Crackers - V

Presentation of Ripe Melons, Pineapple and Berries - GS/DF/V

\$9.50

## MOUNTAIN DESCENT

Warm Asiago Spinach Artichoke Dip - V

Sliced French Bread - V

Selection of Crisp Carrots, Celery, Cucumbers, Cherry

Tomatoes, Broccoli and Cauliflower - GS/DF/V

Presentation of Ripe Melons, Pineapple and Berries - GS/DF/V

\$9.00

## DRINKS ON CONSUMPTION

BUBLY GRAPEFRUIT, STRAWBERRY, MANGO \$4.00 each

PEPSI SOFT DRINKS \$4.00 each

AQUAFINA BOTTLED WATERS \$4.00 each

ASSORTED 20OZ WIDE MOUTH GATORADE™ BOTTLES \$4.50 each

## SUMMIT AVALANCHE

Dove Bars™, Drumsticks™, Butterfinger Bars™, Snickers™ and Nestle Crunch Bars™ - V

\$7.50

## HAPPY HOUR

Crispy Buffalo Chicken Wings - DF

\$12.00

7 Layer Dip - Refried Beans, Cheddar Jack Cheese, Sour Cream, Pico de Gallo, Shredded Lettuce, Jalapeños and Guacamole

Queso Served with Tricolor Tortilla Chips

## CUPCAKE BREAK

Chocolate Caramel Toffee Crunch, Red Velvet, and Vanilla Butter Crème Cupcakes. Individual Bottles of 2% and Chocolate Milk

\$9.50

## COLORADO 14ER

**BUILD YOUR OWN TRAIL MIX:**

Whole Almonds, Cashews, Sunflower Seeds, Pistachios, Peanuts, Dried Cranberries, Dark and Golden Raisins, Dried Pineapple, Dried Apricots, Toasted Coconut Flakes, Yogurt Covered Pretzels, Udi's Granola, M&Ms and Dark Chocolate Nibs

\$11.50

# HORS D'OEUVRES

Based on 100 pieces per order. Half-order minimum required. Additional \$35.00 per hour, per server, for butler pass service. One sever per hand passed item, per 100 people. Butler pass service only available on asterisked items. \* Please select an option that accommodates all of your guests' dietary restrictions.

## CHILLED HORS D'OEUVRES

*ANTIPASTO BROCHETTE	Ciliengini Mozzarella, Divina Marinated Tomatoes and Kalamata Olives - GS/V	\$295.00
*CHILLED ORIENTAL CHICKEN SALAD	Grilled Chicken with Carrots, Bell Peppers, Scallions and Green Cabbage with Szechuan Vinaigrette in a Sesame Seed Basket	\$305.00
*BLT	Apple Wood Smoked Bacon, Shredded Lettuce, Sliced Tomatoes, Sun-dried Tomato Aioli and Green Chili Cheddar Roll	\$320.00
*SMOKED DUCK CONFIT CANAPÉ	Roasted Beet and Tahani Puree on a Pita Crisp	\$395.00
*BLACKENED TUNA	Cucumber Cup and Wasabi Aioli - DF	\$385.00
ICED JUMBO SHRIMP	Lemon and Lime Wedges with Spicy Cocktail Sauce - GS/DF	\$395.00
SUSHI ROLLS	Spicy Tuna, California, Philadelphia, and Chef's Specialty Rolls, Assorted Sashimi Pieces, Wasabi, Pickled Ginger and Soy Sauce - GS	\$485.00

## HOT HORS D'OEUVRES

### VEGGIE

ALE-BATTERED ZUCCHINI ROUNDS	Tempura Style Zucchini Slices served with Ranch Dressing	\$320.00
*WILD MUSHROOM TURNOVERS	Mushrooms stuffed with Herb Cream Cheese and Roasted Red Peppers	\$335.00
BLACK BEAN, WILD MUSHROOM QUESADILLAS	Spinach, Red Pepper Quesadillas - Pepper-Jack, Chevre, Salsa Fresca, Guacamole and Sour Cream	\$345.00
*SPANAKOPITAS	Spinach and Feta Cheese in Phyllo Triangles	\$335.00
*BROILED MUSHROOMS CAPS	Mushroom Caps Stuffed with Sautéed Spinach and Creamy Brie	\$335.00
*JALAPEÑO POPPERS	Jalapenos stuffed with Philadelphia Cream Cheese and Raspberry Dipping Sauce	\$285.00
*VEGGIE SPRING ROLLS	Sweet Thai Chili Sauce and Hot Chinese Mustard	\$305.00

### CHICKEN

CRISPY BUFFALO CHICKEN WINGS	Blue Cheese and Ranch Dressing	\$300.00
GRILLED CHICKEN AND CHORIZO QUESADILLAS	Anaheim Chilies, Pepper Jack, Haystack Chevre, Salsa Fresca, Guacamole and Sour Cream	\$345.00
CHICKEN SATÉ	Oriental Marinated Strips of Chicken Breast on a Skewer with Sweet Chili Sauce	\$365.00
CHICKEN TENDER STRIPS	Ranch and Blue Cheese Dressing	\$315.00
MINI CHICKEN CORDON BLUE POPPERS	Chicken Breast filled with Dijon, Breaded & Crispy and Honey Dijon Dipping Sauce	\$340.00
*MINI CHICKEN WELLINGTON	Tender Chicken Breasts with Mushroom Duxelles inside a Puff Pastry	\$365.00
CRISPY CHICKEN POTSTICKER	Ground Chicken and Vegetables in a Crispy Won-ton with Ponzu Sauce	\$315.00

### BEEF

MINI REUBEN SANDWICHES	Hot Sandwich with Pastrami, 1000 Island Dressing, Sauerkraut, Swiss Cheese and Marble Rye	\$355.00
BEEF WELLINGTON	Fillet of Beef with Mushroom Duxelles, wrapped with Puff Pastry	\$375.00
BEEF SATÉ	Thai Marinated Strips of Beef on a Skewer with Spicy Peanut Sauce	\$385.00

### PORK

CRISPY POT STICKERS	Ground Pork and Vegetables in a Crispy Won-ton with Ponzu Sauce	\$285.00
DEVILS ON HORSEBACK	Goat Cheese Stuffed Date Wrapped in Cherry Smoked Bacon and Balsamic Reduction	\$375.00

### SEAFOOD

*BACON WRAPPED SCALLOPS	Apple-Smoked Bacon Wrapped Bay Scallops with Herb Aioli	\$385.00
*CRAB RANGOON	Crab Meat and Cream Cheese in a Crispy Won-ton with Chili Mango Sauce	\$360.00
*PETITE CRAB CAKES	Lump Crab Meat Bite Size Crab Cakes with Spicy Remoulade	\$385.00

\* Butler pass service available



# HORS D'OEUVRE DISPLAY SELECTIONS

One order serves approximately 50 people. Half-order minimum required. Please select an option that accommodates all of your guests' dietary restrictions. Specialize your reception with your company logo in chocolate or as an ice sculpture.

<b>CHIPS AND DIPS</b>	Ruffles Potato Chips, Tri-Color Tortilla Chips, Mini Pretzels, Assorted Roasted Nuts, Guacamole, Salsa and French Onion Dip - GS/V	<b>\$190.00</b>
<b>FRESH CRUDITÉ</b>	Selection of Crisp Carrots, Celery, Cucumbers, Cherry Tomatoes, Broccoli, Cauliflower with Seasonal Hummus Selection and Ranch - GS/DF/V	<b>\$205.00</b>
<b>STARBURST OF FRUIT</b>	Presentation of Ripe Melons, Pineapple and Berries Honey-Coconut Yogurt Dipping Sauce - GS/V	<b>\$225.00</b>
<b>AMERICAN DAIRYLAND</b>	Domestic Cheese Board: Monterey Jack, Cheddar, Pepper Jack, Havarti, Gorgonzola, Brie, Grapes, Berries, with Lahvosh and Assorted Crackers - GS/V	<b>\$265.00</b>
<b>CHEESES OF THE WORLD</b>	French Black Pepper Brie, Roquefort, Port Salute, Drunken Goat, Sage Derby and Tipperary Irish Cheddar with Dried Pineapples, Apricots, Fresh Fruit, Lahvosh and Assorted Crackers - GS/V	<b>\$335.00</b>
<b>COCKTAIL-STYLE DELI PLATTER</b>	Roast Turkey Breast, Pastrami, Black Forest Ham, Capicola, Genoa Salami, Monterey Jack, Cheddar, Pepper Jack, Pickle Spears, Sliced Banana Peppers, Pepperoncinis, Pickled Jalapenos, Spicy Brown Mustard, Mayonnaise and Hinged Silver Dollar Rolls - GS	<b>\$295.00</b>
<b>FRENCH BAKED BRIE</b> - not available in partial orders	Dried Fruit Compote Wrapped in Pastry - Served with French Baguette Crostini, Lahvosh and Assorted Crackers - V	<b>\$295.00</b>
<b>ANTIPASTO ROMANESQUE</b>	Sliced Prosciutto de Parma, Capicola Ham, Genoa Salami, Fresh Ciliegine Mozzarella, Divina Roasted Tomatoes, Steamed Asparagus, Balsamic Roasted Cipollini Onions, Roasted Red Peppers, Greek Olives, Marinated Artichokes, Pepperoncinis and Marinated Mushrooms with French Baguette Crostini - GS	<b>\$395.00</b>
<b>SMOKED SEAFOOD PLATTER</b>	House Smoked Salmon, Shrimp and Colorado Trout with Herb Alouette, Spicy Remoulade, Spicy Cocktail Sauce, Roma Tomatoes, Cucumbers, Lemons, Limes, Capers and Red Onions - GS	<b>\$435.00</b>
<b>CHILLED BEEF TENDERLOIN</b>	Sliced Mid-Rare Beef Tenderloin, Roasted Red Peppers, Sliced Marinated Mushrooms, Capers, Cornichons, Grilled Red Onions, Roasted Divina Tomatoes, Greek Olives Tapenade, Creamy and Regular Horseradish, Herb Alouette, and French Baguette Crostini - GS <i>*not available in partial orders</i>	<b>\$415.00</b>
<b>SWEET BITES</b>	Chocolate Truffles, Petite Pastries, Cookies and Chocolate-Dipped Strawberries - V	<b>\$285.00</b>

\* Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk for food borne illness

V = Vegetarian   GS Gluten Sensitive   B = Dairy Free

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# RECEPTION STATIONS

Enhance your reception menu by adding on a reception station, or create a whole reception with a minimum of three station choices. Please select an option that accommodates all of your guests' dietary restrictions.

A minimum of 50 people is required. Per person price listed will be charged based on guarantee. (Chef attended fee of \$100 per hour/per chef apply to the following presentations. One Chef per 50 people)

## SPECIALIZE YOUR RECEPTION WITH YOUR COMPANY LOGO IN CHOCOLATE OR ICE SCULPTURE.

Inquire with your sales representative for availability and quotes.

# CHEF ATTENDED

Chef fee \$100.00 per hour for chef-attended service.

## TOSSED SALADS

\$11.00

Spinach Salad - Divina Roasted Tomatoes, Mushrooms, Pine Nuts, Sweet Potato Crouton, Red Onions and Chopped Eggs with Warm Red Wine Bacon Vinaigrette - GS/DF/V

Caesar Salad - Crisp Romaine, Cherry Tomatoes, Shredded Parmesan and Herb Croutons served on the side with Creamy Garlic Caesar Dressing - GS/V

Gathered Field Greens - Candied Walnuts, Baby Heirloom Cherry Tomatoes, Shredded Carrots, Diced Cucumbers, Dried Cranberries and Gorgonzola with Balsamic Raspberry Vinaigrette - GS/V

Fresh-Baked Breads, Whipped Honey Butter, Greek Olive Tapenade, Sweet Tomato Jam and Lingonberry Preserves

## FRENCH FRIES

\$15.00

Sweet Potato and Steak Cut French Fries - GS/DF/V  
Poutine Gravy, Chili Con Queso (V) and Texas Beef Red Chili - GS/DF

Served With: Bacon Lardons, Sliced Jalapenos, Diced Red Onions, Chopped Parsley, Sour Cream, Truffle Oil, Shredded Parmesan Cheese and Cheese Curds

## RISOTTO

\$19.00

Risotto Milanese - Shrimp, English Peas, Parmigiano-Reggiano and Chopped Parsley - GS

Duck Confit Risotto - Wild Mushrooms, Parmigiano-Reggiano and Fresh Thyme - GS

Zucchini, Three Cheese, and Herb Risotto - Parmigiano Reggiano, Mascarpone and Asiago - GS

## SMASHED MARTINI BAR\*

\$20.00

Whipped Yukon Potatoes - GS/V

Whipped Sweet Potatoes - GS/V

Sautéed Shrimp Scampi - GS

Duck Confi - GS/DF

Wild Mushrooms and Caramelized Onions- GS/DF

Served With: Bacon Lardons, Caramelized Onions, Blanched Broccoli, Crispy Tabaco Onions, Davina Roasted Tomatoes, Roasted Red Peppers, Whole Roasted Garlic Cloves, Maytag Crumbles, Smoked Cheddar, Fresh Chives, Roasted - Horseradish Cream and Cabernet Gravy

## OYSTER BAR

\$23.00

Lemon Wedge, Lime Wedge, Horseradish, Cocktail Sauce with Tabasco Sauce with Mignonette Sauce - GS/DF

## PASTAS

\$18.00

Grilled Chicken Breast Alfredo with Penne - Sautéed Mushrooms, Shallots and Fresh Parsley

Basil Pesto Shrimp with Tri-Color Cheese Tortellini - Green Bell Peppers, Sun-Dried Tomatoes and Green Onions

Vegetables and Rigatoni with Marinara Sauce - Zucchini, Yellow Squash, Spinach, Red Onions, Kalamata Olives and Chiffonade Basil - V

Served With: Shredded Parmesan Cheese and Red Pepper Flakes - V

# NON-CHEF ATTENDED

## TACOS AND NACHOS

\$16.00

Shredded Tinga Chicken with Tri- Color Peppers and Onions - GS/DF

Southwest Seasoned Ground Beef - GS/DF

Crunchy Taco Shells - GS/DF, Soft Flour Tortillas - DF and Tri-Color Tortilla Chips - GS/DF

Served with: Diced Tomatoes, Red Onions, Shredded Lettuce, Pickled Jalapenos, Shredded Jack and Cheddar Cheese, Salsa, Guacamole and Sour Cream

\* Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk for food borne illness

## DESSERT RECEPTION STATIONS

Prices are based on multiple selections from reception stations, cutting boards, and hot and cold hors d'oeuvres. These may not be ordered alone.

A minimum of 50 people is required. Please select an option that accommodates all of your guests' dietary restrictions.

### BITE-SIZE MINIATURE PIES \$14.00

A Collection of the Classics: Double Chocolate Truffle Fudge Cream, Lemon Meringue, Apple Cinnamon, Southern Pecan, Blueberry Streusel and Key-Lime

### MINIATURE FRENCH PASTRIES \$16.00

Éclairs, Fruit Tartlets and Chocolate Tulips are among this Selection of Petite Classics - V

### THE GLASADE \$14.00

French Vanilla, Double Chocolate Chunk and Strawberries 'n' Cream Highlight this "Build Your Own" Sundae Bar with Toppings of Whipped Cream, Chocolate, Fresh Fruits, Nuts and Sauces - V

### CHOCOLATE FONDUE SHOT \$13.00

Rich Semisweet Chocolate Accompanied by Strawberries, Bananas, Apples, Brownies, Pound Cake and Banana Bread - V

### COLORADO "AVALANCHE" \$22.00

A Mountainous Display of Various Confections, Including Crème Brulee, Double Chocolate Truffle Mousse Torte, Fresh Strawberry Bavarian Pie, Bourbon Pecan Tart, Key Lime Pie and New York Cheesecake - V

### CHOCOLATE APOCALYPSE\* \$18.00

Cascading Warm Semisweet Chocolate Surrounded by a Variety of Dipping Confections to Include Marshmallows, Pretzels, Strawberries, Bananas and Apples; also available in White or Milk Chocolate - V

Fountain Rental of \$350.00

### BANANAS FOSTER\* \$18.00

Flambé Bananas Foster Made to Order - V  
Meyer Rum, Brown Sugar Butter Sauce Served  
Over House Made Ice Cream and Bananas

## CUTTING BOARDS\*

Enhance your reception with Chef-Carved Meats. Please select an option that accommodates all of your guests' dietary restrictions.

### ROAST TENDERLOIN OF BEEF \$315.00

Au jus, Raw Horseradish and Creamy Horseradish - GS/DF

Served with Garlic Onion Rolls  
Serves approximately 20

### ROAST STRIP LOIN OF BEEF \$320.00

Au jus, Raw Horseradish and Creamy Horseradish - GS/DF

Served with Sea Salt Rolls  
Serves approximately 30

### ROAST PRIME RIB AU JUS \$345.00

Au jus, Raw Horseradish and Creamy Horseradish - GS/DF

Served with Sesame Silver Dollar Rolls  
Serves approximately 40

### BEEF STEAMSHIP \$670.00

Au jus, Raw Horseradish and Creamy Horseradish - GS/DF

Served with Sesame Silver Dollar and New York Pumpernickel Rolls Serves Approximately 125

### LAMB STEAMSHIP \$320.00

Rosemary Au Jus, Raw Horseradish, Creamy Horseradish, Mint Tzatziki Sauce and Dijon Mustard - GS/DF

Served with Greek Herbed Sourdough Rolls  
Serves Approximately 30

### ROASTED WHOLE TURKEY \$250.00

Turkey Gravy, Raw Horseradish, Creamy Horseradish, Cranberry Chutney, Mayonnaise and Dijon Mustard - GS/DF  
Served with 9 Grain

Rolls Serves  
approximately 20

### JERK RUBBED LOIN OF PORK \$300.00

Mango-Apple-Mint Chutney, Raw Horseradish, Creamy Horseradish, Sherry Jus Lie, Mayonnaise and Dijon Mustard - GS/DF

Served with Green Chili Cheddar Rolls  
Serves approximately 40

### HONEY-GLAZED HAM \$300.00

Calvados Sauce Natural, Raw Horseradish, Creamy Horseradish, Lingonberry Preserves, Whole Grain Dijon Mustard and Sun Dried Tomato Pesto Aioli - GS/DF

Served with Hawaiian Sweet Rolls  
Serves approximately 40

### WHOLE SUCKLING PIG \$520.00

Sweet Baby Rays Barbeque Sauce, Raw Horseradish, Creamy Horseradish Mayonnaise, Dijon Mustard and Apple Cider  
Coleslaw with Pineapple Golden Raisins - GS/DF

Served with Green Chili Cheddar Rolls  
Serves approximately 50

\*Chef fee \$100.00 Per Hour for Chef-Attended Service.

V = Vegetarian   G Gluten Sensitive   B = Dairy Free

The above prices are subject to 22% service charge and 5.9% surcharge, both taxable at a 6.3% rate as of 4/1/2019. Prices subject to change.

# DINNER BUFFETS

Served with iced tea and lemonade. Buffet will be replenished for 90 minutes. Not available for extended period. There will be a \$5.00 surcharge per person for parties fewer than 50. Specialize your dinner buffet with your company logo in chocolate or as an ice sculpture. Please select a buffet that accommodates all of your guests' dietary restrictions.

## MESA VERDE

\$65.00

Vegetarian Green Chili - Fire Roasted Anaheim Chilies, Tomatillos, Garlic, Onions and Cilantro - DF/V  
 Warm Flour Tortillas - DF/V  
 Chopped Romaine Salad - Cucumber, Shredded Carrots, Sliced Black Olives, Roma Tomatoes, Queso Fresco, Crispy Corn Tortillas and Cilantro Lime Vinaigrette - GS/V  
 Shredded Pork Carnitas - GS/DF  
 Carne Asada - Garlic Chili Lime Marinated & Grilled Beef Skirt Steak with Grilled Scallions and Fried Jalapenos - GS/DF  
 Spanish Rice Pilaf - Garlic, Tomatoes and Green Onions - GS/DF/  
 V Sautéed Corn, Red Peppers, Zucchini and Black Beans - GS/V  
 Stuffed Jalapeno Poppers with Raspberry Sauce - V  
 Fresh Pico de Gallo, Sour Cream and Roasted Poblano-Tomatillo Salsa - GS/DF/V  
 Tres Leches, Ibarra Chocolate Cake and Pina Colada Tart - V

## THE BOURBON STREET

\$61.00

Spicy Andouille Sausage and Chicken Gumbo  
 Corn Muffin - V  
 Chopped Romaine Salad - Grilled Asparagus, Tomato Wedges, Sliced Black Olives, Shredded Carrots, Cucumbers and Red Wine Vinaigrette - GS/DF/V  
 Shrimp and Crawfish Etouffée  
 Creole Roasted Chicken Quarters - GS/DF  
 Red Beans and Rice - GS/DF/V  
 Fried Okra - Spicy Remoulade - V  
 Bourbon Chocolate Tart - V  
 Individual Banana Butterscotch Bread Pudding - V

## THE HAWAIIAN LUAU

\$61.00

Maui Coleslaw -Napa Cabbage, Shredded Carrots, Chopped Cucumber, Red Bell Peppers, Pineapple, Scallions and Mango-Cilantro Vinaigrette - GS/DF/V  
 Macaroni Salad - Chopped Eggs, Shredded Carrots, Celery, Red Onions and Mayonnaise Dressing - DF/V  
 Hawaiian Sweet Rolls - V  
 Macadamia and Coconut Encrusted Mahi-Mahi - Red Pepper and Scallions Relish and Carrot-Ginger Puree -GS/DF  
 Teriyaki Marinated Grilled Supreme of Chicken - Sweet Sambal Chili Cream Sauce and Grilled Pineapple-Cilantro Relish - DF  
 Veggie Kabob -Zucchini, Button Mushroom, Red Onion, Tofu and Mae Ploy Glaze - GF/DF/V  
 Steamed Basmati Rice - GS/DF/V  
 Curried Coconut Glazed Sweet Potatoes - GS/V  
 Mango Ginger Tart - V  
 White Chocolate Macadamia and Coconut Cake-V

## BUFFET MILANO

\$65.00

Radicchio and Spinach Salad - Baby Spinach Leaves, Tomato Wedges, Shredded Carrots, Cucumbers, Kalamata Olives and Balsamic Vinaigrette - GS/DF/V  
 Quinoa and Roasted Vegetable Salad - Quinoa, Zucchini, Yellow Squash, Grilled Red Onions, Asparagus, Roasted Red Peppers, Feta, Capers and Red Wine Vinaigrette - GS/V  
 Gorgonzola Stuffed French Roll - V  
 Lamb Osso Bucco - Lamb Shank Braised in a Red Wine Veal Glace, Carrots, Yellow Onions and Celery, Topped with Gremolata  
 Chicken Marsala - Caramelized Pearl Onions, Sautéed Mushrooms, Marsala Wine, Chicken Glace, Chopped Parsley and Wild Rice Pilaf  
 Grilled Scallion Soft Polenta - GS/V  
 Carmelized Brussel Sprouts with Sherry Onions - GS/DF/V  
 Tiramisu - Ladyfingers Soaked in Coffee Liqueur, Layered with Sweet Mascarpone - V  
 Cappuccino Brickle Torte - Espresso-Flavored Mousse with Chunks of Almond Toffee - V  
 Strawberry Zabaglione - V

# DINNER BUFFETS

Served with iced tea and lemonade. Buffet will be replenished for 90 minutes. Not available for extended period. There will be a \$5.00 surcharge per person for parties fewer than 50. Specialize your dinner buffet with your company logo in chocolate or as an ice sculpture. Please select a buffet that accommodates all of your guests' dietary restrictions.

## RIVER MEADOW BBQ

\$69.00

Wild Game Chili - Ground Bison, Wild Boar, Fire Roasted Tomatoes, Kidney Beans, Black Beans and Yellow Onion - GS/DF  
 Green Chili Cheddar Cheese Muffins and Biscuits - Sweet Butter - V  
 Mixed Baby Greens - Cherry Tomatoes, Sliced Mushrooms, Shredded Carrots, Cucumbers with Balsamic Vinaigrette and Ranch - GS/DF/V  
 Seared Salmon Fillet - Spice Rubbed with Mango Chili Relish - GS/DF  
 New York Strip Steak - Wild Mushroom Demi  
 House Smoked St. Louis Ribs - Basted with Sweet Baby Rays Barbeque Sauce - GS/DF  
 Potatoes Au Gratin - GS/V  
 Roasted Garden Vegetable Display - Zucchini, Yellow Squash, Cauliflower, Asparagus, Carrots and Parsnips -GS/DF/V  
 Roasted Garlic Hummus - GS/DF/V  
 Additional Entrees **\$5.00** Each:

- Hebrew National with Sweet Pickle Relish\* - GS/DF
- Johnsonville Brat with Sauerkraut\* - GS/DF
- Vegetarian Boca Burger\* - V
- Vegetable and Tofu Kabob\* - GS/DF/V

Build-Your-Own Strawberry Shortcake -  
 Home-Style Butter Sponge Cake - V  
 Lemon Meringue Pie - V  
 Boston Cream Pie - V

## LAKE DILLON

\$69.00

Chef's Choice Soup of the Day  
 Onion Poppy Seed Croissant Rolls - V  
 Mixed Baby Greens - Sliced Black Olives, Cherry Tomatoes, Shredded Carrots, Red Onions, Red Wine Vinaigrette and Ranch Dressing - GS/DF/V  
 Braised Beef Short Rib - Seared and Braised in Demi Glace with Fresh Herbs and Red Wine Demi  
 Herb Encrusted Steelhead Trout - Poblano Peppers, Red Onions and Roasted Red Pepper Coulis - DF  
 Oven Roasted Chicken - Lima Bean and Red Pepper Succotash and Sweet Corn Puree - GS  
 White Truffle Whipped Yukon Gold Potatoes - GS/V  
 Butter Beans and Red Corn pepper Succotash with Sweet Corn Puree - GS  
 Chef's Choice of Seasonal Vegetables - GS/V  
 Old-Fashioned Pies and Cakes - Chocolate Framboise (GS/V), Wild Mountain Berry Bavarian Tart, Triple Chocolate Torte and Crème Brulee-V

# MENU ENHANCEMENTS FOR YOUR KEYSTONE BARBEQUE

## S'MORE BUFFET \$10.00 per person

Enhance your Barbeque Dinner with an "Outdoor S'mores Buffet" with a warm and cozy fire pit Hershey's Chocolate Squares, Marshmallows, Graham Crackers and Roasting Sticks Fire Pit includes wood, extinguisher, fire attendant, up to 90 minutes per event.

Additional hour **\$50.00/hour**. A maximum of 50 people. June 1st to October 31st weather dependent.

This menu is designed for **OUTDOOR SUMMER SEASONAL USE** only - **\$250.00** set up and delivery fee for the Adventure Center Beach **\$250.00** service fee - Conference Center Fire Pit Location

## CHEF ATTENDED STATION

\*See page 16 for description

## CARVING STATION

\*see page 17 "Cutting Boards" for Chef Carved Meats

## DESSERT STATION

\*See page 17 for World Renowned Famous Desserts

\*Chef fee \$100.00 Per Hour for Chef-Attended Service.

# TABLE SERVICE DINNERS

All dinner entrées are served with a choice of soup or salad and dessert along with Chef's selection of fresh vegetables, rolls and butter. Choice of coffee, decaffeinated coffee, tea, iced tea and lemonade. \$5.00 for an additional course of soup or salad. An additional charge of \$5.00 per person will apply for groups that guarantee fewer than 20 guests. Group must provide cards denoting entree selection. Groups of less than 100 may select one entree.

Max of three entree choices for groups of 100 or more. Price is based on the highest priced entree. Please select an option that accommodates all of your guests' dietary restrictions.

## DINNER SOUPS

Brandy Cream of Wild Mushroom Soup - V  
 Roasted Fennel Tomato Bisque - Shaved Parmesan - V  
 Sweet Sherry and Caramelized Onion Soup - V  
 Cream of Asparagus Soup - Crème Fresh - V  
 Butternut Squash and Pear with Pinot Grigio - GS/DF/V  
 Maine Lobster Sherry Bisque

## DINNER SALADS

Baby Spinach Leaves, Bacon Lardons, Brown Sugar Glazed Gala Apple, Baby Heirloom Cherry Tomatoes, Sliced Red Onions and Riesling Pear Vinaigrette - GS/DF

Baby Arugula and Frisee, Strawberries, Cucumber, Carrot Curls, Tomato Wedge, Toasted Pine Nuts, Lemon Stilton and Raspberry Balsamic Vinaigrette - GS/V

Roasted Beets and Shaved Pickled Fennel, Mixed Baby Greens, Carrot Curls, Tomatoes, Potato Croutons and Dijon Sherry Vinaigrette - DF/V

Roasted Goat Cheese Stuffed Pear - Mixed Baby Lettuces, Carrot Curls, Cucumber, Cherry Tomatoes, Dried Cranberries, Toasted Almonds and Shallot Rice Wine Vinaigrette - GS/V

## DINNER DESSERTS

Chocolate Decadence Flourless Chocolate Cake Layered with Caramel Toffee Mousse in a Semi-Sweet Cylinder Topped with Ganache - GS/V

Crème Brulee in a Semi-Sweet Folded Lined Cup topped with Wild Berry Compote - GS/V

Bailey's Irish Cream Milk Chocolate Espresso Chunk Cheesecake Oreo Crust, Chocolate Fudge Sauce and Strawberries - V

Chocolate Pear Lucullus Pistachio Cream and Puff Pastry with Chocolate Stuffed Mini Pear - V

Peanut Butter Banana Chocolate Tart  
 Chocolate Sugar Dough Cookie Crust-V

Mocha Feuilletine Terrine  
 Gianduja, Chocolate Cake, Coffee and Semi-Sweet Ganache - V

Wild Mountain Berry Dome Grand Marnier infused Fruits under a Semi-Sweet Cage - V

A Trio of Sea Salt Caramel, Raspberry, and Chocolate French Macarons with cylinders of corresponding mousses - V

## VEGETARIAN ENTRÉES

### ZUCCHINI PASTA

Fried Temphe, Wild Mushrooms and Spicy Marinara - GS/DF/Vegan \$44.00

### MILLE-FEUILLE

Seared Polenta Cake, Grilled Eggplant, Sautéed Spinach and Wild Mushroom Ragout, Tomato-Basil Coulis, Davina Tomato and Greek Olive Relish with Chef's Choice Seasonal Baby Vegetables - GS/DF/Vegan \$44.00

### STUFFED ROASTED BELL PEPPER

Garbanzo, Kidney, White Beans, Corn, Cauliflower Rice and Asparagus Served with Roasted Tomato Coulis- GS/DF/V \$44.00

## CHICKEN

### SALTIMBOCCA

Prosciutto, Sage and Mushroom Sauce, Seared Goat Cheese Polenta Cake, Creamed Spinach and Balsamic Marinated-Charred Roma Tomato Wedge \$49.00

### HERB & GARLIC MARINATED

Smoked Supreme of Chicken - Port Jus Lie, Cherry Apricot Chutney and Celery Root Puree - GS \$51.00

## PORK

### HONEY SAGE GRILLED CENTER CUT CHOP

Calvados Glace, Apple and Cranberry Ragout, and Sweet Potatoes Mashers - GS \$49.00

### THYME AND JUNIPER BERRY BRAISED SHOULDER STEAK

Crayfish and Roasted Corn Ragout, Anaheim Chili and White Cheddar Grits \$51.00

## BEEF

### BRAISED SHORT RIB

Sauce natural, Roasted Garlic Whipped Yukon Potatoes, and Melted Leeks \$55.00

### SIRLOIN STEAK

Merlot Jus Lie, Rosemary and Garlic Roasted Fingerling Potatoes and Balsamic Marinated-Charred Roma Tomato Wedge \$57.00

### BLACK PEPPER-ENCRUSTED NEW YORK STEAK

Sour Bourbon Steak Sauce and Goat Cheese Au Gratin Potatoes with Tobacco Onions \$59.00

### TENDERLOIN FILET

Cabernet Sauce, Divina Tomato Relish, Caramelized Onion and Bacon Asiago Barley Pilaf \$63.00



# TABLE SERVICE DINNERS

All dinner entrées are served with a choice of soup or salad and dessert along with Chef's selection of fresh vegetables, rolls and butter. Choice of coffee, decaffeinated coffee, tea, iced tea and lemonade. \$5.00 for an additional course of soup or salad. An additional charge of \$5.00 per person will apply for groups that guarantee fewer than 20 guests. Group must provide cards denoting entree selection. Groups of less than 100 may select one entree.

Max of three entree choices for groups of 100 or more. Price is based on the highest priced entree. Please select an option that accommodates all of your guests' dietary restrictions.

## SEAFOOD

### SEARED STEELHEAD TROUT FILLET

Meyer Lemon and Dill Cream Sauce, Braised Green Kale and Tri-Color Bell Pepper Israeli Couscous

\$51.00

### SPICED-RUBBED SALMON

Apple and Mango Relish, Citrus Buerre Blanc, Root Vegetable and Spinach Au Gratin - GS

\$53.00

## DUETS

### BREAST OF CHICKEN AND CRAB-STUFFED SHRIMP

Loyster Brandy Cream Sauce and Dirty Wild Rice Puree

\$57.00

### SEARED SIRLOIN STEAK AND JUMBO TIGER SHRIMP KABOB

Madera Jus Lie, and Cipollini Onion, Tomato Relish, Pesto Cream Sauce and Horseradish Whipped Yukon Potatoes

\$65.00

### OVEN ROASTED SIRLOIN STEAK AND STRIPED BASS

Caramelized Shallot Port Glace, Apricot Chutney, Sherry Buerre Blanc and Cherry Pistachio Bread Pudding

\$67.00

### GRILLED BEEF TENDERLOIN AND AGAVE KEY-LIME GLAZED SALMON

Poblano Cream Sauce, and Pineapple Cilantro Chutney, Oregano and Garlic Roasted Red New Potatoes

\$69.00

### CENTER CUT BEEF TENDERLOIN AND MAINE LOBSTER TAIL

Shaved Black Truffle and Foie Gras Sauce Périgourdine, Drawn Butter and White Truffle Whipped Yukon Potatoes

\$75.00

### SHORT RIB AND STEELHEAD TROUT

Tender Braised Beef Short Rib with Sauce Natural and Steelhead Trout with Grilled Peach and Thyme Salsa, Rosemary Garlic Roasted Fingerling Potatoes, Spinach and Artichoke.

\$71.00

# BEVERAGES

## HOSTED BAR

\$200.00 minimum for the first hour  
 \$150.00 minimum for each additional hour, per bar If minimum is not met, the difference between the minimum and the actual sales will be assessed.

<b>HOUSE BRANDS</b>	<b>\$7.00</b>
Cruzan Rum, New Amsterdam Vodka, Seagram's Gin, Famous Grouse Scotch, Jim Beam Bourbon, Montezuma Silver Tequila and E & J Brandy VS	
<b>CALL BRANDS</b>	<b>\$8.00</b>
Bacardi Rum, Three Olives Vodka, Spring 44 Gin, Dewars, Canadian Club, Jack Daniels Bourbon, Cuervo Tequila and Captain Morgan Rum	
<b>PREMIUM BRANDS</b>	<b>\$9.00</b>
Myers Dark Rum, Ketel One Vodka, Titos Vodka, Jameson, Tanqueray Gin, Bombay Sapphire, Johnny Walker Black, Crown Royal, Makers Mark, Patron Tequila and Breckenridge Bourbon Whiskey	
<b>HOUSE WINE</b>	<b>\$8.00</b>
<b>PREMIUM HOUSE WINE</b>	<b>\$9.00</b>
<b>CORDIALS</b>	<b>\$9.50</b>
Disaronno, Grand Marnier, Bailey's, Frangelico, Kahlua, Cointreau, Glenlivet Scotch, Courvoisier VS and Jagermeister	
<b>SOFT DRINKS / BUBLY</b>	<b>\$4.00</b>
<b>BOTTLED WATER</b>	<b>\$4.00</b>
<b>BEER - DOMESTIC</b>	<b>\$5.50</b>
Budweiser, Bud Light, Michelob Ultra and O'douls	
<b>BEER - PREMIUM</b>	<b>\$6.00</b>
New Belgium Fat Tire, Stella Artois, Corona, Odell Easy Street Wheat, Odell Cutthroat Porter, New Belgium Voodoo Ranger IPA and Avery IPA	
<b>BEER - KEG/DOMESTIC</b>	<b>\$350.00</b>
<b>BEER - KEG/PREMIUM</b>	<b>\$450.00</b>

(above pricing subject to tax, surcharge and service fee)

## CASH BAR

\$200.00 minimum for the first hour  
 \$150.00 minimum for each additional hour, per bar If minimum is not met, the difference between the minimum and the actual sales will be assessed. Cash bar pricing includes tax and surcharge.

<b>HOUSE BRANDS</b>	<b>\$7.50</b>
Cruzan Rum, New Amsterdam Vodka, Seagram's Gin, Famous Grouse Scotch, Jim Beam Bourbon, Montezuma Silver Tequila and E & J Brandy VS	
<b>CALL BRANDS</b>	<b>\$8.50</b>
Bacardi Rum, Three Olives Vodka, Spring 44 Gin, Dewars, Canadian Club, Jack Daniels Bourbon, Cuervo Tequila and Captain Morgan Rum	
<b>PREMIUM BRANDS</b>	<b>\$9.50</b>
Myers Dark Rum, Ketel One Vodka, Titos Vodka, Jameson, Tanqueray Gin, Bombay Sapphire, Johnny Walker Black, Crown Royal, Makers Mark, Patron Tequila and Breckenridge Bourbon Whiskey	
<b>HOUSE WINE</b>	<b>\$8.50</b>
<b>PREMIUM HOUSE WINE</b>	<b>\$9.50</b>
<b>CORDIALS</b>	<b>\$10.00</b>
Disaronno, Grand Marnier, Bailey's, Frangelico, Kahlua, Cointreau, Glenlivet Scotch, Courvoisier VS and Jagermeister	
<b>SOFT DRINKS / BUBLY</b>	<b>\$4.00</b>
<b>BOTTLED WATER</b>	<b>\$4.00</b>
<b>BEER - DOMESTIC</b>	<b>\$6.50</b>
Budweiser, Bud Light, Michelob Ultra and O'douls	
<b>BEER - PREMIUM</b>	<b>\$7.50</b>
New Belgium Fat Tire, Stella Artois, Corona, Odell Easy Street Wheat, Odell Cutthroat Porter, New Belgium Voodoo Ranger IPA and Avery IPA	

## WINE LIST

<b>HOUSE</b>	<b>\$34.50</b>
Dark Horse Chardonnay, California \$34.50	
Dark Horse Sauvignon Blanc, California \$34.50	
Canyon Road White Zinfandel, California \$34.50	
Dark Horse Cabernet Sauvignon, California \$34.50	
Dark Horse Pinot Noir, California \$34.50	
Dark Horse Red Blend, California, Argentina and Australia \$34.50	
<b>CHAMPAGNE AND SPARKLING WINES</b>	<b>\$40.50</b>
La Marca Prosecco, Italy	
<b>PREMIUM SELECTIONS</b>	<b>\$40.50</b>
William Hill Central Coast Chardonnay, California \$40.50	
Starborough Marlborough Sauvignon Blanc, New Zealand \$40.50	
Ecco Domani Pinot Grigio, Italy \$40.50	
William Hill Central Coast Cabernet, California \$40.50	
Bridlewood Pinot Noir, California \$40.50	
Edna Valley Merlot, California \$40.50	
Alamos Malbec, Argentina \$40.50	

\*Please ask your Conference Services Manager about additional wine selections. Many of our venues have award-winning wine lists that are also available for your catered event. Wines based on availability.