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
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.

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
## A.M.

### 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.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Huevos Rancheros</td>
<td>$14</td>
</tr>
<tr>
<td>black beans, corn tortilla, chipotle salsa</td>
<td></td>
</tr>
<tr>
<td>Chorizo Breakfast Burrito</td>
<td>$13</td>
</tr>
<tr>
<td>farm-fresh scrambled eggs, roasted potato, green chilies, cheddar cheese</td>
<td></td>
</tr>
<tr>
<td>Green-Chili Burrito</td>
<td>$11</td>
</tr>
<tr>
<td>farm-fresh scrambled eggs, roasted potato, green chilies, cheddar cheese</td>
<td></td>
</tr>
<tr>
<td>Breakfast Biscuit Sandwich</td>
<td>$10</td>
</tr>
<tr>
<td>bacon, scrambled eggs, cheddar cheese</td>
<td></td>
</tr>
<tr>
<td>Breakfast Croissant Sandwich</td>
<td>$10</td>
</tr>
<tr>
<td>sausage, scrambled eggs, cheddar cheese</td>
<td></td>
</tr>
<tr>
<td>Steel-Cut Irish Oatmeal</td>
<td>$9</td>
</tr>
<tr>
<td>raisins, toasted walnuts, brown sugar</td>
<td></td>
</tr>
<tr>
<td>Egg Whites</td>
<td>$9</td>
</tr>
<tr>
<td>Farm-Fresh Scrambled Eggs</td>
<td>$7</td>
</tr>
<tr>
<td>Cornflake-Crusted French Toast</td>
<td>$8</td>
</tr>
<tr>
<td>rich maple syrup</td>
<td></td>
</tr>
<tr>
<td>Buttermilk Pancakes</td>
<td>$6</td>
</tr>
<tr>
<td>rich maple syrup</td>
<td></td>
</tr>
</tbody>
</table>

#### Chilled
*Price is per guest.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cold-Pressed Juices</td>
<td>$11</td>
</tr>
<tr>
<td>seasonal flavors</td>
<td></td>
</tr>
<tr>
<td>House-Baked Granola</td>
<td>$11</td>
</tr>
<tr>
<td>berries, Greek yogurt</td>
<td></td>
</tr>
<tr>
<td>Seasonal Fruit Smoothie</td>
<td>$10</td>
</tr>
<tr>
<td>Cereal and Milk</td>
<td>$6</td>
</tr>
</tbody>
</table>

#### Protein
*Price is per guest.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Elk Cheddar-Jalapeño Breakfast Sausage</td>
<td>$8</td>
</tr>
<tr>
<td>Applewood-Smoked Bacon</td>
<td>$6</td>
</tr>
<tr>
<td>Turkey Bacon</td>
<td>$6</td>
</tr>
<tr>
<td>Chicken Apple Sausage</td>
<td>$6</td>
</tr>
<tr>
<td>Pork Breakfast Sausage</td>
<td>$6</td>
</tr>
</tbody>
</table>

#### Per Dozen
*Price is per dozen.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sebastian Granola Bars</td>
<td>$48</td>
</tr>
<tr>
<td>Assorted Bagels</td>
<td>$48</td>
</tr>
<tr>
<td>cream cheese, peanut butter, house-made jam</td>
<td></td>
</tr>
<tr>
<td>Jumbo Croissants and Pain Au Chocolat</td>
<td>$42</td>
</tr>
<tr>
<td>Assorted Muffins</td>
<td>$24</td>
</tr>
<tr>
<td>carrot, blueberry, snickerdoodle</td>
<td></td>
</tr>
<tr>
<td>Freshly Baked Quick Breads</td>
<td>$18</td>
</tr>
<tr>
<td>carrot, zucchini, banana walnut</td>
<td></td>
</tr>
</tbody>
</table>
## 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.

<table>
<thead>
<tr>
<th>Village Bagel Bar</th>
<th>Artisan Grits Station</th>
</tr>
</thead>
<tbody>
<tr>
<td>$23 per guest</td>
<td>$23 per guest</td>
</tr>
<tr>
<td>Assorted Local New York-Style Bagels</td>
<td>Braised Short Rib, Fresno Chilies</td>
</tr>
<tr>
<td>Local Smoked Salmon</td>
<td>Shrimp Al Ajillo, Spanish Chorizo</td>
</tr>
<tr>
<td>Accoutrements</td>
<td>Accoutrements</td>
</tr>
<tr>
<td>Spanish onions, sliced tomatoes, capers, pickled red onions, garlic hummus, smashed avocado, whipped cream cheese, jam, European butter, peanut butter</td>
<td>Applewood-Smoked Bacon Cheddar</td>
</tr>
<tr>
<td></td>
<td>Breakfast Sausage Country Gravy</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Pearl Sugar Waffle Bar</th>
<th>Omelet Station</th>
</tr>
</thead>
<tbody>
<tr>
<td>$25 per guest</td>
<td>$22 per guest</td>
</tr>
<tr>
<td>Pearl Sugar Waffles</td>
<td>Farm-Fresh Eggs and Egg Whites</td>
</tr>
<tr>
<td>Accoutrements</td>
<td>Accoutrements</td>
</tr>
<tr>
<td>whipped cream, rich maple syrup, seasonal fruits, chocolate chips, Nutella, chocolate sauce, dulce de leche</td>
<td>ham, green chilies, onions, peppers, mushrooms, diced tomatoes, Swiss cheese, cheddar cheese</td>
</tr>
</tbody>
</table>
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
homingy, 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.

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**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.

<table>
<thead>
<tr>
<th>Chilled</th>
<th>Hot</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>East and West Coast Oysters</strong> ..... $12</td>
<td><strong>Oysters Rockefeller</strong> ..... $12</td>
</tr>
<tr>
<td>on the half shell with champagne mignonette</td>
<td><strong>Lamb Lollipops</strong> ..... $8</td>
</tr>
<tr>
<td><strong>Oyster Shooters</strong> ..... $10</td>
<td><strong>black pepper jam</strong></td>
</tr>
<tr>
<td>Pick two:</td>
<td><strong>Mini Beef Franks in a Blanket</strong> ..... $8</td>
</tr>
<tr>
<td>Bloody Mary, vodka</td>
<td><strong>honey Dijon</strong></td>
</tr>
<tr>
<td>Bloody Caesar, vodka, clamato ponzu, sake</td>
<td><strong>Bacon-Wrapped Scallop</strong> ..... $7</td>
</tr>
<tr>
<td>michelada, tequila, beer</td>
<td><strong>mango mustard</strong></td>
</tr>
<tr>
<td>yuzu cucumber rosemary</td>
<td><strong>Mini Maryland Crab Cakes</strong> ..... $7</td>
</tr>
<tr>
<td><strong>America Paddlefish Caviar Blinis</strong> ..... $10</td>
<td><strong>lemon aioli</strong></td>
</tr>
<tr>
<td>chive, vodka cream</td>
<td><strong>Roasted Organic Tomato Bisque</strong> ..... $6</td>
</tr>
<tr>
<td><strong>Chicken Liver Mousse</strong> ..... $9</td>
<td><strong>grilled cheese bite</strong></td>
</tr>
<tr>
<td>Bordeaux cherries, petite buttermilk biscuit</td>
<td><strong>Pork and Scallion Pot-Sticker</strong> ..... $6</td>
</tr>
<tr>
<td><strong>Watermelon Gazpacho and Shrimp Shooters</strong> ..... $8</td>
<td><strong>sweet soy</strong></td>
</tr>
<tr>
<td><strong>Ahi Tuna Tartare</strong> ..... $8</td>
<td><strong>Vietnamese-Style</strong></td>
</tr>
<tr>
<td>savory cone, spicy sesame aioli</td>
<td><strong>Vegetable Egg Roll</strong> ..... $6</td>
</tr>
<tr>
<td><strong>Shrimp Cocktail</strong> ..... $7</td>
<td><strong>sweet Thai chili sauce</strong></td>
</tr>
<tr>
<td><strong>Heirloom Tomato Bruschetta</strong> ..... $6</td>
<td><strong>Beef Empanadas</strong> ..... $6</td>
</tr>
<tr>
<td>whipped goat cheese, balsamic</td>
<td><strong>cilantro aioli</strong></td>
</tr>
<tr>
<td><strong>Compressed Watermelon</strong> ..... $6</td>
<td><strong>Spinach and Feta Spanakopita</strong> ..... $6</td>
</tr>
<tr>
<td>elderflower, thyme</td>
<td><strong>tzatziki</strong></td>
</tr>
<tr>
<td><strong>Curried Vegetable Samosas</strong> ..... $6</td>
<td><strong>Curried Vegetable Samosas</strong> ..... $6</td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>
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
### 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.

<table>
<thead>
<tr>
<th>Raw Bar</th>
<th>$39 Per Guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chilled Ceviche Salad</td>
<td></td>
</tr>
<tr>
<td>Jumbo Shrimp Cocktail</td>
<td></td>
</tr>
<tr>
<td>Green Lip Mussels on half shell with seafood pico de gallo</td>
<td></td>
</tr>
<tr>
<td>Oysters on Half Shell best (included) premium (+$2 per person) ultra-premium (+$4 per person)</td>
<td></td>
</tr>
<tr>
<td>Oyster Shooters Pick two: Bloody Mary, vodka Bloody Caesar, vodka, clamato ponzu, sake michelada, tequila, beer yuzu cucumber rosemary</td>
<td></td>
</tr>
<tr>
<td>Mignonette and Classic Cocktail Sauce</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Veg Out</th>
<th>$24 Per Guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baby Kale Caesar Salad hand-torn croutons, shaved Parmigiano-Reggiano</td>
<td></td>
</tr>
<tr>
<td>Tangle of Field Greens cucumbers, organic tomatoes, watermelon radish, house vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Baby Kale and Quinoa Salad shaved apple, walnut, honey Dijon vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Heirloom Tomato Caprese Salad fresh mozzarella, basil, aged balsamic vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Wild Arugula walnuts, dried cherries, Humboldt Fog goat cheese, balsamic vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Iceberg Wedge bacon, cherry tomato, Cabrales Spanish blue cheese crumbles, blue cheese dressing</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Taqueria</th>
<th>$24 Per Guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Carne Asada</td>
<td></td>
</tr>
<tr>
<td>Pork Al Pastor</td>
<td></td>
</tr>
<tr>
<td>Grilled Peppers and Onions</td>
<td></td>
</tr>
<tr>
<td>Mini Tortillas flour, corn</td>
<td></td>
</tr>
<tr>
<td>Accoutrements tortilla chips, salsa duo, guacamole, sour cream, cotija</td>
<td></td>
</tr>
</tbody>
</table>
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.

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

**Tablesider 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
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.

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### 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

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### 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
  - broccoli, 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

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### 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

**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

**Craft Beers**

$7 per beverage

- Fat Tire
- Blue Moon
- Stella Artois

**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.

<table>
<thead>
<tr>
<th>Deluxe Brands</th>
<th>Premium Brands</th>
<th>Super-Premium Brands</th>
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<tbody>
<tr>
<td><em><strong>per guest</strong></em></td>
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<tr>
<td>One Hour ..... $22</td>
<td>One Hour ..... $24</td>
<td>One Hour ..... $26</td>
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<td>Two Hours ..... $34</td>
<td>Two Hours ..... $40</td>
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<td>Three Hours ..... $46</td>
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<tr>
<td>Five Hours ..... $70</td>
<td>Five Hours ..... $75</td>
<td>Five Hours ..... $80</td>
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### 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

### 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

### 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 Codorniu** ..... $54
  brut, cava, Catalonia, Spain
- **Chandon** ..... $58
  brut, California
- **Moët & Chandon** ..... $98
  brut, “impérial”, Champagne, France

### White
- **Jermann** ..... $54
  pinot grigio, venezia giulia, Fruili-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 Biaxas, Spain
- **Newton** ..... $62
  chardonnay, “skyside”, Sonoma County, California
- **Nickel & 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

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### Beverages