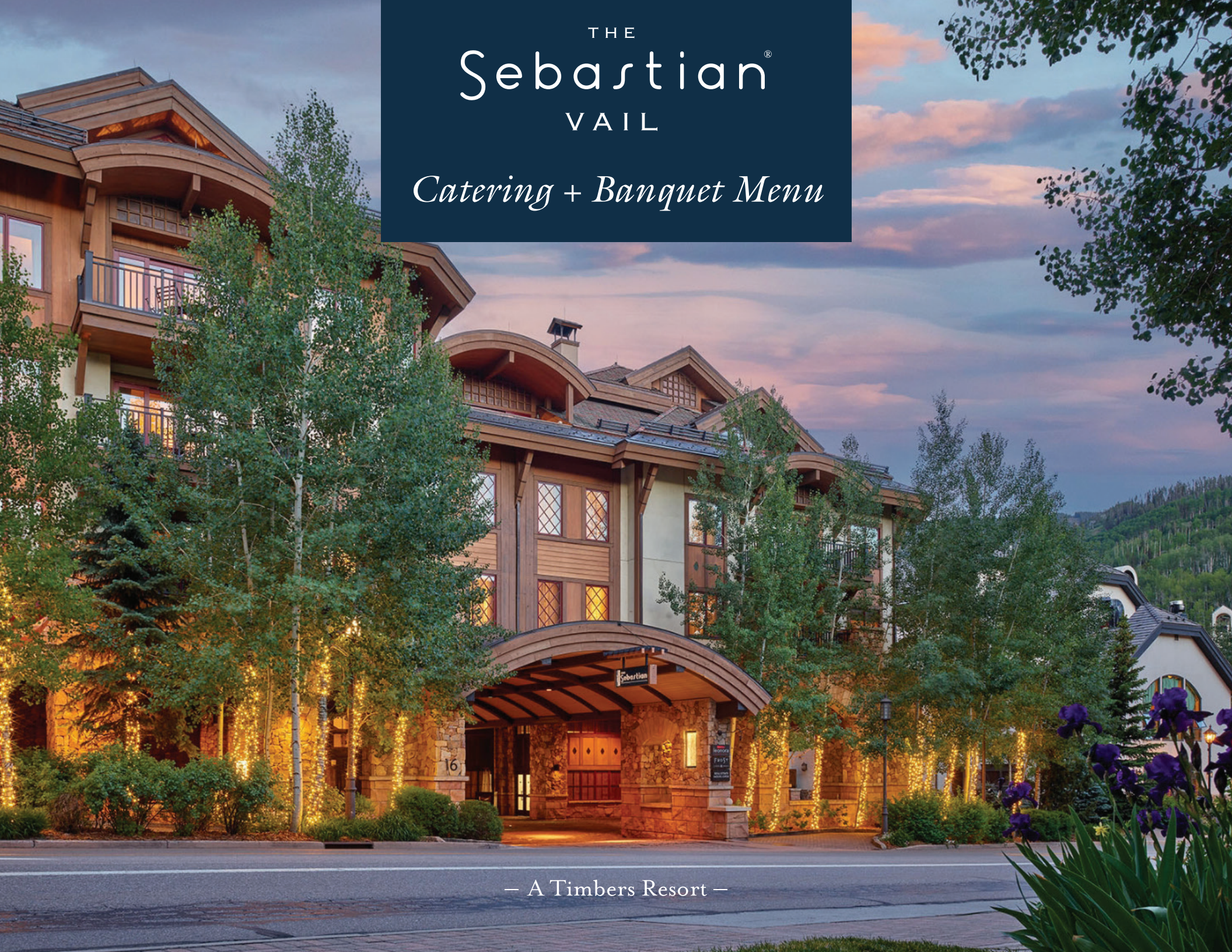


THE
Sebastian®
VAIL

Catering + Banquet Menu



— A Timbers Resort —

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 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.

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

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

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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, 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.

- 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



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

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



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BREAKS

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

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

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BREAKS

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 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

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

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BREAKS

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

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

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

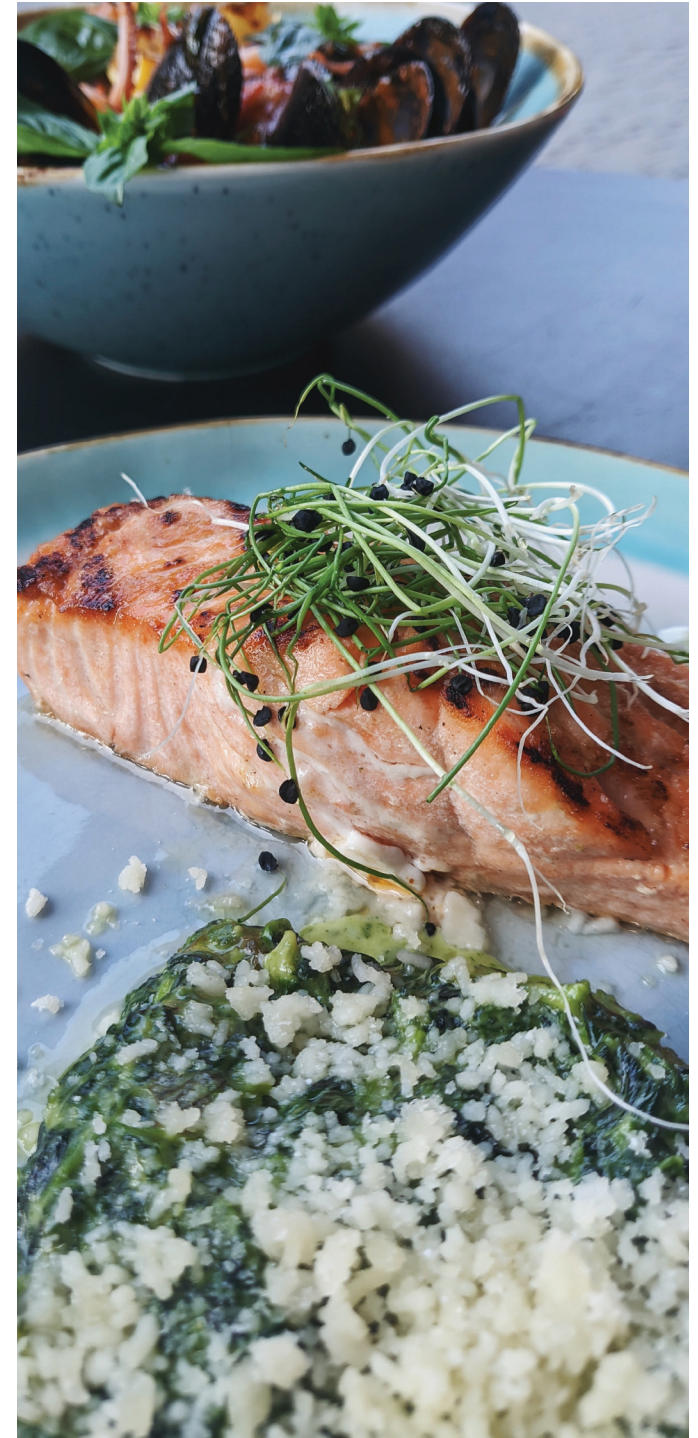
English Broccoli and Cheddar Soup | shaved parmesan, sourdough croutons nf
Kale and Quinoa Salad | dried cherries, apricots, sherry vinaigrette, toasted almonds df
Spinach and Strawberry Salad | feta, pumpkin seeds, balsamic dressing gf, nf
Seared Salmon | lemon caper sauce gf, nf
Roasted Chicken Breast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

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

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

• Italian | sopressa salami, ham, provolone, pickled onion, hoagie roll nf

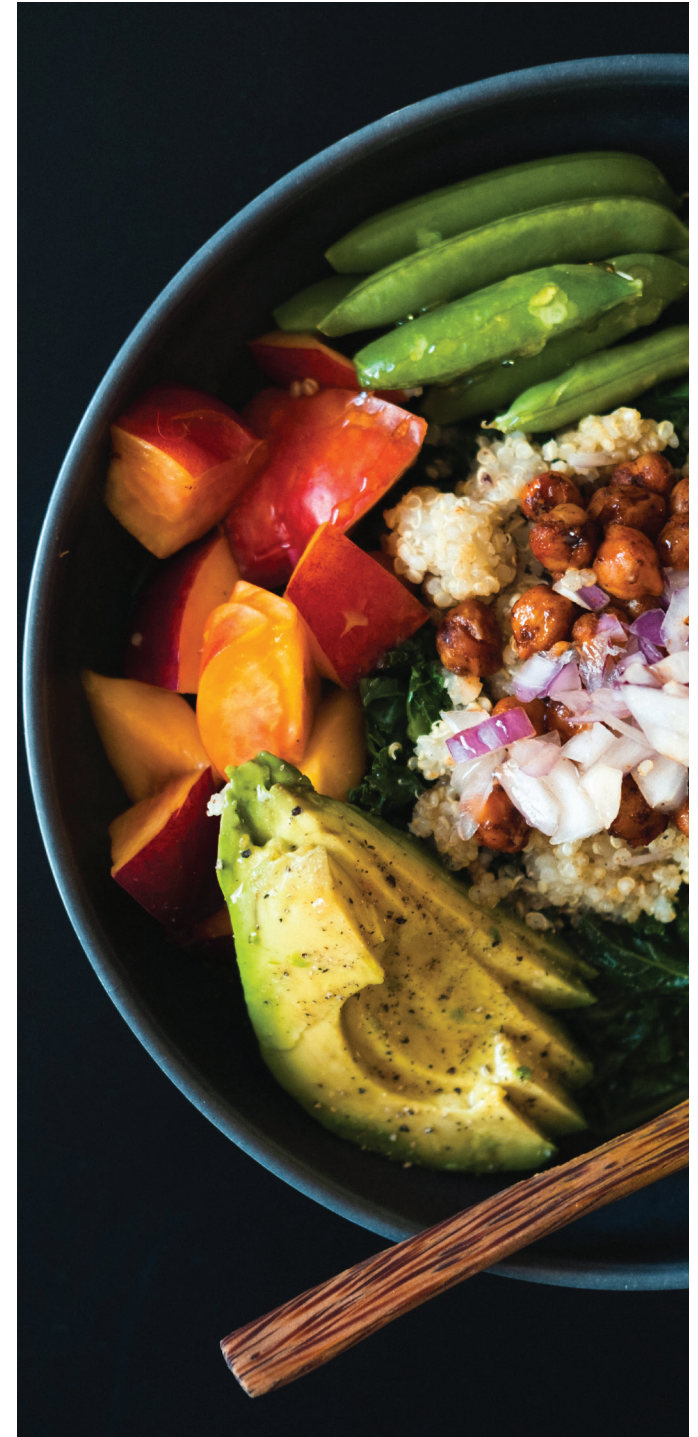
• Turkey Club | herb-roasted turkey, provolone, bacon, focaccia nf

• 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

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

All prices are before taxes and service fees



DINNER

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



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

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DINNER

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

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

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DINNER

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

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

All prices are before taxes and service fees



DINNER

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)

- Grilled Shrimp
- Grilled Chicken
- Flank Steak
- 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

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DINNER

DISPLAYS (continued)

Raw Bar \$MP per guest

Shrimp Ceviche
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

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

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DINNER

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

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

All prices are before taxes and service fees



DINNER

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

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DINNER

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 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

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

BEVERAGE SERVICE SELECTIONS

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

Deluxe Brands..... \$14 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
Tanquary 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
Talnu Continnum Cask
Woody Creek Straight

House Wines..... \$14 per glass | \$48 bottle

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

Domestic Beer..... \$9 per bev.

Import/Local..... \$12 per bev.

Seltzers..... \$11 per bev.

Domestic Keg* \$490

Import/Specialty Kegs* \$590

*approximately 110 pints / keg

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

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



BEVERAGES

Package bar pricing is based on continuous service of specified liquor, craft and domestic beer, house wine and non-alcoholic beverages. All prices are before taxes and service fees.

Wine & Beer Bar Deluxe Brands

..... per guest

One Hour.....	\$22
Two Hours.....	\$34
Three Hours.....	\$46
Four Hours.....	\$56
Five Hours.....	\$66

..... per guest

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

Premium Brands Super-Premium Brands

..... per guest

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

..... per guest

One Hour.....	\$36
Two Hours.....	\$58
Three Hours.....	\$80
Four Hours.....	\$92
Five Hours.....	\$107

Wine & Beer Bar: Includes house red and white wines, sparkling wine, domestic beers and non-alcoholic beverages

Deluxe Brands: Includes standard well spirits, house wines, domestic and craft beers, and non-alcoholic beverages.

Premium Brands: Includes premium spirits, house wines, domestic and craft beers, and non-alcoholic beverages.

Super-Premium Brands + Colorado Whiskey: Includes super-premium spirits, Colorado whiskey selections, house wines, domestic and craft beers, and non-alcoholic beverages.

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

Build-Your-Own Mimosa Bar..... \$25 per guest per hour

Signature Craft Cocktails..... \$22 per guest per hour

Assorted Mule Bar..... \$22 per guest per hour

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

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

A \$150 bartender fee applies for groups under 20 guests.



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, Friuli-Venezia Giulia, Italy
Huia..... \$68 | sauvignon blanc, Marlborough, New Zealand
Domaine Michel Vattan..... \$80 | sancerre, cuvee calclair, Loire, France
Attis, 'Xion"..... \$56 | albarino, Rias Baixas, 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

