

Table Service Lunches

All luncheon entrées are served with a choice of soup or salad and dessert. Chef's selection fresh vegetables, rolls and butter. Choice of coffee, decaffeinated coffee, tea, iced tea and lemonade. \$5.00 for an additional course of soup or salad. An additional charge of \$5.00 per person will apply for groups that guarantee fewer than 20 guests.

LUNCH ENTREES

TURKEY CLUB WRAP [LT1]	flour tortilla stuffed with herb cream cheese, guacamole, tomato, bacon and shredded lettuce with roasted vegetable salad	\$22.75
CHEF'S SALAD [LT2]	crisp garden greens; julienned smoked ham; roast turkey; Colorado roast beef; ribbons of Swiss, cheddar and jack cheese; hard-boiled eggs; tomatoes; red onions; carrot curls; cucumbers; kalamata olives and herb vinaigrette	\$23.50
HOUSE SALAD [LT3]	crisp garden greens, carrot curls, cucumbers, dried cranberries, toasted almonds, honey Dijon vinaigrette	\$21.50
	add herb grilled chicken breast	\$3.50
	add spiced seared salmon fillet	\$5.00
JUMBO CHEESE RAVIOLI [LT4]	roasted tomato Bolognese and ratatouille	\$24.50
ROASTED BREAST OF CHICKEN [LT5]	cranberry apple chutney, oven-roasted potatoes	\$26.75
GRILLED CHICKEN CITRON [LT6]	lemon lime beurre blanc, wild rice pilaf	\$26.75
BAKED HONEY DIJON CHICKEN [LT7]	Dijon cream, rosemary potato dumplings	\$26.75
TANDOORI MARINATED CHICKEN [LT8]	pineapple chutney, sticky rice cakes	\$27.75
SPICE RUBBED PORK TENDERLOIN [LT9]	black bean corn salsa, roasted sweet potatoes	\$28.25
SESAME ENCRUSTED SALMON [LT10]	pineapple teriyaki relish, basmati rice	\$30.50

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.



Table Service Lunches

LUNCH SOUPS

Soup D'Jour

MONDAY

Wild Rice Vegetable Soup with leeks and parsley

TUESDAY

Roasted Tomato Bisque with saffron basil

WEDNESDAY

French Onion Soup with Gruyère cheese gratinéé

THURSDAY

Broccoli Smoked Cheddar with scallions

FRIDAY

Roasted Garlic Potato Soup with fried leeks

SATURDAY

Corn Chowder with fried tortilla strips

SUNDAY

Cream of Mushroom Soup with field gathered mushrooms

LUNCH SALADS

Spinach and Roasted Vegetable Salad

red onions, tomatoes, artichokes, black olives and Italian vinaigrette

Roma Tomato and Fresh Mozzarella Salad

Mediterranean blend of greens and lemon basil vinaigrette

Beefsteak Tomato Salad

carrots, cucumbers, red onions, parmesan cheese and red wine vinaigrette

Boston Bibb Salad

carrots, cucumbers, black olives and roasted tomato vinaigrette

Colors of Colorado Salad

carrots, cucumbers, tomatoes and peppercorn ranch dressing

LUNCH DESSERTS

Enhance your dessert selection with your company logo in chocolate.

Banana Flan

caramel sauce

Flourless Chocolate Cake

caramel mousse layered in rich cake and wrapped in a ring of chocolate

Fresh Fruit Tart

almond cream

Caramel Apple Tart

crisp cookie dough with vanilla custard

Chocolate Truffle Mousse

chantilly cream and strawberries

Carrot Cake

ginger, walnut and cream cheese icing

Chocolate Dipped Cannoli

ricotta cheese and pistachios

Chocolate Pecan Tart

Jack Daniel's whiskey sauce

