

VAIL
GOLF &
NORDIC
CLUBHOUSE

Banquet Menu

EMMY CARDOZA
970-477-5278
events@vailrec.com

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BREAKFAST BUFFETS

(PRICES ARE PER PERSON)

(v) Denotes vegetarian (gf) Denotes gluten free

Early Express \$18

Beverages: Coffee, Tea, Juices, Milk, Water; includes accompaniments

Yogurt with Berries and Granola (gf)

Pastry Selection: Assorted Muffins, Danish, Scones

Cereals: Assorted Box Cereals, Milk, 2% Milk, Skim (v)

Whole Fruit: Bananas, Apples, Oranges (v, gf)

Power/Energy Bars (v)

Butter, Jams, Honey

Continental Buffet \$23

Beverages: Coffee, Tea, Juices, Milk, Water, includes accompaniments

Yogurt with Berries and Granola (v, gf)

Pastry Selection: Assorted Muffins, Danish, Scones, Croissants, Bagels (v)

Cereals: Assorted Box Cereals with Milk (v)

Whole Fruit: Bananas, Apples, Oranges (v, gf)

Power/Energy Bars (v)

Oatmeal with Brown Sugar, Cinnamon, Dried Fruits (v)

Biscuits & Sausage Gravy

Butter, Cream Cheese, Jellies, Honey, Bagel Accompaniments

BREAKFAST BUFFETS

(PRICES ARE PER PERSON)

(v) Denotes vegetarian (gf) Denotes gluten free

Full Breakfast Buffet \$29

Beverages: Coffee, Tea, Juices, Milk, Water; includes accompaniments

Cereals: Assorted Box Cereals and Milk (v)

Yogurt: Fresh Berries and Granola (v)

Oatmeal: Brown Sugar, Dried Fruits, Nuts, Cinnamon (v)

Pastries: Muffins, Danish, Scones, Croissants (v)

Bagels: Butter, Cream Cheese, Jellies, Honey, Bagel Accompaniments

Egg Scramble: Choice of (3) fillings; Cheddar, Peppers, Onion, Jalapeño, Tomato, Spinach (v, gf)

Meats (Choose 2): Smoked Bacon, Pork Sausage, Canadian Bacon, Chicken Apple Sausage

Potatoes (Choose 1): Country Style, Hash Browns, Poutine (v)

Breakfast Buffet Enhancements (per person)

Homemade Lox & Gravlox \$12 (gf)

Egg Scramble \$6 (gf)

Meats: Bacon, Sausage, Ham \$7

Parfaits \$7 (v, gf)

Biscuits & Gravy \$9

Eggs Benedict \$14

Breakfast Burrito \$9

Croissant Sandwich \$9

Crepes \$8

Popovers \$7 (v)

Quiche \$8

Smoothies \$9

BREAKFAST BUFFETS

(PRICES ARE PER PERSON)

(v) Denotes vegetarian (gf) Denotes gluten free

Breakfast Add-On Stations (per person) (\$125 per attendant)

Omelet Station \$12

Waffle Station \$10

Smoothie & Juice Bar \$9

Burrito Station \$9

Benedict Station \$14

Mimosa Bar \$14

Bloody Mary Bar \$18

Pancake & French Toast \$9

Recommend one station and attendant for every 50 guests.

Brunch Buffet \$49

Beverages: Coffee, Tea, Juices, Milk, Water; includes accompaniments

Cereals: Assorted Box Cereals and Milk (v)

Yogurt: Fresh Berries and Granola (v)

Oatmeal: Brown Sugar, Dried Fruits, Nuts, Cinnamon (v)

Pastries: Muffins, Danish, Scones, Croissants (v)

Bagels: Sliced Tomato, Onion, Capers, Cucumber (v)

Egg Scramble (Choice of 3 fillings): Cheddar, Swiss, Pepperjack, Goat Cheese, Green Peppers, Onion, Jalapeño, Tomato, Spinach, Scallions (gf)

Meats (Choose 2): Smoked Bacon, Breakfast Sausage, Pork Sausage, Canadian Bacon, Chicken Apple Sausage, Ham Turkey (gf)

Potatoes (Choose 1): Country Style, Hash Browns, Poutine (gf)

Sliced & Whole Fruit (v, gf)

Pancake Popover: Assorted Flavors; Cinnamon Raisin, Cranberry, Blueberry, Chocolate with Maple Syrup (v)

Tea Sandwiches: Assorted Mini Sandwiches with Chicken Salad, Tuna Salad, Egg Salad

Pastas (Choose 2): Primavera, Alfredo Shrimp, Pesto Chicken, Bolognese, Piccata

Salads (Choose 2): Caesar, Garden, Seasonal Green, Strawberry Avocado (v)

Desserts (Choose 1): Cheesecake, Apple Pie, Key Lime Pie, Triple Chocolate Mousse

PLATED BREAKFAST

(PRICES ARE PER PERSON)

(v) Denotes vegetarian (gf) Denotes gluten free

Plated Breakfast

Includes Coffee, Tea, Juice or Milk

1 Course \$18 = Main Entree; Egg, Breakfast Meat, Potato, Fruit

2 Course \$23 = Starter, Main Entree; Choice of Starter, Choice of Entree

3 Course \$29 = Starter, Main Entree, Smoothie; Choice of Starter, Choice of Entree, Choice of Smoothie

Main Entrees

Egg Scramble (Choose 3): Cheddar, Swiss, Pepperjack, Goat Cheese, Green Peppers, Onion, Jalapeño, Tomato, Spinach, Scallions (gf)

Quiche (Choose 3): Swiss, Scallions, Tomato, Peppers, Onion, Spinach, Mushrooms (v, gf)

Frittata: Potato, Queso Fresco, Chorizo, Onion, Jalapeño, Charred Scallion (gf)

Eggs Benedict: English Muffin, Canadian Bacon, Poached Eggs, Homemade Hollandaise

Burrito: Flour Tortilla, Scrambled Eggs, Hash Brown Potato, Cheddar, Pork Green Chili

Biscuit Egg & Gravy: Southern Style Sausage Gravy, Fresh Baked Biscuit, Poached Eggs

Shirred Skillet: Baked Eggs over Potato, Peppers, Onion, Sausage, Spinach (gf)

Breakfast Meats

Smoked Bacon, Breakfast Sausage, Pork Sausage, Canadian Bacon, Chicken Apple Sausage, Ham Turkey (gf)

Potatoes

Country Style, Hash Browns, Poutine

Smoothies & Juices

Cucumber Kale & Apple, Berries & Yogurt, Beets & Pears, Super Greens, Superfood Blend

MIDDAY BREAKS

(PRICES ARE PER PERSON)

Milk & Cookies – Assorted Fresh Baked Cookies with Whole Milk, 2%, Skim \$9

Salads & Tartines – Tuna, Egg, Chicken Salad with Grilled Artisan Bread and Melted Cheese \$22

Power Bars & Smoothies – Assorted Cliff, Kind Bars with Fresh Fruit Yogurt Smoothies \$15

Veggie & Dips – Fresh Cut Seasonal Vegetables, Hummus, Dahl, Curry Ranch \$18

Chips & Dips – Tortilla and Naan Chips with Hummus, Salsa and Onion Ranch \$10

Snack Mixes – Fiesta, Chex, Trail Mix, Granola \$12

Fruit & Nuts – Fresh Cut Seasonal Fruit, Assorted Nuts \$12

Quick Wraps – Hand Rolled Wraps of Chicken Caesar, Ham Garden, Turkey Club \$14

Antipasti – Mixed Olives, Grilled Vegetables, Assorted Nuts, Pickled Peppers, Dried Fruits, Cured Meats, Local and Imported Cheeses \$20

Artisan Cheese Platter – Local and Imported Cheeses, Assorted Crackers, Homemade Chutney \$18

LUNCH BUFFETS

(PRICES ARE PER PERSON)

(v) Denotes vegetarian (gf) Denotes gluten free

Soups & Salads \$18

Soups (Choose 3): Tuscan Vegetable Soup (v, gf), Tomato Basil Cream (v, gf), Wild Mushroom (v), Potato Leek (v, gf), Watermelon Gazpacho (v)

Salads (Choose 3): Strawberry Avocado (v, gf), Caesar, Caprese (v, gf), Wedge (gf), Wakami (v, gf), Tangled Greens (v, gf)

Desserts (Choose 1): Pie, Cake, Mousse, Parfait, Truffles

Comes with Fresh Baked Breads, Assorted Dressings

Can Add-on Proteins for Salads: Grilled Chicken \$8, Seared Salmon \$9, Shrimp Cocktail \$12, Smoked Trout \$9, Marinated Beef \$10, Tuna Salad \$8

Soups, Salads & Sandwiches \$29

Soups (Choose 2): Tuscan Vegetable Soup (v, gf), Tomato Basil Cream (v, gf), Wild Mushroom (v), Potato Leek (v, gf), Watermelon Gazpacho (v)

Salads (Choose 2): Strawberry Avocado (v, gf), Caesar, Caprese (v, gf), Wedge (gf), Wakami (v, gf), Tangled Greens (v, gf)

Sandwiches (Choose 2): Wraps, Deli, Compound Salad, Tacos, Tartines

Desserts (Choose 2): Pie, Cake, Mousse, Parfait, Truffles

Comes with Fresh Baked Breads, Assorted Dressings

Can Add-on Proteins for Salads: Grilled Chicken \$8, Seared Salmon \$9, Shrimp Cocktail \$12, Smoked Trout \$9, Marinated Beef \$10, Tuna Salad \$8

LUNCH BUFFETS

(PRICES ARE PER PERSON)

(v) Denotes vegetarian (gf) Denotes gluten free

Gore Creek (Tuscan) \$28

Soups (Choose 1): Minestrone, Italian Wedding Soup, Caldo Verde, Tuscan Vegetable (v, gf)

Salads (Choose 1): Misto (v, gf), Caesar, Caprese (v, gf), Olive & Roasted Vegetable (v, gf), Artichoke & Red Pepper (v)

Pastas (Choose 2): Baked Penne with Bolognese, Chicken Fettucine Alfredo, Veal Piccata over Torchietti, Conchiglie Carbonara, Vegetable Primavera

Bruschetta (Choose 2): Arugula & Fontina, Burrata & Balsamic, Prosciutto & Chutney, Caponata

Dessert (Choose 1): Tiramisu, Gelato, Friandises, Zabaglione & Berries (v, gf)

Includes Antipasto Platter, Fresh Breads, Dessert

South by Southwest (Tex-Mex) \$30

Vegetarian Tortilla Soup (v, gf), Black Beans (gf), Yucatan Rice (gf), Mexi Mixed Green Salad (v, gf), Guacamole (v,gf), Sour Cream (v, gf), Pico (v, gf), Cheddar, Salsa, Limes, Cilantro, Cotija Cheese, Jalapeños, Flour and Corn Tortillas, Fajita Beef & Chicken, Grilled Peppers and Onions, Tres Leches Cake

Colorado SmoQ (BBQ) \$36

Smoked Buffalo & Barley Soup (gf), Smoked Pork Baked Beans (gf), Signature Cole Slaw (v, gf), Seasonal Salad (v, gf)

Meats (Choice of 2): Smoked Beef Brisket, BBQ Chicken, Jalapeño Cheddar Sausage, Pulled Pork, Smoked Salmon, Smoked Sloppy Joe

Includes Pickles, Onion, White Bread, BBQ Sauce, Cornbread, Banana Bread Pudding

PLATED LUNCH

(PRICES ARE PER PERSON)

(v) Denotes vegetarian (gf) Denotes gluten free

Plated Lunch

One Course	Two Course	Three Course
1 Entrée	1 Soup or Salad	1 Soup or 1 Salad
	1 Entrée or Dessert	1 Entrée
		1 Dessert
\$21 Per Person	\$29 Per Person	\$36 Per Person

Extras: Soup \$8, Salad \$10, Entrée \$20, Dessert \$10

Soups

Tuscan Vegetable Soup: Arugula, Fennel, Zucchini, Tomato, Carrot, Celery, Garlic (v)

Tomato Basil Cream, Goat Cheese Crouton (v)

Wild Mushroom, Tarragon Parmesan Crostini (v)

Potato Leek, Truffle Oil (v, gf)

Watermelon Gazpacho (v, gf)

Salads

Strawberry Avocado: Candied Pecans, Goat Cheese, Champagne Vinaigrette, Bibb (v, gf)

Caesar: Homemade Dressing, Spanish Croutons, Reggiano Parmesan, Romaine

Caprese: Heirloom Tomato, Mozzarella, Fresh Basil, Balsamic Reduction, Arugula (v, gf)

Wedge: Bleu Cheese, Tomato, Red Onion, Smoked Bacon, Sweet Drop Peppers, Iceberg (v)

Wakami: Sesame Seed, Wonton Crisps, Seaweed Salad (v)

Tangled Greens: Sundried Cranberries, Bleu Cheese, Tomato, Carrot, Red Onion, Balsamic (v)

PLATED LUNCH

(PRICES ARE PER PERSON)

(v) Denotes vegetarian (gf) Denotes gluten free

Entrées

Croissant Sandwich: Choice of Curry Chicken Salad, Egg Salad, Trout Salad, Lettuce, Tomato, Homemade Chips, Pickle, Signature Slaw

Grilled Chicken Wrap: Avocado, Bacon Jam, Tomato, Romaine, Garden Vegetable Cream Cheese, Chipotle Ranch Dressing, Pickles, Homemade Chips, Signature Slaw

Gore Burger: Angus Beef, Brioche Bun, Lettuce, Tomato, Onion, Pickle, Cheddar, Dijonaise, Homemade Chips, Baked Cabin Potatoes

Cuban Panini: Hot Pressed, Mojo Pork, Salami, Ham, Swiss Cheese, Mustard Dressing, Pickle Baguette, Black Bean over Saffron Rice, Plantain Chips

Petite Seared Salmon, Pancetta & Pea Risotto, Haricot Verts, Citrus Buerre Blanc (gf)

Petite Colorado Trout, Brussels, Crab, Pine Nuts, Golden Raisin Brown Butter (gf)

Grilled Marinated Beef Flank, Brie Gratin Potato, Urban Green Salad, Balsamic Dressing (gf)

Herb Crusted Chicken, Mushroom Risotto, Accent Salad, Champagne Vinaigrette

Butternut Squash Ravioli, Toasted Pumpkin Seed & Sage Pesto, Reggiano Parmesan (v)

Pork Tenderloin: Smoked Bacon Wrapped, Jalapeño Corn Grits, Thai Agrodulce (gf)

Conchiglie Carbonara Pasta: Pancetta Bacon, Parmesan, Peas, Cream

Shrimp Pesto Pasta: Basil Pesto, Grilled Shrimp, Tomato, Olives, Pine Nuts, Penne

PLATED LUNCH

(PRICES ARE PER PERSON)

(v) Denotes vegetarian (gf) Denotes gluten free

Desserts

Triple Chocolate Mousse (v, gf)

Lemon Curd Tartlette (v)

Berry Chocolate Parfait (v, gf)

Seasonal Gelato (v, gf)

Key Lime Pie (v)

Apple Pie

Appetizer (Extras)

Butternut Squash Ravioli, Toasted Pumpkin Seed & Sage Pesto \$10 (v)

Ceviche: Shrimp, Avocado, Cilantro, Chiles, Corn Tortillas \$17 (gf)

Scallop & Risotto: Seared, Corn & Pea Risotto, Smoked Bacon Jam \$18 (gf)

Glazed Quail: Maple Bourbon Reduction, Bacon Wrapped, Watermelon Radish \$15

Burrata: Homemade, Goat-Cheese Center, Basil, Mozzarella, Crostini, Balsamic Syrup \$11 (v)

Tartine; Prosciutto, Pepper Peach Chutney, Micro Arugula \$10

Smoked Trout: Smoked Colorado Trout Salad, Avocado Relish, Lemon Buerre Blanc \$12 (gg)

Warm Brie: Panko Crusted, Thai Apricot Preserve, Fresh Apples \$10 (v)

Pork Belly: Slow Smoked, White BBQ Sauce, Petite Slaw \$12

COCKTAIL HOUR AND APPETIZERS

(PRICES ARE PER PERSON)

Recommendation: Pre Dinner, Choose 2-3 Items; Light Cocktail Event, Choose 3-5;
Heavy Cocktail, Choose 5-7

(v) Denotes vegetarian (gf) Denotes gluten free

Cold-Passed Appetizers

Poached Shrimp: Vanilla Bean Lobster Brodo, Cocktail Sauce \$6 (gf)

Lobster Tostadito: Lobster Ceviche, Tomato, Avocado Vanilla Coulis \$8 (gf)

Watermelon Radish Canape: Coriander Crab Salad, Micro Chervil \$8 (gf)

House Smoked Salmon: Cucumber Socle, Dill Caper Alouette \$4 (gf)

Sugar Snaps: Fine Herb Boursin Cheese-Filled Peas \$4(v, gf)

Ceviche: Fresh Corn Tortilla Chips, Avocado, Cilantro, Chilies \$5 (gf)

Smoked Trout: Corn Tostadito, Avocado Relish, Petite Serrano \$6 (gf)

Bruschetta: Homemade Burrata, Basil, Baby Heirloom, Balsamic Reduction \$5 (v)

Crudo Spoon: Ahi Tuna, Sesame Dressing, Scallions, Nori \$8

Prosciutto & Melon, Prosciutto & Asparagus, Prosciutto & Manchego \$4 (gf)

Oysters a la Gore: Mignonette, Parmesan, Micro Greens \$6 (gf)

COCKTAIL HOUR AND APPETIZERS

(PRICES ARE PER PERSON)

Recommendation: Pre Dinner, Choose 2-3 Items; Light Cocktail Event, Choose 3-5;
Heavy Cocktail, Choose 5-7

(v) Denotes vegetarian (gf) Denotes gluten free

Hot-Passed Appetizers

Risotto Spoon: Wild Mushroom, Marsala, Truffle, Parmesan \$5 (v, gf)

Warm Brie: Thai Apricot Preserve, Crispy Mint \$4 (v)

Baked Phyllo: Colorado Lamb, Parsnip, Curry Yogurt Fraiche \$7

Orzo Spoon: Carbonara, Pancetta Bacon, Sweet Peas, Parmesan \$5 (gf)

Coconut Shrimp: Dragon Fruit & Rambutan Relish, Coconut \$8

Stuffed Mushroom: Sage, Brown Butter, Chilies, Panko Farci, with or without Choriza \$6 (v)

Colorado Boomer: Crab, Golden Raisin, Pine Nut, Garlic Butter-Stuffed Mushroom \$8

Arancini: Crispy Risotto Croquette, Smoked Bacon, Fontina, Lemon Caper Aioli \$4

Crispy Wonton: Pad Thai Chicken, Scallion, Peanut Sauce \$4

Pig in Blanket: Chorizo, Black Bean Puree, Sweet Onion Crème Fraiche, Puff Pastry \$5

Crab Cakes: Mini, Avocado, Citrus Buerre Blanc, Chicharron \$7

Lamb Meatballs: Hand-Rolled Colorado Lamb, Micro Shiso and Sauce Paloise \$7 (gf)

Quail Drumette: Maple Bourbon Reduction, Bacon Wrapped \$8 (gf)

Poutine: Foie Gras Gravy, Cheese Curds, Parmesan, Roasted Red Potato \$6

Seared Beef: Rare, Pinot Noir Infused Onions, Melted Point Reyes Bleu \$7 (gf)

Pork Belly: Smoked, Glazed, Roasted Beet & Jalapeño Chutney \$5 (gf)

Duck Quesadilla: Smoked Duck, Stilton, Hoison-Glazed Onion, Lavendar Cream \$7

Chicken Satay: Pad Thai Marinade, Peanut Sauce on a Skewer \$6

STATIONED APPETIZERS

(PRICES ARE PER PERSON)

(v) Denotes vegetarian (gf) Denotes gluten free

Cold Vegetarian Stationed Appetizers

Crudite: Fresh and Pickled Seasonal Vegetables, Hummus, Dahl, Dressings \$12 (v, gf)

Fruit Display: Seasonal Fruits, Berries, Melons, Exotics \$14 (v, gf)

Dips & Wips: Choose (2) Variety of Chips, Vegetables, Breads, Crackers, Guacamole, Hummus, Dahl, Chutney, Queso \$20 (v)

Bloomed Cheeses: Assorted Selection, Breads, Fruits, Nuts, Crostini's, Flatbreads \$18 (v)

Local and Imported Cheeses: Artisan Selections, Apples, Pears, Homemade Chutney's with Assorted Crackers \$7 (v)

Salad Bar: Variety Of Greens, Dressings, Tomatoes, Cheeses, Dried Fruits, Onions, Croutons, Nuts, Seeds, Carrots, Radishes \$16 (v, gf)

Giardiniera: Mixed Seasonal Vegetables, Assorted Olives, Pickled Fun \$4 (v, gf)

Cold Meat Stationed Appetizers

Charcuterie: Cured & Smoked Meats, Nuts, Artisan Cheeses, Olives, Pickled Giardiniera \$25

Cold Seafood Stationed Appetizers

Seafood Cocktail: Shrimp, Lobster, Crab, Oysters, Ceviche, Cocktail Sauce, Mignonette \$40

Oysters: Fresh Shucked, Atlantic, Pacific, Gulf, Cocktail Sauce, Mignonette, Lemons \$6

Caviar Service: Blinis, Egg, Onion, Lemon Crème Fraiche \$MP

STATIONED APPETIZERS

(PRICES ARE PER PERSON)

(v) Denotes vegetarian (gf) Denotes gluten free

Hot Vegetarian Stationed Appetizers

Arugula & Artichoke Dip: Flatbreads, Crackers, Breads \$18 (v)

Hot Meat Stationed Appetizers

Queso: Spicy Blend of Melted Cheese, Chips, Chiles, Tomatoes, Cilantro, Chorizo \$15

Bauernteller: Assorted Wursts, Cornichons, Mustards, Carmelized Onion & Peppers \$23

Glazed Pork Slider Station; House Smoked Pork Belly, Coriander Horseradish Slaw and Avocado \$5

Cold Dessert Stationed Appetizers

Desserts (Choose 2): Assorted Mini Desserts, Truffles, Parfaits, Petite Fours, Tartlets \$16 (v)

Hot Dessert Stationed Appetizers

Chocolate Display: Chocolate Fountain, Truffles, Mousses \$20 (gf) (Plus Fountain Rental)

CARVING STATIONS

(PRICES ARE PER PERSON)

Recommendation: One chef attendant per 50 guests, \$150 per attendant.
If multiple carved items are chosen, each item requires its own station and attendant.

Carving Stations

Beef Tenderloin (serves 10) \$35 per person

Prime Rib (serves 10) \$30 per person

Glazed Salmon (serves 8) \$23 per person

Duck (serves 8) \$19 per person

Turkey (serves 12) \$14 per person

Pork Loin (serves 12) \$20 per person

Leg of Lamb (serves 12) \$24 per person

Ham (serves 15) \$16 per person

Beef Brisket (serves 12) \$21 per person

Bacon Wrapped Glazed Pork Tenderloin (serves 3) \$23 per person

Braised Pork Belly (serves 12) \$25 per person

All carved items are served with accompaniment sauce and accoutrement.

DINNER BUFFETS

(PRICES ARE PER PERSON)

Smokehouse Barbeque \$45

Peach Wood Smoked Chicken and Pulled Pork, Signature Cole Slaw, Baked Country Beans, American Potato Salad, Chili Lime Corn on the Cobb, Garden Salad, Bourbon Corn Bread Pudding

\$20 Supplemental: Peach Wood Smoked Beef Brisket or Baby Back Ribs

Tuscan Flavors \$50

Penne Primavera with Pumpkin Seed & Sage Pesto, Conchiglie Carbonara with Pancetta Bacon Antipasto Platter, Mountain Mushroom Risotto, Tuscan Caesar Salad, Lemoncello Curd Tartlette with Hazelnut Topping

Surf & Turf \$60

Honey Glazed Salmon and Sliced Roast Beef Rib with Maple Horseradish Crème, Mashed Parsnips, Vegetable Medley, Signature House Salad, Triple Chocolate Mousse

The Colorado \$75

River Trout with Crab, Golden Raisin Pine Nut Brown Butter Sauce, Braised Buffalo Short Ribs in Au Jus, Wild Mushroom Risotto, Strawberry & Goat Cheese Salad, Jalapeño Cheddar Cornbread Rolls, Warm Palisade Peach Crumble with Anglaise

Chef's Custom Design Starting at \$100

We welcome you to spend time with our chef and create a menu for your special event. This is an opportunity to meet and collaborate on a memorable meal for your guests and family. Please schedule an appointment with our events coordinator.

PLATED DINNER

(INCLUDES BREAD AND BUTTER, FRESH BREWED COFFEE AND HOT TEAS)

Three Course (Option 1)

1 Soup or Salad

1 Entrée

1 Dessert

\$45 Per Person

Three Course (Option 2)

1 Plated Appetizer

1 Entrée

1 Dessert

\$50 Per Person

Three Course (Option 3)

1 Soup, Salad or Appetizer

2 Entrées

1 Dessert

\$65 Per Person

Four Course (Option 1)

1 Appetizer

1 Soup or Salad

1 Entrée

1 Dessert

\$85 Per Person

Four Course (Option 2)

1 Soup, Salad or Appetizer

2 Entrées

1 Dessert

\$95 Per Person

Five Course (Single Option)

1 Appetizer

1 Soup

1 Salad

2 Entrées

1 Dessert

\$110 Per Person

PLATED DINNER

(INCLUDES BREAD AND BUTTER, FRESH BREWED COFFEE AND HOT TEAS)

(v) Denotes vegetarian offering (gf) Denotes gluten free

Appetizers

*Supplemental charges shown apply only to Three Course Options***

Mushroom & Truffle Risotto: Parmesan, Marsala, Parsley (v, gf)

Ravioli: Butternut Squash, Pumpkin Seed & Sage Pesto (v)

Goat Cheese Croquette: Thai Apricot Preserve, Honeycrisp Apples

Quail: Smoked, Bacon Wrapped, Maple Bourbon Glazed \$5**

Veal Sweetbreads: Risolet, Parsnip Puree, Lemon Caper Demi \$5**

Crab Cake: Avocado Relish, Citrus Buerre Blanc, Micro Cilantro \$10**

Scallops: Pan Seared, Corn & Pea Risotto, Bacon Jam \$10**

Soups

*Supplemental charges shown apply only to Three Course Options***

Lentil & Smoked Bacon (gf)

Tomato Basil Cream (v, gf)

Potato Leek w/ Truffle (v, gf)

Local Wild Mushroom (v, gf)

Watermelon Cucumber Gazpacho (v, gf)

Buffalo & Barley

Tortilla (v, gf)

Seasonal Vegetable (v, gf)

Red Curry Chicken (gf)

Lobster & Parsnip Bisque \$7** (gf)

PLATED DINNER

(INCLUDES BREAD AND BUTTER, FRESH BREWED COFFEE AND HOT TEAS)

(v) Denotes vegetarian offering (gf) Denotes gluten free

Salads

*Supplemental charges shown apply only to Three Course Options ***

Caesar: Romaine, Housemade Dressing, Parmesan, Spanish Croutons, Roasted Red Pepper

Wedge: Iceberg, Baby Heirloom Tomato, Bleu Cheese, Red Onion, Smoked Bacon, Sweet Drops (gf)

Arugula: Prosciutto, Honey Dew, Parmesan, Pickled Fennel, Ruby Grapefruit Vinaigrette (gf)

Warm Spinach: Smoked Bacon Dressing, Tomato, Egg, Onion, Chicharron (gf)

Wakami: Seaweed Salad, Sesame Seeds, Tobiko Caviar (v, gf)

Urban Greens: Balsamic Vinaigrette, Dried Cranberries, Bleu Cheese, Heirloom Tomato (v, gf)

Roasted Beets: Goat Cheese, Hericot Vert, Sunflower Seeds, Tangled Greens, Coriander Dressing (v, gf)

Strawberry Avocado: Bibb, Candied Pecans, Goat Cheese, Champagne Vinaigrette \$5** (v, gf)

Caprese: Heirloom Tomato, Homemade Burrata, Basil, Goat Cheese, Mozzarella, Balsamic \$5** (v, gf)

Seafood Entrées

*Supplemental charges shown apply only to Three Course Options ***

Glazed Salmon, Pancetta and Pea Risotto, Haricot Verts, Citrus Buerre Blanc (gf)

Trout a la Gore, Barded Brussels, Crab, Golden Raisin, Pine Nut Brown Butter (gf)

Seared Scallops over Pea and Corn Risotto, Bacon Jam and Chef's Hot Sauce \$10**

Sautéed Jumbo Shrimp with Lemon Butter Sauce over Jalapeño & Cheddar Grits \$10**

Sesame Seared Ahi, Soba Noodles, Sugar Snap Peas, Scallions, Lotus Root \$10**

Seared Sea Bass/Halibut, Edamame Succotash, Meyer Lemon & Bacon Hollandaise \$15** (gf)

Butter Poached Lobster, Vanilla Bean Butter, Mushroom Truffle Risotto, Haricot Verts \$15**

PLATED DINNER

(INCLUDES BREAD AND BUTTER, FRESH BREWED COFFEE AND HOT TEAS)

(v) Denotes vegetarian offering (gf) Denotes gluten free

Poultry Entrées

Herb Crusted Chicken, Urban Salad, Balsamic Reduction, Mushroom Truffle Risotto

Seared Duck Breast, Butternut Mash, Lavender Hoisin Glaze, Brussel Sprouts, Duck Chicharron

Stuffed Quail: Sage, Applewood Smoked Bacon Stuffing, Rapini, Maple Bourbon Glaze

Pork Entrées

*Supplemental charges shown apply only to Three Course Options***

Pork Tenderloin: Bacon Wrapped, Jalapeño Corn Succotash, Thai Agrodulce (gf)

Braised Pork Cheeks, Mashed Potatoes, Vegetable Bouquetiere, Au Jus (gf)

Pork Rib Chop, Spiced Apple Glaze, Mashed Parsnips, Baby Carrots \$10** (gf)

Smoked Braised Pork Belly, Edamame Puree, Spice Rubbed, Coriander Horseradish Dressing \$10** (gf)

Beef Entrées

*Supplemental charges shown apply only to Three Course Options***

Seared Beef Top Sirloin, Smoked Garlic Mashed Potatoes, Grilled Asparagus, Cabernet Demi

Marinated Beef Flank Steak, Mushroom Truffle Risotto, Urban Greens with Balsamic Vinaigrette

Braised Beef Short Rib, Pinot Noir Demi, Roasted Root Vegetables & Parsnip Puree \$10**

Rubbed Grilled Beef Ribeye, Horseradish Au Jus Lie, Brie Gratin Potato, Haricot Verts \$10** (gf)

Gore Range Strip, Prime Grade, Orion Potato, Roasted Winter Squash, Hollandaise \$15** (gf)

Seared Beef Tenderloin, Roasted Bliss Potato Mash, Grilled Asparagus, Choice of Sauce \$20** (gf)

PLATED DINNER

(INCLUDES BREAD AND BUTTER, FRESH BREWED COFFEE AND HOT TEAS)

(v) Denotes vegetarian offering (gf) Denotes gluten free

Veal Entrées

*Supplemental charges shown apply only to Three Course Options***

Veal Scaloppini, Crispy Sweetbreads, Lemon Caper Demi, Cippolini Onion, Haricot Verts (gf)

Veal Rib Chop: Seared, Sauce Perigeaux, Mushroom Truffle Risotto, Parmesan Rapini \$15**

Lamb Entrées

*Supplemental charges shown apply only to Three Course Options***

Lamb T-Bone, Mashed Parsnips, Madame Noir Sauce, Brussels & Beans \$10** (gf)

Rack of Lamb: Dijon Herb Crusted, Sauce Paloise, Brie Gratin Potato, Peas & Carrots \$15**

Game & Other Entrées

*Supplemental charges shown apply only to Three Course Options***

Venison Loin, Cranberry Rum Glaze, Sweet Potato Gratin, Spiced Carrots \$10** (gf)

Slow Roasted Goat Loin, Cilantro Gremolada, Au Jus Lie, Reggiano Parmesan Risotto \$10**

Buffalo Ribeye, Peach Demi, Chorizo Garbanzo Mash, Romanesco \$15** (gf)

Elk Rib Chop, Thai Black Soy, Mashed Caramelized Plantain, Balsamic Greens \$15**

Desserts

Colorado Peach Tartlette, Cold Vanilla Bean Crème Anglaise

Triple Chocolate Mousse, Strawberry Jellee

Turtle Top Crème Brulée, Spun Sugar Lattice, Walnuts, Valrhona Chocolate

Key Lime Tartlette, Macadamia Brittle

Petite Trio, Banana Strawberry, Whiskey Blue, Dark Hazelnut

Rum Baba: Jamaican Rum, Short Cake, Vanilla Crème Anglaise

Pumpkin Pie, Pumpkin Seed Tuille

CHILDREN'S MENU

(CHOICE OF FRENCH FRIES OR FRESH FRUIT,
ALL ITEMS ARE \$7 PER CHILD)

Spaghetti & Meatballs

Chicken Tenders and Fries

Macaroni & Cheese

Grilled Cheeseburger and Fries

BEVERAGE MENU

(ALL ALCOHOL IS BILLED PER CONSUMPTION)

\$125 per Bartender

<u>Beverages</u>	<u>Hosted</u>	<u>Cash</u>
Sodas & Mineral Waters	\$4.00	\$5.00
Red Bull Energy Drinks	\$6.00	\$7.00
Domestic Beers	\$5.00	\$6.00
Import & Craft Beers	\$6.00	\$7.00
Call Brands	\$7.00	\$8.00
Premium	\$8.00	\$9.00
Deluxe	\$10.00	\$11.00

Keg pricing available upon request

Personalized brands available upon request

Specialty drinks

BEVERAGE MENU

(ALL ALCOHOL IS BILLED PER CONSUMPTION)

\$125 per Bartender

Call

Svedka Vodka

Tanqueray Gin

Dewar's Scotch

Bacardi Rum

Captain Morgan Rum

Jack Daniels Whiskey

Jim Beam Bourbon

Jose Cuervo Silver Tequila

Premium

Tito's Vodka

Bombay Sapphire Gin

Chivas Regal Scotch

Ten Cane Rum

Crown Royal Whiskey

Maker's Mark Bourbon

Sauza Hornitos Tequila

Deluxe

Grey Goose Vodka

Hendricks Gin

Glenlivet 12yr Scotch

Ron Zacapa Rum

Stranahan's Colorado Whiskey

10th Mountain Bourbon

Patron Silver Tequila

BEVERAGE MENU

(ALL ALCOHOL IS BILLED PER CONSUMPTION)

Champagne/Sparkling/Prosecco

Freixenet Brut	Blanc du Blanc	Cava, Spain	\$28
La Marca	Prosecco	Veneto, Italy	\$35
Chateau de Sours	Sparkling Rose Reserve De Sours	Bordeaux, France	\$68
Veuve Clicquot Yellow Label	Champagne	Champagne, France	\$135

Pinot Grigio

Salmon Creek	Pinot Grigio	California, USA	\$24
Hogue Cellars	Pinot Grigio	Washington, USA	\$35

Sauvignon Blanc

Crane Lake	Sauvignon Blanc	California, USA	\$24
Robert Mondavi Private Selection	Sauvignon Blanc	California, USA	\$35
Nobilo Icon	Sauvignon Blanc	Marlborough, NZ	\$60

Chardonnay

La Terre	Chardonnay	California, USA	\$25
Robert Mondavi Private Selection	Chardonnay	California, USA	\$35
Sonoma-Cutrer Russian River Ranches	Chardonnay	California, USA	\$45
Simi Winery Russian River	Chardonnay	California, USA	\$70

Pinot Noir

Salmon Creek	Pinot Noir	California, USA	\$25
De Loach Vineyards	Pinot Noir	California, USA	\$35
Meiomi	Pinot Noir	California, USA	\$60

Merlot

Salmon Creek	Merlot	California, USA	\$24
Hahn Family Wines	Merlot	California, USA	\$38

BEVERAGE MENU

(ALL ALCOHOL IS BILLED PER CONSUMPTION)

Cabernet Sauvignon

La Terre	Cabernet Sauvignon	California, USA	\$26
Robert Mondavi Private Selection	Cabernet Sauvignon	California, USA	\$35
Beringer Knights Valley	Cabernet Sauvignon	California, USA	\$50
Simi Winery Alexander Valley	Cabernet Sauvignon	California, USA	\$70

Other Reds

Colores del Sol	Malbec	Argentina	\$38
Greg Norman	Shiraz	Australia	\$42
Qupe	Syrah	California, USA	\$45
Estancia	Mertiage	California, USA	\$60