

THE  
Sebastian<sup>®</sup>  
VAIL

*Catering + Banquet Menu*



— A Timbers Resort —

# A.M.

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## 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:

ï Applewood-smoked bacon

ï Chicken apple sausage

ï 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:

ï Pork breakfast sausage

ï Apple wood-smoked bacon

ï 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)*

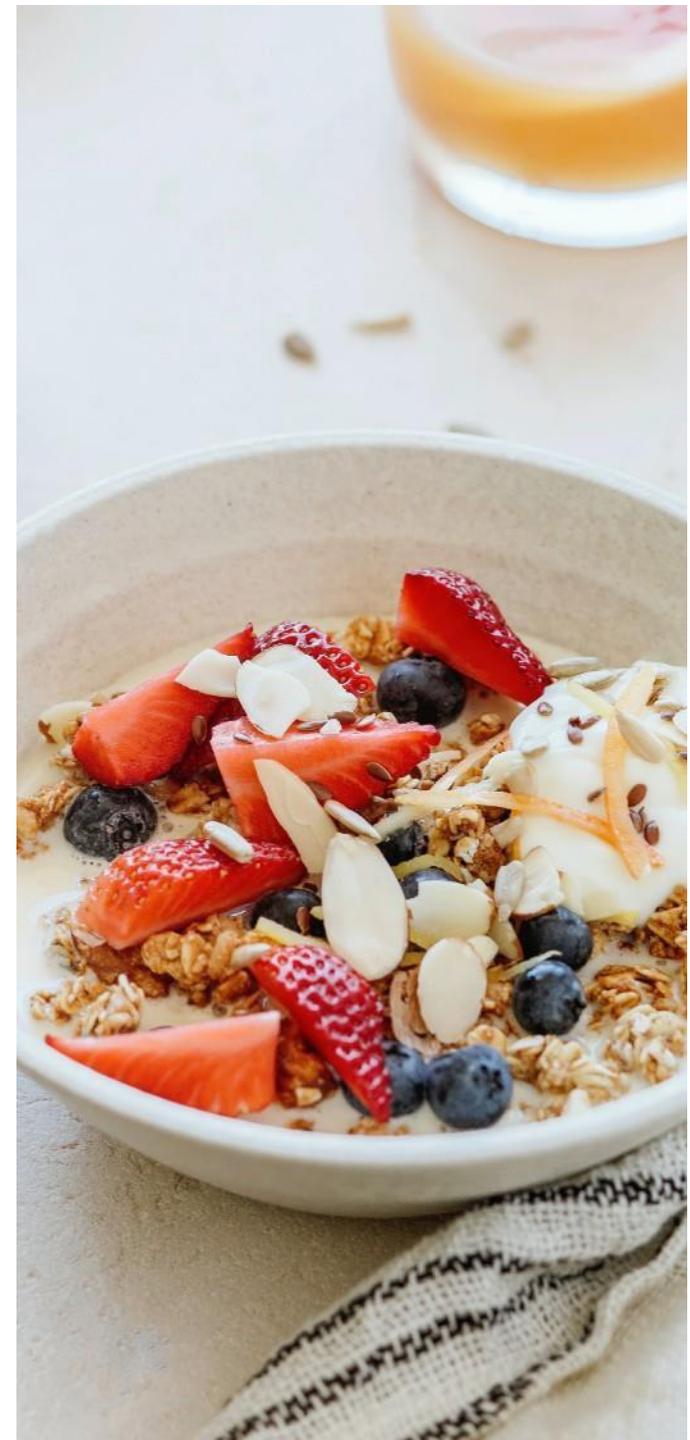
Choice of 1 meat:

ï Applewood-Smoked Bacon

ï Pork Breakfast Sausage

ï Chicken Apple Sausage

*All prices are before taxes and service fees*



# A.M.

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## BREAKFAST BUFFET (continued)

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

*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

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

*All prices are before taxes and service fees*



# A.M.

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## 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

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# A.M.

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## 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, guacamole, 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.*

ï Caramelized Banana, Bacon and Bourbon Maple Syrup nf

ï Blueberry and Lemon Cream Cheese-Stuffed, Spiced Almonds

ï Nutella, Whipped Cream, Fresh Berries

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

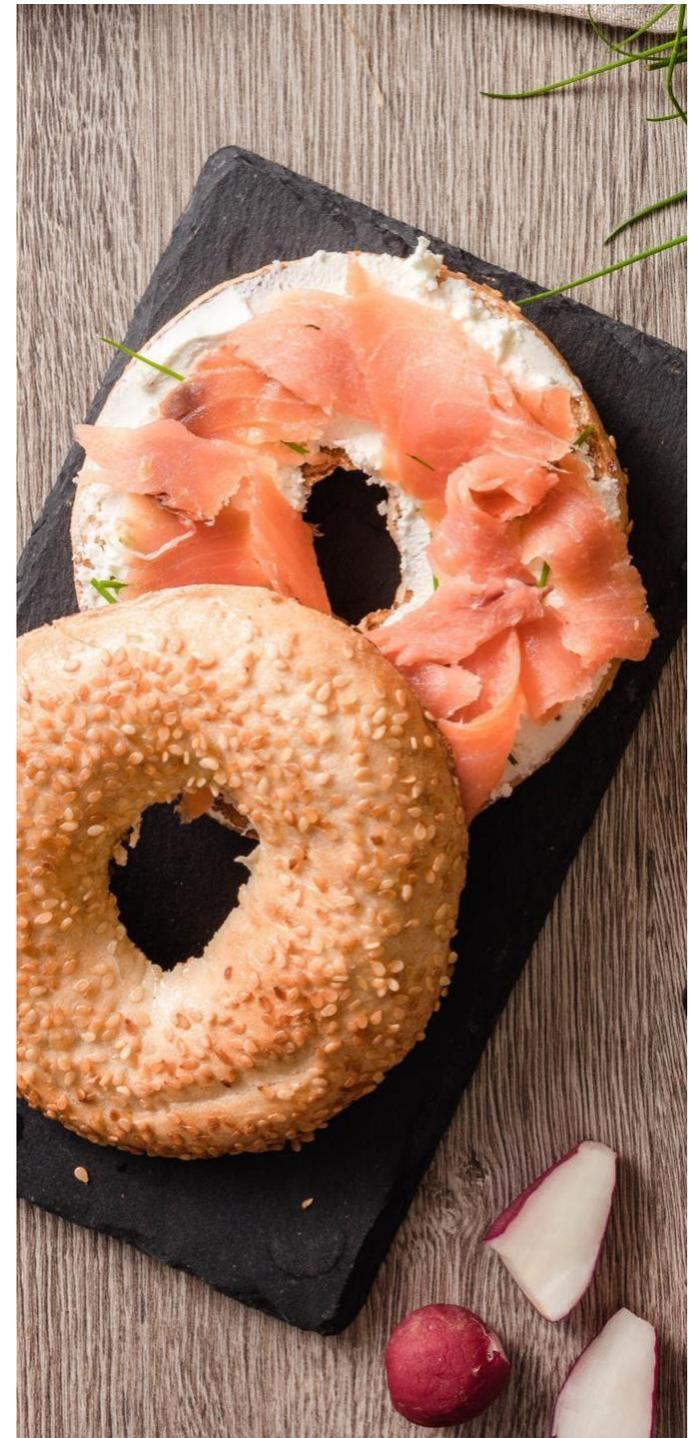
Ciabatta and Whole Wheat Toast | Gluten Free Available nf

Scrambled Eggs gf, nf

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

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# A.M.

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## 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:*

ï Applewood Smoked Bacon

ï Country Pork Sausage

ï 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 guest | bloody mary cocktail sauce, lemon wedges df, gf, nf



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# BREAKS

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## 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

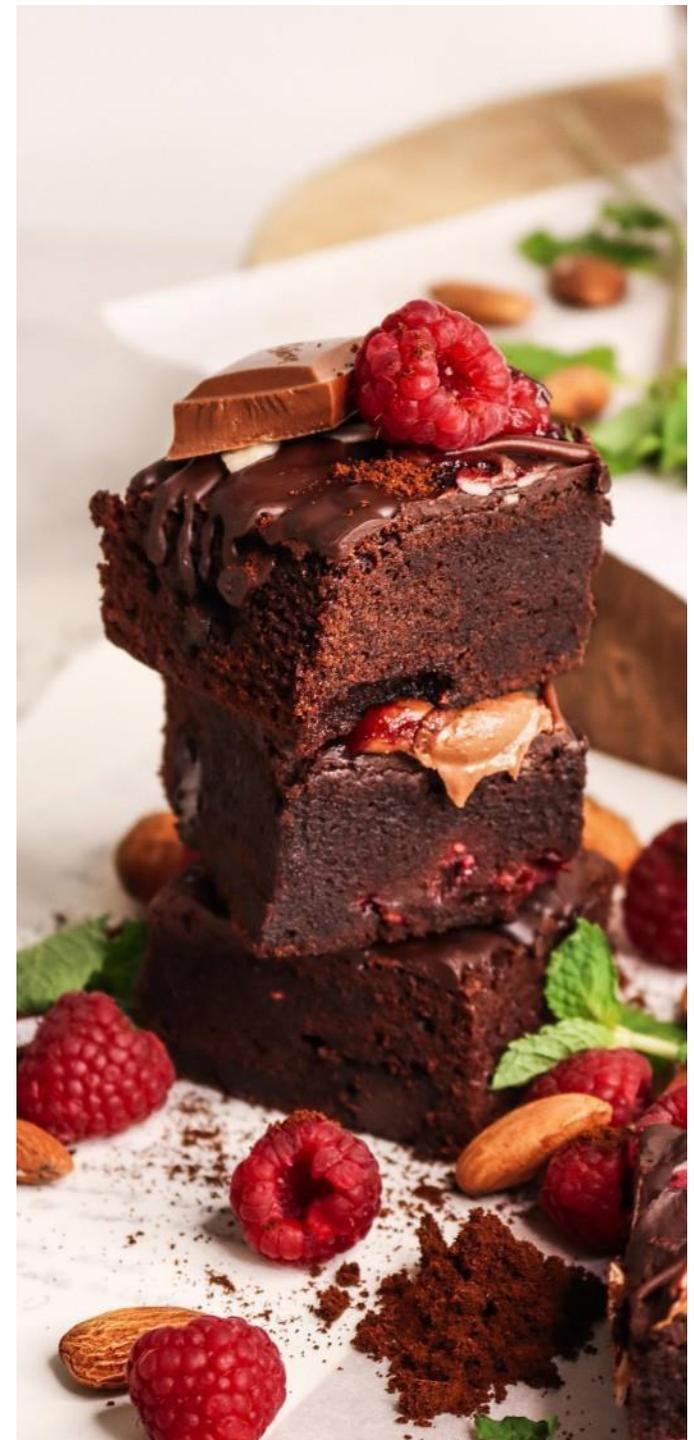
### South of the Border ....\$23 per guest

Tortilla Chips and Dips Trio | pineapple salsa, ranchero, guacamole df, gf, nf

Cinnamon-Dulce De Leche Churros nf

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# BREAKS

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## 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  
Crudité  
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 guests)

## Sweet

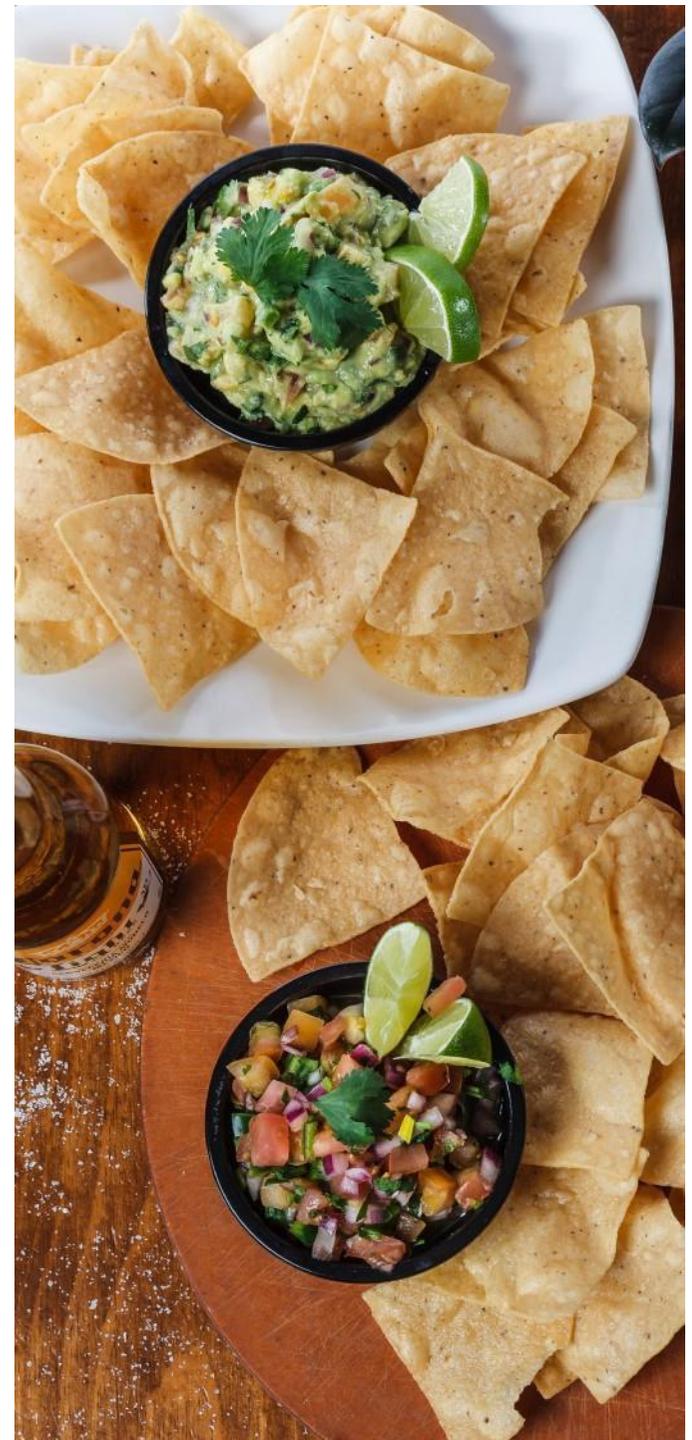
Assorted Freshly Baked Cookies  
Fudge Brownies nf  
Blondies nf  
Cheesecake Bites nf  
Mini Cupcakes  
Chocolate Covered Strawberries gf, nf  
Rice Krispy Treats Dipped in Chocolate nf

## 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

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# BREAKS

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## 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



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# BREAKS

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## BEVERAGES

### PER GALLON BEVERAGES

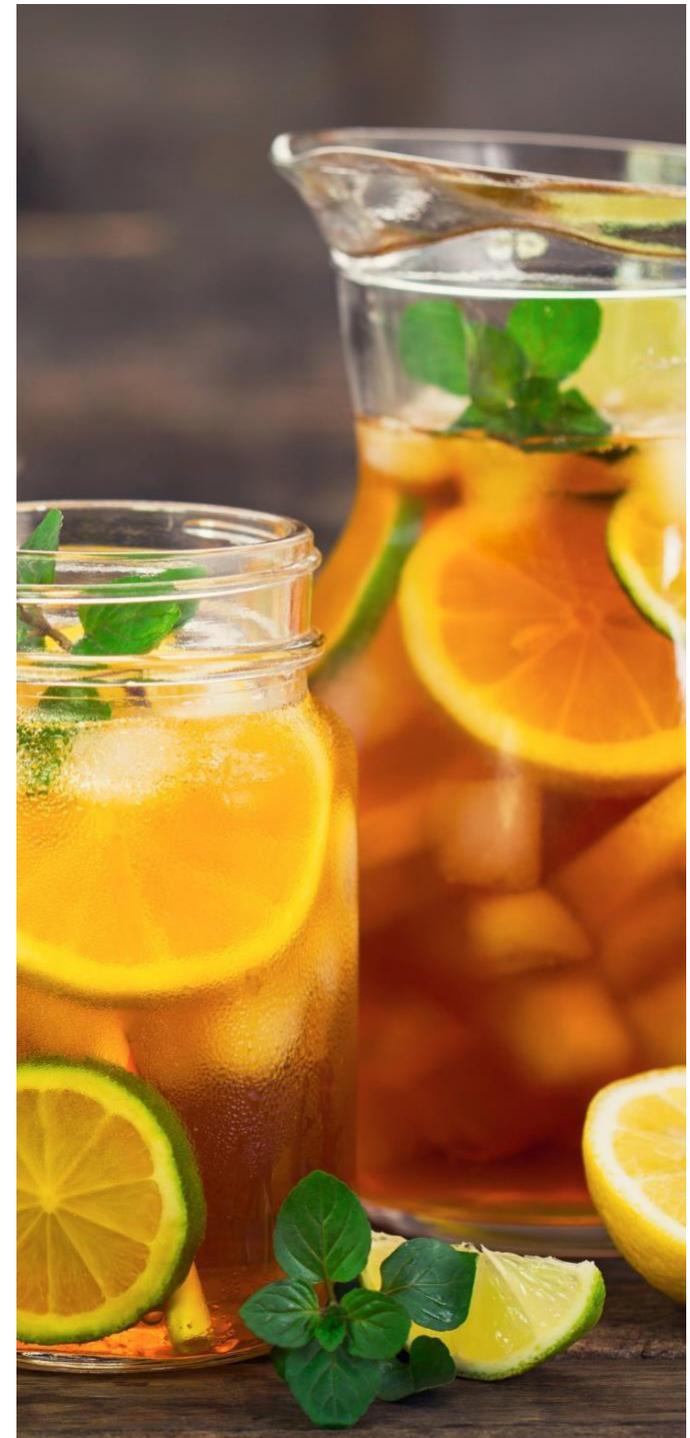
Freshly Brewed Lavazza Coffee and Rishi Teas..... \$89 | caffeinated and decaffeinated  
Signature Spiced Hot Chocolate..... \$80  
Valhrona Oat Milk Hot Chocolate..... \$78  
Hot Apple Cider..... \$78  
Iced Tea, Lemonade or Arnold Palmer..... \$80 | lemon slices  
Infused Waters..... \$80 | cucumber, 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

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# LUNCH

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## 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

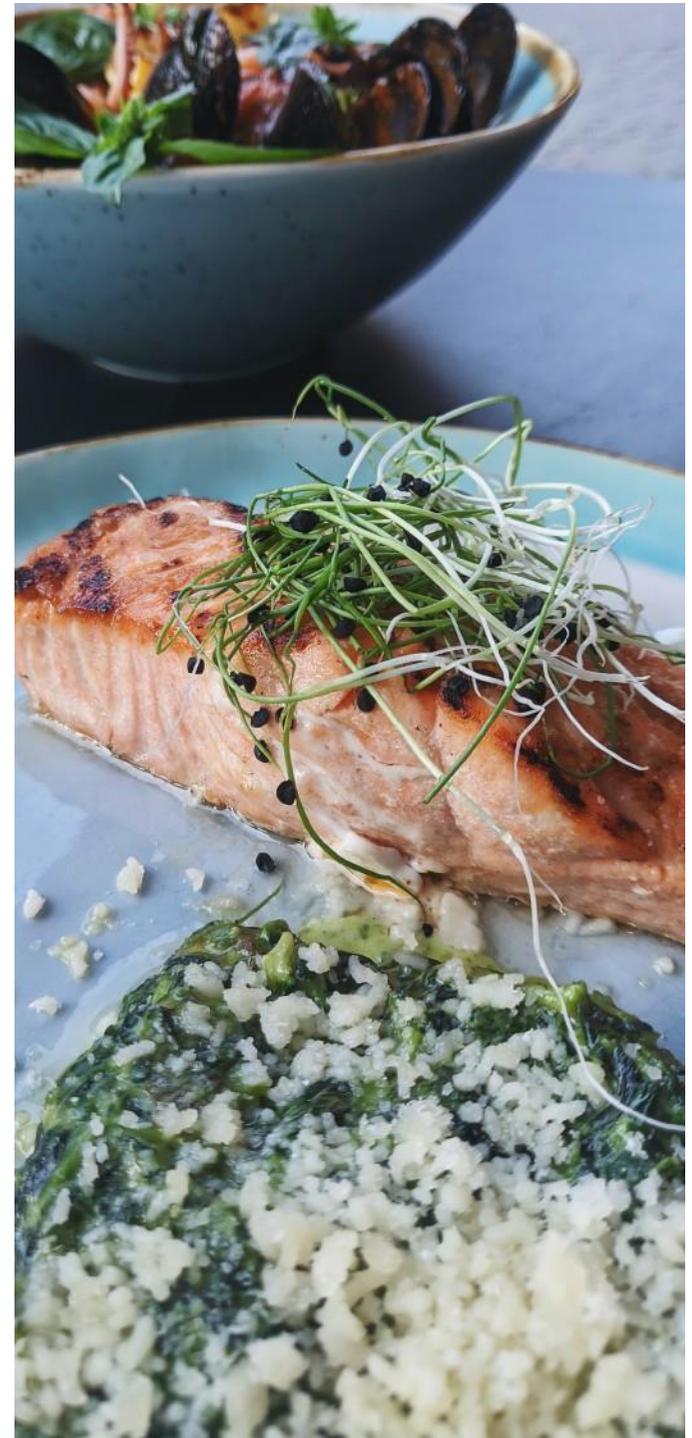
English Broccoli and Cheddar Soup | shaved parmesan, sourdough croutons nf  
Kale and Quinoa Salad | dried cherries, apricots, sherry vinaigrette, toasted almonds df  
Spinach and Strawberry Salad | feta, pumpkin seeds, balsamic dressing gf, nf  
Seared Salmon | lemon caper sauce gf, nf  
Roasted Chicken 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 Parmigiana | basil, house-made marinara nf  
Roasted Red Pepper and Goat Cheese Polenta nf  
Seasonal Vegetables gf, nf  
Cannoli  
Tiramisu

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# LUNCH

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## 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*

ï Lemon and Herb Grilled Chicken Breast gf, nf  
ï Chili and Garlic Roasted Flank Steak gf, nf  
ï Braised Portobello Mushrooms df, gf, nf  
ï 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

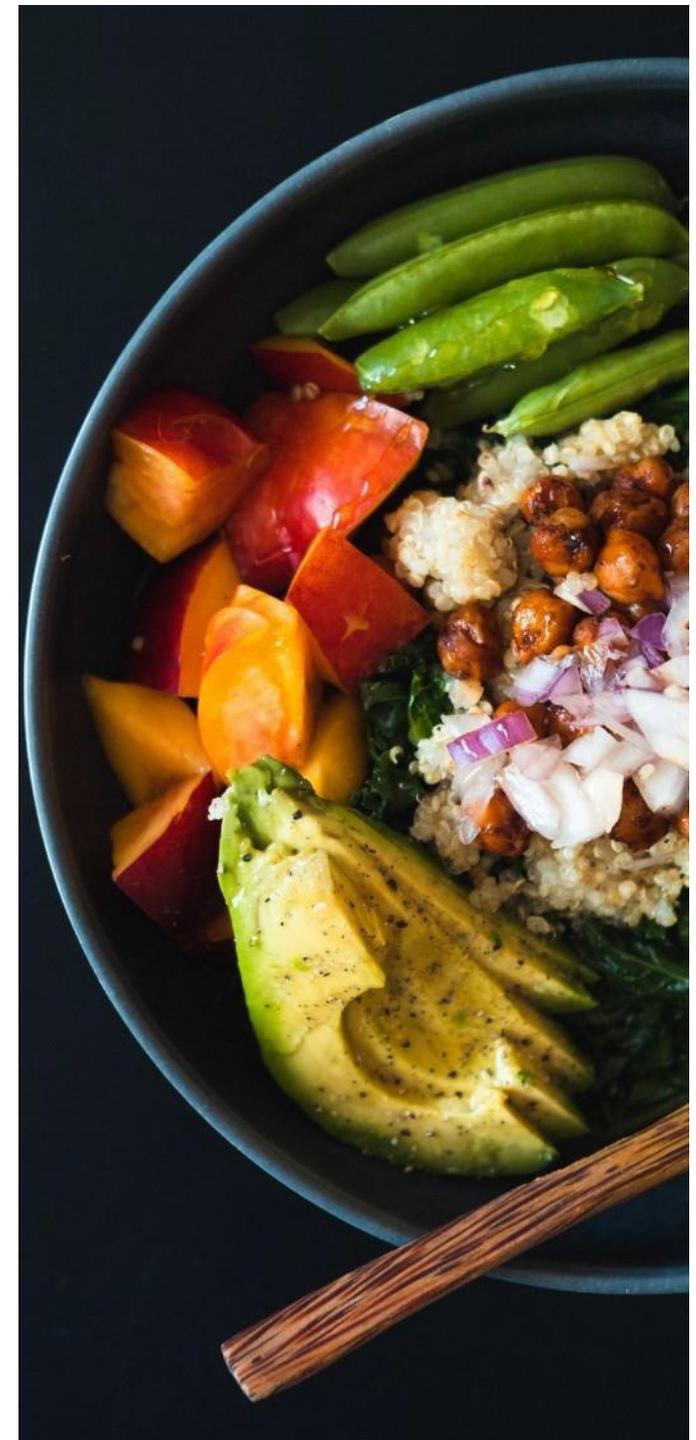
## Food For Thought.... \$58 per guest

Tomato Soup gf, nf  
Classic Caesar | 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*

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

House-Made Cookies  
Chef's Seasonal Fruit Tarts nf



# LUNCH

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## 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

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# DINNER

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## 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

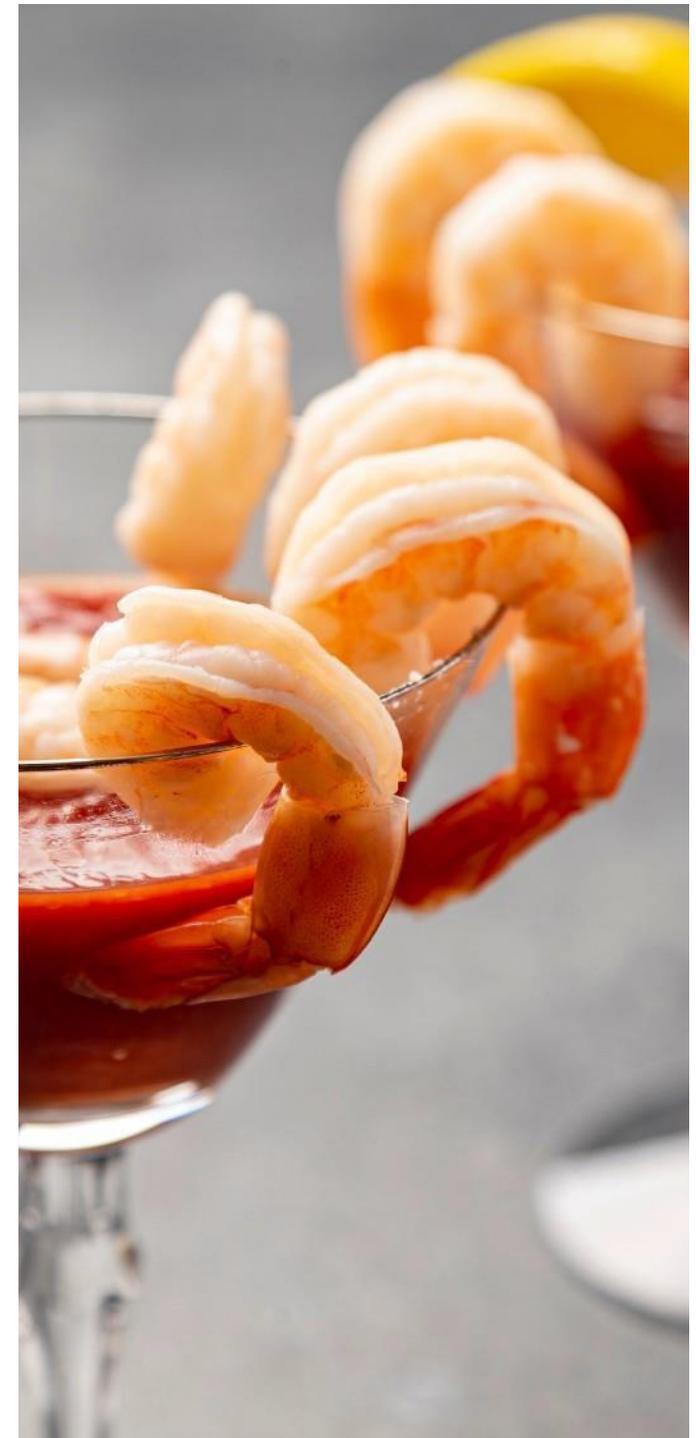
Grilled and Chilled Chili and Garlic Shrimp, Sweet Chili Basil Dip gf, nf  
Deviled Eggs | house cured salmon, crispy capers gf, nf  
Haystack Mt Goat Cheese Crostini | port preserved cherries nf  
Spicy Tuna Poke | wheat crisp, avocado, sriracha aioli, cilantro df, nf  
Classic Shrimp Cocktail | with bloodymary cocktail sauce df, gf, nf  
Smoked Trout Crostini | crisp apple, pickled shallot df, nf  
Roasted Tomato Bruschetta | pesto marinated 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



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# DINNER

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## 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 Norwegian Salmon | crispy 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

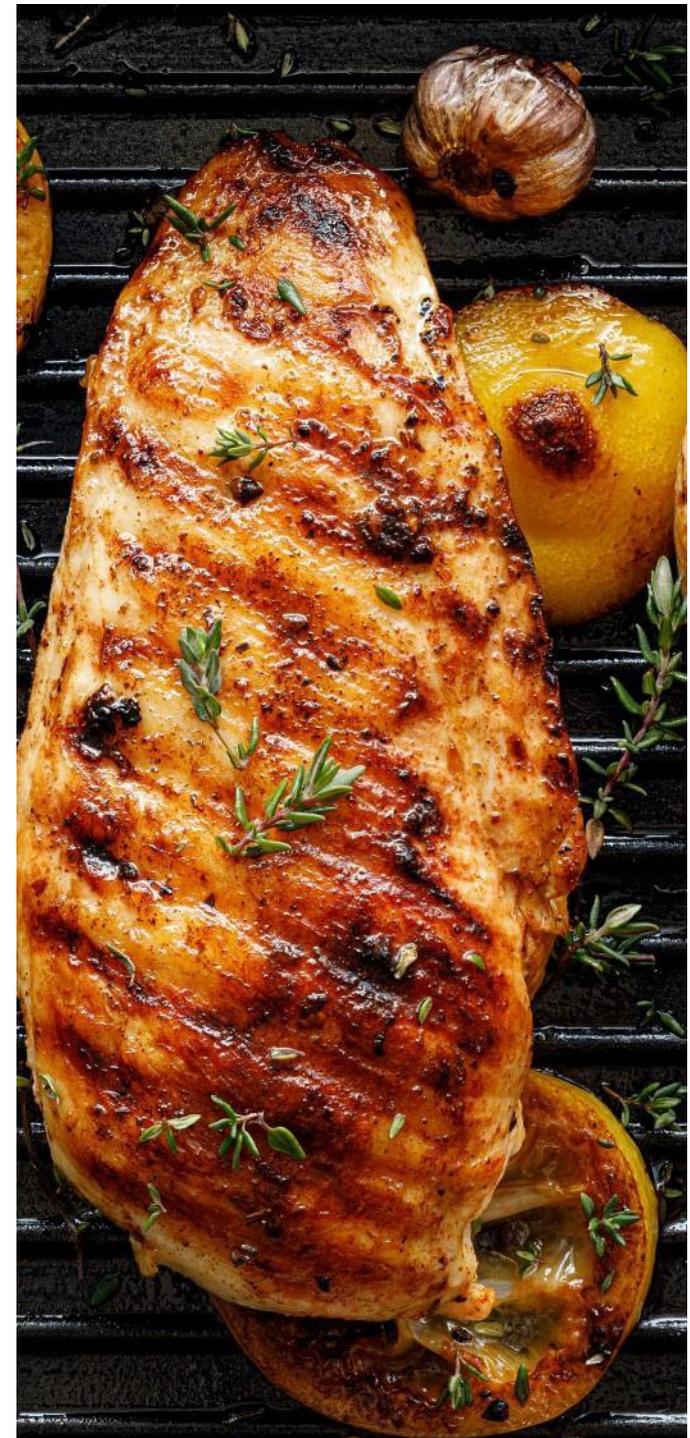
English Pea Soup | shaved parmesan, sourdough croutons nf  
Spinach and Strawberry Salad | feta cheese, pumpkin seeds, balsamic vinaigrette gf, nf  
Tangle of Field Greens | cucumbers, organic tomatoes, shaved carrots, house vinaigrette df, nf  
Beef Tenderloin | demi glace df, gf, nf  
Grilled Chicken 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

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# DINNER

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## 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

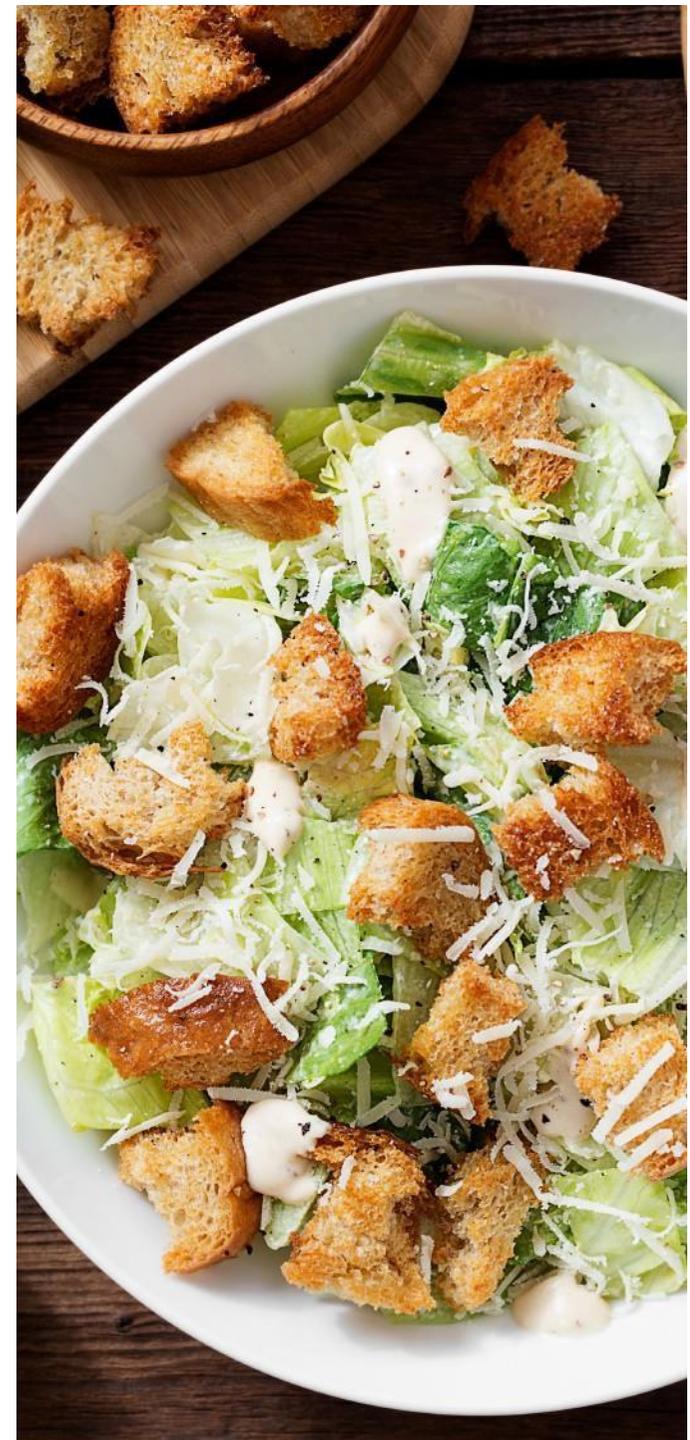
Grass-Fed Angus Beef Burgers  
Grilled Chicken  
Grilled Vegetables  
Sweet Hawaiian Buns nf  
Brioche Buns nf  
Ultimate Potato Salad gf, nf  
Spiced Housemade Potato Chips df, nf  
Classic Caesar | romaine, hand-torn croutons, shaved Parmigiano Reggiano nf  
Accoutrements | cheddar cheese, provolone, 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 cipollinis onions nf  
Roasted Crusted Lamb Rack | chimichurri, green chile and goat cheese polenta gf, nf

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# DINNER

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## 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 guest

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)*

ï Grilled Shrimp  
ï Grilled Chicken  
ï Flank Steak  
ï Grilled Salmon

### Paella .. \$33 per guest

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

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

*All prices are before taxes and service fees*



# DINNER

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## DISPLAYS (continued)

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

Snow Crab Claws  
Jumbo Shrimp Cocktail  
Selection of West Coast Oysters  
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 *nf*  
Tangle of Field Greens | cucumbers, organic tomatoes, shaved carrots, house vinaigrette *df, nf*  
Kale and Quinoa Salad | dried cherries, apricots, sherry vinaigrette, 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

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# DINNER

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## 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 guest

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

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# DINNER

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## 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

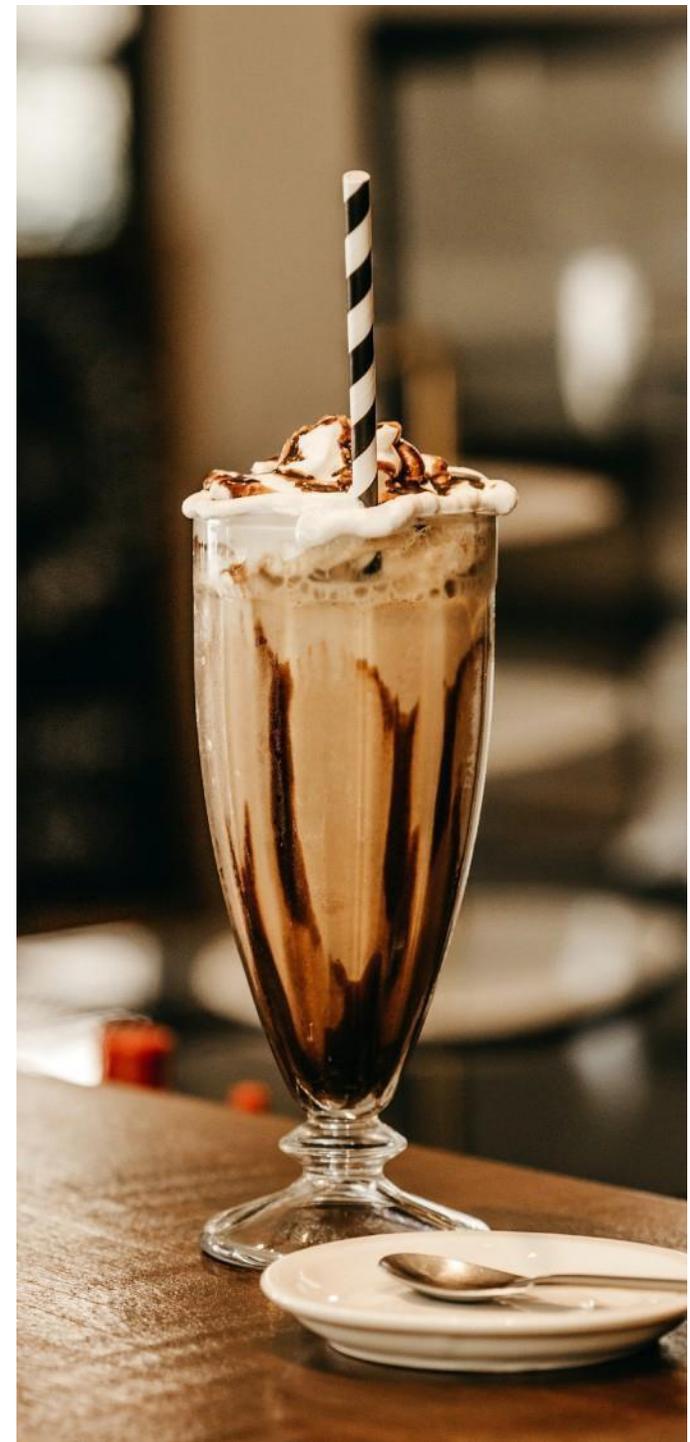
Fruit Tarts	Salted Caramel Tarts
Vanilla Cream Puffs	Coconut Cheesecake Bites
Blueberry Chocolate Cheesecake	House-Made Donut Holes
Lemon Bars	Tiramisu Espresso Cups
Chocolate Dipped Cake Pops	Lemon Meringue Tarts
Apple Tarts	Ginger Molasses Cream Pies
Pecan Pies	Coconut Cheesecake Bites
Key Lime Tarts	Sticky Toffee Pudding Cake Bites
Chocolate Peanut Butter Bars	Assorted Chocolate Truffles
Berry Panna Cotta	

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

Build-Your-Own Sundae Station..... \$25 | two flavors of ice cream, classic toppings  
Decadent Donut Wall..... \$20  
Assorted House-Made Mini Desserts.....\$15  
Assorted Macarons..... \$12

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# DINNER

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## 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 entrée | +\$18 per guest  
Add a pre-selected dessert | +\$8 per guest

### 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 guest

### 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

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All prices are before taxes and service fees



# DINNER

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## 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 Hazelnut Cake | candied orange zest, Grand Marnier anglaise gf, nf  
Vanilla Bean Panna Cotta nf

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*All prices are before taxes and service fees*



# BEVERAGES

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## 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  
Breckenridge Gin  
Don Q Cristal Rum  
Seagram's 7 Canadian Whiskey  
Four Roses Bourbon  
Duggans Dew Scotch  
Cimarron Tequila

### Premium Brands ... \$17 per bev.

Tito's Vodka  
Tanquery Gin  
Bacardi 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.  
Johnnie Walker Black Label

### Colorado Whiskey Brands

.....\$20 per bev.

Stranahan's Malt  
Breckenridge Whiskey  
10th Mtn Rye  
Valor Peak Single Malt  
Talnuu Continnum Cask  
Woody Creek Straight

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

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

### House Sparkling

Domanda Prosecco..... \$14  
Biutiful Brut nature Cava.....\$16  
Simonnet Febvre Brut .....\$25

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

Coors Banquet  
Coors Light  
Blue Moon

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

Pacifico  
Modelo  
Heineken N/A  
Stella Artois

### Colorado Micro-Brews ... \$12 per bev.

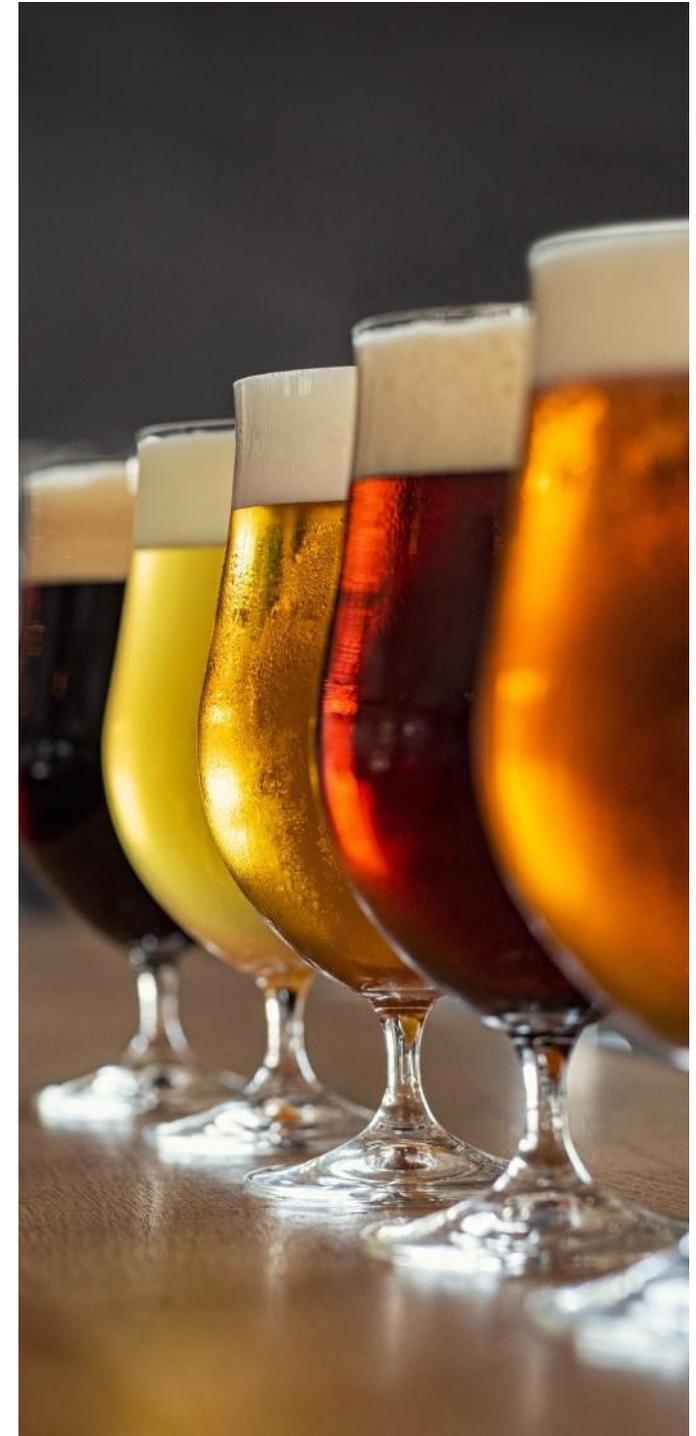
Outer Range  
Vail Brewery

### Hard Seltzers.... \$9 per bev.

(Flavors Rotate) |  
Stem Cider

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

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



# BEVERAGES

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## 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 will be \$27 an hour per guest

### Deluxe Brands

.....per guest

One Hour.....\$26  
Two Hours.....\$40  
Three Hours.....\$54  
Four Hours.....\$68  
Five Hours.....\$78

### Premium Brands

.....per guest

One Hour.....\$30  
Two Hours.....\$48  
Three Hours.....\$66  
Four Hours.....\$78  
Five Hours.....\$90

### Super-Premium Brands +Colorado Whiskey

..... per guest

One Hour.....\$36  
Two Hours.....\$58  
Three Hours.....\$80  
Four Hours.....\$92  
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 guest 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

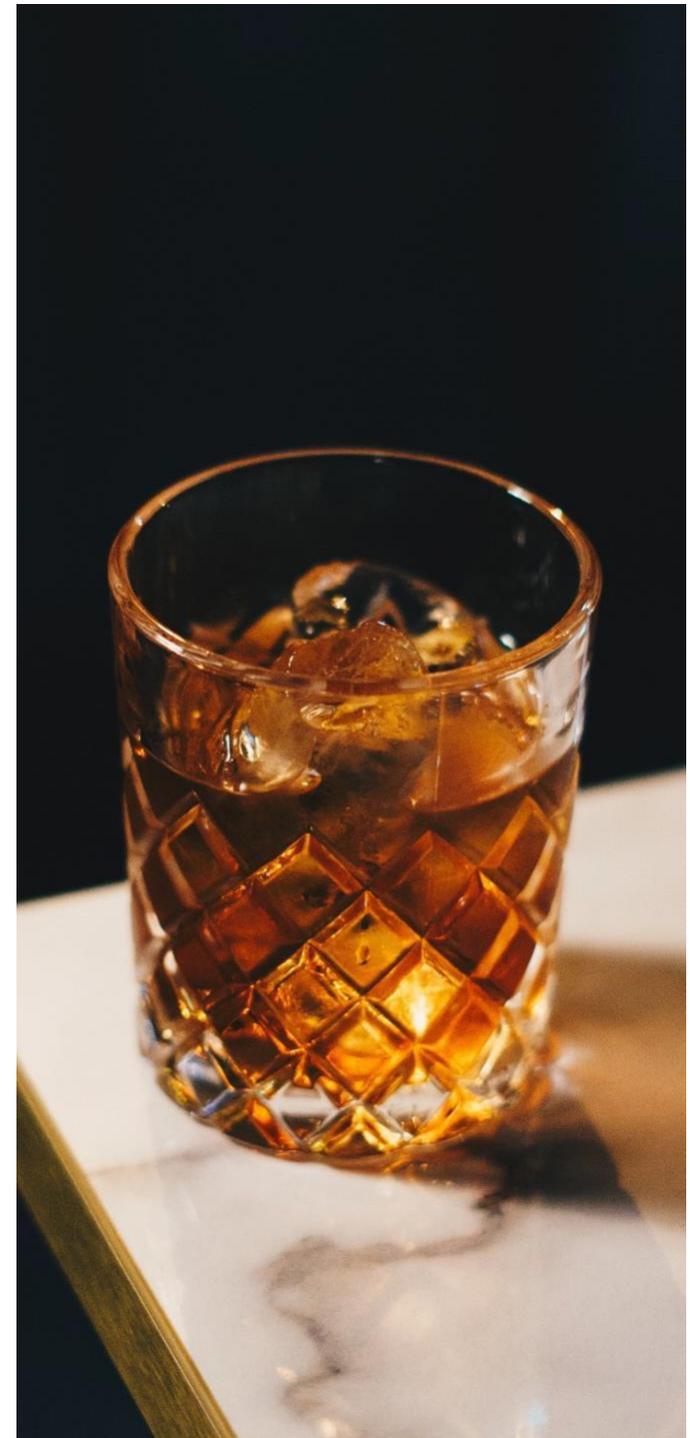
Harvest Old Fashioned | Buffalo Trace bourbon, Pedro Ximenez sherry, apple cider syrup, black walnut bitters

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

Mules | Moscow, Irish, Kentucky, gin

## Cordials... \$30 per guest per hour

All prices are before taxes and service fees



# BEVERAGES

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Amaretto Disaronno, Liquor 43, Aperol, Limoncello, St. Germain

## 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

Domanda Prosecco..... \$54 | Domanda Prosecco greets you with aromas of green apple, ripe pear, and white blossoms, underscored by a subtle hint of almond.

Biutiful Cava..... \$48 | 50% macabeo, 35% parellada, 15% xarel

Simonnet Febvre Crémant de Bourgogne..... \$85 | 60% chardonnay, 40% pinot noir

Moët Impérial..... \$125 | 30% to 40% pinot noir, 30% to 40% pinot meunier, 20% to 30% chardonnay

Veuve Clicquot Yellow Label..... \$165 | 50% pinot noir, 20% pinot meunier, 30% chardonnay

### White

King Estate 'Artisan Series'..... \$74 | Pinot Gris, Willamette Valley, Oregon

Jordan..... \$90 | Chardonnay, Russian River Valley, California

Argyle..... \$78 | Chardonnay, Willamette Valley, Oregon

Abadia de San Campio..... \$74 | Albarino, Rias Baixas, Spain

Rotating Sancerre..... \$100 | Sauvignon Blanc, Sancerre, France

### Red

Condado de Haza Tempranillo..... \$68 | Tempranillo, Ribera del Duero Spain

Broadbent..... \$94 | Cabernet Sauvignon, North Coast, California

Catena Zapata..... \$64 | Malbec, Mendoza, Argentina

Hourglass "HGIII"..... \$80 | Proprietary Blend, Napa Valley, California

Chehalem Mountains..... \$90 | Proprietary Blend, Napa Valley, California

