

Custom Welcome Gifts

Rocky Mountain Picnic

Our special house wine
Assortment of cheese and crackers
Seasonal whole fruit
Rum Cake by Kelli
Wolfgang Puck Organic coffee
\$60

Breckenridge Mountain

Assorted mineral waters
Trail mix, whole fruit
Assortment of cheese and Carr's crackers
Rum Cake by Kelli
Specialty cookies
Wolfgang Puck Organic coffee
\$55

Grocery Basket

Our special house wine
Assortment of cheese and crackers
Seasonal whole fruit
Wolfgang Puck Organic coffee
Specialty cookies, chocolate bar
Rum Cake by Kelli
Colorado herbal teas
Assorted dry snacks
\$75

Suite Romance

Chocolate covered strawberries
Our special champagne
Souvenir champagne glasses & ice bucket
\$60

Cookie Tin

Souvenir tin filled with cookies

\$25

Coffee & Cake

Wolfgang Puck Organic coffee

After coffee mints

Rum Cake by Kelli

Souvenir thermal coffee cup

\$35

All items are subject to Resort Fee, Sales Tax, and Service Charge.

A La Carte Refreshments

A Gallon Serves Approximately 20 guests

Freshly Brewed Wolfgang Puck Organic Coffees \$45 per gallon

Assorted Tazo Tea, with Honey & Lemon \$45 per gallon

Hot Chocolate with Mini Marshmallows \$45 per gallon

Bottled Waters Flat and Sparkling

Nestle Pure Spring Bottled Water \$3

Fiji Water \$4

Voss Water 375 ml \$4

Crystal Geysir Natural Lemon Flavored Sparkling Mineral Water \$3

Perrier 6.5 oz \$4

San Pellegrino 8.5 oz \$4

Power Drinks

Red Bull 8.4 oz \$4

Monsters – Java, Mocha \$5

Monster – Blue - Lo-Carb, 16 oz \$4

Monster – Orange Khaos 16 oz \$4

Monster – Green 16 oz \$4

Gatorade Green 20 oz \$4

Gatorade G2 Low Calorie Orange 20 oz \$4

Powerade – Grape 20 oz \$4

Powerade – Fruit Punch 20 oz \$4

Sodas and Teas

Fresh Brewed Ice Tea \$33 per gallon

Fruit Punch or Lemonade \$33 per gallon

Arizona Iced Tea with Lemon 23 oz \$4 each

Arizona Raspberry Iced Tea 23 oz \$4 each

Arnold Palmer (lite) 23 oz \$4 each

Assorted Soft Drinks (Coke, Diet Coke, Barq's Root Beer, Sprite, Dr. Pepper) \$3 each

Milks and Juices

Individual Milks \$2.50 per carton

Fresh Assorted Juices \$16 per quart

Minute Maid (Apple Juice, Ruby Red Grapefruit, Cranberry Apple Raspberry) 450ml \$3.50 each

FUZE – refresh (Banana Colada, Strawberry Banana, Peach Mango) 547ml \$4 each

FUZE – empower - Goji Wild Berry 547ml \$4 each

FUZE – slenderize – Tropical Punch 547ml \$4 each

Naked Super Food Smoothie (Blue Machine, Mighty Mango) 450ml \$5 each

No partial orders.

All items are subject to Resort Fee, Sales Tax, and Service Charge.

A La Carte Refreshments

From the Bakery

Cinnabon Cinnamon Rolls \$7 each

Fresh & Warm Donut Balls with Cinnamon Sugar, Chocolate Ganache, Fondant Icing \$27 per dozen

Fresh Danish \$31 per dozen

Assorted Muffins \$31 per dozen

Bakery Fresh Croissants \$31 per dozen
Breakfast Breads \$33 per dozen
Assorted Filled Croissants \$33 per dozen
Bagels and Cream Cheese \$33 per dozen
Assorted Scones (Blueberry; Raspberry; Apple Cinnamon) \$33 per dozen
Coffee Cakes (serves 16) \$36 each
Homestyle Brownies \$38 per dozen
Assorted Large Home-Baked Cookies \$38 per dozen

A Little Healthier

Seasonal Sliced Fresh Fruit and Berries \$6.50 per guest
Whole Fresh Fruit \$3 per piece
Individual Yogurts \$3 each
Assorted Dry Cereals with Milk \$3 per guest
Oatmeal with Brown Sugar, Raisins and Milk \$3 per guest
Granola Bars \$2.50 each
Individual Bags of Trail Mix \$2.50 each

A Fun Snack

Assorted Candy Bars \$2.50 each
Premium Ice Cream Bars \$4 each
Popcorn, Nuts, Pretzels, Potato Chips and Dip \$7 per guest
Tortilla Chips with Salsa, Guacamole and Chili Con Queso \$7.50 per guest
Mixed Nuts \$24 per pound

No partial orders.

All items are subject to Resort Fee, Sales Tax, and Service Charge.

Refreshment Breaks

Served for one hour, Themed break prices are based on a minimum of 20 guests. Should your minimum guest guarantee fall below this amount, additional service fees will apply. These menus may not be ordered as a substitute for breakfast.

Health Club

*Whole oranges, bananas, red and green apples
Grapes and strawberries
Individual fruit yogurts, granola bars and trail mix
Yogurt covered pretzels
Assorted juice drinks and bottled waters*
\$13

Farmer's Market

*Imported and domestic cheese board
Red and green grapes, assorted crackers
Rainbow of sliced melons and berries
Garden fresh crudité's with vegetable dip
Assorted soft drinks and bottled waters*
\$13

Roasted Bean

*Wolfgang Puck Organic Coffee
& Tazo Tea Selections
Hot from the Oven Mini Croissants
& Assorted Scones
Fruit Marmalades and Jams*

Honey Butter, Sweet Butter
\$12

Game Day

*Assorted candy bars
Fresh popcorn, Cracker Jacks
Large soft pretzels with mustard and melted cheese
Assorted soft drinks and bottled waters*
\$13

Toaster Party

*Individual Toaster Pastry Selections of
Strawberry Pop Tarts, Cinnamon Swirl
Eggo Waffles, Plain Eggo Waffles
French Toast Sticks
Maple and Boysenberry Syrup, Butter
Bowls of your favorite Cereals:
Granola, Frosted Flakes,
Fruit Loops, Corn Pops, Honey Nut
Cheerios*

Skim and 2% Milk
\$14

South of the Border

Tortilla chips and chili con queso
Sour cream, salsa, guacamole
Shredded lettuce, diced tomatoes, black olives
Jalapenos, diced onions
Three bean dip with roasted chilies
Assorted soft drinks and bottled water
\$14

Cookie Monster

Freshly baked cookies:
Chocolate chip, peanut butter,

White chocolate macadamia nut
and oatmeal raisin

Homestyle brownies, blondies and dessert bars
Cold milk and Wolfgang Puck Organic coffee
\$12

Tea Party

Savory finger sandwiches
Fresh sliced melons and berries
Pretzels and snack mix
Buttery coffee cake
Assorted hot and cold tea
Wolfgang Puck Organic coffee
\$13

All items are subject to Resort Fee, Sales Tax, and Service Charge.

Continental Breakfast Buffets

Minimum of 15 guests
Served for one hour

Executive Package

Breakfast juices to include
Orange, tomato, cranberry and apple
Assorted baked goods including bagels
With butter, jams, peanut butter and cream cheese
Seasonal sliced fruits and berries
Freshly brewed Wolfgang Puck Organic coffee,
Tea, hot chocolate and milk
Mid-Morning Refresh
Refresh hot beverages

Assorted soft drinks and bottled waters
Afternoon Refresh
Freshly baked cookies
Assorted soft drinks and bottled waters
\$29

Eye Opener

Box Breakfasts only for Groups on the Go
Individual orange juice
Seasonal whole fruit
Bagel with cream cheese, Granola bar
Freshly brewed Wolfgang Puck Organic coffee,

Tea, hot chocolate and milk
\$15

Fresh Start

Breakfast juices to include
Orange, tomato, cranberry and apple
Seasonal sliced fruits and berries
Assorted baked goods including bagels
With butter, jams, peanut butter and cream
cheese
Freshly brewed Wolfgang Puck Organic coffee,
Tea, hot chocolate and milk
\$17

To Your Health

Breakfast juices to include
Orange, tomato, cranberry and apple
Assorted cereals and cold milk
Individual fruit yogurts and crunchy granola
Seasonal sliced fruits and berries
Assorted baked goods including bagels
With butter, jams, peanut butter and cream
cheese
Freshly brewed Wolfgang Puck Organic coffee,
Tea, hot chocolate and milk
\$21

Enhancements

The following items are to enhance your breakfast selection and are not available à la carte.

Thick Cut Pepper Cured Bacon and Country Link Sausage

\$6 per person

Breakfast Croissant

Egg, smoked ham and cheese croissant
\$5 each

Smoked Salmon Lox Platter

Fresh baked bagels, red onion, roma tomato,
Cream cheese and capers
\$9 per person

Cheese Blintzes with Fresh Berry Coulis

\$5 per person

Individual Dry Cereals

With cold milk and sugar
\$3 each

Scrambled Eggs with Fresh Chives

\$6 per person

Hot Old Fashioned Oatmeal

Raisins and brown sugar
\$3 per person

Frittata

Italian omelet baked in large pans with
peppers, onions and ham, covered with
cheddar cheese
(25 person minimum)
\$5 per person

All items are subject to Resort Fee, Sales Tax, and Service Charge

Breakfast Selections

Table Service Breakfast

Minimum of 25 guests

Served for one hour

**Add \$4 per guest for groups under 25*

All American

Breakfast juice

Fresh seasonal fruit

Fluffy scrambled eggs

Choice of one: baked ham, sausage or bacon

Skillet style potatoes

Pastry basket with creamy butter and jams

Freshly brewed Wolfgang Puck Organic coffee, tea, hot chocolate and milk

\$20

Colorado Classic

Breakfast juice

Fresh fruit cocktail - melons and berries in a champagne glass

Six Ounce Top Sirloin Steak

Western scrambled eggs with cheese, onions and peppers

Skillet style potatoes

Buttermilk biscuit basket with creamy butter and jams

Freshly brewed Wolfgang Puck Organic coffee, tea, hot chocolate and milk

\$25

La Français

Maximum of 50 guests

Breakfast juice

Fresh seasonal fruit

Eggs Benedict

Poached eggs with grilled Canadian bacon

on English muffins

Sauce hollandaise

Asparagus spears
Oven roasted O'Brien potatoes
Freshly brewed Wolfgang Puck Organic coffee, tea, hot chocolate and milk
\$23

All items are subject to Resort Fee, Sales Tax, and Service Charge.

Breakfast Buffets

Minimum of 25 guests, Served for one hour, Add \$4 per guest for groups under 25

Chef's Breakfast

Chilled breakfast juices of
Tomato, apple, cranberry and orange
Sliced melons and berries
Cheese blintzes with strawberry sauce
Cinnamon french toast with warm maple syrup
Farm fresh scrambled eggs and skillet style
potatoes
Smoked bacon and sausage
Assorted baked goods including bagels
Fruit jams, butter, peanut butter and cream
cheese
Freshly brewed Wolfgang Puck Organic coffee,
Tea, hot chocolate and milk
\$26

Jump Start

Chilled breakfast juices of
Tomato, apple, cranberry and orange
Whole oranges, red apples, bananas and green
apples

Grapes and strawberries, assorted cereals and
cold milk
Individual fruit yogurts and crunchy granola
Farm fresh scrambled eggs with chopped
scallions
Scrambled eggs with diced hickory smoked ham
onions and peppers
Buttermilk pancakes with
Warm maple and boysenberry syrups
Freshly brewed Wolfgang Puck Organic coffee,
Tea, hot chocolate and milk
\$25

Southern Sunrise

Chilled breakfast juices of tomato, apple,
Cranberry and orange
Sliced melons and berries, cereals with cold milk
Farm fresh scrambled eggs
Smoked bacon and link sausage

*Home fried red skin potatoes
Country biscuits with gravy
Freshly brewed Wolfgang Puck Organic coffee,
Tea, hot chocolate and milk
\$23*

Breckenridge Summit

*Breakfast juices to include orange, tomato,
cranberry and apple
Assorted baked goods including bagels
with butter, jams, peanut butter and cream
cheese
Cheese blintzes with fresh berry sauce
Farm fresh scrambled eggs
Smoked bacon and link sausage*

*O'Brien potatoes with multicolored peppers and
onions*

*Scottish smoked lox with cream cheese
Red onion, roma tomatoes and capers
*Chef-attended omelet and egg station
ham, peppers, onions, cheese and mushrooms
Freshly brewed Wolfgang Puck Organic coffee,
Tea, hot chocolate and milk
\$32*

Minimum 50 people

**add Chef Carved Prime Rib \$7 or*

Virginia Smoked Ham \$5 per person.

**add \$80 per hour, per chef, for chef-attended
service.*

Enhancements

The following items are to enhance your breakfast selection and are not available á la carte.

Omelet Station

*Eggs and Omelets Cooked To Order
ham, cheese, peppers, mushrooms, tomatoes, onions
egg beaters, egg whites and many other selections
to create your personal favorite
\$8 per person*

**add \$80 per hour, per chef, for chef-attended service.*

Pancake Stand

*assorted syrups and powdered sugar
bananas, walnuts and fresh berries, whipped cream
\$6 per person*

Egg, Smoked Ham and Cheese Croissant

\$5 each

Cinnamon French Toast

All items are subject to Resort Fee, Sales Tax, and Service Charge.

Chilled Plated Luncheons

NO TIME TO BREAK

(Maximum 50 People)

*These Luncheon Selections are designed to be served in the Meeting Room when time is of the Essence.
All Luncheons include Family Style plates of Fresh Baked Cookies, Brownies and Blondies for Dessert*

*warm maple and boysenberry syrups with fresh
butter
\$6 per person*

Cheese Blintz with Fresh Berry Coulis

\$5 per person

Egg Wraps with Grated Cheddar Cheese

\$3 each

Add Bacon or Sausage for \$1

Smoked Salmon Lox Platter

*fresh bagels, cream cheese, red onion,
roma tomatoes and capers
\$9 per person*

Served with your choice of Wolfgang Puck Organic coffee, decaffeinated Wolfgang Puck Organic coffee, tea and iced tea.

Enhance your lunch by adding one of our Signature Home Made Soups for \$5 per person

*New England Clam Chowder*Cream of Artichoke Soup*Grilled Tomato Bisque*Asparagus Bisque with Pancetta*

Country Club Lunch

*Smoked Turkey Croissant Sandwich
Lettuce, tomatoes, pickle, Monterey jack cheese
Homemade pasta salad
Sliced fresh fruit
\$20*

*sauce
Pepper Encrusted Beef Tenderloin with Dijon
mustard sauce
Red potato salad and roast garlic toast points
Warm potato rolls with butter
\$26*

Signature Chicken Caesar Salad

*Crisp romaine lettuce with zesty garlic
vinaigrette
Toasted croutons and parmesan cheese
Topped with grilled sliced chicken breast
Served with garlic bread
\$20*

**substitute with Grilled Prawns \$4
substitute with Grilled Tenderloin \$6

Executive Chef's Salad

*Composed garden greens topped with
Tomatoes, cucumbers, carrots, black olives,
Turkey, ham, Swiss and cheddar cheeses,
Hard boiled eggs, peppercorn ranch and french
dressings
Served with warm rolls and butter
\$21*

Governor's Lunch

Jumbo Tiger Shrimp with horseradish cocktail

Southwest Chicken Wrap

*Chipotle Tortilla Wrap
Grilled Boneless Chicken Breast
Tossed with black beans, peppers,
Onions, romaine lettuce and cilantro lime
dressing
Fresh fruit medley
Potato salad
\$20*

The Deli Plate

*Smoked Ham, Oven Roasted Turkey and Roast
Beef
Sharp Cheddar and Swiss Cheese
New Potato Salad
Kosher Pickle Spear
Served with Assorted Breads and Appropriate*

Condiments
Beaver Run Lemon Pepper Chips
\$22

Bronzed Salmon Fillets

Chilled and Set Atop Herbed Wild Mushroom
Orzo Salad with Cilantro Vinaigrette
Fresh Sliced Tomatoes, English Cucumbers
And Chopped Scallions
\$23

Dessert for all chilled luncheons

House Baked Assorted Cookies and Brownies and Blondies Served Family
Style

All items are subject to Resort Fee, Sales Tax, and Service Charge.

Plated Luncheon Selections

All Luncheons include your choice of Soup of the Day or Mixed Green Salad,
Fresh Seasonal Vegetables and Appropriate Potato or Rice,
Warm rolls and butter, Wolfgang Puck Organic coffee,
decaffeinated Wolfgang Puck Organic coffee, tea and iced tea.

Please Also Choose One Selection from Our Dessert Menu

Vegetarian Options Available

Minimum of 25 guests

**Add \$3 per guest for groups under 25*

Make it Memorable with our Starter Enhancements

To replace the Soup of the Day or Mixed Green Salad, add \$2 for any item below.

To create an additional course, please add the price listed:

Tomato Basil Soup \$5

\$5

Wild Mushroom Bisque \$5

Lobster Bisque \$7

Chicken and Corn Chowder \$5

Cajun Crawfish and Black Bean Soup \$6

Black Bean Soup with Cilantro and Salsa

Champagne Vidalia Onion Brie Cheese

Soup \$6

*Hearts of Romaine Wedge, Diced Roma
Tomato, Crisp Bacon Bits
Carrot Curls, Gorgonzola Vinaigrette \$6*

*Baby Spinach, Grape Tomatoes, Crumbled
Maytag Blue Cheese, Toasted Pumpkin
Seeds \$6*

*Traditional Caesar Salad, Crisp Croutons,
Shredded Asiago Caesar Dressing \$6*

Timeless Entrée's

London Broil

*Flank steak marinated in burgundy wine
cooked over an open flame
\$25*

Breast of Chicken Dijon

*Light mustard cream sauce
\$22*

Seared Salmon Fillet

*White wine reduction, lemon and capers
\$25*

Grilled Top Sirloin

*Crab & Forest Mushroom Sauce
\$26*

Chicken Saltimbocca

*Boneless breast of chicken stuffed
with slices of prosciutto,
wrapped around a puree of sage, rosemary
and garlic with a blend of cheeses
\$23*

Island Chicken

*Breast of chicken marinated in herbs and
spices
Grilled, with thinly sliced onions, peppers in
a Light Teriyaki Glaze
\$22*

All items are subject to Resort Fee, Sales Tax, and Service Charge.

Home Style Plated Luncheon Meals

Comfort Food that has a Good Feel

Braised Pot Roast

*Rich Burgundy Demi, Carrots, Pearl
Onions
Roasted Garlic Mashed*

\$24

Smoked BBQ Beef Brisket

*Pinto Beans, Braised Greens
\$24*

Pan Fried Rocky Mountain Trout

*Smoked Corn Cream, Pepper Bacon Red B
Mashed
\$ 24*

Shaved BBQ New York

*BBQ Demi, Jalapeno Corn Bread Stuffing
Green Beans & Onions
\$25*

Southern Fried Boneless Chicken Breast

*White Gravy, Apple Onion Confit
Molasses Glazed Sweet Potatoes
\$22*

Veal Meat Loaf with Wild Mushrooms

*Sautéed Spinach, Horseradish Smashed
Potatoes
Burgundy demi, Tobacco Onions
\$23*

Dessert Selections

Flourless Chocolate Torte: A very rich dark chocolate 'flourless' torte iced with truffle chocolate (gluten free)

Mocha Kahlua Torte: Two layers of chocolate cake, mocha butter cream filling and mocha butter cream icing

Sacher Torte: Two layers of chocolate cake with apricot marmalade filling, dipped in truffle chocolate and finished with hazelnut meal

Boston Torte: Two layers of yellow cake with a homemade custard filling and butter cream icing, dipped in truffle chocolate

Chocolate Caramel Torte: Two layers of chocolate cake, a chocolate/caramel filling, iced with chocolate truffle icing and finished with Oreo© cookie crumbs

Gourmet Carrot Cake: moist, golden carrot cake enhanced with pineapple and walnuts

New England Deep Dish Apple Torte: Cookie dough topped with an Apple, cinnamon, caramel filling topped with streusel, caramel & pecans

Chocolate Raspberry Torte: Two layers of chocolate cake with raspberry filling and truffle chocolate icing.

All items are subject to Resort Fee, Sales Tax, and Service Charge.

Luncheon Buffets

“Build Your Own” Deli Buffet

Minimum of 25 guests

Served for one hour

**Add \$3 per guest for groups under 25*

*Buffets are served with Wolfgang Puck Organic coffee,
decaffeinated Wolfgang Puck Organic coffee, tea and iced tea.*

Please Make Three Selections from Each Category

House made Soups and Salads

<i>Chef's Soup of the Day</i>	<i>toppings and dressings</i>
<i>Roasted Tomato Basil Soup</i>	<i>Fresh Chopped Fruit Salad with Toasted</i>
<i>Black Bean and Corn Soup</i>	<i>Coconut</i>
<i>Roasted Potato Salad</i>	<i>Pesto Pasta Salad with Grilled Vegetables</i>
	<i>Macaroni Pasta Salad with diced Ham,</i>
	<i>Peppers and Onions</i>

Mixed Green Salad with selection of

Meats

<i>Oven Roasted Turkey</i>	<i>Shaved Corn Beef</i>
<i>Smoke Ham</i>	<i>Thin slice Pastrami</i>
<i>Slow Roasted Roast Beef</i>	<i>Albacore Tuna Salad</i>
<i>Genoa Salami</i>	<i>Spicy Capicola</i>

Cheeses

<i>Cheddar Cheese</i>	<i>Pepper Jack Cheese</i>
<i>Provolone Cheese</i>	<i>Swiss Cheese</i>

Smoked Gouda
Monterey Jack Cheese

Smoked Mozzarella

Breads and Rolls

Croissants
Potato Rolls
Swirl Rye
Oat & Honey Whole Wheat

French Bread
Hoagie Rolls
Sour Dough
Buttermilk White

Deli Buffet Served With

Lemon Pepper Beaver Run Chips
Relish Tray
Appropriate Condiments
Chef's Selection of Desserts

\$29

All items are subject to Resort Fee, Sales Tax, and Service Charge.

Luncheon Buffets

Minimum of 25 guests

Served for one hour

**Add \$3 per guest for groups under 25*

*All buffets are served with Wolfgang Puck Organic coffee,
decaffeinated Wolfgang Puck Organic coffee, tea and iced tea.*

Add the Chef's Soup of the Day for \$5 per guest.

Soup Bar

Crisp Chopped Romaine, Shredded Asiago, Crisp Croutons, Caesar Dressing
Soup du jour, Award Winning Chili, Vegetarian chili
Crackers, chopped onions, sour cream, shredded cheese,
Garlic Bread Ultimate Grilled Cheese Sandwiches
Dinner rolls and Sweet Butter

Rich Carrot Cake:

Moist, golden carrot cake enhanced with pineapple and walnuts

\$24

World Famous Beaver Dogs

Broccoli Cheddar Cheese Soup

Mixed Greens with Sliced Roma Tomatoes, Cucumbers, Carrots, Olives, Onions

Ranch and Italian Dressings

Award Winning Beaver Run Chili, Vegetarian Chili

World Famous 1/3 lb., Foot Long, All Beef Hot Dogs

Heavy Duty Hoagie Roll (to hold it all)

Toppings include: Grated Cheddar, Diced Onions, Sweet Pickle Relish,

Creamy Cole Slaw, Ketchup, Yellow Mustard, Whole Grain Mustard, Jalapeno Warm Cheese Sauce, Warm Sauerkraut, sliced Jalapeno's, Chopped Pepper Bacon, Crinkle Cut Dill Pickles,

Sliced Banana Peppers

Beaver Run Lemon Pepper Potato Chips

Fresh Baked Chocolate Chip Cookies

\$27

The Cookout

Tossed Garden Salad - tomatoes, cucumbers and carrots

with ranch and Italian dressings

Charbroiled Burgers, Cheese Burgers and Breast of Chicken

Sliced tomatoes, lettuce, onions, pickles, mustard, mayo and ketchup

Potato salad, creamy coleslaw and potato chips

Cowboy baked beans, sliced watermelon

Hot Apple Crumble with Whipped Cream and Berries

\$28

Add grilled bratwurst with sauerkraut for \$4 per person

or all beef hot dogs for \$3 per person.

Book our outdoor grill for \$80 per Chef attended hour, weather permitting

All items are subject to Resort Fee, Sales Tax, and Service Charge.

Colorado Fajita Bar

*EnSalada - jitomate, pepinos, zanahoria and
cilantro vinaigrette with fresh lime*

Black Bean Corn Salad - cumin, coriander and red onion

*Marinated Beef and Chicken - sautéed onions and multi-colored peppers, warm flour tortillas,
diced tomatoes, shredded lettuce, jalapenos, cheese, sour cream and guacamole*

Spanish Rice, Mexican Chili Beans

Warm Sopapilla - with cinnamon sugar and drizzled with honey

\$29

Viva Italian!

*Caesar Salad - crisp romaine lettuce, garlic vinaigrette,
shredded Asiago and herb croutons*

french bread with crushed garlic butter

Meat Lovers and Vegetarian Lasagna

*Chicken Piccata - boneless breast of chicken lightly dusted
with flour, white wine, lemon and capers*

Sauteed Italian Vegetables - garlic, rosemary and thyme

Mini Tiramisu - rich cake with espresso flavor and cream

\$30

Cajun Luncheon Buffet

Chicken and Sausage Gumbo with White Rice

Smoked Corn Maque Choux Salad

Cajun Bowtie Pasta Salad with Creamy Creole Mustard Vinaigrette

Artichoke Hearts, Bermuda Onions, Roasted Red Peppers and Shaved Tasso Salad

Entrée's

(Select Two)

Chicken and Andouille Jambalaya

Or

Crawfish Etouffee served with white rice

Or

Medallions of Pork with a Fig Glaze

Or

Cajun Baked Catfish, Cayenne Beurre Blanc

Or

Tony Chachere's Creole Seasoned and Fried Pork Chops

Chef's Selection of Fresh Vegetables, Potato or Rice

Fresh Rolls with Sweet Butter

Traditional Bread Pudding with Jack Daniel's Soft Whipped Cream

Sweet Potato Pie

\$31

All items are subject to Resort Fee, Sales Tax, and Service Charge.

Grandma's House Lunch Buffets

A Taste of Traditional Home Cooked Meals

Blue Ridge Mountain Buffet

Crisp Iceberg with Shredded Red Cabbage and Carrots - roma tomatoes, cucumbers, carrots,

Ranch, Bleu Cheese and Lite Italian Dressing

Mustard Potato Salad, Creamy Cole Slaw

Braised Pot Roast and Southern Fried Chicken

Roasted potatoes rolled in garlic and rosemary

Southern Style Green Beans with Smoked Ham

Fresh Baked Biscuits, Sweet Butter and Honey

Deep Dish Apple Bourbon Pie, Sweet Chantilly Cream

\$30

Mid West Buffet

*Fresh Mixed Greens, Black Olives, Wedged Vine Tomatoes, Sliced English Cucumbers,
Shredded Carrots, Red Onion Wheels, Garlic Croutons, Ranch and Honey Mustard Dressing*

Chicken Noodle Soup, Saltine Crackers

Red Cabbage Cole Slaw with Blue Cheese Dressing and Chopped Flat Leaf Parley

Marinated Button Mushroom Salad with Sweet Onions and Yellow Bell Peppers

Chicken Fried Steak with White Gravy

Turkey Pot Pie with Biscuit Topping in Cast Iron Skillets

Macaroni with American Farmhouse Cheddar

Scalloped Potatoes with Onions

Yukon Gold Garlic Mashed Potatoes

Fresh Green Beans with Toasted Almonds

Light Creamed Spinach

Mixed Fruit Crumble

Strawberry Short Cake with Whip Cream

\$31

All items are subject to Resort Fee, Sales Tax, and Service Charge.

Chilled Box Lunches

Only For Groups On the Go

All box lunches served with soda or bottled water.

From The Smokehouse

Your choice of roast beef, honey maple ham or tender smoked turkey on a buttery croissant

Monterey jack cheese, tomato, lettuce and pickle

Vegetable pasta salad

Ruffled potato chips

Whole fresh fruit

Fresh baked cookie

\$20

Vegetarian Delight

Edamame hummus, cucumber, lettuce, tomato and red onion, scallions and grilled zucchini

on a veggie tortilla wrap

Vegetable pasta salad

Ruffled potato chips

Whole fresh fruit

Fresh baked cookie

\$20

Senator's Box Lunch

Thinly sliced choice grade roast beef on sourdough bread with provolone cheese

Shredded lettuce, tomato, red onion, cornichons (sour pickles) and horseradish sauce

Tossed garden salad with tomatoes, cucumber, carrots and a choice of dressings

Whole fresh fruit

Mini bon belle cheese with Carr's crackers

White chocolate blondies

\$22

All items are subject to Resort Fee, Sales Tax, and Service Charge.

Hors D'Oeuvres Hot Selections

Per 50 pieces.

Add \$35 per hour, per server, for butler service .

Thai Vegetable Spring Roll

\$110

*paper-thin pastry folded around spicy
vegetables*

*served with hot mustard and Thai sweet
chili,
and sweet & sour sauces*

Mini Baked Brie in Phyllo

\$120

*brie cheese and raspberry in crisp phyllo
dough*

Mini Quiche \$120

*bite size mini quiche with spinach and
cheese*

Spinach Stuffed Mushrooms

\$120

*boursin cheese and spinach filling
in a large mushroom cap*

Greek Spanakopita \$115

*crisp phyllo dough filled with spinach,
onions and feta cheese*

Buffalo Wings \$115

*spicy wings with carrots, celery sticks
and bleu cheese dressing*

Sesame Chicken Saté \$130

*boneless breast of chicken, soy marinade
and Thai chili sauce*

Southwest Chicken

Empanadas \$130

*medium spicy chicken in pastry with
cilantro and*

*New Mexico chilies served
with a fresh pico de gallo*

Mini Chicken Cordonbleu

\$135

*breaded chicken stuffed with Swiss cheese
and ham, fried crisp*

Swedish Meatballs \$115

*cocktail size meatballs tossed
in mushroom sauce with sour cream*

Beef Vegetable Teriyaki

Kabob \$130

tender pieces of beef, onion and bell pepper,

*skewered on a 3" wooden stick and
brushed with teriyaki,
served with a coconut peanut sauce*

Chinese Potstickers \$110

*paper-thin dough filled with pork and
vegetables,
served with hoisin sauce*

Texas Style Baby Back Pork

Ribbets \$140

*Crisp and glazed with our own barbecue
sauce*

Smoked Salmon Turnovers

\$135

*hot smoked salmon with cream cheese
in crispy puffed pastry*

Scallops Wrapped in Bacon

\$150

*bay scallops wrapped in smoked bacon,
served with a north woods rémoulade*

Coconut Shrimp \$160

*crispy fried shrimp coated in coconut and
served with Thai chili sauce*

Crab Stuffed Mushrooms \$135

*large mushroom caps filled with snowcrab
and broiled with herb butter*

Chinese Dim Sum \$135

*spring rolls, pot stickers and shrimp sew
mai*

*with hot mustard, Thai chili
and sweet & sour sauces*

Crab Rangoon \$125

*the finest of crabmeat in a crispy wonton
wrapper*

*served with hot mustard and sweet & sour
sauce*

Snow Crabcakes \$155

with a peppercorn rémoulade

All items are subject to Resort Fee, Sales Tax, and Service Charge

Hors D'Oeuvres

Cold Selections

Per 50 pieces.

Roasted Red Pepper

Pinwheels \$115

*soft basil tortilla rolled with
pimento and cream cheese*

Rainbow Fruit Skewers \$135

*melons, berries and grapes served
with poppy seed dressing*

Deviled Eggs \$110

*hardboiled eggs piped with our own savory
filling*

Stuffed Cherry Tomatoes

\$110

*fresh cherry tomatoes stuffed
with herb cream cheese*

Bruschetta \$115

*thinly cut French bread toasted with extra
virgin olive oil and topped with garlic,
roma tomatoes and capers*

Caprese Saté \$125

*skewered pear tomatoes, buffalo mozzarella
drizzled with extra virgin olive oil, balsamic
vinegar, cracked black pepper and fresh
basil*

Beef Tenderloin Canapés \$155

*thinly sliced beef tenderloin with
horseradish,
red onion and cornichons*

Prosciutto Wrapped

Asparagus \$130

*thinly sliced Italian ham around
fresh asparagus with boursin cheese*

Finger Sandwiches \$110

assorted breads filled with savory spreads

California Roll \$145

*seasoned sushi rice rolled in Nori seaweed
with avocado, sriracha and snow crab,
served with soy, wasabi and pickled ginger*

Cocktail Crab Claws \$150

*large snow crab claws on ice
with red cocktail sauce and lemon*

Smoked Salmon Canapés

\$140

*cold smoked salmon pinwheels on toasted
french bread croutons with red onions and
capers*

Jumbo Shrimp Cocktail \$175

*tiger shrimp poached and served over ice
with red cocktail sauce and lemon*

Swiss Truffles \$145

*assorted milk, white and dark chocolate
truffles*

Mini Fruit Tarts \$145

*flaky sweet crust with pastry cream topped
with fresh fruit and apricot glaze*

Assorted Cheesecake Bites

\$170

*chocolate decadence, blueberry lemon,
Bailey's chocolate chip,
raspberry swirls and New York*

All items are subject to Resort Fee, Sales Tax, and Service Charge.

Hors D'Oeuvres ***Mirrors and Platters***

Per 50 pieces.

Cheeses of the World

a selection of imported and domestic cheeses

to include: brie, danish bleu,

port salute, smoked cheddar,

swiss, boursin, bonbel and others with

grapes, berries and crackers

\$250

Baked Brie En Croute

Kilo Wheel of Triple Cream Brie,

Toasted Sliced Almonds

Raspberry Preserves wrapped

in Fluffy Puff Pastry

Served with Appropriate Fruit

and Crusty French Bread

(Serves 20-25 people)

\$125.00

Ahi Hawaiian

seared number one grade Ahi tuna

chilled and sliced,

served with spicy chili sauce,

wasabi, soy and ginger

\$240

Vegetable Crudités

an assortment of fresh carrots, celery,

broccoli and marinated mushrooms

combined with olives,

pickled vegetables and cherry tomatoes

with our own white bean hummus

and parmesan ranch dressing

\$150

Grilled Vegetable Platter

Zucchini, Squash, Carrots, Cauliflower,

Broccoli, Mushrooms, Asparagus, Olives

and Peppers

Grilled with Fresh Herbs and Olive Oil,

Served with French Bread

\$160

Antipasto Platter

thinly sliced prosciutto, capicola and

salami with marinated mushrooms,

kalamata olives,

artichokes and roma tomatoes
\$240

Cascade of Fresh Fruit

fresh melons, berries and grapes
with yogurt dipping sauce
\$160

Sweet Bites

chocolate truffles, dessert bars,
fruit tarts and petit fours
\$200

Smoked Fish Mirror

hot and cold smoked salmon and trout with
lemon, cream cheese, capers,
red onion and lahvosh crackers
\$295

Sashimi Platter

thinly sliced raw number one grade ahi
tuna, yellow tail, salmon, served with soy,
wasabi and pickled ginger
\$275

New Orleans Style Peel and Eat Shrimp

Served with lemon and cocktail sauce
\$22 per pound (31-35 shrimp per pound)

Chilled Roast Tenderloin of Beef

choice tenderloin roasted to medium rare
with toast points, hard boiled egg,
minced red onion, capers, gherkins
and horseradish remoulade
\$295

All items are subject to Resort Fee, Sales Tax, and Service Charge.

Hors D'Oeuvres

Reception Stations, to enhance your reception

**Please add \$80 per hour, per chef for chef attended service*

Roast Baron of Beef

impressive fifty plus pounds of Colorado beef,
slow roasted over night, seasoned with Montreal
steak
seasoning, served with au jus, horseradish sauce,
mustard, mayo and petite rolls
(serves 125)
\$595

Roast Choice Prime Rib of Beef

rubbed with our own selection of herbs and

spices,

slow cooked and served with au jus,
horseradish, mustard, mayo and petite rolls
(serves 30)
\$300

Roast Tenderloin of Beef

rubbed with garlic, black pepper and salt,
seared over a hot flame then
slow roasted to medium rare
served with demi glace, Dijon mustard,

mayo and petite rolls
(serves 15)
\$235

Steak Diane

(30 Person Minimum)
choice tenderloin of beef cooked to order
shallots, forest mushrooms, madeira,
dijon mustard and rich demi glace
over sourdough toast points
\$18 per guest

Cedar Planked Salmon

salmon fillets smoked on a cedar plank and
covered with orange, lemon and lime slices,
served with wasabi and sriracha mayo
(Serves 20)
\$235

Dijon Rubbed Honey Roast Ham

scored with dried cloves,

served with pineapple raisin sauce,
mustard, mayo and petite rolls
(serves 50)
\$215

Roast Tom Turkey

slow roasted on a bed of carrots, celery and
onion,
carved to order with cranberry sauce,
mustard, mayo and petite rolls
(serves 30)
\$215

Pasta Station

penne and tortellini pasta with
bay shrimp, grilled chicken, bacon,
Italian sausage, sundried tomatoes,
mushrooms, red onions, broccoli, fresh basil,
garlic, parmesan cheese, chili flakes,
marinara and alfredo sauces
\$15 per guest

Chair Massage (\$2 per minute) and Oxygen Bar (\$1 per minute, 30 person minimum)
available through The Spa at Beaver Run.
Call x8757 for details and availability.

All items are subject to Resort Fee, Sales Tax, and Service Charge.

Cocktails

Sponsored Hourly Receptions

First Hour \$12 per guest Each Additional Hour \$9 per guest

Whether you choose a Sponsored Reception or Cash Bar, \$150.00 per bar, per bartender, per hour of revenue must be generated; otherwise, the difference will be billed.

One Bartender suggested per 100 guests.

Sponsored Receptions

Sponsored bars are priced per drink poured.

Sales tax and gratuity will be added.

Premium Brands \$6.50

Top Shelf Brands \$7.50

House Wines \$7.00

Premium Wines \$9.00

Domestic Beer \$4.50

Imported and Colorado Micro Brews \$5.50

Premium Liqueurs \$8.00-\$11.00

Sodas \$3.00

Cash Bar

For any group desiring their guests to pay for each drink.

Sales tax included.

Premium Brands \$7.00

Top Shelf Brands \$8.00

House Wines \$7.50

Premium Wines \$9.50

Domestic Beer \$5.00

Imported and Colorado Micro Brews \$6.00

Premium Liqueurs \$8.50-\$11.50

Sodas \$3.50

Banquet Liquor List

Premium Well

Svedka Vodka

Tanqueray Gin

Bacardi Light Rum

Jim Beam Bourbon

Canadian Club Blended Whiskey

Dewars Scotch

Top Shelf

Absolut Vodka

Bombay Sapphire Gin

Captain Morgan Rum

Patron Silver Tequila

Jack Daniels Sour Mash Whiskey

Crown Royal Blended Whiskey

Johnnie Walker Black

Premium Liqueurs

Baileys Irish Cream, Kahlua, Grand Marinier, Amaretto di Saronno, Frangelico

Keg Beer

Sales tax and gratuity will be added.

Domestic \$295.00

Imported or Micro Brews \$395.00

Hospitality Suites

Special arrangements can be made for Hospitality Suites held in your hotel room

Setup includes ice, glasses, cocktail napkins, bar stirrers, fruit and delivery:

Based on 25 people \$75.00

Bartender Charge \$50.00 per hour

Refresh \$50.00

All items are subject to Resort Fee, Sales Tax, and Service Charge.

Wine List

Our House Wine is Ironstone for \$29 per bottle

Chardonnay

*Kendall-Jackson Vintner's Reserve, California
\$38*

La Crema, Sonoma Coast \$50

*Sonoma Cutrer Russian River Ranches,
Sonoma \$54*

Geyser Peak \$41

Korbel Brut \$34

Piper Sonoma Blanc de Noirs, Sonoma \$44

Veuve Clicquot, France \$145

Moet & Chandon White Star, France \$90

Dom Perignon, France, 1999 \$225

Other Great Whites

Mezzacorona Pinot Grigio, 2008 \$30

Napa Cellars, Sauvignon Blanc, 2007 \$40

*Brancott, Sauvignon Blanc, Marlborough, New
Zealand \$32*

Carlson Vineyards Riesling, Colorado \$40

Dr. Loosen Riesling Kabinett, Mosel 2007 \$37

Ferrari Carano, Pinot Grigio \$46

Sparkling Wine and Champagne

Merlot

Folie a Deux, Napa Valley \$40

Blackstone, Napa Valley \$34

Trinchero, Chicken Ranch, Napa Valley \$54

Duckhorn, Napa Valley \$150

Cabernet Sauvignon

Hess Select, California \$40

Liberty School, Paso Robles \$36
Grand River, Colorado \$42
Geyser Peak, Alexander Valley \$48
Jordan, Alexander Valley \$120
Cake Bread Cellars, Napa Valley \$150

Other Great Reds

Montevina, Zinfandel, California \$30
Mezzacorona, Pinot Nior \$30
Trapiche Malbec, Mendoza \$29

F. Coppola Claret, California \$50
Broquel Malbec, 2007 \$42
Irony Pinot Noir, Monterey County \$40
Kunde Zinfandel, Certified Organic \$44
Seghesio, Zinfandel, Sonoma County \$55
Acacia, Pinot Noir, Napa Valley \$68
La Crema Pinot Noir, Sonoma Coast \$54
Jacobs Creek Reserve Shiraz, Australia, 2005
\$32

All items are subject to Resort Fee, Sales Tax, and Service Charge.

Dinner Selections

Table Service Dinner

*All Dinners include your choice of Soup of the Day or
Salad of Baby Greens, Grilled Asparagus, Grape Tomatoes,
Kalamata Olives and Goat Cheese Crostini, Champagne Vinaigrette
Fresh Seasonal Vegetables and Appropriate Potato, Rice or Risotto,*

Also Choose One Selection from Our Dessert Menu

All entrees are served with warm rolls and butter, Wolfgang Puck Organic coffee,

*decaffeinated Wolfgang Puck Organic coffee, tea and iced tea.
Minimum of 25 guests, Add \$4 per guest for groups under 25*

Starter Enhancements

To replace the normal starter add \$2 for any item

For an additional course, add the price listed

Soups

<i>Tomato Basil Soup \$5</i>	<i>Cajun Crawfish and Black Bean Soup \$6</i>
<i>Wild Mushroom Bisque En Croute \$6</i>	<i>Five Onion and Sherry En Croute \$6</i>
<i>Crab and Smoked Corn Chowder En Croute \$6</i>	<i>Duck Confit & Wild Rice Consume En Croute \$7</i>
<i>Black Bean Soup with Cilantro and Salsa \$5</i>	
<i>Lobster Bisque En Croute \$8</i>	<i>Champagne Vidalia Onion Brie Cheese Soup \$6</i>

Salads

<i>Caesar Salad in Basil Asiago Basket \$7</i>	<i>Lola Rosa & Bejuim Endive</i>
<i>Hearts of Romaine Wedge, Diced Roma Tomato, Crisp Bacon Bits Carrot Curls, Gorgonzola Vinaigrette \$6</i>	<i>Cabernet Poached Pear, Toasted Pecans and Maytag Blue Cheese, Citrus Vinaigrette \$8</i>
<i>Caprese Salad of Rosso Boco Italian Tomatoes and Fresh Mozzarella</i>	<i>Baby Spinach, Grape Tomatoes, Crumbled Maytag Blue Cheese, Toasted Pumpkin Seeds \$6</i>
<i>Chiffonade of Romaine, Reduced Balsamic Vinegar and Extra Virgin Olive Oil \$7</i>	<i>Traditional Caesar Salad, Crisp Croutons, Shredded Asiago Caesar Dressing \$6</i>

Appetizers

<i>Chilled Gazpacho Timbale</i>	<i>Seafood Martini</i>
<i>Micro Greens, Golden Tomato Paint and Aged Balsamic \$7</i>	<i>Shrimp, Crab, Crawfish, Ginger Citrus Marinade \$10</i>
<i>Tillamook Cheddar Crispy Grits, Grilled Andouille Sausage, Tasso Ham Gravy \$8</i>	<i>Wild Mushroom Ravioli Sautéed Spinach, Grape Tomato, White Truffle Cream \$9</i>

Desserts

<i>Flourless Chocolate Torte</i>	<i>White Chocolate Raspberry Torte</i>
<i>Mocha Kahlua Torte</i>	<i>Twin Stuffed Cannoli</i>
<i>Chocolate Mousse Torte</i>	<i>Caramel Fudge Pecan Torte</i>
<i>Linzer Torte</i>	<i>Sacher Torte</i>

NY Cheese Cake with Strawberry Topping

Chocolate Toffee Mousse Cake

Chocolate Caramel Torte

All items are subject to Resort Fee, Sales Tax, and Service Charge.

Hazelnut Torte

New England Deep Dish Apple Torte

Chocolate Raspberry Torte

Entrée's

Roast Prime Rib of Colorado Beef

*Twelve Ounce cut of Choice Meat rubbed with
Chef's Prime Rib Rub and slow roasted
Served with Au Jus and Horseradish Sauce*

\$43

Chicken Piccata

*Breast of Chicken lightly dusted with fresh
herbs,*

Sauce of White Wine, Lemon and Capers

\$33

Grilled Fillet of Salmon

*Marinated in Orange, Lemon and Lime Juice,
Grilled over an open flame*

\$37

New York Strip Steak Dinner

*Rubbed with Kosher Salt, Toasted Tellicherry
Pepper and Olive Oil, Grilled over an open
flame*

\$47

Chicken Florentine

*Boneless Breast of Chicken - stuffed with
Cheeses and Leaf Spinach,
Wrapped in a delicate Puff Pastry*

\$35

Espresso Crusted Center Cut Tenderloin of Beef with

Merlot Demi

\$52

Surf and Turf

*Filet of Beef and Jumbo Shrimp Scampi
Choice Tenderloin Medallion with
Forest Mushroom Demi-Glace
Shrimp Sautéed in Lemon and Garlic*

\$50

Roast Loin of Pork

*Bronzed Pork Loin, Sliced Thin
With Whole Grain Mustard Sauce*

\$33

Lobster Tail and Tenderloin

*Filet of Beef Tenderloin - Mushroom Demi-
Glacé*

Cold Water Lobster Tail - Drawn Butter

\$60

Roulade of Chicken

*Boneless Breast filled with Spinach,
Feta Cheese, Toasted Pine Nuts
Roasted Garlic Tomato Coulis*

\$35

Filet Oscar

*Twin Medallions of Beef Tenderloin
Topped with Asparagus, Crab and Sauce*

Béarnaise

\$33

\$52

Grilled Buffalo Rib Eye

Seasoned and Flame Grilled, Ancho Chili

Butter

\$43

Colorado Lamb Chops

Individually Seared, brushed with

Dijon Mustard and White Wine

Crusted with Herbed Bread Crumbs,

Lingonberry Demi

\$42

Rocky Mountain Trout

Oven Roasted Whole Boneless Trout Stuffed

with Grilled Onions and Baby Spinach,

Wrapped in Thick Pepper Bacon,

Lime Sage Beurre Blanc

All items are subject to Resort Fee, Sales Tax, and Service Charge.

Toasted Cumin Rubbed Sea Scallops

Pineapple Cilantro Serrano Salsa

\$34

The Duet

Herb Grilled Chicken Breast and Filet of Beef

Mustard Veloute, Forest Mushroom Demi

\$50

Filet of Beef and Grilled Salmon

Pepper Encrusted Beef Tenderloin

with Cabernet Shallot Demi-Glace

Marinated Grilled Salmon Fillet

with Orange Butter Sauce

\$56

Dinner Buffets

Minimum of 50 guests, Add \$4 per guest for groups under 50

All buffets are served with freshly baked rolls and butter, and choice of Wolfgang Puck Organic coffee, decaffeinated Wolfgang Puck Organic coffee, tea and iced tea.

Dinner buffets are served for two hours.

Meadow Creek Barbecue

Vegetable Crudités - fresh and pickled vegetables

with a spicy vegetarian dip and ranch dressing

Garden Greens - beefsteak tomato, shaved red onion,

cucumbers, carrots, ranch and herb vinaigrette dressings

Red Skinned Potato Salad, Macaroni Salad and Coleslaw

Hickory Smoked Pork Ribs - brushed with apple cider vinegar and rubbed with brown sugar and spices, slow cooked overnight

*Grilled Breast of Chicken - glazed with our own BBQ sauce
Wrangler baked beans, corn on the cob
with fresh butter and corn muffins
Hot Fruit Crumble - whipped cream and fresh berries
\$49 per guest*

Enhance your barbecue with the following selections:

Ten Ounce Choice New York Strip Steak \$13

Jumbo Shrimp Kabob \$9

Vegetable Skewers \$5

Ten Ounce Rib Eye Steak \$11

Five Ounce Grilled Salmon Fillet \$7

**Book our outside barbecue grill for \$80 per hour
for Chef attended service*

Italian Amore

*Antipasto Mirror - thinly sliced Italian Meats, Provolone Cheese,
Marinated Mushrooms, Artichokes and Roasted Peppers*

Margherita Flat Bread Pizzas - Roma Tomatoes, Fresh Basil

Mozzarella Cheese Marinated in Balsamic Vinaigrette

Caesar Salad - crisp Romaine Lettuce, Croutons

Parmesan Cheese with Garlic Vinaigrette

Sautéed Italian Vegetables

Chicken Marsala - tender Chicken Grilled, Mushrooms and Tomatoes

Meat and Vegetarian Lasagnas

Eggplant Parmigiana - breaded Eggplant with Pomodoro Sauce

Parmesan Cheese, Penne Pasta

Garlic Bread

Tiramisu

\$46 per guest

All items are subject to Resort Fee, Sales Tax, and Service Charge.

Dinner Buffets

Minimum of 50 guests

**Add \$4 per guest for groups under 50*

All buffets are served with freshly baked rolls and butter, and choice of Wolfgang Puck Organic coffee, decaffeinated Wolfgang Puck Organic coffee, tea and iced tea.

Dinner buffets are served for two hours.

Tenderfoot Mountain

Vegetable Crudités - Fresh and Pickled

Vegetables

Vegetarian Dip and Ranch Dressing

Mixed Green Salad Bar –

Crisp Mixed Greens, Cucumbers,

Carrots, Tomatoes, Croutons,

Shredded Cheddar, Olives,

Mushrooms, Ranch and

Herb Vinaigrette Dressings

**Roast Prime Rib of Beef –*

Rubbed in our own secret blend

of Spices and Slow Cooked, Au Jus,

Horseradish Sauce, Dinner Rolls

Rainbow Trout

Pan Seared in Brown Butter,

Toasted Almonds, Chopped Parsley

Grilled Breast of Chicken

Tobacco Onions, Caramelized Onion

Velouté

Roast New Potatoes, Garden Vegetable

Medley

New England Apple Torte:

Rich Apple Cinnamon Cake

Pecan Bourbon Pie: Shortbread Crust

filled with Southern Style

Caramelized Georgia Pecans, Kentucky

Bourbon

\$54 per guest

**Add \$80 per hour, per Chef
for Chef attended service*

Chihuahua Gulch Fiesta

Southwest Chicken Empanadas

*Medium Spicy Chicken in pastry with
cilantro*

New Mexico chilies, Fresh Pico de Gallo

*EnSalada - Jitomate, Pepinos, Zahahoria
and*

Cilantro Vinaigrette with Fresh Lime

Black Bean and Roast Corn Salad

Chicken Enchiladas

Roasted Chicken with Green Chilies, Cheese,

Wrapped in Corn Tortillas

*Shredded Cheddar Cheese, Red Chili
Sauce*

Marinated Beef and Chicken Fajitas

*Grilled Multi Color Peppers and Red
Onions,*

Warm Flour Tortillas, Spanish Rice,

Mexican Pinto Beans,

*Guacamole, Salsa, Sour Cream, Shredded
Cheese, Sliced Jalapenos, Shredded Lettuce*

Sopapilla:

*Fried soft dough dusted with
Cinnamon Sugar and Honey*

*Dulce de Leche Torte:
Moist Tres Leches Cake filled
and Iced with Dulce De Leche Cream*

*Finished with Chocolate and Toasted
Almonds
\$45 per guest*

All items are subject to Resort Fee, Sales Tax, and Service Charge.

General Terms and Conditions

Please read before signing

In order to work together in planning a successful event, we ask your cooperation in complying with the following:

- In arranging for food functions the resort requires a guaranteed number of guests by 11:00 am three (3) business days prior to your event. The number will be considered a definite guarantee and not subject to reduction. If no definite guarantee is received, the Resort will use the estimated number on the contract as the guarantee. Charges will be based on either your final guarantee or the actual attendance, whichever is greater. The Resort will gladly prepare for 5% over the guarantee.*
- All Food & Beverage must be consumed on the premises and purchased solely through Beaver Run Resort. Entrée selection on all banquet functions is limited to one choice. In the case of a split entrée, the price of the higher entrée will be charged. Catered functions for less than the minimum attendance noted on each banquet menu will incur a \$4.00 per person surcharge.*
- All applicable taxes and resort fees are in addition to the prices herein agreed upon. It should be understood that a 20% service charge and 5% resort fee will be applied to all food and beverage functions.*

- *Our Colorado Food & Beverage License prohibits us from packaging unused food for later consumption. It also prohibits the transfer of food items from one function to another.*
- *Alcohol sales at Beaver Run Resort are governed by the Colorado Liquor Control Board. Beaver Run Resort cannot legally allow any alcoholic beverages to be brought into the Conference Center.*
- *Function rooms are available no earlier or later than the time stated on your contract unless special arrangements have been made with your Conference Services Manager in advance. Additional charges may be levied to utilize meeting space prior to or after your meeting.*
- *All outdoor functions, except for those scheduled in our tent, will have an indoor backup location. The Conference Services Manager, the Banquet Manager and the group leader will make a decision to relocate luncheons by 9:00 a.m. and receptions/dinners by 1:00 p.m. Once the decision has been made to move an event indoors, it will be final.*
- *Beaver Run Resort will assess a \$50.00 charge per day for all offsite food functions catered by Beaver Run Resort. This includes functions in our sleeping rooms or outside of the Conference Center. This charge may be higher due to increased labor/service fees.*
- *The Resort may require security for groups whose size, program or nature indicates such a need. The Resort will order one (1) security guard per 100 people at a rate of \$35.00 per hour.*
- *Banquet and meeting facilities will be assigned by the Resort to accommodate the program outlined by the organization. The Resort reserves the right to substitute equally acceptable space within the Resort.*
- *Any additional labor requirements not outlined in the original contract are subject to a minimum \$50.00 labor charge. Banners must be hung by Beaver Run Resort staff at \$25 per banner and must be planned in advance.*

- *All exhibits, displays and diagrams must conform to Breckenridge fire ordinance regulations.*
- *No signs will be permitted in the front lobby. All signs must be pre-approved and Resort management will determine placement of approved signs.*
- *In the event that the client requests Beaver Run Resort to furnish any food, beverages or services not outlined in the contract, the client agrees to pay Beaver Run Resort for such charges.*
- *Beaver Run Resort will not be responsible for the damage or loss of any merchandise, equipment, clothing or other valuables left unattended in the Resort prior to, during or following a function. If special arrangements have been made to leave equipment, displays or any other items overnight in your meeting room, it is necessary to have security. Beaver Run Resort will not be liable for any loss or damage to client property. Should we find any paperwork, registration materials, etc. we will store the items for 24 hours in the Banquet office and then discard if not picked up by that time.*
- *All damages to the Resort will be billed to the group representative. Smoking is not permitted in the Conference Center. The Resort will not accept storage of any items prior to or following an event unless previously approved by Resort Management.*
- *The performance of this agreement by either party is subject to acts of God, war, government regulations, natural disasters, strikes, civil disorder, curtailment of transportation facilities, or other emergencies making it inadvisable, illegal or impossible to uphold previous contractual agreements.*

I HAVE READ AND FULLY AGREE WITH THE TERMS STATED HEREIN

Signature _____ *Date* _____

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