



# FOUR SEASONS

## *Resort Vail*

"It's so beautifully arranged on the plate, you know someone's fingers have been all over it."

Julia Child



# LOCAVORE

*We believe in the farm to table philosophy and embrace a sustainable approach to dining. We like to refer to it as “Locavore” dining. As much as possible, we strive to source our products from local suppliers to provide the freshest, most flavorful food available.*

## *Seasonal Items Born & Raised in COLORADO*

*Osage Gardens Herbs, New Castle*

*Eagle Springs Farm Greens*

*Gold Canyon Kurobuta Pork*

*Red Bird Farms chicken, Englewood*

*Olathe Corn*

*Full Circle Farms, Longmont*

*Full Circle Farms Spring Peas, Longmont*

*Grant Farms Vegetables, Wellington*

*Borden Farms Squash, Delta*

*Golden Grains*

*Boulder Farm Eggs*

*Niwot Farms Beef, Longmont*

*White Mtn Farm Quinoa, Mosca*

*Palisade Fruits*

*Leroux Creek Farm Cherries, Hotchkiss*

*Sinton Dairy Farm, CO Springs*



*One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating.*

*Luciano Pavarotti*



## *Menu Tastings*

*Tasting selections must be received 2 weeks in advance of your tasting date. We are happy to host your tasting complimentary for up to four guests.*

Season to Remember & Mountain Splendor, select to taste:

- ◆ 6 hors d'oeuvres, page 4
- ◆ 2 salads or 2 soups, page 7
- ◆ 2 pasture or poultry entrees, page 8
- ◆ 2 seafood entrees, page 9
- ◆ 3 wedding cakes, page 10

From your selections you will ultimately taste & narrow down favorites to create your perfect menu.

"Out of package" menu items may be discussed with your Catering Manager prior to the tasting to determine how it will change your package pricing.

Fall in Love, Spring into Romance, select:

- ◆ 6 hors d'oeuvres, page 4
- ◆ 2 salads or 2 soups, page 7
- ◆ Chef will prepare our 2 salmon & 2 chicken entrées
- ◆ 3 wedding cakes, page 10

## *Enclosed*

	Pg.
Hors d'Oeuvres	4
Specialty Displays & Action Stations	5-6
Plated Dinner Courses	7-9
Wedding Cakes & Dessert Bar	10
Bar & Wine List	11-12
Event Enhancements	13

**“RECEPTION** is a noun form of receiving, or to receive something, such as information, art, experience, or people” *Wikipedia*

## PASSED HORS D’OEUVRES

### COOL

Caprese Skewer, Boconcini, Heirloom Cherry Tomato, Aged Balsamic, Basil Oil

Soft Summer Roll, Guava Ponzu

Smoked Salmon Tartare Cone

Grilled & Chilled Prawn, Jalapeño Cilantro Aioli

Spicy Tuna Tartare Tostada, Avocado, Cilantro, Togarashi, Nori

Goat Cheese Compressed Watermelon Cups, Basil, Maldon Sea Salt

Chili Infused Kalbi Beef Taco, Pickled Red Chile & Napa Slaw

Crispy Beet Chip, Burrata Mousse, Black Sea Salt, Lemon Oil, Arugula Chiffonade

### WARM

Porcini Arancini, Parmesan Reggiano & Tomato Gastrique

Triple Cream Brie in Phyllo, Honey Raspberry Jam, Candied Walnut Dust

Asiago & Phyllo Wrapped Jumbo Asparagus

Mac & Cheese Bites, Maple Bacon, Ancho Aioli

Skewered Salt & Pepper Tempura Fried Shrimp, Crispy Garlic, Pickled Jalapeños

Jumbo Lump Crab Cake, Cajun Remoulade

Skewered Bacon Wrapped Scallop, Pomegranate Molasses

Malaysian Chicken Satay Lollipop, Coconut-Peanut Sauce

Lamb Meatball, Cucumber, Tzatziki

Barbeque Hoisin Confit Duck Tacos, Pickled Radish & Cilantro

### PREMIUM \$2 per person upcharge to any package

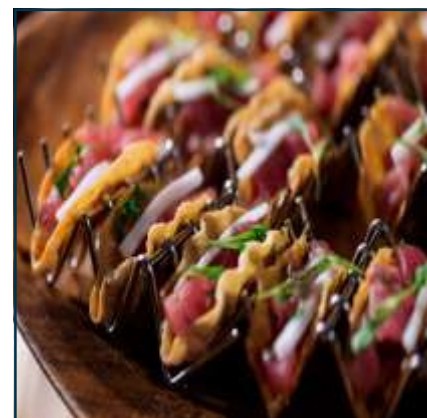
Shrimp, Lobster & Mango Ceviche, Fresno Peppers

7X Steak Tartare, Soft Boiled Quail Egg & Grain Mustard

Jumbo Lump Crab on Sweet Pea Pancake, Pickled Red Onion, Crème Fraîche

Quail Leg Lollipops, Harissa Chimichurri

New Zealand Panko & Mustard Crusted Lamb Chop, Port Reduction



“One cannot think well, love well, sleep well, if one has not dined well.”  
Virginia Woolf



## DISPLAYED ENHANCEMENTS

*Items priced per person, minimum 20 guests*

### **Domestic & Imported Cheese Board \$20**

Local Breads, Assorted Crackers

### **House Cured & Artisan Charcuterie \$22**

Gourmet Mustards, Seasonal Chutney, House Pickled Vegetables  
Local Bread & Lavosh

### **Combination Cheese & Charcuterie Board \$38**

### **Colorado Crudité \$16**

Locally Sourced Organic Colorado Vegetables, Crocks of House Made Dips

### **Sliced Seasonal Fruit \$14**

### **Fresh Tortilla Chips \$16**

Roasted Tomato Salsa, Tomatillo Salsa Verde, Pico de Gallo & Guacamole

### **Antipasto Display \$30**

Selection of Italian Cheeses & Assorted Salumi  
Marinated Olives, Oregano & Basil Grilled Italian Vegetables  
House Pickled Vegetables, Peppadew Peppers, White Anchovies  
Assorted Breads

### **Alpine Dips \$22**

Goat Cheese Dip; Ancho Chilies, Roasted Garlic, Caramelized Onions, Tomatoes  
Crazy Mountain Ale Spinach & Artichoke Dip  
Crudité & Assorted Crusty Breads for Dipping

### **Chilled House Smoked Salmon \$26**

Pumpernickel Crackers, Capers, Shaved Red Onion  
Lemon Wedges, Diced Cherry Tomatoes, Sieved Egg

### **Iced Seafood Display \$36** *Based on 4 pieces per guest*

Jumbo Shrimp, Snow Crab Claws, Seasonal Oysters on the Half Shell  
Smoked PEI Mussels  
Atomic Cocktail Sauce, Cognac Sauce, Lemon Wedges  
Horseradish & Cucumber Mignonette

***Displayed on Solid Ice add \$10 per guest, need 2 weeks advanced notice***

### **Sushi & Sashimi \$36** *Based on 4 pieces per guest*

Chef's Selection of Rolls, Sashimi & Nigiri  
Pickled Ginger, Wasabi, Soy Sauce

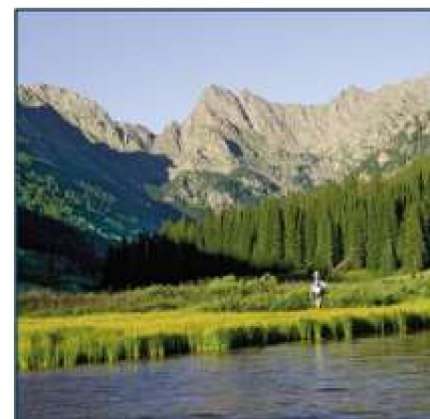
### **From the Garden \$18** *Displayed in mini Chinese to-go boxes* *Select Two*

Rice Noodles, Spring Vegetables, Char Sui Pork, Peanut Dressing

Asian Slaw, Napa Cabbage, Bean Sprouts, Carrots, Ginger Sesame Dressing, Wontons

Chopped Caesar, Red Romaine, Ciabatta Croutons, Caesar Dressing

Cobb, Chicken, Bibb Lettuce, Spinach, Cucumbers, Hard Boiled Eggs, Bacon  
Pickled Onions, Blue Cheese Dressing



# RECEPTION *continued*

## DISPLAYED ENHANCEMENTS

*Items priced per person for up to 2 hours*

*Minimum 20 guests*

### **Potato Bar \$26** *Includes all 3*

- ◆ Twice Baked Potatoes, Pancetta, Chives, Sour Cream, Aged Cheddar
- ◆ Ricotta Whipped Potatoes, Sautéed Wild Mushrooms & Red Wine
- ◆ Buttermilk Mashed Potatoes, Buttermilk Fried Chicken, Sweet Corn Succotash

### **Artisan Flat Breads \$28** *Select Two*

- ◆ Margherita ~ Tomatoes, Torn Basil, Fresh Mozzarella, Extra Virgin Olive Oil
- ◆ White ~ Creamy Garlic, Four Cheeses, Herbs
- ◆ Sicilian ~ Italian Salami, Kalamata Olives, Aged Pecorino
- ◆ Wild Mushroom - Rocket Greens, Parmesan, Truffle Oil

Served With:

Shaved Parmigiano-Reggiano, Basil Chiffonade, Chile Oil  
Parmesan Cheese & Crushed Red Peppers

### **A Twist on Macaroni & Cheese \$28** *Select Two*

- ◆ Aged Wisconsin Cheddar & Slow Roasted Barbequed Short Ribs
- ◆ Monterey Jack & Beef Tenderloin Chili
- ◆ Asiago & Free Range Chicken, Broccoli, Woodland Mushrooms, Crème Fraîche
- ◆ Feta, Kalamata Olive, Basil, Tomatoes, Caramelized Shallots
- ◆ Lobster, Tarragon & Mascarpone, *add \$8*

## CARVING STATIONS

*Items priced per guaranteed person for up to 2 hours, minimum 20 guests*

*One Chef Attendant Required per every 50 guests at \$150 each, up to (2) stations*

*\*Approximately 3 ounce reception portions per person*

Green Chile Salsa Roasted Pork Loin \$24

Apple Cider Brined & SOB Rubbed Whole Turkey \$24

Chile Glazed Loin of Ahi Tuna \$28

Hot Smoked Bourbon & Honey Skuna Bay Salmon \$26

“Red Mountain” Rubbed Colorado Grass Fed Beef Tenderloin \$32

“On Shrooms” Rubbed NY Striploin \$34

Roasted Rack of Colorado Lamb \$34

Whole Roasted Pig \$40 *Minimum of 50 guests*

All Carving Stations Include:

Chef Paired Signature Sauces & Accoutrement  
Freshly Baked Rolls, Whipped Butter



**“Strange to see how a good *DINNER* and feasting reconciles everybody.”**

## PLATED COURSE DINNER

### Creating Your Menu

You may offer two protein entrees for your guests to select in advance of your event.

A Third protein entrée may be offered for \$20 additional on the package price.

A Chef’s selection vegetarian entrée is always available on request, at no additional cost.

We require you provide place cards indicating each guest’s final entrée selection, and entrée counts are to be confirmed four (4) days prior to the date of your event.

#### Soups

Sweet Corn, *Truffle Cream*, *Popcorn*

Tuscan Tomato, *Pesto Crouton*, *Shaved Parmesan Cheese*

Wild Mushroom, *Garlic Oil*, *Thyme*, *Whipped Goat Cheese*

Lobster Bisque, *Caramelized Fennel* Add \$4

#### Salads

Roasted Colorado Beets

Candied Pecans, Arugula, Goat Cheese

Champagne Truffle Vinaigrette

Heirloom Tomato Salad, Fresh Burrata

Agrumato Lemon Oil, Kona Black Sea Salt

Micro Basil & Basil Oil, Aged Balsamic Glaze

Young Spinach Leaves

Cucumber Cradle, Pancetta, Crispy Shallots, Walnuts, Tart Apples

Brioche Crouton, Cider Vinaigrette

Arugula & Frisee

Fuji Apples, Smoked Bacon, Cambozola, Chives

Mustard Vinaigrette

California Inspired Baby Gem Lettuce

Heirloom Tomatoes, Cucumbers, Watermelon Radish

Avocado Mousse, Harissa Vinaigrette





## **DINNER** *continued*

### **Cold Appetizer Course \$20 per person upcharge**

Spicy Ahi Tuna Poke

Sesame Oil, Tamari Soy Sauce, Sweet Onion

Avocado, Taro Crisp, Togarashi

Bison Carpaccio

Baby Greens, Balsamic Crème, Polenta Crisp

Garlic Aioli

### **Hot Appetizer Course \$20 per person upcharge**

Porcini Mushroom & Goat Cheese Ravioli

Brown Butter & Candied Sage

Jumbo Lump Crab Cake

Sweet Corn Salsa, Pancetta, Jalapeño Gremolata

Braised 7X Short Rib Ravioli

Celery Root Purée, Roasted Heirloom Carrots

### **Poultry**

Herb Roasted Chicken Breast

Garlic Mashed Potatoes, Haricot Vert

Guajillo Sauce

Garlic & Thyme Roasted Chicken

Roasted Root Vegetables

Caramelized Onion Polenta, Lemon Pepper Butter

### **Pasture**

Tomato Garlic Braised Short Ribs

Caramelized Brussels Sprouts, Pecorino Polenta Cake

Sweet Potato Nest, Wild Mushroom Ragout

Sliced Peppercorn Crusted Flank Steak

Roasted Asparagus & Potato Sautee

Tomato Chutney

Roasted Beef Tenderloin

Whipped Potato Puree, Grilled Jumbo Asparagus

Oven Roasted Tomato, Red Wine Demi Glace

Grilled Beef Tenderloin

Potato Au Gratin, Garlic Broccolini

Cognac Peppercorn Sauce

Rosemary & Sage Seared Colorado Lamb Chops **\$6 per person upcharge**

Lentils, Heirloom Carrots, Sautéed Haricot Vert

Lamb Jus





**Seafood**

Colorado Striped Bass  
Wilted Arugula, Fennel Tomato Ragù, Roasted Purple Fingerling Potatoes  
Herb Beurre Blanc

Rocky Mountain Rainbow Trout Almandine  
Braised Garlic & Chili Kale, Confit Yukon Gold Potatoes  
Lemon Brown Butter

Bourbon & Honey Glazed Salmon  
Pommes Lyonnaise, Rapini  
Maple Butter Sauce

Grilled Salmon  
Herbed Wild Rice, Currants, Sautéed Spinach  
Dill Beurre Blanc

Cast Iron Roasted Sea Bass *(Consult with your Catering Manager on current market price)*  
Celery Root Mashed Potatoes, Haricot Vert  
Caper Lemon Basil Vinaigrette

Alaskan Halibut (available May to October)  
Lemon Gremolata, Pan Roasted Patty Pan Squash  
Peas, Fire Roasted Tomato Ragù

**Duo Plates \$16 per person upcharge**

Filet Mignon & Seared King Crab  
Dauphine Potato, Yellow Haricot Vert  
Tarragon-Chive Compound Butter

Filet Mignon & Seasonal Fish Selection  
Goat Cheese Polenta, Charred Jumbo Asparagus, Charred Scallions  
Merlot Demi Glace & Citrus Herbed Beurre Blanc

Colorado Couple, Elk Tenderloin & Alamosa Bass  
Sweet Carrot Purée, House Grown Patty Pan Squash  
Black Berry Infused Demi Glace



# DESSERT BAR & WEDDING CAKES

## DESSERT BAR & LATE NIGHT SNACKS

Create a custom petite dessert display  
Items priced per person for up to 1 hour, minimum 20 guests  
Minimum order 50% of your final guest count

- ◆ Selection of Four \$28
- ◆ Selection of Six \$40
- ◆ Selection of Eight \$46

Fruit Tarts  
Milk Shakes  
Cream Puffs  
Chocolate Peanut Butter Bars  
Glazed Doughnuts  
Assorted Chocolate Truffles  
Assorted Macaroons  
Tiramisu Espresso Cups  
Red Velvet "Ding Dongs"  
Cheesecake Bites  
Crème Brulee Spoons  
Chocolate Decadence Cakes

Cheeseburger Sliders  
French Fry Cones  
Pigs in a Blanket  
Mini Grilled Cheese  
Mini Pizzas  
Popcorn Bags  
Mac and Cheese Bowls  
Quesadillas  
Mini Corn Dogs  
Chicken Fingers  
\*Late night items can be customized, ask your catering manager for suggestions



## WEDDING CAKES

PRICE IS DEPENDENT ON FINAL DESIGN

### CAKES

Chocolate  
Vanilla  
Red Velvet  
Carrot  
Coconut

### FILLINGS

White Chocolate Mousse  
Dark Chocolate Mousse  
Vanilla Bean Cream  
Lemon Cream  
Cream Cheese  
Whipped Cream  
Hazelnut Cream

### ICING

Vanilla Buttercream  
Chocolate Buttercream  
Cream Cheese Frosting  
Chocolate Glaze  
Fondant Enhancement

### BRIDE & GROOM FAVORITES

#### Red Velvet

*Red Velvet Cake, Cream Cheese Filling ~ Plated with Chocolate Sauce & Fresh Berries*

#### Italian Cream

*Italian Cream Cake, Cream Cheese Filling ~ Plated with Raspberry Coulis & Fresh Berries*

#### Strawberry Shortcake

*Vanilla Cake, Vanilla Whipped Cream & Fresh Strawberries ~ Plated with Strawberry Coulis & Fresh Berries*

#### Nutella

*Frangelico Soaked Chocolate Cake, Hazelnut Mousse Filling ~ Plated with Chocolate Sauce*

#### Coconut Cream

*Coconut Cake Moistened, Coconut Rum & Cream Cheese Filling ~ Plated with Coconut Anglaise & Fresh Berries*





## WEDDING BAR

Package bar pricing includes Select Brands as noted below, domestic & imported beers, Four Seasons house wine selections, sparkling wine, soft drinks, and juice mixers.

Custom Bars and Specialty Drinks are available at a la carte pricing. Your catering manager can further customize a bar to your vision.

Bartender Fee of \$150 applies per bar. One bartender per 75 guests.

Cash Bars require a separate cashier at \$150 per bar

Alternate Wine Selections to served table side with dinner are to be priced out on consumption per bottle. See next page for by the bottle offerings.

### Select, included

Smirnoff Vodka  
 Dewar's Scotch  
 Jim Beam Bourbon  
 Seagram's 7 Whiskey  
 Bacardi Silver Rum  
 Beefeater Gin  
 Cuervo Silver Tequila  
 Enza Prosecco  
 Trinity Oaks Chardonnay  
 Maggio Cabernet

### Premium, add \$8 per person

Absolut Vodka  
 Chivas Regal Scotch  
 Makers Mark Bourbon  
 Crown Royal Whiskey  
 Bacardi Silver Rum  
 Captain Morgan Rum  
 Tanqueray Gin  
 Sauza Hornitos Tequila  
 Enza Prosecco  
 Trinity Oaks Chardonnay  
 Maggio Cabernet

### Deluxe, add \$10 per person

Grey Goose Vodka  
 Glenlivet 12yr Scotch  
 Bulleit Bourbon  
 Crown Royal Whiskey  
 Appleton Rum  
 Captain Morgan Rum  
 Bombay Sapphire Gin  
 Patron Silver Tequila  
 Enza Prosecco  
 Trinity Oaks Chardonnay  
 Maggio Cabernet

**\* ADD COFFEE CORDIALS TO ANY BAR FOR \$6 PER PERSON**



**“WINE... Offers a greater range for enjoyment and appreciation than possibly any other purely sensory thing which may be purchased.” Ernest Hemingway**

### **Champagne & Sparkling**

Enza Prosecco, Veneto, Italy	40
Louis Roederer "Brut Premier"	85
Moët et Chandon "Cuvée Dom Pérignon"	400
Mumm Napa "Brut Prestige", California	65
Perrier-Jouët "Grand Brut"	115
Schramsberg "Blanc de Blancs", California	95
Veuve Clicquot "Yellow Label"	150

### **Pinot Grigio**

Cantina Adriano, Friuli, Italy	40
Pighin, Friuli, Italy	39

### **Sauvignon Blanc**

Duckhorn, Napa Valley	75
Loveblock, Marlborough	50
Provenance, Rutherford	55
Warwick, South Africa	45

### **Chardonnay**

Au Bon Climat, Santa Barbara	59
Beringer "Private Reserve"	84
Cakebread Cellars	101
Far Niente, Oakville	125
Franciscan "Cuvée Sauvage", Carneros	63
Iconoclast, Russian River Valley	51
Kemeu Village, Marlborough	45
Kistler "Les Noisetiers", Sonoma Coast	135
The Monterey Vineyards	45
Trinity Oaks, California	40

*Wines by the bottle are priced on consumption and are not included in package pricing.*

### **Pinot Noir**

Emeritus "Hallberg Ranch", Russian River Valley	79
Gloria Ferrer, Carneros	50
Lange, Willamette Valley	53
Lucienne "Lone Oak Vineyard", Santa Lucia Highlands	105
Row 11, Russian River Valley	60
Sokol Blosser, Dundee Hills, Willamette Valley	89
Steelhead	40

### **Merlot**

Duckhorn, Napa	125
Paso Creek, Paso Robles	45
Red Diamond, California	40
Selene, Napa	75
Twomey, Napa	149

### **Cabernet Sauvignon & Blends**

Avalon, Napa	50
Cade, Howell Mountain	220
Caymus, Napa	185
Chateau Smith, Washington	60
Goose Ridge, California	45
Iconoclast, Stag's Leap District	55
Jordan, Alexander Valley	136
Maggio, California	40
Terra Valentine, Spring Mountain	91
Trefethen, Oak Knoll	84
Turnbull, Napa	115

### **Other Reds**

Alexander Valley Vineyards Syrah, Alexander Valley	49
Muga "Reserva", Rioja	69
Numanthia "Termes", Toro	61
Poggerino, Chianti Classico DOCG	55
Ruffino "Ducale Oro", Chianti Classico Riserva DOCG	95
Terrazas Malbec Reserva, Mendoza	55



*If you go back to the Greeks and Romans, they talk about all three - wine, food, and art - as a way of enhancing life.*

*Robert Mondavi*



## *Event Enhancements*

Ivory Card Stock Menu Card: \$4

Ivory Damask Full Length Linen: \$20

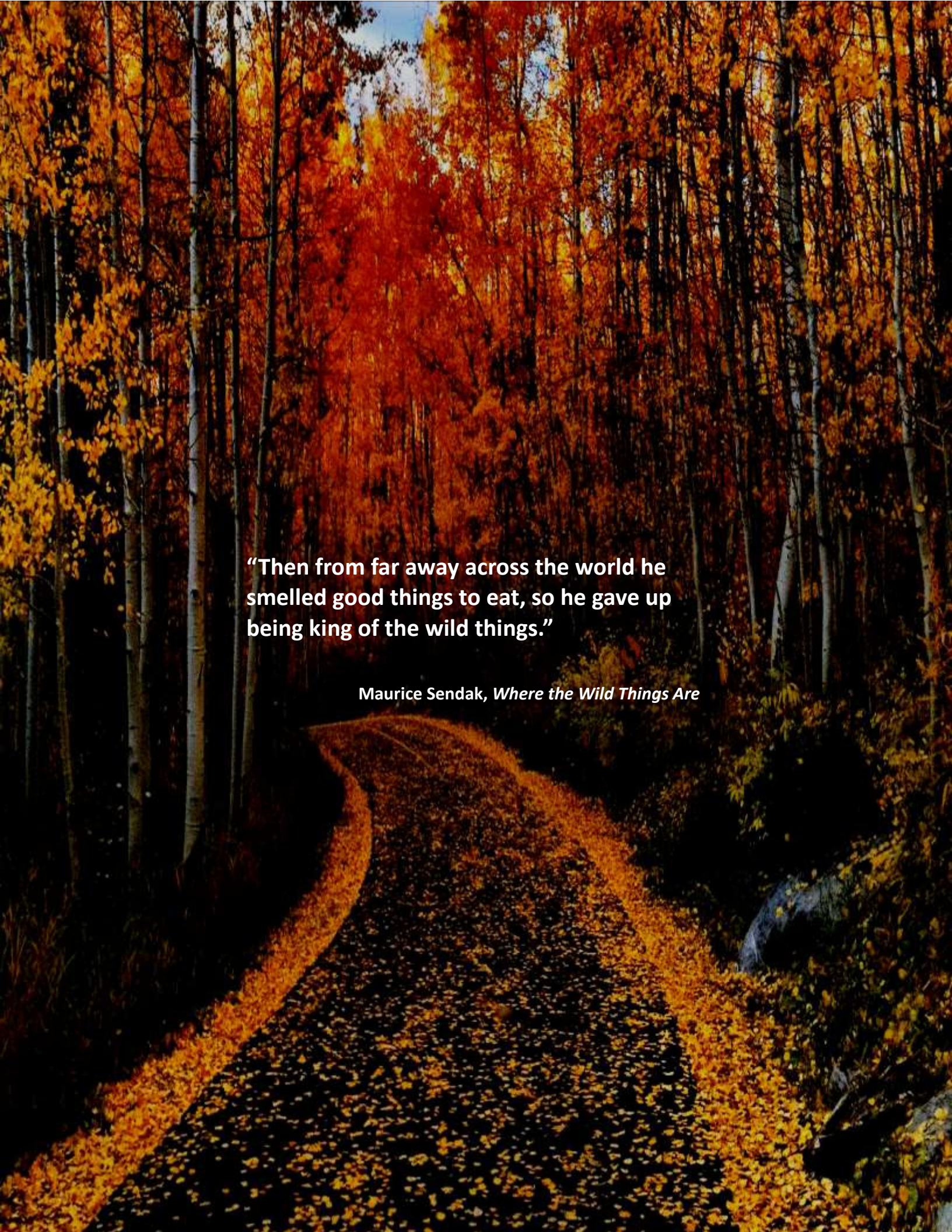
Mahogany Chiavari Chair: \$10

Existing Standing Heater or Fire Pit \$75

Fire Pit Addition: \$150

Piano Rental: \$600



A photograph of a forest path covered in fallen autumn leaves, with tall trees in the background. The path is a mix of dark and light brown, indicating a mix of leaf colors. The trees are tall and thin, with dense foliage in shades of orange, yellow, and red. The lighting is soft, suggesting a late afternoon or early morning setting.

**“Then from far away across the world he  
smelled good things to eat, so he gave up  
being king of the wild things.”**

**Maurice Sendak, *Where the Wild Things Are***