

Table Service Dinners

DINNER ENTRÉES

HONEY SAGE GRILLED CENTER CUT PORK CHOP [DT1]	apple, red onion and Calvados slaw, dauphinoise potatoes	\$38.50
BREAST OF CHICKEN NICOISE [DT2]	artichokes, olives, capers and sun-dried tomato, roasted new potatoes	\$40.50
CHICKEN SALTIMBOCCA [DT3]	prosciutto, sage and mushrooms sauce, asparagus risotto	\$42.75
BREAST OF CHICKEN AND CRAB-STUFFED SHRIMP [DT4]	lobster cream, wild rice pilaf	\$47.00
BEEF RIB EYE STEAK [DT5]	au jus and horseradish, whipped roasted garlic potatoes	\$49.50
SEARED STEELHEAD TROUT [DT6]	tart cherry peach relish, Israeli couscous	\$49.50
SPICED-RUBBED SALMON [DT7]	mango relish, sweet potato mash	\$49.50
BEEF TOURNEDO AND MUSCOVY DUCK [DT8]	cracked black pepper and red currant sauce, arborio rice cake	\$51.50
HERB PEPPER ENCRUSTED NEW YORK STEAK [DT9]	mushroom garlic cream, goat cheese au gratin potatoes	\$51.50
TENDERLOIN OF BEEF [DT10]	forest mushroom sauce, horseradish whipped potatoes	\$52.50
TENDERLOIN OF BEEF AND SPICED-RUBBED SALMON [DT11]	jus lie and mango relish, purple potato mash	\$60.25
BEEF TENDERLOIN AND ROCK LOBSTER TAIL [DT12]	sauce périgourdine and drawn butter, truffle whipped potatoes	\$71.50
BEEF SIRLOIN STEAK [DT13]	merlot sauce, wild mushroom risotto, balsamic charred roma tomato wedge	\$48.75
RANCH CUT BEEF FILLET AND STEELHEAD TROUT [DT14]	jus lie and cippolini onion, tomato relish, horseradish whipped potatoes	\$55.00
APPLE AND JUNIPER BERRY BRINED PORK LOIN [DT15]	crayfish and roasted corn ragout, sweet potato mashers	\$52.25
BEEF TENDERLOIN AND STRIPED BASS [DT16]	caramelized shallot port glace, apricot chutney, scallion polenta cake	\$60.25
BEEF TENDERLOIN AND SEARED CRAB CAKE [DT17]	cabernet demi-glace, lemon thyme beurre blanc, potatoes, asparagus	\$62.50

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.



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DINNER SALADS

- Colors of Colorado Salad
cucumber, carrots, tomato and peppers with peppercorn ranch dressing
- Arugula Salad
lemon stilton and sherry walnut vinaigrette
- Romaine Salad
beefsteak tomatoes, cucumbers, bell peppers and creamy roasted garlic dressing
- Roasted Goat Cheese Stuffed Pear Salad
baby lettuces, beets and shallot rice wine vinaigrette
- Red Oak Salad
Bibb lettuce, baby pear tomatoes and balsamic vinaigrette

DINNER DESSERTS

- Specialize your dessert with your company logo in chocolate.
- Flourless Chocolate Cake
caramel mousse layered in rich cake and wrapped in a ring of chocolate
- Crème Brûlée
fresh fruit coulis
- Tulip Trio
mousse of pistachio, raspberry and white chocolate
- Brandy Snaps
duet of golden nougat filled with a chocolate Grand Marnier mousse and strawberry Kirschwasser mousse with fresh fruit
- Chocolate Decadence
dark and white chocolate mousses glazed in rich truffle ganache
- Sabayon
fresh fruit with chilled marsala crème in a cinnamon crisp
- Chocolate Frangipane Pear Tart
blackberry sauce
- Tequila Lime Sour Cream Tart
sauce nopal, piñon cookie
- Mount Chocolate
chocolate génoise, mascarpone cream and raspberry mousse with a white chocolate snow-capped peak
- Chocolate Crepe à l'Orange
toffee cream patisserie
- Tuille Basket with Fresh Fruit
mélange of macerated berries
- Marbled White and Dark Chocolate Cup
raspberry crème brûlée

BANQUET ACCOMPANIMENTS

- Fresh Fruit Juices **\$21.00** per quart
- Lemonade **\$32.00** per gallon
- Iced Tea **\$32.00** per gallon
- Fruit Punch **\$32.00** per gallon
- Hot Chocolate **\$42.00** per gallon
- Coffee, Tea, Decaffeinated Coffee **\$48.00** per gallon
whipped cream, sugar, cinnamon sticks,
shaved chocolate and flavored syrups **\$4.25** per gallon
- Crystal Light™
Drink mix's lemonade, peach tea and raspberry **\$1.50** each
- Individual Milk **\$2.75** each
- Soft Drinks **\$3.00** each
- Bottled Waters **\$3.50** each
- Sparkling Waters **\$3.50** each
- Assorted Bottled Fruit Juices **\$3.50** each
- Assorted Gatorade™ **\$3.50** each
- Starbucks™ Doubleshot **\$5.25** each
- Amp Energy Drinks **\$5.25** each
- Sobe Adrenaline Drinks **\$5.25** each
- Whole Fruit **\$1.75** each
- Granola Bars **\$2.50** each
- Assorted Chips and Pretzels **\$2.75** per bag
- Candy Bars **\$2.75** each
- Fruit and Nut Trail mix **\$3.25** per bag
- Clif Bars™ **\$3.75** each
- Individual Ice Cream Bars **\$4.00** each
- Mixed Nuts **\$27.00** per pound
- Doughnuts **\$31.50** per dozen
- Breakfast Fruit Breads **\$31.50** per dozen
- Coffee Cake **\$31.50** per dozen
- Assorted Fruit Bars **\$31.50** per dozen
- Elephant Ears **\$33.50** per dozen
- Freshly Baked Muffins **\$33.50** per dozen
- Danish Pastries **\$35.50** per dozen
- Apple Turnovers **\$35.50** per dozen
- Scones **\$35.50** per dozen
- Biscotti **\$35.50** per dozen
- Chocolate Fudge Brownies **\$35.50** per dozen
- Jumbo Cookies **\$35.50** per dozen
- Hot Pretzels/Spicy Brown Mustard **\$36.50** per dozen
- Assorted Filled Croissants **\$37.50** per dozen
- Pecan Sticky Buns **\$37.50** per dozen
- Cinnamon Rolls **\$37.50** per dozen
- Bagels with Cream Cheese **\$37.50** per dozen

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