Catering Menu

BREAKFAST
BREAK TIME
BEVERAGES
LUNCH
HORS D’OEUVRES
DISPLAYS AND STATIONS
DINNER
KIDS
BAR PACKAGES
## Breakfast

### Continental Breakfast Buffet and Enhancements

<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Price per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mount Evans Continental</td>
<td>$13</td>
</tr>
<tr>
<td>Selection of Chilled Juices</td>
<td></td>
</tr>
<tr>
<td>Fresh Sliced Seasonal Fruit</td>
<td></td>
</tr>
<tr>
<td>Mini Danishes and Muffins</td>
<td></td>
</tr>
<tr>
<td>Assorted Breakfast Breads</td>
<td></td>
</tr>
<tr>
<td>Freshly Brewed Coffee and Tazo Teas</td>
<td></td>
</tr>
<tr>
<td><strong>Enhancements</strong></td>
<td></td>
</tr>
<tr>
<td><em>Can only be added with the purchase of a full buffet</em></td>
<td></td>
</tr>
<tr>
<td><strong>The New Yorker</strong></td>
<td>$11</td>
</tr>
<tr>
<td>Mini Bagels and Fresh Cured Salmon Gravlax Served with Cream Cheese, Chopped Red Onions, Hard Boiled Eggs and Capers</td>
<td></td>
</tr>
<tr>
<td><strong>Ultimate Oatmeal Bar</strong></td>
<td>$9</td>
</tr>
<tr>
<td>Served with Fresh Berries, Bananas, Assorted Seeds and Nuts, Shredded Coconut, Dried Fruits, Chocolate Chips, Brown Sugar, Vanilla Powder, Sweet Butter, Cream, Milk, and Almond Milk</td>
<td></td>
</tr>
<tr>
<td><strong>Build Your Own Parfait Station</strong></td>
<td>$8</td>
</tr>
<tr>
<td>Vanilla Yogurt with Assorted Berries, Granola, Dried Fruits, and Honey</td>
<td></td>
</tr>
<tr>
<td><strong>Breakfast Sandwich</strong></td>
<td>$8</td>
</tr>
<tr>
<td>Flaky Croissant with Scrambled Eggs, Ham and Cheese</td>
<td></td>
</tr>
<tr>
<td><strong>Breakfast Burritos</strong></td>
<td>$7</td>
</tr>
<tr>
<td>Includes Sausage, Bacon, Chorizo, Egg and Potato (V), Served with Green Chili and Salsa</td>
<td></td>
</tr>
<tr>
<td><strong>Complete Continental</strong></td>
<td>$4</td>
</tr>
<tr>
<td>Assorted Individual Dry Cereals and Yogurts Served with ½ Pints of Milk</td>
<td></td>
</tr>
</tbody>
</table>
Breakfast

HOT BREAKFAST BUFFETS

PRICED PER PERSON | 25 PERSON MINIMUM | SMALL GROUP FEE $4 PER PERSON

THE RALPHIE ......................................................... 28
  Selection of Chilled Juices
  Infused Water/Agua Fresca
  Fresh Sliced Seasonal Fruit and Berries
  Bran Muffins with Honey and Butter
  Oven Roasted Roma Tomatoes
  Asparagus and Boursin Cheese Frittatas (V) (GF)
  Sweet Potato Hash with Caramelized Onions
  Freshly Brewed Coffee and Tazo Teas

THE CLYDE ......................................................... 26
  Selection of Chilled Juices
  Fresh Sliced Seasonal Fruit and Berries
  Mini Croissants and Muffins
  Cheese Scrambled Eggs with Herbs
  Country Style Breakfast Potatoes
  Applewood Smoked Bacon
  Breakfast Sausage Links
  Freshly Brewed Coffee and Tazo Teas

THE MILO ......................................................... 25
  Selection of Chilled Juices
  Fresh Sliced Seasonal Fruit and Berries
  Assorted Scones with Sweet Butter
  Scrambled Eggs Benedict
  Cinnamon Swirl French Toast with White Chocolate and Syrup
  Freshly Brewed Coffee and Tazo Teas
# Breakfast

## 5280 BRUNCH BUFFET

**PRICED PER PERSON | 25 PERSON MINIMUM | SMALL GROUP FEE $4 PER PERSON**

**5280 BRUNCH................................................................. 42**

- Brunch includes Breakfast Breads, Assorted Pastries and Fruit Juices, Coffee and Hot Teas

### SALADS

**CHOICE OF ONE**
- Fresh Fruit Salad
- Garden Salad
- Caesar Salad
- Spinach and Fresh Strawberry Salad
- Tomato and Cucumber Salad
- Caprese Pasta Salad
- Classic Waldorf Salad

### SIDES

**CHOICE OF ONE**
- Seasoned Breakfast Potatoes
- Classic Shredded Hash Browns
- Steamed Vegetable Medley
- Butternut Squash with Carrots and Snow Peas
- Sautéed Green Beans
- Honey Glazed Carrots
- Sautéed Brussel Sprouts with Hazelnut
- Biscuits with Assorted Jellies and Butters
- Roasted Red Pepper and Smoked Gouda Soup

### ENTRÉES

**CHOICE OF ONE**
- Fresh Country Scrambled Eggs
- Scrambled Eggs Benedict
- Spinach and Mushroom Quiche
- Sweet Italian Sausage with Peppers and Onions (GF)
- Shrimp and Cheesy Grits (GF)
- Asparagus and Sun-dried Tomato Quiche
- Grilled Ham Steaks with Orange Glaze
- Waffles offered with Assorted Toppings and Syrups
- Biscuits and Sausage Gravy
- Fried Chicken
- Chili Relleno Casserole
- Denver Egg Bake

### BREAKFAST MEATS

**CHOICE OF ONE**
- Apple Smoked Bacon
- Chicken Apple Breakfast Sausage
- Country Breakfast Sausage
- House Made Corned Beef Hash
- Wild Boar Sausage with Apricot
- Turkey Sausage Patty

### DESSERTS

**CHOICE OF ONE**
- Bread Pudding with Vanilla Bourbon Sauce
- Strawberry Short Cake with Whipped Cream
- Tiramisu with Fresh Berries
- Peach Cobbler with Cinnamon Whipped Cream
- Key Lime Pie
- Bananas Fosters* (GF)
- Granny’s Apple Crisp Pie

### ADD A CARVING STATION

**............................... 7**

Includes Freshly Baked Rolls

**CHOICE OF ONE**
- Pepper Crusted Top Round with Creamy Horseradish
- Cashew Crusted Pork Loin with Apple Demi-glace
- Oven Glazed Ham with Pineapple Chutney
- Oven Roasted Turkey Breast with Cranberry Relish

*Chef fee may be required*
**THEMED BREAKS**

**SOUTH OF THE ROCKIES**
- Corn Tortilla Chips and Salsa (GF)
- Fresh Guacamole
- Roasted Green Chili and Corn Dip
- Chicken Quesadilla Cones
- Mini Churros with Chocolate and Raspberry Sauce
- Infused Agua Fresca

**PICNIC**
- Fruit and Cheese Kabobs
- Warm Pita Bread with Spinach Artichoke Dip
- Antipasto Skewers
- Cannoli Dip with Cannoli Chips
- Strawberry Lemonade

**BOULDER**
- Whole Fresh Fruit
- Granola Bars and Cliff Bars
- Individual Smartfood White Cheddar Popcorn
- Hummus with Pita Chips, Carrots and Celery Sticks
- Dark Chocolate Covered Almonds
- Assorted Flavored Dasani Waters

**BALL PARK**
- Jumbo Soft Pretzels with Mustard and Nacho Cheese
- Mini Corn Dogs
- Fresh Popcorn
- Assorted Candy Bars
- Buckets of Root Beer
  - Upgrade to a Bucket of Coors Light for $3 per person

**COFFEE HOUSE**
- Bite Size Cookies, Brownies and Dessert Bars
- Rice Crispy Treats
- Mini Pretzel Twists
- Roasted Nuts
- Assorted Dunkin' Donuts Iced Coffees

**BLAZE-YOUR-OWN-TRAIL MIX STATION**
- May Include Mini Pretzel Twists, Chocolate Candies, Peanuts, Walnuts, Sunflower Seeds, Pumpkin Seeds, Craisins, Yogurt Covered Raisins, Mini Marshmallows, Dried Pineapple, Dried Banana Chips, Gummy Bears, Popcorn and Granola
  - 50 guest minimum required / Less than 50 people additional $5 per person

**BUILD YOUR OWN YOGURT STATION**
- Vanilla Yogurt with Assorted Fresh Berries, Granola, Dried Fruits, and Honey
  - 50 guest minimum required / Less than 50 people additional $5.00 per person
### A LA CARTE SNACKS

<table>
<thead>
<tr>
<th>PER POUND/SERVES 10</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ROASTED MIXED NUTS</strong></td>
</tr>
<tr>
<td><strong>CANDY BY THE POUND</strong></td>
</tr>
<tr>
<td>May Include Hershey’s Mini Chocolates, Plain M&amp;Ms, Peanut M&amp;Ms, Gummy Bears, Hershey’s Kisses</td>
</tr>
<tr>
<td><strong>LINX SNACK MIX</strong></td>
</tr>
<tr>
<td><strong>HONEY ROASTED PEANUTS</strong></td>
</tr>
<tr>
<td><strong>FRESH TORTILLA CHIPS</strong></td>
</tr>
<tr>
<td><strong>KETTLE POTATO CHIPS</strong></td>
</tr>
<tr>
<td><strong>MINI PRETZEL TWISTS</strong></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>PER QUART</th>
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</thead>
<tbody>
<tr>
<td><strong>WARM QUESO DIP (GF)</strong></td>
</tr>
<tr>
<td><strong>FRENCH ONION DIP (GF)</strong></td>
</tr>
<tr>
<td><strong>FRESH GUACAMOLE</strong></td>
</tr>
<tr>
<td><strong>HOMEMADE SALSA</strong></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>PRICED INDIVIDUALLY</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>NOVELTY ASSORTED ICE CREAM BAR</strong></td>
</tr>
<tr>
<td><strong>CLIF BARS</strong></td>
</tr>
<tr>
<td><strong>CRACKER JACKS</strong></td>
</tr>
<tr>
<td><strong>SMARTFOOD WHITE CHEDDAR POPCORN</strong></td>
</tr>
<tr>
<td><strong>BOULDER CHIPS</strong></td>
</tr>
<tr>
<td><strong>GRANOLA BARS</strong></td>
</tr>
</tbody>
</table>

| CANDY BARS | 2 |
| May Include Plain M&Ms, Peanut M&Ms, Snickers, Butterfinger, Hershey’s Chocolate Bar |
| **MOVIE POPCORN** | 2 |
| **DOUBLE CHOCOLATE CHIP GLUTEN-FREE MUFFIN** | 2 |
| **BLUEBERRY GLUTEN-FREE MUFFIN** | 2 |

<table>
<thead>
<tr>
<th>PER DOZEN</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>JUMBO SOFT PRETZELS</strong></td>
</tr>
<tr>
<td>Served with Mustard and Nacho Cheese Dip</td>
</tr>
<tr>
<td><strong>ASSORTED GOURMET CUPCAKES</strong></td>
</tr>
<tr>
<td><strong>BREAKFAST BREADS</strong></td>
</tr>
<tr>
<td><strong>ASSORTED DESSERT BARS</strong></td>
</tr>
<tr>
<td>May Include Chocolate Pecan, Caramel Apple, Lemon, Raspberry, Oreo Dream Bar</td>
</tr>
<tr>
<td><strong>ASSORTED BREAKFAST MUFFINS</strong></td>
</tr>
<tr>
<td><strong>CROISSANTS</strong></td>
</tr>
<tr>
<td>Butter and Assorted Jellies</td>
</tr>
<tr>
<td><strong>FRESHLY BAKED JUMBO COOKIES</strong></td>
</tr>
<tr>
<td>Chocolate Chip, Sugar, Oatmeal Raisin, Royal Deluxe</td>
</tr>
<tr>
<td><strong>MINI ASSORTED BREAKFAST PASTRIES</strong></td>
</tr>
<tr>
<td><strong>RICE CRISPY TREATS</strong></td>
</tr>
<tr>
<td><strong>ASSORTED SLICED BAGELS</strong></td>
</tr>
<tr>
<td>Cream Cheese, Butter and Assorted Jellies</td>
</tr>
<tr>
<td><strong>ASSORTED SCONES</strong></td>
</tr>
<tr>
<td>Whipped Butter</td>
</tr>
<tr>
<td><strong>BITE SIZE COOKIES, BROWNIES AND DESSERT BARS</strong></td>
</tr>
</tbody>
</table>
**Beverages**

**A LA CARTE BEVERAGE SERVICE**

<table>
<thead>
<tr>
<th>BEVERAGES ON CONSUMPTION BY THE GALLON</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>COFFEE AND TAZO TEA SERVICE</strong></td>
<td>42</td>
</tr>
<tr>
<td><strong>HOT CHOCOLATE</strong></td>
<td>32</td>
</tr>
<tr>
<td>with Mini Marshmallows</td>
<td></td>
</tr>
<tr>
<td><strong>HOT CIDER</strong></td>
<td>30</td>
</tr>
<tr>
<td>with Cinnamon Sticks</td>
<td></td>
</tr>
<tr>
<td><strong>LEMONADE</strong></td>
<td>30</td>
</tr>
<tr>
<td><strong>ICED TEA</strong></td>
<td>30</td>
</tr>
<tr>
<td><strong>INFUSED WATER</strong></td>
<td>20</td>
</tr>
<tr>
<td><strong>JUICE CARAFES</strong></td>
<td>15</td>
</tr>
<tr>
<td>Orange, Cranberry</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>BEVERAGES INDIVIDUALLY, ON CONSUMPTION</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>DUNKIN’ DONUTS ICED COFFEE 13 OZ</strong></td>
<td>4</td>
</tr>
<tr>
<td>Original, Espresso, French Vanilla, Mocha</td>
<td></td>
</tr>
<tr>
<td><strong>DASANI 12 OZ. FLAVORED WATER</strong></td>
<td>3</td>
</tr>
<tr>
<td>Pineapple, Black Cherry, Lemon, Raspberry Lemonade</td>
<td></td>
</tr>
<tr>
<td><strong>SPARKLING BOTTLED WATER 10 OZ</strong></td>
<td>3</td>
</tr>
<tr>
<td><strong>DASANI 12 OZ. BOTTLED WATER</strong></td>
<td>2</td>
</tr>
<tr>
<td><strong>CONTOUR COCA-COLA CANS 8.5 OZ</strong></td>
<td>2</td>
</tr>
<tr>
<td>Coke, Diet Coke, Sprite</td>
<td></td>
</tr>
<tr>
<td><strong>MILK</strong></td>
<td>2</td>
</tr>
<tr>
<td>Whole, 2%, Chocolate</td>
<td></td>
</tr>
</tbody>
</table>
Lunch Buffet

LUNCH BUFFET

Priced per person | 25 person minimum | Small group fee $4 per person

**CANTINA**
- Chips Salsa and Guacamole
- Chicken Tortilla Soup
- Corn and Black Bean Salad (GF/V)
- Cheese Enchiladas (GF)
- Carne Asada Street Tacos with Onions, Cilantro and Fresh Limes
- Baja Style Fish Tacos with Cabbage and Pico de Gallo
- Cannelloni with Spinach and Ricotta Served with Tomato Basil Cream Sauce
- Rosemary Roasted Potatoes
- Broccolini Aglio e Olio
- Garlic Bread
- Churros with Chocolate and Raspberry Sauces
- Freshly Brewed Coffee, Tazo Teas and Iced Tea

**ITALIANO**
- Minestrone Soup (GF)
- Mixed Greens with Fontina Cheese, Red Onions, Roasted Red Pepper, Balsamic Vinaigrette
- Chicken Cacciatora (GF)
- Cannelloni with Spinach and Ricotta Served with Tomato Basil Cream Sauce
- Rosemary Roasted Potatoes
- Broccolini Aglio e Olio
- Garlic Bread
- Tiramisu with Berries
- Freshly Brewed Coffee, Tazo Teas and Iced Tea

**AMERICAN BBQ**
- Red Bliss Potato Salad
- Garden Salad
- Cole Slaw
- BBQ Chicken
- Honey-Lime Chipotle Tri-Tip (GF)
- Macaroni and Cheese
- Buttered Kernel Corn
- Peach Cobbler with Cinnamon Whipped Cream
- Freshly Brewed Coffee, Tazo Teas and Iced Tea

**DELICATESSEN**
- Kettle Potato Chips Offered with French Dip
- Garden Salad
- Fruit Salad
- Tomato Basil Bisque
- Sliced Oven Roasted Turkey Breast, 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
- Assorted Bread Basket, Dijon Mustard and Mayonnaise
- Gourmet Cookies and Brownies
- Freshly Brewed Coffee, Tazo Teas and Iced Tea

**MAKE YOUR OWN PHO BOWL**
- Ginger Cucumber Salad
- Rice (GF) and Ramen Noodles
- Seasoned Chicken, Rock Shrimp, Tofu
- Snow Peas, Carrots, Jalapenos, Basil, Green Onions, Napa Cabbage, Hard Boiled Eggs, Bean Sprouts, Cilantro and Fresh Lime
- Spicy Garlic Chili Sauce, Soy Sauce, Hoisin Sauce and Sriracha
- Chef’s Selected Seasonal Dessert
- Freshly Brewed Coffee, Tazo Teas and Iced Tea
<table>
<thead>
<tr>
<th>Location</th>
<th>Menu Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>SNOWMASS</td>
<td>37</td>
</tr>
<tr>
<td></td>
<td>Roasted Tomato Bisque</td>
</tr>
<tr>
<td></td>
<td>Flat Iron Steak with Gorgonzola Butter and Crispy Shallots (GF)</td>
</tr>
<tr>
<td></td>
<td>Haricot Verts and Potatoes Au Gratin</td>
</tr>
<tr>
<td></td>
<td>Cheesecake with Fresh Strawberries</td>
</tr>
<tr>
<td></td>
<td>Freshly Brewed Coffee, Tazo Teas and Iced Tea</td>
</tr>
<tr>
<td>LOOKOUT MOUNTAIN (GF)(V)</td>
<td>37</td>
</tr>
<tr>
<td></td>
<td>Arugula, Pear and Walnut Salad Served with a Dijon-Maple Vinaigrette</td>
</tr>
<tr>
<td></td>
<td>Garden Vegetarian Stuffed Ravioli with a Red Pepper Cream Sauce</td>
</tr>
<tr>
<td></td>
<td>Fresh Berries Drizzled with Mint Syrup</td>
</tr>
<tr>
<td></td>
<td>Freshly Brewed Coffee, Tazo Teas and Iced Tea</td>
</tr>
<tr>
<td>GREEN MOUNTAIN (V)</td>
<td>36</td>
</tr>
<tr>
<td></td>
<td>Mixed Baby Kale with Fresh Strawberries, Cumbled Goat Cheese, Dried Cranberries and Toasted Almonds Served with a Strawberry Balsamic Vinaigrette</td>
</tr>
<tr>
<td></td>
<td>Kale and Mushroom Ravioli with Truffle Oil</td>
</tr>
<tr>
<td></td>
<td>Carrot Cake</td>
</tr>
<tr>
<td></td>
<td>Freshly Brewed Coffee, Tazo Teas and Iced Tea</td>
</tr>
<tr>
<td>MOUNT ELBERT</td>
<td>35</td>
</tr>
<tr>
<td></td>
<td>Caesar Salad, Romaine Hearts and Parmesan Ciabatta Croutons</td>
</tr>
<tr>
<td></td>
<td>Roasted Chicken Breast, Assorted Mushrooms, Shallots, Pancetta Red Wine Au Jus (GF)</td>
</tr>
<tr>
<td></td>
<td>Fresh Herbed Risotto and Broccoli</td>
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<tr>
<td></td>
<td>Flourless Chocolate Tort with Fresh Raspberries (GF)</td>
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<tr>
<td></td>
<td>Freshly Brewed Coffee, Tazo Teas and Iced Tea</td>
</tr>
<tr>
<td>LONGS PEAK</td>
<td>35</td>
</tr>
<tr>
<td></td>
<td>Mixed Greens Salad, Tomatoes, Red Onions, Cucumber and Balsamic Vinaigrette</td>
</tr>
<tr>
<td></td>
<td>Pan Seared Salmon with a Lemon Dill Cream Sauce (GF)</td>
</tr>
<tr>
<td></td>
<td>Rosemary Roasted Potatoes and Asparagus</td>
</tr>
<tr>
<td></td>
<td>Lemon Ice Box Cake with Raspberry Sauce</td>
</tr>
<tr>
<td></td>
<td>Freshly Brewed Coffee, Tazo Teas and Iced Tea</td>
</tr>
<tr>
<td>ASIAN CHICKEN SALAD</td>
<td>25</td>
</tr>
<tr>
<td></td>
<td>Mixed Asian Greens with Noodles, Avocado, Mango, Cherry Tomatoes, Scallions, Carrots, Peanuts and Coconut with a Sweet Chili Vinaigrette</td>
</tr>
<tr>
<td></td>
<td>Asian Fruit Cup</td>
</tr>
<tr>
<td></td>
<td>Freshly Brewed Coffee, Tazo Teas and Iced Tea</td>
</tr>
<tr>
<td>ITALIAN CHICKEN SALAD</td>
<td>25</td>
</tr>
<tr>
<td></td>
<td>Arugula, Red Onions, Tomatoes, Shaved Parmesan and Limoncello Vinaigrette</td>
</tr>
<tr>
<td></td>
<td>Tiramisu</td>
</tr>
<tr>
<td></td>
<td>Freshly Brewed Coffee, Tazo Teas and Iced Tea</td>
</tr>
<tr>
<td>GREEK SALAD</td>
<td>24</td>
</tr>
<tr>
<td></td>
<td>Romaine Lettuce with Cucumbers, Tomatoes, Kalamata Olives, Red Onions, Feta and Greek Vinaigrette</td>
</tr>
<tr>
<td></td>
<td>Baklava Drizzled with Honey</td>
</tr>
<tr>
<td></td>
<td>Freshly Brewed Coffee, Tazo Teas and Iced Tea</td>
</tr>
</tbody>
</table>
Hors d’oeuvres

RECEPTION | PASSED HORS D’ŒUVRES

100 PIECE MINIMUM | PER PIECE | ADDITIONAL $0.50 PER PIECE FOR LESS THAN 100 PIECES

**HOT APPETIZERS**

- Buffalo Meatball with Chipotle-Blackberry BBQ Sauce (GF) ........................................................................... 4
- Apple, Walnut and Bleu Cheese Envelope (V) .................................................................................................. 4
- Mini Crab Cake with Creole Mustard Aioli ...................................................................................................... 4
- Coconut Shrimp with Sweet Chili Sauce ........................................................................................................ 4
- Mini Reuben Bites ......................................................................................................................................... 4
- Roasted Duck and Sweet Corn Wonton .......................................................................................................... 4
- Coconut Chicken Strip with Sweet Chili Dipping Sauce ............................................................................. 4
- Petite Beef Wellingtons ................................................................................................................................. 4
- Chicken Satay with Peanut Sauce ................................................................................................................ 4
- Caramelized Three Onion Tartlet (V) ............................................................................................................... 3
- Vegetable Spring Roll with Orange Spice Dipping Sauce (V) ................................................................. 3
- Santa Fe Chicken Egg Roll with Salsa ........................................................................................................... 3
- Potstickers with Ponzu Dipping Sauce .......................................................................................................... 3
- Mini Assorted Quiches (V) ............................................................................................................................. 3

**COLD APPETIZERS**

- Prosciutto Wrapped Shrimp (GF) .................................................................................................................. 5
- Asian Tuna Basket ........................................................................................................................................... 5
- Mango-Crab Stuffed Cucumber Cup (GF) ....................................................................................................... 5
- French Endive with Herb Cream Cheese and Pecans (GF) (V) ................................................................. 4
- Prosciutto Wrapped Asparagus (GF) ............................................................................................................. 4
- Goat Cheese and Pesto Canapé (V) .................................................................................................................. 4
- Assorted Bruschetta (V) ................................................................................................................................... 4
- Hummus and Roasted Red Pepper Phyllo Bites (V) ....................................................................................... 3
- Tomato Caprese Skewers (GF) (V) .................................................................................................................. 3
- Seared Tenderloin with Bleu Cheese Mousse ................................................................................................. 3
- Curry Chicken Salad Phyllo Cup .................................................................................................................... 3
- Classic Deviled Eggs (GF) (V) ....................................................................................................................... 3
- Boursin Pecan Phyllo Cup (V) ........................................................................................................................ 3
- Brie Cheese and Fresh Raspberry Tartlet (V) .................................................................................................. 3
Displays and Stations

RECEPTION | DISPLAY STATIONS

RECEPTION

PRICED PER PERSON | 50 GUEST MINIMUM | SMALL GROUP FEE $4 PER PERSON

BRUSCHETTA BAR (V) .................................................. 18
Olive Tapenade, Sun-Dried Tomato and Artichoke, Wild Mushroom and Goat Cheese, Sage and White Bean, Feisty Feta, Garlic Hummus, Served with Assorted Gourmet Crackers

ANTIPASTO (GF) .................................................. 15
Italian Meats and Cheeses with Marinated Vegetables, Olive Salad, Tomato and Cheese Salad, Served with Assorted Crackers

JUMBO SHRIMP (GF) .................................................. 15
Fresh Poached Jumbo Shrimp Served with Spicy Cocktail Sauce, Hot Sauce and Lemon Wedges

FRIED CALAMARI .................................................. 14
Calamari Strips Served with Marinara Dipping Sauce

IMPORTED AND DOMESTIC CHEESE BOARD (V) .................................................. 10
An Assortment of Hard and Soft Cheeses with Gourmet Crackers

FRESH FRUIT AND BERRY (V) (GF) .................................................. 7
Seasonal Assortment

GARDEN VEGETABLE BASKET (V) (GF) .................................................. 7
Seasonal Assortment of Fresh Vegetables with Cucumber Wasabi Dipping Sauce

BAKED BRIE IN PUFF PASTRY (V) .................................................. 7
Stuffed with Warm Bird Dog Whiskey, Apple and Walnut Compote and Served with Gourmet Crackers and Baguettes

SALSA SEN-STATION (V) .................................................. 6
Black Bean Chips (GF), Nacho Borrachos Chips, Roasted Tomatillo, Smoky Chipotle and Chunky Salsa Served with Pico de Gallo

DECONSTRUCTION SALAD DISPLAY .................................................. 8
Blackberry, Bacon and Bleu Cheese Salad Fresh Mixed Greens, Topped with Blackberries, Crispy Bacon, Green Onion and Crumbled Bleu Cheese Dressing with a Honey Balsamic Vinaigrette

Southwest Chicken Salad (GF) Romaine Lettuce Tossed with Grilled Chicken, Roasted Corn, Black Beans, Pico de Gallo, Avocados, and Cilantro, Served with a Creamy Cilantro-Lime Dressing

Cobb Salad (GF) Mixed Greens, Grilled Chicken Breast, Crispy Bacon, Crumbled Bleu Cheese, Fresh Avocado, Hard Boiled Eggs, Cherry Tomatoes with House Made Bleu Cheese Dressing

Blueberry, Broccoli, Arugula and Spinach Salad (V) Blueberries, Baby Spinach, Arugula, Dried Cranberries, Broccoli, Toasted Almonds, Goat Cheese Crumbles Tossed in a Blueberry White Balsamic Vinaigrette

ADD ON A COMPOSED SALAD .................................................. 6
Autumn Crunch Pasta Salad (V) Apples, Celery, Toasted Pecans, Dried Cranberries, Mandarin Oranges, Baby Spinach Tossed with Orecchiette Pasta with a Poppy Seed Dressing

Thai Chicken Salad (V) Grilled Chicken, Carrots, Cucumbers, Green Onion, Red Bell Peppers, Sliced Jalapeños, Shredded Cabbage Blend, Toasted Peanuts, Fresh Cilantro, Mint and Rice Noodles Tossed with a Spicy Coconut-Peanut Dressing

Moroccan Couscous Salad (GF) (V) Israeli Couscous Tossed with Olive Oil, Tandoori Spiced Roasted Zucchini, Yellow Squash, Carrots, Red Peppers, Green Onions, Cauliflower, Toasted Pistachio Nuts, Golden Raisins, Fresh Cilantro and Mint

Capreses Pasta Salad (V) Grape Tomatoes, Mozzarella Cheese, Arugula, Farfalle Pasta Tossed with Creamy Basil Pesto Dressing

Lemon, Rosemary and Sun-Dried Tomato Potato Salad (GF) (V) Red Skinned Baby Potatoes, Fresh Rosemary, Lemon Zest, Chopped Parsley, Sun-Dried Strips, Tossed with a Stone Ground Mustard and Lemon Dressing
COLORADO CHILI BAR ........................................ 18
Colorado Buffalo and Bean Chili, Pork Green Chili and White Bean Vegetable Chili
Served with Shredded Cheddar and Jack Cheeses, Diced Red Onion, Jalapeños, Sour Cream, Fritos, Oyster Crackers, Lime Wedge, Chopped Yellow Onion and Cilantro

MINI STREET TACO BAR ........................................ 15
Beef Barbacoa and Pulled Chicken Served with Mini Flour Tortillas, Shredded Cheddar, Sour Cream, Guacamole, Salsa and Shredded Lettuce

GRILLED FISH ENHANCEMENT ............................ 9
Pico de Gallo, Tomatillo and Salsa Rojo, Seasoned Shredded Cabbage, Chopped Cilantro, Fresh Lime Wedges and Mexican Crema

BUILD YOUR OWN NACHO STATION ................. 13
Seasoned Ground Beef, Refried Beans, Tri-Color Tortilla Chips, Guacamole, Sour Cream, Black Olives, Jalapeños, Green Onions, Spicy Nacho Cheese and Homemade Salsa

MAKE YOUR OWN GOURMET SLIDER STATION ...... 12
CHOICE OF TWO
- Italian Sausage with Provolone, Peppers and Onions
- Angus Beef with Cheddar Cheese, Pickles, Ketchup, Mustard and Mayonnaise
- BBQ Pulled Chicken with Creamy Cole Slaw
- BBQ Pulled Pork with Creamy Cole Slaw
- Chicken Tender with Honey Mustard

GOURMET MAC N' CHEESE BAR ......................... 12
Creamy Four-Cheese Macaroni Served with Crispy Bacon, Green Onions, Hatch Chilies, Crumbled Bleu Cheese, Cheddar Cheese and Fried Crispy Onions

MASHED POTATO BAR ....................................... 9
Mashed Yukon Gold Potatoes and Sweet Potatoes, Served with Whipped Butter, Brown Sugar, Toasted Pecans, Mini Marshmallows, Sour Cream, Green Onions, Crispy Bacon Bits and Shredded Jack-Cheddar Cheese

MEXICAN STREET CORN STATION (GF) ............... 6
Roasted Corn Served with Limes, Cotija Cheese, Cilantro, Mexican Crema, Jalapeños and Chili-Lime Salt

COUNTRY BISCUIT BAR ..................................... 5
Freshly Baked Jumbo Biscuits Served with Assorted Jams, Jellies and Flavored Butters to Include: Cinnamon Brown Sugar, Lemon-Blueberry, Salted Maple Pecan and Sweet Cream

DESSERT DISPLAYS
BITE SIZE COOKIES, BROWNIES AND DESSERT BARS ............. 6
MINI WAFFLE PIES ............................................. 6
ICE CREAM SOCIAL (GF) (V) ............................... 7
- Ghirardelli Chocolate Sauce, Chopped Nuts, Sprinkles, Chopped Candy Bars and Cookies, Cherries, Whipped Cream, Caramel and Raspberry Sauce

GOURMET POPCORN STATION ......................... 6
CHOICE OF THREE
- Loaded Baked Potato
- Smoky Cheddar Cheese
- Jalapeño and Cheese
- Salt and Vinegar
- Kettle Corn
- Caramel
- Vanilla Bean
- Chocolate Covered Cherry
- Cinnamon Delight (Cinnamon Roll)
- Chocolate and White Chocolate Drizzled
CARVING STATION
Served with assorted dinner rolls

HERB ROASTED BEEF TENDERLOIN ................................................................. 27
  With Caramelized Onions, Creamy Horseradish and Au Jus
  Sautéed Vegetables

PEPPER CRUSTED PRIME RIB ..................................................................... 24
  With Creamy Horseradish, Hot Horseradish and Au Jus
  Sautéed Vegetables

ROASTED SALMON WELLINGTON ................................................................. 20
  With Béarnaise Sauce and Fresh Lemons
  Steamed Asparagus

FOUR PEPPERCORN CRUSTED ROAST BEEF ............................................. 14
  Creamy Horseradish and Au Jus
  Roasted Vegetable Medley

OVEN ROASTED TURKEY ........................................................................ 14
  Dijon Mustard and Herbed Mayonnaise
  Sautéed Green Beans

CITRUS HONEY BAKED HAM .................................................................... 13
  Stone Ground Mustard and Orange Glaze Dipping Sauce
  Caramelized Carrots
### Displays and Stations

**RECEPTION | ACTION STATIONS**

**PRICED PER PERSON | 50 GUEST MINIMUM | $100 CHEF ATTENDANT FEE REQUIRED PER 50 GUESTS | SERVED UP TO 1.5 HOURS**

<table>
<thead>
<tr>
<th>PASTA STATION</th>
<th>18</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHOICE OF TWO</td>
<td></td>
</tr>
<tr>
<td>PENNE WITH GRILLED ITALIAN SAUSAGE AND MARINARA</td>
<td></td>
</tr>
</tbody>
</table>
| GRILLED CHICKEN ALFREDO FARFALLE  
  with Broccoli, Mushrooms and Roasted Red Peppers |
| FOUR CHEESE TORTELLINI  
  with Sun-Dried Tomatoes, Shiitake Mushrooms, Peas, Leeks and White Wine Cream Sauce |
| ZUCCHINI OR SPAGHETTI SQUASH NOODLES ENHANCEMENT $3 |

<table>
<thead>
<tr>
<th>RISOTTO STATION (GF)</th>
<th>15</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHOICE OF ONE</td>
<td></td>
</tr>
</tbody>
</table>
| ROASTED WILD MUSHROOM AND CARAMELIZED ONION RISOTTO (V)  
  Mushroom White Wine Broth, Parmesan Cheese |
| ASPARAGUS LEMON RISOTTO (V)  
  Rich Vegetable Broth, Steamed Asparagus Tips, Lemon Zest, Garlic and Fresh Green Onions |
| ROASTED CORN AND POBLANO PEPPER RISOTTO (V)  
  Rich Vegetable Broth with a Blend of Pepper Jack Cheese, Green Onions, Garlic and Mexican Spices |
| SWEET PEA AND FRESH MINT RISOTTO (V)  
  Rich Vegetable Broth and Mascarpone Cheese |
| SAFFRON, SHRIMP AND BACON RISOTTO  
  Shrimp and Saffron Stock, Sautéed Shrimp, Crispy Bacon, Garlic, Green Onions and Parmesan Cheese |
| SAUSAGE, TOMATO AND ROASTED GARLIC RISOTTO  
  Light Tomato Broth, Crumbled Italian Sausage, Roasted Garlic, Tomatoes and Parmesan Cheese |

<table>
<thead>
<tr>
<th>WING BAR (GF)</th>
<th>18</th>
</tr>
</thead>
<tbody>
<tr>
<td>Traditional Buffalo Drumettes, Sweet Chili Glazed Pork Wings, Crispy Boneless Wings Tossed with Garlic and Parmesan Cheese Served with Celery and Carrot Sticks, Ranch and Bleu Cheese Dipping Sauces</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>PAD THAI STATION (GF) (V)</th>
<th>15</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rice Noodles with Chicken, Asian Vegetables, Sweet Chili Sauce and Spicy Thai Peanut Sauce Served in a To-Go Box with Fortune Cookies</td>
<td></td>
</tr>
<tr>
<td>SHRIMP PAD THAI ENHANCEMENT $4</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>SMASHED AVOCADO (GF)</th>
<th>12</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Avocado, Cilantro, Jalapenos, Diced Tomatoes, Pineapple, Red Onions, Roasted Corn, Black Beans and Fresh Limes Served with Nacho Borrachos Chips and Black Bean Chip (GF)</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>DESSERT STATIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>BANANAS FOSTER (GF) (V)</td>
</tr>
<tr>
<td>Fresh Bananas Sauteed with Butter, Brown Sugar, Cinnamon, Spiced Rum, Banana Liqueur Served over Vanilla Ice Cream</td>
</tr>
<tr>
<td>WATERMELON AND PINEAPPLE STATION (GF) (V)</td>
</tr>
<tr>
<td>Chef Carved Fruit Served with Citrus Chili Salt and Cinnamon Yogurt Dipping Sauce</td>
</tr>
<tr>
<td>ADULT ROOT BEER FLOAT/CRAFT BEER FLOAT STATION (V)</td>
</tr>
<tr>
<td>ROOT BEER &amp; ORANGE CRUSH FLOAT STATION (GF) (V)</td>
</tr>
</tbody>
</table>
**SALADS**

**CLASSIC CAESAR**  
Crisp Romaine Lettuce, Red Onions, Seasoned Croutons and Shredded Parmesan Cheese with Caesar Dressing

**STEAKHOUSE WEDGE 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 Cucumbers with a Balsamic Vinaigrette

**CAPRESE SALAD**  
Vine Ripe Tomatoes Layered with Fresh Buffalo Mozzarella and Fresh Basil, Drizzled with Extra Virgin Olive Oil, Balsamic Syrup and Fresh Cracked Pepper

**HARVEST SALAD**  
Baby Spinach and Arugula Topped with Dried Cranberries, Grape Tomatoes, Crumbled Goat Cheese and Candied Pecans with Raspberry Vinaigrette

**CHICKEN ENTRÉES**

**WILD MUSHROOM AND STUFFED CHICKEN (GF)**  
Assorted Wild Mushrooms, Swiss Cheese, Sun-Dried Tomatoes and Arugula  
Served with a Sherry Demi and Five Grain Wild Rice and Seasonal Vegetables

**PARMESAN CHEESE CRUSTED CHICKEN**  
Pan Seared Breast of Chicken Served with House Made Marinara Sauce  
Served with Herb and Cheese Polenta Cake and Seasonal Vegetables

**CHICKEN MARSALA (GF)**  
Pan Seared Chicken Breast Topped with a Mushroom Marsala Sauce and Roasted Garlic Mashed Potatoes and Seasonal Vegetables

**CHICKEN PICCATA (GF)**  
Pan Seared Chicken Breast Topped with a Lemon Caper Sauce and Herb Roasted Potatoes and Seasonal Vegetables

**BEEF & PORK ENTRÉES**

**FILET OF BEEF (GF)**  
Wrapped in Bacon Topped with Bleu Cheese Butter, Horseradish Mashed Potatoes and Roasted Asparagus

**BRAISED BEEF SHORT RIBS (GF)**  
Served with White Cheddar Cheese Mashed Potatoes and Seasonal Vegetables

**STEAK AU POIVRE (GF)**  
Topped with Peppercorn Cream Sauce, Herb Roasted Fingerling Potatoes and Sautéed Broccolini

**SOUTHWEST GRILLED STEAK (GF)**  
Chipotle Honey-Lime Glaze, Cheddar Cheese Mashed Potatoes and Roasted Vegetables

**STUFFED PORK CHOP (GF)**  
Pan Seared Topped with a Sherry Demi, Served with Au Gratin Potatoes and Hazelnut-Brown Butter Brussel Sprouts
Dinners

PLATED DINNER

PRICED PER PERSON | FRESHLY BREWED COFFEE, TAZO TEAS AND ICED TEA

SEAFOOD ENTRÉES

MARYLAND CRAB CAKES .................................................. 58
Served Atop a Light Dijon Mustard Cream Sauce, Served with Five Grain Wild Rice and Seasoned Green Beans

GRILLED HALIBUT (GF) .................................................. 56
Topped with Lemon-Rosemary Butter and Served with Italian Black Rice and Broccoli

DILL ROASTED SALMON (GF) ......................................... 48
Topped with a Fresh Lemon-Dill Cream Sauce and Served with Sautéed Vegetable Couscous

PECAN CRUSTED TROUT (GF) ........................................... 42
Topped with Brown Butter, Served with Wild Rice Pilaf and Seasonal Vegetables

VEGETARIAN ENTRÉES

BUTTERNUT SQUASH RAVIOLI (V) .................................... 38
Drizzled with Brown Butter and Tossed with Toasted Pine Nuts, Oven Roasted Tomatoes and Fresh Sage

CAPRESE STUFFED MUSHROOM (GF) (V) ......................... 35
Drizzled with a Balsamic Reduction and Stuffed with Roasted Tomatoes, Fresh Mozzarella Cheese and Basil Pesto

QUINOA STUFFED BELL PEPPER (GF) (DF) (VEGAN) ........ 35
Filled with a Blend of Fresh Sautéed Vegetables and Black Beans Atop a Red Pepper Sauce

VEGETABLE RISOTTO STUFFED PORTOBELLO MUSHROOM (GF) (V) .......................... 35
Grilled Portobello Mushroom Filled with Creamy Risotto, Served with Seasonal Vegetables

DUET ENTRÉES

FILET OF BEEF AND MARYLAND CRAB CAKE ..................... 70
Pan Seared Beef Filet Topped with Rosemary-Lemon Butter and House Made Maryland Crab Cake Served with a Lemon Dijon Mustard Cream Sauce, Roasted Fingerling Potatoes and Grilled Asparagus

PAN SEARED CHICKEN BREAST AND ROASTED SALMON (GF) .............. 65
Pan Seared Chicken Demi and Roasted Salmon with a Citrus Beurre Blanc Served with Five Grain Wild Rice and Sautéed Broccolini
Dinners

PLATED DINNER

DESSERTS

**FLOURLESS CHOCOLATE TORTE WITH FRESH SEASONAL BERRIES (GF)**
Garnished with White Chocolate and Raspberry Sauce

**TURTLE CHEESECAKE**
Topped with Chocolate and Caramel Sauces and Candied Pecans

**CLASSIC CARROT CAKE**
Filled with Pineapple and Walnuts Topped with Smooth Cream Cheese Frosting

**REESE'S PEANUT BUTTER PIE (GF)**
Chocolate Cookie Crust Filled with Crunchy Peanut Butter, Topped with Chunks of Reese's Peanut Butter Cups

**BISTRO Tiramisu Cake**
Filled with Sponge Cake, Mascarpone Cheese Mousse and Whipped Cream Topped with Seasonal Berries

**CARAMEL APPLE PIE**
Granny Smith Apples Topped with Buttery Caramel

**KEY LIME PIE**
Tart Key Limes in a Granola Crust

**MINI CHOCOLATE BUNDT CAKE**
Served with Raspberry Sauce and Fresh Raspberries
# Dinners

## DINNER BUFFET

<table>
<thead>
<tr>
<th>PRICED PER PERSON</th>
<th>25 PERSON MINIMUM</th>
<th>SMALL GROUP FEE $4 PER PERSON</th>
</tr>
</thead>
</table>

### THE GRAND BUFFET ......................................................... 40
Includes Freshly Brewed Coffee, Tazo Teas and Iced Tea

### BREADS

#### CHOICE OF ONE
- FRESHLY BAKED DINNER ROLLS with Whipped Butter
- BUTTERMILK BISCUITS with Sweet Butter and Honey
- CORNBREAD AND JALAPEÑO HUSHPUPPIES
- STEAKHOUSE BREAD BASKET with Garlic and Kalamata Olive Breads
- GLUTEN FREE ROLLS AND BREAD (additional $1 per person)

### SALADS

#### CHOICE OF TWO
- CLASSIC CAESAR SALAD Crisp Romaine Lettuce, Red Onions, Seasoned Croutons and Shredded Parmesan Cheese with a Caesar Dressing
- MIXED GARDEN SALAD with Ranch Dressing and Balsamic Vinaigrette
- ASIAN SALAD with Baby Spinach, Mandarin Oranges, Sliced Mushrooms, Sliced Red Onions, Almonds and Sesame Seed Vinaigrette
- ALMOND AND BERRY SALAD (GF) Mixed Greens, Sliced Strawberries, Fresh Blueberries, Red Onions, Toasted Pecans, Bleu Cheese Crumbles and a House Made Raspberry Vinaigrette
- FRESH FRUIT SALAD (GF) with Mint
- CAPRESE PASTA SALAD Grape Tomatoes, Mozzarella Cheese, Arugula, Farfalle Pasta Tossed with Creamy Basil Pesto Dressing
- LEMON, ROSEMARY AND SUN-DRIED TOMATO POTATO SALAD (GF) (V) Red Skinned Baby Potatoes, Fresh Rosemary, Lemon Zest, Chopped Parsley, Sun-Dried Strips, Tossed with a Stone Ground Mustard and Lemon Dressing
- AUTUMN CRUNCH PASTA SALAD (V) Apples, Celery, Toasted Pecans, Dried Cranberries, Mandarin Oranges, Baby Spinach Tossed with Orecchiette Pasta and a Poppy Seed Dressing

(Additional salads may be added $3)

### SIDES

#### CHOICE OF TWO
- GARLIC MASHED POTATOES (GF)
- OVEN ROASTED BABY POTATOES (GF)
- AU GRATIN POTATOES (V)
- CREAMY FOUR-CHEESE MACARONI (V)
- FIVE GRAIN WILD RICE PILAF (GF)
- SPANISH RICE (GF)
- JASMINE STEAMED RICE (GF)
- VEGETABLE FRIED RICE
- VEGETABLE COUSCOUS
- ROASTED BABY CARROTS (GF)
- ROASTED FRESH VEGETABLE MEDLEY (GF)
- FRESH GREEN BEANS ALMONDINE (GF)
- ROASTED BRUSSEL SPROUTS WITH HAZELNUTS AND BROWN BUTTER (GF)
- RANCH BEANS (GF)
- FIRE ROASTED CORN WITH BUTTER (GF)
- BUTTERNUT SQUASH WITH CARROTS AND SNOW PEAS (GF)

(Additional sides may be added $3)
## DINNER BUFFET

**THE GRAND BUFFET .......................................................... CONT.**

**ENTRÉE**

**CHOICE OF TWO**

- **BBQ ROASTED CHICKEN QUARTERS (GF)**
- **BUTTERMILK FRIED CHICKEN**
- **CHICKEN PICCATA (GF)** with a Lemon Caper Sauce
- **CHICKEN MARSALA (GF)** with a Rich Mushroom Sauce
- **GRILLED CHICKEN (GF)** with Rosemary, Lemons and Garlic
- **GRILLED CHICKEN ALFREDO SAUCE** Tossed with Penne Pasta
- **GRILLED CHICKEN AND BEEF FAJITAS (GF)** with Mini Tortillas
- **PARMESAN CHICKEN** with Marinara Sauce
- **TERIYAKI CHICKEN** with Grilled Pineapple
- **DILL ROASTED SALMON** with a Fresh Lemon-Dill Cream Sauce
- **GRILLED SALMON (GF)** with Mango-Chili Salsa
- **PAN SEARED SALMON (GF)** Drizzled with Thyme-Orange Blossom Honey
- **PAN SEARED WHITE FISH (GF)** with Fresh Tomato White Wine Basil Sauce
- **SHRIMP SCAMPI** with Farfalle Pasta
- **SEAFOOD PASTA** with Fresh Oven Roasted Tomatoes and Herbs
- **BEEF, CHICKEN OR CHEESE ENCHILADAS (GF)**
- **CHILI-LIME FLANK STEAK (GF)** Seasoned with Chipotle and Guajillo Peppers, Drizzled with a Honey Lime Reduction
- **GRILLED FLANK STEAK (GF)** with Bleu Cheese Butter, Cremini Mushrooms and Caramelized Onions
- **SMOKED BEEF BRISKET (GF)** with Chipotle BBQ Sauce
- **STEAK AU POIVRE (GF)** Topped with Brandy-Peppercorn Cream Sauce
- **FIVE CHEESE TORTELLINI (V)** Served with Creamy Alfredo Sauce
- **PENNE PASTA ROSA VERDE (V)** with Tomatoes, Watercress, Pine Nuts and Gorgonzola
- **ROASTED EGGPLANT ROLLATINI (GF) (V)** with Marinara Sauce

(Additional selections from entrees may be added $7)

**ADD A CARVING STATION ................................................................ 7**

- **PEPPER CRUSTED TOP ROUND (GF)** Au Jus and Creamy Horseradish
- **OVEN ROASTED TURKEY BREAST (GF)** Herbed Aioli and Cranberry Sauce
- **ORANGE-HONEY GLAZED HAM (GF)** Stone Ground Mustard and Honey-Orange Glaze Dipping Sauce

(Additional Chef Attendant Fee of $100 required)

**SOMETHING SWEET**

**CHOICE OF ONE**

- **CARROT CAKE** with Cream Cheese Frosting
- **FLOURLESS CHOCOLATE TORTE (GF)**
- **NEW YORK STYLE CHEESECAKE** Served with Strawberry
- **PEACH COBBLER** with Whipped Cream
- **FRENCH BREAD PUDDING** with Whisky Vanilla Sauce
- **GOURMET COOKIES, BROWNIES, BLONDIES AND DESSERT BARS**
- **STRAWBERRY SHORT CAKE** with Vanilla Whipped Cream
- **TIRAMISU** with Fresh Berries
- **CHEF'S ASSORTMENT OF GOURMET CUPCAKES**
- **CHEF'S DESSERT TRAY** May Include Mini Cheesecakes, Cream Puffs, Brownie Bites, Eclairs, Cookies and Dessert Bars
- **APPLE CRISP** with Cinnamon-Vanilla Whipped Cream
- **CANNOLI DIP** with Cannoli Chips

(Additional selections from something sweet may be added $3)
Kids

FOR KIDS AGES 12 AND UNDER | INCLUDES A COOKIE, FRESH FRUIT CUP AND BOTTLED MILK OR JUICE

PLATED MEALS .............................................................................. 18

CHOICE OF ONE

- **CRISPY CHICKEN TENDERS (GF)** Served with French Fries and Ketchup
- **MACARONI AND CHEESE** Served with Chef’s Vegetable Medley
- **PENNE PASTA MINI MEATBALLS** Served with Homemade Marinara Sauce and Parmesan Cheese
- **CLASSIC CHEESEBURGER AND FRENCH FRIES** Served with American Cheese, Lettuce, Tomato, Red Onion, Pickle Chips and Ketchup
- **CLASSIC HAMBURGER AND FRENCH FRIES** Served with Tomato, Lettuce, Red Onion, Pickle Chips and Ketchup
- **HEBREW NATIONAL HOT DOG** Served with French Fries and Ketchup

**ADD A MIXED FIELD GREEN SALAD $2**
- Topped with Carrots, Sliced Cucumber, Tomatoes, Croutons
- Served with Ranch Dressing
### Bar Packages

**PREMIUM PACKAGES**

<table>
<thead>
<tr>
<th>Hosted Bar Per Person</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td>First Two Hours</td>
<td>$20</td>
</tr>
<tr>
<td>Each Additional Hour</td>
<td>$8</td>
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**Hosted Drink Tickets**

<table>
<thead>
<tr>
<th>Price</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>$7</td>
<td>Premium Brands Per Ticket</td>
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**Hosted Bar Per Drink**

<table>
<thead>
<tr>
<th>Price</th>
<th>Description</th>
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<tbody>
<tr>
<td>$9</td>
<td>Premium Wine</td>
</tr>
<tr>
<td>$8</td>
<td>Premium Cocktails</td>
</tr>
<tr>
<td>$6</td>
<td>Imported and Craft Beer</td>
</tr>
<tr>
<td>$5</td>
<td>Domestic Beer</td>
</tr>
<tr>
<td>$2</td>
<td>Bottled Water/Juices/Soft Drink</td>
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**Cash Bar**

<table>
<thead>
<tr>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>$9</td>
<td>Premium Wine</td>
</tr>
<tr>
<td>$8</td>
<td>Premium Brand Cocktails</td>
</tr>
<tr>
<td>$6</td>
<td>Imported and Craft Beer</td>
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<tr>
<td>$5</td>
<td>Domestic Beer</td>
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<tr>
<td>$2</td>
<td>Bottled Water/Juices/Soft Drink</td>
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**SIGNATURE PACKAGES**

<table>
<thead>
<tr>
<th>Hosted Bar Per Person</th>
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<tbody>
<tr>
<td>First Two Hours</td>
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<tr>
<td>Each Additional Hour</td>
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**Hosted Drink Tickets**

<table>
<thead>
<tr>
<th>Price</th>
<th>Description</th>
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<tbody>
<tr>
<td>$6</td>
<td>Signature Brands Per Ticket</td>
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**Hosted Bar Per Drink**

<table>
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<tr>
<th>Price</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>$7</td>
<td>House Wine</td>
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<tr>
<td>$6</td>
<td>Signature Brand Cocktails</td>
</tr>
<tr>
<td>$6</td>
<td>Imported and Craft Beer</td>
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<tr>
<td>$5</td>
<td>Domestic Beer</td>
</tr>
<tr>
<td>$2</td>
<td>Bottled Water/Juices/Soft Drink</td>
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</tbody>
</table>

**THEMED BAR PACKAGES**

* **Bloody Mary Cart** ........................................ $20 First 2 Hours, $10 For Additional Hour
  May include Assorted Spices, Olives, Pickles, Baby Corn, Garlic, Onions, Red Peppers, Spicy Veggies, Celery, Limes, Lemons, Jalapeños, Horseradish or Bacon

* **Mimosa Cart** ........................................ $16 First 2 Hours, $8 For Additional Hour
  Variety of Different Juices, Garnishes and Sparkling Wine

* **Adult Root Beer Float/Craft Beer Float Station** .................. $10

* Premium options available