



A HILTON GOLF & SPA RESORT

# Jhe INVERNESS DENVER

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1

THE INVERNESS DENVER OFFERS A SOPHISTICATED AND DIVERSE BANQUET MENU DESIGNED TO CATER TO A WIDE RANGE OF TASTES AND PREFERENCES. WHETHER YOU'RE PLANNING A CORPORATE EVENT, A WEDDING RECEPTION, OR A SOCIAL GATHERING, OUR CULINARY OFFERINGS ARE CRAFTED TO IMPRESS. WITH OPTIONS FOR SMALL INTIMATE GATHERINGS OR GRAND CELEBRATIONS, THE INVERNESS DENVER'S BANQUET MENU PROMISES CULINARY EXCELLENCE AND EXCEPTIONAL SERVICE IN A SETTING THAT EXUDES REFINEMENT AND CHARM.



centennial BRFAKFAST

All breakfasts include freshly brewed regular and decaffeinated coffees, hot tea and chilled orange, grapefruit and apple juices, assortment of breakfast pastries and breads, jams, marmalades and sweet butter, sliced seasonal fruits with berries and assorted cereals with milk.

Minimum of 30 people. Groups under 30 attendees will have a \$5 surcharge added per person. Buffet prices based on 1.5 Hours of service. Additional time is subject to a replenishment fee.

### CENTENNIAL BREAKEAST STARTER

- Chilled orange, grapefruit, apple and tomato juices
- Sliced seasonal fruits with berries .
- Assorted cereals with milk
- Individual low-fat fruit vogurts offered with toasted granola and dried fruits
- Assortment of breakfast pastries and breads

#### \$34 per person

## ENHANCEMENTS TO CENTENNIAL BREAKFAST

- Scrambled eggs, country ham and swiss breakfast sliders
- Mini breakfast burritos with green chili, eggs, chorizo, potatoes and queso blanco **G**
- Scrambled eggs, bacon and cheddar croissants •
- Spinach, mushroom and sundried tomato frittata @
- Yogurt parfait bar- strawberry, plain, vanilla greek yogurt strawberries, blueberries, granola, shaved and toasted coconut, • seasonal dried fruits **(**(except granola)
- Steel cut oatmeal brown sugar, raisins, dried cranberries, walnuts GOV •
- Mini bagel bar candied bacon, shaved turkey, whipped cream cheese, sliced cucumber, shaved pickled onions, fresh spinach

#### \$12 per person, per item



### CENTENNIAL BREAKFAST BUFFET

All breakfasts include freshly brewed regular and decaffeinated coffees, hot tea and chilled orange, grapefruit and apple juices, assortment of breakfast pastries and breads, jams, marmalades and sweet butter, sliced seasonal fruits with berries and assorted cereals with milk.

Minimum of 30 people. Groups under 30 attendees will have a \$5 surcharge added per person. Buffet prices based on 1.5 Hours of service. Additional time is subject to a replenishment fee.

#### SELECT ONE OF THE FOLLOWING EGG DISHES

- Farm fresh scrambled eggs **G**
- Scrambled eggs, Hatch green chilis, sweet caramelized onion, jack cheese 🕝
- Scrambled eggs, local spicy chorizo, scallions, charred peppers G
- Scrambled eggs, parmesan cheese, black pepper, chives **G**
- Eggs benedict, poached egg, English muffin, Canadian bacon, hollandaise sauce (+\$5 per person)
- Lox benedict, poached egg, English muffin, tarragon hollandaise (+\$8 per person)

### SELECT ONE FROM THE GRIDDLE

- Buttermilk pancakes, maple syrup, butter, mountain blackberry compote  $oldsymbol{\mathbb{O}}$
- Thick cut french toast, classic or Inverness style, lavender lemon marmalade  $oldsymbol{\mathbb{V}}$
- Cheese blintzes, sour cream, fresh berries ♥
- Banana walnut mascarpone stuffed french toast (+\$3 per person) ♥
- Chocolate and butterscotch pancakes, maple syrup, butter, powdered sugar  $oldsymbol{0}$

### SELECT ONE OF THE FOLLOWING POTATOES

- Hash brown potatoes **G**
- Rosemary red wedge potatoes 🕝
- Tri-colored fingerlings, caramelized onion ❻
- Home fries, charred peppers and red onion **G**
- Mini potato pancakes

### SELECT ONE OF THE FOLLOWING BREAKFAST MEATS

- Applewood smoked bacon GO
- Pork sausage patties Θ 🛛
- Pork sausage links 🚱
- Chicken apple sausage links 🚱
- Turkey sausage **G**
- Griddled apple-cured ham GO
- \$45 per person



### BREAKFAST BUFFET ENHANCEMENTS

#### STEEL CUT OATMEAL GOV

Brown sugar, golden raisins, dried cranberries, almonds, pecans **\$12 per person** 

#### **BAGELS AND LOX**

Scottish smoked salmon with shaved red onion, sliced roma tomato, capers, whipped cream cheese and toasted mini bagels \$15 per person

INDIVIDUAL NAKED JUICES \$9 per bottle

#### MEAT AND CHEESE PLATTER

Shaved Italian meats and Spanish cheese platter with roasted peppers, onions and gourmet mustards **\$14 per person** 

#### OVERNIGHT OATS GOV

Agave coconut milk, blueberries, toasted almonds **\$12 per person** 







lated breakfas

### PLATED BREAKFASTS

All breakfasts are served with fresh orange juice, mini muffins, croissants, and fresh fruit salad, freshly brewed regular and decaffeinated coffees, and hot teas.

#### SELECT ONE OF THE FOLLOWING:

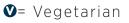
- Scrambled eggs with breakfast potatoes **③**
- Your choice of: applewood smoked bacon, country pork sausage or chicken-apple sausage 🚱
- Traditional eggs benedict, asparagus and breakfast potato
- Choice of quiche: ham, onion and swiss, bacon and cheddar, asparagus, potato and goat cheese
- Thick cut french toast, brandied peaches, whipped butter, maple syrup pork sausage links
- Kale and quinoa bowl, scrambled egg whites, roasted sweet potatoes, charred asparagus, turkey sausage, spicy miso dressing **GO**
- Roasted beef filet, scrambled eggs and roasted red potatoes (+\$10 per person)
- Hatch green chili and buffalo short rib eggs benedict, chipotle lime hollandaise, roasted red potatoes (+\$15 per person)
- \$40 per person

### BOXED BREAKFAST

Chef's choice bottled smoothie, Chef's selection of muffin or pastry, Individual yogurt, fresh fruit cup \$29 per person

### GRAB & GO OPTIONS

Individually wrapped breakfast sandwiches or breakfast burritos \$14 per person





executive breaks

EXECUTIVE BREAKS Half Hour Service - 30 Guest Minimum

### COLORADO HIKER

- Candied bacon strips **GD**
- Goat cheese bruschetta with balsamic strawberry relish
- Create your own trail mix: cashews, almonds, walnuts, dried banana chips, dried apricots, cranberries, chocolate covered raisins, m&m's, pumpkin seeds and granola G♥
- Assorted individual yogurts, naked juice and flavored mineral waters
- \$36 per person

### BALL PARK

- Original and caramel popcorn
- Warm pretzel bites with spicy mustard
- Tortilla chips and Hatch green chili queso
- Assorted novelty ice cream bars
- Iced cold lemonade
- \$34 per person

### HYDRATION BAR

- Lavender mint vanilla lemonade GOV
- Watermelon blueberry lemonade **G⊙♦**
- Spicy serrano pineapple thyme lemonade **GD**♥
- Fresh oranges **GOV**
- \$32 per person

### HEALTHY ENERGY

- Duo of hummus, pita chips and crisp vegetables (except pita), GOV
- Assorted granola bars and protein bars
- Coconut banana overnight oats with blueberries GO
- Local fruit and vegetable juices, Red Bull
- \$34 per person

### RECESS

- Peanut butter brownies, Oreo cookie brownies, classic fudge brownies, pretzels, and goldfish
- 2% and chocolate milk
- \$32 per person

### COOKIES & MILK

- Chocolate chip, oatmeal raisin, butterscotch, peanut butter, snickerdoodles, biscotti, and coconut macaroons
- Ice cold regular and chocolate milk
- Freshly brewed regular and decaffeinated coffee and hot teas
- \$28 per person



lunch buffet

### DELI BAR BUFFET

All delis are served with swiss, cheddar, provolone and muenster cheeses, assorted rolls, sliced breads, lettuce, tomato, shaved red onion, pickles, gourmet mustard, thousand island, herb aioli and chipotle mayo.

### SOUPS

#### Select one of the following

- Hatch green chili and corn chowder
- Chicken tortilla
- Italian sausage and kale soup 🚱
- Tomato basil bisque
- Moroccan spiced chickpea and lentil soup **GO**♥
- Summer squash, cauliflower and black pepper broth ⊙⊙⊙

### COMPOSED SALADS

#### Select two of the following

- Roasted potato salad, grain mustard aioli, bacon, scallions Θ
- Tandoori spiced cauliflower salad, cilantro dressing, pumpkin seeds 🚱 🔍
- Chopped wedge salad, crumbled bacon, crispy onions, parsley, buttermilk ranch 🕝
- Seasonal mixed greens, shaved carrots, cucumbers, shaved shallots, balsamic vinaigrette **GOV**
- Mexican street corn pasta salad, charred corn, lime mayo, cotija cheese, tajin, cilantro 🕝
- Classic apple cider cole slaw 🚱
- White bean salad, pickled onions, lemon parsley vinaigrette ☺⊙♥

### BUILD YOUR OWN SANDWICH

#### Select three of the following

- Oven roasted turkey breast
- Shaved honey ham
- Sliced herb roasted sirloin of beef
- Cranberry walnut chicken salad
- Mortadella and hot capicola
- Dilled shrimp salad
- Grilled vegetables 𝔅♥

#### DESSERT

Double chocolate brownies and seasonal cheesecake bites

#### \$50 per person

**G** = Gluten-free



### THE TUSCAN SUMMER

- Minestrone verde, garbanzo beans, kale, green beans, parsley, orzo pasta 🕑
- "The sandwich", Italian bread, shaved salami, cappicola, shredded lettuce, tomato, provolone, banana pepper aioli
- Arugula, radicchio, butter lettuce, orange segments, gorgonzola, caper vinaigrette 🕝
- Roast pork tenderloin, slow roasted cherry tomatoes, torn basil, roasted garlic broth **G**
- Wild mushroom pappardelle, shaved ricotta salata, rosemary and a touch of cream
- Basil walnut shrimp tossed in gluten free pasta, olive oil, chili flakes Θ 🗩

#### DESSERTS

- Cheesecake with burnt caramel sauce and lemon blondie
- \$60 per person

### GLUTEN FREE BUFFET

- Potato bacon chowder **G**
- Roasted cauliflower, quinoa, basil dressing GOV
- Chipotle lime hummus, rice crackers 𝚱❶♥
- Basil walnut shrimp tossed in gluten free pasta, olive oil, crushed chili flakes 🚱
- Grilled chicken, garlic chips, smoked jus, roasted mushrooms ③
- Buttery whipped potatoes, fresh herbs 🕝

#### DESSERTS

- Chocolate cake bites and dulce de leche cake bites G
- \$72 per person

### GREAT SAND DUNES BUFFET

- Hatch green chilis and potato chowder
- Southwest tossed cobb, black beans, bacon, pico de gallo, queso fresco, crushed hard boiled eggs, roasted jalapeño ranch <sup>©</sup>
- Tajin spiced tortilla chips, caramelized pineapple sour cream dip  ${f G}$
- Breckenridge Brewery Agave Wheat carne asada, pickled onion, charred corn, cilantro chimichurri, guajillo chile drizzle **O**
- Mojo marinated chicken, lime garlic quinoa, avocado crema, shaved radishes **G**
- Arroz verde, charred corn, cotija cheese **G**
- Garlic bacon broth beans 🚱
- Chile de arbol squash casserole **G**

#### DESSERTS

- Coconut cake with raspberry passion fruit coulis and cinnamon sugar cookies
- \$58 per person



### BACKYARD BBQ GRILL BUFFET

- Iceberg wedge salad: smoked bacon, blue cheese, grape tomatoes, green goddess dressing @ •
- Tangy mustard coleslaw **GD** ٠
- Deviled egg potato salad **G** •
- Smoked pulled pork, bourbon mustard glaze **D** ٠
- Grilled half-pound angus burgers **GD** •
- Brown sugar chicken breast **GD** •

#### Served with:

Cheddar, swiss, provolone, muenster cheeses, relish tray and condiments assorted buns and rolls

#### DESSERTS

• Cookies, lemon bars and brownies

#### \$58 per person







### BOXED LUNCHES

All box lunches are served with cold deli salad, potato chips, whole fruit, fresh baked jumbo cookie, bottled water and soda Select any two box lunch varieties. Add any additional boxed lunch varieties for \$5 additional per choice.

#### \$45 per person

### ENTRÉE SALADS:

#### CHICKEN CAESAR SALAD

 Grilled chicken with fresh romaine lettuce, parmesan cheese, cherry tomatoes, croutons, and creamy caesar dressing

#### **BUFFALO CHICKEN SALAD**

 Pulled rotisserie chicken tossed in buffalo sauce, carrots, celery, tomatoes, banana peppers, crunchy croutons on leafy greens and ranch dressing

#### VEGAN GREEK SALAD 🚱 🛛

• Spring mix lettuce, falafel, kalamata olives, roasted peppers, tomatoes, shredded carrots, cucumbers, red onion, balsamic vinaigrette

#### COLD ASIAN NOODLE SALAD 🔮

 Soba noodles, tossed in peanut sauce, paired with fresh cabbage, mandarin oranges, carrots, cherry tomatoes, radishes, and roasted cashews on a lettuce spring mix

#### APPLE AND BLUE CHEESE SALAD GO

 Crisp granny smith apples, crumbled blue cheese, shredded carrots, cherry tomatoes, candied walnuts, on a lettuce spring mix with balsamic vinaigrette

## Add chicken to any Vegetarian options for \$8

### DELI SANDWICHES:

#### ROAST BEEF ON KAISER ROLL

• Roasted beef piled high with sharp cheddar cheese, creamy horseradish spread, caramelized onions, fresh lettuce and tomato on an artisanal kaiser roll

#### HAM & CHEESE ON FRENCH ROLL

 Thinly sliced honey ham with aged cheddar cheese, fresh tomato, and crisp lettuce paired perfectly on a french roll with dijon spread

#### CLASSIC ITALIAN SUB

• Ham, salami, capicola, and provolone cheese with fresh lettuce, red onion, and tomato lightly dressed and topped with pepperoncini on a classic sub roll

#### PESTO TURKEY ON CIABATTA

 Roasted turkey breast with fresh basil pesto aioli, swiss cheese and gourmet mixed greens on an olive oil and sea salt ciabatta roll

#### THAI CHICKEN WRAP

 Grilled chicken tossed in peanut sauce accompanied with shredded cabbage, carrots, edamame, fresh onions and cilantro rolled in a tortilla

#### MEDITERRANEAN WRAP 🔮

 Freshly made hummus with roasted squash, mushrooms, roasted peppers, fresh lettuce and tomato rolled in a wheat tortilla

#### EGG SALAD ON CROISSANT

 Cage-free hard boiled eggs tossed in a tangy dijon-dill aioli and generously piled on a flaky croissant with ripe tomato and crisp lettuce

\*Gluten free options available upon request



**●**= Dairy-free



Includes coffee, tea, decaf, iced tea, and lemonade Choice of soup or salad

### SOUP - SELECT ONE

- Creamy roasted 5-onion soup
- Tomato basil bisque
- Chicken orzo soup D
- Colorado corn, potato and green chili chowder
- Chicken tortilla soup **D**
- Italian minestrone D

### SALAD - SELECT ONE

- Caesar salad, grated parmesan, garlic croutons, creamy caesar dressing
- Mini iceberg wedge, bacon bits, crispy onions, chives, cherry tomatoes, buttermilk ranch 🞯
- Arugula, frisee, grilled watermelon, heirloom cherry, pumpkin seeds, balsamic peach drizzle ⊙⊙ ♥
- Baby kale, shredded carrots, pumpkin seeds, cucumbers, roasted garlic miso dressing OOV

### ENTRÉE - SERVED WITH SEASONAL VEGETABLES

#### CRISPY SEARED CHICKEN | \$55 PER PERSON

- Parsley whipped potatoes, red wine gastrique, garlic mushroom jus  ${f G}$ 

#### ROASTED CHCKCEN BREAST | \$56 PER PERSON

• Gingered sweet potato puree, roasted garlic miso butter sauce,

#### ROSEMARY SEARED FLATIRON STEAK | **\$58 PER PERSON**

Roasted heirloom fingerlings, brandy peppercorn crema

#### GRILLED SALMON | \$57 PER PERSON

• Citrus fennel risotto, baby spinach, buerre blanc

#### WILD MUSHROOM RAVIOLI | \$55 PER PERSON

• Roasted garlic-thyme cream, shaved parmigiano-reggiano

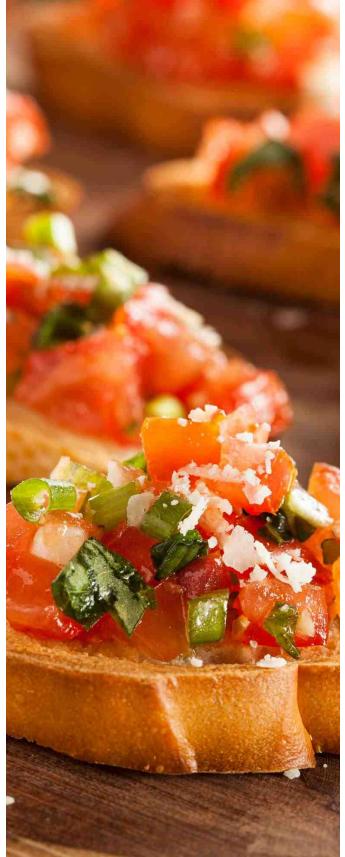
### DESSERTS - SELECT ONE

- Lemon meringue tart, summer strawberry coulis, toasted meringue
- Seasonal cheesecake, fresh berries, chantily cream
- Triple chocolate cake, red wine caramel sauce, fresh berries, chantilly cream

**●**= Dairy-free



reception & dinner displays



### CRUDITÉS DISPLAY

- Baby carrots, celery, cherry tomato, green onion, broccoli, cauliflower, black olive, radish, artichoke heart, bell pepper GOV
- Blue cheese dip, herb buttermilk dip, chipotle sour cream G

#### \$19 per person

### CHIPS AND DIPS DISPLAY

- Freshly fried potato chips and tortilla chips, herb parmesan baguette chips
- Spinach and artichoke dip
- Fire roasted green chili queso, house red salsa, tomatillo salsa
- French onion dip, Danish blue cheese dip, truffle aioli
- \$20 per person

### MEDITERRANEAN DISPLAY

- Hummus, baba ganoush, tzatziki 🕝
- Falafel, pita chips, warm naan
- Cured olives, grapes, marcona almonds, grilled halloumi drizzled with honey G
- \$24 per person

### IMPORTED AND DOMESTIC CHEESE DISPLAY

- Dried fruits, nuts, berry preserves, honey 🚱
- Crackers, sliced artisan breads
- \$24 per person

### ANTIPASTO DISPLAY

- Salumi, prosciutto, grana padano, mahon
- Grilled and pickled vegetables, cured olives
- Gourmet mustards and garlic aioli, extra virgin olive oil, aged balsamic vinegar
- Sliced artisan breads
- \$25 per person

### SEAFOOD ON ICE DISPLAY

#### PRICED PER 50 PIECES

- Jumbo poached shrimp | \$480 🚱
- Oysters on the half shell | \$425 GO
- Cracked snow crab claws | \$575 GD

Vodka cocktail sauce, mignonette, remoulade, horseradish, hot sauces ③

### COLD PASSED HORS D'OUEVRES - MINIMUM 3 DOZEN

- Macadamia nut crusted goat cheese V
- Tomato and fresh mozzarella skewers, arugula pesto <sub>☉</sub>
- Red and yellow tomato bruschetta ♥
- Spicy tuna wonton
- Seared petite tenderloin, horseradish cream
- Pickled onion bruschetta ♥
- Antipasto skewers **G**
- Vegetable wonton ♥
- Strawberry stuffed with brie and toasted almond G
- Curried chicken salad in fillo cup
- Shrimp on mango cucumber **G**
- Miso shrimp on rice cracker **G**
- Tequila salmon on blue corn chip G

#### \$96 per dozen

### HOT PASSED HORS D'OUEVRES - MINIMUM 3 DOZEN

- Portobello mushroom arancini, spicy Calabrian chile aioli
- Mini crab cakes, grain mustard aioli
- Coconut fried shrimp, mango dipping sauce
- Mini beef wellington, chive crème fraiche
- Chicken tinga taquito, cilantro lime cream 🕝
- Beef short rib and potato croquette, chipotle sour cream
- Tandoori chicken satay, mint yogurt chutney 🕝
- Vegetable pot stickers, soy mustard ♥
- Crispy pork pot stickers, sesame sweet soy
- Raspberry and brie encroute  $oldsymbol{\mathbb{V}}$
- Balsamic fig and goat cheese flat bread  ${f V}$
- Falafel croquette, tzatziki 🔮
- Black bean and manchego empanadas, red chimichurri V

\$96 per dozen



reception & dinner displays

#### **GREENS STATION**

- Romaine hearts, arugula and iceberg lettuce 𝔅争𝔄
- Sliced herb grilled chicken breast and blackened shrimp
- Green goddess dressing, buttermilk dressing G
- Honey thyme vinaigrette, extra virgin olive oil and balsamic vinegar GOV

Condiments: crumbled maytag blue cheese, cucumber, heirloom baby tomatoes, beet curls, roasted peppers, roasted pearl onions, croutons, toasted almonds, and toasted pepitas

#### \$30 per person

#### MAC & CHEESE STATION

- White cheddar, toasted garlic butter panko V
- Tabasco shrimp, candied bacon, sweet vidalia onions, and spicy arugula
- Pulled chicken, black pepper glaze, white cheddar, and charred peppers

#### \$38 per person

#### **POTATO STATION**

- House fried potato chips, peppercorn ranch dip, and French onion dip ♥
- Smoked brisket poutine, tater tots, cheddar cheese curds
- Garlic herb russet potato wedges, truffle aioli, smoked paprika aioli, and curry ketchup
- Whipped yukon gold potatoes, applewood bacon, smoked cheddar, sour cream, and chives

#### \$35 per person

#### **BUILD YOUR OWN SLIDER STATION**

- Seared angus beef patties, fried chicken breast, bbq pulled pork
- Mini brioche buns, sliced cheddar, lettuce, tomato, onion, pickle, cole slaw, fried onions, ketchup, mustard, and special sauce
- House fried potato chips

#### \$35 per person

#### STREET TACOS

#### Select 3 proteins

- Beef carne asada **GD**
- Pork al pastor **GD**
- Chipotle lime shrimp **GD**
- Chicken tinga OD
- Caramelized portobello corn filling GOV
- Served with:
- Warm corn tortillas GOV
- Flour tortillas D
- Cilantro onions, shredded cabbage, sliced fresh jalapeño, pickled red onion, lime wedges, roasted tomatillo salsa, chili de arbol salsa, pico de gallo 🜀

#### \$37 per person



HAND CARVED Chef fee of \$175 per carver

Maple black pepper smoked salmon encroute Warm bacon mustard vinaigrette, red pepper slaw \$425 (Serves 15)

Dry rubbed smoked brisket Jalapeño bourbon honey glaze, house made pickles, mini rolls G \$475 (Serves 20)

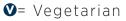
Spiced and smoked prime rib of beef Aged whipped cheddar, potatoes, horseradish au jus, mini rolls G \$700 (Serves 25)

Rosemary citrus glazed turkey breast Roasted garlic aioli, black pepper gravy, mini rolls \$475 (Serves 30)

Funslinger Breckenridge Brewery Lager brined pork loin Green chile, sweet corn polenta \$400 (Serves 30)

Seared beef tenderloin Truffle bordelaise, bearnaise, creamed horseradish, brioche rolls \$700 (Serves 20)







build your own dinner buffets

Includes coffee, tea, decaf, iced tea, and lemonade Minimum 50 guests

#### SALADS (Select 3)

- Chopped iceberg, green goddess dressing, smoked bacon, blue cheese, chives, crispy onions
- Quinoa, maple cider vinaigrette, cherry tomatoes, cucumbers, chickpeas, shredded carrots, lemon zest, olive oil GOV
- Baby kale, marcona almonds, granny smith apples, whipped brie, honey dijon dressing **G**
- Mixed greens, cherry tomatoes, cucumbers, shaved cheddar, candied pecans, pickled onions, cabernet vinaigrette G
- Classic Caesar salad, romaine spears, shaved parmesan, crunchy croutons, black pepper dusting, Caesar dressing
- Mixed lettuce, cherry tomatoes, watermelon cubes, cotija, jalapeño sherry vinaigrette ♥
- Farro, honey crisp apples, red cabbage, arugula, peach balsamic syrup, olive oil, black pepper, sea salt **●**♥

### ENTRÉES

#### (Select 3)

- Oven roasted NY strip loin, tomato, blue cheese butter, shoestring fried potatoes
- Honey sriracha glazed bone in chicken, grilled green onions, sesame seeds, fried rice noodles •
- Charred chicken, garlic confit creamy broth, fresh herbs, sweet bell peppers, garbanzo beans <sup>(G)</sup>
- Coriander grilled chicken, charred lime butter, jalapeño cranberry pecan relish **G**
- Citrus roasted salmon, harissa, crispy green bean and warm lentil salad **⊙**
- Maple black pepper glazed salmon, brussels sprout and candied pecan pepper slaw **O**
- Red chili rubbed flank steak, poblano pesto, roasted corn, cotija cheese <sup>(G)</sup>
- Cider brined pork loin, roasted shallot and apple butter **G**

### SIDES

#### (Select 1)

- Whipped potatoes, gruyere cheese, chives G
- Classic mac and cheese
- Cauliflower gratin
- Angel hair pomodoro, basil, crushed chili flakes, garlic **●**♥
- Lemon garlic risotto
- Roasted red potatoes GOV

### VEGETABLES

#### (Select 2)

- Za'atar roasted carrots **G**
- Green beans, lemon balsamic drizzle GOV
- Steamed broccolini, toasted shallots, almonds **GD**♥
- Sweet corn succotash
- Sautéed baby carrots and snap peas, maple butter **G**
- Roasted cauliflower, olive oil, lemon juice, garlic, sea salt GOV

### DESSERTS

#### (Select 3)

- Cheesecake bites
- Mini chocolate hazelnut crunch cakes
- Classic cream puffs
- Earl grey tea panna cotta and orange gelee **G**
- Arnold Palmer panna cotta and vanilla bean lemon gelee <sup>©</sup>
- Petite fours assortment
- Lemon and ginger tart ♥
- Tres leches bar cake
- Warm bread pudding, crème anglaise
- Dark berry and citrus lavendar tart

#### \$86 per person



Includes coffee, tea, decaf, iced tea, and lemonade

### CHOICE OF SALAD - SELECT ONE

- Little gem lettuce, pear, spiced sunflower seeds, ricotta salata, dried cherries, Meyer lemon dressing <sup>©</sup>
- Spring greens, candied walnut, grape tomato, crumbled blue cheese, cabernet vinaigrette G
- Romaine, shaved parmesan, garlic crouton, caesar dressing
- Mixed greens, pistachios, dried apricots, whipped basil goat cheese, champagne vinaigrette G
- Mini iceberg, cherry tomatoes, crispy onions, crumbled bacon, shredded cheddar, black pepper dust ranch dressing

# PLATED ENTREES - SERVED WITH SEASONAL VEGETABLE

• Black pepper grilled filet of beef, black garlic jus, whipped yukon potatoes

#### \$84 per person

• Cast iron seared NY strip loin, arugula horseradish gremolata, cabernet demi-glace, whipped yukon potatoes

#### \$78 per person

• Thyme seared chicken, sherry truffle cream, toasted garlic polenta **G** 

#### \$65 per person

• Cornmeal crusted trout, roasted garlic butter, citrus red pepper relish, parmesan risotto

#### \$68 per person

• Basil crusted salmon, roasted cauliflower, sweet corn puree, sherried mushrooms **G** 

#### \$68 per person

### DUET ENTREES

• Seared petite filet of beef, roasted carrot red wine emulsion paired with lemon leek buttered shrimp, crispy duck fat and chive potatoes

#### \$98 per person

 Cabernet braised beef short rib, chive butter grilled lobster tail, whipped yukon gold potatoes

#### \$104 per person

• Herb seared chicken breast, blackened shrimp, smoked cheddar scallion grits, thyme butter sauce

#### \$88 per person

• Grilled flatiron steak, red wine sauce, porcini mushroom dusted halibut, parmesan risotto

#### \$92 per person

### DESSERT- SELECT ONE

- Chocolate hazelnut crunch cake, raspberry sauce, hazelnut caramel sauce
- Lemon blueberry cheesecake, blueberry syrup
- Lavender Earl Grey tea crème brulee **G**
- Lemon meringue tart, strawberry coulis
- Dulce de leche cheesecake, burnt caramel sauce, fresh berries

All entrees are served with the freshest seasonal vegetables available





### HOURLY BAR PACKAGE

Open bar for a minimum of 30 guests, including cocktails, bottled domestic, imported and specialty beers, and pre-determined house or premium wines

I.

#### Choice of premium or call bar

### HOST PRIVATE BAR SERVICE

charges based on actual consumption

NON-HOST PRIVATE BAR SERVICE

charges based on actual consumption

Call Cocktails	\$13
Premium Cocktails	\$15
House Wines by the Glass	\$13
Premium Wine by the Glass	\$15
Domestic Bottled Beer	\$9
Imported Bottled Beer	\$10
Micro and Specialty Beer	\$10
Cordials	\$15
Cognac	\$16
Soft Drinks	\$7
Sparkling and Still Water	\$7

Call Cocktails	\$14
Premium Cocktails	\$16
House Wines by the Glass	\$14
Premium Wine by the Glass	\$16
Domestic Bottled Beer	\$10
Imported Bottled Beer	\$11
Micro and Specialty Beer	\$11
Cordials	\$16
Cognac	\$17
Soft Drinks	\$8
Sparkling and Still Water	\$8
Seltzer	\$10

All hosted beverages are subject to a 25% service charge and current state and local sales tax. A bartender charge of \$175.00 will be applied for all bars. Published prices are non-negotiable and subject to change without notice. Colorado law prohibits the sale of alcohol to persons under 21 years of age, guest may be asked to present identification. Hilton Denver Inverness is the only authority licensed to sell and serve liquor for consumption on the premises. No alcohol can be brought onto the licensed property, items may change without notice dependent upon availability All prices subject to a taxable 25% service charge and 4.25% Sales tax



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Terms and Conditions

#### FOOD AND BEVERAGE

- The Inverness Denver is the sole provider of all food and beverages served in the banquet facilities
- A taxable 25% service charge plus applicable sales tax will be applied for all food and beverage functions
- The state of Colorado regulates the sale and service of alcoholic beverages
- The Inverness Denver is responsible for the administration of these regulations
- It is the Inverness Denver's policy to serve alcholic beverages only to patrons 21 years and older, and may refuse service to any guest without proper identification
- The Inverness Denver does not allow any remaining food or beverage to leave the property
- Food is based on 1.5 Hours of service

#### FOOD AND BEVERAGE MINIMUMS

- A food and beverage minimum at the Inverness Denver varies due to event site and number of people attending the event
- The minimum requirements do not include a 25% taxable service charge and applicable tax, which is currently 4.25%
- When guest counts do not exceed 30 people for breakfast and lunch, or 50 people for dinner, a server fee will apply and additional menu price surcharge may apply
- Split entrée selections will be charged at the higher menu price
- A maximum of 2 selections is permitted. Additional selections will incur a minimum of \$7.00 per person surcharge

#### GUARANTEE

- Please inform your catering or conference manager of the number of guests attending your event no later than 72 business hours prior to the event
- After that time, a count may increase, but it cannot decrease if the guaranteed number is not provided, the estimated attendance on the contract will become the guarantee

#### PAYMENT TERMS

- A non-refundable deposit is required at the time of contract
- Fifty (50) percent of the total payment is due in a schedule of three or less payments; set up to be paid prior to the event
- The final payment is due no less than 72 hours prior to the event
- A complete and signed credit card authorization form must be on file for any remaining balance





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