

TIMBER RIDGE & ALPENGLOW STUBE

Wedding Reception Menu

All food and beverage is priced as a per person package and must be provided by Keystone Resort. Please refer to the cost estimate portion of your catering agreement for specific package pricing.

Table Service Dinners

Table service dinners are the most commonly requested style of dinner presentation, but buffet or alternate service options may be available (inquire with your Catering Manager).

Dinner includes your choice of four hors d'oeuvres (selections may be all hand passed or a combination of displayed and hand passed) one salad, one intermezzo and **one duet entrée OR two single protein entrées** plus a vegetarian entrée. Coffee/decaf/tea service is provided after dinner and included in the package.

For both entrée options, you will need to provide your Catering Manager with a preliminary count three weeks prior to the event, with exact counts due seven business days before your event by 12:00noon.

If you choose a duet entrée with vegetarian option, you will need to provide a preliminary & overall headcount for the event:

- ☞ Choosing a duet entrée requires less work for you as there is no need for entrée indicators at each place setting. On your final diagram, you will need to indicate the tables needing vegetarian entrees.
- ☞ This option also provides you with the most flexibility on your package choice in case your guest attendance is lower than expected, since guests have not pre-selected an entrée choice. Package choice must be finalized at least 3 weeks in advance.

If you choose two single protein entrees plus a vegetarian entrée, you will need to provide preliminary & final counts by individual entrée for the event:

- ☞ As part of your wedding invitation you will need to include some type of response card for guests to indicate their entrée choice to you. If you are unsure about your package choice due to headcount, you may consider offering guests generic entrée options on your response cards, i.e. "Fish", "Beef", "Vegetarian". Package choice must be finalized at least 3 weeks in advance.
- ☞ The week of your event you will provide exact entrée counts by table to your Catering Manager to expedite guest service
- ☞ At your event, you will need to have some type of entrée indicator on the place card for each guest that indicates their entrée selection.

Hors d'oeuvres

- ☞ For the **Montezuma** package choose **all four** selections from the **LEFT** side of the page.
- ☞ For the **Argentine** and **Quandary** packages, choose **two** selections from the **LEFT** side and **two** selections from the **RIGHT** side of the page.

DISPLAYED HORS D'OEUVRES

Crudités Platter

selection of crisp carrots, celery, cucumbers, cherry tomatoes, broccoli and cauliflower with a parmesan peppercorn dipping sauce

Grilled Tuscan Vegetable Platter

grilled eggplant, zucchini, yellow squash and onion with white bean hummus and garlic feta spread, toasted crostini and pita triangles

Cheeses of the World Platter

domestic and imported cheese display to include Garlic & Herb Boursin, Smoked American Cheddar, Maytag Blue, Walnut Gourmandise, Brie & Chevre, with fresh summer berries and Lahvosh crackers

Chilled Beef Tenderloin Platter

crostini with sliced beef tenderloin, Boursin cheese, capers, cornichons, red onion, egg and herb remoulade

Seafood "Raw Bar"

shrimp, snow crab claws and oysters with house-made cocktail sauce displayed on ice

Mediterranean Bruschetta Platter

crostini with hummus, olive tapenade, roasted garlic pesto with roasted tomatoes, fresh mozzarella, roasted sweet peppers, grilled artichokes and marinated mushrooms

HAND PASSED HORS D'OEUVRES

Antipasto Brochette

marinated ciliegine mozzarella, pear tomatoes and Kalamata olives with fresh basil on bamboo skewer

Roasted Beef Tenderloin

with horseradish cream cheese on toasted baguette slice brushed with garlic oil

Smoked Salmon Pinwheel Canapé

with herbed cream cheese on sun-dried tomato crisp garnished with crispy caper

Balsamic Caramelized Onion Tartlet

with feta in a phyllo cup

Vietnamese Beef or Chicken Sate

with duo of sweet Thai chili & Sriracha peanut sauces

Petite Chicken Wellington

tender chicken breast with mushroom duxelle wrapped in puff pastry

Apricot & Brie Stuffed Tartlet

with spiced candied walnuts

Pancetta Stuffed Mushrooms

with Gorgonzola and spinach

Vegetable Spring Rolls

with hot mustard, sweet & sour sauces

Port Wine Poached Fig & Prosciutto Roulade

with Gorgonzola mousse on a focaccia crisp

Broiled Jumbo Scallops

wrapped with apple-smoked bacon

Lamb "Lollipops"

petite lamb chops with Madeira mint sauce

Crab Stuffed Mushrooms

broiled with garlic butter

Smoked Salmon Blini

with lemon crème fraiche, pickled pearl red onion

Petite Crab Cakes

with herb aioli

Duck Confit Rilette

with lingonberry preserves on a toasted pumpernickel round

Blackened Tuna on a Wonton Chip

with wasabi aioli

Sesame Tuna Poke

in a cucumber cup

Sweet Shrimp Tempura

with Asian watermelon reduction dipping sauce

Table Service Dinners

SALADS

For all packages. Please choose one selection.

Baby Pear Tomatoes, Ciliegine Mozzarella and Organic Mixed Greens
with balsamic vinaigrette

Mixed Baby Lettuces, Goat Cheese and Sliced Pears
with candied walnuts and a shallot rice wine vinaigrette

Baby Lettuces with Strawberries, Toasted Almonds and Chevre
with Champagne vinaigrette

Baby Arugula and Frisee with Caramelized Peaches
with Maytag blue cheese and maple balsamic vinaigrette

Butter Lettuce with Marinated Heirloom Cherry Tomatoes and Crispy Pancetta
with Manchego ribbons, white truffle and Meyer lemon creamy vinaigrette

INTERMEZZOS

*For Montezuma Package, Chef will prepare his choice of seasonal fruit sorbet.
For Argentine and Quandary packages you have the choice of Champagne sorbet or
Chef can prepare a custom seasonal fruit sorbet (berry, citrus or tropical).*

ENTRÉES

If you choose the Argentine package, you may select entrées from the Argentine or Montezuma selections. If you choose the Quandary package, you may select entrées from any of the package selections. All entrées are served with chef's choice of seasonal vegetables and a selection of artisan breads and rolls.

QUANDARY PACKAGE

Grilled Elk Loin with Foie Gras Butter

With huckleberry demi glace, boar bacon and fontina potato gratin

Crab Encrusted Alaskan Halibut Fillet

with citrus reduction and shaved asparagus risotto

Herbed Breadcrumb Encrusted Colorado Rack of Lamb

with mustard jus and local goat cheese potato gratin

Potato Encrusted Chilean Sea Bass

with blood orange reduction sauce and saffron sweet pea pearl couscous

Porcini Rubbed Filet Mignon & Butter Poached Maine Lobster Duet

*with demi-glace and lobster beurre blanc sauces,
white truffle whipped potatoes*

Petite Filet Mignon and Crab Cake Duet

*with Bordeaux demi-glace and lemon chive beurre blanc sauces,
roasted celery root & potato puree*

Table Service Dinners, continued

ARGENTINE PACKAGE

Grilled Colorado Beef Tenderloin

*with caramelized shallots, demi-glace
and Boursin whipped Russet potatoes*

Pan-seared Alaskan Halibut Fillet

with chive cream and garlic herb potato cake

Cider Brined Duck Breast

with cherry reduction and maple sweet potato puree

Pan-seared Red Steelhead Trout

with Grand Marnier cream sauce and smoked shrimp lentil ragout

Petite Filet Mignon and Rocky Mountain Trout Duet

*with herb demi-glace and roasted garlic
applewood smoked bacon mashed potatoes*

Petite Filet Mignon and Pan-seared Salmon Fillet Duet

*with smoked tomato beurre blanc and
horseradish parsnip potato puree*

MONTEZUMA PACKAGE

Garlic & Herb Roasted Breast of Chicken

with Cognac mushroom reduction sauce and Colorado potato-herb gnocchi

**Pan-seared Salmon Fillet
(or Chef's Selection Sustainable Fish)**

with red onion marmalade, herb beurre blanc and spinach risotto

Bacon Wrapped Pork Tenderloin Medallions

with spiced apple ancho sauce and smoked cheddar grits

Herb and Pepper Encrusted Sirloin Steak

with Cabernet sauce and Maytag blue cheese potato gratin

Crab Stuffed Shrimp & Supreme of Chicken Duet

with lobster brandy cream sauce and forest mushroom wild rice pilaf

Petite Salmon Fillet & Supreme of Chicken Duet

*with Chardonnay pesto cream sauce and
roasted tomato and parmesan creamy polenta*

Table Service Dinners, continued

VEGETARIAN ENTRÉES

For all packages. Please choose one entrée.

Stacked Grilled Vegetable Tower 

polenta cake with layers of Provençal vegetables (eggplant, zucchini, yellow squash, tomatoes, mushroom mélange) with roasted red pepper coulis and wilted spinach

Quinoa and Zucchini Roasted Tomato 

with sweet corn puree and black bean and roasted red pepper relish

Heirloom Tomato, Asparagus 

& Olathe Sweet Corn Risotto

with petite pea coulis

Fennel Poached Butternut Squash Raviolis

with sage cream and maple glazed vegetable mélange

Spinach and Cheese Stuffed Pasta Purse

with stewed vegetable broth and Parmesan cheese

 Indicates that this entrée can be prepared vegan upon request

KIDS' ENTRÉES

For all packages. Please choose one entrée.

All kids' entrées are served with fresh fruit salad.

Crispy Chicken Fingers

with dipping sauce and french fries

Breast of Chicken

with chef's choice vegetable and mashed potatoes

Colorado Cheeseburger

with french fries

Pasta with Marinara Sauce or

Buttered Noodles

Children ages 3 and under are free, please let your Catering Manager know if these guests require meals.

Food Allergies & Special Dietary Needs

Our chefs are happy to accommodate food allergies & special dietary needs of you or your guests. Please inform your Catering Manager of any special meal needs during the planning process and at least three weeks before your event. Guests looking for a gluten-free option should choose one of your entrée selections which we can prepare in a gluten free way.