



## 2012 Catering Menu

*The Lodge & Spa at Cordillera is pleased to customize a menu to cater to your personal taste, religious observations or dietary restrictions. Our dedicated catering staff will assist in designing the details of your program or special event.*

### **General Banquet Information**



#### **Guarantees**

*A final guarantee of your anticipated number of guests is due to the Resort by 12:00pm, 72 hours prior to the banquet function. This guarantee may not be reduced.*

#### **Service Charges**

*A 22% percent service charge and 4.4% state tax will be added to all food and beverage charges.*

#### **Buffet Minimums**

*Buffets that fall below 15ppl will be charged a surcharge of \$100.*

#### **Dinner Buffet**

*Dinners have full table set with silver, linen and glassware for your guaranteed number, with a server ratio of 1 per 20. Chef attended stations are available for an additional charge of \$100 per chef upon request.*

#### **Plated Dinners**

*All meals that constitute a dinner shall have a minimum of three courses. Choice menus will only be offered to groups fewer than 30 persons unless choices have been pre-selected.*

#### **Bar Services**

*A fee of \$150 will be charged for every bar set up. Groups over 75 people will require an additional bartender at a fee of \$100.*



11/02/11

*All Food & Beverage Items are subject to 22% Service Charge and 4.4% Tax.  
Prices and Menu Items are subject to change.*



**REFRESHMENTS A LA CARTE**

**Hot Beverages**

**(2 gallon minimum)**

Vail Mountain Coffee®-Regular and Decaffeinated Coffee	\$49.00/gallon
Assorted TAZO Hot Teas, Hot Chocolate, Hot Apple Cider	\$49.00/gallon

**Cold Beverages**

Fresh Squeezed Juices	\$16.00/carafe
Bottled Juices (8 oz)	\$4.00/each
Assorted Soda (12 oz)	\$4.00/each
Cordillera Bottled Water	\$4.00/each
Sparkling Water	\$5.00 per 375ml
Homemade Iced Tea and Lemonade	\$36.00/gallon

**Snacks**

Market Basket of Whole Seasonal Fruit (12 Pieces)	\$26/basket
Assorted Cordillera Gourmet Jumbo Cookies	\$38/dozen
Cordillera Homemade Brownies	\$38/dozen
Yogurt Covered Pretzels	\$32/pound
Colorado Trail Mix***	\$30/pound
Deluxe Mixed Nuts	\$30/pound
Kettle Chips	\$5/person
Tri-Colored Tortilla Chips and Fresh Salsa	\$6/person
**Add Guacamole	\$26/bowl
Thin Pretzels	\$5/person
Assorted Granola Bars	\$32/dozen
Assorted Candy Bars	\$32/dozen
Energy Bars	\$5/each
Cordillera Freshly Popped Popcorn	\$5/person
***1 pound serves approximately 10 people	

***Cordillera is proud to serve Vail Mountain Coffee® and Pepsi products  
As Cordillera is located high in the Rocky Mountains, we recommend  
a Beverage Station for entire meeting time to keep your guests hydrated.***



**BANQUET BAR CONSUMPTION PRICING**

<b><i>Beverage:</i></b>	<b><i>Host:</i></b>	<b><i>Cash:</i></b>
<i>Cordials</i>	\$9/each	\$10/each
<i>Super Premium Cocktails</i>	\$12/each	\$13/each
<i>Premium Cocktails</i>	\$10/each	\$11/each
<i>Well Cocktails</i>	\$8/each	\$9/each
<i>Domestic Beer</i>	\$5/each	\$5/each
<i>Imported &amp; Microbrew Beer</i>	\$6/each	\$6/each
<i>House Red, White, &amp; Sparkling Wine</i>	\$35/bottle	\$36/bottle
<i>Energy Drinks</i>	\$5/each	\$6/each
<i>Sodas</i>	\$4/each	\$5/each
<i>Bottled Water</i>	\$4/each	\$5/each
<i>Individual Juices</i>	\$4/each	\$5/each
<i>Sparkling Water</i>	\$5 each	\$6/each

**BANQUET BAR PACKAGE PRICING**

<b><i>Bar Packages:</i></b>	<b><i>First Hour</i></b>	<b><i>+ additional hour</i></b>
<i>House Wine and Beer Package</i>	\$14/ person	\$8/ person
<i>Well Cocktail Package</i>	\$16/ person	\$10/ person
<i>Premium Cocktail Package</i>	\$18/ person	\$12/ person
<i>Super Premium Cocktail Package</i>	\$20/person	\$14/person

***Well Bar Selections***

- Svedka Vodka*
- Gordon's Gin*
- Bacardi Rum*
- Jim Beam Bourbon*
- Seagram's 7 Whiskey*
- Dewar's Scotch*
- Juarez Tequila*

***Premium Bar Selections:***

- Stoli Vodka*
- Tanqueray Gin*
- Captain Morgan's Rum*
- Jack Daniel's Whiskey*
- Jameson Irish Whiskey*
- Chivas Regal Scotch*
- Cuervo Tequila*

***Super Premium Bar Selections:***

- Grey Goose Vodka*
- Bombay Sapphire Gin*
- Meyers Rum*
- Makers Mark Bourbon*
- Crown Royal Whiskey*
- Glenlivet 12yr Single Malt Scotch*
- Cazadores Silver Tequila*

***Domestic Beers:***

- Budweiser*
- Bud Light*
- Coors Light*

***Imported & Microbrew Beers:***

- Amstel Light*
- Blue Moon*
- Corona*
- Heineken*
- Fat Tire*
- Stella Artois*
- Seasonal Selections*

*Groups larger than 75 people require an additional Bartender for a \$100 Fee*

*All Food & Beverage Items are subject to 22% Service Charge and 4.4% Tax.  
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**COMPLETE MEETING PACKAGES**

*Package Includes All Day Beverage Service  
Freshly Brewed Vail Mountain Coffee® Regular and Decaffeinated Coffee  
Assorted TAZO Hot Teas, Assorted Sodas and Bottled Water*

**All Day Meeting Package**

***Breakfast Buffet***

*Sliced Fresh Seasonal Fruit and Berries  
Assorted Breakfast Breads and Bagels  
Assorted Cereals  
Assorted Low-fat Yogurt  
Fluffy Scrambled Eggs  
Breakfast Potatoes  
Smoked Bacon & Breakfast Sausage  
Fresh Squeezed Juices*

***Morning Snack:***

*Assortment of Whole Fresh Fruit  
Assorted Granola Bars*

***Choice of Lunch Buffet:***

*Descriptions Listed on Page 6*

*Soup and Salad Buffet  
The Sawatch Range Buffet  
Italian Buffet  
Mount Mirador Wrap Buffet*

***Choice of Afternoon Break:***

*Descriptions Listed on Page 5*

*Business Break  
Garden Break  
Healthy Break*

***\$79 per person***

**Half Day Meeting Package**

***Breakfast Buffet***

*Sliced Fresh Seasonal Fruit and Berries  
Assorted Breakfast Breads and Bagels  
Assorted Cereals  
Assorted Low-fat Yogurt  
Fluffy Scrambled Eggs  
Breakfast Potatoes  
Smoked Bacon & Breakfast Sausage  
Fresh Squeezed Juices*

***Morning Snack:***

*Assortment of Whole Fresh Fruit  
Assorted Granola Bars*

***Choice of Boxed Lunches:***

*Descriptions Listed on Page 6*

*Smoked Turkey Breast  
Seasoned Roast Beef  
Pit Roasted Ham  
Tuna Salad  
Mixed Mushroom & Goat Cheese*

***\$60 per person***

***Add an Omelet Station***

*(Minimum 15 Guests)*

***\$10 per person  
\$100 Chef's Fee***

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**REFRESHMENTS AND BREAKS**

***Business Break***

*Sliced Fresh Seasonal Fruit and Berries  
Assorted Cordillera Gourmet Jumbo Cookies  
Banana and Lemon Poppyseed & Pound Cake Bread  
\$13 per person*

***Garden Break***

*Crudités Platter  
Boursin Cheese Dip  
Roasted Red pepper Hummus  
Baked Pita Chips  
\$15 per person*

***Healthy Break***

*Sliced Fresh Seasonal Fruit  
Trail Mix  
Yogurt Covered Pretzels  
Cordillera Freshly Popped Popcorn  
\$17 per person*

***\*Add Smoothies for \$6 per person***

***Southwestern Break***

*Tri-Colored Tortilla Chips  
Trio of Salsas:  
Pico de Gallo, Roasted Tomato, and Tropical Salsa  
Homemade Fiesta Guacamole and Queso  
Black Bean Dip  
\$18 per person*

***Charcuterie Break***

*Artisan Cheeses, Cured Meats, Dried Fruits and Mixed Nuts served with Gourmet Crackers  
\$22 per person*



**BREAKFAST BUFFET SELECTIONS**

*Buffets for less than 15 guests will incur a \$100 buffet surcharge.  
Breakfast Buffets are a maximum of two hours.*

*Each Selection Including...*

*Freshly Brewed Vail Mountain Coffee® Regular and Decaffeinated Coffee  
Assorted TAZO Hot Teas and Freshly Squeezed Juices*

**CLASSIC CONTINENTAL BUFFET**

*Sliced Fresh Seasonal Fruit and Berries  
Assorted Breakfast Breads and Bagels  
Butter, Cream Cheese and Preserves  
Assorted Cereals  
Assorted Low-fat Yogurts  
**\$20 per person***

**BUSINESS BUFFET**

*Sliced Fresh Seasonal Fruit and Berries  
Assorted Breakfast Breads and Bagels  
Butter, Cream Cheese and Preserves  
Assorted Cereals  
Assorted Low-fat Yogurt  
Fluffy Scrambled Eggs  
Breakfast Potatoes  
Smoked Bacon  
Breakfast Sausage  
**\$27 per person***

**THE COMPLETE BREAKFAST BUFFET**

*Sliced Fresh Seasonal Fruit and Berries  
Assorted Breakfast Breads, Pastries, and Bagels  
Butter, Cream Cheese and Preserves  
Assorted Cereals  
Assorted Low-fat Yogurt  
Fluffy Scrambled Eggs and Breakfast Potatoes  
Smoked Bacon  
Breakfast Sausage  
Traditional Baker's French Toast with Creamy  
Butter, Signature Maple Syrup  
and Chef's Fresh Fruit Compote  
**\$33 per person***

**BOXED BREAKFAST**

*Bagel and Cream Cheese  
Individual Yogurt and Whole Fruit  
Bottled Juice  
**\$18 per person***

**ENHANCEMENTS**

*(Must be ordered for the entire group)*

**Eggs to Order and Omelet Station**

*(Minimum 15 Guests)*

**\$10 per person**

**\$100 Chef's Fee**

<i>Pancakes or French Toast</i>	<b>\$6</b>
<i>Berry or Tropical Smoothies</i>	<b>\$6</b>
<i>Biscuits and Gravy</i>	<b>\$6</b>
<i>Hot Rolled Oats</i>	<b>\$5</b>
<i>Cinnamon Rolls</i>	<b>\$4</b>
<i>Breakfast Burrito Egg, cheese, potatoes and green chili</i>	<b>\$8</b>
<i>Mirador Muffin Sandwich</i>	<b>\$8</b>
<i>English muffin with egg, honey cured ham and cheese</i>	

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### **LUNCHEON SELECTIONS**

*Buffets for less than 15 guests will incur a \$100 buffet surcharge.*

*Luncheon Buffets are a maximum of two hours.*

*Selections include*

*Homemade Iced Tea and Lemonade*

#### **SOUTHWESTERN BUFFET**

*Romaine & Iceberg Salad with Black Beans,  
Shredded Cheese, Avocado, Tomato, Red Onions  
and Cilantro Citrus Vinaigrette  
Tri Colored Tortilla Chips with Salsa, Guacamole  
and Bean Dip  
Marinated Chicken and Beef Fajita with Grilled  
Onions and Peppers  
Shredded Cheese, Onions, Tomatoes, Sour Cream  
and Salsa  
Classic Chili Rellenos  
Spanish Rice and Beans  
Caramel Flan  
**\$37 per person***

#### **THE SAWATCH RANGE BUFFET**

*An Assortment of Deli Meats Including:  
Smoked Turkey Breast, Seasoned Roast Beef, Honey  
Smoked Ham, Rosemary Marinated Chicken Breast,  
Genoa Salami & Tuna Salad  
An Assortment of Sliced Cheeses Including...  
American, Swiss, Provolone and Cheddar  
Pickles, Onions, Lettuce, Sliced Tomatoes,  
Mayonnaise, Yellow and Deli Mustards  
Assorted Breads and Rolls  
New York Cheesecake with Berries  
**\$35 per person***

#### **ITALIAN BUFFET**

*Penne Pasta Marinara and Alfredo Sauces,  
Traditional Caesar Salad  
Minestrone Soup, Lasagna Bolognese  
Chicken Piccata with Italian Parsley, Tomatoes,  
Garlic, Capers and Lemon Butter Sauce  
Grated Parmesan Cheese, Grilled Focaccia  
Tiramisu  
**\$39 per person***

#### **MOUNT MIRADOR WRAP BUFFET**

*(Please choose three wraps)  
Roast Beef with Arugula, Tomatoes, Onions and  
Chipotle Mayonnaise  
Grilled Chicken with Sun Dried Tomatoes, Dijon  
Mustard, Roasted Red peppers  
Pit Roasted Ham with Swiss Cheese and Honey  
Dijon Mustard  
Mixed Mushrooms and Grilled Vegetables with  
Spinach and Tomatoes  
Turkey Salad with Green Apples and Walnuts  
Served with:  
Homemade Pasta Salad  
Kettle Chips  
Fresh Fruit Salad  
Assorted Cordillera Cookies and Brownies  
**\$36 per person***

#### **BOXED LUNCH**

*Boxed Lunches include Whole Fruit, Kettle Chips,  
Cordillera Jumbo Cookie, Granola Bar and Bottled  
Water  
Sandwiches are served on Focaccia  
**\$27 per person**  
**Substitute wrap for an additional \$3 per person***

#### **Choice of Cordillera Mountain Sandwiches...**

*Smoked Turkey Breast with Provolone Cheese,  
Lettuce, and Tomatoes  
Seasoned Roast Beef with Cheddar Cheese, Lettuce,  
Onions and Tomatoes  
Pit Roasted Ham with Swiss Cheese and Honey  
Dijon Mustard  
Tuna Salad with Lettuce and Tomatoes  
Mixed Mushrooms with Goat Cheese and Roasted  
Red Peppers*

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## **2 COURSE PLATED LUNCH**

*All Entree Prices include your choice of Soup, Salad or Dessert  
Plated Lunches include Fresh Baked Rolls, Creamy Butter, Homemade Iced Tea and Lemonade*

### **PLATED LUNCH SELECTIONS (ENTREES)**

*(Two Choices Maximum)*

#### **Club Sandwich**

*Smoked Turkey with Bacon, Lettuce, Tomato,  
and Provolone on Toasted Sourdough with Kettle  
Chips*  
**\$29**

#### **Eggplant & Mozzarella Sandwich**

*Roasted tomatoes & Olive Tapenade, Fresh Basil on  
a French Roll with Kettle Chips*  
**\$27**

#### **New England Jumbo Lump Crab Cakes**

*with Caper Brown Butter*  
**\$38**

#### **Grilled Teriyaki Salmon**

*with Grilled Pineapple Salsa and Lemon Basmati  
Rice*  
**\$36**

#### **Fettuccine Pomodoro**

*with Roasted Tomatoes, Garlic and Fresh Basil*  
**\$30**

#### **Grilled Chicken Satay**

*Soy Sesame Ginger Marinade, Jasmine Rice and  
Coconut Peanut Sauce*  
**\$34**

#### **Grilled Top Sirloin Steak**

*Wild Mushroom Ragu, Warm Potato Salad*  
**\$35**

#### **A Lighter Lunch**

*(Must be ordered for the entire group)  
Your Choice of Soup and Salad*  
**\$26**

### **SOUP/SALAD AND DESSERT SELECTIONS (CHOOSE ONE)**

#### **Salad**

**Classic Caesar Salad**  
*with Focaccia Croutons*

**Mixed Green Salad**  
*with Cucumbers, Cherry Tomatoes, Julienned  
Carrots, Crumbled Goat Cheese and Balsamic  
Vinaigrette*

**Iceberg Wedge**  
*with Creamy Bacon and Bleu Cheese Dressing with  
Lardons, Cherry Tomatoes, Bleu Cheese Crumbles  
and Balsamic Reduction*

#### **Soups**

*New England Clam Chowder  
Roasted Tomato Basil Soup  
Hearty Chicken Noodle Soup  
Wild Mushroom Bisque  
Vegetable Beef Medley*

#### **Desserts**

**Chocolate Molten Cake**  
*Vanilla Ice Cream and Raspberries*  
**Madagascar Vanilla Bean Crème Brûlée**  
*Seasonal Berries*

#### **Chef Selection of Petit Fours**

**Mixed Berry Tart**  
*Vanilla Cream*

**New York Cheesecake**  
*Fresh Berry Compote*

**Chocolate Decadence Cake**  
*With Caramel and Raspberry Sauce*

*\*Add a soup or salad for \$7.50 or a dessert for \$10  
per person (must be added for the entire group)*

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**PASSED HORS D'OEUVRES**

*Six pieces per person per hour recommended.*

*Priced Per Piece*

*2 Dozen Minimum required per selection*

**CHILLED SELECTIONS**

*Smoked Salmon on Rye Toast Point with Crème  
Fraiche and Dill*  
**\$4.50**

*Tuna Tartar on a Wonton Crisp with  
Soy-Ginger Glaze*  
**\$4.50**

*Red Roasted Pepper Hummus on a Baked Pita Chip*  
**\$3.50**

*Prime Rib Canapé*  
**\$4.50**

*Mozzarella, Tomato and Basil Skewer  
with Balsamic Reduction*  
**\$3.50**

*California Sushi Rolls*  
**\$4.50**

*Spicy Crab hand rolled Sushi*  
**\$5.50**

*Vegetable Sushi Rolls*  
**\$3.50**

**HOT SELECTIONS**

*New England Style Crab Cakes with a spicy Caper  
Remoulade*  
**\$4.50**

*Honey and Herb Crusted Lamb Chops with Port  
Wine Reduction*  
**\$6.50**

*Bacon Wrapped Scallops with  
Pomegranate Molasses*  
**\$5.50**

*Chicken OR Beef Satay with Thai Peanut Sauce*  
**\$4.50**

*Pork Pot Stickers with Sweet Teriyaki Sauce*  
**\$4.50**

*Chili Grilled Shrimp with Pesto Aioli*  
**\$5.50**

**STATIONED HORS D'OEUVRES**

*15 Person Minimum Order Required*

***Oysters on the Half Shell***  
*with Lemons and Spicy Cocktail Sauce*  
**Market Price per Person**

***Artisan Cheese Display***  
*Artisan Cheeses, Dried Fruits and Mixed Nuts  
served with Gourmet Crackers*  
**\$18 per person**

***Mediterranean Antipasto Display***  
*Assorted Cured Meats with Assorted Olives,  
Marinated Peppers, Grilled seasonal vegetables*  
**\$20 per person**

***Whole Baked Brie En Croute***  
*with Granny Smith Apples and Baguette Slices*  
**\$85 per wheel**  
**Serves 25 people**

***Seasonal Crudités***  
*Crisp Vegetables, Boursin Cheese Dip, Roasted Red  
Pepper Hummus and Baked Pita Chips*  
**\$14 per person**

***Grilled Shrimp Cocktail***  
*with Spicy Cocktail Sauce*  
**\$15 per person**

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**PLATED DINNERS**

*All Plated Dinners include Fresh Baked Rolls, Creamy Butter,  
Vail Mountain Coffee® Freshly Brewed Coffee and Hot TAZO Teas*

<b>Three Course Dinner</b>	<b>\$75</b>
<i>Pre selected Soup or Salad, Entrée and Dessert</i>	
<b>Four Course Dinner</b>	<b>\$85</b>
<i>Pre selected Soup or Salad, Appetizer, Entrée and Dessert</i>	
<b>Additional Selections</b>	<b>\$10</b>
<i>Additional Soup or Salad, Appetizer, Entrée or Dessert Selection</i>	
<b>Split Plate Entrée</b>	<b>+\$15</b>
<i>Pre selected Soup or Salad, Appetizer, Split Plate Entrée and Dessert</i>	
<i>(Choice menus for groups fewer than 30 persons unless choices have been pre-selected)</i>	

**PLATED DINNER SELECTIONS**

**SOUPS**

*New England Clam Chowder  
Heirloom Tomato Basil Soup  
Hearty Chicken Noodle Soup  
Wild Mushroom Bisque  
Coconut Chicken Curry Soup*

**SALADS**

***Baby Spinach Salad***  
*Dried Cherries, Fresh Raspberries, Gorgonzola and  
Raspberry Vinaigrette*

***Classic Caesar Salad***  
*Focaccia Croutons*

***Mixed Green Salad***  
*Cucumbers, Cherry Tomatoes, Carrot Curls,  
Crumbled Goat Cheese and Balsamic Vinaigrette*

***Baby Iceberg Salad***  
*Bacon Lardons, Cherry Tomatoes, Gorgonzola  
Cheese Crumbles and Gorgonzola Dressing*

**PLATED APPETIZERS**

*(only available on four course menu or substitute an  
appetizer for soup or salad on three course menu for  
\$7 additional per person)*

**Cold**

***Beef Carpaccio***  
*Fried capers, Arugula, Shaved Parmesan and  
Truffle Oil*

***Caprese Napoleon***  
*Buffalo Mozzarella and Beefsteak Tomatoes, Extra  
Virgin Olive Oil, Aged Balsamic Syrup  
and Basil Pesto*

**Poke**

*Sashimi Ahi, with Sesame Seed and Chives on a  
Wonton Crisp*

**Hot**

***New England Jumbo Lump Crab Cake***  
*with a Caper Brown Butter*

***Jumbo Stuffed Mushrooms***  
*Sausage, Tomatoes, Parmesan*

***Sea Scallops***  
*with Charred Scallion Puree and Truffle and Tupelo  
Honey*

***Grilled Shrimp Skewer***  
*with Risotto Cake and Pesto Cream Sauce*

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### ENTREES

#### Meat

##### **Pan Seared Chicken**

*Herb Roasted Potatoes, Grilled Zucchini & Squash,  
and Pan Gravy Sauce*

##### **Grilled Boar Chop**

*Chive Potato Cakes, Mixed Seasonal Vegetables and  
Bordelaise Sauce*

##### **Grilled Beef Tenderloin**

*Garlic Mashed Potatoes, Asparagus & Baby Carrots  
and Demi Glace*

##### **Fresh Herb Crusted Rack of Lamb**

*Wild Mushroom Risotto with Mushrooms & Roasted  
Carrots and Port Lamb Demi Glace*

##### **Pork Chop**

*Creamy Mascarpone Cheese Polenta, Sautéed Brussel  
Sprouts and Pork Jus Reduction*

##### **Pan Seared Duck Breast**

*Sweet Potato Cake, Brussel Sprouts  
and Brandy-Apple Reduction*

##### **Venison Medallions**

*Sweet Carrot Puree, Golden & Red Beets  
and Blackberry Sage Demi Glace  
(\$8 upcharge)*

#### Fish

##### **Pan Seared Atlantic Salmon**

*Wild Rice Blend, Sautéed Brocolini and  
Lemon Chive Beurre Blanc*

##### **Pan Seared Alaskan Halibut**

*Red & Yellow Pepper Coulis, Asparagus and  
Heirloom Potatoes*

##### **Marinated Grilled Shrimp Skewer**

*Parmesan Risotto Cakes and Basil Pesto Cream  
Sauce*

##### **Crispy Snapper**

*Corn Risotto, Sautéed Spinach and Truffle Beurre  
Blanc*

#### Vegetarian

##### **Homemade Potato Gnocchi**

*Porcini Mushroom Cream Sauce, English Peas  
and Parmesan*

##### **Beggars Purse**

*Marinara, Roasted Eggplant, Grilled Seasonal  
Vegetables, Parmesan Wrapped in a Phyllo Purse*

##### **Grilled Seasonal Vegetables with Linguini**

*Roasted Pepper Coulis*

### DESSERTS

##### **Chocolate Molten Cake**

*Vanilla Ice Cream and Raspberries*

##### **Madagascar Vanilla Bean Crème Bruleé**

*Seasonal Berries*

##### **Chef Selection of Petit Fours**

##### **Mixed Berry Tart**

*Vanilla Cream*

##### **New York Cheesecake**

*Fresh Berry Compote*

##### **Chocolate Decadence Cake**

*Raspberry Coulis and Caramel Sauce*

*All Food & Beverage Items are subject to 22% Service Charge and 4.4% Tax.  
Prices and Menu Items are subject to change.*



THE LODGE & SPA AT  
**CORDILLERA**  
DINNER BUFFETS

*Dinner buffets include fresh rolls, creamy butter*

*Buffets of less than 15 people will be charged a surcharge of \$100  
Pricing will begin at 60++/per person. Additional items are available upon request*

**BUFFET HOT SOUPS**

**\$9 per person per selection**

*New England Clam Chowder  
Heirloom Tomato Basil Soup  
Minestrone  
Hearty Chicken Noodle Soup  
Wild Mushroom Bisque*

**BUFFET SALADS**

**\$10 per person per selection**

***Baby Spinach Salad***  
*Dried Cherries, Fresh Raspberries, Gorgonzola and  
Raspberry Vinaigrette*

***Classic Caesar Salad***  
*Focaccia Croutons*

***Mixed Green Salad***  
*Cucumbers, Cherry Tomatoes, Julienned Carrots,  
Crumbled Goat Cheese  
and Balsamic Vinaigrette*

***Baby Iceberg Salad***  
*Bacon Lardons, Cherry Tomatoes, Gorgonzola  
Cheese Crumbles and Gorgonzola Dressing*

***Caprese Salad***  
*Buffalo Mozzarella, Grape Tomatoes, Extra Virgin  
Olive Oil, Aged Balsamic Glaze  
and Basil Pesto*

**STARCHES AND VEGETABLES**

*Rosemary Roasted Red Bliss Potatoes- \$5  
Garlic Mashed Potatoes- \$5  
Goat Cheese Polenta-\$5  
Creamed Spinach with Parmesan-\$5  
Long Grain and Wild Rice-\$5  
Mixed Grilled Seasonal Vegetables-\$5  
Sautéed Broccoli with Garlic-\$5  
Brown Sugar Glazed Baby Carrots-\$5  
Cheese Tortellini with Spicy Pomodoro Sauce-\$6  
Potatoes Au Gratin- \$6  
Andouille Sausage Stuffing- \$6  
Seared Asparagus- \$6  
Grilled Seasonal Vegetables and Linguini- \$7*

**ENTRÉE SELECTIONS**

**All items priced per person per selection**

***Rosemary Marinated Chicken Breast***  
*Rosemary-Olive Butter*  
**\$18**

***Oven Roasted Pork Loin***  
*Cherry Demi Glaze*  
**\$20**

***Alaskan King Salmon***  
*Lemon Caper Sauce*  
**\$23**

***Alamosa Striped Bass***  
*Chive Buerre Blanc*  
**\$24**

**Carving Stations (\$100 Chef's Fee Required)**

***New York Strip***  
*Green Peppercorn Sauce*  
**\$22**

***Pepper Crusted Beef Tenderloin***  
*Mushroom Marsala sauce*  
**\$27**

***Whole Roasted Turkey***  
*Rich Turkey Jus*  
**\$18**

***Honey Baked Virginia Ham***  
*With Honey-Maple Glaze*  
**\$20**

**DESSERT SELECTIONS**

**\$10 per person per selection**

***Pecan Pie***  
*Rum Whipped Cream*

***Chocolate Decadence Cake***  
*Raspberry Coulis*

***Madagascar Vanilla Bean Crème Bruleé***  
*Seasonal Berries*

***New York Cheesecake***  
*Fresh Berry Compotes*

***Strawberry Shortcake***  
*Whipped Cream*

***Pear Upside-down Cake***  
*Whipped Cream*

*All Food & Beverage Items are subject to 22% Service Charge and 4.4% Tax.  
Prices and Menu Items are subject to change.*



### **PACKAGED BUFFETS**

*These pre-set buffets provide an easy alternative to our customized dinner buffets. Let your catering manager know if you would like to make any substitutions or additions to the packages below.*

#### ***Colorado BBQ Buffet*** ***\$65 per person***

*Country Potato Salad*  
*Picnic Macaroni Salad*  
*Smoked Buffalo Chili*  
*Beef Brisket*  
*Whiskey BBQ Chicken*  
*Corn on the Cob*  
*Baked Beans*  
*Poblano Corn Bread*  
*Assorted Dessert Bars*

#### ***Asian Buffet*** ***\$65 per person***

*Asian Slaw with Peanuts and Cilantro*  
*Wonton Soup with Vegetables*  
*Ginger-Garlic Chicken with Snow Peas and Broccoli*  
*Vegetable Curry with Rice Noodles*  
*Coconut Jasmine Rice*  
*Home Made Egg Rolls with Duck Sauce*  
*Coconut Rice Pudding with Toasted Almonds*  
*Fortune Cookies*  
*Chop Sticks*

#### ***The Continental*** ***\$85 per person***

*Artisan Cheese Platter*  
*Classic Shrimp Cocktail*  
*Caesar Salad*  
*Chefs Carved Prime Rib with Au Jus and Horseradish Cream (\$100 attendant fee)*  
*Seared Salmon with Dill Butter Sauce*  
*Roasted Garlic Mashed Potatoes*  
*Green Beans Almandine*  
*House Rolls*  
*Assorted Petit Fours*

#### ***The Italian*** ***\$75 per person***

*Antipasto Platter*  
*Mediterranean Salad*  
*Italian Wedding Soup*  
*Eggplant Parmesan*  
*Spaghetti and Meatballs*  
*Pappardelle Bolognese*  
*Garlic Bread*  
*Tiramisu*

*All Food & Beverage Items are subject to 22% Service Charge and 4.4% Tax.  
Prices and Menu Items are subject to change.*