

## BANQUET MENUS



### Continental Breakfast

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#### **ALPINE ASCENT [BC1] \$17.00**

Fresh Squeezed Orange and Assorted Juices  
Presentation of Seasonal Fruit and Berries  
Assorted Freshly Baked Breakfast Danishes  
Keystone Bakery Basket  
    fruit preserves and sweet butter  
Fresh Brewed Coffee, Decaffeinated Coffee and a Selection of  
Teas Included

### Buffet Breakfasts

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Fresh brewed coffee, decaffeinated coffee and a selection of teas included with all buffet breakfasts. Buffet will be replenished for one hour. There will be a \$5.00 surcharge per person for parties fewer than 30.

#### **COTTAGE BREAKFAST [BB1] \$28.25**

Fresh Squeezed Orange and a Variety of Juices  
Mirror Display of Ripe Melons, Pineapple and Seasonal Berries  
Keystone Bakery Basket  
    fruit preserves and sweet butter  
Assortment of Breakfast Cereals  
Farm-Fresh Scrambled Eggs  
Hickory-Smoked Bacon and Maple Link Sausage  
Buttermilk Pancakes  
Vermont Maple Syrup  
Breakfast Potatoes

#### **RANCH HOUSE BREAKFAST [BB2] \$34.00**

Fresh Squeezed Orange and a Variety of Juices  
Mirror Display of Ripe Melons, Pineapple and Seasonal Berries  
Smoked Seafood Platter  
    Scottish smoked salmon, Colorado smoked trout, capers, red onions,  
    sliced roma tomatoes, lemons, cream cheese and a variety of bagels  
Bakery Basket of Miniature Fruit-Filled Croissants, Scones and Sticky Buns  
    fruit preserves and sweet butter  
Beef Tenderloin Eggs Benedict  
    sauce béarnaise  
Steak and Egg Station  
    beef tenderloin and eggs made to order  
Potato Pancakes  
    scallions and tomatoes  
Fresh Asparagus  
    with polonaise  
Apple-Filled Crepes  
    with caramel sauce

We suggest an ice sculpture to enhance your brunch. Bartender service is available for Mimosas, Bloody Marys and Champagne.

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The above prices are subject to 20% Service Charge and 5.9% Surcharge, both taxable at a 5.75% rate as of 1/1/2010. Prices subject to change. Ask your Conference Manager about organic and hormone-free products.

## BANQUET MENU

### TAILOR YOUR BREAKFAST WITH THE FOLLOWING SELECTIONS

(Below items must be added to one of the buffets)

<b>BREAKFAST POTATOES</b>		<b>\$2.00</b>
<b>RAISIN FRENCH TOAST</b>	Vermont maple syrup	<b>\$2.75</b>
<b>INDIVIDUAL FRUIT YOGURTS</b>		<b>\$2.75</b>
<b>INDIVIDUAL OATMEAL PACKETS</b>	Assorted flavors	<b>\$2.75</b>
<b>INDIVIDUAL CEREALS</b>	Skim and lowfat milk	<b>\$2.75</b>
<b>BUTTERMILK BISCUITS</b>	Country sausage gravy	<b>\$3.00</b>
<b>INDIVIDUAL VEGETABLE QUICHE</b>	Tomatoes, onions, peppers, spinach and three cheeses	<b>\$3.00</b>
<b>EGGS SCRAMBLED</b>	Select one of the following toppings: Virginia ham, onions and peppers, tomatoes, garlic and basil, spinach, mushroom and Swiss cheese	<b>\$3.00</b>
<b>MESA VERDE BREAKFAST BURRITO</b>	Scrambled eggs, chorizo, cheddar cheese and roast green chili sauce	<b>\$3.75</b>
<b>SMOKED VIRGINIA HAM AND SWISS CHEESE CROISSANT</b>		<b>\$3.75</b>
<b>BREAKFAST CROISSANT</b>	Scrambled eggs, sausage, smoked cheddar and jack cheese	<b>\$3.75</b>
<b>HICKORY-SMOKED BACON AND MAPLE LINK SAUSAGE</b>		<b>\$4.00</b>
<b>OMELETS PREPARED TO ORDER*</b>	Minimum of 30 people. Scottish smoked salmon, bay shrimp, spinach, cheeses, ham, onions, peppers, mushrooms, scallions, tomatoes and salsa	<b>\$6.50</b>
<b>SMOKED SALMON PLATTER</b>	Scottish smoked salmon, capers, red onions, sliced roma tomatoes, lemons, cream cheese and a variety of bagels	<b>\$4.50</b>
<b>PARFAIT YOGURT BAR</b>	Yogurt with dried fruits, fresh berries, toasted granola, candied assorted nuts, shaved chocolate and coconut	<b>\$5.50</b>
<b>BAGEL BAR</b>	Assorted cream cheeses, roma tomatoes, cucumbers, red onions, capers, raisins, lox and hot, crisp apple-smoked bacon	<b>\$6.50</b>
<b>HIGH ENERGY</b>	Assortment of Naked Food Juice™, smoothies and Superfood™ Juice, assorted granola and Cliff bars	<b>\$5.75</b>
<b>SMOOTHIE BAR™</b>	Made-to-order selections of banana and mixed berry, orange ginger slice and chocolate peanut butter smoothies. Served in martini glasses	<b>\$8.00</b>



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## Table Service Breakfast

Served with coffee, decaffeinated coffee, tea and a selection of chilled juices. There will be a \$5.00 surcharge per person for parties less than 20.

### **COLORADO FRONTIER [BT1] \$20.25**

Centerpiece Pastry Basket  
 cinnamon rolls, muffins, fruit turnovers  
 fruit preserves and sweet butter  
 pineapple, blueberry and mandarin orange fruit cup  
 Scrambled Eggs  
 tomato and chive  
 Crisp Apple-Smoked Bacon  
 Skillet-Style Potatoes  
 onions and peppers

### **PAINTED DESERT [BT2] \$21.50**

Dulce Basket  
 conche, empanadas, churros  
 Jicama, Orange and Strawberries  
 coriander lime yogurt  
 Southwest Breakfast Burrito  
 scrambled eggs, black bean salsa, cheddar cheese and scallions  
 wrapped in a flour tortilla topped with green chili sauce  
 Roasted New Potatoes  
 onions and chilies

### **CHALLET BREAKFAST [BT3] \$22.75**

Assorted Mini Muffins  
 Yogurt Parfait  
 fresh berries  
 Individual Quiche  
 spinach, shallots, squash, tomatoes and Swiss cheese  
 Seared Jumbo Maple Link Sausage  
 House Breakfast Potato

## Luncheon Buffets

Served with coffee, decaffeinated coffee, tea, iced tea and lemonade. Buffet will be replenished for one hour. Minimum of 20 persons.

### **PIZZA PIE IN THE SKY [LB1]**

**\$27.00** per person for two entrées  
**\$30.00** per person for three entrées  
 Garden Vegetable Soup  
 black-eyed peas and pesto  
 Caesar Salad  
 tomatoes, parmesan cheese and croutons  
**ENTRÉE SELECTION:**  
 Pizza Board  
 assorted New York-style pizzas served with crushed red peppers  
 and grated parmesan cheese  
 Cavatappi Alfredo  
 parmesan garlic cream  
 Mini Meatball Subs  
 marinara, mozzarella  
 Mascarpone Cannolis, Italian Cookies

### **JADE DRAGON [LB2]**

**\$27.00** per person for two entrées  
**\$30.00** per person for three entrées  
 Vegetable Spring Rolls  
 sweet and sour sauce and hot mustard  
 Szechwan Vegetable Salad  
 napa cabbage, ginger, carrots, green onions, sugar snap peas,  
 bamboo shoots and water chestnuts  
**ENTRÉE SELECTION:**  
 Mongolian Beef  
 spicy beef, fried noodles and green onions  
 Sesame Chicken Stir Fry  
 bamboo shoots, ginger, water chestnuts, snow peas and carrots  
 Tofu Stir Fry  
 carrots, celery, snow peas  
 Steamed White Rice  
 Almond Fortune Cookies, Mandarin Orange Coconut Custard,  
 Pineapple Tart