



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. As much as possible, we strive to source our products from local suppliers to provide the freshest, most flavorful food available.



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# 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 (ADDITIONAL SERVE TIME TO BE \$10 PER PERSON PER HOUR)

**CONTINENTAL DIVIDE \$36**

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 \$44**

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 \$5  
freshly baked breakfast pastries, whipped butter, seasonal jam & nutella

**SPA DAZE \$46**

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 \$48**

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 \$48**

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 \$48**

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

scrambled farm eggs \$8 | cheese of choice \$2

breakfast meat: applewood smoked bacon, pork sausage, griddled ham, chicken apple sausage or turkey bacon \$9

game breakfast meat: buffalo chipotle sausage, elk jalapeño cheddar sausage \$11

personal pan shrimp & grits, aged cheddar, creole prawns, andouille sausage \$14

irish steel cut oatmeal, brown sugar, sun dried fruits, toasted nuts \$10

bourbon & vanilla french toast, fresh berries, powdered sugar, vermont maple syrup, whipped butter \$12

bagels & lox, cream cheese, smoked salmon, red onion, capers, sieved egg, tomato slices \$23

low fat vanilla yogurt & house-made granola parfaits \$9

breakfast cereals, assorted with 2% skim, soy, almond milks \$7

noosa yogurt cups: assorted flavors \$8

seasonal sliced fruit & berries \$14

power bowls \$11

- acai, blue berries, quinoa granola, bananas
- grape nuts, apricots, quinoa granola, apple, blueberries

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

- bagel, 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

## ACTION STATIONS

THE FOLLOWING REQUIRE A CHEF ATTENDANT, \$150 PER CHEF PER HOUR, 2 HOUR MINIMUM, ONE CHEF FOR EVERY 50 GUESTS  
PRICING IS PER PERSON, MINIMUM 25 GUESTS. FULL GUARANTEE REQUIRED FOR ACTION STATIONS  
ACTION STATIONS ARE NOT A STAND ALONE BREAKFAST AND NEED TO BE PAIRED WITH A BREAKFAST BUFFET

**BACON, BACON, BACON \$14**  
thick cut maple cured belly bacon

**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**  
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

**OMELET AND WAFFLE STATION \$38**  
combination of "sunrise sweet relief" and "let's get crackin'" stations

## BY THE DOZEN

seasonal whole fruit \$40

hard boiled eggs \$28

assorted bagels with plain, vegetable & honey-pecan cream cheese \$58

freshly baked breakfast pastries, whipped butter, seasonal jam & nutella \$58

breakfast breads: banana, zucchini, or carrot breads \$62



# BREAK

## THEME BREAKS

**SKIP THE GYM \$24**  
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 \$26**  
iced coffee bar, espresso ice cubes  
tiramisu shots  
chocolate dipped biscotti  
assorted energy bars  
juice shots: acai, kale-blueberry & carrot

**HITTIN' THE CONCESSIONS \$29**  
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

**D.I.Y. TRAIL MIX \$22**  
house-made granola, assorted nuts, dried fruits  
chocolate pieces, pretzels, coconut chips, yogurt bits

**THANK YOU BERRY MUCH \$22**  
mixed berry fruit tarts  
blueberry cheesecake pops  
chocolate dipped strawberries  
strawberry-basil lemonade

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

**AFTERNOON DELIGHT \$34**  
crudité & hummus  
colorado sausages, beer mustard  
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 by the glass \$10



# BREAK

## ENHANCEMENTS & BEVERAGES

### BY THE DOZEN

assorted freshly baked cookie selection	\$58
fudge brownies & blondies	\$58
assorted biscotti	\$50
assorted cheesecake bites	\$62
house-made cupcakes	\$62
banana, zucchini, or carrot breads	\$62
whole seasonal fresh fruit	\$40
individual house-made trail mix	\$96
chocolate covered strawberries	\$62
rice krispy bars, dipped in chocolate	\$50

### 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
individual 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	\$56
lavazza coffee & "t" tea leaves	\$78
hot chocolate	\$72
mulled hot apple cider	\$72
iced tea, lemonade or arnold palmer	\$78
orange, cranberry or apple juice	\$78
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 per drink

*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 \$58

caesar salad: romaine hearts, lemon oil & garlic croutons  
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 \$58

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 THE MOUNTAINS \$60

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 \$62

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 combread & 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

### HIGH ALTITUDE COMFORT \$70

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

### GORE RANGE LUNCHEON \$68

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

### SOUTHWESTERN EATS \$66

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

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 & bottled 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  
 vegetable spring roll, basil, mint, cilantro, peppers, ginger, carrot, cabbage, sweet chili, cucumber, plum sauce  
 smoked salmon tartare cone  
 grilled & chilled prawn, jalapeño cilantro aioli  
 spicy tuna tartare tostada, avocado, cilantro, togarashi, nori, cilantro  
 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, pecorino romano  
 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





# RECEPTION

## DISPLAYED RECEPTION ITEMS PRICED PER PERSON FOR UP TO 2 HOURS, MINIMUM 25 GUESTS

DOMESTIC & IMPORTED CHEESE BOARD \$24  
local breads, assorted crackers

HOUSE CURED & LOCAL ARTISAN CHARCUTERIE \$26  
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

CORN TORTILLA CHIPS \$18  
roasted tomato salsa, tomatillo salsa verde, pico de gallo & guacamole

ANTIPASTO DISPLAY \$30  
selection of italian cheeses & salumis  
marinated olives, oregano & basil grilled italian vegetables  
house pickled vegetables, peppadew peppers, white anchovies  
assorted breads

ALPINE DIPS \$24  
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

## DISPLAYED RECEPTION ITEMS PRICED PER PERSON FOR UP TO 2 HOURS, MINIMUM 25 GUESTS

### 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

### SLIDERS \$27 *select three*

pork belly, black pepper relish, pickled carrots  
remedy style, mini 7x beef  
seared blackened tuna, wasabi mayo napa slaw  
salmon BLAT  
balsamic portabella, roasted pepper, tomato, arugula pesto  
falafel, tzatziki, cucumber onion relish  
porchetta, onion jam, mango chutney, crispy tobacco onions

### HOUSE SMOKED SALMON \$26

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

### SALAD GARDEN, \$22 *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, or paddlefish caviar | add \$4





# RECEPTION

**ACTION STATIONS** ITEMS PRICED PER PERSON FOR UP TO 2 HOURS, MINIMUM 25 GUESTS  
 CHEF ATTENDANT FEES, \$150/HOUR, 2 HOUR MINIMUM; FULL GUARANTEE REQUIRED FOR ACTION STATIONS

**RAW BAR \$42**

- west coast oysters on the half shell
- gulf shrimp, atomic cocktail sauce
- shrimp and scallop ceviche
- jumbo lump crab cocktail
- king crab with jalapeño yuzu
- jalapeno mignonette
- cucumber mignonette
- optional additional ice structures—need three weeks notice*
- tabletop ice bar—\$750
- display ice tower — \$350

**POKE STATION \$35 *select three***

- ahi tuna, soy sauce, japanese chile, sesame, avocado, scallion, nori chips
- ahi tuna, siracho mayo, scallion, soy, wonton crisp
- hamachi (yellowtail), guava ponzu, sweet drop mini peppers, wakame, sesame
- smoked octopus, sweet soy, onion, scallion macademia nut
- steamed jasmine rice, chili sauce, root vegetable chips, siracha, sambal (included for all options, on side)

**CAESAR STATION \$28**

- ancho caesar
- traditional
- proteins *select two*
- grilled shrimp
- grilled chicken
- ny strip
- blackened mahi mahi
- smoked trout
- lemon zest, chili zest, rye croutons

**STIR FRY \$28 *select three***

- crab fried rice, roasted corn, sweet peas, lup cheong
- fried tofu, sweet chili, garlic black beans
- shrimp piri piri, sweet chili-sambal spicy shrimp, lime, basil, snow pea
- clams, udon noodle, ginger, chili, tomato, snap pea
- vegetable chow mein, shiitake, squash, cabbage, onion, egg, mushroom, soy



# RECEPTION

## ACTION STATIONS ITEMS PRICED PER PERSON FOR UP TO 2 HOURS, MINIMUM 25 GUESTS

CHEF ATTENDANT FEES, \$150/HOUR, 2 HOUR MINIMUM; FULL GUARANTEE REQUIRED FOR ACTION STATIONS

### PAELLA \$32

chicken, sweet peppers, peas, chorizo  
seafood, mussels, little necks clams, shrimp  
seasonal vegetable, saffron, eggplant

### TEMPURA \$28

shrimp  
chicken tenderloins  
vegetable *select three*  
broccoli  
carrot  
sweet potato  
green beans  
asparagus  
king trumpet mushroom  
spicy aioli, shiso, bonito dipping sauce

### CARNICERIA \$26

mini corn & flour tortillas  
carne asada  
lamb adobo  
garlic shrimp  
guajillo braised chicken  
salsa verde, salsa fresca, fresno chimichurri, guacamole

### RISOTTO \$30 *select two*

wild mushroom  
sweet pea & crab  
corn & bay scallop  
saffron & pecorino tartufo

### RAMEN STATION \$28

ramen noodles  
protein options *select three*  
char sui pork  
kalbi beef  
black bean shrimp  
sweet chili tofu  
chinese eggplant  
orange chili chicken  
peking duck *add \$6*  
mung bean sprouts, jalapeño, thai basil, mint, lime, cilantro,  
cabbage, green onion, egg  
sriacha, sambal, mae ploy sweet chili, soy sauce

### FONDUE \$26

baby swiss  
raclette  
crusty breads, pretzel breads, crackers, lavosh  
crudité, apples, quince, cornichons, pickled vegetables,  
romanesco, cured meats





# 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 | 3 weeks advance order
- bison "steamship" \$56 | 3 weeks advance order
- porcini shallot rubbed ny strip loin \$36
- dry spiced rubbed beef tenderloin \$38
- leg of lamb \$38
- rosen farms lamb \$40
- whole roasted pig \$42 | minimum of 50 guests, 3 weeks advance order

all carving stations include:

chef paired signature sauces, freshly baked rolls, whipped butter

CHEF ATTENDANT FEES, \$150/HOUR, 2 HOUR MINIMUM



# RECEPTION

## DESSERT STATIONS ITEMS PRICED PER PERSON FOR UP TO 2 HOURS, MINIMUM 25 GUESTS

### SWEET ACTION STATIONS

#### NAUGHTY MILKSHAKE BAR \$15

dulce de leche  
espresso  
vanilla  
cordials and liquors add \$12 per drink (charged on consumption)

#### SWEET FLAT BREADS \$18

flat breads made to order  
roasted bananas, walnuts, cinnamon crème anglaise, pears,  
goat cheese, sea salt caramel  
strawberry, tondo balsamic, candied pine nuts, pastry cream

#### S'MORES STATION \$18

cinnamon chocolate marshmallow  
traditional  
heath s'mores  
peanut chocolate s'mores

#### TRUFFLES \$18

rolled truffle ganache made with confectioners sugar and dark  
brute cocoa powder

#### HOT CHOCOLATE STATION \$18

signature hot chocolate station warmed and poured to order  
over chocolate lace served with house made marshmallow  
cordials and liquors add \$12 per drink (charged on consumption)

CHEF ATTENDANT FEES, \$150/HOUR, 2 HOUR MINIMUM; FULL  
GUARANTEE REQUIRED FOR ACTION STATIONS

### DESSERT BAR

SELECTION OF FOUR \$28 | SELECTION OF SIX \$40 |  
SELECTION OF EIGHT \$46

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 velouté, 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 \$56

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 \$64

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 \$64

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 purée, grilled jumbo asparagus, oven roasted tomato, red wine demi-glace  
grilled beef tenderloin, potato au gratin, garlic broccolini, cognac peppercorn sauce

## LOCAL MEATS \$74

rosemary & sage seared colorado lamb chops, root vegetable gratin, wilted baby kale  
buffalo sirloin, roasted garlic whipped potatoes, heirloom baby carrots, black pepper relish  
7x beef tenderloin, parsnip purée, foraged mushrooms, cabernet sauce | add \$30  
7x ny strip, chili garlic broccolini, lobster mashed potatoes | add \$50

## DUO PLATES \$86

elk tenderloin & seared trout (colorado surf & turf)  
cumin carrot purée, sun burst squash, black berry infused demi-glace  
filet mignon & choice of lobster tail medallions or tiger prawns  
dauphine potatoes, 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

## SWEETS \$18

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

### 7x Beef

Raised in the Colorado high country using sustainable ranching methods to nourish the cattle with natural grass and grain and pure spring water, you will not find a better cut of meat than this 100% Wagyu steak!

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





# DINNER

## FAMILY STYLE DINNER

EACH COURSE SERVED FAMILY STYLE FOR THE TABLES. EACH COURSE WILL BE PRESENTED TO THE TABLE ON SHARED PLATES

ALL SELECTIONS COME WITH A SELECTION OF TWO DESSERTS. ALL DESSERTS FOUND ON PAGE 22

PRICED PER PERSON

### BRIDGER'S CABIN \$125

1st Course *select two*

heirloom tomato, burrata salad, pesto, spicy knapp ranch micro green (seasonal)  
english pea, pancetta, pickled honshimeji mushroom  
bruschetta 3 ways—classic tomato, shallot, roasted garlic, basil; mushroom duxelle, wild forged mushrooms, truffle, pecorino; mango chutney, lemon chive ricotta

2nd Course *select two*

whole roasted free range chicken, lemon, rosemary garlic, chicken jus, caramelized sherry brussels sprouts, currant berry wild rice pilaf  
cast iron rocky mountain rainbow trout, butter poached radish, watercress, peas, charred scallion purée, lemon brown butter  
colorado lamb loin, thyme, garlic, mint chimichurri, pan roasted yukon gold potatoes, broccolini, oven dried tomato

### PINEY LAKE \$145

1st Course *select two*

tuna crudo, fried capers, hard quail eggs, chervil, agrumato, purple potato coins  
arugula, seasonal fruit, jumping goat dairy feta, grilled fennel, spiced pecans, pancetta, warm pancetta vinaigrette  
sweet corn, aleppo pepper, cojita, toasted coriander, lime

2nd Course *select two*

whole roasted muscovy duck, orange and rosemary, roasted heirloom carrots, sweet potatoes, cipolini onions  
cast iron seared arctic char, dill gremolata, charred asparagus, warm fingerling herb potato salad  
colorado elk ribeye, sweet carrot purée, tobacco onions, black berry port demi glaze, sunburst roasted squash

### MIGHTY GORE \$155

1st Course *select two*

duck fat confit potatoes, roasted black garlic crème fraiche, trout roe  
artichoke beignets, san marzano, tomato gastricque  
arugula, grilled portobello, 12 year balsamic, shaved parmesan

2nd Course *select two*

cast iron rocky mountain trout, butter poached radish, watercress, peas, charred scallion puree  
grilled buffalo top sirloin, green chili roasted garlic risotto, smoked corn relish, ancho demi-glaze  
7x beef ribeye, balsamic glazed mushrooms, pearl onions, shishito peppers

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



# DINNER

## FAMILY STYLE DINNER CONTINUED

EACH COURSE SERVED FAMILY STYLE FOR THE TABLES

PRICED PER PERSON

### EAGLE'S NEST \$175

1st Course *select two*

7x beef tartare savory cone, truffle lemon aioli, caramelized shallots, american caviar  
fruits de mare—seafood display to include shrimp, crab cocktail, tuna tartare  
foie gras terrine, smoked almond crumble, pickled apricot, savory rosemary donut  
lobster bisque, charred fennel, chervil, crème fraîche, caviar

2nd Course *select two*

baby greens, orange, toasted almonds, shaved heirloom carrots, miso charred onion emulsion  
baby iceberg wedge, heirloom tomato, pickled onion, cucumber, point Reyes blue cheese vinaigrette  
cider roasted baby beets, arugula, first snow goat cheese, candied walnuts, toasted mustard seed, champagne vinaigrette

3rd Course *select two*

seared scallops, butternut squash risotto, sage, pine nuts  
seabass, aji amarillo yuzu, sweet soy glazed haricot vert, ginger black rice, edamame  
7x beef filet, celery root and horseradish potato puree  
dry aged bison ribeye, creamed corn, root vegetable hash

### ***DESSERT served for all family style dinner options.***

SWEET ENDINGS *select two*

nutella crepes, bourbon caramel, blackberry  
pear foster, rum pears, citrus tulle, brittany shortbread  
blueberry cheesecake, oreo crumble  
sacher torte, espresso butter cream, apricot glaze  
apple tarte tatin  
cinnamon flan, amoretti cherries  
flourless chocolate mint ice cream pies

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





# DINNER

## THEMED BUFFETS

PRICING NOTED IS FOR 2 HOURS OF SERVE TIME, MINIMUM 30 GUESTS. ADD \$10 PER PERSON FOR FEWER THAN 25 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  
jalapeño cornbread, honey butter  
soft dinner rolls, chef's display of house-made barbeque sauces  
pear toffee cake with caramel, key lime pie

### ITALIAN INSPIRED \$120

cioppino: seafood stew, shrimp, scallops, shelled clams, fennel, tomato brodo  
caprese salad, fresh buffalo mozzarella, heirloom tomatoes, basil pesto, tondo balsamic  
insalata tritata: romaine, radicchio, salami, garbanzo beans, grilled artichokes, olives, peperoncini 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

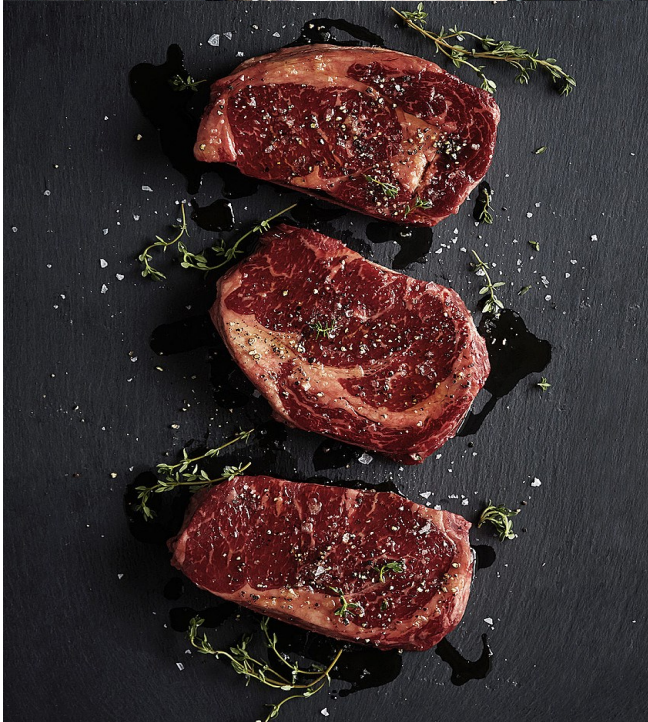
### STEAKHOUSE SOIREE \$150

*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 AS A DISPLAY. FRESHLY BAKED ROLLS ARE AVAILABLE BY REQUEST





# DINNER

## A LA CARTE BUFFET \$115

PRICING NOTED IS FOR 2 HOURS OF SERVE TIME, MINIMUM 30 GUESTS. ADD \$10 PER PERSON FOR FEWER THAN 25 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 velouté, 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  
coffee & hot tea service  
freshly baked rolls available by request





# 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	\$40 (per bottle)
deluxe white & red	\$50 (per bottle)
sparkling wine	\$50 (per bottle)
soft drinks	\$7

## BRANDS

### PREMIUM

absolut vodka  
 chivas regal scotch  
 makers mark bourbon  
 bacardi silver rum  
 tanqueray gin  
 sauza hornitos tequila  
 zardetto prosecco  
 tom gore chardonnay  
 tom gore cabernet

### DELUXE

grey goose vodka  
 glenlivet 12yr scotch  
 bulleit bourbon  
 appleton rum  
 crown royal whiskey  
 captain morgan rum  
 bombay sapphire gin  
 patron silver tequila  
 zardetto prosecco  
 louis latour macon lugny  
 broadside cabernet

## PACKAGE BAR 5 HOUR MAXIMUM

	FIRST HOUR	EACH ADDITIONAL HOUR
deluxe	\$44	\$12
premium	\$40	\$11

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

Zardetto Prosecco	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

Masi Masianco, Veneto	40
Huia, New Zealand	55

## SAUVIGNON BLANC

Duckhorn, Napa Valley	78
Loveblock, Marlborough	55
Provenance, Rutherford	55
Villa Maria, New Zealand	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
Lyric by Etude	50
Lange, Willamette Valley	69
Lucienne "Lone Oak Vineyard" Santa Lucia Highlands	105
Schug, Sonoma	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

Broadside, Paso Robles	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





# GENERAL INFORMATION

## EVENT DETAILS

The menu and all other details of the Event are to be finalized a minimum of 3 weeks prior to the date of the Event.

## GUARANTEES

The guaranteed number of attendees at each catered function must be communicated to the Catering Office at the Resort not less than four (4) business days prior to the Event. After this time, the guarantees cannot be reduced. If a guarantee is not specified, the estimate will automatically become the guarantee. The Patron will be charged for the guarantee of the actual number, whichever is greater.

For action stations, full guarantees are required. For a la carte items, a minimum of 50% guarantee is required.

## SERVICES FEES AND TAXES

A 15.5% service fee is added to all functions for payment to the hourly paid wait staff and service employees engaged in the service of the event. An administrative fee of 8.5% is added to all function and event orders to defer overhead costs. No part of the administrative fee is provided to wait staff or service employees. Room rental tax is added at 4%. A 8.4% sales tax applicable at the time of the event will be added to all food and beverage and labor charges.

## SERVICE TIMES

Menu pricing (excluding coffee breaks) is based on 2 hour presentation. For longer service times, additional labor or menu fees will apply. For breakfast and lunch, an additional \$10 per person per hour will apply and, for receptions and dinner, an additional \$20 per person per hour will apply.

## LABOR FEES

Additional labor charges will be assessed as follows:

Chef Attendant (Breakfast) - \$150 per hour, 2 hour minimum

Chef Attendant (Reception) - \$150 per hour, 2 hour minimum

Bartender - \$150 per bartender

Coat Check - \$35 per attendant, 2 hour minimum

Less than 25 attendees - \$75 per meal function flat fee, \$12 per person per buffet

Events taking place in space other than banquet rooms, set up fees apply

## OUTSIDE FOOD AND BEVERAGE

No food or beverage of any kind can be brought into the Hotel by the Patron without the written permission of the Resort and are subject to such service and/or labor charges as are deemed necessary by the Resort. Per the Resort's liquor license, alcohol purchased outside of the Resort is restricted and may not be brought into the event space or guest rooms.