Banquet Menu

Effective May 1, 2019
GENERAL TERMS

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 surcharge.

• All applicable taxes and resort fees are in addition to the prices herein agreed upon. It should be understood that a 21% service charge and 5.5% 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___________
AMENITIES

WELCOME GIFTS

GO WEST
Denim and red bandana box filled with Healthy western snacks: Buffalo Bill Tortilla Chips, Colorado made Salsa, Real Fruit Snacks, Smoky Almonds and a Colorado Chocolate Bar paired with 6 Colorado Beers.

$75

SAVOR
Gourmet Olives, Gouda Cheese, Crackers, Sausage, Tuscan Herb Crostini, Smokey Almonds and Asiago Cheese Shortbread in a bamboo tray paired with your choice of Colorado Beer or our house wine, red or white.

$55

IMPRESS!
A beautiful crate filled with Cinnamon Sugar Spiced nuts, Double Chocolate Walnuts, Gouda Cheese, Crackers, Pistachios, Trail Mis, Chardonnay Crunch Biscotti, Cabernet Infused Chocolates, Asiago Cheese Shortbreads, Port Wine Infused Truffles, Strawberry Pome Frais & Chocolate Covered Orange Pome Frais paired with our select house wine, red or white.

$95

INDULGE
Butter Shortbread Cookies, Dark Chocolate Almonds, California Pistachios & Chocolate Cherries in a beautiful gift box paired with our select house champagne.

$45

*All gift prices include tax, resort and delivery fee

*All orders are subject to availability
REFRESHMENTS

A LA CARTE OPTIONS

BOTTLED WATERS
Nestle Pure Spring Bottled Water $3.50
Aquafina $4.50
Large Aquafina Water $8
(in stainless individual chillers for VIP service)
San Pellegrino 8.5 oz $4.50

POWER DRINKS
Red Bull 8.4 oz $4.50
Assorted Rockstar $5.50
Assorted Gatorade $4.50

MILKS & JUICES
Milk $20 per quart
Fresh Assorted Juices $20 per quart
Assorted Bottled Juices $4

FRUIT INFUSED WATERS
One Gallon $20

BREWED BEVERAGES
Coffees (Regular and Decaf) $58 per gallon
Assorted Hot Teas with honey & lemon $58 per gallon
Freshly Made Hot Chocolate $58 per gallon

**Add A LITTLE JOY
Sugar, cinnamon sticks, chocolate covered coffee beans, whipped cream, chocolate shavings, flavored syrups. $10 additional per gallon

SODAS & SPARKLING WATER
Assorted Pepsi Soft Drinks & Bubly Waters $3.50

A Gallon Serves Approximately 20 guests

ALL PARTIES SUBJECT TO GRATUITY, RESORT FEE, & TAX
REFRESHMENT BREAKS

A LA CARTE

HEALTHY
Assorted Dry Cereals with Milk $3.50 per guest
Granola Bars On Consumption $3 each
Individual Bags of Trail Mix On Consumption $3 each
Individual Yogurts $3.50 each
Mixed Nuts $27 per pound
Oatmeal with Brown Sugar, Raisins & Milk $4 per guest
Seasonal Sliced Fresh Fruit and Berries $7 per guest
Whole Fresh Fruit $3.50 per piece

SWEET
Assorted Candy Bars $3.50 each
Premium Ice Cream Bars $5 each

BAKERY
Assorted Home-Baked Cookies $40 per dozen
Gluten Free Cookies $50 per dozen
Assorted Bagels with Flavored Cream Cheeses, Peanut Butter, Jams and Butter $42 per dozen
Assorted Muffins $36 per dozen
Assorted Scones $36 per dozen
Bakery Fresh Croissants $36 per dozen
Breakfast Breads $36 per dozen
Cinnamon Rolls $40 per dozen
Fresh Danish $36 per dozen
Homestyle Brownies $40 per dozen
Old Fashioned Cake Donuts $34 per dozen

SAVORY
Individual Bags of Assorted Chips $3.50 each
Popcorn, Nuts, Pretzels, Potato Chips & Dip $7.50 per guest
Soft Pretzels with Cheese $7 per guest
Tortilla Chips $8 per guest
with Salsa, Guacamole & Chili Con Queso
Popcorn Cart $5 per serving

All Breaks Include: A one (1) hour serve time. A minimum of 20 guests (should your guest count be under the minimum, an additional service fee will apply). Prices are per person. These menus may not be ordered as a substitute for breakfast.

*ADD $5 PER PERSON FOR ORDERS UNDER THE MINIMUM

ALL PARTIES SUBJECT TO GRATUITY, RESORT FEE, & TAX
REFRESHMENT BREAKS

All Breaks Include: A one (1) hour serve time. A minimum of 20 guests (should your guest count be under the minimum, an additional service fee will apply). Prices are per person. These menus may not be ordered as a substitute for breakfast.

HAPPY HOUR
Cheeseburger sliders with ketchup, mustard & mayo
Buffalo wings with carrots, celery, ranch & bleu cheese
Tortilla chips, salsa, chili con queso, sour cream and guacamole
Assorted soft drinks & bottled water
$18

COOKIE MONSTER
Freshly baked cookies: Chocolate chip, peanut butter, white chocolate macadamia nut & oatmeal raisin, homestyle brownies & dessert bars
cold milk & coffee
$16
*Gluten Free Cookies available for $2 added per person

SOUTH OF THE BORDER (GF)
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 & bottled waters
$16

GAME DAY
Assorted candy bars, fresh popcorn, cracker jacks, large soft pretzels with mustard & melted cheese, assorted soft drinks & bottled waters
$16

BUILD YOUR OWN TRAIL MIX BREAK (GF)
Granola and Assorted Dried Cherries, Yogurt Raisins, Chocolate Chips, M&Ms, Shaved Coconut, Peanuts, Raisins, Banana Chips, Dried Cranberries, Dried Apples, Crushed Heath Bar.
Served with assorted soft drinks and bottled water.
$16

BUILD YOUR OWN PARFAIT BREAK (GF)
Plain Greek Yogurt, Granola, Fresh Berries, Dried Fruit, Coconut Shavings and Chocolate Shavings and Banana Chips
Served with assorted soft drinks & bottled waters
$16

FARMER’S MARKET (GF)
Imported & domestic cheese board, red & green grapes, assorted crackers, rainbow of sliced melons & berries, garden fresh crudités with vegetable dip, assorted soft drinks & bottled waters
$16

SOOTHING SMOOTHIES (GF)
10 oz individual pre-blended smoothies made fresh with fruit and yogurt. Chef’s daily choice of 2 fruit flavors blended to perfection and served with a Fruit Garnish
$14

*ADD $5 PER PERSON FOR ORDERS UNDER THE MINIMUM

ALL PARTIES SUBJECT TO GRATUITY, RESORT FEE, & TAX
BREKKFAST

**THE EXECUTIVE**

Breakfast

- Assorted baked goods including bagels with butter, jams, peanut butter & cream cheese
- Seasonal sliced fruits & berries

Mid Morning Refresh

- Refresh of hot beverages
- Assorted sodas & bottled waters

Afternoon Refresh

- Freshly baked cookies
- Assorted sodas & bottled waters

$33

**TO YOUR HEALTH**

- Assorted cereals & cold milk
- Plain Greek yogurt, dried fruit & crunchy granola
- Seasonal sliced fruits & berries
- Assorted baked goods including assorted bagels with butter, jams, plain cream cheese & onion & chive cream cheese.

$26

*Gluten Free Bagels available for $2 added per person

**CONTINENTAL Breakfasts Include:** Breakfast juices including Orange, Tomato, Cranberry, & Apple, freshly brewed Coffees & Tea. Gluten Free Bagels available upon request

Minimum of 15 people. Serve time is one (1) hour. Prices are per person.

**MORNING, NOON & AFTERNOON**

Breakfast

- Assorted baked goods including bagels with butter, jams, peanut butter & cream cheese
- Seasonal sliced fresh fruit
- Egg & cheese wraps

Mid Morning Refresh

- Refresh of hot beverages
- Assorted sodas & bottled waters

Choose a chilled plated lunch (salad or sandwich)

Mid Morning Refresh

- Freshly baked cookies
- Assorted sodas & bottled waters

Afternoon Refresh

- Assorted sodas & bottled waters

$56

**FRESH START**

- Seasonal sliced fruits & berries
- Assorted baked goods including bagels with butter, jams, peanut butter & cream cheese.

$21

*Gluten Free Bagels available for $2 added per person

*ADD $5 PER PERSON FOR ORDERS UNDER THE MINIMUM

ALL PARTIES SUBJECT TO GRATUITY, RESORT FEE, & TAX
PLATED BREAKFAST

**ALL AMERICAN (GF)**
- Fresh seasonal fruit
- Fluffy scrambled eggs
- Country link sausage or Bacon
- Skillet style potatoes
- Pastry basket with creamy butter & jams
$26

**COLORADO CLASSIC (GF)**
- Fresh fruit cocktail - melons & berries
- Six (6) ounce top sirloin steak
- Western scrambled eggs with cheese, onions & peppers
- Skillet style potatoes
- Buttermilk biscuit basket with creamy butter & jams
$27

**HUEVOS RANCHEROS (GF)**
- Fresh Seasonal Fruit
- Scrambled Eggs served over a warm corn tortilla topped with black beans and queso fresco
- Served with breakfast potatoes and salsa
$26

**SIMPLY QUICHE (GF)**
- Fresh seasonal fruit
- Quiche pie cooked with fluffy scrambled eggs, crispy bacon, & Swiss cheese
  (vegetarian spinach quiche available)
- Skillet style potatoes
- Pastry basket with creamy butter & jams
$25

---

**PLATED Breakfasts Include:** Breakfast juices including Orange, Tomato, Cranberry, & Apple, freshly brewed Coffee, Tea, & Milk. Minimum of 25 people. Serve time is one (1) hour. Prices are per person.
BREKFAST ADD-ONS

**ENHANCEMENTS:** The following items are to enhance your breakfast selections & are not available a-la-carte. Priced per person.

- **Breakfast Croissant**
  Egg, smoked ham & cheese croissant
  $6 each

- **Breakfast Wrap**
  Egg wrap with grated cheddar cheese $6
  Add bacon or sausage for an additional $1

- **Cinnamon French Toast**
  With warm maple syrup & fresh butter
  $6

- **Egg & Omelet Station (GF/DF)**
  Eggs & omelets cooked to order, accompanied with ham, cheese, peppers, mushrooms, tomatoes, onions, egg beaters, egg whites
  *Add $100 per chef, per hour
  $8

- **Steel Cut Oatmeal (GF)**
  Raisins & brown sugar
  $5

- **Individual Dry Cereals (V)**
  With cold milk
  $4 each

- **Farm Fresh Scrambled Eggs (GF)**
  $6

- **Crispy Bacon & Country Link Sausage (GF/DF)**
  $6

- **Smoked Salmon Bagel Station**
  Assorted bagels, 3 cream cheese smears, 3 jams, butter. Lox, red onion, capers, lemon
  (gluten free bagels available for $2 per person)
  $10

- **Housemade Corned Beef Hash (GF/DF)**
  $7.50

- **Apple Chicken Sausage (GF/DF)**
  $7

*ADD $5 PER PERSON FOR ORDERS UNDER THE MINIMUM

ALL PARTIES SUBJECT TO GRATUITY, RESORT FEE, & TAX
BUFFET BREAKFAST

BUFFET Breakasts Include: Breakfast juices including Orange, Tomato, Cranberry, & Apple, freshly brewed Coffees & Tea. Minimum of 25 people. Serve time is one (1) hour. Prices are per person.

CHEF’S BREAKFAST
Sliced melons & berries  
Cinnamon French toast with warm maple syrup  
Farm fresh scrambled eggs  
Skillet style potatoes  
Smoked bacon & link sausage  
Assorted baked goods including bagels, fruit jams, butter, peanut butter & cream cheese  
$32  
*Gluten Free Bagels available for $2 added per person  

JUMP START
Whole oranges, red & green apples, bananas, grapes & strawberries  
Assorted cereals & cold milk  
Individual fruit yogurts & crunchy granola  
Farm fresh scrambled eggs  
Apple chicken sausage  
Buttermilk pancakes with warm maple syrup  
$30  

SOUTHERN SUNRISE
Sliced melons & berries  
Assorted cereals & cold milk  
Farm fresh scrambled eggs  
Smoked bacon & link sausage  
Home fried red skin potatoes  
Country biscuits with gravy  
$30  

*BUFFET Breakasts Include: Breakfast juices including Orange, Tomato, Cranberry, & Apple, freshly brewed Coffees & Tea. Minimum of 25 people. Serve time is one (1) hour. Prices are per person.

*BUFFET Breakasts Include: Breakfast juices including Orange, Tomato, Cranberry, & Apple, freshly brewed Coffees & Tea. Minimum of 25 people. Serve time is one (1) hour. Prices are per person.

*ADD $5 PER PERSON FOR ORDERS UNDER THE MINIMUM  
ALL PARTIES SUBJECT TO GRATUITY, RESORT FEE, & TAX
BOXED LUNCH

Limit 3 Sandwich or Wrap or Salad Selections as Entrée
Each Box will Contain One Type of Sandwich, Salad or Wrap
All Accompaniments will be Identical in Each Box
(Options can be served as plated options, ask your C.S. Manager)
$2 per person added for Gluten Free Bread

Minimum of 25 People. Prices are per person.
Client is responsible for providing meal tickets to attendees denoting entrée selection.

$27 per boxed lunch

Potato Chips, Whole Fresh Fruit, choice of one Dessert and choice of one Side Salad included in all boxed lunches.

Side Salads: (Choose One)
- Fresh Fruit Salad
- Sabre Hummus Cups
- Sabre Guacamole Cups
- Grilled Vegetable and Quinoa
- Potato Salad

Dessert: (Choose One)
- Candy Bar
- Chocolate Chip Cookie
- Chocolate Fudge Brownie
- Granola Bar

For Parties of 99 people or less, please select a max of 2 entrees inclusive of vegetarian needs. Parties 100 people or more please select a max of 3 entrees inclusive of vegetarian needs.

- California Turkey Wrap– Bacon, Avocado, Tomato, Lettuce, Onion, Flour Tortilla
- Tuna Salad– Lettuce, Swiss on Sourdough
- Roast Beef– Cheddar Cheese, Lettuce, Whole Wheat Bread
- Roast Turkey Breast– Smoked Provolone, Lettuce, Whole Wheat Bread
- Smoked Ham– Swiss Cheese, Lettuce, Sourdough Bread
- Grilled Seasonal Vegetables– Roasted Pepper Hummus, Flour Tortilla
- Chicken Caesar Salad– Romaine, Croutons, Parmesan Cheese and Zesty Garlic Vinaigrette
- Power Spinach Salad– Chicken, Parmesan, diced apples, candied pecans, raspberry vinaigrette
- Executive Chef’s Salad– Greens, tomatoes, cucumbers, carrots, turkey, ham, cheddar cheese, hard boiled eggs, peppercorn ranch

*ADD $5 PER PERSON FOR ORDERS UNDER THE MINIMUM

ALL PARTIES SUBJECT TO GRATUITY, RESORT FEE, & TAX
PLATED LUNCH

PLATED OPTIONS
INCLUDES: Chef’s choice of seasonal pies and cakes for dessert, freshly brewed coffee & decaf coffee, tea & iced tea. Serve time is (1) hour.

For Parties of 99 people or less, please select a max of 2 entrees inclusive of vegetarian needs. Parties 100 people or more please select a max of 3 entrees inclusive of vegetarian needs.

CHICKEN CAESAR SALAD
Crisp romaine lettuce with zesty garlic vinaigrette, Toasted croutons & parmesan cheese, topped with grilled sliced chicken breast, served with garlic bread
$22

POWER SPINACH SALAD (GF)
Spinach Salad with shaved Parmesan, diced apples, candied pecans and raspberry vinaigrette. Topped with Grilled Sliced Chicken.
$22

EXECUTIVE CHEF’S SALAD
Composed garden greens topped with tomatoes, cucumbers, carrots, turkey, ham, cheddar cheese, hard boiled eggs, peppercorn ranch & French dressings, served with warm rolls & butter
$23 (Serve as Build Your Own Buffet for $28)

GOVERNOR’S LUNCH (GF/DF)
Jumbo tiger shrimp with horseradish cocktail sauce
Pepper encrusted beef tenderloin with Dijon mustard sauce
teriyaki chicken with fresh ginger
Red potato salad & roast garlic toast points
Served with warm rolls & butter
$34

CALIFORNIA TURKEY WRAP (DF)
Smoked Turkey, Bacon, Avocado, Tomato, lettuce and onion served in a flour tortilla.
Served with a fresh fruit medley & potato salad
$23

BUILD YOUR OWN
INCLUDES: Fresh Seasonal Vegetables & Rice or Potato, Warm Rolls & Butter. Choose either Soup of the Day or Mixed Green Salad & One Dessert.

SOUP (add $5 per person to add soup as an additional course)
*Tomato basil soup (Contains Pine Nuts)
*Wild mushroom bisque
*Crab & smoked corn chowder
*Black bean soup with cilantro & salsa
*Chicken with wild rice

SALAD UPGRADES
*Hearts of romaine wedge, diced roma tomato, crisp bacon bits, carrot curls, gorgonzola vinaigrette $6
*Spinach salad with shaved parmesan, diced apples, candied pecans and raspberry vinaigrette $7
*Traditional Caesar salad, crisp croutons, shredded asiago Caesar dressing $6
*Caprese salad of Italian tomatoes & fresh mozzarella, chiffonade of romaine, reduced balsamic vinegar & extra virgin olive oil $7

ENTREES
Braised Pot Roast (GF)
Rich burgundy demi, carrots, pearl onions, served with roasted garlic mashed potato $28

6 OZ Sirloin Steak (GF/DF)
Marinated & grilled $32

Chicken Piccata
Chicken dusted with herbs in a white wine sauce, lemon & capers $28

Seared Salmon Fillet (GF/DF)
White wine reduction, lemon & capers $30

Wood Grilled Pork Loin (GF/DF)
With caramel & vanilla sweet potatoes $29

Chicken Marsala (GF/DF)
Chicken with Marsala Wine, Demi Glaze and Mushrooms $28

DESSERT OPTIONS MAY INCLUDE
Lemon Raspberry Cake
White chocolate raspberry cheesecake
Chocolate caramel torte
Flourless chocolate torte (GF)
New England deep dish apple torte
Chocolate Nut Torte (GF)

*ADD $5 PER PERSON FOR ORDERS UNDER THE MINIMUM
ALL PARTIES SUBJECT TO GRATUITY, RESORT FEE, & TAX

Minimum of 25 people. Serve time is one (1) hour. Prices are per person.
When selecting multiple entrees, the highest price will be charged for all entrees.
Client is responsible for providing meal tickets to attendees denoting entrée selection.

*Substitute grilled prawns $8 or grilled tenderloin $10 in any salad option.
BUFFET LUNCH

BUFFET Lunches Include: Freshly Brewed Coffee & Decaf Coffee, Tea & Iced Tea. Minimum of 25 People. Serve time is one (1) hour. Prices are per person.

ADD SOUP OF THE DAY FOR $5 PER PERSON

SOUP’S UP
Crisp chopped romaine, shredded asiago, crisp croutons, Caesar dressing
Soup du jour
Colorado chili & vegetarian chili
Crackers, chopped onions, sour cream, shredded cheese
Garlic bread ultimate grilled cheese sandwiches
Served with dinner rolls & sweet butter
Finished with rich carrot cake
$30

VIVA ITALIANO!
Caesar salad - crisp romaine lettuce, garlic vinaigrette, shredded asiago & herb croutons
French bread with crushed garlic butter
Meat lovers & vegetarian lasagna
Chicken Piccata - boneless breast of chicken lightly dusted with flour, white wine, lemon & capers,
Sautéed Italian vegetables - garlic, rosemary & thyme
Finished with tiramisu
$34

FIESTA FAJITA BAR
Mixed green salad with cucumbers, tomatoes, cilantro vinaigrette with fresh lime
Black bean corn salad - cumin, coriander & red onion
Marinated beef & chicken - sautéed onions & multi-colored peppers
Warm flour tortillas, diced tomatoes, shredded lettuce, jalapenos, cheese, sour cream & guacamole
Served with Spanish rice & Mexican chili beans
Finished with warm sopapilla - with cinnamon sugar & drizzled with honey
$34

*ADD $5 PER PERSON FOR ORDERS UNDER THE MINIMUM

THE TAILGATER
Tossed garden salad - tomatoes, cucumbers & carrots with ranch & Italian dressings
Charbroiled burgers & breast of chicken
Sliced cheese, tomatoes, lettuce, onions, pickles, mustard, mayo & ketchup
Potato salad, creamy coleslaw & potato chips
Cowboy baked beans, sliced watermelon
Finished with hot apple crumble with whipped cream & berries
$34
Add grilled bratwurst with sauerkraut for $4 per person
or all beef hot dogs for $3 per person.
* Book our outdoor grill for $100 per Chef, per hour, WEATHER PERMITTING

BLUE RIDGE MOUNTAIN
Tossed garden salad - tomatoes, cucumbers & carrots with ranch & Italian dressings
Mustard potato salad & creamy coleslaw
Braised pot roast & southern fried chicken
Roasted potatoes rolled in garlic & rosemary
Green beans
Fresh baked biscuits, sweet butter & honey
Finished with deep dish apple bourbon pie & topped with sweet Chantilly cream
$36

THE CATTLEMAN’S ROUNDPUP
Tossed garden salad - tomatoes, cucumbers & carrots with ranch & Italian dressings
Red skinned potato salad, macaroni salad & coleslaw
BBQ beef brisket - slow cooked with our own BBQ sauce
Grilled breast of chicken - glazed with our own BBQ sauce
Wrangler baked beans, seasonal vegetables & corn muffins
Finished with fruit crumble - whipped cream & fresh berries
$35

BUILD YOUR OWN DELI BUFFET
INCLUDES: Lemon Pepper Beaver Run Chips, Relish Tray, & Appropriate Condiments

PLEASE PICK THREE (3) SELECTIONS FROM EACH CATEGORY

HOMEMADE SOUP & SALADS
* Soup of the day
* Mixed green salad with selection of toppings & dressings
* Fresh chopped fruit salad with toasted coconut
* Pesto pasta salad with grilled vegetables

MEATS
Oven roasted turkey
Slow roasted roast beef
Shaved corn beef
Albacore tuna salad

CHEESES
Cheddar cheese
Provolone cheese
Pepper Jack cheese
Swiss cheese
Spicy capicola
Smoked gouda
Smoked mozzarella

BREADS & ROLLS
Croissants
Swirl rye
Oat & honey whole wheat
French bread
Buttermilk white

DESSERTS
Chef’s selection of dessert

$34

ALL PARTIES SUBJECT TO GRATUITY, RESORT FEE, & TAX
## HORS D’OEUVRES

### Cold Bites

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BRUSCHETTA</strong></td>
<td>thinly cut French bread toasted with extra virgin olive oil &amp; topped with garlic, roma tomatoes &amp; capers</td>
<td>$135</td>
</tr>
<tr>
<td><strong>VEGETARIAN ANTIPASTO SKEWERS (GF)</strong></td>
<td>skewered sundried tomatoes, artichokes, Buffalo mozzarella, kalamata olive, basil, olive oil and balsamic</td>
<td>$145</td>
</tr>
<tr>
<td><strong>BEEF TENDERLOIN CANAPES</strong></td>
<td>thinly sliced beef tenderloin with horseradish, red onion &amp; cornichons</td>
<td>$185</td>
</tr>
<tr>
<td><strong>PROSCIUTTO WRAPPED ASPARAGUS (GF)</strong></td>
<td>thinly sliced Italian ham around fresh asparagus with boursin cheese</td>
<td>$160</td>
</tr>
<tr>
<td><strong>AHI TUNA SHOOTERS (GF/DF)</strong></td>
<td>Layers of seared Ahi Tuna with lime marinated avocado and ponzu reduction with a wonton chip</td>
<td>$210</td>
</tr>
<tr>
<td><strong>GAZPACHO SHOOTERS (GF/DF/V)</strong></td>
<td>Chef’s choice chilled Gazpacho Soup</td>
<td>$110</td>
</tr>
<tr>
<td><strong>CEVICHE SHOOTERS (GF/DF)</strong></td>
<td>Citrus marinated seafood with avocado and cilantro. Served with Crackers.</td>
<td>$210</td>
</tr>
<tr>
<td><strong>CALIFORNIA ROLL</strong></td>
<td>seasoned sushi rice rolled in Nori seaweed with avocado, sriracha &amp; snow crab, served with soy, wasabi &amp; pickled ginger</td>
<td>$190</td>
</tr>
<tr>
<td><strong>LARGE SPLIT KING CRAB LEGS (GF/DF)</strong></td>
<td>large split king crab legs on ice with red cocktail sauce &amp; lemon</td>
<td>$62 per pound</td>
</tr>
<tr>
<td><strong>SMOKED SALMON CANAPES (GF/DF)</strong></td>
<td>cold smoked salmon on cucumber slices with red onions &amp; capers</td>
<td>$160</td>
</tr>
<tr>
<td><strong>JUMBO SHRIMP COCKTAIL (GF/DF)</strong></td>
<td>tiger shrimp poached &amp; served over ice with red cocktail sauce &amp; lemon</td>
<td>$205</td>
</tr>
<tr>
<td><strong>SWISS TRUFFLES</strong></td>
<td>assorted milk, white &amp; dark chocolate truffles</td>
<td>$165</td>
</tr>
<tr>
<td><strong>MINI FRUIT TARTS</strong></td>
<td>flaky sweet crust with pastry cream topped with fresh fruit &amp; apricot glaze</td>
<td>$165</td>
</tr>
<tr>
<td><strong>ASSORTED CHEESECAKE BITES</strong></td>
<td>chocolate decadence, blueberry lemon, Bailey’s chocolate chip, raspberry swirls &amp; New York</td>
<td>$190</td>
</tr>
</tbody>
</table>

Priced per 50 pieces. Add $35 per server, per hour for passed Butler Service.

---

*ALL PARTIES SUBJECT TO GRATUITY, RESORT FEE, & TAX*
HORS D’OEUVRES

Hot Bites

**THAI VEGETABLE SPRING ROLL**
paper-thin pastry folded around spicy vegetables served with hot mustard & Thai sweet chili with sweet & sour sauces
$130

**MINI BAKED BRIE**
brie cheese and raspberry in crisp phyllo dough
$140

**ASSORTED MINI QUICHE**
bite size mini quiche with spinach & cheese. And bite size ham and cheese
$140

**GREEK SPANAKOPITA**
crisp phyllo dough filled with spinach, onions & feta cheese
$135

**BUFFALO WINGS (GF)**
spicy wings with carrots, celery sticks & bleu cheese dressing
$135

**THAI CHICKEN SATE**
boneless breast of chicken, soy marinade & Thai chili sauce
$150

**SOUTHWEST CHICKEN EMPANADAS**
medium spicy chicken in pastry with cilantro & New Mexico chilies served with a fresh Pico de Gallo
$150

**MINI CHICKEN CORDON BLEU**
breaded chicken stuffed with Swiss cheese & ham, fried crisp
$155

**BEEF TERIYAKI KABOB**
tender pieces of beef, skewered on a 3” wooden stick & brushed with teriyaki, served with a coconut peanut sauce
$150

**CHINESE POTSTICKERS**
paper-thin dough filled with pork & vegetables, served with hoisin sauce
$130

**CHICKEN MEATBALLS (DF)**
cocktail size meatballs tossed in honey siracha sauce
$145

**BACON WRAPPED SCALLOPS (GF/DF)**
bay scallops wrapped in smoked bacon, served with a north woods rémoulade
$180

**COCONUT SHRIMP**
crispy fried shrimp coated in coconut & served with Thai chili sauce
$180

**CRAB RANGOON**
the finest of crabmeat in a crispy wonton wrapper served with hot mustard & sweet & sour sauce
$145

**SNOW CRABCAKES**
with a peppercorn rémoulade
$180

**SWEDISH MEATBALLS**
cocktail size meatballs tossed in mushroom sauce with sour cream
$135

Priced per 50 pieces. Add $35 per server, per hour for passed Butler Service.
HORS D’OEUVRES
Mirrors & Platters

CHEESES OF THE WORLD (GF)
a selection of imported & domestic cheeses to include: brie, danish bleu, port salute, smoked cheddar, swiss, boursin, bonbel & others with grapes, berries & crackers
$290

BAKED BRIE EN CROUTE
Kilo wheel of triple cream brie, toasted sliced almonds raspberry preserves wrapped in fluffy puff pastry, served with appropriate fruit & crusty French bread  (Serves 20-25 people)  
$185

ACHI HAWAIIAN (GF/DF)
Seared number one grade Ahi tuna. Chilled & sliced, served with spicy chili sauce, wasabi, soy & ginger
$280

VEGETABLE CRUDITES (GF/DF/V)
an assortment of fresh carrots, celery, broccoli & marinated mushrooms combined with olives, pickled vegetables & cherry tomatoes with our own white bean hummus & parmesan ranch dressing
$175

ANTIPASTO PLATTER (GF/DF)
thinly sliced prosciutto, capicola & salami with marinated mushrooms, kalamata olives, artichokes & roma tomatoes
$290

CASCADE OF FRESH FRUIT (GF/DF/V)
fresh melons, berries & grapes with yogurt dipping sauce
$185

SWEET BITES
chocolate truffles, dessert bars, fruit tarts & petit fours
$240

SMOKED FISH MIRROR (GF)
hot & cold smoked salmon & trout with lemon, cream cheese, capers, red onion & lahvosh crackers
$325

CHILLED ROAST TENDERLOIN OF BEEF
choice tenderloin roasted to medium rare with toast points, hard boiled egg, minced red onion, capers, gherkins & horseradish remoulade
$350

SPINACH ARTICHOKE DIP (GF)
Served Hot with Pita Bread, Carrots, Celery and Tortilla Chips
$160 (Served 30 People)
HORS D’OEUVRES
Action Stations

**ROAST C.A.B. OF PRIME RIB (GF)**
beef rubbed with our own selection of herbs & spices, slow cooked & served with au jus, horseradish, mustard, mayo & petite rolls (serves 30)
$415

**BISON PRIME RIB (GF)**
bison rubbed with our own selection of herbs & spices, slow cooked & served with au jus, horseradish, mustard, mayo & petite rolls (serves 20)
$435

**ROAST TENDERLOIN OF BEEF (GF)**
rubbed with garlic, black pepper & salt, seared over a hot flame then slow roasted to medium rare served with demi glace, Dijon mustard, mayo & petite rolls (serves 25)
$290

**ST. LOUIS PORK RIBS (GF)**
St. Louis pork ribs rubbed with our own selection of spices, slow braised & finished on the grill, served with BBQ sauce & corn muffins (serves 18)
$180

**HONEY DIJON ROAST HAM (GF)**
scored with dried cloves, served with pineapple raisin sauce, mustard, mayo & petite rolls (serves 50)
$280

**ROASTED TOM (GF)**
slow roasted turkey on a bed of carrots, celery & onion, carved to order with cranberry sauce, mustard, mayo & petite rolls (serves 30)
$280

**BAKED POTATO BAR (GF)**
Yukon Gold Baked Potatoes and Toppings to include sour cream, butter, chives, bacon bits, shredded cheddar cheese and chef’s choice additional options.
$18 per guest

**PASTA STATION**
penne & tortellini pasta with bay shrimp, grilled chicken, bacon, Italian sausage, sundried tomatoes, mushrooms, red onions, broccoli, fresh basil, garlic, parmesan cheese, chili flakes, marinara & alfredo sauces
$16 per guest

**TOSSED SALAD STATION (GF/DF/V)**
Build your own garden salads, spinach salads & Caesar salads with artisan breads
$11 per guest

**SLIDER BAR**
Build your own sliders with Chef’s choice of 3 different meat selections and toppings served with slider buns.
$18 per guest

**STREET TACO STATION (GF/DF)**
Corn Tortillas filled with braised short ribs, roasted chicken & pulled pork, served with Japanese Slaw and Hatch Chili Créme.
$18 per guest

* Add a Tasting Flight to your Action Station:
  Craft Beer: $6 Per Person
  Tequila/Liquor: $10 Per Person

ALL PARTIES SUBJECT TO GRATUITY, RESORT FEE, & TAX
CRAFT BEER RECEPTION

Beer and Food Pairing

ACTION STATIONS: Enhance any reception with a station. Max number of people 250.

FOOD STATION CHOICES:

Choose 3-5 Stations for Craft Beer and Food Pairing. Each Station comes with a Colorado Game Sausage and Cheese Board.

- Individual Ahi Tuna-Avocado Shooters. OR Ceviche Shooters (GF/DF)
- Craft Beer Mac & Cheese with Ham. OR Craft Beer Mac & Cheese with Broccoli and Cauliflower
- Buffalo Chicken Wings with celery and carrot sticks, ranch and blue cheese dipping sauces (GF/DF)
- Honey Chipotle Chicken Wings with celery and carrot sticks, ranch and blue cheese dipping sauces (GF/DF)
- Pulled Pork Sliders with housemade BBQ sauce and coleslaw
- Cheese Burgers Slider OR Black Bean Sliders with lettuce, tomato, ketchup, mustard and mayonnaise
- Dessert Action Station: Breckenridge Vanilla Porter and Vanilla Ice Cream Floats

3 Stations $38 per person
4 Stations $42 per person
5 Stations $46 per person
6 Stations $50 per person

***Craft Beer included in price per person. Each Station will have 4 ounce sample glasses of craft beer selected by the chef to be the best pairing for the food stations selected***
**COCKTAILS**

**WINE & SPIRITS**

**SPONSORED BARS**
$15 per bartender, per hour of revenue must be generated on any of our bar options or the difference will be billed.

**THE HOURLY**
First Hour $15 per person
Second Hour $11 per person

**THE SPONSORED**
Priced per drink poured.
Well Brands $6.50
Top Shelf Brands $8.50
House Wine $7.50
Domestic Beer $5.00
Red Bull Mixer add $1.00

**CASH BAR**
Guests will pay for each drink. Priced per drink poured.
Well Brands $7.00
Top Shelf Brands $9.00
House Wine $8.00
Domestic Beer $5.50
Red Bull Mixer add $1.00

**DOMESTIC BEER**
$5.00
Imported & Craft Brews $6.00

**HOUSE WINE**
Noble Vines $30 per bottle
Chardonnay
Sauvignon Blanc
Pinot Noir
Cabernet

**PREMIUM WINE**
Noble Vines $30 per bottle
Chardonnay
Sauvignon Blanc
Pinot Noir
Cabernet

**THE LIQUOR LIST**

**WELL**
Svedka Vodka
Beefeater
Bacardi
Malibu
Jim Beam
Canadian Club
Cuervo Gold
Dewars

**PREMIUM**
Breckenridge Vodka
Breckenridge Gin
Jack Daniels
Baileys
Kahlua

**TOP SHELF**
Grey Goose
Bombay
Crown Royal
Patron Silver
JW Black

**THE LIQUOR LIST**

**PREMIUM WINE**
Geyser Peak Chardonnay
Mud House Pinot Noir
Irony Pinot Noir
Walking Tree Cabernet
Tectonic Red Wine Blend
Haymaker Sauvignon Blanc

**SPONSORED BARS**

**HOSPITALITY SUITE**
Special arrangements can be made for hospitality suites held in your hotel room. Set up includes ice, glasses, cocktail napkins, bar stirrers, fruit & delivery.
Based on 25 people $75
Bartender charge $50 per hour
Refresh charge $50

**SPECIALTY BARS**

**BRUNCH BAR**
Chilled orange juice, an assortment of spices & fresh garnishes, chilled brut Champagne, premium vodka & the full selection of banquet beers. Enjoy:
Bloody Mary’s
Screwdrivers
Red Beer
$14 per person, per hour

**MARTINI BAR**
Includes premium vodka & gin with an assortment of mixers & garnishes to produce the following martini recipes:
Dirty Martinis
Cosmopolitans
$15 per person, per hour

**BRECKENRIDGE DISTILLED CRAFT BAR**
Delicious craft cocktails made from our very own Breckenridge Distillery. Which include Breckenridge vodka, bourbon, gin, spiced rum. Served with a myriad of mixers & garnishes.
$16 per person, per hour

**SPONSORED BARS**

**ALL PARTIES SUBJECT TO GRATUITY, RESORT FEE, & TAX**
COCKTAILS

WINE & SPIRITS

WHITES

Chardonnay
Kendall-Jackson Vintner’s Reserve, California $42
La Crema, Sonoma Coast $59
Waterbend, Sonoma, California $40
Geyser Peak, Alexander Valley, California $36
Mer Soleil, Central Coast $82

Great Whites
Haymaker Sauvignon Blanc, Marlborough, New Zealand $36
Brancott, Sauvignon Blanc, Marlborough, New Zealand $30
Carlson Vineyards Riesling, Colorado $45
Dr. Loosen Riesling Kabinett, Mosel 2007 $63
Jermann Pinot Grigio $77
Barone $40

Sparkling Wine and Champagne
Korbel Brut $36
Da Luca Prosecco, Sicily, Italy $36 (750ml) $12 (.187ml)
Dom Perignon, France, 1999 $275

THE WINE CELLAR

REDS

Merlot
Geyser Peak, Alexander Valley, California $36
Trefethen, Napa Valley $63
Duckhorn, Napa Valley $200

Cabernet Sauvignon
Walking Tree, Sonoma, California $36
Geyser Peak, Alexander Valley $36
Atlas Peak, Napa Valley $150
Cake Bread Cellars, Napa Valley $150

Other Reds
Montevina, Zinfandel, California $33
Trapiche Malbec, Mendoza $29
Mud House Pinot Noir, Marlborough, New Zealand $36
Tectonic Red Wine Blend, Alexander Valley $36
Irony Pinot Noir, Monterey County $39
Kunde Zinfandel, Certified Organic $57
Seghesio, Zinfandel, Sonoma County $68
Acacia, Pinot Noir, Napa Valley $84
Jacobs Creek Reserve Shiraz, Australia, 2005 $36
Girard Artistry Bordeaux Style Blend, Napa Valley $113

ALL PARTIES SUBJECT TO GRATUITY, RESORT FEE, & TAX
ENHANCEMENTS

DINNER

SOUP
- Tomato basil soup (Contains Pine Nuts) $5
- Wild mushroom bisque $6
- Crab & smoked corn chowder $6
- Black bean soup with cilantro & salsa $5
- Lobster bisque en croute $8
- Chicken & wild rice soup $6

STARTERS
- Chef's special appetizer $8
- Wild mushroom ravioli $9
- Ceviche Shooters a citrus marinated seafood with avocado and cilantro. Served with Crackers. $10

SALAD
- Baby iceberg, diced roma tomato, crisp bacon bits, carrot curls, gorgonzola vinaigrette $6
- Traditional Caesar salad, crisp croutons, shredded asiago, Caesar dressing $6
- Caprese salad of heirloom tomatoes & fresh mozzarella, chiffonade of romaine, balsamic vinaigrette $7
- Power Spinach Salad with shaved Parmesan, diced apples, candied pecans and raspberry vinaigrette $7

DESSERT (subject to change)
- Flourless Chocolate Torte (GF)
- Lemon Raspberry Cake
- White Chocolate Raspberry Cheesecake
- New England Deep Dish Apple Torte
- Chocolate Caramel Torte
- Chocolate Nut Torte (GF)

*ADD $5 PER PERSON FOR ORDERS UNDER THE MINIMUM

ALL PARTIES SUBJECT TO GRATUITY, RESORT FEE, & TAX
PLATED DINNERS Include:

Your choice of soup of the day or salad of greens, sun-dried cherries, candied pecans, tomatoes, cucumbers, balsamic vinegar
Fresh seasonal vegetables & appropriate potato, rice or risotto cake
Choice of dessert from the menu
Served with warm rolls & butter, coffee, tea, & iced tea.
Minimum of 25 people. Priced Per Person.

When selecting multiple entrees, the highest price will be charged for all entrees. Client is responsible for providing meal tickets to attendees denoting entrée selection.

For Parties of 99 people or less, please select a max of 2 entrees inclusive of vegetarian needs. Parties 100 people or more please select a max of 3 entrees inclusive of vegetarian needs.

**GRILLED BEEF RIBEYE (GF/DF)**
Twelve ounce cut of choice meat rubbed with herbs & spices & grilled over an open flame, served with au jus & horseradish sauce
$52

**GRILLED FILLET OF SALMON (GF/DF)**
Marinated in orange, lemon & lime juice grilled over an open flame
$46

**C.A.B. SIRLOIN STEAK DINNER (GF/DF)**
Rubbed with kosher salt, toasted pepper & olive oil grilled over an open flame
$54

**CHICKEN FLORENTINE**
Leaf spinach & cheese atop a boneless breast of chicken
$44

**SURF & TURF (GF/DF)**
Grilled Sirloin with forest mushroom demi glace
Shrimp sautéed in lemon & garlic
$60

**LOBSTER TAIL & TENDERLOIN (GF)**
Filet of beef tenderloin - mushroom demi-glace
Cold water lobster tail - drawn butter
$75

**WOOD GRILLED PORK LOIN (GF/DF)**
Bronzed pork loin, sliced thin with rum demi glace
$42

**SIRLOIN C.A.B & GRILLED SALMON (GF)**
Sirloin Rubbed with kosher salt, toasted pepper & olive oil grilled over an open flame and served with marinated grilled salmon fillet with orange butter sauce
$66

**BONELESS BEEF SHORT RIBS (GF)**
Rubbed with kosher salt & pepper & seared, then slow braised until fork tender served with wild mushroom demi-glace
$48

**ROASTED LEMON CHICKEN QUARTER (GF/DF)**
Lemon, pepper & herb roasted chicken quarter served with chicken jus
$44

**ROCKY MOUNTAIN TROUT AMANDINE (GF)**
Pan seared in brown butter, toasted almonds, chopped parsley
$42

**SPICY CHICKPEA & ZUCCHINI (DF/V)**
spicy chickpea, zucchini served in a puff pastry
$38

**STUFFED SQUASH (GF/DF/V)**
Squash stuffed with lentils, quinoa and roasted vegetables
$38

**TOMATO MUSHROOM ENCROUTE (DF/V)**
tomato and mushroom served in a puff pastry
$38
BUFFET DINNER

Minimum of 50 people. Serve time is two (2) hours. Priced Per Person.

MEADOW CREEK BARBEQUE
Vegetable crudités - fresh & pickled vegetables with a spicy vegetarian dip & ranch dressing.
Mixed green salad - crisp mixed greens, cucumbers, carrots, tomatoes, croutons, shredded cheddar, olives, mushrooms, ranch & herb vinaigrette dressings.
Red skinned potato salad, macaroni salad & coleslaw.
Hickory smoked pork ribs - brushed with apple cider vinegar & rubbed with brown sugar & spices, slow cooked overnight.
Grilled breast of chicken - glazed with our own BBQ sauce.
Wrangler baked beans, fresh seasonal vegetables & corn muffins;
Hot fruit crumble - whipped cream & fresh berries

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 $100 per hour for Chef attended service

THE PACIFIC
Asian-style salad with ginger soy dressing
Thai vegetable spring rolls with sweet & sour sauce
Asian beef sate with Thai chili sauce
Grilled Mahi Mahi with pineapple salsa
Teriyaki chicken breast with fresh ginger
Steamed jasmine rice
Vegetable stir fry
Hawaiian sweet rolls with butter
Fresh Cut Fruit Salad with shaved coconut
Chef’s Choice of Dessert $60

TENDERFOOT MOUNTAIN
Vegetable crudités - fresh & pickled vegetables, vegetarian dip ranch dressing.
Mixed green salad - crisp mixed greens, cucumbers, carrots, tomatoes, croutons, shredded cheddar, olives, mushrooms, ranch & herb vinaigrette dressings
*Roast prime rib of beef - rubbed in our own secret blend of spices & slow cooked, au jus, horseradish sauce, dinner rolls
Rainbow trout amandine
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 with a shortbread crust filled with southern style caramelized Georgia pecans, Kentucky bourbon

$64
*Add $110 per hour, per Chef for Chef attended service

ALL PARTIES SUBJECT TO GRATUITY, RESORT FEE, & TAX
BUFFET DINNER

Minimum of 50 people. Serve time is two (2) hours. Priced Per Person.

ITALIAN AMORE
Antipasto mirror - thinly sliced Italian meats, provolone cheese, marinated mushrooms, artichokes & roasted peppers
Caesar salad - crisp romaine lettuce, croutons, parmesan cheese with Garlic vinaigrette
Sautéed Italian vegetables
Chicken marsala - tender chicken, mushrooms & tomatoes
Meat & vegetarian lasagnas
Eggplant parmigiana - breaded eggplant with pomodoro sauce
Parmesan cheese, penne pasta
Garlic bread & tiramisu

$58

MEXICAN FIESTA
Southwest chicken empanadas—medium spicy chicken in pastry with cilantro New Mexico chilies, fresh pico de gallo
Mixed green salad with carrots, cucumbers, tomatoes, cilantro vinaigrette with fresh lime
Black bean & roast corn salad
Chicken enchiladas—roasted chicken with green chilies, cheese wrapped in corn tortillas, shredded cheddar cheese, red chili sauce
Marinated beef & chicken fajitas with grilled multi color peppers & 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 & honey
Dulce de leche torte - moist tres leches cake filled & iced with dulce de leche cream finished with chocolate & toasted almonds

$58

ALL PARTIES SUBJECT TO GRATUITY, RESORT FEE, & TAX
BUFFET DINNER

Build Your Own Dinner Buffet

All Buffets Include: Client’s Choice of: Soup of the Day or Chef’s Choice of Complimentary Salad, Chef’s Choice of Dessert, Rolls with Butter, and Freshly Brewed Coffee, Tea and Iced Tea.

Entrée Options:
- Hickory Smoked Pork Ribs—brushed with apple cider vinegar & rubbed with brown sugar & spices slow cooked
- Grilled Breast of Chicken—Glazed with our own BBQ Sauce
- Grilled Mahi Mahi with Pineapple Salsa
- Asian Beef Sate with Thai Chili Sauce
- Teriyaki Chicken Breast with Fresh Ginger
- Rainbow Trout Amandine—Pan seared in Brown Butter, toasted almonds and chopped parsley
- Chicken Piccata—Breast of Chicken lightly dusted with fresh herbs, white wine sauce, lemon and capers
- Lemon Chicken Quartered—Lemon, pepper & herb roasted chicken quarter served with chicken jus
- Chicken Marsala—Tender Chicken, Mushrooms and Tomatoes
- Vegetarian Ravioli (ask your CS Manager for options)
- Eggplant Parmigiana—Breaded Eggplant with Pomodoro sauce, parmesan cheese and penne pasta
- Chicken Enchiladas—Roasted chicken with green chiles, cheese wrapped in Corn Tortillas, shredded cheddar cheese and red chili sauce
- Marinated Beef and Chicken Fajitas with grilled multi color peppers and red onions served with Warm Flour Tortillas
- Roast Prime Rib of Beef—Rubbed in our own secret blend of spices & slow cooked, served with Au Jus, Horseradish Sauce and Dinner rolls (Add $6 per person and $110 per hour, per chef for Chef attended service)

Side Options:
- Potato Salad
- Garlic and Butter Mashed Potatoes
- Baked Potatoes with Sour Cream, Butter and Chives
- Roasted Red Potatoes
- Steamed Rice
- Jasmine Rice
- Saffron Rice
- Macaroni Salad
- Coleslaw

Enhancements:
- 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

1 Entrée: $42 per person: Client’s Choice of One Side and Chef’s Choice of Seasonal Vegetable

2 Entrées: $50 per person: Client’s Choice of One Side and Chef’s Choice of Seasonal Vegetable

3 Entrées: $60 per person: Client’s Choice of Two Sides and Chef’s Choice of Seasonal Vegetable

ALL PARTIES SUBJECT TO GRATUITY, RESORT FEE, & TAX