



FOUR SEASONS
RESORT AND RESIDENCES
VAIL

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



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

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.



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 jam & 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

PRICING NOTED IS PER PERSON FOR UP TO 30 MINUTES OF SERVE TIME



BREAK

ENHANCEMENTS & BEVERAGES

BY THE DOZEN

assorted freshly baked cookie selection	\$56
fudge brownies & blondies	\$56
assorted biscotti	\$48
assorted cheesecake bites	\$60
house-made cupcakes	\$60
banana, zucchini, or carrot breads	\$60
whole seasonal fresh fruit	\$40
individual house-made trail mix	\$96
chocolate covered strawberries	\$60
rice krispy bars, dipped in chocolate	\$48

A LA CARTE PER PERSON

vegetable crudité, house-made dips	\$14
sliced seasonal fruit	\$14
tortilla chips with salsa & guacamole	\$16
1lb bowl mixed nuts, serves 6	\$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

infused water display: cucumber, citrus or berry	\$54
lavazza coffee & "t" tea leaves	\$76
hot chocolate	\$72
mulled hot apple cider	\$72
iced tea, lemonade or arnold palmer	\$76
orange, cranberry or apple juice	\$76
house-made green machine juice	\$80
house-made carrot/ginger/citrus juice	\$80

A LA CARTE ON CONSUMPTION

assorted soft drinks	\$7
san benedetto bottled sparkling water	\$7
san benedetto bottled still water	\$7
electrolyte drinks & coconut water	\$8

BARISTA BAR \$12

designed as an enhancement to existing coffee/tea station

lavazza espresso & specialty coffee station, including cold brew
 flavored syrups, sugar cubes, lemon rinds
 biscotti & shortbread cookies
 pricing per guaranteed person
 barista attendant fee \$150 PER EVERY 50 GUESTS



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 aioli, 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, torn 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 aioli, 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 aioli

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



RECEPTION

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 fraîche, 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



RECEPTION

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, peperadew 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



RECEPTION

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

CHILLED HOUSE SMOKED SALMON \$26

pumpnickel 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



RECEPTION

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



DINNER

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 aioli

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



DINNER

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 brûlée, 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.



DINNER

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

ALL BUFFET DINNERS INCLUDE COFFEE & HOT TEA SERVED TABLESIDE OR AS A DISPLAY



DINNER

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

ON CONSUMPTION

deluxe	\$16
premium	\$15
cordials	\$16
imported/micro brews	\$9
domestic beer	\$8
premium white & red wine	\$10
deluxe white & red	\$12
sparkling wine	\$12
soft drinks	\$7

BRANDS

PREMIUM

absolut vodka
chivas regal scotch
makers mark bourbon
bacardi silver rum
tanqueray gin
sauza hornitos tequila
enza prosecco
trinity oaks chardonnay
maggio cabernet

DELUXE

grey goose vodka
glenlivet 12yr scotch
bulleit bourbon
appleton rum
crown royal whiskey
captain morgan rum
bombay sapphire gin
patron silver tequila
enza prosecco
kumeu chardonnay
avalon cabernet

PACKAGE BAR 5 HOUR MAXIMUM

	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 be charged by bottle on consumption.



WINE

CHAMPAGNE & SPARKLING

Enza Prosecco, Veneto, Italy	50
Louis Roederer "Brut Premier"	105
Moët et Chandon "Cuvée Dom Pérignon"	550
Mumm Napa "Brut Prestige" California	65
Perrier-Jouët "Grand Brut"	115
Schramsberg "Blanc de Blancs" California	95
Veuve Clicquot "Yellow Label"	150

PINOT GRIGIO

Cantina Adriano, Friuli, Italy	40
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
Cakebread Cellars	111
Franciscan "Cuvée Sauvage" Carneros	63
Iconoclast, Russian River Valley	75
Paul Nicole, Chablis Mont de Milieu	87
Kistler "Les Noisetiers" Sonoma Coast	155
Jordan	80

PINOT NOIR

Emeritus "Hallberg Ranch", Russian River Valley	79
Gloria Ferrer, Carneros	50
Lange, Willamette Valley	69
Lucienne "Lone Oak Vineyard" Santa Lucia Highlands	105
Row 11, Russian River Valley	60
Sokol Blosser, Dundee Hills, Willamette Valley	91
Sanford, Santa Rita Hills	99

MERLOT

Duckhorn, Napa	141
Paso Creek, Paso Robles	45
Westerly Red, Happy Canyon	89
Selene, Napa	75
Twomey, Napa	149

CABERNET

Avalon, Napa	50
Cade, Howell Mountain	245
Treana Red	75
Chateau Smith, Washington	60
Iconoclast, Stag's Leap District	75
Jordan, Alexander Valley	155
Terra Valentine, Spring Mountain	110
Trefethen, Oak Knoll	96
Turnbull, Napa	128

OTHER REDS

Qupe Syrah, Central Coast	55
Muga "Reserva", Rioja	88
Numanthia "Termes", Toro	61
Terrazas Malbec Reserva, Mendoza	69