

The background of the entire page is a scenic photograph of a mountain landscape. At the top, a large mountain peak is visible, its upper slopes covered in patches of snow and its lower slopes in green grass and sparse vegetation. Below the mountain, a dense forest of evergreen trees covers the slopes. In the foreground, a large, multi-story lodge with a brown roof and stone accents is nestled among the trees. The lodge has multiple levels with balconies and large windows. The sky is a clear, bright blue.

THE LODGE

AT BRECKENRIDGE
Catering Menu

Breakfast Buffet

MINIMUM OF 25 PEOPLE OR A \$250 SERVICE CHARGE WILL BE INCLUDED

HIKERS DELIGHT | \$30.45

Greek Yogurt Station

House-Made Granola, Dried Fruits, and Nuts

Assorted Cereals and Milks

Assorted Baked Goods

Muffins, Danishes, and Bagels

Assorted Spreads

Fruit Jams, Butter, Cream Cheese, Peanut Butter, and Honey

SIMPLE SUNRISE | \$35.70

Fresh Cage-Free Scrambled Eggs

Smoked Bacon or All-Natural Pork Sausage Links

Crispy Breakfast Potatoes

Assorted Breakfast Breads

BREAKFAST TACO BAR | \$38.85

Fresh Cage-Free Scrambled Eggs

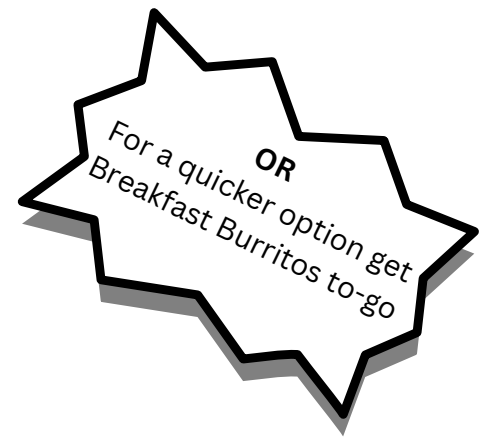
Smoked Bacon & All-Natural Pork Sausage Links

Crispy Breakfast Potatoes

Flour Tortillas

Toppings

Cheese, Salsa, Avocado, Cilantro, Diced Tomatoes, Onion, Sour Cream



BOREAS BUFFET | \$47.25

Smoked Bacon or All-Natural Pork Sausage Links

Links

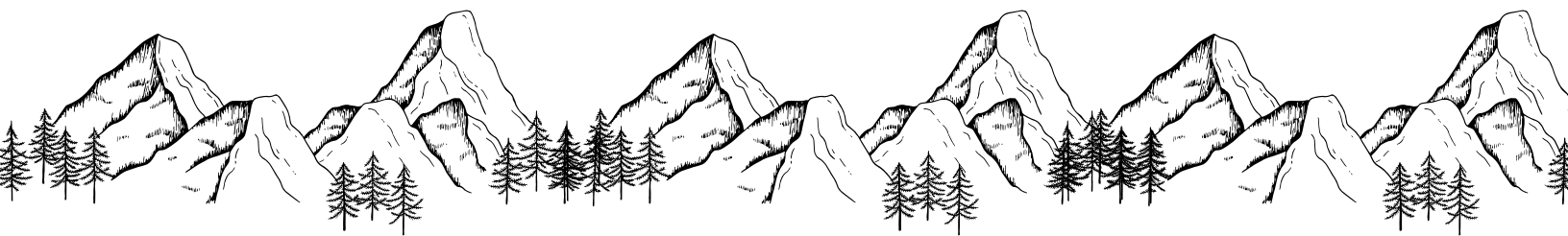
Crispy Breakfast Potatoes

House-Made Granola

Assorted Yogurts

Fresh-Cut Seasonal Fruit

Assorted Breakfast Breads



Lunch Buffet

MINIMUM OF 25 PEOPLE OR A \$250 SERVICE CHARGE WILL BE INCLUDED

TASTE OF ITALY | \$50.25

Caesar Salad

Hearts of Romaine, Shaved Parmesan, Herb Croutons, and Creamy Parmesan Dressing

Choice of Two Entrees

Herb-Grilled Chicken, Italian Meatballs or Portobello Mushroom

Choice of Pasta

Penne or Linguini

Choice of Two Sauces

Marinara, Creamy Alfredo, or Garlic Pesto

Oven Roasted Seasonal Vegetables

Garlic, Shallots, Asparagus, Red Onion, Zucchini, and Italian Herbs

Dessert

Classic Tiramisu

BRECKENRIDGE BBQ | \$49.35 SLIDER BAR

Garden Salad

Tomatoes, Cucumbers, Carrots, Mixed Greens, and Chipotle Ranch or Sherry-Dijon Vinaigrette

Entrees

Amber Ale-Glazed Chicken Breast and Hickory Braised Pork Shoulder (shredded pork and chicken)

Sides

Mustard Potato Salad or Creamy Cole Slaw, Kettle Chips, Grilled Vegetables, Slider Buns

Dessert

Southern Pecan Pie

MEXICAN FIESTA | \$49.35

Chips and Dip

Salsa, Guacamole, and Fresh Tortilla Chips

Mixed Greens Salad

Charred Corn, Carrots, Tomatoes, and Seasonal Vinaigrette

Choice of Two Entrees

Cilantro Marinated Chicken Breast, Flat Iron Steak, or Chimichurri Grilled Shrimp

Toppings Bar

Onions and Peppers, Shredded Lettuce, Jalapenos, Diced Tomatoes, Cotija Cheese, Mexican Rice, Black Beans, Sour Cream

Dessert

Cinnamon Sugar Churros

TASTE OF ASIA | \$52.50

Mandarin Orange Salad

Mixed green salad with cucumbers, mandarin oranges and a ginger dressing

Veggie Spring Rolls

Sweet chili Thai sauce

Steamed Jasmine Rice

Sauteed Vegetables

Herb-Grilled Chicken, Flat Iron Steak, or Grilled Shrimp

Teriyaki Chicken

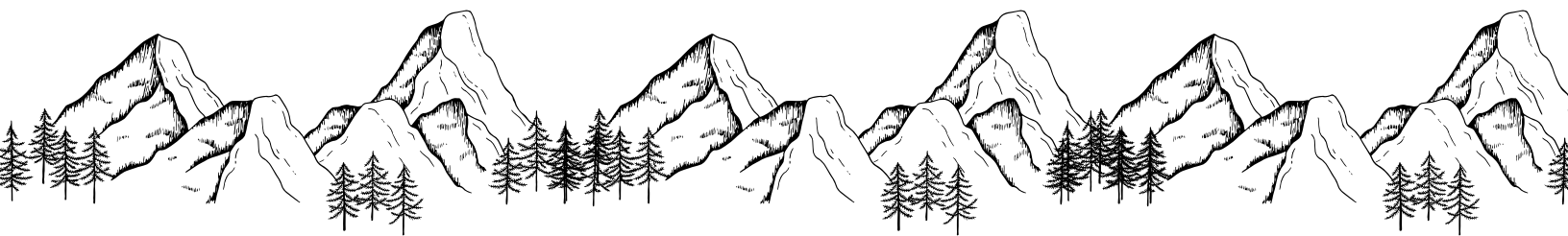
Grilled chicken served in a teriyaki sauce

Teriyaki Steak

Grilled Flat-Iron steak served in a tangy teriyaki sauce

Dessert

Cheesecake



Lunch Buffet

MINIMUM OF 25 PEOPLE OR A \$250 SERVICE CHARGE WILL BE INCLUDED

DELI DELICACIES | \$40.95

Full Accompaniment Bar

*Mayo, Yellow Mustard, Dijon Mustard, Shredded
Lettuce, Sliced Onion, Pickles, Vine-Ripe
Tomatoes and Assorted breads
(gluten-free breads available upon request \$2)*

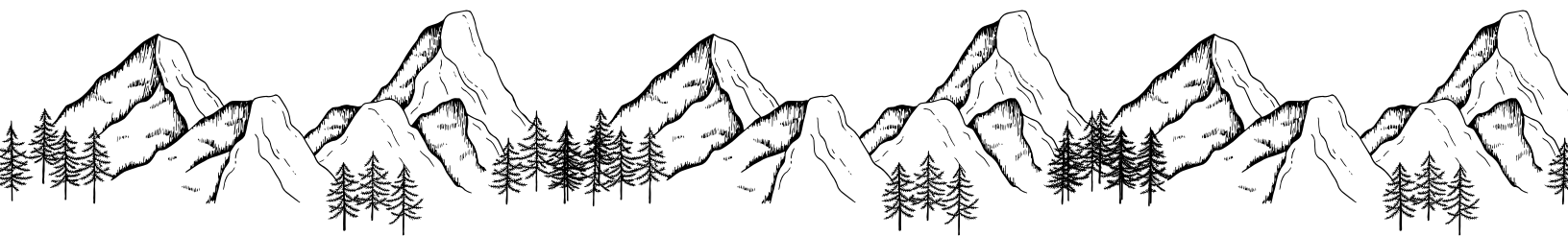
Choice of Two from Each Category

*Mixed Green Salad & Chef's Soup
Tomatoes, Onions, Cucumbers, Carrots, and
Vinaigrette*

*Mustard-Dill Potato Salad
Vegetable Pasta Salad
Assorted Chips
Fresh Fruit or Fruit Salad*

*Tillamook Cheddar
Baby Swiss
Provolone
Pepperjack*

*Chocolate Chip Cookies
Dark Chocolate Brownies
Southern Pecan Pie*



Refreshment Breaks

MINIMUM OF 20 PEOPLE FOR ONE HOUR OF SERVING TIME | PRICES ARE PER PERSON

MEAT AND CHEESE PLATTER | \$11.50

Chef's Selection of Cured Meats and Artisanal Cheeses
Seasonal fruit and berries, assorted crackers, and garnishes

HEALTH NUT | \$10.50

Vegetable crudité with assorted dips
House-Made Granola and assorted yogurts

SWEET AND SALTY | \$8.50

Pretzels with spicy whole grain mustard, mixed nuts, and popcorn
Fresh baked cookies or brownies

SMOKED SALMON | \$12.50

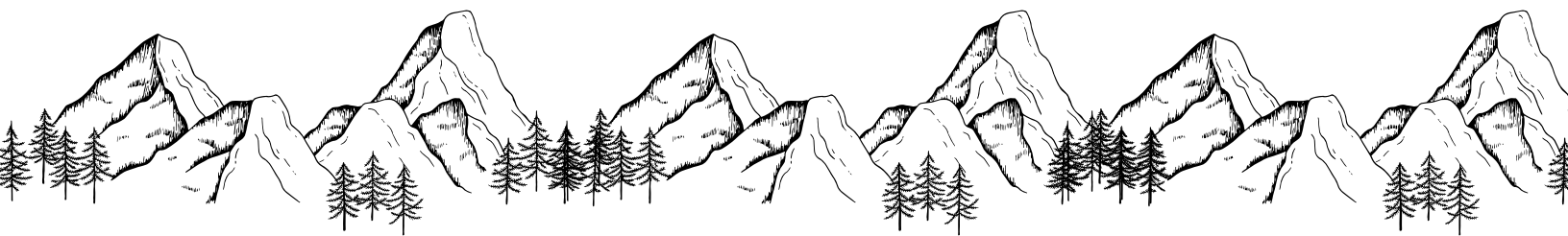
Smoked salmon with red onion, capers, tomatoes, hard boiled egg, and cream cheese

SOUTH OF THE BORDER | \$11.50

Fresh tortilla chips, salsa, guacamole, and black bean corn salsa
Cinnamon Sugar Churros

KID AT HEART | \$10.50

Mini pb&j sandwiches
Carrots and celery sticks with peanut butter and ranch dips
Fresh baked cookies



Drink Options

Coffee Station | \$10/person

Coffee, Decaf, Hot Water, Tea, Cocoa and Cider

Sodas | \$3/person

Coca-Cola, Diet Coke, Sprite, Dr. Pepper

Amenities:

Wi-Fi

Sunrise Breakfast

Parking

Traverse Restaurant and Bar On-Site

Outdoor Hot Tubs



AT BRECKENRIDGE



Restaurant & Bar

The Lodge at Breckenridge

113 Overlook Dr. Breckenridge, CO 80424

For Reservations call: (800)736-1607



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