



Passed hors d'oeuvres

Priced per piece

Fresh mozzarella, roasted red pepper & pesto skewers - \$1.50

Grilled portabella mushrooms with rosemary aioli - \$1.50

Goat cheese, cilantro & sun dried tomato quesadillas - \$2.00

Sesame ginger chicken skewers with sweet chili sauce - \$2.50

Curried chicken salad roulades - \$2.50

Figs served on endive with Maytag cheese (summer only) - \$2.50

Persimmons served on endive with Maytag cheese (winter only) - \$2.50

Smoked salmon on Foccacia - \$3.50

Grilled Basil and prosciutto wrapped prawns \$3.5

Hawaiian Ahi on crispy wonton with nori sauce - \$3.5

Rare tenderloin on garlic croutons - \$3.5

Petit crab cakes with chipotle aioli - \$3.5

Bacon wrapped scallops - \$4.00

Individual Rack of Lamb - \$4.00

All Prices are subject to 20% service charge and current tax



Customize your event by adding or substituting the following items

Carving Stations

Minimum 30 people

Prime Rib (serves 30-35 people) - \$400.00
Served with creamy horseradish

Roasted Turkey Breast (serves 30-35 people) - \$250.00
Served with cranberry relish

Tequila Lime Tri-tip (serves 30-35 people) - \$350.00
Served with Gorgonzola peppercorn butter

Platters

Minimum of 30 people

Crudités Platter - \$4.00 per person

Fruit and Artesian Cheese Platter with cured meats – \$6.00 per person

Seafood Platter - \$20.00 per person

All Prices are subject to 20% service charge and current tax



Aspen Menu

All menus can be customized

Passed Appetizers

Fresh mozzarella, roasted red pepper & pesto skewers
Goat cheese, cilantro & sun dried tomato quesadillas
Sesame ginger chicken skewers with sweet chili sauce

Salads

Choice of two

Baby Greens with Sherry Vinaigrette
Traditional Caesar
Red & Yellow Water Melon Salad (summer only)
Summer White Corn & Black Bean Salad with cumin (summer only)

Entrées

Choice of two

Roasted Organic Free Range Chicken Breast with Natural juices
Asian Glazed Natural Salmon
Roasted Pork Loin

Entrees served with

Penne Pasta with Choice of Primavera, Marinara or Alfredo Sauce
Chef's choice of Rice or Potato
Chef's choice of Seasonal vegetables
Fresh Artisan bread and butter

\$42.00 per person

Desserts options available

All Prices are subject to 20% service charge and current tax



Alpenglow Buffet

All menus can be customized

Passed Appetizers

Curried chicken salad roulades
Grilled Basil and prosciutto wrapped prawns
Persimmons served on endive with Maytag cheese

Salads

Choice of two
Baby Greens with Sherry Vinaigrette
Traditional Caesar
Red & Yellow Water Melon Salad (summer only)
Summer White Corn & Black Bean Salad with cumin (summer only)

Entrees

Roasted Organic Free Range Chicken Breast stuffed with Herbs Goat Cheese & Spec Ham
Seasonal Fish
Grilled Tequila Lime Tri Tip

All Entrees served with

Penne Pasta with Choice of Primavera, Marinara or Alfredo Sauce
Chef's choice of Rice or Potato
Chef's choice of Seasonal vegetables
Fresh Artisan bread and butter

\$52.00 per person

Desserts options available

All Prices are subject to 20% service charge and current tax



Trout Creek Buffet

All menus can be customized

Passed Appetizers

Rare tenderloin on garlic croutons

Smoked salmon on Foccacia

Bacon wrapped scallops

Salads

Choice of Two

Baby Greens with Sherry Vinaigrette

Spinach Salad with Poppy Seed Dressing

Traditional Caesar

Red & Yellow Water Melon Salad (summer only)

Summer White Corn & Black Bean Salad with cumin (summer only)

Beefsteak Tomato, Fresh Mozzarella, Basil, Red Onion (summer only)

Entrees

Choice of two

Shrimp Scampi with Tomato garlic wine fresh herb butter

Seasonal Fish

Roasted Tenderloin of Beef with Port wine Demi

All Entrees served with

Penne Pasta with Choice of Primavera, Marinara or Alfredo Sauce

Chef's choice of Rice or Potato

Chef's choice of Seasonal vegetables

Fresh Artisan bread and butter

\$62.00 per person

Desserts options available

All Prices are subject to 20% service charge and current tax



Three Course Plated Dinner

All menus can be customized

Passed or Plated Appetizers

Sesame ginger chicken skewers with sweet chili sauce
Hawaiian Ahi on crispy wonton with nori sauce
Petit crab cakes with chipotle aioli

Choice of One Salad

Baby Greens with Sherry Vinaigrette
Spinach Salad with button mushroom, chopped egg, orange & Poppy Seed Dressing
Traditional Caesar
Baby Greens with Sherry Vinaigrette
Red & Yellow Water Melon Salad (summer only)
Summer White Corn & Black Bean Salad with cumin (summer only)
Beefsteak Tomato, Fresh Mozzarella, Basil, Red Onion (summer only)

Entrée Choices

Roasted Organic Free Range Chicken Breast with Natural Juices - \$45.00
Seasonal Fresh Fish – Market Price
Grilled Angus Rib Eye Steak - \$50.00
Roasted Pork Rack Chop - \$46.00
Angus Natural Petit Filet - \$55.00
Roast Colorado Rack of Lamb with Rosemary Lamb Demi - \$65.00

All Entrees served with

Chef's choice of Rice or Potato
Chef's choice of Seasonal vegetables
Fresh Artisan bread and butter

Desserts options available

All Prices are subject to 20% service charge and current tax



Dessert

Choice of one

- Macintosh Apple & Red Pear Bread Pudding \$6.00
- Susie's Brownie with Ice cream and Vahlrona Chocolate Sauce \$5.00
- Chocolate, New York or Lemon Cheesecake \$6.00
- Chocolate Soufflé cake with Vahlrona Chocolate Sauce \$7.00
- Apple Crisp with Vanilla Ice Cream \$6.00

Served with Freshly Brewed Coffee and Assorted Teas station

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