CONTINENTAL BREAKFAST BUFFETS

MOUNT EVANS $12 PER PERSON
Mini danishes and breakfast breads served with butter, fresh sliced seasonal fruits and berries, ice cold orange, cranberry, and apple juices, ice water, freshly brewed coffee and individual hot teas

FLAT IRONS $9 PER PERSON
Breakfast breads, mini pastries and muffins served with butter and jellies, ice cold orange, cranberry, and apple juices, ice water, freshly brewed coffee and individual hot teas

HOT BREAKFAST BUFFETS

VAIL BREAKFAST BUFFET $28 PER PERSON
Sliced seasonal fresh fruits and berries, scrambled eggs with cheese, seasoned breakfast potatoes, applewood smoked bacon & breakfast sausage link, cinnamon swirl French toast topped with white chocolate served with warm maple syrup, freshly baked mini muffins, pastries & scones served with butter, ice cold orange, cranberry, and apple juices, ice water, freshly brewed coffee and individual hot teas

BRECKENRIDGE BREAKFAST BUFFET $24 PER PERSON
Sliced seasonal fresh fruits and berries, scrambled eggs with herbs and country style breakfast potatoes, applewood smoked bacon & breakfast sausage links, freshly baked mini muffins & pastries served with butter, ice cold orange, cranberry, and apple juices, ice water, freshly brewed coffee and individual hot teas

ENHANCE YOUR BUFFET:
* Made to order egg and omelet station $6 pp
* Waffle Station served with Whipped Cream, Butter and Maple Syrup $5 pp
* Orange Honey Baked Ham Carving Station $6 pp
Country biscuits and sausage gravy $4 pp

Custom options are available upon request. Please speak to your Event Coordinator.
All PLATED breakfasts include freshly baked mini muffins and assorted scones, seasonal fruit cup, freshly brewed coffee and individual hot teas.

**THE “COWBOY” BREAKFAST $35 PER PERSON**
Grilled 6 oz. New York steak with fresh scrambled eggs seasoned with herbs offered with country biscuit & gravy and oven roasted potatoes.

**THE “BUFF” BREAKFAST $28 PER PERSON**
Asparagus and boursin cheese frittata, sausage, fingerling potato hash with caramelized onions and oven roasted herb roma tomato.

**EGGS BENEDICT $23 PER PERSON**
Scrambled eggs atop sliced Canadian bacon and a toasted English muffin drizzled with house-made hollandaise sauce and served with country potatoes.

**THE “CLASSIC” $19 PER PERSON**
Fluffy scrambled eggs mixed with herbs and cheddar cheese, golden brown breakfast potatoes, with choice of applewood smoked bacon, sausage links or grilled ham steak
(Additional breakfast meat $2.50 per person)

**THE “PARKER” BREAKFAST $17 PER PERSON**
Asparagus, mushroom, green onion and red bell peppers quiche with Swiss cheese offered with breakfast potatoes.

*Custom options are available upon request. Please speak to your Event Coordinator.*
A LA CARTE HOT ITEMS
Chili Relleno Egg Casserole (GF) $7 per person
Denver Omelet Ham & Cheese Casserole $7 per person
Breakfast Burritos, choice of sausage, bacon, chorizo and vegetarian $6 per person
Flaky Croissant sandwich Ham Egg Cheese (V) $6 per person
Cheese Blintzes with your choice of blueberry, strawberry or cherry compote $6 per person
Buttermilk Biscuit Sandwich Sausage Egg Cheese (V) $5 per person
Country Biscuits and Sausage Gravy (V) $5 per person
Mini Belgian Waffles with warm maple syrup and creamy whipped butter $5 per person
Cinnamon Swirl French Toast, served with warm maple syrup $5 per person
Applewood Smoked Bacon and/or Breakfast Sausage $4 per person
Scrambled Eggs with herbs $4 per person
Country Style Breakfast Potatoes or Hash Browns with peppers $4 per person
Southern Cheesy Grits $4 per person
Oatmeal with cinnamon, brown sugar and raisins $4 per person

A LA CARTE COLD ITEMS
Sliced Fresh Fruits and Berry Display $7 per person
Fresh Fruit Salad $5 per person
Assorted individual dry cereals (includes ½ pint of milk) $4 each
Assorted flavors of individual fruit yogurts (regular, low-fat and non-fat) $3 each
Whole Seasonal Fresh Fruits $2 each

FROM OUR BAKE SHOP
French Croissants served with butter and assorted jellies $42 per dozen
Fresh Baked Assorted Scones served with whipped butter and assorted jellies $42 per dozen
Large Assorted Breakfast Muffins $38 per dozen
Freshly Baked Breakfast Breads: Banana, Zucchini, Blueberry and Morning Glory $38 per dozen
Assorted Sliced Bagels with cream cheese, butter and assorted jellies $38 per dozen
Pecan Sticky Buns $38 per dozen
Cinnamon Rolls $38 per dozen
Mini Cake Donuts $36 per dozen
Flavored Cream Cheese (add one selection to any baked item) $ 1 per person
:: Fresh Dill, Strawberry, Spicy Jalapeño, Smoked Salmon, Herb Infused Cream Cheese

** All A La Carte items are additional buffet items only
V = can be prepared vegetarian  GF=Gluten Free

Custom options are available upon request. Please speak to your Event Coordinator.
**JUICES & OTHER REFRESHMENTS**

**PITCHERS OF JUICE**  
:: Orange, Cranberry, Apple (serves 6-8)  
$30 EACH

**LEMONADE AND ICED TEA**  
$30 GALLON

**ASSORTED INDIVIDUAL BOTTLED FRUIT JUICES**  
:: Orange, Cranberry, Apple  
$4 EACH

**SPARKLING WATER (10OZ)**  
$3 EACH

**AQUAFINA 12OZ. BOTTLED WATER**  
$2 EACH

**ASSORTED 12OZ. CANS OF PEPSI PRODUCTS**  
:: Pepsi, Diet Pepsi, Sierra Mist  
$2 EACH

**CHILLED 1/2 PINTS OF MILK**  
:: Whole, 2%, Skim, Chocolate  
$2 EACH

**HOT BEVERAGE SERVICE**

**COFFEE & TEA SERVICE**  
$42 PER GALLON

**HOT CHOCOLATE WITH MINI MARSHMALLOWS**  
$32 PER 1.5 GALLON

**HOT CIDER WITH CINNAMON STICKS**  
$32 PER 1.5 GALLON

Coffee packages include disposable cups, sugar, Equal, Splenda, Sweet & Low, fresh cream and stir sticks

Custom options are available upon request. Please speak to your Event Coordinator.
**BREAK TIME**

JUMBO SOFT PRETZELS
With mustard and nacho cheese dip

ASSORTED CUPCAKES

ASSORTED DESSERT BARS
Chocolate Pecan, Caramel Apple, Lemon, Raspberry or Oreo Dream Bar

ASSORTED GOURMET PETITFOURS

BITESIZE COOKIES, BROWNIES AND DESSERT BARS

ASSORTED MINI GOURMET CUPCAKES

FRESHLY BAKED JUMBO COOKIES
Chocolate Chip, Old Fashion Sugar, Oatmeal Raisin, Lemon Drop, Royal Deluxe

DOUBLE FUDGE BROWNIES

RICE CRISPY TREATS

FRESH GUACAMOLE

CANDY BY THE POUND
Hershey’s Mini Chocolates, M&M Plain, M&M Peanut, Gummy Bears, Kisses

ROASTED MIXED NUTS

WARM QUESO DIP

FRENCH ONION DIP

ROASTED PEANUTS (Red Skin, No Shell)

WILDLIFE SNACK MIX

FRESH TORTILLA CHIPS

HOMEMADE SALSA OR TOMATILLO SALSA

KETTLE POTATO CHIPS

MINI PRETZEL TWISTS

HÄAGEN-DÁZS ASSORTED ICE CREAM BARS

ASSORTED CLIFF BARS

INDIVIDUAL BAGS OF CRACKER JACKS

INDIVIDUAL BAGS OF POPCORN

ASSORTED INDIVIDUAL BAGS CHIPS

ASSORTED GRANOLA BARS

ASSORTED CANDY BARS
M&M Plain, M&M Peanut, Snickers, Butterfinger, Hershey Chocolate Bar

$45 PER DOZEN

$40 PER DOZEN

$38 PER DOZEN

$38 PER PERSON

$36 PER DOZEN

$35 PER DOZEN

$32 PER DOZEN

$32 PER DOZEN

$29 PER DOZEN

$24 PER QUART

$20 PER POUND

$20 PER POUND

$20 PER QUART

$19 PER QUART

$15 PER POUND

$12 PER POUND

$12 PER POUND

$12 PER QUART

$12 PER QUANT

$10 PER POUND

$4 EACH

$4 EACH

$3 EACH

$2 EACH

$2 PER BAG

$2 EACH

$2 EACH

CATERING SERVICES :: CONTACT INFORMATION

Custom options are available upon request. Please speak to your Event Coordinator.
The Wildlife Experience is proud to provide our clients and their guests a grab-n-go option of box lunches and salads for on the go meetings and events.

**THE EXECUTIVE BOX LUNCH**
Includes: sandwich or wrap, salad of the day, whole fresh fruit, chips and brownie  
**$16 PER PERSON**

**THE CLASSIC BOX LUNCH**
Includes sandwich or wrap, whole fresh fruit, chips and brownie  
**$14 PER PERSON**

**THE BASIC BOX LUNCH**
Includes sandwich or wrap, chips and brownie  
**$12 PER PERSON**

All box lunches include choice of bottled water or soft drink, mustard, mayo, and cutlery.

Custom options are available upon request. Please speak to your Event Coordinator.
OVEN ROASTED TURKEY
Shaved turkey, lettuce, tomato & provolone cheese on whole wheat

ROAST BEEF
Shaved roast beef, lettuce, tomato & cheddar cheese on sour dough

SMOKED HAM
Shaved ham, lettuce, tomato & Swiss cheese on marble rye

THE ITALIAN
Sliced ham, salami and pepperoni, provolone cheese, Italian dressing, roasted red peppers, lettuce & tomato on a hoagie roll

CHICKEN SALAD
House-made chicken salad with fresh tarragon and red grapes atop mixed greens, served on a butter croissant

TUNA SALAD SANDWICH
Tuna, green onions, celery, mayo, lettuce & tomato, on whole wheat

ROASTED VEGGIE WRAP
Assorted roasted vegetables, lettuce and provolone cheese, drizzled with balsamic glaze in a spinach wrap

CALIFORNIA CLUB WRAP
Avocado, turkey, bacon, lettuce & tomato in a whole wheat wrap

THAI CHICKEN WRAP
Grilled chicken, carrots, green onions, lettuce, tomato & spicy peanut dressing wrapped in a tomato-basil wrap

GRILLED CHICKEN FIESTA WRAP
Avocado, chicken, cheddar cheese, corn and black bean salsa, lettuce & tomato, wrapped in a chipotle chili wrap

Custom options are available upon request. Please speak to your Event Coordinator.
All salads include choice of bottled water or soft drink, dinner roll, brownie and cutlery

**CHICKEN FAJITA SALAD $13 PER PERSON**
Grilled chicken strips, tortilla chips, cheddar cheese, sour cream, Corn and black bean salsa atop mixed greens, served with a chipotle ranch

**CITRUS CHICKEN SALAD $13 PER PERSON**
Citrus seasoned chicken, mandarin oranges, Craisins, walnuts, on mixed greens, served with a citrus vinaigrette

**GRILLED CHICKEN CAESAR SALAD $13 PER PERSON**
Grilled chicken, shaved red onion, parmesan, and garlic croutons atop crisp romaine lettuce served with a creamy Caesar dressing (fresh grilled salmon $3.75 more)

**CHEF SALAD $13 PER PERSON**
Strips of smoked ham, roasted turkey, provolone and cheddar cheese, tomato, sliced eggs atop mixed greens

**STRAWBERRY AND SPINACH SALAD $10 PER PERSON**
Sliced berries, crumbled goat cheese, red onion, cucumbers, and candied walnuts atop fresh baby spinach, served with a raspberry vinaigrette (grilled chicken $2.25 more)

**HOUSE SALAD $9 PER PERSON**
Mixed fresh green, diced tomato, cucumber slices, carrots & garlic croutons

*Choice of dressings: ranch, blue cheese, Italian, low-fat Italian, honey mustard, balsamic or raspberry vinaigrette
Priced By The 100 Pieces

**WILD CAUGHT SHRIMP BROCHETTE WITH CHORIZO SAUSAGE (GF)** $525
**SCALLOP WRAPPED IN DRY-CURED BACON (GF)** $475
**COCONUT SHRIMP WITH SWEET CHILI SAUCE** $385
**MINI CRAB CAKE WITH CREOLE MUSTARD AIOLI** $365
**BUFFALO MEATBALL WITH BLACKBERRY JAM DIPPING SAUCE (GF)** $325
**PETITE BEEF WELLINGTONS** $285
**CHICKEN QUESADILLA** $285
**ROASTED DUCK & APRICOT WONTON** $285
**COCONUT CHICKEN STRIP WITH SWEET CHILI DIPPING SAUCE** $275
**PORK & VEGETABLE SPRING ROLL WITH SPICE ORANGE DIPPING SAUCE** $265
**SOUTHWESTERN EGG ROLLS WITH SALSA (V)** $245
**POT STICKERS WITH PONZU DIPPING SAUCE (V)** $245
Pork or Vegetable
**VEGETABLE SPRING ROLL WITH SPICE ORANGE DIPPING SAUCE (V)** $245
**CARAMELIZED THREE ONION TARTLET (V)** $225
**ARTICHOKE & SUNDRIED TOMATO WONTON (V)** $225

V = Vegetarian  GF = Gluten Free

Custom options are available upon request. Please speak to your Event Coordinator.
### HORS D’OEUVRES

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
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<td>Custom options are available upon request. Please speak to your Event Coordinator.</td>
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<table>
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<tr>
<th>Item</th>
<th>Price</th>
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<tr>
<td>JUMBO SHRIMP WITH COCKTAIL SAUCE (GF)</td>
<td>$450</td>
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| CALIFORNIA ROLLS (V, GF)  
(Additional sushi selections available upon request) | $395 |
| PROSCIUTTO WRAPPED ASPARAGUS (GF) | $385 |
| PROSCIUTTO WRAPPED SHRIMP (GF) | $385 |
| SMOKED TROUT CANAPÉ | $365 |
| FRUIT AND CHEESE KABOB (V, GF) | $345 |
| CAPRESE SPOON (V, GF) | $315 |
| BRIE CHEESE & FRESH RASPBERRY TARTLET (V) | $295 |
| SMOKED SALMON ROSETTE (GF) | $295 |
| ANTI-PASTA SKEWER (GF) | $295 |
| SALAMI CORONET CANAPÉ | $295 |
| SEARED TENDERLOIN WITH BLUE CHEESE MOUSSE | $285 |
| CURRY CHICKEN SALAD IN A FILO CUP | $245 |
| CLASSIC DEVILLED EGGS (V, GF)  
(Also available with crab or caviar $295) | $235 |
| BOURSIN STUFFED CHERRY TOMATO (V, GF) | $235 |
| BOURSIN PECAN IN A FILO CUP (V) | $225 |
| ROASTED TOMATO AND FETA CHEESE FILO CUP (V) | $225 |
| ASSORTED BRUSCHETTA (V) | $215 |

V = Vegetarian  GF = Gluten Free
HORS D’OEUVRES

:: hot appetizers
:: cold appetizers
:: sweet options

Priced By The 100 Pieces

GOURMET PETIT FOURS ASSORTMENT $375

MINI ASSORTED DESSERT BARS $320

HAND DIPPED CHOCOLATE STRAWBERRIES $280

FRESH FRUIT KABOBS $275
Pineapple, honeydew, cantaloupe, topped with a fresh strawberry

CATERING SERVICES :: CONTACT INFORMATION
Each station is set up to appeal to your visual taste buds! Each station is priced according to the type of event you’re hosting.

**PASTA STATION $12 PER PERSON**
Choice of two pastas: cavatappi, penne, farfalle or cheese tortellini
Choice of two sauces: creamy basil pesto, sun-dried tomato pesto, garlic cream or spicy marinara
Tuscan chicken and sliced Italian sausage
Accompanied by assorted vegetables, grated parmesan cheese & crushed red pepper flakes

**PAD THAI STATION $12 PER PERSON**
Rice noodles accompanied by: chicken, Asian vegetables and offered with sweet chili sauce, spicy Thai peanut sauce, served in a Chinese to go box with a fortune cookie
Add sautéed shrimp $4.00 per person

**MINI STREET STYLE TACO BAR $12 PER PERSON**
Beef barbacoa and pulled chicken served with mini flour tortillas, shredded cheddar, sour cream, guacamole, salsa and shredded lettuce

**NACHO SUPREME B$8 PER PERSON**
“Create your own nachos” includes: seasoned ground beef, refried beans, tri-colored tortilla chips guacamole, sour cream, black olives, jalapeno peppers, green onions, spicy nacho cheese and homemade salsa
Add grilled breast of chicken or grilled fajita beef $3.00 per person

**MASHED POTATO BAR $8 PER PERSON**
Fresh mashed Yukon gold and sweet potatoes, offered with whipped butter, brown sugar, toasted pecans, mini marshmallows, sour cream, green onions, crispy bacon bits and shredded jack-cheddar cheese

**GOURMET MAC N’ CHEESE BAR $8 PER PERSON**
Elbow macaroni mixed with heavy cream, sharp cheddar, Swiss and gouda cheeses with your choice of toppings to include: crispy bacon, green onion, Hatch’s chili, crumbled bleu cheese, and fried crispy onions

*Additional culinary charge of $100.00 will be billed on culinary attended action stations"
DISPLAYS & STATIONS

Minimum of 50 guests per station

SHRIMP ON ICE
Minimum 100 guests
Each guest will enjoy fresh poached shrimp offered with spicy cocktail sauce, Tabasco sauce and fresh lemon wedges

Option One:
Jumbo Shrimp on Ice $12 per person (4pc per person)

Option Two:
Peel and Eat Shrimp $9 per person (8pc per person)

* CARVING STATION $12 PER PERSON
Your choice of one carved item:
pepper encrusted roast beef, citrus honey baked ham, oven roasted turkey
includes assorted condiments and rolls

:: UPSCALE YOUR CHOICES TO:
- Herb Roasted Tenderloin of Beef $7.00pp
- Herb Encrusted Colorado Lamb $5.50pp
- Roasted Salmon Wellington $4.50pp
- Pepper Crusted Prime Rib of Beef $3.50pp

ANTIPASTO STATION $10 PER PERSON
An array of Italian meats and cheeses expertly displayed with marinated vegetables, olive salad, tomato & cheese salad, traditional condiments and assorted crackers

GOURMET SLIDER STATION $8 PER PERSON (2 sliders per person)
Your choice of two from the below options:
:: Italian sausage sliders served with provolone cheese, peppers and onions
:: Angus beef cheese burgers served with cheddar cheese, pickles, ketchup, mustard and mayo
:: Meatball parmigiana slider with mozzarella and marinara
:: Mini BBQ pulled chicken sliders
:: Bratwurst sliders served with sauerkraut, caramelized onions and whole grain mustard
:: Mini BBQ pulled pork sliders
:: Chicken Tender Sliders

*Additional culinary charge of $100.00 will be billed on culinary attended action stations

Custom options are available upon request. Please speak to your Event Coordinator.
Minimum of 50 guests per station

**GOURMET SMOKED SALMON DISPLAY $275**
Your choice of one flavor:

:: **ORIGINAL HONEYSMOKED SALMON**
  Served with chopped hard boiled eggs, capers, red onions, sour cream, dill sauce and gourmet crackers.

:: **CHIPOTLE & LIME SMOKED SALMON**
  Served with pico de gallo, sliced green onion, pickled jalapeños, chipotle sour cream and tortilla chips.

:: **CRACKED PEPPER SMOKED SALMON**
  Served with chopped hard boiled eggs, capers, red onions, cool sour cream cucumber sauce and gourmet crackers.

:: **CAJUN SEASONED SMOKED SALMON**
  Served with chopped hard boiled eggs, sliced green onions, chopped olives, Tabasco sour cream and gourmet crackers.

**GRAVLAKS WITH MINI BAGELS $225**
Fresh salmon cured with sea salt, cane sugar and fresh dill served with cream cheese, chopped red onions, hard boiled eggs, capers and mini bagels.

**WARM PITA BREAD AND SPINACH ARTICHOKE DIP $4 PER PERSON**
Served with carrot and celery sticks.

**ROASTED GREEN CHILI AND CORN DIP $4 PER PERSON**
White cheddar cheese, green chilies, roasted corn and cream cheese are melted and baked until bubbly. Served with Tortilla Chips

*Additional culinary charge of $100.00 will be billed on culinary attended action stations
**DISPLAYS & STATIONS**

**:: displays and stations**

**:: dessert stations**

Minimum of 50 guests per station

**SEASONAL FRESH FRUIT & BERRY DISPLAY $7 PER PERSON**
An assortment of fresh fruits and berries

**GOURMET BAKED BRIE $6 PER PERSON**

**IMPORTED AND DOMESTIC CHEESE BOARD $6 PER PERSON**
An assortment of hard and soft cheeses from around the world offered with assorted gourmet crackers and spicy mustard

**GARDEN FRESH VEGETABLE DISPLAY $5 PER PERSON**
An assortment of fresh vegetables offered with cool cucumber ranch dipping sauce

*Additional culinary charge of $100.00 will be billed on culinary attended action stations*
Minimum of 50 guests per station

* **STRAWBERRY SHORTCAKE STATION $6 PER PERSON**
Sliced pound cake, fresh sliced strawberries and sweet whipping cream

* **ICE CREAM SOCIAL $6 PER PERSON**
Ghirardelli chocolate sauce, chopped nuts, sprinkles, chopped candy bars and cookies, cherries, whipped cream, caramel and raspberry sauce

**BITE SIZE COOKIES, BROWNIES & DESSERT BARS $5 (3 PER PERSON)**
Dark chocolate chunk brownies, chewy blondies and freshly baked cookies including:
chocolate chip, peanut butter and lemon drop

* **ROOT BEER & ORANGE CRUSH FLOAT STATION $5 PER PERSON**
Large clear disposable cups filled with vanilla ice cream, served with straws topped off with IBC Root Beer or Orange Crush, whipped cream and a cherry on top!
:: Add glass mugs at $1.00 per person

**BLUE RIBBON PIES $5 PER PERSON**
Choice of three: French apple, county peach, sour cherry, strawberry rhubarb, wild blueberry, lemon meringue, coconut cream, banana cream, chocolate cream, southern pecan or pumpkin served with whipped cream on the side

**HAND DIPPED CHOCOLATE STRAWBERRIES $4 EACH**

*Additional culinary charge of $100.00 will be billed on culinary attended action stations
LUNCH & DINNER BUFFET

:: paint your palette
:: pablo’s fiesta
:: variety of venice
:: the smoke house
:: the wildlife
:: deli board

LUNCH
$35 pp (with dessert)  Lunch $32 (without dessert)

DINNER
$40 pp (with dessert)  Dinner $38 (without dessert)

Lunch is one choice from each selection  
Dinner is two choices from all selections (except breads & desserts)

BEVERAGE STATION
Includes freshly brewed coffee regular & decaffeinated, assorted hot teas, house iced tea and water

BREADS
Freshly baked rolls served with whip butter

SALADS
:: Classic Caesar Salad with homemade croutons, parmesan cheese and Caesar dressing
:: Fresh Garden Salad with shredded carrots, sliced cucumbers, tear drop tomatoes, croutons and dressings
:: Baby Spinach Salad with mandarin oranges, sliced mushrooms, sliced red onion and poppy seed vinaigrette
:: Almond and Berry Salad mixed greens, sliced strawberries, fresh blueberries, sliced red onion, toasted almonds, bleu cheese crumbles and a house-made raspberry vinaigrette
:: Fresh Fruit Salad

SIDES
Mashed Potatoes & Gravy with your choice of brown or country gravy
Oven Roasted Baby Potatoes
House Made Mac & Three Cheese
Five Grain Wild Rice Pilaf
Creamy Polenta with Parmesan Cheese
Wild Mushroom Risotto
French Ratatouille
Roasted Baby Carrots
Roasted Fresh Vegetables Medley
(Additional selections from Salads or Sides may be added at $3.00 per guest, per selection)
PAINT YOUR PALETTE BUFFET, CONTINUED

ENTREE
- Chicken Picatta
- Chicken Marsala
- Teriyaki Chicken
- Grilled Chicken tossed with penne pasta and Alfredo sauce or marinara
- Chicken Pot Pie
- Grilled Pepper Jelly and Soy Glazed Salmon
- Pan Seared Salmon drizzled with thyme-orange blossom honey
- Seafood and Pasta with fresh oven roasted tomatoes and herbes
- Poached Shrimp, Roasted Corn and Poblano Cream Sauce Tossed with Penne Pasta
- Grilled Flank Steak with bleu cheese butter, crimini mushrooms & caramelized onions
- Penne Pasta Rosa Verde with Tomatoes, Watercress, Pine Nuts and Gorgonzola
- Five Cheese Tortellini served with creamy Alfredo sauce

(Somewhat additional selections from entrees may be added at $7.00 per guest, per selection)

SOMETHING SWEET
(Choice of One)
- Carrot Cake with Cream Cheese Frosting
- Rich and Dark Chocolate Cake (GF)
- New York Style Cheesecake served with strawberry, cherry or blueberry topping
- Country Mixed Berry Cobbler, Colorado Peach Cobbler or Cherry Crisp Cobbler accompanied by whipped cream
- Assorted Fruit & Cream Pies
- French Bread Pudding with whisky vanilla sauce
- Gourmet Cookies, Brownies, Blondies and Dessert Bars
- Strawberry Short Cake and Vanilla Whipped Cream

(additional selections from something sweet may be added at $3.00 per guest, per selection)

GF = Gluten Free
*Additional culinary charge of $100.00 will be billed on culinary attended action stations

ENHANCE YOUR BUFFET:
* Carving Station of Herb Roasted Beef served with sliced dinner rolls and creamy horseradish sauces $7 pp
Peel and Eat Shrimp with Lemon Wedges and cocktail sauce $5 pp
* Made To Order Banana Fosters or Cherries Jubilee with sweet vanilla ice cream station $6 pp

SOUPS
- Homemade Chicken Noodle Soup $4 pp
- Cream of Tomato Basil Bisque $4 pp
- Chicken Tortilla Soup $4 pp
LUNCH & DINNER BUFFET

:: paint your palette
:: pablo’s fiesta
:: variety of venice
:: the smoke house
:: the wildlife
deli board

LUNCH $34 pp  DINNER $39 pp
Lunch is one choice from each selection / Dinner is two choices from each selection

BEVERAGE STATION
Includes freshly brewed coffee regular & decaffeinated, assorted hot teas, house iced tea and water

STARTER
Fresh Corn Tortilla Chips and Salsa Fresco

SALADS
Cilantro Cole Slaw
Roasted Baby Corn and Black Bean Salad
House Made Guacamole
Mixed Green Salad with condiments and chipotle ranch dressing
Tequila-Lime Bay Shrimp Salad
Santa Fe Pasta Salad

SIDES
Calabacitas: sautéed zucchini, squash, Spanish onion, diced tomatoes and herbs
Seasoned Black Beans
Refried Beans and Cheese
Cilantro-Lime Rice
Spanish Rice
Chili-Lime Corn
(Additional selections from Salads or Sides may be added at $3.00 per guest, per selection)

ENTREE
Chicken Enchiladas, Cheese Enchiladas or Roasted Vegetable Enchiladas
Crispy Chile Rellenos with Pork Green Chile
Beef & Bean Burritos with Green Chile
Grilled Ancho Chile Rubbed Porkloin
Shredded Beef & Chicken Tacos with salsa fresca, pico de gallo, chipotle sour cream, jack-cheddar cheese, shredded lettuce & flour tortillas
Beef & Chicken Fajitas with salsa fresca, pico de gallo, chipotle sour cream, jack-cheddar cheese, shredded lettuce & flour tortillas
(Additional selections from Entrees may be added at $5.00 per guest, per selection)

SOMETHING SWEET
Sopapillas and Cinnamon Honey
Churros with Chocolate & Raspberry Sauce
Tres Leches Cake with Fresh Berries
(Additional selections from Something Sweet may be added at $3.00 per guest, per selection)

ENHANCE YOUR BUFFET:

Spicy Chicken Tortilla Soup $4 pp
Mexican Meatball Soup $4 pp
Black Bean & Roasted Corn Chowder with Chicken $4 pp
Pork Green Chili or Vegetarian Green Chili $4 pp
Freshly Made Guacamole $3 pp

CATERING SERVICES :: CONTACT INFORMATION
LUNCH & DINNER BUFFET

:: paint your palette
:: pablo’s fiesta
:: variety of venice
:: the smoke house
:: the wildlife
deli board

LUNCH $30 pp  DINNER $38 pp
Lunch is one choice from each selection / Dinner is two choices from each selection

BEVERAGE STATION
Includes freshly brewed coffee regular & decaffeinated, assorted hot teas, house iced tea and water

BREAD
Freshly baked garlic bread sticks

SALADS
Classic Caesar Salad with homemade croutons, parmesan cheese and Caesar dressing
Caprese Salad with fresh tomatoes, mozzarella, and balsamic dressing
Mixed Olive & Baby Mozzarella Salad
Mediterranean Shrimp and Orzo Salad
Italian Pasta Salad with Pepperoni
Tuscan Orzo Salad with Artichokes
Mixed Field Greens with Ranch & Balsamic Vinaigrette
Fresh Baby Spinach and Raspberry Salad
Fresh Fruit Salad

SIDES
Ratatouille
Steamed Green Beans with Brown Butter and Almonds
Creamy Polenta with Parmesan Cheese
Wild Mushroom Risotto
Garlic Mashed Potatoes
Herb Roasted Baby Potatoes
(Additional selections from salads or sides may be added at $3.00 per guest, per selection)

ENTREES
Eggplant Parmesan
Chicken Marsala
Chicken Picatta or Chicken Parmesan
Baked Meat Lasagna or Vegetable Lasagna
Rosemary & Lemon Baked Chicken
Baked Ziti with Mini Meatballs and Sauce
Penne Pasta with Shrimp Alfredo
Grilled Chicken with Penne Pasta Tossed with Alfredo Sauce
Sweet Italian Sausage with Tri-Colored Peppers and Onions
Classic Cheese Manicotti
Stuffed Shells Florentine with House-made Red Sauce
Penne Pasta Rosa Verde with tomatoes, watercress, pine nuts and gorgonzola
(Additional selections from entrees may be added at $5.00 per guest, per selection)

SOMETHING SWEET
Traditional Tiramisu
Assorted Italian Cookies & Pastries
Mini Cannolies Drizzled with Chocolate
Classic Cheesecake served with Strawberry, Cherry or Blueberry Topping
(Additional selections from something sweet may be added at $3.00 per guest, per selection)
LUNCH & DINNER BUFFET
:: paint your palette
:: pablo’s fiesta
:: variety of venice
:: the smoke house
:: the wildlife
deli board

LUNCH $30 pp  DINNER $40 pp
Lunch is one choice from each selection / Dinner is two choices from each selection

BEVERAGE STATION
Includes freshly brewed coffee regular & decaffeinated, assorted hot teas, house iced tea and water

BREAD
Freshly baked corn bread, hushpuppies, and biscuits served with whipped butter

SALADS
Creamy Cole Slaw
Cucumber and Tomato Salad
Fresh Vegetable Pasta Salad
Deviled Egg Potato Salad
English Pea Salad
Fresh Fruit Salad
Mixed Garden Salad with toppings and smokey ranch dressing

SIDES
Mac and Cheese topped with gold fish cracker crumbles
Molasses and Bacon Baked Beans
Corn on the Cob with butter
Oven Roasted Vegetable Medley
Three Cheese Potatoes Au Gratin
Smashed Yukon Gold Potatoes
Mashed Sweet Potatoes with pecans and marshmallows
(Additional selections from salads or sides may be added at $3.00 per guest, per selection)

ENTREES
Grilled Hot Links
Pulled Pork or Chicken
Smoked Beef Brisket
Hamburgers and Cheeseburgers
Southern Fried Chicken
(Additional selections from Entrees may be added at $6.00 per guest, per selection)

SOMETHING SWEET
Peach Cobbler, Apple Cobbler, Berry Cobbler or Cherry Cobbler with whipped cream
Freshly Baked Brownies and Cookies
Sliced Watermelon with Mint-Honey Syrup
Banana Pudding with Vanilla Cookies and Fresh Bananas
Southern Style Bread Pudding with warm bourbon sauce

*$100.00 culinary attendant fee will be added for each 100 guests
LUNCH & DINNER BUFFET

:: paint your palette
:: pablo’s fiesta
:: variety of venice
:: the smoke house
:: the wildlife deli board

$27 per person
(minimum 25 guests)

THE WILDLIFE DELI BOARD INCLUDES:
(premade sandwiches additional $2.50 pp)
Sliced Oven Roasted Breast of Turkey, Roast Beef and Honey Baked Ham
Sliced Provolone, Cheddar and Swiss Cheeses
Sliced Red Onions, Green Leaf Lettuce with Deli Style Pickles and Assorted Pickled Peppers
Freshly Baked Breads, Rolls, Dijon Mustard and Mayonnaise
Kettle Potato Chips offered with Garden Vegetable Dip

CHOICE OF ONE SOUP
Spicy Chicken Tortilla Soup
Cream of Tomato Basil Bisque
Chicken and Sausage Gumbo
Homemade Chicken Noodle Soup
(Other soup choices are available. Please speak with your Catering Sales Representative)

CHOICE OF THREE SALADS
Classic Cole Slaw
Country Style Potato Salad
Garden Pasta Salad
Macaroni & Cheese Salad
Classic Caesar Salad
Crunchy Carrot and Cranberry Salad
Creamy Cucumber and Dill Salad
Fresh Fruit Salad
Mixed Green Salad with condiments and dressings
Roasted Sweet Corn and Black Bean Salad
Ham Salad or Egg Salad
(Additional selections from Soup or Salad may be added at $3.00 per guest, per selection)

CHOICE OF ONE DESSERT
Freshly Baked Fruit & Cream Pies
Gourmet Cookies, Brownies and Dessert Bars
Carrot Cake, Chocolate Cake or Lemon-Raspberry Chiffon Cake
Peach Cobbler, Apple Cobbler, Berry Cobbler or Cherry Cobbler with whipped cream
(Additional selections from Dessert may be added at $3.00 per guest, per selection)

BEVERAGE STATION
Includes freshly brewed coffee regular & decaffeinated, assorted hot teas, house iced tea and water

Custom options are available upon request. Please speak to your Catering Sales Representative.
All entrees selections include a choice of one salad and choice of one dessert
Freshly baked dinner rolls and sweet creamery butter
Freshly brewed coffee regular and decaf, selection of hot teas and house iced tea upon request

**SALAD CHOICES**
Choice of one

**CLASSIC CAESAR**
Crisp romaine lettuce, sliced red onion, seasoned croutons and shredded parmesan cheese, served with a creamy Caesar dressing

**STEAKHOUSE CHOPPED SALAD**
Crisp iceberg lettuce topped with crumbled bleu cheese, diced tomatoes, red onions and chopped bacon with a Maytag bleu cheese dressing

**GARDEN SALAD**
Assorted mixed greens topped with diced roma tomatoes, julienne carrots and sliced cucumber served with a Balsamic vinaigrette

**CAPRESE SALAD**
Thick slices of vine ripe tomatoes layered with fresh buffalo mozzarella and fresh basil, drizzled with virgin olive oil, balsamic syrup and fresh cracked pepper

**ASIAN SALAD**
Assorted mixed greens topped with shaved broccoli slaw, sliced red onion, shaved almonds, mandarin oranges, water chestnuts, and fried wonton strips, served with a sesame vinaigrette

**HARVEST SALAD**
Baby spinach and arugula topped with sun dried cranberries, grape tomatoes, crumbled goat cheese and crispy onions with ranch dressing and balsamic vinaigrette

**INDIVIDUAL CHEESE AND FRUIT PLATE ($6 PER PERSON)**
Herbed Boursin cheese presented with assorted Carr’s crackers, sliced seasonal fruit and assorted fresh berries

**TUSCAN OLIVE SALAD ($5 PER PERSON)**
Pearl mozzarella cheese, fresh heirloom tomatoes, artichoke quarters, trio of olives, capers, marinated with a lemon-basil vinaigrette set on a bed of micro greens, served in a martini glass

Custom options are available upon request. Please speak to your Event Coordinator.
**DESSERT CHOICES**
Choice of one

**CHOCOLATE TORT WITH FRESH SEASONAL BERRIES**
Garnished with white chocolate and raspberry sauce (GF)

**LEMONADE ICE BOX CAKE**
With Meyer Lemon Curd garnished with fresh berries and lemon sauce garnished with fresh raspberries and lemon puree

**NEW YORK CHEESECAKE**
With your choice of strawberry, blueberry, cherry topping or turtle style

**CLASSIC CARROT CAKE**
Rice moist cake filled with pineapple and walnuts topped with smooth cream cheese frosting

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**UPSCALE GOURMET DESSERTS**
Upscale to a gourmet dessert for an additional $3.25 per person

**BISTRO TIRAMISU CAKE**
Individually wrapped and filled with sponge cake, mascarpone cheese mousse, fresh whipped cream topped with fresh seasonal berries and a dusting of cocoa powder

**FOREST BERRY TORT**
A medley of wild berries atop of vanilla cream in a buttery shortbread shell topped with whip cream

**CARAMEL APPLE PIE**
Granny Smith apples topped with buttery caramel

**ULTIMATE CHOCOLATE CAKE**
A chocolate lovers dream drizzled with raspberry coulis

**RED VELVET CAKE**
Red velvet génoise layered with cream cheese frosting

**KEY LIME PIE**
Tart key limes in a Granola crust

**MINI CHOCOLATE BUNT CAKE**
Served with raspberry sauce and fresh raspberries

GF = Gluten Free
ENTREES & PLATED DINNER

:: salad choices
:: dessert choices
:: poultry
:: beef, pork & game
:: fish & seafood
:: vegetarian
:: plates lunches
:: kid’s entrees

**CHICKEN WELLINGTON $38**
Filled with mushroom duxelle placed atop a mushroom marsala sauce served with a five grain wild rice pilaf

**STUFFED CHICKEN FLORENTINE $38**
Filled with sautéed spinach, caramelized onions, roasted red peppers, feta, parmesan and cream cheeses

**MEDITERRANEAN STUFFED CHICKEN BREAST $38**
Filled with artichoke, marinade olives, asparagus, vegetable medley and sundried tomatoes, served with a roasted red pepper sauce and sautéed vegetable cous cous

**WILD MUSHROOM STUFFED CHICKEN $36**
Assorted wild mushrooms, Swiss cheese, sun-dried tomatoes, and arugula served in a sherry demi with five grain wild rice

**CHICKEN FLORENTINE $36**
Sautéed fresh spinach with red bell peppers and mozzarella cheese, served in a fire roasted red pepper sauce with herb roasted potatoes

**CHICKEN MARSALA $36**
Pan seared chicken breast topped with a rich mushroom marsala sauce, served with roasted garlic mashed potatoes

**CHICKEN PICCATA $36**
Pan seared chicken breast topped with a lemon caper sauce, served with herb roasted potatoes

**PARMESAN CHEESE CRUSTED CHICKEN $36**
Pan seared breast of chicken served with house-made marinara sauce offered with herb and cheese polenta cake

**RIO GRANDE GRILLED CHICKEN $36 (GF)**
Seasoned and grilled breast of chicken topped with a corn and black bean salsa, served with jalapeno-cheddar cheese mashed potatoes

GF = Gluten Free

**UPSCALE VEGETABLE AND STARCHES**
for an additional $3 per guest (each item)
- Grilled or Steamed Asparagus
- Green Beans with Brown Butter and Almonds
- Vegetable Bundles Wrapped with Leeks
- Fresh Carrots Glazed with Honey and Tarragon
- Sautéed Mini Vegetables
- Au Gratin Potatoes
- Oven Roasted Fingerling Potatoes
- Wild Rice and Mushroom Blend

**CATERING SERVICES :: CONTACT INFORMATION**
YOUR CHOICE OF STEAK, SAUCE AND TWO SIDES:

STEAKS:
- Filet of Beef Tenderloin 8oz  $60.00
- Bone In-Rib Eye 14oz  $50.00
- New York Strip 12oz  $48.00
- Prime Rib of Beef 10oz  $45.00
- Top Sirloin 8oz  $42.00
- Flatiron Steak 8oz  $40.00

SAUCE:
- Diane: Pepper seared with cognac cream
- Oscar: Bernaise, Crab and Asparagus (additional $4 per person)
- Gorgonzola Cream with Worcestershire Butter and Shiitake Mushrooms
- Cabernet Sauce with Morel Mushrooms
- Green Peppercorn Sauce with Bourbon Mushrooms

SIDES:
- White Cheddar Mashed Potatoes
- Oven Roasted and Herbed Baked Potatoes
- Pecan Wild Rice Pilaf
- Roasted Root Vegetables
- Buttered Almond Green Beans

UPSCALE VEGETABLE AND STARCHES
for an additional $3 per guest (each item)

- Grilled or Steamed Asparagus
- Grilled Broccoli Spears with Sliced Roasted Garlic
- Vegetable Bundles Wrapped with Leeks
- Fresh Carrots Glazed with Honey and Tarragon
- Sautéed Mini Vegetables
- Au Gratin Potatoes
- Oven Roasted Fingerling Potatoes
- Wild Rice and Mushroom Blend
**ENTREES & PLATED DINNER**

:: salad choices
:: dessert choices

:: poultry
:: beef, pork & game
:: fish & seafood
:: vegetarian

:: plates lunches
:: kid’s entrees

**GRILLED BUFFALO STRIP STEAK $50 (GF)**
Seasoned and grilled offered with herb roasted potatoes, served with a dried cherry demi-glaze

**BEEF WELLINGTON $49**
Seared beef tenderloin with mushroom duxelle wrapped in puff pastry served with roasted garlic mashed potatoes atop a rich sherry-demi sauce

**BRAISED BEEF SHORT RIBS $48 (GF)**
Seasoned and slow cooked until tender, served with white cheddar cheese mashed potatoes, topped with a rich brown sauce

**10OZ GRILLED PORK CHOP $39 (GF)**
Seasoned and grilled offered with au gratin potatoes and topped with a wild mushroom sauce

GF = Gluten Free

* Pricing may fluctuate due to market pricing

**UPSCALE VEGETABLE AND STARCHES**
for an additional $3 per guest (each item)

Grilled or Steamed Asparagus
Green Beans with Brown Butter and Almonds
Vegetable Bundles Wrapped with Leeks
Fresh Carrots Glazed with Honey and Tarragon
Sautéed Mini Vegetables
Au Gratin Potatoes
Oven Roasted Fingerling Potatoes
Wild Rice and Mushroom Blend

**CATERING SERVICES :: CONTACT INFORMATION**

Custom options are available upon request. Please speak to your Event Coordinator.
ENTREES & PLATED DINNER

- : salad choices
- : dessert choices
- : poultry
- : beef, pork & game
- : fish & seafood
- : vegetarian
- : plates lunches
- : kid’s entrees

PAN-SEARED SEA SCALLOPS *$58 (GF)
Served with a lemon-chive vinaigrette atop sweet pea and saffron risotto

DILL ROASTED SALMON *$42
Seasoned and oven roasted topped with a fresh lemon-dill cream sauce, served with sautéed vegetable cous cous

TERIYAKI GLAZE SALMON *$42
Grilled and topped with a pineapple-mango salsa, served with five grain wild rice

SWEET CHILI GRILLED SALMON *$42 (GF)
Fresh salmon seasoned with a blend of Asian seasonings, grilled and topped with a sweet chili glaze, served with cilantro-lime rice

PAN SEARED TILAPIA WITH LEMON-CAPER SAUCE *$38 (GF)
Firm and flakey white fish seasoned and pan seared topped with a lemon-caper sauce offered with garlic mash potatoes

PECAN CRUSTED TROUT *$38
Oven roasted then then topped with brown butter served with wild rice pilaf

SEAFOOD STUFFED FLOUNDER *$38
Oven baked and topped with a white wine lobster sauce cream sauce, served with five grain wild rice

GF = Gluten Free
* Pricing may fluctuate due to market pricing

UPSCALE VEGETABLE AND STARCHES
for an additional $3 per guest (each item)

- Grilled or Steamed Asparagus
- Green Beans with Brown Butter and Almonds
- Vegetable Bundles Wrapped with Leeks
- Fresh Carrots Glazed with Honey and Tarragon
- Sautéed Mini Vegetables
- Au Gratin Potatoes
- Oven Roasted Fingerling Potatoes
- Wild Rice and Mushroom Blend

CATERING SERVICES :: CONTACT INFORMATION
**VEGETABLE RISOTTO STUFFED PORTOBELLO MUSHROOM $36 (GF)**
Creamy risotto at top a grilled Portobello mushroom on a bed of chef’s vegetables

**COUS COUS STUFFED BELL PEPPER $36**
A flavorful mix of herbs and spice couscous, stuffed into a fresh roasted bell pepper at top a roasted red pepper sauce and served with chefs vegetables

**VEGETABLE WELLINGTON $36**
Sautéed zucchini, carrot, spinach, red pimento, Swiss, parmesan cheese and feta cheeses wrapped in a puff pastry, served with a roasted tomato coulis

**MISO-GLAZED TOFU $34 (GF)**
Firm tofu seasoned and pan seared with fresh asparagus and shiitake mushrooms

**THREE CHEESE POLENTA CAKES $32 (GF)**
Parmesan, Romano-Pecorino and smoked Provolone cheeses served with homemade marinara sauce and Chef’s vegetable medley

**RISOTTO WITH SAUTÉED VEGETABLES $32 (GF)**
Fresh assorted vegetables sautéed with fine herbs, white wine and vegetable stock finished with butter and parmesan cheese

GF = Gluten Free

**UPSCALE VEGETABLE AND STARCHES**
for an additional $3 per guest (each item)

- Grilled or Steamed Asparagus
- Green Beans with Brown Butter and Almonds
- Vegetable Bundles Wrapped with Leeks
- Fresh Carrots Glazed with Honey and Tarragon
- Sautéed Mini Vegetables
- Au Gratin Potatoes
- Oven Roasted Fingerling Potatoes
- Wild Rice and Mushroom Blend
THE LUNCH MENU IS OFFERED BETWEEN THE HOURS OF 11:00AM TO 3:00PM

:: All cold entree selections include a choice of one salad and choice of one dessert
:: Salad Choice — Cole slaw, fresh fruit salad, Italian pasta or home style potato salad
:: Dessert Choice — Cheesecake with choice of topping, carrot cake or chocolate cake
:: Freshly baked dinner rolls and sweet creamery butter
:: Freshly brewed coffee regular and decaf, selection of hot teas and house iced tea upon request

COLD:

ROAST BEEF ON CROISSANT $22
Roast beef, caramelized onions, leaf lettuce, finished with a horseradish mayonnaise on a croissant

CALIFORNIA CLUB $22
A croissant filled with turkey, ham, crispy bacon, Swiss cheese, sprouts and tomato dressed with avocado aioli

GRILLED CHICKEN WITH CRISP ARUGULA $20
Caramelized onions and light blue cheese aioli served on a Ciabatta roll

BOULDER VEGGIE SANDWICH $20
Italian Focaccia bread stacked with roasted red peppers, grilled portabella mushroom, zucchini and yellow squash, Provolone cheese and leaf lettuce with olive tapenade

PLATED SALAD ENTRÉES:

GRILLED SALMON CAESAR SALAD $28
Chopped romaine lettuce topped with fresh grilled salmon topped with sliced red onion, grape tomatoes, crunchy crouton and shaved parmesan cheese. Offered with creamy Caesar dressing.

ORIGINAL COBB SALAD $24
Chopped head lettuce, watercress, romaine lettuce and chicory are blended to make the perfect bed for chopped tomatoes, crispy bacon, and diced chicken, chopped hard boiled eggs, diced avocado and crumbled bleu cheese topped with chopped fresh chives, served with The Original Brown Derby Cobb Salad Dressing.

CHINESE CHICKEN SALAD $24
Chopped romaine lettuce topped with marinade grilled chicken breast, mandarin oranges, sliced red onions, toasted almonds, tricolor bell peppers and crispy wonton strips. Offered with a ginger-soy dressing.

HOT:

* HAWAIIAN SALMON $32
Pan seared salmon topped with a mango and red pepper salsa, Offered with Chef’s vegetables and sunrise quinoa blend

* PEPPER JELLY AND SOY GLAZED SALMON $32
Freshly grilled salmon topped with pepper jelly and soy glaze Served with chef’s vegetables and wild brown rice pilaf

CHICKEN PICCATA $30
Breast of chicken sautéed with white wine, fresh lemon juice, garlic, capers and sliced mushrooms
Served with Chef’s vegetable medley and herbed risotto

* Pricing may fluctuate due to market pricing

Custom options are available upon request. Please speak to your Event Coordinator.
ALL KID’S DINNERS PLATED $15 PER PERSON / BUFFET $12 PER PERSON
:: Includes a cookie and a fresh fruit cup
(Kids 12 years of age and under)

YOUR CHOICE OF ONE ENTRÉE PER EVENT

CRISPY CHICKEN TENDERS
Served with french fries and ketchup

MACARONI & CHEESE
Served with chefs vegetables medley

PENNE PASTA WITH MINI MEATBALLS
Served with homemade marinara sauce and parmesan cheese

AMERICAN CHEESEBURGER & FRENCH FRIES
Served with American cheese, lettuce, tomato, red onion, pickle chips and ketchup

CLASSIC HAMBURGER AND FRENCH FRIES
Served with tomato, red onion, pickle chips and ketchup

HEBREW NATIONAL HOT DOG
Served with french fries and ketchup

ADD A MIXED FIELD GREEN SALAD $2.95 PER CHILD
Topped with match stick carrot, sliced cucumber, tear drop tomatoes, croutons served with ranch dressing

Custom options are available upon request. Please speak to your Event Coordinator.
JUICES & OTHER REFRESHMENTS

PITCHERS OF JUICE
:: Orange, Cranberry, Apple (serves 6-8) $30 EACH

LEMONADE AND ICED TEA $30 GALLON

ASSORTED INDIVIDUAL BOTTLED FRUIT JUICES $4 EACH
:: Orange, Cranberry, Apple

SPARKLING WATER (10OZ) $3 EACH

AQUAFINA 12OZ. BOTTLED WATER $2 EACH

ASSORTED 12OZ. CANS OF PEPSI PRODUCTS $2 EACH
:: Pepsi, Diet Pepsi, Sierra Mist

CHILLED 1/2 PINTS OF MILK $2 EACH
:: Whole, 2%, Skim, Chocolate

HOT BEVERAGE SERVICE

COFFEE & TEA SERVICE $57 PER 1.5 GALLONS

HOT CHOCOLATE WITH MINI MARSHMALLOWS $52 PER 1.5 GALLONS

HOT CIDER WITH CINNAMON STICKS $48 PER 1.5 GALLONS

Coffee packages include disposable cups, sugar, Equal, Splenda, Sweet & Low, fresh cream and stir sticks.
**Beverages**

:: assorted beverages
:: wine list
:: beer list
:: liquor list
:: packages

**SPARKLING**
- **Borgo Magredo, Presseco** – Italy $7.50 per glass, $30.00 bottle
  - White peaches and nectarines focus the fruit with great zeal.
- **Domaine Ste. Michelle** – Columbia Valley $7.00 per glass, $27.00 bottle
  - Delicate flavors of apples and citrus.
- **WyCliff** – California $6.25 per glass, $24.00 bottle
  - Blend of premium grapes with a touch of sweetness and a crisp, clean finish.

**Premium White Wines**
- **Hess Chardonnay** – Napa Valley, $7.00 per glass, $28.00 bottle
  - Floral notes, with aromas and flavors of honeysuckle, apple and undertones of citrus and tropical fruits.
- **Starbrough Sauvignon Blanc** – New Zealand, $7.00 per glass, $28.00 bottle
  - Flavors of passion fruit, guava and kiwi layered over a citrus framework culminate in a crisp, approachable palate.
- **Dr. L Riesling** – Germany, $7.00 per glass, $28.00 bottle
  - Plush red peach, cherry and white currant flavors that are supported by zesty acidity.
- **Danzante Pinot Grigio** – Italy, $7.00 per glass, $28.00 bottle
  - Floral notes followed by aromatic impressions that include tropical fruit, such as banana, pineapple and papaya.

**Premium Red Wines**
- **Chateau Ste. Michelle Cabernet Sauvignon** – Columbia Valley, $7.50 per glass, $30.00 bottle
  - This Cab is complex yet inviting, with concentrated fruit flavors and silky tannins.
- **Bogle Cabernet Sauvignon** – California, $7.00 per glass, $28.00 bottle
  - Deeply extracted cherry, currant jam, black pepper and toasty vanilla.
- **Five Rivers Cabernet Sauvignon** – California Central Coast, $7.00 per glass, $28.00 bottle
  - A full mouthfeel with plush tannins, flavors of plum and a lingering tobacco finish.
- **Rainstorm Pinot Noir** – Oregon, $7.00 per glass, $28.00 bottle
  - Fruit-forward, soft and elegant with rosehip aromas and flavors of bright cherry and pomegranate.

**House Wines**
- **Two Vines Chardonnay** – Washington, $6.00 per glass, $22.00 bottle
  - Fresh and vibrant with bright apple and pear aromas coupled with hints of toasted coconut and lemon zest.
- **Two Vines Riesling** – Washington, $6.00 per glass, $22.00 bottle
  - Nuances of peach and nectarine complement a core of ripe apricot flavors.
- **Two Vines Cabernet Sauvignon** – Washington, $6.00 per glass, $22.00 bottle
  - Aromas of strawberry, cherry and cola are accompanied by notes of luscious berry sweetness on the soft palate.
- **Concha Y Toro Pinot Noir** – Chile, $6.00 per glass, $22.00 bottle
  - Soft and discreet aromas of cherries, raspberries, black currants, and undergrowth never overwhelm the palate.

Las Rocas Grenache – Spain, $7.00 per glass, $28.00 bottle
- Integrates nuances of oat with rich dark cherry and blackberry aromas and flavors.

Trivento Malbec – Argentina, $7.00 per glass, $28.00 bottle
- Powerful aromas of ripe red fruits, strawberries and cherries, with hints of coffee and chocolate from the oak.

*Custom options are available upon request. Please speak to your Event Coordinator.*
BEVERAGES

:: assorted beverages
:: wine list
:: beer list
:: liquor list
:: packages

DOMESTIC
Hosted Price $4.00 Per Bottle, Cash Price $4.25 Per Bottle, Kegs $350.00

Bud Light
Coors Light

PREMIUM
Hosted Price $4.25 Per Bottle, Cash Price $4.75 Per Bottle, Kegs Available Starting at $450.00

Blue Moon Belgian White
Fat Tire Amber Ale
Stella Artois
Corona Light
BEVERAGES

:: assorted beverages
:: wine list
:: beer list
:: liquor list
:: packages

PREMIUM
Hosted Price $5.75 per drink, Cast Price $6.00 per drink

Ketel One Vodka
Bombay Sapphire Gin
Bacardi Select Rum
Dewar's Scotch
Jacobs Daniels Whiskey
Lexington Bourbon
Crown Royal Whiskey
Milagro Tequila

CALL
Hosted Price $5.25 per drink, Cast Price $5.50 per drink

Smirnoff Vodka
Tanqueray Gin
Bacardi Silver Rum
Johnnie Walker Red Label Scotch
Jim Beam Bourbon
Seagram's 7 Whiskey
Jose Cuervo Gold Tequila

Custom options are available upon request. Please speak to your Event Coordinator.
**CONSUMPTION BAR**
Final check is based upon the actual drinks ordered and paid in full by the host
$75.00/bar bartender fee may apply

**CASH BAR**
All guests pay for their own beverages throughout the event
$75.00/bar bartender fee may apply

**HOSTED BAR**
Call bar is $14.00 per person for 2 hours and $4.00 per person each additional hour
Premium bar is $18.00 per person for 2 hours and $5.00 per person each additional hour
Paid by the host
Thank you on behalf of University of Colorado South Denver for allowing us to host your event. To preserve the integrity of our venue, we request that you adhere to the following guidelines. These guidelines allow you full enjoyment and the best use of the facility.

**EXCLUSIVITY**
All catering is exclusive in-house catering only at the University of Colorado. Please note that no food or beverages of any kind may be brought into or out of the facility.

**MENU SELECTION**
Your knowledgeable catering representative is eager to assist you in planning, menu selection, and to answer any questions or concerns. CU takes great pride in creating unique world-class menus designed for that special occasion. Sample menus have been created to reflect the unique style and skills of our culinary team. Your catering specialist will be happy to create custom menus to suit your special occasion.

**CONTRACTS**
In order to execute your event, a signed copy of an Event Rental Agreement detailing all arrangements must be returned to CU by the deadline date indicated on the contract. The signed contract with its stated terms constitutes the entire agreement between the client and CU.

**PRICING**
Prices, along with menus, are often provided well in advance of an event. Due to fluctuating market prices for fresh specialty products, our menu prices are subject to change. CU will gladly lock in and guarantee menu selection pricing within 90 days of your catered event with a signed contract, signed event orders and a deposit per our stated deposit policy. Function quotations will also be subject to change until the event is locked-in by receipt of signed contract, signed event orders and a deposit per our stated deposit policy. A 22% service charge and applicable sales tax will be applied to all food and beverage sales. If the customer is a tax-exempt organization, please provide a copy of both a Colorado Tax Exempt Certificate and a City and Tax Exempt Claim Form with your signed Event Contract. If the certificates are not received prior to invoicing, taxes will be collected on all invoices.

**ROOM SET UP**
Great Hall has been designed and furnished with an array of custom features. The movement and/or removal of interior furnishings and installation of dining and buffet tables require special handling. CU will set up and strike all events. If you are in need of room adjustments, please just ask the Event Manager and their team to assist.

**DAMAGES**
The Customer shall conduct their event in an orderly manner and in full compliance with applicable laws and regulations and the Facility’s regulations. Customer agrees to be responsible for any damages to the premises by the Customer, Customer’s guests, Customer’s sub-contractors and/or Customer’s agents during the period of time that the premises are occupied by the Customer. Normal wear & tear excepted.
**GUARANTEE**
An estimated number of guests are required at the initial event booking. CU must be notified of the exact number of guests at least 96 business hours or four (4) business days prior to the function date. This will be considered the guarantee for which the Customer will be charged even if fewer guests attend. For functions of 1000 persons and above the guarantee is due 120 business hours or five (5) business days prior to your function. CU will be prepared to serve 5% above the guarantee up to a maximum of 20 guests. If the guarantee is not received as stated, the number of guests specified on the applicable Banquet Event Orders will determine your minimum charges. The guarantee is not subject to a reduction after the 96-hour deadline. CU will make every reasonable effort to accommodate numbers that increase after a guarantee is given, but may be constrained by last minute availability of product and labor. Increases in attendance given after the final guarantee deadline may be subject to an additional 25% fee.

**DEPOSIT AND BILLING**
A deposit of 25% of the total estimated event value will be required 2 weeks from initial booking. Another 25% is due 3 months before event date. The final 50% remaining estimated balance due shall be paid in full 2 weeks prior to the start of the function. A complete credit card authorization form must be provided by the Customer as a guarantee of payment for the services rendered. A photocopy of the front and back of the credit card must also be included for verification. Final payment for event charges in addition to those estimated on this contract must be paid at the conclusion of the event by a company, certified or cashier’s check or will be assessed to the credit card used to authorize the event. Failure to present the deposit will release the event date for resale and forfeit any deposits paid. Master Card, VISA and American Express are gladly accepted for total charges.

**DÉCOR**
All décor must be pre-approved by the facility management. Nails or adhesives are not permitted to any interior surfaces. Attaching any décor or signage to the sprinkler heads is prohibited. Flower arrangements and foliage plants must be approved through your catering representative prior to delivery. The facility is not responsible for any items that remain at the end of the event. Candles must be glass-enclosed per the requirements of the Douglas County Fire Marshall. Open flames are prohibited. Floral petals, glitter, confetti, rice or birdseed are not allowed due to the potential damage to the floor surfaces. It is the responsibility of the Customer to advise their guests of these restrictions. All decorations must be removed at the end of the event. Any remaining decorations will be discarded and cleaning fees may apply. Client may be charged for any additional or unusual clean up, as determined solely by the CU.

**ALCOHOLIC BEVERAGE GUIDELINES**
All alcohol is to be negotiated and controlled through CU South Denver. Liquor may be served only in compliance with applicable laws and ordinances. Donation bars are acceptable with signed donated liquor addendum and as long as the donation is truly voluntary. CU WILL NOT accept any donated alcohol that is not provided by a licensed distributor. No alcoholic beverages of any kind are permitted outside the contracted event area. CU South Denver reserves the right to refuse service to any person who is underage or appears intoxicated.
CATERING SERVICES

:: polices
:: rental fees
:: maps & directions
:: vendors

RENTAL FEES - PLEASE CALL FOR ROOM & EQUIPMENT RATES
Catering minimums may apply depending on dates and season

GREAT HALL
1,100 Standing Reception 800 Theater Style 400 Classroom 450 Plated Reception
MEZZANINE
150 Standing Reception 80 Plated Reception
VERANDA
180 Standing Reception 120 Plated Reception
COURTYARD
600 Standing Reception 400 Theater Style
THEATER
315 Theater Seating

THE ABOVE RENTAL FEES INCLUDE (UPON AVAILABILITY):
:: Chairs, Tables, Tableware, Basic A/V, House Sound, and Free Parking
:: Experienced Event Coordinator
:: Access to Exhibits (Not always exclusive)
:: Standard Polyester Linen
:: Standard Set Up & Clean Up
:: Stage and Dance Floor
:: Coat Racks with Hangers
:: Registration Tables with Skirting
:: Security and Maintenance Fees
:: Basic Centerpieces

ADDITIONAL ITEMS THAT COULD INCUR EXTRA COST:
:: Telephone Lines
:: LCD Projector
:: Additional 30 amp circuits
:: Science on Sphere (Globeology)
:: Hanging Paper Lanterns
:: Hanging Lighted Stars
:: Turtle (extra power)
:: Outdoor Space Heaters
:: Royalty and Licensing Fees (Theater Projection)
:: Bartender Fees
:: Chef Carving Fees
:: Museum Scavenger Hunt
:: Additional Hour (Room Rental)
:: Additional or Upgraded Linen
:: Pipe and Drape
:: Additional AV

Please inquire with your Event Coordinator if you have any questions regarding additional items needed for your event or pricing.

Thank you for your business and we look forward to working with you!

Custom options are available upon request. Please speak to your Event Coordinator.
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THE WILDLIFE EXPERIENCE
10035 Peoria Street
Parker, Colorado 80124
From I-25 and Lincoln, head east. After passing 5 lights, turn right on Lioness Way. Building is located on the southeast corn of Lincoln and Lioness Way.
CATERING SERVICES

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AUDIO VISUAL EQUIPMENT
J&S AV / 303-792-5588/ www.jsav.com
Pink Monkey Solutions / 303-931-8837 / www.pinkmoneysolutions.com

DJ
Dance Trax Productions/ 303-337-1800 / www.dancetraxproductions.com
Jammin’ DJ’s/ 303-308-9700 / www.myjamminjds.com

EVENT PLANNING
Firefly Events/ 917-921-6052/ www.firefly-events.com

FLOWERS
Celebrations Floral/ 720-379-5369/ www.celebrationsfloral.net
Swank Stems/ 720-982-9639/ www.swankstems.com

RENTALS / EQUIPMENT/ LINENS
Event Rents/ 303-972-0975/ www.denver.eventrents.net

PHOTOGRAPHY
Stori Heleen/ 303-919-2981/ www.storihphotography.com

ENTERTAINMENT
Amberg Entertainment/ 303-593-2354/ www.ambergerg.com
Fun Productions/ 303-931-8837/ www.fundproductions.com
5 Star Talent & Entertainment/ 303-635-1210/ www.5staracts.com
Center Stage Photo Booth/ 720-445-5222/ www.centerstagephotobooth.com

WEDDING CAKES
Cakes Amore/ 720-981-5505/ www.cakes-amore.com
Indulge Bakery / 303-926-1676/ www.indulgebakery.com
The Makery/ 720-270-4042/ www.themakery.com
Elegant Bakery/ 303-332-7708/ www.elegantbakery.com

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