

KEYSTONE CONFERENCE BANQUET MENU



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BUFFET BREAKFASTS

Buffet will be replenished for one hour. Every additional 30 minutes will be \$9 per person. Minimum 20 people or \$5 per person surcharge. Please select a buffet that accommodates all of your guests' dietary restrictions.

CONTINENTAL BREAKFAST

\$24.00

Orange, Cranberry and Apple Juices

Freshly brewed Starbucks™ coffee, decaffeinated coffee and assorted Tazo Teas Served with half & half and 2% milk

Presentation of Ripe Melons, Pineapple and Berries – GS/DF/V

Pastry Chef Ned's Daily Selection of Assorted Muffins, Danishes, Scones and Assorted Breakfast Breads – V

Smucker's Grape, Mixed Berry and Strawberry Jam with Sweet Butter

Assortment of Breakfast Cereals Served with 2% and Skim Milk

SUMMIT SUNRISE

\$27.00

Orange, Cranberry and Apple Juices

Freshly brewed Starbucks™ coffee, decaffeinated coffee and assorted Tazo Teas Served with half & half and 2% milk

Presentation of Ripe Melons, Pineapple and Berries – GS/DF/V

Cherry Pistachio French Toast with Maple Syrup – V

Pastry Chef Ned's Daily Selection of Assorted Muffins, Danishes, Scones and Assorted Breakfast Breads – V

Smucker's Grape, Mixed Berry and Strawberry Jam with Sweet Butter

Greek and Vanilla Yogurt with Dried Cranberries, Apricots and Raisins, Udi's Granola, Slivered Almonds and Honey – GS/V

HEALTH NUT

\$27.00

Orange, Cranberry and Apple Juices

Freshly brewed Starbucks™ coffee, decaffeinated coffee and assorted Tazo Teas Served with half & half and 2% milk

Presentation of Ripe Melons, Pineapple and Berries – GS/DF/V

Oat Bran, Pumpkin and Zucchini Carrot Muffins – V

Organic Steel Cut Oatmeal – GS/DF/V

Greek and Vanilla Yogurt Parfait: Fresh Berries, Toasted Coconut Flakes, Dried Cranberries, Apricots and Raisins, Udi's Granola, Flax Seeds, Slivered Almonds, Honey, Butter and Brown Sugar. Served with 2% and Skim Milk – GS/V

*Freshly Blended Smoothies:

Banana, Greek Yogurt and Mixed Berry – GS/V

Pineapple, Kale and Apple – GS/DF/V

OUTBACK BREAKFAST

\$27.00

Orange, Cranberry and Apple Juices

Freshly brewed Starbucks™ coffee, decaffeinated coffee and assorted Tazo Teas Served with half & half and 2% milk

Presentation of Ripe Melons, Pineapple and Berries – GS/DF/V

Warm Buttermilk Biscuits and Country-Style Sausage Gravy

Almond Bear Claws and Strawberry Cream Cheese Croissants – V

Scrambled Eggs with Sun-Dried Tomatoes and Chives – GS/V

Crispy Country Potatoes with Freshly Chopped Parsley –DF/V

Heinz Ketchup, Cholula, Tapatio, Red and Green Tabasco, Smucker's Grape, Mixed Berry and Strawberry Jam with Sweet Butter

SAN JUAN MOUNTAIN BREAKFAST

\$30.00

Orange, Cranberry and Apple Juices

Freshly brewed Starbucks™ coffee, decaffeinated coffee and assorted Tazo Teas Served with half & half and 2% milk

Presentation on Ripe Melons, Pineapple and Berries – GS/DF/V

Chipotle Cheddar Biscuit – V

Smucker's Grape, Mixed Berry and Strawberry Jam with Sweet Butter

Warm Flour Tortillas – DF/V

Scrambled Eggs with Calabacitas Topped with Pepper Jack Cheese and Cilantro – GS/V

House-Smoked Beef Brisket and Red Potato Hash with Black Beans and Fresh Pico de Gallo, Sour Cream, Roasted Poblano-Tomatillo Salsa and Roasted Green Chilies – GS/DF

Heinz Ketchup, Cholula, Tapatio and Red and Green Tabasco

BUFFALO CABIN BREAKFAST

\$32.00

Orange, Cranberry and Apple Juices

Freshly brewed Starbucks™ coffee, decaffeinated coffee and assorted Tazo Teas Served with half & half and 2% milk

Presentation of Ripe Melons, Pineapple and Berries – GS/DF/V

Pecan Sticky Buns and Banana Walnut Muffins – V

Cinnamon-Raisin Brioche French Toast with Apple Raisin Compote and Maple Syrup – V

Scrambled Eggs with Sautéed Tri-color Bell Peppers, Mushrooms and Red Onions garnished with Cheddar Cheese and Parsley – GS/V

Apple Wood Smoked Bacon and Chicken, Apple and Sage Sausage – GS/DF

Garlic and Herb Roasted Red New Potatoes – GS/DF/V

Heinz Ketchup, Cholula, Tapatio and Red and Green Tabasco

*Chef attended fee of \$100 per hour/per chef apply to the following presentations. 25 people minimum, 300 people maximum.

The above prices are subject to 20% service charge and 5.9% surcharge, both taxable at a 6.3% rate as of 1/1/2017. Prices subject to change.

BUFFET BREAKFASTS

Buffet will be replenished for one hour. Every additional 30 minutes will be \$9 per person. Minimum 20 people or \$5 per person surcharge. Please select a buffet that accommodates all of your guests' dietary restrictions.

COTTAGE BREAKFAST

\$34.00

Orange, Cranberry and Apple Juices

Freshly brewed Starbucks™ coffee, decaffeinated coffee and assorted Tazo Teas Served with half & half and 2% milk

Presentation of Ripe Melons, Pineapple and Berries – GS/DF/V

Scrambled Eggs with Sautéed Mushrooms, Spinach and Tomatoes, Garnished with Scallions and Feta Cheese – GS/V

Apple Wood Smoked Bacon – GS/DF

Roasted Yukon Gold Potatoes with Herbs de Provence GS/DF/V

ENHANCED BAGEL BAR

- Assorted Bagels
- Gravlox, Sliced Roma tomatoes, Red Onions, Hard-Boiled Eggs, Roasted Red Peppers, Capers and Lemons
- Philadelphia Plain, Strawberry and Chive Cream Cheese
- Smucker's Grape, Mixed Berry and Strawberry Jam with Sweet Butter

Heinz Ketchup, Cholula, Tapatio and Red and Green Tabasco

RANCH HOUSE BRUNCH

\$54.00

(Minimum of 50 people)

Orange, Cranberry and Apple Juices

Freshly brewed Starbucks™ coffee, decaffeinated coffee and assorted Tazo Teas Served with half & half and 2% milk

Arugula Salad with Candied Walnuts, Cranberries, Carrots, Cucumbers and Tomatoes with Red Wine Vinaigrette – GS/DF/V

Presentation of Ripe Melons, Pineapple and Berries GS/DF/V

Cheese Filled Blintz with Blueberry Brandy Compote – V

Chocolate Croissants, Raspberry Bismarck and Assorted Breads – V

Smucker's Grape, Mixed Berry and Strawberry Jam with Sweet Butter

*Omelet and Egg Station – Eggs cooked to order. Build Your Own Omelet: Ham, Gravlox, Mushrooms, Tri-Color Bell Peppers, Zucchini, Red Onions, Spinach, Sun-Dried Tomatoes, Swiss, Cheddar and Feta – GS

Individual Quiche – Bacon, Spinach, Onion and Swiss

Shrimp Cocktail and Crab Claws with Lemons, Limes and Spicy Cocktail Sauce – GS/DF

*Slow Roasted Beef Tenderloin Carving Station with Rosemary Au Jus, Creamy Horseradish and Raw Horseradish. – GS/DF Served with Garlic Onion Rolls

Apple Wood Smoked Bacon and Chicken Apple Sausage – GS/DF

Pan Seared Supreme of Chicken Breast with White Wine Tarragon Cream Sauce

Haystack Goat Cheese and Grilled Scallion Polenta – GS/V

Roasted Tri-Color Fingerling Potatoes with Caramelized Onions – GS/DF/V

Fresh Asparagus with Polonaise – V

Heinz Ketchup, Cholula, Tapatio and Red and Green Tabasco

*Chef attended fee of \$100 per hour/per chef apply to the following presentations. One Chef per 50 people.

The above prices are subject to 20% service charge and 5.9% surcharge, both taxable at a 6.3% rate as of 1/1/2017. Prices subject to change.

BUFFET BREAKFASTS

Buffet will be replenished for one hour. Every additional 30 minutes will be \$9 per person. Minimum 20 people or \$5 per person surcharge. Please select a buffet that accommodates all of your guests' dietary restrictions.

ENHANCE YOUR BREAKFAST WITH THE FOLLOWING

[Below items must be added to one of the buffets and is sold at a per person price. Must be ordered for entire group.]

EGGS

Eggs, Hard boiled – GS/DF/VEG	\$2.00
Scrambled Eggs: Select up to three of the following toppings: Virginia Ham, Chorizo, Red Onions, Tri-Color Bell Peppers, Sun-Dried Tomatoes, Zucchini, Spinach, Mushrooms, Cheddar, Feta and Swiss Cheese – GS	\$4.00

MEATS

Apple Wood Smoked Bacon – GS/DF	\$4.00
Maple Sausage Link – GS/DF	\$4.00
Chicken, Apple and Sage Sausage Link – GS/DF	\$4.00
Morningstar Farms Vegetable Sausage – V	\$4.00

ADD-ON ENTREES

Warm Buttermilk Biscuits and Country Sausage Gravy	\$5.00
Cherry Pistachio French Toast, Maple Syrup and Sweet Butter – V	\$5.00
Cinnamon-Raisin Brioche French Toast, Maple Syrup and Sweet Butter – V	\$5.00
Blueberry Buttermilk Pancakes with Maple Syrup and Sweet Butter – V	\$5.00
Individual Vegetable Quiche with Sautéed Tomatoes, Red Onions, Spinach, Tri-Color Peppers and Feta – V	\$6.00
Individual Quiche – Bacon, Spinach, Red Onion and Swiss	\$6.00
Mesa Verde Breakfast Burrito with Scrambled Eggs, Chorizo, Cheddar Cheese and Roasted Green Chili	\$6.00
Bagel Sandwich: Apple Wood Smoked Bacon, Scrambled Eggs and Cheddar Cheese	\$6.00
Croissant Sandwich: Sausage Patty, Scrambled Eggs, Pepper Jack	\$6.00

ENHANCED BAGEL BAR

\$10.00	<ul style="list-style-type: none"> Assorted Bagels Gravlax, Sliced Roma tomatoes, Red Onions, Hard-Boiled Eggs, Roasted Red Peppers, Capers and Lemons Philadelphia Plain, Strawberry and Chive Cream Cheese Smucker's Grape, Mixed Berry and Strawberry Jam with Sweet Butter
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SIDES

Organic Steel Cut Oatmeal – GS/DF/V	\$3.50
Dried Cranberries, Apricots and Raisins, Slivered Almonds, Honey, Butter, Brown Sugar, 2% and Skim Milk	
Individual Cereals with 2% and Skim Milk – V	\$3.50
Individual Yoplait Fruit Yogurts – V	\$3.50
Assorted Justin's Almond Butters	\$4.00
Maple Almond, Chocolate Hazelnut and Classic Almond	
Greek and Vanilla Yogurt with Dried Cranberries, Udi's Granola, Slivered Almonds, Toasted Coconut Flakes, and Honey – V	\$6.50
*Freshly Blended Smoothies:	\$7.50
Banana, Greek Yogurt and Mixed Berry – GS/V	
Pineapple, Kale and Apple – GS/DF/V	

CHEF STATIONS

(Chef attended fee of \$100 per hour/per chef apply to the following presentations. One Chef per 100 people)

Omelet and Egg Station	\$9.00 per person
Eggs cooked to order. Build Your Own Omelet: Ham, Gravlax, Mushrooms, Tri-Color Bell Peppers, Zucchini, Red Onions, Spinach, Sun-Dried Tomatoes, Swiss, Cheddar and Feta	
Waffle Station	\$11.00 per person
Fresh Waffles with assorted fruit and fresh berries, whipped cream, powdered sugar, nuts, syrup and fruit compote	

CHEF'S CARVING STATION

(Served with Chef's Choice Assorted Rolls)	
• Honey-Glazed Ham – GS/DF	\$290.00 per order
Calvados Sauce Natural, Lingonberry Preserves, Whole Grain Dijon Mustard and Sun Dried Tomato Pesto Aioli	
- Serves approximately 40	
• Roasted Turkey – GS/DF	\$290.00 per order
Turkey Gravy, Cranberry Chutney, Mayonnaise and Dijon Mustard	
- Serves approximately 40	
• Roast Tenderloin of Beef – GS/DF	\$290.00 per order
Au Jus, Raw Horseradish and Creamy Horseradish	
- Serves approximately 20	

*Chef attended fee of \$100 per hour/per chef apply. 25 people minimum, 300 people maximum.

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TABLE SERVICE BREAKFAST

Maximum of 100 people. There will be a \$5.00 surcharge per person for parties less than 20. Only available for breakfast meetings.
Only available for a scheduled start time, not for extended period. Please select an option that accommodates all of your guests' dietary restrictions.

COLORADO FRONTIER

\$27.00

Orange, Cranberry and Apple Juices

Freshly brewed Starbucks™ coffee, decaffeinated coffee
and assorted Tazo Teas Served with half & half and 2% milk

Seasonal Fresh Fruit Cup – GS/DF/V

House Baked Cinnamon Rolls – V

Scrambled Eggs – Sun-Dried Tomato, Feta and Chives – GS/V

Apple Wood Smoked Bacon – GS/DF

Roasted Red Potatoes O'Brien with Tri-color Bell Peppers and Red Onions
– GS/DF/V

CHALET

\$29.00

Orange, Cranberry and Apple Juices

Freshly brewed Starbucks™ coffee, decaffeinated coffee
and assorted Tazo Teas Served with half & half and 2% milk

Assorted Muffins: Oat Bran, Apple Streusel and Blueberry – V

Cheese Filled Blintz with Blueberry Brandy Compote – V

Greek Yogurt Parfait – Fresh Berries. (Udi's Granola Served on Side) – GS/V

Quiche with Sautéed Tomatoes, Red Onions, Spinach,
Tri-Color Peppers and Feta – V

Chicken, Apple and Sage Sausage Link – DF

Roasted Yukon Gold Potatoes with Herbs de Provence – GS/DF/V

COWBOY UP

\$32.00

Orange, Cranberry and Apple Juices

Freshly brewed Starbucks™ coffee, decaffeinated coffee
and assorted Tazo Teas Served with half & half and 2% milk

Seasonal Fresh Fruit Plate – GS/DF/V

Assorted Mini Fruit Filled Croissants

Scrambled Eggs Garnished with Confetti Peppers – GS/V

Grilled New York Strip Steak – GS/DF

Grilled Scallion and Pepper Jack Seared Polenta Cake – GS/V

A1 and Heinz 57 Steak Sauce Available Upon Request

LUNCHEON BUFFETS

Served with Iced Tea and Lemonade. Buffet will be replenished for one hour. Every additional 30 minutes will be \$18 per person. Minimum of 20 people. There will be a \$5.00 surcharge per person for parties less than 20. Please select a buffet that accommodates all of your guests' dietary restrictions.

MAIN STREET DELI BAR

\$35.00

Bouquet of Seasonal Greens – Layered with Tomatoes, Peppers, Mushrooms, Olives, Carrots, Herb Vinaigrette and Ranch Dressing – GS/DF/V

Pasta Salad – Tricolor Fusilli Pasta with Tomatoes, Artichokes, Mushrooms, Red Peppers, Broccoli, Cauliflower, Capers and Lightly Sautéed Red Onions with Fresh Thyme-Champagne Vinaigrette – DF/V

Red Jacket Potato Salad – Gulden's Spicy Brown Mustard, Celery, Scallions and Red Onions – GS/DF/V

BUILD YOUR OWN DELI SANDWICH

- Fresh-Baked Deli Rolls and Breads: Green Chili Cheddar, Kaiser, Potato Onion Marathon, Marbled Rye – V
- Roasted Turkey Breast, Black Forest Ham, Pastrami and Tuna Salad – GS/DF
- Creamy Tarragon Egg Salad – GS/DF/V
- Sliced Cheddar, Pepper Jack and Provolone – GS/V
- Platters of Crisp Leaf Lettuce, Sliced Tomatoes, Shaved Red Onions, Dill Pickle Spears, Sliced Banana Peppers, Pickled Jalapenos, Roasted Red Pepper and Paprika Aioli, Spicy Brown Mustard and Mayonnaise

Miss Vickie's Chips – V

Assorted Cookies – V

CHEF'S SOUP AND SALAD BAR

\$33.00

Creamy Tomato Basil Soup – GS/V

Andouille Sausage, Tuscan White Bean and Vegetable Stew – GS/DF

Chef's Salad – Mixed Baby Greens, Grilled Chicken Breast, Black Forest Ham, Oven-Roasted Turkey, Cilingini Mozzarella, Feta, and Maytag Blue Cheese, Hard-Boiled Eggs, Sunflower Seeds, Kalamata olives, Cherry Tomatoes, Cucumbers, Mushrooms, Red Onions, Tri-Color Bell Peppers, Croutons, Italian Herb Vinaigrette and Ranch Dressing

Fresh-Baked Rolls and Butter

Apple Raisin Strudel – vanilla sauce – V

CALL IT A WRAP

\$33.00

Corn, Potato, Anaheim Chili Chowder – V

Garden Green Salad – Mixed Baby Greens, Cucumbers, Cherry Tomatoes, Shredded Carrots, Ranch and Cilantro Lime Vinaigrette – GS/DF/V

ASSORTED WRAPS

Roast Turkey Club – Thinly Sliced Oven Roasted Turkey, Apple Wood Smoked Bacon, Swiss Cheese, Shredded Lettuce, Tomato and Sun-Dried Tomato Aioli, Guacamole and Garlic Herb Wrap

Chicken Waldorf Salad Wrap – Chopped Grilled Chicken, Granny Smith Apples, Red Grapes, Celery, Red Onions, Chantilly Cream Dressing with Provolone Cheese, Baby Spinach Leaves, Sliced Tomatoes and Sun-Dried Tomato Wrap

Roasted Vegetable and Teriyaki Tofu Salad Wrap – Diced Teriyaki Tofu, Zucchini, Yellow Squash, Red Onions, Button Mushrooms, Tri-Color Bell Peppers with Mixed Baby Greens, Sliced Tomato, Roasted Garlic Hummus and Spinach Wrap – V

Assorted Miss Vickie's Chips – V

Chocolate Cornets – Lemon, Raspberry, and Sea Salt Caramel Mousses in a Crispy Chocolate-Coated Cookie Cone – V

LUIGI'S PIZZA PIE

\$33.00

Veggie Minestrone Soup – GS/DF/V

Caesar Salad – Crisp Chopped Romaine Lettuce, Cherry Tomatoes, Fine Shredded Parmesan Cheese and Croutons on the side – GS

Rigatoni Pasta – Mushroom, Pearl Onion and Tri-Color Bell Peppers with a House Made Marinara – V

ENTRÉE SELECTION

(Choice of Three Specialty Pizzas or Pastas. Each Specialty Pizza will be served equally – 1/3 for Each Flavor.)

Pizza Board – Assorted 16" New York-style Pizzas – Served with Crushed Red Peppers and Grated Parmesan Cheese

- Five Cheese Pizza – Mozzarella, Provolone, Asiago, Parmesan and Romano – V
- Pepperoni Pizza – Pepperoni Piled High with Red Sauce and Five Cheese Blend
- Supreme – Pepperoni, Sliced Pepperoncini, Mushrooms, Sliced Black Olives with Red Sauce and Five Cheese Blend
- Rigatoni Pasta – Mushroom, Pearl Onion and Tri-Color Bell Peppers with a House Made Marinara – V

Mascarpone Cannoli's – Italian Cookies – V

Substitute Any Pizza with 12" Gluten Free Crust – \$5.00 Surcharge Per Pizza

SHANGHAI BUFFET

\$34.00

Hot and Sour Soup – DF/V

Asian Udon Noodle Salad – Shredded Carrots, Edamame, Tri-Color Bell Peppers, Scallions, Bamboo Shoots and Szechwan Dressing – V

Vegetable Spring Rolls – DF/V and Crispy Pork Pot Stickers – DF Sweet Thai Chili Sauce and Hot Chinese Mustard

Sweet and Sour Chicken – Tri-Color Bell Peppers, Celery, Red Onions and Carrots – DF

Red Curry Coconut Tofu Stir Fry – Tri-Color Bell Peppers, Celery, Edamame, Mushrooms and Red Onions – GS/DF/V

Steamed White Rice – GS/DF/V

Kikkoman Soy Sauce, Sriracha Chili Paste Chop Sticks

Almond Fortune Cookies and Pineapple, Coconut Tartlets – V

LITTLE ITALY

\$35.00

Creamy Tomato Basil Soup – GS/V

Ciabatta Bread – V

Arugula and Baby Greens Salad – Roma tomatoes, Kalamata Olives, Cucumbers, Artichokes, Carrots and Lemon Basil Vinaigrette – GS/DF/V

Penne Pasta – Italian Sausage, Tri-Color Bell Peppers, Red Onions, Chard and Spicy Marinara

Chicken Marsala – Seared Chicken Breast with a Marsala Wine and Mushroom Pan Sauce

Vegetarian Strudel – Spinach, Zucchini, Yellow Squash, Mushrooms, Red Onions, Roasted Red Peppers and Feta – V

Chef's Choice Seasonal Vegetable – GS/V

Amaretto Fudge Cheesecake and Tiramisu – V

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LUNCHEON BUFFETS

Served with Iced Tea and Lemonade. Buffet will be replenished for one hour. Every additional 30 minutes will be \$18 per person. Minimum of 20 people. There will be a \$5.00 surcharge per person for parties less than 20. Please select a buffet that accommodates all of your guests' dietary restrictions.

TASTE OF THE FRONTERA

\$38.00

Chopped Romaine Salad – Cucumber, Shredded Carrots, Sliced Black Olives and Roma Tomatoes – GS/DF/V

Queso Fresco and Crispy Tortilla Strips served on the side
Chipotle Ranch – GS/V

Black Bean, Pearled Barley, Corn, Red Bell Pepper, Red Onion and Fresh Cilantro Salad with Chili Lime Vinaigrette – DF/V

Build Your Own Tacos – Soft Flour tortillas, Crispy Corn Taco Shells (GS/DF/V) Shredded Lettuce, Cheddar and Jack Cheese, Tomatoes, Jalapenos, Sour Cream, Salsa and Guacamole

- Chicken Fajitas with Tri-Color Peppers and Onions – GS/DF
- Southwest Marinated Strips of Beef with Tri-Color Peppers and Onions – GS/DF
- Vegetarian Sofritos with Sautéed Temphe, Tri-Color Peppers, Seasonal Squash, Tomatoes, and Garlic – GS/DF/V

Spanish Rice Pilaf – Garlic, Tomatoes and Green Onions – GS/DF/V

Tres Leches and Banana Rum Chocolate Trifle – V

COLORADO HOMESTEAD

\$37.00

Spinach Salad - Tomato Wedges, Cucumbers, Red Onion Rings, Shredded Carrots, Chopped Hardboiled Eggs with Balsamic Raspberry Vinaigrette - GS/DF/V

Fresh Baked Rolls and Butter

Seared Sirloin Steak – Wild Mushroom and Caramelized Pearl Onion Gravy

Pan-Seared Steelhead Trout with Corn and Cherry Tomato Relish – GS/DF

Tuscan White Bean and Vegetable Stew – GS/DF

Whipped Golden Yukon Potatoes – GS/V

Chef's Choice Seasonal Vegetable – GS/V

Butterscotch Chip Toffee Pie and Peach Cobbler served with Vanilla Crème Anglaise and Raspberry Sauce – V

ROCKY MOUNTAIN BBQ

\$36.00

5 Bean Vegetable Chili

Cabbage, Carrots, Jicama and Red Onion Cole Slaw with Cider Vinaigrette – GS/DF/V

Tricolor Fusilli Pasta Salad – Fire Roasted Tomatoes, Artichokes, Shredded Carrots, Broccoli, Cauliflower, Sliced Black Olives, Capers and Roasted Red Pepper Vinaigrette – DF/V

Wedges of Seedless Watermelon – GS/DF/V

Assorted Miss Vickie's Chips

2 CHOICES:

- House Smoked BBQ Beef Brisket – GS/DF
- Carolina Pulled Pork – GS/DF
- Marinated and Grilled Chicken – GS/DF
- 1/3 pound Beef Burger – GS/DF
- Johnsonville Brat with Sauerkraut – GS/DF
- Vegetarian Boca Burger – V
- Vegetable and Tofu Kabob – GS/DF/V
- Third entree **\$5.00**

Fresh Brioche Buns

Sliced Cheddar, Pepper Jack, Swiss and Monterey Jack – GS/V

Platters of Crisp Leaf Lettuce, Sliced Tomatoes and Shaved Red Onions GS/DF/V

Dill Pickle Spears, Sliced Banana Peppers, Pickled Jalapenos, Spicy Brown Mustard, Mayonnaise and Heinz Ketchup

Apple and Cherry Pies- V

*Chef-Attended Service optional for a fee of \$100.00 per hour.

MOUNTAIN MEADOW

\$34.00

Broccoli Potato Smoked Cheddar Soup – GS/V

Freshly Baked Oregano Parmesan Baguette – V

Mixed Baby Greens – Cucumber, Tomato Wedge, Shredded Carrots, Balsamic Vinaigrette and Ranch – GS/DF/V

Build Your Own Steak Sandwich

- Sautéed Strips of Tender Steak – GS/DF
- Portobello Mushrooms, Green Bell Peppers and Red Onions – GS/DF/V
- Cheddar Cheese Sauce – V

Creamy Horseradish (GS/V), Sweet Baby Rays Barbeque Sauce (GS/DF/V), A1 Steak Sauce, Heinz 57 Steak Sauce, Spicy Brown Mustard and Mayonnaise

Dill Pickle Spears, Sliced Banana Peppers and Pickled Jalapenos – GS/DF/V

S'mores Bars and Timber Bars – V

TABLE SERVICE LUNCHES

All luncheon entrees are served with a choice of soup or salad and dessert. Chef's selection fresh vegetables, rolls and butter. Choice of Starbucks™ Freshly Brewed Coffee and Decaffeinated Coffee, Assorted Tazo Teas, Ice 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. Groups of less than 100 may select one entree. Max of three entree choices for groups of 100 or more. Priced based on highest priced entree. Group must provide cards denoting entree selection.

PLATED LUNCH SOUPS

- Roasted Tomato Bisque with Cannellini Beans and Basil Pesto – V
- Curried Coconut Butternut Squash – GS/DF/V
- Sweet Corn Puree with Chive Oil – V
- Roasted Garlic Yukon Potato Soup with Fried Leeks – V
- Cream of Cauliflower with Chives – V
- Wild Rice Vegetable Soup with Leeks and Parsley – GS/DF/V

PLATED LUNCH SALADS

- Baby Spinach Leaves, Candied Walnuts, Dried Cranberries, Red Onions, Tomato Wedge, Cucumber, Shredded Carrots, Crumbled Maytag Blue Cheese and Raspberry Vinaigrette – GS/V
- Fresh Mozzarella, Sliced Roma Tomato, Mixed Baby Greens, Chopped Cucumbers, Shredded Carrots and Lemon-Basil Vinaigrette – GS/DF/V
- Chopped Romaine, Beefsteak Tomato, Shredded Carrots, Cucumbers, Red Onions, Sliced Black Olives and Red Wine Vinaigrette – GS/DF/V
- Mixed Baby Greens, Tri-Color Bell Peppers, Carrot Curls, Cucumbers, Cherry Tomatoes and Ranch Dressing – GS/DF/V

LUNCH DESSERTS

- Lemon Meringue Pie – Graham Cracker Crust and Blueberry Compote – V
- Flourless Chocolate Cake – Caramel Mousse, Enrobed in Semi-Sweet Chocolate Ganache and Strawberry Coulis – GS/V
- Wild Mountain Berry Tartlet – Raspberry Cream, Blackberries and Raspberries and Bittersweet Grand Marnier Chocolate Sauce – V
- Caramel Apple Tart- Sugar Dough Cookie Crust Brushed with White Chocolate, Cinnamon Streusel Topping and Crème Anglaise – V
- Banana Feuilletine Torte- Bavarian Cream Layered with a Chocolate Hazelnut Gianduja and Caramel Rum Drizzle – V
- Carrot Cake – Ginger, Walnut and Cream Cheese Icing – V
- Chocolate-Dipped Cannolis – Mascarpone Cheese, Pistachios and Glazed Strawberry – V
- Chocolate Pecan Pie-Jack Daniel's Whiskey Sauce – V

COLD LUNCH ENTREES

WRAPS/SANDWICHES

GRILLED VEGETABLE SANDWICH	Marinated and Grilled Portabella Mushroom, Zucchini, Yellow Squash, Roasted Red Pepper, Red Onion, Baby Spinach Leaves and Roasted Garlic Hummus on Focaccia Bread. Pickle Spear with Tricolor Fusilli Pasta Salad	\$27.00
TURKEY CLUB SANDWICH	Thinly Sliced Oven Roasted Turkey Breast, Apple Wood Smoked Bacon, Sun-Dried Tomato Aioli, Green Leaf Lettuce, Sliced Tomatoes, Cheddar Cheese and Onion on Poppy seed Kaiser Roll. Pickle Spear with Red Jacket Potato Salad – Gulden's Spicy Brown Mustard, Celery, Scallions and Red Onions	\$27.00

ENTRÉE SALADS

CHILLED SOUTHWEST CHICKEN SALAD	Achiote Marinated and Grilled Chicken Breast, Crisp Chopped Romaine, Tri-Color Bell Peppers, Cucumbers, Cherry Tomatoes, Sliced Black Olives, Carrot Curls, Black Bean-Corn Pico de Gallo, Queso Fresco and Crisp Tri-Color Tortilla Strips with Cilantro Lime Vinaigrette – GS	\$26.00
SPINACH SALAD	Chilled Sautéed Strips of Beef, Roasted Peppers, Zucchini, Onions, Greek Olives, Pepperoncini, Carrot Curls, Beefsteak Tomato, Feta Cheese and Roasted Red Pepper Vinaigrette – GS	\$28.00

HOT LUNCH ENTREES

WILD MUSHROOM VEGETABLE STRUDEL	Zucchini, Yellow Squash, Artichoke, Sun-Dried Tomatoes, Wild Mushroom, Boursin Cheese, Red Onion, Spinach Cream Sauce and Seasonal Vegetables – V	\$29.00
STUFFED BELL PEPPER	Tempeh, Carrots, Sun-Dried Tomatoes, Zucchini, Corn, Chopped Parsley Red Pepper Coulis with French Red Lentil and Quinoa Pilaf and Seasonal Vegetables – GS/DF/V	\$29.00
OVEN ROASTED SUPREME OF CHICKEN	Sour Cream Whipped Yukon Potatoes, Lemon Rosemary Jus Lie with Sautéed Brussels Sprouts, Shredded Carrots, Caramelized Onions and Seasonal Vegetables – GS	\$31.00
CHICKEN PICATTA	Seared Chicken served in a Lemon, Garlic and Caper Sauce with a grilled scallion Polenta Cake	\$31.00
CHICKEN ROULADE	Stuffed with Mushrooms, Roasted Red Pepper, Feta, Spinach served with a Dijon Cream Velouté, Wild Rice Pilaf and Seasonal Vegetables	\$33.00
GRILLED CENTER-CUT PORK CHOP	Merlot Jus Lie, Dried Fruit Chutney, Whipped sweet potatoes and Seasonal Vegetables – GS	\$31.00
THYME-ROSEMARY ENCRUSTED SALMON	Cauliflower and Yukon Potato Puree, Roasted Tomato Buerre Blanc and Seasonal Vegetables – GS	\$33.00
SEARED BEEF SIRLOIN STEAK	Seared Sirloin Steak with Horseradish Cream Sauce, Wild Mushroom Ragout, Spinach and Cheese Raviolis, House-Made Marinara and Seasonal Vegetables	\$34.00
FILET OF BEEF TENDERLOIN	Four cheese au gratin potato, Roasted Tri-Color Fingerling Potatoes and Creamed Spinach – GS	\$35.00

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk for food borne illness

V = Vegetarian GS = Gluten Sensitive DF = Dairy Free

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MEALS ON THE RUN IN A REUSABLE THERMO SACK TOTE

CREATE YOUR OWN LUNCH

Please make selections within the following thresholds: 0-50 people = 2 sandwich selections, includes vegetarian. 51-250 people = 3 sandwich selections, includes vegetarian. 251+ people = 4 sandwich selections, includes vegetarian. Please select an option that accommodates all of your guests' dietary restrictions.

GRILLED VEGETABLE SANDWICH	Marinated and Grilled Portabella Mushroom, Zucchini, Yellow Squash, Roasted Red Pepper, Red Onion, Baby Spinach Leaves and Roasted Garlic Hummus on Focaccia Bread – DF/V	\$27.00
TOFU AND ROASTED VEGETABLE WRAP	Diced Tofu, Zucchini, Yellow Squash, Red Onions, Button Mushrooms, Tri-Color Bell Peppers with Mixed Baby Greens, Sliced Tomato and Roasted Garlic Hummus on a Spinach Wrap – DF/V	\$27.00
CHICKEN CAESAR SALAD	Grilled Chicken Breast, Chopped Romaine, Cherry Tomatoes, Shredded Parmesan Cheese, Caesar Dressing and Croutons	\$27.00
HONEY-GLAZED TURKEY SANDWICH	Honey Glazed Turkey, Provolone Cheese, Roasted Red Peppers, Baby Spinach Leaves, Sliced Tomatoes and Grilled Red Onions on Ciabatta	\$27.00
TURKEY CLUB SANDWICH	Thinly Sliced Oven Roasted Turkey, Apple Wood Smoked Bacon, Cheddar Cheese, Green Leaf Lettuce and Sliced Tomatoes on Rosemary Parmesan Bread	\$27.00
BLACK FOREST HAM AND SWISS SUB	Green Leaf Lettuce and Sliced Tomatoes on a Whole Wheat Sub	\$27.00
OVEN-ROASTED HERB CHICKEN BREAST	Sliced Mozzarella, Green Leaf Lettuce and Sliced Tomatoes on French Baguette	\$27.00
SLICED ROAST BEEF	Cheddar Cheese, Green Leaf Lettuce, Sliced Tomato and Horseradish Cream Sauce on Rosemary Parmesan Bread	\$27.00
THE ITALIAN	Oven Roasted Turkey Breast, Capicola, Genoa Salami, Shredded Lettuce, Sliced Tomatoes, Sliced Banana Peppers and Provolone Cheese on Ciabatta Bread	\$27.00
BUFFALO CHICKEN SALAD WRAP	Oven Roasted Turkey Breast, Capicola, Genoa Salami, Shredded Lettuce, Sliced Tomatoes, Sliced Banana Peppers and Provolone Cheese on Ciabatta Bread	\$27.00
COLORADO CUBAN WRAP	Cuban Roasted Pork Loin, Sliced Ham, Swiss Cheese, Dijon Mustard, Sliced Pickles, Shredded Lettuce and Sliced Tomatoes on a Garlic Herb Wrap	\$27.00
TUNA SALAD WRAP	House made White Albacore Tuna Salad, Jack Cheese, Spinach, Sliced Pickles and Tomatoes on a Tomato Wrap	\$27.00

ALL SELECTIONS ARE ACCOMPANIED WITH YOUR CHOICE OF FOUR OF THE FOLLOWING

Fresh Fruit Salad – Pineapple, Grapes and Melons – GS/DF/V

Black Bean, Pearled Barley, Corn, Red Bell Pepper, Red Onion and Fresh Cilantro Salad with Chili Lime Vinaigrette – DF/V

Tricolor Fusilli Pasta Salad – Fire Roasted Tomatoes, Artichokes, Shredded Carrots, Broccoli, Cauliflower, Sliced Black Olives, Capers, Roasted Red Pepper Vinaigrette – DF/V

Red Jacket Potato Salad – Red Onions, Celery, Scallions, Chopped Parsley, Creamy Dijon Dressing – GS/DF/V

Assorted Miss Vickie's Chips – V

Cookie Duo- V

Double Chocolate Fudge Brownie- V

DRINKS ON CONSUMPTION

Izze Soft Drinks	\$3.50 Each
Pepsi Soft Drinks	\$3.50 Each
Crystal Geyser Water	\$4.00 Each
Lemon San Pellegrino	\$4.00 Each
Assorted Wide Mouth Gatorade	\$4.00 Each
Aquafina Bottled Water	\$4.00 Each

Ask your Conference Services Manager about stainless steel water bottles with your company logo, or customizable tote lunch bags. \$2 per person plus set-up fee. Minimum of 500 bags.

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BANQUET ACCOMPANIMENTS

Please select an option that accommodates all of your guests' dietary restrictions.

DRINKS

FRESH FRUIT JUICES	\$23.00 per quart
HOT CHOCOLATE	\$47.00 per gallon
HOT APPLE CIDER	\$47.00 per gallon
LEMON CUCUMBER INFUSED WATER	\$25.00 per gallon
WILD-BERRY MINT INFUSED WATER	\$25.00 per gallon
LEMONADE	\$36.00 per gallon
ICED TEA	\$36.00 per gallon
STARBUCKS™ COFFEE AND TAZO TEAS DECAFFEINATED COFFEE Whipped Cream, Sugar, Cinnamon Sticks, (minimum 1 gallon) and Flavored Syrups	\$63.00 per gallon
INDIVIDUAL MILK	\$3.00 each
INDIVIDUAL CHOCOLATE MILK	\$3.00 each
IZZE SOFT DRINKS	\$3.50 each
PEPSI SOFT DRINKS	\$3.50 each
AQUAFINA BOTTLED WATERS	\$4.00 each
CRYSTAL GEYSER SPARKLING WATER	\$4.00 each
LEMON SAN PELLEGRINO WATER	\$4.00 each
ASSORTED 200Z WIDE MOUTH GATORADE™ BOTTLES	\$4.00 each
STARBUCKS™ DOUBLE SHOT	\$4.00 each
RED BULL ENERGY DRINKS	\$5.00 each
ORANGE, CRANBERRY AND APPLE TROPICANA BOTTLED JUICES	\$4.00 each

SNACKS

SEASONAL WHOLE FRUIT	\$2.50 each
ASSORTED GRANOLA BARS Nature Valley- Sweet and Salty Almond Nature Valley- Fruit and Nut Quaker- Chocolate Chip	\$3.00 each
ASSORTED JUSTIN'S ALMOND BUTTERS Maple Almond, Chocolate Hazelnut and Classic Almond	\$4.00 each
ASSORTED KATE'S BARS Kate's Bars are Made with Organic, Gluten Free and GMO Free Products. Dark Chocolate, Cherry, Almond Coconut, Mango, Cashew Peanut Butter and Dark Chocolate	\$4.00 each
INDIVIDUAL BAGS OF MISS VICKIE'S CHIPS	\$3.00 per bag
ASSORTED CANDY BARS Snickers, Almond Joy, M&M Peanuts, Kit Kat, Twix Bar, and Milky Way	\$3.00 each
INDIVIDUAL ICE CREAM BARS Dove Bars™, Drumsticks™, Butterfinger Bars™, Snickers™ and Nestle Crunch Bars™ -V	\$4.00 each

SNACKS (CONT.)

YOGURT COVERED PRETZELS	\$25.00 per pound
MIXED NUTS	\$30.00 per pound
SOFT BAKED PRETZELS Cheddar Cheese Sauce – V and Spicy Brown Mustard	\$35.00 per dozen
POPCORN CART*** (Please note that the Popcorn Cart can only be sold at the Conference Center) Freshly Popped Popcorn	*** \$5.00 per person

BAKED GOODS

The below descriptions are examples of what our chef will choose to use for your order.

S'MORES BARS	\$41.00 per dozen
ASSORTED FRUIT BREADS, COFFEE CAKES AND FRUIT BARS	\$36.00 per dozen
FRESHLY BAKED MUFFINS Apple Streusel, Cranberry Orange, Lemon Poppy Seed, Blueberry, Oat Bran Raisin, or Banana Pecan	\$39.00 per dozen
DANISH PASTRIES Almond Bear Claws, Cinnamon Swirl Fruit Snails, or Cheese Pockets	\$41.00 per dozen
SCONES Blueberry or White Chocolate Raspberry	\$41.00 per dozen
BISCOTTI Almond Chocolate Drizzle	\$41.00 per dozen
GLUTEN FREE MUFFINS	\$47.00 per dozen
GLUTEN FREE BAGELS	\$53.00 per dozen
GLUTEN FREE COOKIES	\$46.00 per dozen
CHOCOLATE FUDGE BROWNIES	\$38.00 per dozen
ASSORTED COOKIES Sugar Snicker-doodle, M&M Chunk, Chocolate Chip, Oatmeal Raisin, Rocky Road, or White Chocolate Macadamia Nut	\$38.00 per dozen
ASSORTED FILLED CROISSANTS Chocolate, Blueberry Cream Cheese, Raspberry, or Strawberry Cream Cheese	\$44.00 per dozen
PECAN STICKY BUNS	\$44.00 per dozen
CINNAMON ROLLS	\$44.00 per dozen
ASSORTMENT OF BAGELS Philadelphia Plain, Strawberry and Chive Cream Cheeses, Smucker's Grape, Mixed Berry and Strawberry Jam with Sweet Butter	\$44.00 per dozen

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STARBUCKS™ BARISTA CART

[Note that the Coffee Cart can only be sold at the Conference Center.] Please select an option that accommodates all of your guests' dietary restrictions.

HOSTED COFFEE CART

Pricing includes tax, surcharge and service fee.

CARAMEL MACCHIATO	\$5.00
CAFE LATTE	\$4.50
CAPPUCCINO	\$4.50
CAFE MOCHA (White or Dark)	\$5.00
COFFEE (Regular and Decaf)	\$3.00
TAZO TEA/ CHAI TEA	\$4.50
ESPRESSO / AMERICANO	\$3.50
ADDITIONAL ESPRESSO SHOT	¢.75
ADDITIONAL SYRUPS AND CARAMEL	\$1.00
SOY MILK	¢.60

SNACK RACK

SEASONAL WHOLE FRUIT	\$2.50 each
CANDY BARS	\$3.00 each
KATE'S BARS	\$4.00 each
INDIVIDUAL BAGS OF MISS VICKIE'S CHIPS	\$3.00 each
ASSORTED JUSTIN'S ALMOND BUTTERS Maple Almond, Chocolate Hazelnut, Classic Almond	\$4.00 each

BARISTA CART MINIMUMS

\$100.00 minimum for the first hour; minimum 1 hour.

\$50.00 minimum for second hour. Additional hours thereafter **\$25.00**.

If minimum is not met, the difference between the minimum and the actual sales will be assessed.

Sponsorship Opportunities — Hosted Specialty Coffee Service:

\$500.00 per hour, per 100 attendees (Pricing excludes tax, surcharge and service fee)

Ask about coffee coupons — **\$5.50** inclusive of tax, surcharge and service fee.

CASH COFFEE CART

Pricing includes tax, surcharge and service fee.

CARAMEL MACCHIATO	\$5.50
CAFE LATTE	\$5.00
CAPPUCCINO	\$5.00
CAFE MOCHA (White or Dark)	\$5.50
COFFEE (Regular and Decaf)	\$3.50
TAZO TEA/ CHAI TEA	\$5.00
ESPRESSO / AMERICANO	\$4.00
HOT CHOCOLATE	\$4.00
ADDITIONAL ESPRESSO SHOT	\$1.00
ADDITIONAL FLAVORED SYRUPS AND CARAMEL	\$1.50
SOY MILK	\$1.00

SNACK RACK

SEASONAL WHOLE FRUIT	\$2.50 each
CANDY BARS	\$3.00 each
KATE'S BARS	\$4.00 each
INDIVIDUAL BAGS OF MISS VICKIE'S CHIPS	\$3.00 each
ASSORTED JUSTIN'S ALMOND BUTTERS Maple Almond, Chocolate Hazelnut and Classic Almond	\$4.00 each

SPECIALTY BREAKS

Served for 30 minutes. There will be a \$5.00 surcharge per person for groups less than 20 people.
Please select a buffet that accommodates all of your guests' dietary restrictions.

SCHOOL'S OUT

Freshly Baked Cookies-V

Blonde and Chocolate Brownies-V

Rice Krispie™ Treats-V

\$8.00

SOUTH OF THE BORDER

Chili Con Queso – V

Texas Beef Red Chili – GS/DF

Red Onions, Sliced Jalapeno Peppers and Salsa

Tricolored Corn Tortilla Chips – GS/DF/V

\$9.00

GOOFY FOOT

Soft Baked Pretzels-V

Cheddar Cheese Sauce – V, Spicy Brown Mustard

Domestic Cheese Board: Monterey Jack, Cheddar, Pepper Jack, Havarti, Maytag Blue, Brie, Grapes, Berries with Lahvosh and Assorted Crackers – V

Presentation of Ripe Melons, Pineapple and Berries – GS/DF/V

\$9.00

MOUNTAIN DESCENT

Warm Asiago Spinach Artichoke Dip – V

Sliced French Bread – V

Selection of Crisp Carrots, Celery, Cucumbers, Cherry Tomatoes, Broccoli and Cauliflower – GS/DF/V

Presentation of Ripe Melons, Pineapple and Berries – GS/DF/V

\$9.00

SUMMIT AVALANCHE

Dove Bars™, Drumsticks™, Butterfinger Bars™, Snickers™ and Nestle Crunch Bars™ – V

\$7.00

HAPPY HOUR

Crispy Buffalo Chicken Wings – DF

Ranch and Blue Cheese Dressing

Cream Cheese Stuffed Jalapenos with Raspberry Sauce – V

Breaded Artichoke Hearts filled with Boursin Cheese – V

\$15.00

CUPCAKE BREAK

Chocolate Caramel Toffee Crunch, Red Velvet, and Vanilla Butter Crème Cupcakes. Individual Bottles of 2% and Chocolate Milk

\$12.00

COLORADO 14ER

BUILD YOUR OWN TRAIL MIX:

Whole Almonds, Cashews, Sunflower Seeds, Pistachios, Peanuts, Dried Cranberries, Dark and Golden Raisins, Dried Pineapple, Dried Apricots, Toasted Coconut Flakes, Yogurt Covered Pretzels, Udi's Granola, M&Ms and Dark Chocolate Nibs

\$11.00

HORS D'OEUVRES

Based on 100 pieces per order. Half-order minimum required. Additional \$35.00 per hour, per server, for butler pass service. One sever per handpassed item, per 100 people. Butler pass service only available on asterisked items.* Please select an option that accommodates all of your guests' dietary restrictions.

CHILLED HORS D'OEUVRES

*ANTIPASTO BROCHETTE	Ciliengini Mozzarella, Divina Marinated Tomatoes and Kalamata Olives – GS/V	\$275.00
*CHILLED ORIENTAL CHICKEN SALAD	Grilled Chicken with Carrots, Bell Peppers, Scallions and Green Cabbage with Szechuan Vinaigrette in a Sesame Seed Basket	\$285.00
*BLT	Apple Wood Smoked Bacon, Green Leaf Lettuce, Sliced Tomato and Green Chili Cheddar Roll	\$300.00
*DUCK CONFIT CANAPÉ	Lingonberry Cream Cheese on a Pita Crisp	\$375.00
*BLACKENED TUNA	Cucumber Cub and Wasabi Aioli – DF	\$365.00
ICED JUMBO SHRIMP	Lemon and Lime Wedges with Spicy Cocktail Sauce – GS/DF	\$375.00
SUSHI ROLLS	Spicy Tuna, California, Philadelphia, and Chef's Specialty Rolls, Assorted Sashimi Pieces, Wasabi, Pickled Ginger and Soy Sauce – GS	\$465.00

HOT HORS D'OEUVRES

VEGGIE

ALE-BATTERED ZUCCHINI ROUNDS	Ranch Dressing	\$300.00
*WILD MUSHROOM TURNOVERS	Herb Cream Cheese and Roasted Red Peppers	\$315.00
BLACK BEAN, WILD MUSHROOM QUESADILLAS	Spinach, Red Pepper Quesadillas – Pepper-Jack, Chevre, Salsa Fresca, Guacamole and Sour Cream	\$325.00
*SPANAKOPITAS	Spinach and Feta Cheese in Phyllo Triangles	\$315.00
*BROILED MUSHROOMS CAPS	Mushroom Caps Stuffed with Sautéed Spinach and Creamy Brie	\$315.00
*JALAPEÑO POPPERS	Jalapenos stuffed with Philadelphia Cream Cheese and Raspberry Dipping Sauce	\$265.00
*VEGGIE SPRING ROLLS	Sweet Thai Chili Sauce and Hot Chinese Mustard	\$285.00

CHICKEN

CRISPY BUFFALO CHICKEN WINGS	Blue Cheese and Ranch Dressing	\$280.00
GRILLED CHICKEN AND CHORIZO QUESADILLAS	Anaheim Chilies, Pepper Jack, Haystack Chevre, Salsa Fresca, Guacamole and Sour Cream	\$325.00
CHICKEN SATÉ	Oriental Marinated Strips of Chicken Breast on a Skewer with Sweet Chili Sauce	\$345.00
CHICKEN TENDER STRIPS	Ranch and Blue Cheese Dressing	\$295.00
MINI CHICKEN CORDON BLUE POPPERS	Chicken Breast filled with Dijon, Breaded and Crispy with Honey Dijon Dipping Sauce	\$320.00
*MINI CHICKEN WELLINGTON	Tender Chicken Breasts with Mushroom Duxelles inside a Puff Pastry	\$345.00
CRISPY CHICKEN POTSTICKER	Ground Chicken and Vegetables in a Crispy Won-ton with Ponzu Sauce	\$295.00

BEEF

MINI REUBEN SANDWICHES	Hot Sandwich with Pastrami, 1000 Island Dressing, Sauerkraut, Swiss Cheese and Marble Rye	\$335.00
BEEF WELLINGTON	Fillet of Beef with Mushroom Duxelles, wrapped with Puff Pastry	\$355.00
BEEF SATÉ	Thai Marinated Strips of Beef on a Skewer with Spicy Peanut Sauce	\$365.00

PORK

CRISPY POT STICKERS	Ground Pork and Vegetables in a Crispy Won-ton with Ponzu Sauce	\$265.00
DEVILS ON HORSEBACK	Goat Cheese Stuffed Date Wrapped in Cherry Smoked Bacon and Balsamic Reduction	\$355.00

SEAFOOD

*BACON WRAPPED SCALLOPS	Apple-Smoked Bacon Wrapped Bay Scallops with Herb Aioli	\$365.00
*CRAB RANGOON	Crab Meat and Cream Cheese in a Crispy Won-ton with Chili Mango Sauce	\$340.00
*PETITE CRAB CAKES	Lump Crab Meat Bite Size Crab Cakes with Spicy Remoulade	\$365.00

*Butler pass service available

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HORS D'OEUVRE DISPLAY SELECTIONS

One order serves approximately 50 people. Half-order minimum required. Please select an option that accommodates all of your guests' dietary restrictions. Specialize your reception with your company logo in chocolate or as an ice sculpture.

CHIPS AND DIPS	Ruffles Potato Chips, Tri-Color Tortilla Chips, Mini Pretzels, Assorted Roasted Nuts, Guacamole, Salsa and French Onion Dip – GS/V	\$170.00
FRESH CRUDITÉ	Selection of Crisp Carrots, Celery, Cucumbers, Cherry Tomatoes, Broccoli, Cauliflower with Roasted Garlic Hummus and Ranch – GS/DF/V	\$185.00
STARBURST OF FRUIT	Presentation of Ripe Melons, Pineapple and Berries Honey-Coconut Yogurt Dipping Sauce – GS/V	\$205.00
AMERICAN DAIRYLAND	Domestic Cheese Board: Monterey Jack, Cheddar, Pepper Jack, Havarti, Maytag Blue, Brie, Grapes, Berries, with Lahvosh and Assorted Crackers – GS/V	\$245.00
COCKTAIL-STYLE DELI PLATTER	Roast Turkey Breast, Pastrami, Black Forest Ham, Capicola, Genoa Salami, Monterey Jack, Cheddar, Pepper Jack, Pickle Spears, Sliced Banana Peppers, Pepperoncinis, Pickled Jalapenos, Spicy Brown Mustard, Mayonnaise and Hinged Silver Dollar Rolls – GS	\$275.00
BAKED BRIE <small>- not available in partial orders</small>	Dried Fruit Compote Wrapped in Pastry – Served with French Baguette Crostini, Lahvosh and Assorted Crackers – V	\$275.00
CHEESES OF THE WORLD	French Black Pepper Brie, Roquefort, Port Salute, Drunken Goat, Sage Derby and Tipperary Irish Cheddar with Dried Pineapples, Apricots, Fresh Fruit, Lahvosh and Assorted Crackers – GS/V	\$315.00
ANTIPASTO ROMANESQUE	Sliced Prosciutto de Parma, Capicola Ham, Genoa Salami, Fresh Ciliegine Mozzarella, Divina Roasted Tomatoes, Steamed Asparagus, Balsamic Roasted Cipollini Onions, Roasted Red Peppers, Greek Olives, Marinated Artichokes, Pepperoncinis and Marinated Mushrooms with French Baguette Crostini – GS	\$375.00
SMOKED SEAFOOD PLATTER	Blackened Salmon, Smoked Shrimp, Mussels, Citrus Brined Scallops with Herb Alouette, Mango Salsa, Spicy Cocktail Sauce, Roma Tomatoes, Cucumbers, Lemons, Limes, Capers and Red Onions – GS	\$415.00
CHILLED BEEF TENDERLOIN	Sliced Mid-Rare Beef Tenderloin, Roasted Red Peppers, Sliced Marinated Mushrooms, Capers, Cornichons, Grilled Red Onions, Roasted Divina Tomatoes, Greek Olives Tapenade, Creamy and Regular Horseradish, Herb Alouette, and French Baguette Crostini – GS	\$395.00
SWEET BITES	Chocolate Truffles, Petite Pastries, Cookies and Chocolate-Dipped Strawberries – V	\$265.00

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RECEPTION STATIONS

Enhance your reception menu by adding on a reception station, or create a whole reception with a minimum of three station choices. Please select an option that accommodates all of your guests' dietary restrictions.

A minimum of 50 people is required. Per person price listed will be charged based on guarantee. (Chef attended fee of \$100 per hour/per chef apply to the following presentations. One Chef per 50 people)

SPECIALIZE YOUR RECEPTION WITH YOUR COMPANY LOGO IN CHOCOLATE OR ICE SCULPTURE.

Inquire with your sales representative for availability and quotes.

CHEF ATTENDED

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

TOSSED SALADS

\$11.00

Spinach Salad – Divina Roasted Tomatoes, Mushrooms, Pine Nuts, Sweet Potato Crouton, Red Onions and Chopped Eggs with Warm Red Wine Bacon Vinaigrette – GS/DF/V

Caesar Salad – Crisp Romaine, Cherry Tomatoes, Shredded Parmesan and Herb Croutons served on the side with Creamy Garlic Caesar Dressing – GS/V

Gathered Field Greens – Candied Walnuts, Baby Heirloom Cherry Tomatoes, Shredded Carrots, Diced Cucumbers, Dried Cranberries and Gorgonzola with Balsamic Raspberry Vinaigrette – GS/V

Fresh-Baked Breads, Whipped Honey Butter, Greek Olive Tapenade, Sweet Tomato Jam and Lingonberry Preserves

FRENCH FRIES

\$15.00

Sweet Potato and Steak Cut French Fries – GS/DF/V
Poutine Gravy, Chili Con Queso (V) and Texas Beef Red Chili – GS/DF

Served With: Bacon Lardons, Sliced Jalapenos, Diced Red Onions, Chopped Parsley, Sour Cream, Truffle Oil, Shredded Parmesan Cheese and Cheese Curds

QUESADILLAS

\$16.00

Chorizo, Anaheim Chilies and Pepper Jack

Chicken, Black Beans and Smoked Cheddar

Roasted Red Pepper, Wild Mushrooms and Queso Fresco – V

Served With: Pico de Gallo, Guacamole, Sour Cream, Red Chili Salsa, Tabasco, Cholula and Tapatio

RISOTTO

\$19.00

Risotto Milanese – Shrimp, English Peas, Parmigiano-Reggiano and Chopped Parsley – GS

Duck Confit Risotto – Wild Mushrooms, Parmigiano-Reggiano and Fresh Thyme – GS

Zucchini, Three Cheese, and Herb Risotto – Parmigiano Reggiano, Mascarpone and Asiago – GS

SMASHED MARTINI BAR*

\$20.00

Whipped Yukon Potatoes – GS/V

Whipped Sweet Potatoes – GS/V

Sautéed Shrimp Scampi – GS, Duck Confi – GS/DF and Wild Mushrooms – GS/DF

Duck Confit

Served With: Bacon Lardons, Caramelized Onions, Blanched Broccoli, Crispy Tabaco Onions, Marinated Cherry Tomatoes, Roasted Red Peppers, Whole Roasted Garlic Cloves, Maytag Crumbles, Smoked Cheddar, Crumbled Feta, Fresh Chives, Roasted – Corn and Zucchini Relish, Horseradish Cream and Cabernet Gravy

OYSTER BAR

\$23.00

Lemon Wedge, Lime Wedge, Horseradish, Cocktail Sauce with Tabasco Sauce with Mignonette Sauce – GS/DF

PASTAS

\$18.00

Grilled Chicken Breast and Italian Sausage Alfredo with Penne – Sautéed Mushrooms, Shallots and Fresh Parsley

Basil Pesto Shrimp with Tri-Color Cheese Tortellini – Green Bell Peppers, Sun-Dried Tomatoes and Green Onions

Vegetables and Rigatoni with Marinara Sauce – Zucchini, Yellow Squash, Spinach, Red Onions, Kalamata Olives and Chiffonade Basil – V

Served With: Shredded Parmesan Cheese and Red Pepper Flakes – V

NON-CHEF ATTENDED

TACOS AND NACHOS

\$16.00

Shredded Tinga Chicken with Tri-Color Pepper and Onions – GS/DF and Southwest Seasoned Ground Beef – GS/DF

Crunchy Taco Shells – GS/DF, Soft Flour Tortillas – DF and Tri-Color Tortilla Chips – GS/DF

Served with: Diced Tomatoes, Red Onions, Shredded Lettuce, Pickled Jalapenos, Shredded Jack and Cheddar Cheese, Salsa, Guacamole and Sour Cream

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk for food borne illness

DESSERT RECEPTION STATIONS

Prices are based on multiple selections from reception stations, cutting boards, and hot and cold hors d'oeuvres. These may not be ordered alone. A minimum of 50 people is required. Please select an option that accommodates all of your guests' dietary restrictions.

BITE-SIZE MINIATURE PIES \$13.00

A Collection of the Classics: Double Chocolate Truffle Fudge Cream, Lemon Meringue, Apple Cinnamon, Southern Pecan, Blueberry Streusel and Key-Lime

MINIATURE FRENCH PASTRIES \$15.00

Éclairs, Fruit Tartlets and Chocolate Tulips are among this Selection of Petite Classics – V

THE GLASADE \$13.00

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 – V

CHOCOLATE FONDUE SHOT \$12.00

Rich Semisweet Chocolate Accompanied by Strawberries, Bananas, Apples, Brownies, Pound Cake and Banana Bread – V

COLORADO "AVALANCHE" \$21.00

A Mountainous Display of Various Confections, Including Crème Brule, Double Chocolate Truffle Mousse Torte, Fresh Strawberry Bavarian Pie, Bourbon Pecan Tart, Key Lime Pie and New York Cheesecake – V

CHOCOLATE APOCALYPSE* \$17.00

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 – V

Fountain Rental of \$350.00

BANANAS FOSTER* \$17.00

Flambé Bananas Foster Made to Order – V
Meyer Rum, Brown Sugar Butter Sauce Served
Over House Made Ice Cream and Bananas

CUTTING BOARDS*

Enhance your reception with Chef-Carved Meats. Please select an option that accommodates all of your guests' dietary restrictions.

ROAST TENDERLOIN OF BEEF \$290.00

Au jus, Raw Horseradish and Creamy Horseradish – GS/DF

Served with Garlic Onion Rolls
Serves approximately 20

ROAST STRIP LOIN OF BEEF \$310.00

Au jus, Raw Horseradish and Creamy Horseradish – GS/DF

Served with Sea Salt Rolls
Serves approximately 30

ROAST PRIME RIB AU JUS \$335.00

Au jus, Raw Horseradish and Creamy Horseradish – GS/DF

Served with Sesame Silver Dollar Rolls
Serves approximately 40

BEEF STEAMSHIP \$660.00

Au jus, Raw Horseradish and Creamy Horseradish – GS/DF

Served with Sesame Silver Dollar and New York Pumpernickel Rolls
Serves Approximately 125

LAMB STEAMSHIP \$310.00

Rosemary Au Jus, Raw Horseradish, Creamy Horseradish, Mint Tzatziki Sauce and Dijon Mustard – GS/DF

Served with Greek Herbed Sourdough Rolls
Serves Approximately 30

ROASTED TURKEY \$290.00

Turkey Gravy, Raw Horseradish, Creamy Horseradish, Cranberry Chutney, Mayonnaise and Dijon Mustard – GS/DF

Served with 9 Grain Rolls
Serves approximately 40

JERK RUBBED LOIN OF PORK \$290.00

Mango-Apple-Mint Chutney, Raw Horseradish, Creamy Horseradish, Sherry Jus Lie, Mayonnaise and Dijon Mustard – GS/DF

Served with Green Chili Cheddar Rolls
Serves approximately 40

HONEY-GLAZED HAM \$290.00

Calvados Sauce Natural, Raw Horseradish, Creamy Horseradish, Lingonberry Preserves, Whole Grain Dijon Mustard and Sun Dried Tomato Pesto Aioli – GS/DF

Served with Yeast Rolls and Hawaiian Sweet Rolls
Serves approximately 40

WHOLE SUCKLING PIG \$510.00

Sweet Baby Rays Barbeque Sauce, Raw Horseradish, Creamy Horseradish Mayonnaise, Dijon Mustard and Apple Cider Coleslaw with Pineapple Golden Raisins – GS/DF

Served with Green Chili Cheddar Rolls
Serves approximately 50

*Chef fee \$100.00 Per Hour for Chef-Attended Service.

V = Vegetarian GS = Gluten Sensitive DF = Dairy Free

The above prices are subject to 20% service charge and 5.9% surcharge, both taxable at a 6.3% rate as of 1/1/2017. Prices subject to change.

DINNER BUFFETS

Served with iced tea and lemonade. Buffet will be replenished for 90 minutes. Not available for extended period. There will be a \$5.00 surcharge per person for parties fewer than 50. Specialize your dinner buffet with your company logo in chocolate or as an ice sculpture. Please select a buffet that accommodates all of your guests' dietary restrictions.

MESA VERDE

Vegetarian Green Chili – Fire Roasted Anaheim Chilies, Tomatillos, Garlic, Onions and Cilantro – DF/V

Warm Flour Tortillas – DF/V

Chopped Romaine Salad –Cucumber, Shredded Carrots, Sliced Black Olives, Roma Tomatoes, Queso Fresco and Cilantro Lime Vinaigrette – GS/V

Shredded Pork Carnitas – GS/DF

Carne Asada – Garlic Chili Lime Marinated & Grilled Beef Skirt Steak with Grilled Scallions and Fried Jalapenos – GS/DF

Spanish Rice Pilaf – Garlic, Tomatoes and Green Onions – GS/DF/V

Sautéed Corn, Red Peppers, Zucchini and Black Beans – GS/V

Stuffed Jalapeno Poppers with Raspberry Sauce – V

Fresh Pico de Gallo, Sour Cream and Roasted Poblano-Tomatillo Salsa – GS/DF/V

Tres Leches, Ibarra Chocolate Cake and Pina Colada Tart – V

THE BOURBON STREET

Spicy Andouille Sausage and Chicken Gumbo

Corn Muffin – V

Chopped Romaine Salad – Grilled Asparagus, Tomato Wedges, Sliced Black Olives, Shredded Carrots, Cucumbers and Red Wine Vinaigrette – GS/DF/V

Shrimp and Crawfish Etouffé

Creole Roasted Chicken Quarters – GS/DF

Red Beans and Rice – GS/DF/V

Fried Okra – Spicy Remoulade – V

Bourbon Chocolate Tart – V

Individual Banana Butterscotch Bread Pudding – V

\$63.00

THE HAWAIIAN LUAU

Maui Coleslaw -Napa Cabbage, Shredded Carrots, Chopped Cucumber, Red Bell Peppers, Pineapple, Scallions and Mango-Cilantro Vinaigrette – GS/DF/V

Macaroni Salad – Chopped Eggs, Shredded Carrots, Celery, Red Onions and Mayonnaise Dressing – DF/V

Hawaiian Sweet Rolls – V

Macadamia and Coconut Encrusted Mahi-Mahi – Red Pepper and Scallions Relish and Carrot-Ginger Puree – GS/DF

Teriyaki Marinated Grilled Supreme of Chicken – Sweet Sambal Chili Cream Sauce and Grilled Pineapple-Cilantro Relish – DF

Veggie Kabob –Zucchini, Button Mushroom, Red Onion, Tofu and Mae Ploy Glaze – GF/DF/V

Steamed Basmati Rice – GS/DF/V

Curried Coconut Glazed Sweet Potatoes – GS/V

Mango Ginger Tart – V

White Chocolate Macadamia and Coconut Cake-V

\$59.00

\$59.00

BUFFET MILANO

Radicchio and Spinach Salad – Baby Spinach Leaves, Tomato Wedges, Shredded Carrots, Cucumbers, Kalamata Olives and Balsamic Vinaigrette – GS/DF/V

Quinoa and Roasted Vegetable Salad – Quinoa, Zucchini, Yellow Squash, Grilled Red Onions, Asparagus, Roasted Red Peppers, Feta, Capers and Red Wine Vinaigrette – GS/V

Gorgonzola Stuffed French Roll – V

Lamb Osso Bucco – Lamb Shank Braised in a Red Wine Veal Glaze, Carrots, Yellow Onions and Celery, Topped with Gremolata

Chicken Marsala – Caramelized Pearl Onions, Sautéed Mushrooms, Marsala Wine, Chicken Glaze, Chopped Parsley and Wild Rice Pilaf

Grilled Scallion Soft Polenta – GS/V

Pan Seared Brussel Sprouts with Sherry Onions – GS/V

Tiramisu – Ladyfingers Soaked in Coffee Liqueur, Layered with Sweet Mascarpone – V

Cappuccino Brickle Torte – Espresso-Flavored Mousse with Chunks of Almond Toffee – V

Strawberry Zabaglione – V

\$63.00

DINNER BUFFETS

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RIVER MEADOW BBQ

\$68.00

Wild Game Chili – Ground Bison, Wild Boar, Fire Roasted Tomatoes, Kidney Beans, Black Beans and Yellow Onion – GS/DF
Green Chili Cheddar Cheese Muffins and Biscuits – Sweet Butter – V
Mixed Baby Greens – Cherry Tomatoes, Sliced Mushrooms, Shredded Carrots, Cucumbers with Balsamic Vinaigrette and Ranch – GS/DF/V
Seared Salmon Fillet – Spice Rubbed with Mango Chili Relish – GS/DF
New York Strip Steak – Wild Mushroom Demi
House Smoked St. Louis Ribs – Basted with Sweet Baby Rays Barbeque Sauce – GS/DF
Potatoes Au Gratin – GS/V
Roasted Garden Vegetable Display – Zucchini, Yellow Squash, Cauliflower, Asparagus, Carrots and Parsnips – GS/DF/V
Roasted Garlic Hummus – GS/DF/V
Additional Entrees **\$5.00** Each:
• Hebrew National with Sweet Pickle Relish* – GS/DF
• Johnsonville Brat with Sauerkraut* – GS/DF
• Vegetarian Boca Burger* – V
• Vegetable and Tofu Kabob* – GS/DF/V
Build-Your-Own Strawberry Shortcake -
Home-Style Butter Sponge Cake – V
Lemon Meringue Pie – V
Boston Cream Pie – V

LAKE DILLON

\$68.00

French Onion Soup – Gruyere Crouton
Onion Poppy Seed Croissant Rolls – V
Mixed Baby Greens – Sliced Black Olives, Cherry Tomatoes, Shredded Carrots, Red Onions, Red Wine Vinaigrette and Ranch Dressing – GS/DF/V
Braised Beef Short Rib – Seared and Braised in Demi Glace with Fresh Herbs and Red Wine Demi
Herb Encrusted Steelhead Trout – Poblano Peppers, Red Onions and Roasted Red Pepper Coulis – DF
Oven Roasted Chicken – Lima Bean and Red Pepper Succotash and Sweet Corn Puree – GS
White Truffle Whipped Yukon Gold Potatoes – GS/V
Chef's Choice of Seasonal Vegetables – GS/V
Old-Fashioned Pies and Cakes – Chocolate Framboise (GS/V), Wild Mountain Berry Bavarian Tart, Triple Chocolate Torte and Crème Brulee-V

MENU ENHANCEMENTS FOR YOUR KEYSTONE BARBEQUE

S'MORE BUFFET \$10.00 per person

Enhance your Barbeque Dinner with an "Outdoor S'mores Buffet" with a warm and cozy fire pit Hershey's Chocolate Squares, Marshmallows, Graham Crackers and Roasting Sticks Fire Pit includes wood, extinguisher, fire attendant, up to 90 minutes per event.

Additional hour **\$50.00/hour**. A maximum of 50 people. June 1st to October 31st weather dependent.

This menu is designed for **OUTDOOR USE** only -
\$250.00 set up and delivery fee for Lakeside Village Bonfire Area
\$250.00 service fee – Conference Center Fire Pit Location

*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 6.3% rate as of 1/1/2017. Prices subject to change.

TABLE SERVICE DINNERS

All dinner entrées are served with a choice of soup or salad and dessert along with Chef's selection of 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. Group must provide cards denoting entree selection. Groups of less than 100 may select one entree. Max of three entree choices for groups of 100 or more. Price is based on the highest priced entree. Please select an option that accommodates all of your guests' dietary restrictions.

DINNER SOUPS

Brandy Cream of Wild Mushroom Soup – V
 Roasted Fennel Tomato Bisque – Shaved Parmesan – V
 Classic French Onion Soup – Gruyere Crouton – V
 Cream of Asparagus Soup – Crème Fresh – V
 Butternut Squash and Pear with Pinot Grigio – GS/DF/V
 Maine Lobster Sherry Bisque

DINNER SALADS

Baby Spinach Leaves, Bacon Lardons, Brown Sugar Glazed Gala Apple, Baby Heirloom Cherry Tomatoes, Sliced Red Onions and Riesling Pear Vinaigrette – GS/DF

Baby Arugula and Frisee, Strawberries, Cucumber, Carrot Curls, Tomato Wedge, Toasted Pine Nuts, Lemon Stilton and Raspberry Balsamic Vinaigrette – GS/V

Roasted Beets and Shaved Pickled Fennel, Mixed Baby Greens, Carrot Curls, Tomatoes, Potato Croutons and Dijon Sherry Vinaigrette – DF/V

Roasted Goat Cheese Stuffed Pear – Mixed Baby Lettuces, Carrot Curls, Cucumber, Cherry Tomatoes, Dried Cranberries, Toasted Almonds and Shallot Rice Wine Vinaigrette – GS/V

DINNER DESSERTS

Chocolate Decadence Flourless Chocolate Cake Layered with Caramel Toffee Mousse in a Semi-Sweet Cylinder Topped with Ganache – GS/V

Crème Brulee in a Semi-Sweet Folded Lined Cup topped with Wild Berry Compote – GS/V

Bailey's Irish Cream Milk Chocolate Espresso Chunk Cheesecake Oreo Crust, Chocolate Fudge Sauce and Strawberries – V

Chocolate Pear Lucullus Pistachio Cream and Puff Pastry with Chocolate Stuffed Mini Pear – V

Peanut Butter Banana Chocolate Tart
 Chocolate Sugar Dough Cookie Crust – V

Mocha Feuilletine Terrine
 Gianduja, Chocolate Cake, Coffee and Semi-Sweet Ganache – V

Wild Mountain Berry Dome Grand Marnier infused Fruits under a Semi-Sweet Cage – V

A Trio of Sea Salt Caramel, Raspberry, and Chocolate French Macaroons with cylinders of corresponding mousses – V

VEGETARIAN ENTRÉES

ZUCCHINI PASTA \$42.00
 Fried Lentils, Wild Mushrooms and Spicy Marinara – GS/DF/Vegan

MILLE-FEUILLE \$42.00
 Seared Polenta Cake, Grilled Eggplant, Sautéed Spinach and Wild Mushroom Ragout, Tomato-Basil Coulis, Davina Tomato and Greek Olive Relish with Chef's Choice Seasonal Baby Vegetables – GS/DF/Vegan

STUFFED ROASTED BELL PEPPER \$42.00
 Temphe, Black Beans, Corn, Cilantro with Cauliflower Rice and Roasted Asparagus with Roasted Tomato Coulis – GS/DF/V

CHICKEN

SALTIMBOCCA \$47.00
 Prosciutto, Sage and Mushroom Sauce, Seared Goat Cheese Polenta Cake, Creamed Spinach and Balsamic Marinated-Charred Roma Tomato Wedge

HERB & GARLIC MARINATED \$49.00
 Smoked Supreme of Chicken – Port Jus Lie, Cherry Apricot Chutney and Celery Root Puree – GS

PORK

HONEY SAGE GRILLED CENTER CUT CHOP \$47.00
 Calvados Glace, Apple and Cranberry Ragout, and Sweet Potatoes Mashers – GS

THYME AND JUNIPER BERRY BRAISED SHOULDER STEAK \$49.00
 Crayfish and Roasted Corn Ragout, Anaheim Chili and White Cheddar Grits

BEEF

BRAISED SHORT RIB \$53.00
 Sauce natural, Roasted Garlic Whipped Yukon Potatoes, Melted Leeks and Wild Rice Pilaf

SIRLOIN STEAK \$55.00
 Merlot Jus Lie, Rosemary and Garlic Roasted Fingerling Potatoes and Balsamic Marinated-Charred Roma Tomato Wedge

BLACK PEPPER-ENCRUSTED NEW YORK STEAK \$57.00
 Sour Bourbon Steak Sauce and Goat Cheese Au Gratin Potatoes with Tobacco Onions

TENDERLOIN FILET \$61.00
 Cabernet Sauce, Divina Tomato Relish, Caramelized Onion and Bacon Asiago Barley Pilaf

TABLE SERVICE DINNERS

All dinner entrées are served with a choice of soup or salad and dessert along with Chef's selection of 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. Group must provide cards denoting entree selection. Groups of less than 100 may select one entree. Max of three entree choices for groups of 100 or more. Price is based on the highest priced entree. Please select an option that accommodates all of your guests' dietary restrictions.

SEAFOOD

SEARED STEELHEAD TROUT FILLET \$49.00
Meyer Lemon and Dill Cream Sauce, Braised Green Kale and Tri-Color Bell Pepper Israeli Couscous

SPICED-RUBBED SALMON \$51.00
Apple and Mango Relish, Citrus Buerre Blanc, Root Vegetable and Spinach Au Gratin – GS

DUETS

BREAST OF CHICKEN AND CRAB-STUFFED SHRIMP \$55.00
Lobster Brandy Cream Sauce and Cauliflower Puree

SEARED SIRLOIN STEAK AND JUMBO TIGER SHRIMP KABOB \$63.00
Madera Jus Lie, and Cipollini Onion, Tomato Relish, Pesto Cream Sauce and Horseradish Whipped Yukon Potatoes

OVEN ROASTED SIRLOIN STEAK AND STRIPED BASS \$65.00
Caramelized Shallot Port Glace, Apricot Chutney, Sherry Buerre Blanc and Cherry Pistachio Bread Pudding

GRILLED BEEF TENDERLOIN AND AGAVE KEY-LIME GLAZED SALMON \$67.00
Poblano Cream Sauce, and Pineapple Cilantro Chutney, Oregano and Garlic Roasted Red New Potatoes

PORCINI RUBBED BEEF TENDERLOIN AND MAINE LOBSTER TAIL \$73.00
Shaved Black Truffle and Foie Gras Sauce Périgourdine, Drawn Butter and White Truffle Whipped Yukon Potatoes

PAN SEARED ELK MEDALLION AND WILD GAME SAUSAGE \$73.00
Maple Black Berry Gastrique, Caramelized Onion and Orange Marmalade and Sage Scented French Toast

SHORT RIB AND STEELHEAD TROUT \$69.00
Tender Braised Beef Short Rib with Sauce Natural and Steelhead Trout with Grilled Peach and Thyme Salsa, Rosemary Garlic Roasted Fingerling Potatoes, Sautéed Green Beans, Spinach, Artichoke and Asiago Cheese Stuffed Tomato

BEVERAGES

HOSTED BAR

\$200.00 minimum for the first hour

\$150.00 minimum for each additional hour, per bar. If minimum is not met, the difference between the minimum and the actual sales will be assessed.

HOUSE BRANDS **\$6.25**

Cruzan Rum, New Amsterdam Vodka, Seagram's Gin, Famous Grouse Scotch, Jim Beam Bourbon, E & J Brandy VS and Montezuma Silver Tequila

CALL BRANDS **\$7.00**

Bacardi Rum, Three Olives Vodka, Bombay Dry Gin, Johnny Walker Red Scotch, Canadian Club, Jack Daniels Bourbon, Cuervo Tequila and Captain Morgan Rum

PREMIUM BRANDS **\$7.75**

Myers Dark Rum, Ketel One Vodka, Breckenridge Vodka, Tanquery Gin, Bombay Sapphire, Johnny Walker Black, Crown Royal, Makers Mark, Don Julio Tequila and Breckenridge Bourbon Whiskey

HOUSE WINE **\$7.25**

PREMIUM HOUSE WINE **\$8.25**

CORDIALS **\$8.25**

Disaronno, Grand Marnier, Bailey's, Frangelico, Kahlua, Cointreau, Courvoisier VS, Jagermeister, Glenlivet Scotch and Belvedere Vodka

SOFT DRINKS **\$3.50**

BOTTLED WATER **\$3.50**

BEER – DOMESTIC **\$5.00**

Budweiser, Bud Light, Shock Top and O'douls

BEER – PREMIUM **\$5.50**

New Belgium Fat Tire, Stella Artois, Corona, Breckenridge Avalanche, Breckenridge Oatmeal Stout, New Belgium Sunshine Wheat and Avery IPA

BEER – KEG/DOMESTIC **\$325.50**

BEER – KEG/PREMIUM **\$425.50**

(above pricing subject to tax, surcharge and service fee)

CASH BAR

\$200.00 minimum for the first hour

\$150.00 minimum for each additional hour, per bar. If minimum is not met, the difference between the minimum and the actual sales will be assessed.

Cash bar pricing includes tax and surcharge.

HOUSE BRANDS **\$7.00**

Cruzan Rum, New Amsterdam Vodka, Seagram's Gin, Famous Grouse Scotch, Jim Beam Bourbon, Montezuma Silver Tequila and E & J Brandy VS

CALL BRANDS **\$8.00**

Bacardi Rum, Three Olives Vodka, Bombay Dry Gin, Johnny Walker Red Scotch, Canadian Club, Jack Daniels Bourbon, Cuervo Tequila and Captain Morgan Rum

PREMIUM BRANDS **\$9.00**

Myers Dark Rum, Ketel One Vodka, Breckenridge Vodka, Tanquery Gin, Bombay Sapphire, Johnny Walker Black, Crown Royal, Makers Mark, Don Julio Tequila and Breckenridge Bourbon Whiskey

HOUSE WINE **\$8.00**

PREMIUM HOUSE WINE **\$9.00**

CORDIALS **\$9.50**

Disaronno, Grand Marnier, Bailey's, Frangelico, Kahlua, Cointreau, Glenlivet Scotch Courvoisier VS, Jagermeister and Belvedere Vodka

SOFT DRINKS **\$3.50**

BOTTLED WATER **\$3.50**

BEER – DOMESTIC Top **\$6.00**

Budweiser, Bud Light, Shock Top and O'douls

BEER – PREMIUM **\$6.50**

New Belgium Fat Tire, Stella Artois, Corona, Breckenridge Avalanche, Breckenridge Oatmeal Stout, New Belgium Sunshine Wheat and Avery IPA

WINE LIST

HOUSE

Dark Horse Chardonnay, California	\$33.00
Dark Horse Sauvignon Blanc, California	\$33.00
Canyon Road White Zinfandel, California	\$33.00
Dark Horse Cabernet Sauvignon, California	\$33.00
Dark Horse Pinot Noir, California	\$33.00
Dark Horse Red Blend, California, Argentina and Australia	\$33.00

CHAMPAGNE AND SPARKLING WINES

La Marca Prosecco, Italy	\$39.00
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PREMIUM SELECTIONS

William Hill Central Coast Chardonnay, California	\$39.00
Starborough Marlborough Sauvignon Blanc, New Zealand	\$39.00
Ecco Domani Pinot Grigio, Italy	\$39.00
William Hill Central Coast Cabernet, California	\$39.00
Bridlewood Pinot Noir, California	\$39.00
Edna Valley Merlot, California	\$39.00
Alamos Malbec, Argentina	\$39.00

*Please ask your Conference Services Manager about additional wine selections. Many of our venues have award-winning wine lists that are also available for your catered event. Wines based on availability.