



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.*

## *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*

*House Grown Micro Herbs*



*Part of the secret of success in life is to  
eat what you like and let the food fight  
it out inside."*

*Mark Twain*



## *Rise & Shine*

### **Breakfast, Breaks, Lunch**

	Pg.
Buffet Breakfast	4
Breakfast Enhancements	5-6
Breaks	7-8
A la Carte & Beverages	8
Buffet Lunch	9-11
Box Lunch	11

A 15% service charge, 8% administrative fee, & 8.4% state sales tax applies to all food & beverage

*“Only dull people are brilliant at **BREAKFAST**”* Oscar Wilde

## BREAKFAST DISPLAYS

### Continental Eyes Open \$32

Sliced Seasonal Fruits & Berries

Freshly Baked Breakfast Pastries

Whipped Butter, Seasonal Jam & Nutella

### Just Like Home \$40

Sliced Seasonal Fruits & Berries

Scrambled Local Farm Eggs

Shallot and Chive Hash Browns

Choice: House Pork or Venison Sausage, Grilled Ham or Apple Wood Smoked Bacon

Freshly Baked Breakfast Pastries, Whipped Butter, Seasonal Jam & Nutella

### Spa Daze \$44

Sliced Seasonal Fruits & Berries

Mini Low-fat Vanilla Yogurt & House Made Granola Parfaits

Egg White and Roasted Vegetable Quiche

Chicken Apple Sausage

Bran Muffins, Scones, Whipped Butter, Honey & Preserves

### Turn up the Heat \$46

Sliced Seasonal Fruits & Berries

Huevos Rancheros

Breakfast Burritos: Crispy Bacon, Scrambled Eggs

Spicy Potatoes, Cheddar Cheese

Spiced Home Fries with Chipotle Sour Cream

Sour Cream and Salsa Fresca Condiments

Corn Meal Muffins with Honey Butter

### Fill'er Up \$48

Sliced Seasonal Fruits & Berries

Freshly Baked Breakfast Pastries, Whipped Butter, Seasonal Jam & Nutella

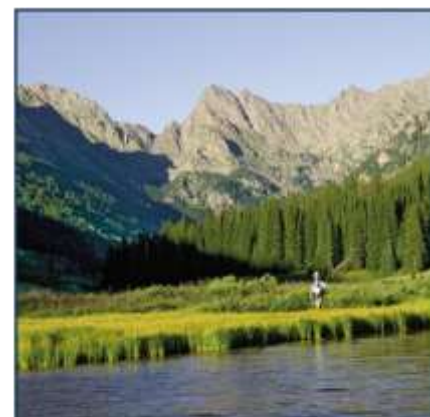
Free Range Bison Ribeye with Poached Eggs

Tomato, Creamed Spinach & Truffled Potato Gratin, Bearnaise

Sour Cream and Blueberry Pancakes, Vermont Maple Syrup, Whipped Butter

**All Displays Include**  
Orange, Grapefruit, Cranberry Juices  
Lavazza Coffee, "T" Tea Leaves

*Pricing noted per † for up to 2 hours. Minimum 20 guests. Add \$8 † for fewer than 20 guests.*



## BREAKFAST enhancements

### •A la Carte•

*Minimum Order 50% of your guaranteed number of guests*

Mini-Parfaits, Low-fat Yogurt & House Made Granola \$6.5

Bulk Low-fat Yogurt & House Made Granola \$6

Seasonal Juice of the Day Shots \$6

Irish Steel Cut Oatmeal \$8.5

Brown Sugar, Sun Dried Fruits, Roasted Pecans

Skillet Quiche \$8.5 *feeds 10*

- ♦ Bacon, Onion, Gruyere
- ♦ Spinach, Red Pepper, Brie

High Altitude Breakfast Sandwich \$8.5

Challah Roll, Fried Egg, Grilled Ham Steak , White Cheddar Cheese

Breakfast Biscuit \$8.5

Turkey Sausage Patty, Pimento Cheese, Scrambled Egg

Breakfast Burrito \$8.5

Crispy Bacon, Scrambled Eggs, Spicy Potatoes, Cheddar Cheese

Salsa & Sour Cream Accompaniments

Vegetarian Breakfast Burrito \$8

Scrambled Eggs, Black Beans, Potatoes, Pepper Jack Cheese

Salsa and Sour Cream Accompaniments

Pancakes, Waffles, or French Toast with Whipped Butter & Maple Syrup \$10

Breakfast Meat: \$6.5

Choice of: Pork Sausage, Venison Sausage, Grilled Ham

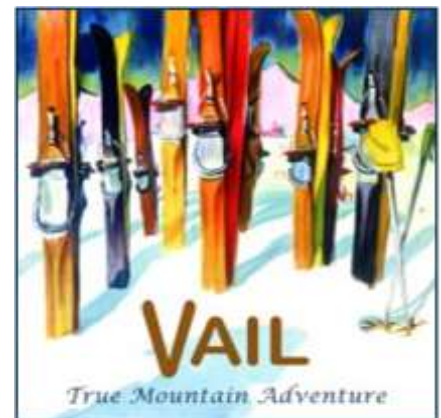
Apple Wood Smoked Bacon

Scrambled Farm Eggs with Chives \$8

NY Style Bagels & Lox \$16

House Smoked Salmon, Minced Boiled Egg, Onion, Capers

Whipped Cream Cheese





## On Consumption

Assortment of Breakfast Cereals, Soy, Skim & 2% Milks \$5

Individually Packaged Yogurt \$5

## By the Dozen

Seasonal Whole Fruit \$36

Hard Boiled Farm Eggs \$26

Assorted Bagels, Seasonal Trio of Cream Cheese \$54

Breakfast Pastries, Whipped Butter, Seasonal Jam & Nutella \$54

## Action Stations

*The following require a Chef Attendant, \$150 per every 2 hours.*

*Pricing is per 🧑 based on your guaranteed number of guests.*

*Minimum 20 guests. Add \$8 per person for fewer than 20 guests.*

### Let's Crack Some Eggs \$20

Farm Fresh Eggs & Egg Whites

Maple Cured Ham, Bacon, Mushrooms

Chopped Scallions, Bell Peppers, Spinach, Tomatoes

Cheddar & Swiss Cheeses

### Waffles Schmaffles \$16

Crispy Belgian Waffles

Toasted Almonds, Berry Compote, Whipped Cream, Sweet Butter

Whipped Butter & Maple Syrup

### Maple Cured Slab Bacon \$14

To Die For



“Right or wrong, it's very pleasant to **BREAK** something from time to time “  
Fyodor Dostoevsky

THEME BREAKS

Skip the Gym \$24

- Dried Fruit Cups
- House Made Trail Mix
- Fruit Skewers with Honey Yogurt Dip
- Juice of the Day

You’re a Fruit \$24

- Seasonal Fruit Tarts
- Strawberry Cheesecake Pops
- Chocolate Dipped Seasonal Fruit
- Freshly Squeezed Lemonade

Pricing is per ⚡ based on 30 minutes of break time.  
Minimum 10 guests. Add \$6 ⚡ for fewer than 10 guests.

Hittin’ the Concessions \$26

- Popcorn Buckets
- Assorted Mini Candy Bars
- Pigs in a Blanket, House Mustard, Ketchup
- Warm Soft Pretzel Sticks with Queso Dip

Get in My Belly \$24

- Double Sabayon Brownies
- Chocolate Covered Strawberries
- House Made Chocolate Covered Pretzel Sticks
- FLAME’s Cow Patties

¡Arriba! \$26

- House Fried Tortilla Chips
- Mini Cheese Quesadillas
- Guacamole & Salsa Fresca
- Fresh Vegetable Crudit  with Cilantro Ranch

I’m a Little Savory \$30

- Selection of Domestic Cheeses & Sliced Salami
- Mixed Nuts, Marinated Olives & Pickles
- Stone Ground Mustard, Artisan Breads & Crackers

- House Made Trail Mix
- Assorted Nuts
- Dried Fruits
- Personal Popcorn Cups
- M-n-M’s
- Pretzels

Meeting Enhancements \$6  
For your boardroom or classroom settings, placed per seat



## BREAK enhancements

### Items priced by the dozen

Assorted Fresh Baked Cookie Selection	\$55
Fudge Brownies & Blondies	\$55
Assorted Biscotti	\$45
Assorted Cheesecake Bites	\$60
Homemade Cupcakes	\$60
Banana-Nut, Zucchini, or Carrot Breads	\$60
Whole Seasonal Fresh Fruit	\$36
House Made Trail Mix in Mini Mason Jars	\$72
Chocolate Covered Strawberries	\$72
Rice Krispy Bars, Dipped in Chocolate	\$48

### A la Carte

Vegetable Crudit�, House Made Ranch	\$12
Sliced Seasonal Fruit	\$10
Tortilla Chips with Salsa & Guacamole	\$14
1lb Bowl Mixed Nuts, serves 10	\$30
Popcorn Buckets	\$8

### A la Carte on Consumption

Bag Chips, assorted	\$5
Candy Bars, assorted	\$5
Energy & Granola Bars, assorted	\$6
Assorted Ice Cream Bars	\$7

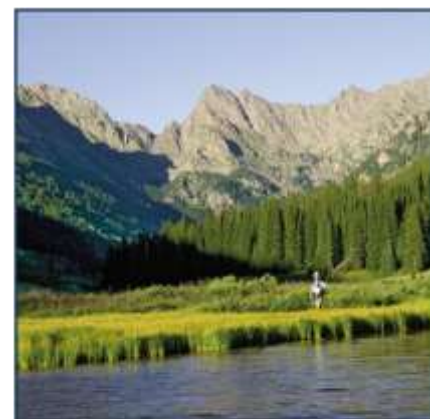
## BEVERAGES

### Items priced by the gallon

Lavazza Coffee & "T" Tea Leaves	\$74
Hot Chocolate	\$70
Mulled Hot Apple Cider	\$70
Iced Tea, Lemonade or Arnold Palmer	\$68
Orange, Grapefruit, Cranberry Juices	\$68

### A la Carte on Consumption

Assorted Soft Drinks	\$6.5
Badoit Bottled Sparkling Water	\$6.5
Evian Bottled Still Water	\$6.5
Vitamin Water / Gatorade Energy Drinks	\$7
Starbucks Frappuccino	\$8





# "Ask not what you can do for your country. Ask what's for **LUNCH**"

Orson Welles

## LUNCH DISPLAYS

All Displays Include a Beverage Station of:

Freshly Brewed Coffee & Iced Tea

### Rocky Mountain Picnic \$46

Caesar Salad Wedges, Pink Peppercorn Ranch

Fusilli Pasta, Feta Cheese & Bell Pepper Salad, Lemon Vinaigrette

Deli Creations on Soft Italian Roll

Club: Herbed Turkey Breast, Romaine, Crispy Bacon, Baby Swiss, Sundried Tomato Aioli

Italian: Salami, Ham, Pepperoni, Provolone, Tomato, Shredded Lettuce, Creamy Vinaigrette

Tuna Salad: Albacore Tuna, House Mayo, Red Onion, Celery, House Pickles

Chocolate Chip Cookies, Raspberry Bars, Blondies

### Sweet Sunshine \$48

Watermelon & Red Onion Salad, Raspberry Vinaigrette

Organic Vegetable Salad, Meyer Lemon Dressing

Baby Spinach Salad, Mandarins, Toasted Almonds, Mango Vinaigrette

Assortment of Wraps:

Smoked Chicken Salad, Green Apple & Toasted Pecans

Shaved Ham & Swiss, Pepperoncini, Spring Greens, Dijon Mustard

Grilled Seasonal Vegetables, Goat Cheese & Fresh Herb Spread

Dark Chocolate Dipped Madelines, Lemon Bars, Fresh Fruit Tarts

### Taste of Summer \$50

Roasted Sweet Corn Soup

Cucumber, Tomato, Red Onion Salad, Greek Vinaigrette

Couscous Salad, Chopped Haricot Vert, Radicchio, Olive Dressing

Freshly Baked White & Wholegrain Breads with Whipped Butter

Baked Gorgonzola Stuffed Chicken & Bourbon Marinated Salmon

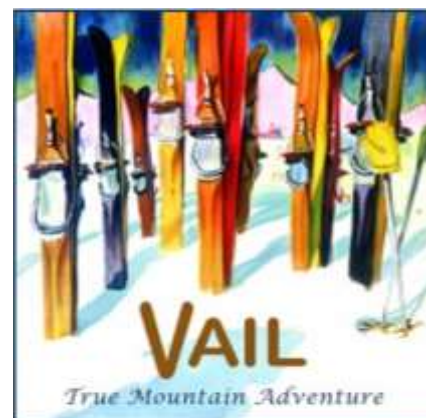
Baby Carrots in Shallot Butter, Wild Rice Pilaf

Strawberry Shortcake

Chocolate Raspberry Mousse

Peaches & Cream

Pricing is per ↑ based on 1 Hour of serve time.  
Minimum 20 guests. Add \$8 ↑ for fewer than 20 guests.



## LUNCH *continued*

### Southwestern Eats \$52

Tortilla Soup, Avocado, Sour Cream, Lime

Green Chile Cornbread, Whipped Honey Butter

Corn & Black Bean Salad, Cilantro Vinaigrette

Char Grilled Garlic-Tequila Lime Chicken & Beef Fajitas, Sautéed Peppers & Onions

Spanish Rice & Stewed Charro Pinto Beans

Accompanied By:

Flour Tortillas, Sour Cream, Chopped Cilantro, Lime, Queso Fresco,

Roasted Tomato Salsa, Pico de Gallo, Guacamole

Cinnamon Churros with Cajeta Sauce

Flan Caramel Custard

Chocolate Spice Cake

**All Displays Include a Beverage Station of:**

Freshly Brewed Coffee & Iced Tea

### High Altitude Comfort \$54

Mixed Greens, Cucumbers, Carrots, Cherry Tomatoes Herb Croutons, Creamy Vinaigrette

Russet Potato Salad, Celery, Smoked Ham, Grain Mustard

American Macaroni Salad

Freshly Baked White & Wholegrain Breads with Whipped Butter

Slow Braised Beef Short Ribs, Stuffed Baked Potatoes and Tobacco Onions

Herb Marinated Chicken Breast, Haricot Vert, Boursin Cheese and Orzo Pasta, Chicken Jus

Root Vegetables with Apple Cider Butter

Lemon Meringue Tartlets

Chocolate Pecan Pie, Spiced Buttered Pecans

Vanilla Panna Cotta with Fresh Berry Coulis

*Pricing is per ₭ based on 1 Hour of serve time.  
Minimum 20 guests. Add \$8 ₭ for fewer than 20  
guests.*





## LUNCH *continued*

### Gore Range Luncheon \$54

Tuscan Sausage Soup, Cannellini Beans, Mushroom, Spinach

Grilled & Chilled Vegetable Antipasto

Panzanella Salad, Crusty French Bread, Tomatoes, Bocconcini, Basil Vinaigrette

Chicken Cacciatore , Braised Chicken, Tomatoes, Peppers, Red Wine

Italian Vegetable Lasagna, Fresh Mozzarella, Basil Pesto

Roasted Garlic Focaccia Bread

Chocolate Tiramisu Cups

Tri Colored Panna Cotta

Cannoli's

### Box Lunches \$44

Select one item from each category

Presented in a take home Four Seasons insulated cooler, add \$10 

All Box Meals Include: Bag Chips, Seasonal Whole Fruit, & Bottle Evian Water

### Salads

Country Style Potato Salad, Bacon & Green Onions

Farfalle Pasta Salad, Pine Nuts, Tomatoes, Basil, Roasted Garlic, Olive Oil

Quinoa Salad, Citrus Roasted Tomato, Fresh Spinach, Garden Herbs

Cucumber & Red Onion Salad, Teardrop Tomatoes, Feta, Tarragon Dressing

### Sandwiches

Smoked Turkey Breast, Muenster Cheese, Butter Lettuce, Tomato, Seven Grain Bread

Italian Sub, Salami, Ham, Provolone, Lettuce, Tomato, Shaved Red Onion, Soft Italian Roll

Smoked Chicken Wrap, Black Bean & Corn Salsa, Jack Cheese, Creamy Red Pepper Sauce

Vegetarian Wrap, Greens, Roasted Red Peppers, Smoked Gouda Cheese, Tomato Tapenade

### Desserts

Seasonal Fruit & Oat Bar

Choice of Jumbo Cookie: Chocolate Chip, Oatmeal, or Goey Butter Cookie

Double Fudge Brownie



**\*For Multiple Sandwich Selections:\***

Minimum attendance of 30 is required. Salad & Dessert accompaniments remain the same for all meals.

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



## *Into the Night*

Reception, Dinner, Bar & Wine

	Pg.
Hors d'Oeuvres	13
Specialty Displays & Action Stations	14-15
Dessert Stations	16
Buffet Dinners	17-18
Plated Dinner	19-21
Bar Options & Wine List	22-2

A 15% service charge, 8% administrative fee, & 8.4% state sales tax applies to all food & beverage



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

## PASSED HORS D'OEUVRES

\$7 each

Minimum 25 pieces per selection

### COOL

Caprese Skewer, Basil Marinated Boconccini, Cherry Tomato  
Triple Cream Brie in Phyllo, Honey Raspberry Jam, Walnut Dust  
Soft Vegetarian Spring Roll, Sweet and Spicy Dipping Sauce  
Smoked Salmon Pillow on Brioche, Pink Peppercorn Glaze  
Grilled & Chilled Prawn, Jalapeño Cilantro Aioli  
Tuna Tartare Tacos, Cucumber Ginger Relish  
Seared Beef Carpaccio, Arugula Slaw, Parmesan Crisp  
Serrano Ham, Wrapped Manchego, Fig Compote  
Dungeness Crab Salad with Compressed Watermelon  
Crispy Beet Chip, Buratta Mousse

### WARM

Porcini Arancine, Parmesan Fondue  
Asiago & Phyllo Wrapped Asparagus  
Truffled Comté Fritters  
Black Bean & Grilled Corn Quesadilla, Roasted Tomato and Ancho Salsa  
Mac & Cheese Bites, Maple Bacon, White Cheddar Fondue  
Crispy Panang Shrimp Spring Rolls, Thai Curry Dip  
New England Crab Cake, Citrus Mayonnaise  
Prosciutto and Sage Shrimp, Gruyère Fondue  
Malaysian Chicken Satay, Peanut Sauce  
Chili Infused Kalbi Beef Taco, Pickled Red Chile and Napa Slaw  
Skewered Lamb Meatball, Minted Lamb Jus  
Porchetta Empanadas, Honey Guajillo Dipping Sauce



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

*Virginia Woolf*

## DISPLAYED ENHANCEMENTS

*Items priced per † , minimum 25 guests*

### **Domestic & Imported Cheese Board \$18**

Local Breads, Cracker Assortment

### **House Cured & Artisan Charcuterie \$18**

Gourmet Mustards, Seasonal Chutney, Local Bread & Lavosh

### **Colorado Crudite \$14**

Locally Sourced Organic Colorado Vegetables, Cocks of House Made Dips

### **Sliced Seasonal Fruit \$12**

### **Fresh Tortilla Chips with \$15**

Salsa Fresca & Guacamole

### **Antipasto Display \$22**

Selection of Italian Cheeses & Assorted Salumi

Marinated Olives and Pickles, Grilled Italian Vegetables with Pesto

Balsamic Onions, Roasted Red Peppers, Assorted Breads

### **Alpine Dips \$16**

Swiss Cheese Fondue

Crazy Mountain Ale Spinach Dip

Crudit  & Assorted Crusty Breads for Dipping

### **Prosciutto & Melon \$16**

Thinly Sliced House Cured Prosciutto

Grilled Asparagus, Ricotta Salata, Sliced Melon, Parmesan Ciabatta Toast

### **Chilled House Smoked Scottish Salmon \$18**

Capers, Shaved Bermuda Red Onion, Pumpnickel Crackers

Lemon and Lime Wedges

### **Iced Seafood \$26** *Based on 4 pieces per guest*

Jumbo Shrimp & Snow Crab Claws

Vodka Cocktail Sauce, Grand Marnier Aioli, Lemon Wedges

Enhance with Maine Lobster Medallions, add \$6 †

### **Sushi & Sashimi \$30** *Based on 4 pieces per guest*

California, Spicy Tuna, & Cucumber Avocado Rolls

Salmon & Yellowtail Sashimi

Pickled Ginger, Wasabi, Soy Sauce

### **From the Garden \$16** *Displayed in mini Chinese to-go boxes*

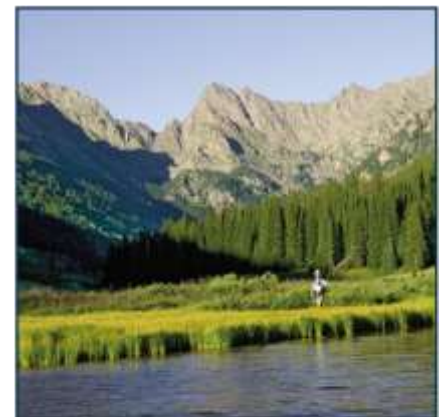
*Select Two*

Singaporean 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 ~ Grilled Chicken, Tomatoes, White Cheddar, Avocado, Pancetta Dressing





### DISPLAYED ENHANCEMENTS

*Items priced per 1/2 for up to 2 hours*

*Minimum 25 guests, add \$8 per person additional fee for fewer than 25 guests.*

#### **Mashed Potato Bar \$18**

Mashed Yukon Gold Potatoes, Bacon, Cheddar Cheese, Chives with Sour Cream  
Ricotta Whipped Potatoes, Roasted Wild Mushrooms, Red Wine Sauce  
Buttermilk Mashed Potatoes, Buttermilk Fried Chicken, Sweet Corn Succotash

#### **Artisan Flat Breads \$20**

*Select Two*

Margherita ~ Tomatoes, Torn Basil, Fresh Mozzarella, Extra Virgin Olive Oil

White ~ Creamy Garlic, Four Cheeses and Herbs

Sicilian ~ Italian Salami, Kalamata Olives and Aged Pecorino

Thai Chicken ~ Julienne Chicken and Vegetables, Spicy Coconut Peanut Sauce

*Accompaniments*

Shaved Parmigiano-Reggiano and Basil Chiffonade, Chile Oil

Parmesan Cheese & Crushed Red Peppers

#### **A Twist on Macaroni & Cheese \$20**

*Select Two*

Aged Wisconsin Cheddar & Slow Roasted Barbequed Short Ribs

Monterey Jack & Beef Tenderloin Tip Chili

Asiago & Free Range Chicken, Broccoli, Woodland Mushrooms, Crème Fraiche

Feta, Grilled Asparagus, Basil, Tomatoes, Onions, Artichokes & Cream

### CARVING STATIONS

*Items priced per guaranteed 1/2 for up to 2 hours, minimum 25 guests*

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

*Approximately 3 oz reception portions per person*

Bone-In Glazed Ham \$18

Apple Cider Brined Breast of Tom Turkey \$20

Chile Glazed Loin of Ahi Tuna \$24

Farm Raised Whole Salmon \$22

Colorado Grass Fed Beef Tenderloin \$28

Roasted Rack of Colorado Lamb \$30

All Carving Stations Include:


Flame Restaurants Signature Sauces

Freshly Baked Rolls w Whipped Butter





### DESSERT BAR

*Create a custom petite dessert display*

*Items priced per guaranteed  for up to 1 hour, minimum 25 guests*

Selection of Four \$25 

Selection of Six \$36 

Selection of Eight \$45 

Fruit Tarts

Milk Shakes\*

Chocolate & White Chocolate “Moose” Lollipops

Cream Puffs\*

Raspberry Mousse Cakes

Chocolate Dipped Cake Pops

Pecan Diamonds

Whoopie Pies\*

Chocolate Peanut Butter Bars

Panna Cotta\*

Chocolate Glazed Doughnuts

Assorted Chocolate Truffles

Assorted Macaroons\*

Tiramisu Espresso Cups

Banana Panna Cotta and Chocolate Mousse

Cheesecake Bites\*

Crème Brulee Spoons\*


Chocolate Decadence Cakes


\*Have a favorite flavor? We are happy to accommodate! Not Sure? Your Catering Manager will be able to make flavor suggestions based on our favorites!



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

## **DINNER STATION**    \$105

*Pricing noted per  for up to 2 hours*

*Minimum 30 guests. Add \$10  for fewer than 30 guests*

### **All Buffet Dinners Include:**

Seasonal Roasted Vegetables

Pastry Chef's Assorted Petite Desserts Display

Freshly Baked Breads, Whipped Butter

Lavazza Coffee, and Assorted “T” Tea Leaves

### **Please select the following to create your desired buffet menu:**

1 Soup Selection

3 Salad Selections

3 Entrée Selections

#### **Enhancements:**

Additional Soup \$4

Additional Salad \$6

Additional Entrée \$8

### **SOUPS**

Sweet Corn Chowder, *Pancetta*, *Corn Kernels*, *Chive Oil*

San Marzano Tomato Bisque, *Fried Basil*, *Parmesan Crisps*

Wild Mushroom Bisque, *Thyme Crème Fraiche*

Comfort Chicken Noodle

Vegetarian Tortilla, *Avocado*, *Shredded Jack*, *Tortilla Strips*, *Lime*

Sausage & White Bean

### **SALADS**

Mixed Field Greens, Crumbled Haystack Goat Cheese

Toasted Pine Nuts, Tarragon Lime Dressing

Roasted Wild Mushrooms

Crumbled Chorizo, Red and Yellow Peppers

Watercress Emulsion

Romaine Wedges

Herbed Croutons, Shaved Parmesan Cheese

Pink Peppercorn Cesar Dressing

Golden Beets . Goat Cheese, Arugula, Candied Pecans, Red Onions

Raspberry Vinaigrette

Panzanella

Herbed French Bread, Tomatoes, Buffalo Mozzarella

Olive Oil, Red Wine Vinegar

Orzo Pasta

Peas, Artichokes, Sun-Dried Tomatoes, Rosemary Aioli

Baby Spinach Salad

Crispy Pancetta, Gorgonzola Cheese, Herbed Croutons

Sherry Vinaigrette





## **DINNER** *station continued*

### **ENTREES**

Italian Vegetables & Three Cheese Lasagna  
Basil Pesto Drizzle

Parmesan Crusted Eggplant  
Shaved Truffles, Baby Artichokes, Roasted Fennel  
Port Wine Reduction

Burgundy Braised Chicken  
Whipped Potatoes, Root Vegetables  
Burgundy Demi-Glace

Glazed Pork Loin  
Wild Rice and Sun-Dried Berry Pilaf  
Orange Jus

Seared Colorado Bass  
Tarragon-Chive Pappardelle  
Shallot Butter

Garlic Roasted Prawns  
Citrus Herb Couscous, Wilted Greens  
White Wine Reduction

Boston Cod  
Leek and Red Bliss Potato Ragout, Sweet Corn  
Lemon Beurre Blanc

Beef Filet Medallions  
Root Vegetable Hash, Broccolini  
Mushroom Brandy Cream

Peppercorn Flank Steak  
Herb Orzo Pasta, Oven Roasted Tomatoes  
Mushroom-Barolo Reduction

### **All Buffet Dinners Include:**

Seasonal Roasted Vegetables  
Pastry Chef's Assorted Petite Desserts Display  
Freshly Baked Breads, Whipped Butter  
Lavazza Coffee, and Assorted "T" Tea Leaves

### **CHEF'S CUSTOM *FLAME INSPIRED* BUFFET \$140**

Allow Executive Chef Kevin Erving create a special offering, inspired by our menu in Flame, the resort's signature steakhouse.

*Chef Attendant Fee required, (1) per every 75 guests*



## PLATED COURSE DINNER

### Creating Your Menu

Please select one item from each course to create your desired group menu.

You may offer two entrees for your guests to select in advance of your event, menu pricing is based on higher priced entrée selection. A Chef's selection vegetarian entrée is always available on request

For this option we ask you provide place cards indicating each guest's final entrée selection, and entrée counts are to be confirmed five days prior to the date of your event.

#### Option for "Tablesides" Menu Selection

Available for select courses only, on menus offering a minimum of 4 courses.

Choice of Two Salads \$8 † add'l

Choice of Two Entrees \$20 † add'l  
Chef's selection vegetarian entrée is always available as a third option.

Choice of Two Desserts \$10 † add'l

#### Soups \$12

Sweet Corn, Lump Crab, Avocado, Corn Kernels, Chive Oil  
San Marzano Tomato Bisque, Fried Basil, Crispy Parmesan Tuille  
Minted English Pea, Rock Shrimp, Herbed Pea Fritter  
Lobster Bisque, Caramelized Fennel. Add \$2

#### Salads \$16

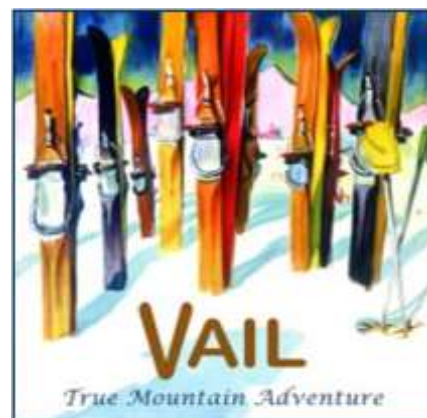
Baby Arugula & Sliced Asian Pear  
Cambozola Cheese, Fig and Champagne Vinaigrette

Red and Yellow Tomato  
Burrata Cheese, Micro Watercress  
Balsamic Syrup

Young Spinach Leaves  
White Cheddar, Mustard Seed Crisps  
Ice Wine Dressing

Heirloom Beet Salad  
Roasted Market Beets, Pickled Asian Pears, House Made Fresh Goat Cheese, Hazelnut Brittle, Blood Orange Reduction

California-Inspired Baby Gem Lettuce  
Heirloom Tomatoes, Cucumbers, Watermelon  
Radishes, Roasted Red Peppers, Avocado Vinaigrette



## **DINNER** *continued*

### **Cold Appetizers \$18**

Ahi Tuna Poke

Sushi Grade Ahi Tuna, Sesame Oil

Tamara Soy Sauce, Sweet Onion

Seasoned Seaweed Salad, Togarashi

Bison Carpaccio

Baby Greens, Balsamic Crème, Polenta Crisp

Garlic Aioli

### **Hot Appetizers \$18**

Butternut Squash Tortellini

Sage Brown Butter

Jumbo Lump Crab Cake

Sweet Corn Ragout, Crispy Smoked Bacon, Oven Dried Tomato, Corn Coulis

Duck Confit in Phyllo

Roasted Porcini and Wild Mushroom Salad

Micro Arugula and Raspberry Vinaigrette

### **Poultry \$50**

Herb Roasted Breast & Leg of Free Range Chicken

Grilled Bell Pepper Cous Cous, Swiss Chard

Thyme Jus

Burgundy Braised Chicken

Roasted Root Vegetables, Pearl Onions

Butter Whipped Yukon Gold Potatoes

### **Pasture \$64**

Tomato Garlic Braised Short Ribs

Buffalo Mozzarella Polenta, Wild Mushroom Ragout

Sliced Peppercorn Crusted Flank Steak

Roasted Asparagus & Portobello Sauté

Orzo Pasta with Rosemary-Garlic Boursin

Red Wine Demi

Roasted Beef Tenderloin

Whipped Potato Puree, Grilled Asparagus

Oven Roasted Tomato, Red Wine Reduction

Grilled Beef Tenderloin

Potato Gratin, Haricot Vert, Miso Butter

Rosemary & Sage Seared Colorado Lamb Chops

Minted Wild Rice Pilaf, Lamb Jus

***All dinners include freshly baked rolls, coffee & hot tea service***





## **DINNER** *continued*

### **Seafood \$58**

Prosciutto Wrapped Filet of Boston Cod \$50  
Sweet Corn & Red Bliss Potato Ragu  
Creamy Lobster Sauce

Bourbon Glazed Salmon  
Pommes Lyonnaise, Broccoli Rabe, Crisp Parsley

Cast Iron Roasted Sea Bass  
Celery Root Mashed Potatoes  
Charred Tomato, Citrus Beurre Blanc

### **Duo Plates \$78**

Filet Mignon & Butter Poached Maine Lobster  
Savoyarde Potatoes, Herbed Heirloom Carrots  
Black Truffle Sauce

Colorado Couple, Bison & Trout  
Soft Polenta, Broccolini  
Black Pepper Relish

### **Sweets \$16**

Black Forest Cake, Bourbon Cherries  
Chocolate Mousse

Colorado Chevre Cheesecake  
Champagne Poached Seasonal Fruit

Chocolate Espresso Cake  
Cocoa Nibs, Crème Fraîche

Seasonal Crème Brûlée, Fresh Berries

Salted Caramel Mousse, Chocolate Ganache  
Fresh Berries

Mixes Berry Shortcake

***All dinners include freshly baked rolls, coffee & hot tea service***



## BANQUET BAR

PACKAGE	First Hour	Additional Hour
Deluxe	\$24	\$11
Premium	\$22	\$10
Select	\$20	\$9
Cordials, <i>add</i>	\$8	\$4

Package includes your preferred liquor tier selection, domestic & imported beers, Four Seasons wine selection, sparkling wine, soft drinks, and juice mixers. Cordials are noted at additional cost.

ON CONSUMPTION	Hosted	Cash
Deluxe	\$13	\$16
Premium	\$12	\$15
Select	\$11	\$14
Cordials	\$15	\$16
Imported/Micro Brews	\$8	\$9
Domestic Beer	\$7	\$8
House White & Red Wine	\$10	\$12
Sparkling Wine	\$10	\$14
Soft Drinks	\$6.5	\$7
Bottle Water	\$6.5	\$7

### Select

Smirnoff Vodka  
Dewar's Scotch  
Jim Beam Bourbon  
Seagram's 7 Whiskey  
Bacardi Silver Rum  
Beefeater Gin  
Cuervo Silver Tequila  
Enza Prosecco  
Stone Barn Chardonnay  
Santa Luz Cabernet

### Premium

Absolut Vodka  
Chivas Regal Scotch  
Makers Mark Bourbon  
Crown Royal Whiskey  
Bacardi Silver Rum  
Captain Morgan Rum  
Tanqueray Gin  
Sauza Hornitos Tequila  
Enza Prosecco  
Stone Barn Chardonnay  
Santa Luz Cabernet

### Deluxe

Grey Goose Vodka  
Glenlivet 12yr Scotch  
Bulleit Bourbon  
Crown Royal Whiskey  
Appleton Rum  
Captain Morgan Rum  
Bombay Sapphire Gin  
Patron Silver Tequila  
Enza Prosecco  
Stone Barn Chardonnay  
Santa Luz Cabernet



*Bartender Fee of \$100 applies per bar. One bartender per 75 guests.*

*Cash Bars require a separate cashier at \$100 per bar*

*Specialty or Theme Drinks will be priced on consumption only.*

***“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
Mumm Napa "Brut Prestige", California	\$65
Louis Roederer "Brut Premier"	\$85
Schramsburg "Blanc de Blancs", California	\$87
Nicolas Feuillate Brut Rosé	\$99
Laurent Perrier Brut	\$111
Veuve Clicquot "Brut Yellow Label"	\$150
Moët et Chandon "Cuvée Dom Pérignon"	\$385

### **Pinot Grigio**

Pighin, Friuli	\$59
Scarpetta, Friuli, Italy	\$61

### **Sauvignon Blanc & Semillion**

Wither Hills, Marlborough, New Zealand	\$40
Hogue Cellars, Yakima Valley, Washington	\$40
Duckhorn, Napa Valley, California	\$69

### **Chardonnay**

Stone Barn, California	\$40
Hogue Cellars, Yakima Valley, Washington	\$40
Handcraft, California	\$49
Iconoclast, Russian River Valley, Sonoma, CA	\$51
Louis Latour, Pouilly-Fuissé, France	\$59
Beringer "Private Reserve", Napa Valley, CA	\$75
Jordan, Sonoma, California	\$80
Grigch Hills Estate, Napa Valley, California	\$85
Far Niente, Napa Valley, California	\$125

### **Pinot Noir**

Flor de Campo, Santa Barbera, California	\$59
Schug, Sonoma, California	\$75
Witness Tree Estate, Willamette Valley, Oregon	\$71
Emeritus "Hallberg Ranch", Russian River Valley, CA	\$79
Flowers, Sonoma, California	\$113

### **Merlot**

Hogue Cellars, Yakima Valley, Washington	\$40
Santa Ema, Chile	\$45
Candor, Central Coast, California	\$55
Stag's Leap Wine Cellars, Napa Valley, California	\$77
Duckhorn, Napa Valley, California	\$125

### **Cabernet Sauvignon & Blends**

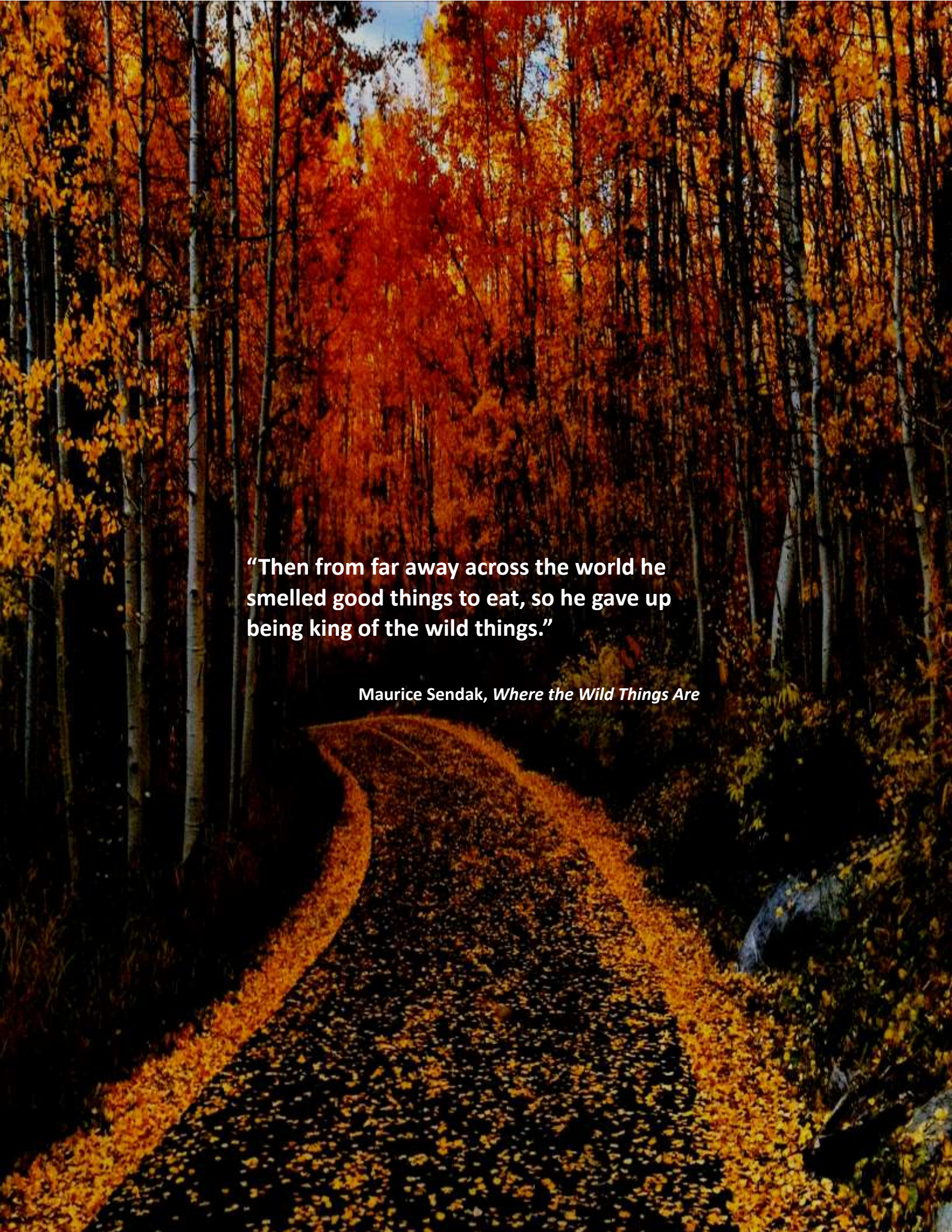
Hogue Cellars, Yakima Valley, Washington	\$40
Santa Luz, Colchagua Valley, Chile	\$40
Iconoclast, Stag's Leap District, Napa Valley, CA	\$51
Katherine Goldschmidt, Alexander Valley, California	\$51
Hahn, Central Coast, California	\$54
Sbragia, Dry Creek Valley, Sonoma, California	\$77
Terra Valentine, Spring Mountain, California	\$91
Jordan, Sonoma, California	\$136
Caymus, Napa Valley, California	\$186
Far Niente, Napa Valley, California	\$225

### **Malbec & Syrah**

Terrazas Malbec "Reserva", Mendoza, Argentina	\$57
Alexander Valley Vineyards Syrah, Sonoma, CA	\$49
Penfolds Shiraz "St. Henri", South Australia	\$151





A photograph of a forest path in autumn. The path is covered in a thick layer of fallen yellow and orange leaves. The path curves through a forest of tall, thin trees with vibrant autumn foliage in shades of orange, red, and yellow. The lighting is soft, creating a warm and serene atmosphere.

**"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***