



Wedding Package Menus



Wedding Reception Packages

Young adult pricing is available for ages 12 - 20.

Pricing for children ages 11 and under is \$35 for plated

Children's meal or chosen buffet.

If the Peak 8 package is selected, choices must be chosen from the Peak 8 options.

If the Peak 9 package is selected, choices may be chosen from either the Peak 8 or Peak 9 options.

If the Peak 10 package is selected, choices may be chosen from any of the package options.

PEAK 8 PACKAGE ~ \$125 per person / \$75 young adult (age 12-20)

PEAK 9 PACKAGE ~ \$140 per person / \$90 young adult (age 12-20)

PEAK 10 PACKAGE ~ \$155 per person / \$100 young adult (age 12-20)

PEAK 8, 9, AND 10 PLATED DINNERS

Table service dinners include choice of:

- Four hors d'oeuvres
- One salad
- One duet OR two entrée selections plus a vegetarian option
- Children's meal
- Late night snack
- Five hour open bar with beer, wine and liquor
- Champagne / sparkling toast

If more than one entrée is chosen the wedding host is responsible for providing an exact count of each selection and providing place card meal indicators for service. All entrées include Chef's selection of seasonal accompaniments, fresh rolls with butter and coffee service.

BUFFET DINNERS

Buffet dinners include choice of:

- Four hors d'oeuvres
- Late night snack
- Five hour bar with beer, wine and liquor
- Champagne / sparkling toast
- Children will eat from the buffet

Buffet dinners are accompanied by fresh rolls with butter, and coffee service.

Buffet items are not interchangeable from one buffet to another.

Buffet dinners are refreshed for up to 90 minutes

Hors d'oeuvres

Choice of 4 - Hors d'oeuvres are served for one hour.



PEAK 8

Hearts of Palm Ceviche
Maytag Bleu Cheese Tartlet
with Apricot Compote
Heirloom Tomato and Mozzarella on
Focaccia Crisp with Modena Vinegar
Vegetable Spring Rolls
Smoked Vegetable Quesadilla
with Avocado-Citrus Guacamole
Cheeses of the World Display
Cruité Display

PEAK 9

Wild Mushroom Tartlet
with Berry-Thyme Jam
Petite Crab Cakes
Jalapeño Glazed Shrimp
with Corn Crémé
Crostini with Roasted Tenderloin of Beef
and Roquefort Crumbles
Chicken Satay with Thai Peanut Sauce
Smoked Salmon Display
Antipasto Display

PEAK 10

Petite Lamb Chops
with Creole Mustard
Bacon Wrapped Sea Scallops
Cornmeal Crusted Oyster
with Chipotle Aioli
Worcestershire Glazed Beef Skewer
with Creamy Horseradish
Pork Dumplings
with Sambal-Coconut Infusion
Iced Shrimp Display
with Lemons and Cocktail Sauce
Artisan Cheese and Fruit Display
with Imported and Domestic
Cheeses, Dried Fruits and Berries,
French Baguettes and Bread Sticks

Salads

Choice of 1



Bouquet of Homestead Hand Picked Greens
and Blistered Tomatoes
with Passion Fruit Vinaigrette

Baby Romaine Hearts, White Anchovy
and Pecorino Romano Dressing
with Crisp Flatbread Croutons

Spiced Black Walnut Crusted Chevre,
Baby Arugula and Frisee Salad
with Peppercorn Truffle Dressing

Shaved Heirloom Tomato Carpaccio,
Melted Grape Tomato and Bocconcini Salad
with 50-Year Old Modena Vinegar

Grilled Jumbo Asparagus Wrapped with Parma Ham,
Slow Roasted Roma Tomato
and Pea Tendril Salad
with Sherry Wine Vinaigrette

Plated Entrées

*Choice of 2 single entrées OR 1 duet entrées, plus a vegetarian.
All entrées include Chef's selection of seasonal Vegetables
and Starch, fresh rolls with butter and coffee service.*

PEAK 8

Jalapeño Glazed Pork Loin

Jalapeño Glazed Pork Tenderloin, Roasted Root Vegetable Hash,
Tropical Fruit Relish

Gaujillo Chicken

Gaujillo Chili Rubbed Free Range Chicken,
Fork Smashed Fingerling Potatoes, Roast Shallot Jus

Peppered Filet of Beef

Grilled Petite Filet of Beef with Black Peppercorn and
Sage Polenta, Caramelized Onion Thyme Jus

Tropical Salmon

Molasses BBQ Tasmanian Salmon, Tomato-Cilantro Beurre Blanc, Mango Relish

Duet of Bell & Evans Chicken Breast and Jumbo Shrimp

Cast Iron Seared Chicken Breast and Grilled Gulf Coast Shrimp,
Warm Chicken Jus, Herb Vinaigrette

PEAK 9

Sirloin

Grilled 21 Dry Aged Beef Sirloin, Yukon Potato and Gruyère Gratin, Cipollini Onion Jus

Pacific Red Snapper

Pan Seared Red Snapper, Braised Beluga Lentils and Blue Crab, Tropical Lemongrass Emulsion

Airline Chicken

Pan Seared Bell & Evans Chicken Breast with Sweet Corn Dauphinoise Potatoes, Thyme Infused Chicken Jus

Duet of Top Sirloin and Split Lobster Tail

Grilled 21 Dry Aged Beef Sirloin, Yukon Potato and Gruyère Gratin, Cipollini Onion Jus
Split Cold Water Lobster Tail

PEAK 10

Filet Mignon

Cast Iron Seared Natural Tenderloin, Truffled Parsnip Puree, Perigourdine Sauce

Rack of Colorado Lamb

Mushroom Crusted Rack of Lamb, Sweet Corn Dauphinoise Potato, Rosemary Infused Jus

Sea Scallops

Cast Iron Seared Sea Scallops, Serrano Ham and Corn Polenta, Gorgonzola Cream

Bronzed Swordfish

Bronzed Atlantic Swordfish, Cabrales-Caramelized Brazilian Onion Risotto Cake, Mango Thai Chili Conserve

Duet of Tenderloin and Lump Crab Cake

Tellicherry Pepper Crusted Tournedos of Beef and Pan Seared Blue Crab Cake, Saffron and Roast Garlic Sabayon

VEGETARIAN OPTIONS

(For all packages)

**Preserved Lemon Pappardelle Pasta with Sun Dried Tomatoes, Rapini and Wild Mushroom Fricassee
Shaved Elephant Garlic Chips**

**Ricotta Cheese Gnocchi with Baby Artichoke, Hedgehog Mushrooms, Arugula and Feta Cheese
Californian Extra Virgin Olive Oil Drizzle**

CHILDREN'S MEALS

(For all packages – children ages 11 and under)

Children's meals served with fruit cup and choice of French fries or vegetables

**Chicken Fingers
Mac-n-Cheese
Grilled Chicken Breast**

Buffet Dinners

Buffet dinners are refreshed for up to 90 minutes.

All buffets are accompanied by fresh rolls with butter and coffee service.

Buffet items are not interchangeable.

**Chef fee of \$100 per hour per Chef applies
Minimum 1 Chef per station per 50 guests*

PEAK 8

Baby Romaine Hearts, White Anchovy and Pecorino Romano Dressing, Crisp Flatbread Croutons
Bouquet of Homestead Hand Picked Greens, Blistered Tomatoes, Passion Fruit Vinaigrette
Jalapeño Glazed Pork Loin, Roasted Root Vegetable Hash, Tropical Fruit Relish
Gaujillo Chili Rubbed Free Range Chicken, Fork Smashed Fingerling Potatoes, Roast Shallot Jus
Grilled Seasonal Vegetables, Sage Butter
Garlic Whipped Potatoes

PEAK 9

Bouquet of Homestead Hand Picked Greens, Blistered Tomatoes, Passion Fruit Vinaigrette
Spiced Black Walnut and Chevre Salad, Baby Arugula, Sherry Vinaigrette
Pan Seared Bell & Evans Chicken Breast with Warm Roasted Potato and Bacon Salad, Thyme Infused Chicken Jus
*Chef carved Prime Rib, Horseradish Crema, and Dijon Mustard
Oven Roasted Seasonal Vegetables
Roasted Rosemary Potatoes

PEAK 10

Shaved Heirloom Tomato Carpaccio, Melted Grape Tomato and Bocconcini Salad, 50-Year Old Modena Vinegar
Grilled Jumbo Asparagus Salad, Chorizo, Roasted Red Peppers, Banana Peppers, Artichokes and Basil Pesto
Molasses BBQ Tasmanian Salmon, Tomato-Cilantro Beurre Blanc, Mango Relish
*Chef Carved Tenderloin of Beef, Selection of Relish, Chutneys and Sauce
Buttermilk Whipped Mashed Potato Bar
Roasted Vegetable Casserole

Culinary Presentation Stations

Enhance your Cocktail Hour or Dinner with a Culinary Station.
If served in lieu of a buffet or plated dinner, a minimum of three stations must be ordered for full guest count.

**Chef fee of \$100 per hour per Chef applies
Minimum 1 Chef per station per 50 guests*

Baked Potato Bar {GF}

\$19 per person

Sweet Potatoes and Yukon Gold Potatoes

Toppings to include:

Maple syrup, brown sugar, sour cream, chives, bacon,
whipped butter, bleu cheese, Reggiano, roasted mushrooms,
Rock Shrimp, roasted garlic and cheddar cheese

Pasta Station

\$19 per person

Ravioli, Orecchiette, and Penne Pasta
accompanied by basil pesto, fresh tomato sauce and
alfredo sauce, shrimp, fresh herbs, shaved Parmesan,
roasted mushrooms, red peppers, and roasted leeks,
fresh ground black pepper, herb infused olive oil,
chopped garlic and warm artisan breads

Custom Mac 'n Cheese

\$23 per person

Lensi Pene pasta with smoked Gouda truffle cheese sauce
and fresh tomato sauce, bacon, pesto chicken,
sautéed shrimp, roasted peppers, grape tomatoes,
blue cheese and shredded Parmesan

Tender Belly Pork Loin* {GF/DF}

\$320

High Altitude Coffee BBQ Rub, Root Beer Jus

Serves 30 people per order

Sustainable Salmon* {GF/DF}

\$500

Red miso-chili rub, tropical salpicon and assortment of rolls

Serves 20 people per order

Roasted Rib Eye Beef* {GF}

\$575

Horseradish cream sauce, pan jus and assortment of rolls

Serves 25 people per order

Grass Fed Frontier Tenderloin of Beef*

{GF/DF} \$550

Cabernet demi-glace and assortment of rolls

Serves 25 people per order

Whole Roasted Berkshire Suckling Pig*

{GF/DF} \$525

Sour orange mojo, mustard barbecue and sweet rolls

Serves 40 people per order

Ceviche Station* {DF}

\$25 per person

Ahi tuna poke, salmon belly tartar and Tiger Prawn Ceviche
all prepared fresh by our professional chefs, Served with
assorted root chips and crackers for your enjoyment

Citrus Maple Turkey Breast* {DF}

\$295

Creole mustard, apricot and Cipollini marmalade
and stone ground corn bread

Serves 35 people per order

Oven Roasted Beef Tenderloin*

\$375

Served with horseradish cream, gourmet mustard,
and an assortment of rolls

Serves 20 people per order

Smoked Pork Loin* {GF/DF}

\$295

Served with assorted mustards and bourbon honey glaze

Serves 25 people per order

Late Night Snack

Choice of 1

Ball Park

Mini Hot Dogs, Salted Pretzels, Beer Cheese Sauce

Tailgate

"Mile High" Nacho Bar, Mini Corn Dogs

Slide Along

Fried Green Tomato Slider, Beef Slider, Colorado Lamb Slider,
Assorted Mayonnaise and Remoulade, Sweet Pickles, Brioche Bun

Additional Courses

*Enhance your dinner with the following options:

PLATED APPETIZER

(Choice of 1 – \$12.00 per person)

Smoked Tomato and Asiago Cheese Risotto, Wilted Braising Greens, Macadamia Nut, Sage, and Pesto

Pan Fried Blue Crab, Collard Greens, Sweet Corn Remoulade

Stone Ground Grits, Spicy Chorizo, Shrimp, Blistered Tomato, Buerre Fondue

Wild Mushroom Ravioli with Pancetta and Lemon Thyme Cream

Pan Seared Gnocchi, Wilted Spinach, Blistered Tomatoes, Double Smoked Bacon, Queen Corn

SOUP

(Choice of 1 – \$7.00 per person)

Spiced Com Chowder with Herb Oil

Grilled Vine Ripe Tomato and Aged Balsamic Bisque

Potato Leek Bisque

Truffled Asparagus Bisque

Dessert

Choice of 1 – \$6.00 per person

Buffet with 4 selections – \$7.75 per person

Vanilla Creme Brulee

With Chocolate Dipped Shortbread

Chocolate Bundt Cake

With Crème Anglais and fresh Berries

Apple Tart Tartain

With Maple Sabayon

Black Forest Cake

Flourless Chocolate Torte

With Fresh Berries and Whipped Cream

Bourbon Pecan Torte

With Crème Anglais

Wild Berry Tart

With Fresh Whipped Cream

Small Bites

Chocolate covered Strawberries and Petite Fours



Liquor/Spirits

Liquor of similar quality may be substituted.

PEAK 8

Taaka Vodka
Taaka Gin
Castillo Rum
Montezuma Silver Tequila
Kentucky Gentleman Bourbon
Seagram's VO Whiskey
Famous Grouse Scotch
Korbel Brandy

PEAK 9

Spring 44 Vodka
Spring 44 Gin
Bacardi Rm
Sauza Blue Tequila
Jim Beam Bourbon
Jameson Irish Whiskey
Dewars White Label Scotch
Christian Brothers Brandy

PEAK 10

Tito's/ Absolut/Breck Vodka
Bombay Sapphire Gin
Captain Morgan Rum
Patron Silver Tequila
Jack Daniels/Breck Bourbon
Bushmills Irish Whiskey
Johnnie Walker Black Scotch
Hennessy VS Cognac

Liqueurs & Cordials

\$9.00 Per Drink

Kahlua
Cointreau
Amaretto Di Saronno
Bailey's Irish Cream
Chambord

Frangelico
Tuaca
Jaegermeister
Southern Comfort
Gallo Sweet & Dry Vermouth

Beer

Bottled only - Choice of 3 domestic and 3 import/Microbrew.

IMPORTS & MICROBREW

Shock Top
Corona
Stella Artois
Breckenridge Avalanche
Breckenridge Vanilla Porter
Goose Island IPA

DOMESTIC

Budweiser
Bud Light
Coors
Michelob Ultra
O'Doul's Non-Alcoholic



PEAK 8

Edna Valley Vineyards, Central Coast, California

Chardonnay

Sauvignon Blanc

Cabernet Sauvignon

Merlot

Pinot Noir

PEAK 9

DaVinci, Pinot Grigio, Delle Venezie, Italy

Starborough, Sauvignon Blanc, Marlborough, New Zealand

Frei Brothers, Pinot Noir, Russian River, Argentina

Don Miguel Gascon Red Blend, Mendoza, Argentina

Boom Boom! Syrah, Walla Walla, WA

PEAK 10

Maso Canali, Pinot Grigio, Trentino, Italy

MacMurray Ranch, Chardonnay, Sonoma, CA

Frei Brothers, Chardonnay, Russian River Valley, CA

Whitehaven, Sauvignon Blanc, Marlborough, New Zealand

Columbia Winery, Merlot, Columbia Valley, WA

Columbia Winery, Cabernet Sauvignon, Columbia Valley, WA

Frei Brothers, Zinfandel, Sonoma, CA





Bar

The Peak 8, Peak 9 and Peak 10 bar packages are for five hours of service. Beverages beyond five hours will be charged on consumption. Maximum bar service time for any event is six hours.

Add \$10 per person to all package prices for table service of wine throughout dinner.

Attendance Guarantee

An exact attendance number must be provided to your Catering Sales or Conference Services Manager per the dates outlined in your event contract. This will be considered your guaranteed count, and is not subject to reduction. The venue will charge for the actual number attending or the guaranteed count, whichever is greater.

Banquet Event Orders (BEO)

A great deal of effort goes into coordinating a successful event, thus all the details must be completed and agreed upon in writing in the form of a BEO per the dates outlined in your event contract. A \$150.00 room flip fee will be assessed for any requested changes to the room set agreed upon on the BEO made within 24 hours of the start of any event.

Outside Food and Beverage

All food and beverage consumed in Breckenridge Hospitality event spaces must be purchased through Breckenridge Hospitality and its individual properties. Clients and guests of our clients are not permitted to bring outside food and/or beverage of any kind into the event spaces. Breckenridge Hospitality reserves the right at its own discretion to place additional charges of \$25.00 per person, based on the guaranteed count, on the group's billing for any violations of this policy. Exception to this policy - Wedding Cakes and/or cupcakes that are brought in through a licensed, outside vendor are permitted. Outside cake vendors are responsible for the delivery of the cake and/or cupcakes to the venue and for setting up / displaying of their product.

Remaining Food or Beverage

In accordance with proper food handling regulations and liquor licensing, we do not permit the removal of remaining food and/or beverage for later consumption either on premises or off property. Our license also prohibits the carrying over of food items from one function to another. In addition, food and beverage items may not be removed from the designated event space.

Alcoholic Beverages

Alcoholic Beverage sales are governed by the Colorado Liquor Board which prohibits any alcoholic beverages, other than those provided through Breckenridge Hospitality Catering, to be brought into the event facilities. We reserve the right to require proper identification of age for anyone desiring alcoholic beverage service.

Service Charge and Taxes

A 20% taxable service charge applies to all Food & Beverage. At Mountain Thunder Lodge an additional 2% taxable Civic Assessment applies to all Food & Beverage, Service Charges and Site Fees. All charges are subject to applicable state and local taxes. These charges are above and beyond the food and beverage minimums.

Limited Diet Menus

Food can be a personal issue, particularly if your diet is subject to restrictions. In order to provide foods that appeal to different tastes and habits, we employ a wide diversity of culinary techniques and ingredients. Your Catering Sales Manager and culinary team are happy to work with you to plan a meal which will accommodate all dietary needs and/or restrictions.

Sustainable Cuisine

We are committed to global environmental protection and to support this effort we offer fish and seafood selections from sustainability managed resources. We also use organic and fair-trade coffee, natural and organic meat and poultry, seasonal and organic fruits and vegetables, and organic and biodynamic wines. To guide our purchasing decisions we utilize Seafood Choices Alliance and the Monterey Bay Aquarium Seafood Watch Program as well as various websites and organizations that provide guidance affecting other areas of our menus. We make a strong effort to support organic and sustainable cuisine in all aspects of our menus including, but not limited to, our banquet menus, wedding menu and our wine list.

Vendors

Chef's selection vendor meals are available for \$25.00 per vendor. Vendors must supply all necessary equipment for their display / product, including but not limited to tape, extension cords, vases, scissors, water pitchers, display items and decor. Necessary tables and linens will be provided by the venue.



**BRECKENRIDGE
HOSPITALITY**

**BRECKENRIDGE BANQUET MENU
2017**

Mountain Thunder Lodge
DoubleTree by Hilton
Village at Breckenridge

Breckenridge Hospitality Banquets & Catering

POLICIES AND GENERAL INFORMATION

Attendance Guarantee

An estimated attendance number must be provided to the Conference Service Manager 30 days prior to your first event. The Hotel will charge for the actual number attending or the guaranteed number, whichever is greater. If the final guaranteed attendance is more than a 10% reduction of the estimated number, you will be charged for 90% of your estimated number or your actual attendance, whichever is greater. For the various resort departments to prepare properly for your food and beverage functions, guaranteed attendance is required by 12:00 pm 3 days prior to the function. This will be considered your minimum guarantee, and is not subject to reduction. Actual attendance of 10% or more than the guaranteed will incur a 10% service charge (above the additional per person cost). When choosing more than one entrée option for Table Service Meals, all guaranteed numbers for entrée choices are due 72 hours in advance. You are responsible for providing entrée cards denoting entrée selections per person.

Banquet Event Orders (BEO)

All BEOs must be signed prior to arrival. Upon arrival, should a meeting room set need to be changed from the agreed upon set on the BEO, a \$150 room set fee will be assessed. Any deviations from the BEO which apply to Menu changes, start or end time of an event, will be assessed a 20% surcharge.

Outside Food and Beverage

No food or beverage is permitted in hotel meeting spaces and common areas unless provided by Breckenridge Hospitality. A \$25 per person fee will be assessed in the event outside food and/or beverage is brought in.

Remaining Food

In accordance with proper food handling regulations, we do not permit the removal of remaining food from event or meeting rooms to any guestrooms and/or off property. We also do not permit the reuse of food items from one function to another.

Alcoholic Beverages

Alcoholic Beverage sales are governed by the Colorado Liquor Board which prohibits any alcoholic beverages, other than those provided through Breckenridge Hospitality Catering, to be brought into the conference facilities. We reserve the right to require proper identification of age for anyone desiring alcoholic beverage service.

Pricing

All pricing is per guest unless otherwise noted. Certain events require a minimum number of attendees. Should you not meet this there is a \$100 fee. Should you wish to extend your meal an hour beyond the allowed time frame, a \$4 per person fee will be assessed. At all properties a 20% taxable service charge applies to all Food & Beverage and Audio Visual. At Mountain Thunder Lodge, One Ski Hill Place, Crystal Peak Lodge and Sevens restaurant, an additional 2% taxable Civic Assessment applies to all Food & Beverage, Service Charges and Attendant Fees. Tax, service charge and Civic Assessment do not apply to site fees or rentals.

Limited Diet Menus

Our Conference Services Managers and culinary team are happy to work with you to plan a meal which will accommodate all dietary needs and/or restrictions. Menus are noted with the following dietary needs: Gluten Free (GF), Dairy Free (DF), and Vegetarian (V).

Sustainable Cuisine

We are committed to global environmental protection and to support this effort we offer fish and seafood selections from sustainably managed resources. We also use organic and fair-trade coffee, natural and organic meat and poultry, seasonal and organic fruits and vegetables, and organic and biodynamic wines. To guide our purchasing decisions we utilize Seafood Choices Alliance and the Monterey Bay Aquarium Seafood Watch Program as well as various websites and organizations that provide guidance affecting other areas of our menus. We make a strong effort to support organic and sustainable cuisine in all aspects of our menus including, but not limited to, our banquet menus, wedding menu and our wine list.

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Conference Inclusive Package

- Room set up
- (1) Meeting room plus (1) additional break out room per 50 people
- Event materials (tables, chairs, up to 2 flip charts)
- Fruit infused water stations
- (1)LCD projector and screen
- Wi-Fi access
- “Continental Divide” Buffet breakfast plus scrambled eggs, breakfast potatoes and choice of bacon or sausage
- 4hr AM Beverage Break and Chefs’ choice of rotating Morning Snack (selection to include sliced fruit display, assorted muffins, pastries, yogurt parfait bar, or similar)
- Working Lunch (choose from selections on banquet menu)
- Chefs’ choice of rotating Afternoon Snack (selection to include cookies, fruit & cheese platter, crudité & dips, or similar)

0-15 people - \$170++/day

16+ people - \$110++ per person/day

Enhancements:

- Substitute any specialty break for an AM or PM snack add **\$12/person** per break substitution
- 2 hour welcome reception **\$33 per person**, includes:
 - Banquet room set up and rental
 - (1) attendant hand passed service per 50 people
 - (3) hors d’oeuvres
 - (1) bartender service per 50 people
 - Bar Service (per 100 people) - (1) call liquor selection, premium house wine and beer

Continental Buffets

Breakfast Buffets will be replenished for one hour and include freshly brewed Starbucks® organic regular, decaffeinated coffee and a selection of Tazo® tea. *Minimum of 20 guests*

An additional \$4 per person charge applies when group does not meet the minimum

The Continental Divide - \$19.00 (DF/V)

Chilled fruit juices

Fresh seasonal melons, fruits and berries

Selection of house made pastries

The Fresh Start - \$23 (V)

Chilled fruit juices

Fresh seasonal melons, fruits and berries

Granola station with dried fruits and nuts

Greek honey yogurt

Buttery blueberry, banana nut, and chocolate chunk muffins

Croissants with sweet butter and jam

The above prices are subject to 20% taxable service charge and State & local taxes of 8.88%. Prices and Fees are subject to changes.

Breakfast Buffets

Breakfast Buffets will be replenished for one hour and include freshly brewed Starbucks® organic regular, decaffeinated coffee and a selection of Tazo® tea. *Minimum of 20 guests*

An additional \$100 charge applies when group does not meet the minimum

Peak 9 Sunrise- \$27.50

Chilled fruit juices
Fresh seasonal melons, fruits and berries
Assorted individual cereal with whole and skim milk
Fluffy scrambled eggs
Applewood smoked bacon and pork sausage
Skillet fried breakfast potatoes with peppers and onions
Selection of house made pastries and/or buttery croissants

Mt. Buffalo Breakfast- \$32.00

Chilled fruit juices
Fresh seasonal fruit display
Banana buttermilk pancakes with fresh berries and maple syrup
Oatmeal bar with brown sugar, butter, cream, assorted nuts and dried fruits
Fluffy scrambled eggs
Applewood smoked bacon and chicken apple sausage
Skillet fried breakfast potatoes with peppers and onions
Variety of house made muffins and breakfast breads with butter, seasonal jams and preserves

The Breckenridge Breakfast -\$34.00

Chilled fruit juices
Yogurt with house granola and dried fruit
Sliced seasonal fruit with fresh berries
Cinnamon swirl and lemon poppy seed coffee cake
House green Chile cheddar biscuits and chorizo gravy

Build Your Own Breakfast Tacos:

Smoked bacon and pork sausage, scrambled eggs, shredded cheese, fire roasted salsas, Yukon Gold breakfast potatoes, and flour and corn tortillas

Fuel Your Body -\$36.00

Chilled fruit juices
Naked Juice smoothies
Greek yogurt parfaits with house granola and selection of berries and nuts
Sliced seasonal fruit
Smoked salmon, capers, onions, heirloom tomatoes, N.Y. style bagel chips
All natural egg white frittata with wild arugula, foraged mushrooms, baby tomatoes
Heirloom potatoes and roasted vegetable hash
Fluffy scrambled eggs, chicken apple sausage, herb grilled sirloin
Blueberry chunk scones and house made muffins

The above prices are subject to 20% taxable service charge and State & local taxes of 8.88%. Prices and Fees are subject to changes.

Build Your Own Breakfast Buffet \$36

Your customized breakfast comes with a Seasonal fruit display, your choice of Egg scramble, Breakfast meats (2), Potato offering, Bakery selection, and Breakfast enhancements (2).
 You may also add breakfast enhancements to any of our regular breakfast buffet offerings.
 Enhancements are not available on their own. Priced per person

Egg Scramble (GF/DF/V)

	Build Your Own	Buffet Add On
Fluffy Scrambled Eggs	Included	\$3.00
Denver Scramble with ham, peppers and onions	\$2.00	\$5.00
West Coast Scramble with mushrooms, tomatoes and spinach	\$2.00	\$5.00
Egg White Quiche with roasted leeks and heirloom tomatoes	\$2.50	\$6.00

Breakfast Meats (GF/DF) (Choose Two)

Applewood smoked bacon	Included	\$3.50
Grilled Canadian bacon		
Breakfast pork sausage		
Chicken apple sausage		
Chorizo patty		

Potato offerings (GF/DF/V) (Choose One)

Skillet fried breakfast potatoes with peppers and onions	Included	\$3.00
Chorizo sweet potato hash		

Bakery Selection (V) (Choose One)

<i>*Comes with butter, seasonal jams and preserves</i>	Included	\$3.00
Assorted sliced breads*		
Assortment of bagels with cream cheeses		
Variety of house made muffins and sweet breakfast breads*		
Selection of house pastries and/or buttery croissant		

Breakfast Enhancements (Choose Two)

Build Your Own Granola (GF/DF/V)	Included	\$8.50
House granola and selection of dried fruit, berries, nuts and local honey		
Individual Cereal (V) with whole and skim milk	Included	\$4.00
Oatmeal Bar (GF/V)	Included	\$6.50
Selection of brown sugar, butter, cream, assorted nuts, dried fruits and berries		
Banana Buttermilk Pancakes (V) with fresh berries and maple syrup	Included	\$7.00
Belgium Waffle Bar (V)	Included	\$9.00
Maple syrup, fresh berries, chocolate chips, toasted almonds, whipped butter		
Brioche French Toast (V) with powdered sugar and maple syrup	Included	\$6.00
Buttermilk Biscuits with country sausage gravy	Included	\$5.00

The above prices are subject to 20% taxable service charge and State & local taxes of 8.88%. Prices and Fees are subject to changes.

Additional Enhancements to Buffets

**Requires Chef attended Action Station. \$100 per Chef per hour*

Omelet Station*(DF) (Fresh egg and egg white omelets) **\$10/person**

With ham, bacon, sausage, peppers, onions, tomatoes, mushrooms, spinach and jalapenos

Breakfast Croissant Sandwich **\$5.50/person**

Scrambled eggs, sausage patty and smoked cheddar cheese

Breckenridge Breakfast Burrito **\$6.50/person**

Eggs, potatoes, Chorizo, roasted green Chiles and Jack cheese

Bagels and Lox **\$9.00/person**

Plain and everything bagels, capers, onions, tomatoes and cream cheeses

Breaks A la Carte

Available for one hour *A gallon serves approximately 16 guests

A la Carte Beverages

Starbucks® Organic Serena Blend regular and decaffeinated coffee with flavored syrups - \$59 per gallon

Tazo® Teas - \$59 per gallon

Hot chocolate - \$45 per gallon

Hot apple cider - \$45 per gallon

Bottled Tropicana fruit juices - \$4 each

Regular, diet and decaffeinated Pepsi® Brand soft drinks - \$3.50 each

Lemonade - \$33 per gallon

Ice Tea - \$33 per gallon

Bottled Iced tea, lemonade, sports drinks, coconut water and Aquafina® - \$4 each

Sparkling water Small- \$4.00 each Large- \$6.50 each

Starbucks® Frappuccino - \$6.50 each

Red Bull® Energy drinks - \$4.95 each

Naked Juice® Fruit smoothies - \$4.50 each

Fruit infused water - \$15 per gallon

A la Carte Snacks

Prepared In House

Whole fruit basket (GF/DF/V) Apples, oranges, bananas and pears - \$32 per dozen

Crudité (V) with peppercorn ranch and red pepper hummus - \$120 (accommodates 25 people per order)

Kettle chips and dip Blue cheese bacon dip, caramelized French onion dip - \$48 (accommodates 25 people per order)

Sliced seasonal fruit display (GF/DF/V) fresh melons and berries - \$120 (accommodates 25 people per order)

Bake Shop Goodies

Chocolate fudge brownies (V) - \$38 per dozen

Assorted cookies (V) - \$38 per dozen

Muffins (V) Blueberry, banana nut and chocolate chunk - \$32 per dozen

Daylight Donuts (V) - \$32 per dozen

Breakfast breads (V) Chefs' selection - \$32 per dozen

Croissants (V) Flaky butter and Belgian chocolate - \$32 per dozen

Pastries (V) Flaky cheese, berry and apple - \$32 per dozen

Snacks on the Run

Individual assorted fruit yogurts (GF/V) - \$3 each

Individual trail mix (V) - \$4 each

Assorted granola bars (V) - \$3 each

Assorted bags of popcorn, pretzels and potato chips (V) - \$4 each

The above prices are subject to 20% taxable service charge and State & local taxes of 8.88%. Prices and Fees are subject to changes.

Specialty Breaks

Available for one hour and priced per person. *Minimum of 20 guests*

An additional \$50 charge applies when group does not meet the minimum.

The Pepsi Center - \$23

Assorted sodas to include: Pepsi, Mtn Dew, Mug Root Beer
Gatorade and Aquafina
Rold Gold Pretzels with spicy mustard
Munchies Snack Mix
Fritos and chips with Tostitos bean dip
Tostitos Scoops and beer cheese
Mini corn dogs

Gives You Wings (GF/V) - \$16

Assorted Red Bull® to include: Regular, Sugar Free,
Total Zero, and flavored editions
Dark chocolate covered berries
Granola energy bites
Roasted edamame and almonds

Seattle Break (V) - \$18

Starbucks Coffee, iced coffee
Frappuccino, Double Shots
Starbucks Refreshers and Tazo Iced Teas
Assorted scones, muffins, croissants
Coffee cake

Beverage Break (GF/DF/V)

Fresh brewed Starbucks Coffee with flavored syrups
Fruit infused water
Iced peach tea and fresh squeezed lemonade

1 HOUR PACKAGE - \$8

HALF-DAY (4 HOURS) PACKAGE - \$13

FULL DAY (8 HOURS) PACKAGE - \$18

Colorado Trail Mix (GF/V) - \$16

Create your own treat by mixing:
Walnuts, pecans, almonds, pistachios,
Macadamia nuts, white chocolate bits, milk
chocolate chips, M&M's, raisins, dried
cherries, apricots, pineapple, and granola

Sweet Treat (V) - \$14

Chocolate covered Rice Crispy Treats
Lemon bars, double chocolate brownie bars
Snickerdoodle cookies

Movie Time (V) - \$17

Caramel, cheese, and buttered popcorn
BBQ, Cajun, and Fiesta seasonings
Original, black, and berry licorice

Story of the 3 Sisters (V) - \$16

Grilled corn salsa
Blistered squash "Guac"
Black bean relish
Local hot sauces
Fresh corn chips

Athletes' Break (V) - \$17

Bagel chips with hummus
Crisp vegetables served with spinach dip
Tangerines
Bowl of spicy nut mix
Soft jumbo pretzels served with spicy mustard

The Hiker - \$19

Local beef, bison, and elk jerky
House granola
Roasted almonds, cashews, pistachios, pecans
Flatbread crackers and Lavash
Longview White Cheddar
Spiced Broken Shovels Goat cheese

Hot Chocolate Bar - \$15

Rich Hot Chocolate with assorted toppings to include:
marshmallows, white chocolate shavings, fresh orange peels,
cinnamon sticks and peppermint dust, ground clove and
allspice and fresh whipped cream

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Working Lunch Buffets *(GF/DF Options available on request at additional \$2 per person)*

Served with iced tea, lemonade and assorted cookies for 90 Minutes

Boardroom Working Lunch \$32

Pick One: Soups

Tomato Bisque, Creamy Potato, Chicken Gumbo, Tuscan Vegetarian, Broccoli Cheddar, Chicken Noodle, Vegetable Beef and Barley, Chicken and Wild Rice

Pick One: Salads

Field greens with tomatoes, onions, carrots, cucumbers, olives with raspberry dressing and balsamic vinaigrette

Classic Caesar with chopped Romaine, croutons and parmesan cheese and Caesar dressing

Cobb salad with bacon, turkey, tomatoes, blue cheese and peppercorn ranch dressings

Pick One: Salad Sandwich

Tuna salad with assorted rolls and breads

Roasted chicken and apple salad walnuts & raisins with assorted rolls and breads

Pick One: Premade Sandwich

Sourdough chilled steak sandwich horseradish cream and pickled onion

Italian hoagie ham, Cappicola, lettuce, tomatoes, pepperoncini, mozzarella and balsamic glaze

Grilled chicken B.L.T croissant and avocado mayonnaise

Butcher's Block \$27 *(GF/DF Bread available on request at additional \$2 per person)*

Chicken Gumbo

Southern style potato salad

Creamy cole slaw

Deli style tuna salad

Selection of deli meats: roast beef, turkey breast and Honey ham

Assortment of sliced cheeses

Bakery fresh sandwich breads and rolls

Mustard, mayonnaise and dill pickles

Jumbo chocolate chip cookies

Mountain Picnic -\$34 *(GF/DF Bread available on request at additional \$2 per person)*

Chopped salad with roasted tomatoes, garlic croutons, creamy bleu cheese dressing

Tomato and cheese tortellini salad with fresh basil, Kalamata olives and balsamic reduction

Spinach salad with roasted tomatoes, grilled onions, shaved Grana Padano and a red wine vinaigrette

Choose 3 Sandwiches:

-Pressed Cuban sandwich with ham, pulled pork, Swiss cheese, pickles

-Southern Fried Chicken Sandwich with Provolone cheese

-Tuna Melt with sharp white cheddar and heirloom tomatoes

-Grilled Veggie Sandwich

Bread pudding bites and lemon bars

Add a soup \$4.00 per person

Lunch Buffets

Served with iced tea and lemonade for 90 minutes. *Minimum of 20 guests*

An additional \$125 charge applies when group does not meet the minimum.

Red White & Blue \$33 (GF/DF Bread available on request at additional \$2 per person)

Tossed garden greens, cherry tomatoes, sliced cucumbers, Bermuda onions

Balsamic vinaigrette and Ranch dressing

Red Skin potato salad

Corn on the cob

Boston Baked Beans

Choose 3 From the Grill:

-Angus beef hamburgers

-Barbeque chicken

-All beef hot dogs

-Beer braised bratwursts

-Chipotle black bean patties

Platters of green leaf lettuce, tomatoes, red onions, pickles, pepperoncini and olives

Condiments to include: mayonnaise, yellow mustard, Dijon mustard, ketchup and BBQ sauce

Basket of hot dog rolls, seeded and plain buns

Freshly baked apple pies

High Country Buffet \$32

Chicken and wild rice soup

Baby spinach with toasted almonds, grapes, Maytag Blue Cheese, raspberry vinaigrette

Pan roasted Salmon

Sweet corn sauce

Marinated flank steak

Honey bourbon roasted sweet potato spears

Pecan pie

Quandary Mountain Luncheon \$33

Colorado white chicken chili

Field green salad with tomatoes, carrots, onions, cucumbers and Ranch and Balsamic dressings

Grilled asparagus with lemon butter

Colorado striped bass with heirloom tomato relish

Lamb flank steak with cucumber mint chimichurri

Herb wild rice pilaf

Chocolate Bundt cake

The "Boot" Buffet \$34

Vegetarian white bean and tomato soup

Cucumber and arugula salad with shaved red onions, olives, Feta cheese and white balsamic vinaigrette

Panzanella grilled tomato salad

Roasted zucchini with lemon and Pecorino Romano

Slow roasted chicken breast with a tomato caper sauce

Herb marinated pork chop with a basil pesto

Seared polenta cakes

Garlic bread basket

Raspberry lemon tartlets and chocolate dusted tiramisu

The above prices are subject to 20% taxable service charge and State & local taxes of 8.88%. Prices and Fees are subject to changes.

Buena Vista Luncheon \$34 *(GF available on request at additional \$2 per person)*

Southwest chicken soup

Grilled shrimp chop salad with black beans, roasted corn, tomatoes, roasted peppers and green onions

Cilantro lime vinaigrette and Jalapeno Ranch

Ranch style black beans and Spanish rice

Street Taco Bar:

Oven braised Chipotle lime chicken

Roasted garlic and Guajillo beef

Grilled Mahi with pineapple relish

Corn and flour tortillas

Cotija Cheese, sour cream, chopped cabbage and cilantro onions

Chips and Salsa Bar: Fire roasted salsa, avocado salsa verde and pico de gallo

Tres leche cakes and spiced chocolate flan

Oh Mexico \$36 *(GF available on request at additional \$2 per person)*

Tortilla soup

Southwestern black bean salad

Chicken Fajitas: strips of chicken breast, grilled onions and green peppers

Cumin dusted Mahi Mahi with fire roasted corn and black salsa

Flour Tortillas, tomato salsa, guacamole and sour cream

Spanish rice

Borracho beans

Sopaipillas with honey, cinnamon and sugar

Living Local \$38.00

***100 % of product produced within 100 miles**

Slow braised Colorado lamb stew

Field greens, summer heirloom tomatoes, squash, seasonal berries and citrus vinaigrette

Bulgur wheat and barley salad

Citrus grilled Rocky Mountain Trout, blistered tomatoes and slaw

Local cherry glazed pork loin, sweet corn and poblano succotash

Herb grilled asparagus, foraged mushrooms and local goat cheese

Roasted cauliflower and white cheddar potato cake

Grilled peach cobbler

Plated Luncheons *(GF available on request at additional \$2 per person)*

Served with iced tea, lemonade and baskets of house rolls and artisan breads

*For more plated options, see Dinner Section

Fresh Berry & Fig Salad \$25 *(GF/V)*

Fresh berry selection

Local goat cheese

Candied figs & Marcona almonds

Baby arugula and fresh spinach leaves

Vanilla bean vinaigrette

Fajita Salad \$24 *(GF)*

Tender grilled chicken breast strips

Mixed greens, sautéed peppers, onions and shredded cheese

Tortilla chips, tomato salsa, guacamole and sour cream

(Substitute marinated, grilled flank steak strips add \$3 per person)

Chicken Caesar Salad \$23 *(GF)*

Grilled tender breast of chicken

Crisp Romaine lettuce, garlic croutons and Parmesan cheese

Seasonal fresh fruit

Bakery fresh rolls

(Substitute Tequila lime shrimp or marinated, grilled flank steak add \$3 per person)

Chef's Chop \$26 *(GF)*

Mixed greens, tomatoes, onions, cucumbers and shredded carrots

Diced turkey breast and baked ham and crumbled bacon

Imported Swiss and mild cheddar cheeses

Chopped hard boiled eggs

Balsamic vinaigrette

Desserts *(Choice of one)*

Vanilla Cheesecake Strawberry mint reduction

Flourless Chocolate Cake *(GF)* Fresh berries and raspberry coulis

Apple Pie Caramel glaze and fresh whipped cream

The Hikers Kit *(GF on request at additional \$2 per person)*

To-Go Box Lunches \$27

All selections include: Seasonal whole fruit, potato salad, chips, Dill pickle spear, jumbo cookie and your choice of assorted soft drinks in a reusable tote bag

Please make selections within the following thresholds

1-50 people = 2 sandwich or wrap selections, plus vegetarian

51+ people = 3 sandwich or wrap selections, plus vegetarian

Grilled Vegetarian Panini (V) Zucchini, portabella mushroom, squash, roasted red peppers and arugula on Greek pita

Black Forest Ham Lacey Swiss, Bibb lettuce, heirloom tomatoes, onions and Boursin mayo on whole wheat

Cranberry Turkey BLT Wrap Turkey, Jack cheese, Applewood bacon and cranberry dressing on Spinach tortilla

Sliced Roast Beef Horseradish aioli, smoked cheddar cheese, lettuce and tomatoes on soft Brioche roll

Italian Hoagie Ham, Salami, Capicola, prosciutto, provolone, lettuce, tomatoes, red onions and pepperoncini

Shrimp and Avocado Baguette Poached shrimp in a light dill cream, avocado, lettuce and tomatoes on crispy baguette

Reception Presentations

Each display accommodates 50 people; Priced per display unless otherwise noted

Grilled and Chilled Vegetable Display \$225 (GF/V)

Bountiful assortment of grilled, marinated, and raw seasonal vegetables with peppercorn ranch and roasted red pepper hummus

Mediterranean Antipasto Display \$400

Sliced cured meats, sweet and spicy sausages, Feta and Mozzarella cheese, selection of pates, grilled asparagus, cherry tomatoes, artichokes, green and black olives with Greek spice, sundried tomatoes and herb focaccia with Extra Virgin Olive Oil

Tropical Fruit Selections \$225 (GF/V)

Sweet honeydew melon, pineapple, cantaloupe, grapes and berries with honey yogurt dip

Chef's Artisanal Cheese Board \$300 (V)

Chef's selection of imported and domestic cheese, fresh berries, crostini and rustic breads

Sushi Display \$350 (GF/DF)

Assortment of Chefs' selection of hand rolled sushi, soy sauce, pickled ginger and wasabi

Honey Smoked Salmon Board \$350

Lemons, capers, red onions, cucumbers, arugula, chopped eggs, whipped Boursin with crostini and water crackers

Chilled Seafood Display \$350 (GF/DF)

Jumbo prawns and crab claws with cracked pepper mignonette and house cocktail sauce

Pulled Pork Slider \$275 (DF)

Smoked pulled pork, butter pickles, sweet barbeque sauce

Mini Grilled Cheese \$250 (GF on request)

Smoked cheddar, balsamic glazed bacon

Bruschetta Bar \$15 per person (GF/DF)

Minimum charge will be for 25 people

Tomato basil, white bean puree with truffle oil and roasted mushroom and sweet pepper tapenade, herb crostini and grilled pita

Fish Taco \$18 per person

Minimum charge will be for 25 people

Mahi and Rocky Mountain ruby red trout, lime, cilantro, red and green salsa, shredded Napa slaw, pickled onions, buttermilk tortillas, chipotle aioli, avocado crema, grilled corn pico de gallo

Quesadilla Bar \$17 per person

Minimum charge will be for 25 people

Pork Carnitas with pickled onions and cilantro, chipotle chicken and grilled corn, shrimp and fire roasted Chilies, homemade salsa, guacamole and cilantro lime sour cream

The above prices are subject to 20% taxable service charge and State & local taxes of 8.88%. Prices and Fees are subject to changes.

Interactive Receptions

Please ask your Conference Services Manager for date availability.

A great way to bring a group together, meet the Chefs, and have a unique, educational and fun experience. Priced per person

Whole Salmon Demo and Preparations 20-40 People \$75 (GF/DF on request)

Minimum charge will be for 20 people

Culinary team will process a 12-15 pound sustainable, organic salmon. Then break up into smaller groups to produce 4-5 different preparations of this amazing fish.

Local Brews \$55 (DF/V on request) *Minimum charge will be for 15 people*

Specially selected, local, Colorado beer tasting with regionally inspired appetizers and small bites. Tasting progresses from light to dark amber beers while taking a trip through the flavors inspired by the Great State of Colorado.

Build Your Own Salsa Competition \$50 (DF/V, GF on request) *Minimum charge will be for 25 people*

Which team can create the most flavorful and exciting salsa recipe? We will provide you with an extensive ingredient list and a personal Chef to help your groups create the most delectable salsas possible. Our Chef will guest judge your competition and announce the winner. Enjoy premium South of the Border beer selections and fresh tortilla chips once the competition is over.

Brunch on the Patio 10-20 People \$65 (GF/DF/V on request) *Minimum charge will be for 10 people*

Weather dependent, not available at Village at Breckenridge

From start to finish the chefs will write a brunch menu, brunch drink menu, and execute the food with the help of the clients of course. We will create craft cocktails, mimosas, ceviche, smoked salmon plates, and beautiful egg and meat dishes.

Hors D' Oeuvres

Priced per piece, minimum 25 pieces per selection. *All selections available to be hand passed for an additional \$35 per hour per server*

Chilled

Tuna Poke (DF) Crispy wonton, pickled ginger, sweet ginger soy sauce \$4

Curried Chicken Salad (DF) Sun dried cherries, bouchee \$3.50

Prosciutto Wrapped Asparagus (GF) Haystack Mountain goat cheese, balsamic glaze \$3

Seared Elk Tartar (GF/DF) Blackberry compote, crispy cornet \$4

Beef Carpaccio (GF/DF) Crispy capers, watercress and truffle aioli \$4

Tomato, Mozzarella, Fresh Basil Skewer (GF/V) with balsamic reduction \$3

Roasted Beets (V) Blue cheese, candied walnut, grilled crostini \$3.75

Hot

Beer Battered Zucchini (DF/V) Mustard aioli \$3

Savory Caramelized Onions and Goat Cheese Tartlet (V) \$3.50

Petite Crab Cake (DF) Creole mustard sauce \$4.50

Grilled Beef Skewer (GF/DF) Chimichurri roasted onions \$4

Marinated Chicken Satay (GF/DF) Spicy peanut sauce - \$3.75

Thai Shrimp Roll (GF) Coconut curry sauce with lemongrass and cilantro \$6

Chicken Drummy Sweet and Spicy glaze, buttermilk dressing \$4

Lamb Lollipop (GF/DF) Red onion compote - \$6

Sweet

Dark Chocolate Truffles - \$4

Assorted Petit Fours - \$3.50

Mini Wild Berry Cheesecakes - \$4.50

Variety of Citrus Tarts - \$4

Chefs' Selection Dessert Cornets - \$4.25

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Culinary Presentation Stations

Our Specialty Chef Stations will be refreshed for two hours and can be added to any of our signature buffets or you can create a unique reception by choosing two or more offerings for you and your guests to enjoy. Priced per person. *\$100 charge when group guarantees fewer than 20 guests.*

**Requires Chef attended Action Station. \$100 per Chef per hour*

Baked Potato Bar (GF) \$19

Sweet potatoes and Yukon Gold Potatoes

Toppings to include: Maple syrup, brown sugar, sour cream, chives, bacon, whipped butter, bleu cheese, Reggiano, roasted mushrooms, Rock Shrimp, roasted garlic and cheddar cheese

Pasta Station \$19

Ravioli, Orecchiette, and Penne pasta accompanied by basil pesto, fresh tomato sauce and alfredo sauce, shrimp, fresh herbs, shaved parmesan, roasted mushrooms, red peppers, and roasted leeks fresh ground black pepper, herb infused olive oil, chopped garlic and warm artisan breads

Custom Mac 'n Cheese \$23

Lensi Pene pasta with smoked Gouda truffle cheese sauce and fresh tomato sauce, bacon, pesto chicken sautéed shrimp, roasted peppers, grape tomatoes, blue cheese and shredded parmesan

Tender Belly Pork Loin* (GF/DF) \$320

High Altitude Coffee BBQ Rub, Root Beer Jus

Feeds approximately 30 people

Sustainable Salmon* (GF/DF) \$500

Red miso-chili rub, tropical salpicon and assortment of rolls

Feeds approximately 20 people

Roasted Rib Eye Beef* (GF) \$575

Horseradish cream sauce, pan jus and assortment of rolls

Feeds approximately 25 people

Grass fed Frontier Tenderloin of Beef* (GF/DF) \$550

Cabernet demi-glace and assortment of rolls

Feeds approximately 25 people

Whole Roasted Berkshire Suckling Pig* (GF/DF) \$525

Sour orange mojo, mustard barbecue and sweet rolls

Feeds approximately 40 people

Ceviche Station* (DF) \$25

Ahi tuna poke, salmon belly tartar and Tiger Prawn Ceviche all prepared fresh by our professional chefs. Served with assorted root chips and crackers for your enjoyment

Citrus Maple Turkey Breast* (DF) \$295

Creole mustard, apricot and Cipollini marmalade and stone ground corn bread

Feeds approximately 35 people

Oven Roasted Beef Tenderloin* \$375

Served with horseradish cream, gourmet mustard, and an assortment of rolls

Feeds approximately 20 people

Smoked Pork Loin* (GF/DF) \$295

Served with assorted mustards and bourbon honey glaze

Feeds approximately 25 people

The above prices are subject to 20% taxable service charge and State & local taxes of 8.88%. Prices and Fees are subject to changes.

Dinner Buffets

Served with iced tea, lemonade, regular and decaffeinated Starbucks Brands coffees and Tazo Teas
Served for 90 minutes; *Minimum of 20 guests*

An additional \$125 charge applies when group does not meet the minimum.

High Alpine Barbeque \$56

Fresh field green salad with tomatoes, cucumbers and shaved carrots
Superfood coleslaw with creamy poppy seed dressing
Loaded home style red bliss potatoes with bacon, green onions, cheddar cheese
Roasted corn and summer squash succotash
Homemade biscuits and cornbread

Choose Three Entrees:

Slow Cooked Baby Back Pork Ribs, Bourbon peach BBQ

Barbecue Chicken, Maple and brown sugar glazed

Ruby Red Trout, Grilled lemons and sage brown butter

Smoked Brisket, Ancho coffee mole

Green Tea Brined Pork Chop, Apple thyme compote

Pecan Pie and Chocolate Torte

Rio Grande Connection \$52 (GF on request at additional \$2 per person)

Grilled corn and fire roasted pablano salad, fresh greens, tomatoes and lime vinaigrette
Monterey Jack smothered black beans with crispy tortilla strips
Saffron rice with grilled tomatoes and roasted green onions

Choose Three Entrees:

Braised Pork Carnitas, with corn tortillas, cilantro slaw and fire roasted salsa

Broiled Red Snapper with heirloom tomatoes pico de gallo

Grilled Flank Steak Carne Asada with tomatillo relish

Nopales and Three Cheese Enchiladas, Cotija and tomatoes

Mini Churros with spiced chocolate honey

Traditional flan with fresh berries

High Country Boil \$50 (GF on request at additional \$2 per person)

Corn Chowder

Tomato, onion and cucumber salad with herb infused vinaigrette

Creamy cole slaw

Corn on the cob

High Country Boil:

Steamed shrimp, new potatoes and sausage simmered in Old Bay Seasoning

Bourbon Marinated Grilled Rib Eye Steak

Colorado Country BBQ Chicken

Roasted Red Bliss Potatoes and fresh garlic

Freshly baked green chili cornbread, honey butter

Warm bread pudding with rum sauce

Pecan pie

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Roman Feast \$58.00

Antipasto display of local and house cured meats, hard and soft cheeses, marinated and grilled vegetables, olives

Grilled Caesar salad with herb roasted tomatoes, shaved Pecorino, rosemary croutons

Roasted red pepper and tomato soup

Tuscan potatoes roasted in herb infused olive oil and roasted garlic

Cider glazed root vegetables

Rustic herbed focaccia

Choose Three Entrees:

Chicken Picatta over braised seasonal greens with lemon caper sauce

Rosemary Rubbed Strip Loin topped with roasted onions, red peppers, and Porcini Madera Sauce

Fire Roasted Mediterranean Sea Bass with baby carrots, zucchini, pearl onions

Capellini Primavera with fresh seasonal vegetables, white wine tomato broth

Ricotta cheesecake and tiramisu

Mountain Living \$60 (GF on request at additional \$2 per person)

Sweet potato and crab chowder

Chopped wedge salad with cherry tomatoes, smoked bacon, bleu cheese crumbles and peppercorn dressing

Spinach salad with bleu cheese crumbles, toasted almonds, red onions and raspberry vinaigrette

Choose Three Entrees:

Marinated Flank Steak

Smoked Pulled Pork

Wild Boar Barbecue Ribs

Slow Roasted Bone in Chicken

Roasted Wild Salmon

Bourbon honey glazed sweet potatoes

Southern style green beans

Green Chile cornbread

Rich chocolate layered cake

Seasonal cobbler

Ranch Comfort \$65

Sweet corn and potato chowder

Tomato, onion and cucumber salad

Horseradish coleslaw

Roasted BBQ Chicken with sweet and tangy BBQ sauce

Grilled New York Strip Steak in Bourbon demi-glace

Steamed Mussels with garlic and herbs

Baked potato bar:

Toppings: bacon bits, cheddar cheese, chives, sour cream, butter

Sweet corn on the cob

Cornbread, dinner rolls and sweet butter

Banana, chocolate and coconut bread pudding

Wild berry pie

Sustainable Surf and Turf * \$65.00

Our Chefs help you choose seafood that's fished, and animals that are farmed, in ways that have less impact on the environment

Chesapeake Bay Blue Crab salad

Hydroponic greens, organic cherry tomatoes, pickled onions, baby cucumber, creamy lime vinaigrette

Grilled Corn Bisque, Cholula crème fraiche, corn and black bean pico de gallo

Summer Colorado Squash Medley

Grass Fed Homestead Beef Grilled Sirloin (El Paso County, Colorado)

Chefs' butter, roasted garlic demi

Mangalitsa Pork Chops (Boulder, Colorado)

Roasted apple chutney

Herb Roasted Creative Salmon (Vancouver, B.C.)

Grilled seasonal peach Chardonnay butter

Braised local potato, parsnip, and turnip succotash

House baked 9 grain loaves

Whipped local honey butter

Crème Brulee made with farm fresh organic eggs (Boulder, Co)

Local organic berries, fruits, cherries, and toppings

Plated Dinners

Served with iced tea, lemonade, regular and decaffeinated Starbucks Brands coffees and Tazo Teas

Baskets of house rolls and artisan breads provided for each table. Plated meals are based on three courses.

Please select one salad, up to two entrees inclusive of vegetarian needs, and one dessert.

Entrée guarantees to be made a minimum of 72 business hours prior to event. Client is responsible for providing entrée cards to guests denoting selection.

Meals are priced per person. When multiple entrees are ordered, the highest price will be charged for all entrees.

Salads

Tossed Field Greens (GF/DF/V) Vine ripe tomatoes, carrots, onions, cucumbers and balsamic vinaigrette

Garden Greens (GF/V) Crumbled Feta, candied walnuts, cucumbers and raspberry vinaigrette

Entrees

Chimichurri Flank Steak (GF/DF) \$52

Roasted shallot fingerling potatoes, grilled asparagus, cilantro basil chimichurri sauce

Grilled Filet Mignon (GF/DF) \$60

Olive oil crushed red bliss potatoes, Tobacco onions, roasted garlic asparagus, forest mushroom demi

Colorado Rack of Lamb \$62

Rosemary crusted lamb rack, Chardonnay whipped Yukon potatoes, apple mint chutney

Espresso Dusted Venison Loin (GF) \$64

Creamy polenta cake, roasted heirloom carrots, blackberry thyme gastrique

Citrus Herb Chicken (GF/DF) \$50

Slow roasted natural chicken, lemon thyme jus

Coffee Barbeque Rubbed Pork Tenderloin (GF) \$54

High country hash, apple cider gastrique

Sustainable Salmon (GF) \$65

Lemon tarragon rice, horseradish cream

Surf and Turf (GF) \$85

Roasted filet of beef and garlic shrimp, rosemary crispy potatoes

Vegetarian Entrees

Balsamic Glazed Tofu (GF) \$36

Grilled portabella mushroom, creamy polenta cake, roasted root vegetables

Baked Penne Pasta \$32

Fire roasted tomato sauce, creamy goat cheese, garlic braised spinach

Roasted Quinoa Ratatouille (GF) \$34

Stewed vegetables and grilled tofu

Seared Gnocchi (GF) \$38

Blue cheese fondue, roasted forest mushrooms

Fried Spinach and Ricotta Ravioli \$33

Roasted garlic basil marinara, fresh mozzarella

Desserts

Flourless Chocolate Cake (GF) Fresh berries and raspberry coulis

Wild Berry Tartlet (GF) Vanilla pastry cream and spiced Chantilly

Bourbon Bread Pudding Roasted pecan brown sugar glaze

Lemon Pot de Crème (GF) Blueberry compote

Pistachio Gelato (GF)

New York Style Cheesecake

Tiramisu and Shaved Chocolate Coffee Anglaise

Strawberry Shortcake and Whipped Cream

The above prices are subject to 20% taxable service charge and State & local taxes of 8.88%. Prices and Fees are subject to changes.

Dinner Enhancements

Priced per person

Soups

Charred Tomato Bisque (GF) \$6

Creamy Potato Leek (GF) \$6

Forest Mushroom Puree (GF) \$6

Salads

Caesar Salad \$4

Romaine lettuce, freshly grated Parmesan Cheese, toasted garlic croutons and traditional Caesar dressing

Caprese Salad (GF/V) \$4

Soft buffalo mozzarella cheese, sliced Roma tomatoes, fresh basil, Extra Virgin Olive Oil and balsamic

Baby Bibb Wedge (GF/DF) \$4

Crumbled bacon, heirloom tomatoes, onion and peppercorn dressing

Appetizers

Fried Gnocchi (GF/DF/V) \$7

Heirloom tomato emulsion, garlic braised spinach

Classic Crab Cake (DF) \$14

Lump jumbo crab and fresh herbs, tropical fruit relish, creole mustard sauce

Traditional Shrimp Cocktail (GF) \$14

Coastal jumbo shrimp, tangy cocktail sauce, horseradish panna cotta and sliced lemons

Seared Sea Scallop (GF) \$12

Melted leek, wild mushroom ragout

Wild Boar Medallion (GF) \$8

Sweet potato puree, apple glaze

BAR SERVICE

SPRITS LIST

VODKA
GIN
RUM
TEQUILA
BOURBON
WHISKEY
SCOTCH
BRANDY

CALL BRANDS

Taaka
Taaka
Castillo
Montezuma Silver
Kentucky Gentleman
Seagram's VO
Famous Grouse
Korbel

PREMIUM BRANDS

Spring 44
Spring 44
Bacardi
Sauza Blue
Jim Beam
Jameson
Dewars White Label
Christian Brothers Brandy

TOP SHELF BRANDS

Tito'/Absolut/Breck
Bombay Sapphire
Captain Morgan
Patron Silver
Jack Daniels/Breck
Bushmills Irish
Johnnie Walker Black
Hennessy VS Cognac

LIQUEURS & CORDIALS

Kahlua Amaretto Di Saronno Chambord Tuaca Southern Comfort
Cointreau Bailey's Irish Cream Frangelico Jaegermeister Gallo Sweet & Dry Vermouth

BEER LIST

IMPORTED/SPECIALTY BOTTLED BEER

Shock Top
Corona
Stella Artois
Breckenridge Brewery Avalanche
Breckenridge Vanilla Porter
Goose Island IPA

DOMESTIC BOTTLED BEER

Budweiser
Bud Light
Coors
Michelob Ultra
O'Doul's Non-Alcoholic

KEGS

IMPORTED/SPECIALTY BEER- \$495

DOMESTIC BEER- \$395

BAR PACKAGES: Includes beer, wine, liquor and soda: by the hour/per person

DURATION	CALL	PREMIUM	TOP SHELF
ONE HOUR	\$14.00	\$16.00	\$19.00
EACH ADDITIONAL HOUR	\$10.00	\$10.00	\$10.00

CONSUMPTION BAR

HOSTED

"On Consumption"

CALL BRANDS \$6.50/DRINK
PREMIUM BRANDS \$7.50/DRINK
TOP SHELF BRANDS \$8.50/DRINK
CORDIALS \$8.50/DRINK
HOUSE WINE \$6.50/GLASS
PREMIUM WINE \$8.50/GLASS
BEER- DOMESTIC \$4.50/DRINK
BEER-IMPORT \$5.50/DRINK
SOFT DRINKS \$3.50/DRINK
BARTENDER FEE --
MINIMUMS \$200 1ST HOUR/\$100 EACH ADD'L HR

NON-HOSTED

"Cash Bar" – tax included

\$7/DRINK
\$8/DRINK
\$9/DRINK
\$9/DRINK
\$7/GLASS
\$9/GLASS
\$5/DRINK
\$6/DRINK
\$3.50/DRINK
\$50/HOUR/BARTENDER
\$200 1ST HOUR/\$100 EACH ADD'L HR

SPECIALTY BARS

MARTINI ~ \$15.00/person/hour

Premium and Top Shelf Vodka and Gin with all of the Traditional and Latest Enhancements

BLOODY MARY & MIMOSA ~ \$12.00/person/hour

Premium Vodka with a Garden of Fresh Ingredients and Garnishes; Fresh Orange Juice and Chandon Brut Sparkling White Wine

MARGARITA ~ \$12.00/person/hour

Hand Selected Tequilas, Ranging in Style and Craft, Accompanied with Your Favorite Mixers

The above prices are subject to 20% taxable service charge and State & local taxes of 8.88%. Prices and Fees are subject to changes.

WINE LIST

Availability may be subject to change

HOUSE WINE - \$29.00/BOTTLE

Edna Valley Vineyards, Central Coast, California

- Chardonnay
- Sauvignon Blanc
- Cabernet Sauvignon
- Merlot
- Pinot Noir

PREMIUM HOUSE WINE - \$39.00/BOTTLE

- Sauvignon Blanc - Whitehaven, Marlborough, New Zealand
- Chardonnay - Frei Brothers, Russian River Valley, CA
- Merlot - Columbia Winery, Columbia Valley, WA
- Cabernet Sauvignon - Columbia Winery, Columbia Valley, WA

SPARKLING WHITE WINE & CHAMPAGNE

- La Marca Prosecco, Veneto, Italy 33
- Chandon *etoile* Brut 70
- Veuve Clicquot Yellow Label Brut, France Champagne 139

OTHER WHITES

- DaVinci, Pinot Grigio, Delle Venezie, Italy 30
- Maso Canali, Pinot Grigio, Trentino, Italy 38

PINOT NOIR

- Frei Brothers, Russian River, Argentina 25
- Gallo Signature Series, CA 60

OTHER REDS

- Don Miguel Gascon Red Blend, Mendoza, Argentina 30
- Boom Boom! Syrah, Walla Walla, WA 30
- Almos Malbec, Mendoza, Argentina 35
- Don Miguel Gascon Malbec, Mendoza, Argentina 35
- Frei Brothers Zinfandel, Sonoma, CA 39

WHITE

SAUVIGNON BLANC

- Starborough, Marlborough, New Zealand 27

CHARDONNAY

- MacMurray Ranch, Sonoma, CA 44
- William Hill, Napa, CA 52
- Gallo Signature Series, CA 66

RED

MERLOT

- Ghost Pines, Napa Valley, CA 48
- William Hill, Napa, CA 60

CABERNET SAUVIGNON

- Frei Brothers, Alexander Valley, CA 49
- Louis Martini, Alexander Valley, CA 66
- Gallo Signature Series, CA 82
- William Hill, Napa Valley, CA 88

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