

EAGLE SPRINGS FARM GREENS

JUMPIN' GOOD GOAT DAIRY, BUENA VISTA

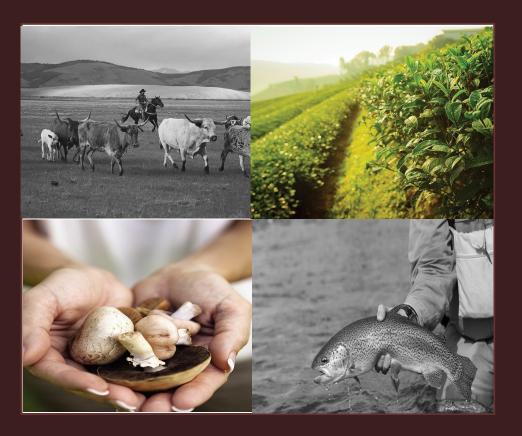
AVALANCHE FARM, BASALT

RED BIRD FARMS CHICKEN, ENGLEWOOD

CONTINENTAL SAUSAGE, DENVER

PALISADE FRUITS

7x beef, hotchkiss



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.

WHITE MOUNTAIN FARM QUINOA, MOSCA

OLATHE CORN

HICKMAN EGGS, MONTROSE

SINTON DAIRY FARM, COLORADO SPRINGS

HAYSTACK MOUNTAIN CHEESE, LONGMONT

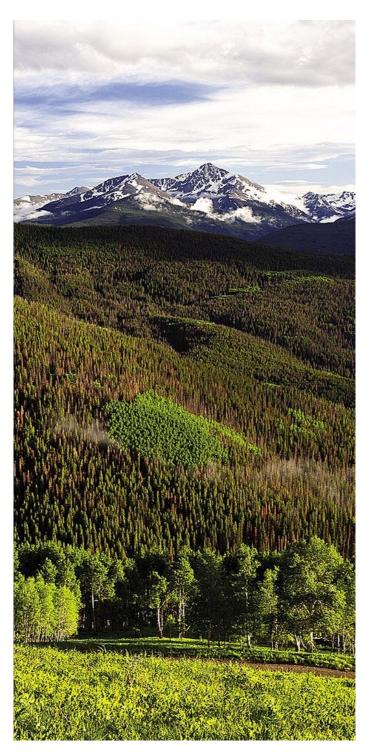
BORDEN FARMS SQUASH, DELTA

MOUNTAIN STATES ROSEN, GREELY



Table of Contents

BREAKFAST	4-6
Breaks	7-8
A LA CARTE & BEVERAGES	8
LUNCH BUFFET	9-10
Box Lunch	11
Hors d'Oeuvres	12
DISPLAYS, CARVING & DESSERT	13-15
PLATED DINNER	16-17
DINNER BUFFET	18-19
BAR OPTIONS & WINE LIST	20-21



BREAKFAST

DISPLAYS ALL INCLUDE ORANGE, CRANBERRY & APPLE JUICES AS WELL AS FRESHLY BREWED COFFEE & HOT TEA OFFERINGS PRICED PER PERSON FOR UP TO 2 HOURS OF SERVE TIME

CONTINENTAL DIVIDE \$34 sliced seasonal fruits & berries

freshly baked breakfast pastries, english muffins, assorted bagels, whipped butter, seasonal jam & nutella selection of cereals, low-fat yogurt & house-made granola

JUST LIKE HOME \$42

sliced seasonal fruits & berries

scrambled farm eggs, parsley | cheddar cheese add \$2

herb roasted yukon gold potatoes, onions, bell peppers

select one: applewood smoked bacon, pork sausage, griddled ham, chicken apple sausage or turkey bacon | select 2, add \$4 freshly baked breakfast pastries, whipped butter, seasonal iam & nutella

SPA DAZE \$44

sliced seasonal fruits & berries

irish steel cut oatmeal, brown sugar, sun dried fruits, toasted nuts

power bowl: grape nuts, toasted quinoa, apples, purple kale, dried cherries, blueberries, apple cider

egg white quiche with roasted tomatoes, gruyere cheese, torn basil

chicken apple sausage

mini bran muffins, whipped butter, seasonal jam & honey

TURN UP THE HEAT \$46

sliced seasonal fruits & berries

huevos rancheros, hatch green chili salsa

burritos with egg, chorizo sausage, potatoes, pepper jack cheese

herb roasted yukon gold potatoes, onions, bell peppers

chipotle sour cream, traditional sour cream & salsa fresca

corn meal muffins & honey butter

FILL 'ER UP \$46

sliced seasonal fruits & berries

house-made yogurt, fruit & granola parfaits

spicy corned beef hash & scrambled eggs

cheddar grits, mixed bell peppers

 $bourbon\ \&\ vanilla\ french\ toast,\ fresh\ berries,\ powdered\ sugar,\ vermont\ maple\ syrup,\ whipped\ butter$

sliced breads for toasting, whipped butter, seasonal jam & nutella

MARKET GRAB & GO \$46

seasonal fruit cups

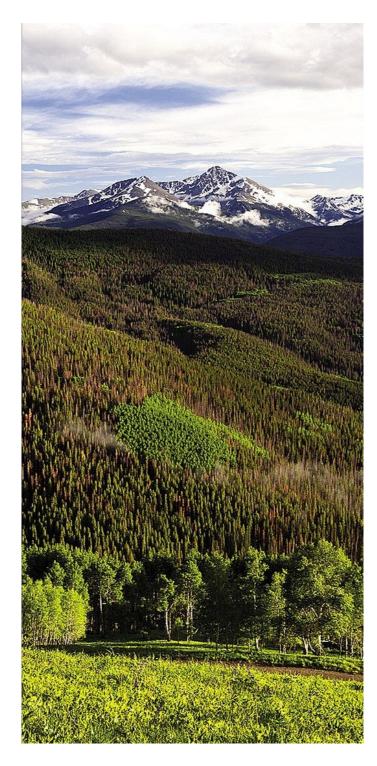
noosa yogurt cups

choice of: breakfast sandwiches or mini breakfast burritos | select both, add \$6

breakfast pastries, packaged butter, packaged jam

bottled orange juice & water

all items are portable for those on the go



BREAKFAST

A LA CARTE PRICED PER PERSON FOR UP TO 2 HOURS OF SERVE TIME

low fat vanilla yogurt & house-made granola parfaits \$8 breakfast cereals, assorted with 2% skim, soy, almond milks \$7 noosa yogurt cups: cherry tart, strawberry-rhubarb, vanilla, mexican chocolate \$8 seasonal sliced fruit & berries \$14

irish steel cut oatmeal, brown sugar, sun dried fruits, toasted nuts \$10 power bowl: grape nuts, toasted quinoa, apples, purple kale, dried cherries, blueberries, apple cider \$10 bourbon & vanilla french toast, fresh berries, powdered sugar, vermont maple syrup, whipped butter \$12 personal pan shrimp & grits, aged cheddar, creole prawn, andouille sausage \$14 scrambled farm eggs \$8 | cheese of choice \$2

breakfast meat: applewood smoked bacon, pork sausage, griddled ham, chicken apple sausage or turkey bacon \$9 thick cut maple cured belly bacon \$14

bagels & lox, cream cheese, smoked salmon, red onion, capers, sieved egg, tomato slices \$18

pan quiche,1 per every 8 guests \$64

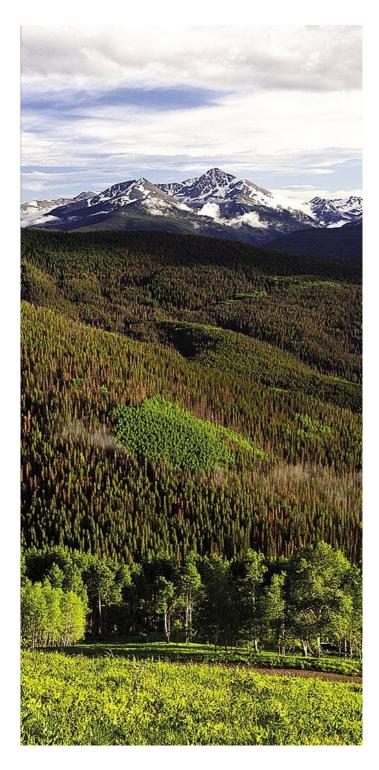
- bacon, onion & gruyere cheese
- spinach, red bell pepper & goat cheese
- sun-dried tomato, roasted garlic & feta cheese

breakfast sandwich \$10

- ciabatta bread, fried egg, ham steak, white cheddar cheese
- english muffin, scrambled egg, pork sausage patty, cheddar cheese
- bagel, fried egg, sliced avocado, griddled tomato, pepper jack cheese

breakfast burrito \$10

- egg, chorizo sausage, potatoes, pepper jack cheese
- egg, spinach, black bean, potatoes, cheddar cheese



BREAKFAST

BY THE DOZEN

seasonal whole fruit \$40

hard boiled eggs \$28

assorted bagels with plain, vegetable & honey-pecan cream cheese \$56

freshly baked breakfast pastries, whipped butter, seasonal jam & nutella \$56

ACTION STATIONS

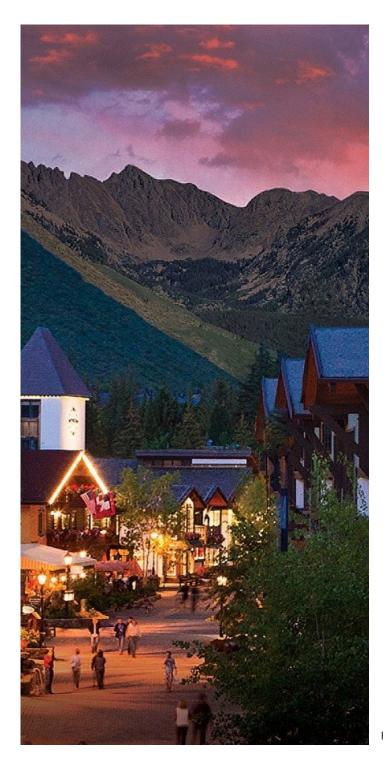
THE FOLLOWING REQUIRE A CHEF ATTENDANT, \$150 PER CHEF PER HOUR, 2 HOUR BREAKFAST MINIMUM ONE CHEF FOR EVERY 50 GUESTS
PRICING IS PER PERSON, MINIMUM 20 GUESTS. ADD \$8 PER PERSON FOR FEWER THAN 20 GUESTS

SUNRISE SWEET RELIEF \$20 belgian waffles & buttermilk pancakes toasted almonds, berry compote, peach compote blueberries, banana slices milk chocolate chips, whipped cream soft whipped butter, vermont maple syrup

LET'S GET CRACKIN' \$24 CHEF ATTENDED OMELET STATION farm fresh eggs and egg whites cured ham, bacon, pork sausage, chorizo sausage mushroom, bell pepper, spinach, tomato, onion, fresh jalapeno cheddar, swiss, goat cheeses sour cream & roasted salsa add house smoked salmon \$4

BENNIES FOR MANY \$26 SELECT TWO traditional with canadian bacon, poached egg, hollandaise avocado, spinach, chipotle hollandaise smoked salmon, citrus dill hollandaise

PRICING NOTED IS PER PERSON FOR UP TO 2 HOURS OF SERVE TIME



BREAK

THEME BREAKS

D.I.Y TRAIL MIX \$20 house-made granola, assorted nuts, dried fruits chocolate pieces, pretzels, coconut chips, yogurt bits

THANK YOU BERRY MUCH \$20 mixed berry fruit tarts blueberry cheesecake pops chocolate dipped strawberries strawberry-basil lemonade

SKIP THE GYM \$22 lemon sorbet, fresh mint house-made trail mix raspberry madeleine bars fruit skewers, honey yogurt dip go go juice shots: apple/kale/cucumber/ginger

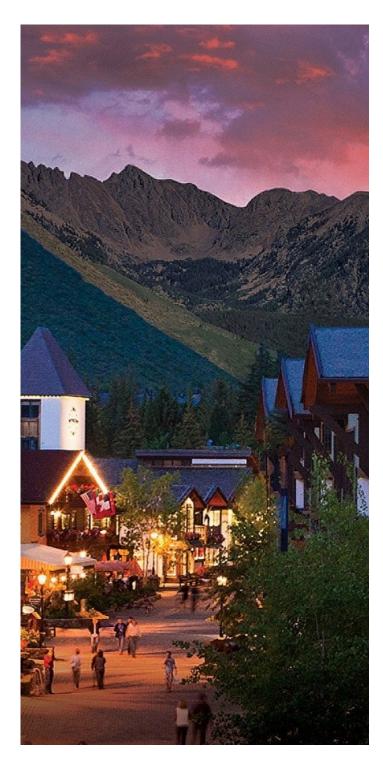
PICK ME UP \$24 iced coffee bar, espresso ice cubes tiramisu shots chocolate dipped frozen yogurt pops assorted energy bars juice shots: acai, kale-blueberry & carrot

HITTIN' THE CONCESSIONS \$28 traditional buttered & truffle—black pepper popcorn buckets pigs in a blanket, house-made mustard & ketchup fresh corn tortilla chips, bison chili cheese dip oatmeal cream pies assorted candy bars root beer bottles

¡ARRIBA! \$28
house fried tortilla chips
mini cheese quesadillas
guacamole, salsa fresca, tomatillo salsa, sour cream
crudite with cilantro lime dressing
mini churros
seasonal agua fresca

AFTERNOON DELIGHT \$34
crudite & hummus
sampling of sausages, beer mustards
swiss fondue with cubed bread
mini apple pies
add local micro brews \$8

I'M A LITTLE SAVORY \$34 selection of local cheese & charcuterie mixed nuts, marinated olives & cornichons quince paste, stone ground mustard bread, lavosh & crackers add house white & red wine \$10



BREAK

ENHANCEMENTS & BEVERAGES

BY THE DOZEN		BEVERAGES	
assorted freshly baked cookie selection	\$56	items priced by the gallon	
fudge brownies & blondies	\$56	infused water display:	
assorted biscotti	\$48	cucumber, citrus or berry	\$54
assorted cheesecake bites	\$60	lavazza coffee & "t" tea leaves	\$76
house-made cupcakes	\$60	hot chocolate	\$72
banana, zucchini, or carrot breads	\$60	mulled hot apple cider	\$72
whole seasonal fresh fruit	\$40	iced tea, lemonade or arnold palmer	\$76
individual house-made trail mix	\$96	orange, cranberry or apple juice	\$76
chocolate covered strawberries	\$60		,
rice krispy bars, dipped in chocolate	\$48	house-made green machine juice	\$80
		house-made carrot/ginger/citrus juice	\$80
A LA CARTE PER PERSON			
vegetable crudité, house-made dips	\$14	A LA CARTE ON CONSUMPTION	
sliced seasonal fruit	\$14	assorted soft drinks	\$7
tortilla chips with salsa & guacamole	\$16	san benedetto bottled sparkling water	\$7
1lb bowl mixed nuts, serves 6	\$30	san benedetto bottled still water	\$7
personal popcorn buckets	\$8	electrolyte drinks & coconut water	\$8
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A LA CARTE ON CONSUMPTION			040
bag chips, assorted	\$6	BARISTA BAR designed as an enhancement to existing c	\$12 offee/tea station
candy bars, assorted	\$6	lavazza espresso & specialty coffee station, including cold br flavored syrups, sugar cubes, lemon rinds biscotti & shortbread cookies pricing per guaranteed person barista attendant fee \$150 PER EVERY 50 GUESTS	
energy & granola bars, assorted	\$8		
ice cream bars, assorted	\$8		



LUNCH

DISPLAYS

ROCKY MOUNTAIN PICNIC \$56

caesar salad: romaine hearts, lemon oil & garlic crouton

farfalle pasta salad: goat feta cheese, nicoise olives, parsley, heirloom tomatoes, red onions, cucumbers, lemon vinaigrette club sandwich: herbed turkey breast, romaine, crispy bacon, havarti, avocado, sun-dried tomato aïoli, miche bread italian sub: salami, finocchio, capicola, soppressata, provolone, tomato, lettuce, red wine vinaigrette, baguette falafel wrap: feta, red onion, cucumber, mixed greens, yogurt spread chocolate chip cookies, raspberry bars, turtle brownie

SWEET SUNSHINE \$56

compressed watermelon & pickled red onion salad, cilantro, maldon sea salt, heirloom cherry tomatoes, harissa vinaigrette baby spinach, cherry tomato, grilled baby artichokes, goat cheese croquettes, sherry vinaigrette smoked chicken salad, green apple, toasted pecans, arugula, sun-dried tomato, tomato tortilla shaved ham & swiss, pepperoncini, spring greens, dijon, wheat tortilla grilled seasonal vegetables, garlic boursin spread, tomato tortilla dark chocolate dipped madeleines, lemon bars, fresh fruit tarts

TASTE OF SUMMER \$58

roasted sweet corn soup

greek salad: grilled artichokes, red bell peppers, cucumber, tomato, red onion, feta, kalamata olives, red wine vinaigrette israeli cous cous salad: roasted bell peppers, cipollini onions, basil oil, micro basil, tzatziki

chicken caponata: eggplant, garlic, capers, heirloom carrots

colorado striped bass: fennel & rocket salad, white bean cassoulet, buerre blanc

sautéed green beans, shallot butter & aged balsamic

seasonal berry shortcake, white chocolate lemon mousse with yellow sponge cake, apple panna cotta topped with almond crunch

THE BBQ \$60

yukon gold potato salad, applewood smoked bacon, celery, grain mustard, chives corn, black bean & nopales salad, cilantro-jalapeno vinaigrette smoked red mountain chicken ancho rubbed st. louis style ribs slow cooked beef brisket green chile mac & cheese baked bean casserole chipotle coleslaw trio of barbeque sauces: tangy, sweet, spicy honey jalapeno cornbread & sweet butter pineapple upside down cake, peach pie, chocolate truffle cake

ALL DISPLAYS INCLUDE AN ICED TEA AND LEMONADE STATION PRICING NOTED IS PER PERSON FOR UP TO 2 HOURS OF SERVE TIME



LUNCH

DISPLAYS

SOUTHWESTERN EATS \$64
tortilla soup, avocado, sour cream, lime
black bean dip, tortilla chips
roasted corn & red pepper salad, cilantro vinaigrette
char-grilled garlic tequila lime chicken, sautéed peppers & onions
charred adobo flank steak
mexican garlic shrimp
tomato rice, cumin-lime black beans
corn & flour tortillas, chopped cilantro, lime, queso fresco
salsa fresca, salsa verde, pico de gallo, guacamole, sour cream
cinnamon churros, salted caramel sauce, flan caramel custard, chocolate spice cake
melon agua fresca

GORE RANGE LUNCHEON \$66

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 thighs, san marzano tomatoes, speck, peppers, cipollini onions, red wine jumbo house-made pork & beef meatballs, marinara baked pesto gnocchi, italian squash, tom basil, tomato, parmesan grilled focaccia bread, crushed red peppers, shaved parmesan chocolate tiramisu, seasonal panna cotta, traditional cannoli

HIGH ALTITUDE COMFORT \$68

mixed greens, cucumbers, carrots, cherry tomatoes, herb croutons, creamy vinaigrette red bliss potato salad, celery, pancetta, whole grain mustard, eggs, dill, red onion, smoked paprika traditional macaroni salad

seared hangar steaks, farro, currants, kale, pesto demi glace

herb marinated chicken breast, caramelized balsamic brussels sprouts, parmesan polenta, chicken jus herb & lemon baked salmon, white wine beurre blanc

roasted root vegetables, garlic & thyme

lemon meringue tartlets, chocolate pecan pie, spiced buttered pecans, vanilla panna cotta with fresh berry coulis

ALL DISPLAYS INCLUDE AN ICED TEA AND LEMONADE STATION PRICING NOTED IS PER PERSON FOR UP TO 2 HOURS OF SERVE TIME



LUNCH

BOX LUNCH

\$46 PER PERSON select one item from each category all box meals include: bag chips, seasonal whole fruit & bottle water

SALADS, select one red bliss potato salad, celery, pancetta, whole grain mustard, eggs, dill, red onion, smoked paprika campanelle pasta salad, pesto, capers, blistered cherry tomatoes, agrumato lemon oil farro grain salad, garbanzo beans, kale, dried cranberries, champagne vinaigrette cucumber & red onion salad, cherry tomatoes, ciliegine mozzarella, basil, red wine vinaigrette

SANDWICHES, select one*
smoked turkey breast, havarti dill, herb aïoli, tomato, butter lettuce, miche bread
italian sub, salami, speck, finocchio, provolone, lettuce, tomato, shaved red onion, red wine vinaigrette, soft baguette
smoked chicken wrap, black bean & lime corn salsa, pepper jack cheese, jalapeño-cilantro aïoli
vegetarian wrap, baby greens, balsamic portabellos, roasted red peppers, jumping colorado goat cheese spread, tomato tapenade

*for multiple sandwich selections, a minimum order of 10 each is required. salad and dessert selections will be the same for all box lunches.

DESSERTS, select one house-made apple oat bar chocolate chip cookie oatmeal cookie gooey butter cookie double fudge brownie white chocolate blondie



HORS D'OEUVRES, MINIMUM ORDER 20 PIECES

COLD \$8 PER PIECE

caprese skewer, bocconcini, heirloom cherry tomato, aged balsamic, basil oil soft shrimp summer roll, lemon grass, basil, mint, cilantro, 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 speck wrapped honeydew melon, tondo balsamic porcini mushroom & truffle duxelle on miche crostini grilled eggplant, roasted garlic & cherry tomato bruschetta, feta, basil, on olive crostini

WARM \$8 PER PIECE

truffled porcini arancini, parmesan-reggiano fondue artichoke beignet, tomato gastrique pear & brie phyllo purse, port reduction gyoza potsticker, spinach, ginger, garlic, sweet soy dipping sauce mac & cheese spoons, bourbon maple bacon jumbo lump crab cake, cajun remoulade skewered bacon wrapped scallop, pomegranate molasses malaysian chicken satay skewer, coconut-peanut sauce beef satay skewer, sumac & turmeric, sweet chili miso sauce lamb meatball, cucumber, tzatziki honey sriracha chicken meatball, charred green onion puree barbeque hoisin confit duck tacos, pickled radish & cilantro

PREMIUM \$10 PER PIECE

mini pork cubano, swiss cheese, whole grain mustard aioli, cornichon skewered salt & pepper tempura fried shrimp, crispy garlic, pickled jalapeños shrimp, lobster & mango ceviche, fresno peppers

7x steak tartare, soft boiled quail egg & grain mustard
quail leg lollipops, harissa chimichurri
new zealand panko & mustard crusted lamb chop, port reduction
crisp potato tot, duck confit, crème fraiche, caviar
crispy pork belly slider, black pepper relish, slaw
seared tuna huarache slider, sriracha aioli, pickled jalapeno
remedy's famous burger slider, grilled red onion jam, tomato, lettuce, pickle, cure-all sauce



DISPLAYED ENHANCEMENTS ITEMS PRICED PER PERSON FOR UP TO 2 HOURS, MINIMUM 20 GUESTS

DOMESTIC & IMPORTED CHEESE BOARD \$22 local breads, assorted crackers

HOUSE CURED & LOCAL ARTISAN CHARCUTERIE \$24 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 & BERRIES \$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

SUSHI & SASHIMI \$36, based on 4 pieces per guest chef's selection of rolls, sashimi & nigiri pickled ginger, wasabi, soy sauce

ICED SEAFOOD DISPLAY \$36, based on 4 pieces per guest jumbo shrimp, blue crab claws, seasonal oysters on the half shell atomic cocktail sauce, guava ponzu, lemon wedges



ITEMS PRICED PER PERSON FOR UP TO 2 HOURS, MINIMUM 20 GUESTS

CHILLED HOUSE SMOKED SALMON \$26

pumpernickel crackers, capers, shaved red onion, lemon wedges, diced cherry tomatoes, sieved egg

SALAD BAR, \$18 select two

- cold rice noodles, spring vegetables, char siu pork, peanut dressing
- asian slaw, napa cabbage, bean sprouts, carrots, ginger sesame dressing, wontons
- chopped caesar, red romaine, ciabatta croutons, caesar dressing
- chopped cobb, chicken, bibb lettuce, spinach, cucumbers, hard boiled eggs, bacon, pickled onions, blue cheese dressing

WHIPPED POTATO BAR \$28

buttermilk potatoes, crisp pancetta, fried chicken bits, chives, sour cream, sautéed wild mushrooms, fried onions sweet corn succotash, cheddar cheese, boursin cheese, house-made peppered gravy for smoked salmon, smoked trout, & paddlefish caviar | add \$4

REMEDY FLAT BREADS \$28 select two

bison house-made pepperoni, fennel sausage, roasted sweet peppers, mozzarella curds truffle goat cheese, mushrooms, arugula grilled artichoke, scamorza, oven dried tomatoes, oregano bruschetta, roasted tomatoes, shallot, garlic, oregano, mozzarella curd

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

RISOTTO ACTION STATION \$30 select two
ONE CHEF ATTENDANT REQUIRED PER EVERY 50 GUESTS
wild mushroom
sweet pea & crab
corn & bay scallop
saffron & pecorino tartufo

CHEF ATTENDANT FEES, \$150/HOUR, 3 HOUR MINIMUM



CARVING STATIONS

ONE CHEF ATTENDANT REQUIRED PER EVERY 50 GUESTS, APPROXIMATELY 3 OUNCE RECEPTION PORTIONS PER PERSON

- green chile salsa roasted pork loin \$26
- apple cider brined whole turkey \$26
- smoked orange & soy glazed duck \$36
- hot smoked bourbon & honey salmon \$28
- chile glazed loin of ahi tuna \$32
- beef round "steamship" \$36
- bison "steamship" \$56 | 3 weeks advance order
- porcini shallot rubbed ny strip loin \$36
- dry spiced rubbed beef tenderloin \$38
- leg of lamb \$38
- roasted rack of colorado lamb \$40
- whole roasted pig \$42 | minimum of 50 guests

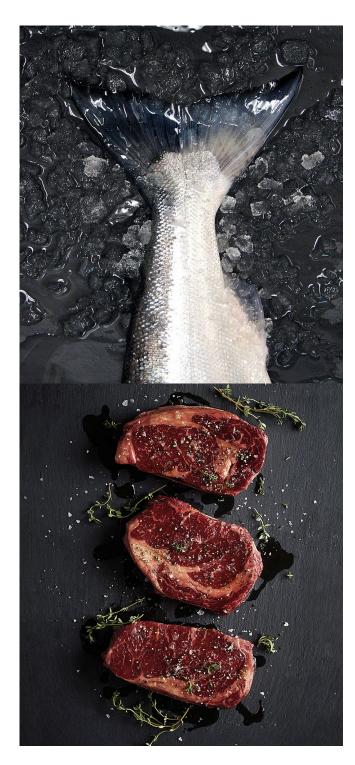
all carving stations include:

chef paired signature sauces, freshly baked rolls, whipped butter CHEF ATTENDANT FEES, \$150/HOUR, 3 HOUR MINIMUM

DESSERT BAR SELECTION OF FOUR \$28 | SELECTION OF SIX \$40 | SELECTION OF EIGHT \$46,

MINIMUM ORDER 50% OF YOUR FINAL GUEST COUNT

- fruit tarts
- vanilla cream puffs
- lemon bars
- chocolate dipped cake pops
- pecan pies
- chocolate peanut butter bars
- fruit panna cotta
- house-made glazed doughnuts
- tiramisu espresso cups
- oatmeal cream pies
- red velvet "ding dongs"
- cheesecake bites
- crème brulee spoons
- chocolate decadence cakes
- chocolate & white chocolate "moose" lollipops
- assorted chocolate truffles
- assorted macarons



PLATED DINNER

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, PRICING IS BASED ON HIGHER PRICED ENTRÉE SELECTION

FOR THIS OPTION WE ASK YOU PROVIDE PLACE CARDS INDICATING EACH GUEST'S FINAL ENTRÉE SELECTION, AND ENTRÉE COUNTS ARE TO BE CONFIRMED FOUR DAYS PRIOR TO THE DATE OF YOUR EVENT

A CHEF'S SELECTION VEGETARIAN ENTRÉE IS ALWAYS AVAILABLE ON REQUEST

OPTION FOR "TABLESIDE" MENU SELECTION available for up to 100 guests on menu offering a minimum of 4 courses, pricing noted is additional per person to final menu price

choice of two salads \$10 choice of two entrees \$20 choice of two desserts \$10

SOUPS \$16
sweet corn, truffle cream, popcorn
tuscan tomato basil, pesto crouton, shaved parmesan cheese
wild mushroom, garlic oil, thyme, whipped goat cheese
italian sausage & kale, acini de pepe
lobster bisque, caramelized fennel | add \$4
cauliflower veloute, american caviar | add \$4

SALADS \$18

roasted colorado beets, candied pecans, arugula, goat cheese, champagne truffle vinaigrette heirloom tomato salad, fresh burrata, agrumato lemon oil, nut free basil pesto, kona black sea salt, 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 romaine heart caesar, crispy parmesan, cracked black pepper, lemon zest, polenta crouton

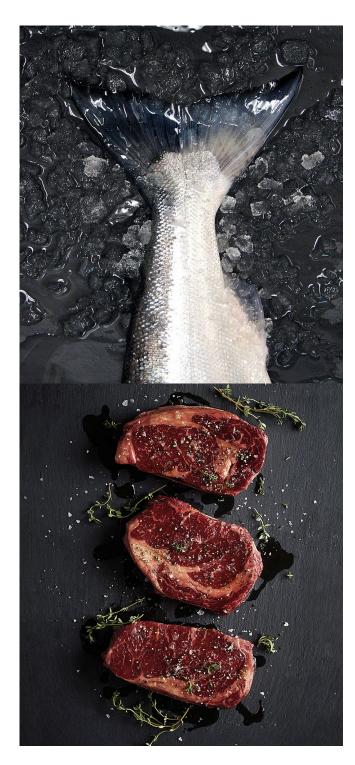
COLD APPETIZERS \$20

spicy ahi tuna poke, sesame oil, tamari soy sauce, sweet onion, avocado, taro crisp, togarashi bison carpaccio, baby greens, balsamic crème, polenta crisp, garlic aïoli

HOT APPETIZERS \$20

porcini mushroom & goat cheese ravioli, brown butter & candied sage jumbo lump crab cake, sweet corn salsa, pancetta, jalapeño gremolata

ALL PLATED DINNERS INCLUDE COFFEE & HOT TEA SERVICE. FRESHLY BAKED ROLLS ARE AVAILABLE BY REQUEST



POULTRY \$54

guajillo chili glazed chicken breast, garlic mashed potatoes, haricot vert, guajillo sauce garlic & thyme roasted chicken breast, root vegetables, caramelized onion polenta, lemon pepper butter

SEAFOOD \$62

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 scallop, sweet pea & mushroom risotto, truffle beurre blanc pan seared halibut, caramelized fennel, asparagus tips, pernod broth| add \$8 roasted corvina sea bass, celery root mashed potatoes, haricot vert, caper lemon basil vinaigrette | add \$6

PASTURE \$62

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 sauté, roasted garlic cherry tomato & demi jus 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, root vegetable gratin, wilted baby kale buffalo sirloin, roasted garlic whipped potatoes, heirloom baby carrots, black pepper relish | add \$8

DUO PLATES \$86

filet mignon & choice of lobster tail medallions or tiger prawns dauphine potato, grilled rainbow swiss chard, tarragon-chive compound butter

filet mignon & seasonal fish selection

goat cheese polenta, charred jumbo asparagus, charred scallions, merlot demi glace & citrus herbed beurre blanc

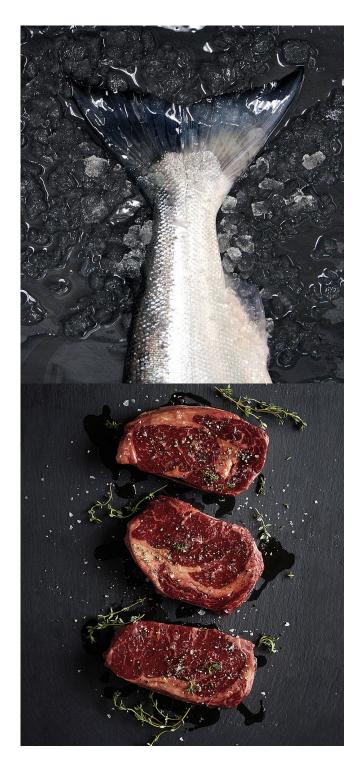
elk tenderloin & alamosa bass

cumin carrot purée, sun burst squash, black berry infused demi glace

SWEETS \$16

black forest cake, bourbon cherries chocolate mousse colorado chevre cheesecake champagne poached seasonal fruit chocolate espresso cake cocoa nibs, crème fraiche seasonal crème brulée, fresh berries salted caramel mousse, chocolate cake, chocolate ganache, fresh berries

ALL PLATED DINNERS INCLUDE COFFEE & HOT TEA SERVICE. FRESHLY BAKED ROLLS, ARE AVAILABLE BY REQUEST.



THEME BUFFET

PRICING NOTED IS FOR 2 HOURS OF SERVE TIME, MINIMUM 30 GUESTS. ADD \$10 PER PERSON FOR FEWER THAN 30 GUESTS

COLORADO CASUAL \$110

potato leek soup

beet salad, arugula, pickled hon shimeji mushrooms, first snow goat cheese roasted apple-fennel & spinach salad, warm bacon vinaigrette, toasted pine nuts warm fingerling potato salad, tarragon & shallot

spiced rubbed natural chicken, bourbon onions

smoked buffalo brisket

breckenridge bourbon salmon

savory corn pudding

chorizo cornbread, jalapeno butter

soft dinner rolls, chef's display of house-made barbeque sauces

pear tartin, toffee cake with caramel sauce, key lime pie

ITALIAN INSPIRED \$120

seafood stew, shrimp, scallops, shelled clams, fennel, tomato brodo

caprese salad, fresh buffalo mozzarella, heirloom tomatoes, basil pesto, tondo balsamic

chop-chop salad: romaine, radicchio, salami, garbanzo beans, grilled artichokes, olives, pepperoncini peppers, tomato, provolone

basil gnocchi, peas, wild mushrooms

chicken picatta, lemon butter, crispy capers

colorado lamb osso bucco

eggplant & squash ratatouille

garlic focaccia, herbed butter

tiramisu, traditional cannoli, lemon cheesecake

STEAKHOUSE SOIREE \$150

CHEF ATTENDANT REQUIRED. 1 PER 50 GUESTS

mini french onion soup crocks

iceberg wedge skewers, point reyes blue cheese, smoked pork belly, cherry tomato, pickled red onion, blue cheese dressing warm oysters rockefeller & chilled shrimp cocktail, fresh lemon, house-made cocktail sauce

rocky mountain ruby trout, thyme brown butter

7X beef prime rib, horseradish cream, au jus

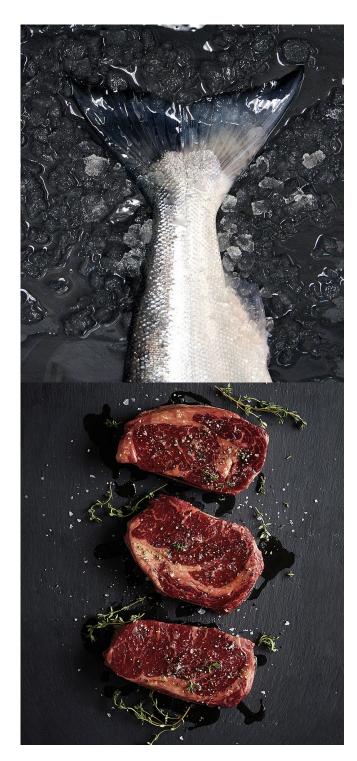
aged rack of lamb, rosemary lamb jus, minted jelly

smoked gouda mac & cheese

twice baked loaded potatoes, pepper bacon, aged cheddar, chives

roasted heirloom carrots & creamed spinach

layered chocolate cake, berry trifle, crème brulee cups



A LA CARTE BUFFET \$108

PRICING NOTED IS FOR 2 HOURS OF SERVE TIME, MINIMUM 30 GUESTS. ADD \$10 PER PERSON FOR FEWER THAN 30 GUESTS

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 fraîche tuscan sausage, white bean & kale traditional minestrone cauliflower veloute, saffron lobster bisque | add \$6

SALADS

mixed field greens, crumbled haystack goat cheese, cherry tomatoes, tarragon lime dressing arugula & goat cheese, red grapes, crispy shallots, red verjus vinaigrette romaine wedges, herbed croutons, shaved parmesan cheese, ancho caesar dressing colorado red & golden beets, maytag blue cheese, frisée, candied walnuts, red onions, champagne vinaigrette rainbow orzo pasta, peas, artichokes, sun-dried tomatoes, rosemary-lemon vinaigrette baby spinach, crispy pancetta, gorgonzola cheese, herbed croutons, sherry vinaigrette heirloom tomato, queso frico, aleppo peppers, lemon zest, harissa vinaigrette

ENTREES

wild mushroom & english pea risotto, shaved truffle pecorino ratatouille beggar's purses, garlic basil pomodoro garlic & herb roasted chicken breast, whipped potatoes, heirloom roasted carrots, roasted chicken demi-glace mustard glazed pork loin, wild rice and sundried berry pilaf, apple cider reduction seared colorado bass, fingerling thyme roasted potatoes, tomato gastrique, wilted arugula garlic roasted prawns, herbed cous cous & pistou, citrus & white wine reduction bourbon maple salmon, spinach, arugula, & crisp apple salad, cider mustard vinaigrette herb & garlic marinated flank steak, smashed skin on red potatoes, roasted tomatoes & asparagus, lemon zest, thyme jus seared butcher's steak, honey roasted heirloom carrots, farro & current risotto, bordelaise sauce

ALL BUFFET DINNERS INCLUDE pastry chef's assorted petite desserts display, freshly baked breads, whipped butter coffee & hot tea service



BAR

BARTENDER FEE OF \$150 APPLIES PER BAR. ONE BARTENDER PER 75 GUESTS

BAR PRICING	BRANDS
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ON CONSUMPTION		PREMIUM	DELUXE
deluxe	\$16	absolut vodka	grey goose vodka
premium	\$15	chivas regal scotch	glenlivet 12yr scotch
cordials	\$16	makers mark bourbon	bulleit bourbon
oordialo	•	bacardi silver rum	appleton rum
imported/micro brews	\$9	tanqueray gin	crown royal whiskey
domestic beer	\$8	sauza hornitos tequila	captain morgan rum
premium white & red wine	\$10	enza prosecco	bombay sapphire gin
deluxe white & red	\$12	trinity oaks chardonnay	patron silver tequila
sparkling wine	\$12	maggio cabernet	enza prosecco
	^-		kumeu chardonnay
soft drinks	\$7		avalon cabernet

PACKAGE BAR 5 HOUR MAXIUMUM

FIRST HOUR EACH ADDITIONAL HOUR

deluxe \$44 \$12 premium \$40 \$10

package pricing includes your preferred liquor tier selection, domestic & imported beers, four seasons wine selections, sparkling wine, soft drinks, and juice mixers. cordials are noted at additional cost. wine service table side is not included and will charged by bottle on consumption.



W_{INE}

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CHAMPA	GNE	& SP	ΔRKI	ING

Cakebread Cellars

Jordan

Franciscan "Cuvée Sauvage" Carneros

Iconoclast, Russian River Valley Paul Nicole, Chablis Mont de Milieu Kistler "Les Noisetiers" Sonoma Coast

CHAMPAGNE & SPARKLING	
Enza Prosecco, Veneto, Italy	50
Louis Roederer "Brut Premier"	10
Moët et Chandon "Cuvée Dom Pérignon"	55
Mumm Napa "Brut Prestige" California	65
Perrier-Jouët "Grand Brut"	11
Schramsberg "Blanc de Blancs" California	98
Veuve Clicquot "Yellow Label"	15
PINOT GRIGIO	
Cantina Adriano, Friuli, Italy	40
Huia, New Zealand	55
SAUVIGNON BLANC	
Duckhorn, Napa Valley	78
Loveblock, Marlborough	55
Provenance, Rutherford	55
Warwick, South Africa	45
CHARDONNAY	
Au Bon Climat, Santa Barbara	59
Corrine st Jean-Pierre Grossot, Chablis	55
Beringer "Private Reserve"	95

	PINOT NOIR	
	Emeritus "Hallberg Ranch", Russian River Valley	79
	Gloria Ferrer, Carneros	50
	Lange, Willamette Valley	69
50	Lucienne "Lone Oak Vineyard" Santa Lucia Highlands	105
05	Row 11, Russian River Valley	60
50	Sokol Blosser, Dundee Hills, Willamette Valley	91
65	Sanford, Santa Rita Hills	99
15	MERLOT	
95	Duckhorn, Napa	141
50	Paso Creek, Paso Robles	45
	Westerly Red, Happy Canyon	89
-0	Selene, Napa	75
55	Twomey, Napa	149
	CABERNET	
78	Avalon, Napa	50
55	Cade, Howell Mountain	245
55	Treana Red	75
45	Chateau Smith, Washington	60
	Iconoclast, Stag's Leap District	75
59	Jordan, Alexander Valley	155
55	Terra Valentine, Spring Mountain	110
)5	Trefethen, Oak Knoll	96
11	Turnbull, Napa	128
3		
' 5	OTHER REDS	
37	Qupe Syrah, Central Coast	55
55	Muga "Reserva", Rioja	88
80	Numanthia "Termes", Toro	61
	Terrazas Malbec Reserva, Mendoza	69