

# A.M.

#### **BREAKFAST BUFFET**

All buffets include orange, cranberry & grapefruit juices, as well as freshly brewed coffee & hot tea offerings. Buffets and beverage services will be replenished for up to 2 hours. A \$75 fee will apply for groups of less than 20 guests.

# Emperor's Choice..... \$58 per guest

Seasonal Fruit Platter df, gf, nf

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

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

**Sebastian Quiche** | farm-fresh eggs, baby spinach, cherry tomatoes, goat cheese, Colorado mushrooms nf Choice of 2 meats:

- · Applewood-smoked bacon
- · Chicken apple sausage
- · Pork breakfast sausage

# Morning Side Ridge ..... \$56 per guest

Seasonal Fruit Platter df, gf, nf

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

Farm-Fresh Scrambled Eggs gf, nf

Buttermilk Pancakes | rich maple syrup, seasonal fruit preserves, vanilla whipped cream,

Nutella spread nf

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

(Choice of 2 meats ..... \$5)

Choice of 1 meat:

- Pork breakfast sausage
- Apple wood-smoked bacon
- · Chicken apple sausage

# Sun Up Catwalk ..... \$50 per guest

Seasonal Fruit Platter df, gf, nf

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

Farm-Fresh Scrambled Eggs gf, nf

Country-Style Breakfast Potatoes gf, nf

(Choice of 2 meats ..... \$5)

Choice of 1 meat:

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



# A.M.-

# BREAKFAST BUFFET (continued)

#### First Chair Grab + Go..... \$52 per quest

All items are portable for those on the go.

Includes choice of one sandwich.

Seasonal Fruit and Berries df, gf, nf
Breakfast pastries | packaged butter, packaged jam
Yogurt Cup

Granola Bar

Bottled Beverages | orange juice, water

Choice of 1 sandwich:

(Choice of 2, add \$6)

Chorizo Breakfast Burrito | farm-fresh scrambled eggs, roasted potato, green chiles, cheddar cheese nf English Muffin Sandwich | bacon, scrambled eggs, cheddar cheese nf

## The Sebastian Continental..... \$42 per guest

Sliced Seasonal Fruits & Berries df, gf, nf
Just-Baked Pastries | freshly baked breakfast pastries, English muffins, assorted bagels, whipped butter,
seasonal jam & Nutella
Greek Yogurt | fresh berries gf, nf
Selection of Cereals and Milk
House-Made Granola



# 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.

Huevos Rancheros..... \$9 | black beans, corn tortilla, chipotle salsa df, gf, nf Chorizo Breakfast Burrito..... \$12 | chorizo, farm-fresh scrambled eggs, roasted potato, green chiles, cheddar cheese nf

Green-Chili Burrito..... \$10 | farm-fresh scrambled eggs, roasted potato, green chiles, cheddar cheese nf Breakfast Croissant Sandwich..... \$12 | sausage, scrambled eggs, cheddar cheese nf

Steel-Cut Irish Oatmeal..... \$10 | raisins, toasted walnuts, brown sugar

Farm-Fresh Scrambled Eggs or Egg Whites..... \$9 gf, nf Brioche French Toast..... \$10 | rich maple syrup nf Buttermilk Pancakes..... \$8 | rich maple syrup nf

Country-Style Breakfast Potatoes..... \$6 gf, nf

#### Protein

Price is per guest.

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

#### Chilled

Price is per guest.

Cold-Pressed Juice Shooters..... \$12 | assorted flavors df, gf, nf Greek Yogurt Cups..... \$12 | berries, house-baked granola nf

#### Per Dozen

Price is per dozen.

Pain Au Chocolat..... \$48 nf
Assorted Bagels..... \$50 | cream cheese, peanut butter, house-made jam nf
Butter Croissants..... \$48 nf
Assorted Muffins..... \$52



# A.M.-

#### **BREAKFAST DISPLAYS**

Displays can be added individually to any breakfast buffet, additionally 3 or more displays can be bundled together to create a custom dining experience. Prepared for a minimum of 75 percent of the guaranteed guest count. These enhancements can only be added to any buffet.

# Village Bagel Bar..... \$25 per guest

Assorted Local New York-Style Bagels

**Local Smoked Salmon** 

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

# Make Your Own Breakfast Tacos..... \$24 per guest

Chorizo and Potato df, gf, nf Scrambled Eggs gf, nf Grilled Chicken df, gf, nf Corn and Flour Tortillas

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

#### Omelet Station..... \$26 per guest

Chef Attendant required per 50 guests, \$150 per hour, 2-hour min

Farm-Fresh Eggs and Egg Whites gf, nf

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

# Brioche French Toast Station..... \$25 per guest

Select Two.

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

#### Avocado Toast Station..... \$24 per guest

Ciabatta and Whole Wheat Toast | Gluten Free Available nf

Scrambled Eggs gf, nf

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



# A.M.

#### **BRUNCH MENU**

### Brunch Over Easy..... \$118 per guest

Sliced Seasonal Fruits & Berries df, gf, nf

Freshly Baked Breakfast Pastries | English muffins, assorted bagels, cream cheese, whipped butter, seasonal fruit preserves

Farm-Fresh Scrambled Eggs gf, nf

House-Made Granola | passion fruit purée, greek yogurt nf

Herb Roasted Yukon Gold Potatoes | onions, bell peppers gf, nf

Select Two:

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

Strawberry-Rhubarb Stuffed French Toast | mint gastrique, shaved almonds Smoked Salmon | selection of bagels, red onion, capers, hard boiled egg, tomato nf Eggs Benedict | canadian bacon, English muffin, chive hollandaise nf Selection of Artisanal Cheeses | crackers, dried fruits, marcona almonds Chocolate and Banana Bread Pudding nf Beverages | orange, cranberry, grapefruit juices, freshly brewed coffee, hot tea offerings gf

# Carving Station (add on) Chef Attendant required per 50 guests, \$150 per hour, 2-hour min

Mustard & Herb Crusted NY Short Loin..... \$25 per guest | red wine jus gf, nf Jumbo Shrimp..... \$12 per quest | bloody mary cocktail sauce, lemon wedges df, qf, nf



#### SPECIALTY BREAKS

Up to one hour of service.

#### Cheese and Charcuterie..... \$32 per guest

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

# Guilty Pleasure..... \$27 per guest

Sebastian Signature Chocolate Truffles White and Dark Chocolate Pretzels Chocolate Dipped Strawberries gf, nf

# Energizer Ski Bunny..... \$26 per guest

**Energy Bars** 

Protein Green Smoothie | kale, spinach, grapes, banana, ginger, apple df, gf, nf Blueberry Lemon Antioxidant Juice Shooters gf, nf

### Milk and Cookies..... \$26 per guest

(gf option available)

Choice of 3 Types of Cookies | chocolate chip, peanut butter, white chocolate macadamia, oatmeal raisin, macarons

#### Popcorn..... \$21 per guest

White Chocolate Popcorn gf, nf Caramel Popcorn gf, nf Parmesan Popcorn gf, nf

# Donut Tempt Me..... \$20 per guest

Mini Donuts Holes | chocolate chip, vanilla custard, and chef's seasonal fruit preserves nf

### Take Me Out to the Ball Game ..... \$26 per guest

Soft Pretzels | balvarian mustard, cheese sauce nf Salted Peanuts df, gf Cracker Jack

### South of the Border..... \$23 per guest

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



### Build-Your-Own Trail Mix..... \$17 per guest

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

# When I Dip, You Dip, We Dip..... \$27 per guest

Smoked Onion Dip gf, nf Whipped Hummus df, gf, nf Crudités Pita Bread Tortilla Chips

#### **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. Up to 1 hour of service. (minimum 15 quests)

#### **Sweet**

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

### Savory

Tortilla Chips with Salsa & Guacamole df, gf, nf Mixed Nuts Traditional Buttered & Parmesean, Truffle-Black Pepper Popcorn gf, nf Housemade Kettle Chips df, nf Healthy Vegetable Crudité, House-Made Dips gf, nf Whole Seasonal Fresh Fruit Individual House-Made Trail Mix gf, nf



nf - nut free | gf - gluten free | df - dairy free

All prices are before taxes and service fees

## À LA CARTE BREAKS

#### PER DOZEN

House-Made Cookies..... \$56
choice per dozen: chocolate chunk, oatmeal raisin, peanut butter, white chocolate macadamia
Chocolate Fudge Brownies..... \$56 nf
(optional Blondies)
Granola Bars ..... \$48
Mini Seasonal Fruit Tarts..... \$50

#### PER PERSON

Up to one hour of service.

Fresh Fruit Platter..... \$16 df, gf, nf Hummus, Crudités, Pita Bread..... \$13 df, nf Assorted Macarons..... \$10

#### PER EACH

Trail Mix ..... \$12
Sebastian Signature White Chocolate Popcorn..... \$9 gf, nf
Assorted Candy Bars..... \$7
Trail Mix Granola Bars..... \$7
Local Boulder Canyon Potato Chips..... \$6 df, nf
Whole Fruit..... \$5

SMOOTHIE..... \$18 per guest

Strawberry Banana gf, nf Green df, gf, nf Blueberry Lemon gf, nf



#### **BEVERAGES**

#### PER GALLON BEVERAGES

Freshly Brewed Lavazza Coffee and Rishi Teas..... \$89 | 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 | Iemon slices Infused Waters..... \$80 | cucumber, citrus, or berry 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..... \$8
Mineral Waters..... \$8 | still, sparkling, flavored
Energy Drinks..... \$8 | Red Bull, sugar-free Red Bull
Sodas..... \$8 | coke, diet coke, sprite
San Benedetto Bottled Sparkling Water..... \$8
San Benedetto Bottled Still Water..... \$8
Gatorade..... \$8



# LUNCH —

#### LUNCH BUFFETS

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

### 10th Montaña Mercado..... \$70 per guest

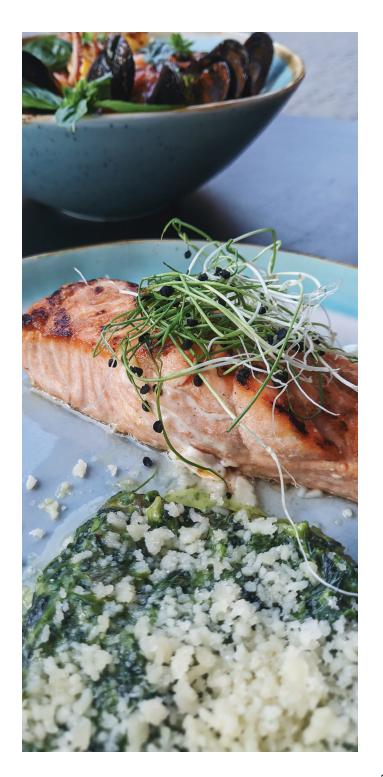
Chicken Tortilla Soup | cilantro, sour cream, shaved radish gf, nf
Market Greens | crispy tortillas, cherry tomatoes, chipotle vinaigrette, cucumber, shaved radishes df, gf, nf
Tortilla Chips and Dips Trio | pineapple salsa, ranchero, guacamole df, gf, nf
Grilled Adobo Chicken df, gf, nf
Chile-Lime Grilled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

## Powerline Lunch..... \$68 per guest

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

### Village Italian..... \$62 per guest

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



nf - nut free | gf - gluten free | df - dairy free

All prices are before taxes and service fees

# LUNCH -

### Protein-Packed Lunch..... \$70 per guest

Minestrone Soup df, gf, nf

Caprese Salad | heirloom tomatoes, fresh basil, olive oil gf, nf

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

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

Select two, each additional selection will be \$8

- · Lemon and Herb Grilled Chicken Breast gf, nf
- · Chili and Garlic Roasted Flank Steak gf, nf
- · Braised Portobello Mushrooms df, gf, nf
- · Grilled and Chilled Salmon gf, nf

Garlic Herb Parmesan Focaccia Bread nf Blueberry Lemon Tarts | whipped cream nf

## The BBQ Lunch Buffet ..... \$70 per guest

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

# Food For Thought..... \$58 per guest

Tomato Soup gf, nf

 $\textbf{Classic Caesar} \hspace{0.1cm} | \hspace{0.1cm} \textbf{romaine, hand-torn croutons, shaved parmigiano reggiano nf} \\$ 

**Greek-Style Couscous Salad** | roma tomatoes, feta, kalamata olives nf

Kettle Potato Chips df, nf

Choose a selection of 3 sandwiches - if all 4 sandwiches are requested it will be \$6 additional per guest

- · Italian | sopressa salami, ham, provolone, pickled onion, hoagie roll nf
- Turkey Club | herb-roasted turkey, provolone, bacon, focaccia nf
- Grilled Portobello Wrap | roasted red pepper, onion jam, provolone nf
- · Chicken Salad | shredded chicken, rye bread, golden raisin, celery nf

House-Made Cookies Chef's Seasonal Fruit Tarts nf



# 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. A \$75 fee will apply for groups of less than 20 guests.

\*\$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.

#### Salads

Zesty Potato Salad | celery, bacon, whole grain mustard, eggs, dill, red onion gf, nf
Pasta Salad | ciliegine mozzarella, herb marinated olives, heirloom tomatoes, red onions, cucumbers, herb & lemon vinaigrette nf
Spiral Cucumber Salad | feta cheese, pickled onion, cherry tomato, sherry vinaigrette gf, nf

#### Sandwiches

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

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

Roasted NY Strip | arugula, swiss cheese, caramelized onion jam, horseradish cream, focaccia bread nf Vegetarian Wrap | portobello mushrooms, baby spinach, Colorado goat cheese spread, aged balsamic, roasted red peppers, wheat tortilla nf

#### **Desserts**

Chocolate Chip Cookie Oatmeal Cookie Peanut Butter Cookie Double Fudge Brownie



#### HORS D'OEUVRES

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. 24-piece minimum per selection.

# Chilled..... \$9 per piece

Grilled and Chilled Chili and Garlic Shrimp, Sweet Chili Basil Dip gf, nf
Deviled Eggs | house cured salmon, crispy capers gf, nf
Haystack Mt Goat Cheese Crostini | port preserved cherries nf
Spicy Tuna Poke | wheat crisp, avocado, sriracha aioli, cilantro df, nf
Classic Shrimp Cocktail | with bloodymary cocktail sauce df, gf, nf
Smoked Trout Crostini | crisp apple, pickled shallot df, nf
Roasted Tomato Bruschetta | pesto marninated mozzarella, crostini nf
White Bean Hummus | mini crudites, spiced pita, olive oil df, nf
Compressed Watermelon "Lollipop" | mozzarella, tomato, balsamic glaze df, nf

#### Hot..... \$9 per piece

Bacon Mac and Cheese Fritters nf
Chicken Satay | spicy peanut sauce df, gf
Parmesean Arancini | smoked tomato coulis nf
Twice Baked Potato | scallion crema gf, nf
Pork and Scallion Pot-Sticker | sweet soy df, nf
Vietnamese-Style Vegetable Egg Roll | sweet Thai chili sauce df, nf
Beef Empanadas | chipotle sour cream nf
Baked Brie in Phyllo | preserved fig jam nf

# Premium Hors D' Oeuvres..... \$10 per piece

Lamb Lollipops | black pepper jam gf, nf Lobster Grilled Cheese | cheddar cheese nf Steak Tartare | pickle shallot, chives, potato crisp df, nf



#### **BUFFETS**

Up to two hours of service time. A \$75 fee will apply for groups of less than 20 guests.

### Mount Powell..... \$135 per guest

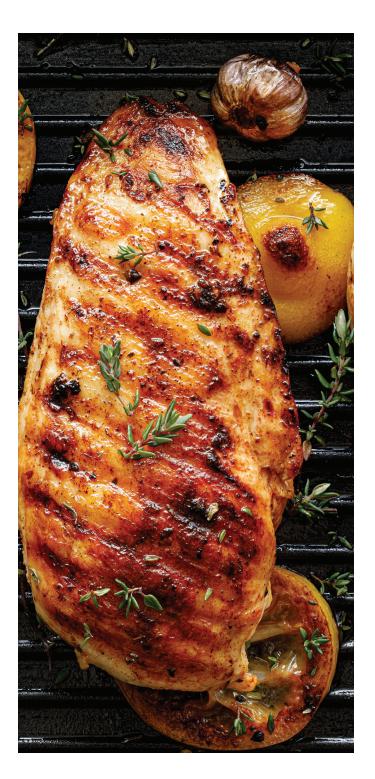
Tomato Basil Soup | herb oil, shaved Parmesan nf
Classic Caesar | romaine, hand-torn croutons, shaved Parmigiano Reggiano nf
Roasted Heirloom Beet | mixed greens, goat cheese, candied walnuts, honey vinaigrette gf
Ricotta and Romano Tortellini | broccolini, lemon and black pepper cream nf
Seared Norweigian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

#### Grand Traverse ..... \$132 per guest

English Pea Soup | shaved parmesan, sourdough croutons nf
Spinach and Strawberry Salad | feta cheese, pumpkin seeds, balsamic vinaigrette gf, nf
Tangle of Field Greens | cucumbers, organic tomatoes, shaved carrots, house vinaigrette df, nf
Beef Tenderloin | demi glace df, gf, nf
Grilled Chicken Breast | chimichurri emulsion df, gf, nf
Seared Halibut | lemon caper sauce gf, nf
Seasonal Vegetables df, gf, nf
Garlic Mashed Potatoes nf
Chocolate Gateau
New York Cheesecake nf

# Mount Valhalla..... \$114 per guest

Tortilla Soup | cheddar cheese, avocado, sour cream, cilantro gf, nf
Tangle of Field Greens | cucumbers, organic tomatoes, shaved carrots, house vinaigrette df, nf
Iceberg Wedge | bacon, cherry tomato, blue cheese crumbles, blue cheese dressing gf, nf
Bacon Mac and Cheese nf
Chili and Garlic Spiced Pork Loin | ranchero salsa df, gf, nf
Seared Norwegian Salmon | tomato vinaigrette df, gf, nf
Flash-Fried Brussels Sprouts | bacon, roasted Brussels sprouts, balsamic glaze df, gf, nf
Herbed Fingerling Potatoes df, gf, nf
Flourless Chocolate Cake gf, nf
Lemon Tarts nf



# **BUFFETS** (continued)

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

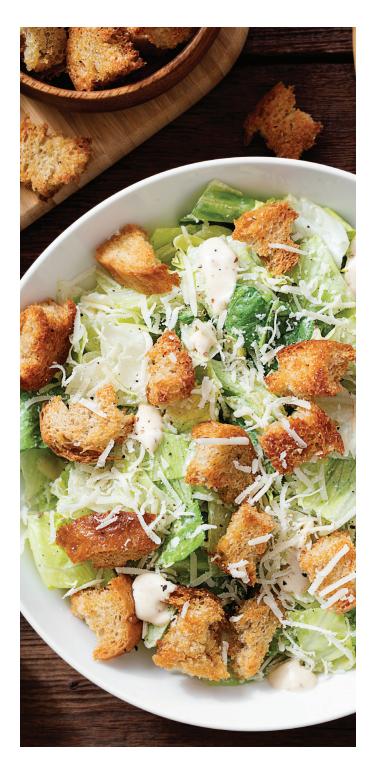
Braised Pork Pozole | hominy, lime, shaved radish gf, nf
Classic Caesar | romaine, hand-torn croutons, shaved Parmigiano Reggiano nf
Market Greens | crispy tortillas, cherry tomatoes, black beans, chipotle vinaigrette df, gf, nf
Mustard Crusted Ruby Red Trout | lemon caper butter gf, nf
Roasted Chicken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

### Born Free BBQ..... \$83 per guest

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

# Colorado Meat and Game Station..... \$149 per guest

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



#### **DISPLAYS**

All displays can be added individually to any dinner buffet, additionally 3 or more displays can be bundled together to create a custom dining experience. Prepared for a minimum of 75 percent of the guaranteed guest count.

### Pasta Bar..... \$33 per guest

Shrimp Fusilli | arugula-marcona almond pesto, sundried tomatoes, capers, broccolini Cheese Tortellini | truffle and mushroom cream, parmesan reggiano nf Italian Sausage Cavatappi | tomato butter, fresh basil, parmesan nf Garlic Focaccia Bread nf

### Antipasto..... \$32 per guest

Local and Imported Cheese Freshly Sliced Charcuterie **Marinated Mixed Olives** Assortment of Grilled, Pickled and Raw Vegetables **Grilled Bread** 

# Drive Thru..... \$28 per guest

Black Angus Sliders | classified sauce, farmhouse cheddar, bacon nf Fried Chicken Sliders | bread and butter pickles, barrel-aged hot sauce aioli nf Portobello Sliders | provolone, roasted red pepper, mozzarella nf Assorted Aioli and Spreads

#### Caesar Station..... \$44 per quest

Caesar Dressings | ancho style, traditional caesar nf Lemon zest, chiles, white anchovies, herbed focaccia croutons, parmesan

Choice of two (\$6 additional per guest for added protein)

- Grilled Shrimp
- Grilled Chicken

Seafood | sweet peppers, peas, onions, chorizo Seasonal Vegetable | saffron

· Flank Steak · Grilled Salmon Paella..... \$33 per guest Chicken | sweet peppers, peas, onions, chorizo



# **DISPLAYS** (continued)

## Raw Bar..... \$MP per guest

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

### Veg Out..... \$27 per guest

Select three

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

# Taqueria..... \$28 per guest

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

# 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



# DISPLAYS (continued)

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.

### Home Slice..... \$26 per quest

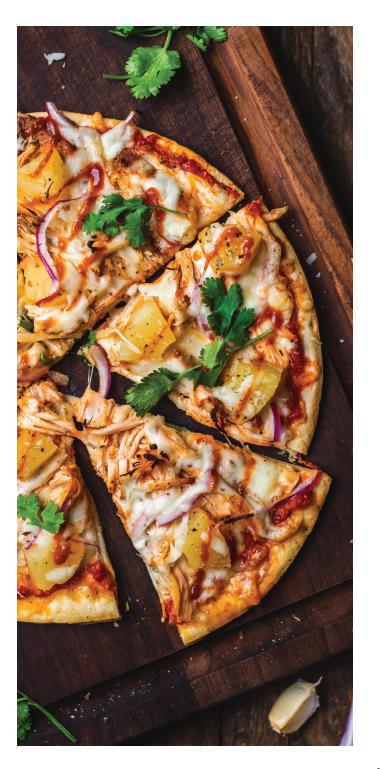
Select three

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

## **Carving Station**

Chef attendant required per 50 guests, \$150 per hour, 2-hour min. Carving stations serve approximately three ounces of protein per person and include chef-paired signature sauces, freshly baked rolls and honey butter.

Herb Roasted New York Strip..... \$35pp Garlic and Thyme Roasted Prime Rib..... \$44pp Pepper-Crusted Tenderloin..... \$42pp Colorado Mustard Crusted Lamb Chops..... \$52pp Whole Roasted Pig..... \$44pp | Must be a party of 50 or more guests Honey Roasted Salmon..... \$35pp Caramelized Onion Mustard Crusted Pork Loin..... \$27pp



#### **DESSERT STATIONS**

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

# Boozey Milkshake Bar..... \$29 per guest

Sinful Bliss | whiskey, caramel, stranahans whiskey brickle ice cream gf, nf

Irish Cream | chocolate ice cream, baileys chocolate sauce gf, nf

Grasshopper | vanilla ice cream, crème de menthe chocolate sauce gf, nf

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

### S'mores Station..... \$18 per guest

Marshmallows | vanilla, chocolate with cocoa powder nf Chocolate | reeses, milk chocolate Graham Crackers

### Hot Chocolate Station..... \$20 per guest

Signature hot chocolate station served with marshmallow, cordials and liquors

#### Petite Dessert Bar

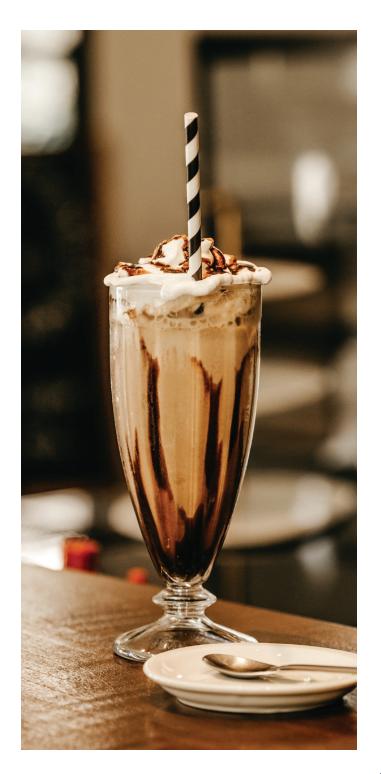
Choose any FOUR items | \$29 per guest Choose any SIX items | \$41 per guest Choose any EIGHT items | \$46 per guest

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 Molasses Cream Pies
Coconut Cheesecake Bites
Sticky Toffee Pudding Cake Bites
Assorted Chocolate Truffles

# Dessert Stations..... \$per guest

Build-Your-Own Sundae Station..... \$25 | two flavors of ice cream, classic toppings Assorted House-Made Mini Desserts..... \$15 Assorted Macarons..... \$12



nf - nut free | gf - gluten free | df - dairy free

All prices are before taxes and service fees

#### PLATED DINNERS

All plated dinners are served with a selection of breads, European butter, freshly brewed Lavazza coffee and assorted Rishi teas. A chef's selection "silent" vegetarian entrée is always available upon request.

#### Pre-Selected

Please select one menu choice each from the starter, entrée, and dessert offerings. If a second entrée is selected, the base price will be based on the higher 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.

Add a pre-selected starter | +\$8 per guest Add a pre-selected entree | +\$18 per guest Add a pre-selected dessert | +\$8 per quest

#### Selected Tableside

Available to parties of 100 guests or less. Please select one menu choice from the starter, entrée, and dessert offerings for your guest to choose on the night of your event. If a second entrée is selected, the base price will be based on the higher priced item.

Select two starters | +\$12 per guest Choice of two entrées | +\$24 per guest Choice of two desserts | +\$12 per quest

# Soups

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

#### Salad

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



# PLATED DINNERS (continued) ENTRÉES

#### From The Sea

Halibut..... \$110 | piquillo pepper sauce, potato pave, wilted spinach gf, nf
Roasted Pacific Sea Bass..... \$105 | polenta cake, sundried tomato relish gf, nf
Miso-Glazed Sable Fish..... \$99 | maitake mushroom, wild rice gf, nf
Seared Irish Salmon..... \$92 | mashed potatoes, wilted Brussels sprouts, lemon butter gf, nf

#### Farm and Forest

Petite Angus Filet.....\$125 | garlic mashed potato, rainbow baby carrots, peppercorn cream gf, nf Colorado Rack of Lamb.....\$135 | farro risotto, butternut squash, herb honey gastrique nf Slow-Braised Short Ribs.....\$110 | mashed potatoes, seasonal vegetable gf, nf Pan Seared Heritage Chicken.....\$82 | red pepper goat cheese polenta, broccolini, brown chicken jus gf nf

#### Duo

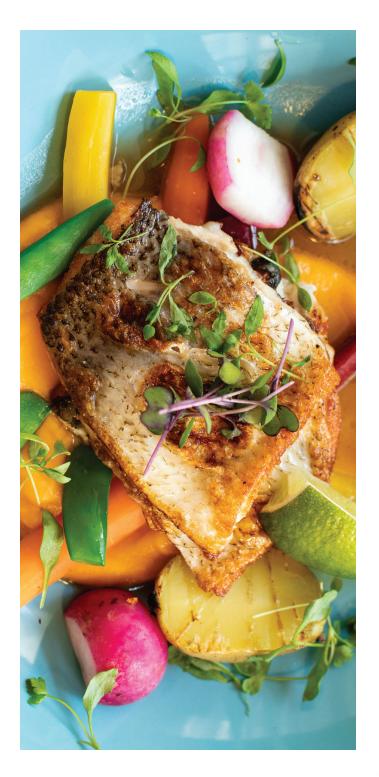
NY Strip & Jumbo Shrimp..... \$160 | garlic mashed potato, salsa verde, red wine demi glace gf, nf

#### **Desserts**

New York Cheesecake nf

Dark Chocolate Flourless HazeInut Cake | candied orange zest, Grand Marnier anglaise gf, nf

Vanilla Bean Panna Cotta nf



# BEVERAGES

#### BEVERAGE SERVICE SELECTIONS

One bartender is required per 75 guests at \$150 each. Cash bar additional \$1 per drink.

### Deluxe Brands..... \$15 per bev.

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

### Premium Brands..... \$17 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

..... \$19 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

..... \$21 per bev.

Breckenridge Vodka
Breckenridge Gin
Montanya Rum
Laws Bourbon Whiskey
10th Mtn Rye Whiskey
Stranahan's Malt Whiskey
Maestro Dobel Diamante Tequila

# House Wines..... \$13 per glass

Château Souverain | sauvignon blanc Château Souverain | chardonnay Château Souverain | pinot noir Château Souverain | cabernet sauvignon

# **House Sparkling**

Cavicchioli, 1928 Prosecco..... \$14 Lucien Albrecht, Brut Rose ..... \$16 G.H Mumm, Champagne ..... \$25

### Domestic Beers..... \$8 per bev.

Coors Banquet Coors Light

Imports..... \$9 per bev.

Pacifico Heineken N/A Stella Artois

# Colorado Micro-Brews

..... \$10 per bev.

Hard Seltzers..... \$9 per bev. (Flavors Rotate)

### Non-Alcoholic..... \$8 per bev.

San Benedetto Still & Sparkling Assorted Coke Products Red Bull/Sugar-Free Red Bull



# BEVERAGES

#### PACKAGE BAR SELECTIONS

.... per quest

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 will be \$27 an hour per guest

#### **Deluxe Brands** Premium Brands Super-Premium Brands .... per quest

.... per quest

One Hour \$26	One Hour \$30	One Hour \$36
Two Hours \$40	Two Hours \$48	Two Hours \$58
Three Hours \$54	Three Hours \$66	Three Hours \$80
Four Hours \$68	Four Hours \$78	Four Hours \$92
Five Hours \$78	Five Hours \$90	Five Hours \$107

# Build-Your-Own Bloody Mary Bar..... \$28 per guest per hour

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..... \$25 per quest per hour

Sparkling Wine Juices | orange, grapefruit, pineapple, peach purée **Assorted Berries** 

#### Assorted Cordials with Coffee Station ..... \$16 per guest per hour

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 per hour

Basils Song | Breckenridge vodka, St. Germain, blood orange, lime, basil syrup Mountain Sage Gimlet | Breckenridge gin, Cocchi Americano, Breckenridge amaro, sage lime cordial Prima Paloma | Szechuan infused tequila, mezcal, rhubarb liqueur, grapefruit thyme shrub Harvest Old Fashioned | Buffalo Trace bourbon, Pedro Ximenez sherry, apple cider syrup, black walnut bitters

### Assorted Mules..... \$22 per guest per hour

Mules | Moscow, Irish, Kentucky, gin



24

All prices are before taxes and service fees

# 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 Biutiful..... \$48 | Cava, Catalonia, Spain Lucien Albrecht..... \$64 | brut rosé, crémant de bordeaux, Bordeaux, France Raventos i Blanc..... \$85 | Cava, Catalonia, Spain Chandon..... \$60 | brut, California Moët..... \$125 | brut, "impérial", Champagne, France Veuve Clicquot..... \$165 | Brut, champagne, France

#### White

Jermann..... \$60 | pinot grigio, venezia giulia, Fruili-Venezia Giulia, Italy Huia..... \$68 | sauvignon blanc, Marlborough, New Zealand Domaine Michel Vattan..... \$80 | sancerre, cuvee calclair, Loire, France Attis, 'Xion"..... \$56 | albarino, Rias Biaxas, Spain Goldschmidt..... \$64 | chardonnay, Russian River, California Jordan..... \$90 | chardonnay, Russian River Valley, California

#### Red

Dreyfus & Ashby, Row 503..... \$72 | pinot noir, Willamette Valley, Oregon Baileyana..... \$68 | pinot noir, "firepeak", Edna Valley, California Condado de Haza..... \$70 | tempranillo,Ribera del Duero, Spain Bodegas Catena Zapata..... \$64 | malbec, Mendoza, Argentina Quilt..... \$90 | cabernet sauvignon, Napa Valley, California CrossBarn by Paul Hobbs..... \$135 | cabernet sauvignon, Napa Valley, California Daou..... \$90 | Petite Strah, Petite Verdot, Paso Robles, California

