



Reception Stations/Dinner

1 Hour Service, Minimum 25 People

Reception Displays

Prices are per person

Domestic Cheese Platter , Swiss, Cheddar, Pepper Jack and Dried Fruit, Candied Nuts and Crackers	\$6.00
Antipasto , Marinated Olives, Marinated Grilled Zucchini Squash, Mushrooms, Pepperoncini's, Salami, Spanish Chorizo, Provolone	\$10.00
Smoked Salmon , Capers, Red Onions, Diced Tomatoes, Chopped Hard Boiled Egg, Crème Fraiche, Assorted Crackers	\$11.00
Fresh Vegetable Crudités , Carrots, Celery, Grape Tomatoes, Broccoli, Cauliflower, Garden Herb Dip	\$6.00
Baked Brie in Puff Pastry , Lingonberry Jam, Crostinis	\$150.00 (serves 25)

From The Carvery

Served with Silver Dollar Rolls

\$125.00 Chef Attendant Fee (1 Chef per 75 Guest)

Herb Crusted Slow Roast Prime Rib , Horseradish Cream And Au Jus	\$375 (serves 25)
Brown Sugar Honey Glazed Ham	\$275 (serves 25)
Pepper and Herb Seared Beef Tenderloin	\$400 (serves 25)
Oven Roasted Turkey Breast , Orange Cranberry Sauce, Pan Gravy	\$325 (serves 25)



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PASTA STATION \$23.00

Tortellini and Penne Pasta, Alfredo Sauce and Marinara Sauce, Roasted Bell Peppers, Olives, Artichoke Hearts, Spinach, Mushrooms, Tomatoes, Onions, Garlic, Toasted Pine Nuts, Grated Parmesan Cheese, Pesto, Italian Sausage, Grilled Chicken, Shrimp

MEDALLION SAUTÉ \$29.00

Pork Loin Medallion - Dijon Velouté Apple Cherry Port Chutney; Tuna - Ginger Soy Sauce, Wasabi Cream; Beef Medallion - Red Wine and Shallot Demi, Horseradish Cream

ASIAN NOODLE BOWL STATION \$24.00

Udon, Rice Noodles, Ginger Kombu Broth, Pickled Shiitake Mushrooms, Grilled Broccolini, Hard Boiled Eggs, Bean Sprouts, Cilantro, Julienne Vegetables, Peanuts, Napa Cabbage, Scallion, Proteins - Roast Slice Pork, Tofu, Grilled Chicken, Shrimp, Beef (*Pick 2*)

SEAFOOD STATION \$41.00

Chilled Shrimp Cocktail, Crab Claws, Oysters on the Half Shell, Smoked Scallops with Remoulade, Fresh Lemon Dill Aioli

Plated Dinner

Includes Salad, Entrée, Fresh Seasonal Vegetables, Warm Rolls with Butter, Dessert, Fresh Brewed Coffees and Assorted Teas

Iceberg Wedge with Crumbled Blue Cheese, Diced Roma Tomato, Chopped Bacon, Scallion, Creamy Ranch Dressing

Hearts of Romaine with House-made Croutons, Aged Parmesan, Creamy Caesar Dressing

Baby Spinach with Roasted Red Pepper, Crumbled Gorgonzola, Toasted Candied Pecans, Spanish Sherry Vinaigrette

Spring Mix with Julienne Carrots, Sliced Cucumbers, Shaved Red Onions, Tomato and House-made Croutons, Buttermilk Ranch

Kale & Quinoa with Lightly Toasted Pumpkins Seeds, Dried Bing Cherries, Orange Filets, Citrus Vinaigrette

Grilled New York Strip, Gorgonzola Butter, Whipped Yukon Potatoes, Seasonal Vegetable Medley **\$44.00**

Peppercorn Crusted Filet Mignon, Au Poivre Sauce, Braised Belgian Endive and Medley of Tri-Colored Fingerling Potatoes, Grilled Jumbo Asparagus, Lemon Zest, Brined Pearl Onions **\$48.00**

Grilled Orange Roughy, Medley of Tri-Colored Roasted Fingerling Potatoes, Steamed Asparagus with Oven Roasted Roma Tomatoes Roasted Garlic Chardonnay Broth..... **\$49.00**

Grilled Atlantic Salmon, Lemon Butter Caper Sauce, Caramelized Cauliflower Puree, Grilled Jumbo Asparagus & Honey Roasted Baby Carrots **\$41.00**

Seared Sesame Ginger Ahi Tuna, Udon Noodles, Julienne Vegetables **\$45.00**

Herb Lemon Roasted Chicken Breast, Rosemary Jus, Wild Rice Pilaf, Roasted Heirloom Baby Carrots, Broccoli, Swiss Chard **\$37.00**

Herb Roasted Cornish Game Hen, Roasted Garlic Mashed Potatoes, Traditional Ratatouille, Herbed White Wine Chicken Jus **\$39.00**

Grilled Portabella Mushroom, Stuffed with Roasted Zucchini Squash, Herbed Ricotta Cheese, Roasted Pepper Coulis..... **\$28.00**

Artisanal Mushroom Ravioli Leek Confit, Spring Peas, Grilled Asparagus, Caramelized Shallot Cream Sauce **\$27.00**

Three Cheese Blend Lasagna, Oven Roasted Zucchini, Eggplant, Baby Spinach, Basil Marinara **\$23.00**



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Duet Plates

- Grilled Rocky Mountain Elk Tenderloin**, Cabernet Braised Shallot Demi, & **Ruby Red Trout**, Herbed Maitre'd Butter, Fingerling Potato Medley, Grilled Asparagus, Brined Pearl Onions..... **\$62.00**
- Dijon Herb Roasted Pork Loin & Pan Roasted Atlantic Salmon** with Hollandaise Sauce, Aged Parmesan Polenta and a Carrot, Cauliflower and Broccoli Sauté Medley **\$49.00**
- Seared Beef Tenderloin Au Poivre & Steamed Maine Lobster Tail**, Whipped Yukon Gold Potatoes, Menage of Sautéed Swiss Chard, Broccolini, Roasted Red Pepper..... **\$55.00**
- Grilled Beef Tenderloin & Pan Seared Alaskan Halibut**, Bernaise Sauce, Roasted Garlic Mashed Potatoes, Green Beans, Sliced Toasted Almonds, Lemon and Brown Butter **\$54.00**
- DESSERT OPTIONS:** White Chocolate Cherry Bread Pudding, Granny Apple Caramel Cake, Grand Marnier Chocolate Mousse, Strawberry Short Cake, New York Style Cheesecake with Blueberry Lemon Compote

Dinner Buffets

- TASTE OF THE CARRIBEAN** **\$42.00**
Spinach Salad, Curry Dusted Shrimp, Avocado, Mango, Plantain Crisps with Balsamic Drizzle
Three Bean Salad featuring Black, White, and Red Beans, Hearts of Palm, Mango, Shaved Red Onion, Green Bell Peppers, Roasted Red Pepper Dressing
Caribbean Sweet Rolls
Jamaican Jerk Chicken
West Indies Mahi Mahi with Fruit Salsa
Coconut Broth Long Grained Rice Pilaf
Curried Baby Carrots, Bell Peppers, Sweet Onions
Warm Banana Bread Pudding
- THE TUSCAN** **\$46.00**
White Bean Minestrone Soup, Basil Pesto
Traditional Panzanella Salad, Fresh Mozzarella, Pulled Croutons, Tomato, Basil, Balsamic Glaze
Classic Caesar Salad, Parmesan Cheese, Baked Garlic Croutons, Zesty House-made Caesar Dressing
Meat or Vegetarian Lasagna
Chicken Saltimbocca with Prosciutto, Sage, Fontina Sauce
Rolled Sole Florentine, Lemon Sauce
Garlic Parmesan Baked Zucchini
Cocoa Coffee Infused Tiramisu
Cannoli filled with Sweetened Ricotta and Pistachio



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Dinner Buffets

COLORADO BARBEQUE..... \$54.00

Wild Game Chili, Slow Cooked Anasazi Beans
Western Salad, Avocado, Roasted Corn, Bacon, Tomatoes, Sharp Cheddar, Smoky Chipolte Ranch
Flaky Buttermilk Biscuits with Honey & Butter
Potato Salad
Sweet Corn on the Cob with Melted Butter
Country Style Baked Beans with Molasses and Bacon
Rocky Mountain Rainbow Trout, Lemon Lime Buerre Blanc
Grilled Chicken Breast, Smoked Barbeque Sauce
Smoked Beef Brisket
Seasonal Local Fruit Cobbler, Vanilla Whipped Cream

SOUTH OF THE BORDER..... \$42.00

Southwestern Caesar, Black Bean, Corn Salsa, Romaine, Cotija Cheese, Ancho Caesar Dressing
Chicken Tinga, Slow Braised in Ancho Chile and Tomato
Char-Grilled Pineapple Marinated Beef Carne Asada
Spinach & Cheese Enchiladas with Ranchero Sauce
Flour & Corn Tortillas
Guacamole, House-made Tomatillo Salsa Verde & Roasted Tomato Salsa
Cilantro Lime Rice
Black Beans, Spicy Chorizo Sausage and Scallions
Cinnamon Dusted Sopapillas with Honey
Fresh Fruit Salad

ALPENGLOW \$49.00

Tomato Bisque with Infused Olive Oil Drizzle
Arugula Salad, Roasted Sweet Potato, Ricotta, Toasted Almonds, Maple Pecan Vinaigrette
Baby Spinach, Belgian Endive, Dried Cherries, Sliced Granny Smith Apples, Crumbled Blue Cheese, Toasted Walnuts, Apple Vinaigrette
Pan Seared Chicken Breast, Caramelized Onions, Roasted Mushroom Marsala Wine Sauce
Slow Roasted Pork Loin Stuffed Apricot, Cherries, Dried Apples
Roasted Red Potatoes Tossed in Honey and Dill
Steamed Asparagus with Sautéed Garlic and Lemon Zest
Chef's Selection of Assorted Desserts

MOUNT WERNER \$61.00

Cauliflower Bisque with Irish White Cheddar
Roasted Beet Salad, Mixed Greens, Goat Cheese, Truffle Oil Drizzle
Crispy Romaine, Cucumber, Grape Tomatoes, Shredded Provolone, Pepperoncinis, Black Olives and Creamy Roasted Garlic Ranch
Braised Chicken in Red Wine with Carrot, Mushroom, Bacon, Pearl Onions
Grilled Strip Loin Medallions with Red Wine Beef Au Jus
Roulade of Lemon Sole with Shrimp and a White Wine Cream Sauce
Roasted Garlic Whipped Yukon Gold Potatoes
French Green Beans with Toasted Almonds and Brown Butter
Chef's Selection of Assorted Desserts