

Reception Stations

Prices are based on multiple selections from reception stations, cutting boards, hot and cold hors d'oeuvres. A minimum of 50 people is required. Per person price listed will be charged based on guarantee. Specialize your reception with your company logo in chocolate or ice sculpture.

SALAD STATION* [RS1] \$9.00 PER PERSON

- Spinach Salad
 - mushrooms, red onions, chopped eggs and honey mustard vinaigrette
- Caesar Salad
 - creamy garlic dressing
- Gathered Field Greens
 - candied walnuts, pear tomatoes, Gorgonzola with red wine vinaigrette
- Fresh Baked Breads and Bread Sticks
 - assorted spreads

TACO AND NACHO STATION [RS2] \$9.00 PER PERSON

- beef and chicken taco meat, taco shells, tomatoes, red onions, shredded lettuce, jalapeños, shredded jack and cheddar cheese, salsa and guacamole

FAJITA STATION [RS3] \$12.00 PER PERSON

- chicken and beef sautéed with peppers and onions and served with tortillas, cheese, diced tomatoes, jalapeños, salsa, guacamole and sour cream

CHEESE FONDUE [RS4] \$12.00 PER PERSON

- Gruyère and Emmenthal cheese, garlic, white wine and Kirschwasser, fresh raw vegetables and sourdough baguettes

PASTA STATION* [RS5] \$14.00 PER PERSON

- chef's selection of three pastas; sauces of pesto, marinara and alfredo with toppings to include sundried tomatoes, tricolored bell peppers, squash, zucchini, mushrooms, olives, grilled chicken, Italian sausage and bay shrimp

STIR-FRY STATION [RS6] \$14.00 PER PERSON

- chicken, bay shrimp and beef with Napa cabbage, green onions, snow peas, carrots, water chestnuts, bamboo shoots, broccoli, peppers, straw mushrooms, sesame seeds and cashews with sauces of sweet and sour, garlic and curry served over steamed white rice

SMASHED MARTINI BAR* [RS7] \$15.50 PER PERSON

- cauliflower carrot puree, Yukon turnip mash and whipped new potatoes with smoked chicken, andouille sausage, rock shrimp, broccoli, caramelized onions, wild mushrooms, Gorgonzola cheese, marinated tomatoes, roasted garlic, chives, horseradish cream and cabernet gravy

RAW BAR* [RS8] \$19.00 PER PERSON

- king crab legs, shrimp, cherrystone clams, oysters on the half shell and sea scallops with lemons, limes, cocktail sauce and wasabi cream, displayed on a oceanic ice sculpture

STEAK DIANE STATION* [RS9] \$19.00 PER PERSON

- beef tenderloin medallions sautéed with shallots, garlic and mushrooms deglazed with red wine and brandy then finished with demi-glace and cream

*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.

Dessert Reception Stations

Prices are based on multiple selections from reception stations, cutting boards, hot and cold hors d'oeuvres. A minimum of 50 people is required.

BITE-SIZE MINIATURE PIES [RS10] \$9.00 PER PERSON

a collection of the classics: lemon meringue, deep-dish apple, Boston cream, southern pecan, blueberry, coconut cream and key lime

MINIATURE FRENCH PASTRIES [RS11] \$9.50 PER PERSON

eclairs, fruit tartlets and chocolate tulips are among this selection of petite classics

THE GLASADE [RS12] \$9.25 PER PERSON

French vanilla, double chocolate chunk and strawberries 'n cream highlight this "build your own" sundae bar with toppings of whipped cream, chocolate, fresh fruits, nuts and sauces

CHOCOLATE FONDUE SHOT [RS13] \$9.00 PER PERSON

Rich semisweet chocolate accompanied by strawberries, bananas, apples, brownies, pound cake and banana bread

COLORADO "AVALANCHE" [RS14] \$16.50 PER PERSON

a mountainous display of various confections including crème brûlée, double chocolate truffle mousse torte, fresh strawberry Bavarian pie, bourbon pecan tart, key lime pie and New York cheesecake

CHOCOLATE APOCALYPSE [RS15] \$13.75

cascading warm semisweet chocolate surrounded by a variety of dipping confections to include marshmallows, pretzels, strawberries, bananas and apples. Also available in white or milk chocolate.
Fountain rental of \$350.00

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

Cutting Boards*

To enhance your reception. Chef-carved meats with a variety of breads and condiments.

ROAST TENDERLOIN OF BEEF [CA1] \$245.00

Serves approximately 15

PEPPERED STRIP LOIN OF BEEF [CA2] \$255.00

Serves approximately 25

ROASTED TURKEY [CA3] \$210.00

Serves approximately 35

SPICE-RUBBED LOIN OF PORK [CA4] \$220.00

Serves approximately 35

ROAST PRIME RIB AU JUS [CA5] \$245.00

Serves approximately 35

HONEY-GLAZED HAM [CA6] \$200.00

Serves approximately 40

WHOLE SUCKLING PIG [CA7] \$625.00

Serves approximately 100

HOUSE-SMOKED BEEF BRISKET [CA8] \$210.00

Includes silver dollar rolls. Serves approximately 40.

