



CATERING + BANQUET MENU

WINTER 2019/2020



– A Timbers Resort –



BREAKFAST BUFFETS

Served with freshly brewed Lavazza coffee, Rishi teas, fresh orange, grapefruit and cranberry juices for up to 90 minutes of service time. A \$75 fee will apply for groups less than 20 guests.

EMPEROR'S CHOICE

..... \$46 PER GUEST

Seasonal Fruit Platter

Just-Baked Pastries

muffins, assorted breads with fresh fruit preserves, peanut butter, European butter

Artichoke Frittata

farm fresh eggs, heirloom cherry tomato, Parmigiano-Reggiano

Applewood-Smoked Bacon

Elk Cheddar-Jalapeño Breakfast Sausage

Herb-Roasted Breakfast Potatoes

Grilled Asparagus

salsa verde, capers, lemon

MORNING SIDE RIDGE

..... \$44 PER GUEST

Seasonal Fruit Platter

Just-Baked Pastries

muffins, assorted breads with fresh fruit preserves, peanut butter, European butter

Farm-Fresh Scrambled Eggs

Pearl Sugar Waffles

rich maple syrup, seasonal fruit, jams and preserves, vanilla whipped cream, Nutella spread

Chicken Apple Sausage

Southern-Style Grits

SUN UP CATWALK

..... \$40 PER GUEST

Seasonal Fruit Platter

Just-Baked Pastries

muffins, assorted breads with fresh fruit preserves, peanut butter, European butter

Farm-Fresh Scrambled Eggs

Country-Style Breakfast Potatoes

Applewood-Smoked Bacon

Pork Breakfast Sausage



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FIRST CHAIR GRAB + GO

..... \$40 PER GUEST

To-go, boxed only. A \$5 surcharge applies per guest for more than two sandwich selections.

Seasonal Fruit

Noosa Yogurt Cup

Granola Bar

Bottled Beverages
juice, water

Select two:

Chorizo Breakfast Burrito

farm-fresh scrambled eggs, roasted potato, green chilies, cheddar cheese

Green Chili Breakfast Burrito

farm-fresh scrambled eggs, roasted potato, green chilies, cheddar cheese

Breakfast Biscuit Sandwich

bacon, scrambled eggs, cheddar cheese

Breakfast Croissant Sandwich

sausage, scrambled eggs, cheddar cheese

SUNRISE OVER THE GORE

..... \$34 PER GUEST

Seasonal Fruit Platter

Just-Baked Pastries

muffins, assorted breads with fresh fruit preserves, peanut butter, European butter

Oats or Grains

house-baked granola with berries and Greek yogurt or steel-cut Irish oatmeal with raisins, toasted walnuts and brown sugar

THE SEBASTIAN CONTINENTAL

..... \$30 PER GUEST

Seasonal Fruit Platter

Just-Baked Pastries

muffins, assorted breads with fresh fruit preserves, peanut butter, European butter

Assorted Cold Cereal and Milk



BREAKFAST BUFFET ENHANCEMENTS

Enhancements are in addition to a pre-selected menu only. All are prepared for a minimum of 75 percent of the guaranteed guest count.

HOT

Price is per guest.

Huevos Rancheros \$14
black beans, corn tortilla, chipotle salsa

Chorizo Breakfast Burrito \$13
farm-fresh scrambled eggs, roasted potato, green chilies, cheddar cheese

Green-Chili Burrito \$11
farm-fresh scrambled eggs, roasted potato, green chilies, cheddar cheese

Breakfast Biscuit Sandwich \$10
bacon, scrambled eggs, cheddar cheese

Breakfast Croissant Sandwich \$10
sausage, scrambled eggs, cheddar cheese

Steel-Cut Irish Oatmeal \$9
raisins, toasted walnuts, brown sugar

Egg Whites \$9

Farm-Fresh Scrambled Eggs \$7

Cornflake-Crusted French Toast \$8
rich maple syrup

Buttermilk Pancakes \$6
rich maple syrup

CHILLED

Price is per guest.

Cold-Pressed Juices \$11
seasonal flavors

House-Baked Granola \$11
berries, Greek yogurt

Seasonal Fruit Smoothie \$10

Cereal and Milk \$6

PROTEIN

Price is per guest.

**Elk Cheddar-Jalapeño
Breakfast Sausage** \$8

Applewood-Smoked Bacon \$6

Turkey Bacon \$6

Chicken Apple Sausage \$6

Pork Breakfast Sausage \$6

PER DOZEN

Price is per dozen.

Sebastian Granola Bars \$48

Assorted Bagels \$48
cream cheese, peanut butter,
house-made jam

**Jumbo Croissants and
Pain Au Chocolat** \$42

Assorted Muffins \$24
carrot, blueberry, snickerdoodle

Freshly Baked Quick Breads \$18
carrot, zucchini, banana walnut



BREAKFAST BUFFET ENHANCEMENTS

Enhancements are in addition to a pre-selected menu only. All are prepared for a minimum of 75 percent of the guaranteed guest count.

VILLAGE BAGEL BAR

..... \$23 PER GUEST

Assorted Local New York-Style Bagels

Local Smoked Salmon

Accoutrements

Spanish onions, sliced tomatoes, capers, pickled red onions, garlic hummus, smashed avocado, whipped cream cheese, jam, European butter, peanut butter

ARTISAN GRITS STATION

..... \$23 PER GUEST

Select two.

Braised Short Rib, Fresno Chilies

Shrimp Al Ajillo, Spanish Chorizo

Applewood-Smoked Bacon Cheddar

Breakfast Sausage Country Gravy

Chef-attended Action Stations. One attendant required per 30 guests at an \$125 attendant fee.

PEARL SUGAR WAFFLE BAR

..... \$25 PER GUEST

Pearl Sugar Waffles

Accoutrements

whipped cream, rich maple syrup, seasonal fruits, chocolate chips, Nutella, chocolate sauce, dulce de leche

OMELET STATION

..... \$22 PER GUEST

Farm-Fresh Eggs and Egg Whites

Accoutrements

ham, green chilies, onions, peppers, mushrooms, diced tomatoes, Swiss cheese, cheddar cheese



SPECIALTY BREAKS

Up to one hour of service.

GUILTY PLEASURE

..... \$24 PER GUEST

Sebastian Signature Chocolate Truffles

Double-Chocolate Crinkle Cookies

Triple-Chocolate Cake Pops

ENERGIZER SKI BUNNY

..... \$24 PER GUEST

Greek Yogurt with Toppings

Energy Bars

Fruit Leather

Antioxidant Juice Shooters

MILK AND COOKIES

..... \$18 PER GUEST

Chocolate Chip

White Chocolate Macadamia

Double-Chocolate Crinkle

2-Percent Milk

Coconut Milk

Soy Milk

POWERBALLS

..... \$18 PER GUEST

Peanut Butter Granola Bites

Chocolate Quinoa Balls

Mango and Cashew Energy Bites

POPCORN

..... \$18 PER GUEST

White Chocolate Truffle Popcorn

Caramel Popcorn

Cheddar Popcorn

DONUT TEMPT ME

..... \$16 PER GUEST

Collection of Decadent Mini Donuts



SPECIALTY BREAKS

Up to one hour of service.

WHEN I DIP, YOU DIP, WE DIP

..... \$24 PER GUEST

Whipped Hummus

Cucumber Tzatziki

French Onion Dip

Crudités

Baked Pita Chips

TAKE ME OUT TO THE BALL GAME

..... \$22 PER GUEST

Soft Pretzels
Bavarian mustard, cheese sauce

Salted Peanuts

Cracker Jacks

Licorice

MINI BISCUIT

..... \$20 PER GUEST

Poblano Bacon Biscuit

Buttermilk Biscuit

House-Made Jam Duo

Whipped Butter Duo

SOUTH OF THE BORDER

..... \$20 PER GUEST

Tortilla Chips and Dips Trio

House-Made Guacamole

Cinnamon Dulce De Leche Churros

BUILD-YOUR-OWN TRAIL MIX

..... \$13 PER GUEST

Dried Fruit

Mixed Nuts

Yogurt-Covered Pretzels

Wasabi Peas

M&M'S



À LA CARTE BREAKS

PER DOZEN

Up to one hour of service.

House-Made Jumbo Cookies \$54

Chocolate Fudge Brownies
and Blondies \$54

Sebastian Granola Bars \$48

Mini Fruit Tarts \$42

Biscotti \$24
almond, chocolate, dried fruit

PER PERSON

Up to one hour of service.

Cheese and Charcuterie \$18

Fresh Fruit Platter \$15

Hummus, Crudités, Pita Chips \$12

Dark Chocolate and Yogurt-Covered
Mini Pretzels \$8

Assorted Macarons \$7

PER EACH

Trail Mix \$11

Sebastian Signature White Chocolate
Popcorn \$8

Assorted Candy Bars \$6

Kashi Chewy Trail Mix Granola Bars \$6

Local Boulder Canyon Potato Chips \$5

Whole Fruit \$4



BEVERAGES

PER GALLON BEVERAGES

Freshly Brewed Lavazza Coffee and
Rishi Teas \$74
caffeinated and decaffeinated

Hot Chocolate \$72

Hot Apple Cider \$68

Iced Tea, Lemonade or
Arnold Palmer \$52
lemon slices

Infused Waters \$42
cucumber, citrus, or berry

BOTTLED BEVERAGES

Cold-Pressed Juices \$11

Naked Juice Fruit Smoothies \$11

Lemonade \$7

Iced Tea \$7

Coconut Water \$7

Mineral Waters \$7
still, sparkling, flavored

Power Drinks \$6
Red Bull, sugar-free Red Bull

Sodas \$6
coke, diet coke, sprite



LUNCH BUFFETS

Served with freshly brewed iced tea. Up to 90 minutes of service time. A \$75 fee will apply for groups of less than 20 guests.

10TH MONTAÑA MERCADO

..... \$56 PER GUEST

Braised Pork Pozole
hominy, lime, shaved radish

Market Greens
grilled corn, crispy tortillas, cherry tomatoes, black beans, chipotle vinaigrette

Tortilla Chips and Dips Trio

Grilled Adobo Chicken

Beef Skirt Steak
salsa verde marinated

Cilantro Rice and Ranch-Style Beans

Cinnamon Sugar Churros
dulce de leche

Tres Leches Cake

POWERLINE LUNCH

..... \$54 PER GUEST

English Pea Soup
shaved Parmesan, sourdough croutons

Baby Kale and Quinoa Salad
shaved apple, walnut, honey Dijon vinaigrette

Young Spinach and Blueberry Salad
edamame, sunflower seeds, watermelon radish, poppy seed dressing

Citrus-Glazed Salmon
shiitake mushrooms, asparagus

Apricot-Glazed Turkey Breast
cinnamon-roasted butternut squash

Roasted Broccolini
lemon, chili

Panna Cotta
seasonal fruit

Mixed Berry Cobbler

BACCARAT CAFE

..... \$52 PER GUEST

Organic Minestrone Soup
ancient grains, tomato, roasted vegetables

Baby Kale Caesar
hand-torn croutons, shaved Parmigiano-Reggiano

Heirloom Tomato Caprese Salad
fresh mozzarella, basil, aged balsamic

Antipasto
grilled bread, accoutrements

Slow-Roasted Chicken Florentine
artichokes, sun-dried tomatoes, lemon, capers

Wild Mushroom Lasagna
spinach, fontina cream sauce

Cannolis

Mascarpone Tiramisu Cups



LUNCH BUFFETS

Served with freshly brewed iced tea. Up to 90 minutes of service time. A \$75 fee will apply for groups of less than 20 guests.

FOOD FOR THOUGHT

..... \$48 PER GUEST

Roasted Heirloom Tomato Bisque

Baby Kale Caesar
hand-torn croutons, shaved
Parmigiano-Reggiano

Greek-Style Pasta Salad
roma tomatoes, feta, black olives

**House-Made Parmesan
Truffle Potato Chips**

Assorted pre-made sandwiches:

Ham and Cheese
Black Forest ham, cave-aged Gruyère,
Dijonnaise, croissant

Turkey Club
herb-roasted turkey, provolone, bacon,
lettuce, avocado mayo, multi-grain

Grilled Portobello
roasted red pepper, sautéed onion,
provolone, tomato, olive mayo,
Hawaiian bun

Chicken Salad
shredded chicken, walnuts, golden raisin,
celery, lettuce, ciabatta roll

Jumbo House-Made Cookies

Lemon Meringue Tartlets

CADY'S CAFE

..... \$42 PER GUEST

Broccoli Cheddar Soup

Tangle of Field Greens
cucumbers, organic tomatoes,
watermelon radish, house vinaigrette

**House-Made Parmesan Truffle Potato
Chips**

Sliced Imported and Domestic Cheese

Selection of Sandwich Bread

**Assorted Country Mustards, Spreads,
Lettuce, Tomato, Onion**

Slow-Roasted Black Angus Beef

Black Forest Ham

Free Range Herb-Roasted Turkey

Fudge Brownies

New York Cheesecake

LOST BOY HIKER'S KIT

..... \$38 PER GUEST

*To-go, boxed only. \$5 surcharge for more than
two selections.*

Bottled Water

Fresh Seasonal Fruit

Pasta Salad

Potato Chips

House-Made Cookie

Condiments
mayonnaise, mustard

Choice of sandwich:

Ham and Cheese
Black Forest ham, cave-aged Gruyère,
croissant

Beef and Cheddar
roast beef, cheddar, sourdough

Turkey Club
roasted turkey, heirloom tomato, bacon,
provolone, multi-grain

Veggie Wrap
roasted portobello mushroom, peppers,
tomatoes, spinach tortilla



HOT AND COLD HORS D'OEUVRES

24-piece minimum per selection. We recommend three to four pieces per person for one- to two-hour reception and eight to ten pieces per person for three- to four-hour reception.

CHILLED

East and West Coast Oysters \$12
on the half shell with champagne
mignonette

Oyster Shooters \$10

Pick two:

Bloody Mary, vodka
Bloody Caesar, vodka, clamato
ponzu, sake
michelada, tequila, beer
yuzu cucumber rosemary

America Paddlefish Caviar Blinis \$10
chive, vodka cream

Chicken Liver Mousse \$9
Bordeaux cherries, petite buttermilk
biscuit

**Watermelon Gazpacho and
Shrimp Shooters** \$8
basil

Ahi Tuna Tartare \$8
savory cone, spicy sesame aioli

Shrimp Cocktail \$7

Heirloom Tomato Bruschetta \$6
whipped goat cheese, balsamic

Compressed Watermelon \$6
elderflower, thyme

HOT

Oysters Rockefeller \$12

Lamb Lollipops \$8
black pepper jam

Mini Beef Franks in a Blanket \$8
honey Dijon

Bacon-Wrapped Scallop \$7
mango mustard

Mini Maryland Crab Cakes \$7
lemon aioli

Roasted Organic Tomato Bisque \$6
grilled cheese bite

Pork and Scallion Pot-Sticker \$6
sweet soy

**Vietnamese-Style
Vegetable Egg Roll** \$6
sweet Thai chili sauce

Beef Empanadas \$6
cilantro aioli

Spinach and Feta Spanakopita \$6
tzatziki

Curried Vegetable Samosas \$6
mango chutney



DISPLAYS

All stations are designed as enhancements to your reception or dinner buffet and are priced for up to two hours of service. A minimum of three stations are required for receptions and all are prepared for a minimum of 75 percent of the guaranteed guest count.

PASTA BAR

..... \$26 PER GUEST

Shrimp Scampi Fusilli

white wine butter, asparagus, capers, herb crumbs

Foraged Mushroom Penne

grana padano crème sauce, applewood-smoked bacon

Italian Sausage Cavatappi

vodka sauce, sun-dried tomato

ANTIPASTO

..... \$24 PER GUEST

Local and Imported Cheese

Freshly Sliced Charcuterie

Marinated Mixed Olives

House-Pickled Vegetables

Grilled Bread

Jams and Mustards

DRIVE THRU

..... \$24 PER GUEST

Black Angus Sliders

farmhouse cheddar, bacon, crispy onions

Fried Chicken Sliders

bread and butter pickles, barrel-aged hot sauce aioli

Portobello Sliders

roasted red pepper, mozzarella

Assorted Aioli and Spreads



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RAW BAR

..... \$39 PER GUEST

Chilled Ceviche Salad

Jumbo Shrimp Cocktail

Green Lip Mussels

on half shell with seafood pico de gallo

Oysters on Half Shell

best (included)

premium (+\$2 per person)

ultra-premium (+\$4 per person)

Oyster Shooters

Pick two:

Bloody Mary, vodka

Bloody Caesar, vodka, clamato

ponzu, sake

michelada, tequila, beer

yuzu cucumber rosemary

Mignonette and Classic Cocktail Sauce

VEG OUT

..... \$24 PER GUEST

Choose three.

Baby Kale Caesar Salad

hand-torn croutons, shaved Parmigiano-Reggiano

Tangle of Field Greens

cucumbers, organic tomatoes, watermelon radish, house vinaigrette

Baby Kale and Quinoa Salad

shaved apple, walnut, honey Dijon vinaigrette

Heirloom Tomato Caprese Salad

fresh mozzarella, basil, aged balsamic

Wild Arugula

walnuts, dried cherries, Humboldt Fog goat cheese, balsamic vinaigrette

Iceberg Wedge

bacon, cherry tomato, Cabrales Spanish blue cheese crumbles, blue cheese dressing

TAQUERIA

..... \$24 PER GUEST

Carne Asada

Pork Al Pastor

Grilled Peppers and Onions

Mini Tortillas

flour, corn

Accoutrements

tortilla chips, salsa duo, guacamole, sour cream, cotija



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WOK THIS WAY

..... \$26 PER GUEST

Wok-Fried Rice

Steamed White Rice

Chicken

Pork

Shrimp

Peas

Scallions

Mushrooms

Sweet Chili Sauce

Soy Sauce

Lime

HOME SLICE

..... \$22 PER GUEST

Select three.

Blue Cheese

caramelized onion, blue cheese
crumbles, pine nuts

Pear and Prosciutto

Parmesan cream, arugula, aged balsamic

Grilled Chicken

basil pesto, sun-dried tomatoes, ricotta

Margherita

fresh mozzarella, sun-dried tomatoes,
Italian basil

Pepperoni

fresh mozzarella, Parmesan, red sauce

Cheese

fresh mozzarella, Parmesan, red sauce,
olive oil

DESSERT STATIONS

..... PER GUEST

Build-Your-Own Sundae Station \$24
two flavors of ice cream, classic toppings

S'mores and More \$20
homemade marshmallow, graham
crackers, assorted candy bars, Nutella,
chocolate sauce, caramel sauce

Decadent Donut Wall \$16

**Assorted House-Made
Mini Desserts** \$10

Assorted Macarons \$7



CARVING STATIONS

All stations are designed as enhancements to your reception or dinner buffet and are priced for up to two hours of service. A minimum of three stations are required for receptions and all are prepared for a minimum of 75 percent of the guaranteed guest count. One culinary attendant is required for every 50 guests at \$125 per hour. Carving stations serve approximately three ounces of protein per person and include chef-paired signature sauces, freshly baked rolls and honey butter.

PROTEINS

New York Strip Loin of Beef \$425
feeds 20 guests

Roasted Prime Rib \$400
feeds 25 guests

Pepper-Crusted Tenderloin \$350
feeds 10 guests

Grilled Lamb Chops \$200
feeds 16 guests

Baked Salmon En Croûte \$200
feeds 10 guests

Roasted Pork Loin \$200
feeds 25 guests

Sage-Roasted Turkey \$200
feeds 20 guests

PREMIUM PROTEINS

Snake River Farms Kobe
Prime Rib \$750
feeds 25 guests

*Whole Roasted Pig \$700
feeds 40 guests
**Two week advanced order required*

Snake River Farms Kobe
Strip Loin \$550
feeds 20 guests

Crab-Stuffed Wild Caught
Salmon \$525
feeds 25 guests

Prime Filet Mignon \$450
feeds 10 guests

Japanese Kurobuta Pork Rack \$300
feeds 15 guests

Add oven-roasted fingerling potatoes and seasonal vegetables for \$8 per guest.



PRE-SELECTED PLATED DINNERS

Served with a selection of breads, European butter, freshly brewed Lavazza coffee and Rishi teas. Please select one menu choice from the first course and dessert offerings. Up to two entrée courses may be selected for guests to choose from in advance of your event. The menu price will be based on the higher-priced entrée selection. A chef's selection vegetarian entrée is always available upon request. We ask that you provide place cards, to be placed at guest seats, indicating each guest's final entrée selection. Entrée counts must be confirmed four days prior to the date of your event.

FIRST COURSE SELECTION

Please select a soup or a salad.

SOUP

Butternut Squash Soup

maitake mushrooms, pumpkin seeds, crispy sage

Lobster Bisque

focaccia croutons, tarragon oil

Potato and Leek Velouté

pancetta, chive

English Pea Soup

Parmesan foam and sourdough croutons

Organic Minestrone Soup

ancient grains, tomato, roasted vegetables

Creamy Tomato Basil

aged cheddar crisp, herbs

SALAD

Baby Kale Caesar

hand-torn croutons, shaved Parmigiano-Reggiano

Tangle of Field Greens

cucumbers, organic tomatoes, watermelon radish, house vinaigrette

Wild Arugula

strawberries, shaved manchego cheese, toasted Marcona almonds, balsamic vinaigrette

Roasted Heirloom Beet

Humboldt Fog goat cheese, arugula, walnuts, honey vinaigrette

Young Spinach and Blueberry

edamame, sunflower seeds, watermelon radish, poppy seed dressing

TABLESIDE SELECTION PLATED DINNERS

Available to parties of 100 guests or less. Pricing below is in addition to final menu pricing.

Choice of two soups or salads

+\$10 per guest

Choice of two entrées

+\$20 per guest

Choice of two desserts

+\$10 per guest



PRE-SELECTED PLATED DINNERS (CONT.)

ENTRÉE SELECTION

FROM THE SEA

Seared Day-Boat Scallops \$90
creamy polenta, wild mushroom ragout

Prosciutto-Wrapped Halibut \$90
piquillo pepper sauce, potato pave,
wilted spinach

Roasted Pacific Sea Bass \$98
corn pudding, marinated heirloom cherry
tomatoes

Miso-Glazed Atlantic Cod \$85
maitake mushroom, edamame salad

Seared Irish Salmon \$85
lemon confit mashed potatoes, wilted
Brussels sprouts, lemon butter

FARM AND FOREST

Pepper-Crusted Beef Tenderloin \$110
mashed potato purée, rainbow chard,
peppercorn cream

Colorado Rack of Lamb \$100
beluga lentil stew, braised carrots,
cumin honey

Slow-Braised Short Ribs \$100
aged cheddar polenta, seasonal vegetable

Herb-Roasted Pork Loin \$86
sweet potato mash, grilled king trumpet
mushrooms, tamarind-whiskey jus

Pan Seared Heritage Chicken \$75
wild rice, broccolini, brown chicken jus

Crispy Airline Chicken \$75
lemon mashed potatoes, grilled
asparagus, lemon caper emulsion

DUOS

**Petite Angus Filet and
Half Maine Lobster Tail** \$125
potato purée, beef jus

**Petite Angus Filet and
Kauai Sweet Prawns** \$120
polenta, marsala demi

**New York Strip and
Alaskan King Crab** \$125
grilled asparagus, champagne bearnaise

**Pepper-Crusted Beef Sirloin and
Roasted Airline Chicken** \$115
shallot, madeira jus

**Herb Roasted Pork Loin and
Day-Boat Scallops** \$115
sweet potato purée, miso emulsion

DESSERTS

Please select one dessert.

White Chocolate Cheesecake
graham tuille, fresh berries

Warm Cherry Crisp
oat crumble, pistachio ice cream

Rich Chocolate Gateau

Passion Fruit Pot De Crème

**Selection Sebastian Signature Chocolates
and Petit Fours**



SPECIALTY BUFFETS

Served with Hovey & Harrison baked bread and whipped butter, freshly brewed Lavazza coffee and Rishi teas. Up to two hours of service time. A \$75 fee will apply for groups of less than 20 guests.

HORS D'OEUVRES

Select two passed hors d'oeuvres.

Hush Puppies
hot sauce aioli

Mini Maryland Crab Cakes
old bay aioli

Crab Deviled Eggs

Sliced Prosciutto
rich mustard

DISPLAY

Select one display.

New England Lobster Boil \$100
Maine lobster, corn, kielbasa sausage,
new potatoes, garlic butter

Low Country Shrimp Boil \$80
four varieties of shrimp, corn, andouille
sausage, new potatoes, garlic butter, hot
sauce

Catalan Paella \$80
Spanish la bomba rice, shrimp, chorizo,
mussels, vegetables

Caja China Pig Roast \$80
whole roasted local pig, corn, roasted
apples, potato salad, pickles, sauces

DESSERTS

Select two desserts.

Chocolate Chip Cookies

Mini Fruit Tarts

Fudge Brownies or Blondies

Tres Leches Cake

Cinnamon Sugar Churros



DINNER BUFFETS

Served with a selection of breads, European butter, freshly brewed Lavazza coffee and Rishi teas. Up to two hours of service time. A \$75 fee will apply for groups of less than 20 guests.

GRAND TRAVERSE

..... \$120 PER GUEST

Foraged Mushroom Bisque
crispy shallot, chive

Young Spinach and Blueberry Salad
edamame, sunflower seeds, watermelon radish, poppy seed dressing

Tangle of Field Greens
cucumbers, organic tomatoes, watermelon radish, house vinaigrette

Wild Arugula
strawberries, shaved manchego cheese, toasted Marcona almonds, balsamic vinaigrette

Beef Tenderloin
peppercorn cream

Pan-Seared Heritage Chicken
natural jus

Herb-Crusted Pork Loin
bacon jus

Seared Sitka Salmon
beurre fondue

Roasted Asparagus
shaved Parmigiano-Reggiano cheese

Horseradish Mashed Potatoes

Peach Cobbler Verine

Chocolate Hazelnut Bar

Fresh Berry Cheesecake

MOUNT POWELL

..... \$105 PER GUEST

Creamy Tomato Basil
herbed croutons, shaved Parmesan

Baby Kale Caesar
hand-torn croutons, shaved Parmigiano-Reggiano

Roasted Heirloom Beet
Humboldt Fog goat cheese, arugula, walnuts, honey vinaigrette

Ricotta and Romano Tortellini
broccolini, lemon and black pepper cream

Seared Sitka Salmon
eggplant caponata

Pepper-Crusted Beef Tenderloin
marsala jus

Herb-Roasted Chicken Breast
peppercorn cream

Sautéed Haricot Verts
mustard vinaigrette, crispy shallots

Herb-Roasted Fingerling Potato

Pistachio Cannoli

Mascarpone Tiramisu

Cappuccino Mousse

MOUNT VALHALLA

..... \$90 PER GUEST

Colorado Dark-Beer Chili
cheddar cheese, corn bread

Tangle of Field Greens
cucumbers, organic tomatoes, watermelon radish, house vinaigrette

Wild Arugula
strawberries, shaved manchego cheese, toasted Marcona almonds, balsamic vinaigrette

Smoked Gouda and Bacon Mac and Cheese

Herb-Crusted Pork Loin
bacon jus

Cornflake-Crusted Grouper
mango bourbon butter

Flash-Fried Brussels Sprouts
honey-whiskey ham and peanuts

Herb-Roasted Fingerling Potatoes

Whiskey-Soaked Chocolate Cake

Fresh Fruit Tarts



DINNER BUFFETS

Served with a selection of breads, European butter, freshly brewed Lavazza coffee and Rishi teas. Up to two hours of service time. A \$75 fee will apply for groups of less than 20 guests.

EAGLE'S NEST

..... \$80 PER GUEST

Creamy Chicken and Poblano Soup
roasted corn, black beans

Baby Kale Caesar
hand-torn croutons, shaved Parmigiano-Reggiano

Market Greens
grilled corn, crispy tortillas, cherry tomatoes, black beans, chipotle vinaigrette

Seared Local Trout
brown butter, capers, sourdough croutons

Slow-Braised Heritage Chicken
sweet corn succotash

Adobo Pork Loin

Pineapple-Cilantro Lime Rice

Warm Latin Quinoa
roasted corn, black beans, tomato

Tres Leches Cake

Praline Frangelico

Mousse Tarts

BORN FREE BBQ

..... \$70 PER GUEST

Grass-Fed Angus Beef Burgers

Grilled Chicken

Grilled Vegetables

Sweet Hawaiian Bun

Ciabatta Roll

Potato Salad

House-Made Chips

Baby Kale Caesar
hand-torn croutons, shaved Parmigiano-Reggiano

Accoutrements

cheddar cheese, provolone, pepper jack, crispy bacon, butter pickles, caramelized onions, ancho chile barbecue sauce, roasted garlic aioli, lettuce, tomato, onion, ketchup, mustard

Strawberry Shortcake

Chocolate Chip Cookies



BEVERAGE SERVICE SELECTIONS

One bartender is required per 75 guests at \$125 each. Cash bar additional \$1 per drink.

DELUXE BRANDS

..... \$10 PER BEVERAGE

Smirnoff Vodka
Tanqueray Gin
Bacardi Rum
Old Forester Bourbon
Seagram's 7 Canadian Whiskey
Johnnie Walker Red Scotch
El Jimador Tequila

HOUSE WINES

..... \$12 PER GLASS

Château Souverain
sauvignon blanc
Château Souverain
chardonnay
Château Souverain
merlot
Château Souverain
cabernet sauvignon

PREMIUM BRANDS

..... \$12 PER BEVERAGE

Tito's Vodka
Bombay Sapphire Gin
Captain Morgan's Spiced Rum
Maker's Mark Bourbon
Jack Daniels Whiskey
Johnnie Walker Black Scotch
Herradura Silver Tequila

DOMESTIC BEERS

..... \$6 PER BEVERAGE

Coors Banquet
Coors Light
Bud Light

CRAFT BEERS

..... \$7 PER BEVERAGE

Fat Tire
Blue Moon
Stella Artois

SUPER-PREMIUM BRANDS

..... \$14 PER BEVERAGE

Ketel One Vodka
Hendrick's Gin
Ron Zacapa 23 Yr. Rum
Woodford Reserve Bourbon
Crown Royal Canadian Whiskey
Macallan 12 Yr. Scotch
Don Julio Silver Tequila

COLORADO MICRO-BREWS

..... \$8 PER BEVERAGE

Rotating Seasonal Brews

NON-ALCOHOLIC

Source Still and Sparkling Water \$7
Assorted Coke Products \$6
Red Bull/Sugar-Free Red Bull \$6



PACKAGE BAR SELECTIONS

Package bar pricing is based on continuous service of specified liquor, craft and domestic beer, house wine and non-alcoholic beverages. Beer- and wine-only pricing available upon request.

DELUXE BRANDS

..... PER GUEST

- One Hour \$22
- Two Hours \$34
- Three Hours \$46
- Four Hours \$58
- Five Hours \$70

BUILD-YOUR-OWN BLOODY MARY BAR

..... \$24 PER GUEST

Vodka
regular, citrus, pepper-infused

Sebastian Signature Bloody Mary Mix

Accoutrements
hot and savory sauces, flavor-infused salt bar, assorted pickled vegetables and olives, applewood-smoked bacon, assorted cheeses, horseradish

PREMIUM BRANDS

..... PER GUEST

- One Hour \$24
- Two Hours \$40
- Three Hours \$52
- Four Hours \$62
- Five Hours \$75

BUILD-YOUR-OWN MIMOSA BAR

..... \$18 PER GUEST

Sparkling Wine

Juices
orange, grapefruit, pineapple, peach purée

Assorted Berries

ASSORTED MULES

..... \$22 PER GUEST

Mules
Moscow, Irish, Kentucky, gin

SUPER-PREMIUM BRANDS

..... PER GUEST

- One Hour \$26
- Two Hours \$44
- Three Hours \$56
- Four Hours \$66
- Five Hours \$80

ASSORTED CORDIALS WITH COFFEE STATION

..... \$14 PER GUEST

Cordials
Amaretto Disaronno, Bailey's Irish Cream, Grand Marnier, Frangelico, Kahlúa

Toppings
whipped cream, chocolate shavings, peppermint flakes, chocolate sauce, sprinkles



WINES BY THE BOTTLE

Please let your catering manager know if you are looking for additional offerings. Our Sommelier would be happy to assist you.

SPARKLING

Cavicchioli \$54
1928 extra dry, prosecco, Veneto, Italy

Lucien Albrecht \$62
brut rosé, crémant d'alsace,
Alsace, France

Anna De Codorníu \$54
brut, cava, Catalonia, Spain

Chandon \$58
brut, California

Moët Et Chandon \$98
brut, "impérial", Champagne, France

WHITE

Jermann \$54
pinot grigio, venezia giulia, Friuli-Venezia
Giulia, Italy

Huia \$62
sauvignon blanc, Marlborough, New
Zealand

Domaine Michel Vattan \$66
sancerre, cuvee calclair, Loire, France

Alberto Nanclares \$62
albarino, "dandelion", Rias Bixas, Spain

Newton \$62
chardonnay, "skyside", Sonoma County,
California

Nickel Et Nickel \$95
chardonnay, Napa Valley, California

RED

Benton Lane \$56
pinot noir, Willamette Valley, Oregon

Baileyana \$62
pinot noir, "firepeak", Edna Valley,
California

Campo Viejo \$54
rioja, "reserva", Spain

Terrazas De Los Andes \$62
malbec, "reserva", Mendoza, Argentina

Quilt \$85
cabernet sauvignon, Napa Valley,
California

CrossBarn by Paul Hobbs \$110
cabernet sauvignon, Napa Valley,
California

The Prisoner \$99
Napa Valley, California

