Dinner Menu

2013
All menus are a minimum of 20 people. An additional charge of $5.00 per person will be added to groups fewer than 20. Number of attendees must be guaranteed 5 business days prior to the function.

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## Dinner

All dinner buffets include a self serve coffee station.

### Slider Central

- **Chef’s Choice Soup of the Day & Assorted Dinner Rolls with Butter**
- **Iceberg Wedges, Vegetable Relish, Buttermilk Blue Dressing**
- **Seasonal Cruditées, Farm Fresh Vegetables, Peppercorn Ranch, Seasonal Pesto Dip**
- **Choice of Potato: Twice-Baked Potato Minis, Creamy Potato Salad or Fries & Chips**
- **Choice of Three Sliders:**
  - Kobe Beef Slider, Apple-Wood Bacon, Cheddar, Tomato, Kicked up Special Sauce
  - Colorado Lamb Slider, Cucumber, Tamarind-Fig Jam, Mint-Pomegranate Sauce
  - Pulled Pork Slider, Creamy Cole Slaw, Cheddar, Carolina Sauce
  - Chicago Dog Slider, Yellow Mustard, Pickle, Relish, Tomato, Celery Salt
  - Mahi-Mahi Slider, Caribbean Jerk Style, Field Greens, Cucumber, Mango Slaw
  - Lump Crab Cake Sliders, Butter Lettuce, Roasted Red Pepper Rémoulade
  - Vegetable Slider, Grilled Portabella, Heirloom Tomato, Mozzarella, Balsamic
- **Assorted Dessert Platter**

### Paradise in Mexico

- **Chef’s Choice Soup of the Day & Assorted Dinner Rolls with Butter**
- **Jalapeño Corn Bread**
- **Mexican Chopped Salad with a Honey-Lime Dressing**
- **Mexican Rice & Simmered Black Beans**
- **Choice of Potato: Roasted Spiced Sweet Potatoes or Mashed Sweet Potatoes with Marshmallow**
- **Choice of One Entrée Selection:**
  - Beef, Chicken & Vegetarian Enchiladas Topped with Melted Cheese and a Red Sauce
  - Beef, Chicken & Vegetarian Fajitas, Fresh Tortillas, Refried Beans, and More
  - Beef, Chicken & Vegetarian Burritos Smothered in Cheddar Cheese and Green Chili Sauce
  - Coconut Shrimp & Scallops, Ginger Rice, Coconut-Pineapple Sauce & Shredded Pork Tamales
- **Pico de Gallo, Mango Salsa, Sour Cream, Guacamole and Homemade Tortilla Chips**
- **Assorted Dessert Platter**

### The Western Cowboy

- **Chef’s Choice Soup of the Day & Assorted Dinner Rolls with Butter**
- **Freshly Baked Corn Bread with Local Honey Butter**
- **Organic Field Greens, Fresh Garden Vegetables, Buttermilk Ranch Dressing**
- **Chef’s Choice Seasonal Vegetable(s)**
- **Choice of Potato: Mashed Potatoes & Gravy or Baked Potato with all the Fixings**
- **Choice of Two Entrées:**
  - Roasted Top Sirloin, Grilled Asparagus, Spiced Jack Daniels Sauce
  - Charred Rib-Eye Steak, Wilted Spinach, Blue Cheese Brandy Cream Sauce
  - Kobe Beef Sliders, Caramelized Onions, Bacon, Marbled Blue, Chipotle-Apricot BBQ Sauce
  - Grilled Juicy Thick Pork Chops, Apple Slaw, Cider Sauce
  - Herb Crusted Fresh Salmon, Hickory Smoked, Broccolini, Local Honey-Dill Sauce
- **Assorted Dessert Platter**
Colorado ‘Local’  $50.00 per person

- Chef’s Choice Soup of the Day & Assorted Dinner Rolls with Butter
- Chopped House Salad, Vegetable Relish, Buttermilk Blue Dressing
- Chefs Choice Seasonal Vegetable(s)
- Choice of Potato: Garlic & Herb Fingerling Potatoes or Whipped Parsley Potatoes with Gravy
- Choice of Two Entrées:
  - Crusted Colorado Rack of Lamb, Local Baby Vegetables, Pomegranate-Port Sauce
  - Grilled NY Strip Steak, Steamed Hearty Greens, Chimichurri, Crispy Shallots
  - Spice Rubbed Beef Tenderloin, Wilted Spinach, Wild Mushroom Cream Sauce
  - Stuffed Airline Chicken Breast, Roasted Vegetable Chicken Jus, Carrot Ribbons
  - Almond Crusted Trout, Seasonal Green Beans, Toasted Coconut Sauce
- Seasonal Fresh Fruit Platter
- Assorted Dessert Platter

Barbeque Nation  $51.00 per person

- Chef’s Choice Chili or Stew of the Day & Assorted Dinner Rolls with Butter
- Freshly Baked Corn Bread with Local Honey Butter
- Crisp Organic Field Green, Garden Cucumbers, Tomatoes, Carrots, Buttermilk Dressing
- Choice of Three Sides:
  - Creamy Cole Slaw with a Hint of Chipotle
  - Maple-Baked Beans with Slab Bacon
  - Chefs Choice Grilled Vegetable(s)
  - Choice of Potato: Mashed Potatoes with Gravy, Fries or Baked Potato with Fixings
- Choice of Two Entrées:
  - Spice Rubbed BBQ Chicken Game Hen, Hearty Green Beans, Hard Cider BBQ Sauce
  - N.Y. Strip Steak, Wilted Hearty Greens, Green Peppercorn Sauce
  - Grilled Top Sirloin Steak, Grilled Asparagus, Spiced Bourbon Sauce
  - BBQ Baby Back Ribs, Citrus Cole Slaw, Apricot-Chipotle BBQ Sauce
  - Hickory Grilled Salmon, Grilled Fresh Vegetables, Local Honey-Lemon Dill Sauce
- Sliced Seasonal Fresh Fruit Platter
- Assorted Dessert Platter
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Dinner

Far East

$53.00 per person

- Chefs Choice Soup of the Day & Assorted Dinner Rolls with Butter
- Baby Spinach, Napa Cabbage, Fresh Mango, Cashews, Tamarind Dressing
- Vietnamese Vegetable Spring Rolls, Rice Noodles, Toasted Peanuts, Spicy Peanut Sauce
- Choice of Rice: Lemon Grass & Ginger Scented White Rice or Fried Rice

- Choice of Two Entrées:
  - Chinese 5 Spice Roasted Chicken Cutlets, Cinnamon Glazed Carrots, Hoisin-Maple Glaze
  - Spice Rubbed Duck Breast, Mango Slaw, Toasted Cashews, Orange Gastrique
  - Sweet & Sour Chicken, Fresh Crisp Vegetables, Sweet Golden Pineapple
  - Miso Glazed Salmon, Fresh Snap Peas, Local Honey-Lime Sauce
  - Shrimp & Scallop Stir Fry, Spicy Asian Noodles, Toasted Peanuts, Sweet Chili Sauce

- Assorted Sushi Platter
- Assorted Dessert Platter

Olive Gardens

$52.00 per person

- Chef’s Choice Soup of the Day & Assorted Dinner Rolls with Butter, Olive Oil and Balsamic Vinegar
- Warm Garlic Bread
- Fresh Hearts of Romaine, Artichokes, Olives, Basil, Feta, Roasted Tomato Caesar Dressing
- Chef’s Choice Seasonal Vegetable(s)

- Choice of Starch: Scalloped Potatoes, Roasted Fingerling Potatoes or Tortellini Pasta Salad

- Choice of Two Entrées:
  - Meat & Vegetarian Raviolis with Accompanying Sauces
  - Panko Crusted Veal Scaloppini with Wild Mushroom Marsala Cream Sauce
  - Chicken Saltimbocca, Prosciutto, Fresh Sage, Mushroom Marsala Sauce
  - Herb Crusted Salmon, Vegetable Italian Orzo, Honey-Lemon Dill Sauce
  - Shrimp & Scallop Scampi, Oil Cured Tomatoes, Artichokes, Puttanesca Style Sauce

- Spiced Olives
- Assorted Dessert Platter

Le French Bistro

$55.00 per person

- Chefs Choice Soup of the Day & Assorted Dinner Rolls with Butter
- Organic Field Greens, Local Goat Cheese, Candied Pecans, Blood Orange Vinaigrette
- Chef’s Choice Seasonal Vegetable(s)

- Choice of Starch: Lyonnaise Potatoes, Mashed Potatoes with Gravy or Vegetable Risotto

- Choice of Two Entrées:
  - Beef Bourguignon, Bacon Lardons, Baby Vegetables, Pappardelle Egg Noodles
  - Grilled Beef Tenderloin, Steamed Spinach, Blue Cheese Brandy Cream Sauce
  - Steak au Poivre, Flat Iron Steak, Wilted Greens, Green Peppercorn Sauce
  - Stuffed Leg of Lamb, Baby Vegetables, Pomegranate-Port Sauce
  - Brined and Seared Duck Breast, Baby Spinach, Beet Spaetzle, Orange Gastrique
  - Mustard Crusted Salmon, Fresh Baby Vegetables, Tarragon Beurre Blanc

- Assorted Cheese, Dried Fruit and Nut Platter
- Assorted Dessert Platter

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Dinner
Table Service

All dinner entrées include a choice of soup or salad
Fresh brewed coffee, decaffeinated coffee and a selection of hot herbal teas
Assorted dinner rolls and butter

Soups

Tomato-Artichoke Bisque
Roasted Butternut Squash
Potato and Leek with Cheddar
Chicken Vegetable with Orzo Pasta
Pork Green Chili
Mexican Chicken Chili
Lentil, Sausage & Kale
White Bean & Buffalo
Chicken Tortilla
Beef Chili
Beef Stew
N. E. Clam Chowder
Cioppino- SF Style Fish Stew
Shrimp & Scallop Bisque

Salads

Slow Roasted Beet, Frisée, Endive,
Nut Crusted Chèvre, Citrus Vinaigrette

Fresh Organic Field Greens, Vine Ripe Tomatoes,
Cucumber, Carrots, Balsamic Dressing

Caesar Salad, Garlic Croutons, Parmesan Crisps.
Basil Caesar Dressing

Crisp Romaine Hearts, Artichokes, Olives, Feta,
Roasted Red Tomato Caesar Dressing

Chopped House Salad, Vegetable Relish,
Buttermilk Blue Dressing

Baby Spinach, Dried Cranberries, Chèvre, Candied Pecans, Blood-Orange Dressing

Fresh Arugula & Frisée, Poached Pear, Stilton,
Walnuts, Aged Balsamic Vinaigrette
(Add Shredded Duck Confit for $1.00 per person)

Appetizers $17.00 per person

Grilled Bruschetta's with Selected Seasonal Fresh Vegetables

World Famous ‘Gant’ Lump Crab Cakes with a Roasted Red Pepper Romesco Sauce

Caribbean Coconut Shrimp with a Pineapple-Lime Relish

Asian Pork Pot Stickers with a Sesame and Soy Dipping Sauce

Spice Crusted Beef Carpaccio, Baby Arugula Salad and Truffle Vinaigrette

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### Vegetarian Entrees
$29.00 per person
- **Vegetarian Lasagna, Mozzarella, Eggplant, Spinach, Fire Roasted Tomato Sauce**
- **Chefs Choice Risotto of the Day**
- **Crusted Macaroni & Cheese with Wild Mushrooms**

### Fish Entrees
$38.00 per person
- **Almond Crusted Trout, Green Beans, Toasted Coconut Rice Pilaf**
- **Market Fresh Fish (Different Daily Preparation)**
- **Peppercorn Seared #1 Ahi Tuna, Edamame, Soy, Wasabi**
- **Salmon Wellington, Whipped Parsley Potatoes, Béarnaise Sauce**

### Poultry Entrees
$36.00 per person
- **Stuffed Chicken Breast, Chèvre, Mushroom Duxelle, Sun-Dried Tomato Orzo**
- **Chicken Cordon Bleu, Whipped Potatoes, Seasonal Vegetables, Chicken Jus**
- **Roasted Chicken Game Hen, Warm Fingerling Potatoes, Rosemary, Sage Jus**
- **Brined and Seared Duck Breast, Creamy Beet Spaetzle, Orange Gastrique**

### Meat Entrees
$46.00 per person
- **Grilled Beef Tenderloin, Roasted Garlic, Basil Potatoes, Wild Mushrooms**
- **NY Strip Steak, Seasonal Vegetables, Spiced Jack Daniels Sauce**
- **Brined Pork Loin, Roasted Potatoes, Apple-wood Bacon, Fennel-Apple Slaw**
- **Nut Crusted Colorado Lamb Loin, Warm Lentil Salad, Pomegranate Crème**
- **Italian Breaded Veal Rib Chop, Warm Fingerling Potato Salad, Citron Sauce**
- **Seared Colorado Elk Loin, Warm Fingerling Potato Salad, Sour Cherry Demi**

### Desserts
$9.00 per person
- **New York Style Cheesecake with Fruit Coulis**
- **Classic Vanilla Bean Crème Brûlée**
- **Hazelnut Chocolate Mousse Martini with Raspberry Chambord Sauce**
- **Chocolate Oreo Cookie Cake, Vanilla Mascarpone and Berry Compote**
- **Chefs Choice Daily Pie with 5 Spice Ice Cream**
- **Chefs Choice Daily Tart with Berries and Mint**
- **Selected Imported Cheese Board with Nuts and Dried Fruit**
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Carving Stations

Chef Attendant Fee $100.00

Roasted Beef Eye of Round $9.00 per person
Horseradish Cream
Au Jus Sauce
Assorted Dinner Rolls & Whipped Butter

Succulent Sirloin Roast $12.00 per person
Stone Ground Mustard Spread
Green Peppercorn Sauce
Assorted Dinner Rolls & Whipped Butter

Roasted Beef Prime Rib $14.00 per person
Horseradish Cream
Au Jus Sauce
Assorted Dinner Rolls & Whipped Butter

Grilled Tenderloin of Beef $16.00 per person
Stone Ground Mustard Spread
Green Peppercorn Sauce
Assorted Dinner Rolls & Whipped Butter

Honey Glazed Ham $13.00 per person
Stone Ground Mustard Sauce
Cranberry-Orange Glaze
Freshly Baked Corn Bread with Local Honey Butter
Assorted Dinner Rolls

Herb Roasted Turkey Breast $14.00 per person
Cranberry-Apple Chutney
Chardonnay Wine Turkey Gravy
Assorted Dinner Rolls & Whipped Butter

Roasted Colorado Leg of Lamb $16.00 per person
Rosemary & Mint Scented Sour Cherry Jus
Pomegranate-Cucumber Yogurt
Fresh Pita Bread
Assorted Dinner Rolls & Whipped Butter
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Beverages

**Premium Brands**

- Belvedere Vodka
- Chopin Vodka
- Tanqueray Gin
- Bullet Bourbon
- Captain Morgan’s Rum
- Meyer’s Light and Dark Rum
- Cuervo Gold Tequila

**Beer**

*Imported & Microbrews*  
- Odell’s 90 Schilling
- Odell’s Easy Street
- N.B. Fat Tire
- N.B. Sunshine Wheat
- Corona
- Breckenridge - Avalanche
- Blue Moon
- Stella Artois

*Domestic*  
- Budweiser
- Bud Light
- Beck’s Non-Alcoholic

Bartender Fee (1 Bartender per 50 people)  
$40.00 per hour

Remote Bar Set Up Fee  
$150.00 each

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