

Dinner Buffets

Served with coffee, decaffeinated coffee, tea, iced tea and lemonade. Buffet will be replenished for 90 minutes. There will be a \$4.00 surcharge per person for parties fewer than 50. Specialize your dinner buffet with your company logo in chocolate or as an ice sculpture.

SZECHWAN PALACE [DB1] \$45.00

Dim Sum

Chinese pot stickers, won tons, egg rolls, hot mustard and sweet and sour sauce

Szechwan Vegetable Salad

napa cabbage, ginger, carrots, green onions, sugar snap peas, bamboo shoots and water chestnuts

Tropical Fruit

pineapple, papaya and melon with coconut dip

Peking Spareribs

spicy plum glaze

Kung Pao Chicken

water chestnuts, celery, bamboo shoots, cashews, bok choy and dried chilies

Fried Rice

pea pods and carrots

Coconut Custard

Almond Fortune Cookies

Mango Ginger Tart

OAXACA FIESTA [DB2] \$52.50

Tortilla Soup

Fresh Romaine Lettuce

cherry tomatoes, red onions, southwest cheese, chili lime vinaigrette and pepper ranch dressing

Smoked Chicken Wild Mushroom Chimichangas

red chili sauce

Red Snapper Vera Cruz

sweet peppers, onions, tomatoes and olives

Spice-Rubbed Roast Pork Loin

chili corn relish

Frijoles con Arroz

pinto and black beans, rice, tomatoes, green onions and chilies

Tres Leches, Ibarra Chocolate Cake, Piña Colada Flan

BUFFET MILANO [DB3] \$54.50

Gorgonzola stuffed French roll

Radicchio and Spinach Salad

balsamic vinaigrette

Antipasto Romanesque

air-dried meats, fresh mozzarella, marinated artichokes, mushrooms, roasted red peppers, asparagus, tomatoes and olives

Chicken Marsala

caramelized orzo, mushrooms, tomatoes and green onions

Jumbo Cheese Ravioli

shrimp and scallop diavolo

Ratatouille

zucchini, yellow squash, onions, tomatoes, artichokes and olives

Tiramisu

ladyfingers soaked in coffee liqueur, layered with sweet mascarpone

Cappuccino Brickle Torte

espresso flavored mousse with chunks of almond toffee

Strawberry Zabaglione

WHISKEY RIVER BARBECUE [DB4] – SUMMER ONLY

\$57.75 per person for two entrees

\$63.00 per person for three entrees

Salad Bar with All the Fixings

tomatoes, cucumbers, carrots, black olives, red onions, cheese and croutons, two assorted dressings

Baked Potato Bar

bacon, sour cream, broccoli, green onions, cheddar cheese and butter

Baked Beans

Corn on the Cob

Biscuits and Rolls

Sliced Watermelon

Assorted Country-Style Pies

CHOICES FROM THE GRILL*

Barbequed Chicken Breast

shallot barbecue sauce

Grilled Steelhead Trout

Baby Back Ribs

spiced rub, bourbon barbecue sauce

Vegetable Kabobs

herb marinated

Pork Chops

chipotle rub

Rib Eye Steak

sautéed mushrooms and onions

House Smoked Beef Brisket

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

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.

Dinner Buffets

MT. MASSIVE BUFFET [DB5] \$62.00

Colors of Colorado Salad

layered with carrots, tomatoes, cucumbers and roasted tomato vinaigrette and ranch dressing

Breads and Rolls

sweet butter

Roast Prime Rib of Colorado Beef*

au jus, creamy horseradish and silver dollar rolls

Ruby Red Trout

herb encrusted

Hunter's Style Chicken

tomatoes, scallions and mushrooms

Garden Fresh Vegetables

sweet basil butter

Yukon and New Potato Mashers

roasted garlic and sour cream

Old-Fashioned Pies and Cakes

chocolate and fruit desserts

RIVER MEADOW BBQ [DB6]

\$69.25 per person for two entrees

\$75.50 per person for three entrees

Gathered Field Greens

pear tomatoes, mushrooms, carrots, cucumbers, honey balsamic vinaigrette and peppercorn ranch

Five Bean Vegetarian Chili

rainbow peppers

Roasted Garden Vegetable and Relish Display

red pepper dip

Green Chili Cheddar Cheese Muffins, Biscuits

Assorted Grain and Oat Rolls

creamy butter and honey butter

Yukon and Sweet Potato Bar

bacon, sour cream, broccoli, green onions, cheddar cheese and sweet butter

Build-Your-Own Strawberry Shortcake

home-style butter sponge cake

Chocolate Tuaca Cake

Lemon Meringue Pie

Boston Cream Pie

CHOICES FROM THE GRILL*

Seared Salmon Fillet

spice rubbed with mango chili relish

New York Strip Steak

sautéed wild mushrooms

Lamb Chops

cracked black pepper honey Dijon barbecue sauce

Breast of Chicken

honey cilantro lime glaze

Buffalo Top Sirloin

compound butter

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



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.