



THE
Sebastian®
VAIL

CATERING + BANQUET MENU



DISPLAYS

all displays include orange, cranberry & apple juices, as well as freshly brewed coffee & hot tea offerings priced per person for up to 2 hours of serve time

EMPEROR'S CHOICE..... \$57 PER GUEST

Seasonal Fruit Platter

Just-Baked Pastries | freshly baked croissants, muffins and breakfast pastries with fresh fruit preserves, peanut butter, European butter

Slow Braised Corned Beef Hash | Hash, peppers, onions, potatoes

Sebastian Quiche | farm fresh eggs, baby spinach, Cherry Tomatoes, Goat cheese, Colorado mushrooms

Choice of 2 meats:

- Applewood-Smoked Bacon
- Chicken Apple Sausage
- Pork Breakfast Sausage

MORNING SIDE RIDGE \$55 PER GUEST

Seasonal Fruit Platter

Just-Baked Pastries | freshly baked croissants, muffins and breakfast pastries with seasonal fruit preserves, peanut butter, European butter

Farm-Fresh Scrambled Eggs

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

Steel-Cut Oatmeal | raisins, candied walnuts, and brown sugar

(Choice of 2 meats \$5)

Choice of 1 meat:

- Pork Breakfast Sausage
- Apple Wood-Smoked Bacon
- Chicken Apple Sausage

SUN UP CATWALK \$49 PER GUEST

Seasonal Fruit Platter

Just-Baked Pastries | freshly baked croissants, muffins and breakfast pastries with fresh fruit preserves, peanut butter, European butter

Farm-Fresh Scrambled Eggs

Country-Style Breakfast Potatoes

(Choice of 2 meats \$5)

Choice of 1 meat:

- Applewood-Smoked Bacon
- Pork Breakfast Sausage
- Chicken Apple Sausage



A.M

DISPLAYS

All displays include orange, cranberry & apple juices, as well as freshly brewed coffee & hot tea offerings priced per person for up to 2 hours of serve time

FIRST CHAIR GRAB + GO..... \$52 PER GUEST

All items are portable for those on the go. Choice of one breakfast sandwich / choice of two: add \$6

Seasonal Fruit and Berries

Breakfast pastries | packaged butter, packaged jam

Yogurt Cup

Granola Bar

Bottled Beverages | orange juice, water

Chorizo Breakfast Burrito | farm-fresh scrambled eggs, roasted potato, green chiles, cheddar cheese

Green Chili Breakfast Burrito | farm-fresh scrambled eggs, roasted potato, green chiles, cheddar cheese

English Muffin Sandwich | bacon, scrambled eggs, cheddar cheese

Breakfast Croissant Sandwich | sausage, scrambled eggs, cheddar cheese

THE SEBASTIAN CONTINENTAL..... \$42 PER GUEST

Sliced Seasonal Fruits & Berries

Just-Baked Pastries | freshly baked breakfast pastries, English muffins, assorted bagels, whipped butter, seasonal jam & Nutella

Grains | greek yogurt, house-baked granola with berries

Selection Cereals and Milk

Low-Fat Yogurt

House-Made Granola



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 \$16 | black beans, corn tortilla, chipotle salsa
- Chorizo Breakfast Burrito \$14 | farm-fresh scrambled eggs, roasted potato, green chiles, cheddar cheese
- Green-Chili Burrito \$12 | farm-fresh scrambled eggs, roasted potato, green chiles, cheddar cheese
- Breakfast Biscuit Sandwich \$13 | bacon, scrambled eggs, cheddar cheese
- Breakfast Croissant Sandwich \$12 | sausage, scrambled eggs, cheddar cheese
- Steel-Cut Irish Oatmeal \$10 | raisins, toasted walnuts, brown sugar
- Egg Whites \$10
- Farm-Fresh Scrambled Eggs \$8
- Brioche French Toast \$10 | rich maple syrup
- Buttermilk Pancakes \$8 | rich maple syrup
- Country-Style Breakfast Potatoes \$6

CHILLED

Price is per guest.

- Cold-Pressed Juice Shooters \$12 | assorted flavors
- House-Baked Granola \$12 | berries, Greek yogurt
- Cereal and Milk \$7

PROTEIN

Price is per guest.

- Applewood-Smoked Bacon \$7
- Turkey Bacon \$7
- Chicken Apple Sausage \$7
- Pork Breakfast Sausage \$7

PER DOZEN

Price is per dozen.

- Pain Au Chocolat \$45
- Assorted Bagels \$50 | cream cheese, peanut butter, house-made jam
- Jumbo Croissants and Granola Bars \$52
- Assorted Muffins \$52
- *Freshly Baked Quick Breads \$26 | Chefs Seasonal. Price per loaf



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..... \$28 PER GUEST

Assorted Local New York-Style Bagels

Local Smoked Salmon

Accoutrements | Spanish onions, sliced tomatoes, capers, pickled red onions, whipped cream cheese, jam, European butter, peanut butter

ARTISAN GRITS STATION..... \$28 PER GUEST

Braised Short Rib, Fresno Chilies

Applewood-Smoked Bacon Cheddar

Breakfast Sausage Country Gravy

MAKE YOUR OWN BREAKFAST TACO'S..... \$31 PER GUEST

Chorizo and Potato

Scramble Eggs

Grilled Chicken

Corn and Flour tortillas

Accoutrements | sour cream, salsa, guacamole, pickled onions, radishes, cilantro, hot sauce

Chef Attendant (required for all breakfast, lunch, dinner & reception displays & buffets) \$150 per hour, 2-hour min

OMELET STATION..... \$26 PER GUEST

Farm-Fresh Eggs and Egg Whites

Accoutrements | ham, bacon, jalapenos, onions, peppers, mushrooms, diced tomatoes, mozzarella, cheddar

BRIOCHE FENCH TOAST STATION..... \$25 PER GUEST

Select One.

- Caramelized Banana, Bacon and Bourbon Maple Syrup
- Stuffed Blue Berry and Lemon Cream
- Cheese, Spiced Blueberry Syrup and Spiced Almonds
- Nutella, Whipped Cream, Fresh Berries

AVOCADO TOAST STATION..... \$24 PER GUEST

Ciabatta and Whole Wheat Toast | *Gluten Free Available*

Scrambled Eggs

Seasoned Avocado Spread | smoked salmon, pickled onions, tomatoes, radishes, goat cheese



BRUNCH MENU

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

BRUNCH SELECTION..... \$118 PER GUEST

Sliced Seasonal Fruits & Berries

Freshly Baked Breakfast Pastries | English muffins, assorted bagels & cream cheese, whipped butter, seasonal jam

House-Made Granola | passion fruit purée, greek yogurt

Herb Roasted Yukon Gold Potatoes | onions, bell peppers

Select Two:

- Applewood Smoked Bacon
- Country Pork Sausage
- Chicken Apple Sausage
- Turkey Bacon

BELGIAN WAFFLE AND OMELET STATION

(additional chef attendant required)

Smoked Salmon | red onion, capers, hard boiled egg, tomato, dill, lemon

Specialty Benedict | house braised pork belly, smoked grits, poached egg, tomato hollandaise

Cheese and Charcuterie Board

Chocolate and Banana Bread Pudding

CARVING STATION

Mustard & Herb Crusted NY Striploin, Red Wine Jus | (additional chef attendant required)

Jumbo Shrimp, Mini Tuna Poke, Seasonal Oysters on the Half Shell | bloody mary cocktail sauce, classic mignonette, lemon wedges

Add Caviar \$57

Beverages | orange, cranberry, & apple juices, freshly brewed coffee & hot tea offerings



BREAKS

SPECIALTY BREAKS

Up to one hour of service.

GUILTY PLEASURE..... \$27 PER GUEST

Sebastian Signature Chocolate Truffles
Assorted Petite Fours
Chocolate Dipped Strawberries

ENERGIZER SKI BUNNY..... \$26 PER GUEST

Energy Bars
Protien Green Smoothie
kale, spinach, grapes, banana, ginger apple
Blueberry Lemon Antioxidant Juice Shooters

MILK AND COOKIES..... \$26 PER GUEST

Chocolate Chunk
Peanut Butter
White Chocolate Macadamia
Oatmeal Raisin
Macarons
2% Milk
Oat Milk
Soy Milk

POPCORN..... \$21 PER GUEST

White Chocolate Popcorn
Caramel Popcorn
Parmesean Popcorn

DONUT TEMPT ME..... \$20 PER GUEST

Mini donuts with chocolate, vanilla custard and Chefs seasonal fruit preserves



BREAKS

BUILD YOUR OWN

choose any TWO items \$16 per person, choose any THREE items \$23 per person, choose any FOUR items \$27 per person, choose any FIVE items \$30 per person
(minimum 15 guests)

SWEET

Assorted Freshly Baked Cookies
Fudge Brownies
Blondies
Cheesecake Bites
Mini Cupcakes
Chocolate Covered Strawberries
Rice Krispy Treats Dipped in Chocolate

SAVORY

Tortilla Chips with Salsa & Guacamole
Mixed Nuts
Traditional Buttered & Parmesean, Truffle-Black Pepper Popcorn
Housemade Kettle Chips

HEALTHY

Healthy Vegetable Crudit , House-Made Dips
Whole Seasonal Fresh Fruit
Individual House-Made Trail Mix

BEVERAGES

(items priced by the gallon)

Infused Water Display:
Cucumber Mint, Citrus or Berry \$80
Lavazza Coffee & Tea \$88
Hot Chocolate \$81
Mulled Hot Apple Cider \$78
Iced Tea, Lemonade or Arnold Palmer \$80
Orange, Cranberry or Apple Juice \$80
House-Made Green Smoothie Juice \$83
House-Made Carrot/Ginger/Citrus Juice \$83
A la Carte upon Consumption
Assorted Soft Drinks \$8
San Benedetto Bottled Sparkling Water \$8
San Benedetto Bottled Still Water \$8
Gatorade & Coconut Water \$8

All prices are before taxes and service fees



BREAKS

SPECIALTY BREAKS

Up to one hour of service.

WHEN I DIP, YOU DIP, WE DIP..... \$27 PER GUEST

Whipped Hummus
Blackbean Hummus with Tortilla Chips
Smoked Onion Dip
Crudités
Pita Bread

PICK ME UP ICED COFFEE BAR \$35 PER GUEST

Assorted Starbucks Espresso Drinks
Espresso Ice Cubes
Dark Chocolate Brownie Bites and Chocolate Truffles
Biscotti Chocolate covered espresso Beans

TAKE ME OUT TO THE BALL GAME \$26 PER GUEST

Soft Pretzels | Bavarian mustard, cheese sauce
Salted Peanuts
Cracker Jack

SOUTH OF THE BORDER \$23 PER GUEST

Tortilla Chips and Dips Trio | pineapple salsa, ranchero, guacamole
Cinnamon Dulce De Leche Churros

BUILD-YOUR-OWN TRAIL MIX..... \$17 PER GUEST

Dried Fruit
Mixed Nuts
Whole-Wheat Pretzels
M&M'S



BREAKS

À LA CARTE BREAKS

PER DOZEN

Up to one hour of service.

House-Made Cookies \$56

choice per dozen: chocolate chunk, oatmeal raisin, peanut butter, white chocolate macadamia

Chocolate Fudge Brownies \$56

(optional Blondies)

Granola Bars \$48

Mini Seasonal Fruit Tarts \$50

PER PERSON

Up to one hour of service.

Fresh Fruit Platter \$16

Hummus, Crudités, Pita Bread \$13

Assorted Macarons \$10

CHEESE AND CHARCUTERIE..... \$36 PER GUEST

Selection of cheese and artisanal charcuterie, mixed nuts, marinated olives and cornichons, quince paste, assorted mustards, bread lavosh and crackers

PER EACH

Trail Mix \$12

Sebastian Signature White Chocolate Popcorn \$9

Assorted Candy Bars \$7

Trail Mix Granola Bars \$7

Local Boulder Canyon Potato Chips \$6

Whole Fruit \$5

SMOOTHIE \$18 PER GUEST

Strawberry Banana

Green Smoothies

Blueberry Lemon



BREAKS

BEVERAGES

PER GALLON BEVERAGES

Freshly Brewed Lavazza Coffee and Rishi Teas \$88 | caffeinated and decaffeinated
Signature Spiced Hot Chocolate \$80
Valhrona Oat Milk Hot Chocolate \$78
Hot Apple Cider \$78
Iced Tea, Lemonade or Arnold Palmer \$80 | lemon slices
Infused Waters \$80 | cucumber, citrus, or berry
Iced Tea, Lemonade or Arnold Palmer \$80
Orange, Cranberry or Apple Juice \$80
House-Made Green Smoothie Juice \$83
House-Made Carrot/Ginger/Citrus Juice \$83

BOTTLED BEVERAGES

Cold-Pressed Juices \$12
Naked Juice Fruit Smoothies \$12
Lemonade \$7
Iced Tea \$7
Coconut Water \$7
Mineral Waters \$8 | still, sparkling, flavored
Power Drinks \$8 | Red Bull, sugar-free Red Bull
Sodas \$7 | coke, diet coke, sprite
San Benedetto Bottled Sparkling Water \$8
San Benedetto Bottled Still Water \$8
Gatorade Et Coconut Water \$8



LUNCH

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 \$70 PER GUEST

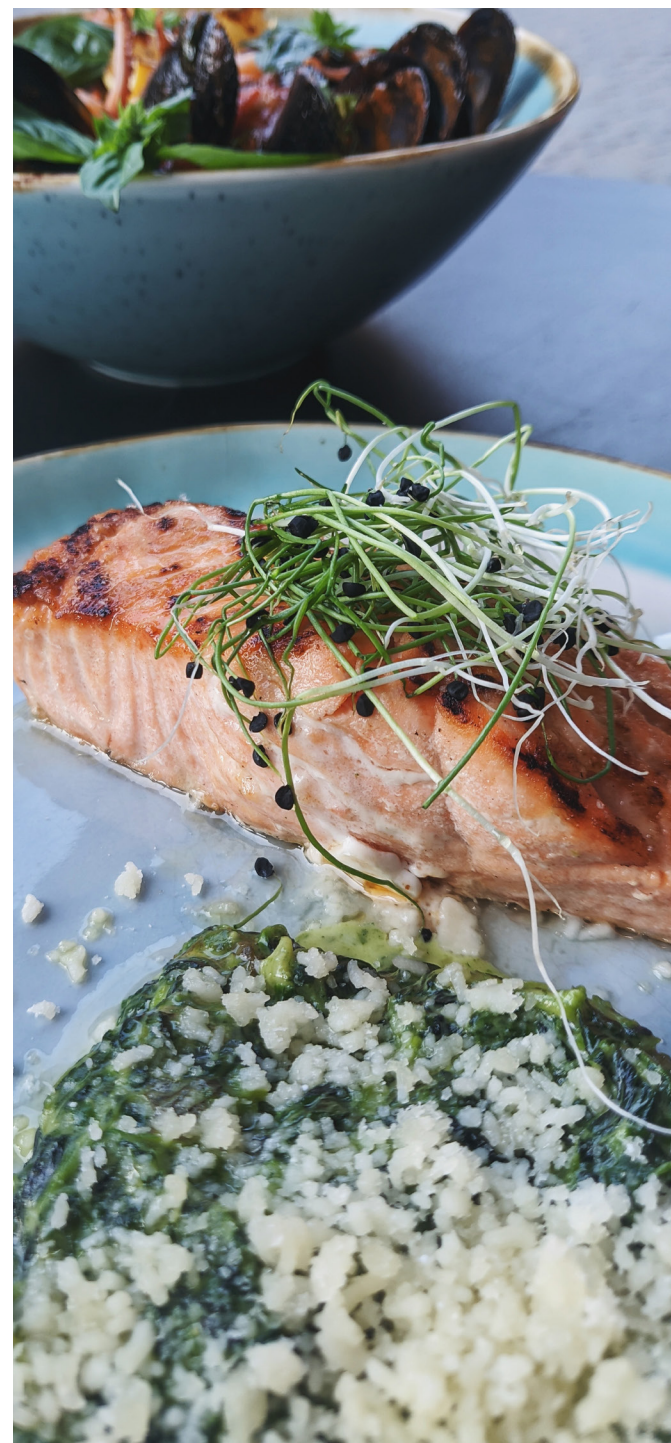
Chicken Tortilla | cilantro, sour cream, shaved radish
Market Greens | crispy tortillas, cherry tomatoes, chipotle vinaigrette, cucumber and shaved radishes
Tortilla Chips and Dips Trio | pineapple salsa, ranchero, guacamole
Grilled Adobo Chicken
Chile lime Grilled Flank Steak
Spanish Rice and Black Beans
Flour and Corn Tortillas
Cinnamon Sugar Churros | dulce de leche
Tres Leches Cake

POWERLINE LUNCH \$68 PER GUEST

English Broccoli and Cheddar | shaved parmesan, sourdough croutons
Kale and Cous Cous | dried cherries, apricots, sherry vinaigrette, toasted almonds
Spinach and Strawberry Salad | feta, pumpkin seeds, balsamic dressing
Seared Salmon | lemon caper sauce
Roasted Chicken Breast | honey garlic gastrique
Roasted Broccolini
Panna Cotta
Mixed Berry Cobbler

VILLAGE ITALIAN \$62 PER GUEST

Organic Minestrone Soup | ancient grains, tomato, roasted vegetables
Classic Caesar | romaine, hand-torn croutons, shaved Parmigiano-Reggiano
Heirloom Tomato Caprese Salad | fresh mozzarella, basil, aged balsamic
Slow-Roasted Chicken | lemon caper butter
Eggplant Parmigiana | basil, house-made marinara
Roasted Red Pepper and Goat Cheese Polenta
Seasonal Vegetables
Cannolis
Tiramisu



LUNCH

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.

POWER PROTIEIN LUNCH \$70 PER GUEST

Minestrone Soup

Caprese Salad | heirloom tomatoes, fresh basil, olive oil

Quinoa Salad | brussel sprouts, kale, dried fruits, feta cheese, sherry vinaigrette

Make your Own Salad Bar | field greens, spinach, romaine, arugula, tomatoes, cucumber, carrots, egg, peppers, olives, croutons, sunflower seeds pistachios, sherry, red wine, balsamic dressings

Select three additional selection \$8

- Lemon and Herb Grilled Chicken Breast
- Chili and Garlic Roasted Flank Steak
- Braised Portobello Mushrooms
- Grilled and Chilled Salmon

Garlic Herb Parmesan Focaccia Bread

Blueberry Lemon Tarts | whipped cream

LOW ON CARBS LUNCH..... \$69 PER GUEST

Tomato Soup

Caprese Salad | heirloom tomatoes, fresh basil, olive oil

Quinoa Salad | brussel sprouts, kale, dried fruits, feta cheese, sherry vinaigrette

Make your Own Salad Bar

field greens, spinach, romaine, arugula, tomatoes, cucumber, carrots, egg, peppers, olives, croutons, sunflower seeds pistachios, sherry, red wine, balsamic dressings

Select three additional selection \$8

- Garlic and Rosemary Grilled Chicken Breast
- Grilled and Chilled Salmon
- Roasted Brussel Sprouts, with Balsamic Glaze

Blackberry Panna Cotta



LUNCH

THE BBQ LUNCH BUFFET..... \$70 PER GUEST

Fresh Watermelon Mint and Lime Salad
Creamy Coleslaw
Zesty Potato Salad
Slow Roasted BBQ Pulled Pork
Baked Beans
Corn Bread
Brioche Buns
Honey Glazed BBQ Chicken
Corn Bread and Honey Butter
Green Chile Cheddar Mac and Cheese
Strawberry Shortcake
Banana Pudding | nilla wafers

FOOD FOR THOUGHT..... \$58 PER GUEST

Tomato Basil Soup
Classic Caesar | romaine, hand-torn croutons, shaved parmigiano-reggiano
Greek-Style Couscous Salad | roma tomatoes, feta, kalamata olives
Kettle Potato Chips

assorted pre-made sandwiches: all come with lettuce, tomato, and ciabatta roll

Choose a selection of 3 sandwiches

- **Ham and Cheese** | black Forest ham, swiss
- **Turkey Club** | herb-roasted turkey, provolone, bacon
- **Grilled Portobello** | roasted red pepper, sautéed onion, provolone
- **Chicken Salad** | shredded chicken, rye bread, golden raisin, celery

House-Made Cookies
Chefs Season Fruit Tarts

SEBASTIAN DELI..... \$52 PER GUEST

Broccoli Cheddar Soup
Tangle of Field Greens | cucumbers, organic tomatoes, shaved carrots, house vinaigrette
Kettle 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
Selection of Cookies and Brownies



LUNCH

INDIVIDUAL BOX LUNCH..... \$57 PER GUEST

Select one item from each category below. Bag of chips, seasonal fruit, bottled water, are included in all boxed lunches

SALADS

(choice of one)

Zesty potato salad | celery, bacon, whole grain mustard, eggs, dill, red onion

Pasta Salad | ciliegine mozzarella, herb marinated olives, heirloom tomatoes, red onions, cucumbers, herb & lemon vinaigrette

Mixed Greens Salad | carrots, tomatoes, cucumbers, radish, balsamic vinaigrette

SANDWICHES

(choice of one)

Club Sandwich | smoked turkey breast, romaine, crispy bacon, provolone, sun-dried tomato aioli, focaccia bread

Italian Sub | sopressa salami, ham, provolone, lettuce, tomato, pickled onion, red wine vinaigrette, hoagie roll

Roasted NY Strip | arugula, swiss cheese, caramelized onion jam, horseradish cream, focaccia bread

Vegetarian Wrap | portobello mushrooms, baby spinach, Colorado goat cheese spread, aged balsamic, roasted red peppers, wheat tortilla

*\$5 for each additional sandwich selection

*for multiple sandwich selections, a minimum order of 10 is required. Salad and dessert selections will be the same for all box lunches.

DESSERTS

(choice of one)

Chocolate Chip Cookie

Oatmeal Cookie

Peanut Butter Cookie

Double Fudge Brownie

MAKE YOUR OWN BOX LUNCH \$72 PER GUEST

Please use the above items as a guide to create your own boxed lunch. Select two salads, three sandwiches and two desserts. Bag of chips, seasonal fruit & bottled water are included in all boxed lunches.



DINNER

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..... \$8 PER GUEST

Grilled and Chilled Chili and Garlic Shrimp, Sweet Chili Basil Dip

Smoked Salmon Tartare

Haystack Mt Goat Cheese Crostini | port preserved cherries

Spicy Tuna Poke | wheat crisp, avocado, sriracha aioli, cilantro

Classic Shrimp Cocktail | with bloodymary cocktail sauce

Smoked Trout Crostini | crisp apple, pickled shallot

Roasted Tomato Bruschetta | pesto marinated mozzarella, crostini

White Bean Hummus | gardeniera, spiced pita, olive oil

Tomato Basil Caprese Skewer | balsamic glaze

HOT..... \$8 PER GUEST

Bacon Mac and Cheese Fritters

Chicken Satay | spicy peanut sauce

Parmesean Arancini | smoked tomato coulis

Albondigas | chile saffron tomato sauce

Bacon wrapped Dates | romesco sauce

Pork and Scallion Pot-Sticker | sweet soy

Vietnamese-Style Vegetable Egg Roll | sweet Thai chili sauce

Beef Empanadas | chipotle sour cream

Baked Brie in Phyllo | preserved fig jam

PREMIUM HORS D'OEUVRES

Lamb Lolli Pops \$10 | black pepper jam

Crab Cakes Lemon Caper Remoulade \$10

Lobster Grilled Cheese \$10 | cheddar cheese

Steak Tartare \$10 | pickle shallot, chives, potato crisp



DINNER

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..... \$33 PER GUEST

Shrimp Scampi Fusilli | white wine tomato butter, sundried tomatoes, capers, broccolini

Cheese Tortellini | truffle and mushroom cream, parmesan reggiano

Italian Sausage Cavatappi | tomato butter, fresh basil, parmesan

Garlic Focaccia Bread

ANTIPASTO..... \$29 PER GUEST

Local and Imported Cheese

Freshly Sliced Charcuterie

Marinated Mixed Olives

House-Pickled Vegetables

Grilled Bread

Jams and Mustards

DRIVE THRU..... \$28 PER GUEST

Black Angus Sliders | classified sauce, farmhouse cheddar, bacon

Fried Chicken Sliders | bread and butter pickles, barrel-aged hot sauce aioli

Portobello Sliders | provolone, roasted red pepper, mozzarella

Assorted Aioli and Spreads



DINNER

POKE DISPLAY

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.

POKE STATION..... \$46 PER GUEST

Choice of three

Ahi Tuna | soy sauce, jalapeno kale chile pepper, sesame, avocado, scallion, nori chips

Ahi Tuna | siracha mayo, scallion, soy, wonton crisp

Hamachi (yellowtail) | guava ponzu, sweet drop peppers, wakame, sesame

Smoked Octopus | sweet soy, onion, scallions, macadamia nut

Included for on the side for all options: steamed jasmine rice, chili sauce, root vegetable chips, sriracha, sambal

CAESAR STATION..... \$44 PER GUEST

- Ancho Caesar
- Traditional

Proteins

Choice of two

- Grilled Shrimp
- Grilled Chicken
- Flank Steak
- Grilled Salmon

Lemon zest, chile zest, focaccia herb croutons

PAELLA..... \$33 PER GUEST

Chicken | sweet peppers, peas, onions, chorizo

Seafood | sweet peppers, peas, onions, chorizo

Seasonal Vegetable | saffron



DINNER

DISPLAYS

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RAW BAR..... \$53 PER GUEST

Shrimp Ceviche
Jumbo Shrimp Cocktail
Selection of West Coast Oysters
Crab Claws
Mignonette and Classic Cocktail Sauce | lemon wedges and hot sauce

VEG OUT..... \$27 PER GUEST

Select three

Classic Caesar | romaine, hand-torn croutons, shaved Parmigiano-Reggiano
Tangle of Field Greens | cucumbers, organic tomatoes, shaved carrots, house vinaigrette
Kale and Cous Cous Salad | dried cherries, apricots, Sherry vinaigrette, toasted almonds
Heirloom Tomato Caprese Salad | fresh mozzarella, basil, aged balsamic
Spinach and Strawberry Salad | feta cheese, pumpkin seeds, balsamic dressing
Iceberg Wedge | bacon, cherry tomato, blue cheese crumbles, blue cheese dressing

TAQUERIA..... \$28 PER GUEST

Chile lime Grilled Flank Steak
Adobo Chicken
Fajita Vegetables
Mini Tortillas | flour, corn
Accoutrements | tortilla chips, salsa duo, guacamole, sour cream, cotija, cilantro, pickled onions



DINNER

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.

WHIPPED POTATO BAR..... \$27 PER GUEST

Buttermilk Potatoes
Crisp Bacon
Fried Chicken Bits
Chives
Sour Cream
Sautéed Wild Mushrooms
Fried Onions
Cheddar Cheese
Boursin Cheese
House-made Peppered Gravy

HOME SLICE..... \$26 PER GUEST

Select three

Pepperoni and Pistachio | mozzarella, pistachio, shaved spanish onion
Italian Sausage and Mushroom | mozzarella, house-made sausage, sliced mushrooms
Chorizo and Peppers | mozzarella iberico chorizo, piquillo peppers
Grilled Chicken | basil pesto, sun dried tomatoes, pickled onion, ricotta
Margherita | fresh mozzarella, heirloom tomatoes, basil
Pepperoni | fresh mozzarella, parmesan, red sauce
Cheese | fresh mozzarella, parmesan, red sauce, olive oil

DESSERT STATIONS..... \$PER GUEST

Build-Your-Own Sundae Station \$25 | two flavors of ice cream, classic toppings
S'mores and More \$24 | homemade marshmallow, graham crackers, assorted candy bars,
Nutella, chocolate sauce, caramel sauce
Decadent Donut Wall \$20
Assorted House-Made Mini Desserts \$15
Assorted Macarons \$12



DINNER

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 \$150 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

- Herb Roasted New York Strip \$33pp
- Garlic and Thyme Roasted Prime Rib \$42pp
- Pepper-Crusted Tenderloin \$40pp
- Colorado Mustard Crusted Lamb Chops \$44pp
- Whole Roasted Pig \$42pp | *Requires 21 day notice 50pp min*
- Honey Roasted Salmon \$33pp
- Roasted Turkey \$25pp
- Caramelized Onion Mustard Crusted Pork Loin \$26pp



DINNER

DESSERT STATIONS

items priced per person for up to 2 hours, minimum 25 guests

SWEET ACTION STATIONS “BOOSEY MILKSHAKE BAR” \$29 PER GUEST

Sinful Bliss | whiskey, caramel stranahans whiskey brickle ice cream

Irish Cream | chocolate ice cream, baileys chocolate sauce

Grasshopper | vanilla ice cream, crème de menthe chocolate sauce

Dreamsicle | vanilla ice cream, grand marnier orange juice, caramel sauce

S'MORES STATION..... \$18 PER GUEST

Marshmallows | vanilla, chocolate with cocoa powder

Chocolate | reeses, milk chocolate

Graham Crackers

HOT CHOCOLATE STATION..... \$20 PER GUEST

Signature hot chocolate station served with marshmallow cordials and liquors | \$12 per drink

DESSERT BAR

CHOOSE ANY FOUR ITEMS | +\$29 PER GUEST

CHOOSE ANY SIX ITEMS | +\$41 PER GUEST

CHOOSE ANY EIGHT ITEMS | +\$46 PER GUEST

Fruit Tarts

Vanilla Cream Puffs

Blueberry Chocolate Cheesecake

Lemon bars

Chocolate Dipped Cake Pops

Apple Tarts

Pecan Pies

Key Lime Tarts

Chocolate Peanut Butter Bars

Berry Panna Cotta

Salted Caramel Tarts Coconut Cheesecake Bites

House-made Donut Holes

Tiramisu Espresso Cups

Lemon Meringue Tarts

Ginger Molassus Cream Pies

Coconut Cheesecake Bites

Sticky Toffee Pudding Cake Bites

Assorted Chocolate Truffles



DINNER

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. One entrée course 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. If a second entrée is selected, the menu price will be based on the highest priced item. 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. A chef's selection "silent" vegetarian entrée is always available upon request

SOUP

Tomato Tortilla | scallions, sour cream, and corn chips
Lobster Bisque | tarragon pistou, coconut and milk, tarragon oil
Potato and Leek | bacon, chive
Green Chile and Split Pea | mint pistou, lime sour cream
Curry Corn and Coconut | ancient grains, tomato, roasted vegetables
Tomato Basil | Parmigiano Reggiano, herbs

SALAD

Classic Caesar | romaine, hand-torn croutons, shaved Parmigiano Reggiano
Tangle of Field Greens | cucumbers, organic tomatoes, shaved carrots, house vinaigrette
Spinach and Strawberry Salad | feta cheese, pumpkin seeds, sherry vinaigrette dressing
Roasted Heirloom Beet | mixed greens, goat cheese, candied walnuts, honey vinaigrette
Superfood Salad | broccolini, dried cherries, Marcona almonds, champagne vinaigrette

TABLESIDE SELECTION PLATED DINNERS

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

SELECT TWO SOUPS OR SALADS | +\$12 PER GUEST

CHOICE OF TWO ENTRÉES | +\$24 PER GUEST

CHOICE OF TWO DESSERTS | +\$12 PER GUEST

Chef attendant fees, \$150/hour, 2 hour minimum full guest guarantee required for action stations



DINNER

PRE-SELECTED PLATED DINNERS (CONT.)

ENTRÉE SELECTION

FROM THE SEA

Halibut \$98 | piquillo pepper sauce, potato pave, wilted spinach
Roasted Pacific Sea Bass \$98 | polenta cake, sundried tomato relish
Miso-Glazed Sable Fish \$89 | maitake mushroom, wild rice
Seared Irish Salmon \$85 | mashed potatoes, wilted brussel sprouts, lemon butter

FARM AND FOREST

Petite Angus Filet \$110 | garlic mashed potato, rainbow baby carrots, peppercorn cream
Colorado Rack of Lamb \$100 | farro risotto, butternut squash, herb honey gastrique
Slow-Braised Short Ribs \$100 | mashed potatoes, seasonal vegetable
Herb-Roasted Pork Loin \$86 | lemon herb couscous, blistered cherry tomatoes, cucumber chutney
Pan Seared Heritage Chicken \$75 | red pepper goat cheese polenta, broccolini, brown chicken jus

Duos

Surf and Turf \$150

choice of: petite angus filet, New York strip, grilled shrimp,
half lobster tail, red wine demi

DESSERTS

Please select one dessert.

New York Cheesecake

Dark Chocolate Flourless Hazelnut cake

candied orange zest, Gran marnier anglaise

Vanilla Bean Panna Cotta

Selection Sebastian Signature Chocolates and
Petit Fours



DINNER

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..... \$135 PER GUEST

English Pea Soup | shaved parmesan, and sourdough croutons
Spinach and Strawberry Salad | feta cheese, pumpkin seeds, and balsamic vinaigrette dressing
Tangle of Field Greens | cucumbers, organic tomatoes, shaved carrots, house vinaigrette
Beef Tenderloin | demi glace
Caramelized Onion and Mustard Crust Pork Loin | mustard jus
Seared Halibut | lemon caper sauce
Seasonal Vegetables
Garlic Mashed Potatoes
Lemon Black Pepper and Herb Rice Pilaf
Chocolate Gateau
New York Cheesecake

MOUNT POWELL..... \$125 PER GUEST

Tomato Basil Soup | herbed croutons, shaved Parmesan
Classic Caesar | romaine, hand-torn croutons, shaved Parmigiano Reggiano
Roasted Heirloom Beet | mixed greens, goat cheese, candied walnuts, honey vinaigrette
Ricotta and Romano Tortellini | broccolini, lemon and black pepper cream
Seared Norwegian Salmon | crispy onions, red pepper tarragon vinaigrette
Roasted Beef Tenderloin | house made steak sauce
Roasted Chicken Breast | caponata
Roasted Tri-Colored Baby Carrots | green beans, herbs
Herb-Roasted Fingerling Potato
Cannoli
Mascarpone Tiramisu

MOUNT VALHALLA..... \$114 PER GUEST

Colorado Green Chili and Corn Chowder | cheddar cheese, corn bread
Tangle of Field Greens | cucumbers, organic tomatoes, Shaved carrots, house vinaigrette
Iceberg Wedge | bacon, cherry tomato, blue cheese crumbles, blue cheese dressing
Bacon Mac and Cheese
Chili and Garlic Spiced Pork Loin | ranchero salsa
Seared Norwegian Salmon | tomato vinaigrette
Flash-Fried Brussel Sprouts | bacon, roasted brussel sprouts, balsamic glaze
Herb-Roasted Fingerling Potatoes
Flourless Chocolate Cake
Lemon Tarts



DINNER

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..... \$95 PER GUEST

Braised Pork Pozole | hominy, lime, shaved radish
Classic Caesar | romaine hand-torn croutons, shaved Parmigiano Reggiano
Market Greens | crispy tortillas, cherry tomatoes, black beans, chipotle vinaigrette
Mustard Crusted Ruby Red Trout | lemon caper butter
Roasted Chicken
Spanish Rice
Tres Leches Cake
Cinnamon Sugar Churros | dulce de leche

BORN FREE BBQ..... \$83 PER GUEST

Grass-Fed Angus Beef Burgers
Grilled Chicken
Grilled Vegetables
Sweet Hawaiian Buns
Brioche Buns
Ultimate Potato Salad
Spiced Housemade Potato Chips
Classic Caesar | romaine, hand-torn croutons, shaved Parmigiano Reggiano
Accoutrements | cheddar cheese, provolone, pepperjack, bacon, butter pickles, lettuce, tomato, onion, assorted spreads and aioli
Double Chocolate Brownies
Chocolate Chip Cookies

COLORADO MEAT AND GAME STATION..... \$179 PER GUEST

Espelette Glazed Berkshire Pork Belly | smoked grits, pickled fennel and apple relish
Horseradish and Garlic Roasted Bison Rib Eye | herb jus, caramelized onion whipped potato, bourbon maple glazed cipollinis
Roasted Crusted Lamb Rack | chimichurri, green chile and goat cheese polenta



BEVERAGES

BEVERAGE SERVICE SELECTIONS

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

DELUXE BRANDS

..... \$14 PER BEV.

Breckenridge Vodka
Tanqueray Gin
Bacardi Rum
Jim Beam Bourbon
Seagram's 7 Canadian Whiskey
Johnnie Walker Red Scotch
Luna Azul Blanco Tequila

PREMIUM BRANDS

..... \$16 PER BEV.

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

SUPER-PREMIUM BRANDS

..... \$18 PER BEV.

Grey Goose Vodka
Hendrick's Gin
Ron Zacapa 23 Yr. Rum
Woodford Reserve Bourbon
Crown Royal Canadian Whiskey
Don Julio Blanco Tequila
Highland Park 12 Yr.

COLORADO LOCAL BRANDS

..... \$18 PER BEV.

Breckenridge Vodka
Breckenridge Gin
Montana Rum
Laws Bourbon Whiskey
10th Mtn Rye Whiskey
Stranahan's Malt Whiskey
Fortaleza Blanco Tequila

HOUSE WINES

..... \$13 PER GLASS

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

DOMESTIC BEERS

..... \$7 PER BEV.

Coors Banquet
Coors Light
Bud Light
Budweiser

CRAFT BEERS

..... \$8 PER BEV.

Fat Tire
Blue Moon
Stella Artois

COLORADO MICRO-BREWS

..... \$8 PER BEVERAGE

Rotating Seasonal Brews

HARD SELTZER

..... \$8 PER BEV.

Rotating Seasonal Flavors

NON-ALCOHOLIC

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



BEVERAGES

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 \$24
Two Hours \$38
Three Hours \$52
Four Hours \$66
Five Hours \$76

PREMIUM BRANDS

..... PER GUEST

One Hour \$28
Two Hours \$46
Three Hours \$64
Four Hours \$76
Five Hours \$88

SUPER-PREMIUM BRANDS

..... PER GUEST

One Hour \$34
Two Hours \$56
Three Hours \$78
Four Hours \$90
Five Hours \$105

BUILD-YOUR-OWN BLOODY MARY BAR..... \$26 PER GUEST

Vodka | breckenridge vodka, garden vegetable infused, hot 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..... \$22 PER GUEST

Sparkling Wine

Juices | orange, grapefruit, pineapple, peach purée

Assorted Berries

ASSORTED CORDIALS WITH COFFEE STATION..... \$16 PER GUEST

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

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

SIGNATURE CRAFT COCKTAILS..... \$22 PER GUEST

Basils Song | breckenridge vodka, cointreau, blood orange, lime, basil syrup

That's Amore Negroni | breckenridge gin, averna amaro, nichols sauterne, orange bitters

Ain't Life Grand | bacardi rum, flor de cana 7yr rum, velvet falernum, passionfruit, lime, allspice syrup

Born to be Alive Margherita | luna azul tequila, cointreau, tamarind, lime, agave

Harvest Old Fashioned | buffalo trace bourbon, pedro ximenez sherry, apple cider syrup, black walnut bitters

ASSORTED MULES..... \$22 PER GUEST

Mules | Moscow, Irish, Kentucky, gin



BEVERAGES

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..... \$64 | brut rosé, crémant de bordeaux, Bordeaux, France
Raventos i Blanc \$85 | Cava, Catalonia, Spain
Chandon \$58 | brut, California
Moët \$98 | brut, “impérial”, Champagne, France
Veuve Clicquot \$125 | Brut, 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
Bodegas Fillaboia \$54 | albarino, Rias Biexas, Spain
Saintsbury \$62 | chardonnay, Carneros, California
Jordan \$80 | chardonnay, Russian River Valley, California

RED

Willamette Vineyards \$72 | pinot noir, Willamette Valley, Oregon
Baileyana \$62 | pinot noir, “firepeak”, Edna Valley, California
Condado de Haza \$70 | tempranillo, Ribera del Duero, Spain
Terrazas De Los Andes \$62 | malbec, “reserva”, Mendoza, Argentina
Quilt \$85 | cabernet sauvignon, Napa Valley, California
CrossBarn by Paul Hobbs \$135 | cabernet sauvignon, Napa Valley, California
Daou \$90 | Petite Strah, Petite Verdot, Paso Robles, California

