



# 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, Parsley Garnish

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, Fresh Basil

Chicken Apple Sausage

Bran Muffins, Scones, Whipped Butter, Honey & Preserves

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

Sliced Seasonal Fruits & Berries

Huevos Rancheros, Hatch Green Chilies

Breakfast Burritos: Chorizo Sausage, Scrambled Eggs, Spicy Hash Browns, Pepper Jack 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 Vanilla French Toast with Fresh Berries

Vermont Maple Syrup, Whipped Butter

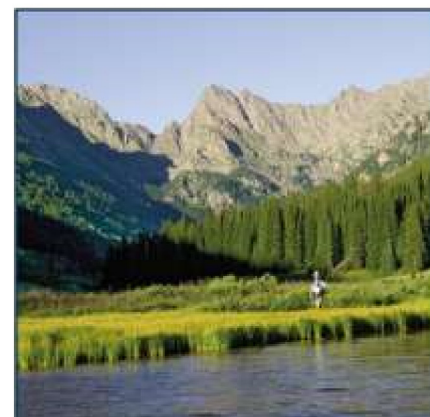
Freshly Baked Breakfast Pastries, Whipped Butter, Seasonal Jam & Nutella

#### **All Displays Include**

Orange, Grapefruit, Cranberry Juices

Lavazza Coffee, “T” Tea Leaves

*Pricing noted per person  
for up to 2 hours.*





## BREAKFAST enhancements

### •A la Carte•

*Pricing Noted is Per Person*

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

Individual 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

Cast Iron Skillet Quiche \$90 Feeds 10 guests

- ♦ Bacon, Onion, Gruyere Cheese
- ♦ Spinach, Red Pepper, Goat Cheese
- ♦ Sundried Tomato, Roasted Garlic, Feta 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 Hash Browns, Pepper Jack Cheese

Salsa & Sour Cream

Vegetarian Breakfast Burrito \$10

Tofu, Black Beans, Hash Browns, Pepper Jack Cheese

Salsa and Sour Cream

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, Red Onion, Capers, Tomatoes, Cucumbers

Whipped Cream Cheese



## BREAKFAST enhancements

### On Consumption

Assortment of Breakfast Cereals \$6

Displayed with the following Milks: Whole, 2%, Skim, Soy, Almond

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

### •Breakfast Action Stations•

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

*Pricing is per person 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 Chef Attended Omelette Station

Farm Fresh Eggs & Egg Whites

Maple Cured Ham, Bacon, Sausage

Mushrooms, Scallions, Bell Peppers, Spinach, Jalapeños,

Tomatoes, Arugula, Yellow Onion

Cheddar, Swiss Cheeses, Pepper Jack, Colorado Goat Cheeses

*Add House Smoked Salmon \$5*

#### Waffles Schmaffles \$18

Belgian Waffles

Toasted Almonds, Berry Compote, Whipped Cream

White & Dark Chocolate Shavings, Milk Chocolate Chips

Whipped Butter & Maple Syrup

#### I'm a Pancake \$18

Your Choice of Buttermilk, Cornmeal, or Buckwheat Pancakes

Bananas, Pecans, Blueberries, Coconut Shavings

Whipped Butter & Maple Syrup

*All 3 Pancake selections, Silver Dollar style, add \$5*

#### Maple Cured Slab Bacon \$18

Brushed with Bourbon Maple Syrup, Crushed Black Pepper

*To Die For*





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

THEME BREAKS

Pricing noted is per person

**Skip the Gym \$26**  
Dried Fruit Cups  
House Made Trail Mix  
Fruit Skewers, Honey Yogurt Dip  
Go Go Juice Shots: Apple/Kale/Cucumber/Ginger

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

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

**Hittin' the Concessions \$28**  
Popcorn Buckets, Butter or Truffle or Both  
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, Tomatillo Salsa, Sour Cream  
Chile, Salt, & Lime Jicama Sticks & Orange Slices  
Seasonal Agua Fresca

**I'm a Little Savory \$38**  
Selection of Domestic Cheeses & Charcuterie  
Mixed Nuts, Marinated Olives & Pickles,  
Seasonal Fruit Chutney, Stone Ground Mustard  
Artisanal Breads & Crackers  
Add House White & Red Wine \$10

**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, Zucchini, or Carrot Breads	\$60
Whole Seasonal Fresh Fruit	\$40
House Made Trail Mix in Mini Mason Jars	\$96
Chocolate Covered Strawberries	\$60
Rice Krispy Bars, Dipped in Chocolate	\$48

### A la Carte per person

Vegetable Crudit�, House Made Ranch	\$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

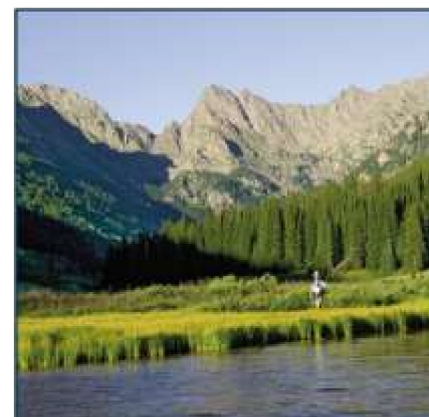
## BEVERAGES

### Items priced by the gallon

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

Pricing noted is per person

All Displays Include a Beverage Station of:

Freshly Brewed Coffee & Iced Tea

### Rocky Mountain Picnic \$50

Caesar Salad: Romaine Hearts, Lemon Oil & Garlic Crouton

Farfalle Pasta Salad: Colorado Jumpin' Goat Feta Cheese, Nicoise Olives  
Parsley, Heirloom Tomatoes, Red Onions, Cucumbers, Lemon Vinaigrette

Club Sandwiches: Herbed Turkey Breast, Romaine, Crispy Bacon, Havarti,  
Avocado, Sundried Tomato Aioli, Brioche

Italian Subs: Salami, Finocchio, Cappelletti, Soppressata, Provolone, Tomato, Lettuce,  
Red Wine Vinaigrette, Baguette

Tuna Salad Sandwiches: Albacore Tuna, House Mayonnaise, Red Onion, Celery  
House Pickles, Miche Bread

Chocolate Chip Cookies, Raspberry Bars, Turtle Brownie

### Sweet Sunshine \$50

Compressed Watermelon & Pickled Red Onion Salad, Cilantro, Maldon Sea Salt  
Heirloom Cherry Tomatoes, Harissa Vinaigrette

Toasted Quinoa Salad, Arugula, Cucumber, Mint, Basil, Oven Dried Tomatoes  
Olive Oil & Champagne Vinaigrette

Baby Spinach, Cherry Tomato, Grilled Baby Artichokes, Goat Cheese Croquettes  
Sherry Vinaigrette

Assortment of Wraps:

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

Shaved Ham & Swiss, Pepperoncini, Spring Greens, Dijon, Wheat Tortilla

Grilled Seasonal Vegetables, Garlic Boursin Spread, Tomato Tortilla

Dark Chocolate Dipped Madelines, Lemon Bars, Fresh Fruit Tarts

### Taste of Summer \$54

Pricing is per person based on 1 Hour of serve time

Roasted Sweet Corn Soup

Greek Salad: Grilled Artichokes, Red Bell Peppers, Cucumber, Tomato, Red Onion  
Feta, Kalamata Olives, Red Wine Vinaigrette

White Bean Salad: Roasted Bells Peppers, Arugula, Cipollini Onions  
Basil Oil, Micro Basil, Warm Garlic Pita, Tzatziki

Chicken Caponata, Eggplant, Garlic, Capers, Heirloom Carrots

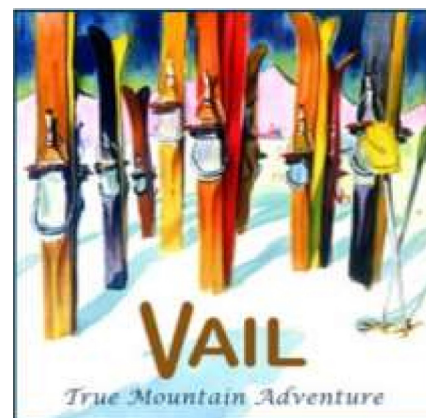
Colorado Striped Bass, Fennel & Rocket Salad, Buerre Blanc

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



## 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, Sautéed Peppers & Onions

Beef Carnitas

Tacos Al Pastor with Pineapple

Mexican Rice, Cumin-Lime Black Beans

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

Salsa Fresca, Salsa Verde, Diced Onions, Pico de Gallo, Guacamole

Cinnamon Churros, Salted Caramel Sauce

Flan Caramel Custard

Chocolate Spice Cake

Seasonal Agua Fresca

**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, Pancetta, Whole Grain Mustard

Eggs, Dill, Red Onion, Smoked Paprika

Traditional Macaroni Salad

Freshly Baked White & Whole Grain Breads, Whipped Butter

Seared Hangar Steaks, SOB Rub, Farro, Currants, Kale, Pesto Demi Glace

Herb Marinated Chicken Breast, Caramelized Balsamic Brussels Sprouts

Parmesan Polenta, Chicken Jus

Roasted Root Vegetables, Garlic & Thyme

Lemon Meringue Tartlets

Chocolate Pecan Pie, Spiced Buttered Pecans

Vanilla Panna Cotta with Fresh Berry Coulis

*Pricing is per person 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 Thighs, San Marzano Tomatoes

Speck, Peppers, Cipollini Onions, Red Wine

Italian Vegetable Lasagna, Fresh Mozzarella, Lemon Ricotta, Basil Pesto

Grilled Focaccia Bread

Chocolate Tiramisu

Seasonal Panna Cotta

Cannoli's

### Box Lunches \$46

*Select one item from each category*

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

#### Salads

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

Tabouli

Cucumber & Red Onion Salad, Teardrop Tomatoes, Feta

Fresh Oregano, Champagne Vinaigrette

#### Sandwiches

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

#### Desserts

House Made Apple Oat Bar

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

Double Fudge Brownie or White Chocolate Blondie



**\*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.**

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

**PASSED HORS D'OEUVRES** *Minimum 20 pieces per selection*

**COOL \$8 per piece**

Caprese Skewer, Boconcini, Heirloom Cherry Tomato, Aged Balsamic, Basil Oil  
Soft Summer Roll, Guava Ponzu  
Smoked Salmon Tartare Cone  
Grilled & Chilled Prawn, Jalapeño Cilantro Aioli  
Spicy Tuna Tartare Tostada, Avocado, Cilantro, Togarashi, Nori  
Goat Cheese Compressed Watermelon Cups, Basil, Maldon Sea Salt  
Chili Infused Kalbi Beef Taco, Pickled Red Chile & Napa Slaw  
Crispy Beet Chip, Burrata Mousse, Black Sea Salt, Lemon Oil, Arugula Chiffonade

**WARM \$8 per piece**

Porcini Arancini, Parmesan Reggiano & Tomato Gastrique  
Triple Cream Brie in Phyllo, Honey Raspberry Jam, Candied Walnut Dust  
Asiago & Phyllo Wrapped Jumbo Asparagus  
Mac & Cheese Bites, Maple Bacon, Ancho Aioli  
Skewered Salt & Pepper Tempura Fried Shrimp, Crispy Garlic, Pickled Jalapeños  
Jumbo Lump Crab Cake, Cajun Remoulade  
Skewered Bacon Wrapped Scallop, Pomegranate Molasses  
Malaysian Chicken Satay Lollipop, Coconut-Peanut Sauce  
Lamb Meatball, Cucumber, Tzatziki  
Barbeque Hoisin Confit Duck Tacos, Pickled Radish & Cilantro

**PREMIUM \$10 per piece**

Shrimp, Lobster & Mango Ceviche, Fresno Peppers  
7X Steak Tartare, Soft Boiled Quail Egg & Grain Mustard  
Jumbo Lump Crab on Sweet Pea Pancake, Pickled Red Onion, Crème Fraîche  
Quail Leg Lollipops, Harissa Chimichurri  
New Zealand Panko & Mustard Crusted Lamb Chop, Port Reduction



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

*Virginia Woolf*

## DISPLAYED ENHANCEMENTS

*Items priced per person for up to 2 hours*

*Minimum 20 guests*

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

Local Breads, Assorted Crackers

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

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

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

### **Colorado Crudit  \$16**

Locally Sourced Organic Colorado Vegetables, Crocks of House Made Dips

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

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

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

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

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

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

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

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

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

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

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

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

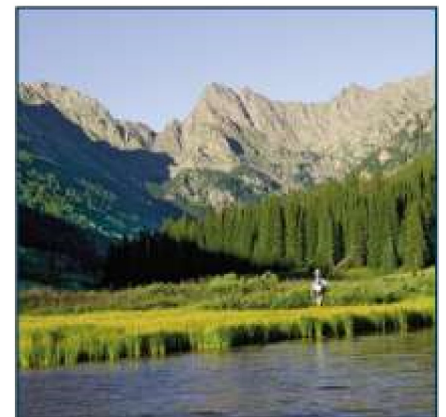
### **Sushi & Sashimi \$36** *Based on 4 pieces per guest*

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

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

*Select Two*

Rice Noodles, Spring Vegetables, Char Sui Pork, Peanut Dressing  
Asian Slaw, Napa Cabbage, Bean Sprouts, Carrots, Ginger Sesame Dressing, Wontons  
Chopped Caesar, Red Romaine, Ciabatta Croutons, Caesar Dressing  
Cobb, Chicken, Bibb Lettuce, Spinach, Cucumbers, Hard Boiled Eggs, Bacon  
Pickled Onions, Blue Cheese Dressing





### DISPLAYED ENHANCEMENTS

*Items priced per person for up to 2 hours*

*Minimum 20 guests*

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

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

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

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

Served With:

Shaved Parmigiano-Reggiano, Basil Chiffonade, Chile Oil

Parmesan Cheese & Crushed Red Peppers

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

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

### CARVING STATIONS

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

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

*\*Approximately 3 ounce reception portions per person*

Green Chile Salsa Roasted Pork Loin \$24

Apple Cider Brined & SOB Rubbed Whole Turkey \$24

Chile Glazed Loin of Ahi Tuna \$28

Hot Smoked Bourbon & Honey Skuna Bay Salmon \$26

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

“On Shrooms” Rubbed NY Striploin \$34

Roasted Rack of Colorado Lamb \$34

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

All Carving Stations Include:

Chef Paired Signature Sauces & Accoutrement

Freshly Baked Rolls, Whipped Butter



### DESSERT BAR

*Create a custom petite dessert display*

*Items priced per person for up to 1 hour, minimum 20 guests*

*Minimum order 50% of your final guest count*

Selection of Four \$28

Selection of Six \$40

Selection of Eight \$46

Fruit Tarts

Milk Shakes\*

Chocolate & White Chocolate "Moose" Lollipops

Cream Puffs\*

Lemon Bars

Chocolate Dipped Cake Pops

Pecan Diamonds

Chocolate Peanut Butter Bars

Panna Cotta\*

Glazed Doughnuts

Assorted Chocolate Truffles

Assorted Macaroons\*

Tiramisu Espresso Cups

Oatmeal Cream Pies

Red Velvet "Ding Dongs"

Cheesecake Bites\*

Crème Brûlée 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 person for up to 2 hours*

*Minimum 30 guests. Add \$10 per person 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 Fraîche*

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

Tuscan Sausage, White Bean & Kale

Comfort Chicken Noodle

Chilled Gazpacho, *Avocado, Cucumber, Lime ,Cilantro*

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

Panzanella

Crusty Sourdough, Heirloom Tomatoes, Bocconcini, Basil Vinaigrette

Orzo Pasta

Peas, Artichokes, Sun-Dried Tomatoes, Rosemary-Lemon Vinaigrette

Baby Spinach

Crispy Pancetta, Gorgonzola Cheese, Herbed Croutons

Sherry Vinaigrette

Roasted Carrot Salad, Yogurt Tahini Vinaigrette



## DINNER *station continued*

### ENTREES

Italian Vegetables & Three Cheese Lasagna  
Basil Pesto Drizzle

Parmesan Crusted Eggplant  
Oregano, Baby Artichokes, Roasted Fennel  
Puttanesca & Nicoise Olive Rouille, Port Wine Reduction

Garlic & Herb Roasted Chicken Breast  
Whipped Potatoes, Heirloom Roasted Carrots  
Roasted Chicken Demi-Glace

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

Seared Colorado Bass  
Fingerling Thyme Roasted Potatoes  
Tomato Gastrique

Garlic Roasted Prawns  
Herbed Cous Cous & Pistou  
Citrus & White Wine Reduction

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

Beef Filet Medallions  
Roasted Root Vegetable Hash, Broccolini, Goat Cheese Polenta  
Green Peppercorn Sauce

Herb & Garlic Marinated Flank Steak  
Smashed Skin on Red 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 50 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 four days prior to the date of your event.

#### Option for "Tableside" Menu Selection

*Available for up to 100 guests on menus offering a minimum of 4 courses*

*Pricing noted is additional per person to final menu price*

Choice of Two Salads \$15

Choice of Two Entrees \$25

Choice of Two Desserts \$15

#### Soups \$14

Sweet Corn, Truffle Cream, Popcorn

Tuscan Tomato, Pesto Crouton, Shaved Parmesan Cheese

Wild Mushroom, Garlic Oil, Thyme, Whipped Goat Cheese

Lobster Bisque, Caramelized Fennel Add \$4

#### Salads \$18

Roasted Colorado Beets

Candied Pecans, Arugula, Goat Cheese

Champagne Truffle Vinaigrette

Heirloom Tomato Salad, Fresh Burrata

Agrumato Lemon Oil, Kona Black Sea Salt

Micro Basil & Basil Oil, Aged Balsamic Glaze

Young Spinach Leaves

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

Brioche Crouton, Cider Vinaigrette

Arugula & Frisee

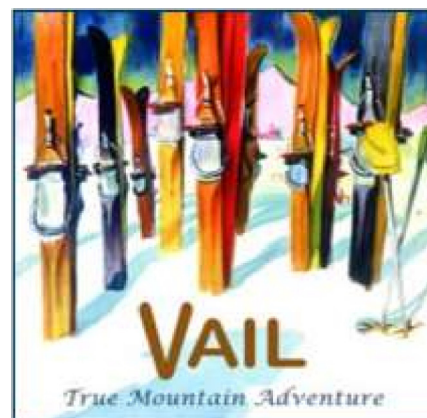
Fuji Apples, Smoked Bacon, Cambozola, Chives

Mustard Vinaigrette

California Inspired Baby Gem Lettuce

Heirloom Tomatoes, Cucumbers, Watermelon Radish

Avocado Mousse, Harissa Vinaigrette



## **DINNER** *continued*

### **Cold 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

Braised 7X Short Rib Ravioli  
Celery Root Purée, Roasted Heirloom 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  
Caramelized Brussels Sprouts, Pecorino Polenta Cake  
Sweet Potato Nest, Wild Mushroom Ragout

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

Roasted Beef Tenderloin  
Whipped Potato Puree, Grilled Jumbo Asparagus  
Oven Roasted Tomato, Red Wine Demi Glace

Grilled Beef Tenderloin  
Potato Au Gratin, Garlic Broccolini  
Cognac Peppercorn Sauce

Rosemary & Sage Seared Colorado Lamb Chops  
Lentils, Heirloom Carrots, Sautéed Haricot Vert  
Lamb Jus

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



## **DINNER** *continued*

### **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

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

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

### **Duo Plates \$86**

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

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

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

### **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 Cake, Chocolate Ganache  
Fresh Berries





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

### **Pinot Grigio**

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

### **Sauvignon Blanc**

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

### **Chardonnay**

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

### **Pinot Noir**

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

### **Merlot**

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

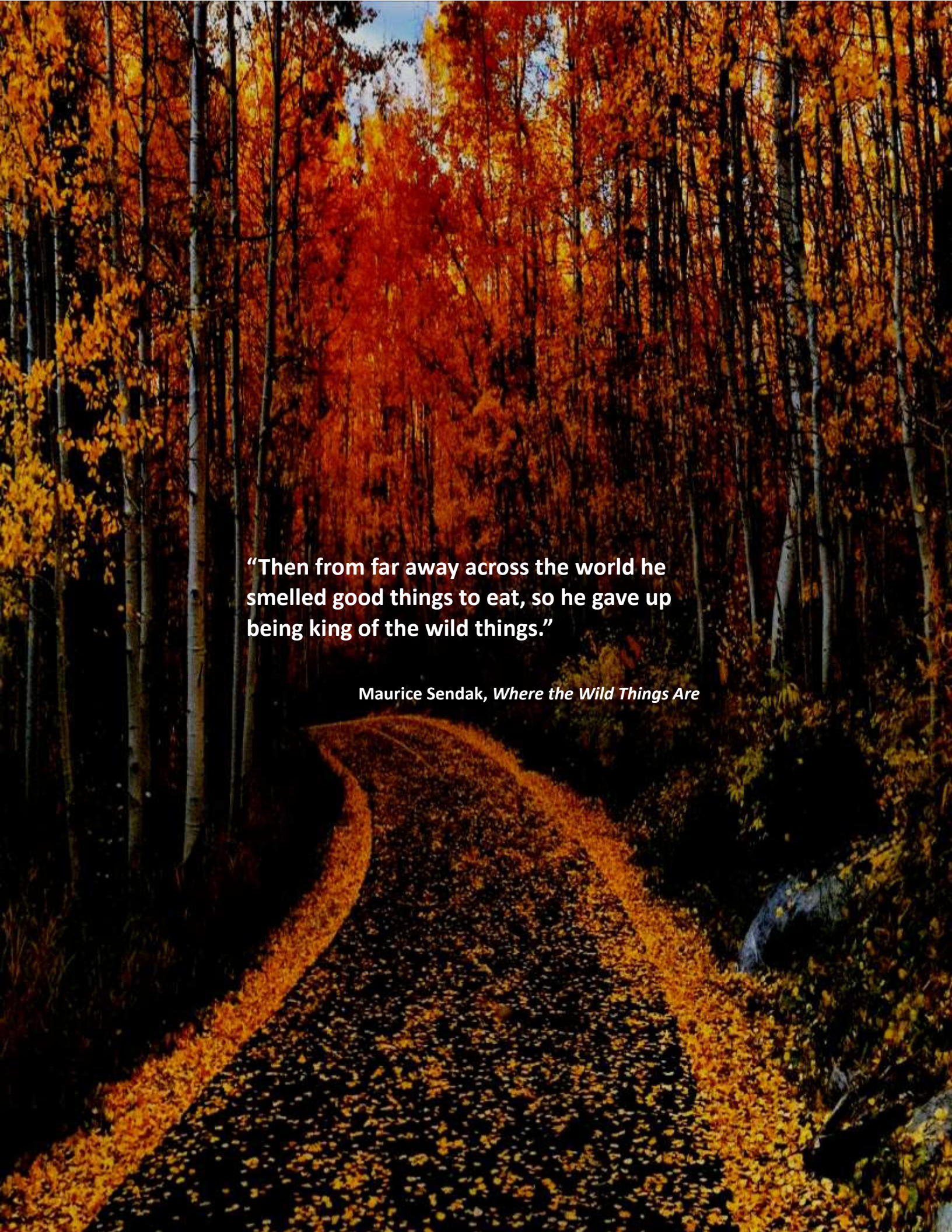
### **Cabernet Sauvignon & Blends**

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

### **Other Reds**

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



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 lighting is soft, creating a warm and serene atmosphere.

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

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