

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

BANQUET MENUS

SANTA FE [LB3]

\$27.50 per person for two entrées

\$30.75 per person for three entrées

Pineapple Jicama Orange Salad

yogurt cilantro lime dressing

Gathered Greens

tricolored peppers, cucumbers, tomatoes and chipotle ranch dressing

Southwest Chicken Fajitas

marinated chicken with onions and peppers, flour tortillas, shredded

lettuce, cheddar cheese, tomatoes, jalapeños, sour cream, salsa

and guacamole

House-Made Enchilada Pie

calabasitas, red chili sauce

Beef Taquitos

lettuce and sour cream

Frijoles con Arroz

pinto beans, tomatoes, green onions, chillies and rice

Tres Leches, Ibarra Chocolate Cake, Choco Flan

COLORADO HOMESTEAD [LB4]

\$29.50 per person for two entrées

\$32.75 per person for three entrées

Five Onion Soup

Swiss cheese croutons

Garden Greens

layered with cucumbers, carrots, cherry tomatoes, herb vinaigrette

and ranch dressing

Balsamic Marinated Grilled Flank Steak

sautéed mushrooms and pearl onions

Pan-Seared Steelhead Trout

fennel, tomato, red onion relish

Vegetable Cannelloni

spinach, mushroom, brie

Au Gratin Potatoes

Seasonal Fresh Vegetables

Fresh Baked Rolls & Butter

Wild Berry Trifle, Peach Cobbler, Chocolate Cream Puffs

LITTLE ITALY [LB5]

\$30.50 per person for two entrées

\$33.50 per person for three entrées

Focaccia and Ciabatta Breads

basil pesto and Italian cheeses

Mediterranean Salad

spinach, radicchio, romaine lettuce, kalamata olives, roma tomatoes,

cucumbers, artichokes and lemon basil vinaigrette

Penne Pasta

sun-dried tomato, basil pesto

Chicken Picatta

lemon and caper sauce

Sausage, Peppers and Potatoes

onions and marinara

Zucchini, Yellow Squash

garlic, onions and tomatoes

Caramel Cheesecake, Tiramisu, Chocolate Pistachio Torte

HARVEST BOUNTY [LB6]

\$32.50 per person for two entrées

\$35.75 per person for three entrées

Roasted Tomato Bisque

Tossed Greens

layered with tomatoes, carrots, cucumbers, herb vinaigrette and

ranch dressing

Chef-Carved Colorado Prime Rib*

au jus, creamed horseradish and silver dollar rolls

Roast Turkey

country-style gravy

Vegetable Au Gratin

root and green vegetables

Yukon Gold Whipped Potatoes

Bouquet of Vegetables

sautéed green beans and battonet carrots

Fresh Baked Rolls & Butter

Chocolate Cream Pie, Strawberry Bavarian Pie, Pecan Pie

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

BANQUET MENUS

ROCKY MOUNTAIN SUMMER GRILL [LB7]

\$29.50 per person for two entrées

\$32.50 per person for three entrées

Served outdoors weather permitting;

Red Jacket Potato Salad

whole-grain mustard, celery seed and scallions

Gathered Garden Greens

layered with tomatoes, peppers, carrots, mushrooms, olives,
ranch and herb vinaigrette dressings

Sliced Watermelon

summer fresh

Your Choice from the Grill*

house-smoked beef brisket, Colorado beef cheeseburger,
veggie burger, herb-marinated breast of chicken, BBQ chicken,
frankfurters, bratwurst with sauerkraut or marinated grilled tofu

Platters of Crisp Leaf Lettuce, Sliced Tomatoes, Shaved Red Onions
and Dill Pickles

whole-grain mustard, mayonnaise and tomato ketchup

Freshly Baked Buns

Kettle Barbecue Baked Beans

Assorted Fruit Pies

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

ROCKY MOUNTAIN WINTER BBQ [LB8]

\$29.50 per person for two entrées

\$32.50 per person for three entrées

Potato Salad

green onions, celery, Dijon vinaigrette

Gathered Garden Greens

layered with tomatoes, peppers, mushrooms, carrots, olives,
red pepper vinaigrette and ranch dressing

Entrée Choices

house-smoked beef brisket, pulled pork, Carolina BBQ chicken,
frankfurters, Italian sausage with onions and peppers or marinated
grilled tofu

Freshly Baked Buns

Alamosa Vegetable Chili

black, pinto and kidney beans with sun-dried tomatoes, green chilies
and roast peppers

Platters of Crisp Leaf Lettuce, Sliced Tomatoes, Shaved Red Onions
and Dill Pickles

whole-grain mustard, mayonnaise and tomato ketchup

Assorted Cakes

Brownie Bread Pudding

vanilla sauce

MAIN STREET DELI BAR [LB9] \$28.50

Bouquet of Seasonal Greens

layered with tomatoes, peppers, mushrooms, olives, carrots,
herb vinaigrette and ranch dressing

Red Jacket Potato Salad

whole-grain Dijon mustard, celery and scallions

Pasta Salad

tomatoes, artichokes, mushrooms, red peppers and herb vinaigrette

Deli Table with Fresh Baked Breads

roast beef, roasted breast of turkey, honey-glazed ham, lean corned
beef, pastrami, pepper jack, Swiss and cheddar cheeses

Platters of Crisp Leaf Lettuce, Sliced Tomatoes, Shaved Red Onions
and Dill Pickles

whole-grain mustard and mayonnaise

Potato Chips

Cookies and Double Chocolate Brownies

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

WALL STREET DELI LUNCHEON [LB10] \$35.75

Manhattan Clam Chowder

bread sticks

Tossed Caesar Salad

parmesan cheese, pear tomatoes and croutons

Cutting Board Display

beef tenderloin, herb-marinated chicken breast, black forest ham,
honey-sugared glazed turkey breast, grilled vegetables, imported
and domestic cheeses

Relish Platter

sliced roma tomatoes, crisp lettuces, shaved red onions, roasted
red peppers, savory relishes, kalamata olives, marinated artichokes
and mushrooms

Artisan Breads and Croissants

tarragon whole-grain mustard and lemon garlic mayonnaise

Cascade of Sliced Fresh Fruits

seasonal selection

Assortment of Classic French Pastry

eclairs, cream puffs and tartlets

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.

Working Luncheons

Served with coffee, decaffeinated coffee, tea, iced tea and lemonade. Buffet will be replenished for one hour. An alternative presentation will apply for groups that guarantee fewer than 15 guests.

CHEF'S SOUP AND SALAD BAR [LB11] \$26.75

Garden Vegetable and Soup D' Jour

Chef's Salad

seasonal greens, grilled chicken breast, smoked ham, oven-roasted turkey, Swiss, cheddar and bleu cheeses, hard-boiled eggs, kalamata olives, tomatoes, cucumbers, mushrooms, red onions, peppers, croutons, herb vinaigrette and ranch dressing

Fresh Baked Rolls and Butter

Apple Raisin Strudel

vanilla sauce

PICNIC BASKET [LB12] \$27.25

Spinach Salad

red onions, mushrooms, hard-boiled eggs and poppy seed dressing

Cucumber Artichoke Red Onion and Tomato Salad

herb vinaigrette

Roasted Chicken Sandwich

sourdough baguette with fresh mozzarella and honey Dijon or basil pesto aioli dressing

Potato Chips

Whole Fresh Fruit

Strawberry, Orange and Pear Tartlets

CALL IT A WRAP [LB13] \$27.75

Southwestern Corn Tortilla Soup

Garden Green Salad

cilantro lime vinaigrette

Tortilla Chips

salsa and guacamole

ASSORTED WRAPS:

Turkey

garlic herb tortilla, jack cheese, shredded lettuce, tomato and lemon pepper aioli

Black Forest Ham

tomato tortilla, Swiss cheese, shredded lettuce, tomato and honey Dijon mustard

Roasted Vegetable

spinach tortilla, shredded lettuce, tomato, guacamole and garlic herb cream cheese

Chocolate Cornets

mint chip, Bailey's espresso chunk and raspberry mousses in a crispy chocolate-coated cookie cone

TIMBERLINE TRAVERSE [LB14] \$27.75

Country Artichoke Soup

bread sticks

Crisp Garden Greens

layered with olives, tomatoes, artichokes, peppers, red onions, cheddar cheese, red pepper vinaigrette and ranch dressing

Red Jacket Potato Salad

whole-grain mustard, celery and scallions

Submarine Sandwich

piled high with turkey, ham, American and Swiss cheese, tomatoes and red leaf lettuce

Savory Relishes

dill pickles, mayonnaise and whole-grain mustard

Chocolate and Vanilla Cupcakes

MOUNTAIN MEADOW [LB15] \$28.00

Tossed Field Greens

apple cider vinaigrette and ranch dressing

Broccoli Potato Smoked Cheddar Soup

scallions

Roasted Tomato Bisque

saffron basil

Chicken Cashew Salad

grapes, onions and celery

Veggie Nicoise Salad

cucumbers, tomatoes, red onion, Feta cheese, lemon thyme vinaigrette

Egg Salad

tarragon mustard

Assorted Bread Sticks, Rolls and Croissants

Pecan Diamonds, Heath Bar Toffee Squares and Cranberry Orange Crescents



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