



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 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

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

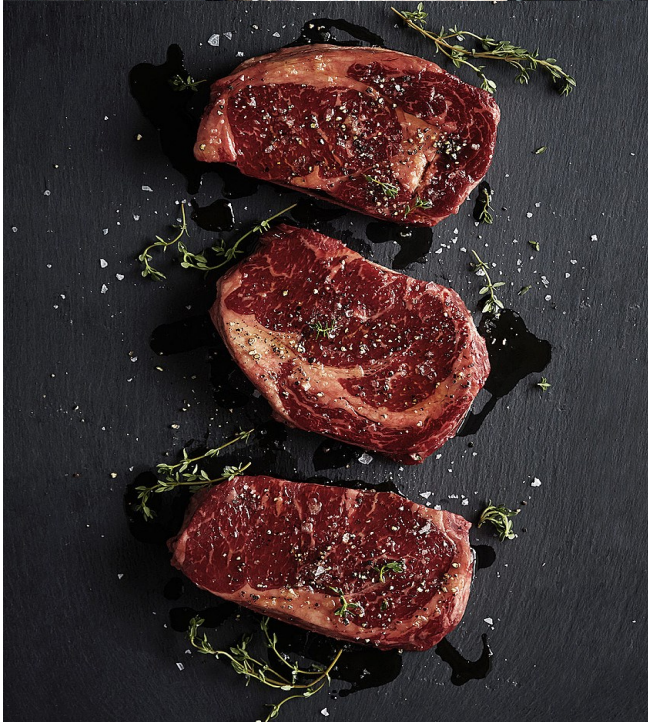
cioppino: seafood stew, shrimp, scallops, shelled clams, fennel, tomato brodo
caprese salad, fresh buffalo mozzarella, heirloom tomatoes, basil pesto, tondo balsamic
insalata tritata: romaine, radicchio, salami, garbanzo beans, grilled artichokes, olives, peperoncini peppers, tomato, provolone
basil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

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



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.