



# 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, Woodrow*

*Boulder Farm Eggs*

*Niwot Farms Beef, Longmont*

*White Mtn Farm Quinoa, Mosca*

*Palisade Fruits*

*Leroux Creek Farm Cherries, Hotchkiss*

*Sinton Dairy Farm, CO Springs*



*"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 15.5% service charge, 8.5% administrative fee, and 8.4% state sales tax applies to all food & beverage.

A one time \$75.00 labor fee will apply for each AM or PM event with less than 25 guests.

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

## BREAKFAST DISPLAYS

### **Continental Eyes Open** \$34

Sliced Seasonal Fruits & Berries

Freshly Baked Breakfast Pastries

Whipped Butter, Seasonal Jam & Nutella

### **Just Like Home** \$42

Sliced Seasonal Fruits & Berries

Scrambled Local Farm Eggs

Herb Roasted New Potatoes, Onions, Peppers

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

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

### **Spa Daze** \$46

Sliced Seasonal Fruits & Berries

Mini Low-fat Vanilla Yogurt & House Made Granola Parfaits

Egg White Quiche with Roasted Tomatoes, Gruyere Cheese, Fresh Basil

Chicken Apple Sausage

Bran Muffins, Scones, Whipped Butter, Honey & Preserves

### **Turn up the Heat** \$48

Sliced Seasonal Fruits & Berries

Huevos Rancheros

Breakfast Burritos: Chorizo Sausage, Scrambled Eggs, Spicy Potatoes, Cheddar Cheese

Spiced Home Fries with Chipotle Sour Cream

Sour Cream and Salsa Fresca Condiments

Cornmeal Muffins with Honey Butter

### **Fill 'er Up** \$50

Sliced Seasonal Fruits & Berries

Spicy Corned Beef Hash with Scrambled Eggs

Cheddar and Mixed Bell Pepper Grits

Bourbon Orange French Toast with Apple and Raisins


Vermont Maple Syrup, Whipped Butter

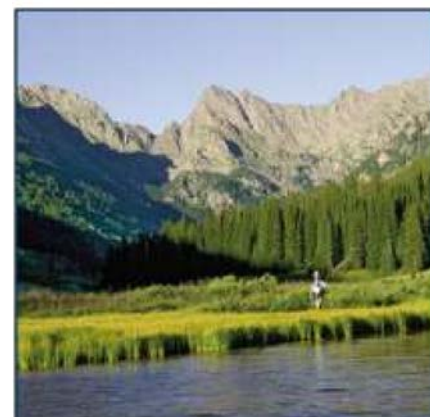
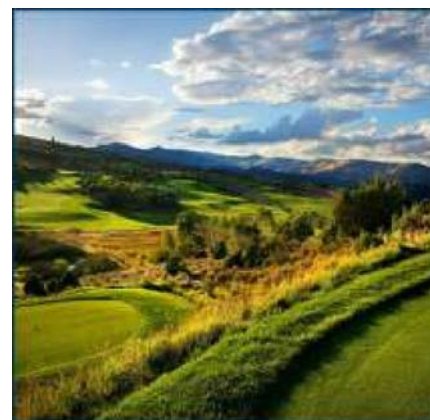
Freshly Baked Breakfast Pastries, Whipped Butter, Seasonal Jam & Nutella

#### **All Displays Include**

Orange, Grapefruit, Cranberry Juices

Lavazza Coffee, “T” Tea Leaves

*Pricing noted per  for up to 2 hours.*



## BREAKFAST enhancements

### •A la Carte•

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

Mini-Parfaits, Low-fat Yogurt & House Made Granola \$8.5

Bulk Low-fat Yogurt & House Made Granola \$7.5

Irish Steel Cut Oatmeal \$8.5

Brown Sugar, Sun Dried Fruits, Roasted Pecans

Skillet Quiche \$90 *feeds 10 guests*

- ♦ Bacon, Onion, Gruyere Cheese
- ♦ Spinach, Red Pepper, Goat Cheese

High Altitude Breakfast Sandwich \$10

Ciabatta Bread, Fried Egg, Grilled Ham Steak, White Cheddar Cheese

Base Camp Breakfast Sandwich \$10

English Muffin, Fried Egg, Pork Sausage Patty, Cheddar Cheese

Breakfast Burrito \$10

Chorizo, Scrambled Eggs, Spicy Potatoes, Cheddar Cheese

Salsa & Sour Cream Accompaniments

Vegetarian Breakfast Burrito \$10

Tofu, Black Beans, Potatoes, Pepper Jack Cheese

Salsa and Sour Cream Accompaniments

French Toast with Whipped Butter & Maple Syrup \$10

Breakfast Meat: \$8

Choice of: Pork Sausage, Venison Sausage, Grilled Ham

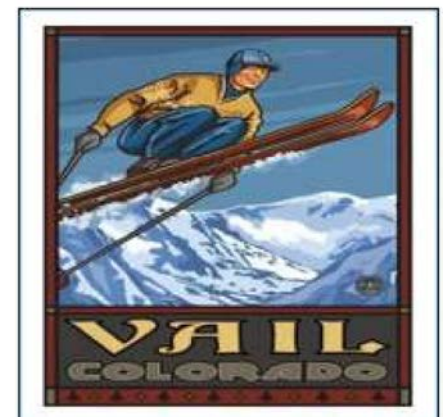
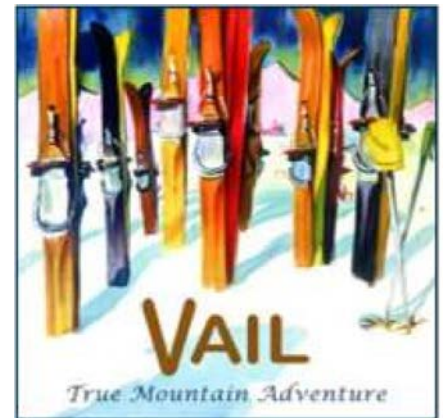
Apple Wood Smoked Bacon

Scrambled Farm Eggs with Chives \$8

NY Style Bagels & Lox \$16

House Smoked Salmon, Minced Boiled Egg, Onion, Capers

Whipped Cream Cheese





## BREAKFAST enhancements

### On Consumption

Assortment of Breakfast Cereals, Soy, Skim & 2% Milks \$6

Individually Packaged Yogurt \$6

### By the Dozen

Seasonal Whole Fruit \$40

Hard Boiled Farm Eggs \$28

Assorted Bagels, Seasonal Trio of Cream Cheese \$56

Breakfast Pastries, Whipped Butter, Seasonal Jam & Nutella \$56

### •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 \$24

Farm Fresh Eggs & Egg Whites

Maple Cured Ham, Bacon, Mushrooms

Chopped Scallions, Bell Peppers, Spinach, Tomatoes

Cheddar & Swiss Cheeses

### Waffles Schmaffles \$18

Crispy Belgian Waffles

Toasted Almonds, Berry Compote, Whipped Cream

Whipped Butter & Maple Syrup

### I'm a Fancake \$18

Buttermilk Pancakes

Bananas, Pecans, Blueberries, Chocolate Chips, Granola

Whipped Butter & Maple Syrup

### Maple Cured Slab Bacon \$18

To Die For

### Mad Scientist Juice Bar \$20

Chefs Seasonal Selection Juice

Carrot, Ginger, Pomegranate Juices

Green Machine Juice

Feel The Beet

Coconut Water

Protein Powder

Goji Juice




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

THEME BREAKS

**Skip the Gym \$26**  
Dried Fruit Cups  
House Made Trail Mix  
Fruit Skewers, Honey Yogurt Dip  
Carrot-Ginger-Beet Juice Shots

**You're a Fruit \$26**  
Seasonal Fruit Tarts  
Blueberry Cheesecake Pops  
Chocolate Dipped Seasonal Fruit  
Freshly Squeezed Lemonade

Pricing is per  based on 30 minutes  
of break time.  
Minimum 10 guests.

**Hittin' the Concessions \$28**  
Popcorn Buckets  
Assorted Mini Candy Bars  
Pigs in a Blanket, House Mustard, Ketchup  
Fresh Corn Tortilla Chips, Bison Chili Cheese Dip  
Root Beer Bottles

**Get in My Belly \$28**  
Double Sabayon Brownies  
Chocolate Dipped Bacon  
Glazed Doughnut Holes  
Chocolate Dipped Orange Spice Madelines  
FLAME's Cow Patties  
Chocolate Milk Cartons

**¡Arriba! \$30**  
House Fried Tortilla Chips  
Mini Cheese Quesadillas  
Guacamole, Salsa Fresca, Sour Cream  
Fresh Vegetable Crudit , Cilantro Ranch  
Seasonal Agua Fresca

**I'm a Little Savory \$32**  
Selection of Domestic Cheeses & Charcuterie  
Mixed Nuts, Marinated Olives & Pickles, Seasonal  
Fruit Chutney  
Stone Ground Mustard, Artisanal Breads & Crack-  
ers  
Add House White & Red Wine \$7

**Meeting Enhancements \$8**  
For your boardroom or classroom  
settings, placed per seat

- House Made Trail Mix
- Assorted Nuts
- Dried Fruits
- Personal Popcorn Cups
- M&M's
- Pretzels



## BREAK enhancements

### Items priced by the dozen

Assorted Fresh Baked Cookie Selection	\$56
Fudge Brownies & Blondies	\$56
Assorted Biscotti	\$48
Assorted Cheesecake Bites	\$60
Homemade Cupcakes	\$60
Banana-Nut, Zucchini, or Carrot Breads	\$60
Whole Seasonal Fresh Fruit	\$40
House Made Trail Mix in Mini Mason Jars	\$96
Chocolate Covered Strawberries	\$84
Rice Krispy Bars, Dipped in Chocolate	\$48

### A la Carte per 1

Vegetable Crudit�, House Made Ranch	\$14
Sliced Seasonal Fruit	\$14
Tortilla Chips with Salsa & Guacamole	\$16
1lb Bowl Mixed Nuts, serves 10	\$30
Personal Popcorn Buckets	\$8

### A la Carte on Consumption

Bag Chips, assorted	\$6
Candy Bars, assorted	\$6
Energy & Granola Bars, assorted	\$8
Ice Cream Bars , assorted	\$8

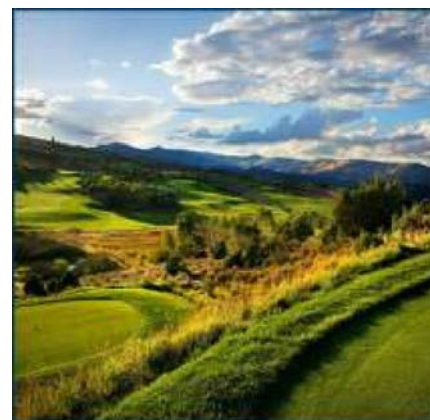
## BEVERAGES

### Items priced by the gallon

Lavazza Coffee & "T" Tea Leaves	\$76
Hot Chocolate	\$72
Mulled Hot Apple Cider	\$72
Iced Tea, Lemonade or Arnold Palmer	\$76
Orange, Grapefruit, Cranberry Juices	\$76

### A la Carte on Consumption

Assorted Soft Drinks	\$7
Badoit Bottled Sparkling Water	\$7
Evian Bottled Still Water	\$7
Vitamin Water & Gatorade Energy Drinks	\$9





# "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 \$50

Caesar Salad: Romaine Hearts, Lemon Oil & Garlic Crouton

Fusilli Pasta Salad: Feta Cheese, Roasted Bell Peppers, Red Onion, Cucumbers, Lemon Vinaigrette

Deli Creations

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

Italian: Salami, Ham, Capicola, Sopressata, Provolone, Tomato, Lettuce, Vinaigrette, Baguette

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

Chocolate Chip Cookies, Raspberry Bars, Turtle Brownie

### Sweet Sunshine \$50

Compressed Watermelon & Red Onion Salad, Lime Vinaigrette

Quinoa Salad, Red Onion, Ricotta, Lemon Confit, Basil-Mint & Citrus Vinaigrette

Baby Spinach, Cherry Tomato, Grilled Baby Artichokes, Champagne Herb Vinaigrette

Assortment of Wraps:

Smoked Chicken Salad, Green Apple, Toasted Pecans, Arugula, Sundried Tomato, Provolone

Shaved Ham & Swiss, Pepperoncini, Spring Greens, Dijon

Grilled Seasonal Vegetables, Garlic Boursin Spread

Dark Chocolate Dipped Madelines, Lemon Bars, Fresh Fruit Tarts

### Taste of Summer \$54

Roasted Sweet Corn Soup

Greek Salad: Cucumber, Tomato, Red Onion, Feta, Kalamata Olives, Red Wine Vinaigrette

White Bean Salad: Rosemary, Artichokes, Tomato

Warm Garlic Pita, Tzatziki Yogurt Dip

Chicken Caponata, Eggplant, Garlic

Colorado Striped Bass, Shaved Fennel, Rosemary, Beurre Blanc

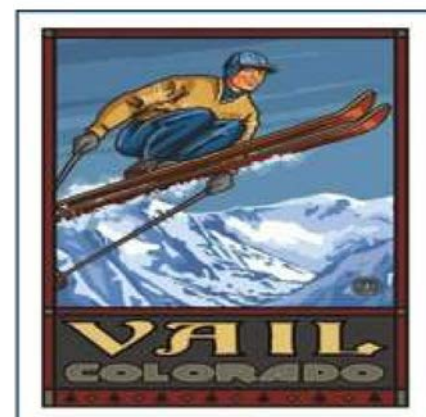
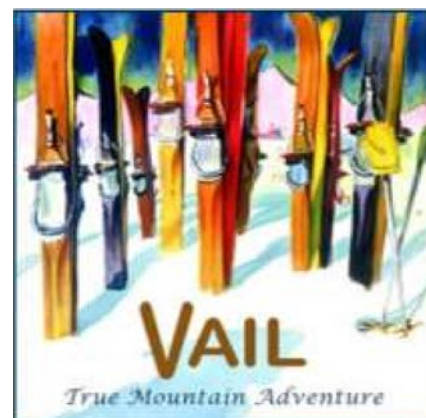
Green Beans with Balsamic Shallot Butter

Seasonal Berry Shortcake

White Chocolate Lemon Mousse

Seasonal Fruit Panna Cotta

Pricing is per person based on 1 Hour of serve time.



## LUNCH *continued*

### Southwestern Eats \$56

Tortilla Soup, Avocado, Sour Cream, Lime

Black Bean Dip, Tortilla Chips

Roasted Corn & Red Pepper Salad, Cilantro Vinaigrette

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

Spanish Rice & Mashed 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 \$58

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

Red Bliss Potato Salad, Celery, Smoked Ham, Grain Mustard

American Macaroni Salad

Freshly Baked White & Whole Grain Breads, Whipped Butter

Slow Braised Beef Short Ribs, Smashed Potatoes, Roasted Cipollini Onions

Herb Marinated Chicken Breast, Haricot Vert, Parmesan Polenta, Chicken Jus

Root Vegetables with Thyme 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.*





## LUNCH *continued*

### **Gore Range Luncheon \$60**

Tuscan Sausage Soup, Cannellini Beans, Kale, Tomato, Acini de Pepe

Grilled Seasonal Vegetable Antipasto

Panzanella Salad, Crusty Sourdough, Heirloom Tomatoes, Bocconcini, Basil Vinaigrette

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

Italian Vegetable Lasagna, Fresh Mozzarella, Basil Pesto

Grilled Focaccia Bread

Chocolate Tiramisu

Tri Colored Panna Cotta

Cannoli's

### **Box Lunches \$46** 🧑

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**

New Potato Salad, Egg, Bacon, Dill, Whole Grain Mustard

Farfalle Pasta Salad, Pine Nuts, Tomatoes, Basil, Roasted Garlic, Crisp Capers, EVOO

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

Cucumber & Red Onion Salad, Teardrop Tomatoes, Feta, Champagne Vinaigrette

#### **Sandwiches**

Smoked Turkey Breast, Muenster Cheese, Butter Lettuce, Tomato, Ciabatta

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

Smoked Chicken Wrap, Black Bean & Corn Salsa, Jack Cheese, Jalapeno Aioli

Vegetarian Wrap, Greens, Roasted Red Peppers, Goat Cheese Spread, 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	22-23

**A 15.5% service charge, 8.5% administrative fee, & 8.4% state sales tax applies to all food & beverage.**

**A one time \$75.00 labor fee will apply for each AM or PM event with less than 25 guests.**



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

## PASSED HORS D'OEUVRES

\$8 each

Minimum 20 pieces per selection

### COOL

Caprese Skewer, Basil Marinated Boconccini, Heirloom Cherry Tomato  
Soft Vegetarian Summer Roll, Sweet and Spicy Dipping Sauce  
Smoked Salmon Roulade, Pink Peppercorn & Lemon Crème Fraiche, Caper  
Grilled & Chilled Prawn, Jalapeño Cilantro Aioli  
Spicy Tuna Tartare Tacos, Togarashi, Nori, Sriracha Aioli  
Seared Beef Carpaccio Crostini, Arugula Slaw, Lemon Oil, Black Sea Salt  
Serrano Ham Crostini, Manchego, Fig Compote  
Dungeness Crab Salad, Compressed Watermelon, Basil  
Chili Infused Kalbi Beef Taco, Pickled Red Chile & Napa Slaw  
Crispy Beet Chip, Goat Cheese Mousse

### WARM

Porcini Arancine, Parmesan Reggiano & Roasted Tomato Aioli  
Triple Cream Brie in Beggar's Purse, Honey Raspberry Jam, Walnut Dust  
Asiago & Phyllo Wrapped Asparagus  
Truffled Comté Fritters  
Mac & Cheese Bites, Maple Bacon, Ancho Aioli  
Crispy Panang Shrimp Spring Rolls, Curried Cucumber Yogurt Dip  
Jumbo Lump Crab Cake, Orange Chive Crème Fraiche  
Prosciutto and Sage Shrimp, Romesco Sauce  
Malaysian Chicken Satay, Coconut-Peanut Sauce  
Lamb Meatball, Cucumber, Mint Chimichurri  
Pork Carnitas Empanada, Guajillo Sour Cream



*“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 \$20**

Local Breads, Cracker Assortment

### **House Cured & Artisan Charcuterie \$20**

Gourmet Mustards, Seasonal Chutney, Local Bread & Lavosh

### *Combination Cheese & Charcuterie Board \$26*

### **Colorado Crudite \$16**

Locally Sourced Organic Colorado Vegetables, Crocks of House Made Dips

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

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

Roasted Tomato Salsa, Pico de Gallo & Guacamole

### **Antipasto Display \$28**

Selection of Italian Cheeses & Assorted Salumi

Marinated Olives and Pickles, Oregano & Basil Grilled Italian Vegetables

Grilled Onions, Roasted Red Peppers, 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 Scottish Salmon \$22**

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

Atomic Cocktail Sauce, Cognac Sauce, Lemon Wedges

Displayed on Solid Ice Display

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

California, Spicy Tuna, & Cucumber Avocado Rolls

Salmon & Hamachi Sashimi

Pickled Ginger, Wasabi, Soy Sauce

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

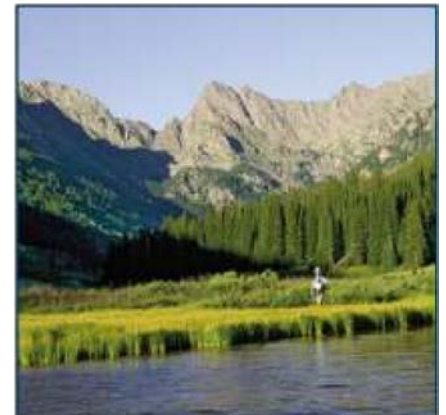
*Select Two*

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, Frisee, Spinach, Cucumbers, Hard Boiled Eggs, Blue Cheese 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.*

#### **Potato Bar \$24**

Twice Baked Potatoes, Pancetta, Chives, Sour Cream, Aged Cheddar  
Ricotta Whipped Potatoes, Roasted Wild Mushrooms, Red Wine Ragu  
Buttermilk Mashed Potatoes, Buttermilk Fried Chicken, Sweet Corn Succotash

#### **Artisan Flat Breads \$26**

*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

*Accompaniments*

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 Tip Chili

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

Feta, Kalamata Olive, Basil, Tomatoes, Caramelized Shallots, Boursin Cheese

### 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*

Green Chile Salsa Roasted Pork Loin \$24

Apple Cider Brined Breast of Tom Turkey \$24

Chile Glazed Loin of Ahi Tuna \$28

Farm Raised Whole Salmon \$26

Colorado Grass Fed Beef Tenderloin \$32

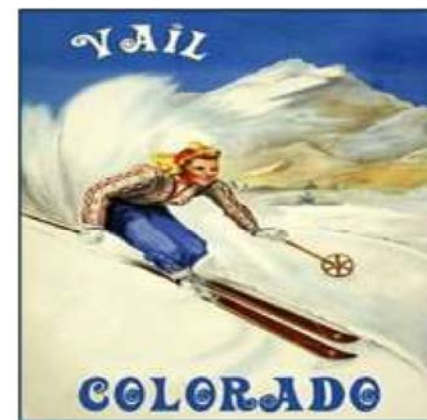
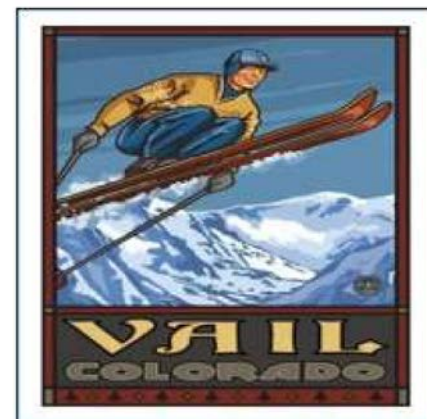
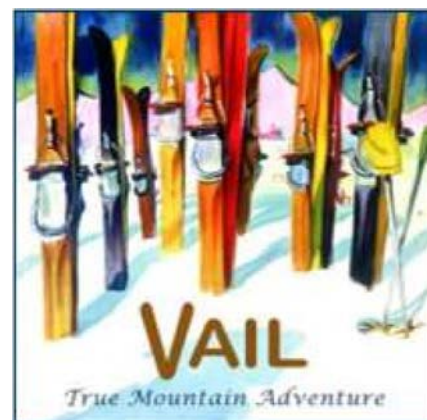
House Dry-Aged & Smoked NY Striploin \$34

Roasted Rack of Colorado Lamb \$34

All Carving Stations Include:


Chef Paired Signature Sauces from Flame Restaurant

Freshly Baked Rolls, 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 \$28 

Selection of Six \$40 

Selection of Eight \$46 

Fruit Tarts

Milk Shakes\*

Chocolate & White Chocolate “Moose” Lollipops

Cream Puffs\*

Raspberry Mousse Cakes

Chocolate Dipped Cake Pops

Pecan Diamonds

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**    \$112 †

*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 \$6

Additional Salad \$8

Additional Entrée \$10

### **SOUPS**

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

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

Wild Mushroom Bisque, *Thyme Crème Fraiche*

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

Tuscan Sausage, White Bean & Kale

Comfort Chicken Noodle

Lobster Bisque, *add \$6*

### **SALADS**

Mixed Field Greens, Crumbled Haystack Goat Cheese

Cherry Tomatoes, Tarragon Lime Dressing

Roasted Wild Mushrooms

Crumbled Chorizo, Red and Yellow Peppers, Crispy Shallots

Champagne Vinaigrette

Romaine Wedges

Herbed Croutons, Shaved Parmesan Cheese

Pink Peppercorn Caesar-Chipotle Dressing

Red & Golden Beets, Maytag Blue Cheese, Arugula, Candied Pecans, Red Onions

White Balsamic Vinaigrette

Panzanella Salad

Crusty Sourdough, Heirloom Tomatoes, Bocconcini, Basil Vinaigrette

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  
Oregano, Baby Artichokes, Roasted Fennel  
Port Wine Reduction

Garlic & Herb Roasted Chicken Breast  
Whipped Potatoes, Root Vegetables  
Burgundy Demi-Glace

Mustard Glazed Pork Loin  
Wild Rice and Sun-Dried Berry Pilaf  
Apple Cider Reduction

Seared Colorado Bass  
Parmesan Polenta  
Tomato Basil Butter

Garlic Roasted Prawns  
Herbed Rice Pilaf  
Citrus & White Wine Reduction

Honey Smoked Salmon  
Spinach, Arugula, & Crisp Apple Salad  
Cider Mustard Vinaigrette

Beef Filet Medallions  
Root Vegetable Hash, Broccolini  
Green Peppercorn Sauce

Herb & Garlic Marinated Flank Steak  
Red Bliss Potatoes, Roasted Tomatoes, Asparagus, Lemon Zest  
Thyme Jus

### CHEF'S CUSTOM **FLAME INSPIRED** BUFFET \$175

Allow Executive Chef Kevin Erving to 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 \$10 † add'l

Choice of Two Entrees \$22 † add'l

*Chef's selection vegetarian entrée is always available as a third option.*

Choice of Two Desserts \$12 † add'l

#### Soups \$14

Sweet Corn, Truffle Cream, Popcorn

Tuscan Tomato, Pesto Crouton, Parmesan Cheese

Butternut Squash, Herbed Crouton, Duck Confit

Lobster Bisque, Caramelized Fennel Add \$2

#### Salads \$18

Roasted Beets

Goat Cheese, Walnuts, Seasonal Greens

Champagne Vinaigrette

Heirloom Tomato Salad, Fresh Burrata Mozzarella,

Agromatic Lemon Oil, Kona Black Sea Salt

Micro Basil & Basil Oil, Aged Balsamic Glaze

Young Spinach Leaves

Pancetta, Crispy Shallots, Walnuts, Tart Apples

Cider Vinaigrette

Arugula & Frisee

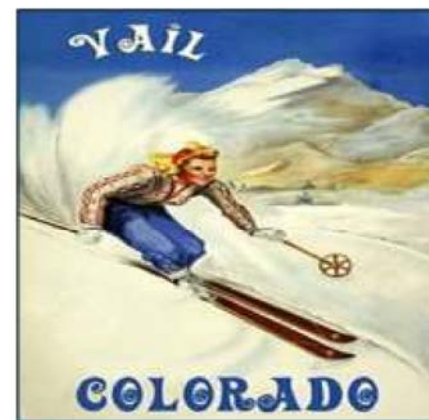
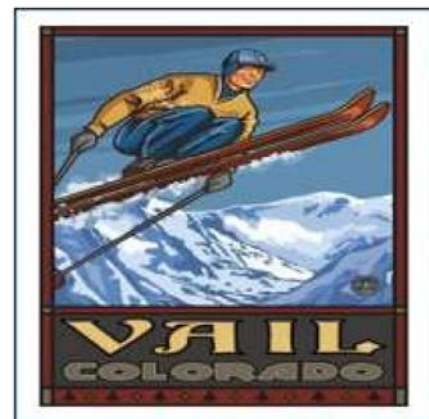
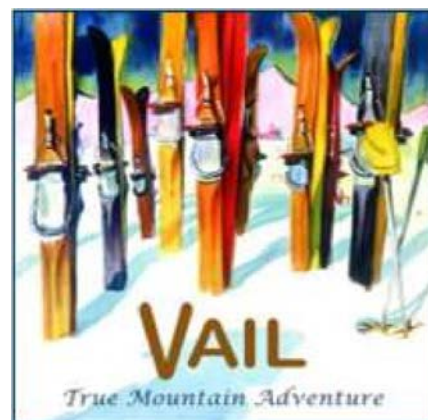
Smoked Bacon, Goat Cheese, Chives

Mustard Vinaigrette

California-Inspired Baby Gem Lettuce

Heirloom Tomatoes, Cucumbers, Radish

Tarragon Avocado Dressing



## **DINNER** *continued*

### **Cold Appetizers \$20**

Spicy Ahi Tuna Poke  
Sushi Grade Ahi Tuna, Sesame Oil  
Tamari Soy Sauce, Sweet Onion  
Avocado, Taro Crisp, Togarashi

Bison Carpaccio  
Baby Greens, Balsamic Crème, Polenta Crisp  
Garlic Aioli

### **Hot Appetizers \$20**

Butternut Squash Tortellini  
Sage Brown Butter

Jumbo Lump Crab Cake  
Sweet Corn Ragout, Crispy Smoked Bacon, Oven Dried Tomato Coulis

Braised Short Rib Ravioli  
Celery Root Puree, Roasted Carrots

### **Poultry \$54**

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 \$66**

Tomato Garlic Braised Short Ribs  
Goat Cheese Polenta, Wild Mushroom Ragout

Sliced Peppercorn Crusted Flank Steak  
Roasted Asparagus & Potato Sautee  
Tomato Chutney

Roasted Beef Tenderloin  
Whipped Potato Puree, Grilled Asparagus  
Oven Roasted Tomato, Red Wine Reduction

Grilled Beef Tenderloin  
Potato Gratin, Haricot Vert  
Cognac Peppercorn Sauce

Rosemary & Sage Seared Colorado Lamb Chops  
Lentils, Minted Carrots  
Lamb Jus

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





## **DINNER** *continued*

### **Seafood \$62**

Colorado Striped Bass  
Fennel Tomato Ragu  
Herb Butter

Bourbon & Honey Glazed Salmon  
Pommes Lyonnaise, Broccoli Rabe  
Maple Butter Sauce

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

### **Duo Plates \$84**

Filet Mignon & Butter Poached Maine Lobster  
Chive Mashed Potatoes, Herbed Heirloom Carrots  
Tarragon Butter

Filet Mignon & Seasonal Fish Selection  
Goat Cheese Polenta, Charred Asparagus  
Red Wine Demi & Herbed Beurre Blanc

Colorado Couple, Bison & Alamosa Bass  
Buena Vista Jumpin' Goat Cheese 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

Mixed Berry Shortcake

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



## BANQUET BAR

PACKAGE	First Hour	Each Additional Hour
Deluxe	\$44	\$20
Premium	\$40	\$16
Select	\$36	\$14
Cordials, <i>add</i>	\$8	\$6

Pricing noted is per person.

Package pricing 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. Wine Service table side is charged by bottle on consumption.

ON CONSUMPTION	Hosted	Cash
Deluxe	\$16	\$18
Premium	\$15	\$17
Select	\$14	\$16
Cordials	\$16	\$18
Imported/Micro Brews	\$9	\$10
Domestic Beer	\$8	\$9
House White & Red Wine	\$10	\$12
Sparkling Wine	\$10	\$12
Soft Drinks	\$7	\$8
Bottle Water	\$7	\$8

### Select

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

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

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

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

*Cash Bars require a separate cashier at \$150 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	\$45
Mumm Napa "Brut Prestige", California	\$65
Louis Roederer "Brut Premier"	\$85
Schramsburg "Blanc de Blancs", California	\$95
Nicolas Feuillate Brut Rosé	\$125
Laurent Perrier Brut	\$111
Veuve Clicquot "Brut Yellow Label"	\$150
Moët et Chandon "Cuvée Dom Pérignon"	\$400

### **Pinot Grigio**

Pighin, Friuli, Italy	\$40
Huia, Marlborough, New Zeland	\$55

### **Sauvignon Blanc**

Loveblock, Marlborough, New Zealand	\$50
Provenance, Rutherford	\$59
Duckhorn, Napa Valley, California	\$69

### **Chardonnay**

Trinity Oaks, California	\$45
Sanford, Santa Rita Hills, California	\$49
Iconoclast, Russian River Valley, California	\$51
Cuvaison, Napa Valley, California	\$65
Louis Latour, Pouilly-Fuissé, France	\$72
Mer Soleil, Santa Lucia Highlands, California	\$78
Jordan, Sonoma, California	\$80
Grigch Hills Estate, Napa Valley, California	\$85
Far Niente, Oakville, California	\$125
Kistler "Les Noisetiers" Sonoma Coast	\$135

### **Pinot Noir**

Flor de Campo, Santa Barbara, California	\$59
Bernardus, Monterey	\$61
Evening Land, Oregon	\$69
Sokol Blosser, Willamette Valley, Oregon	\$89
Sandhi, Santa Rita Hills	\$89
Lucienne, Santa Lucia Highlands, California	\$105
Roar, Santa Lucia Highlands	\$137

### **Merlot**

Paso Creek	\$45
Selene, Napa Valley, California	\$75
Stag's Leap Wine Cellars, Napa Valley, California	\$92
Duckhorn, Napa Valley, California	\$125

### **Cabernet Sauvignon & Blends**

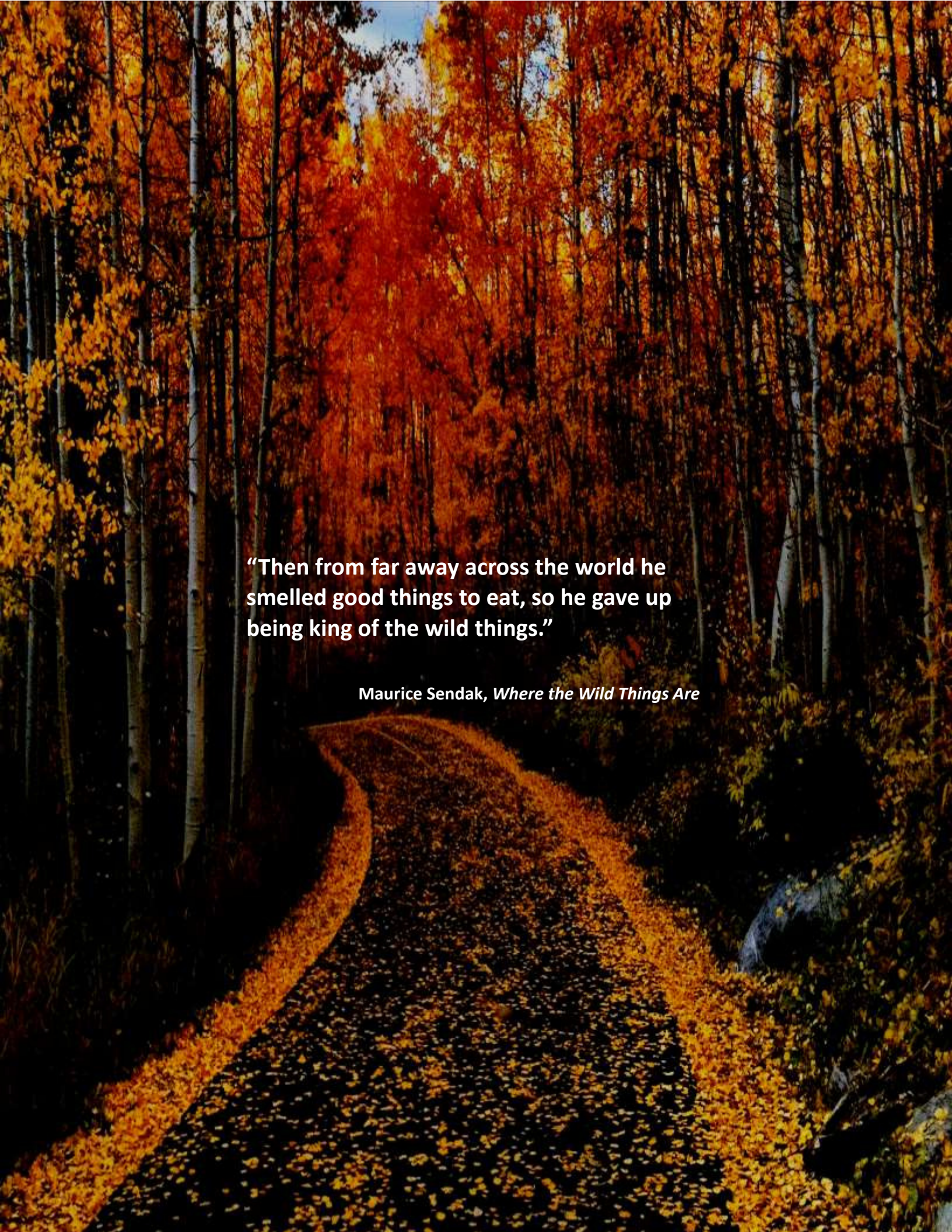
Maggio, Lodi, California	\$45
Iconoclast, Stag's Leap District, Napa Valley, CA	\$55
Franciscan Estates, Napa Valley, California	\$60
Seven Hills, Washington	\$70
Trefethen, Napa valley, California	\$77
Terra Valentine, Spring Mountain, California	\$91
Jordan, Sonoma, California	\$136
Cade, Howell Mountain, California	\$190
Far Niente, Oakville, California	\$285

### **Malbec & Syrah**

Terrazas Malbec Reserva, Mendoza, Argentina	\$55
Qupe, Cenral Coast, California	\$55
K Vintners "Milbrandt", Columbia Valley Syrah	\$74
Penfolds Shiraz "St. Henri", South Australia	\$140





A photograph of a forest path in autumn. The path is covered in a thick layer of fallen orange and yellow leaves. The path curves through a forest of tall, thin trees with vibrant autumn foliage in shades of orange, red, and yellow. The scene is captured from a low angle, looking down the path.

**"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***