



## Hospitality Boardroom Cuisine

### Breakfast Buffets

Breakfast Buffets available for up to two hours. Labor charge of \$175 if less than twenty people  
Our Chef would be pleased to propose an alternative menu should any of your guests have special dietary needs.

#### The Piñon Continental

Freshly Squeezed Orange and Juice of the Day  
Sliced Seasonal Fruit and Berries

Breakfast Pastry Selection

Choose two:

Lemon Glazed Pound Cake  
Cinnamon Crumb Bread  
Cheese Coffee Cake  
Orange Cranberry Bread  
Antioxidant Blueberry Muffin

Granola Parfait with Fresh Yogurt and Berries

Freshly Brewed Coffee,  
Decaffeinated Coffee, Assorted Teas

*\$36 per person*

#### The Agave Continental

Freshly Squeezed Orange and  
Grapefruit Juices  
Sliced Seasonal Fruit and Berries

Breakfast Pastry Selection

Choose two:

Mini Bagels with Cream Cheese  
Danish Pastries  
Assorted Muffins  
Butter Croissants

Chilled Hard Boiled Eggs

Freshly Brewed Coffee,  
Decaffeinated Coffee, Assorted Teas

*\$33 per person*

#### COMPLEMENTS - Breakfast Specials

Choose one~ \$14 per person

Cheese Blintz, Fruit Compote  
Egg Sandwich with Canadian Bacon  
Scrambled Egg and Chicken Burrito  
Denver Style Quiche  
Panetone French Toast with Warm Vermont Maple Syrup

#### Pastries

*\$60 per dozen*

Tropical Fruit Danish  
Cinnamon Rolls  
Maple Pecan Danish  
Butter Brioche  
Farmers Cheese Danish  
Gluten-free Blueberry Muffins



## Breakfast Buffets (continued)

### Juniper Breakfast

Freshly Squeezed Grapefruit and Orange Juices  
 Seasonal Fresh Fruit and Berries, Individual Yogurts  
 Cottage Cheese, Vine-ripened Sliced Tomatoes  
 Homemade Granola with Whole and Skim Milk  
 Scrambled Eggs with Chives  
 Chicken Sausage and Willie Farms Turkey Bacon  
 Oven-roasted Breakfast Potatoes  
 Selection of Toast, Specialty Jams, Sweet Butter  
 Freshly Brewed Coffee,  
 Decaffeinated Coffee, Assorted Teas

*\$48 per person*

### 38/39 Brunch

Mint Infused Melon and Pineapple in Mason Jar  
 Mixed Berry Parfait, Tropical Fruit Martini  
 Cheese Blintz, Compote  
 Lemon Ricotta Pancakes  
 Cinnamon Brioche French Toast, Maple Syrup  
 Scrambled Eggs with Herbs  
 Individual Egg White Frittata with Marinara Sauce  
 Applewood Smoked Bacon  
 Mini Bagel with Lox and Cream Cheese  
 Platter of Sliced Meats and Cheese, Fresh Baguette  
 Freshly Brewed Coffee,  
 Decaffeinated Coffee, Assorted Teas

*\$60 per person*

### MAKE YOUR OWN BENTO BREAKFAST

**Cold:** *Choose Four~\$35 per person*

Plain, Non-fat Greek Yogurt  
 Yogurt Granola Parfait  
 Homemade Granola  
 Seasonal Sliced Fruit and Berries  
 Non-fat Cottage Cheese  
 Muesli with Currants and Apples  
 House Smoked Salmon with  
 Dill Cream Cheese  
 \* \* \*

Tropical Fruit Danish  
 Cinnamon Rolls  
 Croissant

Maple Pecan Danish  
 Butter Brioche

Farmers Cheese Danish  
 Gluten-free Blueberry Muffins

**Hot:** *Choose Four~\$44 per person*

Scrambled Eggs  
 Scrambled Egg Whites  
 Vegetable Egg White Frittata  
 Soy Eggs Scrambled  
 Cholesterol Free Eggs  
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Applewood Smoked Bacon  
 Country Sausage

Chicken Apple Sausage  
 Honey-glazed Canadian Bacon  
 Veggie Sausage Patties

Miran and Soy Grilled Salmon  
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Hash Brown Potatoes  
 Home Fry Potatoes  
 Brown Organic Rice  
 White Steamed Rice



## *Themed Breaks*

### **Slider Break**

*Three pieces per person*

Assortment of Sliders:

- Beef Slider, Caramelized Onion and Aged Cheddar Cheese
- Pulled Chicken, Havarti Cheese
- Lump Crab Cake with Old Bay Pickled Relish, Remoulade

Homemade Potato Chips, Onion Dip

*\$25 per person*

### **Antipasto**

Sliced Artisan Italian Cured Meats  
Salami, Coppa, Prosciutto, Bresaola, Mortadella

Marinated Mushrooms, Artichokes, Pepperoncini  
Marinated Olives, Roasted Peppadew

Artisanal American and Classic European Cheeses  
Assorted Mustard and Breads

*\$24 per person*

### **At the Movies**

Regular, White Cheddar and Caramel Popcorn

Assorted Candy Bars

Plain and Peanut M&M's

Large Salted Pretzels, Yellow Mustard

*\$22 per person*

### **COMPLEMENTS**

Individual Bags of  
Potato Chips, Popcorn  
Pretzels or Doritos  
*\$6 each*

Mixed Nuts  
*\$10 per person*

Granola Bars and  
Power Bars  
*\$6 each*

Individual Trail Mix  
*\$6.50 each*

Assorted Candy Bars  
*\$6 each*

### **Lemonade Stand**

Raspberry, Strawberry and Citrus Lemonades

Caramelized Lemon Tarts

Assorted Almond Macaroons

Pistachio Biscotti

Chocolate-covered, Long-stemmed Strawberries



## Lunch Buffets

Lunch Buffets available for up to two hours. Twenty guest minimum for all buffet lunches

### Prairie Sage Buffet

#### Cold

Herb-marinated Mushrooms with Roasted Artichokes  
Watermelon, Strawberry, Cucumber, Citrus Vinaigrette  
Organic Grains Tabouleh Salad  
Mixed Baby Greens, Citrus Vinaigrette

#### Hot ~ Choose Two Entrees:

Searched Catch of the Day, Slow Cooked Tomatoes, Artichokes, Hearts of Palm, Lemoncello Butter

Tri-color Cheese Tortellini, Pesto,  
Sun-dried Tomatoes, Tomato-Basil Fondue

Searched Rosemary Chicken, Roasted Mixed Root Vegetables, Dijon Mustard Red Wine Jus

Petit Filet of Beef on Wilted Spinach with Garlic and Wild Mushroom, Port Wine Reduction

\* \* \*

Multi-grain Pilaf with Pearl Barley, Brown Rice, Wild Rice, Pumpkin Seeds, Dried Cherry, Toasted Almonds

Chef's Selection Seasonal Vegetables

#### Desserts ~ Choose Three:

Platter of Sliced Fresh Fruits  
Chocolate Praline Cake

Apple Streusel Bars

Lemon Meringue Pie

Raspberry and Honey Tarts

Walnut Pecan Cheesecake

Artisan Bread and Sweet Butter

Freshly Brewed Coffee,

Decaffeinated Coffee, Assorted Teas

\$62 per person

### Desert Cassia Buffet

Mushroom Bisque

Traditional Greek Salad

Tortellini Pasta Salad with

Roasted Vegetables,

Sun-dried Tomato Vinaigrette

Chopped Iceberg Lettuce, Blue Cheese, Egg, Tomato and Bacon Dressing

#### Sandwich Selection

Mini Sandwiches on Soft Buns

Roast Beef, Smoked Turkey, White

Albacore Tuna, Grilled Vegetables

Condiments - Pickles, Lettuce,

Tomato and Cheese

Homemade Potato Chips

#### Dessert

Fresh Strawberry n' Vanilla Tarts

Caramelized Passion Fruit Tarts

Lemon White Chocolate Bars

Creamy Flourless Chocolate Cake

Apple and Almond Tarts

Artisan Bread and Sweet Butter

Freshly Brewed Coffee,

Decaffeinated Coffee, Assorted Teas

\$53 per person



## Lunch Buffets (continued)

### Goodman's New York Deli

#### Cold

Roasted Golden Beets, Petite Arugula, Toasted Walnuts,  
Goat Cheese, White Balsamic Vinaigrette

Chilled Asparagus with Sun-dried Tomatoes

Whole Wheat Penne Pasta, Grilled Vegetables,  
Pesto Vinaigrette

Kosher Dills and Variety of Olives

Sliced Swiss, Aged Cheddar, Provolone and Smoked Gouda

#### Deli Station

Hand-carved Pastrami

Sliced Smoked Turkey Breast

Shaved Prosciutto, Mortadella and Sopressata Salami

Free-range Chicken Breast Salad with Green Grapes,  
Lemon Herb Mayo

#### Condiments

Spicy Brown Mustard, Dijon Grainy Mustard, Red Horseradish,  
Homemade Pickles, Olives, Mayonnaise

Butter Lettuce, Ripe Tomatoes, Red Onions

#### Bread Selection

Sourdough, Dark Rye, Marble Rye, Multigrain, Sliced Baguette

Olive Oil and Sweet Butter

#### Dessert

Italian Cannoli

Fresh Strawberry Tart

New York Style Vanilla Cheesecake

Traditional Amaretto Tiramisu

Butterscotch Panna Cotta

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

*\$55 per person*

### BENTO BOX LUNCH

*\$48 per person*

#### The Vegetarian

Summer Vegetable Rolls,  
Spicy Peanut Sauce

Vegetarian Sushi,  
Soy Sauce and Wasabi

Pad Thai Noodles and Tofu

Fresh Mango and Vanilla Tart

#### The Californian

Fusilli Pasta Salad,  
Roasted Tomatoes,  
Olives and Artichokes

Whole Wheat Tortilla Wrap  
with Grilled Chicken and  
Smoked Bacon

Sliced Seasonal Melons

Caramelized Pear and  
Almond Tart

#### The Pacific

Vegetarian Pad Thai Salad

Chilled Seared Atlantic Salmon  
with Tamarind Glaze

Fruit Salad with Lychee

Vanilla Bean Cheesecake



## Reception Hors d'Oeuvres

*Hors d'Oeuvres may be presented on buffet or tray-passed. Twenty guest minimum  
Priced according to number of Hors d'Oeuvres selected.*

*Six Selections - \$42 per person*

### Hot Hors d'Oeuvres

Portobello Mushroom Tartlets, Asiago Cheese  
 Kampur Vegetable Samosas, Mango Chutney  
 Asian Spring Roll, Sweet Chili Plum Sauce  
 Assorted Chicago Deep Dish Style Mini Pizzas  
 Grilled Barbecue Spiced Shrimp on Bamboo Skewer,  
 Mango Barbecue Sauce  
 Blue Fin Crab Cake, Lemon Caper Mayonnaise  
 Greek Lamb Burger, Caramelized Onion, Feta Cheese,  
 Rosemary Mustard Spread  
 Chicken Pot Pie Cobbler, Sage and Cranberry  
 Thai Beef Satay, Spicy Peanut Sauce  
 Chicken Satay, Spicy Peanut Sauce  
 Maple Glazed Sea Scallop Wrapped in Prosciutto,  
 Basil Aioli  
 Madjool Dates Stuffed with Chorizo, Wrapped in  
 Smoked Bacon, Piquillo Pepper Sauce  
 Cuban Style Franks in Blanket,  
 Whole Grain Honey Mustard Sauce  
 Mini Corn Dog, Sriracha Chili Aioli  
 Mini Beef Wellington

*Ten Selections - \$65 per person*

### Cold Hors d'Oeuvres

Crispy Vegetable Summer Rolls, Sweet Chili Sauce  
 Rigatoni with Sun-dried Tomato, Boursin and  
 Truffle Essence  
 Baked Red and Yellow Peppers,  
 Goat Cheese Crostini  
 Skewered Caprese  
 Parma Ham and Melon  
 Pacific Shrimp, Sweet Chili Dip  
 Smoked Salmon Tartare in Sesame Wonton Cone  
 Dungeness Crab and Avocado Salad in  
 Tortilla Cup  
 Seared Ahi Tuna on Crisp Wasabi Wonton  
 Smoked Chicken, Brandied Apricot on  
 Cranberry Crostini  
 Ahi Poke Cannelloni  
 Smoked Muscovy Duck, California Figs on Brioche  
 Five-spiced Roast Duck Vegetable Rolls,  
 Lemon Sauce  
 Ginger Duck Breast, Fruit Compote served in a  
 Chilled Cucumber Cup  
 Beef Tenderloin, Roquefort Shortbread,  
 Horseradish Cream  
 Seared Ahi Tuna on Whole Wheat Crouton with  
 Spicy Wasabi Edamame



## Reception Hors d'Oeuvres (continued)

*Priced according to number of Hors d'Oeuvres selected. Twenty guest minimum*

### **Small Bites**

*Six Selections - \$54 per person*

#### **Cold**

Burrata Wrapped with Prosciutto with Baby Arugula  
Heirloom Tomatoes Terrine with Balsamic Reduction  
Deviled Eggs Stuffed with Marinated Artichokes  
Sweet and Sour Eggplant with Ricotta Cheese and Mint  
Orzo Salad with Smoked Chicken, Sweet Basil  
Heirloom Tomato Panzanella  
Pad Thai Summer Rolls  
Spicy Duck in Lettuce Cups  
Seared Ahi and Cucumber, Wasabi Aioli  
Grilled Vegetable Stack with Sweet Basil  
Spicy Tuna Rolls

*Ten Selections - \$72 per person*

#### **Hot**

Organic Creamy Polenta with Smoked Tiger Prawns  
Mushroom Tartlet with Three Cheeses  
Stuffed Dates Wrapped with Applewood Bacon  
Beef Empanadas, Fire-roasted Aioli  
Mini Mac & Cheese Fritters  
Mini Beef Wellington  
Three-Cheese Arancini  
Baked Rigatoni  
Stuffed Mushroom Caps with Smoked Duck  
Baked Clams with Chorizo



## Reception Theme Stations

*Labor charge of \$175 if less than twenty people each station*

### Pasta and Risotto Station

Wild Mushroom Risotto  
And  
Fusilli Pasta in Tomato Garlic Sauce  
Condiments of Mushrooms, Herbs, Roasted Tomatoes,  
Artichokes, Sweet Peas, Olives, Asparagus, Grated  
Romano Cheese, Shaved Parmesan, Truffle Oil, Capers,  
Olives, Baby Artichokes, Spicy Shrimp  
Garlic Herb Focaccia, Bread Sticks, Shaved Parmesan,  
Crushed Chilies

*\$30 per person*

### The Meadows Station

Baby Romaine with Caesar Dressing, Parmesan,  
Garlic Croutons  
Mixed California Greens, Citrus Segments and Asparagus  
Baby Spinach with Boiled Egg, Bacon, Blue Cheese  
Crumble, Onions, Balsamic Vinaigrette  
Asian Chicken Salad with Red Onions, Spicy Dressing  
Crab Louie

*\$22 per person*

### Mini "Nathan" Hot Dog Station

*Hot dogs made to order and served with:  
Sauerkraut, Onions, Pickled Relish, Yellow Mustard,  
Ketchup, Jalapeño  
Chili con Carne, Cheddar Cheese, Green Onions*

*\$20 per person*

### Mediterranean Station

Beef and Lamb Kebab  
Marinated Chicken Soulvaki  
Cucumber and Tomato Salad with  
Crumbled Feta Cheese, Kalamata Olives,  
Lemon Vinaigrette  
Chicken and Orzo Salad, Tomatoes, Mint,  
Corn, Red Onions, Red Peppers,  
Red Wine Vinaigrette  
Stuffed Grape Leaves

*\$32 per person*

### Asian Station

Chicken and Beef Satay,  
Thai Peanut Dipping Sauce  
Vegetable Wrap and Pad Thai Salad  
Peking Duck Spring Rolls  
Sushi and Sashimi:  
Tuna Rolls, Shrimp Rolls, California Rolls,  
Salmon, Yellow Tail and Tuna Nigiri Sushi  
Soy Sauce, Ginger and Wasabi

*\$45 per person*

### Seafood Corner

*Ice Carving for display priced separately*

*Price per dozen:*

Jumbo Shrimp - \$90  
Malpeque Oysters - \$65  
Crab Claws - \$75  
Crab Legs - \$96

*Served with Lemon Wraps, Brandy Sauce,  
Cocktail Sauce, Hot Sauce, Mignonette Sauce*





## Reception Carving Stations

*Chef to prepare in room*

*Labor fee of \$175 will apply for each station*

### Roasted Side of Salmon

*Minimum 20 guests*

Honey Mustard Roasted Side of Atlantic Salmon  
"En Croute" Stuffed with Baby Spinach and  
Crimini Mushrooms, Caviar Champagne Cream

*\$16 per person*

### Roasted Rack of Lamb

Herb Crusted Rack of Colorado Lamb, Fig,  
Cherry and Balsamic Jus Mint Sauce

*\$25 per person*

### Whole Roasted Turkey Breast

*Minimum 20 guests*

Whole Roasted Turkey, Pecan,  
Sage Cornbread Stuffing,  
Traditional Chutney Giblet Gravy

*\$15 per person*

### Roasted Tenderloin of Beef

*Minimum 20 guests*

Whole Roasted Beef Tenderloin,  
Peppercorn Jus, Stuffed with Wilted Spinach  
and Sautéed Mushrooms  
Dollar Rolls

*\$26 per person*

### Asian-Glazed Pork Loin

*Minimum 20 guests*

Pork Tenderloin, Vegetable Fried Rice,  
Oyster Sauce Broccolini,  
Soybean Chili Barbecue Glaze

*\$15 per person*

### Honey-glazed Baked Ham

*Minimum 20 guests*

Sweetly Glazed Baked Ham  
Warm Cornbread, Selection of Mustards

*\$15 per person*



## Juniper Dinner Buffet

*Twenty guest minimum*

### Cold

Seasonal Baby Greens, Choice of Dressings

Burrata Mozzarella, Petite Tomato Salad

Traditional Caesar Salad, Focaccia Croutons

Grilled Vegetable Antipasto, Zucchini, Squash,  
Eggplant, Peppers, Artichokes, Olives

### Hot

Carved Aged Strip Loin with Sautéed Crimini, Oyster  
and Button Mushrooms, Roasted Corn,  
Sweet Peppers, Green Peppercorn Red Wine Sauce

Seared Wild Salmon on Lemon Braised Belgian  
Endive, White Wine Cream Sauce with Scallops,  
Shrimp and Lobster

Roasted Supreme of Chicken Stuffed with  
Roasted Tomatoes, Goat Cheese and Fine Herbs,  
Maple-glazed Butternut Squash, Merlot Reduction

Penne Pasta Primavera with Zucchini, Squash,  
Peppers, Shaved Parmesan

Chef's Selection of Seasonal Baby Vegetables and  
Potatoes

### Accompaniments

Artisan Bread and Sweet Butter

Freshly Brewed Coffee Decaffeinated Coffee and  
Assorted Teas

*\$95 per person*

**\*Custom Plated Dinners available on request**

### Dessert Selection

Lemon Raspberry Meringue Pie

Mini Assorted Cupcakes

Vanilla Cheesecake

Red Velvet and Chocolate Whoopie Pies

S'mores Bars

Chocolate Praline Cake,  
Raspberry Compote

Creamy Flourless Chocolate Cake

Pecan Walnut Cheesecake

Apple Streusel

Peanut Butter Brownie Bar

Caramelized Pear and Macadamia Nut  
Tart

Passion Fruit Tart with Raspberry

Milk Chocolate Orange Velvet Cake

Passion Fruit Meringue Tart

Lemon White Chocolate Bar

Italian Cannoli

Raspberry Streusel Bars

Vanilla Panna Cotta with Fresh Berries

Honey-roasted Pine Nut Tarts

Sliced Fresh Fruits

Platter of International Cheeses with  
Sliced French Bread and Crackers

*Select Six - \$25 per person*

*Select eight - \$30 per person*