

# **DINNER BUFFET**

*All menus are a minimum of 25 people. An additional charge of \$5 per person will be added to groups fewer than 25. Number of attendees must be guaranteed 5 business days prior to the function. All dinner buffets are served with a self serve coffee station.*

## **MEXICAN BUFFET**

Chefs Choice Soup of the Day  
Jalapeño Corn Bread and Silver Dollar Rolls  
Chefs Choice Green Salad or Cabbage Salad  
Mexican Rice and Refried Beans  
Roasted Spiced Sweet Potatoes or Mashed Sweet Potatoes  
***Choice of Two (2) Entrees:***  
*Enchiladas with a Red Sauce (Meat and Vegetarian)*  
*Chili Reynosa with Pepper Jack Cheese*  
*Burritos Topped with Green Chili and Cheese (Meat and Vegetarian)*  
*Taco Bar (Meat and Vegetarian)*  
Salsa, Sour Cream and Guacamole  
Home-Made Tortilla Chips and Pico de Gallo  
Assorted Dessert Platter  
\$35.00 per person

## **MEXICAN BUFFET ADDITION - FAJITA STATION**

**(\*Chef Attendant Fee\*)**  
Chicken, Beef, Pork and Shrimp  
Flour Tortilla's  
Peppers, Onions, Tomatoes, Jalapeños...  
Fresh Grated Cheese  
\$18.00 per person

## **BARBEQUE BUFFET**

Chefs Choice Chili or Stew of the Day  
Corn Bread and Jalapeno Corn Bread  
Crisp Organic Field Greens with Garden Cucumbers, Tomatoes, Carrots and Buttermilk Dressing  
Creamy Cole Slaw with a Hint of Chipotle  
Baked Beans with Slab Bacon  
Chefs Choice Vegetable(s)  
Whipped Parsley Potatoes with Cheddar Cheese, Baked Potato or Fries  
***Choice of Two (2) Entrees:***  
*Roasted Spice Rubbed Game Hens*  
*Braised Beef Brisket with Sauce*  
*Grilled New York Strip Steak with Sauce*  
*BBQ Baby Back Ribs or Grilled Pork Rib Chop*  
Sliced Seasonal Fresh Fruit Platter  
Assorted Dessert Platter  
\$49.00 per person

*There will be a 20% service charge and applicable state sales tax on all food and beverage  
Prices are subject to change*

## **DINNER BUFFET CONTINUED**

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### **ASIAN BUFFET**

Chefs Choice Soup of the Day

Fresh Bread with Whipped Butter

Chefs Choice Vegetable or Green Salad

Vegetarian Egg Rolls

Lemon Grass and Ginger Scented White Rice

#### ***Choice of Two (2) Entrées:***

*Whole Roasted Five Spice Duck with an Orange Gastrique*

*Beef Stir Fry with Shitake Mushroom, Sesame and Soy*

*Sweet and Sour Chicken with Fresh Pineapple*

*Spicy Shrimp and Scallop Stir Fry with a Sweet Chili Sauce*

Assorted Sushi Platter

Assorted Dessert Platter

\$53.00 per person

### **SPANISH – ITALIAN BUFFET**

Chefs Choice Soup of the Day

Sliced Focaccia and Ciabatta Bread

Fresh Hearts of Romaine with Artichoke, Feta Cheese and Slow Roasted Tomato Cesar Dressing

Grilled Seasonal Bruschetta Platter

Scalloped Potatoes, Roasted Potatoes or Pasta Salad

#### ***Choice of Two (2) Entrees:***

*Raviolis with Accompanying Sauces (Meat and Vegetarian)*

*Panko Crusted Veal Scaloppini with Wild Mushroom Cream Sauce*

*Roasted Game Hens with Rosemary, Sage and Lemon over a Bed of Multi Colored Orzo Pasta*

*Baked Herb Crusted Salmon over a Bed of Vegetable Israeli Couscous*

*Shrimp, Scallop and Alaskan King Crab Scampi with Ginger-Lemon Chili Sauce*

Spiced Olives

Assorted Dessert Platter

\$55.00 per person

### **COLORADO “LOCAL” BUFFET**

Chefs Choice Soup of the Day

Hearth Baked Breads with Butter

Chopped House Salad with Vegetable Relish and a Buttermilk Blue Dressing

Chefs Choice Vegetable Salad or Platter

Garlic and Herb Roasted Red Potatoes or Whipped Parsley Potatoes

#### ***Choice of Two (2) Entrees:***

*Roasted and Sliced Colorado Leg of Lamb*

*Grilled NY Strip Steak on a Bed of Steamed Hearty Greens with Chimichurri*

*Seared Airline Chicken Breast with a Roasted Seasonal Vegetable Chicken Jus*

*Almond Crusted Colorado Trout over a Seasonal Vegetable Medley*

Seasonal Fresh Fruit Platter

Assorted Dessert Platter

\$50.00 per person

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### **FRENCH BISTRO BUFFET**

Chefs Choice Soup of the Day  
Selection of Fresh Artisan Baked Breads  
Arugula and Baby Spinach with Walnuts, Poached Pear and an Aged Balsamic  
Medley of Seasonal Roasted Vegetables  
Lyonnaise Potatoes or Mashed Potatoes  
***Choice of Two (2) Entrees:***  
*Beef Bourguignon or Chicken Fricassee*  
*Beef Tenderloin or Korrabuto Pork Chop*  
*Crusted Colorado Rack of Lamb or Brined and Seared Duck Breast*  
*Fresh Caught Farmed Salmon or Fresh Daily Market Fish*  
Assorted Cheese, Dried Fruit and Nut Platter  
Assorted Dessert Platter  
\$55.00 per person